

## Pumpkin Braised with Dried Shrimp Recipe

### Ingredients:

1 small pumpkin, about 20 to 25 cm across, remove skin  
1 tablespoon oil  
4 cloves garlic, minced  
1½ tablespoons dried shrimp, soaked till soft and chopped  
2 tablespoons Chinese cooking wine  
190 ml chicken or pork stock or water  
2 teaspoons light soy sauce  
¾ teaspoon salt

### Method:

Cut and discard skin of pumpkin. Cut into two and remove seeds and fibers and then cut each half into wedges about 3 cm thick. Further cut each wedge across into 3 pieces. Heat oil in a wok over medium heat. Add garlic and dried shrimp and fry 2 minutes or until fragrant. Add wine, stock, soy sauce, salt and pumpkin. Bring to a boil, then partially cover and reduce heat to medium low. Simmer, stirring frequently, until pumpkin is tender and gravy is reduced to a couple of spoonfuls, 10 to 15 minutes. Serve hot with steamed rice.

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