

Recipe

Sweet and sour pork ribs

- 1.5 pound (豬肋排)
- 4 slices (薑)
- 3 cloves garlic
- 1 stalk of green onions, cut into sections
- 2 tbsp rice wine
- 50g rock sugar (冰糖)
- 2 tbsp (醬油)
- 3 tbsp (醋)

Three-cup chicken

- 500 g chicken (雞腿) or (大腿), bone in
- 3 tbsp (麻油)
- 3 tbsp (米酒)
- 3 tbsp soy sauce
- 15 g ginger
- 6 cloves (蒜頭)
- 2 dried chili
- 1 bunch (九層塔)
- 40g rock sugar

Hakka-style stir-fried squid and pork

- 500g (豬腹肉)
- 1 piece (花枝)
- 1 pack (豆干)
- 1 large (蔥)
- 1 (蒜苗)
- 2 cloves garlic
- 1 cup (芹菜)
- 2 tsp chili bean sauce
- 1 tsp soya sauce
- 1 tsp oyster sauce

Kung Pao chicken

- 500 g chicken (雞胸肉)
- 6 dry (辣椒)
- 1/2 cup (花生)
- 1/4 tsp ground white pepper
- 1 tsp (玉米粉)
- 2 tsp soy sauce
- 1/2 red bell pepper
- 1/2 green bell pepper

* tbsp = tablespoon

pork belly	breast meat	pork ribs	drumsticks	squid
thighs	dried tofu	red chili	rice wine	peanuts
sesame oil	green onion	garlic green	Chinese celery	cornstarch
vinegar	garlic	soy sauce	ginger	basil leaves

To make "sweet and sour pork ribs" (糖醋排骨), "three-cup chicken" (三杯雞), "Hakka-style stir-fried squid and pork" (客家小炒), Kung Pao chicken (宮保雞丁), we need cloves garlic, tablespoons of soy sauce, tablespoons of rice wine, grams of rock sugar.