

Sweet and sour pork

Ingredients

- A) 200 gram pork fillet fine thin sliced and season it with 1/3 teaspoon salt and 1/2 tea spoon oil, 1/2 tea spoon rice wine and 1 teaspoon curst powder .
- B) Make the coat: 5 teaspoons corn starch, one egg yolk , 2 teaspoon water.
- C) 20 gram Pineapple sliced ,20g cucumber take out the seeds cut in diamonds , one tomato take out the seeds sliced and cut in diamond as well.

Cooking Method

- 1, Put the pork in the coat and mixed together .
- 2, Heat 500g oil till around 180 degree, then piece by piece put the pork in, low heat to deep fried its till they become golden brown color (around 3 minutes)
- 3, Make the sweet and sour sauce : 5 teaspoons sugar, 4 tablespoons vinegar , 2 tablespoons tomato sauce ,
- Heat 1 teaspoon oil, the put all the sauce in, you also can tasty your sauce , see if you like the flavor.
- 4, Put in all the vegetables ,then put some corn starch water to thicker the sauce with high heat .
- 5, Turn off the heat and add the pork in.