

## DOROTHY HUANG'S CHINESE COOKING

### Fried Wontons (Yields about 45)

1 green onion

2 paper-thin slices peeled ginger

Seasoning sauce:

1 teaspoon cornstarch

1 tablespoon soy sauce

1 tablespoon dry sherry

1 tablespoon water

1 teaspoon sesame oil

1 tablespoon cooking oil

1/2 pound lean ground pork — *Ground turkey works too*

1 package (12 ounces) frozen wonton wrappers, thawed

4 cups oil for deep-frying

Sweet & sour sauce:

2 tablespoons sugar

3 tablespoons white vinegar

3 tablespoons plum sauce

2 tablespoons ketchup

### To Make the Filling:

1. Chop green onion and mince ginger.
2. Combine seasoning sauce ingredients in a bowl.
3. Heat 1 tablespoon oil in a wok over high heat. Add green onion and ginger, then pork. Stir-fry until the pork loses its red color. Remove excess fat, if any. Add seasoning sauce to wok, stirring constantly until thickened. Remove to a dish.

**To Assemble:** Have the wrappers, the filling, and a small bowl of water within easy reach.

1. Put about 1 teaspoon of filling in the center of each wrapper.
2. Fold the wrapper away from you, forming 2 overlapping triangles.
3. Flip the upper points of triangles toward you.
4. Bring the left and right corners together to create a groove around the mound of the filling. With your fingertip, moisten one corner with water and place the other corner on top, pinching together firmly.

### To fry:

1. Heat 4 cups of oil in a wok to 375 degrees F. Add about 15 wontons to the hot oil. Fry until golden brown. Remove with a strainer. Drain on paper towels.
2. Repeat with the remaining wontons. Serve with sweet and sour sauce.

# DOROTHY HUANG'S CHINESE COOKING

## Stir-Fried Shrimp with Snow Peas & Mushrooms (Serves 2 to 4)

1 pound large shrimp

1/4 pound snow peas

8 ounces straw mushrooms

Seasoning sauce:

1 teaspoon cornstarch

3 tablespoons water

1 teaspoon chili garlic sauce

1 tablespoon oyster sauce

1 tablespoon soy sauce

3 tablespoons oil

1/4 teaspoon salt

1 tablespoon chopped garlic

1/2 tablespoon shredded ginger

2 green onions, cut into 1 inch pieces diagonally

1. Shell, devein, rinse, and drain the shrimp.
2. Wash snow peas. Remove the tips and strings on both sides. Drain and rinse straw mushrooms.
3. Combine seasoning sauce ingredients in a small bowl.
4. Heat 1 tablespoon oil in a wok over high heat. Add snow peas, mushrooms, and salt. Stir-fry for 2 to 3 minutes. Remove to a plate.
5. Wipe wok with paper towels. Heat 2 tablespoons oil in the wok, when hot, add garlic, ginger, and shrimp. Stir -fry for 1 to 2 minutes or until the shrimp turn pink. Add green onion.
6. Return vegetables to the wok. Pour in sauce. Stir until thickened. Remove and serve.

## DOROTHY HUANG'S CHINESE COOKING

### Chicken Fried-Rice (Serves 6 to 8)

½ pound chicken breast, skinless and boneless

Marinade for chicken:

1 tablespoon cornstarch

1 tablespoon soy sauce

1 tablespoon dry sherry

4 tablespoons cooking oil

1 tablespoon chopped garlic

2 green onions, chopped

2 eggs, beaten

4 cups cooked rice, room temperature

1 cup diced red bell pepper

2 cups diced asparagus, blanched

1 tablespoon soy sauce

1 teaspoon dark soy sauce

Pepper to taste

1. Cut chicken into 1/4 inch strips, and then cut the strips into 1/4 inch dice. Add marinade ingredients to chicken. Mix well. Let stand for 15 minutes.
2. Heat 2 tablespoons oil in a wok over high heat. When hot, add garlic and chicken. Stir-fry for 1 to 2 minutes. Remove to a plate.
3. Rinse and dry the wok. Add 2 tablespoons oil. Add green onions and eggs. Stir for 20 seconds. Add rice and stir for 2 minutes.
4. Return chicken, vegetables to the wok. Stir-fry for 1 minute. Add 1 tablespoons soy sauce and 1 teaspoon dark soy sauce. Pepper to taste.

# DOROTHY HUANG'S CHINESE COOKING

## Szechwan Green Beans (Serves 4)

1 pound tender green beans

Seasoning sauce:

1/2 teaspoon cornstarch

3 tablespoons water

1 teaspoon dark soy sauce

1 tablespoon oyster sauce

1 teaspoon Szechwan chili sauce

4 cups cooking oil

1 teaspoon minced ginger

1 tablespoon chopped garlic

1/4 pound lean ground pork

1 tablespoon black bean garlic sauce

2 green onions, chopped

### To Prepare Ahead:

1. Remove ends from green beans. Rinse, drain and dry with paper towels.
2. Mix seasoning ingredients together in a small bowl.

### To Cook:

1. Heat 4 cups oil in a wok over high heat to 375 degrees F. Deep fry half of the green beans for 2 to 3 minutes or until they are wrinkled. Remove with a strainer to a dish lined with paper towels. Do the other half the same way.
2. Remove the hot oil to a heat-proof container. Heat 2 tablespoons oil in the same wok over high heat. Add minced ginger, chopped garlic, and ground pork. Stir fry for 1 minute. Mix in black bean garlic sauce.
3. Add green beans and seasoning sauce to the wok. Stir until liquid is gone. Add green onions. Mix and serve.