

HOT SICHUAN-STYLE GREEN BEANS

NOTE: you can make these beans up to 2 hours ahead; let cool, then cover and let stand at room temperature. If you use the maximum amount of chili flakes, the dish will be quite hot.

- 1 lb. green beans
- 2 T. soy sauce
- 1 T. rice vinegar
- 2 t. sugar
- ¼- to ½ t. hot chili flakes
- ¼ t. ground white pepper
- 1 T. vegetable oil
- 2 T. minced garlic
- 2 T. minced fresh ginger

Rinse and drain green beans; trim off and discard stem ends. Cut beans into 2- to 3-inch lengths. In a small bowl, mix soy sauce, rice vinegar, sugar, chili flakes, and white pepper.

Set a 10- to 12-inch frying pan over high heat. When pan is hot, add beans and ¼ c. water. Cover and cook, stirring once, until beans are bright green and slightly crunchy to bite, 3-4 minutes. Uncover and cook until any remaining water has evaporated.

Add oil, garlic, and ginger to pan; stir until green beans and garlic are lightly browned, 1-2 minutes. Stir soy mixture and add to pan; bring to a boil and stir until most of the liquid has evaporated and the sauce thickens and coats the beans, 2-3 minutes. Pour into a serving dish. Serve hot or cool.