



韭菜炒肉丝

## Stir-Fried Pork Shreds with Chives

### Ingredients

¾ lb. (350 g.) lean pork	5 cloves of garlic
2 Tbsp. (30 ml.) soy sauce	4 Tbsp. (60 ml.) vegetable oil
1 tsp. (4 g.) sugar	2 bunches of chives, each the diameter of a quarter (or a 2p coin)
1 tsp. (6 g.) cornstarch (you can use flour as a substitute)	

*While this recipe calls for chives, in China the dish is actually made with a kind of Chinese leek that is much thinner than its Western counterpart. Both are cousins of scallions (spring onions) and have the characteristic taste common to this family. You can use either.*

**P**ound the pork with the dull edge of a cleaver (or some other blunt instrument) until it is about ¼ inch (6 mm.) thick; this will help tenderize the meat. Then cut it against the grain into matchstick-sized pieces about an inch and a half (4 cm.) long. Place the pork shreds in a bowl and marinate them in a mixture of the soy sauce, sugar and cornstarch.

Smash the garlic with the side of the cleaver and remove the dry skin. Then chop the crushed garlic into small pieces.

In a wok, heat the oil until it just begins to smoke. Add the garlic and fry until it begins to brown. Then add the pork and stir-fry. When the meat begins to turn color, add the chives and continue to stir-fry until the pork turns completely brown. Remove and serve.

### Cutting off the Tail of Capitalism



"Competition in work," 1965.

During the Cultural Revolution, chives were considered the symbolic tail of capitalism. Peasants, who were required to abandon all side occupations, still raised small quantities of their own produce. Chives, which could be grown anywhere in secrecy, grew back very quickly once cut down. This characteristic made them a made-to-order metaphor for "capitalist remnants."