



brand

Red Dog Ranch - RECIPE

"Growers of Certified Naturally Grown Heirloom Produce"

NAME: Szechuan Style Long Beans

DIFFUCULTY: Medium

SERVES: 4 Adults

Ingredients:

- 1 lb. Yard-Long Green Beans
- 1 Tablespoon Garlic, chopped
- 1 Tablespoon Ginger, chopped
- 2 Scallions, white part only, chopped
- ½ teaspoon Chili Paste, or Hot Asian Chilies
- 1 Tablespoon Soy Sauce, Dark if you have it
- ½ teaspoon Sugar
- ¼ teaspoon Salt, or to taste
- 2 Tablespoons Oil, *high-temp* like peanut or vegetable

Preparation:

- Step #1)** Wash Beans and trim the ends. Dry. Cut into 2" pieces.
- Step #2)** Fry the Beans in 1 Tablespoon of the Oil until turning brown – about 7 minutes
- Step #3)** Remove Beans, drain, and rest on paper towel to remove excess oil.
- Step #4)** Fry the Garlic, Ginger, and Scallions in the other 1 Tablespoon of Oil for a few seconds.
- Step #5)** Add the Chili Paste and continue to fry until aromatic.
- Step #6)** Add the Beans, Soy Sauce, Sugar, and Salt. Toss over heat.
- Step #7)** Remove and serve.

Serving:

Serve as a side dish to your favorite Asian meal.

Modifications: