

East Asia

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Brown Sauce

- 3 cups of broth
- 6 tbsp soy sauce
- 5 tbsp sugar
- 3 tbsp wine
- 4 tbsp oyster sauce
- 2 tbsp hoisen sauce
- 2 tbsp dark soy sauce
- 2 tsp sesame seed oil
- 2 green onion stems
- 2-4 tsp minced ginger
- 2-4 tsp minced garlic
- Infuse in fridge for few hours then strain it.
- Expires after 1 week
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Braised Ribs

- Cut half sawed pork ribs into 1 inch pieces•
- Place in pot of cold water and bring to a bowl then strain after 3 min. Rinse the pork•
- Fry in empty pot:
 - 2 cloves of fresh garlic○
 - 1/2 inch of ginger sliced○
 - A few white parts of green onion (uncut)○
- After a little pre fry, add back the ribs○
- •
- Add 1 tbsp of wine•
- Add 2 cups hot water•
- 2 tbsp soy•
- 1/2 Tsp dark soy•
- 2 tsp sugar•
- 1 stair ainese•
- 1 Bay leaf•
- 1/4 cinnamon stick•
- 1/4 tsp sichuan pepper corns•
- Braise covered over low heat for 45min. Meet should easily pull of bone, but not fall off on its own•
- Turn heat to high to reduce (10 min)•
- Taste and season (salt and msg)•
- A small amount of corn Starch and water•
- Seaseme oil•

Sushi Rice

- 2 cups uncooked sushi rice•
- 3 cups water•
- ½ cup rice vinegar•
- 1 tablespoon vegetable oil•
- ¼ cup white sugar•
- 1 teaspoon salt •