

A little taste of Lam's Restaurant

I have been going through some of my favorite older recipes that met with approval in those Wild In The Kitchen classes we use to present a few years back. Fortunately we had a kitchen installed in the back of the large pharmacy that featured a lot of cooking related items for you to try.

We also had a very nice wine department to compliment your libation needs. I truly miss those days when we would close a bit early at 7 p.m. and then I could introduce you all to some favorite recipes.

Then we started bringing in guest chefs to really teach the classes in a more professional way. I do believe that our great friends Jimmy and Lisa Lam held some classes for us sharing their very wonderful recipes served at Lam's Restaurant.

Guess what? They both showed up at our home last week with an array of their famous dishes for Willi and I to enjoy. We shall miss the Lam's Chinese restaurant but will always be thankful to them and their family for all the phenomenal Oriental cuisine they shared with our community.

Ahhh! But I digress and in their honor may I share a favorite Oriental



MARLOWE

formula that I have enjoyed serving at home.

MARLOWE GOO GAIPAN

- 1 chicken breast skinned and boned**
- 2 tsp cornstarch**
- ½ tsp salt, ¼ tsp fresh ground pepper**
- 6 oz fresh mushrooms (sliced in quarters)**
- 1 green pepper (sliced lengthwise)**
- 1 tbs cornstarch**
- ¼ cup good chicken stock**
- 2 tbs oyster sauce (available in any local oriental section of our markets)**
- 1 or 2 garlic cloves**
- 3 slices of fresh ginger root**

OK now here we go. Don your best Oriental apron and dice the chicken breast after you skin and bone them in about ½ inch squared pieces. Combine the

cornstarch, salt and pepper and a tsp sherry and 1 tsp oil. Now slice mushrooms in quarters.

Mix cornstarch with chicken stock. Mince the garlic and ginger root. Now heat the oil until a chopstick inserted bubbles at the very tip. That will indicate the oil is hot enough. Add the garlic and ginger. Stir fry the mixture. Add the chicken and stir fry another 2 to 3 minutes.

Remove chicken and wipe out your skillet or wok if you have one. Add 2 more tbs oil. Now add the mushrooms and green pepper and stir fry another two minutes. Return the chicken to your wok or skillet and add in the cornstarch and chicken stock mixture.

You are almost home free. So now top your Oriental creation with the toasted almonds slivers. This should serve four hungry people. Might be time to open a nice bottle of Beringer Founders Estate Pinot Noir or how about Edna Valley Central Coast Merlot that I found locally available in our grocery wine shops.

Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.