

## Kung Pao (Gong Bao) chicken with peanuts

2 boneless chicken breasts (~ 300g), small cubes  
3 cloves garlic & 2 T ginger  
Or 2 T garlic-ginger paste  
5 spring onions, white parts only, 1 cm  
2 T peanut oil  
~8 dried red chillies, seeded, 1/5 cm  
1 t whole Sichuan peppercorns  
2/3 cup roasted peanuts

### Marinade:

1/2 t salt  
2 t light soy sauce  
1 t Shaoxing wine  
3/2 t potato flour or cornstarch  
1 T water

### Sauce:

1 T sugar  
1/2 t potato flour  
1 t dark soy sauce  
1 t light soy sauce  
1 T Chinkiang (black rice) vinegar  
1 t sesame oil  
1 T chicken stock or water

Mix chicken with marinade.

Heat oil in wok till smoking, swirl to cover entire base of the wok, pour off. Add 3 T fresh oil and heat on high, not smoking. Add chillies, Sichuan pepper, stir-fry ~ 15" till fragrant, not burned.

Add chicken, stir-fry till separated, add ginger, garlic and spring onions. Stir-fry until fragrant and meat is just cooked.

Stir sauce, add to the wok, stir and toss. When thick and lustrous, add peanuts, mix in, serve immediately.

chicken \*\*\*\*

## Pad Thai

1/2C vegetable oil  
6 cloves garlic, fine chop  
1 C small cooked shrimp or 1 small can  
1 T sugar  
3 T fish sauce  
3/2 T ketchup  
2 eggs, beaten  
3/4 lb. rice vermicelli, soaked in hot water 15', drained  
1C. bean sprouts

## Garnish

1T dried shrimp powder  
2T peanuts, coarsely ground  
1/2t dried red chili flakes  
2 green onions, fine chop  
2T cilantro, chop  
2 limes, sliced into rings

Heat oil in wok, fry garlic until golden. Add shrimp, stir fry until heated through. Add sugar, fish sauce, ketchup and stir until sugar dissolves. Add eggs, let set slightly, stir to scramble. Add noodle, toss and stir for about 2'. Reserving ~ 4 T bean sprouts, add remainder. Stir & heat till sprouts are barely cooked.

Turn onto a platter, placing the reserved, raw bean sprouts on one side.

Sprinkle the noodles with garnish ingredients in order

## Spring rolls & Peanut sauce

3/4 cup creamy peanut butter

1/4 cup rice vinegar

1/3 cup tamari or soy sauce

3 T honey

1/2 T each grated fresh ginger & garlic

1/4 t red pepper flakes, plus more for sprinkling

2 to 4 T water, or as necessary to reach your desired consistency

Sprinkling of chopped roasted peanuts and additional red pepper flakes

In a 2-cup liquid measuring cup or medium-sized mixing bowl, whisk together the ingredients until well blended. If your peanut butter is particularly thick, you may need to use the full 4 T of water to thin out the mixture (or more, if necessary).

Feel free to adjust to taste here—for example, sometimes I want my sauce more savory and add another clove of garlic, or a little sweeter, so I add extra honey.

If you're serving the sauce as a party dip, transfer it to a serving bowl and sprinkle with chopped peanuts and red pepper flakes for some visual interest!

## Spring rolls:

Rice paper, rice noodles, chicken, thin cucumbers, shredded carrots, and spring mix  
Cook chicken in soy sauce and minced garlic

Fill a large bowl with warm water. Dip one wrapper into the hot water for 1 second to soften. Lay wrapper flat. In a row across the center, place filling ingredients, leaving about 2 inches uncovered on each side. Fold uncovered sides inward, then tightly roll the wrapper, beginning at the end with the lettuce. Repeat with remaining ingredients.

## California Roll sushi

Juice of 1/2 lemon  
1 medium avocado 1/4" slices  
4 sheets nori  
1/2 batch sushi rice  
1/3 cup sesame seeds, toasted  
1 small cucumber, julienned  
4 crabsticks, torn into pieces  
Pickled ginger, for serving  
Wasabi, for serving  
Soy sauce, for serving

Squeeze the lemon juice over the avocado to prevent browning.

Cover a bamboo rolling mat with plastic wrap. Cut nori sheets in half crosswise. Lay 1 sheet of nori, shiny side down, on the plastic covered mat. Wet your fingers with water and spread about 1/2 cup of the rice evenly onto the nori. Sprinkle the rice with sesame seeds. Turn the sheet of nori over so that the rice side is down. Place 1/8 of the cucumber, avocado and crab sticks in the center of the sheet. Grab the edge of the mat closest to you, keeping the fillings in place with your fingers, and roll it into a tight cylinder, using the mat to shape the cylinder. Pull away the mat and set aside. Cover with a damp cloth. Repeat until all of the rice has been used. Cut each roll into 6 pieces. Serve with pickled ginger, wasabi and soy sauce.

### Sushi Rice:

2 cups sushi or short grain rice  
2 cups water, plus extra for rinsing rice  
2 T rice vinegar  
2 T sugar  
1 T kosher salt

Place the rice into a mixing bowl and cover with cool water. Swirl the rice in the water, pour off and repeat 2 to 3 times or until the water is clear.

Place the rice and 2 cups of water into a medium saucepan and place over high heat. Bring to a boil, uncovered. Once it begins to boil, reduce the heat to the lowest setting and cover. Cook for 15 minutes. Remove from the heat and let stand, covered, for 10 minutes.

Combine the rice vinegar, sugar and salt in a small bowl and heat in the microwave on high for 30 to 45 seconds. Transfer the rice into a large wooden or glass mixing bowl and add the vinegar mixture. Fold thoroughly to combine and coat each grain of rice with the mixture. Allow to cool to room temperature before using to make sushi or sashimi.

## Egg Rolls

3/4 lb ground pork

S&P

1 t each garlic and ginger, minced

3 cups shredded cabbage

1/4 cup sliced green onions

1 T soy sauce

1 t sesame oil

12 egg roll wrappers

1 egg beaten

oil for frying

Sauté ground pork, season with salt and pepper, until meat is browned and cooked through. Add garlic and ginger, cook 30".

Stir in cabbage and green onions. Cook until cabbage is wilted, ~ 3-4'.

Add soy sauce and sesame oil, remove from heat.

Spoon ~ 2-3 T filling onto a wrapper and fold, using beaten egg to seal edges as you go.

Deep fry ~ 5', drain on paper towels, and serve with dipping sauce of your choice.

## Chinese dumplings

1 bunch green onions  
2/3 lb ground pork  
1 1/2 t fresh ginger (grated)  
shiitake mushrooms  
1 T soy sauce  
1 T rice wine  
2 t sesame oil  
2 t sugar  
black pepper  
1 egg white  
1 T cornstarch  
1/2 cup water  
1 package dumpling wrappers (round)

1. Chop the green onions (both white and green parts) and mix them with the ground pork. Grate in a generous bit of ginger. If you found dried shiitake mushrooms, reconstitute a couple, chop them, and add them too; they add a very appealing flavor note.

2. Mix soy sauce, rice wine, sesame oil. Add the sugar, a good grind of black pepper, and the white of an egg. Stir into pork mixture, allow to rest for at least 30'.

3. When ready to assemble dumplings, mix cornstarch & 1/2 half cup of water and keep next to dumpling wrappers. I find the commercial wrappers rather thick, so I like to roll each one out a bit with a rolling pin to make it thinner (this also allows you to make fatter dumplings).

4. Put a heaping teaspoon of filling onto the wrapper, brush the top edge lightly with the cornstarch mixture, fold the wrapper over into a crescent, and press and print the edges firmly together, trying to press all the air out of each dumpling. Set each one on a baking sheet as it's finished, making sure it's not touching another dumpling. Cover with plastic wrap as you work.

5. Use steamer to cook