

永川秀芽酥椒猪软骨



食材：

- 原料：猪软骨 300g
- 辅料：秀芽 5g、蒜片 3g、姜片 3g、青花椒 3g、干辣椒 50g、酥椒 30g
- 调味料：盐 2g、辣鲜露 2g、花椒油 2g、鸡粉 2g

制作方式：

1. 秀芽泡发沥干水分、过油；
2. 猪软骨改刀加入少量的茶腌制；
3. 腌制好的猪软骨过油，炸熟至金黄备用；
4. 热锅冷油炒香花椒，辣椒节放入姜蒜片，再烹炒猪软骨，放入辣鲜露，鸡粉，花椒油翻炒，过油的茶叶下锅翻炒均匀即可。

Yongchuan Xiu sprouts crispy pepper pork soft bone



Ingredients:

- Main Ingredients: Pork soft bone 300g
- Other ingredients: Xiu Sprout 5g, Garlic slice 3g, Ginger slice 3g, Green Chinese prickly ash 3g, Dried chili 50g, Crispy pepper 30g
- Seasoning: Salt 2g、 Spicy fresh sauce 2g, Pepper oil 2g, chicken powder 2g

Process:

1. Soak the Xiu Sprout, drain the water, and drain the oil.
2. Cut the pork soft bone with a small amount of tea marinated.
3. Fry the marinated pork soft bone until it becomes golden and set aside.
4. Stir-fry Chinese prickly ash and chili in a hot pan and cold oil, add the ginger and garlic slices and fry the porcine soft bone, add spicy fresh sauce, chicken powder, and pepper oil to stir-fry, put the oiled tea leaves into the wok and stir-fry evenly.