



This was the second meal from the discounted Pork Shoulder. So four hearty plates plus side plates for Smooch the Cat at £3.84

Ingredients for the battered Pork:-

700g of cubed Pork Shoulder

250g Self raising Flour (Gluten free in our case)

Chinese Five Spice

Turmeric

Garlic Salt

Sparling Water

Method:-

(1) Marinade the Pork cubes in Soy Sauce, Onion Salt & Pepper in the fridge for an hour.

(2) Mix the dry ingredients and dredge the Turkey cubes.

(3) Add sufficient Sprinkling Water to make a thick batter.

(4) Coat the Pork in batter individually.

(5) Heat the fryer to 170c.

(6) Fry in small batches until they float and are golden brown. If you have a probe you are looking for 76c in the middle, but not much more.

(7) Drain on kitchen paper.

Ingredients for the Sweet & Sour Sauce:-

1 Onion, finely chopped

1 Red Pepper, chopped

2 Cloves of Garlic, minced
1 Thumb size piece of fresh or fermented Ginger, minced
Tomato Ketchup
Cider Vinegar
Pineapple Juice
Chilli Flakes
Cayenne Pepper
Soy Sauce
Salt & Pepper
Oil

Method:-

- (1) In a large pan or Wok fry the Onions and then add the Garlic & Ginger with the dry seasonings.
- (2) Add The Red Pepper.
- (3) Add the Soy Sauce, Tomato Ketchup and Vinegar.
- (4) Simmer and add the Pineapple juice.
- (5) Simmer for 10 to 15 minutes to reduce.

We served ours on a bed of Rice noodles dressed with fried sliced fresh Red Chilli and Leek. A handful of Rice Noodles thrown in the fryer puff up like Prawn Crackers and add a bit of crunch. We've made a number of variations on this theme and they are becoming much more 'Traditional' tasting. We'd certainly have been happy to pay restaurant prices for this meal.