



Shanghai Pork Cutlet with Szechuan Sauce



Ingredients: Deli Portion (8 single servings)

- 1 ½ C. **Spicy Szechuan Sauce** (Starport 422)
- 3 lbs. Pork cutlet, ¼” thick, about 3”x4”
- 1/3 C. **Marinade Seasoning** (Gluten Free Starport 356)
- 1/3 C. Corn oil for marinate
- 1/3 C. Water for marinate
- 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 **Marinade Seasoning** with 1/3 C. of water then add in 1/3 C. oil and marinate pork cutlets for an hour or more.
2. Dice bell peppers and set aside.
3. Coat pork cutlets with **Crispy Seasoning Batter** evenly. Before deep frying, coat cutlets in batter again.
4. Divide pork cutlets into 1-pound batches and deep-fry each batch for 2 minutes at 350F.
5. When deep fryer temperature returns to 350F, re-fry each batch of cutlets for another 3 minutes, until golden brown with internal temperature at 160F.
6. Pour on **Spicy Szechuan Sauce** and garnish with mix color bell peppers.