

Moo Shu Pork

Ingredients

1 t Sesame Oil
1/2 lb Pork Tenderloin (julienned)
2/3 c Dried Wood Ears
3/4 c Bamboo Shoots (thinly cut)
3 c Napa Cabbage (thinly cut)
1 Carrot (julienned)
3 Eggs (beaten)
1 t Salt
4 T Vegetable Oil
2 Green Onions (thinly sliced)
1 T Soy Sauce
2 t Rice Wine
3 T Hoisin Sauce
12 Mandarin Pancakes

Instructions

1. First soak the wood ears in warm water for 10-15 minutes, rinse and drain. Discard any hard stalks, then thinly shred. Thinly cut the pork, bamboo shoots, carrot, green onions, and napa cabbage into matchstick-sized shreds.

2. In a bowl lightly beat the eggs and set aside. Heat about 1 tablespoon oil in a preheated wok and scramble the eggs until set. Remove and set aside.

3. Heat remaining 3 tablespoons oil. Add pork and stir fry for about 1 minute or until the color changes. Add the fungus, bamboo shoots, carrots, Chinese cabbage and green onions. Stir-fry for about 2-3 minutes, then add the salt, soy sauce and wine. Blend well and continue stirring for another 2 minutes. Add scrambled eggs, stirring to

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break them into small bits. Add 1 teaspoon sesame oil and blend well.

4.To serve, spread hoisin sauce in the center of a warm pancake, place about 2 tablespoons of filling on top and roll it into a parcel with the bottom end turned up to prevent the contents from falling out. Eat with your fingers.