



Orange Peel Chicken

Makes 4 servings

Marinade

2 teaspoons soy sauce

1 teaspoon cornstarch

1 pound boneless, skinless chicken meat, cut into 1-inch cubes

Sauce

1/4 cup Lee Kum Kee Mandarin Orange Chicken Ready-Mix sauce

1 teaspoon chili garlic sauce

1/4 teaspoon sesame oil

1 tablespoon vegetable oil

3 green onions, cut into 2-inch lengths

Peel from 1 orange, cut into thin strips

Mandarin orange segments for garnish

1. Combine marinade ingredients in a medium bowl. Add chicken and stir to coat. Let stand for 10 minutes.

2. Combine sauce ingredients in a small bowl; stir until sugar dissolves.

3. Place a stir-fry pan over high heat until hot. Add oil, swirling to coat sides. Add chicken, green onions, and half of the orange peel. Stir-fry, until chicken is no longer pink in center, 3 to 4 minutes. Add sauce and bring to a boil and cook, stirring, until sauce boils and thickens. Add the remaining orange peel and stir to coat. Transfer to a serving platter and garnish with mandarin segments.

Recipe adapted from *Martin Yan's Quick & Easy* (Chronicle Books, 2004)



Rainbow Vegetable Curry

Makes 6 servings.

Spice Paste

4 walnut-size shallots
2 fresh red jalapeño chilies, seeded
4 candlenuts or 8 almonds
2 teaspoons turmeric powder
1/4 cup water

1/4 pound Chinese long beans
1/2 pound cabbage
1 Asian eggplant
1 large carrot
6 okra pods
1 medium tomato
2 tablespoons cooking oil
1 cup diced (1/2-in. cubes) jicama or bamboo shoots
6 kaffir lime leaves (optional)
1/2 cup Lee Kum Kee Coconut-flavored Curry Sauce
3 tablespoons oyster-flavored sauce
2 green onions, sliced
Soy sauce

Getting Ready

1. Place spice paste ingredients in a blender and process until smooth.
2. Cut vegetables: beans into 2-inch lengths, cabbage into 1- by 2-inch pieces, and eggplant into 1/2-inch cubes. Roll-cut carrot, trim okra stems without piercing pods, and cut tomato into 1/2-inch cubes.

Cooking

1. Heat a 2-quart pan over medium-low heat until hot. Add oil, swirling to coat sides. Add spice paste and cook, stirring, until fragrant, 6 to 8 minutes. Add beans, cabbage, eggplant, carrot, okra, jicama, kaffir lime leaves, coconut-flavored sauce, and oyster-flavored sauce.
2. Bring to a boil; reduce heat, cover, and simmer for 10 minutes. Add tomato and green onions. Cover and simmer until vegetables are tender, about 5 minutes.
3. Add soy sauce to taste.

Recipe adapted from *Martin Yan's Asia* (KQED Books & Tapes)



MONGOLIAN BEEF

Makes 4 servings

3/4 pound beef sirloin or flank steak, thinly sliced across the grain

1 tablespoon soy sauce

2 tablespoons dry sherry or Chinese rice wine

2 teaspoons cornstarch

Vegetable oil for deep-frying

2 ounces bean thread noodles

2 teaspoons minced garlic

2 teaspoons minced ginger

4 whole dried chili peppers

3 scallions, roots removed and cut into 1-1/2 inch pieces

1/3 cup Lee Kim Kee Mongolian Beef Sauce

1. Combine beef, soy sauce, rice wine and cornstarch in a small bowl; stir to coat. Set aside for 30 minutes.

2. Heat about 2 inches of oil to 375 degrees F. Add half the bean thread noodles and deep-fry until they puff and expand, about 5 seconds. Turn over to cook the other side.

Lift out and drain on paper towels. Cook the remaining noodles. Place the noodles on a serving platter and press down to flatten them slightly.

3. Remove all but 3 tablespoons vegetable oil from the wok. Add the garlic, ginger, and chili peppers and cook, stirring, until fragrant, about 10 seconds. Add the beef and stir-fry until barely pink, about 2 minutes. Add the green onions and stir-fry for 30 seconds. Add the sauce, Cook, stirring, until the sauce boils and thickens. Serve over the bean thread pillow.



Chinatown Chicken Salad

Makes 4 servings

8 ounces shredded iceberg lettuce
5 ounces shredded cooked chicken
1 carrot, cut into matchstick pieces
2 ounces fresh mung bean sprouts
2 tablespoons shredded pickled ginger

Dressing

3 tablespoons vegetable oil
1 teaspoon finely chopped ginger
1 teaspoon finely chopped garlic
2 green onions, julienned
3 tablespoons cup rice vinegar
2 tablespoons Lee Kum Kee Thai Sweet Chili Sauce
2 tablespoons soy sauce
2 teaspoons honey
1 teaspoon sesame oil
1 teaspoon chili oil
1/2 teaspoon black pepper

Cooking oil for deep-frying
5 thick wonton wrappers, cut into 1/4-inch strips



Chinatown Chicken Salad, con't

1. In a large salad bowl, combine the lettuce, chicken, carrot, bean sprouts, cilantro, and pickled ginger; refrigerate.
2. Preheat the oven to 350°. Spread the almonds in a shallow baking pan. Toast, shaking the pan occasionally, until golden brown, 5 to 10 minutes. Place the sesame seeds in a small frying pan over medium heat; cook, shaking the pan frequently, until seeds are lightly browned, 3 to 4 minutes. Immediately remove from the pan and let cool.
3. To make the dressing, place a small saucepan over medium-high heat until hot. Add the oil, swirling to coat sides. Add ginger, garlic, and green onion; cook, stirring, for 1 minute. Add the vinegar, soy sauce, honey, sesame oil, chili oil, and pepper. Cook, stirring, until mixture comes to a boil. Remove the pan from heat.
4. In a wok, heat the oil to 375°. Deep-fry the wonton strips, half at a time, until golden brown, about 5 minutes. Remove and drain pepper towels.
5. Just before serving, drizzle the dressing over salad and toss to coat. Sprinkle the toasted almonds and sesame seeds over the salad. Top the wonton strip and serve.

Recipe adapted from *Martin Yan's Invitation to Chinese Cooking* (Bay Books, 1999)