

Pork Larb with Spicy Jalapeno Fused Olive Oil

1 tablespoon uncooked sticky rice

2 tablespoons Jalapeno Fused Olive Oil

1 pound ground pork

¼ teaspoon sugar

1 tablespoon fish sauce

1 lime (juiced)

3 shallots (peeled and thinly sliced)

3 scallions (chopped)

¼ cup cilantro

½ cup mint

INSTRUCTIONS

In a dry wok or pan over low heat, toast the rice grains, stirring continuously until they turn golden and fragrant—about 10 minutes. Grind to a coarse powder in a mortar & pestle. Set aside.

Place your wok back over high heat until smoking. Add the olive oil and the ground pork. Stir-fry until the pork is browned, and add in the toasted rice powder, sugar, fish sauce, and lime juice.

Stir-fry for another minute, and then add in the chili, shallots, scallions, cilantro, and mint. Stir-fry for one more minute, and then taste for seasoning, adding more chili, sugar, fish sauce, and/or lime juice to your taste if needed.

Serve with sticky rice, steamed jasmine rice, and/or lettuce leaves.