

Broad beans w bamboo shoots

Ingredients:

- (1)
 - 1 tsp. minced ginger
 - 1 tsp. minced garlic

- (2)
 - 1/2 Tblsp. wine
 - 1/2 cup water
 - 1/2 tsp. sugar

- (3)
 - 2 Tblsp. water
 - 2 tsp. cornstarch (mix together)

- 1/4 lb. (100g) broad-beans
- 1/4 lb. (100g) bamboo shoots
- 1-1/2 oz. (40g) ham
- 2 Tblsp. vegetable oil

DIRECTIONS:

1. Cut the ham into cubes, and then mix with the bamboo shoots. Place into a steamer and lightly cook through.
2. Heat oil, put (1) into it and stir fry until fragrant, add the ham cubes, bamboo shoots and broad-beans.
3. Add (2) in and heat until boil, change to low-heat and then simmer for 3 minutes, add (3), mix, cook for 2 minutes. Serve.