Lee Kum Kee

Founded in 1888 by Mr. Kurn Sheung Lee with the invention of the first Oyster Flavored Sauce. Since then Lee Kum Kee has grown to include a product line of fundamental building blocks of Asian style dishes including Soy Sauce, Hoisin Sauce, Chili Sauces, Black Bean Garlic Sauce, XO Sauce, Sesame Oil, Shrimp Sauce and other ready-to-use sauces that meet the needs of food service chefs, food manufacturers and home cooks around the world. Lee Kum Kee products are manufactured and tested under the strictest hygienic conditions with computerized equipment in Hong Kong, mainland China, Malaysia and in the United States. Today, as the leader in Asian sauces Lee Kum Kee now produces over 200 different products that reach over 80 countries in five continents that are used as the foundation of authentic Asian cuisine.

Chef Robert Danhi  CHE  CCE

Chef Robert Danhi has been on an adventure in the culinary world for twenty years. He began to study the cuisines and cultures of Asia upon meeting his Malaysian born wife over sixteen years ago. A graduate of The Culinary Institute of America he has worked in restaurants in California, Hawaii and New York. Teaching for the past eight years he earned specialized bachelors degree in Culinary Education. Chef Danhi was the Executive Chef Instructor of the California School of Culinary Arts, a Chef Instructor at Culinary Institute of America and has traveled, researched, and taught abroad in China, Vietnam, Thailand, Singapore, Malaysia, Korea, Japan, and Brazil. His food writing and photography has been published in over a dozen publications and has authored the Asian sections in the CIA’s New Professional Chef and On Cooking Textbooks.
<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Premium Soy Sauce</strong></td>
<td></td>
</tr>
<tr>
<td>Premium Soy Sauce is made from high quality soybeans and wheat flour. It is brewed according to the traditional methods and fermented 3 months with solar fermentation method. This style of soy sauce is used for cooking and as a table condiment.</td>
<td></td>
</tr>
<tr>
<td><strong>Premium Dark Soy Sauce</strong></td>
<td></td>
</tr>
<tr>
<td>This premium dark soy sauce is made from selected soybeans. It is naturally brewed according to traditional methods and concentrated through evaporation. It is often used for braised or grilled meats giving these items a deep rich red-brown color.</td>
<td></td>
</tr>
<tr>
<td><strong>Mushroom Dark Soy Sauce</strong></td>
<td></td>
</tr>
<tr>
<td>This rich soy sauce is made from selected soy sauce and with shiitake mushrooms. Its rich umami enriched soy flavor and full-bodied color will enhance the taste and appearance of various dishes.</td>
<td></td>
</tr>
<tr>
<td><strong>Sweet Soy Sauce</strong></td>
<td></td>
</tr>
<tr>
<td>Sweet Soy Sauce is specially brewed from premium soybeans and wheat flour, with its slightly sweet flavor and rich color, it is great for seasoning clay-pot rice dishes and stir-fried noodles. It is also used as a dipping sauce for rice rolls, dumplings, or Dim Sum items.</td>
<td></td>
</tr>
</tbody>
</table>

Asian Sauce Seminar with Chef Robert Danhi – Lee Kum Kee (USA) Inc.

www.LKK.com
<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Created from the finest oyster extract, sugar, wheat flour and starch</td>
<td>it possesses a rich oyster taste and enhances the taste and appearance of many dishes, giving a sheen and umami rich flavor. Used as is or as a functional ingredient in recipes.</td>
</tr>
<tr>
<td><strong>Hoisin Sauce</strong></td>
<td>One of China's staple ingredients, Hoisin sauce is now found being used across Asia as a dipping sauce, Peking Pancake spread or as a functional ingredient in recipes. Hoisin sauce complex flavor is yielded from fermented soy bean paste, sweet potatoes, sesame seeds, chili, spices and garlic.</td>
</tr>
<tr>
<td><strong>Black Bean Garlic Sauce</strong></td>
<td>Made from fermented black soybeans beans, soy sauce, rice wine and garlic, this sauce is the foundation of many Sichuan dishes.</td>
</tr>
<tr>
<td><strong>Sriracha Chili Sauce</strong></td>
<td>Beginning in the Southern port village of Sriracha, Thailand. Sun-ripened red chillies are a flavored with garlic, fish extract, sugar and salt. Often used as an ingredient or straight out of the bottle for a condiment.</td>
</tr>
<tr>
<td><strong>Chili Garlic Sauce</strong></td>
<td>A coarse paste of fermented chillies, garlic, salt. Used as a condiment in soups and noodles this is also an excellent ingredient for adding a bite to simmered and stir-fried dishes.</td>
</tr>
<tr>
<td><strong>Thai Sweet Chili Sauce</strong></td>
<td>Now a staple in most chefs kitchens, this chili sauce can be used on its own as a dipping sauce or as incorporated into recipes for a sweet bite. Chilies, vinegar, shallots, pineapple juice create its sweet-sour flavor profile.</td>
</tr>
</tbody>
</table>
ASIAN CABBAGE SLAW

Fresh...crunchy...aromatic...and delicious, this salad is a quick solution for a quick Asian flavored slaw. Don’t hesitate to add some other fresh herbs – Vietnamese Parsley, Ran Rum, mint or even some Thai basil. Toasting the peanuts in a dry sauté pan or wok should take about 10 minutes over a low flame – cook them until they have an uneven toasted surface area.

Yield: 6-8 portions

Dressing
Minced Ginger 1 Tbsp.
Smashed Garlic 1 clove
Orange Zest 2 tsp.
Unseasoned Rice Vinegar 3 oz.
Hoisin Sauce 1 Tbsp.
Black Bean Garlic Sauce 1 tsp.
Honey 2 Tbsp.
Premium Soy Sauce 1 Tbsp.
Sesame Seeds, toasted 1 Tbsp.
Neutral Flavored Oil 8 oz.
Sesame Oil 1 Tbsp.
Chili-garlic Sauce as needed

Green cabbage, 1/2 inch shred 1 qt.
Julienne Carrots 1 cup
Orange segments “Supremes” 1/4 cup
Cilantro Leaves 1/2 cup
Peanuts, wok-roasted, rough chopped 1/4 cup

1. **Dressing:** In blender, combine ginger, garlic, orange zest, rice vinegar, hoisin sauce, oyster sauce, ground bean sauce, honey, soy sauce, sesame seeds/paste and puree until smooth. While blender is still running add oil very slowly in thin steady stream. Add sesame oil last.

2. **Salad Assembly:** Toss cabbage, carrots, oranges and cilantro in a bowl. Drizzle on some dressing and toss to coat well. **DO NOT USE ALL DRESSING** Taste and adjust as needed.

3. Garnish with toasted peanuts.

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THAI CHICKEN STIR-FRY WITH OYSTER SAUCE, BLACK PEPPER AND BASIL

Yield: 3-4 portions

- Thai Bird chilies 1 each
- Cilantro root (substitute 1 tsp, minced stems) ½ tsp
- Garlic 6 cloves
- Coarse ground black pepper 1 tsp
- Neutral Oil 1 oz
- Chicken thighs, ¼ x 1 ½ inch strips 12 oz
- Red bell pepper, ¼ x 1 ½ inch strips 1 each
- Premium Oyster Sauce 3 Tbsp
- Fish Sauce 1 tsp
- Palm Sugar 2 tsp
- Thai Basil ½ cup – loosely packed

1. Pound or mince chili and cilantro root finely, add garlic and coarsely pound or chop, transfer to bowl with peppercorns and mix well.

2. Heat wok or sauté pan over high heat, add stream of oil around edges to coat entire surface. Add chicken and stir-fry until approximately 50% cooked, add garlic paste and peppers and continue to stir-fry until 90% cooked.

3. Add oyster and fish sauces and palm sugar. Coat chicken well with sauce (taste and adjust as needed).

4. Toss in basil leaves and immediately transfer to serving platter.
CHINESE SOY BRAISED PORK BELLY
WITH STAR ANISE AND CINNAMON

Pork belly, beyond bacon, has finally become a welcomed addition to menus across the US. This recipe draws on ancient Chinese aromatic flavor combinations to yield succulent pork belly that glistens on the menu.

Yield: 6-8 portions

- Pork Belly, cut into 4 x 4 inch squares: 2 lb.
- Premium Soy Sauce: 3 Tbsp. (1 1/2 oz.)
- Premium Dark Soy Sauce: 3 Tbsp. (1 1/2 oz.)
- Shao Xing Wine: 3/4 cup (6 oz.)
- Chicken or Pork Stock: 1 1/2 cups (12 oz.)
- Rock Sugar: 3 1/2 oz.
- Star Anise: 3 each
- Cinnamon: 1 stick (3-4 inch)
- Ginger, lightly smashed: 2 inch piece
- Cornstarch: 2 Tbsp.
- Scallions - shaved: 2 ea.

1. Cover pork belly with water, slowly bring up to a boil. Discard liquid and rinse pork.
2. Place pork back in pot, add soy sauces, wine, stock, sugar, star anise, cinnamon and ginger and bring up to a simmer.
3. Weigh down pork to hold under simmering liquid, adding stock as necessary to cover pork completely.
4. Simmer on low heat for 1 – 2 hours until tender.
5. Remove pork and keep covered.
6. Remove a few ounces of braising liquid and cool to room temperature, whisk in cornstarch to create slurry. Use this slurry to thicken liquid.
7. Add pork back to braising liquid until ready to serve.
8. Cut pork into desired portions and serve in clay pot.
9. Garnish with shaved scallions and serve with steamed rice.

Asian Sauce Seminar with Chef Robert Danhi – Lee Kum Kee (USA) Inc.

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Foodservice & Industrial Product List

- Oyster Flavored Sauce, Premium Brand
- Oyster Flavored Sauce, Panda Brand
- Oyster Flavored Sauce, Choy Sun
- Oyster Flavored Sauce, Kum Chun
- Black Bean Garlic Sauce
- Char Siu Sauce (Chinese BBQ Sauce)
- Chicken Bouillon Powder
  12/1 kg
- Chicken Bouillon Powder
  Kum Chun 6/5 lb.
- Chili Garlic Sauce
  6/5 lb. & 20 kg
- Duck Sauce
  5 gal.
- Ground Bean Sauce
  6/5 lb.
- Hoisin Sauce
  6/5 lb. & 20 kg & 55 gal.
- Korean BBQ Sauce
  6 x 4 lb. 14 oz.
- Mandarin Orange Sauce
  4/1 gal.
- Oil, Chili
  16 kg
- Oil, Hot Sesame Oil
  16 kg
- Oil, Sesame Oil Pure
  5 gal & 55 gal.
- Plum Sauce
  6/5 lb. & 20 kg
- Plum Sauce, Gold Label
  6/5 lb. & 20 kg
- Sambal Oelek Chili Sauce
  5 gal

- Soy Sauce, Lee Kum Kee
  500 x 3/4 fl. oz., 12/5.1 oz., 6 x 64 fl. oz., 20 kg
- Soy Sauce, Lite
  500 x 3/4 fl. oz., 12/5.1 oz., 6 x 64 fl. oz., 20 kg
- Soy Sauce, Gold Label
  6/5 lb.
- Soy Sauce, Kum Chun
  5 gal
- Soy Sauce, Mushroom Dark
  6/63.5 fl. oz.
- Soy Sauce, Premium Dark
  12/16.9 fl. oz.
- Soy Sauce, Panda Brand
  5 gal
- Soy Sauce, Seasoned for Seafood
  6/64 fl. oz.
- Soy Sauce, Sweet
  2/7 kg
- Sriracha Chili Sauce
  20 kg
- Sweet Chili Sauce
  5 gal
- Sweet N Sour Sauce
  4/1 gal
- Teriyaki Sauce
  5 gal
- Teriyaki Marinade & Sauce
  6 x 64 fl. oz.
- Thai Sweet Chili Sauce
  6/4 lb. 14 oz
- Vegetarian Hoisin Sauce
  55 gal
- Vegetarian Mushroom Stir-Fry Sauce
  6/88 oz. & 55 gal.
- Vegetarian Stir-Fry Sauce
  5 gal

Los Angeles: Grace Ho, 626 709 1876
New York: Gary Cheung, 718 821 2199.

www.LKK.com
2005 Lee Kum Kee (USA) Inc.

Online Recipe Contest Information

$500 Grand Prize Scholarship
(For student to apply to tuition at hosting Culinary School)

1. Eligibility
   - Student must have attended Chef Danhi's Lee Kum Kee Asian Sauce Seminar
   - One recipe submission per student
   - You must submit your entry via our website. Rules and details of the contest can also be found at the following link:


2. Deadline for submission
   - 30 days after Lee Kum Kee Asian Sauce Seminar was hosted by your school.

3. Recipe Requirements
   - Utilize at least one of the following Lee Kum Kee sauces:
     Premium Oyster Sauce, Premium Dark Soy Sauce, Premium Soy Sauce, Mushroom Soy Sauce, Sweet Soy Sauce, Black Bean Garlic Sauce, Chili Garlic Sauce, Hoisin Sauce, Sriracha Chili Sauce, Thai Sweet Chili Sauce.
   - Recipe must be original
     - An original recipe is the product of one’s own mind and is not a copy or imitation. If the recipe is derived from a previously published one, it must have at least four significant ingredients that are different and the method of preparation changed to qualify.
     - Must submit a clear digital photo of the dish

4. Recipe will be judged on the following criteria:
   - Taste - 40%
   - Appearance - 20%
   - Originality - 20%
   - Ease of preparation in a restaurant environment - 10%
   - Functional use of LKK sauce. Going beyond a simple seasoning -10%

Asian Sauce Seminar with Chef Robert Danhi – Lee Kum Kee (USA) Inc.

www.LKK.com
I was a little nervous about trying anything too exotic. But there was just something about the way the waiter described the Thai Shrimp Rice. He made the Far East seem a lot closer to home.
Bring the Good Fortune of Asian to Your Menu

Authentic Asian and Asian-inspired dishes are among the fastest-growing menu items in the United States—and the trend shows no sign of abating. To add a sure sale to your revenue, add Asian to your menu!

The Trends

- 90% of Americans have tried Cantonese. Nearly three-quarters have tried Mandarin, Hunan, and Szechuan foods. More than half have tried Japanese, and one-third have tried Indian and Thai.¹

- Although Asian food has been the territory of independents for decades, Asian chains are a successful new phenomenon.

- Asian-influenced menu selections were the fastest-growing cuisine (70%+) on chain menus 1999-2001.

- The greatest volume growth for Asian entrees is in non-Asian venues—onsite operations and casual-dining restaurants. “Approachable authentic” will be the opportunity for these venues.

The Tips

- Your operation doesn’t have to be Asian by name, theme, or decor to offer Asian-inspired dishes. The addition of a few key flavors can quickly bring the popularity of Asian to any menu.

- Flavors such as McCormick® Ginger, Garlic, Chile Peppers, Chinese Five-Spice, Cilantro, and Sesame quickly add an Asian touch to light soups, salad dressings, meats, rice, beans, and noodles.

- Mix McCormick® Thai Seasoning into sour cream and soft peanut butter for a Thai-inspired sandwich spread.

- Create Asian sesame salad by adding McCormick® Garlic, Ginger, and Sesame Seeds to dressing. Serve topped with bean sprouts.

- For a signature spread on any Asian-inspired sandwich, combine mayonnaise with McCormick® Chinese Five-Spice or Key West Style Seasoning (a flavorful combination of lemon, basil, and thyme).

- Blend McCormick® Curry Powder with nonfat plain yogurt for a marinade, baste, or sauce for roasted curry chicken.

NRA Ethnic Cuisines Survey, Flavor and the Menu 2002, R&D, 8/1/03, CAMS 2002

Asian noodle bowls
Coconut milk
Japanese pan noodles
Lemon grass
Mango salsa
Misoo
Pickled ginger
Pot Stickers
Sashimi
Soups
Soy sauce
Tempura
Vietnamese sandwiches
Wasabi

What’s “In” About Asian?
Sea of Japan Soup

Seasoned tuna and shrimp, pan-seared and served with chopped clams in light broth. Accented with the authentic Asian flavors of lemon peel, julienne red pepper, scallions, and toasted sesame seeds.

**Seafood Seasoning**

<table>
<thead>
<tr>
<th>Serves 4</th>
<th>Serves 24</th>
<th>Ingredient</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tbsp.</td>
<td>¼ cup</td>
<td>McCormick Pepper Supreme™</td>
</tr>
<tr>
<td>¼ tsp.</td>
<td>1 tbsp.</td>
<td>McCormick Roasted Garlic</td>
</tr>
<tr>
<td>½ tsp.</td>
<td>1 tbsp.</td>
<td>McCormick Ground Ginger</td>
</tr>
<tr>
<td>½ lb.</td>
<td>3 lb.</td>
<td>tuna steak, sliced ½” thick</td>
</tr>
<tr>
<td>¼ lb.</td>
<td>1½ lb.</td>
<td>shrimp, 24/26 count</td>
</tr>
</tbody>
</table>

Combine all seasoning ingredients in a bowl. Dredge raw shrimp and tuna in the seasoning mixture prior to pan-searing.

**Soup**

| 4 cups | 24 cups | chicken broth, canned |
| ½ cup  | 3 cups  | baby clams, canned, drained |
| 1 tsp. | 2 tbsp. | McCormick Lemon Peel |
| 1 tbsp. | 2 tbsp. | water |
| 1 tbsp. | 2 tbsp. | McCormick Ground Arrowroot |
| ½ cup  | 3 cups  | red bell pepper, julienne cut, chilled |
| ¼ cup  | 1½ cups | scallions, diced, thin, chilled |
| 2 tbsp. | ¼ cup   | McCormick Sesame Seeds, toasted |

Combine chicken broth with clams and lemon peel. Combine water with arrowroot and add to seasoned chicken broth. Bring mixture to a simmer and cook over medium-low heat for 10 minutes, then hold for service.

Pan-sear seasoned shrimp and tuna to order, 1 to 1½ minutes each side.

Plating instructions: Place shrimp and tuna in a serving bowl. Carefully pour 6 to 8 oz. of broth over the seafood and top with chilled red bell peppers and scallions. Garnish with toasted sesame seeds and additional scallions if desired.
**Twice-Cooked Bangkok Chicken**

Roasted, shredded Thai-seasoned chicken simmered in rich-and-creamy curried coconut sauce with mango and pineapple. Served with honey cumin jasmine rice.

### Bangkok Chicken

<table>
<thead>
<tr>
<th></th>
<th>Serves 4</th>
<th>Serves 24</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>6</td>
<td></td>
<td>chicken, whole fryers*, 2½ to 3½ lb. each</td>
</tr>
<tr>
<td>1 tbsp.</td>
<td>6 tbsp.</td>
<td></td>
<td>McCormick Thai Seasoning</td>
</tr>
</tbody>
</table>

### Curried Coconut Sauce

<table>
<thead>
<tr>
<th></th>
<th>4½ cups</th>
<th>1½ cups</th>
<th>1 cup</th>
<th>4 tsp.</th>
<th>½ cup</th>
<th>1 tsp.</th>
<th>⅛ cup</th>
</tr>
</thead>
<tbody>
<tr>
<td>¼ cup</td>
<td>coconut milk, canned</td>
<td>McCormick Roasted Garlic</td>
<td>mango, jarred, drained, diced</td>
<td>pineapple, canned, drained, diced</td>
<td>coconut, shaved</td>
<td>McCormick Thai Seasoning</td>
<td>scallions, chopped</td>
</tr>
</tbody>
</table>

Rub seasoning onto whole chicken. Slow-roast approximately 1 to 2 hours @ 300°F. Remove chicken from oven when it reaches 165°F internal temperature. Remove from roasting pan and set aside to cool. Remove skin and bones from chicken and discard. Shred chicken meat and set aside. Note: Cooked chicken should yield 1½ to 2 lb. Natural-portioned pulled cooked chicken also works well.*Can use half of a roasting chicken if fryers are unavailable.

Combine all sauce ingredients in a saucepan. Fold in shredded chicken and simmer over low heat for 10 to 15 minutes.

### Honey Cumin Jasmine Rice

<table>
<thead>
<tr>
<th></th>
<th>24 cups</th>
<th>1⅛ cups</th>
<th>6 tsp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 cups</td>
<td>jasmine rice, cooked</td>
<td>honey</td>
<td>McCormick Ground Cumin</td>
</tr>
</tbody>
</table>

Cook rice according to manufacturer’s directions. After rice is fully cooked, stir in honey and cumin. Plate 1 cup Honey Cumin Jasmine Rice with 1 cup Curried Coconut Chicken. If desired, garnish with additional scallions and toasted coconut.
**Thai Shrimp Saté**

Skewered jumbo prawns basted and grilled with authentic Thai curry paste. Served with coconut curry peanut sauce and sweet-hot mango salsa for dipping.

<table>
<thead>
<tr>
<th>Serves 4</th>
<th>Serves 24</th>
<th>Ingredient</th>
</tr>
</thead>
<tbody>
<tr>
<td>20</td>
<td>120</td>
<td>shrimp, 16/20 count, peeled, deveined, tail on bamboo skewers</td>
</tr>
<tr>
<td>8</td>
<td>48</td>
<td></td>
</tr>
<tr>
<td>½ cup</td>
<td>3 cups</td>
<td>Thai Curry Paste (see recipe)</td>
</tr>
<tr>
<td>½ cup</td>
<td>3 cups</td>
<td>Coconut Peanut Sauce (see recipe)</td>
</tr>
<tr>
<td>1 cup</td>
<td>6 cups</td>
<td>Sweet-Hot Mango Salsa (see recipe)</td>
</tr>
</tbody>
</table>


**Thai Curry Paste**

| ¼ cup   | 1½ cups | McCormick Thai Seasoning |
| 2 tbsp. | ½ cup   | McCormick Lemon & Pepper Seasoning Salt |
| ¼ cup   | 1½ cups | McCormick Roasted Garlic Flavored Oil |
| ½ cup   | 3 cups  | water |
| ¼ cup   | 1½ cups | cilantro leaves, fresh |
| 2 tbsp. | ¼ cup   | shallots, fresh, diced |

Combine all paste ingredients in a food processor and blend to a consistent texture.

**Coconut Peanut Sauce**

| 1 cup   | 6 cups  | coconut milk, canned |
| ½ cup   | 3 cups  | peanut butter |
| ¼ cup   | 1½ cups | water |
| 2 tbsp. | ¼ cup   | mirin |
| 1 tsp.  | 2 tbsp. | McCormick Crushed Red Pepper |
| 1 tsp.  | 2 tbsp. | lime juice |

Combine all sauce ingredients in a food processor and blend to a smooth consistency.

**Sweet-Hot Mango Salsa**

| 1½ cups | 8 cups | mango, fresh, ¼" diced |
| ¼ cup   | 4½ cups | red onion, ¼" diced |
| ¼ cup   | 1½ cups | lime juice |
| ¼ cup   | 1½ cups | cilantro, fresh, chopped |
| 1 tsp.  | 2 tbsp. | McCormick Crushed Red Pepper |
| to taste | to taste | McCormick Ground Mediterranean Sea Salt |

Combine all salsa ingredients in a large nonreactive bowl. Stir well. Salt to taste.
Tandoor Chicken Pita

Yogurt- and curry-marinated chicken breast, pan-seared and mixed with honey goat cheese dressing.
Mixed with refreshing lemon herb tabouleh and served in a warm pita.

Marinade

<table>
<thead>
<tr>
<th>Serves 4</th>
<th>Serves 24</th>
<th>Ingredient</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup</td>
<td>6 cups</td>
<td>yogurt, plain</td>
</tr>
<tr>
<td>1 tbsp.</td>
<td>6 tbsp.</td>
<td>McCormick Madras Curry Powder</td>
</tr>
</tbody>
</table>

Combine yogurt and curry powder. Refrigerate overnight to allow flavors to marry. Use as a marinade for chicken.

Pita

<table>
<thead>
<tr>
<th>2 tbsp.</th>
<th>⅛ cup</th>
<th>ghee (clarified butter)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>¼ cup</td>
<td>chicken breasts, boneless, skinless, marinated, 4-oz. pita bread, whole-wheat, warm, cut in half</td>
</tr>
</tbody>
</table>

Tabouleh

<table>
<thead>
<tr>
<th>1½ cups</th>
<th>9 cups</th>
<th>bulgur wheat, hydrated</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tsp.</td>
<td>¾ cup</td>
<td>McCormick Mint Leaves</td>
</tr>
</tbody>
</table>

Combine all tabouleh ingredients in a stainless steel bowl. Mix well and let stand approximately 2 hours prior to using.

Honey Goat Cheese Dressing

<table>
<thead>
<tr>
<th>⅓ cup</th>
<th>3 cups</th>
<th>yogurt, plain</th>
</tr>
</thead>
<tbody>
<tr>
<td>¼ cup</td>
<td>⅓ cups</td>
<td>goat cheese, plain</td>
</tr>
<tr>
<td>2 tbsp.</td>
<td>⅔ cup</td>
<td>honey</td>
</tr>
<tr>
<td>⅛ tsp.</td>
<td>1 tbsp.</td>
<td>McCormick Roasted Garlic</td>
</tr>
<tr>
<td>⅛ tsp.</td>
<td>1 tbsp.</td>
<td>McCormick Ground Chipotle Chili Pepper</td>
</tr>
<tr>
<td>⅝ tsp.</td>
<td>1 tbsp.</td>
<td>McCormick Mint Leaves</td>
</tr>
</tbody>
</table>

Combine all dressing ingredients in a mixing bowl, blend well. Add salt and pepper to taste.

to taste | to taste | McCormick Ground Mediterranean Sea Salt |
|         |         | Black Pepper |
# Key Flavors in Asian Cuisine

Many of the regional cuisines of Asia have found popularity on American menus. Whether you choose to offer traditional dishes or meals that are more “approachable authentic,” the landscape of Asia has many wonderful foods to share.

<table>
<thead>
<tr>
<th>Cuisine</th>
<th>Proteins/Ingredients</th>
<th>Cooking Methods</th>
<th>Spices and Seasonings</th>
<th>Authentic Dishes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cantonese (Southeast China)</td>
<td>Fresh seafood, Pork, Chicken, Beef, Duck, Rice, Vegetables, Walnuts, Rice vinegar, Soy sauce</td>
<td>Stir-frying, Steaming</td>
<td>Chile peppers, Cilantro, Cinnamon, Cloves, Five-spice, Garlic, Ginger, Sesame seeds</td>
<td>Cantonese roast duck, Steamed whole sea bass, Bird’s nest soup, Shark skin soup, Cantonese wonton soup</td>
</tr>
<tr>
<td>Pekingese (Northern China)</td>
<td>Lamb, Duck, Scallions, Noodles</td>
<td>Roasting, Mongolian stir-frying, Steaming, Boiling</td>
<td>Cilantro, Ginger</td>
<td>Peking duck, Mandarin pancakes, Mongolian lamb firepot</td>
</tr>
<tr>
<td>Szechuan/Hunan (Western China)</td>
<td>Pork, Chicken, Duck, Black beans</td>
<td>Curing, Pickling, Marinating, Red-braising</td>
<td>Chile peppers, Ginger, Peppercorns</td>
<td>Szechuan cabbage with pork, Smoked duck</td>
</tr>
<tr>
<td>Thai</td>
<td>Seafood, Pork, Chicken, Beef, Coconut milk, Dark soy sauce, Fish sauce</td>
<td>Baking, Grilling, Stewing, Stir-frying, Deep-frying, Roasting, Sautéing</td>
<td>Basil, Black &amp; white pepper, Cardamom, Chile peppers, Cilantro/coriander, Curry, Dill, Garlic, Ginger, Lemon grass, Mint, Tamarind, Turmeric</td>
<td>Kaeng pet dang mhoo (red pork curry), Poh paht ted (spring rolls), Pad thai (stir-fry noodles with shredded meat), BBQ skewered meats, Satay</td>
</tr>
<tr>
<td>Japanese</td>
<td>Dark, oily fish (tuna, mackerel, salmon), Kobe beef, Sugar, Soy, Rice wine, Tamari (soy sauce)</td>
<td>Raw (seared), Simmering, Steaming, Barbecuing, Frying</td>
<td>Pickled ginger, Sansho dried chile peppers, Sesame seeds, Wasabi</td>
<td>Sushi, Sashimi, Kashi, Yakitori (chicken, beef, and vegetable kabobs basted with soy sauce)</td>
</tr>
<tr>
<td>Korean</td>
<td>Seafood, Seaweed, Pork, Chicken, Red meats, Rice &amp; noodles, Scallions, Chestnuts</td>
<td>Boiling, Grilling, Barbecuing</td>
<td>Chile peppers, Cilantro, Garlic, Ginger</td>
<td>Pulgogi (beef tartare), Pindaettok (ground mung bean pancake topped with vegetables and meat)</td>
</tr>
<tr>
<td>Indian</td>
<td>Chicken, Lamb, Goat, Rice, Fruit, Nuts, Yogurt, Flatbreads</td>
<td>Marinating, Steaming, Tandoor (clay oven), Rotisserie, Shallow frying (for breads)</td>
<td>Caraway, Chile peppers, Cilantro, Cinnamon, Cumin, Curry, Fennel, Garlic, Ginger, Mustard seed, Poppy seed, Saffron, Tamarind, Turmeric</td>
<td>Kormas (meats cooked in rich creamy sauces with yogurt and fruit or nuts and saffron), Koftas (spicy meatballs), Garam Masala chicken, Tandoori chicken, Tikka</td>
</tr>
</tbody>
</table>

## The Road to Asian

Mainstream restaurants are taking different approaches to Asian cuisine. Some are patterning dishes after traditional Asian fare, while others are upgrading Western dishes with select Asian ingredients or preparation methods. Popular dishes beyond stir-fry include:

- Asian seared ahi
- Chicken pot stickers
- Lettuce wraps
- Miso salmon
- Shrimp rolls
- Szechuan slaw
- Teriyaki steak sticks
- Tex-Mex egg rolls
- Thai pizza
### Asian Pantry

Select from these McCormick products to bring an Asian-inspired flair to your menu.

<table>
<thead>
<tr>
<th>Description</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arrowroot, Ground</td>
<td>20 oz.</td>
</tr>
<tr>
<td>Celery Seed</td>
<td>1#, 25#</td>
</tr>
<tr>
<td>Chile Pepper, Ancho Ground</td>
<td>1#</td>
</tr>
<tr>
<td>Chile Pepper, Chipotle Ground</td>
<td>1#</td>
</tr>
<tr>
<td>Chinese Five-Spice</td>
<td>1#</td>
</tr>
<tr>
<td>Cilantro</td>
<td>1.25 oz.</td>
</tr>
<tr>
<td>Cumin, Ground</td>
<td>14 oz., 4.5#, 25#</td>
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<tr>
<td>Curry Powder, Madras</td>
<td>1#</td>
</tr>
<tr>
<td>Garlic, Roasted</td>
<td>19 oz.</td>
</tr>
<tr>
<td>Ginger, Ground</td>
<td>1#</td>
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<tr>
<td>Key West Style Seasoning</td>
<td>20 oz.</td>
</tr>
<tr>
<td>Lemon Peel</td>
<td>15 oz.</td>
</tr>
<tr>
<td>Lemon &amp; Pepper Seasoning Salt</td>
<td>26 oz., 7.5#, 25#</td>
</tr>
<tr>
<td>Mint Leaves</td>
<td>4 oz.</td>
</tr>
<tr>
<td>Mustard, Ground</td>
<td>1#, 4.5#, 25#</td>
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<tr>
<td>Orange Peel</td>
<td>1#</td>
</tr>
<tr>
<td>Paprika, Fancy</td>
<td>18 oz., 5.25#, 25#</td>
</tr>
<tr>
<td>Parsley Flakes</td>
<td>2 oz., 10 oz., 2.5#</td>
</tr>
<tr>
<td>Pepper, Black Coarse Ground</td>
<td>1#, 5#, 25#</td>
</tr>
<tr>
<td>Pepper, Black Pure Ground</td>
<td>18 oz., 5#, 25#</td>
</tr>
<tr>
<td>Pepper Supreme*</td>
<td>21 oz.</td>
</tr>
<tr>
<td>Pepper, Red Crushed</td>
<td>13 oz., 3.25#, 20#</td>
</tr>
<tr>
<td>Pepper, White Ground</td>
<td>18 oz., 5#, 25#</td>
</tr>
<tr>
<td>Roasted Garlic Flavored Oil</td>
<td>35 fl. oz.</td>
</tr>
<tr>
<td>Sea Salt, Mediterranean Ground</td>
<td>37 oz.</td>
</tr>
<tr>
<td>Sesame Seeds</td>
<td>18 oz., 5.5#, 25#</td>
</tr>
<tr>
<td>Tarragon Leaves</td>
<td>3.5 oz.</td>
</tr>
<tr>
<td>Thai Seasoning</td>
<td>24 oz.</td>
</tr>
</tbody>
</table>

### What's Next with Asian Cuisine?

As the proliferation of Asian cuisine makes patrons more eager to experiment, expect a continued trend toward bolder flavors and more exciting concepts. New Asian menus will enhance familiar dishes with a trend-alert touch of exotic ingredients, provocative cooking techniques, regional specialties, and Asian-style produce grown freshly nearby.

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**FLAVOR by DESIGN**

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Martin Yan is host of the wildly popular public television cooking show, "Yan Can Cook" and chef/owner of Yan Can restaurants in California. Author of 26 cookbooks, including the award-winning Martin Yan's Feast (KQED-TV, 1998) and Martin Yan's Chinatown Cooking (Morrow Cookbooks, 2002), he strives to dispel the mysteries of Asian cooking. Here, he showcases the diversity of Asian cuisine with his grilled beef salad with lemongrass dressing, winter miso soup and three-alarm firecracker chicken.

**GRILLED BEEF SALAD WITH LEMONGRASS DRESSING**

_Yield: 4-6 portions_

1 pound flank steak

\( \frac{1}{4} \) t salt

\( \frac{1}{8} \) t black pepper

2 cups shredded iceberg lettuce

1 cup shredded napa cabbage

\( \frac{1}{2} \) cup diced tomato

\( \frac{1}{2} \) red onion, thinly sliced

Mint sprigs

**Dressing**

\( \frac{1}{4} \) cup thinly sliced shallots

\( \frac{1}{2} \) cup coarsely chopped mint

\( \frac{1}{4} \) cup coarsely chopped cilantro

\( \frac{1}{4} \) cup lime juice

3 T fish sauce

2 T sweet chili sauce

2 T chopped green onion

2 t finely chopped lemongrass

2 t sugar

1) Season beef with salt and pepper. 2) Place beef in lightly oiled grill pan over high heat. Cook, turning once, until medium-rare to medium, 3 to 4 minutes on each side. Remove and cover with aluminum foil; let stand for 15 minutes. 3) Cut beef into thin slices across the grain. 4) Combine dressing ingredients in bowl; mix well. 5) In large bowl, combine lettuce, cabbage, tomato and onion. Just before service, toss salad mixture and meat with dressing. Garnish with mint sprigs.

**WINTER MISO SOUP**

_Yields: 4-6 portions_

4 dried black mushrooms

1 large carrot

\( \frac{1}{2} \) lb. sweet potatoes or yams

\( \frac{1}{2} \) of a 14-oz. package regular-firm tofu

\( \frac{1}{4} \) cup diced bamboo shoots

4 cups Japanese soup stock (dashi)

2 T sweet cooking rice wine (mirin)

4 slices ginger, each the size of a quarter

\( \frac{1}{2} \) cup fermented soybean paste (white miso)

2 green onions, cut into \( \frac{1}{2} \)-inch lengths

1) Soak mushrooms in warm water to cover until softened, about 20 minutes; drain. Dissect stems; cut caps into \( \frac{1}{2} \)-inch squares. Cut carrot and sweet potatoes into \( \frac{1}{2} \)-inch cubes. Drain tofu and cut into \( \frac{1}{2} \)-inch cubes. 2) Place mushrooms, carrot, sweet potato, bamboo shoots, dashi, mirin and ginger a 2-quart pan. Bring to a boil; reduce heat, cover and simmer until vegetables are tender, 6 to
chicken skewers; add side dish of satay sauce for dipping.

**CRISPY CHICKEN WINGS WITH FIVE-SPICE SALT**
Yield: 4 appetizer portions

12 pieces cut-up chicken wings
1 cup cornstarch
Oil for deep-frying

**5-Spice Salt Blend**

\( \frac{1}{4} \) tsp five-spice powder
5 tsp salt
\( \frac{1}{2} \) cup red, yellow and green peppers, diced \( \frac{1}{4} \)-inch
3 T onion, diced \( \frac{1}{4} \)-inch
1 T hot dry Italian peppers with seeds

**Asian buffalo wing sauce**

2 cups duck sauce
\( \frac{1}{2} \) cup Vietnamese hot sauce
1 T chopped garlic

1) Cut wings diagonally into 2 pieces. Dust with cornstarch. Using very hot oil, deep-fry chicken for 2-3 minutes. Drain; set aside. 2) Heat wok; add sauce ingredients. Toss in chicken wings; sprinkle with 5-spicy salt blend; serve.

**LOBSTER WITH KON SHI SAUCE**
Yield: 4 portions

1 1/4 pounds lobster, cut up
1 cup cornstarch
Oil for deep-frying
1 cup cooked lemon-pepper linguini
Chinese parsley, for garnish
Red capers, for garnish

**Kon Shi sauce**

2 T sugar
\( \frac{1}{4} \) tsp salt
3 T sticky-rice-wine vinegar
\( \frac{1}{2} \) tsp ground ginger
\( \frac{1}{2} \) tsp ground garlic
\( \frac{1}{4} \) tsp hot pepper sauce
\( \frac{1}{2} \) cup ketchup
\( \frac{1}{2} \) cup chardonnay

1) Dust lobster with cornstarch. Deep-fry for 2 minutes, or until it's cooked. 2) Heat wok. Add sauce ingredients; stir in cooked lobster. Mix well. Plate nest of linguini; arrange lobster on top. Garnish with Chinese parsley and red capers.
ASIAN

Chef Joseph Poon of Joseph Poon Asian Fusion Restaurant not only brings Asian fusion to Philadelphia's Chinatown, but also exposure to Chinese culture. He conducts "Wok 'N Walk Tours" of Philadelphia Chinatown, teaches cooking classes and leads trips to China. In 2002, Poon was selected to prepare the Chinese New Year Banquet for the James Beard Foundation in New York. His recipes demonstrate his adventurous personality. He shares his crispy chicken wings, lobster with kon shi sauce, satay chicken skewers, and his signature General Joe's chicken.


GENERAL JOE CHICKEN
Yield: 2 portions

Ingredients
2 6-8 oz. chicken breasts
Cornstarch for dusting
Oil for deep-frying

Sauce
½ cup cornstarch
1 T white vinegar
2 T soy sauce
3 T chardonnay
4 T sugar
5 T chicken broth
1 t garlic powder
1 t dried ginger
1 t hot sauce
2 to 3 T slurry (thin paste of flour and water)

1) Slice chicken; dust with dry cornstarch. Deep-fry until brown.
2) Plate crispy chicken. Heat up all sauce ingredients, stirring. Pour sauce over chicken. Serve.

Marinade
½ cup light soy sauce
½ t five-spice powder
1 cup water
1 T chopped fresh ginger

Glaze
2 cups oyster sauce
2 cups brown sugar
1 cup bourbon
1 cup hot water

Satay sauce
1 T sah cha sauce
2 T satay sauce
2 T coconut milk
1 T evaporated milk
2 T sugar
1 t salt
1 t curry powder

1) Cut each thigh into 3-inch long pieces. Combine marinade ingredients. Place chicken into marinade for at least 30 minutes. 2) Cook bourbon glaze until sugar dissolves completely; set it aside. 3) Combine satay ingredients well. 4) Skewer, then grill chicken. When almost done, brush glaze on it. Drizzle a bit of bourbon on it. To plate, sprinkle nuts over

SATAY CHICKEN SKEWERS WITH HONEY/BOURBON GLAZE
Yield: 2 portions

4 pieces boneless chicken thighs
minutes. Remove ginger. 3) Stir in miso; blend until smooth. Add tofu and green onions. Simmer until tofu is heated through, 2 to 3 minutes. Ladle into individual soup bowls.

THREE-ALARM FIRECRACKER CHICKEN
Yield: 4 portions

1 lb. boneless, skinless chicken breasts
1 T vegetable oil
1 fresh jalapeño chile, cut into thin strips

8 small dried red chiles
1 red bell pepper, juliened
½ medium onion, thinly sliced

Marinade
2 t soy sauce
1 t dark soy sauce
1 t cornstarch

Sauce
½ cup ketchup
¼ cup chicken broth
1 T chili garlic sauce
1 t sugar

1) Combine marinade ingredients in bowl. Cut chicken crosswise into ½-inch wide strips, place in marinade; stir to coat. Let stand for 10 minutes. 2) Combine sauce ingredients in small bowl; mix well. 3) Place stir-fry pan over high heat until hot. Add oil, swirling to coat sides. Add fresh and dried chiles. Cook, stirring, until dried chiles begin to brown, about 15 seconds. Add chicken, bell pepper, and onion; stir-fry, until chicken is no longer pink in center, 2 to 3 minutes. Add sauce and bring to boil. Stir to evenly coat chicken and serve.