

## **Rui Tsai (Lucky Ten Ingredient Vegetables)**

<http://userealbutter.com/2008/02/05/chinese-ten-ingredient-lucky-vegetables-recipe/>

1/2 cup Chinese black mushrooms, stems removed and julienned  
1/2 cup tree ears, julienned  
1/2 cup tiger lily buds, cut into 2-inch strips with woody stem removed  
1/2 cup bamboo shoots, julienned  
1/2 cup dried tofu, julienned  
1 cup carrots, shredded  
1/2 cup snow peas, julienned  
1/2 cup pickled ginger, squeezed dry and julienned  
1/2 cup pickled cucumber (Chinese style), squeezed dry and julienned  
1 cup cabbage, shredded (although I prefer soybean sprouts)

Preheat oven to 350F. If your mushrooms, tree ears, and lily buds are not fresh, then place the dried ingredients in separate bowls and cover with boiling water and let sit until soft (about 30 minutes). Wash them of any sand and squeeze the water out. Trim stems as needed and slice into strips. While waiting for the dried ingredients to rehydrate, shred two carrots. Sprinkle 1/2 tsp of salt over the shredded carrots and let sit for 5 minutes. Squeeze the liquid out of the carrots and the sprinkle them over a baking sheet. Bake for 5 minutes, stir the carrots around, and then bake another 5 minutes. Remove from oven and set aside. When all of the vegetables are sliced, heat a teaspoon of vegetable oil in a sauté pan and stir-fry one of the ingredients with a dash of salt. When it is cooked, remove it to a large bowl. Repeat for each ingredient, adding each to the bowl. When all cooking is done, toss the vegetables together and serve at room temperature.