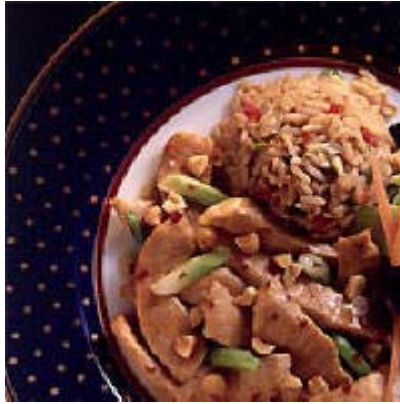


Pork and Peanut Stir-Fry

National Pork Producers Council
Internet address: <http://www.nppc.org>
Serves: 2



Ingredients

- 2 boneless pork chops, cut into strips
- ¼ cup water
- 4 teaspoons soy sauce
- 1 tablespoon rice wine vinegar, or White wine Vinegar
- 2 teaspoons cornstarch
- ½ teaspoon sugar
- 1 teaspoon chicken bouillon granules
- 1½ teaspoons vegetable oil
- ½ teaspoon crushed red pepper
- 1 clove garlic, peeled and crushed
- 1 teaspoon grated fresh ginger root
- 4 green onions, bias-sliced into 1-inch lengths
- 2 tablespoons coarsely chopped peanuts
- hot cooked rice

Cooking Method

For sauce...

1. In a small bowl stir together water, soy sauce, vinegar, cornstarch, sugar, and chicken bouillon granules.
2. Set aside.

In a large skillet heat oil over medium-high heat.

1. Stir-fry peppers, garlic and ginger root for 30 seconds.
2. Add green onions; stir-fry for 1-2 minutes or until onions are crisp-tender.
3. Remove onion mixture from skillet.
4. Add pork strips to hot skillet.
5. Stir-fry for 2-3 minutes or until cooked through.
6. Push pork from the center of the skillet.
7. Add sauce mixture to the center; cook and stir until sauce thickens.
8. Return cooked onion mixture to pan; add peanuts.
9. Stir all ingredients to coat with sauce.
10. Cook and stir 1 minute more or until heated through.

Serve over hot cooked rice.