

# Tiktok Recipes

- [Braised Pork Japanese](#)

# Braised Pork Japanese

Parboil pork for ~30minutes with enough water to cover the meat, add ginger and leek greens to absorb smell and impurities.

Dispose of water

Into the rice cooker add :

- 100ml Cooking sake
- 80ml Soy sauce
- 60ml Mirin
- 2tbsp sugar
- 400ml water
- How many (already boiled) eggs you like (as long as they fit in the rice cooker) Cook for 1h30