

## Pork, Celery, and Ginger Stir Fry

1 large onion	3 tablespoons dry sherry
1 large bunch celery	1 teaspoon sugar
2 cloves garlic	1 teaspoon salt
2-inch knob of ginger	2 pounds ground pork
3 tablespoons soy sauce	5 tablespoons oil
3 tablespoons corn starch	1½ cups chicken stock
2 tablespoons sriracha	2 tablespoons toasted sesame oil

Coarsely chop the onion and slice the celery stalks about ¼-⅜-inch thick. Peel and mince the ginger. Lightly crush the garlic cloves.

In a medium bowl, dissolve the cornstarch in the soy sauce, then whisk in the sriracha, the sherry, and the sugar. If you're not fond of spicy food, reduce the amount of sriracha.

In a large wok or skillet, heat 2 tablespoons of oil over heat heat. (Peanut or vegetable oil are your best choices.) Add the celery and onion, and stir fry for a minute. Sprinkle on the salt, and stir for another minute or so. (The celery should remain very crisp.) Scrape the contents of the wok into another bowl.

Add another tablespoon of oil to the wok. When hot, toss in the two garlic cloves flipping them a couple times. Then add the minced ginger and stir fry briefly. Do not let the garlic burn. Scrape the garlic cloves and ginger into the bowl with the celery.

Heat two more tablespoons of oil in the wok. Stir fry the ground pork, immediately breaking up the pork to get rid of any lumps. Continue stir frying until it loses most of its pink color.

Add the cornstarch and soy sauce mixture. Stir until well incorporated. Add all of the contents of the bowl with the celery. Stir in the chicken stock and cover the wok. Heat a few minutes over medium-low heat, and stir occasionally until the sauce thickens. Discard the two garlic cloves. Stir in the toasted sesame oil, and serve over rice.