



GINGER PORK SKIRT STEAK STIR FRY

INGREDIENTS

- 1 Firsthand Foods pork skirt steak
- 1/2 cup Peanut oil
- 1 lrg. Bok Choy cabbage, sliced
- 2 cups Green beans, cut in half
- 3 Carrots, shredded
- 1/2 cup Green onion, chopped
- 3 Garlic cloves, minced
- 1 tbs. Minced ginger
- 3 tbs. Fish sauce
- 1/4 cup Soy sauce
- 1/4 cup Mirin or sherry
- 3 tbs. Sesame oil
- 1 tbs. Honey
- 1/2 cup Soy sauce
- 1 tbs. Minced garlic
- 1 tbs. Minced ginger

DIRECTIONS

- 1.** Blanch green beans in boiling water for 2 minutes. Rinse under cold water and set aside.
- 2.** Slice skirt steak into strips against the grain. Cut each strip into bite-sized pieces and place in a bowl.
- 3.** Whisk together last six ingredients and pour over meat. Marinate meat for at least 1 hour in refrigerator.
- 4.** Heat ¼ cup oil in a wok over high heat. When hot, add half of the drained pork slices and cook for 5-6 minutes until cooked through. Remove from wok into a separate bowl and repeat with the other half of the pork slices.
- 5.** Add remaining oil to wok and heat on high. When hot, add green beans and cook for 3-4 minutes. Add sliced Bok Choy and cook until crisp-tender. Then add cooked pork to the wok.
- 6.** Add garlic, ginger, shredded carrot, and green onion and continue cooking for 1-2 minutes.
- 7.** Add fish sauce and remaining soy sauce and toss to coat.
- 8.** Serve over steamed rice. For a spicy touch, add Sriracha hot sauce.