

Stir-fried Chinese Chives and Pork

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3/4 lb. pork loin, cut into strips
3 tbsps soy sauce
2 tbsps Shaoxing cooking wine
2 tsps cornstarch
3 tbsps vegetable oil
1 lb. Chinese chives, washed, trimmed, and cut into 2-inch pieces
2 cups bamboo shoots, strips

Mix the pork, soy sauce, Shaoxing wine, and cornstarch together in a small bowl until the pork is evenly coated. Set aside. Heat 1 tablespoon of vegetable oil in a sauté pan on high flame. When the oil is hot, add the Chinese chives and sauté until they wilt and turn a dark green color. Remove from pan to a bowl. Heat the remaining two tablespoons of oil in the same pan. When the oil is hot, add the pork and stir-fry until almost cooked. Add the chives and the bamboo shoots to the pan and stir-fry for a few minutes. Serve hot.