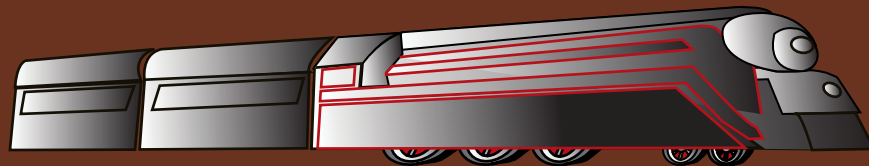


The Woodstock Farmers' Market

All Aboard

THE ORIENT EXPRESS !



Lemon grass Pork

- 1 ½ Lbs pork tenderloin or boneless pork loin, trimmed and cut into ¼ inch strips
- 2 lemon grass stalks, finely chopped
- 4 scallions, thinly sliced
- 1 tsp salt
- 12 black peppercorns, coarsely crushed
- 2 TBL peanut or vegetable oil
- 2 cloves garlic, chopped
- 2 fresh red chilies, seeded and chopped
- 1 tsp palm or brown sugar
- 2 TBL fish sauce
- ¼ cup roasted peanuts, coarsely chopped
- Salt and pepper, to taste

Mix pork and seasonings well, cover, and marinate for 30 minutes. Heat a wok or cast iron skillet and add oil. Add pork mixture and stir-fry for 3 minutes. Add garlic and chilies, and stir-fry for another 5-8 minutes until pork is no longer pink. Add sugar, fish sauce and peanuts, and toss together. Season to taste with salt and pepper. Serve hot on a bed of rice or cooked rice noodles, garnished with fresh cilantro.

Serves 4.

From The Complete Wok and Stir-Fry Cookbook, Linda Doeser editor

