

Szechuan-Style Chili Shrimp of the Woods

Ingredients

- 1 lb. Shrimp of the Woods Mushroom
- ¼ cup vegetable oil
- 20 dried Thai chili peppers
- ½ purple onion
- 1 tsp. grated ginger
- 3 cloves garlic
- 2 stalks celery
- 2 tbsp. soy sauce
- 1 tbsp. mirin
- ½ tsp. ground Sichuan peppercorn
- 1-2 scallions
- Salt and pepper, to taste

Steps

1. Clean your shrimp of the woods well. Chop the onion into 1-inch squares, grate your ginger, mince the garlic, cut the celery into small batons, and finely chop the scallions.
2. Heat the vegetable oil in a large skillet or wok. Add the shrimp of the woods mushrooms to the hot oil and cook, stirring occasionally, until the mushrooms brown and start to caramelize. Remove the mushrooms from the skillet.
3. Add the dried chili peppers to the oil. After a few minutes reduce the heat to medium and add the onions. Cook the onions until they start to soften. Add the garlic and ginger, and cook for another couple minutes until fragrant. Add the celery, mirin, soy sauce and toss. Let the sauce come to a simmer, and add the mushrooms back into the pan. Toss to coat all the mushrooms, add the Sichuan pepper, scallions, and season with salt and pepper to taste. Enjoy with rice.

