

Fish-flavored Pork

<http://userealbutter.com/2007/10/13/fish-flavored-pork-recipe/>

1/2 lb. pork meat, julienned
2 tbsps vegetable oil
1 can water chestnuts, julienned
1/2 cup wood ears, rehydrated, cleaned, and julienned

mix with pork

1/2 tbsp sherry
1 tbsp soy sauce
1 tbsp cornstarch
1 1/2 tbsp water

fragrant mix

1 tsp chili paste
1 tbsp green onion, minced
1 tbsp ginger root, minced
1 tbsp garlic, minced

finishing sauce

1/2 tbsp sherry
1/2 tbsp white vinegar
1 1/2 tbsp soy sauce
2 1/2 tbsps water
1 tsp sugar
1 tsp cornstarch
dash sesame oil

In a bowl, combine the pork and “mix with pork” ingredients. Combine the ingredients for the finishing sauce in a bowl and set aside. Heat 1 tbsp oil in a high-sided frying pan or wok on high heat. Add the pork when the oil is hot and sauté until pork is cooked. Remove the pork from the pan (reserve in a bowl). Heat another tbsp of oil in the same pan and when hot, add the fragrant mix and sauté for a few minutes until... fragrant. Add the water chestnuts and wood ears and stir-fry for a minute more. Add the pork to the pan and continue to stir-fry. Add the finishing sauce and stir until it thickens. Remove from pan and serve hot.