

Spicy Stir-Fried Chinese Long Beans with Peanuts

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Yield Makes 4 servings

Ingredients

1 1/2 lb Chinese long beans*

1/2 cup unsalted dry-roasted peanuts (2 1/2 oz; not cocktail peanuts)

2 teaspoons soy sauce

2 to 3 small fresh Thai chiles** (to taste), finely chopped

1/2 teaspoon salt

1 1/2 tablespoons peanut oil

1 tablespoon chopped garlic

1 large shallot, halved lengthwise, then very thinly sliced crosswise (1/2 cup)

2 tablespoons fresh lime juice

Special equipment: a well-seasoned 14-inch flat-bottomed wok

Garnish: lime wedges

Preparation

Cook untrimmed beans in a 6- to 8-quart pot of boiling salted water, uncovered, stirring occasionally, until just tender, 3 to 5 minutes. Transfer with tongs to a large bowl of ice and cold water to stop cooking, then drain in a colander and pat dry with paper towels. Trim beans and cut crosswise into 3/4-inch pieces.

Meanwhile, pulse peanuts in a food processor until about half of peanuts are finely ground and remainder are in very large pieces (do not grind to a paste).

Stir together soy sauce, chiles, and salt in a small bowl.

Heat wok over high heat until a bead of water dropped onto cooking surface evaporates immediately. Add oil, swirling to coat wok, then add garlic and stir-fry until garlic begins to turn pale golden, about 5 seconds. Add peanuts, and stir-fry until all of mixture is golden, about 30 seconds. Add beans, and stir-fry until hot and well coated, about 2 minutes. Remove wok from heat, then stir in soy sauce mixture and shallot, stirring until shallot has wilted. Drizzle in lime juice and season with salt, then transfer to a bowl. Serve warm or at room temperature.