

Stir Fried Nian Gao

Ingredients

8 oz Pork Loin
2 t Soy Sauce (plus 1 tablespoon)
1/2 t White Pepper
 tablespoons)
16 oz Rice Cakes
2 clv Garlic (minced)
6 Dried Mushrooms (soaked for 2
1 T Rice Wine
2 t Oyster Sauce
1/2 t Sugar

1 T Water
1 t Sesame Oil
1 t Vegetable Oil (plus 3
1 t Cornstarch
8 oz Napa Cabbage (sliced)
3 Green Onions (cut diagonally)
 hours)
1 1/2 t Dark Soy Sauce
1 t Salt
3/4 c Mushroom Water

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Instructions

1. Marinate the julienned pork with the 1 tablespoon water, 2 teaspoons soy sauce, 1/2 teaspoon sesame oil, 1/4 teaspoon white pepper, 1 teaspoon vegetable oil, and cornstarch. Allow to sit for 20-30 minutes, while you prepare the rest of the ingredients.
2. Rinse the rice cakes and drain. If using fresh or frozen rice cakes, you do not have to soak or thaw them. Only soak (according to package instructions) if using dried rice cakes.
3. Thoroughly wash the napa cabbage. Drain, shaking off excess water. Cut the large leaves into smaller bite-sized pieces. Also prepare the garlic and scallions. Slice mushrooms, and reserve the soaking liquid. Filter the water through a piece of paper towel.
4. Place your wok over high heat until it begins to smoke lightly. Add 3 tablespoons vegetable oil to coat the wok, and add the pork and garlic. Cook until the pork turns opaque. Add mushrooms now and stir-fry for 1 minute.
5. Stir in the green onions, napa cabbage, and rice wine. Stir-fry for 30 seconds, and move everything to the center of the wok to create an even "bed" of vegetables

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and meat. Distribute the rice cakes on top.

6. Add mushroom water. Depending on how hot your stove gets, you can add 1/2 cup to 3/4 cup of water. Cover, and cook for 2 minutes to steam the rice cakes and cook the vegetables.

7. Remove the cover, and add the 1/2 teaspoon sesame oil, dark soy sauce, 1 tablespoon soy sauce, oyster sauce, 1/4 teaspoon white pepper, and sugar. Stir-fry everything together for 1 minute over medium heat.

8. Taste, and season with additional salt if necessary. Continue stir-frying until the rice cakes are coated in sauce, cooked through but still chewy. Plate and serve!