

Pumpkin with Pork Recipe

(Thai Recipe)

Ingredients: Serves 4-6

⅓ cup (3 fl oz/90 ml) vegetable oil

9 cloves garlic, peeled and crushed

1 lb (500 g) pumpkin or squash, peeled, seeded, and thinly sliced

½ cup (4 fl oz/125 ml) chicken broth or water

12 oz (375 g) boneless pork loin, cut into thin strips

¼ cup (2 fl oz/60 ml) fish sauce

2 eggs, lightly beaten

fresh sweet Thai basil leaves, for garnish

Method:

Heat oil in a wok or large, heavy frying pan over medium-high heat. Add garlic, pumpkin or squash, and chicken broth or water. Bring to a boil. Add pork, reduce heat, and simmer until meat is opaque throughout and pumpkin or squash is tender, about 5 minutes. Add fish sauce, then stir in eggs to just bind sauce. Transfer to a serving dish, garnish with basil leaves and serve.

Hint: For a spectacular presentation, serve this dish in a hollowed-out pumpkin.

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