



Recipe prepared exclusively for the Tsingtao Brewery by Steamy Kitchen

Sweet and Sour Pork Chops

4 pork chops, about 3/4" thick
salt and pepper
2 Tbsp. cooking oil (canola, peanut or vegetable)
1 onion, sliced
1 clove garlic, finely minced
1 carrot, cut into matchsticks
1-2 stalks celery, very thinly sliced on diagonal
1/2 cup Tsingtao beer

For the sweet and sour sauce

1 tsp. cornstarch
1 Tbsp. water
1 Tbsp. ketchup
1-1/2 Tbsp. rice vinegar or white vinegar
2 Tbsp. sugar
1 tsp. soy sauce



In a small bowl, whisk together the sweet and sour sauce ingredients. Set aside.

Season the pork chops with salt and pepper on both sides. Heat a large saute or frying pan over high heat. When very hot, add the cooking oil and swirl to coat. Add the pork chops to the pan and cook for 2 minutes each side. The pork chops will still be rare-ish in the middle - you will finish cooking the pork chops in later step. Remove the pork chops to a plate.

You should still have some oil left over in the pan, turn the heat to medium-high and add the onions. Saute until onions are just starting to get translucent, about 1-2 minutes. Add the garlic, carrots and the celery next and saute for an additional minute. Pour in the Tsingtao beer and let simmer for 30 seconds. Pour in the sweet and sour sauce and stir to coat evenly. Once the mixture is bubbling at the edges, turn the heat to medium-low, return the pork chops back into the pan, snuggling them in the sweet and sour sauce. Cover and let cook for 3-5 minutes, depending on the thickness of your pork chops.

Enjoy responsibly.

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