

## Stir-Fried Dried Bamboo Shoots Recipe

**Ingredients:** Serves 4

800g dried bamboo shoots  
a sling of oil, for stir-frying  
15g garlic, peeled and chopped  
1½kg pork belly, sliced finely  
100g preserved black beans  
300g cuttlefish, cut finely

**Method:**

Soak dried bamboo shoots in water for a day. Briefly boil and then simmer dried bamboo shoots in a pot of water until tender (may take some 3 hours). Remove dried bamboo shoots from pot and drain. Allow to cool. When cooled, cut dried bamboo shoots to desired lengths. Heat oil in a wok and stir-fry garlic and pork belly until partially cooked. Add dried bamboo shoots, preserved black beans and cuttlefish and stir-fry until fragrant. Add 2 cups of water and cook over low heat for 1 hour or so, until tender and flavors are well-melded.

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