

HOW TO MAKE ZONGZI!



INGREDIENTS

- 36 to 40 dried bamboo leaves (2 leaves per zongzi)
- 5 cups uncooked short grain sticky rice (also called glutinous rice, or “sweet rice”)
- 2 tablespoons light soy sauce, plus 2 teaspoons
- 2 teaspoons salt, plus 1/2 teaspoon
- 2/3 cup of raw peanuts
- 1 pound pork belly, cut into 12 equal pieces
- 1/2 teaspoon sugar
- 1/2 teaspoon ground white pepper
- 1 teaspoon oil
- ½ cup water
- 6 salted duck egg yolks
- 3 Chinese sausages

STEPS

- 1) First, soak the bamboo leaves overnight. The next day, wash and rinse each leaf and trim the edges. *Tip: Keep them in a large bowl or tub of water with something heavy on top so they don't dry out.*
- 2) Soak the sticky rice overnight. The next day, drain it completely. Mix the soaked, uncooked rice with light soy sauce and salt in a large bowl and set aside.
- 3) In a bowl, toss the pork belly with the light soy sauce, sugar, salt, and white pepper. Marinate overnight.
- 4) Heat the oil in a wok over medium heat. Cook the pork belly for a few minutes before adding the water. Cover the wok with the lid, and cook for 5-10 minutes until the liquid is gone. Remove from the wok and let cool.

FOR ADDITIONAL INGREDIENTS

- 6 salted duck egg yolks
 - 3 Chinese sausages
 - 2/3 cup of raw peanuts
- 5) Cut the egg yolks in half.
 - 6) Cut the sausages into 12 equal pieces. Set aside in separate bowls.
 - 7) Soak the peanuts overnight. The next day, boil for 5 minutes, drain, and set aside.
 - 8) Get a medium-sized pot and put the *zongzi* inside. Put a large plate directly on top of the *zongzi* to weigh them down. Fill the pot with cold water, submerge the *zongzi*. Place the pot on the stove over medium high heat. Once the water boils, turn the heat to low/medium-low, and let it simmer for at least 7-8 hours.
 - 9) You must check the pot fairly often to make sure the *zongzi* are always submerged in water. Only add *boiling* water to adjust the water level.
 - 10) Once the 7-8 hours is up, eat the *zongzi* while they're hot!

Adapted from: <http://thewoksoflife.com/2015/05/zongzi-cantonese-style/>