

Pork in Prune Sauce

Recipe created by chef Antonio Villagomez of Cilantro's Restaurant, exclusively for Mornin' Glory Organic Prunes.

Ingredients:

- 4 tablespoons sesame oil
- 1 lb. pork shoulder cut into small chunks
- 1 cup chopped green onions
- 1 cup chopped onion
- 1/2 cup chopped tomato
- 1 cup chopped bell peppers
- 1 cup chopped cilantro
- 1 teaspoon toasted cumin seeds
- 1 tablespoon toasted sesame seeds

For the Prune Sauce:

- 24 each prunes
- 2 tablespoons chopped fresh ginger
- 2 tablespoons fresh chopped garlic
- 5 tablespoons soy sauce
- 2 tablespoons rice wine vinegar
- 2 tablespoons honey
- 2 cups water

Preparation:

In a large pan on medium heat, add the sesame oil and the pork shoulder and cook for about twenty minutes or until pork is golden brown. Make sure to stir the pork every few minutes so it does not burn.

While the pork is cooking and in a large blender simply add all of the sauce ingredients and blend until the prunes are in very small pieces, set aside until need it. Once the pork is golden brown, add the chopped onions and cook for about two minutes, add the tomato, cumin seeds, and the peppers and cook for about two more minutes. Add half of the chopped green onions and cilantro along with the sauce and cook for about ten minutes.

Make sure to add splash of water to the dish if it gets too dried, once the dish is done adjust the seasoning by adding salt and pepper to taste. Serve the pork over some steamed rice and garnish with the left over green onions, cilantro and toasted sesame seeds.