

## CRISPY PORK BELLY AND GARLIC SCAPE STIR FRY

### INGREDIENTS

1/3 pound pork belly  
1 tablespoon sweet wheaten bean paste (Tianmianjiang)  
1 tablespoon Shaoxing wine  
1 teaspoon soy sauce  
1 teaspoon sugar  
1 teaspoon vegetable oil  
a 1 inch knob of fresh ginger, peeled and thinly julienned  
2 teaspoons chili bean paste (doubanjiang)  
4-5 garlic scapes trimmed and chopped into 2 inch pieces  
1 bunch scallions trimmed and chopped into 2 inch pieces

### DIRECTIONS

Put the pork belly in a pot that it barely fits in. Add cold water until the pork is completely submerged. Remove the pork, then bring the pot of water to a boil. Add the pork, cover and simmer over medium low heat for 20 minutes. Remove the pork from the liquid, wrap it in foil and then place it in the refrigerator for 3-4 hours. This solidifies the fat making it easy to slice. Once the pork is chilled use a sharp knife to slice it into 1/8 inch thick slices.

In a small bowl, combine the sweet wheaten bean paste, Shaoxing wine, soy sauce and sugar.

Heat a wok or large sauté pan over high heat until very hot. Add the oil, then add the sliced pork belly. Stir-fry until the pork has started to crisp around the edges. Drain off the excess oil and then push the pork to the edges of the pan. Add the ginger and chili bean paste. Fry until the chili sauce is fragrant (20-30 seconds). Add the garlic scapes and stir-fry with the pork until the garlic scapes are cooked through. Add the bowl of sauce along with the scallions and stir-fry until all the liquid has evaporated.