



Balinese Pork in Sweet Soy Sauce

INGREDIENTS

- 2 Tbsp vegetable oil
- 5 cloves shallot, peeled and sliced
- 5 cloves garlic, peeled and sliced
- 500g boneless pork slices or boneless pork shoulder, diced into cubes or pieces
- 8cm fresh ginger, peeled then sliced lengthwise
- 1/4 cup sweet soy sauce
- 2 Tbsp soy sauce
- 1 tsp whole black peppercorns, crushed
- 2 cups chicken stock or water
- 2 chillies, finely chopped
- 3 stalks lemon grass, smashed and tied in knots
- 3 bay leaves

METHOD

1. Heat oil to medium hot in wok or heavy-based deep fry pan.
2. Add shallots and garlic and stir fry until lightly coloured.
3. Add pork and ginger and cook over high heat until pork browned.
4. Add soy sauces and pepper and stir fry 1 minute.
5. Pour over stock or water and all remaining ingredients.
6. Simmer one hour, stirring occasionally until juices have thickened and mix is shiny and darker.
7. Serve with steamed white rice and blanched long beans.

**PORK IS ALWAYS SERVED IN BALI
ON SPECIAL OCCASIONS**

Serves 4

Preparation Time – 10 mins

Cook Time – 1 hr 15 mins

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