



### Shrimp with Spicy Green Beans with Peanuts

2 tablespoons peanut oil	1/2 teaspoon ginger, minced
1/3 pound medium shrimp, peeled and deveined	1 tablespoon soy sauce
1/2 pound Chinese long beans, cut into 2 inch pieces, blanched and cooled	1 teaspoon Sambal or chile-garlic paste
1/2 shallot, sliced very thin	1/4 cup unsalted peanuts, toasted
1/2 teaspoon garlic, minced	1 teaspoon sesame oil
	1/2 lime, juiced

- Pre-heat wok with peanut oil over medium heat.
- Add shrimp; stir fry until shrimp is just cooked through; remove from pan.
- Add long beans, cook, tossing to coat with oil, until slightly browned.
- Add shallot, garlic, ginger, sauté just until fragrant.
- Add soy sauce, Sambal, peanuts and sesame oil; cook, stirring to coat, until sauce is slightly reduced.
- Add shrimp; continue cooking, tossing to coat, until shrimp is warmed through.
- Remove from heat; stir in lime juice.

### Stir Fried Pork in Peanut Sauce over Fried Rice

#### *Egg Fried Rice*

1 tablespoon vegetable oil  
1 egg, lightly beaten  
1 cup rice, cooked and cooled  
2 tablespoon peanut oil  
1 tablespoon soy sauce  
2 green onions, thinly sliced, separated into white and green portions  
1 teaspoon sesame oil

- Pre-heat oil in wok over medium flame.
- Sauté white portion of scallion until just fragrant.
- Add eggs & swirl to cover the base of the wok.
- When eggs are almost cooked, but slightly runny on top, add all of the rice.
- Stir fry while vigorously stirring and breaking up any clumps. Continue cooking until rice is hot & fragrant.
- Stir in green portion of onion; remove from heat. Season with soy sauce and sesame oil. Keep warm.

### Pork Stir Fry

1 tablespoon mirin	¼ red onion, chopped
1 tablespoon water	½ red pepper, chopped
1 tablespoon soy sauce	½ cup shredded cabbage
1 tablespoon creamy peanut butter	¼ cup shredded carrot
2 teaspoons brown sugar	¼ cup mushrooms, stemmed and sliced
½ teaspoon sambal paste	1 clove garlic, minced
	1 teaspoon minced fresh ginger
	¼ pound pork loin, sliced thin

- Whisk together the mirin, water, soy sauce, peanut butter, brown sugar and sambal; set aside.
- Pre-heat a wok over medium heat with just enough oil to coat. Allow to heat until oil is shimmering.
- Add onion and pepper, cook until just tender.
- Add red pepper, onions and mushrooms; cook until just tender.
- Add garlic and ginger; cook 1 minute more.
- Add the pork and cooked until just done.
- Add reserved peanut sauce mixture to pan; bring to a boil and cook until pork is glazed.
- Remove from heat; serve over fried rice.

### Sautéed Beef with Snow Peas

2 tablespoons soy sauce	1 cup snow peas, trimmed and cut in ½-inch pieces
2 tablespoons water	2 scallions, sliced
2 tablespoons mirin	1 cup rice noodles, cooked to al dente, cooled
1 teaspoon hoisin sauce	
1 teaspoon brown sugar	
½ teaspoon sambal paste	
1 teaspoon ginger, minced	
1 garlic clove, minced	
¼ pound flank steak, sliced thin against the grain	
½ teaspoon cornstarch	

- Mix soy, mirin, water, sambal paste, brown sugar, ginger and garlic.
- Mix with cornstarch; set aside.
- Lightly season beef with salt and pepper.
- Pre-heat wok over medium heat, add 2 to 3 tablespoon oil.
- Add beef; stir fry until just cooked through.
- Add snow peas; stir fry until crisp tender, about 1 minute. Add scallions, cook until softened.
- Gently stir reserved liquid; add to pan. Cook until thickened.
- Add noodles; cook until warmed through.