

Ginger Pork

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1. Prepare the meat, pat the pork loin slices dry with the paper towels. Remove the excess pork loin fat with the kitchen scissors and discard. Season with the salt and pepper entirely then lightly dust all pork loin slices with flour on both sides.
2. Prepare the ginger seasoning sauce, in a small bowl, combine 1 teaspoon of soy sauce, 1 Tablespoon of sake, 1 Tablespoon of **Ginger Broth Concentrate**. Mix them well in the bowl.
3. In a large pan, heat 2 teaspoons of olive oil on medium-high heat.
4. Place 4 pork loin slices on the pan. Be careful not to overwrap the slices. Cook 3-4 minutes and flip over. Add the ginger seasoning sauce into the the pan.
5. Swirl the pan and coat the pork loin slices with the sauce. Flip over the meat and swirl the pan. Cook fully on both sides. Simmer until the sauce gets thicken.
6. Serve the cooked pork loins on the dish, pour the remaining ginger sauce from the pan.

Note: Ginger pork tastes too thick to eat by itself. It's recommended to have it with steamed rice, pasta or vegetable like cabbages, asparagus.