秘制辣椒炒肉

五花肉，中餐
使用场景：家用，商用
特点：味道浓郁，体现猪肉的香味

食材：

- 原料：五花肉 200g
- 辅料：绿线椒 150g，红线椒 50g，青蒜叶 50g，黑木耳 30g，蒜片 10g，姜片 10g
- 调味料：蒸鱼豉油 30ml，老抽 5ml，糖 5g，香油 5ml，花椒油 3ml

制作方法：

1. 将五花肉切成 3mm 的薄片
2. 两种辣椒全部斜切成薄片，黑木耳切成小段 ，青蒜叶切成寸段
3. 锅烧热，放入辣椒，干煸辣椒，表面有少许焦糊即可出锅
4. 锅中放少许油，放入姜蒜片及肉片煸炒，肉片略变色后，放入辣椒一起煸炒
5. 快速放入蒸鱼豉油 30ml，老抽 5ml，糖 5g，翻炒均匀，出锅前放入香油及花椒油即可。

SPECIAL FLAVOR PAN FRIED BELLY PORK WITH CHILI

Pork Belly, Chinese cuisine
Use scenario: family, commercial.
Feature: Rich flavor, gives the smell of pork

Ingredients:

- Main Ingredients: pork belly 200g
- Other ingredients: 150g long green chili, 50g long red chili, 50g green garlic leaves, 30g black fungus, 10g garlic slices, 10g ginger slices
- Seasoning: Steamed fish soy sauce 30ml, dark soy sauce 5ml, sugar 5g, sesame oil 5ml, sichuan pepper oil 3ml

Process:

1. Cut belly pork into 3mm thin slices.
2. Slice the two peppers, cut the black fungus into small pieces, and cut the garlic leaves into inch pieces.
3. Heat the pan, put in the chilies, dry fry the chilli until it is caramelized on the surface.
4. Put a little oil in the pan, add ginger, sliced garlic and sliced pork and stir. After the pork changes color slightly, add chili and stir fry it together.
5. Add 30ml steamed fish soy sauce, 5ml dark soy sauce, 5g sugar, stir well, add sesame oil and sichuan pepper oil in the end.