

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(35) Moo-Shu Pork

6 flour tortillas or moo-shu pancakes
6 oz pork, cut into strips
1 oz wood fungus, soaked and cut into strips
2 oz cabbage, cut into strips
2 oz bamboo shoots, cut into strips
1 oz carrot, cut into strips
1 oz snow peas, cut into strips
3 tablespoon hoisin sauce
1 tablespoon dark mushroom soy sauce
1 teaspoon sugar
1/2 cup oil
1 teaspoon salt
1 green onion, flaked
1 cup soup stock
1 egg
1 teaspoon ginger, minced
Cornstarch solution

1. Steam flour tortillas until soft. Set aside.
2. Heat wok with oil and add salt. Pan fry the egg, scrambled, flatted and cut into strips. Set aside.
3. Heat the 1/3 cup oil in a wok until hot add salt and ginger, then stir fry the pork.
4. When the pork is done, add soy sauce, egg and other vegetables. Then add soup stock and bring to boil.
5. When the vegetables are tender, add cornstarch solution to make thick sauce filling. This filling should be rather thick with no excess gravy.
6. Put the Mu-Shu pork filling into a flour tortilla or moo-shu pancake center. Spread hoisin sauce on the edge of the tortilla. Fold tortilla over to make a roll. Repeat with the remaining tortillas or moo-shu pancakes..