

Family Bean Curd Clay Pot

Makes 4 servings

6 dried black mushrooms

Sauce

2/3 cup chicken broth

2 tablespoons oyster-flavored sauce

1 teaspoon sugar

¼ teaspoon white pepper

Cooking oil for deep frying

1 package (about 14 ounces), soft bean curd, drained, cut into 1-inch cubes, drained again

5 quarter-sized slices ginger

2 shallots, quartered

1 carrot, thinly sliced

8 ounces store-bought barbecue pork (char-siu), sliced

Soak mushrooms in enough warm water to cover until softened, about 30 minutes. Discard stems; cut caps into quarters.

Combine sauce ingredients in a medium bowl; set aside.

Heat oil in a wok over medium-high heat to 350 degrees F. Slip about one-third of bean curd into oil; deep fry until golden brown, 3 to 4 minutes. Remove with slotted spoon and drain on paper towels. Repeat with remaining bean curd. Reserve oil.

Heat another wok or stir-fry pan over medium-high heat until hot. Add 1 tablespoon of reserved oil; swirl to coat sides. Add ginger and shallots; cook, stirring, until fragrant, about 20 seconds. Add mushrooms, carrot and barbecue pork; stir-fry 1 minute.

Transfer to a clay pot. Pour in sauce and bean curd. Bring to a boil over medium heat, then reduce heat to simmering. Cover clay pot; simmer until carrot is tender, about 8 minutes.

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