The Chinese Wu Di Restaurant is ready for opening!
Chinese secrets of cooking

By: Aileen M.

Like I said, the Chinese Wu Di restaurant is ready for business. We talked to the owner of the new restaurant, Mr. Quan Ding. He told us that he was very proud of his grand opening. And that opening this restaurant was his dream. He also said that his business is full of delicious Chinese foods and new, probably never before eaten, recipes made by his cooks.

Mr. Ding is also looking for other cooks who are well experienced in our Chinese cooking habits. If you can really cook come over the day of our grand opening at 10 am. He will accept anyone as long as they know how to cook the two dishes shown below and three of four of their
best Chinese recipes known by heart. He is also looking for young girls or men who would really want to become a waitress or waiter. If you or some one you know wants a job like this one they must talk to Mr. Ding a day after the opening.

Recipes should include traditional Chinese foods like millet, wheat, rice, our new tea, barley, fish and other meats. They will also use all of the five flavors like sour, bitter, sweet, pungent and salty which of course are the five spice powers.

And get this; Quan Ding has China’s most important chefs in his business like Dai Wu, Hong Lin, Kang He, and Li Song. Meals in his restaurant also come with our famous chopsticks that have been around for almost 3,000 years ago now and our most important cooking pot the wok, which is used to cook vegetables like baby corn, spinach, carrots and sour cabbage.

And on the day of the opening the emperor Wu Di, after who the restaurant was named, will be visiting to enjoy a delicious meal.
And the experienced chefs will make plates like the one below and many, many more.

See below for a great recipe.

http://members.tripod.com/chinese_cuisine/vege.html
And here is the recipe to this delicious plate called Fried Rice.

3 cups cooked rice (This is good for using up leftovers)
2 tablespoons of vegetable oil
2 tablespoons of chopped onion
2 eggs, well beaten
1/2 cup cooked ham cut into small cubes (or small shrimp or cubed cooked chicken)
1 tablespoon of soy sauce
Step 1 Heat a frying pan over high heat and add the vegetable oil.
Step 2 Cook the onions for a few seconds.
Step 3 Add the eggs and cook for another few seconds.
Step 4 Add the rice, ham and soy sauce and stir for about 3 minutes.

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So if your wife is tired of cooking every day come on over and try the delicious food of the Wu Di Restaurant, its opening is June 6.

Come soon!