



Shogayaki

a homey japanese dish that has the tender, juicy pieces of pork coated in a sweet gingery sauce, and served over rice

Recipes

- $\frac{3}{4}$ lb thinly sliced pork loin
- 1 Tbsp sake (for the pork)
- 1 Tbsp all-purpose flour
- 1-2 Tbsp neutral-flavored oil
- freshly ground black pepper
- 1 knob ginger
- $\frac{1}{2}$ onion
- 2 Tbsp soy sauce
- 2 Tbsp mirin
- 2 Tbsp sake
- 1 tsp sugar

Steps:

1. Make the ginger sauce.
2. Pan-fry the pork slices in batches and take them out to a plate.
3. Saute the onion until translucent.
4. Add the pork back into the pan and pour the sauce.
5. Once the meat is well coated with the sauce, transfer to a serving plate. Enjoy!