



SICHUAN LAROU PLATTER

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Local, seasonal fresh produce meets traditional Chinese recipes. Our products are local, traditional, and cultural.

INGREDIENTS

Sichuan-style cured pork sausage; air dried pork belly marinated with salt, sugar, liaojiu (Chinese cooking wine), soybean paste, and soy sauce.

House Seasoning: dried chili pepper flakes, sesame seeds, Sichuan pepper, and salt.

Contains: soy, wheat

Tip: Food must be steamed thoroughly to **▲165 degrees**.



INSTRUCTIONS

- 1: **ADD** – 5 cups of cold water to a pot; place a steam basket over the pot.
- 2: **BOIL** – using MEDIUM to HIGH heat.
- 3: **PLACE** – parchment paper on the basket; lay the precut meat on the parchment paper, and then cover the pot.
- 4: **STEAM** – for at least 15 mins. over boiling water or until the internal temperature reaches **▲165 degrees**.
- 5: **REMOVE** – pot from heat and let sit for one minute.
- 6: **PLACE** – rice in a microwave safe bowl (1 packet per bowl) and cover with damp paper towel.
- 7: **MICROWAVE** – until the rice is fluffy again (usually takes about 30 seconds).
- 8: **SERVE** – the rice (with juice from steaming the larou platter the atop if desired) with platter.
- 7: **ENJOY.**



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www.thepopchinesestreetmarketdc.com/shop

READY TO COOK

BEST CONSUMED WITHIN FIVE DAYS AFTER PURCHASE

****CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, EGGS, OR UNPASTEURIZED DAIRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS****