

# Sweet-Sour Pork or Spareribs

*(Suan T'ien Chu Jou)*

Make sweet-sour sauce in advance - Mix 3/4 cup sugar, 1/4 cup soy sauce, 1/3 cup vinegar, 2/3 cup water and 3 tablespoons cornstarch (mix cornstarch and sugar first to avoid lumps)

Place in kettle, 2 pounds uncooked pork or ribs which are cut in pieces about 1 inch thick and 2 inches long. Add cold water to cover pork and boil 20 minutes or until tender. Pour off water, cool.

While meat is cooling, sauté 1/4 cup onion, (sliced) and one medium cucumber (peeled and sliced), for one minute, in 2 tablespoons oil (if cucumbers are not available you may add green pepper, pineapple, bamboo shoots, carrots or crab apples). Remove from pan. Now add to the cool pork a mixture of 2 tablespoons cornstarch and 2 tablespoons soy sauce. Brown in a small amount of hot oil until crisp. Remove and drain meat. Combine with vegetables and sauce. More sugar may be added to suit taste.

Serves 4 - 6

*(This is an authentic recipe brought back from Japan by your Aunt Trudie Renfro (Grandma Fix's sister) when they were stationed there with the Air Force)*