



Smokey pork with sweet and sour sauce

Recipe by Clem Pedro

Serves: 6

Cooking: 1hr 10min

Difficulty: Easy

Ingredients :

For the sweet and sour sauce:

- ¾ cup Asian rice vinegar
- 2 Limes, juiced
- 4T selati demarara sugar
- 5cm Ginger, thinly sliced
- 3 garlic cloves, thinly sliced
- 1 red chilli, thinly sliced
- 3T soy sauce
- ½ cup smokey BBQ sauce

For the pork fillet:

- 400g Smoked pork fillet
- 1 cucumber, thinly sliced
- 4T mint, roughly chopped
- 4 basil, roughly chopped
- 4T Asian rice vinegar
- 2t Selati caster snow
- 100g toasted cashew nut

Methods :

For the sweet and sour sauce:

- Heat the rice vinegar and sugar together over a medium heat until the sugar melts. Add the Selati demarara sugar along with the ginger, garlic and chilli. simmer for a minute before adding the soy sauce and BBQ sauce. Simmer for another minute then remove from the heat and allow to cool slightly.

For the pork fillet:

- Heat a griddle pan over a medium heat, add the fillet and sear evenly before cooking for another 3-4 minutes.
- Toss the cucumber, mint, basil and caster sugar together with the rice vinegar and serve with the pork which has been coated in the sweet sticky sauce and topped with the toasted cashew nuts.