

# Comfort Food Asian Style



## Quick-n-Easy Egg Rolls

### Ingredients

- 1 pkg egg roll or spring roll wrappers
- 1 16oz package of presliced coleslaw
- 1 onion, sliced thin
- 3 Tbsp sesame oil
- 1 Tbsp cornstarch
- 1/4 cup soy sauce
- Peanut oil for frying

Heat sesame oil in a skillet. Quickly stir-fry coleslaw mix and onion. Whisk together cornstarch and soy sauce. Stir into vegetable mixture. Cook quickly to boiling, stirring as sauce thickens. Remove from heat and cool.

Using one wrapper at a time, lay flat and brush with water. Place a small amount of the filling at one end of wrapper leaving a 1/4 along the top and at the sides. Roll wrapper over filling, tucking in the ends after the first roll. Seal with water or a small amount of egg white.

Heat 3" of peanut oil to 350° in a deep saucepan. Fry for 2 – 3 minutes until golden brown. Remove and drain. Serve plain or provide hot mustard and or sweet chili dipping sauces.

## table tip

Looking for an affordable way to jazz up your table? Pick up a package of these lucky money envelopes at your local Oriental food store. Trim the top and bottom for a dramatic napkin and chopstick holder.



## General Tso's Chicken

### Ingredients

- 1 lb chicken thighs
- 1 egg white
- 4 Tbsp cornstarch
- 2 Tbsp soy sauce
- 3 Tbsp cooking wine
- 2 tsp white vinegar
- 2 tsp sugar
- 1/4 cup chicken stock
- 1 Tbsp minced garlic
- 1 tsp minced ginger
- 1/2 tsp red pepper flakes
- 6 dried red chili peppers
- 1/2 cup green onions, sliced
- Peanut oil for frying

Bone and remove skin of chicken. Cut into 1" or smaller cubes. Prepare the marinade by combining egg white, 1 tablespoons each of the cornstarch and cooking wine and 1 tablespoon of soy sauce. Add chicken pieces and coat. Cover and refrigerate for up to 2 hours.

Prepare the sauce while chicken marinates. Whisk together remaining cornstarch with a small amount of the chicken stock until smooth. Add the rest of the stock, cooking wine, the vinegar, sugar and 1 tablespoon of the soy sauce. Set aside.

In a large wok or pan, heat 3" of oil to 350°. Carefully add the chicken pieces and cook till golden brown. It should only take a couple minutes. Remove and drain on paper towels.

Discard all but a small amount of the oil from the pan. Fry the chili peppers until very dark in color. Add the remaining ingredients and stir-fry briefly. Add in the sauce and fried chicken tossing all to mix.

Serve with steamed or fried rice.

