

# Sichuan Dry-Fried Green Beans

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- 3/4 pound green beans
- 1/4 cup peanut or vegetable oil
- 5 or 6 dried red chilies
- 1/4 teaspoon ground Sichuan pepper
- 1 tablespoon minced garlic
- 1 teaspoon minced or grated fresh ginger
- 3 scallions, white parts only, thinly sliced
- 4 ounces fresh shiitake or cremini mushrooms, finely chopped

## Sauce:

- 1 1/2 teaspoons Chinese rice wine or dry sherry
- 1 1/2 teaspoons chili bean sauce
- 1/2 teaspoon sesame oil
- 1 teaspoon sugar
- 1/2 teaspoon salt, plus more to taste

## Instructions:

1. Rinse the green beans and dry them thoroughly; even a small amount of water will cause oil in the wok to spit. Cut the beans into 2-inch lengths.
2. Prepare the sauce: In a small bowl, stir together the rice wine, chili bean sauce, sesame oil, sugar, and salt until the sugar is dissolved. Set aside.
3. Heat a wok or large skillet over high heat until a bead of water sizzles and evaporates on contact. Add the peanut oil and swirl to coat the bottom. Add the green beans and stir-fry, keeping the beans constantly moving, for 5 to 6 minutes, or until the outsides begin to blister and the beans are wilted. Turn off the heat, remove the green beans, and set aside to drain on a plate lined with paper towels.
4. Remove all but 1 tablespoon of oil and reheat the wok. Add the chilies, Sichuan pepper, garlic, ginger, and scallions and stir-fry until fragrant, about 30 seconds. Add the mushrooms and stir-fry for another 1 minute, until the mushrooms have browned and started to crisp. Add the sauce. Return the green beans to the wok and stir-fry for another 1 minute. Transfer to a plate and serve hot.