

## Twice-Cooked Pork

By Martin Yan

This twice-cooked pork recipe first simmers the pork in a fragrant mixture of rice wine, ginger, and green onions tenderizes it and keeps it moist, then finishes the dish by stir-frying the sliced, simmered pork with garlic and a chile-laced sauce to give it a final flavorful punch.

Preparation time: 12 minutes

Cooking time: About 40 minutes

Yield: 4 servings

1 pound boneless pork butt  
3 cups water  
2 tablespoons Chinese rice wine  
3 to 4 pieces ginger  
2 green onions  
1/3 cup chicken broth  
3 tablespoons oyster-flavored sauce  
1 teaspoon sugar  
1 teaspoon chile garlic sauce  
3 tablespoons cooking oil  
6 dried or fresh red chiles  
2 garlic cloves  
1/2 small head of napa cabbage  
1 teaspoon cornstarch  
Thinly slice the ginger

Cut the green onions into 2-inch lengths.

Place the whole pork butt in a pot with the water, rice wine, ginger, and green onions, and then bring to a boil.

Reduce the heat to low, cover, and simmer for 30 minutes.

Remove from the heat and set aside to cool.

When cool, drain and cut the meat into large slices, about 1/8-inch thick.

Combine the chicken broth, oyster-flavored sauce, sugar, and chile garlic sauce in a small bowl.

Place a wok or frying pan over high heat until hot.

Add 2 tablespoons of the oil, swirling to coat the sides.

Mince the garlic and slice the napa cabbage into 1-inch lengths.

Add the chiles and 1 tablespoon minced garlic to the wok.

Cook, stirring until fragrant, 10 seconds.

Add the pork slices and the napa cabbage; stir for about 1 minute.

Add the sauce; cover and cook until the cabbage begins to soften, about 4 minutes.

Dissolve the cornstarch in 1 tablespoon water.

Remove the wok's cover; add the cornstarch solution and cook, stirring, until the sauce boils and thickens.

To lend twice-cooked pork a more traditional taste, toast 1/4 to 1/2 teaspoon ground Sichuan peppercorn with the chiles and garlic for about 25 to 30 seconds. Toss in some shredded bamboo shoots, too, if you're looking for a little extra crunch.

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