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## Stir Fried Pork with Veggies

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A very easy meal at the end of a long day. Be creative and use whatever vegetables are in season. The more the merrier.

### *Ingredients*

2/3 lb pork shoulder (or country style ribs or kabob) cut into 1 inch strips or cubes

Sesame seed oil for frying

Marinade

- 1 tbsp soy sauce
- ½ tbsp cooking wine or sherry
- ½ tbsp water
- ½ tbsp chopped garlic
- ½ tbsp sugar
- 1 tbsp cornstarch

Sauce

- 2 tbsp soy sauce
- ½ tbsp sugar

1 medium sized onion roughly chopped

½ head of cabbage roughly chopped

1 cup veggies – mix and match your favorites – I like bell peppers, mushrooms, snow peas, or sweet peas in their pods

### *Cooking Instructions*

1. Mix marinade ingredients. Mix in the pork. Let marinade for at least 15 minutes or up to an hour.
2. Meanwhile place oil and chopped onion in wok over medium heat till onion starts to soften.
3. Add pork and marinade to the wok and cook till pork is almost done.
4. Add the cabbage, veggies, and sauce. Cook till cabbage starts to soften.
5. Serve on rice or noodles.