DINNER PARTY & MOVIE NIGHT

TONG TEAM

SOLAR DECATHLON 2011

Y-CONTAINER

DINNER PARTY # 1: CHINESE CUISINE

Cold Dishes

Sliced Cold Cucumber with Garlic and Vinegar

Cold Black Fungus with Garlic and Vinegar

Soup

West Lake Beef Soup

Main Dishes

Stirgried Spicy Chicken with Peanuts and Peppers

Fried Mushroom with Black Peppers

Yangzhou Fried Rice

Drinks

Chrysanthemum Tea

WELCOME TO TONG TEAM

DINNER PARTY # 2: CHINESE CUISINE

Cold Dishes

Sliced Cold potato with Peppers and Vinegar

Cold Celery with Peanuts and Vinegar

Soup

Seaweed and Egg Soup

Main Dishes

Stirgried Chicken with Cola

Stirfried Broccoli with Sausage and Garlic

Fried Dumplings

Drinks

Jasmine Tea

WELCOME TO TONG TEAM

MOVIE NIGHT: CHINESE TEA

Fresh Fruits

Watermelons, Bananas, Oranges

Snacks

Potato Chips

Salted Peanuts

Desserts

Bean Paste Cake

Walnut Cake

Drinks

Jasmine Tea

Chrysanthemum Tea

WELCOME TO TONG TEAM

RECIPES FOR DINNER PARTY # 1

Sliced Cold Cucumber with Garlic and Vinegar

Ingredients: cucumbers, salt, vinegar, garlic, pepper, chili, sugar.

Cut the cucumbers into strips and salt them and then filter the water; Add sugar, vinegar and garlic; Hot the oil and fried the pepper and the chili; Pour the oil on the cucumber strips.

Cold Black Fungus with Garlic and Vinegar

Ingredients: fungus, red peppers, yellow peppers, parsley, salt, vinegar, garlic, sugar, sesame oil.

Put the fungus into water until soft; Heat some water to boiling with pot, put the fungus into the pot and then filter the water; Cut the fungus ,the parsley and the peppers into small pieces, and mince the garlic; Put them all into a container, and add salt, vinegar, sugar, sesame oil.

West Lake Beef Soup

Ingredients: beef, tofu, mushrooms, salt, sesame oil, soy sauce.

Cut the beef into mince; Cut the tofu and mushrooms into small segments; Heat the water and put the beef mince, the tofu and mushroom segments in and boil for a while; Add some seasonings in.

Stirgried Spicy Chicken with Peanuts and Peppers

Ingredients: beef, tofu, mushrooms, salt, sesame oil, soy sauce.

Cut the beef into mince; Cut the tofu and mushrooms into small segments; Heat the water and put the beef mince, the tofu and mushroom segments in and boil for a while; Add some seasonings in.

Fried Mushroom with Black Peppers

Ingredients: mushrooms, pepper, oil, salt, sugar.

Cut the mushrooms into pieces; Heat some oil and fried the mushroom; Add some salt in, filter the water and continue to fried; Add some pepper, sugar.

Yangzhou Fried Rice

Ingredients: cooked rice, sausage, green peas, carrots, eggs, shrimps, garlic, scallions.

In a mixing bowl, beat eggs, milk, salt, and pepper together until well blended; Melt butter in skillet over medium-low heat until hot; pour in egg mixture; Reduce heat. As mixture begins to set on bottom and sides of skillet, lift and fold over with spatula.

WELCOME TO TONG TEAM

RECIPES FOR DINNER PARTY # 2

Sliced Cold potato with Peppers and Vinegar

Ingredients: potato, yellow peppers, salt, vinegar, garlic, sugar, sesame oil.

Cut the potato into shreds; Cut the peppers into strips; Put them all into hot water to boil for a while; Hot the oil and fried the pepper; Pour the oil onto them and add the seasonings.

Cold Celery with Peanuts and Vinegar

Ingredients: celeries, peanuts, carrots, salt, vinegar, garlic, sugar, Sesame oil.

Cut the celeries and the carrots into segments and boil them withhot water and then cold them; Hot the oil and fried the peanuts; Hot the oil and fried the pepper; Mix them all and pour the pepper oil.

Seaweed and Egg Soup

Ingredients: seaweed, eggs, salt, Sesame oil, soy sauce.

Cut the seaweed into small pieces ; Break the egg in a container and add some salt; Heat the water and put the seaweed pieces and egg in to boil for 2minutes. Add some seasonings in.

Stirgried Chicken with Cola

Ingredients: chicken, cocacola, oil, salt, sugar, soy sauce.

Wash the chicken and salt for 10 minutes ; Heat the oil and put the chicken in to fried for a while; Add some cola , water and soy sauce in to boil them together for a while. Add some seasonings.

Stirfried Broccoli with Sausage and Garlic

Ingredients: broccoli, sausage, garlic, pepper, oil, salt, sugar.

Cut the broccoli and sausage into pieces; Cut the garlics into mince; Boil some water and put the broccoil in for 3 minites then filter the water; Heat some oil and fried the garlic mince for a while and then put the broccoli and sausage in; Add some pepper, sugar and salt.

Fried Dumplings

Ingredients: beef, Tofu, mushrooms, salt, Sesame oil, soy sauce.

Cut the beef into mince; Cut the tofu and mushrooms into small segments; Heat the water and put the beef mince, the tofu and mushroom segments in and boil for a while and filter the water; Heat some oil in the pot and fried the dumplings until yellow.

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