

My cook book

Hong Shao Rou

Hongshao rou or red braised pork (simplified Chinese: ; traditional Chinese: ; pinyin: hóngshoròu) is a classic pork dish from mainland China.

Ingredient

-> green onion 100.0 g

-> pork 500.0 g

Step

1 The first step of Hong Shao Rou.

2 The second step of Hong Shao Rou.

3 The third step of Hong Shao Rou.

6 hahah

Yuxiang shredded pork

Yuxiang shredded pork (pinyin: yuxiangrousi; Chinese: 鱼香肉丝; also called fish flavored pork slices) is a common kind of Sichuan cuisine. Yuxiang is one of main traditional flavours in Sichuan. It is made of spice modulation and into.

Ingredient

-> Chinese broccoli 300.0 g

-> pork 400.0 g

-> soya sause 30.0 ml

Step

1 The first step of Yuxiang shredded pork.

2 The second step of Yuxiang shredded pork.

3 The third step of Yuxiang shredded pork.

Mapo doufu rou

Mapo doufu or Mapo tofu is a popular Chinese dish from Sichuan province.

Ingredient

- > chili 50.0 null
- > soya sause 25.0 g
- > toufu 500.0 g

Step

- 1 The first step of Mapo doufu.
- 2 The second step of Mapo doufu.
- 3 The third step of Mapo doufu.
- 4 The fourth step of Mapo doufu.

Hong Shao Rou

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Ingredient

Step