**SQUASH & PORK (Chicken)**

*Serves 4*

10 oz.  Pork loin (or boneless, skinless chicken thighs)
14 oz.  Daikon
14 oz.  Hyotan (Long squash)
6 oz.  Carrot
10-12 ea.  Shiitake Mushrooms, fresh
2 stalks  Green Onion
1 Tbsp.  Canola or vegetable Oil
2 ½ tbsp.  Sake
1 tsp.  Salt
1 tbsp  Soy Sauce
3 cups  Dashi Stock

**Prep**

1. Cut daikon, carrots, squash into bite sized pieces
2. Cut off stems of fresh shiitake mushroom, cut in half if large
3. Cut pork into 1/4 inch strips

**Cooking**

4. Heat pan to medium heat, with oil
5. Add pork to pan, and cook until browned
6. Add carrots, hyogan, and daikon. Sauté until half done, (about 3 -4 min) then add in mushrooms.
7. Add dashi stock, bring mixture to a boil. Skim off scum
8. Add sake, salt, and Shoyu and let mixture simmer on medium heat. Cover mix while simmering
9. Test doneness after 10-15 minutes by inserting a chopstick through the largest piece of daikon or squash.