

MIA Cooking Adventure - CHINA

Cucumber Salad

Ingredients : 4 ~ 5 people

cucumber	2	Vinegar	2 teaspoons
garlic	4 cloves	Sesame Oil	2 teaspoons
salt	1 teaspoon	sugar	1 teaspoon

Method

1. Cut the cucumber up into about 2cm chunks.
2. Crush the cloves of garlic. (if you don' t have a garlic crusher just pound finely) .
3. Mixed the crushed garlic with the cucumber.
4. Add the sesame oil, salt, sugar and vinegar.
5. Mix everything evenly together.

(Or alternatively place the mixture into a container with a lid and shake hard to mix everything together) .

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Szechuan Style Pork

Ingredients : 4 ~ 5 people

Pork (with skin)	400g	Broad bean chili paste	2-3 tablespoons (as you like)
Onion	2	Soy Sauce	2 teaspoons
Capsicums	4	Sugar	1 teaspoon
Ginger	20g	Salt	1-2 teaspoons
Japanese peppers	as you wish	Oil	2 tablespoons

Method :

1. Slice the ginger into thin pieces and then slice each piece into fine strips.
2. Place the water and thinly sliced ginger into the fry pan. Place the pork into a pot of water and bring to the boil. (For about 7-8 minutes or until you can pierce it with chopsticks) .
3. Shred the remaining ginger.
Cut the capsicums into 2cm width pieces.
Cut the onion into 0.5cm width pieces.
Slice the pork into pieces.
Add about 3 tablespoons of oil into the frypan. Once the pan is heated add the Japanese peppers, ginger and pork and fry through. Lower the heat and make sure everything is completely cooked through. Remove from the pan.
Fry the capsicums and onion in the frypan for 2-3 minutes then remove from the pan.
4. On a low heat fry the bean paste and then add the pork and the vegetables and mix everything thoroughly.
5. To your liking, add 1 or 2 teaspoons of soy sauce and also some sugar and then it is ready for eating.