**Pork with Oyster Sauce**

*8 ounces lean pork*

*2 tbsp minced garlic*

*1 tsp freshly ground white pepper*

*3 tbsp fish sauce*

*2 tbsp oyster sauce*

*1 tbsp sugar*

*2 tbsp oil*

*2 tbsp milk*

*Fresh cilantro (coriander) sprigs for garnish*

Slice the pork as thinly as possible put in a bowl. Mix pork, garlic, pepper, and milk. Cover and refrigerate for an hour.

Place skillet over high heat. Add oil and the pork mixture and stir-fry, until the meat is no longer pink. Add fish sauce, sugar and oyster sauce and cook until the meat is well coated and the liquid thickens.

Remove from the heat and serve. This dish is good with rice.