

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(34) Twice Cooked Pork

6 oz pork, sliced very thin and cut into pieces about 2" x 3" large

1/2 cup napa cabbage, chunk cut

1/2 cup onion, chunk cut

1/3 cup bell pepper, chunk cut

2 oz bamboo shoots, sliced cut about 1 inch long

2 oz water chestnut, sliced

1 green onion, flaked

1/3 cup oil

1 teaspoon salt

1 /2 teaspoon ginger, minced

1 /2 teaspoon red chili flakes

1 cup soup stock

1 tablespoon dark mushroom soy sauce

1 teaspoon sesame oil

1 /2 tablespoon sugar

Cornstarch solution

1. Deep fry pork in oil until well done. Drain oil and set aside.
2. Heat oil in wok and put in salt, ginger and red chili flakes. Stir fry briefly for flavor.
3. When hot, put in pork and vegetables, except green onion.
4. Stir and add soy sauce, sugar, sesame oil and soup stock.
5. Let boil until soup has been reduced and all vegetables are fully cooked, then add green onion and cornstarch solution to make a gravy.