

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.