

## QUICK SWEET & SOUR PORK



Preparation time: 20 minutes

Cooking time: 20 minutes

Enough for 6-8 people

- 1.5 - 2kg fleshy pork chops, or diced pork
- 2 jars 790g Kan Tong Sweet & Sour Sauce
- 2 packet mixes of Instant Batter

Preheat deep fryer to 180C, and take the chip rack out.

Cut the bones out of the pork chops and dice pork into small cubes.

Mix up batter as per instructions, for a thick texture.

Put all of the diced pork into the batter and stir through until all is covered well. (The pork and batter mix can be made in advance, and refrigerated)

With a kitchen glove on your hand, very carefully drop one piece of battered pork at a time into the hot oil, to a total of about 15 each time. Using a metal drainer spoon, stir & separate the pieces after about 3 minutes, then remove with the spoon when golden brown, usually another 3-4 minutes. Place into an open baking dish lined with paper towel and keep warm in the oven until all the pork is cooked.

Heat up the Sweet & Sour Sauce until just simmering in a suitable vessel in the microwave or on the stove top.

Serve immediately by drizzling the sauce over the battered pork. It can be served alone or with a side dish.

You can jazz up the Sauce mix yourself, with a stir fry mixture like Carrots, Celery, Capsicum, Onions, Corn and Pineapple.