

Braised Trio of Mushrooms in Savory Sauce

Makes 4 servings

December
Umami!

12 each	fresh shiitake mushrooms, oyster mushrooms and cloud ears
2 tbsp	cooking oil
3 thin slices	ginger
1	shallot, peeled and thinly sliced
1 tsp	packed brown sugar
2 tbsp	vegetarian oyster-flavored sauce
½ cup	vegetable broth
1 tsp	sesame oil

1. Discard stems from shiitake mushrooms; slice caps. Separate oyster and cloud ears into bite-sized pieces.
2. Place a wok or stir-fry pan over high heat until hot. Add oil, swirling to coat sides. Add ginger and shallot and cook, stirring until fragrant, about 30 seconds. Add all mushrooms, sugar, vegetarian oyster sauce and broth. Bring to a boil, reduce heat to medium and braise mushrooms for about 15 minutes, stirring occasionally.
3. Remove ginger slices. Finish with sesame oil before serving.

Remark:

* Thicken with cornstarch, if needed.

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