

Mu Shu Pork

<http://userealbutter.com/2008/01/09/chinese-mu-shu-pork-recipe/>

1/4 – 1/2 lb. pork loin, cut into strips
2-4 tbsps soy sauce
1-2 tbsps sesame oil
1 tsp cornstarch
1/2 medium head cabbage, cored and shredded
2 cups bean sprouts
3-4 eggs, beaten
3-4 stalks, green onion, julienned on the diagonal
3 cloves garlic, chopped or julienned
1 cup chinese mushrooms, stemmed and cut into strips
1 cup bamboo shoots, cut into strips
5 tbsps vegetable oil
package mu shu shells
hoisin sauce

Heat a tablespoon of vegetable oil in a large flat frying pan (a wok is gonna make you upset if you make an egg sheet) over medium high heat. When oil is hot, pour in the beaten eggs. Let the eggs set up until firm enough to flip as one sheet. Cook for a few more seconds and remove from heat to a chopping board. Slice the egg sheet into strips and set aside. Heat 2 tablespoons of oil in the same pan over high heat and add half of the green onions. Stir until the onions are sizzling for a minute. Add the cabbage and bean sprouts. Sauté until cabbage is wilted but still a little crunchy. Remove from heat and set aside in an extra bowl. Heat the remaining oil in the same pan over high heat and add the garlic and the rest of the green onions. Sauté until fragrant and add the pork. Stir fry until the pork is just cooked. Add the Chinese mushrooms, bamboo shoots, cabbage, sprouts, and egg sheet. Stir fry for another few minutes. Heat the mu shu shells according to the instructions on the package. Serve each mu shu shell with a smear of hoisin sauce down the middle. Place several spoonfuls of mu shu on the shell and fold the sides in.