

## Deep-Fried Marinated Pork Recipe

### Ingredients:

200 g sliced pork (cut into bite-sized pieces and soak in marinade mixture and let stand for about 15 minutes)

Cornstarch

½ pack kaiwarena (daikon radish sprouts) - cut into 3-cm lengths

2 cherry tomatoes

Oil for deep-frying

### Marinade for pork:

1 tablespoon sake

1½ tablespoon soy sauce

2 teaspoons ginger juice

### Method:

Preheat oil to 350°F (175°C). Drain the pork and dust with cornstarch lightly. Slide into the oil.

Deep-fry until golden brown. Test for crispness with chopsticks. Drain well and serve on plates.

Scatter the kaiwarena over and garnish with cherry tomatoes.

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