

WOR WONTON SOUP

BY MARTIN YAN

SERVES: 4 TO 6

TOTAL TIME: 40 MIN

WONTONS

- ¼ pound lean ground pork
- ¼ pound shelled and deveined medium shrimp, very finely chopped
- 1 scallion, minced
- 1 tablespoon dry sherry or rice wine
- 2 teaspoons cornstarch
- 1 teaspoon toasted sesame oil
- ½ teaspoon Kosher salt
- ⅛ teaspoon white pepper
- 20 square wonton wrappers

SOUP

- 6 dried shiitake mushrooms
- 6 cups chicken broth
- 1 cup sliced bok choy leaves
- 1 cup snow peas, trimmed and strings removed
- Ground white pepper
- ½ pound Chinese-style barbecued pork, sliced (see Note)
- Thinly sliced scallions, for garnish

1. Make the wontons: In a bowl, combine all of the ingredients except the wonton wrappers and mix well.
2. Working with 2 or 3 wonton wrappers at a time, keeping the rest covered with a damp paper towel, spoon a slightly rounded teaspoon of filling into the center of each wrapper. Lightly brush edges of wrapper with water; fold wrapper diagonally over filling to form a triangle, pressing out the air, and press to seal. Transfer to a platter lined with plastic wrap; cover with a damp paper towel. Repeat the process with remaining wrappers and filling. Refrigerate until ready to cook.
3. Make the soup: In a bowl, cover the mushrooms with warm water and let stand until softened, about 30 minutes; drain well. Cut off and discard any stems, then thinly slice the caps.
4. In a large saucepan, bring the broth to a boil over high heat. Add mushrooms and bok choy and simmer over medium-high for 2 minutes. Add the wontons and simmer until tender and they just float, about 3 minutes. Add the snow peas and simmer until bright green, about 1 minute. Season the soup with salt..
5. Ladle the soup into bowls and top with the Chinese-style barbecued pork. Garnish with thinly sliced scallions and white pepper.

NOTE

Chinese-style barbecued pork is commonly known as Char Siu. It's a Cantonese-style dish made by marinating strips of pork in a slightly sweet and savory sauce, then roasting or grilling them until they develop a glossy, caramelized exterior. You can make your own or source it from a local restaurant.

SEAFOOD TRIO WITH CRISPY NOODLE PANCAKES

BY MARTIN YAN

SERVES: 4

ACTIVE TIME: 1 HR | TOTAL TIME: 1 HR 15 MIN

- 1 tablespoon Chinese rice wine or dry sherry
- ½ teaspoon cornstarch
- Salt
- ¼ pound shelled and deveined medium shrimp
- ¼ pound sea scallops, halved crosswise
- ¼ cup skinless fish fillet, such as sea bass or snapper, cut into chunks
- 1 ½ cups chicken broth
- 2 tablespoons unsweetened coconut milk
- 2 teaspoons curry powder
- ½ teaspoon sugar
- ½ teaspoon white pepper
- 1 tablespoon canola or vegetable oil
- ¼ cup sliced or diced onion
- 1 teaspoon minced peeled fresh ginger
- ½ cup thinly sliced red bell pepper
- ¼ cup thinly sliced carrot
- Cornstarch slurry, for thickening (see Note)
- 2 warm Crispy Noodle Pancakes (recipe follows), for serving

1. In a medium bowl, mix the rice wine with the cornstarch and ¼ teaspoon of salt. Add the shrimp, scallops, and fish; mix well. Let marinate at room temperature for 15 minutes.
2. In another medium bowl, whisk the broth with the coconut milk, curry powder, sugar, white pepper, and a generous pinch of salt.
3. Preheat a wok over medium-high until very hot. Add the oil, swirling to coat the wok. Add onion and ginger and stir-fry until fragrant, about 10 seconds. Add marinated seafood and stir-fry for 2 minutes. Add the bell pepper and carrot and stir-fry until the vegetables are crisp-tender, about 1 minute. Add the broth mixture and drizzle in some cornstarch slurry. Stir-fry until slightly thickened, adding more slurry as needed to achieve the desired consistency. Spoon seafood mixture over the crispy noodle pancakes and serve.

NOTE

To make cornstarch slurry, whisk together 2 tablespoons water and 1 tablespoon cornstarch.

CRISPY NOODLE PANCAKES

BY MARTIN YAN

MAKES: 2 TO 4

TOTAL TIME: 25 MIN

- 1 (16-ounce) package fresh or shelf-fresh Chinese egg noodles for pan frying
- 3 tablespoons canola or vegetable oil, plus more if needed

1. In a large saucepan of boiling water, cook the noodles according to the package directions until tender but still firm to the bite. Drain well.
2. Preheat a large nonstick skillet over medium-high until hot. Add 1 tablespoon of the oil, swirling to coat the skillet. Spread half the noodles evenly in the bottom of the skillet, pressing them to form a firm pancake. Cook over medium-high until the bottom is golden and crisp, about 5 minutes; lower the heat if the noodles brown too quickly. Using two spatulas, carefully flip the pancake over to maintain its shape. Drizzle 1½ teaspoons of oil around the outside of the pancake and cook until the opposite side is golden and crisp, about 5 minutes more; add more oil if needed to prevent sticking and promote even browning.
3. Transfer the pancake to a baking sheet and keep warm. Repeat with the remaining noodles and oil to make one more pancake.

DAN DAN NOODLES

BY MARTIN YAN

SERVES: 4

ACTIVE TIME: 25 MIN | TOTAL TIME: 40 MIN

- 2 tablespoons light soy sauce
- 2 tablespoons Chinese rice wine or dry sherry
- 2 teaspoons cornstarch
- 8 ounces minced lean pork, chicken, or beef
- ¼ cup Chinese sesame seed paste or chunky peanut butter
- ¼ cup chicken broth
- 1 tablespoon oyster sauce
- 1 tablespoon rice vinegar
- 2 teaspoons toasted sesame oil
- 2 teaspoons hoisin sauce
- 1 teaspoon chili garlic sauce
- ½ teaspoon Sichuan peppercorn oil
- 12 ounces fresh or shelf-fresh Chinese egg noodles
- 1 tablespoon canola or vegetable oil
- Salt, to taste
- Chopped Sichuan preserved vegetable (preserved mustard stems), such as Zha Cai or Yacai, for garnish (optional)

1. In a large bowl, whisk the soy sauce with the rice wine and cornstarch until smooth. Add the meat and mix well. Let marinate at room temperature for 15 minutes.
2. Meanwhile, in a bowl, whisk the sesame paste with the broth, oyster sauce, vinegar, sesame oil, hoisin sauce, chili garlic sauce, and the Sichuan peppercorn oil until smooth.
3. Cook noodles according to package directions. Drain the noodles and rinse them under cold running water; drain again and transfer to a serving bowl.
4. Preheat a large wok or skillet over high heat until nearly smoking. Add the canola oil, swirling to coat the side of the wok. Add the meat and stir-fry until cooked through, about 2 minutes. Add the sauce and stir-fry until hot and bubbling. Season with salt to taste. Pour the sauce over the noodles. Garnish with Sichuan preserved vegetable, if using, and serve right away.