



## Chinese Recipe Shanghai Cutlets with Spicy Szechuan Sauce

A Chinese Shanghai version of Japanese Katsu, fried pork cutlet served with a sweet, tangy and spicy 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”
- 2 oz. (1/3 C.) **Marinade Seasoning** (Gluten Free [Starport 356](#))
- 1/3 C. Corn oil for marinate
- 1/3 C. Water for marinate
- 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. Mix **Marinade Seasoning** with 1/3 C. of water and 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, sprinkle some water evenly on cutlets and toss again to pick-up more **Crispy Seasoning Batter**.
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.

### Pork or Chicken Marinade and Velvetization:

1. To marinate: For 10 lbs. sliced or diced pork or chicken, add 0.4 lb. (7/8 C.) Marinade Seasoning ([Starport 356](#)), 1¼ C. water and 1 C. corn oil. Mix well and marinate for 30 minutes or more.
2. To velvetize: Oil blanch pork or chicken in deep fryer at 350°F in 2-pound batches for 60-80 seconds, un-clumping the chicken pieces with tongs. meat will NOT be fully cooked. Remove and drain.

# Starport Foods



3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.

www.starportfoods.com