

Gu Zhi Paigu

鼓汁排骨

Pork spare ribs with fermented black bean sauce.



Recipe adapted from Pig's Corner
pigpigscorner.com

INGREDIENTS

For Ribs

- 1.25 lbs pork spare ribs chopped into 2"-3" pieces
- 2 tbs sugar
- 1 tsp baking soda

For Marinade

- 2 tbs chinese salted black beans, rinsed and minced
- Red chili, cut into small slices
- 2 tsp grated ginger
- 3 cloves garlic, minced
- 1 tsp chicken bouillon
- 2 tsp sugar
- 2 tsp light soy sauce
- 1 tbs oyster sauce
- 1 tbs rice cooking wine
- 1 tsp sesame oil
- 1/4 tsp salt
- 1/4 tsp white pepper powder
- 2 tsp cornstarch

DIRECTIONS

Combine 2 tbs sugar and 1 tsp baking soda and cover ribs. Leave for 1 hr to tenderize the meat.

After 1 hr, wash ribs well to remove the baking soda/sugar. Pat dry to remove excess water.

Combine all marinade ingredients, add rib and marinade for at least 1 hr, preferable overnight.

Steam on high heat for 30 minutes or until cooked through.

Ke Zai Jian

蚵仔煎

Taiwanese oyster omelet.



Recipe adapted from Chez Pei
chezpei.com

INGREDIENTS

For Omelet

- 7-10 fresh or frozen shelled oysters, chopped into 1/2" pieces
- Liquid gathered from defrosting and chopping oysters
- 10 leaves of Chinese brocolli (kai-lan) or Chinese lettuce (a-chai), minced
- 2 eggs, beaten
- 1/4 cup tapioca or sweet potato starch
- 1 tbs vegetable oil
- 1/2 tsp salt

For Red Sauce (makes less than shown in picture)

- 1/8 cup ketchup
- 1/8 soy paste (like soy sauce but thicker)
- 1 small clove garlic, pulverized
- 1/2 tsp brown sugar
- 1 tbs cornstarch mixed into a slurry with 2 tbs water

DIRECTIONS

Heat oil in a non-stick pan or wok on high heat.

Combine beaten eggs, salt, and vegetables in a bowl. Lightly toss to coat everything with egg.

Combine remaining oyster liquids with enough cold water to total 1/2 cup liquid. Add starch and stir until completely smooth.

When oil is hot, pour in starch mixture, then the egg mixture. Stir a few times with a wooden spoon, but not too vigorously as you want the egg and starch to remain somewhat separate.

Turn flame down to medium and let cook until bottom is crusty and golden. Flip the omelet and cook the other side until it is crusty as well.

Drizzle red sauce over omelet or serve on the side.

You Fan

油飯

Sticky rice with pork, mushroom, and shrimp.



Recipe interpreted from Mom's haphazard instruction.
Image from tinyurbankitchen.com

INGREDIENTS

- 4 ricecooker cups uncooked short grain rice (720ml total)
- 4 dried shitake mushrooms
- 3/4 lb pork loin, sliced into thin strips
- 2 tbs tiny dried shrimps
- 2 tbs dried scallions
- 1 rice cooker

For Marinade

- 3 tbs soy sauce
- 1 tbs sesame oil
- 1 tbs cornstarch

DIRECTIONS

Cover rice in water and soak for at least an 1 hr before cooking. Drain water when ready to cook.

Slice mushrooms thinly and soak in water until soft, about 30 mins. Save water for cooking.

Marinate pork in soy sauce, sesame oil, and cornstarch, about 30 mins. All ingredients will be absorbed into the meat, so there should be no extra sauce.

Soak shrimp in water 10 mins before cooking. Save water for cooking.

Stir fry pork. When 80% cooked, add mushrooms and drained shrimp. Add 1 tbs soy sauce. Fry until pork is fully cooked. Remove contents (pork, mushrooms, shrimp) and set aside for later.

In the same wok, fry (without oil) drained rice for a couple minutes. Add 1 -1/4 cups of combined mushroom and shrimp water from before (can also use chicken broth), and continue stirring. Add 2 tbs soy sauce, and continue to stir and blend until water has been absorbed into rice.

Add pork, mushrooms, and shrimp back into the wok as well as the dried scallions and stir until contents are evenly combined.

Transfer contents of wok into a rice cooker and cook.

Hong Dou Tang

紅豆湯

Cold sweet red bean soup.



Recipe interpreted from Mom's haphazard instruction.
Image from whattocooktoday.com

INGREDIENTS

- 3/4 cup of dried red beans (adzuki beans)
- 1/2 cup of sugar
- 6 cups of water

DIRECTIONS

Put the red beans into a large bowl. Cover with water and soak overnight.

After soaking the red beans will have nearly doubled in size. Drain the water.

Bring 6 cups of water to boil. Add red beans and lower heat. Cook for 30 mins or until beans are soft, but should still retain their shape. The soup should be a thick reddish color.

Add in sugar to taste and stir until absorbed.

Let cool and refrigerate. The soup is meant to be served cold.

Optionally you can add in glutinous rice dumplings or tapioca balls.

Hongshao Niurou

紅燒牛肉

Taiwanese beef noodle soup



image from protocolsnow.com

INGREDIENTS

For Soup

- 3 lbs beef short ribs
- 3 plum tomatoes, roughly chopped
- 1 medium onion, roughly chopped
- 5-6 cloves of garlic, roughly chopped
- 2 big pieces of ginger root, roughly chopped
- 3-4 stalks of green onion, chopped
- 2.5 tbsp spicy Chinese bean paste (sauce)
- 7 star anise pieces
- 1/2 cup of dark soy sauce
- 1/2 cup of regular soy sauce
- 3 cups beef broth
- 6 cups of water

Extras

- Noodles
- Spinach or other Chinese greens, cut into large pieces
- Cilantro
- Hard boiled eggs

DIRECTIONS

First start by washing beef under cold water and removing any excess fat.

Bring a big pot (around 12" in diameter) of water to a boil and flash boil your meat in order to remove any excess membranes and particles from your meat. After cooking about a minute, set aside beef and empty pot.

Fry the onions, tomatoes, ginger, and garlic in the pot with some vegetable oil.

After the vegetables have been cooking for a few minutes, add in the spicy Chinese bean paste. After getting some color on the vegetables, add in the beef and star anise.

Cook everything for another minute or two and add the dark and regular soy sauce, water, and beef broth. You can also adjust the water levels later if the soup is too salty. Finally add the green onion, bring to a boil and reduce to a simmer.

Cook for 3 or 4 hours. Add hard boiled eggs to pot. After another hour, remove bones from short ribs and discard.

15 minutes before eating add green vegetables to pot.

Serve over noodles. Garnish with cilantro.

Liangban Huanggua

涼拌黃瓜

Garlic cucumber salad.



Recipe from beijingmadeeasy.com
image from redcook.net

INGREDIENTS

- 8 oz chilled cucumber, ends chopped off
- 3 cloves garlic, finely minced
- Soy sauce and rice vinegar to taste

DIRECTIONS

Take the cucumber, with the ends chopped off, and lay it on a chopping board so it points away from you. Hold the cleaver in your left hand (vice versa for lefties) and hold it so the blade is flat against the cucumber (sharp side pointing away from you). Make a fist with your right hand, and give the cleaver a whack. The idea is that the cucumber bursts, but isn't turned to mush. Take the debris and slice it into shapes resembling what you would cut a carrot into for dips.

Lob the cucumber and garlic into a mixing bowl, and then as much soy and vinegar as you like (but roughly equal amounts of each). Mix it all up and serve.