

Green Beans with Minced Pork

Ingredients:

1½ pounds ground Pork
9 tbsp Canola oil
5 large Garlic cloves, minced
6 dried red Chiles
9 tbsp Fish sauce
3 tbsp light Brown Sugar
1½ cups Chicken stock or Water
4½ pounds green beans, trimmed and cut into 1" pieces

Directions:

Sauté the ground pork in a medium frying pan over medium heat until it is cooked through, remove with a slotted spoon, and then drain it on a paper towel.

Pour off any pork fat but don't wipe out the pan.

Add the oil to the pan and sauté the garlic over medium heat.

After a minute break the chiles over the pan into two or three pieces and add them to the garlic.

Continue to fry for another minute and then add the fish sauce, brown sugar, chicken stock and beans and stir to combine.

Bring to a simmer then cover and lower the heat.

Let cook until the beans are done, 5 to 8 minutes.

Transfer to serving dish.