

Don MOOTRE

Salt and Pepper Pork Chops

Prep time	Cook time	Total time
40 mins	20 mins	1 hour

Author: My Style Recipe

Cuisine: Chinese

Serves: 4 servings

Ingredients

- 4-5 pork chops sliced thinly
- 3 cloves garlic sliced thinly
- 4 tbsp. Shaoxing cooking wine
- 2 tsp light soy sauce
- 2 tsp sea salt crushed
- 2 tsp ground white pepper
- ½ cup cornstarch
- ½ cup flour
- 3 stalks green onions
- 4 bird chilis
- 2 cups canola oil

Instructions

1. In a bowl, combine soy sauce, Shaoxing wine, garlic and pork and let it marinate for 30 minutes.
2. In a separate bowl, combine the crushed salt, white ground pepper, cornstarch and flour and mix till fully incorporated.
3. After 30 minutes or so in the marinade, dredge the pork chop one at a time in the flour mixture and set aside on a plate.
4. In a pan, heat the oil and fry the pork in batches till golden brown about 3-5 minutes. Let it drain in paper towels.
5. For garnish, dredge the green onion in flour mixture.
6. Add 2 tbsp. oil in a wok over medium high heat, quickly fry the green onion and chilis till aromatic then return the fried pork and stir fry altogether.
7. Transfer to a plate and serve hot with steamed rice or soup.

Recipe by My Style Recipe at <http://www.mystylerecipe.net/salt-and-pepper-pork-chops/>

