



Recipes

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Ginger Shredded Pork

Serves 1

Ingredients:

- 2.5 oz. Fresh Ginger , minced
- 2 oz. Fresh Garlic , minced
- 6 oz. Shiitake Soy Sauce
- 6 oz. Water
- 4 oz. Green Onions , thinly sliced
- 10 oz. Celery , coarsely chopped
- 1 oz. Olive Oil
- 1 oz. Sriracha Hot Sauce
- 4 lbs. Boston Butt Pork
- 1/2 cup Wood Ear Mushroom , soaked
- 8 oz. ICC Foods Kung Pao Sauce

Directions:

1. Whisk first 8 ingredients together in a mixing bowl.
2. Place pork in baking pan. Pour ginger soy sauce mixture over pork.
3. Place uncovered in a 425° F oven for approximately 15 minutes or until pork begins to brown.
4. Remove pan from oven and reduce heat to 250° F.
5. Cover tightly with aluminum foil and place back in oven for approximately 3-4 hours or until meat is fork tender.
6. Remove from oven and let cool slightly.
7. Pour out half of liquid from pan.
8. Shred pork and add wood ear mushrooms. Fold in Kung Pao Sauce to coat pork.
9. Hold warm.