

## Chinese Salt and Pepper Pork

<http://userealbutter.com/2011/02/01/chinese-salt-pepper-pork-recipe/>

adapted from [here](#)

1 pound whole pork tenderloin (actually, you can use ribs if you can find someone to slice them about 1/2-inch thickness)

1 clove garlic, sliced thin or minced

2 tsps soy sauce

4 tsps Shoaxing cooking wine

1 tbsp Sichuan peppercorns, toasted

3 tsps salt

1/2 cup flour

1/2 cup cornstarch

vegetable oil (something without strong flavor) for deep frying

4-5 Thai bird chiles, diced

3 stalks green onions, diced

Place the pork tenderloin in the freezer for 3 hours OR thaw the frozen tenderloin until soft enough to slice. Slice into 1/4- to 1/2-inch thick pieces on the diagonal. Combine the pork, garlic, soy sauce, and Shoaxing cooking wine together in a bowl and let marinate for 20 minutes. Meanwhile, crush the peppercorns and salt together (use mortar and pestle). Place a tablespoon of the salt and pepper mixture into a bowl with the flour and cornstarch. Mix well. Heat 2 cups of vegetable oil in a medium saucepan (or a wok) over high heat. The oil will be hot enough when a pinch of flour sizzles. When the pork is ready, dredge the pieces in the flour and fry the pieces in batches. Be sure not to overcrowd the pan because that will result in a drop in temperature and nothing will fry properly. Fry until just golden – about 3-4 minutes. If your slices are thicker or larger, please let them cook through. Remove from oil and let drain on a cooling rack. After all of the pork is fried, place two tablespoons of the frying oil in a wok or sauté pan and heat on high. Toss the chilis and green onions into the oil and stir fry until fragrant. Add the pork and a teaspoon of the salt and pepper mixture and stir for a few minutes. Remove from heat and serve hot. Sprinkle with more of the salt and pepper mixture. Serves 4.