

# Martin Yan's CHINA

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## Forest Garden Stir-Fry

*Makes 4 servings*

2 ounces dried wood ear mushrooms  
1 medium-sized cucumber, roll-cut  
1 teaspoon salt

### Marinade

2 teaspoons Chinese rice wine or dry sherry  
2 teaspoons cornstarch  
¼ teaspoon salt  
1/8 teaspoon ground white pepper

½ pound boneless, skinless chicken breast,  
thinly sliced

### Sauce

3 tablespoons Homemade Rich Broth or  
canned chicken broth  
1 tablespoon Chinese rice wine or dry sherry  
1 tablespoon spicy Sichuan noodle sauce  
1 tablespoon soy sauce

2 tablespoons vegetable oil  
2 teaspoons minced garlic  
2 teaspoons minced ginger  
1 fresh hot chili, thinly sliced  
1 crookneck squash, cut into 1-inch pieces  
1 zucchini, cut into 1-inch pieces

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In a bowl, soak the dried wood ears in warm water to cover until softened, about 30 minutes. Drain, coarsely chop, and set aside. Put the cucumbers into a colander. Sprinkle with salt and toss. Let drain over a plate for 30 minutes. Rinse, drain again, and pat dry. Set aside.

To make the marinade, combine the ingredients in a bowl and mix well. Add the chicken and stir to coat evenly. Let stand for 10 minutes.

To make the sauce, combine the ingredients together in a small bowl and mix well. Set aside.

Place a stir-fry pan over high heat until hot. Add the oil, swirling to coat sides. Add the garlic, ginger, and chili and cook, stirring, until fragrant about 10 seconds. Add the chicken and stir-fry until no longer pink, about 2 minutes. Add the squash and zucchini and cook, stirring often, until the zucchini turns bright green, about 1 minute. Add the wood ear mushrooms and the sauce and bring to a boil. Add the cucumber and cook, stirring, until heated through and the sauce thickens, about 2 minutes.

Transfer to a serving plate and serve.

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