



# 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 tbs  
Salt x 1 1/2 tbs  
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!