

# Chef Spotlight

Celebrating Chinese New Year  
YEAR 4703 BEGINS ON JANUARY 29

The Chinese New year is celebrated on the first day of the first moon of the lunar calendar. Celebrations last 15 days and offer a time to be thankful, reunite with family, and rekindle friendships.

New Year's Eve dinner is the most important gathering, and the food

served is symbolic of prosperity, health, joy, or luck.

## Ingredients

Serves 50

- 7 7/8 fluid ounces vegetable oil
- 2 7/8 ounces ginger root, minced
- 2 7/8 ounces minced garlic, minced
- 6 2/3 pounds flank steaks cut into strips
- 6 1/16 pounds chicken strips, raw and unbreaded
- 6 2/3 cups green onions, 1-inch lengths
- 3 1/2 pounds green peppers, julienned
- 3 1/2 pounds red peppers, julienned
- 12 1/16 ounces canned water chestnuts, sliced and drained
- 3 1/3 pounds fresh green beans, sliced on a bias
- 3 1/3 pounds sugar snap peas, cleaned and sliced
- 3 1/3 pounds broccoli cut into 1" pieces
- 2 1/16 quarts mushrooms, quartered
- 1 1/16 ounces chicken base
- 4 tablespoons soy sauce
- 6 1/16 ounces cornstarch
- 3/8 tablespoon cayenne pepper
- 16 2/3 ounces cashew, toasted
- 2 1/16 ounces pimiento, chopped

For The Rice:

- 3 1/2 pounds converted rice
- 4 1/8 quarts boiling water
- 2 1/16 tablespoons salt
- 2 1/16 tablespoons margarine or vegetable oil



## Szechwan Chicken, Beef and Vegetable Stir-Fry

Heat oil in steam-jacketed kettle. Add ginger and garlic and cook until translucent. Remove garlic and discard.

Add chicken to hot oil. Stir fry at 165 degrees. Add onion and pepper to chicken. Stir-fry 1-2 minutes.

Drain mushrooms and water chestnuts. Reserve the mushroom liquid. Add mushrooms and water chestnuts to chicken-vegetable mixture. Stir-fry until hot, about 1-2 minutes. Reserve for later step but keep hot (above 140 degrees).

Combine liquids, chicken base, cornstarch, and pepper. Mix until smooth. Cook sauce until thickened and clear.

Stir chicken mixture (reserved from earlier step), cashews, and pimiento into sauce.

Cook rice. Serve 6 oz chicken over 4 oz rice.

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