

Chinese XO Sauce (userealbutter.com)

<http://userealbutter.com/2012/02/22/chinese-xo-sauce-recipe/>

from Momofuku by David Chang

2 oz (1/2 cup) dried scallops
2 oz (3/4 cup) dried shrimp
1/2 cup garlic cloves, peeled
1/2 cup fresh ginger, peeled and sliced
1 cup country ham, chopped (or use Chinese sausage)
1/2 cup grapeseed oil or other neutral oil
1 tbsp crushed dried red chile

Place the scallops and shrimp in a medium bowl and cover with at least 1/2-inch of water. Cover the bowl and let sit overnight. Put the garlic and ginger in a food processor and pulse until finely chopped. Empty the contents into a bowl. Drain the scallops and shrimp. Place the scallops and shrimp in the food processor and pulse until finely chopped. Add the scallop and shrimp to the garlic and ginger. Finally, mince the ham or sausage in the food processor. Keep the ham or sausage separate from the rest of the ingredients. In a 12-inch sauté pan, heat the oil over medium-high heat for a minute or so. Add the ham and stir occasionally, for about 3-4 minutes until the meat begins to crisp. Add the chile. Cook (stirring) for another 2-3 minutes. Reduce the heat to a very low flame and add the remaining ingredients to the pan. Let the sauce cook over low heat for 45 minutes, stirring occasionally to make sure nothing is stuck to the pan. The sauce should dry out and turn a deep golden color. Remove from heat. Store in a covered jar in the refrigerator (should last for months). Makes 2 cups.