



Tofu salad

1. Cut 400g of washed tofu into tiles about 1 cm thick.
2. Mix 2 tbsp soy sauce, 2 tbsp honey and 4 crushed garlic cloves. Marinate the tofu in the mixture for 2-3 minutes.
3. Mix **1 tbsp Chinese Spice Mix** with 1 tbsp cornstarch/corn flour and coat with it the drained tofu.
4. Heat 1 tbsp oil in a pan and in it cook the tofu for 30 seconds per side.
5. Serve in your favorite salad.

Sichuan pork

1. Cut 1 kg pork belly into bites.
2. Put them in hot water with 1-2 fresh onions, a piece of ginger and 5-6 garlic cloves and cook for 5 minutes after boiling.
3. Take out the meat and dry well.
4. Heat 1 tbsp to high heat. Add the meat and seal it on all sides till golden brown.
5. Reduce heat to low. Add **1 tbsp Chinese Spice Mix**, mix and add 50g of honey/brown sugar. Stir until the meat is caramelized on all sides.
6. Pour 150 ml soy sauce and 60 ml white/rice wine, stir and cook until the sauce thickens.
7. Add 1 cup of water, cover and cook for 45 minutes on low heat. Stir every 10 minutes and if the sauce becomes very thick add some water.
8. Uncover and if the sauce has not coated the meat well, continue stirring till you get the consistency of runny honey.
9. Serve on top of rice.