

## SZECHUAN STYLE GREEN BEANS



### Ingredients:

¼	Cup	Shaoxing Wine (or Dry Sherry)
2	Tablespoons	Soy Sauce
1	Teaspoon	Granulated Sugar
¼	Teaspoon	Sriracha (or ½ teaspoon red pepper flakes)
½	Teaspoon	Chinese Five Spice
2	Tablespoons	Butter
2	Tablespoons	Vegetable Oil
1½	Pounds	Fresh Green Beans, washed & trimmed
4	Cloves	Fresh Black Garlic, minced
2	Teaspoons	Fresh Ginger, minced (about ½ of a thumb sized piece)
2	Tablespoons	Sesame Seeds

### Directions:

1. Mix first 5 ingredients in a small bowl to make a sauce. Set aside.
2. Heat butter and oil in large skillet over medium-high heat. Add the green beans and stir to coat. Toss every 20 to 30 seconds until beans start to char and are cooked al dente. Transfer to a plate and set aside.
3. Reduce heat to medium. Add garlic, ginger and sesame seeds to pan and saute for about 30 seconds, stirring constantly, until fragrant.
4. Add the sauce to pan along with the green beans. Cook and stir until sauce is reduced by half.
5. Sprinkle additional sesame seeds over green beans when serving, if desired.

*Note – To make your own Chinese Five Spice combine 1 tsp ground cinnamon, 1 tsp crushed anise seed, ¼ tsp crushed fennel seed, ¼ tsp ground pepper and ⅛ tsp ground cloves.*