



MAPO BEANS RECIPE

Serves 2 as a main dish, 4 as a side dish with rice

Ingredients:

2 tablespoons oil

1/2 pound ground beef, pork, turkey, or chopped shiitake mushrooms

2 green onions, chopped, green and white parts divided

2 tablespoons doubanjiang (chili bean sauce), or a mix of equal parts miso and gochujang (Korean chile paste)

2 tablespoons rice cooking wine, sake, or lager beer

1/2 cup chicken broth or water

3 medium garlic cloves, roughly chopped

1 (15-ounce) can chickpeas, cannellini, or great Northern beans, rinsed and drained

Sugar, to taste (optional)

Mushroom powder, to taste (optional)

Chile oil, for garnish

1 teaspoon crushed Sichuan peppercorns (optional)

Cooked rice, for serving

Instructions:

STEP 1: Heat the oil in a cast-iron skillet over medium-high heat. Add the meat or mushrooms and cook, breaking up the meat and stirring occasionally until very brown, browner than you think it should be and on the cusp of burning. Using a slotted spoon, transfer meat/mushrooms to a bowl, leaving the oil and drippings in the skillet.

STEP 2: Return the same skillet to medium-high heat, add the white part of the green onions, and saute until fragrant, about 30 seconds. Add the doubanjiang and garlic and cook, stirring constantly until fragrant, about 1 minute. Add the cooking wine and simmer, scraping up browned bits on the bottom of the pan.

STEP 3: Add the broth or water and reduce heat to medium-low. Return the meat to the skillet and add the beans. Simmer gently to allow the flavors to marry, 5 minutes. At your discretion, crush some of the beans to help thicken the sauce.

STEP 4: Season the beans, adding a pinch of sugar and mushroom powder as desired to balance out the flavors. Divide the beans into serving bowls and garnish with a generous splash of chile oil, the green part of the green onions, and Sichuan peppercorns, if using. Serve immediately with the rice.