

MUSHROOMS IN OYSTER SAUCE

(Ho Yau Doong Goo)

1. Soak mushrooms in warm water to cover for 30 minutes. Drain, rinse, and squeeze dry. Cut off and discard stems.
2. Add cornstarch to mushrooms and mix well.
3. Heat wok and add oil. Add mushrooms and stir-fry for 2 minutes over high heat.
4. Add ginger, wine, sugar, and 2 c. chicken stock. Bring quickly to a boil. Cover, reduce heat, and simmer for 1 hour. Stir occasionally to be sure there is sufficient liquid. There should be at least 1 c. of liquid remaining. If not, add chicken stock to make 1 c.
5. Stir in oyster sauce and soy sauce.
6. Stir in thickener. Cook for 1 minute.
7. Remove to platter. Garnish with green onions. Serve.

Advance preparation: The entire recipe, except for the garnish, may be completed a few days in advance and stored in the refrigerator. Reheat to serving temperature and garnish with green onions.

Serving suggestion: Serve with Hoisin Sauce Spareribs and Tomato Beef Chow Mein.

Note: Chinese mushrooms are a very good "company" dish, as they are considered a delicacy. This method of preparation accords to the mushroom the special treatment it deserves.

3 oz. *Chinese dried black mushrooms*
(about 25 small mushrooms)
1 *tblsp.* cornstarch
2 *tblsp.* oil
1 *piece* ginger root (about 1" thick and
1" in diameter), peeled and crushed
1 *tblsp.* white wine
2 *tsp.* sugar
2 *c.* chicken stock, or as needed
2 *tblsp.* oyster sauce
2 *tsp.* dark soy sauce
2 *green onions*, slivered

Thickener:

1 *tblsp.* cornstarch, mixed well with 2
tblsp. cold water

Serves 5