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|  | **Ingredients** | **steps** |
| *Lamb with Chilli, Soy and Noodles* | * 200g vermicelli rice stick * 250g lamb fillet (sliced thin) * ½ egg (beaten) * 1 tbsp cornflour * ½ tsp salt * ¼ tsp freshly cracked pepper * 30ml peanut oil * 1 red capsicum (diced) * 4 tbsp ABC Sweet Soy Sauce * 2 tbsp ABC Original Chilli Sauce * 4 spring onions (cut into pieces) * 1 cup chicken stock * 1 tsp sesame oil * 2 tbsp Shaoxing rice wine | * Place the noodles into a large bowl and cover with boiling water. Allow to stand for 5 minutes, then drain, refresh in cold water, drain well again and set aside. * Combine together the egg, cornflour, salt and pepper. Mix the lamb strips well with the coating and set aside. * Heat a wok, add the peanut oil and stir-fry the lamb for several minutes. Then add the capsicum and stir-fry for 30 secs. Add ABC Sweet Soy Sauce, ABC Original Chilli Sauce, stock, sesame oil, Shaoxing wine and noodles.Toss gently then fold in the spring onions and serve. |
| *Chicken Wings in Sweet Soy Sauce* | * 12 chicken wings * 120ml ABC Sweet Soy Sauce (Kecap Manis) * 1 large onion (finely chopped) * 4 garlic cloves (finely chopped) * 5 green chilli (thinly sliced) * 150ml Swanson Chicken Broth * ½ tsp salt * ½ tsp ground pepper * 2 tbsp cooking oil | * In a wok, stir-fry garlic and onions in the cooking oil for 3 mins. * Add green chilli and stir-fry for 1 min or until fragrant. Add chicken wings and cook for 20 mins or longer, stirring regularly. * Ensuring that chicken is thoroughly cooked, add sweet soy sauce, chicken stock, salt, pepper and simmer for 5 mins or until gravy has thickened to your taste. |
| *Stew Chicken Balls with Egg* | * 20 hard boiled quail eggs (shells removed) * 2 tbsp plain flour (sifted) * 10 shallots (finely sliced) * 3 cloves garlic (finely chopped) * 3 tbsp oil * 5 tbsp ABC Sweet Soy Sauce * 350ml water * salt and pepper (to taste)  Mixture  * 300g minced chicken * 1 egg (lightly beaten) * 1 carrot (finely diced) * 6 Chinese cabbage leaves (upper green part; finely chopped) * 1 spring onion (finely chopped) * 3 tbsp corn flour * ½ tsp salt * ¼ tsp pepper | * Place mixture ingredients in a large bowl and mix ingredients in a circular motion until well-combined. * Place 2 tbsp of plain flour in a bag and add quail eggs to coat. * Flatten 1 tbsp of the mixture onto the palm of your hand and place one quail egg in the middle of the mixture. Form the mixture into a ball around the quail egg. Repeat this step until all ingredients are used up.  To Cook  * Heat cooking oil and shallow-fry the chicken balls until golden brown. Remove from pan and drain most of the oil. * Sauté sliced shallots and garlic until fragrant. Add pepper, water and sweet soy sauce and bring to the boil.   Condense liquid to half, add the chicken balls, coat and simmer until sauce is further reduced. Remove from heat and serve. |
| *Dried Chilli and Egg Stew* | * 3 tbsp oil * 5 hard boiled eggs (peeled) * 1 clove garlic (finely chopped) * ½ onion (finely chopped) * 1 tbsp dried shrimps (finely ground) * 1 tbsp Valcom Kaffir Lime Leaves * 1 tbsp crunchy peanut butter * 3 tbsp ABC Sweet Sauce Sauce (Kecap Manis) * 80ml water * ½ tsp salt * ¼ tsp pepper * 2-3 dried chillies * 1 sprigs spring onions (sliced diagonally) | * Carefully shallow fry the hard boiled eggs in heated oil until golden brown. Remove and set aside. * Use the remaining oil in the pan to saute garlic, onion, kaffir lime leaves and grounded dried shrimps until they are fragrant. * Add peanut butter and water. Bring to boil. * Add fried egg, ABC Sweet Soy Sauce, salt and pepper to taste. Stir to combine. Cook on low heat until the sauce thickens.   Add dried chili and spring onions and stir through. Remove from heat and serve. |
| *Fragrant Chicken Malbi* | * 500g chicken pieces * 1 tbsp tamarind water * 1 tsp salt * 4 tbsp oil * 5 pieces curry leaves * 1cm cinnamon * 1 round cardamom * 2 tbsp ABC Sweet Sauce Sauce (Kecap Manis) * 50g toasted desiccated coconut * 3 shallots * 1 clove garlic * ½ tsp whole pepper * ½ tsp coriander * 1/8 tsp cumin powder * 1cm ginger | * Rub chicken with salt and tamarind water. Let stand for 15 mins. Pan fry in half the cooking oil until golden brown or half done. * In a mortar, coarsely pound the last 6 ingredients. * Saute the last 6 ingredients. Add the cinnamon, curry leaves and stir through. Add desiccated coconut and ABC Sweet Soy Sauce and bring to boil.   Add fried chicken and simmer until the sauce is condensed and thickened. Remove from heat and serve. |