

Strips of Pork in Sauce Imperial
or

Shan Soo Hwe Tsung

Strips of Pork in the Emperor's Sauce

① Ingredients

3 Pork chops (thin) sliced for stir frying
 $\frac{1}{4}$ " x 2"

1 can minced clams - use sauce

4 water chestnuts finely sliced

$\frac{1}{2}$ Bell pepper seeded, thinly sliced

$\frac{1}{2}$ carrot match stick slice

} reserve
 $\frac{1}{2}$ vegetable
for garnish

8 or nine medium scallops sliced one inch.

1 4oz can ^{whole button} mushrooms with juice

1 can chicken stock

2 large eggs

corn starch

coarse ground fresh pepper.

5 large slices ginger one to be crushed in
the sauce

5 large cloves ^{fresh} garlic - one to be crushed
in sauce

Oyster Sauce

Kikkoman Teriaki Marinade
used like soy sauce

① Marinade - 20 minutes

Pork - clams

Teriaki sauce

3 slices ginger

1 clove crushed garlic

pepper

dash of sugar mushrooms

dash of sherry (not too much)

drops of sesame oil

Oyster Sauce

corn starch

Toss

II In 4 tablespoons oil (in heated wok) add the 4 cloves ^{garlic} and the slices of ginger. Be careful not to let them burn.

When seasoned ^{ADD} the scallions then a 30 seconds later the pork clam mixture when browned thoroughly add the stock, clam juice, mushroom juice, oyster sauce & more pepper. Cover and simmer over medium heat for about 3 minutes. ^{then} Add the vegetables. Add the cornstarch stock mixture to thicken sauce. Be careful ~~not~~ not to over thicken. next page

add the eggs in a stream + stir sauce
constantly

Serve over rice + garnish with the
remaining vegetables + scallions
Sprinkle some terriaki sauce + pepper
+ serve immediately



