

Oyster with Ginger and Green Onions

Ingredients

24 oz Oysters (jarred)
8 Green Onions (halved, cut into 2-inch lengths, separate white and green parts)
1 Ginger (3-inch length, peeled, thinly sliced)
6 clv Garlic (minced)
1/4 c Cornstarch (plus 2 teaspoons)
3/4 t Salt
7 T Vegetable Oil
3 t Rice Wine
1/4 c Chicken Broth
1 t Sugar
3 t Oyster Sauce

Instructions

1. Pour the oysters from the jars to a colander. Rinse under water to clean off any sand. Drain.
2. In a flat bowl and add 1/4 cup of corn starch. Sprinkle salt over oysters while it is in the colander. Place each oyster in the cornstarch and coat each one, dust of excess then add it to a plate.
3. In a wok heat 4 tablespoons oil on medium. Add the coated oysters to the wok let it cook 2 minutes per side until browned, you may need to do it in two batches. Remove oysters to a paper towel lined plate.
4. In a small bowl add 2 teaspoons cornstarch and 4 teaspoons water. Mix well and set aside.
5. Add 3 tablespoons of oil to wok and set on high heat. Once the oil is smoking, add ginger, garlic,

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white parts of green onion, and 1/4 teaspoon salt.

Stir fry for 1 minute.

6. Add rice wine then let it cook for 1 minute. Add chicken broth, sugar and oyster sauce. Stir well and bring to a boil.

7. Add cornstarch slurry to bring the sauce to the right consistency. Return the oysters to the pan. Add the green portion of the green onions. Stir and toss. Cook for one to two more minutes. Make sure the oysters are evenly coated with sauce. Transfer mixture to a serving dish. Serve immediately.