



Simple Stir Fry Minced Pork with Garlic & Ginger

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Ingredients

Minced Pork

Ginger

Garlic

oil

Marinade:

salt + white pepper

soy sauce

sesame oil

rice wine

Worcestershire sauce

brown sugar

Instructions

1. Put together the marinade in a bowl, mix well and taste to your liking. Add to the minced pork and work it into the meat with your hands or a fork. Let it sit for 15 minutes.
2. In a heated wok add oil, ginger. When the ginger begins to brown add the garlic - stir - and add the pork, break and gently toss the meat with your spatula until all cooked.

Topped with fresh cilantro and ginger