



Asian Appetizer Recipe

Mu Shu Pork in a Wrap with Classic Wok Sauce and Hoisin Sauce

Stir fried strips of tender pork with bamboo shoots, shiitake mushrooms, cabbage and scrambled eggs with Wok sauce and Hoisin sauce and served in a tortillas wrap.



Ingredients:

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

Instructions:



1. Slice pork or chicken into thin strips, 1/8" x 2" long and marinate with **Marinade Seasoning** (Starport356) and velvetize as shown below.
2. 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 keep in refrigerator).
3. Add oil to hot wok and sear the pork or chicken about 30 seconds, and then add in cabbage, bamboo shoot, and mushrooms. Stir-fry until cabbage is slightly wilted, then add in egg and green onions.
4. Add in **Classic Hoisin Sauce** and **Classic Wok Sauce** stir-fry another 30 seconds.
5. Remove and serve with warm tortilla or rice paper.

Pork or Chicken Marinade and Velvetization:

1. To marinate: For 10 lbs. sliced or diced pork or chicken, add 0.4 lb. (7/8 C.) Marinade Seasoning (Starport 356), 1¼ C. water and 1 C. corn oil. Mix well and marinate for 30 minutes or more.
2. To velvetize: Oil blanch pork or chicken in deep fryer at 350°F in 2-pound batches for 60-80 seconds, un-clumping the chicken pieces with tongs. meat will NOT be fully cooked. Remove and drain.
3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.