Describe one of your favorite dishes.

You should say:

From whom you learnt to cook it.

How this dish is cooked.

Who you usually cook for.

And explain why you enjoy it.

I am not much of a cook, but I do cook one dish very well fired shrimp. When I moved out of my parent’s house, I missed those big meals so much that I figured out this simple recipe could satisfy my appetite. You need to prepare all the gradients including Sichuan peppers, dried chili, slices of the head of leeks and garlics. Here’s a tip: don’t use green part of the leek. First, pour some oil into the pot and heat it to a high temperature. Then fry Sichuan pepper and dried chili about 1 minute, add leek, garlic and salt, and fry those gradients together for half a minute. The last step is to add all the shrimp at once and stir-fry them until you find there is a gap between the shell and meat of the shrimp. I used to cook it together with my roommate during my time at the graduate school. I figures out the best way to have this dish. First suck the red oil juice of the shrimp; you will be amazed by the spicy, cooked garlic and seafood flavor. Then you peel the shell and chew the meat of the well-down shrimp, the delicate sweet flavor of the seafood will fascinated you absolutely. I like those flavors. And I think that’s the reason I enjoy it.