

## **Peking Pork (Jing Du Pork/京都排骨)**

1 lb pork tenderloin cut into ½" slices

### **Marinade:**

1 Tbsp cornstarch

1 egg

1 tsp Shaoxing rice wine

½ tsp salt

### **Sauce:**

1 tsp minced ginger

1 tsp minced garlic

1 ½ Tbsp hoisin sauce

½ Tbsp oyster sauce

½ Tbsp plum sauce

1 ½ Tbsp ketchup

½ Tbsp chili sauce

1 Tbsp Worcestershire sauce

1 ½ Tbsp black rice vinegar (Chinkiang)

1 ½ Tbsp sugar

2 Tbsp water

Dash of 5 spice powder

### **Procedure:**

Pound pork slices to tenderize and marinate in the beaten marinade mixture for 30 minutes. Mix the sauce and set aside.

Fry the pork slices in hot oil until done, browned, and slightly crisp. Remove and drain on paper towels.

Sauté garlic and ginger and add sauce. Bring the sauce to a boil, add the pork, stir to coat. Garnish with green onion or sesame seeds and serve.