



General Tso Twice Cooked Pork



Ingredients 6 oz. fried pork/serving (5 Lbs. Pork Serves 13)

6 C. **General Tso Sauce** (Starport 323
Gluten Free vegetarian)

5 lbs. Pork butt boneless, 2x1x10 strips

½ C. **Marinade Seasoning** (Starport
356)

½ C. Water for marinate

½ C. Oil for marinate

½ C. Leek, sliced round

½ C. Red bell peppers, strips 1/4x2

½ C. Green onions, bias 2" long

Per serving

6 oz. Fried Pork, sliced 1/8" thick

1 Tbsp. Oil for stir fry

1 Tbsp. Garlic and Ginger mix

¼ C. Twice Cooked Pork Sauce

Portioned Leek, bell peppers and green



Cut ingredients



Fried Pork Strips



Marinated Pork

Instructions:

1. Cut pork and vegetables and portion vegetables then set aside.
2. Thoroughly mix ½ C. **Marinade Seasoning**, ½ C. oil and ½ C. water with pork and marinate for at least an hour or more.
3. Deep fried marinated pork strips at 375F about 5 minutes until internal temperature reaches 170F., remove and let cool.
4. Sliced cooled fried pork into 1/8" thin slices.
5. Heat wok or griddle at high heat, add pork then garlic and ginger mix.
6. Stir fry pork 30 seconds then add in portioned red bell peppers and leek.
7. Stir fry 30 seconds then add in **General Tso Sauce**, mix well then add in green onions.
8. Stir fry 20 seconds and remove.