



## Shanghai Cutlet with Szechuan Sauce



### Ingredients: Deli Portion (8 single servings)

- 1 ½ C. **Spicy Szechuan Sauce** (Starport 322)
- ¾ C. Sugar
- 3 Tbsp. Rice Vinegar
- 3 lbs. Pork cutlet, ¼” thick, about 3”x4”
- 1/3 C. **Marinade Seasoning** (Gluten Free Starport 356)
- 1/3 C. Corn oil
- 1/3 C. Water
- 3 C. **Crispy Seasoning Batter** (Starport 354)
- ¼ C. Red bell peppers, diced ¼”
- ¼ C. Yellow bell peppers, diced ¼
- ¼ C. Green bell peppers, diced ¼”



### Instructions

1. In a small sauce pan, heat **Spicy Szechuan Sauce**, sugar and vinegar. Bring to a boil for 2 minutes and set aside.
2. Dissolve **Marinade Seasoning** with 1/3 C. of water then add in 1/3 C. oil and marinate pork cutlets for an hour or more.
3. Dice bell peppers and set aside.
4. Coat pork cutlets with **Crispy Seasoning Batter** evenly. Before deep frying, coat cutlets in batter again.
5. Divide cutlets into 1-pound batches and deep-fry each batch for 2 minutes at 350F.
6. When deep fryer temperature returns to 350F, re-fry each batch of cutlets for another 3 minutes, until golden brown with internal temperature at 160F.
7. Pour on **Spicy Szechuan Sauce** mixture and garnish with mix color bell peppers.