

## **Dark Mushroom Salad**

**Inactive Prep. Time: shopping at a Chinese Market (30 to 45 minutes)**

**Prep. Time: 15 mins.**

**Cook Time: 5 mins.**

### **Ingredients:**

- 100g Dark mushroom (Black fungus)
- 1/2 Green Pepper
- 1/2 Red Bell Pepper
- 5g Salt
- 2g MSG or Mushroom Bouillon Powder
- 1-2 Garlic cloves
- 1-2ml Sesame Oil
- 5g White sugar
- 3g Cilantro
- 5ml Rice Vinegar

### **Directions:**

1. Place dried mushrooms in a pot or pan and cover with water, boiling until soft. (5 minutes)
2. Meanwhile, clean the peppers and cilantro and thinly slice them into long strips (2 minutes).
3. Mash the garlic (2 minutes).
4. Quickly drain mushrooms and run them under cold water to keep the color and taste. After the mushrooms are drained & cooled, cut into 1-inch pieces (5 minutes).
5. In a large mixing bowl, mix the cut mushrooms, peppers, cilantro and mashed garlic and toss (1 minute).
6. Add proper amount of rice vinegar, salt, MSG and sesame oil and mix ingredients until well coated (5 minutes).

## **Coca-Cola® Chicken Wings**

**Inactive Prep. Time: shopping at a Chinese Market (30 minutes)**

**Prep. Time: ~8 mins.**

**Cook Time: ~ 23 mins.**

### **Ingredients:**

5 ml	Vegetable Oil
1000g	Chicken Wings
1 can	Coca Cola
5ml	Rice wine vinegar
5ml	Soy Sauce
1	Star Anise
1	Green Onion
2ml	Fresh ginger
2ml	Fresh garlic

### **Directions:**

1. Clean chicken wings by boiling in water for 3 minutes, then take them out and drain and pat dry (5 minutes).
2. Meanwhile, slice the onion, ginger and garlic into small pieces (1 minute).
3. Pour the oil into the pan and heat it (1 minute)
4. Add the sliced onion, ginger and garlic and stir for (about 1 minute).
5. Place the drained chicken wings into the pan and cover, frying them until both sides of the wings turn yellow (about 3 minutes each side).
6. Pour the rice wine vinegar, soy sauce, and the Coca Cola over the chicken wings (2 minutes).
7. Turn down the flame when boiled and keep the small flame until the soup thickens (15 minutes).
8. Stir the soup with a spatula to avoid scorching the wings (2 minutes).