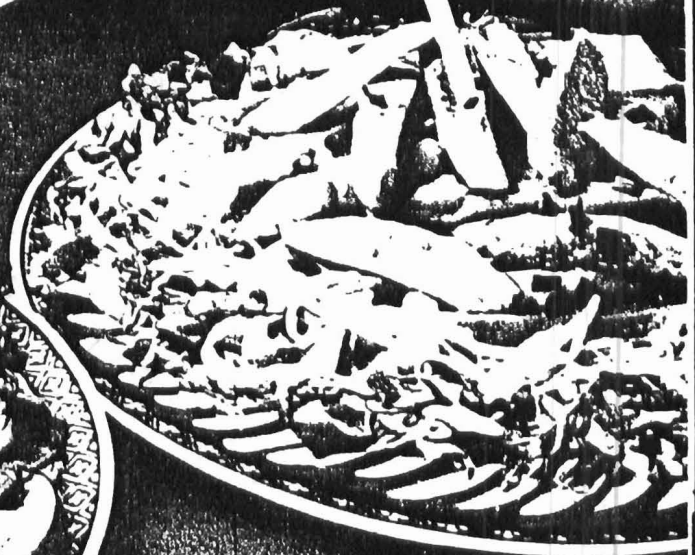


Authentic Chinese taste, and the only hard part is the chopsticks.



Karo® Corn Syrup and Kikkoman® Soy Sauce give you the secret of true Chinese taste. Sauces and marinades so authentic, you'd never guess they're so easy to make. Karo makes them smooth, naturally brewed Kikkoman makes them savory. Together, they make all your Chinese dishes simply delicious.

MARINADE FOR CHINESE SALAD

In large bowl stir together $\frac{1}{2}$ cup corn oil, $\frac{1}{4}$ cup KARO Light or Dark Corn Syrup, $\frac{1}{4}$ cup KIKKOMAN Soy Sauce, 2 Tbsp each of fresh ginger, per. $\frac{1}{4}$ cup thinly sliced green onion and stem, $\frac{1}{4}$ tsp minced garlic, hot and 1 clove garlic, minced.

Chinese Chicken Salad: Add 2 cups cooked thin chicken strips to Marinade. Use to coat. Cover; refrigerate 2 hr. Meanwhile, pour boiling water over $\frac{1}{2}$ lb fresh bean sprouts to cover. Let stand a few sec; drain. Rinse in cold water; drain. In serving dish arrange 5 cups thinly shredded lettuce and $\frac{1}{2}$ cup freshly sliced radishes. Top with bean sprouts. Spoon chicken mixture over sprouts. Eat, serve immediately. Makes 4 to 6 servings.

Chinese Shrimp or Crab Salad: Follow recipe above. Substitute 1 lb cooked shrimp or 1 lb crabmeat, drained, for chicken.

For true Chinese taste, use only Karo and Kikkoman.

And now for the hard part:

SAUCE FOR MANDARIN STIR-FRY

In bowl mix 2 Tbsp corn starch and 1 1/2 cups water until smooth. Stir in $\frac{1}{4}$ tsp KIKKOMAN Soy Sauce, $\frac{1}{4}$ cup KARO Light or Dark Corn Syrup and $\frac{1}{4}$ tsp crushed dried red pepper.

Mandarin Pork and Vegetables: In large skillet or wok heat 2 Tbsp corn oil over medium-high heat. Add 1 lb tenderloin pork, cut in thin strips, and 2 cloves garlic, minced. Stir fry 5 min or until tender. Remove from skillet. Heat 2 Tbsp corn oil. Add 2 cups brocoli flowerets and sliced stems (about $\frac{1}{2}$ lb), 2 onions, cut in thin wedges, and 1 carrot, cut in 2" julienne strips. Stir fry 7 min. Add $\frac{1}{2}$ lb mandarin, sliced. Stir fry 1 min or until vegetables are tender-crisp. Return pork to skillet. Heat Sauce Mix. Stir into skillet. Stirring constantly bring to boil over medium heat and boil 1 min. Serve over rice. Makes 4 to 6 servings.

Mandarin Chicken or Beef and Almonds: Follow recipe above. Omit pork. Use either 1 lb broiled, sliced chicken, cut in thin strips (stir fry 2 to 3 min), or 1 lb tenderloin beef, cut in thin strips (stir fry 1 to 2 min).



Karo & Kikkoman make it simple.

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