



# Cooking School In China

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## DISHES which may be taught during the two week program

Baizai Chicken	白宰鸡
Chili-Pickle-Flavored Chicken Feet	泡椒凤爪
Sweet-and-Sour Spareribs	糖醋排骨
Ma La - Hot-and-Numbing- Dried Beef Strips	麻辣牛肉干
Sichuan Pickles	四川泡菜
Dry-Braised Prawns	干烧大虾
Hula-Flavor Scallops	糊辣鲜贝
Fish in Chili Bean Sauce	豆瓣鱼
Gongbao Diced Chicken (Chicken with peanuts)	宫保鸡丁
Silky Chicken Stewed with Wild Mushrooms	野生菌煨乌鸡
Crispy Sweet-Skinned Duck	香酥鸭子
Twice-Cooked Pork	回锅肉
Red-Braised Pork Belly	红烧肉
Fish-Flavor Pork Slivers	鱼香肉丝
Pork Slices with Sizzling Rice Crust	锅巴肉片
Steamed Beef in Small Bamboo Container	小笼蒸牛肉
Hot-and-Spicy Beef	香辣肥牛
Mapo Tofu	麻婆豆腐
Home-Style Tofu	家常豆腐
Eggplant Fritters in Fish-Flavor Sauce	鱼香茄饼
Black Mushroom Braised in Small Wok	干锅茶树菇
Dry-Fried French Beans	干煸四季豆
Tomato Soup with Egg Drops	番茄蛋花汤
Dandan Noodles	担担面
Zhong's Crescent Dumplings	钟水饺
Long Wonton	龙抄手
Steamed Buns in Small Bamboo Steamer	小笼包子
Cold Noodles with Shredded Chicken	荞面鸡丝
Juntun Pancakes	军屯锅盔
Pearly Tangyuan	珍珠圆子

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