Mu Shu Pork

Description

Mu Shu Pork is a perennial take-out favorite, but it's also to easy make your own with readily available supermarket ingredients. The dish is a stir-fried combination of thinly sliced strips of boneless pork, eggs, cabbage and scallions that are seasoned with garlic, ginger, soy sauce and honey and served in a warm flour tortilla with a hoisin-based sauce.

Summary

Yield: 4
Prep Time: 30 minutes
Category: Meats
Cuisine: American

Ingredients

- 1 lb boneless pork loin sliced into very thin strips
- 1 tbsp soy sauce
- 1 tsp cornstarch
- 1 tsp rice wine
- 1 tsp honey
- 1 tbsp toasted sesame oil
- 2 Eggs beaten
- 2 clove garlic minced
- 2 tsp fresh ginger minced
- 4 cup cabbage finely shredded
- 2 carrots grated
- 4 scallions chopped
- 4 chinese tortillas or pancakes
- 1/2 cup hoisen sauce
- 1 tsp *honey
- 1 tsp *toasted sesame oil

Instructions

Combine the soy sauce, cornstarch, Chinese rice wine and honey in the bottom of a small bowl until the cornstarch is dissolved. Add the pork, season with freshly ground black pepper and toss to combine. Set aside to marinate for 15 minutes at room temperature.

While the pork marinates, make the sauce. Combine the hoisin sauce, honey, soy sauce and sesame oil. Transfer to a serving bowl and set aside until ready to serve.

Wrap the tortillas tightly in foil and place in a warm oven (200°F) to soften.

Heat the sesame oil and 1 tablespoon vegetable oil in a wok or skillet over high heat. Add the garlic and ginger and stir-fry for 30 seconds. Add the pork and stir-fry just until all traces of pink are gone, 2 to 3 minutes. Transfer to a plate and set aside.

Return the wok to the heat, add a little extra oil if needed, then add the eggs. Stir-fry until set, breaking into small pieces with a spatula. Transfer to the plate with the pork.

Add the cabbage to the wok and stir-fry until wilted and just beginning to turn golden, 2 minutes. Add the carrots and scallions, stir-fry 1 minute longer, then add the pork and eggs. Combine thoroughly and transfer to a serving dish.

Serve the tortillas, pork and sauce at the table and let each person make their own. Spread a little of the sauce on each tortilla, fill with the pork mixture and roll it up.