Starport Foods



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 ¾ C. Crispy Seasoning Batter, ½ 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.)