



Thai Basil Pork Belly

Ingredients:

- 1 tablespoon vegetable oil
- 5 cloves garlic (sliced)
- 3 Thai bird chilies (thinly sliced)
- 1 pound lean pork belly (thinly sliced)
- 1 teaspoon sugar
- 1 tablespoon fish sauce
- 2 teaspoons oyster sauce
- 1 tablespoon light soy sauce (or Thai thin soy sauce)
- 2 teaspoons Thai black soy sauce (or 1 teaspoon Chinese dark soy sauce)
- 1 1/2 cups holy basil or Thai basil leaves (packed)

Instructions

In a wok over medium heat, add the oil, garlic, and chilies. Cook for 1 minute. Crank up the heat to high, and add the pork belly. Stir-fry until caramelized and a little crisp, 2 minutes.

Add the sugar, fish sauce, oyster sauce, and soy sauces. Stir-fry for 1 minute, and add the basil. Stir-fry until the basil is wilted.

Serve immediately.