

Pan-Fried Stuffed Chilies Recipe

Ingredients:

10 green chilies
1 - 2 red chilies (optional)
3/4 tablespoon salt
50 g minced beef
50 g minced pork
1 egg
65 g plain (all-purpose) flour
Cooking oil
Ground white pepper

Seasoning:

1/2 tablespoon light soy sauce
1/2 tablespoon sugar
1/2 tablespoon scallion, chopped
1 tablespoon crushed garlic
1 tablespoon sesame oil
Ground white pepper

Dipping Sauce:

1 tablespoon light soy sauce
1 tablespoon water
1/2 tablespoon vinegar
1/2 tablespoon sugar

Method:

Cut tops off chilies then slice longitudinally in half. Remove seeds and sprinkle with salt. Set aside for 30 minutes. Pat-dry with absorbent paper. Combine seasoning ingredients. Divide into 2 portions and separately mix into minced beef and pork. Mix dipping sauce ingredients together. Set aside. Remove excess moisture from chilies and rub flour into the cavity. Fill with seasoned beef or pork. Heat a pan with some oil. Dip stuffed chilies in beaten egg and pan-fry. Do not flip chilies over too often. When meat is slightly browned, remove from heat. Serve hot with dipping sauce.