Braised Mushrooms

My mom braises dried shiitake mushrooms for Chinese New Year. It’s good over parboiled vegetables, or over noodles. Freezes well, easy to make ahead.

\*\*\* Note: this recipe has no exact quantities \*\*\*

# Ingredients

### Mushrooms

1 lb dried shiitake mushrooms \*

¼ cup diced shallot

5 cloves garlic, diced

2 inch knob ginger, bruised

1 tablespoon Chinese rice/cooking wine

2 tablespoons equivalent rock sugar

2 cups chicken broth (or reserve mushroom water or both)

3 inch mass of black moss

### Fat

(one or another, or combinations)

* Chicken thigh
* Chicken feet (as many as you like)
* Pork belly

### Seafood (one or another, or combinations)

Dried scallops

Dried abalone

Dried oysters

# Method

### Prep

Mushrooms:

1. Stalks removed
2. Washed
3. Soaked overnight in water
4. Before use, squeeze out water, reserve 1/2 mushroom liquid

### Cook

In a large pot, fry shallots, garlic and ginger till fragrant and translucent.

Add sugar to melt, and mushrooms.

Add wine.

Add broth. When it comes to a boil, add meat, dried seafood and braise.

I do it in a thermal pot - so after simmering for 1 hour, I leave it in the pot overnight.

To serve, you may have to add a cornstarch slurry for consistency (esp if no chicken feet were involved)

# Special handling

\* About shiitake mushrooms:

1. Chinese ones can be bitter. Add more sugar if so.
2. Japanese and Korean ones yield better texture (according to Mom)
3. Need to be soaked, but liquid squeezed out before frying.