

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(3) Double Happiness

3 oz shrimp, cleaned

4 oz scallops

2 oz snow peas

2 oz baby corn

2 oz carrot, sliced and cut in half

2 oz bamboo shoot, sliced

1 oz water chestnut, sliced

1 oz straw mushroom

1 teaspoon ginger, minced

1/2 cup oil

1 teaspoon salt

1/2 teaspoon sugar

2 teaspoon wine

1 teaspoon sesame oil

1 cup soup stock

Cornstarch solution

1. Deep fry shrimp and scallops until half cooked. Drain oil and set aside.
2. Heat oil in wok and put in salt and ginger. Stir fry the vegetables in the sizzling oil. Then add the soup stock, cover the work and bring to a boil.
3. When the vegetables are tender, remove the cover of the work and add the shrimp, scallops, wine and sesame oil.
4. Boil until seafood is thoroughly cooked and add the cornstarch solution at this point. The gravy made should be smooth. Continue stirring and coat all the ingredients in dish with gravy, then serve.

Kwan's comment: The gravy should be thin so the vegetables are only lightly coated.