



COOKING CLASSES
AT SUR LA TABLE

STIR-FRY FAVORITES

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Proteins

- 1 pound medium raw shrimp, peeled and deveined

Produce

- 2-inch piece fresh ginger root
- 6 cloves garlic
- 1 bunch green onion
- 1 ½ stalks Chinese celery, see recipe for substitution
- 1 pound Chinese long beans, see recipe for substitution

Dry/Canned Goods

- 2 teaspoons tomato paste

Pantry Items

- Kosher or sea salt
- Granulated sugar
- Peanut or vegetable oil
- Chicken broth
- Soy sauce
- Cornstarch
- 1 cup long grain rice

Specialty Ingredients

- Chinese chile bean sauce
- Chinese black vinegar
- Shaoxing rice wine
- Toasted sesame oil
- Chinese dried chiles
- Sichuan peppercorns

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Mixing bowls, various sizes
- Small prep bowls
- Fine-mesh strainer
- Measuring cups and spoons
- Whisk
- Spider or slotted spoon
- Digital thermometer
- Heat-safe liquid measuring cup
- Wok spoon or wooden spoons

Cookware

- Medium saucepan with lid
- Wok or large skillet

Tabletop

- Serving bowls or platters

Other

- Small baking sheet, or large plate lined with paper towels
- Mortar and pestle, spice grinder, or heavy skillet for crushing Sichuan peppercorns
- Tasting spoons

Pre-Class Mise en Place and Notes

Please gather all ingredients prior to class if you will be cooking along. It is helpful to organize the ingredients by recipe on rimmed baking sheets. Feel free to pre-measure ingredients, but it is not necessary.

Stir-Fried Spicy Sichuan-Style Shrimp

1. Measure all ingredients for Sichuan stir-fry sauce into a bowl. Label Sichuan Stir-Fry Sauce so it is not confused with the sauce for the other recipe.
2. Read recipe notes for adjusting the spice level of this dish.

Chinese Long Beans with Chile and Garlic

1. Measure all liquid ingredients for Chile Sauce into a bowl. Label Chile Sauce so it is not confused with the sauce for the other recipe. We will mince the garlic in class.
2. Read recipe notes for adjusting the spice level of this dish.

Steamed Rice

1. N/A

STIR-FRIED SPICY SICHUAN-STYLE SHRIMP

Yield: 4 servings

For Chinese New Year, shrimp symbolize happiness and good fortune because the Chinese word for shrimp is *har*—which is also the Chinese word for the sound of laughter. Green onions are symbols of spring, while celery represents diligence. If available, use the longer, leafier Chinese variety of celery as the flavor is more intense and aromatic.

Sichuan stir-fry sauce:

2 teaspoons tomato paste

1 tablespoon Chinese chile bean sauce

1 tablespoon Chinese black vinegar

1 tablespoon Shaoxing rice wine

1/4 teaspoon sea salt, plus more as needed

1 tablespoon granulated sugar

1 tablespoon toasted sesame oil

Stir-fried shrimp:

2 tablespoons peanut or vegetable oil

1 tablespoon finely chopped fresh ginger

1 tablespoon coarsely chopped garlic

4 green onions, white and light green parts finely chopped, dark green parts sliced crosswise into 1-inch long pieces, kept separate

1 1/2 stalks Chinese celery, sliced crosswise into 1-inch pieces

8 to 10 small dried Chinese chiles

1 pound medium raw shrimp, peeled and deveined

1/4 teaspoon Sichuan peppercorns, coarsely ground, plus more to taste

1. **To prepare the sauce:** In a small bowl, combine sauce ingredients and whisk to combine; set aside near stovetop and wok.

2. Place a wok over high heat, add oil and swirl to coat. When oil is very hot and starting to smoke, add ginger, garlic and finely chopped parts of the green onions. Using wok spoons, stir-fry for about 20 seconds, then add celery and chiles; cook until chiles just begin to soften, about 1 minute.

3. Push ingredients to the side of the wok and add shrimp and Sichuan pepper; continue to stir-fry until shrimp turn pink, about 1 minute. Add sauce and dark green parts of the green onion and toss to coat ingredients. Cook until shrimp are cooked through and sauce is hot, about 2 minutes, then remove wok from heat. Taste and adjust seasoning with salt and Sichuan pepper. Transfer to a medium, warmed serving platter and serve immediately.

Spicy Sichuan-Style Shrimp variations:

Reduce the heat level of this dish by adjusting the quantities of Chinese chile bean sauce, dried Chinese chiles and Sichuan peppercorns.

Regular or Western-style celery can be substituted for Chinese celery.

CHINESE LONG BEANS WITH CHILE AND GARLIC

Yield: 4 servings

Oil-blanching the green beans seals in moisture and freshness and is necessary for an authentic dish.

Chile sauce:

1/4 cup low-sodium chicken broth

1 tablespoon soy sauce

1 tablespoon minced garlic

1 tablespoon Chinese chile bean paste

1/2 teaspoon toasted sesame oil

2 teaspoons granulated sugar

1/2 teaspoon sea salt

Green beans:

2 cups vegetable oil

1 pound Chinese long beans, ends trimmed and beans cut into 3-inch lengths

1/2 teaspoon cornstarch mixed with 1 teaspoon water

1. **To make the chile sauce:** In a small bowl, whisk to combine all sauce ingredients. Set aside.

2. **To cook the green beans:** Pour the vegetable oil into a wok and heat to 350°F over medium-high heat. Carefully slip the green beans into the oil and cook, stirring continuously, until they are wrinkled, about 1 minute. With a slotted spoon or wire spider, transfer the beans to paper towels to drain. Carefully transfer the oil to a heat-proof container and reserve. Wipe out the wok with a paper towel.

3. Heat the wok over high heat until hot. Add 2 teaspoons of the reserved oil (*remainder can be saved for another use*), swirling to coat the sides. Add the green beans and chile sauce and stir-fry until the sauce boils. Add the cornstarch mixture and cook, stirring, until the sauce thickens.

4. **To serve:** Transfer to a serving plate and serve immediately.

Chinese Long Beans with Chile and Garlic variations:

Green beans can be substituted for long beans.

Reduce the spice level of this dish by reducing the amount of Chinese chile bean paste.

STEAMED RICE

Yield: 4 servings

1 cup long-grain rice
2 cups water
1 teaspoon kosher salt

1. Place rice in a fine mesh strainer and rinse under cool running water until water runs clear. Drain well.
2. To a medium saucepan set over high heat add water, washed rice and salt. Bring to a boil and cook, uncovered, until steam holes appear in rice and grains on surface appear dry, about 8 minutes.
3. Cover pan and reduce heat to low. Continue cooking for 15 minutes. Remove from heat and keep covered until ready to serve, or at least 5 minutes.
4. Fluff rice with a fork before serving.

Ingredients Glossary

Black vinegar: An inky-black vinegar aged with a rich, malty and smoky flavor. It was first popularized in East Asia, particularly southern China. It is made from rice.

Soy sauce: Produced for thousands of years, soy sauce is made from fermented soybeans mixed with roasted grain (wheat, barley or rice are common), injected with a special yeast mold and liberally flavored with salt. After being left to age for several months, the mixture is strained and bottled.

Ginger root: Aromatic, pungent and spicy, ginger adds a special flavor and zest to Asian stir-fries and vegetable dishes. Fresh ginger root is available year-round in the produce section of your local market. No need to buy the whole root; just break off what you need.

Celery: Chinese celery is much longer and thinner than the domestic variety. It is more aromatic and is worth seeking out for the distinctive flavor it gives soups and stir-fries.

Chinese chile bean sauce (Doubanjiang): A spicy, salty sauce made from fermented soybeans and hot chiles, used particularly in Sichuan cooking.

Shaoxing rice wine: One of the most traditional Chinese wines, fermented from rice. It originates from the region of Shaoxing, in eastern China. It is widely used as both a beverage and a cooking wine in Chinese cuisine.

Sichuan peppercorns: Also commonly spelled Szechuan; characteristically known for the spicy numbing effect it has the tongue. Used commonly in authentic Chinese cuisine as well as Tibetan, Nepali and Indian cuisine. Sichuan pepper is not closely related to black pepper but is associated with it because of the similar way it can be used to season dishes.

Yard-long bean: A thin legume from China that can grow up to three feet in length; substitute regular green beans.