

## Chinese Sausage Sugar Snap Peas Recipe

### (Chinese Vegetable Recipe)

**Ingredients:** Serves 4-6

¼ lb (125 g) Chinese sausages or sweet Polish sausages  
1 tablespoon salt  
1½ lb (750 g) sugar snap peas or snow peas (mange touts), trimmed and strings removed  
1 tablespoon canola or peanut oil  
3 fresh ginger slices, smashed with the side of a knife  
2 cloves garlic, peeled

**For the sauce:**

¼ cup (2 fl oz/60 ml) low-sodium chicken broth  
1 tablespoon Chinese rice wine  
1 teaspoon Asian sesame oil  
1 teaspoon cornstarch (cornflour)  
½ teaspoon salt  
½ teaspoon sugar  
⅛ teaspoon ground white pepper

**Method:**

Bring a small pot three-fourths full of water to a boil. Using the tip of a sharp knife, poke a few holes in the sausages, add them to the boiling water, and boil for 10 minutes to render the fat. Drain the sausages and cut into ¼-inch (6-mm) cubes. Meanwhile, in a large saucepan, bring 8 cups (64 fl oz/2 liters) water to a boil. Add the salt and then the snap peas and boil until just tender, about 5 minutes. Drain the peas and immerse in cold water to set their color. Drain again and pat dry with paper towels. To make the sauce, in a small bowl, stir together the broth, rice wine, sesame oil, cornstarch, salt, sugar and white pepper. Set the sauce aside. In a wok or large sauté pan over high heat, heat the canola oil until very hot. Add the ginger and garlic and stir-fry until crisp and brown, about 1 minute. Using a slotted spoon, lift out the ginger and garlic and discard. Add the cubed sausages to the hot pan and stir-fry until just crisp, about 2 minutes. Using the slotted spoon, transfer to paper towels to drain. Reserve the oil in the pan. Return the pan to high heat, add the snap peas, and stir-fry until they begin to blister, 2-3 minutes. Return the cooked sausages to the pan and stir in the sauce. Continue to stir-fry for several minutes until the sauce thickens. Transfer to a warmed bowl and serve at once.

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