



Servings: 3-4

Cooking Time: 1 hour

Skill level: Easy

ABC Soup - 罗宋汤

Ingredients:

- 1 packet Lee Kum Kee Soup Base For Pork Bone Hot Pot
- 1.5 litres water
- 1 corn (cut into 6 sections)
- 2 potatoes
- 1 carrots
- 1 onion
- 200g pork ribs
- 6 red dates (soaked)
- 1 tsp north & south almonds
- 2 tomatoes (cut into wedges)

Steps:

1. Fill the pot with 1.5 litres of water and one packet of LKK pork soup base, bring it to boil.
2. Toss in corn, potatoes, carrots, onion, pork ribs, red dates and north & south almonds in the pot.
3. Bring it to boil, cover and simmer over low heat for 30 minutes.
4. Finally, add in tomatoes and boil for another 5 mins.
5. Serve hot.

Braised Soy Sauce Chicken with Mushrooms - 酱油蘑菇鸡

Ingredients:

- 10 pieces of Dried chinese mushrooms (pre-soaked in 450ml water)
- 3 each chicken thigh and drumsticks
- 2 tbsp Lee Kum Kee Premium Light Soy Sauce
- 1 tbsp Lee Kum Kee Pure Sesame Oil
- 1 tbsp cornstarch
- 1 tbsp cooking oil
- 3 slices ginger (smash lightly)
- 6 cloves garlic (smash lightly)
- 1 tbsp Lee kum Kee Premium Oyster Sauce
- 1 tsp sugar
- 2 tbsp Shaoxing wine
- 2 tbsp Lee Kum Kee Premium Light Soy Sauce
- 1 tbsp Lee Kum Kee Premium Dark Soy Sauce
- 1 tbsp cornstarch to 50ml water
- 2 stalks of green onions (cut into 1 inch strips)

Steps:

1. Pre-soak mushrooms with hot water 4 hours before cooking, reserve the pre-soak water for cooking. Cut out the stem and cut mushrooms into half, set aside.
2. Wash, Drain & dry chicken drumsticks, set aside
3. Marinate chicken drumsticks with soy sauce, sesame oil and cornstarch. Mix well and marinate for 20 minutes.
4. In a pan, stir fry ginger & garlic till fragrant.
5. Toss in the chicken drumsticks and stir fry until slightly brown.
6. Add in the mushrooms, oyster sauce, sugar, shaoxing wine and soy sauce.
7. Add mushroom stock reserved from soaking mushrooms and mix well.
8. Bring to boil, cover & braise chicken for 20 minutes.
9. To thicken the gravy, combine 1 tbsp of cornstarch to 50ml of water and pour into the pot to give it a good mix.
10. Toss in the spring onions, quick stir, dish up and serve hot.

Teriyaki Salmon with Stir Fried Snow Peas- 照烧三文鱼和雪豆

Ingredients:

350g salmon fillet
Salt & pepper to taste
1 tbsp butter
1 tbsp Lee Kum Kee Minced Garlic
150g snow peas
1 tbsp cooking oil
1 tsp cooking oil
1 tbsp Lee Kum Kee Teriyaki Marinade
2 tbsp rice wine
1 tbsp water
1 tsp white sesame seed (for garnishing)

Steps:

1. Wash, drain and pat dry salmon steak. Season both sides of the salmon steak with salt & pepper, set aside.
2. With butter in the pan, add minced garlic, stir fry until fragrant. Add snow peas, season with salt and stir fry until dark green.
3. Using a clean pan, add oil and pan fry salmon for 5-6 minutes on each side or until cooked, remove from pan and lay over snow peas.
4. Add oil into a saucepan, add Lee Kum Kee Teriyaki Marinade, rice wine and water. Mix well and heat.
5. Drizzle sauce over salmon. Sprinkle sesame seed over & serve hot.

Stir fried Broccoli and Scallops in Abalone Sauce - 翻炒西兰花带子

Ingredients:

300g broccoli
1 tbsp butter
10 scallops



1 tbsp cooking oil
1 tbsp Lee Kum Kee Minced Garlic
2 tbsp Lee Kum Kee Abalone Sauce
1 tsp sugar
1 tbsp Shaoxing wine

Steps:

1. In a pot of boiling water. Blanch the broccoli for about 2-3 minutes, drain dry and set aside.
2. In a pan, add butter and pan fry scallops until slightly golden brown, dish up and set aside.
3. In a pan, add cooking oil and minced garlic, stir fry until fragrant.
4. Add blanched broccoli, pan fried scallops and stir fry for a bit.
5. Add Lee Kum Kee Abalone Sauce, sugar and Shaoxing wine, mix well.
6. Dish up and serve hot.