

WILLIAMS-SONOMA

Asian *Cooking*

FEATURING RECIPES USING ALL-CLAD COOKWARE
AND CHINABLUE SAUCES



It used to be that Asian cooking

was synonymous with extensive (and time-consuming) chopping, dicing and mixing of hard-to-find, exotic ingredients. Today, artisanal producers who understand the divergent culinary interests—and time constraints—of today’s cooks are creating products that shorten preparation time in the kitchen, yet deliver authentic Asian taste.

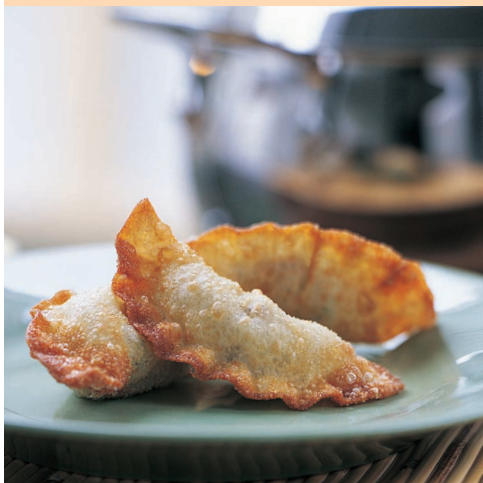
We were delighted to discover such a producer with chinablue. Founded by Shanghai expatriate Richard Wong, the company produces sauces and other ingredients that recall the rich, deep flavors he remembers from his grandmother’s kitchen in China. These flavors are showcased in the recipes in this booklet.

chinablue has succeeded in bringing the history of Shanghai cuisine, noted for its long-simmered dishes and complex flavors, into contemporary kitchens. You can use a wok to prepare many of the recipes in this booklet, but you can also use your everyday sauté pan or saucepan.

How fortunate we are to live in a time when we can savor the authentic flavors of a historic cuisine, thanks to high-quality products like chinablue’s that are as true to their origins as they are to 21st-century sensibilities. Happy cooking!



¼ cup (7g) dried shiitake mushrooms
2 cups (185g) finely chopped napa cabbage
½ tsp. salt
¼ lb. (125g) ground pork
½ cup (20g) minced fresh garlic chives or regular chives
1 Tbs. light soy sauce
1 Tbs. Asian sesame oil
1½ tsp. Chinese rice wine
1½ tsp. minced peeled fresh ginger
1 garlic clove, minced
1½ Tbs. cornstarch
⅛ tsp. freshly ground white pepper
45 thin round wonton wrappers
chinablue Yin and Yang Sauce* for dipping



steamed dumplings

Put the dried mushrooms in a small bowl, add warm water to cover and let stand for 30 minutes. Drain the mushrooms, and remove and discard the stems. Blot the caps dry and mince.

In a large bowl, toss together the cabbage and salt and let stand for 30 minutes to draw out the water from the cabbage. Using your hands and a clean kitchen towel, wring out as much of the water from the cabbage as possible. Put the cabbage in a clean large bowl and add the mushrooms, pork, chives, soy sauce, sesame oil, rice wine, ginger, garlic, cornstarch and white pepper. Using a rubber spatula, mix vigorously to combine the ingredients well.

Lightly flour a baking sheet. Place a wonton wrapper on an open dumpling mold. Using your finger or a thin brush, moisten the edges of the wrapper with water. Place 1 tsp. of the filling in the center of the wrapper. Fold the dumpling mold closed tightly and clamp the sides to form a tight seal. Open the mold, carefully remove the dumpling and place on the prepared baking sheet. Repeat with the remaining wrappers and filling.

In a wok over medium-high heat, pour in water to a depth of 1 inch (2.5cm). Place a bamboo steamer over the water, removing some of the water if it touches the bottom of the steamer. Bring the water to a simmer and arrange the dumplings on the tiers of the steamer; do not overcrowd the dumplings. Cover the steamer and cook until the dumplings are translucent and heated through, 10 to 12 minutes.

Serve the dumplings hot, accompanied by chinablue Yin and Yang Sauce for dipping. Makes 45 dumplings.

Variation Tip: If desired, you can deep-fry the dumplings, rather than steam them.

Adapted from Williams-Sonoma Collection Series, *Asian*, by Farina Wong Kingsley (Simon & Schuster, 2003).
* Available at Williams-Sonoma stores.





all-clad grill pan

Made of thick anodized aluminum, the grill pan heats evenly and thoroughly to sear chicken to crispy perfection on the outside, while ensuring that the meat stays moist.



1½ lb. (750g) boneless, skinless chicken thighs
¼ cup (60ml) chinablue Scallion Ginger Sauce*
1 jar (10 fl. oz./310ml) chinablue Peanut Sauce*

chicken satay

Cut the chicken into strips 4 inches (10cm) long by ½ inch (12mm) wide. In a large bowl, combine the chicken and the chinablue Scallion Ginger Sauce and stir to combine. Cover and refrigerate for at least 1 hour or as long as overnight.

Using 12 to 15 wooden skewers, each 9 inches (23cm) long, thread 2 to 3 pieces of chicken onto each skewer.

Preheat a grill pan over medium-high heat and spray with nonstick cooking spray.

Arrange the skewers on the pan and cook, turning once, until the chicken is golden brown on both sides, 6 to 8 minutes total. Transfer the skewers to a warmed platter. Pour the chinablue Peanut Sauce into a small bowl and serve alongside. Serves 4.

Williams-Sonoma Kitchen.
* Available at Williams-Sonoma stores.



chinablue sauces

Crafted according to authentic Shanghai recipes, the robustly flavored chinablue sauces are versatile ingredients in Asian cooking. Use them as marinades, cooking sauces, grilling or roasting glazes, and dipping sauces.



- 1 lb. (500g) ground pork
- 1/4 cup (60ml) chinablue Sesame Soy Sauce***
- 1 Tbs. canola oil
- 1 small cucumber, peeled, seeded and diced
- 1/2 cup (90g) salted peanut halves, coarsely ground
- Salt and freshly ground pepper, to taste
- 2 green onions, green portions only, chopped
- 1 head iceberg lettuce, leaves separated
- 3/4 cup (180ml) chinablue Spicy Chili Bean Sauce***

lettuce cups with sesame soy pork

In a bowl, combine the pork and chinablue Sesame Soy Sauce and mix with your hands until well blended. Cover the bowl with plastic wrap and let stand at room temperature for 10 minutes.

In a large wok over medium-high heat, warm the oil. Add the pork mixture and cook, stirring frequently, until the pork is cooked through and the liquid is reduced and slightly thickened, about 4 minutes. Transfer to a large serving bowl, add the cucumber and peanuts and stir to combine. Season with salt and pepper and garnish with the green onions. Arrange the lettuce leaves on a platter and pour the chinablue Spicy Chili Bean Sauce into a small bowl.

Instruct diners to assemble the cups by spooning some of the pork mixture into a lettuce leaf and drizzling with a little of the sauce. Serves 4 to 6.

Adapted from a recipe provided by Richard Wong, chinablue.
* Available at Williams-Sonoma stores.



tempura batter mix

An all-natural blend of panko, fluffy bread crumbs and savory flavors, our tempura batter mix produces fried foods with a crispy crust and a succulent interior.



- $\frac{3}{4}$ cup (180ml) cold water
- 1 $\frac{1}{4}$ cups (280g) Tempura Batter Mix***
- Canola oil for frying
- $\frac{1}{2}$ lb. (250g) shrimp, peeled and deveined
- 1 small sweet potato, about $\frac{1}{2}$ lb. (250g), peeled and cut crosswise into slices $\frac{1}{4}$ inch (6mm) thick
- 1 small zucchini, cut crosswise into slices $\frac{1}{4}$ inch (6mm) thick
- $\frac{1}{4}$ lb. (125g) green beans, trimmed
- 1 jar (10 fl. oz./310ml) chinablue Honey Chili Sauce***

shrimp and vegetable tempura

Pour the cold water into a bowl. Add the Tempura Batter Mix and whisk until smooth.

Preheat an oven to 175°F (80°C). Line a baking sheet with paper towels.

In a fondue pot or a wok over medium heat, pour in oil to a depth of 2 inches (5cm) and heat to 375°F (190°C) on a deep-frying thermometer.

Using tongs and working in small batches, dip the shrimp in the batter and fry until lightly golden and crunchy, about 2 minutes. Transfer to the prepared baking sheet to drain, then place on an ovenproof platter and keep warm in the oven. Repeat with the sweet potato, zucchini and green beans, frying each for 1 to 2 minutes.

Serve immediately with the chinablue Honey Chili Sauce. Serves 2 to 4.

Williams-Sonoma Kitchen.
* Available at Williams-Sonoma stores.



slow cooker

Braising is a flavorful cooking method that begins with quick searing and finishes with slow simmering. In this recipe, short ribs are seared in a sauté pan, then transferred to a slow cooker. After a long, slow simmer, the meat emerges tender and full flavored.



short ribs braised in red pepper flakes sauce

Put the onion in a slow cooker. Season the short ribs with salt and pepper. Put the flour in a large bowl, add the short ribs and toss to coat evenly, shaking off the excess flour.

In a large sauté pan over medium-high heat, warm the oil until nearly smoking. Add the short ribs and brown on all sides, 3 to 4 minutes total. Transfer to the slow cooker. Pour the chinablue Red Pepper Flakes Sauce and stock over the ribs and add the carrots. Cover and cook for 6 hours according to the manufacturer's instructions.

Transfer the short ribs and carrots to a large serving dish. Skim off any fat from the sauce and discard. Pour some of the sauce over the short ribs and carrots and pass the remaining sauce at the table. Serves 4.

Adapted from a recipe provided by Richard Wong, chinablue.
* Available at Williams-Sonoma stores.

1 yellow onion, chopped
4 beef short ribs, kosher cut
Salt and freshly ground pepper, to taste
1 cup (155g) all-purpose flour
2 Tbs. canola oil

1 cup (250ml) chinablue Red Pepper Flakes Sauce*

1 cup (250ml) unsalted beef stock
1 lb. (500g) carrots, peeled and cut diagonally into
slices 1/2 inch (12mm) thick

2 boneless, skinless chicken
breast halves, pounded to
1/2-inch (12mm) thickness

Salt and freshly ground pepper,
to taste

1/2 lb. (250g) dried flat rice noodles,
1/4 inch (6mm) wide

1/2 cucumber, peeled,
seeded and diced

1/2 cup (100g) finely chopped
salted peanuts

2/3 **cup (160ml) chinablue
Spicy Peanut Sauce***

2 green onions, white and
light green portions, chopped



noodles tossed with spicy peanut sauce

Preheat a grill pan over medium-high heat and spray with nonstick cooking spray.

Season the chicken breasts with salt and pepper and arrange on the pan. Cook until the chicken is golden brown underneath, about 3 minutes. Turn the chicken over and continue cooking until golden brown underneath and the juices run clear when the meat is pierced with a sharp knife, about 3 minutes more. Transfer to a cutting board. When the chicken is cool enough to handle, shred into 1/2-inch (12mm) pieces. Set aside.

Bring a large pot two-thirds full of salted water to a boil over high heat. Add the noodles and cook according to the package instructions. Drain, rinse under warm water, drain again and transfer to a large serving bowl. Add the chicken, cucumber, peanuts and chinablue Spicy Peanut Sauce and toss to combine. Season with salt and pepper and garnish with the green onions. Serve immediately. Serves 4.

Adapted from a recipe provided by Richard Wong, chinablue.

* Available at Williams-Sonoma stores.



For more Asian recipes and cooking tips, go to williams-sonoma.com/recipe



SLOW COOKER Use this cooker to prepare soups, stews and braised dishes. Its timer adjusts to suit various recipes. After cooking is complete, the appliance keeps food warm until served.



OPEN STIR-FRY Designed for quick cooking over high heat, this flat-bottomed wok has a stick-resistant surface that is easy to clean.



GRILL PAN Large enough to span two burners, this nonstick pan is made of thick anodized aluminum for even heating; raised ridges help sear foods and drain away fat.



FONDUE POT Ideal for cheese, broth and oil-based fondues as well as for frying tempura, this 3-qt. stainless-steel pot features a nonstick cooking surface for easy cleanup.