

# Mu Shu Pork

I love Mu Shu Pork but I find that the pancakes vary drastically from one restaurant to another. This recipe includes making the pancakes from scratch.



## Ingredients:

- 1 oz. dried shitake mushrooms
- 2 eggs
- 1/4 green cabbage (3 cups shredded)
- 6 scallions
- 1 1/2 cups (7.5 oz.) all-purpose flour
- 3/4 cup boiling water
- 2 tsp. toasted sesame oil
- 1 tsp. grated fresh ginger
- 4 Tbsp. soy sauce (divided)
- 2 Tbsp. dry sherry (divided)
- 1 tsp. sugar
- 1/4 tsp. white pepper
- 1 (12 oz.) pork tenderloin
- 1/2 tsp. vegetable oil
- 2 tsp. corn starch
- 8 tsp. vegetable oil (divided)
- 1 (8 oz.) can of sliced bamboo shoots
- 1/4 cup hoisin sauce

## Equipment

- Sieve
- Food scale
- Plastic wrap
- Large fry pan
- Pastry brush

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<input checked="" type="checkbox"/>	Directions	Time (min)	
	In a covered bowl, microwave 1 cup of water and 1 oz. dried mushrooms	1	
	Let mushrooms sit to soften		
	In a small bowl, whisk two eggs and set aside	1	8
	Shred cabbage into thin slices (3 cups)	5	
	Slice scallions and separate white from green segments. Set aside	2	
	Drain mushrooms through sieve into a bowl. Reserve water.	1	
	Remove and discard stems. Slice mushrooms into thin strips.	2	
	Weigh 7.5 oz. of all-purpose flour	1	
	Bring at least a cup of water to a boil	3	
	With a spoon, mix flour with 3/4 cup boiling water to form a ragged ball	1	
	Flour a work surface. Knead the dough until smooth	4	
	Wrap dough in plastic wrap and allow to rest		
	Grate 1 tsp. fresh ginger	2	30
	Combine 2 Tbsp. soy sauce, 1 Tbsp. sherry, 1 tsp. sugar, 1 tsp. ginger, and 1/4 tsp. white pepper in a large bowl	2	
	From the tenderloin, remove excess fat and the silver skin	2	
	Cut the tenderloin lengthwise and then slice across grain into small strips	5	
	Toss pork with the sauce and set aside	1	
	In a small bowl, whisk together 1/4 cup mushroom liquid, 2 Tbsp. soy sauce, 1 Tbsp. sherry, and 1 Tbsp. corn starch. Set aside.	2	
	On a lightly floured surface, roll dough into a 12" log and cut into 1" pieces	2	
	Turn each piece of dough cut side up and pat into 3" disks	5	
	Brush six pancakes with sesame oil and top each with a second pancake.	2	
	Roll pairs of pancakes into 7" pancakes	1	
	Heat 2 tsp. vegetable oil in a fry pan, then using paper towel wipe out the pan	1	
	Place a pancake pair in the skillet and heat until the underside is dry	1	
	Flip pancake pair and fry until a few brown spots appear on the pan side	4	
	Repeat for remaining five pairs. When cool enough to handle, separate pancakes and stack with the former inside down. Cover with plastic wrap.	20	
	Heat 2 tsp. oil. Scramble eggs until soft but not dry. Transfer to a bowl and shred with two forks.	2	
	Add 1 Tbsp. oil and heat until shimmering. Fry scallion whites until browned	2	
	Add half the pork and spread into a layer. Fry until brown. Flip to finish. Transfer to bowl with eggs. Repeat with second half of the pork.	3	
	Add 1 Tbsp. oil to pan. Add mushrooms and bamboo shoots and heat	2	
	Add cabbage. Stir mushroom liquid to recombine corn starch and add. Cook to wilt cabbage.	4	
	Combine with pork and egg. Heat.	1	
	Spread 1/2 tsp. hoisin sauce on a pancake. Add pork and wrap.		
	Total	1 hr 41 min	