

## Ginger Pork

1 piece fresh ginger, about 2 inches long

3 Tbs. soy sauce

1 tsp. dry sherry

1 to 1 ½ pounds thinly sliced pork chops

1 Tbsp. vegetable oil

1. Peel, then cut 8 slices from ginger; set aside. Grate remaining ginger to make 1 teaspoon; mix with soy sauce and sherry. Marinate pork in above sauce for 20 minutes.
2. In a skillet, heat oil over medium heat and fry sliced ginger and pork chops on both sides until brown. Add any leftover marinade, cover, reduce heat and cook several minutes until heated through and tender.

Serves 4-6.

*Japan*

*Source: International Cooking by Round the World Women, March 1980*