

## Oil-Simmered Bamboo Shoots Recipe

(Taiwanese Recipe)

### Ingredients:

150g pickled makino bamboo shoots

1 red chili

1 tablespoon minced garlic

### Seasonings:

4 tablespoons soy sauce

1 tablespoon sugar

½ teaspoon salt

2 cups chicken broth

### Method:

Rinse makino bamboo shoots well and tear into strips with hands. Cut into small sections and cook in pan with water for 10 minutes, remove and remove the water. Remove seeds from red chili and shred. Heat 5 tablespoons of cooking oil to stir-fry minced garlic and red chili until fragrant. Add makino bamboo shoot and seasonings, reduce heat to low and simmer until the liquid is well absorbed by the makino bamboo shoots. Remove and serve.

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