

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(16) Abalone with Black Mushroom

6 oz abalone (canned), sliced to thin pieces

7 oz black mushroom, soaked and with stems cut

3 tablespoon oyster sauce

Pinch of salt

1/2 teaspoon sugar

1 cup soup stock

1/2 teaspoon sesame oil

1/3 cup oil

1 green onion, flaked

Cornstarch solution

1. Oil the wok and then boil the black mushroom with soup stock. Add oyster sauce, salt, sugar and sesame oil to the soup.
2. Boil for 5 minutes. Taste and adjust seasoning accordingly.
3. Add cornstarch solution to thicken the soup into sauce.
4. Add the green onion and finally the abalone. Mix well. Cut the heat immediately and serve.