

Cantonese Monkeyface Eel Stir Fry



Ingredients

- 1-2 pounds of monkey face eel (or whatever amount you like to feed your party), cleaned, cut into 1-1/2" pieces with bone and skin on, slightly season with salt and pepper.
- 1 pound of roast pork (from Chinatown), chopped it into pieces.
- A couple of cloves of garlic, peeled.
- 1 bundle of green onion, cut into 2" pieces.
- Cooking wine, soy sauce, sugar, salt and pepper to taste.

Info

- **Prep:** 10
- **Cook:** 10
- **Serves:** 2-3
- [Source](#)

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Rate



Directions

1. in a hot wok, skillet, or pan, brown your garlic cloves and green onion slightly in 3 tbsp of oil; then put the roast pork in.
2. After a couple of minutes put in your eel pieces, stir and sear them for a minute or two, then deglaze the pan with cooking wine.
3. After cooking off most of the alcohol, put in the soy sauce, sugar, salt and pepper, cover and braise for 15 minutes. Adjust seasoning to taste and serve.

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