

CHINESE LONG BEANS WITH PINK PEPPERCORNS

INGREDIENTS

6 cloves garlic, minced
2 inch piece of fresh ginger, grated
4 scallions, white and light green parts, finely sliced
1/3 cup soy sauce
3 tablespoons sambal
1/3 cup rice wine vinegar
4 tablespoons toasted sesame oil
1/3 cup brown sugar
1/2 pound long beans*, cut to 4 inch pieces
Canola oil, to cover pot by 1 1/2, for frying
Pink peppercorns

DIRECTIONS

First, make the sauce. Place ginger, scallions and garlic in a food processor and puree. Add soy sauce and puree another 30 seconds or so. In a separate bowl, combine sambal, rice vinegar, sesame oil and brown sugar. Add mixture from food processor and whisk to combine.

Heat up canola oil in a heavy bottom pan on medium heat to 350F. Once oil is heated, place long beans for 30 seconds or until crispy, being careful not to overcook. Remove beans from oil and dry on paper towels.

Toss the beans with the Szechwan sauce until coated and sprinkle with a handful of pink peppercorns.

* If you can't find long beans, regular petite green beans will do. Trim them to the same length.