

Taiwanese Taco (Gua Bao)

Ingredients

Filling

1 lb pork belly cut into 2 inch wide pieces

1/3 lb shredded pickled mustard cabbage

1 C crushed peanuts

½ C cilantro

¼ C sugar

1T cooking wine

1 ½ C water

½ C soy sauce

Steamed buns (12)



Directions

1. In a large pot place the pork belly, sugar, cooking wine, water and soy sauce. Cook on medium heat for 35 minutes.
2. Place the steamed buns into a steamer and cook for 3-5 minutes.
3. To assemble: open the steam buns and place one piece of pork belly, shredded pickled mustard cabbage, peanuts and cilantro.
4. Enjoy!