

## Stir-fried Pork with Green Onions

This is a basic stir-fried dish in the southern Chinese tradition. The key to success in this recipe is not to overcook the pork.

### SERVES 3-4

1 lb (450g) boneless pork fillet  
1 tbsp (15ml) Shaoxing rice wine or dry sherry  
1 tbsp (15ml) light soy sauce  
2 tsp (10ml) sesame oil  
1 tsp (5ml) cornstarch  
8 green onions  
1 tbsp (15ml) peanut or vegetable oil  
1 tsp (5ml) sugar  
salt and black pepper

Cut the pork into thick slices 2 in (5cm) long. Put into a bowl and mix in the rice wine, soy sauce, sesame oil and cornstarch. Let the mixture sit for 10-15 minutes so that the pork absorbs the flavors of the marinade. Cut the green onions on the diagonal into 2 in (5cm) lengths.

Heat a wok or large skillet until it is very hot. Add the oil, and when it is very hot and slightly smoking, add the pork slices and stir-fry them until they are brown. Add the green onions, sugar, 2 tsp (10ml) of salt and 1 tsp (5ml) of black pepper and continue to stir-fry until the pork is cooked and slightly firm. This should take 3-4 minutes. Remove the pork from the pan and arrange on a warm serving platter. Pour over any juices remaining in the wok and serve at once.

## Roast Crispy Pork Belly

The secret of getting crispy skin here is to blanch the skin and to let it dry using a technique similar to the one used for Beijing (Peking) Duck (page 182).

### SERVES 4-6

3 lb (1.5kg) boneless pork belly, with rind

#### FOR THE MARINADE

4 tbsp (60ml) coarse sea salt  
2 tbsp (30ml) roasted and ground Sichuan peppercorns (page 29)  
2 tbsp (30ml) five-spice powder  
1 tbsp (15ml) sugar  
white pepper

Pierce the rind side of the pork with a sharp fork or knife until the skin is covered with fine holes. Insert a meat hook into the meat to secure it. Bring a saucepan of water to a boil and ladle the hot water over the rind side of the pork several times.

Heat a wok or a large skillet, add the salt, peppercorns, five-spice, sugar and 2 tsp (10ml) of white pepper and stir-fry the mixture for 3 minutes, until it is hot. Allow the mixture to cool slightly and rub over the flesh side of the pork. Hang the meat to dry for 8 hours or overnight in a cool place.

Preheat the oven to 400°F (200°C). Place the pork on a rack, rind side up, over a baking sheet of water and roast for 20 minutes, then reduce the heat to 350°F (180°C) and roast for 2 hours. Finally, turn the heat up to 450°F (230°C) and roast for a further 15 minutes. Remove from the oven, allow to cool and serve carved into bite-sized pieces.

