

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Three Pepper Pork

Different types of pepper add variety in color, aroma and complexity to this dish. To lower the zest, leave out the chile oil and use milder peppers...

*6 Serrano or jalapeño chiles
1 small yellow bell pepper
4 small, dried red chiles
2-3 Tbsp chile oil
1 Tbsp soy sauce
1 Tbsp dry sherry
1 Tbsp minced fresh ginger
1-2 tsp minced garlic
1 tsp five-spice powder*

*2 tsp sugar
1 tsp cornstarch
1 lb pork loin, in small strips
½ cup peanut oil
6 green onions with tops, chopped
2 tomatoes, in wedges
½ cup low-sodium chicken broth
1 Tbsp cornstarch
¼ cup water*

Cut the Serrano chiles into thin rings. Julienne the bell pepper. Set all chiles aside.

Combine chile oil, soy, sherry, ginger, garlic, five-spice, sugar and cornstarch to make a marinade. Place pork in a 1-gallon, zip-top bag and add the marinade. Exclude as much air as possible, seal the bag and “massage” the pork to coat evenly. Marinate in the refrigerator for 3-4 hours. Remove and drain pork, saving ¼ cup of the marinade.

Heat the peanut oil in a wok until hot, then add the dried chiles. Stir-fry for a minute or two, taking care not to scorch. Add the pork and stir-fry for 5-6 minutes, until the pork is lightly browned. Remove and drain the pork, then pour off all but ¼ cup of the oil. Add the onions and stir-fry for 30 seconds, then add the chiles and bell pepper and stir-fry for an additional 1-2 minutes. The veggies should remain crisp!

Add tomatoes, broth and reserved marinade. Bring to a boil. Mix the cornstarch and water, then add enough to the wok to make a medium-thick sauce. Put the pork back into the dish, stir a few times, and serve with white or fried rice.

Yield: About four servings
Preparation time: 20 minutes
Cooking time: 12-15 minutes

