



SICHUAN STIR-FRIED PORK IN GARLIC SAUCE

PRINTED FROM THE BLOG: DEEP THOUGHTS BY CYNTHIA

ORIGINAL RECIPE FROM Cook's Illustrated.

SERVES 4 TO 6

If Chinese black vinegar is unavailable, substitute 2 teaspoons of balsamic vinegar and 2 teaspoons of rice vinegar. If Asian broad-bean chili paste is unavailable, substitute 2 teaspoons of Asian chili-garlic paste or Sriracha sauce. Serve with steamed white rice.

INGREDIENTS

Sauce

- ½ cup low-sodium chicken broth
- 2 tablespoons sugar
- 2 tablespoons soy sauce
- 4 teaspoons Chinese black vinegar
- 1 tablespoon toasted sesame oil
- 1 tablespoon Chinese rice wine or dry sherry
- 2 teaspoons ketchup
- 2 teaspoons fish sauce
- 2 teaspoons cornstarch

Pork

- 12 ounces boneless country-style pork ribs, trimmed (I used a full pound)
- 1 teaspoon baking soda
- ½ cup cold water
- 2 teaspoons Chinese rice wine or dry sherry
- 2 teaspoons cornstarch

Stir-Fry

- 4 garlic cloves, minced
- 2 scallions, white parts minced, green parts sliced thin
- 2 tablespoons Asian broad-bean chili paste
- 4 tablespoons vegetable oil
- 6 ounces shiitake mushrooms, stemmed and sliced thin (I used regular white mushrooms)
- 2 celery ribs, cut on bias into 1/4-inch slices

INSTRUCTIONS

- 1. FOR THE SAUCE:** Whisk all ingredients together in bowl; set aside.
- 2. FOR THE PORK:** Cut pork into 2-inch lengths, then cut each length into 1/4-inch matchsticks. Combine pork with baking soda and water in bowl. Let sit at room temperature for 15 minutes.
- 3.** Rinse pork in cold water. Drain well and pat dry with paper towels. Whisk rice wine and cornstarch in bowl. Add pork and toss to coat.
- 4. FOR THE STIR-FRY:** Combine garlic, scallion whites, and chili paste in bowl.
- 5.** Heat 1 tablespoon oil in 12-inch nonstick skillet over high heat until just smoking. Add mushrooms and cook, stirring frequently, until tender, 2 to 4 minutes. Add celery and continue to cook until celery is crisp-tender, 2 to 4 minutes. Transfer vegetables to separate bowl.
- 6.** Add remaining 3 tablespoons oil to now-empty skillet and place over medium-low heat. Add garlic-scallion mixture and cook, stirring frequently, until fragrant, about 30 seconds. Transfer 1 tablespoon garlic-scallion oil to small bowl and set aside. Add pork to skillet and cook, stirring frequently, until no longer pink, 3 to 5 minutes. Whisk sauce mixture to recombine and add to skillet. Increase heat to high and cook, stirring constantly, until sauce is thickened and pork is cooked through, 1 to 2 minutes. Return vegetables to skillet and toss to combine. Transfer to serving platter, sprinkle with scallion greens and reserved garlic-scallion oil, and serve.