

Thai Sweet and Sour Pork

Serves about 20 people

About This Recipe

"This is very different from the usual Chinese dish. There is not too much sugar and no vinegar, having said that it is still a very good, colorful and simple to cook dish."

Ingredients

- 6 lbs lean pork, sliced into thin strips
- 16 garlic cloves, chopped
- Ginger, about 2 inches piece, chopped
- 3 onions, sliced
- fish sauce
- sugar
- 10 Tomatoes, cut into wedges
- 2 pineapples, cut into chunks
- Potatoes about 15, cut in small cubes and cooked (not too much)
- 1 bunch onions, cut lengthwise 2-inch strips and some cut fine
- 1 big bag of carrots, sliced in ½ inches and then lengthwise in slices
- fresh coriander leaves
- Black pepper

Directions

1. Heat the oil in a wok and fry the pork for about 4 minutes, take it out of the pan (don't overcook the pork)
2. Fry the carrots and take out of the pan
3. Fry the onions, add garlic and ginger to the onions
4. Add the pineapple.
5. Add the fish sauce, sugar, black pepper
6. Add tomato and spring onions.
7. If the mixture is dry add a couple of tablespoons of water.
8. Stir fry for 4 minutes.
9. Just before serving add the carrots, potatoes and the meat
10. Garnish with coriander leaves and shredded green onions.
11. Serve with fried rice or noodles.