

## Dry-Fried String Beans Recipe

**Ingredients:** Serves 4

1 lb string beans or Chinese long beans or snake beans  
2 tablespoons minced ginger  
2 ounces minced pork (about ¼ cup)  
1 tablespoon Shao Hsing rice wine or dry sherry  
1 teaspoon sesame oil  
1 tablespoon chopped scallions  
¼ cup chicken broth  
1 teaspoon sugar  
1 teaspoon salt or to taste  
4 tablespoons cooking oil

**Method:**

Heat wok over high heat and add in 2 tablespoons of the cooking oil and add half the beans. Reduce the heat to medium and pan-fry, turning the beans with a metal spatula, until they have brown spots and begin to wrinkle, 3 to 4 minutes. Transfer to a plate with a slotted spoon. Pan-fry the remaining beans with 1 tablespoon of the cooking oil in the same manner. If the unwashed wok is dry, add in the remaining 1 tablespoon cooking oil over medium heat. Add the ginger and minced pork and stir-fry until the pork is no longer pink, breaking up the pork with a spatula. Stir the broth, sugar and salt in the wok. Bring to a boil over high heat and add the beans, tossing to combine, and cook until most of the liquid has evaporated. Add the rice wine, sesame oil and scallion and remove from the heat. Serve at room temperature.

[asian\_free\_recipes\_download][/asian\_free\_recipes\_download]