

Sichuan Dry-Fried Green Beans

By Carrie Wong

3 tablespoons peanut or vegetable oil
1/2 pound green beans - rinsed, dried, and chopped to 2-inch lengths
2 cloves garlic, finely chopped
1 pieces ginger, finely chopped
1 tablespoon Sichuan preserved vegetable (mustard root) - rinsed, shredded,
and finely chopped
1/2 tablespoon dried shrimp, chopped
5 or 6 dried red chilies
1/2 tablespoon chile bean sauce
1 to 2 drops sesame oil
1 teaspoon sugar
1/2 teaspoon salt, or salt to taste

Heat oil in a wok or large pan until just beginning to smoke. Add green beans and stir-fry, keeping the beans constantly moving, for about 5 minutes, or until the outsides begin to blister and the beans are wilted. Remove and set aside to drain on kitchen towels.

Remove all but 1 tablespoon of oil. Add garlic, ginger, preserved vegetable, dried shrimp, and red chilies; cook until fragrant, about 1 minute. Return beans to the wok, and add chile bean sauce and sesame oil. Add sugar and stir until well-combined. Salt to taste. Dish out onto serving plate and serve while hot.