

STIR FRIED CHILI PORK

1 t. Szechuan peppercorns
1 lb. lean pork
2 T. soy sauce
2 T. dry sherry
pinch of salt
2 t. sesame oil
1/2 lb. fresh mild chilies
3 T. peanut oil
3 T. chopped garlic
1 t. dried red chili pepper
3 T. water
2 t. sugar

Stir fry peppercorns 5 minutes until they brown and start to smoke. Let cool, then grind. Cut pork into 3 x 1/8 inch slices and marinade in flat dish with 1 T. soy sauce, 1 T. sherry, salt and sesame oil. Rinse chilies in cold water. Remove and discard seeds. Cut in 2-inch lengths. Rinse well and drain on paper.

Heat 1-1/2 T. of peanut oil to 400 degrees and stir fry pork for 1 minute. Remove to dish. Fry chilies, garlic, red chili pepper and peppercorns for 2 to 3 minutes. Add water, sugar, and remaining sherry and soy sauce. Cook 30 seconds, add pork and heat through. Makes 4 servings.

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