

Deep-Fried Marinated Pork Nuggets

Amount	Measure	Ingredient - Preparation Method
1	cup	soy sauce
1	cup	dry sherry
1	clove	garlic - minced
1/2	teaspoon	black pepper
1/4	teaspoon	dry mustard
1 1/2	pounds	pork tenderloin - 1" cubes
1	cup	all-purpose flour
		salt
3	cups	peanut oil

In a large bowl, combine the soy sauce, sherry, garlic, pepper, and mustard and whisk. Add pork, mix well, cover with plastic wrap and refrigerate overnight.

In a small bowl, whisk together flour and salt. Dredge pork nuggets in bowl and shake off excess flour.

In a deep fryer or cast iron skillet, heat oil to 350. Deep fry until golden, about 10 minutes. Serve with favorite barbecue sauce.

Yield: "20"