

# Braised Oysters and Pork

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*Here's a traditional Eastern dish you won't find at most Chinese take-out joints. It's worth the time to find dried oysters and mushrooms for this delicate and delectable recipe.*

## Ingredients:

12 dried oysters  
4 dried black mushrooms  
2 tablespoons vegetable oil  
¼ cup boneless pork butt, cut into ½-inch cubes  
1 cup bamboo shoots, sliced  
1 clove garlic, crushed  
2 cups chicken or beef broth  
3 tablespoons cold water  
2 teaspoons cornstarch  
1 teaspoon soy sauce  
Salt and pepper, to taste

## Directions:

- 1) Soak oysters and mushrooms in two separate small bowls of water to cover until soft. Drain and set aside.
- 2) Heat oil in a large skillet over medium. Add pork; cook until no longer pink, stirring occasionally, about 5 minutes.
- 3) Add bamboo shoots and garlic to skillet; cook until softened, stirring occasionally, about 3 minutes. Add reserved oysters and mushrooms; stir well.
- 4) Add broth to skillet; bring to a boil over high heat. Reduce to a low simmer, cover, and cook 1 hour.
- 5) Combine water, cornstarch, and soy sauce in a small bowl; whisk well. Add to pork mixture; stir well until thickened, about 3 minutes. Season to taste with salt and pepper; serve.