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# TAIWANESE COOKING PART II

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## SIA SONG

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1.5 lbs minced prawn  
1 lb ground chicken, pork or beef  
8 pieces water chestnuts  
3 tbsp green onion/scallion  
1 tbsp ginger  
3 tbsp cooking wine  
1 tbsp sesame oil  
1 cup chopped celery  
1 tsp black pepper  
2 tbsp cornstarch  
2 eggs  
3 g rice noodles or 1 bag of potato chips  
24 lettuce cups



### Method:

1. Soak minced prawn and ground meat in 3 tablespoons cooking wine, 1 teaspoon black pepper, 2 tablespoon cornstarch and 2 eggs around 10-20 minutes in refrigerator.
2. Deep fry rice noodles or chips.
3. Heat 5 tablespoons oil in wok. Stir-fry ginger and scallion until fragrant and add water chestnut/celery after 5 minutes, then put chips on the top. Serve in lettuce cup.

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## TOMATO BROTH BEEF NOODLES

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2 pounds beef chunks, around 1/2 inch thick  
2 thinly sliced onions  
5-7 pieces sliced ginger  
5 cloves sliced garlic  
Sugar to taste (crystal or regular)  
3 tbsp salt  
6 sliced tomatoes  
5 pieces star anise  
5 tbsp soy sauce  
3 tbsp cooking wine  
5 cups of hot water  
Chopped scallions and coriander  
Sesame oil



Black pepper  
Black vinegar to taste  
Chopped Pickled Leaf Mustard

**Method:**

1. Heat oil in wok. Stir-fry the 2 thinly sliced onions, 5-7 pieces sliced ginger, 5 cloves sliced garlic and sugar. Add beef and salt, cook on low heat around 10 minutes. Then add 6 sliced tomatoes, star anise, soy sauce, 3 tablespoons cooking wine, hot water and simmer for 40 minutes.
2. Heat oil in separate wok and stir-fry the Pickled Leaf Mustard with a few pieces of ginger, 1 tablespoon of soy sauce and sugar.
3. Boil noodles until soft.
4. Prepare several bowls, put chopped scallions and coriander, sesame oil, black pepper, and black vinegar in the bowl, then put soup and noodles. Lay a few pieces of beef on the top of the noodles.

Optional: Rice instead of Noodles also tasty

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## BAKED CRAB RANGOON

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8 oz cream cheese (plain or herb)  
4 sticks chopped imitation crab meat (surimi)  
5 pieces chopped scallions  
32 pieces spring roll pastry (215 mm x 215mm, cut into 4 even square pieces)



**Method:**

1. Mix the cream cheese, crab meat, and scallions well.
2. To wrap, hold pastry in palm, place cream cheese and crab mixture in the center of pastry, fold corners over the mixture to cover it.
3. To bake: brush oil on each piece and bake for 18-20 minutes at 350 degree F.