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## 红豆绿豆糖水 (Red Bean Mung Bean Dessert)

### Ingredients

1 orange peel  
绿豆  
红豆  
水

### Directions

Presoak beans and orange peel for at most 24 hrs. Soaking for longer may cause them to sprout.   
Boil for 2 hours on high with a full pot of water.

## Zucchini over noodles

### Ingredients

Fresh thin noodles   
4 medium sized zucchini   
Small handful of fermented soybeans   
Some ginger   
Light soy sauce   
White pepper   
4 normal sized garlic cloves   
Oil   
Cooking alcohol   
Sesame oil   
2 spring onions   
One teaspoon corn starch   
Water

NOTE: Use minimal amounts of salt

### Directions

Wash soy beans with water.   
Mash sauce ingredients together: oil, soybeans, alcohol, white pepper, soy sauce, garlic, ginger, sesame oil   
Slice zucchini thinly and diagonally   
Boil noodles then strain and rinse with cold water   
Preheat pan. Coat with oil. Set temp to high. Spread noodles across pan. Coat evenly. Lightly drizzle noodles with oil.   
Wait a couple minutes. Lower temp to med low. Flip when golden on bottom.   
Pan fry noodles again, with lower temp since pan is hotter now. When golden again, remove to plate.   
Wash pan   
When pan is hot, add sauce mixture. Then add zucchini. Add some water to mixture bowl, add to pan. Cover and steam zucchini at med temp   
Make thickening mixture of corn starch, water, alcohol, and oyster sauce. Dark soy sauce, 2-3 heaping spoons of sugar, salt   
Check that the water in zucchini is steamed away then add a bit of water to make a sauce from the pan bits. Scrape pan. Change temp to high.   
Your dish is ready to enjoy!

## 蛋 (Sweet Steamed Egg)

### Ingredients

水  
鸡蛋  
糖

### Directions

Beat eggs so whites and yolks are thoroughly mixed.   
Presteam   
Steam for 3 mins fire off   
12 mins fire on   
Covered   
One bowl cold boiled water   
One bowl sugar water   
One bowl beaten egg

## 白果腐竹糖水 (Gingko Seed and Bean Curd Dessert)

### Ingredients

1 package flat dried bean curd  
4 small handfuls of peeled dried gingko nuts  
water  
4 blocks of rock sugar  
minimal amounts of job's tears  
optional: eggs  
3 dried jujubes  
4 Paeonia lactiflora root dried

### Directions

Soak job's tears, and miscellaneous dried ingredients in water for an hour.  
When the hour is nearing, boil a large pot of water.  
During this time, crack and peel the gingko nuts from their shell and inner husk.Soak in boiling hot water before peeling inner husks.  
  
Boil the gingko nuts and miscellaneous ingredients for 1 hours on high with a full pot of water.  
Later, add the bean curd  
Then add the 4 blocks of rock sugar. 5 minutes later, turn off the fire but leave the pot on the stove. Leave sit for 5 minutes before serving.

## Curry Potatoes

### Ingredients

3 potatoes  
Half yellow onion  
2 cloves of garlic  
Ginger  
Oil

#### Sauce

Salt  
Rock candy  
2.5 teaspoons curry  
Light soy sauce  
Dark soy sauce

### Directions

Put oil garlic and ginger in pot.   
Shortly after add potatoes and onions. Coat with oil.  
Then add water to submerge most potatoes.  
Bring to boil at max temp.  
Add curry. Bring temp down to med low.

Add rest of sauce ingredients. Mix.

Remove from heat when potatoes are no longer raw on the inside.

Serve!

## Pork Wontons/餛飩 (soup dumplings)

### Ingredients

2 lbs of freshly ground pork butt  
tiger shrimp (optional)  
1 pack of thin wonton wrappers  
2 green onions  
a bit of ginger  
water chestnuts  
egg whites (to seal the wontons)  
shiitake mushrooms

### Directions

1. Mince the onions, ginger, mushrooms and water chestnuts.
2. Mix together throughly with the ground pork.
3. Cut the shrimp in half. Add one half to each wonton
4. Wrap them in the wonton wrappers by putting the filling towards the corner of the wrapper then rolling and sealing it inside.
5. Boil until cooked.

## Tomato and Eggs

### Ingredients

Salt   
pepper   
4 eggs   
4 large hothouse tomatoes   
3 garlic   
3/4 cup of sugar   
1/2 yellow onion   
Soy sauce   
3 teaspoons Corn starch   
Green onion for garnish   
5 packets of Ketchup

### Directions

1. Scramble eggs. Add white pepper dash of oil and salt. Mix.
2. Fire up the pan. Add oil then eggs. Lightly cook the eggs then put it on a plate.
3. Oil pan. Put 3 garlic in. Add yellow onion and tomatoes.
4. Cook for 5 mins then add 1/2 cup sugar, soy sauce, and 1 teaspoon of salt.
5. Cook for 10 mins then add (2 spoonfuls of corn starch mixed with a little bit of water) and 1/4 cup of sugar.
6. 8 mins later add 5 packets of ketchup and the eggs.
7. Serve!
8. Note: If you prefer firmer onions cook them separately beforehand

## Happy House Pot Stickers

### Ingredients

.7 kg freshly ground pork butt  
.4 kg of cabbage  
2 scallions  
7 slices of ginger  
5 cloves of garlic  
1T salt  
1/2T white pepper  
soy sauce  
oil

#### Wrapper

All purpose flour  
Water  
dash of Salt

### Directions (Makes about 35)

#### Filling

1. Dice the cabbage into small pieces as big as the ground pork bits. Do the same with the scallions.
2. Finely chop a generous amount of ginger and garlic.
3. Mix everything together until it forms a slightly round pink ball with green flecks.
4. Make sure to have a generous amount of scallions, ginger, garlic, and flavoring because this is what truly makes the filling delicious.
5. Once the filling is seasoned and mixed to your tastes, then place it onto a flat plate so you can easily scoop it when wrapping the dumplings.

#### Wrapper

1. Boil the water.
2. Add an equal amount of flour and water together with a dash of salt. Form into a well kneaded ball.
3. Then add a little more flour until the dough is slightly dry. But if it's too dry it'll be hard to form them into balls later. Cover to keep moist.
4. Roll the dough into a snake like shape. With your hands, snip off foosball sized pieces which you then form into balls.
5. Lightly flatten the balls in the middle then use a rolling pin to complete the procedure into making them into in flat disks.

Scoop about a small foosball amount of filling into the flat disks. Then fold and stitch the wrapper together to form a dumpling. If there is too much filling, then scrap it back into the plate full of filling.

#### Cooking

1. Place the pot stickers in the frying pan on medium heat. Completely cover them up until the frills with water.
2. Cover then wait 20 minutes.
3. Drain the water. Add oil to the pan until it coats the bottom of the pot stickers.
4. Once the bottoms are crisply brown, take them off the pan and serve them with soy sauce mixed with vinegar.

## Steamed Zucchini

### Ingredients

Zucchini  
Frozen bell peppers  
Vegetable oil  
1 cup of water  
salt  
black pepper  
yellow onion  
soy sauce  
dried parsley

### Directions

1. Slice the zucchini. Slice the onion into strips.
2. Sautee the onion on the frying pan in oil until the onion is translucent.
3. Add the zucchini, frozen bell peppers, water, and some seasonings. Then, cover.
4. Once the zucchini are no longer white on the inside, uncover and gently cook the dish until the sauce has reduced from watery to a slightly thicker sauce.
5. Now plate and serve it with rice.
6. Enjoy!

## Daikon soup

### Ingredients

half of a large daikon  
8 small yukon gold potatoes, peeled or 3 russet potatoes, peeled  
500 g of pork (or 1 cube of beef or pork bouillon)  
3/4 regular sized pot of water  
salt and pepper

### Directions

1. When the water is boiling, drop in the pork. If you're using bouillon skip to the next step.
2. Dice the daikon and potatoes
3. Add the vegetables to the pot. At this time add the bouillon if you are using it.
4. Boil on low heat for 1-3 hours. The longer you boil it, the more the flavors mix.
5. Serve alone or with some rice mixed in. Season with salt and pepper to taste.

## Basic spareribs

### Ingredients

spareribs, cut into individual half pieces  
salt  
garlic  
ginger?  
some black beans, soaked and rinsed  
an egg white  
tiny bit of soy sauce  
white pepper  
corn starch

### Directions

1. Wash spareribs. Then dry thoroughly.
2. Marinate the ribs with the rest of the ingredients for at least 2 hours.
3. Start the steamer.
4. When the steamer is boiling, put the spareribs in the steamer and steam for 45 mins.
5. When the meat looks like it's shrinking away from the bone, pull out the ribs and serve.

## Sweet Potato Ginger Dessert/蕃薯糖水

### Ingredients

4 liters water  
one arm of ginger  
1 large garnet sweet potato  
1 small hannah sweet potato (optional)  
150 grams brown sugar (bricks)  
Kudzu powder (optional)

### Directions

1. If you can't find hannah sweet potatoes in your area just leave it out.
2. Dice sweet potatos into small cubes.
3. Slice the ginger, skin and all.
4. Toss the sweet potato cubes and sliced ginger into the water.
5. Simmer on low heat for 90 mins or until the sweet potatoes are tender. Then set the stove to medium high to bring the mixture back to a boil.
6. While waiting for it to boil, add the kudzu powder if you have it.
7. Now turn off the stove.
8. Add the sugar. In 5 mins the dessert will be ready to serve.

## Put chai pudding (Earthenware dessert 砵仔糕)

### Ingredients

1/2 cup (60g) rice flour  
5 tablespoons (75ml) cold water (just enough for a rice paste)  
2 tablespoons (30ml/25g) granulated sugar  
1/2 cup (75g) hot water

### Mom's ingredients

16 oz rice flour  
4 cups of cold water (just enough for a rice paste)  
1 cup of granulated sugar  
1 cup hot water

### Directions

1. Mix the rice flour with the cold water until you have a smooth paste, no lumps.
2. Meanwhile fill the steamer with a generous amount of water and turn it on to max heat.
3. Boil 1/2 cup of water and mix it with the grandulated sugar until smooth.
4. Mix the rice paste with the sugary water until you have a uniform mixture.
5. Now scoop the mixture into small containers (ramekins, earthenware bowls, teacups).
6. Steam them on high heat until the desserts are firm and there is a divet in the middle. (15-25 mins.) Remember to replenish the water in between steamings if the water runs low. Enjoy!

## Broccoli Beef

### Ingredients

* beef sirloin
* corn starch
* white pepper
* 1 egg white
* broccoli
* water

### Directions

1. Cut the beef thinly.
2. Sprinkle white pepper, corn starch, and egg white onto the beef. Combine. Let it marinate for at least 30 minutes.
3. Pan fry each piece of meat until lightly brown.
4. At the same time, parboil the broccoli.
5. Make a corn starch slurry by combine the corn starch with a little bit of water, just until the corn starch starts to move like a liquid.
6. Once the broccoli is bright green, add the broccoli in with the beef. Then add oyster sauce with corn starch slurry.

## Mapo Tofu

### Ingredients

* 2 whole dried sichuan chili peppers
* vegetable oil
* 250g Ground beef
* 1 box of asian tofu, diced
* 150ml of water
* 2 tablespoons of Papa Fong hot chili oil with fermented soy beans
* 1 teaspoon of fermented soy beans, presoaked
* 1 scallion, finely chopped
* soy sauce
* corn starch mixed with water
* steaming bowl of rice

### Directions

1. Mix the peppers with oil. Cook on medium heat until the peppers are a bit burnt.
2. Throw in the ground beef and break it up into smaller pieces until the meat is brown.
3. Add in equal amounts of tofu as beef and 150ml of water. Throw in the fermented soy beans and chili oil. Cook until the water has been reduced to almost a sauce.
4. Add in the scallion greens and corn starch water. Give it a good stir until the sauce thickens some more.
5. Serve over a bowl of rice.
6. Somewhat like this recipe: <https://www.chinasichuanfood.com/mapo-tofu-recipe/>

## Steamed catfish

### Ingredients

* 1 serving of catfish (tail bit + 2 pieces)
* 3 cloves of garlic, halved
* fermented soy beans
* dash of soy sauce
* sprinkle of salt
* dash of canola oil
* 1 scallion

### Directions

1. Presoak the black beans in water to remove impurities.
2. Spread the white part of the scallion and a couple halves of garlic on the bowl or pan.
3. Lay the quarter/half fish on the scallion and garlic bits.
4. Add a splash of canola oil and soy sauce on the fish. Sprinkle on some salt.
5. Stuff the fish cavity with garlic and scallion or just spread them evenly across the fish.
6. Steam on high heat until the fish turns white and maybe separates from the bone. Usually this is over 20 mins. Maybe 30 mins.

## Thai Green Curry

### Ingredients

* Vegetable oil
* 1 small yellow onion, sliced
* 1 thai chili pepper, dried
* 3 chicken thighs, skinless
* 3 handfuls of small potatoes
* 1 handful carrots, optional
* 400 ml coconut milk
* 100-200 ml water
* 1 handful green beans, optional
* 1 red bell pepper
* 3 tsp green curry paste
* Salt
* 3 sprigs of basil

### Directions

1. Pan fry onion and thai chili in oil until the onion is golden.
2. Add chicken bits until the pan is mostly covered. Flip when chicken is golden. Remove.
3. Add the other half of the chicken. Cook until golden on both sides.
4. Next, Add potatoes (and carrots). Then add the coconut milk, water, and one spoonful of curry paste. Simmer until the potatoes are tender. This will be about 15 mins.
5. Now add the remaining 2 spoonfuls of curry paste, some salt, and the diced red bell pepper(, and green beans).
6. After 5 mins have passed, add half of the minced basil. Take the curry off of the stove.
7. Now serve with rice and sprinkle with the remaining basil.