

Steamed Egg with Ma-Po Sauce Recipe

Ingredients: Serves 4

4 eggs
2 cups cold soup stock
2 tablespoons ground pork
½ tablespoon chopped garlic
1 tablespoon chopped scallion

Seasonings:

½ tablespoon hot bean paste
1 teaspoon soy sauce
¼ teaspoon salt
¼ teaspoon sugar
¾ cup soup stock or water
cornstarch paste
a few drops of sesame oil
½ teaspoon brown peppercorn powder

Method:

Add ½ teaspoon of salt to the eggs, beat them well. Add cold soup stock in, stir evenly. Strain the egg mixture a a deep plate or a bowl. Cover with a piece of aluminum foil. Steam the egg over high heat for 3 minutes, turn to low heat, continue to steam until well done. Stir-fry ground pork with 1 tablespoon of oil, add garlic and hot bean paste, fry until fragrant. Add soy sauce, salt, sugar and soup stock, bring to a boil. Thicken the sauce with some cornstarch paste, sprinkle scallion, sesame oil and brown peppercorn powder. Pour the sauce over the steamed egg. Ma Po is a kind of spicy meat sauce in Sichuan province, it is famous to use it to cook tofu, called "Ma Po Tofu" (for recipe, please refer More Chinese Recipes below).

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