



Oriental Ginger Pork

Ingredients:

- 1kg of sliced Pork Strips (stir fry size)pork fillet preferred
- 1 jar of Crushed Ginger
- Flour (to coat the pork)
- 1 bunch of Spring Onions
- Fresh Chillies
- ½ cup Sesame Oil
- 1 litre of Vegetable Oil (for shallow/deep frying)
- 1 Container/small bunch of fresh Coriander

Method:

1. Heat ginger, Sesame oil and Soy along with Chilli and Spring onions in saucepan and mix pork in to marinate
2. Coat pork strips in flour
3. Deep fry pork in oil until golden brown.
4. Serve with steamed rice and garnish with Coriander.