



Char Sui Mushrooms

Preparation: 10 minutes + 15 minutes marinating;
cooking: 8 minutes; serves 4

600g button mushrooms

1/2 cup char sui sauce*

2 tbs sweet sherry

1 garlic clove, crushed

1 small red chilli, deseeded & finely chopped

2 tbs extra light olive oil

8 green onions, thinly sliced steamed jasmine rice, to serve

1. Place mushrooms into a large bowl. Combine char sui sauce, sherry, garlic chilli in a small jug & pour over mushrooms. Mix well to coat all mushrooms in marinade. Cover & set aside to marinate for 15 minutes.
2. Heat a wok over high heat. Add oil, mushrooms & any remaining marinade & stir-fry for 2-3 minutes or until mushrooms are tender.
3. Add green onions to wok & toss well to combine. Serve mushrooms with steamed rice.

Note: Char sui is a thick, sweet Chinese barbecue sauce available at most supermarkets & Asian grocery stores.