

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(33) Long Rice with Pork

1/4 lb dry bean threads, soaked in water for 20 minutes and cut loosely

8 oz pork, cut into strips

4 oz snow peas, cut into strips

2 oz carrots, cut into strips

1 teaspoon salt

2 teaspoon soy sauce

1/3 cup oil

1 teaspoon sesame oil

1 cup soup stock

Cornstarch solution

1. Heat oil in wok until hot, add salt. Then cook the pork strips in wok.
2. When pork is thoroughly cooked, put in snow peas and carrots. Stir to mix.
3. Add soup stock, lay bean threads on top and cover the wok and steam for 3 minutes.
4. Remove cover. The bean threads should be soft. Add soy sauce, sesame oil, and cornstarch solution to soup. Stir well and serve hot.