

SCALLOPS AND PRAWNS IN CLAY POT

(Gong Yau Jee Ha Bow)

1. Shell, devein, wash, and drain prawns. Place in a bowl.
2. Cut scallops in half lengthwise and add to bowl.
3. Add seasoning ingredients to bowl. Mix well.
4. Remove tips from snow peas. Cut on the diagonal into pieces about 1/2" wide.
5. To make the sauce, mash bean sauce to a paste. Add remaining sauce ingredients and mix well.
6. Heat wok and add oil. Add garlic, scallops, and prawns and stir-fry for 2 minutes over high heat. Remove to clay pot.
7. Add snow peas, jicama, green onions and sauce mixture. Cover and cook for 10 minutes.
8. Stir in thickener. Cook for 30 seconds. Serve.

Advance preparation: Steps 1–7 may be completed a few hours in advance and kept at room temperature. Unlike other clay-pot recipes that may be completed in advance and reheated, this seafood version is better when served immediately.

Variations: You may use all prawns or all scallops. Or substitute 1 lb. firm white fish fillets (rock cod or red snapper), cut into 1" squares, or 1 lb. squid, cleaned and cut into 1 1/2" strips (see Cutting Techniques), for the prawns and scallops. Cooking time remains the same.

1/2 lb. medium-sized prawns in the shell
1/2 lb. fresh scallops
20 snow peas
3 tbsp. oil
1 tbsp. finely chopped garlic
1/2 c. shredded (1 1/2" long) jicama
2 green onions, slivered

Seasoning:

1/3 tsp. salt
1/3 tsp. sugar
1 tsp. thin soy sauce
1 tbsp. cornstarch

Sauce:

1 1/2 tbsp. hot bean sauce
1/2 c. chicken stock
1 tbsp. oyster sauce
1 tsp. dark soy sauce
1 tbsp. sesame oil
2 tsp. sugar

Thickener:

2 tsp. cornstarch, mixed well with 2
tsp. cold water

Serves 4

Jennie Low,
Chopsticks, Cleaver,
and Wok,
Chronicle Books,
San Francisco,
1997