**Cooking around the World: China**

**Recipes contributed by Jing Liu Danner**

**PEPPER WITH CHICKEN**

1 lb. chicken breast

1 each: red and green bell pepper

1 egg

2 Tbsp. cornstarch

1/2 tsp. chicken bouillon powder

a little minced ginger

1 t. salt

2 T. cooking wine

3 T. oil

Cut chicken breast and shred. Add one egg, 1/4 t. salt, cornstarch and mix. Wash peppers and cut out filaments. Put oil and minced ginger in wok. Fry out flavor. Add chicken breast and stir-fry until chicken all turns white. Add pepper and stir-fry. Add cooking wine, 3/4 tsp. salt, and chicken bouillon powder. Adjust to taste.

**GREEN BEAN STIR FRY**

1 lb. green beans, washed

1 Tbsp. garlic sauce (can substitute minced garlic)

2 Tbsp. oil

1/2 tsp. salt

1/2 tsp. chicken bouillon powder

Put oil and garlic sauce in wok. Fry out flavor. Add washed green beans. Stir-fry until green beans are done. Add salt and chicken bouillon powder. Adjust to taste.

**FRY RICE**

6 cups cooked rice

3 Tbsp. oil

1/2 tsp. salt

1/2 tsp. chicken bouillon powder

2 eggs

2 Tbsp. soy sauce

Put oil and cooked rice in wok. Stir-fry until all rice is loose. Mix in eggs. Stir-fry. Add salt, chicken bouillon powder, and soy sauce. Adjust to taste.