



We have a handy Chinese supermarket where we can get things like Fermented Black Beans, which is rather cool. To be honest we could have bought this in a jar. But it wouldn't have tasted anywhere near as good and it wouldn't have been as much fun. Fun is part of the cooking gig after all?

Ingredients:-

3 Tbsp of Fermented Black Beans
2 Tbsp of Garlic, minced into 1 Tbsp of Olive Oil
1 Tbsp of Black Treacle
3 Tbsp of Soy Sauce (Gluten free for us)
1 Tsp of White Rice Wine Vinegar
1 Tbsp of Cornflour & 2 Tbsp of Water mixed to a paste
2 Tbsp of fresh Ginger, Minced
2 Tbsp of Shaoxing Wine
½ a Tsp of Sriracha
The green tops of 2 Spring Onions, finely chopped

Method:-

- (1) Soak the Black Beans in water for an hour, drain and mash.
- (2) Mix in the Garlic in Oil and the Ginger.
- (3) Add to a pan over a low heat and simmer for 2 minutes, stirring constantly.
- (4) Add all the other ingredients except the Cornflour mix.
- (5) Simmer for 20 minutes.
- (6) Stir the Cornflour and water as it will have settled and add.

(7) Add to the sauce and simmer for a few minutes until thickened.

This make about 500ml of really strong Sauce. We're having the remainder with slow braised Pork Shoulder this evening.