

Japanese Ginger Pork

Prep Time: 10 Minutes Cook Time: 10 Minutes Ready In: 1 Hour 20 Minutes

Servings: 6

Ingredients:

1 tbsp. and 1 ½ tsp. grated fresh ginger root
3 tablespoons soy sauce
3 tablespoons sake
3 tablespoons mirin
6 thinly sliced boneless pork loin chops
1/4 cup vegetable oil



Directions:

1. In a large bowl, mix together the ginger, soy sauce, sake and mirin. Add the sliced pork, cover, and marinate for overnight.
2. Heat the oil in a wok over high heat. Add the pork, and fry until brown. The pork should have a dark crispy look to it. Do not cook on low or medium heat, as the juices will not cook fast enough to get a crispy texture. Discard leftover marinade.