Hot and Sour Pork with Brocoli

NIBBLEDISH CONTRIBUTOR

Ingredients

1 bunch broccoli, florets separated
2-4 fresh hot chilies, deseeded and chopped
6 cloves garlic, peeled and chopped
1/2 cup chicken stock
2-3 Tbsp vinegar
1 1/2 Tbsp soy sauce
2 tsp brown sugar
1 -2 tsp cornstarch
300 g pork (or 350 g bone in pork chop, deboned)
1 Tbsp peanut oil
small splash cooking wine (optional)
2 green onions, chopped

Instructions

In boiling salted water blanch the broccoli for 1 minute or until al dente. Drain and set aside.

Mix the chilies and garlic.

Combine the stock, vinegar, soy, sugar, and corn starch.

Cut any fat off the pork and cut it finely. Cut the pork meat finely and mix with the cooking wine, 1 tsp of the soy sauce, 1/2 the green onion.
In a heavy frying pan or wok heat the oil on medium, add the chopped pork fat and cook slowly, stirring occasionally until golden and crispy, 10-15 minutes. Remove and discard leaving the liquid fat in the pan, or remove and add to the marinating pork.

Increase the heat and get the oil nice and hot. Add 1/4 of the chilie garlic mixture and fry for 10 seconds, add the pork and stir fry until it is no longer pink. Stir the sauce mix to mix up the cornstarch and add it to the pork. Cook until the sauce has thickened, taste and adjust the seasoning to your taste. Add the broccoli and toss. Serve garnishes with the rest of the chopped green onion.