



Spring Onions and Pork in Japanese Marinade Autumn

A dish of pork wrapped around spring onions and ginger and fried then marinated in a seasoning of soy sauce and vinegar



Ingredients (4 servings):

300 g	pork
About 6 stalks	spring onions
1 root	ginger
Suitable amount	flour
Suitable amount	salad oil

Seasoning A

2 tbsp	soy sauce
2 tbsp	vinegar
3 tbsp	sugar
1 tbsp	sake
1/2	red pepper
2/3 tbsp	sesame oil

Garnish

12	cherry tomatoes
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Directions:

1. Chop the spring onions into 6-7 cm lengths and brown in a frying pan without using oil.
2. Cut the ginger into julienne strips; soak in water. Use a dishcloth to wipe off excess water.
3. Place the spring onions and ginger in the center of the meat and roll up; sprinkle surface with flour. Heat the salad oil in a frying pan and cook until the meat is browned. Place the rolls in a container.
4. Remove the seeds from the red pepper and cut into round slices.
5. Heat the sesame oil in the pan and stir-fry the red pepper. Add Seasoning A to the pan and bring to a boil. Pour the sauce over the meat while still hot.
6. Cut meat diagonally; place on a serving dish with spring onions showing. Garnish with cherry tomatoes.

Tips:

- The flavor will soak in better if the seasoning is hot when poured over the meat.