

Stir-frying in a wok is an Oriental cooking technique that pre-serves the flavor, color and nutrition of the meats and vegetables prepared this way

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## Monday, June 13, 1983 O&E (F-28)(W6)38 **Colorful pork stir-fry is a fine way** to introduce yourself to wok cookery

Wok cookery, traditionality an Oriental cooking technique, has found a second home in modern American klichesa. The ancient cooking method of suit-frying in a wok fils conveniently into today's lifestyle for it is easy, quick and versatile. The second second second second second second suit-frying calls for small pieces of food, usually meals and vegetables, to be quickly cooked and suitred in a small amount of oil. It's a technique that produces meals that are succulent and tender and vegetables that are bright, tender-crisp and fin-vorsome. While a bowhshaped wok with its along sides and large cooling area is ideal for stir-frying, a large frying pan can also be used. This produces the second second second second for the second second second second for the second second second second for the second second second second for the second second second second second for the

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2 top; cornstarch % cap water 1 medium sweet potato, cut into julienne strips 3 topa, cooking oli 1 clove garile, cut in half 1 thin slice ginger root

1 medium onion, cut into 16 wedges 1 medium zucchini, cut into julienne stripe

Partially freeze tenderioin to firm; cut diagonal-ly into alices 46 to 46 inch thick. Combine 3 table-spoons soy sauce, aberry and 1 tablespoon comstarch. Pour over ports and stir. Combine re-maining soy sauce and cornatarch with water; re-serve. Blanch sweet potatoes 114 minutes; drain. Heat 2 tablespoons oil in wok or large frying pan. Add ginger roots and garlie and cook 10 to 15 sec-onds; discard, Quickly brown port alices (46 at a time), stirring constantly. Remove from wok. Heat remaining oil in wok. Add sweet potato and cook 3 minutes, stirring constantly. Remove from wok. Heat remaining oil in wok. Add sweet potato and cook 3 minutes, stirring constantly. Stir in onion and ruc-chini and cook 2 minutes. Return pork to wok, stir-ring to combine. Add reservings. Mon pusch tho court

## Men push the cart

IMAGEL PUISIC LIVE CALL Who's pushing the grocery cart these days? Four times out of ten, it's a main, according to a recent Food Marketing Institute study. It was found that 30 percent of today's supermar-ket shoppers were mains shopping alone (28 per-cent) or males shopping in groups of two or more (2 percent). Ten percent of the shoppers were male-ismale couples. How differently do men shop? It was found that males speet less time on their shopping less, used super-market information less and emphasized economy less than ownen. It was found that men had more brand loyalty. brand loyalty.

With the stir-fry featuring pork, sweet pointoes and zucchini, little else is needed to complete the menu. A salad of fresh fruits will offer nice con-trast to the main dish as will hard rolls. For a fun dessert, serve ice cream with fortune cookies and tea.



