

Moo Shu Pork

- ¼ C dried wood ears (black fungus, moo shu)
 - ½ C dried tiger lily buds
 - 4 oz lean pork cut in ¼" x ¼" x 2" shreds
 - 1 Tbs rice wine
 - 1 Tbs soy sauce
 - ¼ tsp sugar
 - 1 tsp cornstarch
 - 1 slice gingerroot, minced
 - 2 green onions cut into diagonal shreds
 - 3 Tbs oil
 - 2 eggs, beaten
 - 1/2 tsp salt
 - Mandarin pancakes, hoisin sauce
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- Place wood ears, tiger lily buds in a small bowl and cover with boiling water. Let stand for 15 minutes, remove and rinse, squeeze dry and set aside. (May have to cut into small pieces.)
 - Put the pork shreds, rice wine, soy sauce, sugar and cornstarch in a bowl and mix well.
 - With all ingredients at hand, use 2 Tbs oil to scramble the eggs, shred the scramble, and remove to a bowl.
 - Add the rest of the oil, and stir-fry the pork, onions and ginger until the pork is done.
 - Add the wood ears, lily buds and salt, stir-fry for ~1 minute. Optionally add 1 Tbs hoisin sauce and mix.
 - Return the eggs, mix gently and remove
 - Serve with pancakes and additional hoisin sauce