

## HOW TO MAKE MINCED PORK BASIL FRIED RICE

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PRESENT TO MS.NETDOW NILPHET



### INGREDIENT

2 HALVES MINCED PORK  
BASIL LEAVES 1 HANDFUL  
3-4 CLOVES OF GARLIC  
CHILI AS DESIRED  
OYSTER SAUCE  
FISH SAUCE  
VEGETABLE OIL



### HOW TO DO

- 1 WASH THE CHILI, BASIL LEAVES, CRUSH THE GARLIC, CRUSH THE CHILI AND CUT IT. PREPARE IT. IF YOU LIKE IT SPICY, YOU CAN POUND THE CHILI AND MIX IT WITH THE GARLIC.  
TIP: WHEN BUYING BASIL LEAVES CHOOSE A PURPLE AND RED STEM. WILL BE MORE FRAGRANT THAN THE GREEN STEM BUT IF THE STEM IS GREEN, THE ADVANTAGE IS THAT IT CAN BE STORED LONGER THAN THE RED STEM AND THE LEAVES ARE LARGER.
- 2 HEAT A PAN, ADD OIL, ADD CHILI GARLIC AND STIR-FRY, ADD MINCED PORK AND STIR UNTIL COOKED. SEASON WITH OYSTER SAUCE, FISH SAUCE AND STIR UNTIL PORK IS COOKED.
- 3 WHEN THE PORK IS COOKED AND SEASONED TO YOUR LIKING, TURN OFF THE HEAT IMMEDIATELY AND ADD THE BASIL LEAVES TO MIX. REMOVE FROM THE HEAT AND PUT ON A PLATE TO EAT WITH HOT STEAMED RICE.

yum!