

STEAMED LAMB

燉 綿 羊

DON MIN YUNG

- 2 pounds of lamb cut into pieces $\frac{3}{4}$ inch by $1\frac{1}{2}$ inches by $\frac{3}{4}$ inch
- 2 cups dry mushrooms
- 2 cups unskinned chestnuts
- 3 red dates
- 1 cup Fun Wine

(a) Use water to boil the lamb for 10 minutes.

(b) Take out the lamb and dip into a bowl of salt and sweet sauce (Chinese name *Chew Yout*).

(c) Put all into a suitable bowl. Add enough primary soup to cover and add the chestnuts, red dates, and Fun Wine. Steam until tender.

(d) Remove any oil from the liquid, and serve.