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

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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.

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