

HONEY PORK & CARROTS

Source: Source: Quick Cooking Sept/Oct 2001 (Susan Morrissey)

Prep/Cooking Time: 30 minutes

INGREDIENTS:

1 lb pork tenderloin, thinly sliced	4 medium carrots, thinly sliced
3 TBS butter or margarine	3 celery ribs, thinly sliced
1 small onion, thinly sliced	3 TBS honey
1-2 tsp liquid smoke (optional)	1 clove garlic, minced
1/4 - 1/2 tsp ground ginger	1/4 tsp rubbed sage
1/4 tsp salt	1/4 tsp pepper

DIRECTIONS:

In skillet or wok, stir-fry pork & carrots in butter 5-6 minutes. Stir in remaining ingredients – cover/simmer 10-12 minutes or till pork is no longer pink & vegetables are tender, stirring occasionally.

Serves: 3-4