



The Secret Recipe For A Festive Chinese New Year To Add Good Fortune To Any Meal

(NAPSA)—Red and gold decorations, dragons and firecrackers all symbolize Chinese New Year, but what would these be without family, friends and, of course, good food? Chinese Pepper Steaks, Crispy Wontons, Chinese-style Red-Cooked Short Ribs and Panko Fried Shrimp are all mouthwatering examples of traditional Chinese New Year fare.

This year's festival begins on February 3rd, ringing in the year 4709, the Year of the Rabbit. This 15-day festival is celebrated in Chinese communities around the world as an opportunity for a fresh start and a chance to show gratitude for life's blessings.

Chinese New Year menus typically include all the symbols of success needed for a bountiful New Year. Noodles for longevity, whole fish for togetherness and abundance, and fried foods symbolizing prosperity are all served at one sumptuous banquet. The traditional colors of bright red and glinting gold accent the plentiful feast. Red, for good luck, is featured in everything from tablecloths to clothing to envelopes, while gold, representing wealth and prosperity, appears in decorations, coins and, most importantly, the golden crust of fried foods.

Restaurateur and cookbook author Chef Lawrence Chu uses Kikkoman Panko Bread Crumbs to add the golden color of good fortune and a satisfying crunch to his Chinese New Year celebrations. "Panko Bread Crumbs add delicate texture, making them perfect for my Panko Fried Shrimp and any dish where you want a crispy outer coating," says Chef Chu. He adds, "I like pan-sautéing panko in oil to create a beautiful golden color, adding a deeper crunch to my dishes."

Panko is a versatile Japanese-style bread crumb that has a unique oblong shape that is larger, fluffier and lighter than



For a step-by-step guide, watch Chef Chu prepare Panko Fried Shrimp at kikkomanusa.com.

ordinary bread crumbs. It is made fresh from specially baked, crustless bread, to give it an airy texture, ensuring that it won't cake or clump. Panko bread crumbs are unseasoned, making them perfect for sweet recipes, too. You can add a crisp topping to everything from French toast to fruit fritters. For a Chinese New Year dessert, try chunks of banana coated in panko, deep-fried and served with honey, or sprinkle a touch of panko on an apple crisp for a satisfying crunchy bite.

For more Chinese New Year entertaining tips and recipes, download Kikkoman's official Chinese New Year Celebration Guide at www.kikkomanusa.com. The guide explains the 15-day celebration, covers Chinese cooking techniques and gives you a bounty of recipes to enjoy and share, including appetizers, small plates and entrées your family is sure to love. "Gung Hay Fat Choy!" means "Wishing You Good Health and Prosperity!" and that's exactly what Kikkoman wishes for you. Here's to a year of good fortune at every meal!

Celebrate Chinese New Year with the *Add Good Fortune to Any Meal* promotion at www.kikkomanusa.com. You can receive \$1-off downloadable coupons and Chinese New Year recipes, and watch a video of Kikkoman's Chef Helen Roberts showing how to make fried rice.

Panko Fried Shrimp

Makes: 4 servings

Cooking Time: 15 to 20 minutes

- 1 pound large shrimp (16 to 20 count), shelled with tail section left on**
- Salt and pepper**
- ½ cup cornstarch, for dredging**
- 2 egg whites, lightly beaten**
- 1½ cups Kikkoman Panko Bread Crumbs**
- 1 quart canola oil**
- 2 or 3 red or green curly-leaf lettuce leaves, rinsed and patted dry**
- ½ cup Kikkoman Thai Style Chili Sauce**

To prepare shrimp, pinch off and discard the sharp point on the tail of each shrimp. Devein the shrimp by cutting along the back curve and removing the vein. To butterfly each shrimp, deepen the cut along the back slit, not cutting all the way through, to open up the shrimp. Flatten shrimp with the palm of your hand or the flat side of a cleaver. When all shrimp have been butterflied, sprinkle inside of shrimp lightly with salt and pepper. Place cornstarch, egg whites and panko in three separate shallow bowls. Pick a shrimp up by the tail; dredge it in cornstarch, then dip in egg whites, and finally coat with panko, pressing shrimp into the panko to coat all sides evenly. Set aside on a plate. Repeat with remaining shrimp. To deep-fry, heat oil in a wok to 325° F. Working in batches, add shrimp, one at a time, to oil in a single layer. Deep-fry until panko turns golden and a crust is formed. Turn shrimp over and fry for about 2 minutes total. Transfer to a paper towel-lined tray to drain. To serve, arrange lettuce leaves on a platter. Place shrimp on top of leaves. Serve with Kikkoman Thai Style Chili Sauce in a small bowl for dipping.

To view Chef Chu's cooking videos, see www.kikkomanusa.com.