August 2016

Mrs. Judy Lee's Recipes

**Homemade Yogurt**

32 oz. whole milk

3 large Tbl of plain yogurt

Bring the milk to a boil. Let it cool to 110 degrees Fahrenheit. Remove the milk skin on top. Add the yogurt. Gently whisk in the yogurt. Try not to create too many bubbles. Pour into a clean container and cover. Let sit about 3 hours in a larger, insulated container. Put in refrigerator.

**Fried Rice**

4 c. uncooked rice (long-grain or jasmine rice is best, don't use short-grain or Japanese rice), cook the rice with less water (about 3 1/2 cups water), stir-fry the rice when it is hot (just cooked) for this recipe

3 eggs, beaten

About 1 c. cooked meat (shredded pork, ham, etc.)

6-8 Tbl soy sauce (Kikkoman from Costco is good, don't use Lee Kum Kee premium soy sauce)

1 Tbl salt

Black pepper

1 very small yellow onion, almost like a shallot, diced (optional)

Optional items (diced carrots, peas, bean sprouts, chopped iceberg lettuce, sesame seeds, chopped pineapple, etc.)

Vegetable oil for frying

Fry the eggs in about 1/4 cup oil until cooked. Remove the eggs from the wok.

Fry the onion in about 2 Tbl oil until cooked.

Add the rice. Toss the mixture so that rice doesn't get mashed.

Add the soy sauce, salt, pepper, meat, and eggs.

Add optional items. Might need to add more salt, pepper, and soy sauce at this point if you add a lot of optional items.

Mix and cook until everything is cooked and incorporated.

**Hong Shao Pai Gu (Red Braised Pork Spareribs)**

12 pork spareribs

2 Tbl sugar

2 Tbl white vinegar

6 Tbl soy sauce (Kikkiman)

6 slices ginger (optional)

Boiled eggs, peeled (optional)

Put spareribs in a pot. Cover with water. Bring to a boil. Close the fire. Remove the spareribs. Rinse with fresh, cold water.

Put spareribs in a pressure cooker.

Add sugar, vinegar, and soy sauce. Add 1/2 c. water.

Add ginger.

Cook under pressure for 20 minutes.

Let pressure release naturally.

Add boiled eggs. Can boil 15 minutes to reduce liquid and allow eggs to coat with sauce.

**Pickled Cucumbers**

Cucumber, peeled, seeds removed, sliced into thin 1-inch pieces

Salt

Sugar

White vinegar

Soy sauce

Sprinkle salt on cucumber pieces. Let sit an hour. Drain.

Mix together sugar, vinegar, and soy sauce (1:1:1 ratio) in a small saucepan.

Bring to a boil.

Add cucumber. Let boil 30 seconds.

Remove cucumber.

Let cucumber and soy sauce cool.

Add soy sauce mixture to cucumber. Cover and refrigerate for 2 days.