

The Complete Guide
to Celebrating

CHINESE NEW YEAR

• 2012 •
YEAR OF THE
DRAGON

Traditions and Recipes
to Share with Family
and Friends

kikkoman® 



The Complete Guide to Celebrating Chinese New Year

Traditions and Recipes to Share with Family and Friends

GUNG HAY FAT CHOY!

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Gung Hay Fat Choy!—Wishing you good health and prosperity!—is the traditional greeting for Chinese New Year.

January 23, 2012, marks the start of the Chinese lunar year, 4710, the Year of the Dragon. Of all the holidays in the Chinese calendar, the 15-day New Year Festival is the most exciting and colorful. It's a time when family and friends come together to celebrate the promise of prosperity and the pleasures of the table. We put together this guide so you and the people you care about can join in the fun and share the rich traditions and flavors of this magical festival.

As the world's leading manufacturer of many essential seasoning ingredients for Chinese New Year, we at Kikkoman are proud to be a part of the way America cooks—at Chinese New Year and every day. Our products make it easy to serve authentic Asian specialties at home. And in these pages, you'll find everything else you need to create an unforgettable New Year's celebration—from decorating tips to delicious, no-fuss recipes. Gung Hay Fat Choy! Here's to a healthy and prosperous New Year.

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Chinese New Year 2012 at a Glance

DATE

Begins January 23, 2012

Chinese Lunar Year: 4710

Chinese Zodiac: The Chinese lunar calendar follows an annual zodiac cycle, which repeats every 12 years, with each year symbolized by an animal (see page 8).

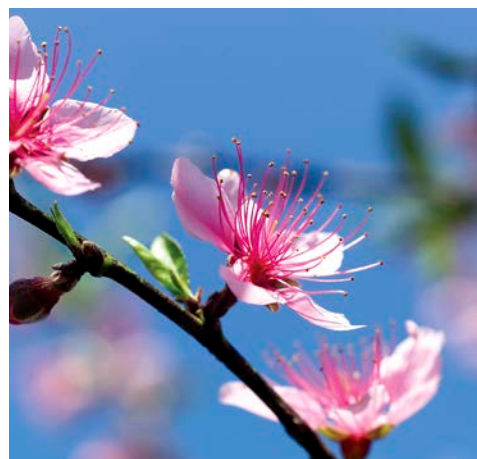
THEME

Chinese New Year is also known as the Spring Festival, a celebration of renewal and coming prosperity.

COLORS

Red (for good luck) and gold (for prosperity).

(Note: White flowers and decorations should be avoided because they symbolize death in some Asian cultures.)



GREETING

Gung Hay Fat Choy! ("Wishing you good health and prosperity!")

FOODS

Fried foods (symbolizing gold and prosperity); noodles (long life); whole fish (togetherness and abundance); pot-sticker dumplings; sweet rice dumplings; lotus seeds.

SYMBOLS

Lions; dragons; lanterns; incense; flowers, especially spring blossoms; oranges and tangerines; kumquats; special red envelopes; firecrackers.

TRADITIONS

Renewal: Before the start of the festival, vows are made, homes are cleaned, debts are repaid and new clothing is purchased.



New Year's Feast: Families gather for a festive banquet on the eve of the New Year.

Lion Dance: A parade features a giant dancing lion made of silk and paper, accompanied by drums, gongs, cymbals and firecrackers to scare away evil spirits.

Gifts and Hospitality: The festival is a time of family reunions. People visit relatives and friends, exchange gifts of food such as oranges or tangerines and trays of candy, and give small red envelopes containing money called lai si to children and young, unmarried adults.

Lantern Festival: The 15th day of the New Year, the Lantern Festival ends the New Year's festivities. Houses are decorated with red lanterns.



Do's and Don'ts

DO

- Forgive old grudges – the New Year is a time to reconcile and wish peace and happiness for family and friends.
- Visit the hairdresser before the New Year.
- Clean your home and pay your debts before the New Year.
- Wear red for the New Year – a happy color to bring a bright future. Also, the Nian (a folklore monster) and other evil spirits are afraid of the color red.
- Indulge children during the holiday.

DON'T

- Use bad or unlucky words, be negative or break anything on the first day. A bad attitude will set the tone for the coming year.
- Wash your hair on New Year's Day or good luck will be washed away.
- Make children cry (or even cry yourself) or they'll cry throughout the year.
- Clean on New Year's Day or your good fortune will be swept away.
- Wear black or white, because these colors are associated with death. When you invite your guests to dinner, include a dress code on the invitation.

The Kitchen God

The Kitchen God is one of the best-known household deities. He is represented by a paper image or a porcelain figure that may be hung or placed near the stove—the symbolic heart and soul of the home. He keeps a watchful eye on the family's conduct all year, and on the 24th day of the last lunar month, he returns to the heavens and gives an account of the family's activities to the Jade Emperor (Ruler of the Heavens). To ensure that the Kitchen God says sweet things about the family, his lips are brushed with honey or sugar. While the Kitchen God is away, the family cleans the home for his return on New Year's Eve.

The 15-day Chinese New Year celebration gives you plenty of opportunities to ward off those winter doldrums and get together with family and friends for a festive meal. It might be a banquet, an open house, or even just a casual potluck. Here are some easy ideas to get you started.

A Bountiful Banquet

Delight your guests with a multi-course Chinese family-style banquet. It sounds ambitious, but it's easier than you think. Here's the secret: It's all in the planning—choosing recipes that can be prepared ahead of time, and staying organized. Here's a sumptuous menu for six people designed to show you how. See recipes listed at the end of the Guide.

- Hot & Sour Soup – prepare this classic soup in advance and reheat to serve; add the beaten eggs, tofu and green onions while reheating.
- Far East Salad – make this salad early in the day; add dressing just before serving.
- Chinese Spareribs – these cook unattended in the oven.
- Chicken & Vegetable Chow Mein – cook on the stovetop. Start before the other stovetop items so you allow time for the pasta to cook.
- Hong Kong Sweet & Sour Trout – cook on the stovetop, starting about 20 minutes before you plan to serve your guests.
- Mongolian Beef – make this while tending to the trout; it cooks in about 6 to 7 minutes.
- Steamed rice – an electric rice cooker makes it easy to cook the rice and keep it warm.



Chicken & Vegetable Chow Mein

Banquet Tips

- Prep like a chef: Prepare mixtures for sauces, and cut up meats and vegetables ahead of time.
- Line up your ingredients: To keep yourself organized, group ingredients for each dish together on trays.
- Get the right menu mix: Include dishes that are served cold (or at room temperature), or dishes that roast in the oven unattended so you have time to complete other recipes that require last-minute cooking.
- Plan your platters: Set out serving dishes and utensils in advance so you won't have to scramble for platters as the food is prepared.
- Get help: If you have more than one last-minute dish to make, ask a family member or guest to help.
- Get takeout boxes: Buy some takeout boxes at a restaurant supply or warehouse store so you can send guests home with leftovers.

What's for Dessert?

Five easy ideas to round out any Chinese New Year Menu:

- Fortune Cookies
- Almond Cookies
- Orange Wedges
- Canned Lychee
- Ice Cream

A Toast to the New Year!

Be sure to have plenty of beverages on hand. Here are some suggestions that go perfectly with Chinese food.

- Sparkling apple cider
- Ginger ale
- Sparkling and still water
- Sparkling wine
- Asian beer
- Iced or hot tea, such as jasmine or green tea

A Potluck of Good Fortune

Who's bringing wealth? Who's in charge of long life? Guests will get into the spirit of the Chinese New Year if you ask each to contribute a dish that has a symbolic meaning. It makes hosting easier for you, and gets guests involved even before the party begins. Assign recipes in advance, or provide each person with a specific category, such as noodles. Incorporate a variety of flavors and textures into your menu – select a pork dish, a chicken, a vegetarian, and so forth.

SAMPLE POTLUCK MENUS

Any of the recipes included in this Guide will work well for a shared supper. Here are two suggested menus to get you started.

MENU 1

- Crispy Wontons
- Garlic Chicken Bundles
- Chinese Roast Pork
- Mongolian Beef
- Snake Alley Noodles
- Hot and Spicy Glazed Carrots
- Steamed Rice

MENU 2

- Egg Flower Soup with Corn
- Chicken & Vegetable Chow Mein
- Classic Sweet & Sour Pork
- Easy General Tso's Chicken
- Drunken Shrimp
- Sesame Broccoli
- Steamed Rice



Mongolian Beef



Potluck Tips

SOME HOT, SOME COLD

Plan a menu that mixes hot and cold foods, so there's less reheating at the last minute.

SEND RECIPES IN ADVANCE

Choose recipes and send them a week ahead of time to guests, with a note letting them know they can follow the recipe or prepare something similar.

STIR UP EXCITEMENT

Include a stir-fry or two. Encourage guests who are in charge of stir-fried items to bring their ingredients prepped but not cooked, so they can finish their dish in your kitchen and serve immediately.

Small Plates, Big Fun!

If you've ever enjoyed dim sum (a meal of Chinese small-plate snacks), you know how much fun this style of eating can be. Chinese appetizers and tidbits make perfect party fare.

BUFFET-STYLE

Prepare several items and set them out buffet-style. Set out a stack of small plates so guests can make several trips to the buffet and make a meal of irresistible two-bite treats.

OPEN HOUSE OR COCKTAIL PARTY

Prepare several items and set some out at stations throughout the entertaining area. Serve a few hot items as passed appetizers.

SAMPLE SMALL PLATES MENU

- Cantonese Meatballs
- Chinese Roast Pork
- Crispy Wontons
- Garlic Chicken Bundles
- Mandarin Wings with Duck Dipping Sauce
- Snake Alley Noodles
- Spareribs Chinese

Tips for Small Plates

- Offer a variety of hot and cold dishes with different seasonings so there's a good mix of flavors.
- Be sure to re-plate food frequently to keep food fresh and warm.
- A great way to encourage mingling is to place the dishes at various stations. Include plates and napkins at each location.
- For a fun presentation, serve noodles in small individual (6-ounce) Chinese takeout cartons with disposable chopsticks.
- Hire a server or recruit a family member or friend to help heat and pass items and/or restock the buffet.
- Make sure to have plenty of Kikkoman Soy Sauce, Less Sodium Soy Sauce, Hoisin Sauce, Plum Sauce and Sweet & Sour Sauce on hand for dipping and seasoning.



The Magic Ingredients

Thanks to Kikkoman, everything you need to make a fabulous Chinese New Year feast is no further away than your local supermarket.

Once you've planned your menu, using the recipes listed at the end of the Guide, visit the Asian food aisle to stock up on Kikkoman sauces. They're all you need to transform everyday ingredients into authentic Chinese specialties.

KIKKOMAN SOY SAUCE. IT'S NATURAL.

Soy sauce is integral to balancing and enhancing flavors in Chinese cooking, and it's important to know that not all brands are created equal. Kikkoman Soy Sauce and Kikkoman Less Sodium Soy Sauce are naturally brewed, like fine wine, following a method perfected more than 375 years ago. Using Kikkoman naturally brewed soy sauce ensures a full, rich flavor. Non-brewed soy sauce, on the other hand, can have a harsh, chemical taste that overpowers other flavors.

A versatile seasoning, Kikkoman Soy Sauce can be used as the primary flavor in meat marinades and stir-fry dishes. It can also be used in small quantities to enhance the other ingredients in broths, dipping sauces or dressings.

MORE EASY, AUTHENTIC SAUCES

Our ready-to-use sauces are a foolproof way to ensure great Chinese meals. They're pre-blended for convenience and perfectly balanced flavor. Not only will they save you shopping time by reducing the number of ingredients you need to buy, they'll reduce the time spent cooking, too, since you won't have to measure and mix the many spices and seasonings required.

Kikkoman Sweet & Sour Sauce is a sweet and tangy blend, perfect as a dipping sauce for fried wontons or as the base for sweet and sour pork, among many other uses.

Kikkoman Stir-Fry Sauce is a pre-thickened sauce, ready to season stir-fries, Chinese fried rice or noodles.



Fortune Foods

There are all kinds of symbolic Chinese New Year foods, each associated with specific blessings or good luck, either because of the sound of their name or their appearance.

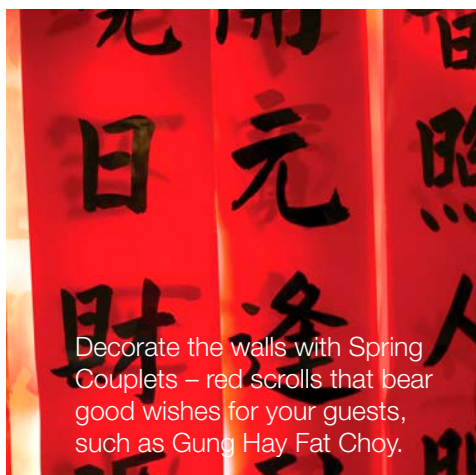
- Dumplings – wealth
- Noodles – long life
- Fish – abundance
- Whole chicken – completeness and prosperity
- Chicken wings – soaring to new heights
- Prawns – liveliness and happiness
- Lettuce – prosperity
- Dried oysters – good fortune
- Pork – wealth

And remember, the more food you prepare and serve, the greater the benefits to you and your guests!

Chinese New Year Decorating Ideas

Bring the Chinese New Year theme to life with festive decorations. Red and gold are celebratory colors, representing good luck and prosperity, respectively.

If you live near a city with a Chinatown or Chinese import stores, spend a few hours hunting down festive decorating items. Or shop at online stores, such as www.AsianIdeas.com, www.OrientalTrading.com and www.PearlRiver.com.



Decorate the walls with Spring Couplets – red scrolls that bear good wishes for your guests, such as Gung Hay Fat Choy.

- Place fresh flower arrangements and bamboo around your home to celebrate rebirth and growth.
- Cover a main table with a red tablecloth and scatter gold confetti across it.
- Provide red napkins with gold napkin holders.



Dim the lights and decorate the room with strings of paper lanterns and red and gold votive candles.

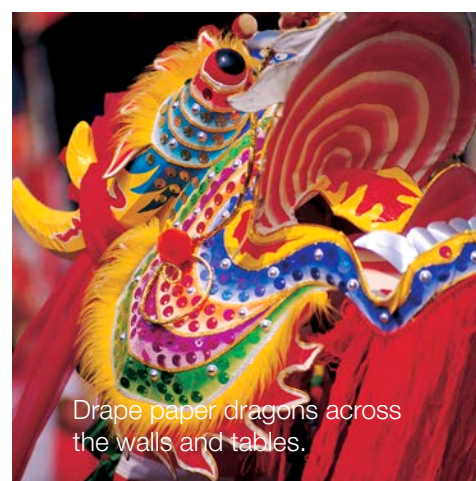


Traditionally, many Chinese exchange the "Tray of Togetherness," a dazzling array of candy, to start the New Year sweetly. A few traditional items to include in your tray are: candied melon, lychee nuts, coconut, peanuts and lotus seeds.



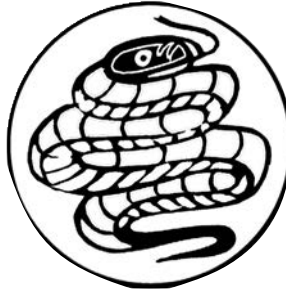
Create a centerpiece or focal point with a bowl of tangerines with leaves still attached, symbolizing enduring relationships.

- Wrap pairs of chopsticks with red or gold ribbon. Attach cards with the names of each guest and use as place cards.
- Give lai si, small red envelopes containing money, to children and young, unmarried adults for good fortune.



Drape paper dragons across the walls and tables.

The Chinese Zodiac



There are many legends surrounding the creation of the Chinese Zodiac. According to one, Buddha summoned all the animals to come see him before he left this Earth. Only 12 came to bid him farewell.



As a reward, Buddha named a year after each animal, in the order they arrived to say goodbye. The order of the animals is: Rat, Oxen, Tiger, Rabbit, Dragon, Snake, Horse, Ram, Monkey, Rooster, Dog and Boar. Chinese folklore has developed horoscopes around the animal signs, similar to the Western astrological signs.



To encourage mingling at your party, post images of the Chinese Zodiac animals and descriptions of their personalities around the room so your guests can determine their animal sign and compare it with others.



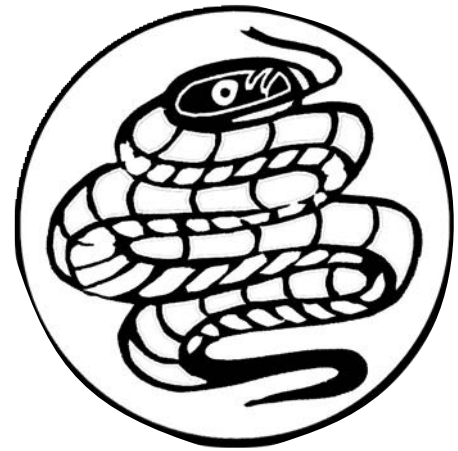


Dragon

1916, 1928, 1940, 1952, 1964, 1976, 1988, 2000, 2012

Most honored zodiac sign. Displays power and boundless energy. On the outside, short-tempered and confident, inside gentle and soft-hearted. Symbolizes long life and good fortune.

Compatible with rats, monkeys, tigers, snakes and roosters.



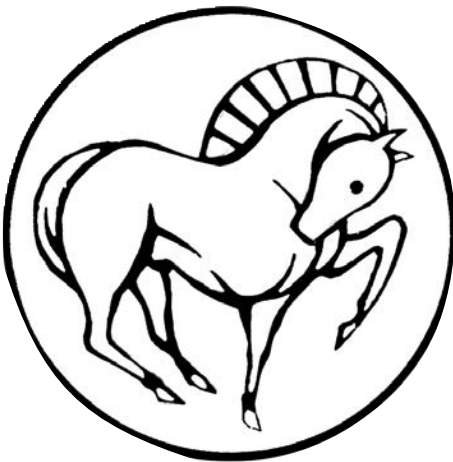
Snake

1917, 1929, 1941, 1953, 1965, 1977, 1989, 2001, 2013

Seductively charming, and mysterious, possessing great wisdom. Outwardly calm and quiet. Intense and passionate on the inside. Sympathetic, determined and self-reliant.

Beware: good looks can generate vanity.

Compatible with oxen, dragons and roosters.



Horse

1918, 1930, 1942, 1954, 1966, 1978, 1990, 2002, 2014

Cheerful and gregarious, popular and loves to party. Perceptive warmth but hot-blooded; impatience leads to feisty anger. Independent, ignores advice, skillful with money.

Compatible with tigers, dogs and rams.



Ram

1919, 1931, 1943, 1955, 1967, 1979, 1991, 2003, 2015

Pacifist at heart; strives for a life of tranquility and harmony with nature. Elegant, compassionate and kind-spirited.

Timidity limits leadership abilities but always enjoys comfortable existence.

Compatible with rabbits, rams, boars and horses.

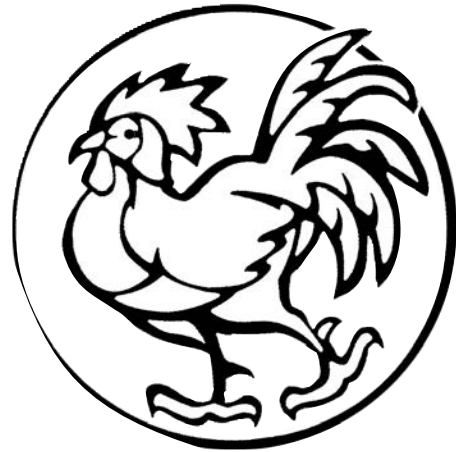


Monkey

1920, 1932, 1944, 1956, 1968, 1980, 1992, 2004, 2016

Mischievous, inquisitive, and adventuresome. Quick wit and versatility bring success. Strong-willed and impatient but temper cools quickly. Inventive, good common sense.

Compatible with dragons, rats, rabbits, rams and dogs.



Rooster

1921, 1933, 1945, 1957, 1969, 1981, 1993, 2005, 2017

Deep thinker, determined, busy and talented. A bit eccentric and self-centered, but always interesting and brave. Loner and often moody, but capable of being a loyal friend.

Compatible with oxen, snakes and dragons.



Dog

1922, 1934, 1946, 1958, 1970, 1982, 1994, 2006, 2018

Born leader, honest, noble, charismatic and loyal. Keeper of secrets. Can be emotionally cold, distant and stubborn.

Playful and cares little for money.

Compatible with tigers, monkeys and rabbits.



Boar

1923, 1935, 1947, 1959, 1971, 1983, 1995, 2007, 2019

Studios and gallant with tremendous inner strength.

Will not retreat from goals. Quiet but always well informed. Chooses few friends, but is kind, affectionate and loyal for life.

Compatible with rabbits and rams.



Rat

1924, 1936, 1948, 1960, 1972, 1984, 1996, 2008, 2020

Charming, attractive, and loves to gossip!
Ambitious, resourceful, perfectionist but easily angered.
Although thrifty, loves to acquire. Usually very successful.

Compatible with dragons, monkeys and oxen.



Oxen

1925, 1937, 1949, 1961, 1973, 1985, 1997, 2009, 2021

A strong leader. Patient and quiet. Good listener and
inspires confidence in others. Hates to fail or be opposed.
Angers easily, tenacity brings great success in life.

Compatible with roosters, rats and snakes.



Tiger

1926, 1938, 1950, 1962, 1974, 1986, 1998, 2010, 2022

Courageous, aggressive, and adventurous to extremes.
Sensitive and generous to loved ones. Admired for
playful personality.

Compatible with dragons, horses and dogs.



Rabbit

1927, 1939, 1951, 1963, 1975, 1987, 1999, 2011

Docile in appearance. Articulate, ambitious, and talented.
Well-mannered, admired and trustworthy, leading
to business success. Wise and conservative nature.

Compatible with rams, dogs, boars and monkeys.

The 15-days of Chinese New Year

The Chinese New Year celebration lasts until the first full moon of the lunar year. Holiday preparations begin a month before, when families buy presents, decorations, food and clothing for this important holiday. The Lantern Festival is held on the 15th day to end the festivities.

On the eve of the New Year, enough food is prepared for the next two days in order to avoid using sharp tools, such as knives and scissors, which are believed to “cut” the luck of the year ahead.



NEW YEAR'S EVE (JAN. 22)

This is the time for family reunions and to show respect to ancestors. Family members gather for a communal feast, called weilu “surrounding the stove,” symbolizing the unity of past and present generations. Many of the foods served have special meaning, such as:

- Prawns for liveliness and happiness
- Dried oysters for all things good
- Raw fish salad for good luck and prosperity
- Fai-hai (angel hair seaweed) to bring prosperity



NEW YEAR'S DAY (JAN. 23)

Everyone welcomes the gods of Heaven and Earth on this day. Often, Chinese abstain from eating meat to ensure that the rest of the year will be happy. A vegetarian dish of root vegetables called jai is commonly served, this includes bamboo shoots that symbolize “wishing everyone well” and dried bean curd for fulfillment of wealth and happiness. Other dishes served on New Year's Day include:

- Whole fish for togetherness and abundance
- Chicken with head, tail and feet for completeness and prosperity
- Uncut noodles for long life

REGIONAL VARIATIONS

In southern China, nian gao, sweet steamed glutinous rice pudding, is served. It represents advancing toward higher positions and prosperity, step by step. In northern China, people usually serve jiaozi, boiled dumplings, which look like shoe-shaped gold and silver ingots. Eating them during the New Year brings hope of fortune and good luck.

DAY 2 (JAN. 24)

Acknowledges ancestors and gods. It is also the birthday of all dogs, so dogs are fed well and given extra attention.

DAYS 3 AND 4 (JAN. 25 & 26)

Sons-in-law visit and pay respects to their parents-in-law.

DAY 5 (JAN. 27)

Known as “Poo Woo” day, families stay home and honor the God of Wealth. Relatives and friends are not visited, as it would bring bad luck to both hosts and guests.

DAY 6 THROUGH 10 (JAN. 28 – FEB. 1)

Represents the time to visit family and friends, and make offerings and say prayers at temples for good fortune and health. Melon seeds, flowers, oranges and tangerines, “Trays of Togetherness,” and nian gao (sweet rice pudding) are often exchanged.

DAY 7 (FEB. 2)

The birthday of all human beings is celebrated on this day. Unlike Western cultures, the Chinese do not consider individual birthdays as important as the New Year. At the New Year, everyone adds a year to his or her age, rather than on his or her actual birthday. Noodles are eaten for longevity and raw fish for success, and a special drink is made from seven vegetables.

DAY 8 (FEB. 3)

A day for another family reunion dinner for some Chinese.

DAY 9 (FEB. 4)

Offerings are made to the Jade Emperor (ruler of the heavens). This day is believed to be his birthday.

DAYS 10 THROUGH 12 (FEB. 5, 6, 7)

Represents the time to host dinner feasts with relatives and friends.

DAY 13 (FEB. 8)

Time to recoup from feasting. Bland rice congee and mustard greens are eaten to cleanse the digestive system.

DAY 14 (FEB. 9)

Spent preparing for the Lantern Festival.

DAY 15 (FEB. 10)

The Lantern Festival welcomes the first full moon of the New Year and marks the end of the New Year celebration. People gather in the streets with lanterns and watch the lion dances and fireworks. Often, families get together again and serve “Fire Pot,” cooking assorted meats, seafood, mushrooms and noodles in hot broth. Each ingredient has a special meaning.

- Fish balls (yu wan) and meat balls (rou wan) represent reunion.
- Lettuce means prosperity and is a homonym for wealth and riches.
- Oysters are for good fortune.
- Also, tang yuan (or yuanxiao) dumplings are served. These sweet rice dumplings are filled with either sweet or spicy fillings. Round and sticky, the dumplings represent family unity, completeness and happiness, and the promise that the family will “stick” together.

The Legend of the Nian

Nian is the Chinese word for year, but many believe it was also the name of an ancient beast that preyed on villagers during New Year’s Eve. Legend has it that a wise old man persuaded the Nian to take on the bigger challenge of preying on other monsters. The man also instructed the villagers to put up red paper decorations at their doors and light firecrackers at the end of the year to scare away the Nian.



Chinese Cooking Techniques

Chinese cooking is resourceful cooking. Steaming, stir-frying, braising, roasting – each technique brings out the best flavor and texture of foods. Here's a look at the major Chinese cooking techniques.

BRAISING

Braising is a technique that browns ingredients in oil quickly, then cooks them over low heat for a long time while covered in a heavy pan with a little liquid to keep the food moist. This is a great way to cook less tender cuts of meat, poultry and sturdier vegetables, including carrots, taro, daikon and lotus root. Kikkoman Stir-Fry Sauce, Kikkoman Sweet & Sour Sauce and Kikkoman Teriyaki Marinade & Sauce add rich flavor to braised dishes.

DEEP-FRYING

To deep-fry, marinate ingredients first, then coat them in a batter or dredge in cornstarch. Add enough oil to a wok or skillet so that the food is covered. For frying most ingredients, oil temperature should be at 375°F. Use a frying thermometer to test the heat. Fry a few pieces of food at a time to keep the heat of the oil constant. Drain fried foods on a rack or on paper towels. To avoid spatters, make sure the foods you are frying (that are not coated in batter) are dry before submerging them in the oil. For some fried food, such as egg rolls, you can fry partially until light golden, cool, then refrigerate and re-fry just before serving. Kikkoman Sweet & Sour Sauce's perfect balance of flavor makes it an excellent dipping sauce for fried foods.

RED-STEWING

Cooking whole poultry and large or small cuts of meat in a soy-sauce-infused liquid gives dishes a mahogany or "red" coloring. Brown the ingredients in oil quickly, then cook over low heat while covered in a heavy pan with enough liquid to completely cover what is being cooked. Red-stewed dishes keep well when refrigerated, and often taste better the next day. The sauce can be reused over and over with fresh cuts of meat to create a richer "master sauce." Kikkoman Soy Sauce is an essential ingredient to obtain the deep color and flavor provided by this technique.

ROASTING

This method cooks foods in the oven using dry heat. Usually, roasted foods are marinated in advance or before roasting, or brushed with sauce during the cooking process. Kikkoman Soy Sauce, Kikkoman Teriyaki Marinade & Sauce and Kikkoman Stir-Fry Sauce are easy ways to add just the right seasoning.

STEAMING

When foods are steamed instead of boiled, water-soluble nutrients are retained. To steam, place food in a steamer basket and place the basket into a wok with boiling water below the basket level. Or use a collapsible metal steamer in an ordinary pot. Cover the wok or pot to keep the steam from escaping. Kikkoman Less Sodium Soy Sauce is the perfect addition to the delicate flavors of steamed dishes.

STIR-FRYING

In this cooking method, cut-up foods are stirred briskly over high heat. Because the action is quick, all foods must be prepped and sauce ingredients measured and combined before the actual cooking begins. Heat oil in a wok or large skillet. Add ingredients and stir vigorously. The hot oil seals in the juices. To keep some food from overcooking and other food from being underdone, cook in batches with ingredients of similar density cooked together. Start with the items that take longer to cook, and then add ones that cook more quickly so everything is done at the same time. Be sure to use a wok or skillet that's large enough so ingredients aren't too crowded, which results in steaming instead of sizzling. Kikkoman Stir-Fry Sauce, Kikkoman Soy Sauce and Kikkoman Teriyaki Marinade & Sauce are excellent seasonings for stir-fried foods.

Chinese New Year Recipes



No Chinese New Year celebration would be complete without an abundance of delicious, symbolic food. The following recipes are perfect for your own party, whether it's a traditional banquet or a feast of small plates and appetizers. As a parting gift for your guests, send them home with the recipe cards from the night's menu.

Crispy Wontons

3/4 pound ground pork	1/2 teaspoon grated fresh ginger root
8 canned water chestnuts, finely chopped	1 package (16 ounce) wonton skins
1/4 cup finely chopped green onions	Vegetable oil for deep-frying
1 tablespoon Kikkoman Soy Sauce	Tomato ketchup and hot mustard or
1 teaspoon cornstarch	Kikkoman Sweet & Sour Sauce
1/2 teaspoon salt	

Combine pork, water chestnuts, green onions, soy sauce, cornstarch, salt and ginger in medium bowl; mix well. Place 1/2 teaspoonful pork mixture in center of each wonton skin. Fold wonton skin over filling to form a triangle. Turn top of triangle down to meet fold. Turn over; moisten 1 corner with water. Overlap opposite corner over moistened corner; press together firmly.

Heat oil in wok or large saucepan over medium-high heat to 375°F. Deep-fry wontons, a few at a time, 2 to 3 minutes, or until brown and crispy. Drain on paper towels. Serve warm with ketchup and mustard or sweet & sour sauce, as desired.

Makes 10 appetizer servings

Soy-Ginger Dipping Sauce

1/4 cup Kikkoman Less Sodium Soy Sauce	2 teaspoons balsamic vinegar
1 tablespoon thinly slivered fresh ginger root	1 teaspoon Asian sesame oil
	Frozen potstickers and egg rolls

Combine soy sauce, ginger, vinegar and sesame oil. Cook potstickers and heat egg rolls according to package directions. Serve with dipping sauce.

Makes 1/3 cup sauce

Mandarin Wings with Duck Dipping Sauce

Duck Dipping Sauce*	3/4 teaspoon ground ginger
1-3/4 pounds chicken wings (about 10 wings)	1/2 teaspoon garlic powder
3 tablespoons Kikkoman Soy Sauce	1/8 teaspoon white pepper

Prepare Duck Dipping Sauce. Disjoint chicken wings; discard tips (or save for stock). Combine soy sauce, ginger, garlic powder and pepper in large bowl. Stir in chicken until well coated. Arrange chicken, side by side, on large rack in shallow, foil-lined baking pan. Bake in 400°F oven 25 minutes. Turn chicken over; bake 20 to 25 minutes longer, or until tender. Serve with dipping sauce.

*See below for Duck Dipping Sauce recipe.

Makes 4 to 6 appetizer servings

Duck Dipping Sauce

1/3 cup peach preserves	1/4 teaspoon ground ginger
3 tablespoons light corn syrup	1/2 teaspoon Kikkoman Soy Sauce
1 teaspoon distilled white vinegar	

Combine peach preserves, corn syrup, vinegar and ground ginger in small saucepan. Cook, stirring, over medium-high heat until mixture simmers, breaking up large peach chunks. Remove from heat and add soy sauce. Cool to room temperature.

Makes about 1/2 cup

Chinese BBQ Pork Buns

2 tablespoons vegetable oil	1 tablespoon sherry
1 small onion, chopped	1 tablespoon cornstarch
1 clove garlic, chopped	2 teaspoons sugar
1/4 cup Kikkoman Oyster Sauce	1 pound Chinese barbecued pork, chopped
2 tablespoons Kikkoman Less Sodium Soy Sauce	2 (11-ounce) packages refrigerated bread dough

Heat oven to 375°F In a wok or large skillet, heat oil over medium heat. Add onion and garlic; stir-fry until onion is soft. Remove from heat; add oyster sauce, soy sauce, sherry, cornstarch and sugar, stirring well to combine. Add pork and mix well. Divide bread dough into 16 pieces and form each piece into a 2-inch ball. Flatten balls into 3-inch rounds. Place about 2 tablespoons pork filling in the center of each round. Gather dough up and around filling by pleating along the edges. Place buns, sealed side down, on a nonstick baking sheet. Bake 25–30 minutes or until buns are browned.

Makes 16 buns

Finger-Licking Ribs

4 pounds baby back pork ribs, cut into 1-inch pieces	1/2 cup Kikkoman Less Sodium Soy Sauce
2 teaspoons garlic powder, divided	1/4 cup dry sherry
1 tablespoon vegetable oil	2 tablespoons brown sugar, packed

Toss ribs with 1 teaspoon garlic powder. Heat oil in Dutch oven or casserole. In 2 batches, brown ribs. Drain fat from pan; return ribs to pan and add 1/2 cup water, remaining garlic powder, soy sauce, sherry and sugar. Cover and simmer, stirring occasionally, about 1 hour or until ribs are tender.

Makes 8 servings

Foil-Baked Chicken

6 skinless, boneless chicken thighs	1/4 cup chopped cilantro
1/2 cup cornstarch	2 tablespoons minced ginger
1/4 cup Kikkoman Less Sodium Soy Sauce	2 cloves garlic, chopped
1/4 cup Kikkoman Hoisin Sauce	18 (12-inch-square) pieces aluminum foil
1/4 cup brown sugar, packed	

Cut chicken into 1-inch-square pieces. In a mixing bowl, combine cornstarch, soy sauce, hoisin sauce, sugar, cilantro, ginger and garlic. Add chicken and toss to coat. Refrigerate, covered, at least 30 minutes.

Heat oven to 400°F. Fold each piece of foil in half twice to make a 6-inch square. Place a spoonful of chicken in the center of each piece of foil, dividing it equally. Fold foil squares on the diagonal; fold edges to seal. Place on a nonstick baking sheet and bake 20 minutes, or until chicken is no longer pink in the center.

Makes 18 packets

Egg Flower Soup with Corn

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| 1 can (10-1/2 oz.) condensed chicken broth | 1 egg, beaten |
| 2 slices fresh ginger root, each 1/4-inch thick | 2 tablespoons chopped green onions and tops |
| 2 tablespoons plus 2 teaspoons cornstarch | 4 teaspoons Kikkoman Soy Sauce |
| 1/2 cup whole kernel corn | |

Combine broth, 2 soup cans water and ginger in medium saucepan. Bring to boil over high heat; reduce heat, cover and simmer 5 minutes. Discard ginger. Combine cornstarch and 1/4 cup water; stir into saucepan with corn. Cook over high heat, stirring constantly, until mixture boils and is slightly thickened. Gradually pour egg into boiling soup, stirring constantly, but gently, in one direction. Remove from heat; stir in green onions and soy sauce. Serve immediately.

Makes 4 servings

Hot & Sour Soup

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| 1 can (10-1/2 oz.) condensed chicken broth | 1/8 teaspoon ground red pepper (cayenne) |
| 2 tablespoons cornstarch | 1 egg, beaten |
| 2 tablespoons Kikkoman Soy Sauce | 1/2 block firm tofu, drained and cut into 1/2-inch cubes |
| 2 tablespoons distilled white vinegar | 1/3 cup thinly sliced green onions and tops |

Blend broth, 2 soup cans water, cornstarch, soy sauce, vinegar and pepper in medium saucepan. Bring to boil over high heat, stirring constantly until slightly thickened. Gradually pour egg into boiling soup, stirring constantly in one direction. Add tofu and green onions, cooking only until tofu is heated through. Serve immediately.

Makes 5 cups

Wonton Soup

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| 1/4 pound lean ground pork | 24 wonton wrappers |
| 2 ounces medium-size raw shrimp,
peeled, deveined and minced | 4 cups water |
| 2 tablespoons minced green onions and tops | 3 cans (about 14 oz. each) chicken broth |
| 4 teaspoons Kikkoman Soy Sauce, divided | 1/4 cup dry sherry |
| 1/2 teaspoon cornstarch | 1/2 pound bok choy cabbage |
| 1/4 teaspoon grated fresh ginger root | 2 tablespoons chopped green onions and tops |
| | 1/2 teaspoon Asian sesame oil |

Combine pork, shrimp, green onions, 2 teaspoons soy sauce, cornstarch and ginger in medium bowl; mix well. Arrange several wonton wrappers on clean surface; cover remaining wrappers to prevent drying out. Place 1 teaspoonful pork mixture in center of each wrapper. Fold wrapper over filling to form a triangle. Gently fold center point down and moisten left corner with water. Twist and overlap opposite corner over moistened corner; press firmly to seal. Repeat with remaining wrappers. Bring water to boil in large saucepan. Add wontons. Boil gently 3 minutes; remove with slotted spoon. Discard water. Pour broth and sherry into same saucepan. Cut bok choy crosswise into 1/2-inch slices, separating stems from leaves. Add stems to broth mixture; bring to boil. Add cooked wontons; simmer 1 minute. Add bok choy leaves and chopped green onions; simmer 1 minute longer. Remove from heat; stir in remaining 2 teaspoons soy sauce and sesame oil. Serve immediately.

Makes 6 servings

Far East Salad

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|---|-----------------------------------|
| 1 large head iceberg lettuce | 4 teaspoons Kikkoman Soy Sauce |
| 1 large carrot, peeled and shredded | 1 tablespoon sesame seed, toasted |
| 1 tablespoon minced fresh cilantro or parsley | 2 teaspoons sugar |
| 2 tablespoons distilled white vinegar | |

Rinse, core and drain lettuce; shred enough with knife to measure 6 cups and toss with carrot and cilantro. Combine vinegar, soy sauce, sesame seed, sugar and 1 tablespoon water into screwtop jar with lid; shake well until sugar dissolves. Pour over lettuce mixture and toss lightly to combine.

Makes 6 servings

Garlicky Green Beans

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|---------------------------------|---|
| 5 large cloves garlic, peeled | 2 packages (9 oz. each) frozen cut green beans, |
| 1/4 cup vegetable oil | thawed and drained |
| 1/3 cup Kikkoman Stir-Fry Sauce | |

Thinly slice 4 garlic cloves. Heat oil in wok or small saucepan over medium heat until hot. Add garlic; cook about 2 minutes, or until lightly browned, stirring occasionally. Remove with slotted spoon and drain on paper towels. Mince remaining garlic clove. Remove and reserve 1 tablespoon garlic oil. (Pour remaining garlic oil in container. Cover and refrigerate; use within a few days.) Return reserved oil to same pan; heat over medium-high heat. Add green beans and minced garlic; stir-fry 5 minutes. Reduce heat to low; pour in stir-fry sauce. Cook, stirring, until beans are coated with sauce. Just before serving, sprinkle "garlic chips" over beans.

Makes 6 servings

Hot and Spicy Glazed Carrots

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|-------------------------|---|
| 1 pound carrots, peeled | 2 tablespoons vegetable oil |
| 2 dried red chilis | 1/4 cup Kikkoman Teriyaki Baste & Glaze |

Cut carrots diagonally into 1/8-inch slices. Cook chilis in hot oil over high heat until they turn dark; remove and discard. Add carrots and reduce heat to medium. Cook, stirring constantly, until tender-crisp. Add baste & glaze and stir to combine. Serve immediately.

Makes 4 servings

Lucky Day Stir-Fry

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| 1/3 cup Kikkoman Stir-Fry Sauce | 1/2 pound fresh snow peas, trimmed |
| 1 large clove garlic, pressed | 1 large red bell pepper, cut into 1/2-inch strips |
| 1/2 pound fresh asparagus | 10 to 12 ears canned whole baby corn, rinsed (optional) |
| 2 tablespoons vegetable oil | |
| 1 medium onion, sliced | |

Combine stir-fry sauce and garlic; set aside. Roll-cut asparagus into 2-inch pieces. Heat oil in hot wok or large skillet over high heat. Add asparagus and onion; stir-fry 2 minutes. Add snow peas; stir-fry 2 minutes. Add red bell pepper; stir-fry 2 minutes. Add corn; stir-fry 1 minute. Pour in stir-fry sauce mixture and cook, stirring, until vegetables are coated with sauce. Serve immediately.

Makes 6 servings

Classic Fried Rice

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| 6 strips bacon, cut into 1/2-inch pieces | 4 cups cold, cooked rice |
| 1 egg, beaten | 1 tablespoon minced garlic |
| 8 green onions and tops, sliced | 3 tablespoons Kikkoman Soy Sauce |

Cook bacon in a large skillet over medium heat until crisp. Move bacon to the side of the pan; add egg and scramble. Move egg over and add onions to the skillet; sauté for about 1 minute. Stir in rice, garlic and soy sauce. Toss until mixture is well blended and heated through.

Makes 6 servings

To see Chef Helen Robert's video on how to prepare Classic Fried Rice and other great cooking videos, go to www.kikkomanusa.com.

Sesame Broccoli

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|--------------------------------------|------------------------------------|
| 1-1/2 pounds fresh broccoli, trimmed | 2 tablespoons vegetable oil |
| 1/4 cup Kikkoman Stir-Fry Sauce | 1 tablespoon slivered fresh ginger |
| 3/4 teaspoon Asian sesame oil | 2 teaspoons sesame seed, toasted |

Remove flowerets from broccoli; separate into bite-size pieces. Peel stalks; cut crosswise into 1/4-inch slices. Place in enough boiling water to cover for 2 minutes. Drain; cool on several layers of paper towels. Combine stir-fry sauce and sesame oil; set aside. Heat vegetable oil in hot wok or large skillet over medium-high heat. Add broccoli and ginger; stir-fry 3 minutes. Add stir-fry sauce mixture; cook, stirring, until broccoli is coated with sauce. Turn onto serving platter and sprinkle sesame seed evenly over broccoli.

Makes 6 servings

Asian Coleslaw with Candied Walnuts

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| 4 cups shredded red cabbage | 1/2 cup Kikkoman Lime Ponzu |
| 1 cup shredded jicama | 6 tablespoons sesame oil |
| 1/2 cup shredded carrots | 1/4 cup orange juice |
| 2 tablespoons chopped cilantro | 1/2 teaspoon grated ginger |
| | 1 cup candied walnuts* |

In a large bowl, toss together cabbage, jicama, carrots and cilantro. Whisk together ponzu, sesame oil, orange juice and ginger; pour over cabbage mixture and toss together. Sprinkle with candied walnuts.

Makes 8 servings

*To make candied walnuts, place 1 cup walnuts and 1/2 cup sugar in a skillet over medium heat. Cook, stirring constantly, until sugar dissolves and turns light brown. Toss to coat walnuts. Remove skillet from heat; stir in 1/2 teaspoon vanilla and 1/2 teaspoon cinnamon. Spread walnuts on aluminum foil to cool.

Chicken & Vegetable Chow Mein

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| 1/4 pound spaghetti | 2 stalks celery, cut diagonally into thin slices |
| 3/4 pound boneless, skinless chicken thighs, cut into thin strips | 1/2 onion, thinly sliced |
| 1 tablespoon plus 1/3 cup Kikkoman Stir-Fry Sauce, divided | 3 cloves garlic, minced |
| 4 teaspoons Kikkoman Soy Sauce, divided | 1/4 pound bean sprouts |
| 2 tablespoons vegetable oil, divided | 1/4 teaspoon black pepper |
| 1 small carrot, julienned | 1 teaspoon Asian sesame oil |

Cook pasta according to package directions; drain, rinse and drain thoroughly. Meanwhile, coat chicken with 1 tablespoon stir-fry sauce and 2 teaspoons soy sauce; let stand 15 minutes. Stir-fry chicken in 1 tablespoon hot oil in wok or large skillet over high heat 3 minutes, or until done; remove. Heat remaining 1 Tbsp. oil in same pan. Add carrot; stir-fry 1 minute. Add celery, onion and garlic; stir-fry 3 minutes longer. Stir in bean sprouts, chicken, pasta, remaining 1/3 cup stir-fry sauce, 2 tsp. soy sauce and pepper. Cook, stirring, until all ingredients are coated with sauce and pasta is heated through. Remove from heat; stir in sesame oil.

Makes 4 servings

Easy Chinese Roast Duck

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|--|---------------------------------|
| 4 to 5-pound fresh or thawed duckling, quartered | 1 tablespoon five-spice powder* |
| 3 tablespoons Kikkoman Soy Sauce | 1 tablespoon dry sherry |
| 1/2 to 3/4 teaspoon coarse ground pepper | |

Rinse duckling quarters; drain and pat dry. Discard excess fat; pierce skin thoroughly with fork. Combine five-spice, soy sauce, sherry and pepper in large bowl. Add duckling quarters; rub with mixture and let stand 30 minutes. Place, skin side up, on rack in shallow roasting pan. Bake in 350°F oven 1 hour and 10 minutes. Remove from oven; drain off pan drippings. Turn oven temperature to broil and raise oven rack 4 to 5 inches from heat. Broil quarters 2 to 3 minutes, or until skin is crisp.

Makes 4 servings

**If not available, combine 1 teaspoon fennel seed, crushed, 1/2 teaspoon anise seed, crushed and 1/2 teaspoon each ground cinnamon, cloves and ginger.*

Empress Chicken Wings

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| 1-1/2 pounds chicken wings (about 8 wings) | 2 tablespoons vegetable oil |
| 3 tablespoons Kikkoman Soy Sauce | 1/4 cup cornstarch, about |
| 1 tablespoon dry sherry | 2 green onions and tops, thinly sliced |
| 1 tablespoon minced fresh ginger root | 1 teaspoon slivered fresh ginger root |
| 1 clove garlic, minced | |

Disjoint chicken wings; discard tips (or save for stock). Combine soy sauce, sherry, minced ginger and garlic in large bowl; stir in chicken. Refrigerate 1 hour, stirring occasionally. Remove chicken; reserve marinade. Heat oil in large skillet over medium heat. Lightly coat chicken pieces with cornstarch; add to skillet and brown slowly on all sides. Remove chicken from pan; drain off fat. Stir 2/3 cup water and reserved marinade into same pan. Add chicken; sprinkle green onions and slivered ginger evenly over chicken. Cover and simmer 5 minutes, or until chicken is tender.

Makes 3 to 4 servings

Garlic Chicken Bundles

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| 2-1/4 pounds chicken breasts, skinned and boned | 2 tablespoons vegetable oil, divided |
| 4 tablespoons Kikkoman Soy Sauce, divided | 1 cup diced carrot |
| 5 1/2 teaspoons cornstarch, divided | 1/2 cup chopped green onions and tops |
| 4 teaspoons minced garlic, divided | 1/4 cup chopped toasted almonds |
| 3/4 teaspoon sugar | 1 tablespoon minced fresh cilantro |
| | 1 head butter or iceberg lettuce, separated into leaves |

Cut chicken into 1/2-inch pieces. Combine 3 tablespoons soy sauce, 4-1/2 teaspoons cornstarch, 3 teaspoons garlic and sugar in small bowl; stir in chicken. Let stand 15 minutes. Meanwhile, combine remaining 1 tablespoon soy sauce, 1 teaspoon cornstarch and 1/3 cup water. Heat 1 tablespoon oil in hot wok or large skillet until hot. Add chicken and stir-fry 4 minutes; remove. Heat remaining 1 tablespoon oil in same pan. Add carrot and remaining 1 teaspoon garlic; stir-fry 1 minute. Add green onions; stir-fry 1 minute longer. Add soy sauce mixture and chicken; cook and stir until mixture boils and thickens. Remove from heat and stir in almonds and cilantro. To serve, fill each lettuce leaf with about 1/4 cup chicken mixture; wrap lettuce around filling and eat out of hand.

Makes 4 to 6 servings

Spicy Chicken

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|---|--|
| 3/4 pound boneless chicken | 3/4 teaspoon crushed red pepper |
| 3 tablespoons Kikkoman Soy Sauce, divided | 1 small onion, chunked |
| 1 tablespoon cornstarch | 1 small red or green bell pepper, cut into matchsticks |
| 1 tablespoon dry sherry | 1 small zucchini, cut into matchsticks |
| 2 tablespoons vegetable oil | |
| 1 teaspoon minced fresh ginger root | |

Cut chicken into thin slices. Combine chicken and 1 tablespoon soy sauce in small bowl; let stand 30 minutes. Meanwhile, combine remaining 2 tablespoons soy sauce, cornstarch, sherry and 4 teaspoons water. Heat oil in hot wok or large skillet over high heat. Add ginger and crushed red pepper; cook until fragrant. Add chicken and stir-fry 3 minutes. Add onion, bell pepper, zucchini and 1/2 cup water; mix well. Cover and cook 1 minute, or until vegetables are tender-crisp. Add soy sauce mixture; cook and stir until sauce boils and thickens.

Makes 4 servings

Easy General Tso's Chicken

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| 1/2 cup light corn syrup | 1 clove garlic, minced |
| 2 tablespoons sugar | 1 1/4 pounds skinless, boneless thighs |
| 2 tablespoons Kikkoman Seasoned Rice Vinegar | 1 pouch Kikkoman Kara-Áge Soy-Ginger Seasoned Coating Mix |
| 1 tablespoon Kikkoman Soy Sauce | Vegetable oil for frying |
| 1 tablespoon grated fresh ginger | 1 tablespoon sesame seeds |
| 1/2 teaspoon crushed red pepper | |

In a bowl, combine corn syrup, sugar, vinegar, soy sauce, ginger, red pepper and garlic. Rinse chicken and cut into 1-inch square pieces. Place chicken and kara-Áge in a sealable plastic bag and shake to coat chicken. Heat oil in a large skillet over medium heat. In batches, add chicken and cook about 3 minutes on each side or until browned. Drain on paper towels. Drain off all but 1 teaspoon oil from skillet. Return all the chicken to the skillet, add corn syrup mixture and cook for 2 minutes, stirring constantly. Transfer to a serving bowl and sprinkle with sesame seeds.

Makes 4 servings

Drunken Shrimp

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| 1 | pound fresh or thawed medium-size shrimp | 1 | tablespoon distilled white vinegar |
| 2 | tablespoons dry sherry | 2 | tablespoons vegetable oil |
| 2-1/2 | teaspoons cornstarch, divided | 1/4 | cup chopped green onions and tops |
| 1 | teaspoon sugar, divided | 1 | teaspoon minced fresh ginger root |
| 3 | tablespoons Kikkoman Less Sodium Soy Sauce | 1 | clove garlic, minced |

Leaving shells on tails, peel and devein shrimp. Combine sherry, 2 teaspoons cornstarch and 1/2 teaspoon sugar in bowl. Add shrimp; toss to coat well. Cover; refrigerate 30 minutes. Meanwhile, combine soy sauce, vinegar, remaining 1/2 teaspoon cornstarch and sugar with 2 tablespoons water. Heat oil in hot wok or large skillet over medium-high heat. Add green onions, ginger and garlic; stir-fry 30 seconds. Add shrimp; stir-fry 3 minutes. Pour in soy sauce mixture; cook, stirring until sauce boils and thickens.

Makes 4 servings

Hong Kong Sweet & Sour Trout

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| 2 | medium trout (about 8 ounces each), dressed | 3 | tablespoons vegetable oil, divided |
| 3 | tablespoons cornstarch | 1/2 | cup Kikkoman Sweet & Sour Sauce |
| 1/2 | teaspoon salt | 2 | teaspoons sugar |
| 1/4 | teaspoon white pepper | 2 | tablespoons chopped green onion tops |

Score both sides of trout with 3 diagonal slashes 1/4-inch deep and 1 inch apart. Combine cornstarch, salt and pepper; coat trout with mixture, shaking off excess. Heat 2 tablespoons oil in large nonstick skillet over medium heat until hot. Add trout; cook 6 to 7 minutes. Turn trout over; pour remaining 1 tablespoon oil around edges of pan. Cook 6 to 7 minutes longer, or until fish flakes easily when tested with fork. Meanwhile, blend sweet & sour sauce, 6 tablespoons water and sugar in small saucepan. Remove trout to serving platter and keep warm. Heat sweet & sour sauce mixture over medium-high heat until hot, stirring occasionally. To serve, pour half of sauce over trout and sprinkle green onions over fish and sauce. Pass remaining sauce.

Makes 2 to 3 servings

Asian Steamed Fish

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| 4 | white fish steaks, about 3/4-inch thick | 1-1/2 | teaspoons distilled white vinegar |
| | Vegetable oil | 1/2 | teaspoon brown sugar, packed |
| 1 | tablespoon slivered fresh ginger root | 1 | teaspoon Asian sesame oil |
| 1/4 | cup orange juice | 2 | green onions and tops, minced |
| 2 | tablespoons Kikkoman Soy Sauce | | |

Place fish, side by side, on oiled rack of bamboo steamer; sprinkle ginger evenly over fish. Cover and steam 8 to 10 minutes, or until fish flakes easily with fork. Meanwhile, mix next 4 ingredients in a small saucepan; bring to boil. Remove from heat; stir in sesame oil. Arrange fish on serving platter; sprinkle green onions over fish and pour sauce over all.

Makes 4 servings

Saucy Shrimp Over Chinese Noodle Cakes

Chinese Noodle Cakes*	1 clove garlic, minced
2 tablespoons cornstarch, divided	1/2 teaspoon minced fresh ginger root
4 tablespoons Kikkoman Soy Sauce, divided	1 large green bell pepper, cut into 1-inch squares
1 teaspoon tomato ketchup	1 medium onion, chunked
1/2 pound medium-size shrimp, shelled and deveined	2 stalks celery, cut diagonally into thin slices
2 tablespoons vegetable oil, divided	2 medium tomatoes, chunked

Prepare Chinese Noodle Cakes. Combine 1 tablespoon cornstarch and 3 tablespoon soy sauce with ketchup and 1-1/4 cups water; set aside. Blend remaining cornstarch and soy sauce; stir in shrimp until coated. Heat 1 tablespoon oil in hot wok or skillet over high heat. Add shrimp and stir-fry 1 minute; remove. Heat remaining oil in same pan. Add garlic and ginger; stir-fry until fragrant. Add green pepper, onion and celery; stir-fry 4 minutes. Stir in soy sauce mixture, shrimp and tomatoes. Cook and stir until sauce boils and thickens. Cut Chinese Noodle Cakes into squares and serve with shrimp mixture.

Makes 4 to 6 servings

*See below for Chinese Noodle Cakes recipe.

Chinese Noodle Cakes

1/2 pound capellini (angel hair pasta)	4 tablespoons vegetable oil, divided
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Cook capellini according to package directions. Drain, rinse under cold water and drain thoroughly. Heat 1 tablespoon oil in large, non-stick skillet over medium-high heat. Add half of the capellini; spread slightly to fill bottom of skillet to form noodle cake. Cook 5 minutes, without stirring, or until golden on bottom. Lift cake with wide spatula; add 1 tablespoon oil to skillet and turn cake over. Cook 5 minutes longer, or until golden brown, shaking skillet occasionally to brown evenly; remove to rack and keep warm in 200°F oven. Repeat with remaining capellini.

Makes 4 to 6 servings

Snake Alley Noodles

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| 3/4 pound uncooked spaghetti | 1 tablespoon minced fresh ginger root |
| 1/4 cup Kikkoman Soy Sauce | 2 cloves garlic, minced |
| 2 tablespoons dry sherry | 1/2 teaspoon crushed red pepper |
| 4 teaspoons cornstarch | 3/4 cup chopped green onions and tops |
| 1 pound ground pork | 1/2 pound cooked baby shrimp, rinsed and drained |

Cook spaghetti according to package directions, omitting salt; drain and keep warm. Meanwhile, combine soy sauce, sherry, cornstarch and 1 cup water. Stir-fry pork with ginger, garlic and red pepper in hot wok or large skillet over medium heat until pork is cooked. Add green onions; stir-fry 1 minute. Add soy sauce mixture; cook and stir until mixture boils and thickens slightly. Stir in shrimp and heat through. Pour over noodles and toss to combine.

Makes 4 to 6 servings

Celebration Shrimp Fried Rice

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| 6 green onions and tops, cut diagonally into
1/2-inch lengths, separating whites from tops | 1/2 pound medium-size cooked shrimp |
| 1/2 cup frozen peas and carrots, thawed | 3 tablespoons Kikkoman Soy Sauce |
| 2 tablespoons vegetable oil | 1 teaspoon garlic powder |
| 1 egg, beaten | 1/2 teaspoon sugar |
| 4 cups cold cooked long-grain rice | 1/4 teaspoon white pepper |

Stir-fry whites of green onions, peas and carrots in hot oil in wok or large skillet over medium-high heat 1 minute. Add green onion tops and egg; scramble. Stir in rice and shrimp, cook until heated, gently separating grains. Combine remaining ingredients; pour over rice. Cook and stir until well mixed.

Makes 4 to 5 servings

Fiery Orange Beef Stir-Fry

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| 1 pound tender beef steak | 1/2 teaspoon grated fresh orange peel |
| 4 tablespoons Kikkoman Teriyaki Marinade & Sauce, divided | 3 tablespoons orange juice |
| 1-1/2 tablespoons plus 1 teaspoon cornstarch, divided | 2 tablespoons vegetable oil, divided |
| 1 clove garlic, minced | 1 medium carrot, julienned |
| 1/2 teaspoon crushed red pepper | 3 green onions, cut into 2-inch lengths, separating whites from tops |
| | Hot cooked rice |

Cut beef into thin strips; coat with mixture of 2 tablespoons teriyaki sauce, 1-1/2 tablespoons cornstarch and garlic. Let stand 15 minutes. Meanwhile, combine remaining 2 tablespoons teriyaki sauce, 1 teaspoon cornstarch, crushed red pepper, orange peel and juice and 1/4 cup water. Heat 1 tablespoon oil in hot wok or large skillet over high heat. Add beef and stir-fry 2 minutes; remove. Reduce heat to medium-high; heat remaining 1 tablespoon oil in same pan. Add carrot and white parts of green onions; stir-fry 1 minute. Add green onion tops; stir-fry 30 seconds. Add beef and teriyaki sauce mixture. Cook, stirring, until sauce boils and thickens, about 2 minutes. Serve with rice.

Makes 4 servings

Chinese-Style Red Cooked Short Ribs

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| 3 pounds beef short ribs | 1 tablespoon sugar |
| 1/3 cup all-purpose flour | 1 clove garlic, pressed |
| 2 tablespoons vegetable oil | 1/2 teaspoon ground ginger |
| 1/3 cup Kikkoman Soy Sauce | 1/8 teaspoon ground cloves |

Coat ribs thoroughly with flour; reserve flour. Brown ribs slowly on all sides in hot oil in Dutch oven or large saucepan; drain off excess fat. Combine soy sauce, sugar, garlic, ginger, cloves and 1-1/4 cups water; pour over ribs. Cover and simmer 2 hours, or until ribs are tender, turning ribs over occasionally. Meanwhile, blend 1/4 cup reserved flour and 1/2 cup water. Remove ribs to serving platter; keep warm. Pour pan drippings into large measuring cup; skim off fat. Add enough water to measure 2-1/2 cups; return to pan and bring to boil. Gradually stir in flour mixture. Cook and stir until thickened; serve with ribs.

Makes 4 servings

Classic Chinese Pepper Steak

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| 1 pound boneless beef sirloin or round steak | 2 tablespoons vegetable oil, divided |
| 1 tablespoon plus 1/4 cup Kikkoman Stir-Fry Sauce, divided | 2 medium bell peppers, cut into 1-inch squares |
| | 2 medium onions, cut into 1-inch squares |

Cut steak across grain into thin strips, then into 1-inch squares; coat with 1 tablespoon stir-fry sauce. Heat 1 tablespoon oil in hot wok or large skillet over high heat. Add beef and stir-fry about 1 minute; remove. Heat remaining 1 tablespoon oil in same pan. Add peppers and onions; stir-fry 5 minutes. Stir in beef and remaining 1/4 cup stir-fry sauce; cook and stir just until beef and vegetables are coated with sauce. Serve immediately.

Makes 4 servings

Cantonese Meatballs

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| 1 can (20 ounces) pineapple chunks, packed in syrup | 1 tablespoon tomato ketchup |
| 3 tablespoons brown sugar, packed | 1 pound ground beef |
| 5 tablespoons Kikkoman Teriyaki Marinade & Sauce, divided | 2 tablespoons instant minced onion |
| 1 tablespoon vinegar | 2 tablespoons cornstarch |

Drain pineapple; reserve syrup. Combine syrup with brown sugar, 3 tablespoons teriyaki sauce, vinegar and ketchup; set aside. Mix ground beef with remaining teriyaki sauce and onion; shape into 20 meatballs. Brown in large skillet; drain. Pour syrup mixture over meatballs; simmer 10 minutes, stirring several times. Dissolve cornstarch in 1/4 cup water; stir into pan with pineapple. Cook, stirring constantly, until sauce thickens and pineapple is heated through.

Makes 4 to 6 servings

Spicy Beef with Green Beans

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| 1 pound lean ground beef | 1-1/2 teaspoons cornstarch |
| 1 cup chopped onion | 1/3 cup Kikkoman Black Bean Sauce with Garlic |
| 1/2 pound fresh green beans,
trimmed and cut into 2-inch lengths | 1 teaspoon hot chili oil |
| 1/2 teaspoon salt | Hot cooked rice |

Brown beef and onion in large skillet over medium-high heat; remove. Add 3/4 cup water to same pan; bring to boil. Add green beans and salt. Cover and simmer 5 to 7 minutes, or until beans are tender, stirring occasionally. Meanwhile, blend cornstarch with 2 tablespoons water. Return beef mixture to skillet. Stir in black bean sauce, chili oil and cornstarch mixture. Bring to boil; cook and stir until sauce thickens. Serve over rice.

Makes 4 servings

Mongolian Beef

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| 1 pound boneless beef top sirloin | 2 cloves garlic, minced |
| 1 tablespoon cornstarch | 1 teaspoon minced fresh ginger |
| 1-1/2 tablespoons Kikkoman Soy Sauce | 1/2 teaspoon crushed red pepper |
| 1 tablespoon dry sherry | Mongolian Sauce* |
| 2 teaspoons Kikkoman Hoisin Sauce | 1 teaspoon sesame seed, toasted |
| 3 tablespoons vegetable oil | |
| 2 bunches green onions, cut into 1-1/2-inch lengths,
separating whites from tops, divided | |

Cut beef across grain into thin strips. Combine next 4 ingredients; stir in beef. Let stand 15 minutes. Stir-fry half of beef in 1 tablespoons hot oil in wok or large skillet over high heat 1 minute; remove. Repeat cooking procedure with remaining beef and 1 tablespoons oil; remove. Heat remaining 1 tablespoon oil in same pan. Add whites of green onions, garlic, ginger and red pepper; stir-fry 1 minute. Stir in green onion tops. Add beef and Mongolian Sauce. Cook, stirring, until sauce boils and thickens. Sprinkle with sesame seed before serving.

Mongolian Sauce: Combine 1/3 cup water, 1 tablespoon sugar, 1/2 teaspoon cornstarch, 2-1/2 tablespoons Kikkoman Soy Sauce, 1 tablespoon dry sherry and 1 teaspoon Kikkoman Hoisin Sauce.

Makes 4 servings

Chinese Roast Pork

4 pound pork loin roast	1/3 cup honey
3/4 cup Kikkoman Soy Sauce	2 cloves garlic, crushed
1/3 cup dry sherry	1/2 teaspoon ground ginger

Pierce meaty sides of roast with fork; place in large plastic food storage bag. Combine remaining ingredients; pour over roast. Press air out; close top securely. Refrigerate 8 hours or overnight; turn bag over occasionally. Remove roast; reserve marinade. Place roast in shallow pan. Roast at 325°F 1 hour. Brush with reserved marinade; cover loosely with foil. Roast 1 hour and 10 minutes longer, or until meat thermometer inserted into center registers 150°F, brushing several times with marinade. Remove roast; let stand 15 minutes. Combine pan drippings with remaining marinade in small saucepan. Bring to boil and cook 1 minute; serve with roast.

Makes 6 servings

Chinese Zodiac Cashew Pork

1/2 pound boneless lean pork	1 small onion, chunked
3 tablespoons Kikkoman Soy Sauce, divided	1 bunch green onions, cut into 2-inch lengths, separating whites from tops
2 tablespoons cornstarch, divided	2 medium carrots, thinly sliced
1 teaspoon sugar, divided	1/3 cup roasted unsalted cashews
1 clove garlic, minced	Hot cooked rice
1/2 teaspoon fennel seed, crushed	
2 tablespoons vegetable oil, divided	

Cut pork across grain into thin slices; coat with mixture of 1 tablespoon each soy sauce and cornstarch, 1/2 teaspoon sugar and garlic. Let stand 15 minutes. Blend remaining 2 tablespoons soy sauce, 1 tablespoon cornstarch, 1/2 teaspoon sugar, fennel and 3/4 cup water. Heat 1 tablespoon oil in hot wok or large skillet over high heat. Add pork and stir-fry 2 minutes; remove. Heat remaining 1 tablespoon oil in same pan. Add onion and whites of green onions; stir-fry 1 minute. Add carrots; stir-fry 3 minutes. Add green onion tops; stir-fry 1 minute. Add pork and soy sauce mixture. Cook, stirring, until sauce boils and thickens. Sprinkle with cashews; serve over rice.

Makes 4 servings

Classic Sweet & Sour Pork

1 tablespoon cornstarch	1 onion, chunked
1 tablespoon Kikkoman Soy Sauce	1 green bell pepper, chunked
1 pound boneless pork, cut into 1-inch cubes	1 cup Kikkoman Sweet & Sour Sauce
2 tablespoons vegetable oil	1 can (8 ounces) pineapple chunks, drained
2 carrots, thinly sliced	

Blend cornstarch and soy sauce in small bowl; stir in pork until well coated. Brown pork in hot oil in Dutch oven or large skillet over medium-high heat. Stir in 1/4 cup water. Cover and simmer 20 minutes, stirring occasionally. Stir carrots, onion, bell pepper and sweet & sour sauce into pork mixture. Simmer, covered, 10 minutes longer, stirring frequently. Add pineapple; cook and stir only until chunks are heated through.

Makes 4 servings

Mock Mu Shu Pork

1/2 pound boneless pork	1 can (4 ounces) mushroom stems and pieces
1 tablespoon cornstarch	Vegetable oil
2 tablespoons Kikkoman Soy Sauce	4 eggs, beaten
2 teaspoons minced fresh ginger root	Warm 6-inch flour tortillas
4 green onions and tops	Mandarin Peach Sauce*

Cut pork into thin slivers. Combine cornstarch, soy sauce and ginger; stir in pork. Let stand 20 minutes. Meanwhile, cut green onions in half lengthwise, then into 1-1/2-inch lengths. Reserving 1 tablespoon liquid, drain and chop mushrooms. Heat 1 teaspoon oil in wok or large skillet over medium heat. Add eggs; cook until firm on bottom. Gently lift cooked portion to allow the uncooked egg to run underneath. Continue procedure until egg is completely cooked but still moist and glossy. Remove and break into large pieces. Heat 1 tablespoon oil in same wok over high heat. Add pork and stir-fry 2 minutes. Add green onions and reserved mushroom liquid; stir-fry 2 minutes longer. Add mushrooms and cooked eggs; stir-fry only until heated through. To eat, spread thin layer of Mandarin Peach Sauce over tortilla and spoon about 2 tablespoons pork mixture down center of tortilla. Wrap to enclose filling and eat out of hand.

*See below for Mandarin Peach Sauce recipe.

Makes 6 servings

Mandarin Peach Sauce

1 can (15 ounces) cling peach slices in juice or extra light syrup	1/4 teaspoon fennel, crushed
3 tablespoons Kikkoman Teriyaki Marinade & Sauce	1/4 teaspoon black pepper
1 tablespoon cornstarch	1/8 teaspoon ground cloves
1 tablespoon sugar	1/8 teaspoon garlic powder

Drain peaches and reserve liquid for later use. Place peaches in blender container. Blend on high speed until smooth; pour into small saucepan. Combine teriyaki sauce and cornstarch; stir into peaches with sugar, fennel, pepper and cloves. Bring mixture to boil over medium heat. Simmer until sauce thickens, about 2 minutes, stirring constantly. Remove from heat and stir in garlic powder.

Makes 1 cup

Spareribs Chinese

4 pounds pork spareribs	1/4 cup dry sherry
1/2 cup Kikkoman Soy Sauce	1 clove garlic, crushed
1/3 cup honey	1/4 teaspoon ground ginger

Cut ribs into serving pieces; place in shallow, foil-lined pan, meaty side down. Combine remaining ingredients; brush ribs thoroughly with sauce. Cover and bake at 350°F for 1 hour. Turn ribs over, pour remaining sauce over ribs and brush with sauce. Bake, uncovered, 30 minutes longer; brush occasionally with sauce.

Makes 4 to 6 servings

Lucky Sweet & Sour Pork

1 pound boneless pork sirloin, cut into 3/4-inch cubes	1/4 cup cornstarch
2 tablespoons Kikkoman Teriyaki Marinade & Sauce	3 tablespoons vegetable oil, divided
1 tablespoon minced fresh ginger	1 green bell pepper, cut into 1-inch squares
3/4 cup Kikkoman Sweet & Sour Sauce	1/2 onion, cut into 1-inch chunks
3 tablespoons packed brown sugar	1 can (8 ounces) pineapple chunks, drained
2 tablespoons syrup from jar of maraschino cherries	1/2 cup maraschino cherries, stemmed
1 tablespoon Kikkoman Soy Sauce	

Combine pork, teriyaki sauce and ginger; let stand 15 minutes. Meanwhile, blend together next 4 ingredients; set aside. Coat pork with cornstarch. Heat 2 tablespoons oil in large nonstick skillet over medium-high heat. Add pork in single layer. Cook 4 minutes, or until golden brown, stirring to separate pieces. Remove pork. Heat remaining 1 tablespoon oil in same pan. Add bell pepper and onion; stir-fry 2 minutes. Add pork, pineapple, cherries and sweet & sour sauce mixture; cook, stirring, until sauce boils.

Makes 4 to 6 servings

Happy
New
Year!

