

Pork Tripe Strings Yu Hsiang Sauce Recipe

Ingredients: Serves 4

½ pork tripe (boiled)
10 pieces water chestnuts
1 cup wood ear (soaked and shredded)
1 tablespoon chopped scallions
1 teaspoon chopped ginger
½ tablespoon chopped garlic
1 tablespoon hot bean paste

Seasonings:

2 tablespoons soy sauce
1 teaspoon wine
½ tablespoon white vinegar
½ teaspoon sugar
pinch of salt and pepper
1 teaspoon sesame oil
1 teaspoon cornstarch

Method:

Cut pork tripe into thin shreds, blanch in boiling water for 10 seconds. Mix all seasonings in a bowl. Heat 2 tablespoons oil to stir-fry ginger, garlic and hot bean paste, then add pork tripe, shredded wood ear and water chestnuts, stir evenly. Pour seasonings in, mix well, then turn off the heat, sprinkle the chopped scallions, remove to a plate and serve.

Tips: To get rid of the smell of pork tripe, clean it as follows:

Use oil and flour to clean the tripe and rinse with water. Leave the tripe in boiling water then scrape off the thick yellow layer. When cooking the tripe, add scallions, ginger, wine and star anise to the water.