

Thai Basil Pork (Pad gkaprow mu)



Serves 4 as part of a multi-course family meal.

Ingredients:

- 2 tablespoons vegetable oil
- 3 cloves garlic, finely chopped
- 1/2 small onion, cut into thin slices
- 1 1/2 pounds ground pork
- 3 red Thai chilies, seeded and cut into rounds
- 2 tablespoons oyster sauce
- 2 tablespoons fish sauce
- 1 teaspoon soy sauce
- 1 teaspoon brown sugar

- 1 1/2 cups packed fresh holy or Thai basil leaves
- Black pepper, to taste

Preparation:

1. Heat a large skillet over high heat for 1 minute. Add the oil and when it starts to shimmer, reduce the heat to medium. Add the garlic and onion. Cook, stirring constantly, for 15 seconds or until they are pale golden.
2. Turn the heat to high and stir in the pork. Cook, breaking up the clumps with the edge of a metal spatula, for 2 minutes or until the meat has just lost its blush.
3. Lower the heat to medium and add the chilies, oyster sauce, fish sauce, soy sauce, and sugar. Cook, stirring, to coat the meat all over. Add the basil and cook for 30 seconds or until the pork is cooked through and the basil wilts. Sprinkle with pepper. Serve with rice.

Adapted from "The Asian Grandmothers Cookbook"