

# Chinese Porridge: Pork and Cabbage

Yield: 8 cups

## Ingredients

½ pound Pork, raw, ground

2-3 slices Ginger, fresh, peeled

2 each Green onion, rinsed, sliced

½ pound Napa cabbage, rinsed, chopped

1 cup Short grain rice

1 ½ quart Water

To taste Salt

## Instructions

1. Sauté ground pork in skillet over medium heat. Break up large pieces and cook until well-browned and no pink remains. Drain off excess oil.
2. Rinse rice three times or until water runs clear. Place rice, 1 teaspoons salt, and all remaining ingredients into a large pot able to hold at least 2.5 quarts. Bring pot to a boil over high heat while stirring frequently. Reduce to low heat, cover, and simmer for 45-60 minutes or until rice is cooked through. Stir occasionally. If you like thinner porridge, add an additional 1-2 cups of water or until desired consistency. Bring back to a simmer and adjust salt as needed.
3. Serve hot in a bowl and enjoy. The porridge can be cooled and reheated for service later.