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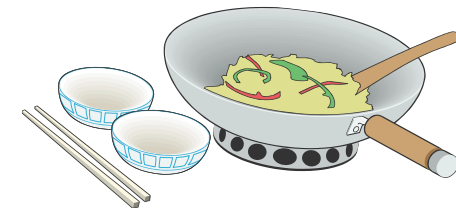
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RECIPES FOR



CHINESE

SAUCES



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.

HAPPY COOKING !!
Heidi & David

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
Spicy Sweet BBQ Glaze-Add: ¼ cup BBQ Sauce & ½ Cup Korean Chile Garlic Sauce-optional
Chunky Sweet & Sour - Add 2 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.

Chinese Chicken Pizza

19	oz	Pizza or bread dough 14" presheeted, thawed
1/2	Tbsp	Virgin Olive oil
1/2	C	<u>Sweet & Sour RTU Sauce</u>
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	<u>Szechuan Sauce, heated</u>

In wok, heat oil over high heat. Add chicken. Stir-fry 5-7 minutes. Keep hot. In 2nd wok, heat oil over high heat. Add white onions, garlic, carrots, celery, spinach and bamboo shoots. Stir-fry 3-4 minutes. Remove - keep hot. Add scallions; Stir-fry 1 minute. Keep hot. Assembly: Place 10 oz hot rice in a serving bowl, pour 2 oz Szechuan sauce over rice and add 4 oz vegetable chicken mixture. Top with 1 oz Szechuan sauce. Serves 10

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	<u>Sweet & Sour Sauce</u>
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

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

Szechuan Dipping, BBQ Or Wing Basting Sauce

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

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 ¼ cups

Linguine with Garlic Clam Sauce

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

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

Indonesian Beef & Bean Soup

1 lb.	Ground Beef
1 tsp.	Vegetable oil
½ cup	Spanish onions
1 ½ qt.	Water
2 Tbsp.	<u>Minor's Beef Base</u>
1 cup	<u>Garlic with Black Bean Sauce</u>
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	<u>Sweet & Sour Sauce, hot</u>
1 cup	<u>Minor's Szechuan Sauce, hot</u>

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	<u>Szechuan Sauce</u>
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

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

1/2	Cup	<u>Sweet ' N Sour Sauce</u>
1/2	Tsp	Peanut Oil
12	Oz.	Cooked Pasta

Toss ingredients together until pasta is evenly coated.

Mandarin Glazing Sauce

1/2	Cup	<u>Sweet 'N Sour Sauce</u>
2	Tbsps	Orange Juice
1	Tbsp	Plum Preserves
1	Tsp	Rice Vinegar
1/8	Tsp	Ground Cloves

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

1	Cup	Bok Choy, Snow Peas, Carrots, Red Peppers -- Steamed
2	Tbsps	<u>Sweet 'N Sour Sauce</u>

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

Pineapple Wasabi Dressing

1	cup	<u>Sweet & Sour Sauce</u>
1/4	cup	Pineapple juice
2 - 3	tsp	Lemon juice, fresh
2	Tbsp	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

Kung Pao Shrimp

1	Tbsp	Vegetable Oil
6	Oz.	Shrimp, Peeled, Deveined, Marinated (see marinade-page 2)
1 1/2	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"
3/4	Cup	<u>Szechuan Sauce</u>

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
1/4	Cup	Spanish Onions -- 1" dice
1/4	Cup	Green Onions -- 1/2" diagonal
2 1/3	Cups	Broccoli Floweret - With Stems -- sliced 1/8" thick
1 1/3	Cups	Bok Choy -- 1/8" diagonally cut
1/2	Cup	Canned Sliced Water Chestnuts -- drained
3/4	Cup	<u>Szechuan Sauce</u>

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 1 1/2-2 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		Green onions-white part only -- chopped fine
1 1/3	Cups	<u>Garlic with Black Bean</u>

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

Chicken with Snow Peas In Garlic Peanut Sauce

6	Oz.	Boneless Skinless Chicken Thigh Meat -- cut in 1" slices
1	Tbsp	Basic Oriental Marinade-See Recipe page 2
1	Tbsp	Peanut Oil
1	Clove	Garlic -- minced
¼	Cup	Spanish Onions -- 1" dice
¼	Cup	Green Onions -- ½" diagonal cut
1	Cup	Carrots-Diagonally -- sliced 1/8" thick
1¼	Cups	Fresh Mushrooms -- sliced ¼" thick
1¼	Cups	Fresh Snow Peas
1/3	Cup	Dry Roasted Unsalted Peanuts
¾	Cup	<u>Garlic With Black Bean Sauce</u>

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

1	Tbsp	Vegetable Oil
1	Cup	Chicken --Diced Small and Marinated -recipe page 2
½	Cup	Onions -- Diced Small
2	Cups	Fresh Mushrooms -- Sliced ¼" Thick
1¼	Cups	Fresh Snow Peas -- Sliced Diagonally In ½
¼	Cup	Unsalted Cashews Or Peanuts
¾	Cup	<u>Garlic with Black Bean Sauce</u>

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

1 5/8	Cups	<u>Garlic with Black Bean Sauce</u>
1 5/8	Cups	<u>Sweet 'N Sour Sauce</u>
¼	Cup	Honey
3/8	Cup	Pale Dry Cocktail Sherry
¾	Tbsp	Ground Ginger
¾	Tbsp	Cinnamon
1¼	Tsps	Liquid Smoke-Hickory Flavor
1	Tsp	Allspice

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

¼	Cup	<u>Szechuan Sauce</u>
¼	Cup	<u>Sweet 'N Sour Sauce</u>
¾	Cup	Red Bell Pepper -- Julienned
½	Cup	Green Bell Pepper -- Julienned
¾	Cup	Button Mushrooms -- Sliced
1/3	Cup	Green Onions -- Sliced Thin
1	Cup	Baby Shrimp -- Optional
1	Cup	Mozzarella Cheese -- Shredded
1	12"	Pizza Crust

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

3	tblsp	Vegetable oil
1/2	cup	Onions medium diced
2	tblsp	Garlic chopped fine
1/2	cup	Pecan nut chopped medium
1/4	cup	Curry powder Madras
1	cup	Carrots raw, small diced, blanched
2	lb	Long grain white rice cooked, chilled
1	cup	<u>Sweet & Sour Sauce</u>
1/2	cup	<u>Minor's® Italian Sauce</u>
3/8	cup	Scallions green onions, sliced thin

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 Sweet & Sour Sauce and Italian Sauce. Mix well and heat 2-3 minutes. Serve hot. Garnish with scallions before serving. Serves 10

Imperial Pork

1/2	cup	Vegetable oil
1 1/2	cup	Onions large diced
1 1/2	cup	Scallions bias cut
1 3/4	cup	Carrots raw, bias cut
2	cup	Red bell peppers large diced
2 1/4	cup	Chinese cabbage, raw sliced medium
2 1/4	cup	Bean sprouts fresh, rinsed
1 1/4	lb	Pork, cooked julienne cut
2	cup	<u>Minor's® Stir Fry Sauce</u>
2	cup	<u>Sweet & Sour Sauce</u>
2	tblsp	Soy sauce

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	<u>Sweet 'N Sour Sauce</u>
1	Tbsp	Peanut Oil
½	Cup	Carrots -- sliced thin
¾	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	<u>Sweet 'N Sour Sauce</u>
¼	Cup	<u>Szechuan Sauce</u>
½	Tsp	Soy Sauce
1	Can	Peeled Straw Mushrooms
7½	Ozs	Canned Sliced Mushrooms
¼	Cup	Red Pepper -- Sliced
1	Tbsp	Green Onion -- Sliced Medium
1	Tbsp	Cilantro -- Chopped
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	<u>Szechuan</u>
¾	Cup	<u>Garlic with Black Bean</u>
1	Tbsp	Lemon Juice
2	Tbsps	Sugar
1½	Tbsps	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 ¾ cup

Brussels Sprouts with Chicken Hangchow

¼	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 . ¼" x ½" x 2"
2/3	Cup	Green Onions -- Sliced Diagonally in half
¼	Cup	Onions -- Diced Small
½	Cup	<u>Sweet 'N Sour Sauce</u>
¼	Cup	<u>Garlic with Black Bean Sauce</u>

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
½	Tsp	Sugar
½	Tbsp	Peanut Oil
¼	Cup	Celery -- Finely Diced
1¼	Cups	<u>Garlic with Black Bean Sauce</u>
¾	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	<u>Garlic with Black Bean Sauce</u>
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 ¾ 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	<u>Szechuan Sauce</u>

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
1¾	Cups	<u>Szechuan Sauce</u>
¼	Cup	Vegetable Oil
1½	Tsps	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

1½	Cups	<u>Szechuan Sauce</u>
1¼	Cups	<u>Sweet 'N Sour Sauce</u>
1	7 Oz	Can Crushed Pineapple with Juice
½	Cup	Orange Marmalade
½	Cup	Rice Wine
½	Cup	Orange Juice
1½	Tbsps	Orange Rind -- Grated
1 1/8	Tsps	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
¼	Cup	Spanish Onions -- 1" dice
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
½	Cup	Canned Sliced Water Chestnuts -- drained
¾	Cup	<u>Garlic with Black Bean Sauce</u>

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 1½ - 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	2 Oz.	Thin Pork Chops Bone In, ¼" Thick
3	Tbsps	Basic Oriental Marinade -- See Recipe Page 2
½	Cup	<u>Sweet 'N Sour Sauce</u>
½	Cup	<u>Szechuan Sauce</u>
3	Tbsps	Hot Water
2	Tbsps	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

1¾	Cups	<u>Sweet 'N Sour Sauce</u>
1¾	Cups	<u>Garlic with Black Bean Sauce</u>
¼	Cup	Cider Vinegar
1/8	Cup	Lemon Juice
1½	Tbsps	Dark Corn Syrup
1½	Tbsps	Catsup
1	Tbsp	Brown Sugar
1	Tbsp	Worcestershire Sauce
1	Tbsp	Dry Mustard
2	Tbsps	Coriander

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

Hunan Chicken

6	Oz.	Boneless Skinless Chicken Thighs -- cut in 1 x 3" slices
1	Tbsp	Basic Oriental Marinade-See Recipe page 2
1	Tbsp	Peanut Oil
1/2	Cup	Spanish Onions -- 1" dice
1/2	Cup	Scallions -- 1/2" diagonal cut
1	Cup	Carrots -- 1/8" thick diagonal
2 1/3	Cups	Broccoli Flowerets - With Stems -- 1/8" slice
1/2	Cup	Canned Sliced Water Chestnuts -- drained
1/2	Cup	Canned Sliced Bamboo Shoots -- drained
3/4	Cup	<u>Szechuan Sauce</u>

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 1/2 - 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

Sweet 'N Sour Pork, Chicken Or Shrimp

1	Tbsp	Peanut Oil
1/4	Cup	Spanish Onions -- 1" dice
1/4	Cup	Green Onions -- 1/2" diagonal cut
1 1/2	Cups	Carrots-Diagonally -- sliced 1/8" thick
3/4	Cup	Green Bell Pepper -- 1" dice 9optional)
3/4	Cup	Red Bell Pepper -- 1" dice
1/2	Cup	Canned Pineapple Chunks -- drained (optional)
5	Ounces	Deep Fried Pork, Chicken Or Shrimp -- Recipe page 2
3/4	Cup	<u>Sweet 'N Sour Sauce</u>

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 sauce; stir and toss 1-2 minutes, until all the ingredients are well coated and heated through. Serves 3

Chilled 'N Spicy Chinese Salad Dressing

1 1/3	Cups	<u>Garlic with Black Bean Sauce</u>
1 1/3	Cups	<u>Szechuan Sauce</u>
1/2	Cup	Rice Vinegar
1/4	Cup	Vegetable Oil
1/4	Cup	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.

Five Treasure Vegetable Stir-Fry

1	Tbsp	Peanut Oil
1/4	Tsp	(1/2 Clove) Garlic -- minced
1/2	Cup	Spanish Onions -- 1" dice
1/2	Cup	Green Onions -- 1/2" diagonal
2	Cups	Carrots -- julienned
1 1/2	Cups	Broccoli Flowerets - With Stems -- sliced 1/8" thick
1 1/4	Cups	Bok Choy -- 1/8" diagonal cut
2/3	Cup	Fresh Mushrooms -- sliced 1/4" thick
1/2	Cup	Canned Whole Baby Corn -- drained
3/4	Cup	<u>Garlic with Black Bean Sauce</u>

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

Fragrant Chicken with Mushrooms & Peppers

1	Tbsp	Vegetable Oil
1	Cup	Chicken -- Diced Small - Marinated - See Recipe Page 2
3/4	Cup	Yellow Onions -- Cut 1" Squares
3/4	Cup	Red Bell Peppers -- Cut 1" Squares
2/3	Cup	Canned Bean Sprouts -- Drained & Rinsed
2/3	Cup	Fresh Mushrooms -- Sliced 1/4" Thick
3/4	Cup	<u>Garlic with Black Bean Sauce</u>

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

Hot 'N Tasty Vegetables With Tofu

1	Tbsp	Peanut Oil
1/2	Tsp	(1 Clove) Garlic -- minced
1/2	Cup	Spanish Onions -- 1" dice
1/2	Cup	Green Onions -- 1/2" diagonal
1	Cup	Carrots -- julienned
1/2	Cup	Green Bell Pepper -- 1" dice
1/4	Cup	Red Bell Pepper -- 1" dice
1/2	Cup	Bok Choy -- 1/8" diagonal
1 1/2	Cups	Broccoli Flowerets - With Stems -- sliced 1/8" thick
1 1/4	Cups	Deep Fried Tofu -see recipe page 2
3/4	Cup	<u>Szechuan Sauce</u>

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

6	Oz.	Beef Top Round-Well Trimmed -- cut in 1 x 3" slice
1	Tbsp	Basic Oriental Marinade-See Recipe Page 2
1	Tbsp	Peanut Oil
1	Clove	Garlic -- minced
½	Cup	Spanish Onions -- 1" dice
½	Cup	Scallions -- diagonal cut ½"
3½	Cups	Broccoli Florets-With Stems -- sliced 1/8" thick
2/3	Cup	Canned Whole Baby Corn -- drained
¾	Cup	<u>Garlic With Black Bean Sauce</u>

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

6	Oz.	Boneless Trimmed Pork -- cut in ½" strips
1	Tbsp	Basic Oriental Marinade-See Recipe -- Page 2
1	Quart	Fresh Whole Green Beans-Cleaned -- 3-4" long
2	Quarts	Boiling Water
1	Tbsp	Peanut Oil
1½	Tsp	Fresh Ginger Root -- minced
1	Clove	Garlic -- minced
1	Cup	Spanish Onions -- diced 1"
2/3	Cup	Fresh Mushrooms -- sliced ¾" thick
¾	Cup	<u>Garlic With Black Bean</u>

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

½	Tsp	Crushed Red Pepper -- Or To Taste
2	Cups	Boiling Water
¼	Cup	Butter
2	Cups	<u>Szechuan Sauce</u>
4-5	Pounds	Chicken Wings

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 2-3 minutes or until sauce begins to caramelize. Add extra sauce and serve. Yiled 4-5 lbs.

Hawaiian Pork

6	Ozs	Boneless Pork Loin-Trimmed -- sliced ¼ x 2"
1	Tbsp	Basic Oriental Marinade -- See Recipe Pg. 2
1	Tbsp	Peanut Oil
¼	Cup	Spanish Onions -- 1" dice
¼	Cup	Scallions -- ½" diagonal
1½	Cups	Carrots -- 1/8" thick
1	Cup	Green Bell Pepper -- 1" dice(optional)
½	Cup	Red Bell Pepper -- 1" dice
½	Cup	Canned Pineapple Chunks-Drained (optional)
¾	Cup	<u>Sweet 'N Sour Sauce</u>

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

1	Tbsp	Soy Sauce
1	Tbsp	Dry Sherry
2	Tsp	<u>Minor's Pork Base</u>
¼	Tsp	Ground Ginger
1/8	Tsp	Garlic
1	Pound	Lean Ground Pork
1½	Cups	<u>Sweet 'N Sour Sauce</u>
½	Cup	Canned Mandarin Orange Segments -- Drained
1	Tbsp	Sesame Seeds -- Toasted

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