

# **DI SAN XIAN (STIR-FRIED POTATOES WITH EGGPLANT AND GREEN CAPSICUM)**

**Note:** "I translated this directly from a Chinese version which doesn't have the quantity for some ingredients. "Di San Xian" in Chinese means "The Three Fresh Vegetables of the Earth". A very popular dish in Northern China. It is actually fried potato, eggplant and green capsicum. Very tasty."

1 white potato  
1 eggplant  
1 1/2 green capsicum  
(You can adjust the vegetable quantities according to your needs.)  
cooking oil  
green onion, cut into pieces.  
garlic, ground (or sliced)  
light soy sauce  
cooking wine  
salt  
chicken broth for flavor  
tapioca flour

Cut the white potato and eggplant into thick pieces. Cut the green pepper into big pieces.

Heat the cooking oil to 80 degrees C (176 degrees F) in the wok (or pan) and deep fry the white potato for about 2 1/2 to 3 minutes. Take out the potato.

Fry the eggplant in the same oil till it turns to golden color (about 2 to 3 minutes). Take out the eggplant.

Fry the green pepper for 15 to 30 seconds.

Mix potato, eggplant and green pepper on a plate.

Remove the frying oil we used from the wok. Add some new oil in the wok. Add green onion and garlic and saute for a while.

Add the vegetable mixture into wok. Saute for a few minutes.

Add light soy sauce, cooking wine, salt. Add broth (eg. chicken broth), if you wish. Add a small amount of tapioca flour to thicken sauce. Take out and serve.