

## Seafood XO

Courtesy of Del Mar Rendezvous

### XO Sauce

Dry Shrimp

Dry Scallops

Dry Onion

### Ingredients

Freshwater fish 3 to 4 oz

Calamari 3 to 4 oz

Scallop 3 to 4 oz

Shrimp 3 to 4 oz

Broccoli 3 to 4 oz

Carrots 2 oz

Baby corn 2 oz

Snow peas 2 oz

One strainer, one pan, and half-gallon boiling water in the pot

1 teaspoon soy bean oil

1/2 teaspoon chopped garlic

3/4 teaspoon XO sauce

1 teaspoon soy sauce

1/2 teaspoon oyster sauce

3/4 teaspoon chili paste

1/2 teaspoon mushroom powder

1/2 teaspoon sugar

1/3 cup hot water

1 tablespoon coldwater and 3/4 teaspoon potato starch mixed together

### Preparation

Put all the Seafood and Vegetable ingredients , into the half-gallon boiling water and cook for 3 to 4 minutes till the water boiling again and use The stringer pick up all ingredient from The hot water and Leave on the side, and heat up The pan to 250° then add soy bean oil and add chopped garlic stir till garlic turn golden color then add XO sauce stir about 10 seconds then add Chili paste stir another 10 second then add soy sauce and oyster sauce, mushroom powder and sugar stir and add 1/3 Cup of hot water into the pan wait till the sauce to The boiling point then add all the seafood and Vegetable into the pan then stir till all the sauce cover The ingredient then add potato starch and water mixed into the pan stir till The sauce get sticky ,then turn off the fire ,and ready to eat.



DEL MAR  
RENDEZVOUS  
MODERN CHINESE CUISINE

