

# 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

### 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 deg 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.

Source: [www.xiaoeats.com](http://www.xiaoeats.com)

