

## Pork Stirred with Vegetables

- 1 thick (8 to 10 oz.) pork shoulder steak
- 1 tablespoon cornstarch
- 2 tablespoons soy sauce
- 1 teaspoon minced fresh ginger
- 1 stalk celery
- 4 medium-sized mushrooms
- 1 small zucchini
- 1 clove garlic

Cooking sauce: 1 teaspoon cornstarch blended with  $\frac{1}{2}$  teaspoon sugar,  $\frac{1}{8}$  teaspoon pepper,  $\frac{1}{4}$  cup beef or chicken broth, and 3 tablespoons Sherry or white wine

- 4 tablespoons salad oil
- 5 or 6 cherry tomatoes, halved

Remove any bone and extra fat from pork. Slice across grain into  $\frac{1}{8}$ -inch-thick slices. Blend the 1 tablespoon cornstarch with soy and ginger in a bowl; mix in pork and let stand while preparing vegetables.

Cut celery in thin slices, slice mushrooms vertically through stems, slice the zucchini  $\frac{1}{8}$  inch thick, and mince or mash garlic. Prepare cooking sauce.