



GARLIC GINGER HONEY-GLAZED PORK



Ingredients

1 lb (450 grams or 2 cups) boneless pork, cubed	2 tsp ground cinnamon
1-2 tbsp baking soda	1 tsp ground cardamom
2 tbsp cooking oil	¼ tsp ground nutmeg
½ cup onion, diced	¼ tsp ground cloves
¼ cup apple cider vinegar	2 star anise pods
¼ cup honey	2-3 tsp chili sauce (optional)
3 tbsp soy sauce	1 tsp ground pepper
3 tbsp grated ginger	½ tsp salt
3 tbsp minced garlic	½ cup fresh chives, chopped



Instructions

Servings
4

Prep Time
15 mins

Stove Time
30 mins

Total Time
45 mins

1. Cut the boneless pork into cubes. Toss the pork in baking soda, then let the pork rest for at least 10 minutes, or up to 60 minutes before cooking.

Note: If your pork will be sitting any longer than 10 minutes, put it in a container in the fridge for this part, so it doesn't spoil.
2. While the pork is resting, prepare the sauce ingredients: grate the ginger, mince the garlic, dice the onion, and measure out the vinegar, honey, and seasonings.
3. Heat 1 tbsp oil in a frying pan over medium-high heat.
4. Add the tenderized pork to the pan and fry for 10 minutes.
5. Turn the heat down to medium-low and add all the remaining ingredients.
6. Let the pork simmer in the sauce over low heat, stirring occasionally for about 15-20 minutes, or until all the liquid is absorbed and the pork is very soft.
7. Serve topped with fresh chopped chives.