



**COOKING CLASSES**  
AT SUR LA TABLE

# **CHINESE RESTAURANT FAVORITES**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

## Proteins

- 8 ounces Chinese BBQ pork (cha siu)

## Produce

- 1 yellow onion
- 4 large carrot
- 4 inches fresh ginger root
- 5 garlic cloves
- 1 head Napa cabbage
- 3 stalks of celery
- 1/2 cup dried shiitake mushrooms
- 1 bunch green onions

## Dairy/Refrigerated

- 3 large eggs
- 1 package eggroll wrappers

## Frozen

- 1 cup frozen peas

## Pantry Items

- About 4 cups Vegetable oil
- 4 TBSP soy sauce
- 2 TBSP rice vinegar
- Granulated sugar
- 2 tsp toasted sesame oil
- 1 TBSP oyster sauce

## Dry/Canned Goods

- 2 cups cooked rice (store-bought from a package, or cooked at home)
- Pinch white pepper, substitute black pepper if needed
- Plum sauce for dipping eggrolls

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Chef knife
- Cutting board

## Hand Tools/Gadgets

- Measuring cups and spoons
- Liquid measuring cup
- Vegetable peeler, optional
- Microplane grater
- Wooden spoon
- Mixing bowls, various sizes
- Pastry brush
- Whisk
- Digital thermometer, deep-frying thermometer, or candy thermometer
- Heat-safe tongs or spider

## Cookware

- Large saute pan or wok
- Large saucepan or Dutch oven

## Bakeware

- Wire cooling rack
- Rimmed baking sheet

## Tabletop

- Serving pieces

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients before class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### **BBQ Pork Fried Rice**

1. Cook and chill 2 cups rice, or purchase cooked rice and chill overnight.

### **All Recipes**

1. Wash and dry produce

## BBQ PORK FRIED RICE

*Yield: 4 servings*

The secret is to pre-cook the rice and refrigerate it until cold. It's a great way to use up any leftover rice from the day before.

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*2 tablespoons vegetable oil, divided*  
*2 large eggs, lightly beaten*  
*1/2 yellow onion, finely diced*  
*1 large carrot, finely diced*  
*1 tablespoon minced fresh ginger*  
*1 clove garlic, minced*  
*8 ounces Chinese BBQ pork (cha siu) diced into 1/2-inch pieces*  
*1 cup frozen peas, thawed*  
*2 cups cooked rice, cold*  
*2 tablespoons soy sauce, plus more to taste*  
*2 tablespoons rice vinegar*  
*1 teaspoon granulated sugar*  
*1 teaspoon toasted sesame oil*

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1. Add 1 tablespoon oil to a wok or large sauté pan set over medium-high heat. Once oil and pan are hot, add eggs and cook, stirring gently until just set, 30 to 60 seconds. Transfer to a small bowl and set aside. Wipe wok clean.
2. Pour remaining 1 tablespoon oil into wok and heat over medium-high heat. Once oil and pan are hot, add diced onion and carrot; stir-fry until the onions are just tender and the carrots are tender-crisp, 2 to 3 minutes. Add ginger and garlic and cook until fragrant, about 1 minute. Add the BBQ pork, peas, rice, soy sauce, vinegar, and sugar to the wok, stir to combine and cook until the liquid is absorbed, about 30 seconds. Fold in the cooked eggs.
3. Remove from the heat and stir in sesame oil. Taste and adjust seasoning with soy sauce. Serve immediately.

## CLASSIC FRIED EGGROLLS

*Yield: 20 eggrolls*

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*2 tablespoons soy sauce  
1 tablespoon oyster sauce  
2 tablespoons granulated sugar  
1 teaspoon toasted sesame oil  
1/8 teaspoon white pepper  
1 tablespoon Shaoxing rice wine  
3 tablespoons vegetable oil  
2 tablespoons minced fresh ginger  
1 head Napa cabbage, cored and shredded  
3 large carrots, shredded  
3 stalks celery, thinly sliced  
1/2 cup dried shitake mushrooms, rehydrated and thinly sliced  
1 tablespoon minced garlic  
1/2 cup finely sliced green onion  
Sea salt  
1 egg, beaten, for egg wash  
1 package egg roll wrappers  
Vegetable oil, for deep-frying  
Plum sauce, for serving*

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1. To a small bowl, add soy sauce, oyster sauce, sugar, sesame oil, white pepper, and rice wine; whisk until well combined and set aside.

2. **To prepare filling:** Heat vegetable oil in a wok or large sauté pan over high heat. When oil is shimmering, add ginger, cabbage, carrots, celery, and mushrooms; stir-fry until vegetables begin to soften, about 4 minutes. Add the soy mixture and toss to coat. Add garlic and green onions and cook until aromatic, about 2 minutes. Taste and adjust seasoning with salt, transfer filling to a bowl, and set aside to cool. Once filling is cool, thoroughly drain any accumulated liquid.

3. **To assemble eggrolls:** Place one wrapper on a work surface with one corner pointed toward you, like a diamond. Keep the remaining wrappers covered with a clean damp kitchen towel. Brush the edges of the wrapper lightly with egg wash. Place 2 tablespoons of filling just below the center horizontal line of the wrapper. Wrap the bottom corner over the filling and tightly roll the bottom half of the wrapper over the filling. Fold the left corner tightly over the rolled filling, then follow with the right corner. Continue rolling upwards tightly to completely enclose the filling. Transfer assembled roll, seam side down, to a parchment-lined rimmed baking sheet and cover with a clean kitchen towel. Continue assembling eggrolls, keeping

them covered until ready to fry.

4. Heat about 3 inches of oil in a large heavy saucepan until a deep-fry thermometer registers 350°F. Place wire rack over a rimmed baking sheet.

5. Working in batches, carefully add the egg rolls to the hot oil. (Be careful not to overcrowd the pan to keep the rolls from sticking together.) Fry until crispy and golden brown, about 3 minutes, turning halfway through.

6. Remove egg rolls from oil with a slotted spoon or spider, draining any excess oil. Place onto the wire rack to drain. Repeat with remaining rolls. Transfer to a serving platter and serve with plum sauce on the side.