

January 1, 2012
Recipe by Judy Lee

Cucumber Meat

1 lb. ground pork
2 cans (6 oz. each) pickled cucumbers, chopped (Wei-chuan brand)
2 cloves garlic, minced
1 Tbl. oil
4 Tbl. light soy sauce
2 Tbl. sugar
Water

Put oil in a small pot.
Add the garlic, and stir-fry the garlic for about 1 minute.
Add the pork, and cook until the pork is mostly cooked. Break the pork into small pieces as you cook.
Add the pickled cucumber.
Add water to just cover the meat.
Add the soy sauce and sugar.
Simmer, covered for at least 30 minutes (the longer the better). You can uncover the pot to boil off some of the water.