

KEN'S ORANGE PORK STIR FRY

Ingredients:

- 1 lb Pork Butt Cubed
- 1 bag of Frozen Stir Fry Veggies
- 3 cups of cooked rice
- 1/3 cup chopped Green Onion
- 7 large Eggs
- 1 TBS Fresh Ginger or Ginger Paste
- 1 TBS SPG Plus from MS Spice Co.
- 1.5 TBS Pork Blend (MS Spice Co.)
- 1.5 TBS All-Purpose/Veggie Blend (MS Spice Co.)
- 1/2 cup Orange Sauce (Kikkoman)
- 2 TBS Less Sodium Soy Sauce (Kikkoman)
- 2 TBS Oyster Sauce
- 1 tsp Sesame Oil
- 1.5 tsp Garlic Olive Oil
- 3 TBS Corn Starch
- 1/3 Cup Crisco (Lard)
- Toasted Sesame Seeds for garnish

Instructions:

- Cube Pork Butt into 1/2 inch pieces and coat with MS Spice Co. Pork Blend. Next, coat them in corn starch. Heat a large skillet on medium and brown the pork. When almost completely browned, add the lard to skillet and crisp the pork stirring frequently. Remove the pork from the skillet and remove any oil. Add the pork back to skillet.
- Add the Orange Sauce and Soy Sauce to the skillet and coat pork well until bubbling. Turn off the heat, remove from burner and allow to cool.
- Cook the rice and when done spread it on a plate and put in refrigerator to cool.
- In a wok or medium pot, add the garlic olive oil and heat to medium. Add the beaten eggs and add 1/2 TBS of the All-Purpose Blend. Scramble the eggs and when halfway cooked, add 2 TBS of Green Onion and finish cooking and chopping until the eggs are in about 1/2 inch pieces and fully cooked.
- Remove the eggs from the wok and add the bag of frozen veggies. Add the rest of the Soy and Oyster Sauces and the Sesame Oil to the wok and mix well, then cover, over medium heat. Bring to a low boil and reduce heat and add the Pork.
- Taste and add more of the SPG Plus and All-Purpose/Veggie Blend to your taste. Feel free to add more of any of the sauces to suit your taste, and stir well. Turn off the heat.
- Add the Rice and blend well. Taste and feel free to add any more of the seasoning blends to your liking. Serve in a bowl and garnish with Green Onion and Toasted Sesame Seeds.

Chef's Note:

The Pork, Rice and Veggies can all be cooked separately the day before and all added back together the next day and heated.

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