

Dry Cooked Pork Stripe

Raw Material:

Pork---1500g
Salt---1 teaspoon
White sugar---3 teaspoon
Light soya sauce---4 teaspoon
Liquor---4 teaspoon
Curry powder---1 teaspoon
Five spice powder---2 teaspoon
Cayenne pepper---2 teaspoon



Storage:

Store with seal at regular temperature, storage period 3 days.

Methods:



1 Boil with water and liquor.



2 Boil for 10 minutes till the pork well cooked.



3 Remove fat parts, cut the pork into 1.5cm slices.



4 Add all the spices in it.



5 Mixed well.



6 Stir-fry until well combined.



7 Temperature: the highest, Timing: 1.5 hours.

Spiced Beef



Raw Material:

Beef shank---1000g, Spice---1 bag
Five spice powder---20g
Sugar---20g

Storage:

Store with seal at regular temperature,
storage period 3 days.

Methods:



1 Remove tendon and cut into slices.



2 Boil in water.



3 Get it out.



4 Boil all the spice.



5 Put the beef into boiled spice, boil for 10 minutes and leave it overnight.



6 The beef become tender and tasty.



7 Add the five spice power and sugar, mixed well and cure for 1 day.



8 Put on trays.



9 Temperature: 70 degrees, Timing: 6 hours.

Shrimp

Raw Material:

Shrimp---250g;
Salt---10g

Storage:

Cold store with seal,
storage period 3 months.

Methods:



1 Clean and trim the shrimps.



2 Add salt and shrimps into wot with boiling water.



3 Boil for 4-5 minutes.



4 Put in trays.



5 Temperature: 70 degrees,
Timing: 6 hours.



6 The dried shrimp is tasty.

Preserved Meat

Raw Material:

Streaky pork---1500g, Sugar---50g
Dark soy sauce---10g, Light soya sauce---400g
Liquor---50ml, Garlic---20g

Storage:

Store with seal at regular temperature,
storage period 2 months.

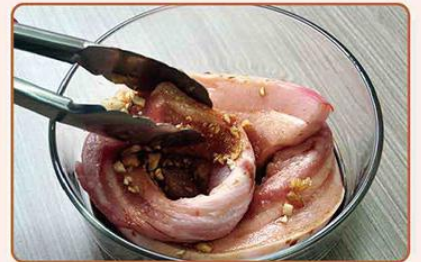
Methods:



- 1 Prepare meat and all the ingredient you need.



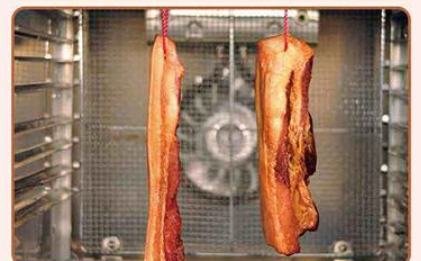
- 2 Mixed well.



- 3 Put in refrigerator with seal. Cure for 15 hours.



- 4 Cut a piece of string and thread it through the pork.



- 5 Remove all trays except the first tray, tie with the trays, hanging. Temperature: 50 degrees, Timing: 15 hours.