THAI PORK WITH MANDARINES & PINEAPPLE

Ingredients	Equipment
500 Grams Pork	Chef's Knife's
4 Cloves Garlic	Chopping Boards
¼ Cup Chopped Coriander	Spoon & Cup Measures Garlic Crusher
3 Tablespoons Fish Sauce	Medium Bowl
Black Pepper	Electric Fry Pan or Wok
¼ Cup Brown Sugar	Serving Platter
2 Chillies	
2 Mandarines	
2 Slices Pineapple	
2 Tablespoons Oil	
Handful Bean Shoots	

What to do

1. Weigh Pork, cut into very small pieces resembling mince. Place in medium bowl.
2. Crush Garlic
3. Chop Coriander finely
4. Chop Chillies finely
5. Add the chilli, fish sauce, pepper, sugar to the pork and mix well.
6. Peel Mandarines and remove pips and pith. Separate into segments and cut each segment open down the back. Lay them flat on a serving dish, skin down.
7. Pineapple may be cut into mouth-size pieces, and place on the serving dish with the mandarins.
8. Heat oil in the frypan, add garlic and coriander, cook until soft.

9. Place the pork mixture into the frypan and cook until dark brown in color and quite dry.
10. When cooked place on top of the mandarine and pineapple, scatter bean shoots on top of the pork.
11. Serve and enjoy with Thai Cucumber Salad