

# Taiwanese Dishes for New Year



## Taiwanese Style Spring Rolls 新春 (symbolizing beginning of the year)



### Ingredients:

- 600g ground pork or chicken (Vegetarian substitute: tofu)
- 300g each of beansprouts, shredded carrot, shredded cabbage, shredded wood ear, dongfen (green bean noodles)
- 200g coriander
- 300g peanut powder with 100g sugar
- 5 tablespoons soy sauce, 2 tablespoons cooking wine and 1 teaspoon black pepper
- 25 spring roll sheets

### Method:

1. Soak wood ear and dongfen in water till soft then shred.
2. To make the filling, heat oil in wok, stir fry pork with 5 tablespoons soy sauce, 2 tablespoons cooking wine and 1 teaspoon black pepper. Then put beansprouts, shredded carrot, shredded cabbage, shredded wood ear, and dongfen mix in wok. Stir fry for 5 minutes.
3. Flatten 1 piece of spring roll sheet. Spread 1 tablespoon each of peanut powder and coriander around one corner of square and 3 tablespoons of the filling, then roll it up. Brush oil on top.
4. Bake at 350 degrees in 20 minutes

## Sam Sun Braised Rice Crust 年年有魚 (Bountiful every year)



### Ingredients:

- 200g each of fish, shrimp, and chicken or pork
- 60g each of carrots, peas, and white mushroom
- 30g each ginger and scallion
- 3 tablespoons each of cooking wine, ketchup, sesame oil, corn starch and vinegar
- 1 tablespoon each of sugar and black pepper
- 10 pieces of rice crust

### Method:

1. Heat oil in wok to deep fry rice crust till light brown. Remove rice crust and put on a plate.
2. To make the topping, sauté ginger and white part of scallion in wok. Add chicken, shrimp, fish, carrots, peas, and white mushroom to wok and stir fry for about 5 minutes.
3. To make the sauce, boil water then add mixed ketchup, sugar, vinegar, and corn starch into make a paste. Then add sesame oil.
4. Mixed the topping and sauce, then put on the top of rice crusts.



### Assorted Hot Pot 團聚 (family reunion)

A mixture of vegetables and meat in a broth pot

### Baked New Year Cake (Sweet) 年年高升 (long life and promotions every year)



#### Ingredients:

- 16 ounces sticky rice flour
- 2 1/2 cups milk
- 1 cup sugar
- 1 cup of vegetable oil or a stick of margarine or a stick of butter
- 1 tablespoon baking powder
- 3 eggs

Filling: 1 can of red bean paste

Topping: 5 tablespoons each of coconut flakes and sesame seeds

### Method:

1. Mix the first six ingredients well in a large bowl. Pour half of the batter into a baking pan.
2. Bake at 350 degrees for around 20 minutes. When it becomes solid, remove from the oven, spread the bean paste on top, and pour the other half of the batter slowly into the pan.
3. Spread topping on top and bake for 30-35 minutes or until slightly brown.