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|  | **Ingredients** | **Steps** |
| *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. |
| *Special Beef Stew* | * 2 tbsp butter * 1 kg beef (sliced to 1 cm thickness) * 2 tbsp oil * 1 onion (roughly chopped) * 2 cloves garlic (finely chopped) * 1 tomato (chopped) * 2 bay leaves * 3 tbsp ABC Sweet Soy Sauce * 200ml yogurt * 100ml water * 1 tsp salt * ½ tsp nutmeg * ½ tsp white pepper | * Boil the beef until tender. * Fry beef with butter. Cook and stir on low heat until all sides are brown. Remove from pan and drain. * Saute onion and garlic in heated oil until fragrant. Add tomato, bay leaves and ABC Sweet Soy Sauce. Stir to combine. * Add water and bring to boil. Add beef, salt and pepper to taste. Cook on low heat for about an hour, or until ingredients are infused. Add the yoghurt and stir well. Remove from heat then serve. |
| *Mushroom Tofu Stew* | * 3 tbsp oil * 3 cloves garlic (finely chopped) * 50g minced meat (sauteed) * 1 tsp Chinese five spice powder * 3 tbsp ABC Sweet Soy Sauce * 1 cm ginger (finely chopped) * 1 red chilli (deseeded, sliced) * 300ml water * 50g shiitake mushrooms (thinly sliced) * ½ tsp salt * ¼ tsp pepper * ½ cup corn flour * ¼ fresh pineapple (skin removed, cut into triangles) * 1 red capsicum (cut into squares) * 1 pack silken tofu | * Carefully remove tofu from packaging. Cut tofu into 2x2cm cubes. * Place corn flour in a bag and coat tofu cubes in flour a few pieces at a time. Shallow fry in hot oil until golden brown. Drain and set aside. * Saute chopped garlic, ginger and chilli until fragrant, add five spice powder, ABC Sweet Soy Sauce and water, and bring to boil. * Add mushroom slices and meat, simmer until liquid is condensed to half. * Add pineapple and red capsicum and bring back to boil. Add salt and pepper to taste. * Add fried tofu and heat through. |