

Flo Lum Pork Stirfry



Servings: 2

1 pound pork tenderloin, thinly sliced
4 tablespoons vegetable oil, divided
2 garlic cloves, minced
½ ounce ginger, sliced
4 stalks green onions, 2 inch pieces (4 to 6)

2 teaspoons sesame oil

For the Marinade

1 teaspoon ginger, grated
2 teaspoons light soy sauce
1 tablespoon shaoxing wine
¼ teaspoon ground white pepper
2 teaspoons cornstarch
½ teaspoon baking soda

For the Sauce

1 tablespoon light soy sauce
1 tablespoon dark soy sauce
1 tablespoon ShaoHsing wine
2 tablespoons oyster sauce
1 teaspoon brown sugar

For the Slurry

2 teaspoons cornstarch
1 tablespoon water

In a medium bowl, marinate pork with grated ginger, soy sauce, ShaoHsing wine, ground white pepper, 2 teaspoons cornstarch, and baking soda.

Meanwhile, prepare remaining ingredients. In a small bowl, combine sauce ingredients and set aside. Also, prepare the slurry in a small bowl and set aside.

In a large frying pan or wok on medium high heat, add 2 tablespoons oil, add half the pork and stir fry until no longer pink and cooked through. Transfer the pork into a clean bowl. Add 1 tablespoon oil and repeat.

Add 1 tablespoon oil, add white parts of green onion and ginger, stir fry 1-2 minutes. Add the garlic and stir fry until fragrant, approximately 30 seconds.

Add the sauce and stir in the slurry. Add the pork, toss and heat through. Turn off the heat and add the remaining green onions. Transfer to a serving platter.

Per Serving (excluding unknown items): 607 Calories; 40g Fat (59.6% calories from fat); 49g Protein; 12g Carbohydrate; 1g Dietary Fiber; 148mg Cholesterol; 1041mg Sodium; 3g Total Sugars; 1mcg Vitamin D; 43mg Calcium; 3mg Iron; 1008mg Potassium; 588mg Phosphorus. Exchanges: .