



With the backdrop of a memorable night where we hosted a fellow food blogger from Nigeria, this plum marinated pork captures the sweet essence of that fun night.

## Ingredients

For the marinade:

12 plums, seeded and blended

5 cloves of garlic, minced

1/4 teaspoon of dried thyme

Other Ingredients

1/2 kg of pork

2 tomatoes, blended

1 red onion, finely diced

1 tablespoon of dark mushroom soy sauce

3 cloves of garlic, minced

1/2 a teaspoon of black pepper

1/2 of a thumb sized ginger root, minced

Salt to taste

1 small birds eye chilli, chopped

Vegetable oil for frying (optional)

4 teaspoons of honey

Coriander for garnish

## Method

Cut up your pork into bite sized pieces and put it in a sealable container. Seed and blend your plums and pour this into the container containing the pork. Add the thyme and the minced garlic cloves. Mix it all up and seal the container. Allow this to marinate overnight.

After the marination is done, pour all the content of the container in a pan. Allow this to simmer down on medium low heat until it dries up. Further allow the pork to render in its own fat until it browns and is cooked through. As that is going, mash your garlic ginger and chilli together until it forms a paste and set aside.

After your pork is cooked through, add your finely chopped onion, black pepper and the chilli-ginger-garlic paste. Mix it in and let this cook down for about 5 minutes.



Add the grated tomatoes and soy sauce. Let this cook down for about 5-7 minutes. Add the honey and mix it in. Taste the pork to ascertain whether it had reached your preferred level of sweet-spicy. If not, you can adjust accordingly.

Once you are done, add your finely chopped coriander and serve.



**SERVE WITH:** with ugali/chapatti/rice/potatoes and with creamed spinach

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/plum-marinated-spicy-pork/>