

Braised Spring Bamboo Shoots 油燜春筍

March

Makes 4 – 6 servings

1 can	slender bamboo shoots
2 tbsp	cooking oil
1 tsp	Sichuan peppercorns
1 cup	fresh wood ear mushrooms
2 tbsp	double fermented soy sauce
2 tbsp	crushed rock sugar or brown sugar
¼ cup	chicken broth
2 tsp	sesame oil
½ tsp	chili oil
1 tsp	toasted sesame seeds



1. Rinse bamboo shoots in cold water, drain well. Remove and discard ½ inch of the tough, thick stem.
2. Place a wok or stir-fry pan over high heat until hot. Add oil, swirling to coat sides. Add Sichuan peppercorns and cook, stirring until fragrant, about 10 seconds. Remove and discard peppercorns.
3. Add bamboo shoots, wood ear mushrooms, soy sauce and sugar to wok; stir-fry. Add chicken broth and continue to cook over medium heat until bamboo shoots have turned brown and liquid has been completely reduced, about 10 minutes.
4. Add sesame oil, chili oil and sesame seeds before serving.

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