



PARTY TIP

Skip the rum, and you've got a good virgin option.

Shanghai buck cocktail

SERVES 2 | 10 MINUTES

Put 2 tsp. grated fresh ginger, ½ tsp. aromatic bitters, and 2 tbsp. lime juice into each of 2 tall cocktail glasses. Fill glasses with ice. Add ½ cup light rum and 12 oz. ginger beer, dividing both evenly.

PER SERVING 260 CAL., 0% (0.4 CAL.) FROM FAT; 0.1 G PROTEIN; 0.04 G FAT (0 G SAT.); 28 G CARBO (0.1 G FIBER); 12 MG SODIUM; 0 MG CHOL.

New York steak with clamshell mushrooms

SERVES 6 | 30 MINUTES

Long, slender clamshell mushrooms have a great creamy texture, but if you can't find them, use small cremini or chanterelles.

1 lb. New York strip steak, fat trimmed, sliced diagonally ¼ in. thick

1 tsp. each kosher salt and pepper, divided

2 tbsp. vegetable oil
2 tbsp. butter
8 oz. clamshell mushrooms*,
ends trimmed
1 tbsp. minced garlic
3 tbsp. minced shallots
¼ cup reduced-sodium chicken
broth
Chinese hot mustard
½ cup watercress leaves

1. **Pat** steak dry; sprinkle with ½ tsp. each salt and pepper. Heat oil in a large frying pan over medium-high heat. Cook steak, turning once, until browned but still pink in center, about 3 minutes total. Arrange steak on plates.

2. **Add** butter, mushrooms, garlic, and shallots to pan and cook until starting to brown, about 2 minutes. Add broth and remaining ½ tsp. each salt and pepper. Simmer until most of liquid evaporates, about 3 minutes.

3. **Spoon** mushrooms over steak. Dollop each piece of steak with about ½ tsp. mustard and sprinkle plates with watercress.

*Find clamshell mushrooms in well-stocked grocery stores.

PER SERVING 190 CAL., 57% (109 CAL.) FROM FAT; 16 G PROTEIN; 12 G FAT (4.3 G SAT.); 3.3 G CARBO (0.3 G FIBER); 331 MG SODIUM; 44 MG CHOL.

Chinese long beans with XO sauce

SERVES 6 | 25 MINUTES

1 lb. Chinese long beans*, cut into 4-in. lengths
1 tbsp. vegetable oil
2 tsp. XO sauce*, or prepared oyster sauce plus 1 tsp. Asian chili oil
2 tbsp. hoisin sauce

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Cut the long beans for easy serving, or keep them whole to symbolize longevity.

1. **Bring** a medium pot of water to a boil. Cook beans in water until bright green and tender, about 5 minutes. Drain.

2. **Heat** oil in a wok or large frying pan over high heat. Add beans and cook, stirring frequently, until starting to brown, about 4 minutes. Mix XO sauce and hoisin in a small bowl. Add sauce to beans, stirring to coat, and cook until sauce is fragrant and coats beans, about 3 minutes.

*Find long beans and XO sauce, a dried seafood-based condiment, at Asian grocery stores. *Make ahead:* Up to 1 day, chilled; microwave to rewarm.

PER SERVING 60 CAL., 50% (30 CAL.) FROM FAT; 1.4 G PROTEIN; 3.4 G FAT (0.4 G SAT.); 7.2 G CARBO (2 G FIBER); 145 MG SODIUM; 0.2 MG CHOL.

Billy's vegan egg rolls

SERVES 6 TO 9 (MAKES ABOUT 18) | 1½ HOURS

Billy deep-fries these, but at home it's easier to brush them with oil and bake them until they're crisp.

1 tbsp. pink peppercorns, crushed
1 cup Chinese red rice vinegar* or regular (Japanese-style) rice vinegar
3 tbsp. sugar
⅓ cup ketchup
2 oz. bean threads (mung bean noodles)*
1½ tbsp. toasted sesame oil
1½ tsp. plus 1 tbsp. vegetable oil
1½ qts. thinly sliced cabbage
1 cup shredded carrots
1 cup chopped fresh wood ear* or shiitake mushrooms
1 tsp. kosher salt

½ tsp. pepper
About 18 fresh egg roll wrappers (5 in. square)

1. **Simmer** peppercorns, vinegar, and sugar in a small saucepan over low heat until reduced by half, about 18 minutes. Stir in ketchup, then strain. Chill until ready to use.

2. **Drop** noodles into a bowl of very hot water. Let sit, stirring occasionally, until soft and clear, about 4 minutes. Drain, cut up a bit with scissors, and set aside.

3. **Heat** sesame oil and 1½ tsp. vegetable oil in a large frying

