

Stir-Fried Pork Recipe

Ingredients:

1 kg pork shoulder, machine sliced into teriyaki-thin strips
4 tablespoons hot chili paste
2 tablespoons light soy sauce
2 tablespoons sugar
1/2 tablespoon ground black pepper
2 tablespoons crushed garlic
1 teaspoon ginger juice
2 tablespoons chili powder
125 ml pineapple syrup
1 medium onion, peeled and sliced
1 teaspoon roasted white sesame seeds
Green chilies slices

Method:

Combine all ingredients except onion, sesame seeds and chili. Leave pork to marinate for 6 hours. Heat some cooking oil and pan-fry marinated pork until almost cooked. Add onion and continue to cook until the onions are soft and well done. Sprinkle sesame seeds over and garnish with chili before serving.

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