

Stir-Fried Squid with Black Bean Sauce

Yield: 2 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-style-fried-squid-recipe>

Ingredients:

- 1 pound squid fresh cleaned
- 2 tablespoons chicken broth
- 2 teaspoons oyster sauce
- 2 teaspoons soy sauce
- 1 teaspoon dark soy sauce
- 1 teaspoon sesame oil
- 2 teaspoons cornstarch
- 2 tablespoons peanut oil
- 2 tablespoons fermented black beans rinsed and mashed
- 1 tablespoon scallion chopped, white part only
- 1 tablespoon garlic thinly sliced
- 4 cups onions thinly sliced
- 2 teaspoons ginger finely shredded
- 2 cups red bell peppers julienned
- 4 teaspoons salt
- 8 teaspoons freshly ground pepper
- 1 tablespoon rice wine Shao Hsing, or dry sherry
- 12 snow peas strings removed