



Mu Shu Pork



Ingredients

Single Serving (3 wraps/serving)

- ¼ C. **Classic Wok Sauce** (Starport 250)*
- ¼ C. **Classic Hoisin Sauce** Gluten Free (Starport 128)
- 2 Tbsp. Corn oil
- 6 oz. Marinated and velvetized pork strips, may use chicken ¾ C.
- 1 stalk Green onion, 2" long
- 1 each Egg, scrambled
- 4 oz. Cabbage shredded 1-1/4 C.
- ¼ C. Bamboo shoot shredded
- ¾ C. Shiitake mushroom, fresh, thin slices
- 3 ea. Flour tortillas or rice paper

***Classic Wok Sauce** may be substituted with **Garlic Sesame Sauce** (Starport 209), **Brown Stir-fry Sauce** Gluten Free (Starport 214) or **XOX Teriyaki Sauce** (Starport 217).



Instructions

1. Slice pork or chicken into thin strips, ½" x 2" long, marinate and velvetize as shown below.
2. Marinated and velvetized meat may be portioned and refrigerated until order, then follow the instruction below.
3. Heat a wok at high heat, add 1 Tbsp. oil, then beaten egg. Stir and remove when cooked and chop into small pieces (this can be done ahead of time and refrigerated).
4. Add oil to hot wok and sear the pork about 30 seconds, and then add in cabbage, bamboo shoot, and mushrooms. Stir-fry until cabbage is slightly wilted, then add in cooked egg and green onions.
5. Add in **Classic Hoisin Sauce** and **Classic Wok Sauce** stir-fry another 30 seconds until steaming hot.
6. Remove and serve with warm tortilla or rice paper.

Pork Marinade and Velvetization

1. For 10 lbs. sliced or cubed pork, dissolve 0.4 lb. (1C.) **Marinade Seasoning** (Starport 356) in 1¼ C. water and mix with 1 C. corn oil. Mix well then marinate meat for 30 minutes or more.
2. **To velvetize:** Oil blanch meat in deep fryer at 350°F in 2-pound batches for 60-80 seconds, unclumping the meat pieces with tongs. Meat may NOT be fully cooked. Remove and drain.
3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.