



## Ginger Pork Recipe

### Ingredients

¾ lb thinly sliced pork  
1-2 Tbsp neutral-flavored oil  
Freshly ground black pepper

### Ginger Sauce Ingredients

1 knob ginger (2 inches)  
½ onion  
2 Tbsp soy sauce  
2 Tbsp mirin  
2 Tbsp sake

### Directions

1. In a small bowl, combine soy sauce, mirin, sake, and sugar for the ginger sauce.
2. Scrape the outer skin of the ginger and cut off any tough parts
3. Using a grater, grate the ginger, keeping the juice
  - a. Collect the grated ginger and squeeze the liquid.
4. Add in as much grated ginger/ginger juice as you like
5. Cut the onion into thin slices
6. If the pork slices are thicker than 1/8 in, cut slits on the connective tissue between the meat and fat to prevent curling.
7. Preheat a large frying pan over medium heat. When the pan is hot, add in the oil
8. Sauté the onions until golden brown, or about 6-8 minutes. When the onion is tender and translucent, remove from the pan.
9. Add more oil to the pan if needed and add in the pork slices in a single layer, turning them once the bottom is golden brown.
  - a. Cook in batches so the meat sears properly instead of steaming in an overcrowded pan.
10. When the pork is no longer pink, add the onions back to the pan. Make sure not to overcook the pork as it will continue to cook in the sauce later.
11. Stir the sauce and pour over the pork. Bring the sauce to a simmer and spoon it over the pork for about 2 minutes
  - a. Season with pepper to taste.
12. When the sauce has thickened, the ginger pork is done. Transfer to a plate and enjoy.

View the original recipe from Just One Cookbook [here](#).