



Sweet and Sour Pork

1 lb. sliced fresh ham cut into bite size chunks

MEAT MARINADE:

1 tbsp. sherry

1 tbsp. water

2 tbsp. Kikkoman Soy Sauce

4 tsp. flour

4 tsp. cornstarch

SAUCE MIXTURE:

1/4 c. brown sugar

1/2 c. vinegar

1 tsp. salt

4 tbsp. ketchup

3/4 c. pineapple juice

4 tsp. cornstarch

1 green pepper, cut into 1/2 inch chunks

1 onion, cut into wedges

1 c. pineapple chunks

1 zucchini, sliced thin

Prepare sauce mixture. Marinate pork in meat marinade for 1/2 hour. Cook pork covered in skillet until golden brown. Drain and set pork aside. Add sauce mixture to skillet and stir until thickened. Add green pepper, onion and zucchini. Cook for 2 minutes. Add pork cubes and stir until heated through. Add pineapple and stir until it's coated with sauce.

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