



China/Hong Kong

Tiger Skin Eggs:

12 eggs
5 pieces thinly sliced ginger (1/4 c.)
3 green onions, plus a small amount of chopped green onions for garnish
3 dried red peppers
3 pieces rock sugar
2 star anise,
1 bottle beer
oil for stir-frying
salt
cooking wine
soy sauce (2 Tb. light or 1 Tb. dark)
oyster sauce or artificial Kosher oyster sauce
vinegar
sesame seeds

Carefully drop washed eggs into a pot of cold water. Add a pinch of salt and vinegar. Turn on high until boiling. Reduce heat to medium-high for 5 minutes. Remove and place in cold water. Peel off eggshells. Cut a few horizontal lines on the egg skin.

In the wok, heat oil until hot and reduce heat. Fry eggs until golden brown.

Add green onions, ginger, star anise, dried red chili, rock sugar, soy and oyster sauces, and beer. Cook on low for 10 minutes, then turn heat on high to reduce the sauce.

Add chopped scallions and sesame seeds to the eggs in the wok before serving.

Chinese Latkes with Tangy Dipping Sauce

Based on a recipe from *Potato Harvest Cookbook* by Ashley Miller and *Food.com*

4 Tb. soy sauce
4 green onions, chopped finely
2 medium potatoes, grated

2 Tb. vegetable oil
2 Tb. vinegar
2 Tb. sesame oil
1 ½ Tb. cornstarch
1 egg
1 tsp. salt
1 tsp. sugar
1 tsp. sesame seeds
1 garlic clove, minced

Combine grated potatoes and 3 stalks of the green onions. Lightly beat the egg in a small bowl. Add salt and cornstarch. Pour onto the potato mixture. Stir well.

In large skillet, heat vegetable oil over medium-high heat. When hot, drop in latke mix by the tablespoon. Slightly flatten. Fry until golden brown (approximately 3-4 minutes). Drain and set aside.

In a dry skillet over medium-high heat, drop in sesame seeds. Stir often until light brown.

Add vinegar, sesame oil, garlic, the last stalk of green onion, and sugar. Stir and serve with the latkes.