

Chinese Dry-Cooked String Beans

<http://userealbutter.com/2011/06/20/chinese-dry-cooked-string-beans-recipe/>

from Chinese Cuisine by Huang Su-Huei

- 1 lb string beans, washed, trimmed, and cut into 3-inch pieces
- 1 cup vegetable oil for frying
- 1 oz ground pork
- 2 tbsps dried shrimp, rehydrated and chopped fine
- 4 tbsps Sichuan preserved mustard greens, chopped fine
- 1 tbsp soy sauce
- 2 tbsps water
- 1 tsp sugar
- 1 1/2 tbsps green onion, chopped
- 1/2 tsp sesame oil (optional)

Heat the oil in a wok or medium saucepan on medium to medium-high flame. The oil is ready if a string bean begins to sizzle when placed in the oil. Add the string beans to the oil (I fried in two batches) and let fry for 3-4 minutes until the skins begin to pucker. Remove the beans from the oil and drain. Remove all but 1 tablespoon of the oil from the wok or sauce pan (or if you're me, I just took 1 tablespoon out and put it in a new sauté pan) and heat the pan on high. Stir-fry the pork until no longer pink, then add the shrimp and mustard greens. Stir for 30 seconds then add the string beans and the soy sauce, sugar, and water. Stir to mix everything together and let the liquid reduce completely. Sprinkle with green onions and sesame oil (I skip the sesame oil) and serve hot. Serves 4-6 as a side dish.