

Japanese Ginger Pork

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 20 mins

Description

This recipe uses thinly sliced pork for a quick Japanesestyle sauté It is excellent with rice and steamed veggies on the side You can also double the recipe and use whole pork chops or chicken breasts for grilling

Ingredients

— - 2 tablespoons soy sauce - 2 tablespoons sake - 2 tablespoons mirin - 1 tablespoon grated fresh ginger root - 1 pound thinly sliced pork loin - 3 tablespoons vegetable oil

Instructions

1. Mix together soy sauce
2. sake
3. mirin
4. and ginger in a large bowl until combined. Add sliced pork; stir to coat. Cover the bowl and marinate for about 1 hour. Heat oil in a large skillet or wok over high heat. Sauté pork in hot oil until browned and cooked through; discard marinade. An instant-read thermometer inserted into pork should read at least 145 degrees F (63 degrees C). Recipe Tip Do not sauté pork on low or medium heat; the juices will not cook fast enough to get a crispy texture.