

# Sweet and Sour Pork

Sweet and Sour Pork finished dish

Crispy pork with pineapple, peppers, and a vibrant sweet-and-sour sauce.

## Ingredients

- 600 g pork shoulder, bite-size
- 1 egg
- 90 g cornstarch
- Oil for frying
- 1 cup pineapple chunks
- 1 red bell pepper, chunks
- 1 onion, chunks
- 3 tbsp ketchup
- 3 tbsp rice vinegar
- 3 tbsp sugar
- 2 tbsp soy sauce

## Method

1. Coat pork with egg and cornstarch, then fry until crisp.
2. Stir-fry onion and pepper quickly.
3. Add pineapple and sauce ingredients; simmer until glossy.
4. Toss pork in sauce right before serving to keep texture.

## Notes

Chinese-American style preparation; adjust sweetness, acidity, and heat to taste.

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