



Sweet Thai Pork

INGREDIENTS

- 500g pork slices, fillet or Scotch fillet steaks
- 3 cloves garlic crushed
- 2 chillies, de-seeded and finely chopped
- 2 tbsp each of brown sugar, fish sauce and sweet soy sauce (kecap manis)
- ½ tsp crushed white pepper
- 2 tbsp canola oil
- ½ cup water
- Coriander leaves

METHOD

1. Dice the pork into 2cm cubes and place in a resealable plastic bag.
2. In a bowl mix together the garlic, chilli, sugar, fish sauce, sweet soy sauce and pepper and pour over the pork.
3. Marinate in refrigerator for two hours.
4. Heat the oil in a heavy-based fry pan and stir fry the pork until just cooked through then add the water and stir until the sauce has reduced and thickened.
5. Garnish with fresh coriander leaves.
6. Serve with steamed white rice.

A TASTE OF THAI

Serves 4

Preparation Time – 5 mins plus marinating 2 hours

Cook time – 5 mins

Hint/tips

- Add crushed pineapple to the rice
- If you do not have sweet soy sauce use soy sauce and increase the brown sugar to 4 tbsp

WWW.DUROC.CO.NZ

