

Pig Stomach Stir Fry

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-pig-tail-recipe>

Ingredients:

- 1 pig 's stomach
- 3 cloves garlic finely minced
- 1 ginger medium size, skinned and finely sliced/chopped
- 2 tablespoons sweet soy sauce dark
- 2 tablespoons soy sauce
- 1 tablespoon fish sauce
- 2 tablespoons black vinegar
- 4 tablespoons sesame oil
- 1 cup water or chicken stock

Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 6 grams
3. Fat: 14 grams
4. Fiber: 1 grams
5. Protein: 2 grams
6. SaturatedFat: 2 grams
7. Sodium: 1310 milligrams
8. Sugar: 1 grams

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