



## Curried Chicken in Lettuce Cup

Makes 10 servings

8 ounces boneless, skinless, chicken thigh, diced

### **Marinade:**

2 tablespoons chicken stock

1 tablespoon cornstarch

1/4 teaspoon salt

1/8 teaspoon white pepper

2 tablespoons cooking oil

1 teaspoon minced garlic

1 teaspoon minced ginger

1 green onion, chopped

2 small fresh red chiles, minced

4 dried shiitaki mushrooms, soaked, stems removed, diced

6 fresh water chestnuts, peeled (or canned), diced

1/4 cup frozen peas and carrots, thawed

1 small onion, diced

3 tablespoon frozen corn, thawed

### **Seasonings:**

2 teaspoons curry powder

2 teaspoons sugar

1/2 teaspoon Chinese 5-spice powder

1/8 teaspoon salt

2 tablespoons chicken stock

1 tablespoon Shao Hsing rice wine

2 teaspoons soy sauce

10 lettuce leaves, washed, trimmed to make 4-inch diameter circles

1. Combine chicken and marinade ingredients. Mix well and set aside for 15 minutes.
2. Heat wok over high heat until hot. Add oil, swirling, to coat sides. Add garlic, ginger, green onion and chiles; stir-fry for 10 seconds. Add chicken; stir-fry for 1 minute. Add remaining ingredients and seasonings. Stir-fry for another minute.
3. To eat, heap 2 tablespoons curried chicken in center of lettuce cup, wrap up and eat out of hand.

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## Little Dragon over a Cloud (Seafood Custard)

Makes 6 servings

6 eggs

1-1/2 cups fish or chicken stock

1 teaspoon salt

1/8 teaspoon white pepper

4 small fresh shiitake mushrooms, stems removed, sliced

1 green onion, chopped

6 small shrimp, shelled, deveined, butterflied

4 ounces white fish fillet, thinly sliced

2 ounces bay scallops

Cilantro sprigs

1 fresh red chili, seeded and thinly sliced

1. In a bowl, whisk together eggs, stock, salt, sugar and pepper until well blended. Add mushrooms, chili, green onion, shrimp, fish and scallops; stir gently.
2. Divide egg mixture equally among 6 individual serving bowls. Cover and steam over high heat for 7 minutes. (The custard is ready when the center moves slightly when shaken.) Garnish with cilantro sprigs and red chili.

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## Lotus Gold Coins

Makes 6 servings

2 medium lotus root, peeled, cut into ¼-inch- thick rings  
2 tablespoons cornstarch

### **Filling:**

6 ounces ground pork  
3 large shrimp, shelled, deveined, minced  
1 tablespoon chopped ginger  
1 tablespoon chopped garlic  
1 teaspoon sugar  
1/2 teaspoon salt  
1/8 teaspoon white pepper  
1 tablespoon Shao Hsing rice wine or dry sherry  
1 teaspoon sesame oil

4 tablespoons cooking oil  
1/4 cup water

### **Sauce:**

1 teaspoon minced garlic  
1 small fresh red chili, minced  
1 green onion, chopped  
1 teaspoon sugar  
1/2 cup chicken stock  
1 tablespoon chili garlic sauce  
1 tablespoon dark soy sauce  
1 tablespoon rice wine  
1 teaspoon Chin Kiang vinegar or balsamic vinegar  
1 teaspoon sesame oil

1 teaspoon cornstarch dissolved in 2 teaspoons water

1. Water-blanch lotus rings in boiling water for 1 minute. Drain and pat dry with paper towels. Dust lotus rings with cornstarch and set aside.
2. In a mixing bowl, combine filling ingredients; mix thoroughly. Spread 1 tablespoon filling onto a lotus ring and sandwich with another lotus ring.
3. Heat wok over medium-high heat until hot. Add oil, swirling to coat sides. Pan-fry lotus root pockets for 3 minutes on each side or until golden brown. Drain excess oil and add water; cover, reduce heat and simmer for 2 - 3 minutes or until liquid is absorbed.
4. Combine sauce ingredients in a saucepan and bring to a boil. Add cornstarch solution and stir until sauce thickens. Pour sauce over lotus pockets to serve.

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