

Mapo Tofu (麻婆豆腐) :

Ingredient: firm tofu, vegetable oil, Szechuan peppercorn, Laoganma chili-bean paste (Douchi), green onion, garlic

Instruction:

1. Bring a medium saucepan of water to a boil over high heat and add tofu. Cook for 2-3 minute and in a colander.
2. Heat Sichuan peppercorns in a large wok over high heat until lightly smoking. Pick up peppercorns with a wire mesh skimmer and discard, leaving oil in pan.
3. Heat oil in wok over high heat until smoking. Add garlic and cook until fragrant, about 15 seconds. Add chili-bean paste, cooking wine and bring to a boil. Add tofu and carefully fold in, being careful not to break it up too much. Stir in chili oil and half of scallions and simmer for 30 seconds longer. Transfer immediately to a serving bowl and sprinkle with chopped green onion. Serve immediately with white rice.

Pan Fried Green Beans (干煸四季豆) :

Ingredient: green beans, vegetable oil, Szechuan peppercorn, soy sauce, salt

Instruction: 1. Bring a medium pot of salted water to a boil. While the water is boiling, trim the ends from the green beans.

2. Drop the beans into the boiling water and cook until bright green, anywhere from 2 to 5 minutes. Transfer to the ice water to stop the cooking. Drain the green beans and set them aside on a clean kitchen towel.

3. Heat Sichuan peppercorns in a large wok over high heat until lightly smoking. Pick up peppercorns with a wire mesh skimmer and discard, leaving oil in pan.

4. Heat oil in wok over high heat until smoking. Toss in the green beans and stir to evenly coat the beans.

5. Season with soy sauce and salt. Serve immediately.

Stir Fried Tomato and Scrambled Eggs (番茄炒蛋) :

Ingredient: tomato, egg, sugar, green onion

Instruction:

1. Start by cutting tomatoes into small wedges.
2. Crack 4 eggs into a bowl and season with 1 teaspoon sugar. Beat eggs for a minute.
3. Preheat the wok over medium heat until it just starts to smoke. Then heat 2 tablespoons of oil and add the eggs. Scramble the eggs and remove from the wok immediately. Set aside.

4. Heat 1 tablespoon oil in the wok over high heat, and add the tomatoes. Stir-fry for 1 minute, and then add 2 teaspoons sugar, and ¼ cup water (if your stove gets very hot and liquid tends to cook off very quickly in your wok, add a little more water). Add the cooked eggs.
5. Mix everything together, cover the wok, and cook for 1-2 minutes, until the tomatoes are completely softened.
6. Uncover, and continue to stir-fry over high heat until the sauce thickens to your liking.

Coke Chicken Wings (可乐鸡翅) :

Ingredient: chicken wings, soy sauce, ginger, Coca-cola

Instruction:

1. Wash and clean the chicken wings. Cut the wings at the joint, and pat the chicken dry with a paper towel.
2. Pre-heat the wok until it starts to smoke. Add the oil, and spread it around to coat the bottom of the wok. Add the ginger and the chicken wings. Spread out the wing pieces in a single layer, and lightly brown them for a few minutes on each side.
3. Now add 4 tablespoon soy sauce, and a half can of the coca-cola, 6 table spoon cooking wine. Bring it to a boil, cover the lid, and turn down the heat to medium. Let simmer for 12-15 minutes—until the sauce is almost dry (though there should still be a small pool of sauce at the bottom of the wok).
4. Now turn up the heat, and quickly stir the wings until the sauce coats each piece. Read to serve.

Shrimp Fried Noodle (鲜虾炒面) :

Ingredient: soba noodle, shrimp, soy sauce, cooking wine, green onion.

Instruction:

1. Heat oil in a large pan over medium heat. Add shrimp and cook until pink. Remove the shrimp from the pan immediately and set aside. Save the liquid in the cooking pan.
2. Add the cooked soba noodle and 1 tablespoon oil over medium heat. Stir the noodle with chopsticks and add 1 tablespoon soy sauce and 2 tablespoon cooking wine. Cook for 15 second and add another tablespoon soy sauce and 2 tablespoon cooking wine. Stir fried for another 15 second.
3. sprinkle chopped green onion and serve.