

## Chinese Stir-fried Rice Cakes

<http://userealbutter.com/2009/01/17/chinese-stir-fried-rice-cakes-recipe/>

1 lb. rice cakes (ovals), thawed  
1 medium head napa cabbage, washed  
5 green onions, julienned  
3 tbsps ginger root, julienned  
5 tbsps vegetable oil  
salt to taste  
1/2 lb. pork loin, cut into strips  
3 tbsps soy sauce  
1 tbsp sesame oil  
1-2 tbsps cornstarch  
1-2 cups chicken broth

Soak the rice cakes in cold water for 30 minutes. Slice the cabbage leaves into 1-inch wide segments. In a medium bowl, mix the pork, soy sauce, sesame oil, and cornstarch together until the pork is evenly coated. In a large pan or pot, heat 3 tablespoons of vegetable oil, half of the ginger and half of the green onions over high heat. When the onions and ginger begin to sizzle, add the cabbage and sauté. Sprinkle a little salt to taste. When the cabbage is almost cooked, remove it to a bowl. Heat (on high) the remaining 2 tablespoons of vegetable oil in the same pot and add the remaining ginger and green onions. When the ginger and onions sizzle, add the pork and sauté until the meat is nearly cooked through. Pour the cabbage back into the pot and stir the pork and cabbage together. Drain the rice cakes and add them to the pot along with a half cup of chicken broth. Add more broth as needed or desired. Stir the contents of the pot around to prevent sticking. When the rice cakes are soft and chewy, remove from heat. Serve hot.