

George Hwang, Owner of The Pearl of The Orient, makes a traditional Chinese New Year dish Happy Family. This was featured on WKYC.com on Feb. 21, 2015.

George Hwang's Happy Family

INGREDIENTS:

8 pcs Prawns (size 21-25 shrimp)**	1 1/2 T Dark soy sauce
3oz Baby shrimp (size 70-90)**	3/4 T Sugar
3oz Flank Steak, sliced	1/2 T Salt
3oz Skinless boneless chicken breast	1/2 T White pepper
3oz Scallop (size 30-40)	Separate prepare aside:
3/4 cup Broccoli flowerets	1 T Corn starch mix with 1/4 cup water
1/4 cup Sliced carrots	2 T White cooking wine
1/4 cup Baby corn	1/2 t Fresh ginger minced
1/4 cup Straw mushroom	1/2 t Fresh garlic
1/4 cup Water chestnuts	1/4 cup Scallion diced (white part)
1/4 cup Snow peapod	1 t Sesame oil
Mix and shake well the following:	1/4 cup Soy bean oil
3/4 cup Chicken broth	6 tablespoon of water
1 1/2 T Oyster sauce	1 egg white
1 1/2 T Light soy sauce	

Preparation:

1. Mix and shake well 3/4 cup of chicken broth, oyster sauce, light soy, dark soy, sugar, salt, white pepper, white cooking wine.
2. Mix 1 1/2 tablespoon of corn starch and 1/4 cup of water, set aside. (stir again right before use)
3. Shell prawns but leave shell of tail section on.
4. Pat dry baby shrimp.
5. Marinate prawns and baby shrimp with 1/2 an egg white, pinch of salt and white pepper, 1/4 teaspoon corn starch. Mix well until shrimp are coated with egg white mixture.
6. Marinate scallop same as shrimp.
7. Slice flank steak to 1/4 inch thick, against the grain. Marinate with 1/4 whole egg beaten up, 1 tablespoon water, pinch of salt and pepper, mix vigorously until water soaked into the meat.
8. Then add 1/4 tablespoon corn starch, 2 tablespoon of water and 1/2 tablespoon soybean oil to the meat, mix well.

9. Slice chicken 1/4 inch thick; marinate same as flank steak except adding 4 tablespoons of water.

Cooking procedure:

1. Par boil all vegetables for 5 minutes in hot boiling water till el dente, run thru cold water, strained and set aside.*

2. Heat wok until hot, put 3 tablespoons soy bean oil around wok until the whole wok is coated with oil, sauté prawns, shrimp, scallop, beef and chicken until done, by then, colour of chicken will turn white, beef brown, and shrimp pink. Once the colour of meats turn, stir for one more minute and dish up. Set meat aside, wash wok. (When wok is heated just right, meats will not stick to wok, when wok is too hot, remove from heat and keep stirring)

3. Heat wok until hot, put 2 tablespoons of soy bean oil around wok, add minced ginger, garlic, and scallion, add all vegetables stir fried vigorously, add mixed sauce, (from preparation step 1) add all meats and corn starch water mixture (stir it up before add in), sauté until sauce is thickened, add sesame oil last, dish up and serve.

*NOTE: If frozen stir-fry vegetables are used in this dish, just thaw the vegetables.

**NOTE: Can just use jumbo shrimp (Prawns).

NOTE: Can just use large frying pan, do not have to use wok.