

Apricot Pork Stir Fry

Serves 2-3

- 1 lb. pork steak, boneless "country" ribs or pork chops (slightly marbled is best)
- 1 fresh Jalapeno* pepper, seeded
- 2 cloves garlic, peeled
- Fresh ginger root, about 1 inch, peeled And finely chopped
- 1 red onion, peeled and chopped
- 16 oz vegetables**
- 3 tbsp Apricot preserve (we loved Polaner All Fruit)
- 1 tbsp vegetable oil
- 1 tbsp Hoisin sauce
- 1 dash Soy/Tamari sauce
- pepper, salt



Serve with white rice ("sticky" preferred) or over Asian rice noodles.

**It is recommended to wear gloves when dealing with Jalapenos or other hot peppers. If you don't have fresh ones, they can be substituted with ½ tsp. dried hot chili flakes.*

Start out with cooking the rice, about 1/2 cup (uncooked) per person.

Meanwhile trim fat from meat and cut into 1/4" slices, against the grain. Chop Jalapeno, garlic and fresh ginger into fine cubes. Cut onion into 1 inch quarters and take layers apart. If you use fresh vegetables, cut all into fairly even size small pieces.

Warm-up your teppan yaki grill on 5. When reached (orange light off) set it to 8 (medium high).

When set temperature has been reached (orange light off), add oil (or non-stick spray) onto the hot cooking center and spread evenly with a spatula or paper towel. Add pork (make sure to separate the pieces and give them some room, otherwise you will cook the meat instead of browning it) and jalapenos. Brown meat from all sides, (about 2-3 minutes). Move the meat into the warming area.

Note: At this point meat is not cooked all the way through yet, because the resting time and reheating it with the vegetables will finish it perfectly done without drying out.

Add remaining oil and stir fry vegetables, ginger and garlic until crisp tender, but still with a good bite. Reduce the heat of your Cook-N-Dine teppanyaki grill to 4.

Add the Apricot preserve, Hoisin sauce, a dash of Soy sauce and incorporate. Once the preserve has dissolved add the meat and swiftly mix all ingredients until well coated. Season to taste with pepper, salt and Soy. A dash of hot sauce can be added for extra "heat".

Your rice should be ready by now. Switch the Cook-N-Dine off and serve.

****TIP: Experiment with different vegetable blends, fresh or frozen, to discover your personal favorite. We liked a combination of green beans, red or yellow bell peppers and/or mushrooms and onions. Anything goes. Adding cocktail shrimp or substitute fish for meat works great, too.**