Recipe

Garlic Pork

Medium

Ingredients

- 2 Lbs Pork Cut Into 1 Inch Pieces
- 10 Sprigs Fine Leaf Thyme
- 3 Tbsp Chopped Parsley
- 1 Head Garlic Cloves
- 2-3 Wiri Wiri Pepper
- 2 Bay Leaves
- 1 1/2-2 Tbsp Salt
- 1 Cup Dry White Wine
- 1 Cup Red Wine Vinegar
- Oil To Fry

Steps

1. Finely chop garlic, thyme leaves, parsley and pepper. Add the pork, salt, and seasonings to a bowl and mix.
2. Place in a sterilized glass jar then top with white wine and red wine vinegar.
3. Place in a cool, dark place for at least four days to 1 week. You can also place it in the fridge.

4. After pork has sat for at least four days, pour all ingredients in a strainer to drain the liquid.
5. Pat meat dry and remove excess seasoning.
6. Place the pork in a pan over medium heat and let it cook until all the liquid has evaporated. If the pork doesn't render any fat, add a tablespoon of oil and fry until golden brown. Serve warm.