

中式凉拌菜（黄瓜、黑木耳、豆腐等） Chinese Salad (cucumber, wood ear, tofu, etc.)

We have included *pinyin* for the ingredients we think may be hard to find at an Asian store so you can ask the other shoppers there for help. Of course, you may also just show them the Chinese characters if you print the paper out.

调料：Ingredients:

- “The Chinese Pesto”
 - 姜 ginger
 - 洋葱 green onion
 - 油 vegetable oil
 - 蒜蓉 minced garlic
 - 鸡精 chicken essence/bouillon
 - 芝麻油(zhimayou) Pure sesame oil
 - 鸡肉 boneless, skinless chicken breast, sliced
(pork or beef can be substituted)
 - Sesame seeds
 - 糖 sugar
 - 食盐 table salt
- Spicy Version Additional Ingredients:**
- 花椒油 Sichuan pepper corn oil
 - 花椒粉 Sichuan pepper corn powder
 - 红油 red oil (chili pepper infused vegetable oil)
 - 辣酱 chili paste (Chef Peter Chang’s own recipe sold at the store)
 - 辣椒酱 special chili sauce (Chef Peter Chang’s own recipe, fresh red chilis, Thai chilis, vinegar, salt, oil)
 - 辣豆瓣酱 (ladoubanjiang) broad bean chili paste –Lee Kum Kee brand is easy to find

步骤：Preparation:

① “Chinese Pesto” : put chopped green onions, garlic, and ginger into a food processor and puree until smooth. Add soy sauce, salt, sugar, and chicken essence, stir. For the non-spicy version add extra sesame oil. Chop cilantro and add to the mixture. For the spicy version, add all of the additional spicy ingredients!

② **Cucumbers**: Peel cucumbers, cut into sixths, and remove seeds. Cut on a bias into wedges. Add salt, sugar, chicken essence and white vinegar. For the spicy version, add all of the additional spicy ingredients!

③ **Black Wood Ear Mushrooms**: After reconstituting black wood ear mushrooms from the store, and removing them from water to prevent sogginess, boil them in water for two to three minutes until crispy. Drain the mushrooms, and add red vinegar, preserved Thai chilis, and Chef Peter Chang's special chili mixture, mix. Add sesame seed oil

④ **Tofu**: Take firm tofu, cut through it without separating the pieces. Sprinkle salt over the tofu to draw out water. Pour off excess water after it has been drawn out from the tofu. Top the tofu with the "Chinese Pesto"!

⑤ **White Beech Mushrooms and Bamboo Shoots**: Boil bamboo shoots for about 3 minutes. Add the mushrooms last so that they do not cook too long and become soggy. Cook for about a minute. Drain and add salt, sugar, 'Chinese Pesto,' sliced green onion, and cilantro.

⑥ **Chicken**: Add chicken breast slices to boiling water. Strain when the water boils again. Add 'Chinese Pesto,' soy sauce, red oil, broad bean chili paste, peppercorn oil and powder, and fresh chopped cilantro. After mixing, add sesame seeds and plate.