

## **Good Fortune Gold Coins**

Makes 6 servings

2 medium lotus root, peeled, cut into ¼-inch- thick rings  
2 tablespoons cornstarch

### **Filling:**

6 ounces ground pork  
3 large shrimp, shelled, deveined, minced  
1 tablespoon chopped ginger  
1 tablespoon chopped garlic  
1 teaspoon sugar  
1/2 teaspoon salt  
1/8 teaspoon white pepper  
1 tablespoon Shao Hsing rice wine or dry sherry  
1 teaspoon sesame oil

4 tablespoons cooking oil  
1/4 cup water

### **Sauce:**

1 teaspoon minced garlic  
1 small fresh red chili, minced  
1 green onion, chopped  
1 teaspoon sugar  
1/2 cup chicken stock  
1 tablespoon chili garlic sauce  
1 tablespoon rice wine  
1 teaspoon Chin Kiang vinegar or balsamic vinegar  
1 teaspoon sesame oil

1 teaspoon cornstarch dissolved in 2 teaspoons water

1. Water-blanch lotus rings in boiling water for 1 minute. Drain and pat dry with paper towels. Dust lotus rings with cornstarch and set aside.
2. In a mixing bowl, combine filling ingredients; mix thoroughly. Spread 1 tablespoon filling onto a lotus ring and sandwich with another lotus ring.
3. Heat wok over medium-high heat until hot. Add oil, swirling to coat sides. Pan-fry lotus root pockets for 3 minutes on each side or until golden brown. Drain excess oil and add water; cover, reduce heat and simmer for 2 - 3 minutes or until liquid is absorbed.

4. Combine sauce ingredients in a saucepan and bring to a boil. Add cornstarch solution and stir until sauce thickens. Pour sauce over lotus pockets to serve.

Remark: You can adjust the amount of spiciness in the sauce.

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