



## **Bami Ketjap**

(Indonesian Sweet and Spicy Pork)

Serves 4

2 lbs. pork butt, cut into 2" cubes

¼ cup peanut oil

1 large onion coarsely chopped

¼ cup ginger, minced

10 garlic cloves, chopped

1 tbsp. sambal oelek

¾ cup ketjap manis soet (sweet Indonesian soy sauce)

½ cup rice vinegar

Heat a heavy skillet over high heat. Add peanut oil and immediately add the pork, onion, garlic and ginger. Sauté until meat is seared and onions are translucent. Lower heat and add the sambal oelek, ketjap mani, and rice vinegar. Continue to simmer for another 10 minutes or until meat is pork is cooked through yet juicy.

Serve with steamed long grain rice.