

Sample essay on recipe

[Countries](#), [China](#)



Sticky Pork Chops

(Served with Rice and greens)

(Serves three)

Ingredients

Pork cutlets, chopped and trimmed (4)

Sherry wine (1/3) cup

Soya sauce (1 tablespoon)

Chili sauce (2 tablespoons)

Honey (2 tablespoons)

Directions

Over medium heat, heat the frying pan and cook the meat for approximately two minutes until it is well browned on both sides. Remove and settle it aside while keeping it warm. Into the same cooking pan, add wine, the soy sauce, ginger, chili as well as the honey and cook for approximately three minutes. Put the meat back inside and cook each sides for about one minute. Then continue simmering until the sauce thickens well and by then the pork should be cooked through. Remove from the heat and serve it with rice and greens.

This recipe is very important to me for so many reasons. First is easy to prepare. It can save on time because it does not take much time to prepare it. Aside from that, the recipe is quite cheap and does not cost so much, it can be prepared any day, any time within the shortest time as it saves on time too. I love it because I learn to prepare it when I was very young. My distant cousin taught me how to prepare it and with it I remember her. It is

one of my favorite dishes that I never get tired of. I got a chance to teach a friend of mine to prepare it and whenever he cooks it, he calls to tell me how great it is and this makes me very happy and proud of myself. It is one of the best Chinese recipes I would recommend to anyone trying out Chinese dishes.