

PRAWNS IN BLACK BEAN SAUCE

(See Jup Ha)

1. Shell, devein, wash, and drain prawns. (If using large prawns, cut in half lengthwise.) Place in a bowl.
2. Add seasoning ingredients to prawns. Mix well.
3. Rinse and drain black beans twice. Mash to a paste with the butt of a cleaver. Add chili pepper.
4. Combine thickener ingredients and mix well.
5. Heat wok and add oil. Add garlic and stir-fry for 30 seconds over high heat. Add black-bean mixture and prawns. Stir-fry for 2 minutes over high heat.
6. Stir in thickener and green onion. Cook for 1 minute. Serve.

Advance preparation: Steps 1–3 may be done the night before and refrigerated. Step 4 may be done several hours in advance and kept at room temperature.

1 lb. medium-sized prawns in the shell
2½ tbsp. salted black beans
*½ tsp. crushed dried red chili pepper**
1½ tbsp. oil
2 tsp. finely chopped garlic
1 green onion, finely chopped

**This amount makes a moderately spicy dish. Increase or decrease it to taste.*

Seasoning:

½ tsp. salt
½ tsp. sugar
1 tsp. thin soy sauce
2 tsp. cornstarch
dash of pepper

Thickener:

¼ c. chicken stock
1 tbsp. cornstarch
1 tbsp. white wine
1 tbsp. sesame oil
1 tbsp. oyster sauce

Serves 4

*Chopsticks, Cleaver,
and Wok = Homestyle
Chinese Cooking by
Jennie Bow
(Chronicle Books,
San Francisco,
©1987)*