

Sichuan Dry Fried Green Beans

Ingredients

Sauce

- 2 tablespoons of Shaoxing wine
- 1 tablespoon of soy sauce
- 1 teaspoon of sugar

Stir fry

- 3 tablespoons of vegetable oil
- 1 pound of green beans (tough ends removed, dry after washed)
- ½ pound of ground pork
- 3 tablespoons of Sichuan pickled mustard greens
- ½ teaspoon of sauce
- 1 teaspoon whole Szechuan peppercorn
- 3 dried chili peppers
- 1 tablespoon minced garlic
- 1 teaspoon minced ginger

Instructions

1. Combine the sauce ingredients in a small bowl and mix well. Set aside.
2. Heat 2 tablespoons of vegetable oil in a large wok on medium high heat.
 - a. Add green beans and stir to coat the green beans well. Spread.
 - b. Flip every 15 seconds. Cook until the surface is browned (10-15 mins).
 - c. Put the green beans on a plate.
3. Add the remaining 1 teaspoon of Sichuan oil and peppercorns to the pan. Cook over medium heat until the peppercorns turn dark. Scoop out and save it for later.
4. Add the ground pork, Sichuan pickled mustard greens, and ¼ teaspoon salt. Cook and chop the pork to separate it into small pieces. When the surface of the pork turns golden, add the dried chili pepper, garlic, and ginger. Stir a few seconds to release the fragrance. Add back the green means and pour the sauce over them. Cook and stir until the sauce is mostly absorbed, about 1 to 2 minutes.
5. Taste a green bean. If it's not salty enough, add a pinch more of salt and stir well. Transfer to plate.
6. Serve on rice.

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