

## Recipes from Ling Lee Ling Lee's Chinese Cuisine

### Chicken Guy Ding

Chicken, cooked and chopped  
Shrimp (optional)  
Celery, chopped (bite sized pieces)  
Onion, chopped  
Red & green peppers, chopped  
Jicama, chopped (aka: Mexican Potato and Mexican Turnip)

Add all vegetables to a wok or fry pan with oil on high heat. Stir for 5 minutes.

Add:

Sugar  
Chicken soup base  
Salt  
Cooked Chicken  
Shrimp

Add:

¼ cup water, cover and steam for 5 minutes.  
Make a thin mixture of water and potato starch – cook until thickened.  
Serve over steamed rice.

### Pan Fried Dumplings

Filling - Mix together:

Ground pork (raw)  
Bok choy, celery, onions – chopped fine

Take round store bought dumpling wraps and fill with mixture as you would a perogy. Drop into boiling water and cook until they float to the top. Remove and drain. Saute chopped green and red peppers and onion in a fry pan. Add dumplings and stir to mix. Sprinkle with ½ tsp chicken soup base and hot pepper sauce to taste.

Serve with steamed rice.