

## Spicy Combo Shanghainese Style

### Ingredients

Chicken  
Dried bean curd  
Peanuts  
Bamboo shoot  
Soy bean paste

### Seasoning

Chicken powder  
Sugar  
Salt  
Sesame oil  
Black soy sauce  
Shao Hsing wine  
Corn flour



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### The Steps

Cut chicken, dried bean curd and bamboo shoot into small cubes.

Marinate chicken with some chicken powder, sesame oil, black soy sauce, Shao Hsing wine & corn flour. Put aside.

Heat the sauce pan with oil. Stir-fry the peanuts. Put aside.

Stir-fry the chicken, dried bean curd and bamboo shoot.

Then add soy bean paste and peanuts. Stir-fry briefly.

Done!



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