

Wine & Dine with Jeff

Butadon Japanese Pork Bowl

Butadon Japanese Pork Bowl pairing with
Adelsheim Willamette Valley Pinot Noir
2018



INGREDIENTS

- 12oz of pork loin or pork belly shaved thin (no thicker than a slice of thin bacon)
- 1 teaspoon of sesame seed oil
- 1 teaspoon of grape seed oil
- 10 shishito peppers
- 1/3 cup of white onion sliced thin
- INGREDIENTS FOR SAUCE
- 3 tablespoons of sake
- 3 tablespoons of mirin
- 3 tablespoons of tamari or soy sauce
- 1 1/2 tablespoons of honey or sugar
- 1 teaspoon of fresh minced garlic

DIRECTIONS

1. Whisk together sake, mirin, tamari, honey, garlic, ginger pour into nonstick pan. Add onions and reduce sauce in half take around 4 minutes on a simmer. Remove from pan and then set aside.

2. Add sesame and grapeseed oils to a saute pan on medium

high heat and cook pork slices and peppers about 1 to 2 minutes per side depending of this thickness of the slice of pork until cooked through. When salting the pork please go lightly because the sauce has plenty of salt in the tamari.

3. As soon as the pork is cooked through add the sauce to the pan and simmer with the meat and peppers for 1 minute longer,

4. Serve with you favorite rice and top with sliced green scallions and sesame seeds.