**February- Chinese New Year**

**Chinese Almond Cookies**

Serves 30

Ingredients:

1 cup butter, softened

1 cup sugar

1 egg

1 tsp. almond extract

3 cups all-purpose flour

1 tsp. baking soda

½ tsp. salt

¼ cup sliced almonds

1 egg white

½ tsp. water

In a mixing bowl, cream butter and sugar. Beat in egg and extract. Combine the flour, baking soda and salt; gradually add to creamed mixture. Roll into 1 inch balls. Place 2 inches apart on ungreased baking sheets. Flatten with a fork. Sprinkle with almonds. In a small bowl, beat egg white and water. Brush over cookies. Bake at 325° for 14 to 16 minutes or until the edges and bottoms are lightly browned. Cool for 2 minutes before removing to wire racks.

**Chinese Veggie Stir Fry**

1 tbsp. canola oil

1 ½ cups broccoli florets

1 tbsp. water

¾ cup julienne carrots

1 ½ cups snow peas, ends cut

6 fresh shitake mushrooms, sliced

½ cup water chestnuts, drained sliced

1 clove of garlic, minced

½ tsp. fresh ginger, minced

3 tbsp. soy sauce

3 tbsp. chicken broth

1 tsp. corn starch

Heat wok over medium heat and add oil. Increase to medium high heat. Add broccoli and water, stir fry for 1 minute or until broccoli is bright green. Add carrots, peas, water chestnuts, mushrooms, garlic, and ginger. Stir fry for 1 to 2 minutes. In a small bowl, combine soy sauce, broth, and corn starch. Mix well to dissolve. Add to work and stir fry for about 1 minute. Serve over rice.

**Asian Chicken Salad**

Serves 6

4 cooked skinless boneless chicken breast, diced

1 ¼ cups bean sprouts

1 ½ cups snow peas

¼ cup chopped scallions

¼ cup vegetable oil

5 tsp. soy sauce

1 tsp. ground ginger

1/8 tsp. salt

1/8 tsp. freshly ground black pepper

¼ cup diced celery

1 (8 ounce) can sliced water chestnuts, drained

Combine the chicken, bean sprouts, snow peas, and scallions. Make a dressing using the oil, soy sauce, ginger, salt, pepper, and sugar. Add to the chicken mixture. Add the celery and water chestnuts and mix well. Serve chilled.

**Chinese Salad**

1 bag Cole slaw

2 Ramen noodles, oriental or chicken (crumbled uncooked noodles, save seasoning)

½ cup sunflower seeds

½ cup slivered almonds

Mix, then dress, mix well again

Dressing:

½ cup oil

½ cup sugar

¼ cup red wine vinegar

Seasoning packets

Chill for 2 hours or overnight.

**Strawberry Tartlet**

12 servings

Ingredients:

12 wonton wrapper

3 tbsp. butter, melted

1/3 cup packed brown sugar

¾ cup Mascarpone cheese

2 tbsp. honey

2 tsp. orange juice

3 cups fresh strawberries, sliced

Whipped cream and fresh mint, optional

Brush one side of each wonton wrapper with butter. Place brown sugar in a shallow bowl; press buttered side of wontons into sugar to coat. Press wontons sugared side up into greased muffin cups or paper lined cups. Bake at 325° for seven to nine minutes or until edges are lightly browned. Remove to a wire rack to cool. In a small bowl, combine the cheese, honey, and orange juice. Spoon about 1 tablespoon into each wonton cup. Top with strawberries. Garnish with whipped cream and mint if desired.

**Coleslaw Asian Style**

Ingredients for coleslaw:

8 cups shredded cabbage, combine red and green

1 cup shredded carrots

1 cup red onion, sliced thin

1/3 cup peanuts

Combine cabbage, carrots, and red onion into a large bowl or container.

Ingredients for dressing:

3 tbsp. peanut or olive oil

1/3 cup rice vinegar

2 tbsp. brown sugar

2 tbsp. lime juice

1 tsp. chopped garlic

Pour over cabbage mixture. Cover and chill for two hours before serving. Add peanuts.

**Easy Chinese Stir-Fry**

Serves 4

Ingredients:

1 tsp. oil

1 lb. pork tenderloin, cut into thin slices

3 carrots, sliced

1/3 cup Kraft Balsamic Vinaigrette Dressing

2 tbsp. hoisin sauce

2 green onions, thinly sliced

Heat oil into large skillet on medium high heat. Add meat and carrots; stir-fry for 5 minutes. Stir in dressing and hoisin sauce; stir fry for 7 minutes or until carrots are crisp and tender. Add onions; cook for 1 minute.

**Darling Dumplings**

Makes 40 to 50

Ingredients:

1 lb. ground pork

1 cup finely chopped Napa or Savoy cabbage

1 green onion, finely chopped

1 tbsp. soy sauce

1 tsp. toasted sesame oil

1 clove garlic, minced

1 tsp. fresh minced garlic

1 tbsp. seasoned rice vinegar

Dash of white pepper

½ tsp. cornstarch

40 to 50 dumpling skins or wonton skins

Mix all the filling ingredients. Lay out six of the dumpling skins on the table and out a teaspoon of filling in the center of each skin. Use your finger or a pastry brush to put a thin coating of water around the edge of the skin. Fold the skin over to form a half moon shape, and pinch the edges tightly to enclose the filling. Traditionally, you gather one side of the dumpling into several pleats, but it is not necessary. Continue with the remaining skins and place the completed dumplings onto a wax paper or parchment lined tray. You can boil the dumplings by gently dropping them into a pot of boil water. They will take about 10 minutes and will float to the top. I prefer to use a streamer. Cover the bottom of your steamer with leave of the Napa or Savoy cabbage. Place the dumplings in and stream them for 15 to 20 minutes. Serve with dipping sauce.

**Butter Cookies for Chinese New Year**

Ingredients:

1-2/3 cups cake flour

9 ¼ tbsp. melted butter

3tbls caster sugar (granulated sugar pulsed in a food processor to be superfine, not powdery)

2/3 powdered sugar

1 egg, whisked

¼ tsp. vanilla essence

Preheat oven to 375°. Cut butter into cubes and allow softening at room temperature. Cream butter with an electric mixer over medium speed until smooth. Add caster sugar and powder sugar, continue to cream until fluffy. Add one-third of whisked egg into the butter mixture at a time. Stir and combine well between adding one egg at a time. Stir in vanilla essence and combine well. Sift flour into the egg mixture. Use a spatula to combine all the ingredients. Do not over stir; just incorporate the flour into the mixture. Transfer the batter into an icing bag. Pipe the batter on a lined baking tray with baking paper in 1.5 circles. Around 1 tbsp. of the batter per cookie. Bake in the preheated oven for 10 to 13 minutes, or until golden brown. Let it cool on a wire rack completely. Store in an air-tight container.

**Dang Cold Asian Noodle Salad**

Serves 4

Ingredients:

1 package soba noodles

1 tsp. sesame oil

2 tbsp. rice wine vinegar

3 tbsp. soy sauce

1 tsp. hot chili oil

1 tbsp. hoisin sauce

5 tbsp. extra-virgin olive oil

1 carrot, thinly slice or julienned

5 green onions, bottom 4 inches, thinly sliced

½ cup thinly sliced Napa cabbage

½ red bell pepper, thinly sliced or julienned

½ cup julienned bok choy

1 cup bean sprouts, optional

3 tbsp. minced fresh cilantro leaves

3 tbsp. sesame seeds, toasted for garnish

4 tbsp. unsalted peanuts, for garnish

In a medium stock pot, boil water, add salt and cook noodles. When finished, placed noodles in an ice water bath to cool. Drain and set aside. In a medium bowl, combine sesame oil, vinegar, soy sauce, hot chili oil, hoisin, and extra virgin olive oil. Mix thoroughly and then combine prepared vegetables and noodles. Garnish with sesame seeds and peanuts.

**Chicken Cabbage Salad**

Serves 4

Ingredients:

1 (3oz) package ramen noodles

¼ cup slivered or sliced almonds

2 tbsp. sesame seeds

3 cup shredded Napa or green cabbage

2 cup chopped cooked chicken or turkey

1 cup pea pods, halved crosswise

¼ cup thinly sliced green onions

¼ cup chopped red sweet pepper (optional)

3 tbsp. salad oil

2 tbsp. white wine vinegar or rice vinegar

2 tbsp. soy sauce

1 tsp. sugar

½ tsp. toasted sesame oil (optional)

Save seasoning packet from ramen noodles. Break up noodles; place in a 15x10x1 inch baking pan with the almonds and sesame seeds. Bake in a 350° oven for 5 to 8 minutes or until golden brown, stirring once. Set aside. In a large salad bowl, place cabbage, chicken, pea pods, green onions, and if desired red sweet pepper; toss to combine. For dressing, in a screw-top jar, combine salad oil, vinegar, soy sauce, sugar, and if desired sesame oil. Cover and shake well. Pour over cabbage mixture. Add toasted noodle mixture; toss to coat. Serve immediately.

**Chicken Satay with Spicy Peanut Sauce and Cucumber Relish**

Ingredients for marinade:

½ cup coconut milk

1 tbsp. fish sauce

2 tsp. red curry paste

1 tsp. palm sugar or brown sugar

1 tbsp. chopped cilantro

½ tsp. ground turmeric

Salt and freshly ground black pepper

1 lb. boneless, skinless chicken breasts

Bamboo skewers, soaked in cold water

Ingredients for peanut sauce:

½ cup coconut milk

1 ½ tbsp. red curry paste

¼ cup chunky peanut butter

¾ cup chicken stock

1 tbsp. brown sugar

1 tbsp. fresh lime juice

1 tsp. salt

In a bowl, combine all the marinade ingredients except the chicken. Slice the chicken into long, thin strips, about 3 inches long by 1 inch wide, and add to marinade. Turn chicken to coat, cover and refrigerate for up to 4 hours. Meanwhile, prepare the sauce: bring coconut milk to a simmer in a small saucepan. Whisk in curry paste until dissolved, about 1 to 2 minutes. Whisk in peanut butter, stock and sugar. Reduce heat and cook until smooth, stirring constantly, about 5 minutes. Remove from heat and add lime juice and salt. Set aside to cool to room temperature. Prepare grill and thread marinated chicken onto soaked bamboo skewer. Place on grill and cook for 5 to 7 minutes, or until cooked through, turning once. Serve with peanut sauce.

**Egg Pancake**

Serves 2

Ingredients:

1 tbsp. flour

1-2 eggs

1 tbsp. minced garlic cloves

2 stalk celery, rinse well, chopped fine

1 tsp. salt, to taste

2 tbsp. light soy sauce

1 tbsp. chicken essence

1 tbsp. rice vinegar

2 tbsp. vegetable oil for stir frying

Beat egg(s) in a bowl, whisk lightly, then add into 1 tbsp. water and 1 tbsp. flour, stir to make a paste. Add chopped celery, 1 tbsp. chicken essence, 1 tsp. salt, and 1 tbsp. light soy sauce into it, mix well. Preheat a wok over high heat for 1 minute before adding 2 tbsp. vegetable oil, heat until hot, then pour into the flour paste, pan fry over medium high heat. Turn it over in order to fry the outside when one side nears done. Make sauce by combining 1 tbsp. light soy sauce, 1 tbsp. rice vinegar, and minced garlic cloves in a bowl. Remove from the wok to a plate; serve hot with the sauce if desired.

Note: added ½ can of carrots and tripled all other ingredients.