



IL MITO is located at 6913 W North Avenue, Wauwatosa, WI 414-443-1414

IL MITO'S MEDITERRANEAN PORK STIR FRY

Yield 6

Ingredients

1/4 cup balsamic vinegar
1/4 cup dry Sherry
1 teaspoon of chopped oregano (fresh)
1 Tablespoon of chopped basil (fresh)
1 tablespoon chopped garlic
2 teaspoons grated orange zest
1 pound pork loin, cut first across grain into thin 1/8 inch rounds then into thin strips
1 large red bell pepper, cored, seeded, cut into strips
1 zucchini sliced length wise and then cut in half moon
1 yellow squash cut length-wise cut in half moons
1/2 onion peeled and sliced
2 tablespoons olive oil or vegetable oil
1 tablespoon cornstarch
Salt to taste
Fresh ground pepper to taste
SERVE WITH cooked white or brown rice

Directions

1. Whisk first 6 ingredients in large bowl.
2. Add meat; toss to coat. Cover and refrigerate at least up to 4 hours.
3. When meat is ready, heat oil in heavy large wok or skillet over high heat.
4. Drain meat well, reserving marinade. Add cornstarch to reserved marinade and mix until smooth; set aside.
5. Add meat to wok or skillet and stir-fry until *almost* cooked through, about 2 minutes.
6. Add vegetables and stir-fry until crisp-tender, about 3 minutes.
7. Add reserved marinade mixture and bring to a boil until sauce thickens and coats the meat and vegetables, stirring constantly, about 2 minutes.
8. Season to taste with salt and fresh pepper. Serve over rice.