

ibérico de bellota recipes

Iberico Pork Sautéed with Ginger

- 1.5 lb Iberico roast, thinly sliced
- 2 oz Soy Sauce
- 1.32 oz Mirin
- 1 tsp grated ginger
- Butter for sautéing

Mix Soy and Mirin together.

Pour over sliced pork and marinate for 2 hours.

In sauce pan melt butter, add grated ginger and sauté the pork slices.

Sauté 1–2 minutes each side on med-high.

continued on opposite side



Wagshal's Market
4845 Massachusetts Avenue, N.W.
Washington, D.C. 20016
202-363-0777
www.wagshals.com