



**Yasmin the ?Yellow Sticker fridge? did it again. Is naming fridges going a bit far? No, clearly not! 400G of Pork strips for 89p. I suspected this was probably shoulder so I marinated it for several hours just in case it was tough as old boots. Thankfully it wasn't when I'd finished with it.**

### **Ingredients:-**

Pork Strips  
Soy Sauce  
Fish Sauce  
Chilly flakes  
Cornflour  
Soda Water  
Salt & Pepper

### **Method:-**

- (1) In a bowl pour the Soy Sauce and Fish Sauce over the Pork and mix well. Leave covered in the fridge for a couple of hours.
- (2) Sprinkle Chilli flakes over the Pork and mix well.
- (3) Add a little Cornflour to the marinade and stir to thicken.
- (4) Add Cornflour to two bowls. One in to flour the Pork and the second is for a batter.
- (5) In the batter bowl season the Cornflour with Salt and Pepper and add enough Soda Water to make a still batter.
- (6) Pre-heat the fryer to 180c.
- (7) Dredge the meat strips in small batches in the dry Cornflour and then batter.
- (8) Fry in batches until they float and are golden brown.

(9) Drain on kitchen paper before serving.

**We made a stir fry to go over Rice Noodles with the crispy Pork over the top dressed with a few Chives.**