

CHINESE SEAFOOD STEW (for wealth) 8 SERVINGS

INGREDIENTS

- 2 yukon gold potatoes(not peeled)cut into 1 -inch wedges
- 1 package firm tofu
- 2 LBS of seafood mix about 2 cups ~ 1/4 cup frozen squid, 1/4 cup shrimp, 1/4 scallops (TRADER JOE'S makes a great frozen seafood combo)
- 1/2 onion diced
- 1.5 cup chopped shitake mushrooms
- 6 napa cabbage leaves cut into 3 inch segments
- 3.5 cups water

Sauce

- 2 tablespoons hot pepper paste*
- 2 tablespoons oyster sauce
- 2 tablespoons soy sauce**

INSTRUCTIONS

Cut the Yukon potatoes in wedges. Cut napa cabbage leaves, shitake mushrooms, dice onions, and cut tofu into 2 inch by 1 inch cubes (doesn't need to be exact!).

Boil 2 cups of water. Add potatoes. Keep in boiling water for 10 minutes. Then add all the sauce ingredients, onions, tofu, cabbage and seafood mix.

Cook the stew for about 10 more minutes, then add the mushrooms, and cook for 5 more minutes.

Let this soup sit for a couple hours before serving (so all of the flavors can marinate together)