

## Braised Cabbage with Dried Shrimps Recipe

**Ingredients:** Serves 4

400g Chinese cabbage  
1 tablespoon dried shrimps  
2 tablespoons chicken fat oil or vegetable oil  
½teaspoon salt  
a pinch of sugar  
1 cup chicken stock  
1 tablespoon corn flour mixed with 3 tablespoons milk

**Method:**

Use either a whole small Chinese cabbage or if it is large, get it cut in 2 lengthwise. Separate the leaves but keep them whole. Wash and set aside. Soak the dried shrimps for about 5 minutes in cold water, drain. Heat oil in a wok over high heat. Add dried shrimps and stir-fry for about 2 minutes before adding the cabbage. Stir-fry for 1 minute and add salt, sugar and chicken stock. Turn the heat down to low and simmer gently for about 10 minutes until the cabbage is tender. Remove the cabbage with a perforated ladle to a long deep serving dish. Stir the corn flour and milk mixture and add to the gravy. Simmer until the gravy thickens. Pour over the cabbage leaves and serve.

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