

## Simmered Dried Bamboo Shoots Recipe

(Taiwanese Recipe)

**Ingredients:** Serves 4

300g dried makino bamboo shoots  
1 pot (about 10 cups) chicken stock

**Method:**

Soak dried bamboo shoots in water that was used to rinse rice. Change the water every day for a week. Then cook in water over low heat until boiling, remove and cool, then change the water again. (If there is no rice rinsing water, use ordinary water instead every day). Bring to a boil every day and cool until swollen and softened. Then cut open with a knife or chop into small pieces and until completely softened. Rinse well and drain. Add Chicken stock to dried bamboo shoots and cook for 30 minutes to let dried bamboo shoots absorb the oil in the chicken stock to give it a softer, moister texture. This bamboo shoot dish must be cooked in oil. Chicken stock is especially good. Ask the vendor for extra chicken fat, since the more oil the dish has, the better it will taste. Cook until liquid is almost dry. Add salt to taste and remove from heat. Serve. This dish can be served cold, giving it a different flavor and texture. The more the dish is returned to wok, the better it will taste.

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