

## Twice-Cooked Pork Recipe

**Ingredients:** Serves 4

280g boneless pork butt  
150g (8 leaves) Napa cabbage, cut into pieces 2 inches long  
and 1½ inches wide  
Vegetable oil, for passing through

**Sauce:**

2 tablespoons hoisin sauce  
2 tablespoons soy sauce  
2 tablespoons rice wine or dry sherry  
1 tablespoon sugar  
1 tablespoon distilled white vinegar  
2 teaspoons hot bean paste  
1 teaspoon cornstarch  
2 scallions, white part only, trimmed and sliced diagonally into ½-inch pieces  
1 leek, white part only, trimmed and cut into thin 1½-inch-long strips,  
well washed  
3 garlic cloves, peeled and sliced ⅛ inch thick  
1 small hot fresh chili, such as Thai or serrano, seeds and ribs removed,  
cut into thin 1½-inch-long strips  
2 teaspoons hot chili oil, optional  
1 teaspoon dark sesame oil

**Method:**

Bring 4 cups of water to a boil in a medium saucepan over high heat. Add the pork and return to a boil. Reduce the heat to medium-low and simmer, uncovered, until the pork is about 85 percent cooked (when sliced, it should have a pale pink center), about 15 minutes. Transfer the pork to a cutting board and let it cool. Then cut it crosswise into ⅛-inch-thick slices, and cut the slices into pieces about 1½ inches long and 1 inch wide. Return the saucepan of the pork-cooking water to high heat. Add 2 more cups of water and bring to a boil. Add the cabbage and cook for 2 minutes. Drain the cabbage in a colander. Heat a large wok over high heat. Add enough vegetable oil to come about 1½ inches up the sides of the wok, and heat it to 170°C. Add the pork and stir gently until it is pale beige, about 20 seconds. Using a wide wire-mesh strainer, transfer the pork to a colander to drain. Discard all but 3 tablespoons of the oil from the wok. To begin the sauce, combine the hoisin sauce, soy sauce, rice wine, sugar, vinegar, and hot bean paste in a small bowl and set it aside. Dissolve the cornstarch in 1 tablespoon cold water and set it aside. Return the wok with the oil to high heat. Add the scallions, leek, garlic and chili and stir-fry for 20 seconds. Return the pork and cabbage to the wok, and add the hoisin sauce mixture and the cornstarch mixture. Stir-fry until the sauce comes to a boil and thickens, about 20 seconds. Add the hot chili oil if using, and then the sesame oil. Serve immediately.