

Simple, Healthy and Delicious Japanese Home Cooking. By a Busy Working Mom

# Pork-Hakusai Steam Nabe

## 豚白菜蒸し鍋

Even here in California, winter is cold and this easy to prepare nabe (hot pot) is perfect for warming up and entertaining a large number of guests at your home. This nabe is essentially just pork and hakusai and, because the hakusai absorbs the pork flavor, even my "I-don't-like-vegetables" son eats more vegetable than meat !!! Get a good ponzu for dipping as it makes a big difference.

### Ingredients (Serves 4)

- 1 head of hakusai
- 1 lb. of shabu shabu style pork
- Kaiware as a garnish
- 1/3 cup soy sauce
- 1/3 cup mirin
- Ponzu as a dipping sauce
- Hichimi (red pepper) as a garnish
- Green onion as a garnish
- 2 cups of rice and 2 eggs

### Preparation

1. Slice the hakusai length-wise so its shape is similar to the pork's.
2. Place a slice of pork and hakusai into a donabe (a clay pot), one after the other, until the pot is full.
3. Add 1 cup of water.
4. Add soy sauce and mirin and steam for 30 min. with a lid.
5. Enjoy meat and vegetables with a dipping sauce.



### ✓ Masami's tip!

You can also enjoy ojiya (rice risotto) by adding rice and eggs with the remaining soup. (Boil until rice becomes soft.)

Recipe by Masami Iwase-Watanabe

