

Buddha's Feast

Makes 4 - 6 servings

Sauce

2-1/2 cups vegetable stock
2 tablespoons oyster-flavored sauce
1 tablespoon soy sauce
2 teaspoons sugar
2 tablespoons cooking oil

Ingredients

2 dried bean curd sticks, soaked to soften, cut into 3-inch lengths
3 tablespoons fermented red bean curd
2 – 3 fresh shiitake mushrooms, sliced
1/2 cup canned straw mushrooms
4 fresh cloud ears
2 dried wood ear mushrooms, soaked to soften
1/4 cup dried lily buds, soaked to soften, hard tips removed, tied into knots
1/2 cup sugar snap peas
3 baby corn, cut into 1-inch lengths
1/4 cup fresh ginkgo nuts
6 fermented Chinese olives (optional)
6 tofu puffs (optional)
2 ounces dried bean thread noodles, soaked to soften, cut in half
2 teaspoons sesame oil
Crispy walnuts or pistachio nuts, for garnish

1. Combine sauce ingredients in a medium bowl; set aside.
2. Heat a wok or stir-fry pan over medium-high heat until hot. Add oil, swirling to coat sides. Add bean curd sticks; cook for 2 - 3 minutes. Add fermented red bean curd, shiitake and straw mushrooms, cloud and wood ears, lily buds, snap peas, baby corn, ginkgo nuts, olives, tofu puffs, bean thread noodles and sauce. Stir once or twice to mix well and bring to a boil. Reduce heat to simmering. Cover and cook until bean curd sticks are tender, about 8 – 10 minutes. Add extra water, if needed.
3. Stir in sesame oil. Transfer to a serving bowl. Sprinkle with nuts.