

Steamed Chicken with Wood Ear Mushrooms

Makes 4 servings

On Lok, May 2025

“Celebrating Home Cooks”

¼ cup	dried wood ear mushrooms
8	dried black mushrooms
1/3 cup	dried cordyceps flowers
8 oz	boneless skinless chicken thighs, cut into bite-sized pieces
2 teaspoons	oyster-flavored sauce
1 teaspoon	soy sauce
1 teaspoon	rice wine or dry sherry
1/2 teaspoon	sugar
1/8 teaspoon	ground white pepper
1 teaspoon	sesame oil
1 tablespoon	cornstarch
1 tablespoon	finely shredded ginger
1	green onion, cut into 1-½ -inch lengths

1. Soak wood ear mushrooms in warm water to cover until softened, about 15 minutes; drain. Discard any hard stems. Soak dried black mushrooms in warm water to cover until softened, about 30 minutes; drain. Discard stems and slice large caps in half. Soak cordyceps flowers in warm water to cover until softened, about 5 minutes. Drain, rinse and drain again.
2. Place chicken, wood ear mushrooms, black mushrooms and cordyceps flowers in a mixing bowl. Add oyster sauce, soy sauce, rice wine, sugar, white pepper and sesame oil. Mix well until chicken absorbs the marinade. Add cornstarch and mix again. Toss in ginger and green onion.
3. Transfer chicken mixture to a heat-proof plate and steam over medium-high heat until done, about 10 minutes. Turn off heat, and let chicken continue to cook, covered, for an additional 3 -5 minutes. Serve hot.