

# Stir-fried Potato Slivers w/ Chiles and Sichuan Pepper

*Swick*

Serves 1 | Active Time: 1 hour | Total Time: 30 minutes

## Chef's Notes

The soaking of the cut potatoes can be done overnight, too. This longer soaking period will remove more starch, which will produce a cleaner, less sticky finished dish. Store the soaking potatoes in the refrigerator.

## Step 1: Preparing the Potatoes

- 1 1/2 lb (675 g) waxy potatoes
- Peel the potatoes and cut into julienne. Cut then as evenly as possible. Then soak the cut potatoes in water for an hour or more to remove excess starch.
- Just before cooking, drain the potatoes well, shaking out excess water.

## Step 2: Cooking the Potatoes

- 1-2 tsp (5-10 ml) oil
  - 4 dried hot chiles, e.g. Sichuanese, japones or arbol
  - 1 tsp (5 ml) Sichuan peppercorns
  - 1/2 tsp salt
  - 1/2 tsp sugar
  - 1 tbsp (15 ml) black vinegar
  - 1 scallion for garnish, sliced
- Heat 1 tsp of oil at a time in a pan. Add the chiles and Sichuan peppercorns and stir-fry until aromatic. Add the potatoes, turn up the heat, and stir-fry until the potatoes are cooked, but al dente.
- Stir in salt, sugar, and vinegar.
- Plate and garnish with sliced scallions.