

SAVEUR

Tingly Lamb Stir-Fry with Potatoes and Pine Nuts

Sichuan peppercorn oil lends a citrusy, mouth-numbing flavor to this Chinese wok dish.

With a good glug of Sichuan pepper oil, [50Hertz Tingly Foods](#) cofounder Lois Goh brings the spice's citrusy, numbing flavor to the fore. Chile oil, Goh remarks, "is included only for those who want a spicy option." Don't skip the Shaoxing wine, though—its slightly sweet and nutty flavor is irreplaceable.

Featured in "[6 Sichuan Peppercorn Snacks That Pack a Tongue-Tingling Punch](#)," by Megan Zhang.

Order the *SAVEUR Selects Nitri-Black Carbon Steel Wok* [here](#).



SERVES	TIME
2	1 hour

Ingredients

- 3 Tbsp. vegetable oil, divided
- 2 Tbsp. soy sauce, divided
- 1 Tbsp. Shaoxing wine
- 1 tsp. sugar, divided
- ½ tsp. cornstarch
- 9 oz. boneless lamb leg, cut into 1½-in.- by ¼-in. strips
- 1 Yukon Gold potato, peeled and thinly sliced
- 2 Tbsp. red Sichuan pepper oil, divided
- 1½ tsp. oyster sauce
- ½ tsp. sesame oil
- 1 Tbsp. finely chopped garlic
- 1¼ tsp. finely chopped fresh ginger
- 2 scallions, coarsely chopped
- 1 medium onion, thinly sliced
- 1–2 Tbsp. Chinese chile oil (optional)
- 2 Tbsp. pine nuts, toasted
- Chopped cilantro and white rice, for serving

Instructions

1. In a medium bowl, stir together 1½ teaspoons of the vegetable oil, 1 tablespoon of the soy sauce, the wine, ½ teaspoon of the sugar, and the cornstarch. Add the lamb and turn to coat, then cover and refrigerate for 40 minutes, or up to 24 hours.
2. In a medium pot of boiling water, cook the potato until tender yet firm, 2–3 minutes, then drain and set aside.
3. In a small bowl, stir together half of the Sichuan pepper oil, 1 tablespoon of the vegetable oil, the oyster sauce, sesame oil, and remaining soy sauce and sugar and set aside.
4. Place a large wok or skillet over high heat. When it's hot, add 1 tablespoon of the vegetable oil and the lamb and stir-fry until browned, 2–3 minutes. Transfer to a bowl. To the empty wok, add the remaining vegetable oil, the garlic, ginger, and scallions and stir-fry until fragrant, 30–60 seconds. Add the onion and cook until tender, 3–4 minutes. Add the reserved potato and continue stir-frying until browned at the edges, about 3 minutes. Add the reserved lamb (leaving any juices in the bowl) and Sichuan oil mixture and stir-fry to coat, about 2 minutes. Stir in the chile oil (if using), then transfer to a platter. Top with the remaining Sichuan pepper oil, pine nuts, and cilantro, and serve hot with rice.

SAVEUR

It's Not a Party Without an Epic Amount of Wisconsin Cheese

In Madison, at the launch of our latest issue, experts share their tips for throwing a cheese-fueled fête.

Across the entire planet, there are only a small number of certified Master Cheesemakers. On October 1st, a handful of them gathered together in the same place, at the same time, for the same reason: SAVEUR's Fall/Winter 2024 launch party in Madison, Wisconsin.

