

## Braised Mushrooms and Mustard Greens Recipe

**Ingredients:** Serves 4

115g dried Chinese mushrooms  
40g mustard greens (kailan)  
3 cups hot water  
2 tablespoons dark soy sauce  
2 tablespoon sugar  
1 tablespoon sesame oil  
3 tablespoons cooking oil  
1 clove garlic, minced

**Method:**

Bring a pot of water to a boil and blanch the mustard greens for 2 minutes. Remove and set aside. Wash the mushrooms and then soak them in the hot water for 20 minutes. Reserve this water. Remove the mushroom stems and discard them. Squeeze the water from the mushrooms into the water in which the mushrooms were soaked. Decant 1½ cups of this liquid and add to it the dark soy sauce, sugar and sesame oil to make a sauce. Heat 3 tablespoons of cooking oil in a wok or deep pan. When the oil is smoking hot, sauté the garlic until it is fragrant. Put the mushrooms in the pan and then the sauce. When the liquid is bubbling, turn down the heat to simmer the mushrooms for about 30 minutes. Then add the mustard greens and continue cooking for 2 minutes. When the vegetables take on a shiny appearance, put them onto a serving platter. Arrange the mushrooms, cap side up, on top of the mustard greens. Ladle the sauce over and serve.

[asian\_free\_recipes\_download][/[asian\\_free\\_recipes\\_download](#)]