

Pork Adobo

Ingredients

4-5 strips of pork belly
1 Beef stock melt
2 red/yellow peppers, sliced
2 Carrots, ribboned
Handful of fresh Coriander
1 large Onion
2tsp Celery salt
2tsp Dried garlic
1tbsp Paprika
3tbsp Honey
Salt and pepper to taste
5 tbsp Worcestershire sauce

Method

1. Trim the top layer of fat off and cut belly pork into roughly 1-2cm cubes, sprinkle with salt then put aside ready for cooking
2. Peel and ribbon carrots. Roughly chop peppers, chilli and mushrooms. Peel and slice onions
3. Place pan on medium-high heat. Add 1 tsp of cooking oil then place belly pork in the pan and cook until the fat has rendered, occasionally turning to colour all sides. Add your vegetables to the pan and cook for a further 5-10 minutes
4. Add spices, salt and pepper, Worcestershire sauce and honey to the pan and stir for about 5 minutes
5. Add 300ml of water, bring to the boil then add the stock cube
6. Reduce the heat to a slow boil and cook for a further 20-30 minutes, stirring occasionally until the sauce has thickened
7. Garnish with chopped fresh coriander. Service with plain rice