

Hainanese Pork Chops Recipe

Ingredients:

600 g lean pork, sliced thickly into chops
2 teaspoons light soy sauce
2 teaspoons rice wine
1/2 teaspoon salt
White pepper
1/2 cup oil
2 eggs, beaten
4 tablespoons plain (all-purpose) flour mixed with 1 tablespoon cornflour
1/2 cup breadcrumbs
1/2 teaspoon salt
1 large onion, peeled and sliced
1 cup water
1/2 teaspoon cornflour (cornstarch)
1/2 teaspoon bottled tomato ketchup
1/2 teaspoon salt
Pepper
2 tomatoes, quartered
1 cup green peas

Method:

Place pork into a bowl and marinate with the light soy sauce, rice wine, salt and pepper. Leave covered in the fridge for at least an hour. Heat half cup oil in a wok. Get ready beaten egg in a bowl, flour seasoned with salt on a plate and breadcrumbs on another plate. When oil is hot, coat pork slices first in the egg, then the flour mixture and finally the breadcrumbs. Fry coated pork until lightly browned. Remove and drain on paper towels. Slice into thick strips when cool. Drain off all but 2 tablespoons of oil. Sauté sliced onions, then the tomatoes and green peas. Add the water, in which the cornflour has been rendered, then the salt, soy sauce and tomato ketchup. Allow to thicken. Adjust seasoning if needed and pour over the pork chops. Serve at once.