

Asian Pineapple Pork

By Camine Pappas, March 1999

- 2 to 3 large boneless pork loins (5 oz each) cut into strips
- ½ t Santa Maria Seasoning
- 1 T fresh grated ginger
- 1/3 lb asparagus spears, ends trimmed and cut into 2 inch pieces
- 1 can pineapple chunks (reserve juice for sauce)
- 1 T olive oil
- 1 scallion cut into small rings

Sauce:

- 1 package oriental chicken seasoning from Ramen noodles
- 3 T rice wine vinegar
- 2 T sugar

Preheat pan. Add olive oil. Brown pork loin on all sides, seasoning with Santa Maria seasoning, add ginger, asparagus, pineapple, soy sauce sauce and stir fry until asparagus is just barely tender, not overcooking. Mix the sauce ingredients together in a bowl and add over chicken mixture, tossing to combine. Serve over sticky rice and serve with slices of scallion on top.