



COOKING

CULTURALLY



SOY PORK

Serves 4

South East Asia

Buy it

1 tablespoon vegetable oil
1 tablespoon brown sugar
500 grams pork, cut in 3cm cubes
1 teaspoon salt
1 tablespoon dark soy sauce
2 small onions, diced
3 shallots, chopped
1 teaspoon ginger, grated
3 cloves garlic, crushed
1 tablespoon light soy sauce
½ cup water

Do it

- Fry brown sugar in hot oil until dissolved
- Add pork, stirring constantly until browned
- Add salt and dark soy sauce and stir
- Add onions, shallots, ginger and garlic and fry until onions are soft
- Add light soy sauce and stir (if you want to sweeten it, add 2 teaspoons of honey)
- Add water, cover and simmer for 30 minutes
- Serve with rice