

## Taiwanese Kung-Pao Squids Recipe

### Ingredients:

2 water-soaked squids  
1 tablespoon minced ginger and garlic  
5 sun-dried red chili peppers  
½ tablespoons Sichuan peppercorns  
2 stalks scallions, trimmed  
1 2-cm knob ginger, smashed  
Chinese cooking wine, as needed

### Seasonings:

1 tablespoon Chinese cooking wine  
2 tablespoons soy sauce  
½ teaspoon salt  
½ tablespoon sugar  
½ tablespoon black vinegar  
a pinch of pepper  
½ tablespoon cornstarch mix with about 3 tablespoons of water

### Method:

Tear off the membrane from the squids and cut lengthwise into three equal strips. Score a deep 'X' on the surface so that the pattern will be concrete after blanching then cut into small pieces. Blanch squid pieces in boiling water with the scallions, ginger knob and about 2 tablespoons of cooking wine. After blanching, remove squids immediately when they curled up and soak in cold water after blanching to make the texture more tender. Halved the chili peppers and discard seeds then cut diagonally into small sections. Heat 3 tablespoons of oil in wok and stir-fry Sichuan peppercorns until fragrant, then discard the peppercorns. Add the minced ginger, garlic and chili peppers to the remaining oil until the flavor is released and return squid pieces and seasonings. Stir fry vigorously for about 3 minutes and until evenly mixed and remove from heat. Serve hot with steamed rice.

**Note:** Purchase ready-soaked squids that are neither too hard nor too soft, for an even texture after cooking. Pay attention to the texture of the squids when purchasing more than one to ensure that they all have the same texture.