

Hawaiian Pork

Recipe courtesy of *Cookbook Resources*

momlogic.com

Ingredients:

- 2 (1 pound) pork tenderloins, sliced
- 1 (20 ounce) can pineapple tidbits with juice
- 1 (8 ounce) bottle sweet-and-sour sauce
- 1 teaspoon ginger
- 1 tablespoon cornstarch

Directions:

Season pork slices with a little salt and pepper and place in large skillet with about 2 tablespoons oil. Over medium-high heat, brown slices on both sides and cook about 5 minutes. Add pineapple chunks, sweet and sour sauce and ginger, and stir well. In a small bowl, combine cornstarch and 1/2 cup water, mix well and add to pork-pineapple mixture. Heat to boiling, reduce heat and simmer 25 minutes; stir several times. Serve over cooked instant rice. Makes 4 to 6 servings.