



thyme & pineapple
marinated pork



Ingredients

For marinate;

750 g of Pork Shoulder, cubed

¼ cup of sweet pineapple

1 sprig of rosemary

2 sprigs of thyme

½ thumb-size chunk of ginger

¼ teaspoon of cumin

½ teaspoon of cinnamon

1 teaspoon of coriander spice

To cook:

½ cup of dania stems

½ cup of chopped red onion

1 heaped tablespoon of minced ginger

4 cloves of garlic, minced

½ teaspoon of chilli

4 tablespoons of hoisin sauce

4 tablespoons of honey

1 tablespoon of soy sauce

Method

Chop your pork and place it in a bowl. Place the marination ingredients in a container and blend.

Once pureed, pour into the pork, mix and cover. Marinate overnight.

To cook, sautee the dania stems, garlic, ginger and red onion until softened and fragrant. Add in the hoisin sauce, soy sauce, chili and honey. Let this sautee until thick and then add in the marinated pork. Stir in, and allow to cook on medium high heat for about 20 minutes.



SERVE WITH: your favorite drink

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/thyme-pineapple-marinated-pork/>

Youtube Video : https://youtu.be/l_VFXedQe-A