

Cola-Braised Pork Stew

4 servings

1 Tbs vegetable oil

2 lbs boneless country-style pork ribs, excess fat trimmed, cut into 1 1/2 - 2 inch cubes.

2 cups of cola (not diet)

6 garlic ~~cloves~~ cloves, minced

3 Tbs soy sauce

2 Tbs chopped peeled fresh ginger

1 bunch of green onions, chopped

Heat oil in large pot over high heat. Add 1/2 of pork, sauté until brown on all sides, about 8 min. Transfer pork to bowl. Repeat w/ remaining pork. Return pork to pot. Turn off heat and pour cola slowly into pot. Bring to a boil. Reduce heat to med-low, cover and simmer 30 min. Add garlic, soy sauce, ginger and 1/2 of green onions. Cover and simmer until pork is tender about 50 min. longer. Uncover and simmer until sauce is slightly thickened about 10 minutes. Season stew with salt and pepper. Transfer to bowl. Garnish w/ the remaining green onions. Serve w/ steamed rice.