

How to Make Mung Beans and Pork Zongzi

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1

Wash and soak the glutinous rice and mung beans separately.

2

Cut the streaky pork into zongzi-sized pieces, and add soy sauce and salt to pickle them.

3

Wash and boil the bamboo leaves and straw for a few minutes until soft.

4

Put two or more leaves flatwise with partial overlap.

5

Use a big spoon to add ingredients on the leaves.

6

Bind the Zongzi up in a pillow shape with straw.

7

Put the wrapped zongzi into a pot, add cold water, boil them for 3-4 hours.

Unwrap the Zongzi and enjoy it.