

Sweet & Sour Pork

Ingredients

Pork belly	Red chillies
Pineapple	Yellow chillies
Green chillies	Onions

Seasoning

The Sauce

Sugar	Vinegar
Tomato paste	Corn starch
Ketchup	

The Marinade

Meat tenderizer	Chicken powder
Light soya sauce	Shao Hsing wine
Sesame oil	Salt & pepper



The Steps

Cut pork belly into bite-size cubes. Add meat tenderizer.

Marinate with salt, pepper, light soy sauce, sesame oil, chicken powder, Shao Hsing wine.

Coat pork cubes with corn flour. Deep-fry till golden brown. Put aside.

Cut the green chillies, red chillies, yellow chillies, onions, pineapple into pieces.

To prepare the sauce, mix sugar, salt, vinegar, ketchup & tomato paste. Slightly dilute the sauce with water.

Stir-fry the green chillies, red chillies, yellow chillies, onions, pineapple. Add sauce. Thicken with corn flour.

Add in pork cubes. Stir-fry briefly.

Done!



Cooking Tips:

1. If you want the meat to be more tender, use pork neck instead.
2. The smaller the pork cubes, the more crispy they will be.