



Balinese Coconut Pork

NIBBLEDISH CONTRIBUTOR

Ingredients

Lean pork x 2.5 lb
Eggplant x 1
Green pepper x 1
Mushroom x 1 box
Medium Onion x 1 (you know how I feel about onion... you can choose a Large one if you really like it...)
Ginger x 6 slices
Garlic x 6 cloves
Coconut milk x 16 fl oz
Bay leaves x 2
Turmeric powder x 2 tsp
Coriander powder x 2 tbp
Salt x 1 1/2 tbp
Thai chili peppers x 4 (cause I like it smoking hot!)

Instructions

Oil the pan and saute the ginger, onion and garlic till brown. Add in the spices (turmeric and coriander, salt, chili) and make sure they don't stick to the pan. Add in the pork, cook thoroughly. Add in the vegetables, stir fry for 5 minutes. Pour in the coconut milk, bay leaves and bring to boil. Reduce the heat and let it simmer for 15 minutes.

Volia! Sprinkle some fresh cilantro!