

# JING DU STYLE PORK



## Ingredients:

1½	Pounds	Pork Tenderloin
3	Tablespoons	Sesame Oil, divided
¼	Cup	Agave
2	Tablespoons	Rice Vinegar
2	Tablespoons	Shaoxing Wine
¼	Cup	Soy Sauce
2	Cloves	Garlic, minced fine
4	Each	Green Onions, sliced
3	Tablespoons	Flour
3	Tablespoons	Corn Starch
½	Teaspoon	Onion Powder
½	Teaspoon	Garlic Powder
½	Teaspoon	Five Spice Powder
½	Cup	Chicken Broth

## Directions:

1. Cut pork into ½-inch slices. Mix together the agave, rice vinegar, wine, soy sauce, garlic, one tablespoon sesame oil and the green onion. Add the pork and marinate for 48 hours. Remove from marinade and pat dry.
1. Heat remaining oil over medium heat. Combine flour, corn starch, onion powder, garlic powder and five spice powder in a zip top bag and shake to combine. Place pork in the bag with the flour mixture and shake to coat.
2. Sear pork in hot oil, about 2½ minutes per side. Remove from pan and add the marinade to the pan. Add chicken broth, bring to a boil and simmer for at least 3 minutes.
3. Add pork back to the pan and simmer until it reaches an internal temperature of 145°. Sprinkle with additional green onion tops, if desired.