



Sweet and Sour Pork

NIBBLEDISH CONTRIBUTOR

Ingredients

Marinade:

A:

- 1/4 teaspoon salt
- 1/4 teaspoon sugar
- 1 teaspoon msg
- 1 teaspoon ginger juice
- 2 teaspoons light soya sauce
- 1 small egg, beaten with 1 tablespoon cornflour

- 300 g pork belly cut into 3 cm pieces
- cornflour
- Oil for deep-frying

Sauce:

A:

- 170 ml water
- 1 tablespoon cornflour

B:

- 1/4 teaspoon salt
- 1/4 teaspoon msg
- 3 tablespoons sugar
- 5 tablespoons tomato ketchup
- 1 teaspoon sesame oil
- 1 teaspoon soya sauce
- 3 tablespoons vinegar

C:

- 100 gr Shii-take (or other mushrooms)

1 onion cut into wedges
2 small tomatoes cut into wedges
2 red chillies, seeded and sliced thickly

1 cucumber (cut lengthwise into quarters, remove the soft centre and cut into fairly thick pieces)
2 tablespoons oil
2 stalks spring onions, cut into 5 cm lengths

Instructions

Start with marinating the meat.

Mix all ingredients in set A for the marinade together in a bowl.

Put the pork belly piece in it and marinate for at least 1/2 hour.

Roll the marinated meat in the cornflour to coat it with a layer of flour.

Heat some oil and deep-fry the pork.

The sauce:

Mix the ingredients for A in a bowl.

Mix the ingredients for B together in a separate bowl.

Heat some oil in a pan on high heat.

Stir-fry C for a minute.

Lower the heat and add Mixes A and B.

Bring to a boil and cook for a few minutes.

Stir in the cucumber and spring onions.

Serve hot with rice or noodles.
