# “Quick” Twice Cooked Pork (???)

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 200g thinly sliced pork, marinated in: - 1 tsp sake - 1 tsp soy sauce And: - 1/4 medium cabbage - 2 or 3 green onions - 1 tbsp sliced ginger - 1 clove garlic - 1 tbsp miso - 3 large tbsp of sweet miso sauce, the kind used for Peking Duck (???) - 2 tbsp oil - 1 tbsp sugar - 1 tbsp sake - 1 tbsp soy sauce - pepper to taste - 1 tbsp corn starch mixed with 3 tbsp water

## Instructions

This is a Chinese favourite of mine because it's super easy and quick to make, and the flavour is so rich. The pork isn't actually cooked twice (who has time for that?) but it's good all the same, and it makes for a great dinner just with a bowl of hot rice. Here we go: Mix the pork and the sake and soy sauce together in a bowl and let sit for 30 minutes or so. Cut the cabbage into bite-sized pieces and slice the green onions into 1 cm lengths. Blanch the cabbage in boiling water and set aside, and mix the sugar, sake, soy sauce and pepper in a small bowl ready to use. In a hot wok or fry pan, heat the oil and add the pork, green onions, ginger and garlic and stir fry until the pork is nicely browned. Next, move the pork and other ingredients to one side of the pan, and add the 2 types of miso, heat and gently stir fry in to the pork mixture. Add the cabbage to the wok along with the bowl of sugar, soy sauce, etc and increase the heat. Stir fry until well combined, add the corn starch mixture, stir until thick and serve immediately with rice.