

JAMAICAN PORK STIR FRY



1 T cooking oil

1 green, red or yellow pepper cut in chunks

12 oz. pork strips for stir fry

2-3 t. Jamaican jerk seasoning

1/2 c. Hoisin sauce

soy sauce (optional)

peanuts (optional)

1 whole yellow onion, coarsely chopped

Heat oil over medium-high heat. Stir fry peppers and onions till crisp-tender.

Remove from wok or pan.

Toss pork with jerk seasoning and add to wok. Add more oil if necessary.

Stir fry 2-5 minutes.

Add hoisin sauce and return vegetables. Gently toss to coat. Heat through.

If desired, add soy sauce to taste and peanuts.

Serve over hot rice.

Preparation time: 20 minutes

Servings: 4