



szechuan green beans and pork

ingredients

2 tablespoons soy sauce
2 tablespoons chicken broth
2 tablespoons dry sherry
1 teaspoon sesame oil
1 teaspoon rice vinegar
1 teaspoon sugar
1/2 teaspoon salt
1/2 tablespoon sichuan peppercorns, smashed
1/3 cup vegetable oil
1 1/4 pounds green beans, trimmed
1/2 pound ground pork
3 garlic cloves, minced
1 teaspoon fresh ginger, minced
1 scallion, chopped
a wooden spoon



in a small bowl; combine the soy sauce, chicken broth, sherry, sesame oil, vinegar, sugar, salt, and hot pepper; set aside.

in a wok, heat vegetable oil until very hot but not smoking. in 2 batches, fry green beans over high heat, turning often with kitchen tongs, until bright green and just beginning to brown, about 2 minutes. transfer beans to a paper towels to drain . discard oil remaining in wok.

reduce heat to medium. add sichuan peppercorns and stir-fry for 20 seconds. add pork, garlic, ginger and cook, stirring to break up lumps of meat, until pork loses its pink color, about 3 minutes. add green beans and stir-fry 1 minute longer. stir in reserved sauce and cook until liquid is almost evaporated, about 1 minute. season with salt.

"She glanced down at the contents of her plate. Just tell him what it is. Simple. Look at it and say what it is. "Sloppy Joe," she managed.

"Hmm," he said, sounding doubtful. "May he rest in peace."