DISCLAIMER: Allserv, Inc. assumes no responsibility for the accuracy or flavor of the recipes contained in this booklet or supplied in other formats. We have reduced many of the recipes from restaurant quantities to family size and strive for the best possible results. We have prepared and personally tested over 90% of the recipes we include with your orders and made adjustments we felt necessary. Thank you and HAPPY COOKING!!
About the Recipes

We hope you enjoy the recipes we’ve chosen. Remember, they are only a guide. **MAKE THEM YOUR OWN!!**

If there’s an ingredient you dislike, **replace it.**

If there’s one you really like, **add more.**

**Substitute** any ingredients with similar ingredients you have on hand.

Create memorable meals with Minor’s.

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**Recipe Quick Tips**

**Garlic with Black Bean Sauce**  A perfect glaze for beef, chicken, pork or seafood. Use to create authentic tasting Cantonese style dishes. Baste Minor’s Garlic with Black Bean Sauce over clams, mahi mahi, tuna steaks or swordfish. Delicious over fish steaks, fillets and other seafood combos. Serve with asparagus steamed 4-5 min. or to desired doneness.

**Use 1 Cup to Create:**
- Sweet Bean Sauce - 1 cup Minor’s Sesame Sauce
- Ginger Black Bean Sauce - Add ½ tsp. Fresh Grated ginger
- Spicy Black Bean Sauce- Add ¼ cup Minor’s Szechuan Sauce
- Black Bean Orange Sauce - Add 1 Tbsp. Orange juice concentrate
- Pineapple Black Bean Sauce- Add ¼ cup chopped pineapple
  - 2 Tbsp. Soy Sauce
  - 2 Tbsp. Brown Sugar

**Sweet ‘n Sour**  Great for Sweet ‘n Sour Pork and vegetables or create Hawaiian or Polynesian dishes. Use as a dip for chicken sticks and egg rolls Brush on to glaze chicken, beef, pork or seafood. Toss with tofu and vegetables.

**Use 1 cup to create:**
- Sweet Mustard Appetizer Dip- Add: 1 Tbsp. Prepared Mustard
- Festive Sweet & Sour- 1 Tbsp. Each small diced green and red bell peppers
- 1 Tbsp. Sweet pickle Relish
- Orange Blossom Sweet & Sour- Add 2 Tbsp. Orange juice concentrate
- Sweet & Sour Glaze for Ham - Add: ¼ cup brown sugar
  - 1 Tbsp. Yellow Prepared Mustard
  - 1/8 tsp. Ground cloves

- Hawaiian Slaw Dressing: ¼ cup brown Sugar
  - 1 Tbsp. Sour cream
  - ½ tsp. Prepared Horseradish

- Zesty Appetizer Dip - Add: 1 tsp. Prepared horseradish, 2 Tbsp. Orange Marmalade
- Sweet & Sour Glaze for Ham - Add: ½ cup brown sugar
  - 1 Tbsp. Chopped dried fruit & ¼ cup fine chopped canned or fresh Apricots or peaches

**Szechuan Sauce**  Makes a zesty sauce for beef, pork, chicken and seafood dishes. Adds fragrant flavor to vegetable and tofu dishes. Use anywhere you want to add a spicy, peppery flavor. **Spicy Dragon Burgers** - Spread Szechuan Sauce over barbecued, broiled or grilled hamburgers for a savory, spicy hot topping.

**Use 1 Cup to Create:**
- Szechuan Stir-Fry Sauce: 2 Tbsp. Soy Sauce,
  - 2 Tbsp. Brown Sugar
  - ½ cup Minor’s Stir-Fry Sauce
- Zesty Marinara Sauce: Add 1 qt. Minor’s Italian Sauce
- Sweet Szechuan Sauce: Add 1 cup Minor’s Sesame Sauce
- BBQ Szechuan Sauce: Add 1 cup BBQ Sauce
- Fiery Pineapple Glaze: Add: 2 Tbsp. Chopped Pineapple,
  - 2 Tbsp. Soy Sauce,
  - 2 Tbsp. Brown Sugar

Use all the above 1 cup creations to serve with Chicken, beef, seafood, pork stir-fries, pork chops, breaded or battered chicken fingers/nuggets, appetizers, ribs, egg rolls, vegetable appetizers, pasta... mix and match and just have fun.

**HAPPY COOKING !!**

Heidi & David
Chinese Chicken Pizza

19 oz  Pizza or bread dough 14" presheeted, thawed
1/2 Tbsp  Virgin Olive oil
1/2 C  Sweet & Sour RTU Sauce
8 oz  Cooked chicken, meat only pulled
4 oz  Onions, Spanish, small diced
10 oz  Mozzarella cheese, shredded
4 oz  Red bell peppers, julienne cut
1/3 C  Peanuts, roasted, unsalted

Brush crust with olive oil. Spread Sweet & Sour Sauce over surface of dough, starting from center and working towards edge in circles. Leave 1/2" rim of dough unsauced. Sprinkle chicken and onions over sauce, followed by cheese, bell peppers and peanuts. Bake at 450°F for 12-15 minutes. Cut in 8 wedges with a pizza wheel. Serves 8

Japanese Rice Bowl

1 Tbsp  Vegetable oil
16 oz  Chicken thigh, medium diced
1 Tbsp  Vegetable oil
1 Tbsp  White onions, minced
1 Tbsp  Garlic, minced
3 1/3 C  Carrots, julienne cut
2 1/2 C  Celery, bias cut
4 C  Spinach, coarsely chopped
1 1/3 C  Bamboo shoots, canned, sliced drained
1 1/3 C  Scallions / green onions, sliced thin
4 1/2 qt  White rice, cooked, hot
1/2 jug  Szechuan Sauce, heated


Sweet and Sour Chicken

1/4 cup  Vegetable oil
3 lb  Onions  medium diced
3 lb  Green Bell Peppers  medium diced
3 lb  Carrots  raw, sliced
2 cup  Water  hot
1/4 cup  Minor's® Chicken Base
9 lb  Sweet & Sour Sauce
7 lb  Cooked chicken, meat only

In a sauce pot, heat oil. Add onions, green peppers and carrots; sauté 6-8 minutes. Set aside. In a separate sauce pot, combine water, Chicken Base and Sweet & Sour Sauce. Heat to boiling. Reduce heat and gently boil 2-3 minutes, stirring occasionally. Add chicken and vegetables. Heat to 160°F. Serve 8 oz. portions. Serves 50

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Basic Oriental Marinade For Chicken, Beef, Pork & Seafood

½ Cup Soy Sauce
1/8 Cup Pale Dry Cocktail Sherry
1 Tsp Cornstarch
½ Tsp Sugar
Dash White Pepper -- to taste

Combine ingredients, mixing well. Add marinade to meat, mixing well to coat. Let stand 15-20 minutes. Meat should be marinated no longer than ½ hour. Increased marinade time may result in tougher meat. Marinade can be made ahead and stored covered and refrigerated for 5 days. Stir before using. This recipe will be used throughout this book. Yield ¼ cup

Szechuan Dipping, BBQ Or Wing Basting Sauce

¼ Tsp Crushed Red Pepper Or Red Pepper Flakes -- Or To Taste
¼ Cup Butter
2 cups Szechuan Sauce

Combine peppers, butter and water. Heat to boiling for 2 minutes. Add Szechuan and mix well with whisk until sauce is thick and well blended. Can also be used as a dip for fried vegetables or shrimp. Yield 3 ¾ cups

All-Purpose Deep Fried Pork, Chicken Or Shrimp

6 Oz. Raw strips boneless trimmed pork loin, skinless boneless chicken thighs or fresh shrimp -- peeled & deveined
1 Tbsp Basic Oriental Marinade -- (see above recipe)
1 Tbsp Cornstarch

Pour marinade over meat tossing until well coated. Let stand 15-20 minutes. Sprinkle cornstarch over top of meat. Roll gently to coat all sides. Deep fat fry at 350°F for 2-3 minutes until meat is golden brown. Drain well. Refrigerate if holding longer than 2 hours before serving. Tofu variation: use extra firm or firm tofu, drained and cut into 1” cubes. Pour soy sauce over tofu and coat with cornstarch. For 3 servings use 6 oz. tofu, 1 tsp. soy sauce and 2 Tbsps. cornstarch. This recipe will be used throughout this book. Serves 3

Indonesian Beef & Bean Soup

1 lb. Ground Beef
1 tsp. Vegetable oil
½ cup Spanish onions
1 ½ qt. Water
2 Tbsp. Minor’s Beef Base
1 cup Garlic with Black Bean Sauce
1 Tbsp. Brown Sugar
1 cup Red kidney beans, canned, drained
Dash Dried cilantro

In skillet over med-high heat, brown ground beef. When fully cooked, drain excess fat. Keep warm. In a sauce pot, heat oil over med-high heat. Add onions and saute until translucent, 2-3 mins. Add water, Beef Base Garlic with Black Beans Sauce and brown sugar. Heat to boiling, stirring occasionally. Add beans, cilantro and ground beef. Return to a boil, reduce heat and gently boil 10-15 mins. , stirring occasionally. Serves 8

Spicy Sweet & Sour Cashew Chicken

1 Tbsp. Vegetable Oil
2 lb. Chicken breast, julienne cut
1 cup White onions, julienne cut
2 Tbsp. Garlic -mashed
2 cups Green bell peppers, julienne cut
2 cups Red bell peppers, julienne cut
2 cups Yellow bell peppers, julienne cut
1 cup Cashews, roasted, unsalted
1 ½ cups Sweet & Sour Sauce, hot
1 cup Minor’s Szechuan Sauce, hot

In wok, heat oil over high heat. Add chicken; stir-fry 5-7 minutes. Add Onions, garlic and peppers; stir-fry 3-4 minutes. Add cashews. Add Sweet & Sour and szechuan sauces; toss until well coated. Serve with rice. Serves 10

Szechuan Green Beans & Chicken Over Rice

½ lbs. Boneless Chicken, grilled, chilled
2 ½ cups Rice, dry
1 ½ cups Szechuan Sauce
4 tsp. Vegetable oil
1 ½ cups Green beans, trimmed, blanched, chilled
½ cup Canned fried onions

Cook rice per pkg. Directions. In wok heat oil, green beans and chicken. Stir-fry 1 minute. Add Szechuan sauce and stir. Place rice in individual bowls, top with chicken/bean mixture and garnish with fried onions

Linguine with Garlic Clam Sauce

1 Pounds Linguine
1 Can Chopped Clams -- With Juice Reserved
1 Cup Garlic With Black Bean Sauce
using reserved clam juice to taste.

Cook linguine per pkg directions. Toss all ingredients until well blended. Serve. Serves 6
Kung Pao Shrimp

1 Tbsp Vegetable Oil
6 Oz. Shrimp, Peeled, Deveined, Marinated (see marinade-page 2)
1 ½ Cups Onions -- Julienned 1/8” X 2”
1 Cup Green Bell Pepper -- Julienned 1/8” X 2”
1 Cup Red Bell Pepper -- Julienned 1/8” X 2”
¾ Cup Szechuan Sauce

Preheat wok or skillet to 400°F. Add oil and swirl to coat surface. Add shrimp and stir-fry 2 minutes until pink but not tightly curled. Push shrimp aside or remove from pan. Add onions; stir-fry 1-2 minutes. Add peppers and continue to stir-fry 2-3 minutes. Add cooked shrimp and Szechuan sauce; toss 1-2 minutes, until well coated and heated through.

Blazing Beef, Broccoli & Bok Choy

6 Oz. Beef Top Round-Trimmed -- cut in 1” slices
1 Tbsp Peanut Oil
1 Tbsp Basic Oriental Marinade-See Recipe page 2
¼ Cup Spanish Onions -- 1” dice
¼ Cup Green Onions -- ½” diagonal
2 1/3 Cups Broccoli Floweret - With Stems -- sliced 1/8” thick
1 1/3 Cups Bok Choy -- 1/8” diagonally cut
½ Cup Canned Sliced Water Chestnuts -- drained
¾ Cup Szechuan Sauce

Pour marinade over meat tossing until coated. Let stand 15-20 minutes. Preheat wok and add oil; swirl to coat surface. Add garlic and onions stirring until fragrant, 10-15 seconds. Add beef; stir and toss 1½-2 minutes, until beef is browned. Add broccoli and bok choy; stir and toss 2-3 minutes, until tender-crisp. Add water chestnuts and Szechuan sauce; stir and toss 1-2 minutes, until ingredients are coated and heated through. Serves 3

Black Bean Pork Tenderloin

2 Pounds Pork tenderloin -- trimmed of fat
3 Cups Green onions-white part only -- chopped fine
1 1/3 Cups Garlic with Black Bean

In a small bowl mix Black Bean Sauce and green onions, mix well. Place mixture in large plastic bag with pork. Marinate refrigerated for apx. 3 hours. Grill 10-12 minutes per side or until desired doneness. If roasting, sear in non-stick skillet on all sides then place in shallow baking dish and roast in preheated 350°F oven apx. 30 min. or until meat is firm but moist. Serve with additional sauce, if desired. Serves 6

Sweet 'N Sour Glazed Carrots

All Amounts to Taste Carrots
Sweet 'N Sour Sauce Frozen Peas Or Snow Peas -- Optional

Steam or cook carrots and peas per pkg. directions. Combine with Sweet 'n Sour sauce and toss to coat.

Asian Pasta

Sweet 'N Sour Sauce

½ Cup Peanut Oil
12 Oz. Cooked Pasta

Toss ingredients together until pasta is evenly coated.

Mandarin Glazing Sauce

Sweet 'N Sour Sauce

½ Cup Peanut Oil
1 Tbsp Green Onions -- ½” diagonal
2 1/3 Cups Broccoli Floweret - With Stems -- sliced 1/8” thick
1 1/3 Cups Bok Choy -- 1/8” diagonally cut
½ Cup Canned Sliced Water Chestnuts -- drained
¾ Cup Szechuan Sauce

Combine Sweet 'n Sour Sauce, juice, preserves, vinegar and cloves. Blend well. Spoon apx. 1 Tbsp. sauce over broiled or baked ham steak or pork chop. Brown under broiler before serving. Yield 1 cup

Steamed Vegetarian Rainbow

Sweet 'N Sour Sauce

1 Cup Bok Choy, Snow Peas, Carrots, Red Peppers -- Steamed
2 Tbsps

Combine sauce with steamed vegetables. Toss until well blended. Serves 2

Pineapple Wasabi Dressing

Sweet & Sour Sauce

1 cup Pineapple juice
1/4 cup Lemon juice, fresh
2 tsp Sesame seed oil sesame oil
2 Tbsp Red onions chopped fine
1/2 tsp ( To Taste) Horseradish, Wasabi paste *

In a bowl, combine Sweet & Sour RTU Sauce, pineapple juice, lemon juice, sesame oil and onions, mixing well with a wire whip. Incorporate wasabi paste to taste. Chill. Serves 17

Sweet 'N Sour Glazed Carrots

All Amounts to Taste Carrots
Sweet 'N Sour Sauce Frozen Peas Or Snow Peas -- Optional

Steam or cook carrots and peas per pkg. directions. Combine with Sweet 'n Sour sauce and toss to coat.

Asian Pasta

Sweet 'N Sour Sauce

½ Cup Peanut Oil
12 Oz. Cooked Pasta

Toss ingredients together until pasta is evenly coated.

Mandarin Glazing Sauce

Sweet 'N Sour Sauce

½ Cup Peanut Oil
1 Tbsp Green Onions -- ½” diagonal
2 1/3 Cups Broccoli Floweret - With Stems -- sliced 1/8” thick
1 1/3 Cups Bok Choy -- 1/8” diagonally cut
½ Cup Canned Sliced Water Chestnuts -- drained
¾ Cup Szechuan Sauce

Combine Sweet 'n Sour Sauce, juice, preserves, vinegar and cloves. Blend well. Spoon apx. 1 Tbsp. sauce over broiled or baked ham steak or pork chop. Brown under broiler before serving. Yield 1 cup

Steamed Vegetarian Rainbow

Sweet 'N Sour Sauce

1 Cup Bok Choy, Snow Peas, Carrots, Red Peppers -- Steamed
2 Tbsps

Combine sauce with steamed vegetables. Toss until well blended. Serves 2

Pineapple Wasabi Dressing

Sweet & Sour Sauce

1 cup Pineapple juice
1/4 cup Lemon juice, fresh
2 tsp Sesame seed oil sesame oil
2 Tbsp Red onions chopped fine
1/2 tsp ( To Taste) Horseradish, Wasabi paste *

In a bowl, combine Sweet & Sour RTU Sauce, pineapple juice, lemon juice, sesame oil and onions, mixing well with a wire whip. Incorporate wasabi paste to taste. Chill. Serves 17
Chicken with Snow Peas In Garlic Peanut Sauce

Pour marinade over meat tossing until well coated. Let stand 15-20 minutes. Preheat wok. Add oil and swirl to coat cooking surface. Add garlic and onions stirring until fragrant, 5-10 seconds. Add chicken; stir and toss 1½-2 minutes, until chicken turns opaque. Add carrots and mushrooms; stir and toss 3-4 minutes, until tender-crisp. Add snow peas, peanuts and sauce; stir and toss 1-2 minutes, until all ingredients are well coated and heated through. Serves 3

China Sun Chicken & Snow Peas

Preheat wok or skillet to 400°F. Add oil, swirl to coat surface. Add chicken, stir-fry 2-3 mins., until lightly browned. Push meat aside or remove from skillet. Add onions, stir-fry 2 mins. Add mushrooms and snow peas; continue to stir-fry 1-2 minutes. Add cooked chicken, nuts and sauce. Stir and toss 1-2 minutes, until well coated and heated through. Serve over rice. Serves 3

Midwestern-Style B B Q Sauce

Mix all ingredients until well blended. Use over pork spare ribs or chops or create unique side dish by barbecuing with fruit and vegetable kabobs. Yield 1 Qt

Szechuan Pizza

Blend Szechuan and Sweet 'n Sour sauces. Spread evenly over crust. Top with peppers, mushrooms, onions, shrimp and cheese. Bake 450°F, 10-15 mins. or until crust is golden.

Kickin Chicken Rice

In a tilting braising pan or large wok, stir-fry onions, garlic, pecans, curry powder and carrots in oil 2-3 minutes. Add rice; stir-fry an additional 4-5 minutes. Add Stir-Fry Sauce and Italian Sauce. Mix well and heat 2-3 minutes. Serve hot. Garnish with scallions before serving. Serves 10

Imperial Pork

In a tilting braising pan, stir-fry onions in oil quickly. Add carrots, peppers, cabbage, bean sprouts and pork; stir-fry an additional 3-4 minutes. Add Stir-Fry Sauce, Sweet & Sour Sauce and soy sauce. Gently fold until well blended. Serve hot. Serves 10
Vegetarian Vegetable Stir-Fry with Tofu

1 Cup Sweet ‘N Sour Sauce
1 Tbsp Peanut Oil
½ Cup Carrots -- sliced thin
¼ Cup Green Peppers -- large dice (optional)
1 1/3 Cups Tomatoes -- cut 1” wedges
1¼ Cups Tofu -- deep fried -- see recipe page 2
½ Cup Canned Pineapple Chunks -- drained (optional)
2 Tbsps Peanuts, Dry-Roasted Unsalted

Preheat wok or skillet, add oil and swirl to coat surface. Add onions, stirring until fragrant, 5-10 seconds. Add carrots and peppers; stir and toss 2-3 minutes, until crisp tender. Add tomatoes, tofu, pineapple, nuts and Sweet ‘N Sour Sauce to wok; stir and toss 1-2 mins., until ingredients are well coated and heated through. Serves 3

Oriental Pizza

½ Cup Sweet ‘N Sour Sauce
¼ Cup Szechuan Sauce
¼ Tsp Soy Sauce
1 Can Peeled Straw Mushrooms
7½ Ozs Canned Sliced Mushrooms
¼ Cup Red Pepper -- Sliced
1 Tbsp Green Onion -- Sliced Medium
½ Pound Mozzarella Cheese -- Shredded
2 12” Pizza Crusts

Combine Sweet ‘n Sour, Szechuan and soy. Mix well to blend. Prepare toppings; set aside. Spread apx. ½ cup sauce on each pizza. Distribute toppings evenly. Bake per pkg. directions on crust. Yield 2 pizzas

Oriental Salad Dressing

¾ Cup Szechuan
¾ Cup Garlic with Black Bean
1 Tbsp Lemon Juice
2 Tbsp Sugar
1½ Tbsp Sesame Oil
½ Tbsp Salad Oil
1 Tbsp Worcestershire Sauce
1 Tbsp Hot Chili Oil
1/8 Cup Rice Vinegar

Combine ingredients in sauce pot, mixing well with whisk. Heat to boiling stirring constantly. Reduce heat; simmer for 2 minutes, stirring occasionally. Remove from heat. Chill. Yield 2 ¼ cup

Brussels Sprouts with Chicken Hangchow

½ Cup Hot Water
2½ Cups Brussels Sprouts -- Cut In Quarters
1 Tbsp Vegetable Oil
1 Cup Marinated (Recipe page 2) Boneless Skinless Chicken Breast cut apx. ¾” x ½” x 2”
2/3 Cup Green Onions -- Sliced Diagonally in half
¼ Cup Onions -- Diced Small
½ Cup Sweet ‘N Sour Sauce
¼ Cup Garlic with Black Bean Sauce

In a sauce pot, bring water to a boil. Add Brussels sprouts and boil 2 minutes. Drain and rinse well with cold water. Set aside. Preheat wok or skillet. Add oil and swirl to coat cooking surface. Add chicken and stir-fry 2-3 minutes until lightly browned. Push chicken aside or remove from skillet. Add onions and continue to stir-fry 1 minute. Add Brussels sprouts and sauce; toss and stir 1-2 minutes until well coated and heated through. Serves 3

Fish Fillets With Pork West Lake

¾ Cup (6 Oz.) Ground Pork
1 Tsp Soy Sauce
½ Tsp Fresh Ginger -- Minced
¼ Tbsp Peanut Oil
¼ Cup Celery -- Finely Diced
1¼ Cups Garlic with Black Bean Sauce
¼ Cup Hot Water
2 Tbsp Pale Dry Cocktail Sherry
2 Tbsp Green Onions -- Minced
6 3 Oz Fish Fillets-Flounder, Sole, Perch, Etc.

In a bowl, combine pork, soy sauce, ginger and sugar. Mix well to blend. Refrigerate for 30 minutes. In a skillet, heat oil and add pork mixture; saute, breaking up, until pink color is gone. Add celery and continue to saute for 1 minute. Stir in Garlic with Black Bean sauce, mixing well to blend. Keep hot. In a large pan combine water, sherry, onions and fish. Gently poach fish apx. 5 minutes, until done. Serve each fillet covered with apx. ¼ cup sauce. Serves 6

Imperial Son Steak Sauce

½ Cup Garlic with Black Bean Sauce
3 Tbsps Burgundy Wine

Combine Garlic with Black Bean Sauce and wine, mixing well. Spoon apx. 1 Tbsp. sauce over broiled steak for a piquant Asian flavor. Yield ½ cup
Fiery Lo Mein with Chicken

3 Cups Lo Mein Noodles -- uncooked
½ Tsp Sesame Oil
6 Ounces Boneless Skinless Chicken Thigh Meat -- cut in 1”x3” slices
1 Tbsp Basic Oriental Marinade-See Recipe Page -- 2
1 Tbsp Peanut Oil
1 Cup Spanish Onions -- 1” dice
½ Cup Carrots-Sliced -- 1/8” diagonal
¾ Cup Green Bell Pepper -- 1” dice
½ Cup Celery-Cut Diagonally -- ¼” thick
2/3 Cup Fresh Mushrooms -- sliced ¼” thick
¾ Cup Zucchini - Sliced In ½ Lengthwise then 1/8” thick slices
¾ Cup Szechuan Sauce

Cook lo mein per pkg. directions. Rinse in cold water, drain well. Mix in sesame oil until lo mein is coated. Set aside. Pour marinade over meat tossing until coated. Let stand 15-20 mins. Preheat wok. Add oil and swirl to coat surface. Add onions, stirring until fragrant, 5-10 seconds. Add chicken; stir and toss 1½ -2 mins., until chicken turns opaque. Add carrots, green pepper, celery, zucchini, and mushrooms; stir and toss 2-3 mins., until tender-crisp. Add noodles and sauce; stir and toss 1-2 minutes until ingredients are well coated and heated through. Serves 3

Pork Chops & Onions Shanghai

8 3 Oz. Pork Chops
¼ Cup Basic Oriental Marinade-See Recipe page 2
¼ Cups Szechuan Sauce
¼ Cup Vegetable Oil
1 ¼ Tsp Fresh Ginger Root -- minced
3 Cups Onions -- julienned

Add marinade to chops, mixing well to coat. Let stand 15-20 minutes. In skillet over med-high heat add oil and swirl to coat surface. Add pork chops, browning on both sides for 5-7 minutes. Remove chops from pan and reduce heat. Add ginger stirring 5-10 seconds. Add onions; cook until transparent, 6-8 minutes. Add sauce to chops and onions, toss gently, until well coated and heated through. Serves 8

Southwestern-Style B B Q Sauce

1 ½ Cups Szechuan Sauce
1 ¼ Cups Sweet ‘N Sour Sauce
1 1/2 Oz. Can Crushed Pineapple with Juice
½ Cup Orange Marmalade
½ Cup Rice Wine
½ Cup Orange Juice
1 ½ Tbsp Orange Rind -- Grated
1 1/8 Tsp Ground Cloves
1 Tsp Crushed Red Pepper

Blend ingredients well. Brush over beef short ribs, shrimp kabobs, flank or T-Bone steaks. Yield 1 Qt

Imperial Pork

6 Oz. Boneless Pork Loin-Trimmed cut in 1 x 3” slices
1 Tbsp Basic Oriental Marinade-See Recipe page 2
1 Tbsp Peanut Oil
1 ¼ Cup Spanish Onions -- 1” dice
1 ¼ Cup Green Onions -- ½” diagonal cut
1 Cup Carrots-Diagonally -- sliced 1/8” thick
1 Cup Green Bell Pepper -- 1” dice
1 Cup Red Bell Pepper -- 1” dice
1 ½ Cup Canned Sliced Water Chestnuts -- drained
1 ¼ Cup Garlic with Black Bean Sauce

Pour marinade over pork, tossing until well coated. Let stand 15-20 minutes. Preheat wok. Add oil and swirl to coat surface. Add onions stirring until fragrant, 5-10 seconds. Add pork; stir and toss 1 ½ - 2 minutes, until browned. Add carrots and peppers; stir and toss 2-3 minutes, until tender-crisp. Add water chestnuts and prepared Garlic with Black Bean sauce; stir and toss until all ingredients are coated and heated through. Serve. Serves 3

Pork Chops Hunchuan

10 Thin Pork Chops Bone In, ¼” Thick
3 Tbsp Basic Oriental Marinade -- See Recipe Page 2
1 ½ Cup Sweet ‘N Sour Sauce
1 ½ Cup Szechuan Sauce
3 Tbsp Hot Water
2 Tbsp Pale Dry Cocktail Sherry
½ Cup Cornstarch

Pour marinade over pork chops, coating evenly. Let stand 15-20 mins.; marinade should be absorbed by meat. In a saucepan, combine Sweet ‘n Sour and Szechuan sauces, water and sherry. Whisk well to blend. Dredge chops in cornstarch and deep-fry at 375°F for 2-3 mins. or until golden brown. Drain well. Brush chops, coating well with sauce mixture on both sides (apx. 1 Tbsp. per side). Place in broiler until browned and bubbly for apx. 2 minutes per side. Serves 5

Southern-Style B B Q Sauce

1 ½ Cups Sweet ‘N Sour Sauce
1 ¼ Cups Garlic with Black Bean Sauce
¼ Cup Cider Vinegar
1/8 Cup Lemon Juice
1 ½ Tbsp Dark Corn Syrup
1 ½ Tbsp Catsup
1 Tbsp Brown Sugar
1 Tbsp Worcestershire Sauce
1 Tbsp Dry Mustard
2 Tbsp Coriander

Mix ingredients until blended. Baste on baked chicken, red snapper or pork chops. Yield 1 Qt.
**Hunan Chicken**

- Boneless Skinless Chicken Thighs -- cut in 1 x 3” slices
- Basic Oriental Marinade - See Recipe page 2
- Peanut Oil
- Spanish Onions -- 1” dice
- Scallions -- ⅛” diagonal cut
- Carrots -- 1/8” thick diagonal
- Broccoli Flowerets - With Stems -- 1/8” slice
- Canned Sliced Water Chestnuts -- drained
- Canned Sliced Bamboo Shoots -- drained
- Szechuan Sauce

Pour marinade over chicken, tossing until well coated. Let stand 15-20 minutes. Preheat wok. Add oil and swirl to coat cooking surface. Add onions stirring until fragrant, 5-10 seconds. Add chicken; stir and toss 1 ½ - 2 minutes, until chicken turns opaque. Add carrots and broccoli; stir and toss 3-4 minutes, until tender-crisp. Add water chestnuts, bamboo shoots and prepared Szechuan sauce; stir and toss 1-2 minutes, until ingredients are well coated and heated through. Serve hot. Serves 3

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**Sweet 'N Sour Pork, Chicken Or Shrimp**

- Peanut Oil
- Spanish Onions -- 1” dice
- Scallions -- ⅛” diagonal cut
- Carrots-Diagonally -- sliced 1/8” thick
- Green Bell Pepper -- 1” dice Optional)
- Red Bell Pepper -- 1” dice
- Canned Pineapple Chunks -- drained (optional)
- Deep Fried Pork, Chicken Or Shrimp -- Recipe page 2

Preheat wok. Add oil and swirl to coat cooking surface. Add onions stirring until fragrant, 5-10 seconds. Add carrots and peppers; stir and toss 2-3 minutes, until tender-crisp. Add pineapple, deep fried meat and Sweet 'N Sour Sauce; stir and toss 1-2 minutes, until all ingredients are well coated and heated through. Serves 3

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**Five Treasure Vegetable Stir-Fry**

- Peanut Oil
- Spanish Onions -- 1” diagonal
- Carrots -- julienned
- Broccoli Flowerets - With Stems -- sliced 1/8” thick
- Bok Choy -- 1/8” diagonal cut
- Fresh Mushrooms -- sliced ¼” thick
- Canned Whole Baby Corn -- drained
- Garlic with Black Bean Sauce

Preheat wok. Add oil and swirl to coat surface. Add garlic and onions, stirring until fragrant, 5-10 seconds. Add carrots, broccoli, bok choy and mushrooms; stir and toss 2-3 minutes, until tender-crisp. Add corn and Garlic with Black Bean sauce; stir and toss 1-2 minutes, until ingredients are coated and heated through. Serve. Serves 3

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**Fragrant Chicken with Mushrooms & Peppers**

- Vegetable Oil
- Chicken -- Diced Small - Marinated - See Recipe Page 2
- Yellow Onions -- Cut 1” Squares
- Red Bell Peppers -- Cut 1” Squares
- Canned Bean Sprouts -- Drained & Rinsed
- Fresh Mushrooms -- Sliced ¼” Thick
- Garlic with Black Bean Sauce

Preheat wok or skillet to 400°F. Add oil and swirl to coat surface. Add chicken and stir-fry 2-3 minutes, until lightly browned. Push aside or remove from skillet. Add onions and peppers and stir-fry 2 minutes. Add bean sprouts and mushrooms and continue to stir-fry 1-2 minutes. Add cooked chicken and sauce. Stir and toss 1-2 minutes, until well coated and heated through. Serves 3

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**Hot 'N Tasty Vegetables With Tofu**

- Peanut Oil
- Spanish Onions -- 1” dice
- Green Onions -- 1” dice
- Carrots -- julienned
- Fresh Bell Pepper -- 1” dice
- Red Bell Pepper -- 1” dice
- Fresh Mushrooms -- Sliced 1/8” thick
- Canned Whole Baby Corn -- Drained & Rinsed
- Broccoli Flowerets - With Stems -- sliced 1/8” thick
- Deep Fried Tofu -see recipe page 2
- Szechuan Sauce

Preheat wok. Add oil and swirl to coat surface. Add garlic and onions, stirring until fragrant, 5-10 seconds. Add carrots, peppers, bok choy and broccoli; stir and toss 2-3 min. until crisp-tender. Add tofu and Szechuan sauce; stir and toss until ingredients are coated and heated through. Serves 3

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**Chilled 'N Spicy Chinese Salad Dressing**

- Garlic with Black Bean Sauce
- Szechuan Sauce
- Rice Vinegar
- Vegetable Oil
- Sesame Oil -- Or Less To Taste

Mix all ingredients until well blended. Chill. Variation: Serve over marinated steak salad garnished with sesame seeds. Yield 3 2/3 cup.

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**Hot 'N Tasty Vegetables With Tofu**

- Peanut Oil
- Spanish Onions -- 1” dice
- Green Onions -- 1” dice
- Carrots -- julienned
- Fresh Bell Pepper -- 1” dice
- Red Bell Pepper -- 1” dice
- Fresh Mushrooms -- Sliced 1/8” thick
- Canned Whole Baby Corn -- Drained & Rinsed
- Broccoli Flowerets - With Stems -- sliced 1/8” thick
- Deep Fried Tofu -see recipe page 2
- Szechuan Sauce

Preheat wok. Add oil and swirl to coat surface. Add garlic and onions, stirring until fragrant, 5-10 seconds. Add carrots, peppers, bok choy and broccoli; stir and toss 2-3 min. until crisp-tender. Add tofu and Szechuan sauce; stir and toss until ingredients are coated and heated through. Serves 3
### Garlic Beef With Broccoli

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Top Round-Well Trimmed</td>
<td>6 Oz.</td>
<td>cut in 1 x 3” slice</td>
</tr>
<tr>
<td>Basic Oriental Marinade-See Recipe Page 2</td>
<td>1 Tbsp</td>
<td></td>
</tr>
<tr>
<td>Peanut Oil</td>
<td>1 Tbsp</td>
<td></td>
</tr>
<tr>
<td>Garlic -- minced</td>
<td>½ Clove</td>
<td></td>
</tr>
<tr>
<td>Spanish Onions -- 1” dice</td>
<td>½ Cup</td>
<td></td>
</tr>
<tr>
<td>Scallions -- diagonal cut ½”</td>
<td>3/4 Cup</td>
<td></td>
</tr>
<tr>
<td>Broccoli Florets-With Stems -- sliced 1/8” thick</td>
<td>2/3 Cup</td>
<td></td>
</tr>
<tr>
<td>Canned Whole Baby Corn -- drained</td>
<td>¾ Cup</td>
<td></td>
</tr>
</tbody>
</table>

**Garlic With Black Bean Sauce**

Pour marinade over meat, tossing until well coated. Let stand 15-20 minutes. Preheat wok and add oil. Swirl to coat surface. Add garlic and onions stirring until fragrant for 5-10 seconds. Add beef; stir and toss 1½ - 2 minutes, until beef is browned. Add broccoli; stir and toss 2-3 minutes, until tender-crisp. Add baby corn and Garlic with Black Bean sauce; stir and toss 1-2 minutes, until all ingredients are well coated and heated through. Serves 3

### Gingered Pork & Green Beans

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boneless Trimmed Pork</td>
<td>6 Oz</td>
<td>cut in ½” strips</td>
</tr>
<tr>
<td>Basic Oriental Marinade-- Page 2</td>
<td>1 Tbsp</td>
<td></td>
</tr>
<tr>
<td>Fresh Whole Green Beans-Cleaned</td>
<td>1 Quart</td>
<td></td>
</tr>
<tr>
<td>Boiling Water</td>
<td>2 Quarts</td>
<td></td>
</tr>
<tr>
<td>Peanut Oil</td>
<td>1 Tbsp</td>
<td></td>
</tr>
<tr>
<td>Fresh Ginger Root -- minced</td>
<td>1½ Tsp</td>
<td></td>
</tr>
<tr>
<td>Garlic -- minced</td>
<td>1 Clove</td>
<td></td>
</tr>
<tr>
<td>Spanish Onions -- diced 1”</td>
<td>1 Cup</td>
<td></td>
</tr>
<tr>
<td>Fresh Mushrooms -- sliced ¼” thick</td>
<td>2/3 Cup</td>
<td></td>
</tr>
</tbody>
</table>

**Garlic With Black Bean Sauce**

Pour marinade over meat and toss until coated. Let stand 15-20 minutes. Blanch beans; cook in boiling water 2 minutes. Drain and immediately plunge into iced water or running cold water for 2 minutes. Drain and set aside. Preheat wok. Add oil and swirl to coat cooking surface. Add ginger, garlic and onions, stirring until fragrant, 5-10 seconds. Add pork; stir and toss 1½ - 2 min. until browned. Add blanched green beans and mushrooms; stir and toss 2-3 minutes, until tender-crisp. Add sauce; stir and toss 1-2 minutes until all ingredients are well coated with sauce and heated through. Serves 3

### Red Hot Chicken Wings

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crushed Red Pepper -- Or To Taste</td>
<td>⅛ Tsp</td>
<td></td>
</tr>
<tr>
<td>Boiling Water</td>
<td>2 Cups</td>
<td></td>
</tr>
<tr>
<td>Butter</td>
<td>¼ Cup</td>
<td></td>
</tr>
<tr>
<td>Szechuan Sauce</td>
<td>2 Cups</td>
<td></td>
</tr>
<tr>
<td>Chicken Wings</td>
<td>4-5 Pounds</td>
<td></td>
</tr>
</tbody>
</table>

Combine red pepper, butter and water. Heat to boiling for 2 minutes. Add Szechuan Concentrate, whisking until thick and well blended. Bake chicken wings at 450°F for 10 minutes or until crispy. Reduce heat to 350°F. Brush wings with sauce and cook for an additional 3 minutes or until sauce begins to caramelize. Add extra sauce and serve. Yield 4-5 lbs.

### Hawaiian Pork

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boneless Pork Loin-Trimmed</td>
<td>6 Ozs</td>
<td>sliced ½ x 2”</td>
</tr>
<tr>
<td>Basic Oriental Marinade-See Recipe Pg. 2</td>
<td>1 Tbsp</td>
<td></td>
</tr>
<tr>
<td>Peanut Oil</td>
<td>1 Tbsp</td>
<td></td>
</tr>
<tr>
<td>Spanish Onions -- 1” dice</td>
<td>¼ Cup</td>
<td></td>
</tr>
<tr>
<td>Scallions -- ½” diagonal</td>
<td>¾ Cup</td>
<td></td>
</tr>
<tr>
<td>Carrots -- 1/8” thick</td>
<td>1 Cup</td>
<td></td>
</tr>
<tr>
<td>Green Bell Pepper -- 1” dice(optional)</td>
<td>½ Cup</td>
<td></td>
</tr>
<tr>
<td>Red Bell Pepper -- 1” dice</td>
<td>¼ Cup</td>
<td></td>
</tr>
<tr>
<td>Canned Pineapple Chunks-Drained (optional)</td>
<td>¼ Cup</td>
<td></td>
</tr>
</tbody>
</table>

**Sweet ‘N Sour Sauce**

Pour marinade over meat, toss until coated. Let stand 15-20 mins. Preheat wok. Add oil and swirl to coat surface. Add onions, stirring until fragrant, 5-10 seconds. Add pork; stir and toss 1½ - 2 minutes, until pork is browned. Add carrots and peppers; stir and toss 2-3 minutes, until tender-crisp. Add pineapple and Sweet ‘n Sour sauce; stir and toss 1-2 more minutes until ingredients are coated and heated through. Serves 3

### Pork Balls Mandarin

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soy Sauce</td>
<td>1 Tbsp</td>
<td></td>
</tr>
<tr>
<td>Dry Sherry</td>
<td>1 Tbsp</td>
<td></td>
</tr>
<tr>
<td>Minor’s Pork Base</td>
<td>2 Tsp</td>
<td></td>
</tr>
<tr>
<td>Ground Ginger</td>
<td>⅛ Tsp</td>
<td></td>
</tr>
<tr>
<td>Garlic</td>
<td>1/8 Tsp</td>
<td></td>
</tr>
<tr>
<td>Lean Ground Pork</td>
<td>1 Pound</td>
<td></td>
</tr>
<tr>
<td>Canned Mandarin Orange Segments -- Drained</td>
<td>½ Cup</td>
<td></td>
</tr>
<tr>
<td>Sesame Seeds -- Toasted</td>
<td>1 Tbsp</td>
<td></td>
</tr>
</tbody>
</table>

In a large bowl, combine soy, sherry, Pork Base, ginger and garlic. Blend well. Add pork, mix well. Form into ½ oz. balls. Bake at 400°F for 12-15 minutes. Drain if necessary. In a sauce pot combine Sweet ‘n Sour sauce and orange segments with meatballs. Heat through over medium heat, gently stirring occasionally. Serve meatballs and sauce over hot white rice. Garnish with sesame seeds. Serves 4