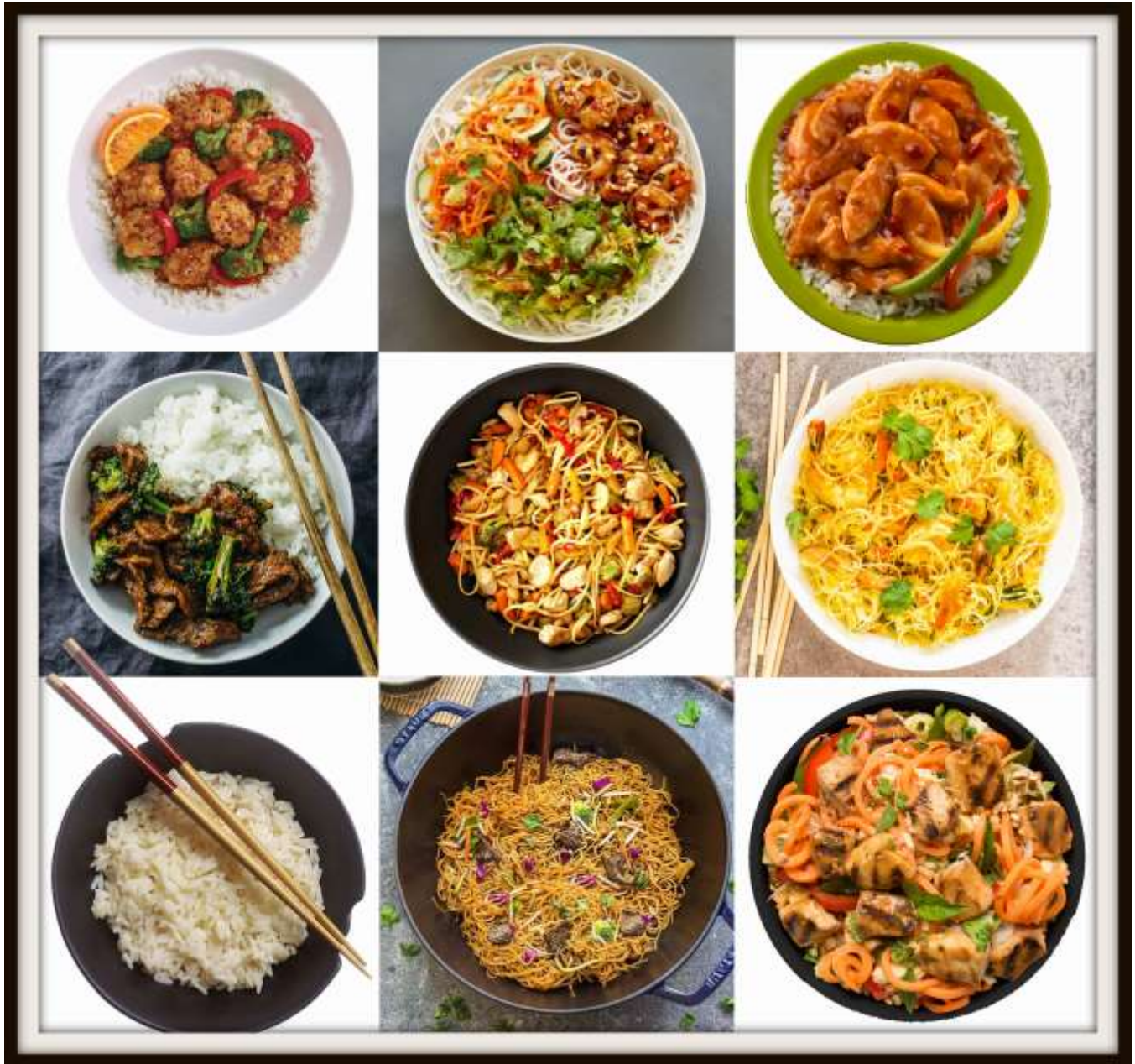


China - Inspired



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Beef & Broccoli

You can use sirloin, or marinated chuck or flank. If you have leftover steaks, they will work very well in this dish.

Makes about 25 servings

5	lbs	beef, cut into 1/8 inch strips
4	lbs	broccoli, thawed and large florets cut up
1	cup	cooking oil
4	Tbsp	garlic, minced and smashed
3	Tbsp	ginger, fresh, minced
2	cups	oyster sauce
¼	cup	sesame oil
2	cups	apple juice
2	Tbsp	cider vinegar
3	Tbsp	soy sauce
2	Tbsp	sugar
2	Tbsp	cornstarch

- Whisk together oyster sauce, sesame oil, soy sauce, sugar, vinegar, cornstarch and apple juice. Stir until sugar dissolves.
- Marinate meat in sauce for at least 2 hours in refrigeration.

Working in batches so the food doesn't just steam:

- In a large skillet, heat some of the oil, add broccoli and cook until it is soft, then add garlic and ginger. Remove and put in steamtable pan.
- Add more oil, get very hot and add some beef with sauce. Cook, letting it sizzle, stirring while the marinade reduces and becomes a glaze.
- When meat is cooked through, add back broccoli, stir to coat with the sauce, and remove from the skillet and return to steamtable pan.
- If you like, you can garnish with some toasted sesame seeds.

Black Pepper Steak, Chinese Diner Style

It's customary to serve a fried egg with this dish in Chinese diners. We omit this but if you want to give it a try, you'll be on the right side of tradition.

For about 20 servings

1/3	cup	soy sauce
1/4	cup	cider vinegar
2	Tbsp	apple juice
1/3	cup	cornstarch
5	lbs	flank or sirloin steak, sliced cross-grain into ¼ inch slices

2 ½	cups	beef stock
¾	cup	soy sauce
½	cup	cider vinegar
½	cup	chicken stock or water
1/3	cup	cornstarch
2 ½	Tbsp	black pepper
½	tsp	salt

¾	cup	cooking oil
2	Tbsp	ginger, minced
4	Tbsp	garlic, minced
3	each	medium onions, large diced (about 1 inch pieces)
4	each	bell peppers, cut the same as the onions
1	each	red bell pepper, cut like the other items

- Combine first set of ingredients in a bowl; add in the beef and stir well.
- Marinate at least 15 minutes but no longer than 30 (it will make the beef a mushy mess).
- In a saucepan, combine sauce ingredients (second group); mix well; bring to a boil and remove from heat. It will thicken as it cools.

- On a hot grill, heat half of oil and place beef on grill. Sear quickly, flip and sear other side. Remove immediately and set aside. Don't overcook or it will be tough.
- Put ginger and garlic on grill, cook about half a minute or so until fragrant and add onions and peppers. Stir on grill with spatula while cooking for no more than 2 or 3 minutes.
- Add back the beef and toss with the onions, just to heat, then put in steamtable pan.
- Pour sauce over the beef / onions, put in an oven or on steamtable to keep warm.



General Tso's Meatballs

This is a spin on the popular chicken dish of the same name. We call for beef in this recipe, but you can very successfully mix in 20% turkey or 50% pork.

For about 20 servings

5	lbs	ground beef
6	Tbsp	minced ginger
1/2	tsp	ground ginger
2	Tbsp	garlic, granulated (or 1 1/2 Tbsp powder)
1 1/4	cup	flour
5	each	eggs
1/4	cup	oil
5	Tbsp	garlic, minced
2	Tbsp	ginger, fresh, minced
1/3	cup	cornstarch
4	cups	chicken stock
1/2	cup	tomato paste
3/4	cup	soy sauce
1/2	cup	cider vinegar
2	Tbsp	sesame oil
1	cup	granulated sugar

- Make meatballs by blending first group of ingredients. Portion into small meatballs – about a tablespoon – sheet out and bake at 400 F until done.
- Put meatballs in steamtable pan and keep warm.
- Make sauce: Heat oil in a saucepan, and sauté garlic and ginger 2 minutes.
- Combine a cup of broth and cornstarch and set aside. Put everything else in pan, bring to a simmer for just a couple minutes.
- Add the cornstarch, bring to a boil and then remove from heat.
- Pour over meatballs and serve.

Ginger Sesame Beef & Veggies

For about 20 servings

5	lbs	sirloin, flank, chuck cut into 1/4 inch strips
1	cup	cornstarch
2	lbs	broccoli florets, thawed (cut larger florets to a uniform size)
2	lbs	oriental mixed vegetables, thawed
2	each	onions, diced into 1/2 inch pieces
5	Tbsp	garlic, minced
1/2	cup	ginger, peeled and grated
2	tsp	ginger, ground (or another 1/2 cup fresh)
1 1/4	cups	soy sauce
1/3	cup	white or rice vinegar
1	cup	sugar
12	each	green onions, chopped
1/3	cup	sesame seeds (toast briefly in a dry pan or in oven)

- Combine garlic, ginger, soy sauce, vinegar and sugar, then set aside.
- On a hot grill, put some oil, then cook onions 1 minute; add broccoli and mixed vegetables. Cook another minute or two at most, remove from heat and put in a bowl.
- Pat beef dry, season with salt and pepper. Dredge in cornstarch.
- Add more oil to grill. Spread meat out and cook on all sides.
- Add the sauce, cook another minute while stirring to coat all the beef.
- Add back the vegetables, toss together and remove quickly; transfer to steamtable pans.
- Top with green onions and sesame seeds as garnish.

Mongolian Beef

This very flavorful dish can be made as is, or you can add broccoli or other vegetables to it.

For about 20 servings

1/3	cup	soy sauce
1/3	cup	cornstarch
3	Tbsp	garlic, minced
5	lbs	round steak, cut into thin strips
3 ½	cups	water
2/3	cup	soy sauce
¼	cup	cornstarch
2	Tbsp	sugar, granulated
1 ½	Tbsp	red pepper flakes
12	each	carrots, thinly sliced
2	bunch	green onions, sliced and separated (white and green)
2	Tbsp	sesame seeds (toast briefly in a dry skillet or in oven)

- Mix first soy, garlic and cornstarch. Blend well, add the beef, stir and set aside 15 minutes.
- In another bowl, mix water, soy, sugar, cornstarch, pepper flakes and sesame seeds. Set aside.

Work in batches; otherwise you'll just have steamed beef.

- In a large sauté pan, heat oil medium high, add beef and sauté quickly to brown.
- Add the carrots and onions (white only), cook briefly until they are tender (but crisp).
- Add green onion, sauté another minute then add sauce.
- Cook until sauce boils and thickens.
- Remove and put in steamtable pan.



Mongolian Beef

Teriyaki Beef & Vegetables

You can use pretty much any combination of vegetables you like. Here, we're using broccoli and carrots for bright color. Serve with Jasmine or long grain rice. Or a cool noodle dish.

Makes about 25 servings

5	lbs	sirloin, round or flank, cut into thin strips about 3 inches long
5	cups	beef stock
$\frac{3}{4}$	cup	cornstarch
2	cups	teriyaki sauce
$\frac{1}{4}$	cup	brown sugar
2	Tbsp	garlic, minced
1	Tbsp	garlic powder
1	tsp	ground ginger
1	tsp	red pepper flakes
$\frac{1}{4}$	cup	vinegar
2	lbs	broccoli florets, thawed
2	lbs	carrots, sliced, thawed

- In a large bowl, mix together everything but beef and vegetables.
- Add the beef, stir in to cover and let stand about 10 minutes.
- Remove the beef and drain (save the juices).
- Put the juices in a large saucepan, bring to a boil, and then reduce heat to a simmer.
- In a hot skillet, brown the beef in batches and transfer to the saucepan.
- Add the sauce and cook until the meat is tender.
- Meanwhile, sauté the vegetables briefly in some oil, then add to beef as soon as it is tender.
- Cook just a couple of minutes and remove, put in steamtable pan to serve.



Chicken Stir Fry

Make this quickly and easily on the grill. Serve with white rice.

Serves about 25

3	cups	soy sauce
1	cup	brown sugar
¼	cup	cornstarch
¼	cup	fresh ginger, minced
¼	cup	fresh garlic, minced
1	tsp	red pepper flakes
5	lbs	boneless chicken, sliced in thin strips
¼	cup	sesame oil
2	each	bell pepper, cut into strips like matchsticks
4	cups	sliced carrots (can use frozen, thawed)
3	cans	water chestnuts, drained
2	each	large onion, cut into thin wedges
2	lbs	broccoli, thawed, larger florets, cut smaller
¼	cup	sesame oil

- Combine soy sauce, brown sugar and cornstarch in a bowl, stir until smooth. Add ginger, garlic and red pepper, and blend.
- Put chicken in the sauce and marinate for at least 30 minutes.
- Heat sesame oil on grill, sauté all the vegetables together until just tender.
- Remove to a pan and keep warm.
- Oil grill again, remove chicken (save the marinade) and grill chicken until very nearly cooked.
- Add the vegetables back to the grill and pour on the liquid.
- Cook until vegetables are tender, sauce is thickened and chicken done.
- Remove to a steamtable pan.

Korean Hot Wings

Here's a great add-on to the Sunday wings for the football games.

Makes 10 lbs wings

1/3	cup	lemon pepper seasoning (or not, as you prefer)
<u>10</u>	<u>lbs</u>	<u>chicken wings, jointed (tip discarded)</u>
2 ½	cups	soy sauce
2	cups	brown sugar
¾	cup	ketchup
½	cup	BBQ sauce
1/3	cup	garlic, minced
2 ½	Tbsp	cider vinegar
2 ½	Tbsp	Sriracha (or Tiger sauce if you don't have Sriracha)
4	tsp	black pepper
1	Tbsp	sesame oil
<u>1</u>	<u>Tbsp</u>	<u>fresh ginger, grated</u>
3	Tbsp	cornstarch
3	Tbsp	water

- Season wings with lemon pepper, set aside for about 10 minutes.
- In saucepan, combine middle ingredients (between lines); bring to a boil.
- Mix cornstarch and water, add to the saucepan; stirring with a whip as you do. Remove from heat.
- Fry the wings until done, about 7 minutes; remove and drain.
- Put in a bowl and pour in some sauce; toss to coat well.
- Use any remaining sauce as a dip if you like.



Sesame Chicken

Much easier to prepare than the ingredient list makes it seem.

Makes about 25 servings

½	cup	flour
½	cup	cornstarch
1	tsp	baking soda
<u>1</u>	<u>tsp</u>	<u>baking powder</u>

½	cup	soy sauce
¼	cup	apple juice
½	cup	water
2	Tbsp	cooking oil
<u>1</u>	<u>tsp</u>	<u>sesame oil</u>

6 lbs boneless thigh meat, trimmed of fat and cubed

4	cups	chicken stock
4	cups	granulated sugar
½	cup	white vinegar
½	cup	soy sauce
½	cup	sesame oil
1	Tbsp	garlic, minced
1	cup	cornstarch
2	cups	water
½	cup	sesame seeds (toasted in oven for a few minutes)

- From the first list of ingredients, sift dry items together. Add soy, apple juice, water, and the cooking and sesame oils. Blend until smooth.
- Pat the chicken dry, add it to the batter and coat all pieces. Put in refrigerator and let sit about half an hour – but at least 20 minutes.

- While waiting, combine all ingredients from the second group – except the sesame seeds – in a saucepan. Bring to a boil, reduce to a simmer and cook until the sauce thickens. Keep warm.
- Set fryer to 350 F
- Remove chicken from cooler, drop battered pieces into fryer a few at a time to prevent clumping.
- Fry until golden brown and they float – about 3 or 4 minutes.
- Remove, drain and put in a bowl.
- Pour just enough sauce to coat onto chicken, toss to coat well, and transfer to a serving pan.
- Garnish with some toasted sesame seeds.



Chinese Spareribs

This is a great change from the usual ribs, and goes well with a theme meal. Also, you can pull the meat and use another time for a fried rice dish.

Makes about 20 servings

2	cups	hoisin sauce (see recipe in this chapter. Double it)
2/3	cup	ketchup
2/3	cup	honey
1/2	cup	cider vinegar
1/2	cup	apple juice
1/4	cup	lemon juice
3 1/2	Tbsp	ginger, fresh grated
2	Tbsp	garlic, minced and smashed
2 1/2	tsp	5 spice powder (you can omit but really should get some) OR: (1 tsp each of cinnamon, ground clove, ground ginger)
10	lbs	pork spareribs

- Combine everything but the ribs, mix well.
- Put ribs in a bag, pour in the marinade to cover the ribs; close bag tightly.
- Marinate overnight if possible, but for at least 4 hours.
- Set oven to 325 F and put a bowl of hot water in bottom deck.
- Remove ribs from marinade (save the marinade). Put on sheet pans lined with parchment.
- Put marinade in saucepan, bring to a boil and then simmer 5 minutes. Keep warm.
- Roast the ribs for about 40 minutes to an hour. Turn ribs about every 10 minutes, brushing with hot marinade as you turn.
- When ribs are tender, remove and serve. Discard marinade.



Chinese Spareribs

Shanghai Pork Chops

This is a modern spin on an old recipe. Use chops, loin or boneless loin. Serve with noodles or white rice.

For 20 pork chops

20	each	pork chops
1	cup	brown sugar
4	tsp	ground ginger
2	cups	soy sauce
1	cup	ketchup
2	Tbsp	garlic, minced and crushed

- Combine everything but the chops in a saucepan. Bring to a simmer and cook a couple of minutes. Set aside.
- Trim the chops of excess fat, season with salt and pepper.
- Brown the chops quickly on both sides, put in a shallow pan, and cover with the sauce.
- Cover the pan and bake until chops are tender.

Sweet & Sour Chicken

This is a popular mainstay on Chinese buffets. Serve with white rice.

Serves about 25

5	lbs	boneless chicken thighs, trimmed, cut in 1/2" cubes
2	cups	cornstarch
8	each	eggs, lightly beaten
4	cups	flour
½	cup	cooking oil
4	each	bell peppers, julienne sliced into strips
1	each	red bell pepper, julienne sliced into strips
1	each	large onion, halved and sliced about 1/8" thick
2 ½	cups	cider vinegar
2/3	cup	soy sauce
1 ½	cup	ketchup
1 ½	cups	honey
4	Tbsp	garlic, minced

- Set fryer to 350 F
- Season chicken with salt and pepper. Dredge in cornstarch; coat well.
- Shake off excess cornstarch; dip in egg and then flour. Let sit to coat.
- Drop in fryer, cook until done, transfer to steamtable pan(s). Keep warm.
- In a bowl, combine cider vinegar, soy sauce, honey, ketchup, and garlic.
- In a large skillet, sauté onions and peppers in the oil. Cook until they just begin to soften. When they do, pour sauce into skillet.
- Cook a few minutes until the sauce thickens a bit.
- Remove and pour over chicken; set out for serving.

Sweet & Sour Chicken with Pineapple

Similar to Sweet and Sour Chicken. Serve with white rice.

Serves about 25

5	lbs	boneless chicken thighs, trimmed, cut in 1/2" cubes
2	cups	cornstarch
8	each	eggs, lightly beaten
4	cups	flour
½	cup	cooking oil
4	each	bell peppers, julienne sliced into strips
2	cups	pineapple chunks (fresh or canned, drained)
2	cups	carrots, cut very thin on a bias angle
2 ½	cups	cider vinegar
2/3	cup	soy sauce
1 ½	cup	ketchup
1 ½	cups	honey
4	Tbsp	garlic, minced

Set fryer to 350 F

- Season chicken with salt and pepper. Dredge in cornstarch; coat well.
- Shake off excess cornstarch; dip in egg and then flour. Let sit to coat.
- Drop in fryer, cook until done, transfer to steamtable pan(s). Keep warm.
- In a bowl, combine cider vinegar, soy sauce, honey, ketchup, and garlic.
- In a large skillet, sauté peppers and carrots in the oil. Cook until they just begin to soften. When they do, pour sauce and pineapple into skillet.
- Cook a few minutes until the sauce thickens a bit.
- Remove and pour over chicken; set out for serving.



Sweet & Sour Chicken & Pineapple

Szechuan Chicken

Not as hot as Hunan, but very spicy. Add pepper with care.
Serve with rice or noodles.

Makes about 20 servings

5	lbs	boneless chicken thighs or breast, trimmed of fat and cubed
<u>1</u>	<u>cup</u>	<u>cornstarch</u>
2/3	cup	garlic, minced
2 1/2	cup	soy sauce
1	cup	cider vinegar
2 1/2	cup	water
1/4	cup	sugar
1/2	tsp	cayenne
1	cup	green onion tops in ½ inch pieces
2	Tbsp	Sriracha sauce (or more as needed)

- In a large saucepan: Heat garlic, soy, vinegar and water. Simmer while working recipe.
- Put chicken cubes in a bowl, toss in cornstarch to coat.
- Fry the chicken either by pan-frying, or in deep fryer until lightly browned.
- Put in the saucepan. Stir and cook about 5 minutes.
- Add the cayenne and green onions. Stir in and cook another 2 minutes.
- Transfer to steamtable pan.



Thai Chicken & Four Flavors Sauce

This Thai- based dish is hot, sour, salty and sweet. Leg quarters are the perfect meat to use. It's a long list of stuff but actually simple to make. You can do this on the grill after steak day as a "next day" dish.

The original calls for tamarind and lime, but we're going to stick with lemon here to "Americanize" it, and make a substitute for the tamarind with brown sugar and vinegar. We also thicken it a bit.

For 24 Leg quarters

24	each	leg quarters, skinned (hey, use that skin in stock. Seriously)
1	cup	cilantro, chopped
1 1/2	cup	fish sauce
1 1/2	Tbsp	each: black pepper and white pepper (or all black)

Dipping Sauce

2	Tbsp	brown sugar	} substitute for Tamarind
2	Tbsp	vinegar	
3/4	cup	lemon juice	
2	Tbsp	garlic, minced	
1	Tbsp	red chili flakes	
2/3	cup	sugar	
1/3	water		
4	Tbsp	cornstarch	
1/2	cup	cilantro, chopped	

As a "next day" entrée:

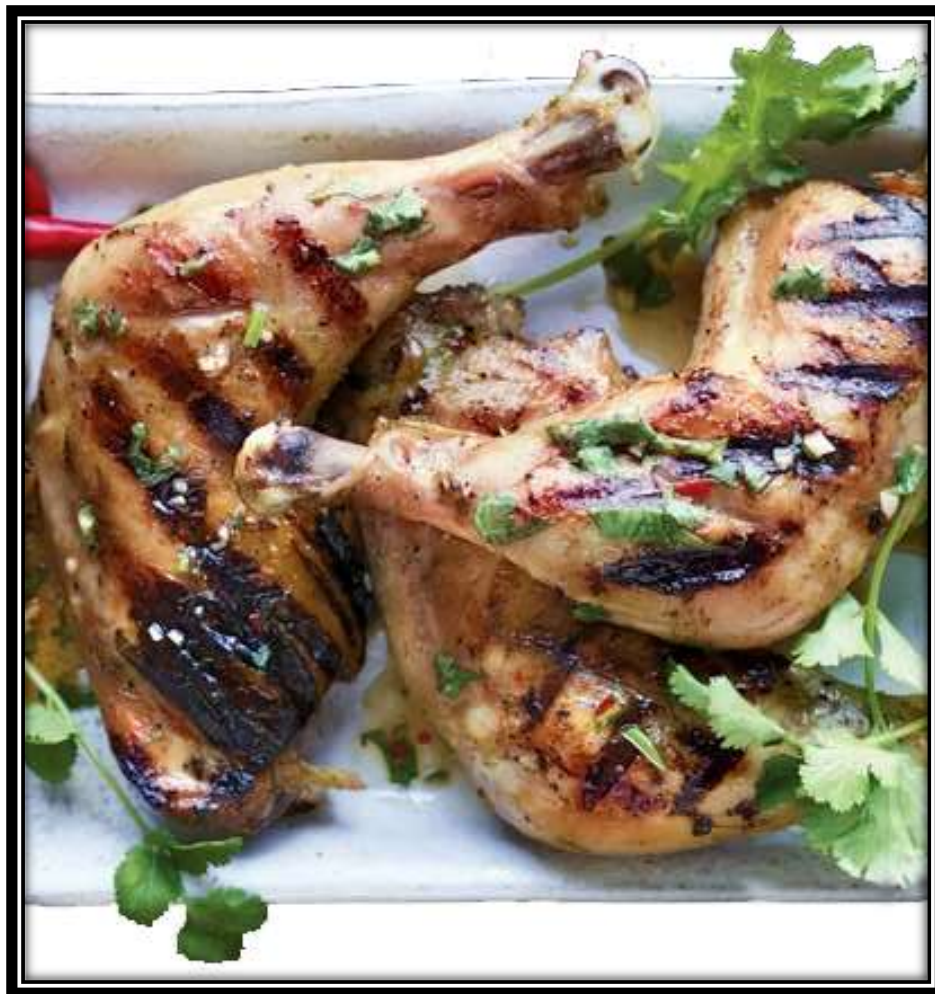
- Make marinade: blend cilantro, fish sauce and pepper to a paste.
- Before using the pit, marinate chicken in cooler until meal ends.
- Remove chicken, dredge in a bit of oil – or oil grill racks well.

- With coals still hot, grill chicken on both sides to get good grill marks. Put in cooler until ready to cook. Important: cool quickly.

When ready to finish for meal (or you can make ahead)

- Make sauce: add sugar, vinegar, lemon juice, garlic, chili, sugar, water, and cornstarch. Blend well, heat until thickened and clear.
- Add cilantro to sauce and stir in.
- Pan chicken and roast at 350 F until fully cooked.

Remove, brush on sauce and have remaining available for dipping.



Ginger Garlic Glazed Pork with Broccoli

Boneless pork loin in a sticky sauce with or without veggies and served over rice or with noodles.

For about 25 servings

2	cups	honey
$\frac{3}{4}$	cup	Sriracha sauce
$\frac{1}{4}$	cup	cider vinegar
$\frac{1}{2}$	Tbsp	ginger, fresh, grated
$\frac{1}{3}$	cup	garlic, minced
6 – 7	lbs	boneless pork loin, cut in $\frac{1}{3}$ inch slices, then $\frac{1}{4}$ inch slices
1	Tbsp	salt
2	tsp	black pepper
2	lbs	broccoli florets, thawed to room temperature
$\frac{1}{2}$	cup	green onions (optional)

- In a bowl, mix honey, Sriracha and vinegar. Blend well and set aside.
- In a large skillet or on a grill, heat about a half cup of oil over medium high heat (350 F on grill).
- Salt and pepper the pork strips, then spread on the grill or work in batches in the skillet, browning quickly on both sides. Remove from heat and set aside.
- Put ginger and garlic in the pan or on grill; cook less than a minute (just until fragrant), then add broccoli and cook until it is heated.
- Add pork back, toss and then add the sauce.
- Working quickly, toss the pork constantly as the sauce reduces to a thick glaze. As it does, remove pork and transfer to a steamtable pan.
- Garnish with green onions if desired.

Pork Stir-Fry

It's unusual to use Italian Dressing but it works in this recipe.

For about 20 servings

3/4	cup	cooking oil
5	lbs	boneless pork loin, cut in 1/3 inch slices, then 1/4 inch slices
	4 lbs	oriental mixed vegetables
1 1/4	cup	Kraft Zesty Italian Dressing (or other if not available)
3/4	cup	soy sauce
3/4	cup	honey
1 1/2	tsp	ground ginger

- Heat the oil in a skillet or on a grill; add the meat and cook at high heat until done.
- Add remaining ingredients; cook until heated through.
- Remove and transfer to steamtable pan.



Pork Stir Fry

Sweet and Sour Pork

This is another favorite and easy to prepare. Serve with white rice.

Serves about 25

2	cup	cider vinegar
2	cup	sugar
3	Tbsp	salt
1	cup	orange juice
1	cup	pineapple juice
1	cup	tomato paste
¾	cup	cornstarch

Make sauce:

- Combine above ingredients in a saucepan. Blend well with wire whip.
- Bring to a boil, then reduce to a simmer for 10 minutes. Keep warm.

8	lbs	Boston butt, trimmed and cut in 1 inch cubes
3	cups	flour
8	each	eggs, lightly beaten
4	cups	flour
½	cup	cooking oil
4	each	bell peppers, julienne sliced into strips
1	each	red bell pepper, julienne sliced into strips
1	each	large onion, halved and sliced about 1/8" thick
2 ½	cups	cider vinegar

- Set fryer to 350 F
- Dredge pork in flour; coat well. Shake off excess flour.
- Dip in then flour. Let sit in flour to coat, then shake off excess.
- Drop in fryer, cook until done, transfer to steamtable pan(s). Keep warm.
- In a bowl, combine cider vinegar, soy sauce, honey, ketchup, and garlic.

- In a large skillet, sauté onions and peppers in the oil. Cook until they just begin to soften. When they do, pour sauce into skillet.
- Cook a few minutes until the sauce thickens a bit.
- Remove and pour over pork; set out for serving.



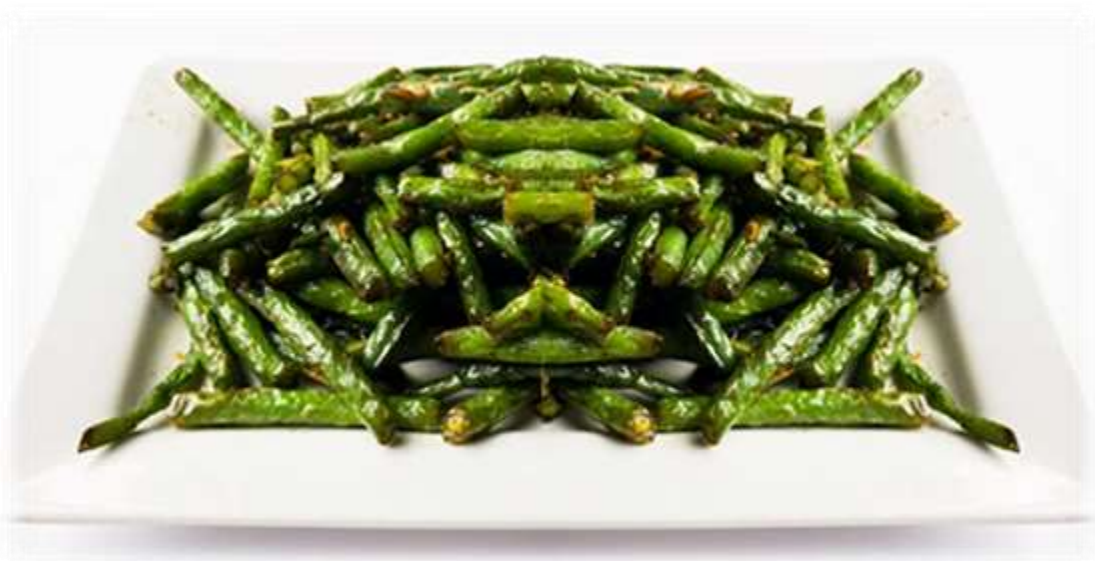
“Chinese Buffet” Green Beans

The secret to these is more closely guarded than Fort Knox, but this one is really, really close. Try 'em.

Serves about 20

4	lbs	green beans, thawed to room temperature
2	cups	onions, peeled, cut to the center and sliced thin
1/3	cup	sesame oil (or half and half sesame and veg oil)
8	each	garlic cloves, thinly sliced
¼	cup	granulated sugar
½	cup	oyster sauce
2	Tbsp	soy sauce

- Separate the onion slices into strings.
- Heat the oil on a hot grill or a large skillet (if skillet, work in batches).
- Cook the onions about 2 minutes until they soften, then add garlic.
- Cook the garlic until it browns around the edges – it happens in seconds.
- Add green beans (and more oil if needed); cook until they begin to soften, maybe 3 minutes.
- Sprinkle on sugar, then add oyster and soy sauce. Toss beans and onions with spatula to coat. Remove quickly and put in steamtable pan.



Kung Pao Brussels Sprouts

Makes about 10 servings

2	lbs	Brussels sprouts, thawed and halved
2	Tbsp	olive oil
1	Tbsp	sesame oil
2	cloves	garlic, minced
1	Tbsp	cornstarch
½	cup	soy sauce
½	cup	water
1	Tbsp	cider vinegar
1	Tbsp	peanut butter (yes, that's right)
2	Tbsp	brown sugar
1	Tbsp	garlic chili sauce (like Thai chili sauce)
½	cup	roasted peanuts, chopped
2	Tbsp	sesame seeds

- Preheat oven to 425 F
- Toss sprouts in olive oil, salt and pepper; put on sheet pan and bake until crisp, about 20 minutes. Remove and leave on baking sheet.
- In a skillet, heat sesame oil, add garlic, cook 1 minute. Stir in cornstarch, soy sauce, water, vinegar, peanut butter, brown sugar and chili sauce.
- Bring to a boil, reduce to a simmer and cook until thickened – 3 minutes.
- Toss the sprouts in the sauce, return to the baking sheet and bake at highest oven setting until glazed and sticky.
- Remove, put in a pan, garnish with sesame seeds, roasted peanuts.



Vinaigrette Cabbage Stir-Fry

This is a crispy cabbage, slightly tender, with tangy and sweet flavor profile. You can chop or shred.

Makes about 25 servings

½	cup	balsamic vinegar
2	Tbsp	Sriracha sauce
¾	cup	soy sauce
1/3	cup	sugar
½	cup	cooking oil
20	cups	cabbage, quartered; shredded in ¼ inch slices
4	Tbsp	ginger, minced
3	Tbsp	garlic, minced
10	each	green onions, chopped
2	tsp	sesame oil (optional)

- In a bowl, make sauce with first group of ingredients. Set aside.
- On grill or in a large skillet, heat oil very hot. Add ginger, garlic and cook 30 seconds. No more.
- Add cabbage and green onions; toss to coat with oil until it begins to soften.
- Pour in sauce; continue to cook about 3 more minutes. Don't overcook; it should not be mushy.
- Turn off heat or remove from heat. Stir in sesame oil.
- Transfer to steamtable pan.

Fried Noodles

A simple, easy side dish. You can cook the noodles as you need because they are so fast. Just keep a pot of water boiling and you're set.

Makes about 20 servings

3	14 oz	package rice noodles
½	cup	cooking oil
2	Tbsp	minced garlic
¼	cup	soy sauce
2	Tbsp	chili sauce (Sriracha, chili paste, etc.)
¼	cup	green onion tops, sliced

- Bring a large pot of water to a rolling boil. Cook noodles no more than 3 minutes, or they will become mushy.
- Remove, drain in cool water. Drain well.
- In a large skillet, heat some oil and sauté garlic until tender.
- Add noodles and then soy sauce, chili sauce and lightly salt and pepper.
- Toss to coat well, turn out into a steamtable pan and top with green onions.



Rice Noodles, Street Style

What a funky name. But they're really, really good, so who cares what they're called? You can use leftover diced meat of almost any kind.

Makes about 25 servings

For the sauce:

1/3	cup	white vinegar
2/3	cup	curry powder
2/3	cup	soy sauce
3	cup	oyster sauce
1/2	cup	Sriracha sauce
2/3	cup	ketchup

- Mix vinegar and curry powder until blended, then add remaining ingredients. Set aside.

Noodles:

5	pack	rice noodles, uncooked
1 1/4	cup	cooking oil
2	lb	peeled shrimp, (optional, you can use fresh or cooked)
4	lb	chicken breast or thigh, sliced in 1/8 strips (see note)
1/3	cup	garlic, minced
8	cups	cabbage, halved and sliced very thin
3	cups	carrots, julienne cut (small strips)
2	bunch	green onion tops, cut into 1/2 inch pieces
1	bunch	cilantro, chopped
2	Tbsp	sesame oil

Note: the chicken cuts easier if you cut semi-frozen. And you can use all pre-cooked meats in this dish if you want

Assembling the dish:

- Preheat grill to about 400 F
- Cook the noodles in lots of boiling water. You want it to stay at a rolling boil after adding noodles. Cook only about 2 minutes.
- Drain and rinse noodles under hot water, let drain well, then toss with about half the oil to coat very well.
- On the grill, put the oil, then add the cabbage, carrots, garlic, chicken and shrimp. Cook about 3 minutes, or until the cabbage is tender (but still crunchy too, not mushy).
- Add the sauce and mix in well, tossing on the grill until all coated.
- Remove from grill and toss in the cilantro, sesame oil and green onions.
- Transfer to a steampable pan.



Hoisin Sauce

This will get you pretty close to the real thing, and is a good alternative if you have none on hand.

For about 1 cup of sauce

1	cup	soy sauce
1/2	Tbsp	creamy peanut butter
2	Tbsp	honey
4	tsp	rice vinegar (or cider vinegar)
4	tsp	sesame oil
2	clove	garlic, mashed
1/4	tsp	black pepper
2	tsp	Thai chili sauce
1/2	tsp	5 spice powder (if you don't have, omit. But you should get some)

- Combine everything in a bowl and mix well.
- Will keep under refrigeration up to 4 weeks.

Korean Style BBQ Chicken Marinade

This isn't just a good marinade; you can use it to sauce noodles, rice, as a dipping sauce and more. It's really only limited by your imagination.

Makes about 3 ½ cups

1	cup	granulated sugar
1	cup	soy sauce
1	cup	water
1	tsp	ground ginger
1	tsp	onion powder
4	tsp	chili paste: optional (use Sriracha if you don't have any)
1	Tbsp	lemon juice

- In a saucepan, bring everything to a boil. Reduce to simmer for 5 minutes.
- Remove and let cool. Once cool, you can use as a marinade.

Sweet and Sour Sauce

Makes about 6 cups

2	cup	cider vinegar
2	cup	sugar
3	Tbsp	salt
1	cup	orange juice
1	cup	pineapple juice
1	cup	tomato paste
¾	cup	cornstarch

- In a saucepan, bring all ingredients to a boil, then simmer for 5 minutes.
- Remove and use immediately, or keep refrigerated up to 2 weeks.