



CHINESE PORK

- 2 Cups Chicken Broth
- 2 Tablespoons Honey
- 2 Tablespoons Soy Sauce
- 1 1/2 Pound Pork Shoulder
- 2 Tablespoons Butter
- 2 Tablespoons Cornstarch
- 1 Teaspoon Salt
- 2 Cups Celery, 2" Pieces
- 1 Cup Cabbage, 1/2" Thick
- 8 Green Whole Onions

DIRECTIONS

1. Combine chicken broth, soy sauce and honey.
2. Stir well and pour over meat which has been cut 1/2 inch thick.
3. Cover and let stand for 4 or 5 hours.
4. Turn over once or twice.
5. Drain meat and save liquor.
6. Brown meat slowly in butter.
7. Add 3/4 cup of the liquor.
8. Cover and simmer about 45 minutes, adding more liquor 1/2 cup at a time if needed.
9. Put meat to one side of the pan.
10. Blend cornstarch and salt with the remaining liquor and add to pan.
11. Cook until thickened, stirring constantly to make a smooth gravy.
12. Lay vegetables in the gravy.
13. Cover and simmer 10 minutes.
14. Serve with rice.