

Chinese Hot Pot – Huo Guo

<http://userealbutter.com/2007/11/21/chinese-hot-pot-recipe/>

3/4 lb flank steak, sliced thin
3/4 lb chicken breast, sliced thin
1 lb fresh medium shrimp, peeled, deveined, and butterflied
1 pkg fishcake tempura, sliced
1 pkg cuttlefish balls
16 oz tofu, sliced
16 oz bean thread noodles (aka cellophane noodles), rehydrated in cold water and drained
8 oz baby spinach leaves, washed
12 leaves napa cabbage, washed, trimmed, cut
1 quart chicken broth
1 quart water
extra hot water on reserve

sauce

Chinese barbecue sauce (Bullhead brand)
soy sauce
sesame oil
chili garlic paste (optional)
1 bunch green onions, washed, trimmed and minced
6 oz preserved mustard green, minced

special equipment

electric wok or electric cook pot

Pour broth and water into wok and turn temperature to high. When liquid begins to boil, add half of the noodles, half of the tofu, half of the fish balls, handfuls of spinach and napa cabbage. Cover and let return to boil. Prepare individual bowls with sauce ingredients. When soup is boiling, remove the lid and reduce heat to an active simmer. Select various meats or other ingredients to place in wok and cook. When items are cooked, retrieve them from the wok and place in your own bowl. Ladle a few spoonfuls of soup, noodles, and vegetables into your bowl. Continue to add hot water to the wok as the level decreases. Serves 6.