



## Hoisin duck's giblets

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 1 duck's liver, sliced
- 1 duck's heart, sliced
- 1 duck's stomach, sliced
- 1 table spoon of soy sauce
- 1 table spoon of sliced ginger
- 1 table spoon of Hoisin Sauce
- 1 table spoon of water
- 1 tea spoon of white sesame

### Instructions

1. Marinate sliced giblets in soy sauce overnight.
2. Heat oil in the wok, add ginger, fry 1-2 min, add giblets, fry till slightly brown.
3. Pour in water and Hoisin sauce, fry 2 min.
4. Serve sprinkled with sesame.