

China Town

Asian-Inspired Recipes



General Tso's Chicken

Ingredients

item#	ingredient	amt
90025	Chicken Tenders	2 lb
99930	Broccoli, blanched	2 lb
74034	Red Pepper, diced 3/4"	1lb
28980	Asian Sesame Ginger Sauce	24 oz
30325	Canola Oil	4 oz
26870	Jasmine Rice, cooked	1 lb

Method

1. Cut chicken into strips, dust with seasoned flour.
2. Deep fry chicken until golden set aside momentarily.
3. In heavy bottom pan or wok heat and then add oil.
4. Stir fry broccoli and peppers add cooked chicken.
5. Add sauce just enough to coat.
6. Serve immediately over jasmine rice.

Roast Duck Red Curry

Ingredients

item#	ingredient	amt
41025	Coconut Milk	1/2 can
46961	Curry Paste	1 oz
93335	Roast Duck Breast	2 pc
29770	Vegetable Oil	2 tbsp
00000	Water	2 cups
99964	Diced Pineapple	1/2 cup
98465	Grapes	1/2 cup
68200	Sugar	1/2 tsp
93131	Fish sauce	1 tbsp
32281	Pepper flakes	1 tbsp
99646	Sweet Basil	1/4 cup

Method

1. Slice the duck breast 1/4 inch.
2. Heat oil, add curry paste and 1/2 cup coconut milk, cook 1 minute.
3. Add water and bring to a boil.
4. Add the pineapple, return to boil.
5. Finish with fish sauce and sugar.
6. Add basil and chill.
7. Serve with steamed rice.

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Teriyaki Tornadoes Au Poivre

Ingredients

item#	ingredient	amt
96160	3 oz Beef Tenderloin Medallions	2
42596	4 color pepper	1 cup
56921	Butter	¼ lb
26285	Myron's Teriyaki	½ oz
36171	Demi Glace	1 ½ oz

Method

1. Coat medallions in peppercorn mix.
2. Pan sear in 2 tbsp butter over high heat.
3. Remove from pan.
4. Add 2 tbs teriyaki sauce and 1 oz demi glace.
5. Mount sauce with 1 tbsp butter.
6. Spoon over medallions.

Shrimp Yakitori

Ingredients

item#	ingredient	amt
15524	Shrimp Skewers	
26255	Yakitori Sauce	1 Qt
97676	Scallions, minced	1 cup
33961	Honey	3 oz
45751	White Sesame Seeds	2 tbsp
31296	Black Sesame Seeds	2 tbsp
28826	Pink Peppercorns	½ cup

Method

1. Whisk together honey and yakitori.
 2. Add seeds and peppercorns.
 3. Marinate shrimp in sauce 15 minutes.
 4. Grill on medium heat.
- Serve topped with minced scallions.