



## Shanghai Cutlet with Hunan Sauce



### Ingredients: Deli Portion (8 single servings)

- 1 ½ C. **Spicy Hunan Sauce** (Gluten-Free Starport 212)
- 3 lbs. Pork cutlet, ¼” thick, about 3”x4”
- 1/3 C. **Marinade Seasoning** (Gluten-Free Starport 356)
- 1/3 C. Corn oil
- 1/3 C. Water
- 3 C. **Crispy Seasoning Batter** (Starport 354)
- ¼ C. Red bell peppers, diced ¼”
- ¼ C. Yellow bell peppers, diced ¼”
- ¼ C. Green bell peppers, diced ¼”



### Instructions

1. Dissolve the **Marinade Seasoning** in 1/3 C. of water, then add 1/3 C. oil, and marinate the pork cutlets for an hour or more.
2. Dice bell peppers and set aside.
3. Evenly coat pork cutlets with a **Crispy Seasoning Batter**. Before deep frying, coat cutlets again in the batter.
4. Divide cutlets into 1-pound batches and deep-fry each for 2 minutes at 350F.
5. When the deep fryer temperature returns to 350F, re-fry each batch of cutlets for another 3 minutes until golden brown and the internal temperature reaches 160F.
6. Drizzle on **Spicy Hunan Sauce** mixture and garnish with mixed colored bell peppers.

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