

Instructions for making delicious garlic fried meat

Spiced fried meat is not a strange dish and too difficult to make for many people. And in this article you will have a new recipe for garlic fried meat to make the dish more delicious.

Spiced fried meat is not a strange dish and too difficult to make for many people. And in this article you will have a new recipe for garlic fried meat to make the dish more flavorful, the meat still retains its sweetness but does not dry out when frying. Here's how to make garlic fried meat.

How to make garlic fried meat

Preparation materials:

1. Lean pork shoulder 500g
2. The right amount of garlic
3. Condiments: cooking oil, salt, cooking wine, soy sauce, oyster sauce, pepper powder, sugar.

How to make the dish

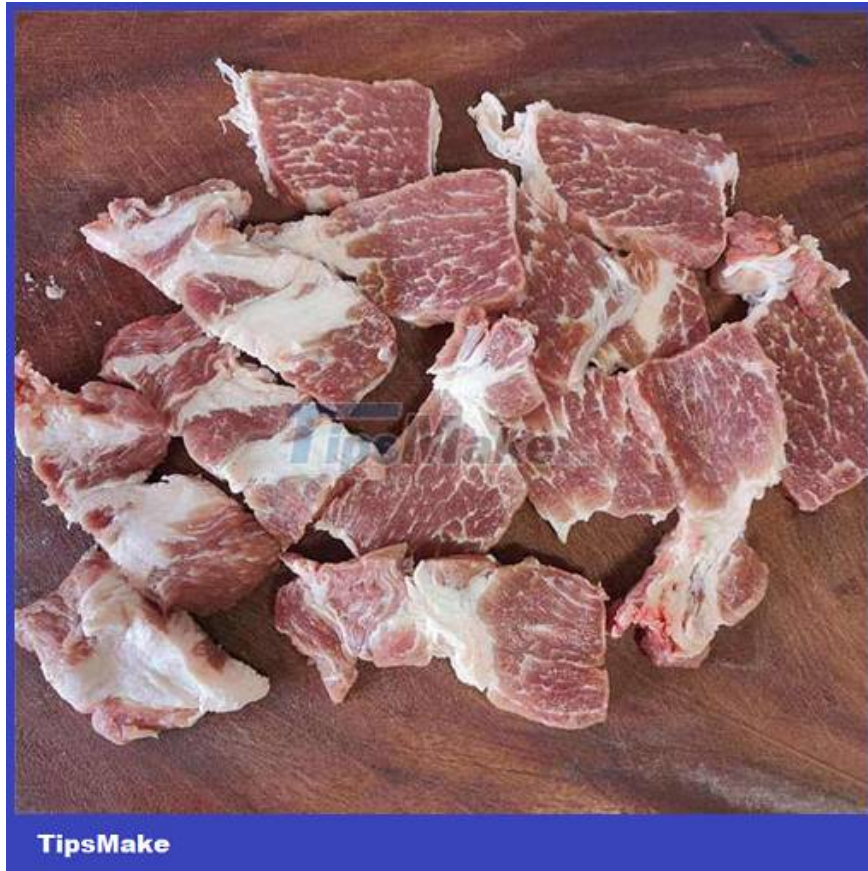
Step 1:

Peel the garlic and leave it whole. Wash the pork and cut it into pieces about 1cm thick. We can also switch to pork loin. Both types of meat are tender and sweeter than other meats.



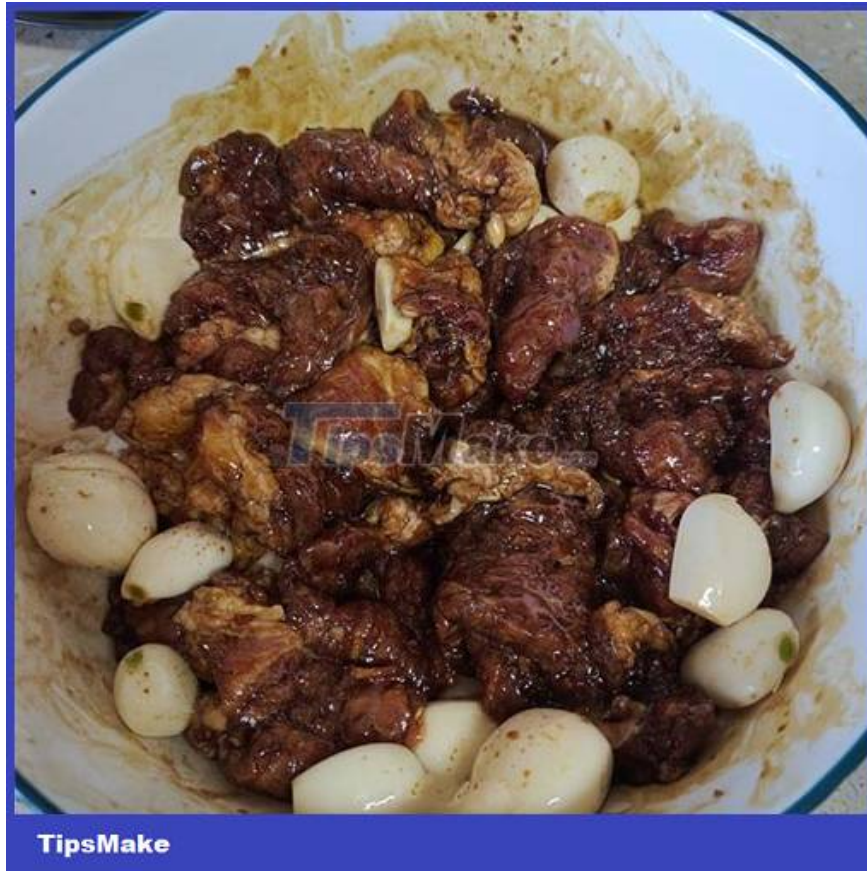
Step 2:

Use a meat press to lightly press the meat to soften. If not, you can use the back of a knife to lightly hit the meat.



Step 3:

Put the meat in a bowl and then add salt, cooking wine, soy sauce, oyster sauce, pepper, and sugar, then squeeze to infuse the spices. Continue to stir in the garlic and cover. Let the meat infuse the spices in the refrigerator for about half a day.



Step 4:

Add oil to the pan and continue to fry the meat until one side is golden, then flip the other side to fry. The meat is tender, sweet, with a little garlic flavor added to it.



You finished reading the article "**Instructions for making delicious garlic fried meat**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.
