

Chili Pork

Ingredients

1. Chili red Thai chilies (ground into a paste)
2. Pork shoulder (500 gm)
3. Tomato ketchup - according to taste 1 to 3 tablespoons
4. Soya Sauce - dash
5. Oil - 1/4 cup
6. 1 Whole head of garlic peeled and diced fine

Method

1. Dice up pork shoulder into half inch pieces
2. Marinade with diced up chilli paste and 1 teaspoon salt
3. Keep in refrigerator for a min of 2 hours or overnight
4. Bring pork to room temperature
5. In a pan heat up oil - medium heat
6. Add garlic and cook till slightly golden
7. Add pork and cook till moisture releases and meat starts to brown slightly
8. Stir often
9. When meat is brown add tomato sauce to taste
10. Add a dash of soya sauce
11. Cook briefly.
12. This is a dry dish. Goes well with steamed rice and vegetables.