



I happened across a 500g pack of Pork mince for just over £1 so Sue set about her recipe rummaging and came up with this. Realistically this recipe would easily feed 4 and we had enough left to pop in Taco shells the following day.

Ingredients:-

500g of Pork mince
2 Cloves of Garlic, minced
A Thumb of Ginger, minced
1 Carrot, cut into lengthways strips
1 Red Pepper, cut into strips
2 Spring Onions, sliced lengthways
2 Chillies, chopped
1 Tbsp of Honey
1 Tbsp of Black Bean Sauce or Hoisin Sauce
40ml of Soy Sauce (Gluten free for us)
30ml of Shaoxing Wine
1 Tsp Chinese Five Spice
A handful of Peanuts, roughly chopped
½ a head of Broccoli, separated into florets
1 Onion, finely diced
Oil to fry

A splash of Water

Method:-

- (1) Mix together the Black Bean sauce, honey, Soy Sauce, Five Spice, Shaoxing Wine and a splash of water.
- (2) Set aside your Char Sui Sauce.
- (3) Heat a little Oil in a pan, add the Garlic & Ginger and cook gently for a minute.
- (4) Add the Pork mince and fry on a high heat until browned, stirring continually.
- (5) Remove from the pan and set aside.
- (6) Add more Oil if required and fry the Broccoli, Carrots, Onion and Pepper, for a few minutes.
- (7) Return the mince to the pan and stir to combine.
- (8) Stir in the Char Sui Sauce and cook over a low heat until heated through.
- (9) Garnish with Spring Onions and chopped Peanuts.

We served ours over Rice Noodles, but this would work equally well over boiled rice.