

Pei Mei's Chinese Cook Book, Volume II,  
C1974

**Stuffed Tomatoes with Brown Sauce**

**Ingredients :**

- |                                |                               |
|--------------------------------|-------------------------------|
| 8 Tomatoes (round and hard)    | 1/4 t. Black pepper powder    |
| 2/3 lb. Ground pork (or beef)  | 2 T. Soup stock               |
| 3 oz. Small shrimp (shelled)   | 1/2 C. Oil ← can use less oil |
| 1 T. Water chestnuts (chopped) | 2 t. Sugar                    |
| 1 T. Wine                      | 2 T. Soysauce                 |
| 1 t. Salt                      | 1/2 C. Water                  |
| 1 T. Soysauce.                 |                               |

**Procedure :**

1. Chop the shrimp and ground pork finely. Put into a bowl. Add chopped water chestnuts, 1 T. of wine, 1 t. of salt, 1 T. of soysauce, 2 T. of soup stock and 1/4 t. of black pepper. Mix well.
2. Blanch the tomatoes. Cut each tomato through its center to form semispheres. Scoop out the seeds and pulp with a spoon. Sprinkle a little cornstarch on the inside of the semisphere. Then put the pork and shrimp into it. Smooth the filling with a wet finger to the same level as the edge of the semispheric tomato.
3. Heat 1/2 C. of oil in a frying pan. Put the filled tomatoes in the pan (meat side down). Fry them until the meat side becomes brown. Remove and arrange in a bowl. (meat side down) Add 2 t. of sugar, 2 T. of soysauce and 1/2 C. of water (already mixed) on to the tomatoes. Place them in a boiling steamer to steam for 20 minutes.
4. Pour the liquid from the steamed tomatoes bowl into a small sauce pan. Add the cornstarch paste (mixed with 2 t. of cornstarch and 1 T. of water). Stir until thickened. Turn the tomato balls from bowl to serving plate and pour the sauce over it. Serve hot.

※ Refer to Picture on page 93