

Basic Chinese Home Cooking

Braised Chicken

Marinade

Ginger, a few slices
Spring onions, half on a green onion
2 tsp Sugar
1 tbsp Rice wine
1 tbsp Soy sauce
1 tsp Chinese Oyster sauce
1 tsp Apple Cider Vinegar/Any kind of vinegar



Other ingredients

1lb Skin-on Chicken Thigh
1-2 tbsp Brown sugar
Olive oil
2 tbsp Soy sauce
1 tbsp Rice wine
1 Star anise
1 Bay leaf
Salt to taste
1 tbsp Sesame oil
(Optional) Potatoes
(Optional) Shitake Mushrooms
(Optional) Whole chestnuts

Instructions:

1. Cut the chicken thighs into bite-sized pieces. Combine all marinade ingredients together and marinate for at least 30 minutes, preferably overnight (~8 hrs)
2. On medium-high heat, pour olive oil into a pan and add the brown sugar, wait for it to dissolve and form a syrup-like texture. Be careful not to burn the sugar
3. Add the chicken into the pan and quickly stir
4. When chicken starts to turn white, add all other sauces (soy sauce and rice wine) and stir
5. After 15-20 seconds, add hot water, star anise, bay leaf, and sesame oil. Also add the potatoes, mushrooms, chestnuts, or other desired vegetables, if using. Turn down the heat to medium-low. Allow it to simmer for 40 minutes to 1 hr. Add more water if needed in the process.
6. When most of water has evaporated, turn up the heat to high for 2-3 minutes. Add more salt if desire.
7. (Optional) Garnish with toasted white sesame seeds and spring onions.

Spinach Salad

- 1 lb Whole spinach (not baby spinach)
- 2 tbsp Soy sauce
- 1-2 tbsp Sesame oil
- Salt to taste
- 1 tbsp Rice vinegar
- 1 tsp Garlic paste
- Toasted white sesame seeds



Instructions:

1. Wash the spinach and boil for 1-2 minutes.
2. Transfer the spinach into cold water. Squeeze the spinach to get rid of the water. Rough cut the spinach (Optional).
3. Combine all condiments in a bowl and combine the mixture with the spinach.
4. Garnish with toasted white sesame seeds.

Stir-Fried Tomatoes and Eggs

- 3 Medium-large tomatoes
- 4 Eggs
- 3/4-1 Spring onions
- 1 tsp Rice wine
- 1-2 tsp Salt to taste
- Vegetable oil
- 1 tsp Sugar or to taste
- 1 tsp Ketchup (optional)



Instructions:

1. Cut the tomatoes into bite-sized pieces. Chop the spring onions.
2. Beat the eggs and add in some water and rice wine, add about 3/4 tsp salt to the egg mixture
3. Heat up some vegetable oil in a pan on high heat. Pour the egg mixture and quickly stir it. When it is half cooked and looks like scrambled eggs, transfer the egg onto a plate.
4. In the same pan on high heat, add the spring onions and cook until they're aromatic. Then add tomatoes and let them cook for a couple of minutes until they are softened and juicy. Add salt, sugar, ketchup and wait for a couple of more minutes.
5. Add the eggs back in and stir to combine. Let the eggs be coated by the juice.
6. Top with chopped spring onions and serve with rice.

Traditional-Style Walnut Crumble Cookies

400 grams Flour
150 grams Sugar (feel free to adjust to your taste)
200 grams Vegetable oil (or corn oil)
1 Egg
120 grams Roasted walnut crumbles
1 tsp baking powder
½ tbsp. baking soda
1 Egg yolk

Instructions:

1. In a large bowl, combine sugar, egg, and vegetable oil.
2. Sift flour, baking powder, and baking soda and combine them in another large bowl. Add in walnut crumbles.
3. Mix ingredients in two bowls and form a dough.
4. Scoop out a piece of dough using a spoon and form a little ball. Press the ball into cookie-shape.
5. In another bowl, use only the yolk of an egg and add 1 tbsp water. Mix thoroughly and use a pastry brush to coat the surface of cookies with egg yolk glaze.
6. Bake for approximate 15 minutes at 360 degrees.

