

Fried Pork with Black Fungus

For about 25-30 people

Materials:

Dried black fungus (1 pack), pork 6 lbs (I buy pork ribs or any what is the cheapest), green peppers (2 hot green pepper and 2 green bell peppers), fresh ginger (about 3 inches), fresh garlic (2 boles), salt, light soy sauce, dark soy sauce, cooking wine, oil

Procedure:

1. Wash dried black fungus with hot water, then soak them with cold water until they fully expand
2. Slice pork and mix them with a little salt, light soy sauce, dark soy sauce and cooking wine. Put the pork slices in a plate for 30 minutes
3. Trim off the stems of the soaked black fungus with scissors and tear the black fungus into small pieces and set them aside.
4. Slice the green peppers, chop ginger and garlic and set them aside.
5. Heat some oil in the wok. Fry the meat with some ginger and garlic slices and then set them aside.
6. Heat some oil in the wok. Fry black fungus with some ginger and garlic slices.
7. Add some salt to the wok. Then add the fried meat. Continue to fry the meat with black fungus for several minutes.

木耳肉片

原料：木耳、猪肉、青椒、姜、蒜、盐、生抽、老抽、料酒、油

做法：1、木耳用热水洗净，然后用冷水泡2个小时

2、猪肉切片，加少许盐、生抽、老抽、料酒腌制30分钟

3、将泡好的木耳蒂手撕成小块，滤水备用

4、青椒、姜切备用

5、起锅适量油，烧8成热，放入姜蒜香肉片，炒变色备用

6、另起锅大火烧8成热，放入青椒姜蒜木耳

7、炒8成热，适量盐，加入事先处理好的肉片，炒匀后加生抽糖，翻炒约1分钟出锅