GARLIC AND GINGER GLAZED WARTHOG

Prep: 10 Mins
Total: 30 Mins
Serves: 6 ppl

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Ingredients

800g Aloes Meats Warthog Shoulder Roast
1 tsp salt
1/2 tsp black pepper
1 tablespoon olive oil
5 cloves garlic peeled and minced
1cm knob of fresh ginger grated
1 Cup snap peas
1/2 cup honey
1 tbsp tabasco
1 tbsp white wine vinegar

Method

1. Cutting against the grain, portion out your shoulder roast into bite sized strips and season with salt and pepper.
2. Whisk together honey, tabasco, and vinegar. Set aside.
3. Heat oil in a wok over medium heat and brown the warthog, working in batches to avoid overcrowding the wok.
4. Transfer the warthog to a plate.
5. Return the wok to the heat and add in the garlic and ginger.
6. Stir for about 30 seconds.
7. Raise the heat to high and pour in the sauce mixture and bring to a boil, stirring frequently.
8. Once the sauce thickens slightly add the warthog and snap peas in and toss constantly to coat everything and reduce the sauce to a thick, sticky glaze on the pork.
9. Serve immediately over rice or noodles.