

Sichuan Hot Pot

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-fish-fillet-tofu-recipe>

Ingredients:

- 2 tablespoons oil
- 6 slices ginger
- 5 bay leaves
- 10 cloves garlic peeled
- 1 cinnamon stick
- 5 star anise
- 10 cloves
- 1 tablespoon Sichuan peppercorns
- 12 whole red chilies dried
- 1 package base spicy hot pot soup
- 15 cups chicken stock
- soy sauce
- sauce Sacha
- chili oil or paste
- chinese black vinegar or rice vinegar
- sesame paste or peanut butter
- sesame oil
- sesame seeds
- peanuts Chopped
- chopped cilantro
- scallions Chopped
- chopped garlic
- beef Thinly shaved, or lamb
- sliced chicken
- fish balls Assorted, you can buy these pre-made at Asian grocery stores
- fish fillets Thinly sliced, tender white fish like tilapia or sea bass work well for this
- tofu sheets
- 1 slice firm tofu
- soy puffs, fried tofu puffs
- straw mushrooms
- shiitake mushrooms
- wood ear mushrooms
- noodles Fresh
- glass noodles mung bean vermicelli

- dumplings Prepared frozen, or wontons
- rice cakes Chinese
- choy sum or bok choy
- green leaf lettuce
- napa cabbage