**Chinese Almond Cookies**

1 cup shortening ½ teaspoon baking powder

1 cup sugar 1 ½ cups flour

1 large egg, beaten 1 egg yolk

1 teaspoon almond extract 1 tablespoon water

½ teaspoon vanilla 3 drops of red food coloring

3 drops water

Cream together shortening and sugar. Add beaten egg, almond extract, and vanilla and mix. Mix in flour and baking powder. Mix dough until smooth. Refrigerate for 1 hour. Gently roll on lightly floured surface to ¼ inch thick (dough will tear easily). Cut into 2” circles. Brush tops with mixture made from egg yolk and 1 tablespoon water. Place cookies on an ungreased cookie sheet. Dip the end of a chopstick into food coloring and water mixture. Press end of chopstick gently into center of each cookie. Bake at 375🌣F for 12 minutes or until cookies begin to brown.

# **Chinese Dumplings**

1 lb. ground pork 1 tsp. fresh ginger, chopped

1/4 c. green onions, chopped 1/2 onion, chopped/diced

2 cloves garlic, chopped 1/8 tsp. white/black pepper

2 1/2 - 3 Tbsp. soy sauce 2 tsp. sesame oil

1 egg yolk 1 package round dumpling wrappers

**To make filling:** Place ground pork in large mixing bowl.Add ginger, garlic, green onions and onions.Add soy sauce, white/black pepper and sesame oil. Mix so that everything is mixed in with the pork.Add the egg yolk and mix it in.  **To wrap:** Place filling in the middle of the dumpling wrapper.Wet the edges of the wrapper.Bring wrapper together and seal the dumpling, ensuring that it is sealed properly.  **To cook:** Bring a pot of water to boil. Water should cover dumplings. Add dumplings when water is boiling. When water comes to a rolling boil and dumplings start floating to the top, add a cup of cold water. Let water come to a rolling boil again and add another cup of cold water. When water comes to a rolling boil yet again and dumplings float to the top, dish out and serve with own choice of sauce (soy sauce, hot sauce etc.)

# **Oriental Sesame Chicken**

2 cloves of garlic, minced 4 tablespoons soy sauce

2 green onions, chopped 4 tablespoons sugar

4 tablespoons vegetable oil 1 lb. boneless, skinless chicken

breast or tenders

Mix soy sauce, sugar, oil, garlic, and onions in a large bowl or ziplock bag. Set aside. Cut chicken into small pieces and add to the bowl. Cover and refrigerate overnight (or at least 2 hours). Cook sauce and chicken in wok or frying pan until brown, about 10 minutes. Add sesame seeds and cook for an additional 2 minutes. Serve over rice. (I like to double my sauce so that it pours over the rice).

**Oriental Stir Fry**

½ lb. top round/sirloin steak 2 medium carrots

¼ tablespoon oil 2 celery stalks

1 teaspoon fresh ginger 1 large stem broccoli

2 garlic cloves 1 zucchini

2 tablespoons sugar 1 onion

½ cup soy or teriyaki sauce Dash of salt

Slice steak against the grain into ¼ inch pieces. Peel and thinly slice carrots, wash and chop broccoli, grate ginger, mince garlic, cut onion into 1 inch pieces, thinly slice celery, and peel and chop zucchini. In a wok or large frying pan, measure oil and heat. Add and cook until meat is well-browned the steak, ginger, garlic, and onion. Stir in sugar, salt, and soy sauce. Add all the vegetables and cook until tender.

**Oriental Wontons**

8 oz. chicken breast, boiled 2 green onions, chopped

1 egg white 24-30 wonton wrappers

½ to 1 teaspoon salt Oil for frying

1 ½ teaspoon sugar

2 teaspoons cornstarch

Shred and cut chicken into very small pieces. Mix chicken with salt, sugar, cornstarch, egg white, and green onions. Chill. Wrap 1

teaspoon chicken mixture in wonton wrapper. Fold wrapper to make a triangle, sealing edges with water. Deep fry wontons at 350-400 degrees for 2 minutes. Serve with sweet and sour sauce.

# **Teriyaki Chicken Stir Fry**

2 Tbsp sesame oil 1 lb. chicken breast, cut into thin strips

1 red/green bell pepper 1 cup broccoli

1 cup water chestnuts 1 cup carrots

1 chopped onion 1/2 cup teriyaki sauce

Salt to taste Pepper to taste

Cooked Rice (to serve with)

Prepare and cut all vegetables. Prepare chicken. In a large skillet or wok, heat up the sesame oil. Add the chicken and season with salt and pepper and saute till chicken is done.  Add carrots, broccoli, onions and peppers, and water chestnuts. Cover and cook till about half tender. Add teriyaki sauce. Stir sauce and mix with chicken and vegetables. Cover and cook until vegetables are just done. (Ensure that you do not overcook your vegetables) Serve over rice.

**Thai Lettuce Wraps**

1 head fresh iceberg lettuce 3 cloves garlic, minced

1 thumb-size piece ginger, grated 1/4 to 1/2 tsp. chili flakes

2 shallots, sliced finely 2 cups bean sprouts

1/2 cup cooked chicken or pork, shredded 1 carrot, grated or cut into thin strips

1/2 cup shredded cabbage 2 Tbsp. lime or lemon juice

Spring onions, sliced lengthwise into matchstick-like pieces

2 Tbsp. regular soy sauce 1+1/2 Tbsp. fish sauce OR 2 Tbsp. soy sauce)

1 Tbsp. oyster sauce 1/4 tsp. sugar

 Mince garlic, grate ginger and slice shallot. Combine together with chili flakes and set aside. Shred chicken, cut carrots, shred cabbage and slice green onions.  Mince garlic, grate ginger and slice shallot Combine together with chili flakes and set aside in a bag.  Shred chicken, cut carrots, shred cabbage and slice green onions.