

## Sichuan Stir-Fried Pork

### Ingredients

- 12 oz country-style pork spare ribs cut into matchsticks and tenderized in  $\frac{1}{2}$  cup water and 1 tsp baking soda for about 15 minutes

### Sauce

- $\frac{1}{2}$  cup chicken broth
- 2 Tbsp sugar
- 2 Tbsp soy sauce
- 4 tsp Chinese black vinegar or 2 tsp. balsamic vinegar and 2 tsp. rice vinegar
- 1 Tbsp Chinese rice wine or dry sherry
- 1 Tbsp toasted sesame oil
- 2 tsp fish sauce
- 2 tsp catsup
- 2 tsp cornstarch

### Base

- 2 scallions, white part minced to cook, green part sliced for garnish
- 4 cloves garlic minced
- 2 Tbsp Asian broad-bean chili paste or 2 tsp Sriracha sauce
- 3 Tbsp vegetable oil
- 6 oz Shiitake mushrooms, stem removed and sliced
- 2 stalks celery sliced

### Preparation

1. Add all sauce ingredients to a medium bowl and whisk together, then set aside
2. Drain, rinse, and dry the pork
3. In a bowl, stir in rice wine and cornstarch and add the pork
4. Heat sesame oil in a 12" skillet over medium low heat until slightly smoking
5. Cook the mushrooms until tender (about 2-4 minutes)
6. Add celery and cook until tender
7. Remove the mushrooms and celery
8. Heat 3 Tbsp oil and cook paste-garlic-scallion mixture for about 30 seconds
9. Remove about 1 Tbsp of the oil and reserve
10. Add the pork to the skillet and cook through (about 3-5 minutes)
11. Add the base and cook until thickened
12. Remove and garnish with the reserved oil and green scallions
13. Serve over rice

