

## White Peppercorn Oil Recipe

(Bok Chiu Yau)

### Ingredients:

1 cup peanut oil  
½ cup white peppercorns

### Method:

Place the oil and peppercorns in a wok over medium heat and bring to a boil. Reduce the heat to low and cook for 2 minutes. Turn off the heat and allow to cool in the wok. Do not strain this oil. Place the oil and peppercorns in a glass jar and close tightly. Because it is so delicate, this oil will not keep long, so I only make a small amount at a time. It will keep, refrigerated, for no longer than 2 months.

**Note:** White peppercorn is a spice used throughout China and is much preferred to black pepper. This infused oil has that subtle white pepper aroma and fragrance.

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