



## **Thai Wan On Pork**

### **Ingredients**

- 3-4 lbs. Pork shoulder (country style boneless ribs)
- Salt and pepper (to taste)
- ½ cup smooth peanut butter
- 1 teaspoon ginger grated
- 1 tablespoon garlic, grated
- 2 ½ cups ketchup
- 2 tablespoons Worcestershire sauce
- 1 ½ cups water
- ¼ cup olive oil

### **Directions**

1. Cut pork shoulder into 2-inch cubes. Salt and pepper all sides of the cubes.
2. Pour olive oil into skillet, and over high heat, sear all sides of the pork cubes. Move to slow cooker.
3. Pour off grease, but in same skillet, combine rest of the ingredients, bring to boil, then reduce to simmer. Once the mixture thickens, pour over pork in slow cooker.
4. Cook on low 6-8 hours.