

Mu Shu Pork Recipe

(Muk See Yuk Recipe)

Ingredients: Serves 6

12 Pancakes for Peking Duck (pls refer more Chinese Recipes)

For the sauce:

3½ teaspoons sugar

½ teaspoon salt

1½ teaspoons Shao-Hsing wine or dry sherry

2 tablespoons dark soy sauce

1 tablespoon cornstarch

2 tablespoons Chicken Stock

2 tablespoons hoisin sauce

3 cups peanut oil

1 cup julienned boneless lean pork

1 teaspoon minced fresh ginger

1 teaspoon minced garlic

4 cups finely shredded cabbage

3 scallions, trimmed and cut into 1½-inch pieces, white parts quartered lengthwise

½ cup julienned bamboo shoots

2 tablespoons cloud ears, soaked in hot water for 30 minutes

40 tiger lily buds, soaked in hot water for 30 minutes, hard ends removed, and cut crosswise into halves

5 steamed black mushrooms, julienned

Pinch freshly ground white pepper

4 large eggs, lightly scrambled

1 tablespoon sesame oil

Method:

Make the pancakes and reserve. In a bowl, combine the sauce ingredients and set aside. Heat a wok over high heat. Add the peanut oil and heat to 350°F. Add the pork and oil-blanch for 1½ minutes, until the pork loses its pinkness. Remove the pork from the oil with a strainer and allow to drain over a bowl. Empty all but 2 tablespoons of the oil from the wok. Heat the wok over high heat for 20 seconds. Add the ginger and garlic and stir briefly. Add the cabbage, stir, and cook for 3 minutes. Add the scallions, bamboo shoots, cloud ears, tiger lily buds, mushrooms and white pepper and cook, stirring, for another 3 minutes. Return the pork to the mixture and cook, stirring, for 2 minutes. Make a well in the center of the mixture, stir the reserved sauce, pour in, and mix thoroughly. Add the scrambled eggs and mix well. Turn off the heat, add the sesame oil, toss, and serve folded in the pancakes, to make 12 equal portions.