

## **Sweet & Sour Pork**

Makes 4 servings

3/4 pound boneless pork butt, cut into 3/4-inch cubes

### **Marinade**

2 tablespoons soy sauce

1 tablespoon rice wine or dry sherry

### **Sauce**

1/4 cup fresh lemon juice

3 tablespoons distilled white vinegar

1/4 cup water

2 tablespoons ketchup

2 teaspoons soy sauce

1/2 teaspoon tabasco sauce

3 tablespoons packed brown sugar

1 tablespoon cornstarch

1 egg, lightly beaten

Cornstarch for dry coating

Cooking oil for deep-frying

1/2 cup lychees (fresh or canned)

1/4 cup fresh pineapple chunks

1 small red bell pepper, cut into 1-inch squares

Orange slices, for garnish

In a medium bowl, combine pork and marinade ingredients; stir to coat. Set aside for 15 minutes. Combine sauce ingredients in a saucepan; set aside.

Place egg and cornstarch in separate bowls. Dip pork in egg; drain briefly. Then dry coat in cornstarch, shaking off excess.

In a wok or stir-fry pan, heat oil for deep-frying to about 350 – 360 degrees F. Add pork, a few pieces at a time. Cook, turning occasionally, until pork is golden brown, about 3 minutes. Lift out and remove with a slotted spoon or strainer; drain on paper towels.

Cook sauce over medium-high heat, stirring, until sauce boils and thickens. Stir in lychees, pineapple chunks and bell pepper. Reduce heat and simmer 1 minute.

Place pork on a serving plate and pour sauce on top.

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