

INGREDIENTS

- 1 lb. Pork
- 2 tbs. Grated Ginger
- 1/2 Onion
- Cabbage
- American Parsley for Garnish
- Grape Tomatoes
- 1/2 Cup Soy Sauce
- 1/2 Cup Mirin
- 3 tbs. Cooking Sake
- 1 tbs. Brown Sugar
- Kombu
- Canola Oil
- Salt & Pepper

RECIPE***Deli Soy Sauce***

- In a small bowl mix Soy Sauce with Mirin and about 3 inches of Kombu.

Marinade

- Grate Onion and Ginger then set aside.
- In a large bowl, add 6 tbs. of Deli Soy Sauce, Sake, Brown Sugar, Salt and Pepper. Add grated Ginger and Onion and mix well.

Ginger Pork

- Slice Pork into thin slices, place in Marinade for about 10 minutes.
- Add Canola Oil to frying pan, heat to medium, and fry Pork.
- Place Pork on a bed of shredded Cabbage and garnish with Parsley and Grape Tomatoes. Serve hot.