

## Singapore Sweet Sour Pork Recipe

### Ingredients:

500 g lean pork, cut into bite-size pieces

Vegetable oil for frying

1 onion, peeled and quartered

1 carrot, sliced diagonally

1 cucumber, sliced diagonally

### Batter:

2 eggs, well-beaten

3/4 cup cold water

1 cup plain (all-purpose) flour

1 teaspoon salt

Pepper to taste

### Sauce:

4 tablespoons tomato ketchup

3 tablespoons sugar

4 tablespoons sherry

1 tablespoon light soy sauce

3 tablespoons white vinegar

2 tablespoons cornflour

### Method:

Blend well batter ingredients in a large bowl. Leave aside for an hour. Combine sauce ingredients, taste to adjust seasoning and leave aside. Fill wok half full with oil and heat until smoking. Dip pork pieces into batter a few pieces at a time. Deep-fry until golden, about 5 minutes. Drain on paper towels and keep warm in a low oven. Remove all but 2 tablespoons of oil from the wok. Stir-fry onions and carrots quickly. Add sauce to the wok, stirring all the while until sauce thickens. Finally add the cucumbers. Place battered pork on a serving dish, pour over sauce and serve immediately.

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