

PORK TENDERLOIN WITH WILD MUSHROOMS, GINGER AND SCALLIONS

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Cook/Prep Time: 30 minutes

INGREDIENTS:

1/2 C chicken stock or canned low-sodium chicken broth
2 TBS soy sauce
1 TBS Chinese cooking wine (Shao-Hsing) or dry sherry
1 1/2 TBS catsup
1 TBS sugar
1 1/2 tsp chile-garlic paste or hot sauce
1 tsp rice vinegar or distilled white vinegar
2 tsp cornstarch
1 lb pork tenderloin, thinly sliced crosswise
Salt
1/4 C peanut oil
1 TBS minced fresh ginger
1 large garlic clove, minced
3/4 lb mixed wild mushrooms (eg, oyster, shitake, etc), stemmed/thickly sliced
4 large scallions, cut into 1" lengths
Steamed rice

DIRECTIONS:

In small bowl, whisk stock with soy sauce, wine, catsup, sugar, chile-garlic paste, vinegar + 1 tsp of the cornstarch. In another medium bowl, season pork with salt & toss with remaining 1 tsp cornstarch.

In large non-stick skillet, heat 2 TBS peanut oil till shimmering - add pork in a single layer & fry over high heat, undisturbed, till nearly cooked but still pink in center (about 1 1/2 minutes) - add ginger & garlic - cook, stirring, just till fragrant (about 1 minute) - transfer pork to plate.

Add remaining 2 TBS peanut oil to skillet & heat till just smoking - add mushrooms & scallions - season with salt & cook over high heat, stirring occasionally, till lightly browned (about 5 minutes) - return pork & any accumulated juices to skillet & toss with mushrooms & scallions - stir sauce & add to skillet - bring to boil - cook till thickened (about 30 seconds) - serve at once with steamed rice.

Serves: 4