

Pig Intestines with Black Fungi Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

250g pig's intestines
50g shredded ginger
80g black fungi (soaked, shredded)
280ml chicken broth
½ tablespoon rice wine

Seasoning:

2 teaspoons sesame oil
½ teaspoon salt or to taste

Method:

Rinse the pig's intestines and cut into pieces. Keep them aside. Heat up ½ tablespoon cooking oil in the hot wok to stir-fry the pig's intestines until fragrant. Add in sesame oil and shredded ginger, keep stirring until aromatic. Pour in chicken broth and the rest of seasoning, bring to a boil. Stirring constantly over high heat until slightly dry. Lastly, splash in rice wine, stir well. Dish out and serve hot.

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