



# Garlic Pepper Pork

Thai stir fry with sliced pork and topped with crispy fried garlic for a comforting dish that's loaded with flavor.

## Recipes

- 250g pork butt, ¼” thick slices
- 2 tsp oyster sauce
- 2 tsp soy sauce
- 1 tsp fish sauce
- 1 ½ tsp sugar
- 1 head garlic, divided
- ½ tsp white peppercorns
- 8 cilantro stems, chopped (keep the leaves for garnish)
- 2 Tbsp cornstarch
- Jasmine rice for serving

## Steps:

1. Add about ½-inch of frying oil to a small pot or wok you’re using to fry the pork. Turn heat on to high then right away add garlic. Once garlic starts bubbling, turn heat down to low and fry, stirring frequently, until garlic is light golden. Do not let it brown or it will be bitter.
2. Once done, use a fine mesh skimmer to remove ALL the garlic from oil. Alternatively you can pour it through a strainer and return oil back to pot. Don't let garlic bits remain in the oil or it will burn when you fry the pork.
3. Fry the pork in batches so as to not crowd the pot. Once you drop the pork immediately pull the pieces apart so they are not stuck together.
4. To serve, sprinkle fried garlic over pork and top with cilantro leaves if desired
5. Serve with jasmine rice or sticky rice, and a cold drink!