There are quite a few far eastern student at the University of York campus just up the road from us. This is great news as a micro economy has developed with several Chinese supermarkets within walking distance. The Garlic Chilli Sauce was a bit of a novelty buy at £1.29 but it doesn't take any prisoners! It does however work really well as a marinade.

Ingredients:-

Pork loin steaks, cut into strips
1 tbs Chinese Garlic Chilli Sauce
Plain flour

Method:-

Marinade the Pork in the Garlic Chilli Sauce for half an hour, making sure it is evenly coated
Add the flour and stir so it sticks and coats all the outside
Fry in a deep fat fryer in batches at 180c until golden brown

We served ours with a stir fry and rice noodles.