

Japanese Ginger Pork (Shogayaki)

Warning: this dish is difficult to scale up, the pork sticks dangerously to the bottom of the pan

Ingredients

- 1.5 lbs shogayaki-cut pork (find at a Japanese restaurant)
- 3 tablespoons soy sauce
- 3 tablespoons mirin
- 2 tablespoons sake
- ¼ teaspoon ground white pepper
- 4 inches total of fresh ginger, grated
- 1 large onion (or 2 medium onions), sliced thinly

Start rice.

Mix soy sauce, mirin, sake, pepper, and ¾ of the ginger together in a bowl. Dust the pork with a small amount of flour or corn starch and add to the sauce mixture. Marinate between 15 minutes and 30 minutes.

In a cast-iron pan or a wok, heat ~2 tablespoons of oil on medium high heat. Sear the pork in 3 batches, approximately 1 minute on each side. Do not disturb the pork during the first minute of cooking. Remove the pork to a holding bowl. Some pork will stick to the bottom of the pan, add a small amount of additional oil between batches.

Add the onions to the pan, cooking on medium heat for approximately 5 minutes. As the onions cook, add enough sake, mirin, and soy sauce to deglaze the pan and scrape with a wooden spoon.

Return the pork and any marinate drippings to the pan and add the reserved fresh ginger. Cook for 2-4 minutes on medium heat, then serve with rice.