

Egg Flower Soup with Corn

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| 1 can (10-1/2 oz.) condensed chicken broth | 1 egg, beaten |
| 2 slices fresh ginger root, each 1/4-inch thick | 2 tablespoons chopped green onions and tops |
| 2 tablespoons plus 2 teaspoons cornstarch | 4 teaspoons Kikkoman Soy Sauce |
| 1/2 cup whole kernel corn | |

Combine broth, 2 soup cans water and ginger in medium saucepan. Bring to boil over high heat; reduce heat, cover and simmer 5 minutes. Discard ginger. Combine cornstarch and 1/4 cup water; stir into saucepan with corn. Cook over high heat, stirring constantly, until mixture boils and is slightly thickened. Gradually pour egg into boiling soup, stirring constantly, but gently, in one direction. Remove from heat; stir in green onions and soy sauce. Serve immediately.

Makes 4 servings

Hot & Sour Soup

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| 1 can (10-1/2 oz.) condensed chicken broth | 1/8 teaspoon ground red pepper (cayenne) |
| 2 tablespoons cornstarch | 1 egg, beaten |
| 2 tablespoons Kikkoman Soy Sauce | 1/2 block firm tofu, drained and cut into 1/2-inch cubes |
| 2 tablespoons distilled white vinegar | 1/3 cup thinly sliced green onions and tops |

Blend broth, 2 soup cans water, cornstarch, soy sauce, vinegar and pepper in medium saucepan. Bring to boil over high heat, stirring constantly until slightly thickened. Gradually pour egg into boiling soup, stirring constantly in one direction. Add tofu and green onions, cooking only until tofu is heated through. Serve immediately.

Makes 5 cups

Wonton Soup

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| 1/4 pound lean ground pork | 24 wonton wrappers |
| 2 ounces medium-size raw shrimp,
peeled, deveined and minced | 4 cups water |
| 2 tablespoons minced green onions and tops | 3 cans (about 14 oz. each) chicken broth |
| 4 teaspoons Kikkoman Soy Sauce, divided | 1/4 cup dry sherry |
| 1/2 teaspoon cornstarch | 1/2 pound bok choy cabbage |
| 1/4 teaspoon grated fresh ginger root | 2 tablespoons chopped green onions and tops |
| | 1/2 teaspoon Asian sesame oil |

Combine pork, shrimp, green onions, 2 teaspoons soy sauce, cornstarch and ginger in medium bowl; mix well. Arrange several wonton wrappers on clean surface; cover remaining wrappers to prevent drying out. Place 1 teaspoonful pork mixture in center of each wrapper. Fold wrapper over filling to form a triangle. Gently fold center point down and moisten left corner with water. Twist and overlap opposite corner over moistened corner; press firmly to seal. Repeat with remaining wrappers. Bring water to boil in large saucepan. Add wontons. Boil gently 3 minutes; remove with slotted spoon. Discard water. Pour broth and sherry into same saucepan. Cut bok choy crosswise into 1/2-inch slices, separating stems from leaves. Add stems to broth mixture; bring to boil. Add cooked wontons; simmer 1 minute. Add bok choy leaves and chopped green onions; simmer 1 minute longer. Remove from heat; stir in remaining 2 teaspoons soy sauce and sesame oil. Serve immediately.

Makes 6 servings

Far East Salad

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| 1 large head iceberg lettuce | 4 teaspoons Kikkoman Soy Sauce |
| 1 large carrot, peeled and shredded | 1 tablespoon sesame seed, toasted |
| 1 tablespoon minced fresh cilantro or parsley | 2 teaspoons sugar |
| 2 tablespoons distilled white vinegar | |

Rinse, core and drain lettuce; shred enough with knife to measure 6 cups and toss with carrot and cilantro. Combine vinegar, soy sauce, sesame seed, sugar and 1 tablespoon water into screwtop jar with lid; shake well until sugar dissolves. Pour over lettuce mixture and toss lightly to combine.

Makes 6 servings

Garlicky Green Beans

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| 5 large cloves garlic, peeled | 2 packages (9 oz. each) frozen cut green beans,
thawed and drained |
| 1/4 cup vegetable oil | |
| 1/3 cup Kikkoman Stir-Fry Sauce | |

Thinly slice 4 garlic cloves. Heat oil in wok or small saucepan over medium heat until hot. Add garlic; cook about 2 minutes, or until lightly browned, stirring occasionally. Remove with slotted spoon and drain on paper towels. Mince remaining garlic clove. Remove and reserve 1 tablespoon garlic oil. (Pour remaining garlic oil in container. Cover and refrigerate; use within a few days.) Return reserved oil to same pan; heat over medium-high heat. Add green beans and minced garlic; stir-fry 5 minutes. Reduce heat to low; pour in stir-fry sauce. Cook, stirring, until beans are coated with sauce. Just before serving, sprinkle "garlic chips" over beans.

Makes 6 servings

Hot and Spicy Glazed Carrots

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| 1 pound carrots, peeled | 2 tablespoons vegetable oil |
| 2 dried red chilis | 1/4 cup Kikkoman Teriyaki Baste & Glaze |

Cut carrots diagonally into 1/8-inch slices. Cook chilis in hot oil over high heat until they turn dark; remove and discard. Add carrots and reduce heat to medium. Cook, stirring constantly, until tender-crisp. Add baste & glaze and stir to combine. Serve immediately.

Makes 4 servings

Lucky Day Stir-Fry

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| 1/3 cup Kikkoman Stir-Fry Sauce | 1/2 pound fresh snow peas, trimmed |
| 1 large clove garlic, pressed | 1 large red bell pepper, cut into 1/2-inch strips |
| 1/2 pound fresh asparagus | 10 to 12 ears canned whole baby corn, rinsed (optional) |
| 2 tablespoons vegetable oil | |
| 1 medium onion, sliced | |

Combine stir-fry sauce and garlic; set aside. Roll-cut asparagus into 2-inch pieces. Heat oil in hot wok or large skillet over high heat. Add asparagus and onion; stir-fry 2 minutes. Add snow peas; stir-fry 2 minutes. Add red bell pepper; stir-fry 2 minutes. Add corn; stir-fry 1 minute. Pour in stir-fry sauce mixture and cook, stirring, until vegetables are coated with sauce. Serve immediately.

Makes 6 servings

Classic Fried Rice

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| 6 strips bacon, cut into 1/2-inch pieces | 4 cups cold, cooked rice |
| 1 egg, beaten | 1 tablespoon minced garlic |
| 8 green onions and tops, sliced | 3 tablespoons Kikkoman Soy Sauce |

Cook bacon in a large skillet over medium heat until crisp. Move bacon to the side of the pan; add egg and scramble. Move egg over and add onions to the skillet; sauté for about 1 minute. Stir in rice, garlic and soy sauce. Toss until mixture is well blended and heated through.

Makes 6 servings

To see Chef Helen Robert's video on how to prepare Classic Fried Rice and other great cooking videos, go to www.kikkomanusa.com.

Chicken & Vegetable Chow Mein

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| 1/4 pound spaghetti | 2 stalks celery, cut diagonally into thin slices |
| 3/4 pound boneless, skinless chicken thighs, cut into thin strips | 1/2 onion, thinly sliced |
| 1 tablespoon plus 1/3 cup Kikkoman Stir-Fry Sauce, divided | 3 cloves garlic, minced |
| 4 teaspoons Kikkoman Soy Sauce, divided | 1/4 pound bean sprouts |
| 2 tablespoons vegetable oil, divided | 1/4 teaspoon black pepper |
| 1 small carrot, julienned | 1 teaspoon Asian sesame oil |

Cook pasta according to package directions; drain, rinse and drain thoroughly. Meanwhile, coat chicken with 1 tablespoon stir-fry sauce and 2 teaspoons soy sauce; let stand 15 minutes. Stir-fry chicken in 1 tablespoon hot oil in wok or large skillet over high heat 3 minutes, or until done; remove. Heat remaining 1 Tbsp. oil in same pan. Add carrot; stir-fry 1 minute. Add celery, onion and garlic; stir-fry 3 minutes longer. Stir in bean sprouts, chicken, pasta, remaining 1/3 cup stir-fry sauce, 2 tsp. soy sauce and pepper. Cook, stirring, until all ingredients are coated with sauce and pasta is heated through. Remove from heat; stir in sesame oil.

Makes 4 servings

Easy Chinese Roast Duck

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| 4 to 5-pound fresh or thawed duckling, quartered | 1 tablespoon five-spice powder* |
| 3 tablespoons Kikkoman Soy Sauce | 1 tablespoon dry sherry |
| 1/2 to 3/4 teaspoon coarse ground pepper | |

Rinse duckling quarters; drain and pat dry. Discard excess fat; pierce skin thoroughly with fork. Combine five-spice, soy sauce, sherry and pepper in large bowl. Add duckling quarters; rub with mixture and let stand 30 minutes. Place, skin side up, on rack in shallow roasting pan. Bake in 350°F oven 1 hour and 10 minutes. Remove from oven; drain off pan drippings. Turn oven temperature to broil and raise oven rack 4 to 5 inches from heat. Broil quarters 2 to 3 minutes, or until skin is crisp.

Makes 4 servings

**If not available, combine 1 teaspoon fennel seed, crushed, 1/2 teaspoon anise seed, crushed and 1/2 teaspoon each ground cinnamon, cloves and ginger.*

Empress Chicken Wings

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| 1-1/2 pounds chicken wings (about 8 wings) | 2 tablespoons vegetable oil |
| 3 tablespoons Kikkoman Soy Sauce | 1/4 cup cornstarch, about |
| 1 tablespoon dry sherry | 2 green onions and tops, thinly sliced |
| 1 tablespoon minced fresh ginger root | 1 teaspoon slivered fresh ginger root |
| 1 clove garlic, minced | |

Disjoint chicken wings; discard tips (or save for stock). Combine soy sauce, sherry, minced ginger and garlic in large bowl; stir in chicken. Refrigerate 1 hour, stirring occasionally. Remove chicken; reserve marinade. Heat oil in large skillet over medium heat. Lightly coat chicken pieces with cornstarch; add to skillet and brown slowly on all sides. Remove chicken from pan; drain off fat. Stir 2/3 cup water and reserved marinade into same pan. Add chicken; sprinkle green onions and slivered ginger evenly over chicken. Cover and simmer 5 minutes, or until chicken is tender.

Makes 3 to 4 servings

Drunken Shrimp

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| 1 | pound fresh or thawed medium-size shrimp | 1 | tablespoon distilled white vinegar |
| 2 | tablespoons dry sherry | 2 | tablespoons vegetable oil |
| 2-1/2 | teaspoons cornstarch, divided | 1/4 | cup chopped green onions and tops |
| 1 | teaspoon sugar, divided | 1 | teaspoon minced fresh ginger root |
| 3 | tablespoons Kikkoman Less Sodium Soy Sauce | 1 | clove garlic, minced |

Leaving shells on tails, peel and devein shrimp. Combine sherry, 2 teaspoons cornstarch and 1/2 teaspoon sugar in bowl. Add shrimp; toss to coat well. Cover; refrigerate 30 minutes. Meanwhile, combine soy sauce, vinegar, remaining 1/2 teaspoon cornstarch and sugar with 2 tablespoons water. Heat oil in hot wok or large skillet over medium-high heat. Add green onions, ginger and garlic; stir-fry 30 seconds. Add shrimp; stir-fry 3 minutes. Pour in soy sauce mixture; cook, stirring until sauce boils and thickens.

Makes 4 servings

Hong Kong Sweet & Sour Trout

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| 2 | medium trout (about 8 ounces each), dressed | 3 | tablespoons vegetable oil, divided |
| 3 | tablespoons cornstarch | 1/2 | cup Kikkoman Sweet & Sour Sauce |
| 1/2 | teaspoon salt | 2 | teaspoons sugar |
| 1/4 | teaspoon white pepper | 2 | tablespoons chopped green onion tops |

Score both sides of trout with 3 diagonal slashes 1/4-inch deep and 1 inch apart. Combine cornstarch, salt and pepper; coat trout with mixture, shaking off excess. Heat 2 tablespoons oil in large nonstick skillet over medium heat until hot. Add trout; cook 6 to 7 minutes. Turn trout over; pour remaining 1 tablespoon oil around edges of pan. Cook 6 to 7 minutes longer, or until fish flakes easily when tested with fork. Meanwhile, blend sweet & sour sauce, 6 tablespoons water and sugar in small saucepan. Remove trout to serving platter and keep warm. Heat sweet & sour sauce mixture over medium-high heat until hot, stirring occasionally. To serve, pour half of sauce over trout and sprinkle green onions over fish and sauce. Pass remaining sauce.

Makes 2 to 3 servings

Asian Steamed Fish

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| 4 | white fish steaks, about 3/4-inch thick | 1-1/2 | teaspoons distilled white vinegar |
| | Vegetable oil | 1/2 | teaspoon brown sugar, packed |
| 1 | tablespoon slivered fresh ginger root | 1 | teaspoon Asian sesame oil |
| 1/4 | cup orange juice | 2 | green onions and tops, minced |
| 2 | tablespoons Kikkoman Soy Sauce | | |

Place fish, side by side, on oiled rack of bamboo steamer; sprinkle ginger evenly over fish. Cover and steam 8 to 10 minutes, or until fish flakes easily with fork. Meanwhile, mix next 4 ingredients in a small saucepan; bring to boil. Remove from heat; stir in sesame oil. Arrange fish on serving platter; sprinkle green onions over fish and pour sauce over all.

Makes 4 servings

Snake Alley Noodles

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| 3/4 pound uncooked spaghetti | 1 tablespoon minced fresh ginger root |
| 1/4 cup Kikkoman Soy Sauce | 2 cloves garlic, minced |
| 2 tablespoons dry sherry | 1/2 teaspoon crushed red pepper |
| 4 teaspoons cornstarch | 3/4 cup chopped green onions and tops |
| 1 pound ground pork | 1/2 pound cooked baby shrimp, rinsed and drained |

Cook spaghetti according to package directions, omitting salt; drain and keep warm. Meanwhile, combine soy sauce, sherry, cornstarch and 1 cup water. Stir-fry pork with ginger, garlic and red pepper in hot wok or large skillet over medium heat until pork is cooked. Add green onions; stir-fry 1 minute. Add soy sauce mixture; cook and stir until mixture boils and thickens slightly. Stir in shrimp and heat through. Pour over noodles and toss to combine.

Makes 4 to 6 servings

Celebration Shrimp Fried Rice

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| 6 green onions and tops, cut diagonally into
1/2-inch lengths, separating whites from tops | 1/2 pound medium-size cooked shrimp |
| 1/2 cup frozen peas and carrots, thawed | 3 tablespoons Kikkoman Soy Sauce |
| 2 tablespoons vegetable oil | 1 teaspoon garlic powder |
| 1 egg, beaten | 1/2 teaspoon sugar |
| 4 cups cold cooked long-grain rice | 1/4 teaspoon white pepper |

Stir-fry whites of green onions, peas and carrots in hot oil in wok or large skillet over medium-high heat 1 minute. Add green onion tops and egg; scramble. Stir in rice and shrimp, cook until heated, gently separating grains. Combine remaining ingredients; pour over rice. Cook and stir until well mixed.

Makes 4 to 5 servings

Fiery Orange Beef Stir-Fry

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| 1 | pound tender beef steak | 1/2 | teaspoon grated fresh orange peel |
| 4 | tablespoons Kikkoman Teriyaki
Marinade & Sauce, divided | 3 | tablespoons orange juice |
| 1-1/2 | tablespoons plus 1 teaspoon cornstarch, divided | 2 | tablespoons vegetable oil, divided |
| 1 | clove garlic, minced | 1 | medium carrot, julienned |
| 1/2 | teaspoon crushed red pepper | 3 | green onions, cut into 2-inch lengths,
separating whites from tops |
| | | | Hot cooked rice |

Cut beef into thin strips; coat with mixture of 2 tablespoons teriyaki sauce, 1-1/2 tablespoons cornstarch and garlic. Let stand 15 minutes. Meanwhile, combine remaining 2 tablespoons teriyaki sauce, 1 teaspoon cornstarch, crushed red pepper, orange peel and juice and 1/4 cup water. Heat 1 tablespoon oil in hot wok or large skillet over high heat. Add beef and stir-fry 2 minutes; remove. Reduce heat to medium-high; heat remaining 1 tablespoon oil in same pan. Add carrot and white parts of green onions; stir-fry 1 minute. Add green onion tops; stir-fry 30 seconds. Add beef and teriyaki sauce mixture. Cook, stirring, until sauce boils and thickens, about 2 minutes. Serve with rice.

Makes 4 servings

Chinese-Style Red Cooked Short Ribs

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| 3 | pounds beef short ribs | 1 | tablespoon sugar |
| 1/3 | cup all-purpose flour | 1 | clove garlic, pressed |
| 2 | tablespoons vegetable oil | 1/2 | teaspoon ground ginger |
| 1/3 | cup Kikkoman Soy Sauce | 1/8 | teaspoon ground cloves |

Coat ribs thoroughly with flour; reserve flour. Brown ribs slowly on all sides in hot oil in Dutch oven or large saucepan; drain off excess fat. Combine soy sauce, sugar, garlic, ginger, cloves and 1-1/4 cups water; pour over ribs. Cover and simmer 2 hours, or until ribs are tender, turning ribs over occasionally. Meanwhile, blend 1/4 cup reserved flour and 1/2 cup water. Remove ribs to serving platter; keep warm. Pour pan drippings into large measuring cup; skim off fat. Add enough water to measure 2-1/2 cups; return to pan and bring to boil. Gradually stir in flour mixture. Cook and stir until thickened; serve with ribs.

Makes 4 servings

Classic Chinese Pepper Steak

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| 1 | pound boneless beef sirloin or round steak | 2 | tablespoons vegetable oil, divided |
| 1 | tablespoon plus 1/4 cup Kikkoman
Stir-Fry Sauce, divided | 2 | medium bell peppers, cut into 1-inch squares |
| | | 2 | medium onions, cut into 1-inch squares |

Cut steak across grain into thin strips, then into 1-inch squares; coat with 1 tablespoon stir-fry sauce. Heat 1 tablespoon oil in hot wok or large skillet over high heat. Add beef and stir-fry about 1 minute; remove. Heat remaining 1 tablespoon oil in same pan. Add peppers and onions; stir-fry 5 minutes. Stir in beef and remaining 1/4 cup stir-fry sauce; cook and stir just until beef and vegetables are coated with sauce. Serve immediately.

Makes 4 servings

Cantonese Meatballs

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| 1 can (20 ounces) pineapple chunks, packed in syrup | 1 tablespoon tomato ketchup |
| 3 tablespoons brown sugar, packed | 1 pound ground beef |
| 5 tablespoons Kikkoman Teriyaki Marinade & Sauce, divided | 2 tablespoons instant minced onion |
| 1 tablespoon vinegar | 2 tablespoons cornstarch |

Drain pineapple; reserve syrup. Combine syrup with brown sugar, 3 tablespoons teriyaki sauce, vinegar and ketchup; set aside. Mix ground beef with remaining teriyaki sauce and onion; shape into 20 meatballs. Brown in large skillet; drain. Pour syrup mixture over meatballs; simmer 10 minutes, stirring several times. Dissolve cornstarch in 1/4 cup water; stir into pan with pineapple. Cook, stirring constantly, until sauce thickens and pineapple is heated through.

Makes 4 to 6 servings

Spicy Beef with Green Beans

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| 1 pound lean ground beef | 1-1/2 teaspoons cornstarch |
| 1 cup chopped onion | 1/3 cup Kikkoman Black Bean Sauce with Garlic |
| 1/2 pound fresh green beans,
trimmed and cut into 2-inch lengths | 1 teaspoon hot chili oil |
| 1/2 teaspoon salt | Hot cooked rice |

Brown beef and onion in large skillet over medium-high heat; remove. Add 3/4 cup water to same pan; bring to boil. Add green beans and salt. Cover and simmer 5 to 7 minutes, or until beans are tender, stirring occasionally. Meanwhile, blend cornstarch with 2 tablespoons water. Return beef mixture to skillet. Stir in black bean sauce, chili oil and cornstarch mixture. Bring to boil; cook and stir until sauce thickens. Serve over rice.

Makes 4 servings

Mongolian Beef

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| 1 pound boneless beef top sirloin | 2 cloves garlic, minced |
| 1 tablespoon cornstarch | 1 teaspoon minced fresh ginger |
| 1-1/2 tablespoons Kikkoman Soy Sauce | 1/2 teaspoon crushed red pepper |
| 1 tablespoon dry sherry | Mongolian Sauce* |
| 2 teaspoons Kikkoman Hoisin Sauce | 1 teaspoon sesame seed, toasted |
| 3 tablespoons vegetable oil | |
| 2 bunches green onions, cut into 1-1/2-inch lengths,
separating whites from tops, divided | |

Cut beef across grain into thin strips. Combine next 4 ingredients; stir in beef. Let stand 15 minutes. Stir-fry half of beef in 1 tablespoons hot oil in wok or large skillet over high heat 1 minute; remove. Repeat cooking procedure with remaining beef and 1 tablespoons oil; remove. Heat remaining 1 tablespoon oil in same pan. Add whites of green onions, garlic, ginger and red pepper; stir-fry 1 minute. Stir in green onion tops. Add beef and Mongolian Sauce. Cook, stirring, until sauce boils and thickens. Sprinkle with sesame seed before serving.

Mongolian Sauce: Combine 1/3 cup water, 1 tablespoon sugar, 1/2 teaspoon cornstarch, 2-1/2 tablespoons Kikkoman Soy Sauce, 1 tablespoon dry sherry and 1 teaspoon Kikkoman Hoisin Sauce.

Makes 4 servings

Chinese Roast Pork

4 pound pork loin roast	1/3 cup honey
3/4 cup Kikkoman Soy Sauce	2 cloves garlic, crushed
1/3 cup dry sherry	1/2 teaspoon ground ginger

Pierce meaty sides of roast with fork; place in large plastic food storage bag. Combine remaining ingredients; pour over roast. Press air out; close top securely. Refrigerate 8 hours or overnight; turn bag over occasionally. Remove roast; reserve marinade. Place roast in shallow pan. Roast at 325°F 1 hour. Brush with reserved marinade; cover loosely with foil. Roast 1 hour and 10 minutes longer, or until meat thermometer inserted into center registers 150°F, brushing several times with marinade. Remove roast; let stand 15 minutes. Combine pan drippings with remaining marinade in small saucepan. Bring to boil and cook 1 minute; serve with roast.

Makes 6 servings

Chinese Zodiac Cashew Pork

1/2 pound boneless lean pork	1 small onion, chunked
3 tablespoons Kikkoman Soy Sauce, divided	1 bunch green onions, cut into 2-inch lengths, separating whites from tops
2 tablespoons cornstarch, divided	2 medium carrots, thinly sliced
1 teaspoon sugar, divided	1/3 cup roasted unsalted cashews
1 clove garlic, minced	Hot cooked rice
1/2 teaspoon fennel seed, crushed	
2 tablespoons vegetable oil, divided	

Cut pork across grain into thin slices; coat with mixture of 1 tablespoon each soy sauce and cornstarch, 1/2 teaspoon sugar and garlic. Let stand 15 minutes. Blend remaining 2 tablespoons soy sauce, 1 tablespoon cornstarch, 1/2 teaspoon sugar, fennel and 3/4 cup water. Heat 1 tablespoon oil in hot wok or large skillet over high heat. Add pork and stir-fry 2 minutes; remove. Heat remaining 1 tablespoon oil in same pan. Add onion and whites of green onions; stir-fry 1 minute. Add carrots; stir-fry 3 minutes. Add green onion tops; stir-fry 1 minute. Add pork and soy sauce mixture. Cook, stirring, until sauce boils and thickens. Sprinkle with cashews; serve over rice.

Makes 4 servings

Classic Sweet & Sour Pork

1 tablespoon cornstarch	1 onion, chunked
1 tablespoon Kikkoman Soy Sauce	1 green bell pepper, chunked
1 pound boneless pork, cut into 1-inch cubes	1 cup Kikkoman Sweet & Sour Sauce
2 tablespoons vegetable oil	1 can (8 ounces) pineapple chunks, drained
2 carrots, thinly sliced	

Blend cornstarch and soy sauce in small bowl; stir in pork until well coated. Brown pork in hot oil in Dutch oven or large skillet over medium-high heat. Stir in 1/4 cup water. Cover and simmer 20 minutes, stirring occasionally. Stir carrots, onion, bell pepper and sweet & sour sauce into pork mixture. Simmer, covered, 10 minutes longer, stirring frequently. Add pineapple; cook and stir only until chunks are heated through.

Makes 4 servings

Mock Mu Shu Pork

1/2 pound boneless pork	1 can (4 ounces) mushroom stems and pieces
1 tablespoon cornstarch	Vegetable oil
2 tablespoons Kikkoman Soy Sauce	4 eggs, beaten
2 teaspoons minced fresh ginger root	Warm 6-inch flour tortillas
4 green onions and tops	Mandarin Peach Sauce*

Cut pork into thin slivers. Combine cornstarch, soy sauce and ginger; stir in pork. Let stand 20 minutes. Meanwhile, cut green onions in half lengthwise, then into 1-1/2-inch lengths. Reserving 1 tablespoon liquid, drain and chop mushrooms. Heat 1 teaspoon oil in wok or large skillet over medium heat. Add eggs; cook until firm on bottom. Gently lift cooked portion to allow the uncooked egg to run underneath. Continue procedure until egg is completely cooked but still moist and glossy. Remove and break into large pieces. Heat 1 tablespoon oil in same wok over high heat. Add pork and stir-fry 2 minutes. Add green onions and reserved mushroom liquid; stir-fry 2 minutes longer. Add mushrooms and cooked eggs; stir-fry only until heated through. To eat, spread thin layer of Mandarin Peach Sauce over tortilla and spoon about 2 tablespoons pork mixture down center of tortilla. Wrap to enclose filling and eat out of hand.

*See below for Mandarin Peach Sauce recipe.

Makes 6 servings

Mandarin Peach Sauce

1 can (15 ounces) cling peach slices in juice or extra light syrup	1/4 teaspoon fennel, crushed
3 tablespoons Kikkoman Teriyaki Marinade & Sauce	1/4 teaspoon black pepper
1 tablespoon cornstarch	1/8 teaspoon ground cloves
1 tablespoon sugar	1/8 teaspoon garlic powder

Drain peaches and reserve liquid for later use. Place peaches in blender container. Blend on high speed until smooth; pour into small saucepan. Combine teriyaki sauce and cornstarch; stir into peaches with sugar, fennel, pepper and cloves. Bring mixture to boil over medium heat. Simmer until sauce thickens, about 2 minutes, stirring constantly. Remove from heat and stir in garlic powder.

Makes 1 cup

Spareribs Chinese

4 pounds pork spareribs	1/4 cup dry sherry
1/2 cup Kikkoman Soy Sauce	1 clove garlic, crushed
1/3 cup honey	1/4 teaspoon ground ginger

Cut ribs into serving pieces; place in shallow, foil-lined pan, meaty side down. Combine remaining ingredients; brush ribs thoroughly with sauce. Cover and bake at 350°F for 1 hour. Turn ribs over, pour remaining sauce over ribs and brush with sauce. Bake, uncovered, 30 minutes longer; brush occasionally with sauce.

Makes 4 to 6 servings

Lucky Sweet & Sour Pork

1 pound boneless pork sirloin, cut into 3/4-inch cubes	1/4 cup cornstarch
2 tablespoons Kikkoman Teriyaki Marinade & Sauce	3 tablespoons vegetable oil, divided
1 tablespoon minced fresh ginger	1 green bell pepper, cut into 1-inch squares
3/4 cup Kikkoman Sweet & Sour Sauce	1/2 onion, cut into 1-inch chunks
3 tablespoons packed brown sugar	1 can (8 ounces) pineapple chunks, drained
2 tablespoons syrup from jar of maraschino cherries	1/2 cup maraschino cherries, stemmed
1 tablespoon Kikkoman Soy Sauce	

Combine pork, teriyaki sauce and ginger; let stand 15 minutes. Meanwhile, blend together next 4 ingredients; set aside. Coat pork with cornstarch. Heat 2 tablespoons oil in large nonstick skillet over medium-high heat. Add pork in single layer. Cook 4 minutes, or until golden brown, stirring to separate pieces. Remove pork. Heat remaining 1 tablespoon oil in same pan. Add bell pepper and onion; stir-fry 2 minutes. Add pork, pineapple, cherries and sweet & sour sauce mixture; cook, stirring, until sauce boils.

Makes 4 to 6 servings