Cooking the Chinese way with Elizabeth King

rom "The 15-Minute Chinese Gourmet," more than 75 simple, and authentic Chinese delicacles that can be prepared within 15 minutes, by Elizabeth Chiu King of Bloom field Hills "The 15-Minute Chinese Gourmet" (Macmillian Publishing Co., 1986) is available at Borders Book Shop.

FISH STEAMED IN MICROWAVE

This classic fish is traditionally served on special occasions. Cooking in a microwave resem-bles steaming, retaining the mois-

2 scallions with green tops 6 silces of fresh unpeeled gingerroot, each the size of a 50-cent piece 1 whole fresh pickerel, pike, or whitefish (about 1 ½ pounds), scaled and cleaned, but with head, eyes, tall and fins intact

Roadhouse stands out

Continued from Page 1

LESS HEARTY and less expensive is the restaurant's "Square Meal" which gives guests a choice of four entrees, soup or salad or slaw, beverage and ice cream or sherbet — all for \$7.95. The entrees include chicken and biscuits, roast beef, chicken fried steak and baked

hicture chiefs.

The dining room itself relains the found of the chief chief was the found of the chief chie

Prices: Lunch \$4.25-\$7.95, Dinner \$7.95-\$15.95, Visa, MC, AE, Diner's Club, Discover.

lours: Monday-Thursday 11 a.m. to 10 p.m., Friday-Saturday 11 a.m. to 11 p.m., Sunday, 1-8 p.m.

Value: Not a bad deal. Scafood entrees are more expensive, though well prepared.

Rating: ***
RATING GUIDE

* Average (lots of places with
similar quality)

** Good

*** Excellent

*** Excellent

*** Consistently superb

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• FOR MEN
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FISH & CHIPS DINNER A Charter Cholesterol Free Case 255-2112

Wash scallions, discard root, fine silver and set aside. Fine silver ginger and set aside. Fine silver ginger and set aside. Fine silver ginger and set aside. Pry fish with paper towels. On cutting board, place fish on its side and, with a sharp knife, score skin by with diagonal cuts about 1 inch apart and wan inch deep, entire length of fish, from head to tall. This will ensure even cooking. Turn fish over and score other side in the same manner. The set of the state of the state

Itsh.

In dry and clean saucepot, heat ¼
cup of oil at 375 degrees until almost
smoking. Pour hot oil over scallions
and gingerroot in a thin stream. Add

and gingerious in a trans-soy sauce.

Serve immediately. The IIsh can easily be flaked off with a fork and knife or with chopsticks. Serve will silvers of scallions and gingerroot with some gravy. This dish goes well with hot rice and stir-fried vegeta-bles. Note: only the freshest fish can be prepared in this way. Yield: 4 servings.

SPICY CHICKEN WITH CASHEWS

This spicy hot dish will be wel-comed by diners who like spicy food. The hot sauce with ginger-root, scallions and garlic is adpt-



Elizabeth King of Bloomfield Hills makes Spicy Chicken with Cashews.

ed from the traditional "Yu Hsi-ang" method of cooking, famous in Sichuan. "Yu Hsiang," trans-lated literally, means "fish fra-

grant." This dish, however, is by no means fishy. On the contrary, it is fragrantly spicy and a good "rice-sender," that is, diners gob-

% pound fresh chicken nuggets or 2 boneless chicken breasts (about % pound), with skin and fat removed I large green or red pepper 3 tablespoons corn, vegetable or saf-

Marinade

Marinade
1½ teaspoons sugar
1 teaspoon cornstarch
½ teaspoon baking soda
2 tablespoons soy sauce
1½ tablespoons sessame seed oil
1 tablespoon Worchestershire sauce
1 tablespoon water
2 tablespoon water 2 tablespoons dry sherry, gin or vod-ka, optional

Yu Hising Seasoning
I to 2 tablespoons Hunan chili paste
or any brand of Chlease chili paste
(fiery bof (2 to 3 tablespoons), medium hot (1 to 13 tablespoons), or
mild (4 tablespoons), or
tablespoons
or I scallion with green top, dieed
I tenapoon mineed fresh garlie or 2
large cloves garlie, finely mineed

Before you start: Mix marinade ingredients together in medium bowl. Mix Yu Hsiang seasoning ingredients together in cup or small bowl.

Dowl.

Cut chicken into 4-inch cubes,
Add to marinade ingredients in bowl
and toss to coat well. Set aside, Marnating longer will enhance the flawords of the chicken begins of the chicken.

It is seen to be seen to the seeds and cut
off caps. Cut into 4-inch slices, then
into 4-inch pleeces. Set aside.

Heat skillet or wok on high for as
seconds. Swirt oil into textilet for 30
seconds. Add Yui Hislang, seasoning.

Stir-toss for 15 seconds. Add chicken
and marinade. Stir-toss for 2 to 3
minutes until chicken loses its pink
color.

Add cashews and green pepper.

color.

Add cashews and green pepper.

Blend and cook for 1 minute. Transfer to serving platter.

This dish goes well with rice or noodles, together with a light soun and vegetable.

Variation: Substitute raw shelled peanuts for the cashews.

Yield: 4 servings.

Chef Larry gives recipe

See Larry Janes' column Taste Buds on Page 1B.

POPCORN BALLS

14 cup sugar 14 cup margarine or butter 15 cup light Karo syrup 8 cups pupped popcorn

Heat all ingredients except pop-corn to simmering in a large dutch

oven over medium high heat, stir-ring constantly.

Stir in popcorn. Cook, stirring con-stantly, until popcorn is well coated, about 3 minutes. Cool slightly.

Dip hands into cold water, shape, mixture into eight 2½ inch balls. Place on waxed paper, cool com-pletely. Wrap individually or place in plastic bags and tie. Makes 8 balls.



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