

Main

Sweet Sour Pork



Ready in **45 minutes**

Serves **4**

Ingredients

- 1 lb of pork loin or pork butt, cut into bite size pieces
- 2 Tbsp cornstarch
- 1 large piece of ginger, sliced
- 3-4 cloves of garlic, minced
- 4 Tbsp of oyster sauce
- 1 cup each chopped carrots, sweet onion, celery, bell pepper
- 2 Tbsp olive oil
- 1 cup brown sugar
- ½ cup rice wine vinegar
- 6 Tbsp shoyu (soy sauce)

Preparation

1. In a medium bowl, mix the pork, cornstarch, sliced ginger, garlic and oyster sauce together. Marinate overnight,
2. Store chopped vegetables in the fridge in a separate container.
3. Add oil to a medium skillet on medium high.
4. Add pork marinade into skillet and brown pork, about 5 minutes
5. Add sugar, vinegar and shoyu. Simmer on low for 15 minutes.
6. Add vegetables and simmer on low for another 15 minutes. Cook until tender, but not too soft.

Tips

Make sure you take all the slices of ginger out. Serve over rice.

Spiritual Message from this recipe

Sometimes things need to marinate a little bit to bring out the best result. It requires patience, just like in life.