

PORK WITH STRING BEANS

(Dow Gawk Gee Yuk)

3/4 lb. lean pork butt
1 lb. string beans
1 qt. water
3 tbsp. plus 2 tsp. oil
1 tbsp. hot bean sauce
2 tsp. finely chopped garlic
1/2 c. chicken stock
1/4 tsp. salt
1/4 tsp. sugar

Seasoning:

1/2 tsp. salt
1/2 tsp. sugar
1 tsp. thin soy sauce
dash of pepper
1 tsp. cornstarch

Thickener:

2 tsp. cornstarch, mixed well with 2
tsp. cold water

Serves 6

1. Trim fat from pork. Cut pork into strips 1" by 1/4". Place in a bowl.
2. Add seasoning ingredients to pork. Mix well.
3. Remove tips and strings from string beans. Cut each bean into 4 pieces on the diagonal.
4. Bring water to a boil in a saucepan. Add beans and 2 tsp. oil (the oil helps to keep the beans a vibrant green). Cook, uncovered, for 7 minutes, or until beans are barely tender.
5. Mash hot bean sauce to a paste. Add garlic.
6. Heat wok and add 2 tbsp. oil. Add pork and stir-fry for 2 minutes over high heat. Add 1/4 c. chicken stock, cover, and cook for 2 minutes. Remove from wok and set aside.
7. Heat wok and add 1 tbsp. oil. Add bean sauce mixture and string beans. Stir-fry for 2 minutes. Add salt, sugar, and 1/4 c. chicken stock. Bring quickly to a boil.
8. Add pork and stir in thickener. Cook for 1 minute. Serve.

Advance preparation: Steps 1–6 may be completed a few hours in advance and kept at room temperature.

Chopsticks, Cleaver,
and Wok: Homestyle
Chinese Cooking by
Jennie Lou
(Chronicle Books,
San Francisco,
c1987)