



My Buddha's Feast : Lotus Root Stir-fry

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 piece lotus root, sliced - 2 links of chinese duck liver sausage, sliced (OR regular chinese sausage) - 1 bunch bunashimeiji mushroom chinese shitake mushroom, shredded - 3 water chestnuts, peeled and sliced - green onions, shredded - sesame oil - white pepper - shaoxing cooking wine - 2 tbsp oyster sauce - sugar and salt to taste

Instructions

1) Cook chinese sausage in microwave on high for 2 minutes, and then set aside. 2) Stir fry the the green onions and mushroom until fragrant. Toss in the sliced lotus root and water chesnuts. Continue stir frying for 2 minutes. 3) Dash in some sesame oil, white pepper, oyster sauce, and cooking wine. Stir fry for 1 minute and add the sliced chinese sausage, sugar and salt to taste. Mix well and continue stir frying for an additional 2 minutes OR until cooked.