

Congee & Caramelized Pork

with Crispy Shallots and Black Garlic

Created with:

Mei Lin

TOP CHEF



We're delighted to bring you the winning dish from *Top Chef's* Season 12 premiere in Boston! This recipe was created by contestant Mei Lin, currently sous chef at West Hollywood's *ink.* restaurant. Here, you'll be making congee (a traditional rice porridge) with soy-caramelized pork. It's a masterful balance of rich, tangy and sweet flavors!

Don't miss *Top Chef*, Wednesdays at 10/9c, only on *Bravo*.



Ingredients

10 Ounces Ground Pork
½ Cup Sushi Rice
¼ Cup Coconut Palm Sugar
2 Scallions
1 Bunch Cilantro

Knick Knacks

2 Cloves Black Garlic
2 Tablespoons Soy Sauce
2 Teaspoons Chinese Black Vinegar
1 Shallot
¼ Cup All Purpose Flour
2 Teaspoons Congee Spice Blend
(Ground Galangal, Garlic Powder, Ground Ginger,
Ground Lemongrass & Cayenne Powder)

Makes 2 Servings

About 700 Calories Per Serving



For cooking tips & tablet view visit blueapron.com/recipes/445

Guest Chef Series | Recipe #445

1



Prepare the ingredients:

Wash and dry the fresh produce. Peel the black garlic cloves. In a small bowl, using a fork, mash the black garlic cloves into a paste; add **1 tablespoon of water** and stir to combine. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Pick the cilantro leaves off the stems; discard the stems. Peel and thinly slice the shallot into rings; separate the rings and place in a bowl of cold water.

2



Make the congee:

In a large pot, heat 2 teaspoons of oil on medium-high until hot. Add **half the white parts of the scallions** and **half the spice blend**; cook 30 seconds to 1 minute, or until fragrant. Add the **rice**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until the rice is toasted and starts to crackle. Add **6 cups of water**; cook, stirring occasionally, 23 to 26 minutes, or until the rice is tender and creamy. Remove from heat and season with salt and pepper to taste.

3



Start the pork:

After the rice has cooked for about 5 minutes, in a large pan (nonstick, if you have one), heat 2 teaspoons of oil on medium-high until hot. Add the **ground pork** and cook, frequently breaking the meat apart with a spoon, 1 to 3 minutes, or until browned. Add **half the soy sauce** and the **remaining white parts of the scallions** and **remaining spice blend**. Cook, stirring occasionally, 2 to 4 minutes, or until the meat is cooked through. Transfer to a plate. Wipe out the pan.

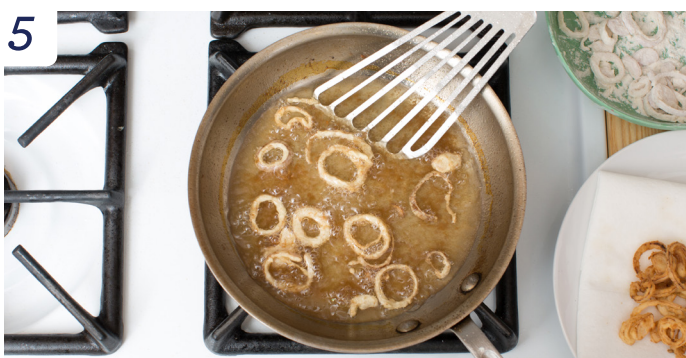
4



Make the caramel & finish the pork:

Place the **coconut palm sugar** in the same pan used to cook the pork. Heat on medium-high, without stirring, 2 to 3 minutes, or until melted and dark amber in color. Turn off the heat and add the **black vinegar**, **mashed black garlic mixture** and **remaining soy sauce**. Stir until well combined. Add the **cooked pork** (along with any juices on the plate) and **1/4 cup of water**. Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until well combined and heated through. Remove from heat.

5



Cook the shallots:

Drain the **shallot rings**. Place the **flour** in a small bowl. Add the drained shallot rings to the bowl of flour; toss to thoroughly coat. In a small pan, heat a thin layer of oil on medium until hot. Tap any excess flour off the shallot rings. Add them to the pan in a single layer. (If necessary, work in batches to avoid overcrowding.) Cook 30 seconds to 1 minute, or until golden brown. Transfer to a paper towel-lined plate and immediately season with salt.

6



Plate your dish:

Divide the **congee** and **caramelized pork** between 2 dishes. Top with the **crispy shallots** and **green parts of the scallions**. Garnish with the **cilantro**. Enjoy!