Stuffed Mushrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

- Fresh shitake mushrooms (**Note**: get medium or large size mushroom to allow room for stuffing), wipe clean with damp paper/kitchen towel. Remove stem, keep the caps
-1 lb or slightly less of minced pork
- 1tsp grated ginger
- 3 cloves garlic minced finely
- 1 stalks scallions/spring onions, chop into small bits
- 2tsp oyster sauce + 2-3tbsp water (pre-mixed)
- some sugar, salt and pepper to taste

Stuffing Seasoning:
- 2 tbsp soy sauce
- 1/2tbsp corn flour or 1/4 of beaten egg
- 1tsp grated ginger + its juice
- 1 tbsp sesame oil
- 2 tbsp cooking wine
- 1-2 stalks scallions/spring onions, chop into small pieces
-salt and pepper, to taste
(**Note**: The seasoning used is almost similar to the one I used in Stewed Lions Head-???)

Instructions

1. Mix pork with seasoning ingredients, make into meat balls (~3cm diameter for each). You can also use a tablespoon (**Note**: best you have a Chinese porcelain soup spoon) to make the stuffing
2. Place/stuff the meat mixture onto the mushrooms caps, and coat the surface of the stuffing on mushroom with some cornflour (**Note**: this will keep the stuffing intact on the mushroom, and give a "protective" coating on the stuffing when frying. Also, the meat

mixture will not "disintegrate" while frying)
3. Add oil to pan, and at medium heat - with the stuffing-meat mixture facing down, add the mushooms(**remember** - stuffing face down!) into the oil (**Note**: the stuffed mushroom should be just partially submerged in the hot oil. This is not pure deep-frying) and fry for ~2mins. *The meat is still not cooked
4. Set side the partially fried stuffed mushrooms
5. Discard frying oil, just keep one tbsp remaining for further cooking and simmering later
6. To the oil, add some garlic, green onion and ginger and fry till fragrant
7. Add oyster sauce + water to make the gravy/sauce. Add a little brown sugar, salt and white pepper, add in the stuffed mushrooms (**Note**: slowly and stuffing face down), and allow the stuffed mushrooms to simmer and cook. After ~5 mins, flip them to the other side. Make sure the mushrooms are submerged in the simmering gravy/broth
8. Allow the gravy/broth to reduce and after about 8-10 mins, the stuffed mushrooms should be cooked through
9. You can serve them with steamed rice; and especially when done this way (fry+slow simmering), you can even **serve them as a warm appetizer or a light entree main course**

Alternatively, you can absolutely steam these "precious" after steps (1)-(2), without going through the hassle of (3)-(8).