

## Twice Cook Pork - Hui Guo Rou

Pork is boiled and then stir-fried in this authentic recipe from Szechuan.

For about 25-30 people 6-7 lbs. belly pork

### Ingredients:

1 lb. pork

2 leek (green onions)

1 green bell pepper (choose jalapeno pepper for better taste, but that can be too spicy for some people)

1 red bell pepper

1 teaspoon salt

2 tablespoons cooking oil

1 tablespoon chili paste

1 tablespoon light soy sauce

### Preparations:

Bring a large pot of water to a boil and add cooking wine and slices of ginger. Add the pork, return to a boil, and then let the pork simmer for 20-30 minutes.

While pork is boiling, prepare the vegetables. Wash and drain the green onions and bell peppers and cut into chunks.

When pork has finished boiling, remove and let cool. Cut the pork into thin matchbox slices.

Add the salt to the pork pieces with your fingers. Stir and mix to make sure the meat is coated.

Heat wok, then add the vegetable oil.

Fry the belly pork in the oil

Add soy sauce and cooking wine.

Add some sichuan pepper

add the chili paste (toban sauce)

add the garlic and ginger, salt and sugar

Just before serving add the green onions first, then the green peppers and finally the red peppers. Stir-fry the vegetables until they are tender but still firm and not mushy.