

# The Chinese Cookbook

142 Recipes

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# Chinese Steamed Buns With BBQ Pork Filling

## Ingredients

1/2 pound boneless pork loin  
roast  
1/2 cup barbecue sauce  
3 tablespoons shallots, chopped  
1/3 cup chicken broth  
1 tablespoon dark soy sauce  
1 tablespoon vegetable oil  
1 tablespoon white sugar  
1 recipe Chinese Steamed Buns

## Directions

Mix together pork, barbecue sauce, shallots, flour, chicken stock, soy sauce, oil, and sugar. Chill in refrigerator for at least 6 hours.

Prepare dough for Chinese Steamed Buns.

Shape dough into balls. Roll each out into a circle, (like Won-Ton wrappers). Put 1 tablespoonful of prepared meat mixture in the center of each circle, and wrap dough around filling. Place seams down onto wax paper squares. Let stand until doubled, about 30 minutes.

Bring water to a boil in wok, and reduce heat to medium; the water should still be boiling. Place steam-plate on a small wire rack in the middle of the wok. Transfer as many buns on wax paper as will comfortably fit onto steam-plate leaving 1 to 2 inches between the buns. At least 2 inches space should be left between steam-plate and the wok. Cover wok with lid. Steam buns over boiling water for 15 to 20 minutes.

REMOVE LID BEFORE you turn off heat, or else water will drip back onto bun surface and produce yellowish "blisters" on bun surfaces. Continue steaming batches of buns until all are cooked.

# Chinese Napa Cabbage Salad

## Ingredients

1 (3 ounce) package chicken flavored ramen noodles  
1/4 cup butter  
1/2 cup sesame seeds, toasted  
1/2 cup blanched slivered almonds  
1 large head napa cabbage, shredded  
6 green onions, chopped  
1/4 cup vegetable oil  
1/4 cup rice wine vinegar  
1 tablespoon soy sauce  
1 tablespoon sesame oil  
1/8 cup white sugar

## Directions

Crush noodles, place them in a medium skillet and brown in butter over medium heat. Add almonds and sesame seeds. Stir often to prevent burning. Add seasoning mix from noodles and cool. Toss in a large bowl with cabbage and onions.

Prepare the dressing by whisking together the vegetable oil, rice vinegar, soy sauce, sesame oil and sugar. Pour over salad, toss and serve.



# Chinese Chicken Soup

## Ingredients

3 (14.5 ounce) cans chicken broth  
1 (14 ounce) package frozen stir  
fry vegetable blend  
2 cups cubed, cooked chicken  
1 teaspoon minced fresh  
gingerroot  
1 teaspoon soy sauce  
1/4 teaspoon sesame oil

## Directions

In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat; cover and simmer for 15 minutes or until heated through.

# Chinese Clay Pot Rice with Chicken

## Ingredients

1 tablespoon vegetable oil  
2 thick slices back bacon or Canadian bacon, cut into bite-size pieces  
5 cloves garlic, peeled and smashed  
3 large chicken legs -- boned, skinned, and cut into large chunks  
1/2 cup dark soy sauce, or to taste  
2 tablespoons oyster sauce  
1 1/2 tablespoons light-colored soy sauce  
2 cups uncooked white rice  
1/2 cup water

## Directions

Heat the vegetable oil in a large saucepan with a lid over medium heat. Cook and stir the bacon pieces until lightly browned and the oil has a bacon flavor, about 1 minute. Remove the bacon from the pan, turn the heat to high, stir in the garlic, and cook until the garlic cloves are beginning to turn golden brown, about 1 more minute. Add the chicken pieces, stirring to seal the surfaces of the meat. Turn the heat down, and cook until golden brown on the outside but still pink on the inside, about 3 minutes.

Return the bacon pieces to the pan, and stir in the dark soy sauce, oyster sauce, light soy sauce, and rice, and mix everything together until well-combined. Pour in the water (should not reach to the top of the rice mixture), cover the pan, and turn the heat to low. Simmer until the rice is cooked and grains of roasted rice are stuck on the bottom of the pan, about 30 minutes. Serve each portion topped with some of the browned rice kernels scraped from the bottom.

# Chinese Fried Walnuts

## Ingredients

1 pound shelled walnuts  
1 cup granulated sugar  
vegetable oil for frying  
salt to taste

## Directions

Place walnuts in a medium stock pot. Cover with water and boil for 2 minutes. Strain, but do not rinse. Transfer to a bowl, and toss with sugar while still hot until well coated.

Heat 3 inches of oil in a large saucepan over medium-high heat. When oil appears to shimmer, fry 1 nut to test for heat. Nut should begin to sizzle immediately. Fry 1/3 batch of nuts at a time for 4 to 5 minutes uncovered. Toss nuts before each batch, and repeat. Using a slotted spoon, transfer each batch to a cookie sheet to cool. Season to taste with salt, and break apart when cool.

# Chinese Cabbage Salad I

## Ingredients

1 (3 ounce) package ramen noodles, crushed  
10 ounces cashew pieces  
1 (16 ounce) package shredded coleslaw mix  
1 bunch green onions, chopped  
1/2 cup white sugar  
1/2 cup vegetable oil  
1/4 cup cider vinegar  
1 tablespoon soy sauce

## Directions

In a preheated 350 degree F oven (175 degree C), toast the crushed noodles and nuts until golden brown.

In a large bowl, combine the coleslaw, green onions, toasted ramen noodles and cashews.

To prepare the dressing, whisk together the sugar, oil, vinegar and soy sauce. Pour the dressing over the salad, toss and serve.

# He Jia Tuan Yuan (Tofu Ball Soup for Lunar

## Ingredients

1 (14 ounce) package soft tofu  
7 ounces ground pork  
6 tablespoons cornstarch  
1 egg  
1 teaspoon chicken bouillon granules (optional)  
1 teaspoon salt  
5 cups water  
1 tablespoon vegetable oil  
10 dried shrimp  
1 cup fresh pea vine shoots, trimmed  
1 teaspoon chicken bouillon granules  
1/4 teaspoon salt

## Directions

Place the tofu into a large bowl, and mash it into a paste with a large spoon. Stir in the pork, cornstarch, egg, 1 teaspoon chicken bouillon granules, and 1 teaspoon salt until the mixture is very well combined.

Heat the water and vegetable oil to a boil in a large saucepan, and reduce heat to an active simmer but not a full boil. Using gloved hands, pinch off about 1 tablespoon of the tofu mixture, roll it into a ball between your palms, and slide it carefully into the water so it doesn't break apart. Repeat with the rest of the tofu mixture. Without stirring the soup, let the tofu balls simmer until they rise to the top, about 30 minutes.

Turn off the heat, and stir in the dried shrimp, pea vine shoots, 1 teaspoon of chicken bouillon granules, and 1/4 teaspoon salt. Serve hot.

# Chinese Lemon Chicken

## Ingredients

3 skinless, boneless chicken thighs  
3 tablespoons oyster sauce  
1 teaspoon sesame oil  
1 teaspoon white sugar  
1 egg, beaten  
salt and pepper to taste  
1/8 cup corn flour  
1/2 cup water  
3 tablespoons white sugar  
1/2 lemon, juiced  
1 (3.4 ounce) package instant lemon pudding mix  
water as needed  
2 tablespoons toasted sesame seeds

## Directions

To Marinate: Place chicken in a nonporous glass dish or bowl. In a small bowl mix together oyster sauce, sesame oil, sugar, egg, salt and pepper; pour mixture over chicken, cover dish and marinate for at least 1 hour.

Dip marinated chicken in cornflour and sautee in a large skillet until cooked through (juices run clear) and color is a nice, golden brown.

To Make Sauce: Bring 1/2 cup water to boil in a small saucepan; dissolve sugar in boiling water, then add lemon juice and thicken liquid with pudding mix.

Cut chicken into bite size pieces and pour sauce over all; sprinkle with toasted sesame seeds and serve.

# Portable Chinese Chicken Salad

## Ingredients

4 skinless, boneless chicken breast halves  
1 (16 ounce) package coleslaw mix  
2 (3 ounce) packages chicken flavored ramen noodles, crushed, seasoning packet reserved  
1/2 cup blanched slivered almonds  
1/2 cup corn oil  
1/2 cup rice garlic vinegar  
1 packet artificial sweetener

## Directions

Saute chicken in a large skillet until well browned. Place coleslaw in a large bowl, add chicken and set aside (or refrigerate if not serving soon).

Break up ramen noodles into a small bowl; add almonds and set aside.

In a small bowl combine the corn oil, vinegar, ramen seasoning packets and artificial sweetener. Mix well and set aside until ready to serve.

When you arrive at your destination, add noodle mixture and dressing mixture to large chicken/coleslaw bowl and stir together. Serve with a smile!

# Chinese-Style Five Spice Rub

## Ingredients

1/4 cup whole star anise pods  
5 tablespoons whole cloves  
5 tablespoons Szechuan  
peppercorns  
5 tablespoons fennel seed  
1/4 cup ground cinnamon

## Directions

Grind the anise pods, cloves, peppercorns, fennel, and cinnamon in a spice mill or with a mortar and pestle to a fine powder. Store in a sealed container in a cool dark place until needed.



# Chinese Microwaved Tofu with Minced Pork

## Ingredients

3/4 cup ground pork  
1 teaspoon soy sauce  
1 teaspoon sesame oil  
1/2 teaspoon white sugar  
1 teaspoon cornstarch  
1 dash ground black pepper  
1 dash crushed red pepper flakes  
1 (14 ounce) package tofu,  
drained  
1 green onion, chopped  
1 tablespoon chopped carrots  
1 chile pepper, chopped

## Directions

In a bowl, mix the ground pork with the soy sauce, sesame oil, sugar, cornstarch, black pepper, and red pepper flakes. Marinate at least 10 minutes.

Place the tofu in a microwave-safe dish. Place the pork over the tofu. Discard any remaining marinade. Top with green onion, carrots, and chile pepper. Cover with microwave-safe plastic wrap. Cut a small slit in the plastic wrap to vent steam.

Cook 5 minutes on High in the microwave, or until vegetables are tender and pork is cooked to desired doneness.

# Chinese Tea Leaf Eggs

## Ingredients

8 eggs  
1 teaspoon salt  
  
3 cups water  
1 tablespoon soy sauce  
1 tablespoon black soy sauce  
1/4 teaspoon salt  
2 tablespoons black tea leaves  
2 pods star anise  
1 (2 inch) piece cinnamon stick  
1 tablespoon tangerine zest

## Directions

In a large saucepan, combine eggs and 1 teaspoon salt; cover with cold water. Bring to a boil, reduce heat, and simmer for 20 minutes. Remove from heat, drain, and cool. When cool, tap eggs with the back of a spoon to crack shells (do not remove shells).

In a large saucepan, combine 3 cups water, soy sauce, black soy sauce, salt, tea leaves, star anise, cinnamon stick, and tangerine zest. Bring to a boil, then reduce heat, cover, and simmer for 3 hours. Remove from heat, add eggs, and let steep for at least 8 hours.

# Spicy Chinese Chicken Wings

## Ingredients

1 pound chicken wings  
2 tablespoons white sugar  
1/2 cup soy sauce  
1/4 cup rice wine  
3 tablespoons chili garlic sauce  
1 tablespoon sesame oil  
2 cloves garlic, minced  
1/4 cup water

## Directions

Rinse and pat dry the chicken wings. Whisk together the sugar, soy sauce, rice wine, chili garlic sauce, sesame oil, and garlic in a large bowl, then add the chicken wings and toss to evenly coat.

Heat a lightly oiled skillet over medium heat. Stir in the chicken wings, sauce, and water. Cover and cook until the chicken wings are no longer pink at the bone, turning the chicken wings occasionally, about 15 minutes. Remove lid and continue cooking until the sauce has thickened, 5 to 10 minutes.

# Chinese Green Bean Stir-Fry

## Ingredients

1 cup vegetable oil  
13 pounds fresh green beans,  
trimmed  
5 tablespoons minced garlic  
5 tablespoons minced fresh ginger  
root  
2 tablespoons kosher salt  
1 tablespoon coarsely ground  
black pepper  
2 (8 ounce) bottles black bean  
sauce

## Directions

In a large wok, heat oil over medium-high heat. Stir in green beans; cook, stirring frequently, for 1 to 2 minutes. Stir in garlic and ginger; cook, stirring frequently, for 3 to 4 minutes. Season with salt and pepper, and then stir in black bean sauce. Continue cooking until green beans are tender.

# Chinese Restaurant-Style Sesame Chicken

## Ingredients

2 (6 ounce) skinless, boneless chicken breast halves  
1 tablespoon soy sauce  
1 tablespoon real maple syrup  
1 tablespoon dry sherry  
1 teaspoon chopped fresh ginger root  
1/2 teaspoon Chinese five-spice powder  
2 tablespoons sesame seeds  
3 tablespoons all-purpose flour  
salt and pepper to taste  
1/2 teaspoon peanut oil  
4 leaves red leaf lettuce - rinsed  
1 large tomato, cut into wedges

## Directions

Preheat oven to 350 degrees F (175 degrees C). Cut chicken into about 1 inch X 2 inch pieces.

In a large nonporous glass dish or bowl, combine the soy sauce, maple syrup, sherry, ginger and five spice powder. Mix together. Add chicken pieces and toss to coat. Cover dish and refrigerate for 20 minutes, turning once, to marinate. After 20 minutes, drain chicken, reserving marinade. Boil reserved marinade in a small saucepan for 5 minutes to remove risk of bacteria.

Meanwhile, spread sesame seeds out evenly on an aluminum foil-lined cookie sheet. Bake in the preheated oven, to toast, for 10 minutes or until slightly browned.

Heat oil in a medium skillet over medium high heat. In a shallow dish or bowl combine flour and salt and pepper to taste. Dredge chicken in seasoned flour, shaking off any excess. Brown chicken pieces in oil for about 1 minute each side. Spoon boiled marinade over chicken, reduce heat and saute all together for 1 more minute or until chicken is cooked through and no longer pink inside.

Remove chicken pieces from heat and roll in toasted sesame seeds. Rinse and dry lettuce leaves; line serving platter with leaves and spoon chicken on top. Garnish with tomato wedges and serve.

# Chinese Restaurant Almond Cookies

## Ingredients

2 3/4 cups sifted all-purpose flour  
1 cup white sugar  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 cup lard  
1 egg  
1 teaspoon almond extract  
96 almonds

## Directions

Sift flour, sugar, baking soda and salt together into a bowl. Cut in the lard until mixture resembles cornmeal. Add egg and almond extract. Mix well.

Roll dough into 1 inch balls. Set them 2 inches apart on an ungreased cookie sheet. Place an almond on top of each cookie and press down to flatten slightly

Bake in a pre-heated 325 degrees F (165 degrees C) oven for 15-18 minutes. Cool on rack.

# Chinese Pork Buns (Cha Siu Bao)

## Ingredients

6 cups all-purpose flour  
1/4 cup white sugar  
1 3/4 cups warm water (110 degrees F/45 degrees C)  
1 tablespoon active dry yeast  
1 tablespoon baking powder  
2 tablespoons shortening  
1 pound finely chopped pork  
1 1/2 tablespoons light soy sauce  
1 1/2 tablespoons hoisin sauce  
1 teaspoon soy sauce  
1 1/2 tablespoons white sugar  
1 1/2 tablespoons soy sauce  
1 1/2 tablespoons oyster sauce  
1 cup water  
2 tablespoons cornstarch  
2 1/2 tablespoons water  
2 tablespoons shortening  
1 1/2 teaspoons sesame oil  
1/4 teaspoon ground white pepper

## Directions

Dissolve 1/4 cup sugar in 1 3/4 cups warm water, and then add the yeast. Let stand for 10 minutes, or until mixture is frothy. Sift the flour and baking powder into a large bowl. Stir in 2 tablespoons shortening and the yeast mixture; mix well.

Knead the dough until smooth and elastic. Place the dough in a greased bowl, and cover it with a sheet of cling wrap. Let the dough rise in a warm place for about 2 hours, or until it has tripled in bulk.

Cut the pork into 2 inch thick strips. Use fork to prick it all over. Marinate for 5 hours in a mixture made with 1 1/2 tablespoons light soy sauce, 1 1/2 tablespoons hoisin sauce, and 1 teaspoon sweet soy sauce. Grill the pork until cooked and charred. Cut roasted pork into 1/2 inch cubes.

Combine 1 1/2 tablespoons sugar, 1 1/2 tablespoons soy sauce, oyster sauce, and 1 cup water in a saucepan. Bring to the boil. Mix cornstarch with 2 1/2 tablespoons water; add to the saucepan, and stir until thickened. Mix in 2 tablespoons lard or shortening, sesame oil, and white pepper. Cool, and mix in the roasted pork.

Remove the dough from the bowl, and knead it on a lightly floured surface until it is smooth and elastic. Roll the dough into a long roll, and divide it into 24 pieces. Flatten each piece with the palm of the hand to form a thin circle. The center of the circle should be thicker than the edge. Place one portion of the pork filling in the center of each dough circle. Wrap the dough to enclose the filling. Pinch edges to form the bun. Let the buns stand for 10 minutes.

Steam buns for 12 minutes. Serve.

# Chinese Pot Roast

## Ingredients

1 (4 pound) boneless beef chuck roast  
1 tablespoon garlic salt  
1 tablespoon ground black pepper  
1 teaspoon dry mustard powder  
1 tablespoon vegetable oil  
3 cups water  
3/4 cup soy sauce  
3 tablespoons white vinegar  
1/4 cup honey  
1 teaspoon ground ginger  
1 teaspoon celery seed  
2 tablespoons cornstarch  
1/4 cup cold water

## Directions

Preheat the oven to 325 degrees F (165 degrees C).

Coat the chuck roast with garlic salt, pepper and mustard powder. Heat the oil in a large oven-proof skillet or Dutch oven over medium-high heat. Add the roast and brown on both sides, about 5 minutes per side.

In a medium bowl, stir together 3 cups of water, soy sauce, vinegar, honey, ginger and celery seed. Pour over the roast and then cover the roast tightly with a lid or aluminum foil.

Bake in the preheated oven until the roast is very tender, 2 1/2 to 3 hours.

When the roast is done, remove it from the pan to a serving plate. Set the pan of drippings over medium-high heat and bring to a boil. Stir together cornstarch and 1/4 cup of cold water. Pour into the boiling liquid and stir until thickened, about 1 minute. Serve the roast with the gravy poured over.



# Chinese Pickled Cucumbers

## Ingredients

1/2 teaspoon salt  
1 large English cucumber, cut into  
1/4 inch slices  
3 tablespoons rice vinegar  
3 tablespoons honey

## Directions

Place cucumber slices into a colander in the sink and lightly sprinkle with salt, tossing to coat. Allow cucumber to drain for 30 minutes. Gently shake the colander to remove any excess liquid and transfer cucumber to a large bowl. Stir in rice vinegar and honey, making sure to coat each cucumber slice evenly. Cover and refrigerate overnight. Toss cucumber and return to the refrigerator for an additional hour. Serve chilled.

# Chinese Coconut Pudding

## Ingredients

2 tablespoons unflavored gelatin  
1 3/8 cups boiling water  
1 (5 ounce) can evaporated milk  
1 cup white sugar  
1 teaspoon coconut extract  
2 egg whites

## Directions

Lightly grease a 1-quart mold.

In a large bowl, dissolve gelatin in boiling water. Stir in evaporated milk, sugar and coconut extract. Allow to cool to room temperature.

Meanwhile, whip egg whites until fluffy. When gelatin mixture has cooled to room temperature, place gelatin bowl in an ice bath. When mixture begins to set, fold egg whites into it. Spread in prepared mold and refrigerate until set.

# Chinese Pepper Steak

## Ingredients

1 1/2 cups julienned green bell pepper  
3/4 cup chopped onion  
2 tablespoons vegetable oil, divided  
2 cups sliced fresh mushrooms  
3/4 pound boneless beef sirloin steak, cut into thin strips  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 clove garlic, minced  
1 tablespoon cornstarch  
1 cup apple juice  
1/4 cup cold water  
Hot cooked rice

## Directions

In a wok or skillet, stir-fry green peppers and onion in 1 tablespoon oil for 2-3 minutes. Add mushrooms; stir-fry 1 minute longer. Remove and keep warm.

Season the beef with salt and pepper. In the same skillet, stir-fry the beef and garlic in remaining oil for 6-8 minutes or until no longer pink; drain.

Combine the cornstarch, apple juice and water until smooth; stir into the beef mixture. Bring to a boil; cook and stir for 1 minutes or until thickened. Return the vegetables to the pan; heat through. Serve over the rice.

# Chinese Broccoli Slaw

## Ingredients

1/4 cup butter  
2 (3 ounce) packages Oriental-flavor ramen noodle soup, seasoning packet reserved  
1/2 cup slivered almonds  
1/4 cup sesame seeds  
1 (16 ounce) package broccoli coleslaw mix  
1/2 cup chopped green onion  
  
1/2 cup salad oil  
1/4 cup apple cider vinegar  
1/2 cup white sugar  
2 tablespoons soy sauce

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Melt butter in a microwave-safe bowl in the microwave. Crush the ramen noodles into small pieces; stir the crushed noodles, almonds, and sesame seeds into the butter. Spread the mixture onto a baking sheet.

Bake in the preheated oven until golden brown and crunchy, 8 to 10 minutes; allow to cool completely.

Toss together the coleslaw mix and the green onion in a large bowl.

Whisk together the salad oil, vinegar, sugar, soy sauce, and reserved seasoning packets in a separate bowl; stir the noodle mixture into the dressing. Pour the dressing over the coleslaw mix and toss to coat.

# Chinese Pork Ribs

## Ingredients

1/4 cup soy sauce  
1/3 cup orange marmalade  
3 tablespoons ketchup  
2 garlic cloves, minced  
3 pounds bone-in country style  
pork ribs

## Directions

In a bowl, combine the soy sauce, marmalade, ketchup and garlic. Pour half into a slow cooker. Top with ribs; drizzle with remaining sauce. Cover and cook on low for 6 hours or until tender. Thicken cooking juices if desired.

# Vietnamese/Chinese Pork Chops

## Ingredients

2 tablespoons brown sugar  
2 tablespoons honey  
2 tablespoons fish sauce  
3 tablespoons vegetable oil  
2 tablespoons soy sauce  
1/2 teaspoon Worcestershire sauce  
1/2 teaspoon minced fresh ginger root  
1 teaspoon Chinese five-spice powder  
1 teaspoon sesame oil  
1 teaspoon minced shallot  
6 cloves garlic, minced  
1/2 onion, chopped  
2 lemon grass, chopped  
1/4 teaspoon salt  
1/2 teaspoon ground black pepper  
6 thin, boneless center-cut pork chops  
1/4 cup vegetable oil

## Directions

Whisk together the brown sugar, honey, fish sauce, 3 tablespoons of vegetable oil, soy sauce, Worcestershire sauce, ginger, five-spice powder, sesame oil, shallot, garlic, onion, lemon grass, salt, and pepper in a bowl, and pour into a resealable plastic bag. Add the pork chops, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 8 hours.

Heat 1/4 cup of vegetable oil in a large skillet over medium-high heat or preheat an outdoor grill for medium-high heat, and lightly oil the grate. Cook until the pork chops are no longer pink in the center, about 4 minutes on each side.

# Chinese Sizzling Rice Soup

## Ingredients

3 ounces baby shrimp  
3 ounces skinless, boneless  
chicken pieces cut into chunks  
1 egg  
4 tablespoons cornstarch  
4 cups vegetable oil for frying  
3 cups chicken broth  
1 ounce mushrooms, chopped  
2 tablespoons chopped water  
chestnuts  
1/8 cup diced bamboo shoots  
1/3 cup fresh green beans, cut  
into 1 inch pieces  
1/2 teaspoon salt  
1 tablespoon sherry  
2/3 cup uncooked white rice

## Directions

Mix together the shrimp, chicken, egg, and cornstarch.

Heat 3 cups of the oil in wok. When it is hot, add shrimp and chicken mixture. Cook for 1/2 minute and drain.

Place above mixture in pot with the broth, mushroom, water chestnuts, bamboo shoots, and green beans. Bring to a boil. Add salt and sherry. Return to a boil. Reduce heat and allow to simmer.

Meanwhile, heat the remaining 1 cup of oil until it is hot. Add rice and brown quickly. Drain and add to soup. Serve and enjoy!

# Chinese Sausage Fried Rice

## Ingredients

- 2 cups uncooked white rice
- 4 cups water
- 4 dried shiitake mushrooms
- 1 cup hot water
- 1/2 pound ground chicken
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1 pinch white pepper
- 2 tablespoons vegetable oil
- 3 cloves garlic, sliced
- 2 links lop chong (Chinese-style sausage), thinly sliced
- 1 tablespoon dark soy sauce
- 4 green onions, chopped
- 2 eggs, lightly beaten

## Directions

Bring the rice and 4 cups of water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Wash and soak the shiitake mushrooms in 1 cup of hot water until softened, about 10 minutes. Slice the mushrooms and set aside, reserving liquid. Season the ground chicken with the soy sauce, sesame oil, and white pepper.

Heat the vegetable oil in a skillet over medium heat. Stir in the garlic and cook until fragrant. Toss in the ground chicken, mushroom, and sausages. Cook and stir until the chicken is crumbly, evenly browned, and no longer pink. Stir in the reserved mushroom liquid, dark soy sauce, green onions, and rice. Cook and stir until the rice is evenly coated with the sauce. Pour the eggs over the rice, stirring until the egg are no longer runny.



# Shandong Chinese Chicken

## Ingredients

2 tablespoons melted butter  
1/2 cup white vinegar  
1/4 cup water  
1/2 cup mayonnaise  
2 tablespoons prepared horseradish  
1 tablespoon white sugar  
3/4 teaspoon ground black pepper  
1 pinch salt  
4 chicken leg quarters

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil, and brush the foil with melted butter.

In a medium bowl, mix together the vinegar, water, mayonnaise, horseradish, sugar, salt and pepper until well blended. Coat each piece of chicken heavily with the sauce, and place onto the prepared baking sheet.

Bake, uncovered, for about 45 minutes in the preheated oven. Baste occasionally with remaining sauce. Chicken is done when the juices run clear, and the meat is no longer pink. Serve with rice or noodles.

# Chinese Sweet Bun Dough

## Ingredients

1/2 cup white sugar  
1 cup warm milk (110 degrees F/45 degrees C)  
1 tablespoon active dry yeast  
4 cups bread flour  
2 eggs, beaten (divided)  
6 tablespoons vegetable oil  
2 teaspoons salt  
2 teaspoons water  
1 teaspoon sesame seeds for garnish (divided) (optional)

## Directions

Whisk the sugar and milk together in a large mixing bowl until the sugar is dissolved. Stir in the yeast, and let stand until a frothy layer forms on the milk, about 10 minutes. Stir in the flour, most of the beaten eggs (reserve about 1 tablespoon of egg in a small bowl for later), vegetable oil, and salt, mixing well until thoroughly combined.

Turn the dough out onto a well-floured work surface, and knead until smooth and elastic, about 10 minutes. The dough should be slightly sticky. Place the dough into a large oiled bowl, cover with a damp cloth or plastic wrap, place the bowl in a warm spot, and let rise until doubled, 2 to 3 hours.

Line a baking sheet with parchment paper.

Remove the dough from the bowl, and knead it briefly to punch down, about 1 minute. Roll the dough out into a rope, and cut it into 12 equal-sized pieces. Roll each piece into a ball, and use your fingers to flatten each ball into a disc about 5 to 6 inches in diameter.

Place about 2 tablespoons of your favorite bun filling in the center of the dough circle, and bring the edges of the dough up over the filling. Pinch and twist the top together to seal in the filling. Make sure there are no open spots. Place each filled bun seam-side down on the parchment paper while you finish making the rest of the buns. Cover the filled buns with plastic wrap, and let them rise for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Beat the 1 tablespoon of reserved beaten egg with the water to make an egg wash, and brush the top of each bun with the egg mixture. Sprinkle each bun with a few sesame seeds, and bake in the preheated oven until the tops are browned and shiny, turning the baking sheet around halfway through baking, for 20 to 30 minutes. Serve warm.

# Chinese Spareribs

## Ingredients

- 3 tablespoons hoisin sauce
- 1 tablespoon ketchup
- 1 tablespoon honey
- 1 tablespoon soy sauce
- 1 tablespoon sake
- 1 teaspoon rice vinegar
- 1 teaspoon lemon juice
- 1 teaspoon grated fresh ginger
- 1/2 teaspoon grated fresh garlic
- 1/4 teaspoon Chinese five-spice powder
- 1 pound pork spareribs

## Directions

In a shallow glass dish, mix together the hoisin sauce, ketchup, honey, soy sauce, sake, rice vinegar, lemon juice, ginger, garlic and five-spice powder. Place the ribs in the dish, and turn to coat. Cover and marinate in the refrigerator for 2 hours, or as long as overnight.

Preheat the oven to 325 degrees F (165 degrees C). Fill a broiler tray with enough water to cover the bottom. Place the grate or rack over the tray. Arrange the ribs on the grate.

Place the broiler rack in the center of the oven. Cook for 40 minutes, turning and brushing with the marinade every 10 minutes. Let the marinade cook on for the final 10 minutes to make a glaze. Finish under the broiler if desired. Discard any remaining marinade.

# Chinese Five Spice

## Ingredients

2 tablespoons anise seed  
2 tablespoons fennel seed  
2 tablespoons ground cinnamon  
2 tablespoons whole cloves  
2 tablespoons whole peppercorns

## Directions

In a spice grinder or with a mortar and pestle, combine all ingredients (in batches if necessary); grind until mixture becomes a fine powder. Store in an airtight container for up to 6 months.

# Chinese Pork Tenderloin

## Ingredients

2 (1 1/2 pound) pork tenderloins, trimmed  
2 tablespoons light soy sauce  
2 tablespoons hoisin sauce  
1 tablespoon sherry  
1 tablespoon black bean sauce  
1 1/2 teaspoons minced fresh ginger root  
1 1/2 teaspoons packed brown sugar  
1 clove garlic  
1/2 teaspoon sesame oil  
1 pinch Chinese five-spice powder

## Directions

Place tenderloins in a shallow glass dish. In a small bowl, whisk together soy sauce, hoisin sauce, sherry, black bean sauce, ginger, sugar, garlic, sesame oil, and five-spice powder. Pour marinade over pork, and turn to coat. Cover, and refrigerate for at least 2 hours or up to 24 hours.

Preheat oven to 375 degrees F (190 degrees C). Remove tenderloins from refrigerator while the oven preheats.

Bake pork in preheated oven for 30 to 35 minutes, or to desired doneness. Let stand for 10 minutes, and then slice diagonally into thin slices.

# Chinese Noodle Pancakes with Asparagus

## Ingredients

1 pound fresh Chinese wheat noodles  
1/2 pound fresh asparagus  
2 tablespoons canola oil  
2 cloves garlic, minced  
1 teaspoon minced fresh ginger root  
1 cup water  
1 tablespoon cornstarch  
2 tablespoons Chinese rice wine  
2 tablespoons soy sauce  
1 tablespoon fermented black beans  
8 ounces spinach with stems, rinsed  
2 teaspoons dark sesame oil  
salt and pepper to taste

## Directions

In a large pot of water boil noodles until al dente. Drain well. Rinse with cool water until the noodles are cool.

Break off the tough ends of the asparagus, and cut the rest of the spears into 2-inch lengths. In a large skillet, heat 1 tablespoon of the oil over medium heat. Add the garlic and ginger, saute for 1 minute, make sure not to brown the garlic. Add the asparagus and 1/2 cup water. Simmer for 2 minutes.

Put the cornstarch into a small mixing bowl, stir in the remaining 1/2 cup water and the rice wine or sherry. Stir well. Add this mixture, the soy sauce, and the fermented black beans, if you're using them, to the simmering vegetables. Let the sauce boil for a few seconds, add the spinach and stir until it wilts. Remove the skillet from the heat

Heat the remaining oil in a skillet over high heat. Divide the noodles into four mounds, and place the mounds of noodles in the hot frying pan. Flatten the mounds in the frying pan so that more surface area will brown, reduce the heat to medium-high, and fry the cakes for at least 5 minutes, until they develop a golden-brown crust on the bottom. Turn the cakes over, and fry them for 3 minutes

While the noodle cakes cook, reheat the vegetables and the sauce slightly. Add the sesame oil, salt and pepper to the vegetable mixture. Place the noodle cakes on plates, spoon the sauce and vegetables over and around the cakes, and serve.

# Chinese-Korean Cucumber Kimchi

## Ingredients

5 cucumbers, peeled and cut into  
1/2 x1 1/2 inch sticks  
1/2 cup sea salt  
  
1/2 cup white sugar  
1/2 cup white vinegar  
1 cup water  
2 tablespoons chili bean sauce  
(toban djan)  
1 tablespoon hot chili oil  
2 (4 inch) fresh hot red chile  
peppers, sliced  
1 small onion, sliced  
5 cloves garlic, sliced and crushed

## Directions

Mix the cucumbers and sea salt together in a bowl, let stand for 30 minutes to let the cucumbers soften. Drain, and rinse with fresh water.

While the cucumbers are standing in salt, whisk together the sugar, vinegar, and water in a saucepan; bring to a boil. Reduce heat, and stir in the chili bean sauce and hot chili oil.

Mix the cucumbers with sliced chiles, onion, and garlic in a heatproof airtight container, and pour the hot vinegar mixture over the vegetables. Cover and refrigerate for 2 to 3 hours to blend the flavors. Serve chilled.

# Chinese Five Spice Spare Ribs

## Ingredients

2 tablespoons soy sauce  
1 tablespoon white wine vinegar  
1 teaspoon sesame oil  
1 tablespoon honey  
1 teaspoon Chinese five-spice powder  
1/2 teaspoon minced garlic  
1/2 teaspoon ground ginger  
2 pounds pork short spareribs

## Directions

Combine soy sauce, white wine vinegar, sesame oil, honey, five-spice powder, garlic, and ginger in a large storage bag. Shake to mix well. Add ribs to marinade; refrigerate 4 to 8 hours, turning bag occasionally.

Preheat an oven to 325 degrees F (165 degrees C). Remove ribs from marinade and place in a roasting pan; cover tightly with aluminum foil.

Cook ribs for one hour, turning occasionally. Increase oven temperature to 400 degrees F. Remove foil from pan and bake an additional 20 minutes, turning once, until ribs are nicely browned.



# Steamed Garlic Prawns Chinese-Style

## Ingredients

20 large tiger prawns with shell  
2 tablespoons light soy sauce  
5 cloves garlic, minced  
1 teaspoon brandy

## Directions

Wash prawns thoroughly and leave on shells and heads. In a bowl, mix the soy sauce, garlic, and brandy. Arrange the prawns on a dish, and cover with the soy sauce mixture.

Fill a pot or wok about 1/2 full with water. Place a steamer basket over the water, and bring water to a boil. Place the dish with the shrimp onto the steamer basket. Cover wok, and steam prawns for 10 minutes, until opaque. Serve hot.

# Pan-Fried Chinese Pancakes

## Ingredients

1/4 teaspoon salt  
3/4 cup warm water  
1 cup all-purpose flour  
1/4 teaspoon vegetable oil  
(optional)

1/4 cup all-purpose flour  
1 tablespoon vegetable oil  
1 tablespoon Asian (toasted)  
sesame oil, or as needed  
1/2 cup finely chopped green  
onion

1 tablespoon vegetable oil, or as  
needed

## Directions

Dissolve salt in warm water, and mix in 1 cup of flour to make a soft dough. Turn the dough out onto a well-floured work surface, and knead until slightly springy, about 5 minutes. If the dough is sticky, knead in 1/4 teaspoon of vegetable oil. Divide the dough into 8 equal-size pieces, and keep the pieces covered with a cloth.

In a bowl, mix 1/4 cup of flour with 1 tablespoon vegetable oil to make a mixture like fine crumbs.

On a floured work surface, roll a piece of dough out into a thin square about 5x7 inches in size, brush the dough with toasted sesame oil, and sprinkle lightly with about 1 1/2 teaspoon of the flour-oil mixture. Sprinkle about 1 tablespoon of chopped green onion onto the dough, and spread the onion out evenly. Starting with a long end, roll the dough up into a rope shape, and pinch the seam and the ends closed. Roll the rope shape into a flat spiral, and press lightly with your hands to compact the spiral and keep it from unrolling.

Place the spiral down onto the floured work surface, and gently roll it out into a pancake with the onions folded inside, turning the pancake over often as you roll it out. Roll gently and turn often to avoid making holes in the pancakes. Finished pancakes should be about 5 inches in diameter. Repeat with the rest of the dough pieces, making 8 onion pancakes.

Heat a non-stick skillet over medium heat, and brush with vegetable oil. Pan-fry each pancake in the hot skillet until golden brown on both sides, about 5 minutes per side. Cut into wedges and serve warm.

# Traditional Chinese Steamed Cake (Fa Gao)

## Ingredients

2 teaspoons active dry yeast  
1/2 cup warm water  
1 egg  
1/3 cup melted butter  
1/4 teaspoon vanilla extract  
1/2 cup milk  
1 1/2 cups cake flour  
1/2 cup cornmeal  
1/3 cup superfine sugar  
1/2 teaspoon salt  
1/4 cup raisins (optional)

## Directions

Sprinkle the yeast over 1/2 cup of warm water in a small bowl. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam.

Beat egg, melted butter, vanilla extract, and milk together in a large bowl, until smooth. Sift cake flour, cornmeal, sugar, and salt together in a small bowl, then stir the flour mixture into the egg mixture, mixing until just combined. Stir in the yeast mixture until smooth. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C) until doubled in volume, 1 to 2 hours. Pour mixture into a 9 inch round pan lined with parchment paper. Sprinkle with raisins.

Place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the cake, recover, and steam until a toothpick inserted into the center comes out clean, about 25 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

# Chinese Chicken Soup

## Ingredients

2 tablespoons sesame oil  
1/2 teaspoon ground turmeric  
2 teaspoons chopped fresh ginger root  
2 tablespoons chile paste  
1 pound chopped cooked chicken breast  
1 quart chicken broth  
2 teaspoons sugar  
1/4 cup soy sauce  
1 cup chopped celery  
1 (3 ounce) package ramen noodles  
1 cup shredded lettuce  
1/2 cup chopped green onion

## Directions

In a large pot, heat oil over medium heat. Cook turmeric, ginger and chile paste in oil until fragrant, 1 to 2 minutes. Stir in chicken, broth, sugar, soy sauce and celery. Bring to a boil, then introduce noodles and cook 3 minutes. Stir in lettuce and remove from heat. Serve garnished with green onions.

# Chinese Steamed White Fish Fillet with Tofu

## Ingredients

1 Thai chile, chopped  
2 cloves garlic, chopped  
1 (1/2 inch) piece fresh ginger, minced  
1 tablespoon black bean sauce  
  
2 tablespoons dark soy sauce  
2 tablespoons white soy sauce  
1 tablespoon vegetable oil  
1 tablespoon white sugar  
1 pinch white pepper  
1 tablespoon cornstarch  
1 tablespoon cold water  
3/4 pound white fish fillets  
  
1 (16 ounce) package tofu, drained and cubed  
1 cup green onion, finely chopped

## Directions

Bring about 1 1/2 inches of water to boil in a pot fitted with a steamer basket.

In a large bowl, stir together the chile, garlic, ginger, and black bean sauce. Stir in dark and white soy sauces, vegetable oil, sugar, and white pepper. In a small cup, mix together the cornstarch and water. Stir into the sauce. Cut fish fillets into thin strips, add to bowl, and coat well.

When water in steamer has reached a boil, carefully place the tofu cubes in a single layer in the basket, and steam, covered, for 2 minutes. Place the fish strips on top of the tofu; cover and steam for another 3 minutes.

Remove and garnish with chopped green onion. Serve with steamed white rice and stir-fried or steamed Asian vegetables.

# Chinese Egg Soup

## Ingredients

4 cups seasoned chicken broth  
1/2 cup frozen green peas  
1 egg, beaten

## Directions

Bring chicken broth and peas to a boil in a large saucepan.

Slowly add egg to the boiling broth, stirring constantly. Serve hot, garnished with chopped green onions.

# Chinese Cookies

## Ingredients

1 1/2 cups white sugar  
1 1/2 cups shortening  
1 egg  
1 teaspoon vanilla extract  
3 1/2 cups cake flour  
1 1/4 teaspoons baking soda  
3/4 teaspoon salt  
1/2 cup ground walnuts  
1 cup prepared chocolate fudge frosting

## Directions

In a medium bowl, cream together the sugar and shortening. Stir in the egg and vanilla, beat until light and fluffy. Combine the cake flour, baking soda and salt, stir into the creamed mixture. Dough will be stiff, you may need to use your hands to mix. Roll dough into a log about 15 inches long, and roll in the ground nuts. Wrap and chill dough for at least an hour or until firm.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Unwrap dough and cut into 1/2 inch slices. Place cookies 1 1/2 inches apart on the prepared cookie sheets.

Bake for 10 to 15 minutes in the preheated oven. Allow cookies to cool for a few minutes on the baking sheets before removing to cool completely on wire racks. When cool, place a dollop of fudge icing onto the center of each cookie.

# Chinese-Style Cheeseburgers

## Ingredients

1 pound ground beef  
3/4 cup chopped water chestnuts  
3/4 cup cubed Cheddar cheese  
1 onion, finely chopped  
2 teaspoons chile sauce  
2 teaspoons prepared mustard  
3 teaspoons soy sauce

## Directions

In a large bowl, combine the ground beef, water chestnuts, cheese, onion, chile sauce, mustard and soy sauce. Mix together well and form into 6 patties.

Using a griddle or skillet, cook the patties over medium heat for about 5 minutes per side, or to desired doneness.



# Chinese Chicken Casserole Surprise

## Ingredients

2 skinless, boneless chicken breasts - cooked and cubed  
1 cup chicken broth  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (5 ounce) can evaporated milk  
1 cup sliced almonds  
1 (4.5 ounce) can sliced mushrooms, drained  
1 (8 ounce) can water chestnuts, drained and minced  
1 (5 ounce) can crispy chow mein noodles  
2/3 cup shredded Cheddar cheese  
1 cup diced celery (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a lightly greased 9x13 inch baking dish, combine the chicken, broth, soup, milk, almonds, mushroom pieces, water chestnuts, noodles, cheese and celery (if using). Mix well and make sure mixture is spread evenly in the dish.

Bake in preheated oven for 45 minutes.

# Chinese Pepper Steak

## Ingredients

1 pound beef top sirloin steak  
1/4 cup soy sauce  
2 tablespoons white sugar  
2 tablespoons cornstarch  
1/2 teaspoon ground ginger  
3 tablespoons vegetable oil,  
divided  
1 red onion, cut into 1-inch  
squares  
1 green bell pepper, cut into 1-  
inch squares  
2 tomatoes, cut into wedges

## Directions

Slice the steak into 1/2-inch thick slices across the grain.

Whisk together soy sauce, sugar, cornstarch, and ginger in a bowl until the sugar has dissolved and the mixture is smooth. Place the steak slices into the marinade, and stir until well-coated.

Heat 1 tablespoon of vegetable oil in a wok or large skillet over medium-high heat, and place 1/3 of the steak strips into the hot oil. Cook and stir until the beef is well-browned, about 3 minutes, and remove the beef from the wok to a bowl. Repeat twice more, with the remaining beef, and set the cooked beef aside.

Return all the cooked beef to the hot wok, and stir in the onion. Toss the beef and onion together until the onion begins to soften, about 2 minutes, then stir in the green pepper. Cook and stir the mixture until the pepper has turned bright green and started to become tender, about 2 minutes, then add the tomatoes, stir everything together, and serve.

# Trishie's Chinese-Style Salad Dressing

## Ingredients

1/2 cup red wine vinegar  
11 tablespoons extra-virgin olive oil  
1 tablespoon hoisin sauce  
1 tablespoon honey  
1/4 teaspoon minced garlic  
salt and ground black pepper to taste

## Directions

Whisk the red wine vinegar, olive oil, hoisin sauce, honey, garlic, salt, and pepper together in a bowl. Store in refrigerator. Shake well before use.

# Chinese Mabo Tofu

## Ingredients

- 1 teaspoon cornstarch
- 1 tablespoon water
- 1/2 pound ground pork
- 1 tablespoon vegetable oil
- 1 tablespoon minced garlic
- 1 tablespoon minced fresh ginger root
- 1 (16 ounce) package firm tofu, cut into 1 inch pieces
- 5 tablespoons soy sauce
- 2 tablespoons hot bean sauce
- 1 teaspoon white sugar
- 3 green onions, chopped
- 1 teaspoon sesame oil

## Directions

Mix cornstarch and water in a small bowl. Brown ground pork in a small skillet over medium high heat, about 5 minutes. Drain fat.

Heat the vegetable oil over medium-high heat in a large skillet. Cook the garlic and ginger root in the oil until fragrant, about 1 minute. Stir in tofu and cook for 2 minutes. Season with the soy sauce, hot bean sauce, and sugar; stir to combine. Stir in the cooked pork and green onion. Sprinkle with the cornstarch and water mixture; cook and stir until thickened, about 2 minutes. Stir the sesame oil into the thickened mabo tofu.

# Easy Chinese Corn Soup

## Ingredients

1 (15 ounce) can cream style corn  
1 (14.5 ounce) can low-sodium  
chicken broth  
1 egg, beaten  
1 tablespoon cornstarch  
2 tablespoons water

## Directions

In a saucepan, combine the cream style corn and chicken broth. Bring to a boil over medium-high heat. In a small bowl or cup, mix together the cornstarch and water; pour into the boiling corn soup, and continue cooking for about 2 minutes, or until thickened. Gradually add the beaten egg while stirring the soup. Remove from heat and serve.

# Chinese New Year Sweet Rice

## Ingredients

3 cups uncooked jasmine rice  
1 1/2 cups water  
2 cups dried shiitake mushrooms  
3 tablespoons oyster sauce,  
divided  
2 tablespoons soy sauce  
2 tablespoons cornstarch  
1 teaspoon salt  
1 tablespoon white sugar  
1 tablespoon red wine  
3 links lop chong (Chinese-style  
sausage)  
1 tablespoon sesame oil  
1 pound fresh shrimp - peeled,  
deveined, and diced  
1/4 pound cooked pork link  
sausage, diced  
1 bunch green onions, diced  
1 cup fresh water chestnuts,  
peeled and diced  
1 1/2 cups frozen green peas

## Directions

Place the jasmine rice and water in a medium saucepan. Cover and let stand at least 1 hour, until the water has been absorbed. Transfer to a steamer basket and fluff with a fork. Steam 20 minutes, or until tender.

Place the dried mushrooms in a bowl with enough hot water to cover. Soak 30 minutes or until tender. Drain, remove stems, and slice.

In a small bowl, mix 1 tablespoon oyster sauce, soy sauce, cornstarch, salt, sugar, and red wine. Place mushrooms in the bowl, and marinate at least 15 minutes.

In the steamer basket, steam the mushrooms and Chinese-style sausage 15 to 20 minutes. Remove from heat and chop.

Heat the sesame oil in a large wok over high heat. Toss in the shrimp and cook 1 to 2 minutes, until nearly opaque. Stir in the mushrooms, Chinese-style sausage, pork sausage, green onion, and water chestnuts. Cook and stir about 2 minutes. Mix in the rice and remaining oyster sauce. Cook another 3 to 4 minutes. Remove from heat and toss in the peas. Serve when the peas are heated through.

# Chinese Noodle Chicken

## Ingredients

4 skinless, boneless chicken breasts  
1 tablespoon vegetable oil  
1/2 cup sliced onion  
2 cups broccoli florets  
2 carrots, julienned  
2 cups snow peas  
4 cups dry Chinese noodles  
1/4 cup teriyaki sauce

## Directions

In a large skillet brown chicken in oil, stirring constantly until juices run clear.

Add the onion, broccoli, carrots and peas. Cover skillet and steam for 2 minutes.

Add the Chinese noodles and teriyaki sauce. Stir noodles into chicken/vegetable mixture, making sure they are coated with sauce. When the noodles wilt, serve.

# Chinese-Style Broccoli Salad

## Ingredients

2 heads fresh broccoli  
2 tablespoons vegetable oil  
1 tablespoon salt  
2 tablespoons light soy sauce  
2 tablespoons distilled white vinegar  
2 tablespoons sesame oil  
1/4 teaspoon salt  
1 tablespoon white sugar

## Directions

Separate broccoli into bite-sized florets. Peel tough skin off stem and quarter it into 2 inch pieces cut slantwise.

Bring 2 1/2 quarts water, 2 tablespoons oil and 1 tablespoon salt to boil. Add broccoli and boil quickly for 1 minute; plunge into cold water to set color; drain and place on platter or in a bowl.

In a small bowl combine soy sauce, vinegar, sesame oil, 1/4 teaspoon salt and sugar. Pour mixture over broccoli, toss. This salad can be served hot or cold, your choice!



# Chinese Sticky Rice Cake

## Ingredients

1 (16 ounce) box sweet rice flour (mochiko)  
1 cup canola oil  
2 1/2 cups milk  
1 1/2 cups white sugar  
1 teaspoon baking powder  
3 eggs, beaten  
1/2 (18.75 ounce) can sweetened red bean paste  
2 tablespoons toasted sesame seeds

## Directions

Preheat an oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking pan.

Mix rice flour, canola oil, milk, sugar, and baking powder in a large bowl. Stir in the beaten eggs. Pour the mixture into the baking pan. Drop small spoonfuls of the red bean paste into the flour mixture about 1 to 2 inches apart, making sure that the red bean paste is covered by the flour mixture. Sprinkle with toasted sesame seeds.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 55 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

# Kikkoman Chinese Pepper Steak

## Ingredients

1 pound boneless beef sirloin or round steak  
1 tablespoon Kikkoman Hoisin Sauce  
2 tablespoons vegetable oil, divided  
2 medium bell peppers, cut into 1-inch squares  
2 medium onions, cut into 1-inch squares  
1/4 cup Kikkoman Hoisin Sauce

## Directions

Cut steak across grain into thin strips, then into 1-inch squares; coat with 1 Tbsp. hoisin sauce.

Heat 1 Tbsp. oil in hot wok or large skillet over high heat. Add beef and stir-fry about 1 minute; remove.

Heat remaining 1 Tbsp. oil in same pan. Add peppers and onions; stir-fry 5 minutes. Stir in beef and remaining 1/4 cup hoisin sauce; cook and stir just until beef and vegetables are coated with sauce. Serve immediately.

# Pot Stickers (Chinese Dumplings)

## Ingredients

1 pound raw shrimp, peeled and deveined  
4 pounds ground beef  
1 tablespoon minced fresh ginger root  
1 shallot, minced  
1 bunch green onions, chopped  
3 leaves napa cabbage, chopped  
2 tablespoons soy sauce  
1 teaspoon Asian (toasted) sesame oil  
salt and white pepper to taste  
1 pinch white sugar  
1 (10 ounce) package round gyoza/potsticker wrappers  
vegetable oil  
1/4 cup water

## Directions

Place the shrimp in the work bowl of a food processor, and process until the shrimp are finely ground. Set aside in a large bowl. Working in batches, process the ground beef to a fine grind, and set aside with the shrimp. Combine the shrimp and ground beef with ginger, shallot, green onions, napa cabbage, soy sauce, sesame oil, salt and pepper, and white sugar, and mix the ingredients until thoroughly combined.

To fill the pot stickers, place a wrapper on a work surface in front of you, and place a scant teaspoon of filling in the center. With a wet finger, dampen the edges of the wrapper. Fold the dough into a half-moon shape, enclosing the filling, and press and seal to remove extra air and tightly seal the edges together. It's nice to fold several small pleats in the top half of the wrapper for a traditional look before you seal in the filling. Refrigerate the filled wrappers on a parchment-lined baking sheet while you finish filling and sealing the pot stickers.

Heat the oil in a large nonstick skillet with a lid over medium heat. Place pot stickers into the hot oil, flat sides down, without crowding, and let fry until the bottoms are golden brown, 1 to 2 minutes. Turn the dumplings over, and pour the water over them. Cover the pan with a lid and let the dumplings steam until the water has nearly evaporated and the dumplings have begun to fry in oil again, 5 to 7 minutes. Uncover the skillet, and let the pot stickers cook until all the water is evaporated and the wrapper has shrunk down tightly onto the filling, another 2 to 3 minutes.

# Chinese Chews II

## Ingredients

1 cup butter, softened  
2 cups all-purpose flour  
4 tablespoons white sugar  
4 eggs  
1 1/2 cups packed brown sugar  
1 cup chopped walnuts  
1/2 cup flaked coconut

## Directions

Mix butter, flour, and white sugar. Spread in an 8 x 12 inch baking pan.

Bake in pre-heated oven at 325 degrees F (165 degrees C) for 15 minutes.

Beat eggs. Add brown sugar, nuts and coconut. Spread over baked crust.

Bake for another 30 minutes. When completely cool, dust with confectioners' sugar.

# Chinese Chicken Salad I

## Ingredients

1 cup sweet and sour sauce  
1 pinch ground ginger  
6 cups romaine lettuce - torn,  
washed and dried  
1 cup fresh bean sprouts  
4 boneless chicken breast halves,  
cooked and shredded  
1/2 cup cornflakes cereal  
1/4 cup toasted sliced almonds  
1 pinch ground black pepper  
2 tablespoons sesame seeds  
(optional)

## Directions

Pour sweet and sour sauce into a large bowl. Sprinkle ground ginger into the bowl and mix it thoroughly with the sauce.

Place romaine lettuce and bean sprouts into the bowl of sauce and toss it a few times.

Add the shredded chicken to the bowl and toss it thoroughly with the lettuce and bean sprouts.

Transfer the salad into a large serving bowl or 4 separate serving bowls. Top with cornflakes, almonds and a pinch of black ground pepper. Sprinkle with sesame seeds, if desired.

# Simple and Tasty Chinese Steamed Buns

## Ingredients

1 tablespoon active dry yeast  
1 cup warm water  
2 cups all-purpose flour  
3 teaspoons white sugar  
1/2 teaspoon baking soda

## Directions

Sprinkle the yeast over 1 cup of warm water in a large bowl. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam. Combine the flour, sugar, and baking soda in a small bowl. Stir half of the flour mixture into the yeast mixture until no dry spots remain. Stir in the remaining flour, a 1/2 cup at a time, mixing well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 15 minutes.

Lightly oil a large bowl, then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 1 hour. Divide the dough into 6 equal pieces and form into rounds.

Place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the buns, recover, and steam for 20 minutes. Serve hot.

# Adriel's Chinese Curry Chicken

## Ingredients

1 tablespoon yellow curry paste  
1/2 cup chicken broth, divided  
1 teaspoon white sugar  
1 1/2 teaspoons curry powder  
1/2 teaspoon salt  
4 1/2 teaspoons light soy sauce  
1 (5.6 ounce) can coconut milk

1 tablespoon canola oil  
3 skinless, boneless chicken breast halves, sliced  
2 teaspoons minced garlic  
1 teaspoon minced fresh ginger  
1 onion, sliced  
2 potatoes - peeled, halved, and sliced

## Directions

In a bowl, mash the yellow curry paste with about 2 tablespoons of chicken broth to help dissolve the paste; whisk in remaining chicken broth, sugar, curry powder, salt, light soy sauce, and coconut milk. Set aside.

Heat a wok or large skillet over high heat for about 30 seconds; pour in the oil. Let the oil heat until shimmering, about 30 more seconds. Stir the chicken, garlic, and ginger into the hot oil; cook and stir until the chicken has begun to brown and the garlic and ginger are fragrant, about 2 minutes. Stir in the onion and potatoes, toss all ingredients in the hot oil, and pour in the sauce mixture. Bring the sauce to a boil, reduce heat, and cover the wok. Simmer until the chicken is cooked through and the potatoes are tender, 20 to 25 minutes.

# Chinese Lion's Head Soup

## Ingredients

1 pound ground pork  
1 egg  
1 tablespoon cornstarch  
2 teaspoons sesame oil  
1 tablespoon minced fresh ginger root  
1/4 teaspoon monosodium glutamate (MSG) (optional)  
1 teaspoon salt  
2 green onions, chopped and divided  
1 tablespoon vegetable oil  
1 head napa cabbage, cored and cut into chunks  
2 cups low-sodium chicken broth  
2 cups water, or as needed  
1 tablespoon soy sauce  
2 teaspoons sesame oil

## Directions

Mix the ground pork, egg, cornstarch, 2 teaspoons of sesame oil, ginger, monosodium glutamate, salt, and half of the chopped green onions together in a bowl. Use your hands to mix until the ingredients are evenly distributed. Set aside.

Heat the vegetable oil in a wok or large skillet over high heat. When the oil is hot, fry the napa cabbage, stirring constantly, until cabbage begins to wilt, 2 to 3 minutes. Pour in the chicken broth, water, and soy sauce. Bring to a boil, then lower the heat to medium.

Use a spoon to form the meat mixture into 1 inch balls. Drop them into the boiling soup. When the last ball has been added, cover with a lid and simmer for 10 minutes. Taste, and adjust salt before serving. Garnish with remaining green onions and a drizzle of sesame oil.



# Chinese Pork Chops

## Ingredients

6 (4 ounce) boneless pork loin chops  
1/2 teaspoon salt-free seasoning blend  
1/4 teaspoon pepper  
2 tablespoons reduced fat stick margarine\*  
2 cups brewed tea  
2 cups sliced celery  
1 large onion, halved and sliced  
1/4 cup reduced-sodium soy sauce  
2 teaspoons cornstarch  
1 tablespoon water

## Directions

Season both sides of pork chops with seasoning blend and pepper. In a large nonstick skillet, brown meat in margarine on each side over medium-high heat. Add the tea, celery, onion and soy sauce; bring to a boil. Reduce heat; cover and simmer for 30-40 minutes or until meat and vegetables are tender.

Remove meat to serving dish. Strain cooking liquid, reserving vegetables. Place vegetables in a serving dish with meat. Combine cornstarch and water in a small saucepan until smooth. Stir in 1 cup cooking liquid. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over pork chops.

# Authentic Chinese Steamed Fish

## Ingredients

1 (4 pound) whole rockfish,  
dressed  
1/4 cup vegetable oil  
1 green onion, thinly sliced  
diagonally  
1 (1 inch) piece fresh ginger,  
peeled and cut into matchstick  
strips  
1/2 cup soy sauce

## Directions

Fill a large pot 1/2 full with water and place a bamboo steamer with lid on top of the pot. Bring to a rolling boil. Scrub the scales off of the fish and rinse with cold water. Place the fish onto a small metal plate, belly side down.

Place into the steamer and cover. Cook until the fish is no longer opaque and flakes easily, 10 to 12 minutes. Try not to take the lid off the pot until it is done steaming; this will ensure a fully-cooked and tender fish.

While the fish is steaming, combine the vegetable oil, green onions, and ginger in a small saucepan. Cook over medium-high heat until the ginger bubbles. Carefully pour the hot oil over the steamed fish. Drizzle with soy sauce to serve.

# Chinese Dandelion Dumplings

## Ingredients

2 pounds ground pork  
2 cups minced dandelion greens  
3 cups minced napa cabbage  
1/2 cup minced bok choy leaves  
4 green onions, white and light green parts only, minced  
1 tablespoon minced fresh ginger root  
3 cloves garlic, minced  
1 (8 ounce) can bamboo shoots, drained and minced  
3 tablespoons soy sauce  
1 teaspoon white pepper  
1 teaspoon kosher salt  
1 teaspoon white sugar  
4 teaspoons sesame oil

1 egg whites  
1 tablespoon water  
100 wonton wrappers

1/2 cup vegetable oil

2 teaspoons chili oil, or to taste  
3 tablespoons hoisin sauce  
1/2 cup soy sauce  
4 teaspoons sesame oil  
1 teaspoon white sugar  
3 tablespoons balsamic vinegar  
1 teaspoon minced fresh ginger root  
2 tablespoons chopped green onion  
2 cloves garlic, minced

## Directions

Mix pork, dandelion greens, napa cabbage, bok choy, 4 minced green onions, 1 tablespoon of ginger, 3 cloves of garlic, bamboo shoots, 3 tablespoons of soy sauce, white pepper, salt, 1 teaspoon of sugar, and 4 teaspoons of sesame oil. Chill in the refrigerator 6 to 8 hours, or overnight.

Beat the egg white with the water in a small bowl and set aside. Place 1 tablespoon of the pork mixture into a wonton wrapper, working one at a time. Cover additional wrappers with a moist towel to prevent drying. Brush the edges of the wrapper with the egg white mixture. Fold the wrapper and seal the edges with a moistened fork.

Spray a large skillet with cooking spray. Heat 2 tablespoons of vegetable oil over medium-high heat. Working in batches, place the dumplings into the skillet, seam side up. Cook until the dumplings brown slightly, 30 seconds to 1 minute. Pour 1/2 cup of water into the skillet and cover. Gently steam the dumplings until the oil and water begin to sizzle, 7 to 8 minutes. Once the water is cooked off, flip the dumplings and continue cooking until the bottom begins to brown, 3 to 5 minutes. Repeat in batches with the remaining dumplings, oil, and water. Serve with dipping sauce.

To make dipping sauce: Combine chili oil, hoisin sauce, 1/2 cup of soy sauce, 4 teaspoons of sesame oil, 1 teaspoon of sugar, balsamic vinegar, 1 teaspoon of ginger, 2 tablespoons of green onion, and 2 cloves of garlic in a bowl.

# Dotti's Chinese Almond Cookies

## Ingredients

3 cups all-purpose flour  
1 cup white sugar  
1 teaspoon baking soda  
1/4 teaspoon salt  
1 cup shortening  
2 teaspoons almond extract  
1 egg, beaten  
8 ounces whole blanched almonds

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper. Sift the flour, sugar, baking soda, and salt together in a bowl.

Using two knives or a pastry cutter, cut the shortening into the flour mixture until it resembles coarse crumbs. Stir in the almond extract and egg, and mix the dough together by hand. Turn the dough out onto a floured work surface, and knead a few times until the dough is smooth.

Pinch off about 1 tablespoon of dough per cookie, and roll into a ball about 3/4-inch in diameter. Place the balls onto the prepared baking sheets, and flatten each slightly. Press an almond into the center of each cookie.

Bake in the preheated oven until the cookies are barely golden, about 12 minutes. Cool on racks.

# Crispy Chinese Noodles with Eggplant and

## Ingredients

1 medium eggplant, cubed  
1 teaspoon salt  
16 ounces fresh Chinese wheat noodles  
2 tablespoons sherry  
1 tablespoon cornstarch  
1/4 cup red wine vinegar  
1/3 cup water  
1 tablespoon minced fresh ginger root  
1 tablespoon white sugar  
2 tablespoons vegetarian fish sauce  
2 cups sliced onion  
3 tablespoons canola oil  
4 cloves garlic, minced  
1 red bell pepper, julienned  
4 tablespoons chopped, unsalted dry-roasted peanuts  
1 tablespoon chopped fresh mint (optional)

## Directions

Place the eggplant cubes into a colander. Add the salt and toss well. Let the eggplant drain for 15 minutes, then rinse it lightly with water. Let the eggplant drain again in the colander.

Bring a large pot of water to a boil. Add the noodles and boil them for about 5 minutes, until they are tender. Drain and rinse well with cold water. Let the noodles drain in a colander for at least 10 minutes.

Combine the sherry with the cornstarch in a small bowl. Mix well and set aside.

In a saucepan combine the red wine vinegar, water, ginger, sugar, imitation fish sauce and onions. Bring the mixture to a boil, turn the heat to low and let the mixture simmer for 5 minutes.

In a large skillet, preferably non-stick, heat 1 1/2 tablespoon oil over medium-high heat. Add the eggplant, and cook it for 5 minutes, stirring frequently. Add the garlic and red pepper and cook, stirring occasionally for 5 minutes more or until the eggplant softens. Add both the onion-vinegar mixture and the cornstarch-sherry mixture. Cook for 2 to 3 minutes, stirring occasionally. Keep the mixture warm.

In a large non-stick skillet heat the remaining 1 1/2 tablespoons oil over medium-high heat. When the oil begins to smoke, add the noodles, then place two or three plates on top of them so that more surface area will brown. Let the noodles sit over medium-high heat for 5 minutes. When the noodles have developed a golden brown crust on the underside remove the plates, turn the noodles over with a spatula and cook them 5 minutes on the other side. Then take the pan off the heat.

Add the peanuts to the eggplant mixture, and spoon it onto plates. Divide the noodles into four parts, and place them atop the vegetables and sauce. Sprinkle with mint, if you like, and serve.

# Malaysian Chinese Style Pasta

## Ingredients

1 (8 ounce) package spaghetti  
1 tablespoon vegetable oil  
1/2 onion, chopped  
1 egg  
3 1/2 ounces ground pork  
salt and pepper to taste  
white sugar to taste  
1/2 tablespoon chile sauce  
1 tablespoon soy sauce  
1 tablespoon tomato puree  
1/2 red bell pepper, chopped  
1/4 cup chopped green onions

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a saucepan over medium heat, saute the onion in the oil until the onion is a bit brownish. Stir in the egg. Add the ground pork and stir-fry 2 to 3 minutes.

Mix in the cooked pasta, salt, sugar, pepper, chile sauce, soy sauce and tomato puree. Stir-fry for 3 to 5 minutes. Add red pepper and stir-fry for another 2 minutes; pour in a bit of water if it is too dry. Sprinkle chopped green onion on top.

# Chinese Pepper Round Steak

## Ingredients

2 pounds beef round steak, cut into thin strips  
2 tablespoons vegetable oil  
1 (10.75 ounce) can condensed tomato soup  
1 (10.5 ounce) can beef consomme  
4 medium green bell peppers, cut into 1 inch pieces  
1/4 cup soy sauce  
2 tablespoons cornstarch  
1 teaspoon white sugar  
1/4 teaspoon ground ginger, or to taste  
1/4 teaspoon garlic salt  
1/4 teaspoon ground black pepper  
1 1/2 cups hot cooked rice

## Directions

Heat the oil in a skillet over medium-high heat, and quickly cook and stir the sliced beef for about 10 minutes, until the meat has begun to brown and is no longer pink inside. Remove beef from skillet and set aside.

Whisk together the tomato soup, beef consomme, green peppers, soy sauce, cornstarch, sugar, ginger, garlic salt, and pepper in a saucepan over medium heat. Bring the sauce to a simmer, stir until thickened, and simmer for about 10 minutes, stirring occasionally, until the green peppers have begun to cook. Stir in the beef, and simmer for 20 more minutes until the peppers are cooked and the flavors have blended. Serve over hot cooked rice.

# Chinese Steamed Buns with Meat Filling

## Ingredients

8 ounces chopped pork  
1 (4 ounce) can shrimp, drained and chopped  
1 teaspoon salt  
2 green onions  
1 tablespoon chopped fresh ginger root  
1 tablespoon light soy sauce  
1 tablespoon rice wine  
1 tablespoon vegetable oil  
1 tablespoon white sugar  
ground black pepper to taste  
2 1/2 tablespoons water  
1 recipe Chinese Steamed Buns

## Directions

Cook chopped pork in a wok over medium heat. After 3 minutes of cooking add chopped shrimp if desired. Cook until pork is no longer pink. Drain, season with salt and set aside to cool.

Mix together green onions, ginger, soy sauce, rice wine, oil, sugar, and pepper. Stir in minced meat. Stir in water and mix thoroughly. Chill in freezer for 2 hours, or in refrigerator overnight to firm up and blend flavors.

Prepare dough for Chinese Steamed Buns.

Shape dough into balls. Roll each out into a circle, (like Won-Ton wrappers). Put 1 tablespoonful of prepared meat mixture in the center of each circle, and wrap dough around filling. Place seams down onto wax paper squares. Let stand until doubled, about 30 minutes.

Bring water to a boil in wok, and reduce heat to medium; the water should still be boiling. Place steam-plate on a small wire rack in the middle of the wok. Transfer as many buns on wax paper as will comfortably fit onto steam-plate leaving 1 to 2 inches between the buns. At least 2 inches space should be left between steam-plate and the wok. Cover wok with lid. Steam buns over boiling water for 15 to 20 minutes.

REMOVE LID BEFORE you turn off heat, or else water will drip back onto bun surface and produce yellowish "blisters" on bun surfaces. Continue steaming batches of buns until all are cooked.



# Chinese Turkey Pasta Salad

## Ingredients

2 cups uncooked spiral pasta  
2 cups cubed cooked turkey  
1 1/2 cups fresh or frozen snow peas, thawed  
1/2 cup chopped sweet red pepper  
1/2 cup chopped green pepper  
1/4 cup thinly sliced green onions  
1/4 cup diced celery  
1 (8 ounce) can sliced water chestnuts, drained  
1 (2 ounce) jar diced pimientos, drained  
1 cup mayonnaise  
2 tablespoons soy sauce  
1 teaspoon sugar  
1 teaspoon ground ginger  
1/4 teaspoon hot pepper sauce  
1 cup salted cashew halves, divided

## Directions

Cook pasta according to package directions; drain and rinse in cold water. Place in a large bowl; add the turkey and vegetables.

In a small bowl, combine the mayonnaise, soy sauce, sugar, ginger and hot pepper sauce. Stir in 1/2 cup cashews. Pour over pasta mixture and toss to coat. Cover and refrigerate for at least 1 hour before serving. Sprinkle with remaining cashews.

# Chinese Chicken and Potato Soup

## Ingredients

3 potatoes, cubed  
1 carrot, chopped  
1 turnip, chopped  
1 onion, chopped  
5 cloves garlic, minced  
1 chicken leg  
salt and pepper to taste

## Directions

In a large pot over high heat, combine the potatoes, carrot, turnip, onion, garlic, chicken and water to cover. Bring to a boil and reduce heat to low. Let soup simmer for 45 minutes to 1 hour. Skim fat, if desired, and season with salt and pepper to taste.

Remove chicken leg from the soup and allow it cool. Remove the meat, returning it to the soup, and discard the skin and bones. Simmer for 30 to 45 more minutes, or longer, if desired.

# 'Chinese Buffet' Green Beans

## Ingredients

1 tablespoon oil, peanut or sesame  
2 cloves garlic, thinly sliced  
1 pound fresh green beans, trimmed  
1 tablespoon white sugar  
2 tablespoons oyster sauce  
2 teaspoons soy sauce

## Directions

Heat peanut oil in a wok or large skillet over medium-high heat. Stir in the garlic, and cook until the edges begin to brown, about 20 seconds. Add the green beans; cook and stir until the green beans begin to soften, about 5 minutes. Stir in the sugar, oyster sauce, and soy sauce. Continue cooking and stirring for several minutes until the beans have attained the desired degree of tenderness.

# Chinese-Style Steamed Fish

## Ingredients

1 1/2 pounds halibut, cut into 4 pieces  
3 green onions, cut into 3 inch lengths  
2 fresh mushrooms, sliced  
6 leaves napa cabbage, sliced into 4 inch pieces  
2 slices fresh ginger root, finely chopped  
2 cloves garlic, chopped  
1/4 cup low-sodium soy sauce  
1/8 cup water  
crushed red pepper flakes to taste  
fresh cilantro sprigs, for garnish

## Directions

Arrange 1/2 of the green onions on the bottom of the steaming bowl (it is important to steam in a container in order to retain the steam and juices around the fish). Place 1/2 of the mushrooms and Napa cabbage sections on top of the onions. Place fish on top of the vegetables. Sprinkle ginger, garlic, and red pepper flakes over fish. Top with the remaining green onions, mushrooms, and napa cabbage. Drizzle soy sauce and water over everything.

Place steam bowl in a steamer over 1 inch of boiling water, and cover. Steam for 15 to 20 minutes, or until fish flakes easily. Garnish with cilantro, if desired.

# Chinese New Year Turnip Cake

## Ingredients

2 tablespoons vegetable oil  
8 ounces Chinese dried mushrooms, soaked overnight in water  
1/3 cup dried shrimp, soaked in water overnight and drained  
1 pound pork sausage, sliced  
1 tablespoon vegetable oil  
2 slices fresh ginger root  
3 turnips, shredded  
1 1/2 teaspoons Chinese five-spice powder  
2 teaspoons salt  
1/2 teaspoon chicken bouillon granules  
1 tablespoon ground white pepper  
2/3 pound white rice flour

## Directions

Heat 2 tablespoons oil in a wok or large skillet over high heat. Add mushrooms, shrimp and sausages and saute for 1/2 minute. Remove from skillet and set aside. Heat 1 more tablespoon oil in wok/skillet. Add ginger and saute a bit. Add shredded turnips and stir fry for about 3 minutes (do NOT remove turnip water). Add 5-spice powder, salt, chicken bouillon and white pepper and toss all together until evenly distributed. Extract ginger slices from mixture.

Turn off heat. Top turnip mixture with rice flour and use chopsticks to toss and mix flour in evenly. Add reserved sausage mixture and toss to mix in. Remove mixture from wok/skillet and place into a 9x2 inch deep round cake pan.

Clean wok/skillet, fill with water and bring to a boil. Place cake pan on a round wire rack over boiling water. Reduce heat to low and let simmer, steaming cake 'batter', for 45 minutes. (Note: you can also use a large bamboo steamer if you have one). When 'cake' is steamed through, slice into pieces and serve hot OR cool on wire rack before covering tightly with plastic wrap and placing in refrigerator to chill.

# Jian Bing (Chinese Crepes)

## Ingredients

2 tablespoons millet flour  
2 tablespoons soy milk  
1/2 teaspoon vegetable oil  
1 teaspoon water, if needed  
1 tablespoon Chinese black bean sauce  
1 teaspoon water  
1/2 teaspoon Asian chile pepper sauce, or to taste  
1 teaspoon water  
cooking spray  
1 egg, beaten  
1/2 green onion, sliced  
1 tablespoon torn fresh cilantro leaves  
2 whole crackers

## Directions

Whisk together millet flour, soy milk, and vegetable oil in a bowl to make a batter the consistency of heavy cream. Add a teaspoon of water to thin the batter, if necessary.

Mash the black bean sauce in a small bowl with 1 teaspoon of water to make it easy to spread. In a separate small bowl, mix the hot chili sauce with 1 teaspoon of water. Set the sauces aside.

Spray a large skillet generously with cooking spray, and heat over medium-low heat. Pour the batter into the skillet, and spread evenly to make a thin crepe. Cook the crepe for 1 to 2 minutes, until firm. Pour the egg evenly over the crepe. Cook an additional 1 to 2 minutes, until the egg is set. Sprinkle the crepe with green onion slices and cilantro leaves, pressing them firmly into the cooked egg.

Flip the crepe and spread with bean sauce and chili sauce. Place the crackers in the center of the crepe, leaving about 1/4 inch of space between the two crackers. Flip the top third of the crepe down over the crackers, flip the bottom third up, and then fold the crepe in half so the crackers are stacked on top of each other in a tidy package. Serve hot.

# Chinese Style Sesame Sauce

## Ingredients

1 cup white sugar  
1/4 cup cornstarch  
1 cup chicken broth  
1/2 cup water  
1/8 cup white vinegar  
2 tablespoons dark soy sauce  
2 tablespoons sesame oil  
1 teaspoon chile paste  
1 clove garlic, minced

## Directions

In a saucepan, mix together sugar and cornstarch. Stir in chicken broth, water, vinegar, soy sauce, sesame oil, chile paste, and garlic. Bring to a boil over medium heat, stirring constantly. Reduce heat, and simmer 5 minutes.

# Chinese Almond Cakes

## Ingredients

2 1/2 cups sifted all-purpose flour  
3/4 cup white sugar  
1/4 teaspoon salt  
1 teaspoon baking powder  
3/4 cup butter, softened  
1 egg  
3 tablespoons water  
1 teaspoon almond extract  
36 blanched almonds  
1 egg yolk

## Directions

Sift flour, sugar, salt and baking powder together in a large bowl. Using pastry blender or knives, cut in butter until mixture resembles coarse cornmeal.

Beat the egg together with 2 tablespoons of the water and the almond extract. Add this to the flour mixture and mix with a fork until dough leaves the sides of the bowl.

On a lightly floured surface, knead the dough until it is smooth. Wrap it in foil or cling-wrap and refrigerate for one hour.

Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Form dough into 1 inch balls and place them 3 inch apart on ungreased cookie sheets. Flatten each cookie to about 1/4 inch thick and press an almond into the center of each. Beat egg yolk with 1 tablespoon water and brush on cookies.

Bake 20-25 minutes or until golden brown. Remove to wire rack to cool.



# Chinese Almond Cookies

## Ingredients

1 cup butter (no substitutes),  
softened  
1 cup sugar  
1 egg  
1 teaspoon almond extract  
3 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/4 cup sliced almonds  
1 egg white  
1/2 teaspoon water

## Directions

In a mixing bowl, cream butter and sugar. Beat in egg and extract. Combine the flour, baking soda and salt; gradually add to creamed mixture. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a fork. Sprinkle with almonds.

In a small bowl, beat egg white and water. Brush over cookies. Bake at 325 degrees F for 14-16 minutes or until edges and bottoms are lightly browned. Cool for 2 minutes before removing to wire racks.

# Chinese Peppered Green Beans

## Ingredients

2 tablespoons green peppercorns, drained  
1 cup coarsely chopped cilantro  
1 tablespoon olive oil  
1 pound Chinese yardlong beans  
4 cloves garlic, finely chopped  
2 teaspoons brown sugar  
1 small red chile pepper, seeded and chopped fine  
2 tablespoons water

## Directions

In a small bowl, using the bottom of a glass or jar, crush the peppercorns into a coarse pulp. Stir in the cilantro.

Heat oil in a large wok or skillet over medium-high heat. Stir in beans, garlic, brown sugar, chile pepper, peppercorns and cilantro. Stir-fry for 45 seconds. Pour in the water and cover to steam for about 2 minutes. Serve immediately.

# Chinese Garlic Chicken

## Ingredients

1 1/2 pounds skinless, boneless chicken breasts, cut into bite-size pieces  
1 teaspoon salt  
1/2 teaspoon black pepper  
2 tablespoons all-purpose flour  
2 tablespoons peanut oil  
15 cloves garlic, peeled  
3 tablespoons Shao-Hsing cooking wine or dry sherry  
2 tablespoons light soy sauce  
1 1/3 cups chicken stock

## Directions

Season chicken with salt and black pepper. Toss with flour until coated.

Heat peanut oil in a wok or large skillet over high heat until it begins to smoke. Add chicken, and stir fry until the pieces are lightly browned on the outside, 3 to 5 minutes. Turn heat to medium and stir in whole garlic cloves; continue stir frying for 5 minutes.

Turn heat to low, and add Shao-Hsing wine, soy sauce, and chicken stock. Cover, and simmer for 20 minutes until the chicken is tender. Remove garlic cloves before serving.

# Chinese Chicken Salad III

## Ingredients

3 tablespoons hoisin sauce  
2 tablespoons peanut butter  
2 teaspoons brown sugar  
3/4 teaspoon hot chile paste  
1 teaspoon grated fresh ginger  
3 tablespoons rice wine vinegar  
1 tablespoon sesame oil  
1 pound skinless, boneless  
chicken breast halves  
16 (3.5 inch square) wonton  
wrappers, shredded  
4 cups romaine lettuce - torn,  
washed and dried  
2 cups shredded carrots  
1 bunch green onions, chopped  
1/4 cup chopped fresh cilantro

## Directions

To prepare the dressing, whisk together the hoisin sauce, peanut butter, brown sugar, chili paste, ginger, vinegar and sesame oil.

Grill or broil chicken until cooked, cool and slice.

Preheat oven to 350 degrees F (175 C). Spray a large shallow pan with nonstick vegetable spray, arrange shredded wontons in a single layer and bake 20 minutes or until golden brown. Cool.

In a large bowl, combine the chicken, wontons, lettuce, carrots, green onions and cilantro. Toss with dressing and serve.

# Chinese Noodle Salad

## Ingredients

1/4 cup rice vinegar  
1/4 cup sugar  
1/4 cup vegetable oil  
2 (3 ounce) packages ramen  
noodles with seasoning packet  
1/2 head romaine lettuce,  
chopped  
1 (10 ounce) can mandarin orange  
segments, drained  
1/4 cup slivered almonds

## Directions

In a microwave-safe bowl, mix together vinegar, sugar, and oil. Microwave on high until sugar dissolves, about 1 minute. Mix well, and set aside to cool.

Crush ramen noodles in the packages. Pour into salad dressing.

In a salad bowl, toss romaine lettuce with oranges, almonds, and salad dressing.

# Chinese Steamed Buns with Barbecued Pork

## Ingredients

1 (.25 ounce) envelope active dry yeast  
1 cup lukewarm water  
4 1/2 cups all-purpose flour  
1/4 cup white sugar  
2 tablespoons shortening or vegetable oil  
1/2 cup boiling water  
2 tablespoons sesame oil  
  
2 tablespoons vegetable oil  
1 green onion, thinly sliced  
1 clove garlic, minced  
1/2 pound Asian barbecued pork, cubed  
2 tablespoons light soy sauce  
2 tablespoons oyster sauce  
1 tablespoon white sugar  
1 tablespoon cornstarch  
2 tablespoons water

## Directions

Place the warm water in a large bowl, and sprinkle the yeast over the top. Stir in 1 cup of the flour, and mix thoroughly. Cover with a cloth, and let stand until bubbles appear, about 20 minutes.

Dissolve sugar and shortening in boiling water, and allow to cool to lukewarm. Stir into the yeast mixture along with the remaining flour. When the dough becomes too stiff to stir, turn out onto a lightly floured surface, and knead until smooth, about 10 minutes. Coat a large bowl with sesame oil, and place the dough inside. Turn over to coat, and cover the bowl with a damp cloth. Let rise in a warm place until doubled in size.

Heat 2 tablespoons of oil in a wok over medium-high heat. Add green onions and garlic, and stir-fry for about 30 seconds. Add pork, and fry for a minute, then stir in the soy sauce, oyster sauce, and sugar. Dissolve cornstarch in 2 tablespoons of water, then stir the mixture into the pork. Cook, stirring constantly until the pork is coated with a thickened glaze. Remove to a bowl, and allow to cool.

Remove the dough from the bowl, and roll it out into one long log. Slice the log into 1 inch pieces. Flatten each piece into a 3 inch circle using the palm of your hand or a rolling pin. Place 2 tablespoons of the pork filling onto the center of each circle, and gather up the edges around the filling and pinch together to close the bun. Place each bun seam side down onto a square of aluminum foil. Cover with a towel, and let rise for about 1 hour.

Bring a couple inches of water to boil in a wok. Place a few buns at a time in a steamer, such as a bamboo steamer for a wok, or a fitted steam tray. Cover, and steam buns over briskly boiling water for 10 minutes. Repeat with remaining buns.

# Florns' Chinese Steamed Fish

## Ingredients

1 pound red snapper fillets  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1 tablespoon grated fresh ginger  
1 tablespoon soy sauce  
2 teaspoons sesame oil  
2 shiitake mushrooms, thinly sliced  
1 tomato, quartered  
1/2 fresh red chile pepper, seeded and chopped  
2 sprigs cilantro, finely chopped

## Directions

Bring about 1 1/2 inches of water to boil in a steamer fitted with a basket large enough for the snapper to lie flat. Season snapper with salt and pepper, and place in the steamer basket. Top fish with ginger, and drizzle with soy sauce and sesame oil. Place shiitake mushrooms, tomato, and red chile pepper in the steamer basket.

Steam fish 15 minutes, or until easily flaked with a fork. Sprinkle with cilantro.

# Chinese Barbequed Spareribs

## Ingredients

1/2 cup hoisin sauce  
1/4 cup jellied cranberry sauce  
3 tablespoons reduced sodium soy sauce  
2 tablespoons white wine  
2 tablespoons honey  
1/2 teaspoon red food coloring  
1/2 teaspoon garlic salt  
1/4 teaspoon Chinese five-spice powder  
4 pounds pork spareribs, cut into 1-inch pieces  
2 cups water

## Directions

In a large bowl, blend hoisin sauce, cranberry sauce, soy sauce, white wine, honey, and red food coloring. Mix in garlic salt and Chinese five-spice powder. Place ribs in the mixture. Cover, and marinate in the refrigerator at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Place water in the bottom of a large roasting pan. Arrange ribs on pan rack, and cook 30 minutes in the preheated oven. Cover with remaining sauce mixture, and continue cooking 30 minutes, to an internal temperature of 160 degrees F (70 degrees C).



# Chinese Creamy Corn Soup

## Ingredients

1/2 pound skinless, boneless chicken breast meat - finely chopped  
1 tablespoon sherry  
1/4 teaspoon salt  
2 egg whites  
1 (14.75 ounce) can cream-style corn  
4 cups chicken broth  
2 teaspoons soy sauce  
1/4 cup water  
2 tablespoons cornstarch  
4 slices crisp cooked bacon, crumbled

## Directions

Mince chicken. Mix together with sherry, salt, and egg whites in a large mixing bowl. Add cream style corn, and mix well to blend.

Preheat a wok or large frying pan to medium high. Add chicken broth and soy sauce, and bring to a boil. Add chicken mixture, and return to boil. Reduce heat. Simmer for 3 minutes, stirring frequently to prevent burning.

In a cup, mix together water and cornstarch until well blended. Add cornstarch mixture to simmering soup, stirring constantly. Cook for an additional 2 minutes; soup will thicken slightly. Crumble cooked bacon over individual servings.

# Chinese Roast Pork

## Ingredients

4 pounds bone-in pork roast  
3/4 cup soy sauce  
1/2 cup dry sherry  
1/3 cup honey  
2 cloves garlic, minced  
1/2 teaspoon ground ginger  
1 tablespoon cornstarch  
1 tablespoon water

## Directions

To Marinate: Pierce meaty sides of meat with fork; place roast in a large plastic bag. In a medium bowl combine the soy sauce, sherry, honey, garlic and ginger. Mix well and pour mixture into bag with pork. Press air out of the bag and tie securely. Refrigerate at least 8 hours or overnight, turning bag over occasionally.

Preheat oven to 325 degrees F (165 degrees C).

Remove roast and marinade from refrigerator. Reserving marinade, remove roast and place in a 9x13 inch baking dish. Roast in the preheated oven for 1 hour. Brush with reserved marinade; cover loosely with foil and roast for an additional 1 1/2 hours (or until internal temperature has reached 160 degrees F/70 degrees C), brushing several times with marinade.

Remove roast from oven and let stand 15 minutes. Combine pan drippings with remaining marinade. In a small bowl combine cornstarch with cold water, mix together and add mixture to marinade. Boil marinade mixture for 4 to 5 minutes, or until mixture thickens. Serve with roast.

# Chinese Chicken Fried Rice I

## Ingredients

1/2 tablespoon sesame oil  
1 onion  
1 1/2 pounds cooked, cubed  
chicken meat  
2 tablespoons soy sauce  
2 large carrots, diced  
2 stalks celery, chopped  
1 large red bell pepper, diced  
3/4 cup fresh pea pods, halved  
1/2 large green bell pepper, diced  
6 cups cooked white rice  
2 eggs  
1/3 cup soy sauce

## Directions

Heat oil in a large skillet over medium heat. Add onion and saute until soft, then add chicken and 2 tablespoons soy sauce and stir-fry for 5 to 6 minutes.

Stir in carrots, celery, red bell pepper, pea pods and green bell pepper and stir-fry another 5 minutes. Then add rice and stir thoroughly.

Finally, stir in scrambled eggs and 1/3 cup soy sauce, heat through and serve hot.

# Chinese Chicken Wings

## Ingredients

1 (16 ounce) bottle soy sauce  
3 tablespoons lemon juice  
1 1/2 tablespoons onion powder  
1 1/2 teaspoons garlic powder  
2 bay leaves, crushed  
1 cup orange juice  
5 pounds chicken wings, cut into thirds, tips discarded

## Directions

Whisk together the soy sauce, lemon juice, onion powder, garlic powder, bay leaves, and orange juice in a large glass or ceramic bowl. Add the chicken wings and toss to evenly coat. Cover the bowl with plastic wrap, and marinate in the refrigerator for 8 hours to 2 days.

Preheat an oven to 350 degrees F (175 degrees C).

Bake the chicken wings in the preheated oven until no longer pink at the bone and the juices run clear, 45 to 55 minutes, basting every 10 minutes. For crispier skin, drain the juices from the pan during the last 10 minutes of baking.

# Chinese Tomato Soup: Dutch-Style

## Ingredients

1 quart beef broth  
2 cups tomato juice  
1 tablespoon soy sauce  
2 tablespoons brown sugar  
1/2 cup applesauce  
2 stalks celery, thinly sliced  
1 teaspoon ground ginger  
1/4 teaspoon chili powder

1 green onion, thinly sliced  
1 cup shrimp chips (prawn crackers)

## Directions

Pour beef broth, tomato juice, and soy sauce into a large saucepan. Stir in brown sugar, applesauce, and celery; season with ginger and chili powder. Bring to a boil, then reduce heat to medium-low and simmer 20 minutes. Ladle into serving bowls and garnish with green onions and shrimp chips.

# Chinese Chicken Wings

## Ingredients

2 cups soy sauce  
2 cups brown sugar  
2 tablespoons garlic powder  
5 pounds chicken wings, split and tips discarded

## Directions

Stir the soy sauce, brown sugar, and garlic powder together in a saucepan over medium heat; cook and stir until the sugar melts completely. Remove from heat and allow to cool.

Place the chicken wings in a large bowl. Pour the soy sauce mixture over the wings and toss to coat evenly. Cover the bowl with plastic wrap. Allow chicken to marinate in refrigerator overnight or 8 hours.

Preheat an oven to 350 degrees F (175 degrees C).

Pour the chicken wings and marinade into a 9x13-inch baking dish. Cover the baking dish with aluminum foil.

Bake in the preheated oven until thoroughly hot, about 45 minutes. Remove the aluminum foil from the baking dish and continue baking uncovered another 15 minutes. Serve hot.

# Chinese-Style Peanut Cookie

## Ingredients

3/4 cup roasted peanuts, finely ground  
1 cup all-purpose flour  
1/4 cup corn flour  
1 1/4 cups confectioners' sugar  
1/2 cup vegetable oil  
1 egg yolk, beaten (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Stir together the peanuts, flour, corn flour, and confectioners' sugar in a large bowl until well-combined. Make a well in the center of the peanut mixture. Slowly pour in the vegetable oil and mix with the peanut mixture to make a wet, slightly sticky dough. Pinch off about 2 teaspoons of dough per cookie, and roll into balls about 1/2-inch in diameter. Place the balls on the prepared baking sheets, and brush each with egg yolk, if desired.

Bake in the preheated oven until the cookies are golden brown, 6 to 8 minutes. Let cool on racks.

# Wonder Bread Chinese Chicken Salad Appetizer

## Ingredients

12 slices Wonder® Classic White Bread  
1 (9.75 ounce) can white chunk chicken breast, drained  
1/2 teaspoon ground ginger  
1/4 teaspoon garlic powder  
3 drops hot pepper sauce  
1/2 cup finely chopped green bell pepper  
1/3 cup shredded carrot  
1/4 cup finely chopped red onion  
2 tablespoons light mayonnaise  
Salt and pepper, to taste  
1/4 cup sliced toasted almonds

## Directions

Preheat oven to 400 degrees F.

**Wonder Bread Croustades:** Cut crusts from Wonder Bread and flatten with a rolling pin until quite flat, about 1/8-inch thick. Cut circles from the bread with a 2 1/2-inch round cookie cutter. (You can cut 2 circles from each slice of bread.)

Lightly brush mini-muffin pan with melted butter. Gently press each round of bread into a mini-muffin cup, forming it into a bowl shape. Repeat, making as many Croustades as specified in the recipe.

Bake about 9 to 10 minutes, or until golden brown.

Cool slightly, then remove the Croustades from the pan and allow them to cool completely on a wire rack.

**Chinese Chicken Salad:** Place remaining ingredients, except almonds, in a mixing bowl and blend together.

Fill Croustades and top with toasted almonds.

When serving, plan on 2 filled Croustades per serving.



# Chinese New Year Chocolate Candy

## Ingredients

2 cups semisweet chocolate chips  
2 cups butterscotch chips  
2 1/2 cups dry-roasted peanuts  
4 cups chow mein noodles

## Directions

Butter a 9x13 inch dish.

Melt chocolate and butterscotch chips in the top of a double boiler over simmering water. Remove from heat and stir in peanuts. Stir in noodles until all is well coated. Press into prepared dish. Chill until set; cut into squares.

# Chinese Clay Pot Chicken Rice

## Ingredients

1 whole chicken breast, cut into big chunks  
6 chicken wings, cut into thirds, tips discarded  
1 cup dark soy sauce  
1 tablespoon sesame oil  
8 cloves garlic, smashed  
ground white pepper to taste  
2 links lop chong (Chinese-style sausage)  
6 dried shiitake mushrooms  
2 tablespoons vegetable oil  
1/2 cup dark soy sauce  
1 2/3 cups jasmine rice  
5 tablespoons chile paste  
2 tablespoons grated fresh ginger root  
2 tablespoons fresh lime juice  
1 cup shredded iceberg lettuce

## Directions

Combine the chicken breast, the chicken wings, 1 cup dark soy sauce, the sesame oil, and the garlic in a mixing bowl; season with white pepper. Slice the Chinese sausages on an angle and add to the chicken mixture. Mix well, cover, and chill at least 10 minutes.

Thoroughly rinse the shiitake mushrooms and place in a bowl; pour hot water over the mushrooms; allow the mushrooms to sit submerged until they are soaked and bloated, about 15 minutes. Remove the mushrooms, reserving the liquid. Cut the stalks from the mushrooms and discard. Slice the mushrooms in half and set aside.

Heat the oil in a large, deep skillet over medium heat. Cook the chicken pieces in the hot oil until no longer pink in the center and the juices run clear, 7 to 10 minutes. Drizzle 1/2 cup dark soy sauce over the chicken.

Wash the rice with water until the water comes out nearly clear; drain completely. Combine the rice and 1 1/2 cup of the reserved liquid from the mushrooms in a non-stick pan; bring to a boil. Reduce heat to low; cover and allow to simmer covered for 10 minutes with the heat on. Add the chicken mixture and mushrooms and remove from the heat; allow to sit covered until the rice is completely tender, 15 to 20 minutes.

Stir together the chile paste, ginger, and lime juice in a small bowl; drizzle over the chicken rice and top with shredded lettuce to serve.

# Chicken and Chinese Vegetable Stir-Fry

## Ingredients

14 ounces skinless, boneless chicken breast meat - cut into bite-size pieces  
1/2 cup oyster sauce  
2 tablespoons soy sauce  
  
3 tablespoons vegetable oil  
2 cloves garlic, minced  
1 large onion, chopped  
1/2 cup water  
1 teaspoon ground black pepper  
1 teaspoon white sugar  
1 (8 ounce) can sliced water chestnuts, drained  
1 cup snow peas  
1 small head broccoli, cut into florets  
3 tablespoons cornstarch  
1/4 cup water

## Directions

Combine the chicken, oyster sauce, and soy sauce in a mixing bowl until the chicken is evenly coated with the sauce; set aside.

Heat the vegetable oil in a wok or large skillet over high heat. Stir in the garlic and onion; cook and stir until the onion is limp, about 1 minute. Add the chicken and marinade. Cook and stir until the chicken has browned and is no longer pink, about 10 minutes.

Pour in 1/2 cup of water; season with pepper and sugar. Add the water chestnuts, snow peas, and broccoli. Cover; boil until the vegetables are just tender, about 5 minutes. Dissolve the cornstarch in 1/4 cup of water. Stir into the boiling mixture; cook until thick and no longer cloudy.

# Chinese Firebolt

## Ingredients

1 tablespoon cherry grenadine  
syrup  
1 tablespoon lime juice  
1 (12 fluid ounce) can or bottle  
cola soft drink (such as Coke®)  
1 strip of lemon zest, for garnish

## Directions

Pour the grenadine and lime juice into a tall glass. Pour in the cola to mix. Float a strip of lemon zest on top to garnish.

# Overnight Chinese Daikon Radish Pickles

## Ingredients

1 1/2 cups chopped daikon  
3/4 teaspoon salt  
1 tablespoon rice vinegar  
1/4 teaspoon ground black pepper  
1/4 teaspoon sesame oil (optional)

## Directions

In a mixing bowl, toss daikon with salt. Cover, and refrigerate until 1 to 2 tablespoons of water is released, about 30 minutes.

Drain and rinse daikon, removing as much salt as possible. Pat dry with a paper towel, and return to bowl. Stir in rice vinegar, black pepper and, if desired, sesame oil. Cover, and refrigerate at least 8 hours.

# Chinese Fish

## Ingredients

4 fresh or frozen orange roughy fillets (6 ounces each), thawed  
1 tablespoon canola oil  
1 cup water  
1/3 cup sliced green onions  
2 teaspoons cider vinegar  
2 teaspoons reduced-sodium soy sauce  
2 garlic cloves, minced  
1/2 teaspoon Chinese five-spice powder  
1/8 teaspoon crushed red pepper flakes  
1/4 teaspoon salt  
1/4 teaspoon ground ginger  
1/2 teaspoon sesame oil

## Directions

In a large nonstick skillet, cook fish in canola oil for 2 minutes. Turn and cook 2 minutes longer. Add the next nine ingredients. Cover and simmer for 4 minutes or until fish flakes easily with a fork. Sprinkle with sesame oil.

# Chinese Cocktail Buns

## Ingredients

1/3 cup white sugar  
1 cup milk  
1/4 cup softened butter  
1 tablespoon active dry yeast  
2 1/2 cups all-purpose flour  
1 egg, beaten  
1 cup all-purpose flour, or more if needed

1/4 cup softened butter  
1/2 cup white sugar  
1/2 cup nonfat dry milk powder  
1/2 cup all-purpose flour  
1 cup finely grated fresh coconut

1 egg (optional)  
1 tablespoon sesame seeds, for garnish (optional)

## Directions

Place 1/3 cup sugar and milk in a small saucepan, and stir until the sugar is dissolved. Add 1/4 cup softened butter, and gently warm the mixture until the butter melts and the mixture is warm but not hot (no warmer than about 100 degrees F (40 degrees C)). In a large bowl, stir together the yeast with 2 1/2 cups flour until well blended, and pour the milk mixture into the flour-yeast mixture. Stir in 1 beaten egg, and mix until the mixture forms a sticky, wet dough.

Turn the dough out onto a well-floured surface, and knead for about 10 minutes, gradually kneading in 1 cup of additional flour or as needed to make a smooth, elastic dough. Form the dough into a round ball, place into an oiled bowl, and turn the dough around in the bowl a few times to coat with oil. Cover the bowl with a cloth, and allow dough to rise in a warm place until doubled, about 1 hour.

Cream 1/4 cup softened butter with 1/2 cup of sugar in a bowl until the mixture is light and fluffy, and stir in dry milk powder, 1/2 cup flour, and the coconut until the mixture is smooth and well blended. Set the filling aside.

Working on a floured surface, punch down the dough, and cut into 2 equal pieces. Cut each piece into 8 equal-sized pieces (16 pieces total). Form each piece into an oblong bun, and flatten the bun with a floured rolling pin. Scoop up about 1 tablespoon of filling with a spoon, and place in the center of a bun. Pull and pinch the edges of the dough together to enclose the filling in the bun. Repeat with all dough pieces, and place the filled buns, seam sides down, onto the prepared baking sheets. Cover the buns with a cloth, and allow to rise in a warm place 1 hour.

Preheat an oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.

For a glossy coating, beat 1 egg in a bowl, and brush each bun with a little beaten egg. Sprinkle each bun with a few sesame seeds.

Bake in the preheated oven until the buns are golden brown, 10 to 15 minutes. Allow to cool before serving.

# Chinese Roast Chicken with Gravy

## Ingredients

1 (4 pound) whole chicken  
3/4 cup soy sauce  
1/3 cup sesame oil  
1 cup chicken stock  
1/8 cup cornstarch  
1/4 cup water

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place chicken in a roasting pan. Coat with soy sauce and bake at 400 degrees F (200 degrees C) for 30 minutes; reduce heat to 350 degrees F (175 degrees C) and bake for 1 hour.

Drizzle oil over chicken and bake for another 10 minutes. Remove chicken from oven, place on a platter and keep warm.

To Make Gravy: Put roasting pan on stove; pour chicken stock into pan and bring to a boil, stirring frequently, scraping up bits of caramelized soy sauce. In a small bowl, combine cornstarch and water and mix; stir this mixture into roasting pan and stir until well combined and a nice, thick gravy is made. Serve with roasted chicken.



# Chinese Braised Spare Ribs

## Ingredients

1 pound pork spareribs, cut into 3 inch pieces  
1 tablespoon vegetable oil  
1 (1 inch) piece fresh ginger root, sliced  
5 green onions cut into 2-inch pieces  
1/2 teaspoon ground cinnamon  
2 cups water  
1 1/2 tablespoons soy sauce  
1 teaspoon white sugar  
1 teaspoon rice wine  
1/4 teaspoon salt  
1/4 teaspoon pepper

## Directions

Bring a large pot of water to a boil, then add the spareribs, and cook uncovered for 3 to 5 minutes. Drain in a colander and set aside.

Heat the vegetable oil in a skillet over high heat. Stir in the ginger, green onions, and cinnamon; cook and stir until fragrant. Stir in the spareribs and cook for 3 to 5 minutes. Pour in the water, soy sauce, sugar, and rice wine. Season with salt and pepper. Bring the mixture to a boil, then reduce heat to low and cover. Simmer until the spareribs are tender, about 1 hour.

# Chinese Fried Noodles

## Ingredients

2 (3 ounce) packages Oriental flavored ramen noodles  
3 eggs, beaten  
vegetable oil  
4 green onions, thinly sliced  
1 small carrot, peeled and grated  
1/2 cup green peas  
1/4 cup red bell pepper, minced  
2 tablespoons sesame oil  
soy sauce

## Directions

Boil ramen noodles for 3 minutes, or until softened, without flavor packets. Reserve flavor packets. Drain noodles, and set aside.

Heat 1 tablespoon oil in a small skillet. Scramble eggs in a bowl. Cook and stir in hot oil until firm. Set aside.

In a separate skillet, heat 1 teaspoon of oil over medium heat. Cook and stir green onions in oil for 2 to 3 minutes, or until softened. Transfer to a separate dish, and set aside. Heat another teaspoon of cooking oil in the same skillet. Cook and stir the the carrots, peas, and bell peppers separately in the same manner, setting each aside when done.

Combine 2 tablespoons sesame oil with 1 tablespoon of vegetable oil in a separate skillet or wok. Fry noodles in oil for 3 to 5 minutes over medium heat, turning regularly. Sprinkle soy sauce, sesame oil, and desired amount of reserved ramen seasoning packets over noodles, and toss to coat. Add vegetables, and continue cooking, turning frequently, for another 5 minutes.

# Chinese Chicken Fried Rice II

## Ingredients

- 1 egg
- 1 tablespoon water
- 1 tablespoon butter
- 1 tablespoon vegetable oil
- 1 onion, chopped
- 2 cups cooked white rice, cold
- 2 tablespoons soy sauce
- 1 teaspoon ground black pepper
- 1 cup cooked, chopped chicken meat

## Directions

In a small bowl, beat egg with water. Melt butter in a large skillet over medium low heat. Add egg and leave flat for 1 to 2 minutes. Remove from skillet and cut into shreds.

Heat oil in same skillet; add onion and saute until soft. Then add rice, soy sauce, pepper and chicken. Stir fry together for about 5 minutes, then stir in egg. Serve hot.

# Chinese Chicken Salad

## Ingredients

3 1/2 boneless chicken breast halves, cooked and diced  
1 head lettuce, torn into small pieces  
4 green onions, sliced  
4 stalks celery, sliced thin  
1/2 cup walnuts, chopped  
2 tablespoons sesame seeds, toasted  
6 ounces Chinese noodles, heated briefly to crisp  
6 tablespoons seasoned rice vinegar  
4 tablespoons white sugar  
1 teaspoon salt  
1/2 cup peanut oil

## Directions

In a large salad bowl combine the chicken, lettuce, green onion, celery, nuts, seeds and noodles. Mix all together. Set aside.

To Make Dressing: Put vinegar in a small bowl. Dissolve sugar and salt in vinegar before adding oil. Shake/Beat well.

Add dressing to salad and toss to coat. Serve and enjoy!

# Chinese Tomato and Egg

## Ingredients

1/2 pound boneless pork loin, cut into thin strips  
2 tablespoons soy sauce  
1 tablespoon brandy  
1 teaspoon white sugar  
1 tablespoon cornstarch  
4 eggs  
2 teaspoons salt  
1/2 cup canola oil, divided  
8 large tomatoes, cut into chunks  
1 teaspoon white sugar  
2 bunches green onions, chopped

## Directions

Mix together the pork, soy sauce, brandy, 1 teaspoon sugar, and cornstarch in a bowl, then cover with plastic wrap, and marinate in the refrigerator 4 to 6 hours.

Beat the eggs together with the salt, and set aside. Heat half of the oil in a wok over medium-high heat. Pour in the eggs, and cook until they just begin to coagulate, but are still very raw. Remove from the wok and set aside. Heat the remaining vegetable oil in the wok over high heat. Stir in the tomatoes and remaining 1 teaspoon of sugar. Cover, and allow to simmer until the tomatoes have softened, about 7 minutes.

Mash the tomatoes until the mixture resembles a chunky soup. Stir in the marinated pork, and cook 3 to 4 minutes until the pork is no longer pink in the center. Gently fold in the eggs and green onions. Continue cooking uncovered 2 minutes more to cook the eggs.

# Chinese Chicken Salad II

## Ingredients

- 1 head lettuce
- 1 cup chopped cooked chicken breast
- 1 (8 ounce) can chopped water chestnuts
- 1 bunch green onions, chopped
- 1 cup sliced almonds
- 1 (5 ounce) can chow mein noodles
- 1/2 cup vegetable oil
- 4 tablespoons vinegar
- 4 tablespoons white sugar
- 1/2 teaspoon salt
- 1 pinch ground black pepper
- 1 tablespoon poppy seeds

## Directions

In a small bowl, whisk together the oil, vinegar, sugar, salt, pepper, and poppy seeds, and set aside. Wash lettuce and tear into bite-sized pieces. To a large bowl, first add the lettuce, then the onions, water chestnuts, and chicken. Just before serving, top with the almonds, noodles and dressing, and toss lightly.

# Chinese Corn Soup

## Ingredients

5 cups chicken broth  
1 (14.75 ounce) can cream-style corn  
1/4 cup butter  
1 stalk celery, cut into bite-size pieces  
1 onion, cut into bite-size pieces  
1 1/2 tablespoons all-purpose flour  
1 teaspoon ground nutmeg, or to taste  
1 egg, or more as desired  
fresh ground pepper (optional)

## Directions

Heat the chicken broth in a saucepan over medium heat, and stir in the can of corn. Let the mixture heat to a boil, stirring occasionally, and reduce heat to a simmer.

In a skillet over medium-low heat, melt the butter and cook and stir the celery and onion until tender, about 5 minutes. Stir in the flour, and cook and stir for about 2 minutes to remove the raw taste from the flour. Add the vegetable mixture to the saucepan, whisking in the flour to avoid lumps, and stir in the nutmeg. Let the soup return to a simmer.

Whisk the egg in a bowl until thoroughly beaten. Stir the soup slowly in a clockwise circular motion, and slowly pour the egg into the moving soup. Stir the egg lightly through the soup with a fork to produce egg strands, and sprinkle with black pepper to serve.

# Chinese Style Stuffed Mushrooms

## Ingredients

15 large fresh mushrooms, stems removed  
1/2 pound ground pork  
1/4 slice Chinese salted turnip (chung choi), rinsed and chopped  
1 tablespoon soy sauce  
3 tablespoons finely chopped canned water chestnuts  
1/4 teaspoon salt  
1/4 teaspoon white sugar

## Directions

Remove stems from mushrooms and discard or save for another use. Wipe caps clean with a dry towel.

In a bowl, combine the pork, turnip, soy sauce, water chestnuts, salt, and sugar until thoroughly mixed. Spoon stuffing tightly into mushroom caps. Arrange in a steamer basket, stuffing side up, over boiling water. Cover, and cook for 30 minutes. Serve hot.



# Chinese Five Spice Chicken

## Ingredients

2 whole bone-in chicken breasts,  
with skin  
2 teaspoons Chinese five-spice  
powder  
1 teaspoon garlic powder  
salt and pepper to taste  
1 tablespoon olive oil

## Directions

Rinse chicken breasts and pat dry. Sprinkle with five-spice powder, garlic powder, salt and pepper. Wrap tightly in aluminum foil and refrigerate to 'marinate' for at least 2 hours.

Preheat oven to 350 degrees F (175 degrees C).

Remove wrapping from chicken breasts and place them in a lightly greased 9x13 inch baking dish. Drizzle with olive oil and bake at 350 degrees F (175 degrees C) for 45 minutes, or until cooked through and juices run clear.

# Easy Yummy Chinese Chicken Salad

## Ingredients

3/4 cup vegetable oil  
5 tablespoons seasoned rice vinegar  
3 teaspoons soy sauce  
3 (3 ounce) packages chicken flavored ramen noodles  
1 large head cabbage, shredded  
1 head iceberg lettuce - rinsed, dried, and shredded  
1 bunch green onions, chopped  
12 ounces canned chicken, drained  
1 cup toasted and sliced almonds  
3 tablespoons chopped fresh cilantro

## Directions

In a saucepan over medium heat, whisk together the vegetable oil, rice vinegar, soy sauce and ramen noodle flavor packets. Bring dressing to the point of boiling, remove from heat and refrigerate until chilled.

In a large bowl, combine the cabbage, lettuce, green onions, broken noodles, chicken and almonds.

Pour dressing over salad and toss to coat. Sprinkle with fresh cilantro and serve.

# Chinese Shrimp and Tofu Soup

## Ingredients

1 tablespoon vegetable oil  
2 cloves garlic, minced  
1 (1/2 inch) piece fresh ginger root, minced  
6 ounces raw small shrimp, shelled and deveined  
1 quart chicken stock  
8 ounces tofu, diced small  
1/3 cup frozen peas, thawed  
1 teaspoon salt  
1/2 teaspoon black pepper  
1 tablespoon cornstarch

## Directions

Heat the oil in a large saucepan or wok over high heat. Cook the garlic and ginger until fragrant and lightly browned. Stir in the shrimp, and stir fry until cooked, then remove and set aside. Pour in the chicken stock and bring to a boil. Reduce heat to medium, add the tofu and peas, season with salt and pepper, then return to a simmer. Mix the cornstarch with a little water to form a thin paste. Stir the cornstarch into the soup and continue to simmer until clear and thickened, about 1 minute. Stir the shrimp back into the soup and serve.

# Chinese Pasta Salad

## Ingredients

1 medium head cabbage,  
shredded  
4 green onions, sliced  
1/2 cup slivered almonds  
1 (3 ounce) package ramen  
noodles with seasoning packet  
1/2 cup chopped fresh cilantro  
1/4 cup vegetable oil  
1/2 cup rice wine vinegar

## Directions

In large bowl, combine cabbage, green onion and almonds. Crush ramen noodles and add to bowl with cilantro. Toss.

In small bowl, combine oil, vinegar and contents of ramen noodle seasoning packet. Toss dressing with cabbage mixture. Serve.

# Chinese Steamed Cake

## Ingredients

6 eggs  
1 1/4 cups white sugar  
2 1/2 tablespoons water  
1 1/2 cups cake flour  
1/2 teaspoon baking powder  
1 1/2 teaspoons almond extract  
1/4 cup confectioners' sugar for dusting

## Directions

Arrange a large bamboo steamer or a large vegetable steamer over simmering water. Make sure it is large enough to hold the baking pan. Line a 9 inch square pan with waxed paper.

Separate the eggs. Place the yolks in a large bowl along with the sugar and water. Beat with an electric mixer on medium speed until the mixture has increased about three times in volume. Whisk together the flour and the baking powder; sift this over the egg mixture, and fold in gently. Blend in the extract.

Whip the egg whites in a clean bowl to stiff, not dry, peaks. Fold into yolk base. Pour the batter into the prepared pan, and smooth out to edges. Rap the pan on the counter to get rid of large air bubbles.

Place the pan into the steamer. Cover the top of the steamer with a kitchen towel, and place the lid on top; the towel will absorb any steam that collects on top from dripping onto the cake. Steam for about 20 minutes, or until a toothpick inserted into the center comes out clean. Cool on a wire rack. Dust with confectioner's sugar.

# Chinese Eggplant Fries

## Ingredients

2 cups all-purpose flour  
1 cup cornmeal  
1 pinch cayenne pepper, or to taste  
salt and pepper to taste  
2 eggs, beaten  
3 tablespoons vegetable oil  
2 eggplants, peeled and sliced into fries

## Directions

In a shallow bowl, stir together the flour, cornmeal, cayenne pepper, salt, and black pepper. Place the eggs in a separate bowl.

Heat the oil in a large skillet over medium heat. A few at a time, dip the eggplant pieces into the egg, then into the flour mixture, then back into the egg, and back into the flour mixture. Fry the eggplant in the hot oil until golden brown. Drain on paper towels, and serve immediately.

# Chinese Roasted Chicken

## Ingredients

1 (4 pound) fresh or thawed whole roasting chicken  
2 tablespoons Kikkoman Lite Soy Sauce  
2 teaspoons dry sherry  
1 teaspoon vegetable oil  
1 large clove garlic, pressed  
1/2 teaspoon fennel seed, crushed  
1/2 teaspoon ground ginger  
1/4 teaspoon sugar  
1/8 teaspoon ground cloves

## Directions

Remove and discard giblets and neck from chicken. Rinse chicken under cold running water; drain well and pat dry with paper towels. Pierce chicken thoroughly with fork. Place chicken, breast side up, in shallow, foil-lined roasting pan.

Combine lite soy sauce, sherry, oil, garlic, fennel, ginger, sugar and cloves. Brush cavity and skin thoroughly with sauce mixture.

Roast in 325 degrees F. oven 1 hour and 45 minutes, or until meat thermometer inserted into thigh registers 180, brushing chicken occasionally with remaining sauce mixture during last 40 minutes of roasting time.

Remove chicken from oven and let stand 10 minutes before carving.

# Chinese Pearl Meatballs

## Ingredients

1/2 cup uncooked glutinous (sticky) white rice, rinsed  
2/3 pound ground pork  
2 tablespoons water  
1 tablespoon Chinese cooking wine  
1 tablespoon cornstarch  
1 tablespoon soy sauce  
1 small onion, chopped  
1/2 teaspoon grated fresh ginger  
1/2 teaspoon minced garlic  
1/2 teaspoon salt  
1 dash ground black pepper  
2 leaves Chinese cabbage

## Directions

Place the rice in a bowl with enough water to cover. Allow to soak 2 hours. Drain and pour onto a platter.

Mix the ground pork, water, wine, cornstarch, soy sauce, onion, ginger, garlic, salt, and pepper in a bowl until all ingredients are evenly mixed. Divide and roll the mixture into balls 1-1/2 to 2 inches in size. Roll the meatballs in the soaked glutinous rice to coat completely.

Line a large bamboo steamer with the cabbage leaves. Arrange the meatballs atop the cabbage leaves.

Bring a large pot of water to a boil over high heat; place a bamboo steamer over the boiling water. Steam the meatballs until no longer pink in the center, about 30 minutes.



# Chinese Egg Dumplings

## Ingredients

4 eggs  
2 teaspoons cornstarch  
1 teaspoon water  
1/4 teaspoon salt

3 ounces ground pork  
3 water chestnuts, minced  
1 1/2 teaspoons finely chopped green onions  
1 teaspoon cornstarch  
1/2 teaspoon finely shredded fresh ginger  
1/2 teaspoon white sugar  
1/2 teaspoon salt  
1/4 teaspoon toasted sesame oil

3/4 cup chicken broth  
1 tablespoon soy sauce  
1/2 teaspoon dry sherry  
1/4 teaspoon salt  
1/2 teaspoon white sugar  
1/4 teaspoon black pepper

## Directions

Whisk together the eggs, 2 teaspoons of cornstarch, water, and 1/4 teaspoon of salt in a bowl, and let stand for 25 minutes.

Mix the pork, water chestnuts, green onions, 1 teaspoon cornstarch, ginger, 1/2 teaspoon sugar, 1/2 teaspoon salt, and toasted sesame oil in a bowl, kneading the mixture till well-combined. Cover the bowl with plastic wrap, and let rest in refrigerator until needed.

To make wrappers, spray a nonstick skillet with cooking spray and heat over medium heat. Slowly pour about 1 tablespoon of the egg mixture into the skillet, and tilt the skillet to spread the batter, forming a flat circle about 3 inches in diameter. Let the egg wrapper cook until firm on the bottom but still moist on top, about 1 minute. Stack the finished egg wrappers on a wax-paper-lined plate as you finish them, and let cool.

Stir together the chicken broth, soy sauce, sherry, 1/4 teaspoon salt, 1/2 teaspoon sugar, and black pepper in a saucepan, and heat to a simmer over medium-low heat.

Place about 1 teaspoon of the pork filling into the center of each wrapper, fold the wrapper over to make a half-moon shape, and gently press the wrapper together to seal. Drop the filled dumplings into the seasoned chicken broth and simmer them until the filling is cooked through, 10 to 15 minutes. Serve with broth.

# Chinese Take-Out Shrimp with Garlic

## Ingredients

2 tablespoons canola oil  
10 cloves garlic, chopped  
1 teaspoon minced fresh ginger root  
1 (8 ounce) can sliced water chestnuts, drained  
1 cup snow peas  
1 cup small white button mushrooms  
1 teaspoon crushed red pepper flakes  
1/2 teaspoon salt  
1 teaspoon ground black pepper  
1 pound peeled and deveined jumbo shrimp  
1/2 cup chicken broth  
1 tablespoon rice vinegar  
2 tablespoons fish sauce  
2 tablespoons dry sherry  
1 tablespoon cornstarch  
1 tablespoon water

## Directions

Heat oil in wok or large skillet until very hot. Cook and stir garlic and ginger in the hot oil until fragrant, about 30 seconds. Add the water chestnuts, snow peas, mushrooms, red pepper flakes, salt, pepper, and shrimp to the pan. Cook, stirring, until shrimp turns pink, 2 to 3 minutes.

Combine the chicken broth, rice vinegar, fish sauce, and dry sherry in a small bowl. Pour into the shrimp mixture; cook and stir briefly to combine. Combine the cornstarch and water and stir into the wok. Stir until sauce has thickened, about 2 minutes.

# Chinese-Style Cabbage

## Ingredients

1 1/2 cups shredded Chinese cabbage  
1/2 cup sliced celery  
1/3 cup chopped onion  
1 tablespoon vegetable oil  
1/8 teaspoon salt  
Dash pepper  
1 1/2 teaspoons soy sauce

## Directions

In a small skillet, saute the cabbage, celery and onion in oil for 4-5 minutes or until crisp-tender. Sprinkle with salt, pepper and soy sauce.

# Quick Chinese-Style Vermicelli (Rice Noodles)

## Ingredients

1 (8 ounce) package dried rice noodles  
2 tablespoons vegetable oil  
1 clove garlic, minced  
1 tablespoon soy sauce  
1/2 tablespoon chili sauce  
salt and pepper to taste  
1 green onion, chopped

## Directions

Bring a large pot of water to a boil. Add rice noodles, and cook for 4 to 5 minutes or until al dente; drain.

Heat oil in a large skillet over medium heat. Saute garlic until tender. Stir in noodles, and season with soy sauce, chili sauce, salt and pepper. Sprinkle top with chopped green onion.

# Chinese Chews I

## Ingredients

2 cups pureed dates  
2 cups white sugar  
2 teaspoons baking powder  
4 eggs  
2 cups ground pecans  
1 1/2 cups cake flour  
1/2 teaspoon salt  
1/2 cup confectioners' sugar

## Directions

Preheat oven to 350 degrees F (180 degrees C).

Mix dry ingredients except confectioner's sugar. Add nuts and dates.

Then add eggs which have been lightly beaten. Mix well.

Press mixture into ungreased cookie sheet as thin as possible. Bake for 15-20 minutes.

Cut into 1 -2 inch squares while hot. Roll into balls as soon as the squares are cool enough to handle then roll in confectioner's sugar. Allow to cool completely before eating.

# Chinese Style Ground Pork and Tofu

## Ingredients

2 cloves garlic, minced  
2 tablespoons olive oil  
1 pound ground pork  
1 (14 ounce) package firm tofu,  
cubed  
1 tablespoon spicy black bean  
sauce  
soy sauce to taste  
2 tablespoons dry sherry  
1 bunch green onions, chopped

## Directions

Cook garlic in the olive oil over medium-high heat in a large saucepan until lightly browned and fragrant. Add the ground pork and brown, stirring frequently to break it up. Stir in the tofu, reduce the heat to medium, and cook to reheat, stirring occasionally, about three minutes. Season with black bean sauce, soy sauce, sherry, and green onions.

# Chinese Braised Zucchini

## Ingredients

2 tablespoons sesame oil  
1 small yellow onion, diced  
3 cloves garlic, minced  
1 tablespoon Chinese black bean sauce  
2 Thai chile peppers, seeded and chopped  
4 zucchinis, cut into 1/2-inch slices  
1 tablespoon minced fresh ginger root  
1 tablespoon soy sauce  
1/4 cup water

## Directions

Heat the sesame oil in a wok or large skillet over medium-high heat. Stir fry the onion and garlic in the hot oil until the onion begins to soften, about 2 minutes. Stir in the black bean sauce and chile peppers, and continue stir frying about 30 seconds to coat the onions with the black bean sauce.

Stir in the zucchini, ginger, soy sauce, and water. Cover, reduce the heat to medium-low, and cook for 15 minutes until the zucchini is soft, stirring occasionally.

# Quick Chinese Chicken Salad

## Ingredients

1/4 cup rice vinegar  
1 tablespoon sugar  
3 tablespoons Kikkoman Soy Sauce  
2 tablespoons vegetable oil  
1 teaspoon Oriental sesame oil  
1 (16 ounce) package mixed salad greens, washed and drained  
1/4 cup chopped fresh cilantro or parsley  
2 medium-size cooked chicken breast halves, skinned, boned and shredded

## Directions

Combine vinegar, sugar, soy sauce, vegetable and sesame oils in large bowl, stirring until sugar dissolves.

Add salad mixture and cilantro, tossing to coat all pieces.

Add chicken; toss to combine. Serve immediately.



# Chinese Dan-Bin

## Ingredients

1 slice bacon  
1 egg, beaten  
1 (6 inch) corn tortilla  
1/4 cup sweet corn kernels  
1 tablespoon smooth salsa

## Directions

Fry the slice of bacon in a skillet over medium-high heat. Set aside. Reduce the heat to medium. Pour the egg into the skillet, and sprinkle with corn. Cook for less than 10 seconds.

Lay the tortilla over the whole egg. After the egg is firm and attached to the tortilla, flip over, and lay the bacon on top. Put salsa over the bacon, and wrap. Remove from the skillet, cut into small pieces and serve hot.

# Chinese Pork Chops

## Ingredients

1/2 cup soy sauce  
1/4 cup brown sugar  
2 tablespoons lemon juice  
1 tablespoon vegetable oil  
1/2 teaspoon ground ginger  
1/8 teaspoon garlic powder  
6 boneless pork chops

## Directions

In a bowl, mix the soy sauce, brown sugar, lemon juice, vegetable oil, ginger, and garlic powder. Set aside some of the mixture in a separate bowl for marinating during cooking. Pierce the pork chops on both sides with a fork, place in a large resealable plastic bag, and cover with the remaining marinade mixture. Refrigerate 6 to 8 hours.

Preheat the grill for high heat.

Lightly oil the grill grate. Discard marinade, and grill pork chops 6 to 8 minutes per side, or to desired doneness, marinating often with the reserved portion of the marinade.

# Chinese Steamed Buns

## Ingredients

1 tablespoon active dry yeast  
1 teaspoon white sugar  
1/4 cup all-purpose flour  
1/4 cup water  
1/2 cup warm water  
1 1/2 cups all-purpose flour  
1/4 teaspoon salt  
2 tablespoons white sugar  
1 tablespoon vegetable oil  
1/2 teaspoon baking powder

## Directions

Mix together yeast, 1 teaspoon sugar, 1/4 cup flour, and 1/4 cup warm water. Allow to stand for 30 minutes.

Mix in 1/2 cup warm water, flour, salt, 2 tablespoons sugar, and vegetable oil. Knead until dough surface is smooth and elastic. Roll over in a greased bowl, and let stand until triple in size, about 2 1/2 to 3 hours.

Punch down dough, and spread out on a floured board. Sprinkle baking powder evenly on surface, and knead for 5 minutes. Divide dough into 2 parts, and place the piece you are not working with in a covered bowl. Divide each half into 12 parts. Shape each part into a ball with smooth surface up. Put each ball on a wax paper square. Let stand covered until double, about 30 minutes.

Bring water to a boil in wok, and reduce heat to medium; the water should still be boiling. Place steam-plate on a small wire rack in the middle of the wok. Transfer as many buns on wax paper as will comfortably fit onto steam-plate leaving 1 to 2 inches between the buns. At least 2 inches space should be left between steam-plate and the wok. Cover wok with lid. Steam buns over boiling water for 15 minutes.

REMOVE LID BEFORE you turn off heat, or else water will drip back onto bun surface and produce yellowish "blisters" on bun surfaces. Continue steaming batches of buns until all are cooked.

# Chinese Ham Stew

## Ingredients

1 (5 pound) pork leg, cut into bite size pieces  
4 ounces dried wood ear mushrooms  
5 tablespoons soy sauce  
10 cloves minced garlic  
4 cups water

## Directions

Wash garlic and leave skin intact; wash and soak all of the mushrooms until soft.

Put the pork, mushrooms, soy sauce and garlic in a large pot. Add water, put heat on low, and let simmer for 1 to 1 1/2 hours, or until internal temperature of pork has reached 160 degrees F (70 degrees C).

# Authentic Chinese Egg Rolls (from a Chinese

## Ingredients

4 teaspoons vegetable oil  
3 eggs, beaten  
1 medium head cabbage, finely shredded  
1/2 carrot, julienned  
1 (8 ounce) can shredded bamboo shoots  
1 cup dried, shredded wood ear mushroom, rehydrated  
1 pound Chinese barbequed or roasted pork, cut into matchsticks  
2 green onions, thinly sliced  
2 1/2 teaspoons soy sauce  
1 teaspoon salt  
1 teaspoon sugar  
1/2 teaspoon monosodium glutamate (MSG)  
1 (14 ounce) package egg roll wrappers  
1 egg white, beaten  
4 cups oil for frying, or as needed

## Directions

Heat 1 teaspoon vegetable oil in a wok or large skillet over medium heat. Pour in beaten eggs and cook, without stirring, until firmed. Flip the eggs over and cook for an additional 20 seconds to firm the other side. Set egg pancake aside to cool, then slice into thin strips.

Heat the remaining vegetable oil in a wok or large skillet over high heat. Stir in cabbage and carrot; cook for 2 minutes to wilt. Add bamboo, mushroom, pork, green onions, soy sauce, salt, sugar, and MSG; continue cooking until the vegetables soften, about 6 minutes. Stir in sliced egg, then spread mixture out onto a pan, and refrigerate until cold, about 1 hour.

To assemble the egg rolls, place a wrapper onto your work surface with one corner pointing towards you. Place about 3 tablespoons of cooled filling in a heap onto the bottom third of the wrapper. Brush a little beaten egg white onto the top two edges of the wrapper, then fold the bottom corner over the filling and roll firmly to the halfway point. Fold the left and right sides snugly over the egg roll, then continue rolling until the top corners seal the egg roll with the egg white. Repeat with remaining egg roll wrappers, covering finished egg rolls with plastic wrap to keep from drying out.

Heat about 6-inches of oil in a wok or deep-fryer to 350 degrees F (175 degrees C).

Fry egg rolls 3 or 4 at a time until golden brown, 5 to 7 minutes. Drain on paper towels.

# Chinese Happy Family

## Ingredients

3 skinless, boneless chicken breast halves - cut into strips  
2 tablespoons olive oil  
1 onion, sliced  
1 red bell pepper, seeded and cubed  
1 yellow bell pepper, seeded and cubed  
1 (15 ounce) can baby corn, drained  
1 tablespoon white sugar  
1 (16 ounce) package frozen stir-fry vegetables  
1 cup water  
1 tablespoon cornstarch  
1 tablespoon soy sauce

## Directions

Preheat an indoor grill, and coat with cooking spray. Place the chicken strips on the grill, and cook for about 7 minutes. Allow them to cool slightly, then cut into cubes.

While the chicken is cooking, heat the oil in a large skillet over medium heat. Place the onion rings in the skillet, and cook for a few minutes. Add the red and yellow pepper, baby corn, and the stir-fry vegetables. Increase the heat to medium-high; cook and stir for about 15 minutes.

Sprinkle in the sugar and salt. Stir in the chicken. Dissolve the cornstarch in water, and pour into the skillet along with the soy sauce. Cook and stir until the sauce thickens.

# Shrimp Chinese Chow Mein

## Ingredients

2 cups chopped celery  
1 onion, diced  
1 red bell pepper, sliced  
1 pound fresh shrimp, peeled and deveined  
1 (15 ounce) can mixed vegetables, drained  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/4 cup soy sauce  
1/2 cup green bell pepper, chopped  
4 cups chow mein noodles

## Directions

In a large saucepan, combine celery, onions, red pepper, and shrimp. Cook over medium heat until shrimp are pink.

Mix in canned vegetables and mushroom soup, soy sauce, and green pepper.

Heat thoroughly. Serve over chow mein noodles.

# Chinese Yam Pudding

## Ingredients

1 pound yams, peeled and cubed  
2 cups white sugar  
2 tablespoons vegetable oil

## Directions

Place a metal steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Cover, bring the water to a boil, and add the yam cubes. Cover, and steam until very tender, about 30 minutes.

Place the steamed yam cubes into a bowl, and mash them with the sugar and vegetable oil until very smooth.

Clean the steamer insert, and line with parchment paper. Place the mashed yam pudding into the steamer over a saucepan of water as before; bring to a boil, cover, and steam for 30 minutes. Serve hot.



# Chinese Chicken Rice Salad

## Ingredients

- 1 cup brown rice
- 2 1/2 cups water
- 2 tablespoons olive oil
- 3 tablespoons lemon juice
- 3 tablespoons soy sauce
- 1 teaspoon minced fresh ginger root
- 1 teaspoon teriyaki sauce
- salt and black pepper to taste
- 2 cups chopped, cooked chicken breast meat
- 1 cup sliced celery
- 1 cup sliced water chestnuts
- 1 cup sliced fresh mushrooms
- 1/2 cup diced green onion
- 1/2 cup diced red bell pepper

## Directions

Place the rice and water in a saucepan and bring to a boil. Reduce heat to low, cover, and simmer until water is absorbed, about 45 minutes. Set aside to cool.

To make the dressing, whisk together the oil, lemon juice, soy sauce, ginger, and teriyaki sauce in a small bowl. Season with salt and pepper.

In a large bowl, mix together the cooked rice and chicken. Stir in celery, water chestnuts, mushrooms, green onion, and red pepper. Mix with the dressing to coat. Cover and refrigerate 8 hours or overnight. Toss gently before serving.

# Chinese Cabbage Salad II

## Ingredients

3 tablespoons red wine vinegar  
2 tablespoons white sugar  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1 (3 ounce) package chicken flavored ramen noodles, crushed, seasoning packet reserved  
1/2 cup vegetable oil  
1 (16 ounce) package broccoli coleslaw mix  
1/2 cup chopped green onions  
4 ounces toasted slivered almonds  
1/4 cup sesame seeds, toasted

## Directions

In a small saucepan, cook the vinegar and sugar over medium heat until dissolved. Remove from heat and stir in salt, pepper, ramen seasoning packet and oil. Set aside to cool.

In a large bowl, combine the uncooked ramen noodles, broccoli coleslaw mix, and green onions. Pour dressing over salad; toss evenly to coat. Refrigerate until chilled.

Sprinkle with almonds and sesame seeds before serving.

# Chinese Cabbage Salad

## Ingredients

2 tablespoons sesame seeds  
1 1/2 tablespoons rice vinegar  
1/2 teaspoon sesame oil  
2 tablespoons white sugar  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
1/3 cup olive oil  
4 cups shredded cabbage  
2 carrots, shredded  
1 (3 ounce) package ramen  
noodles, crushed

## Directions

In a small skillet, toast sesame seeds over medium heat until golden brown and fragrant.

In a small bowl, mix together vinegar, sesame oil, olive oil, sugar, salt, pepper, and ramen seasoning packet.

In a large bowl, mix together cabbage, carrots, and crushed ramen noodles. Toss with dressing to coat evenly. Top with toasted sesame seeds.

# Chinese Broccoli

## Ingredients

- 1 bunch Gai Lan (Chinese broccoli), trimmed
- 2 tablespoons white sugar
- 1 tablespoon cornstarch
- 2 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon sesame oil
- 3 tablespoons hoisin sauce
- 1 teaspoon minced fresh ginger root
- 2 cloves garlic, minced

## Directions

Bring a large pot of lightly salted water to a boil. Add the Chinese broccoli and cook uncovered until just tender, about 4 minutes. Drain and set aside.

Meanwhile, whisk the sugar, cornstarch, soy sauce, vinegar, sesame oil, hoisin sauce, ginger, and garlic together in a small saucepan over medium heat until thickened and no longer cloudy, 5 to 7 minutes. Toss the broccoli in the sauce and serve.

# Beefy Chinese Dumplings

## Ingredients

1 1/2 pounds ground beef  
2 cups shredded Chinese cabbage  
1 carrot, shredded  
1 onion, minced  
1 egg  
1 teaspoon sugar  
1 teaspoon salt  
1 tablespoon soy sauce  
1 tablespoon vegetable oil  
1 (14 ounce) package wonton wrappers

## Directions

In a large bowl, mix together beef, cabbage, carrot, and onion. Stir in the egg, sugar, salt, soy sauce, and vegetable oil.

Place a large teaspoonful of filling in the center of a dumpling skin. Moisten the edges of a wonton with a few drops of water. Then fold the dumpling in half, and pinch the edges together to seal. Create a ripple pattern along the pinched edge by pinching and gently pushing together small segments of it. Repeat with remaining dumplings.

Boil the dumplings in water until they float to the top, about 5 minutes.

# Hot and Sour Chinese Eggplant

## Ingredients

2 long Chinese eggplants, cubed  
1 1/2 tablespoons soy sauce  
1 tablespoon red wine vinegar  
1 tablespoon white sugar  
1 green chile pepper, chopped  
1 teaspoon cornstarch  
1/2 teaspoon chili oil, or to taste  
2 teaspoons salt  
2 tablespoons vegetable oil

## Directions

Place the eggplant cubes into a large bowl, and sprinkle with salt. Fill with enough water to cover, and let stand for 30 minutes. Rinse well, and drain on paper towels.

In a small bowl, stir together the soy sauce, red wine vinegar, sugar, chile pepper, cornstarch and chili oil. Set the sauce aside.

Heat the vegetable oil in a large skillet or wok over medium-high heat. Fry the eggplant until it is tender and begins to brown, 5 to 10 minutes. Pour in the sauce, and cook and stir until the sauce is thick and the eggplant is evenly coated. Serve immediately.

# Chinese Almond Chicken

## Ingredients

3 tablespoons soy sauce  
3/4 teaspoon salt  
1 teaspoon cornstarch  
2 teaspoons sherry  
3 pounds chicken, skin removed,  
meat removed from bones and cut  
into bite sized pieces  
1 1/2 cups peanut oil for frying  
1 cup blanched almonds  
1/3 cup sliced mushrooms  
1/2 cup diagonally sliced bamboo  
shoots  
1/2 cup diagonally sliced celery  
1/4 cup thinly sliced onion  
10 whole water chestnuts, thinly  
sliced  
1/4 cup peanut oil  
1/3 cup chicken stock

## Directions

Mix the soy sauce, salt, cornstarch, and sherry in a large bowl. Stir in chicken; cover and refrigerate.

Heat 1 1/2 cups of the peanut oil in a large, deep skillet. Fry almonds in the oil until golden, about 1 minute. Drain fried almonds on a paper towel.

Drain all but 3 tablespoons of oil from the skillet. Stir in the mushrooms, bamboo shoots, celery, onion, and water chestnuts. Cook and stir vegetables for 1 minute. Remove from skillet.

Heat 1/4 cup oil in the skillet. Cook and stir the marinated chicken in hot oil until no longer pink in the center, and the juices run clear, 3 to 5 minutes. Stir in cooked vegetables, chicken stock, and reserved soy sauce mixture; simmer until thickened, 1 to 2 minutes. Stir in fried almonds before serving.

# Spicy Chinese Barbeque Riblets

## Ingredients

1 cup hoisin sauce  
1/3 cup white wine  
1/2 cup soy sauce  
1 cup white sugar  
1/2 cup tomato paste  
1/4 cup chopped garlic  
2 tablespoons hot pepper sauce  
(such as Tabasco®), or to taste  
2 pounds baby back ribs, cut into  
1-inch riblets

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the hoisin sauce, white wine, soy sauce, sugar, tomato paste, garlic, and hot sauce in large bowl; mix well.

Place the riblets in a large roasting pan and bake in the preheated oven, uncovered, for 45 minutes. Pour sauce over riblets and toss to coat. Return the pan to the oven; bake, stirring often, until ribs are tender and sauce has thickened, about 45 minutes.



# Chinese Spicy Hot And Sour Soup

## Ingredients

5 dried wood ear mushrooms  
4 dried shiitake mushrooms  
8 dried tiger lily buds  
4 cups chicken stock  
1/3 cup diced bamboo shoots  
1/3 cup lean ground pork  
1 teaspoon soy sauce  
1/2 teaspoon white sugar  
1 teaspoon salt  
1/2 teaspoon ground white pepper  
2 tablespoons red wine vinegar  
2 tablespoons cornstarch  
3 tablespoons water  
1/2 (16 ounce) package firm tofu, cubed  
1 egg, lightly beaten  
1 teaspoon sesame oil  
2 tablespoons thinly sliced green onion

## Directions

Soak the dried mushrooms and tiger lily buds in warm water for 20 minutes. After trimming off any tough stems, slice the mushrooms. With the fingers, shred the tiger lily stems.

Place the mushrooms, tiger lily buds, stock, bamboo shoots, and shredded pork into a saucepan. Bring to a boil, and simmer for 10 minutes.

Stir in soy sauce, sugar, salt, white pepper, and vinegar. Combine cornstarch with 3 tablespoons water. Add a little of the hot soup to the cornstarch, and then return all to the pan. Heat to boiling, stirring. Add the bean curd, and cook 1 to 2 minutes.

Just before serving, turn off the heat. Stir the egg in gradually. Mix in sesame oil. Sprinkle each serving with scallions.

# Chinese Shrimp Salad

## Ingredients

1 (11 ounce) can lychee fruit,  
drained with juice reserved  
1 pound cooked shrimp - peeled  
and deveined  
3 Fuji apples - peeled, cored and  
cubed  
1 tablespoon lemon juice  
1/4 cup mayonnaise

## Directions

In a large bowl, combine lychees, shrimp and apples. Stir in lemon juice and 1/4 cup reserved lychee juice. Let chill for 15 minutes.

Remove from refrigerator and drain liquid. Combine drained liquid with mayonnaise and toss together with fruit. Chill for at least another hour and serve cold.

# Kowloon's Chinese Chicken Wings

## Ingredients

3 pounds chicken wings  
3 tablespoons salt  
2 tablespoons white sugar  
6 tablespoons water  
6 tablespoons soy sauce  
1 tablespoon gin  
1/4 teaspoon ground ginger  
1 quart vegetable oil for frying

## Directions

FOR MARINADE: Combine the salt, sugar, water, soy sauce, gin and ginger. Put mixture in a zipper style plastic bag, add chicken and marinate for 24 hours or as long as possible, turning bag frequently.

In a large skillet over medium high heat fry marinated chicken wings in hot oil until golden brown, about 8 minutes each side. Ready to serve!

# Chinese Cold Pasta Salad

## Ingredients

8 ounces dry fettuccine pasta  
2 tablespoons natural peanut butter  
1/2 cup vegetable broth  
2 tablespoons soy sauce  
3 cloves garlic, minced  
2 teaspoons crushed red pepper flakes  
1 red bell pepper, chopped  
2 green onions, chopped  
1/2 cup chopped fresh cilantro

## Directions

Cook pasta in a large pot of boiling water until al dente. Rinse and drain. Set aside.

In a large bowl, combine peanut butter, broth, soy sauce, garlic, and crushed red pepper. Mix well. Add pasta, sliced red pepper, scallions, and cilantro; toss to combine. Chill.