

# PORK IN BLACK BEAN SAUCE

**F EASY**

Last Modified: 10/29/2015

PREP: 1 Hr  
COOK: 30 Min  
STIR-FRY

ASIAN

**MAKES 6 To 8 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Pounds	Pork Loin Roast (Boneless)	Sliced
OR			
1 1/2	Pounds	Pork Tenderloin	Sliced
OR			
1 1/2	Pounds	Chicken Breasts (Boneless / Skinless)	Sliced
2	Inches	Chinese Noodles (Lo-Mein, etc.)	Uncooked
OR			
2	5.3 Oz	Packages Stir-Fry Rice Noodles (KA-ME Udon)	
2	Tbsp	Vegetable Oil	
1/2	Bunch	Green Onions (Greens & Whites)	Thin Sliced

## MARINADE

3 +	Tbsp	Soy Sauce (Lee Kum Kee)	
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## BLACK BEAN SAUCE

4	Tbsp	Vegetable Oil	Divided
1	Tsp	Ground Ginger	
2	Cloves	Garlic	Minced
1	Medium	Colored Bell Pepper (Seeded)	Sliced
3	Tsp	Corn Starch	
1 1/2	Bunches	Green Onions (Greens & Whites)	Divided
3	Tbsp	Sweet Chili Sauce (Mae Ploy)	
3	Tbsp	Fermented Black Bean Paste (Assi)	
AND			
6	Tbsp	Water (Hot & Cold)	Divided
2	Tbsp	Oyster Sauce (Lee Kum Kee Premium)	
2	Tsp	Granulated Sugar	
1	14 1/2 Oz	Can Chicken Stock (Swanson)	

## PREPARATION

<b>FACTOID</b>	I enjoyed this wonderful dish in a tiny restaurant on a side street in Hong Kong back in 1985. Dark, delicious, and very easy to prepare.
<b>OPTION</b>	This also works equally well with Chicken or Beef.
<b>FACTOID</b>	Placing the Pork Roast in the freezer for 1/2 hour, stiffens the Meat enough to allow it to be easily and safely sliced into thin strips.
<b>TOOLS</b>	1) Small Mixing Bowl 2) Wok 3) Quart Zip Lock Bag 4) Large Saucepan & Lid

# PORK IN BLACK BEAN SAUCE

<b>PREP</b>	<p><b>DISH</b></p> <p>1) Slice the Pork into 1/8 inch thick x 1/2 inch wide x 2 inch long strips (removing all fat and silverskin) and add them into a quart zip lock bag. Add in the Soy Sauce, seal and Marinate the Pork Slices in the Soy Sauce until ready to cook (use enough Soy Sauce to darkly color ALL of the Pork Slices).</p>
<b>PREP</b>	<p><b>BLACK BEAN SAUCE</b></p> <p>1) Thinly slice both bunches of the Green Onion whites and set them aside.                  2) Coarsely angle chop the 1 1/2 bunch of Green Onion greens and add them to the reserved whites.                  3) Thinly slice the remaining 1/2 bunch of Green Onion greens and add them on top of the whites.                  4) Mince the Garlic Cloves and set them aside.                  5) Seed, de vein and slice the Bell Pepper and set it aside.</p>
<b>1</b>	In a large saucepan boil the Noodles according to package directions until just done. Drain, rinse and mix in thoroughly 2 tablespoons of Vegetable Oil to keep them from sticking and cover to keep them warm. OR open the KA-ME packages and drain the Noodles on a paper towel .
<b>2</b>	In a wok over medium high heat, add in 2 tablespoons of Vegetable Oil, the Ginger and Garlic and stir fry until done. Add in the Bell Pepper and Stir fry until aromatic. Add in the Meat slices and any Marinade still remaining in the zip lock bag and stir-fry until bubbling.
<b>3</b>	Sprinkle the top with the Corn Starch and stir fry for 4 to 5 minutes until cooked through. Add in the mixed Green Onion greens & whites and stir-fry for additional 2 minutes.
<b>OPTION</b>	You may optionally add in the wok, Broccoli, Pea Pods, Water Chestnuts, Baby Corn, Bean Sprouts, etc. etc. and stir-fry them until done.
<b>4</b>	<b>BLACK BEAN SAUCE:</b> in a small mixing bowl, mix the Black Bean Paste with 3 tablespoons of Hot Water until completely dissolved, add in the remaining 3 tablespoons of Cold Water, Oyster Sauce, Sugar and Chicken Stock and pour the mixture into the wok and stir-fry until thick and bubbly.
<b>5</b>	Mix in the Noodles and stir-fry until all are coated with the Sauce and darkly colored, about 2 minutes more.
<b>SERVE</b>	Move the stir-fry to a large serving platter, sprinkle the top with the reserved 1/2 bunch of sliced Green Onion greens and serve while hot.