

Sichuan Stir Fry

1/4 cup Sichuan oil
1 Tbsp finely shredded ginger
1 oz garlic, sliced
1 leek, diced
1 tsp Sichuan paste
12 oz shiitakes
12 oz tofu, diced
350 gm Sichuan preserved vegetable
1/4 cup preserved black beans rinsed
1/4 cup chile bean paste
1/4 cup fermented rice
1/2 cup shaoxing wine
2 Tbsp cinnamon syrup
1 Tbsp dark soy sauce
1 Tbsp sesame oil
salt as needed throughout the process

1. Heat oil in wok and add ginger and garlic.
2. Stir fry until fragrant and add leek and Sichuan paste.
3. Stir fry until leek softens and begins to brown.
4. Add shiitakes and stir fry until almost cooked through.
5. Add remaining ingredients and stir fry 2 minutes more.

