

Sweet and Sour Pork - Pink Table Cloth Style

1/4 cup Corn Flour
1 kg Pork
2 tbsp Shao Hsing Rice Wine
2 tbsp Soya Sauce

- ☐ Cut pork into strips.
- ☐ Add Soya sauce rice wine and corn flour. Mix well.
- ☐ **Cover and refrigerate over night.**

1/4 cup Corn Flour
1/4 cup Plain Flour

- ☐ Add flour to pork. Add additional Rice Wine to adjust consistency of coating.
- ☐ Deep fry pork.
- ☐ Remove from Wok, drain and set aside while sauce is cooked.

3 tbsp Oil
4 - 5 slices Ginger
2 cup Fresh vegetables (Onions, Celery, Cucumber, Green Pepper, ??)

- ☐ Heat Oil, add ginger and stir fry briefly
- ☐ Add fresh vegetables.

1/2 cup Orange Juice
2 tbsp Vinegar
3/4 cup Ketchup
1/4 cup Chili Sauce (Magi Brand)

- ☐ While vegetables are cooking, combine orange juice, vinegar, ketchup and chili sauce in separate bowl.
- ☐ When vegetables are cooked, drain off any excess oil and add above mixture.
- ☐ Heat sauce and vegetables until bubbling.

1 tbsp Corn Starch

- ☐ Add corn starch. Continue cooking until thickened
- ☐ Add pre-cooked pork to mixture and cook for 1 minute.
- ☐ Serve immediately. Fried rice or noodles are a great accompaniment.