

# SICHUAN STIR-FRIED PORK IN GARLIC SAUCE

F EASY

Last Modified: 01/12/2016

PREP: 1 Hr  
COOK: 15 Min  
STIR-FRY

ASIAN

**MAKES 4 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Boneless Country Style Spareribs	Thin Sliced
OR			
1	Pound	Boneless Skinless Chicken Breasts	Thin Sliced
OR			
1	Pound	Flank Steak	Thin Sliced
6	Oz	Wood Ear Mushrooms (Rehydrated)	Sliced
OR			
6	Oz	Shitake Mushrooms (Discard Stems)	Thin Sliced
2	Stalks	Celery	Thin Sliced
3	Stalks	Green Onions (Greens Only)	Thin Sliced
SAME STALKS			
3	Stalks	Green Onions (Whites Only)	Thin Chop
4	Cloves	Garlic	Chopped
2	Tbsp	Fermented Black Bean Paste (Assi)	
2	Tbsp	Water	Hot
1 +/-	Tbsp	Chili Garlic Sauce (Huy Fong)	To Taste
2	Tsp	Rice Wine Vinegar (Marukan)	
2	Tsp	Corn Starch	
6	Tbsp	Vegetable Oil	Divided

## TENDERIZER

1	Cup	Water	
1	Tsp	Baking Soda	

## GARLIC SAUCE

1/2	Cup	Chicken Stock (Swanson)	
2	Tbsp	Granulated Sugar	
4	Tbsp	Chinese Black Vinegar (Chinkingiang - Gold Plum)	
OR			
2	Tbsp	Rice Wine Vinegar (Marukan)	
AND			
2	Tbsp	Aged Balsamic Vinegar (High Quality)	
1	Tbsp	Rice Wine Vinegar (Marukan)	
1	Tbsp	Sesame Oil (La Tourengelle)	
2	Tsp	Fish Sauce (Three Crabs)	
2	Tsp	Ketchup	
2	Tsp	Corn Starch	

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OPTIONAL			
	Whole	Pea Pods (Strings Removed)	
		Broccoli Florets	
		Can Water Chestnuts (Clement) Sliced	Drained
		White Rice	Cooked

PREPARATION	
<b>OPTION</b>	This recipe (Yu Shiang) works equally well using Pork, Chicken or Beef and even Seafood, but you have to be careful to NOT overcook any Seafoods chosen.
<b>TOOLS</b>	1) 3 - Small Mixing Bowls 2) Medium Mixing Bowl 3) Large Non-Stick Skillet 4) Fine Wire Strainer
<b>PREP</b>	<b>45 Minutes Before</b> 1) Thoroughly mix the Water and Baking Soda in a small mixing bowl. 2) Slice the nearly frozen Meat thinly across the grain. Cutting it into pieces roughly 1/4 inch thick and slice lengthwise into matchstick sized pieces (1/4 inch X 1/4 inch) and place them in the bowl. Stir to coat all of the Meat with the tenderizer mixture and set it aside for 15 to 20 minutes.
<b>PREP</b>	<b>DISH</b> 1) Thinly slice the Mushrooms (1/8 inch thick slices) and set them aside. 2) Thinly slice the Celery Stalks (1/8 inch slices) on a bias and set them aside. 3) Finely chop the Garlic Cloves and set them aside. 4) Chop the Green Onion whites and add them on top of the Garlic. 5) Thinly slice the Green Onion greens and set them aside.
<b>1</b>	In a small mixing bowl, mix the Black Bean Paste and hot water until the Paste dissolves. Add in the Chili Garlic Sauce, chopped Green Onion whites and chopped Garlic and set them aside.
<b>2</b>	In a small mixing bowl, thoroughly mix all of the Garlic Sauce ingredients together and set it aside.
<b>3</b>	Place the Meat in a fine wire strainer and rinse lightly with water (Baking Soda has a slight soapy taste), set it aside to drain. Place the Meat on several layers of paper towels and pat with more paper towels until dry(ish) and return them to the bowl. Add in the Rice Wine, sprinkle with a teaspoon of Corn Starch and stir until the Meat is completely coated.
<b>4</b>	In a large non-stick skillet over high heat, add in 3 tablespoons of Vegetable Oil and heat until smoking. Add in the Mushrooms and cook for 4 minutes while stirring. Add in the Celery and cook for an additional 4 minutes, until the Celery is a darker green color and starting to tenderize. Place the mixture in a small mixing bowl and set it aside.
<b>5</b>	Over medium low heat, make a Spiced Oil by adding 3 tablespoons of Vegetable Oil to the skillet and heat it until shimmering. Add in the Black Bean Paste mixture and cook it for 30 seconds, until fragrant. Take out 1 tablespoon of the Spiced Oil and set it aside. Add in the Meat and cook for 3 to 5 minutes until just cooked (no sign of pink).
<b>6</b>	In a small mixing bowl, mix all of the Garlic Sauce ingredients together. Increase the heat to medium, after whisking to redistribute the Corn Starch, add in the Garlic Sauce Mixture and cook until the Sauce thickens. Add in the Vegetables and stir-fry until heated through.
<b>SERVE</b>	Move it to a serving dish and sprinkle the top with the reserved Spiced Oil, sprinkle with the Green Onion greens and serve it immediately.