

Mushrooms Oyster Sauce Recipe

Ingredients: Serves 4

18 dried medium-sized flower shiitake mushrooms with thick caps
1 tablespoon cooking oil
3 pips of garlic, peeled and lightly smashed
2 tablespoons oyster sauce
pinch of pepper
½ teaspoon sugar
½ cup chicken broth
½ teaspoon sesame oil

Method:

Soak mushrooms in 1½ cups of cold water and ¼ teaspoon of the sugar for 3 to 4 hours or until softened. Drain and squeeze dry, reserving the soaking liquid. Cut off the stems, leaving the caps whole. Heat wok over high heat and swirl in the cooking oil, add the garlic and stir-fry until it begins to brown and fragrant. Add the mushroom caps and oyster sauce and pepper and stir-fry a while. A ¼ cup reserved mushroom liquid, broth and remaining ¼ teaspoon sugar, and bring to a boil over high heat. Cover, reduce the heat to medium-low and simmer until sauce is slightly thickened and clings to the mushrooms. Check occasionally to make sure there is just enough liquid to simmer the mushrooms. Add up to ¼ cup water if necessary. Transfer to a platter and drizzle on the sesame oil.

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