



Sweet and Sour Pork with persiMon®

Delicious straight from the box, persiMon® fruit is also a versatile ingredient for a variety of dishes. We take advantage of the persiMon® fruit's texture and sweetness in a take on the classic Asian dish, Sweet and Sour pork.

Makes 2-4 servings

Credit: www.xiaoeats.com

The Pork

1 lbs pork butt cut into ½-inch cubes
1 tbsp canola oil
1 clove of garlic, grated
¼ tsp onion powder
½ tsp sesame oil
1 tsp soy sauce

The Sauce

½ cup pureed persiMon®
1 tsp canola oil
2 slices of ginger, smashed
1 whole star anise
½ cup ketchup
1 cup white vinegar
¼ cup sugar

The Batter

½ cup potato starch
¼ tsp salt
1 egg, beaten
White pepper to taste

The Stir Fry

½ cup diced persiMon®
½ cup diced bell peppers
¼ cup diced onion
1 tbsp canola oil



Preparation

Tenderize pork butt with meat tenderizer. In a large mixing bowl, coat the chunks of pork with the oil, grated garlic, onion powder, sesame oil and soy sauce. Marinate for 30 minutes.

In a saucepan, heat up oil on medium high and fry ginger and star anise until fragrant, approximately 1 minute. Lower heat to medium and add ketchup, stir continuously until the sauce is caramelized. Add white vinegar and pureed persiMon®. Keep sauce on low heat and reduce until it is thick enough to coat and stick to a spoon.

Add sugar to desired level of sweetness, set aside.

Fill a wok with 2-3 inches of canola oil and heat until the oil hits 350°F.

Into the bowl of marinated pork, add potato starch, white pepper, salt and egg. Mix thoroughly with hands until every piece of pork is coated.

Fry battered pork until each piece is golden brown, approximately 3 minutes.

Remove pork from oil and set aside. Let the fried pork cool for 5 minutes and then fry a second time for 2 minutes.

Chop bell peppers, onions and persiMon® into 1/2-inch chunks.

In a large wok, stir fry vegetables and persiMon® until just cooked but still crunchy and firm, add fried pork and toss with sauce.

Serve immediately to keep fried pork crispy.