

Mother's Purse

Makes 6 – 8 purses

Sauce

1/4 cup	soup stock
2 tbsp	soy sauce
2 tbsp	Chinese rice wine
1 tsp	sesame oil
1/4 tsp	sea salt
1 tbsp	cornstarch

Glaze

1/3 cup	soup stock
1 tsp	sesame oil
3/4 tsp	sugar
2 tsp	cornstarch

2 tbsp	cooking oil
1/4 cup each:	diced raw shrimp, diced carrot, diced jicama, fresh corn kernels, yellow chives (1-inch strips), diced red bell pepper, diced yellow onion

6 – 8	thin egg white omelets
6 - 8	green onion strips, parboiled until soft and limp

1. Combine sauce ingredients in a medium bowl; set aside. Heat glaze ingredients in a small saucepan; keep warm.
2. Heat a wok or stir-fry pan over medium-high heat until hot. Add oil, swirling to coat sides. Add shrimp and remaining vegetables; toss and stir fry 2 – 3 minutes.
3. Add sauce; cook until lightly thickened.
4. To serve, place 2 heaping tablespoons of stir-fry mixture in center of an egg white omelet. Gather on top and carefully tie with a green onion strip. Continue making remaining purse omelets.
5. Serve in individual plates drizzle with warm glaze.

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