



Cantonese Sweet and Sour Pork

Chinatown famous and popular sweet and sour pork with cilantro and green onion infused batter and tossed with Sweet and Sour Sauce



Ingredients: Family Serving

- 1 C. **Hawaiian Sweet and Sour Sauce** (Gluten Free Starport 215)
- 6 oz. Pineapple, fresh, or canned, grilled, 1" chunks
- 1 Tbsp. **Marinade Seasoning** (Gluten Free Starport 356)
- 1 lb. Pork shoulder or butt , sliced 1.5"x1"x1" same for pork
- 1 Tbsp. Water for marinade
- 2 Tbsp. Oil, (1 Tbsp. for marinade and 1 Tbsp. for cooking)
- 1 med. Red bell pepper, cut 1"x1"
- 2 Tbsp. Green onions, chopped for batter
- 2 Tbsp. Cilantro, minced for batter
- 3/4 C. **Crispy Seasoning Batter** (Starport 354)
- 1/2 C. Water for batter

Instructions:

1. Dissolve **Marinade Seasoning** with 1 Tbsp. water then add 1 Tbsp. oil in a container and marinate sliced pork for an hour or more. Cover and refrigerate overnight if needed.
2. Grill and slightly char pineapple to concentrate sweetness, and set aside. (optional)
3. Mix wet batter in a large bowl with 3/4 C. **Crispy Seasoning Batter**, 1/2 C. water and chopped green onions and cilantro when the marinated pork is ready for deep-frying.
4. Dip pork pieces into the batter and coat each piece.
5. Carefully drop each battered piece into a deep fryer set at 375F and fry for about 2 minutes then remove. (Pork pieces will need frying again to golden just before serving).
6. Heat a wok or deep pan at medium high heat, add in 1 Tbsp. oil then red bell peppers and stir-fry for 10 seconds. (for larger quantities, red bell peppers may be oil blanched in 375F deep fryer for 10 seconds, and add to sauced sweet and sour pork as a garnish to enhance appearance)
7. Add in **Hawaiian Sweet and Sour Sauce** and pineapples.
8. Re-fry pork at 375F until golden and done about 3 minutes, shake off excess oil and add into sauce.
9. Turn off heat and quickly toss all the ingredients then plate and serve. (Over cooking pork in sauce will produce soggy pork.)