

## Chives Goose Intestines with Ginger Recipe

(Taiwanese Recipe)

**Ingredients:** Serves 4

150g chives

220g Goose intestines

3 slices ginger

**Seasonings:**

1 tablespoon cooking wine

1 tablespoon soy sauce

½ teaspoon salt

1 teaspoon sugar

a pinch of pepper

**Method:**

Rinse chives well and cut into small sections. Rinse goose intestines well and cut into small sections. Then blanch in boiling water first and soak in cold water. Shred tender ginger. Heat 2 tablespoons cooking oil to stir-fry shredded ginger and goose intestines until fragrant. Add all seasonings to taste, then add chives and stir until evenly mixed. Remove and serve. The goose intestines in market are clean and may be stir-fried directly. If not, rub with wine and salt first, then rinse to remove any unpleasant odor. Overcooked chives are not very delicious. Select chives with longer white sections, which are crunchier.

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