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 fried shrimp. When I moved out of my parent’s house, I missed those big meals so much that I figured out this simple recipe that could satisfy my appetite. You need to prepare all the ingredients 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 Ingredients together for half a minute. The last step is to add all the shrimp 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 at the graduate school dormitory. 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.