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*Taste of the*  
**AMERICAS**



李錦記  
LEE KUM KEE

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Join us on a culinary journey through the Americas as we celebrate regional cuisines with a flavorful twist. Scan here to visit [www.csa.lkk.com](http://www.csa.lkk.com)





# Shrimp Ceviche Tostadas

**Prep Time:** 5 minutes

**Cook Time:** 1 hour  
(cooked in lime juice)

**Total Time:**  
1 hour 5 minutes

**Serves:**  
6



## Ingredients

- 1 lb. cooked shrimp
- ½ cup lime juice
- 2 roma tomatoes, chopped
- ¼ cup red onion, diced (optional)
- 1 jalapeño pepper, chopped
- ¼ cup chopped cilantro
- **1 tsp. Panda Brand Oyster Flavored Sauce**
- 3 avocados, chopped
- salt & pepper to taste
- 6 tostada shells
- optional, butter lettuce

## Directions

1. Cut the tails off the cooked shrimp and then cut into small pieces. Place in a mixing bowl and add the lime juice, chopped tomatoes, diced onions (optional), chopped jalapeño, cilantro and toss well. Cover and place in the fridge for an hour to chill.
2. When ready to serve, add the **Panda Brand Oyster Flavored Sauce** and the chopped avocados, salt and pepper and then toss again.
3. Spoon the ceviche onto the tostada shells and serve right away while fresh. For a healthier alternative, use butter lettuce leaves in place of tostadas.





# Fish Tacos

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Serves: 5



## Ingredients

- 5 tilapia fillets
- ½ lime, juiced + wedges for garnish
- salt and pepper to taste
- 8-10 corn tortillas
- 1 avocado, chopped
- 2 cups shredded cabbage
- **2 Tbsp. Panda Brand Oyster Flavored Sauce**
- cilantro, for garnish
- optional, serve over a bed of rice if preferred

## Directions

1. Preheat oven to 425° F.
2. Place the tilapia fillets onto a greased baking tray. Squeeze ½ the lime over the fish and then season with salt and pepper.
3. Bake tilapia for 12-15 minutes until opaque and flakey then take out and set aside.
4. Place some pieces of fish down onto the grilled or warmed tortillas.
5. Add a few pieces of avocado, shredded cabbage and a squeeze of lime juice. Top the fish taco off with the **Panda Brand Oyster Flavored Sauce**. Garnish tacos with cilantro and serve. Optional, serve on a bed of rice instead of a tortilla.

### TIP:

*If you don't have tortillas on hand you can serve over a bed of rice.*





# Grilled Skirt Steak with Chimichurri

**Prep Time:** 10 minutes  
+ 1 day for marinade

**Cook Time:**  
8 minutes

**Total Time:** 1 day for  
marinade, 18 minutes for  
making tacos

**Serves:**  
4

## Ingredients

- 1 ½ lb. skirt steak
- 1 Tbsp. olive oil
- ½ Tbsp. sea salt

## Chimichurri sauce

- ¼ cup roughly chopped parsley
- 3 Tbsp. red wine vinegar
- 4 garlic cloves, minced
- 2 Tbsp. ground oregano
- 2 tsp. crushed red pepper
- ½ cup olive oil
- salt and pepper to taste
- **1 Tbsp. Panda Brand Oyster Flavored Sauce**

## Directions

1. Take the skirt steak out and let come to room temperature before grilling.
2. Rub steak with olive oil, then season well with sea salt. Marinate overnight for best results.
3. Using a food processor, make the chimichurri sauce by adding all the listed ingredients, saving the **Panda Brand Oyster Flavored Sauce** to mix in later. Pulse that all up until blended. Place in a container and refrigerate until ready to use.
4. Heat grill to high heat. Grill the steaks without touching for 3-4 minutes, then flip over and cook for another 3-4 minutes.
5. Take out the chimichurri sauce and fold in the **Panda Brand Oyster Flavored Sauce** to add a pop of flavor.
6. Remove steak and let rest for 5-7 minutes. Then slice against the grain and place onto a serving dish. Top off with the fresh chimichurri sauce and serve right away.





# Choripánés

**Prep Time:** 15 minutes

**Cook Time:** 19 minutes

**Total Time:** 34 minutes

**Serves:** 4

## Ingredients

### Chimichurri Sauce

- 2 cups fresh parsley
- 2 cups fresh cilantro
- 1/3 cup olive oil
- 1/4 cup red wine vinegar
- 2 Tbsp. chopped shallot
- 1 Tbsp. oregano
- 1 garlic clove, minced
- 1 tsp. crushed red pepper
- salt and pepper to taste
- 1/2 lime, juiced

### Sandwiches

- 1 lb. Argentinian chorizo sausage
- 2 crusty baguettes
- **1 Tbsp. Panda Brand Oyster Flavored Sauce**



## Directions

1. Make the chimichurri sauce by adding all the sauce ingredients into the food processor. Pulse until blended but slightly chunky. Place in a container and store in the fridge until ready to use.
2. Heat the grill to high heat. Grill the chorizo for about 15 minutes, rolling often until nice and charred. Take off the heat and cut the chorizo lengthwise then place back on the grill to cook for another 2 minutes then remove them.
3. Cut the baguettes long ways then grill them for 2 minutes until lightly crispy and browned.
4. Place grilled chorizo sausages onto the baguettes. Then top with the **Panda Brand Oyster Flavored Sauce** and the fresh chimichurri sauce .





# Bandeja Paisa

**Prep Time:** 20 minutes

**Cook Time:** 40 minutes

**Total Time:** 1 hour

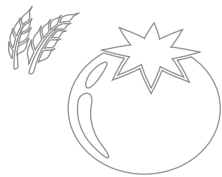
**Serves:** 2

## Ingredients

- 1 can pinto beans
- 1/3 cup **Panda Brand Oyster Flavored Sauce**
- 1 cup powdered beef
- 2 chorizo sausages
- 2 slices of pork belly
- 1 fried egg, sunny side up
- 1 cup cooked white rice
- 1 fried plantain, cut
- (optional) 1/2 avocado, for serving
- 1 cup Hogao (Colombian salsa)
- (optional) lime wedge, for serving

## Directions

1. Heat the pinto beans in a pot and simmer for 10-15 minutes. Place into a bowl and then stir in the **Panda Brand Oyster Flavored Sauce**.
2. Heat the powdered beef in a pot on low for 10 minutes and then cover to stay hot.
3. Grill the chorizo in a pan for 10 minutes until cooked through and crispy. Do the same with the pork belly.
4. Fry the egg sunny side up for 3-5 minutes.
5. Build the plate by adding the cooked white rice, powdered beef, chorizo sausage, pinto beans, fried plantains, egg, pork belly, avocado (optional), hogao and lime. Serve right away while hot.





# Sancocho

**Prep Time:**

10 minutes

**Cook Time:**

60 minutes

**Total Time:**

1 hour 10 minutes

**Serves:**

4

## Ingredients

- 1 lb. beef stew meat, cut into chunks
- salt and pepper to taste
- 1 Tbsp. olive oil
- ½ lb. andouille sausage, cut into thick slices
- 2 Tbsp. sofrito
- 1 Tbsp. minced garlic
- 1 tsp. cumin
- 1 tsp. paprika
- 1 tsp. oregano
- 1 yellow onion, chopped
- 6 cups water
- **2 Tbsp. Panda Brand Oyster Flavored Sauce**
- 1 beef bouillon cube
- 1 potato, cut into cubes
- 1 yucca, cut up
- 2 ears of corn, cut into pieces
- cilantro, for garnish

## Directions

1. Season the beef with salt and pepper on both sides.
2. Heat a dutch oven or large pot with olive oil.
3. Add the beef and brown on all sides, then add in the sausage and do the same.
4. Add in the sofrito, garlic, cumin, paprika and oregano and mix a minute, then add in the chopped onion and cook for another 5 minutes.
5. Pour in the water, **Panda Brand Oyster Flavored Sauce** and a beef bouillon cube and bring to a boil, then turn to low and let cook for 15-20 minutes.
6. Cut up the potato and the yucca, then add that into the pot as well as the corn cob pieces, and simmer for another 20-30 minutes until the potatoes are soft and the broth has thickened. Serve with a piece of cilantro.





# Ropa Vieja

## Prep Time:

30 minutes

## Cook Time:

1 hour 20 minutes

## Total Time:

1 hour 50 minutes

## Serves:

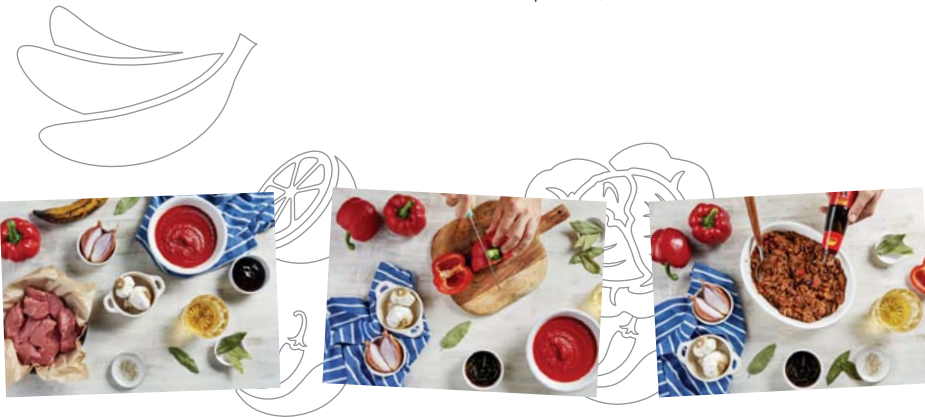
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## Ingredients

- 2 lbs. beef chuck (flank or brisket)
- 2 onions, sliced
- 6 garlic cloves, smashed
- salt to taste
- ½ tsp. black pepper
- ¼ cup vegetable oil
- 1 red bell pepper, julienned
- **2 Tbsp. Panda Brand Oyster Flavored Sauce**
- 8 Tbsp. tomato puree
- ⅓ cup dry white wine
- 2 bay leaves
- 1 tsp. cumin
- ½ tsp. oregano
- (optional) side of white rice and plantains
- (optional) cilantro for topping

## Directions

1. Let beef come to room temperature before cooking (30 minutes or so.)
2. In a pressure cooker or instant pot, place the meat along with 1 sliced onion, 6 smashed garlic cloves, salt and pepper. Add water to cover the beef and cook for 45 minutes after boiling point.
3. After 45 minutes check the tenderness of the beef. If it's not soft enough, cook for another 20 minutes. If it's ready, remove meat from the liquid, then shred up the meat with forks.
4. Chop the red bell pepper, onion and add that to a heated dutch oven with oil. Cook all ingredients for 2 minutes until they soften.
5. Add the **Panda Brand Oyster Flavored Sauce**, 8 Tbsp. tomato puree, ⅓ cup dry white wine, meat broth from the dutch oven along with 2 bay leaves, cumin, oregano, black pepper. Combine together and then add in the shredded beef. Cook for another 15-20 minutes on medium heat until the sauce thickens. Place that into a dish and stir in a little more **Panda Brand Oyster Flavored Sauce**. Keep stirring. Serve with a side of white rice and plantains, and top with cilantro. (optional)





# Carne Guisada

**Prep Time:**

10 minutes

**Cook Time:**

1 hour

**Total Time:**

1 hour 10 minutes

**Serves:**

6

**Ingredients**

- 1 Tbsp. olive oil
- 1 onion, chopped
- 2 cloves garlic
- 1 jalapeño pepper, deseeded and chopped finely
- 2 lbs. chuck beef, sliced thin
- sea salt and pepper to taste
- 3 tomatoes, chopped
- **4 Tbsp. Panda Brand Oyster Flavored Sauce**
- 1 cup beef stock or broth
- 2 medium yellow potatoes, peeled and cubed

**Directions**

1. In a dutch oven or large pot heat the olive oil on medium heat. When the oil has heated, toss in the chopped onions, garlic and chopped jalapeño pepper, and cook for a few minutes until they have softened.
2. Season the sliced up meat with sea salt, then cook until slightly brown, then add in the chopped tomatoes and smash them up a little bit so they release their juices.
3. Add in the **Panda Brand Oyster Flavored Sauce** along with the beef stock and bring to a low simmer.
4. Cover and turn down to low and let simmer for 50 minutes until the beef is tender.
5. Cut up the potatoes, add them to the pot and then cook for another 10 minutes until the potatoes are soft and the sauce has thickened. Season with salt and pepper to taste and then serve while nice and hot.





# Lasaña de Lomo Saltado

Prep Time: 15 minutes

Cook Time: 30 minutes

Total Time: 45 minutes

Serves: 6-8

## Ingredients

- vegetable oil, for frying meat
- salt and pepper
- ½ lb. beef loin, cut into pieces
- 1 onion, diced
- 3 tomatoes, chopped
- 2 Tbsp. chopped parsley
- **3 Tbsp. Panda Brand Oyster Flavored Sauce**
- 2 cups alfredo sauce
- 1 lb. no cook lasagna noodles
- ¾ cup shredded mozzarella cheese



## Directions

1. Preheat oven to 375°F.
2. Heat the vegetable oil in a large skillet.
3. Salt the meat well on both sides and then add to the skillet to fry for 2 minutes.
4. Add the diced onions and sauté 2-3 minutes until the onions soften. Then add the chopped tomatoes and keep sautéing.
5. Next, add the chopped parsley and the **Panda Brand Oyster Flavored Sauce** and keep cooking. Season beef loin mix with salt and pepper. Lower heat, cover and begin to make the lasagna.
6. In a casserole or lasagna oven safe dish, spread some of the alfredo sauce down, then place the no bake lasagna noodles, more alfredo sauce then a few scoops of the beef loin, followed by a few heaps of shredded mozzarella cheese. Continue this preparation 3 more times, until you've reached the top of the dish. Top with more cheese and bake for 25 minutes at 375°F.



# Rocoto Relleno

**Prep Time:** 15 minutes

**Cook Time:** 20 minutes

**Total Time:** 35 minutes

**Serves:** 4

## Ingredients

- 4 rocotos (peruvian red peppers) or large red bell peppers
- olive oil, for cooking
- 1 onion, chopped
- ½ lb. ground beef
- 2 hard-boiled eggs, chopped
- (optional) 1 small can black olives, chopped
- **2 Tbsp. Panda Brand Oyster Flavored Sauce**
- 1 Tbsp. chopped parsley
- ¼ tsp. cumin
- ¼ tsp. oregano
- salt and pepper, to taste
- 6 small yellow potatoes, cut and boiled
- 4 thick slices of cheese
- (optional) 1 bunch chopped parsley for garnish

## Directions

1. Preheat oven to 350°F.
2. Slice the tops off the peppers and hollow out the middle, removing all the seeds. Save the tops for later.
3. Heat a pan with olive oil to medium high heat. When the oil is hot, toss in the chopped onion and let cook down for a few minutes. Add in the ground beef and continue cooking.
4. Add the chopped hard boiled eggs, chopped olives (optional), **Panda Brand Oyster Flavored Sauce**, chopped parsley, cumin, oregano, salt and pepper. Keep cooking for another 5 minutes.
5. Add the pre-chopped and boiled potatoes to the mix and let them cook for another few minutes with the mixture.
6. Scoop mixture into the peppers, filling them almost all the way up. Top each pepper with a thick slice of cheese then bake for 10-12 minutes until cheese is nice and melted and the peppers have softened. Place the pepper lids back on and garnish with fresh chopped parsley. (optional)





# Jamaican Jerk Chicken with Rice & Beans

**Prep Time:** 10 minutes

**Cook Time:** 25 minutes

**Total Time:** 35 minutes

**Serves:** 2

## Ingredients

- 4 skin-on bone-in chicken thighs
- **2 Tbsp. Panda Brand Oyster Flavored Sauce**
- 2 Tbsp. dry jerk spice
- salt and pepper
- 1 Tbsp. oil
- ½ can black beans, drained and rinsed (mix with rice)
- 1 cup cooked white rice, for serving
- 1 Tbsp. fresh chopped parsley for garnish
- 1 lime wedge, for garnish

## Directions

1. Preheat oven to 475°F.
2. In a bowl, place the chicken thighs along with the **Panda Brand Oyster Flavored Sauce**, the dry jerk spice, and salt and pepper. Mix together and marinate for 10 minutes before cooking.
3. Heat cast iron skillet with oil and when hot, add in the chicken thighs. Cook skin side down for 2 minutes. Turn heat down to medium and continue cooking, moving them around. When 10 minutes are up, flip chicken and then place skillet into the oven, and cook for another 10 minutes, until the skin is crispy and the thigh is cooked through.
4. Rinse and dry the beans and then add them into the cooked white rice. Plate the rice and beans, top with the jerk chicken and garnish with fresh parsley and a lime wedge.





# Jamaican Beef Patties

## Prep Time:

40 minutes

## Cook Time:

25 minutes

## Total Time:

1 hour 5 minutes

## Serves:

4-6

## Ingredients

- 1 Tbsp. vegetable oil
- 1 yellow onion, chopped
- 2 garlic cloves, chopped
- 1 lb. ground beef
- 1 tsp. minced habanero pepper
- **2 Tbsp. Panda Brand Oyster Flavored Sauce**
- 1 tsp. curry powder
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1 pinch cayenne pepper
- 1 tsp. smoked paprika
- ¼ tsp. ground thyme
- ¼ cup water
- ¼ cup flour
- 1 beef bouillon cube
- 1 package pie or pastry dough
- 1 egg, beaten
- 2 green onions, chopped for garnish

## Directions

1. Preheat oven to 425°F.
2. Heat skillet to medium heat and add the vegetable oil. When oil is hot, add the chopped onions and cook down for 2-3 minutes. Then add the chopped garlic and cook for another few minutes until they begin to soften.
3. Add in the ground beef, habanero peppers, **Panda Brand Oyster Flavored Sauce** and all the rest of the seasonings. Cook until the beef is fully browned, then try and spoon out some of the liquid.
4. Add the water and let the beef mixture come to a boil, and then add the flour and beef bouillon cube. Mix together well and then let sit off the heat and cool for 30 minutes before you make the patties.
5. Roll out the dough out on a surface with some flour and then cut them into circles. Fill half the sides with the beef filling, leaving room around the edges. Brush egg wash around the edges, and then fold over and gently press the ends together. Then take a fork and crimp the edges. Poke holes in the top and make as many as you can. Brush the tops of them with egg wash and place in the oven to bake for 25 minutes. Garnish with chopped green onions.



# The Invention of Oyster Sauce



Oyster Sauce is a hugely versatile condiment created by accident.

Lee Kum Sheung, founder of Lee Kum Kee, was a farmer from Qibao, Xinhui of Guangdong Province. He later moved to Nanshui, Zhuhai where he ran a tea stall that sold cooked oysters.

One day, Lee was cooking oysters as usual, but he lost track of time and left them to simmer until he smelt a strong aroma. Lifting the lid of the pot, he was delighted to find the normally clear oyster soup had turned into a thick, brownish sauce with an astonishingly delicious taste. Soon he started selling his newly-invented seasoning which turned out to be a hit with the locals.

Lee Kum Kee was thus founded in 1888. Over the past 131 years, the secret recipe of Lee Kum Sheung's oyster sauce has been passed down from generation to generation of the Lee family, who hold the key to the authentic heritage of oyster sauce while crafting the most refreshing and delicate flavor for the gourmet world.



Choosing the best brand!

A good-quality oyster flavored sauce should be rich but not fishy. It should have a smoky oyster flavor and aroma, and a seafood umami resulting from the natural reduction process.

- ☞ Rich & smoky oyster flavor & aroma
- ☞ No fishy taste or smell
- ☞ Glossy & dark brown
- ☞ Thick & smooth, not lumpy



# Oyster Sauce Applications-The Basics

Since its early stage of development, oyster sauce has been widely popular with Cantonese chefs as a traditional umami rich condiment. The gravy for abalone, as an exemplary case, is made exclusively with Lee Kum Kee Oyster Sauces for the signature taste. Lee Kum Kee Oyster Sauces first became popular amongst Cantonese consumers and are passed down from generation to generation of Cantonese chef by word of mouth as the secret to local cuisine.

Till now, the applications of oyster sauce are no longer restricted to Cantonese cuisine. Be it the well-balanced Shangdong cuisine, the spicy hot Sichuanese cuisine, or the seafood and red stewing-dominated Jiangsu and Zhejiang cuisine, oyster sauce plays a part in enhancing the

flavors without hampering the authenticity of taste. Lee Kum Kee Oyster Sauces, in particular, are widely applicable in different types of cooking. It brings out the umami flavor in the best delicacies while adding texture and flavor to everyday dishes, which makes it a condiment of choice indispensable for both professional and home kitchens.

Without doubt, Lee Kum Kee Oyster Sauces have evolved as the secret to not only Cantonese cooking but all of the eight Chinese regional cuisines.

Lee Kum Kee Oyster Sauces are well known for its magic of "bringing out the umami taste in flavorful foods" while "adding flavor to bland ingredients", serving as a versatile condiment ideal for umami-inducing, flavor enhancement, color enriching, brightness-adding and sauce-retaining for different cuisines.



## Telling the Quality of Oyster Sauce



There are numerous types of oyster sauce on the market, and careful inspection is essential to distinguish high quality products.



Lee Kum Kee Oyster Sauce		Low Quality Oyster Sauce
With a velvety, evenly smooth texture.	TEXTURE	Lacking smoothness in texture; becoming watery upon heating and water separated when chilled. Unevenly thick with visible impurities.
Dark brown colored with brightness.	COLOR	Stark dark with little brightness, or even unevenly colored.
Carrying strong umami and luscious taste of oysters. With delicate and mellow flavors enhanced by a lingering aftertaste.	TASTE	No oyster flavor but fishiness or the flavor of hydrolyzed protein; bringing a stinging sensation in throat.
Featured by a rich aroma of oysters.	AROMA	Lacking (or with little) aroma of fresh oysters; or even carrying a pungent smell or fishiness.

## Color Enriching

For its mellow and rich texture, Lee Kum Kee Oyster Sauces have always been the perfect match for all types of cooking at the convenience of chefs and home cooks worldwide.

Compatible with all cooking methods and cuisines and an indispensable condiment in both professional and home kitchens. Lee Kum Kee Oyster Sauces excel in adding luscious colors to your food.



## Sauce Retaining

The velvety, evenly smooth Lee Kum Kee Oyster Sauces do not only enrich colors of the food but also enhance the sauce-retaining nature of your dishes.

With the help of Lee Kum Kee Oyster Sauces, you will find your food nicely folded and well soaked with the dressing/sauce while tasting better than ever.

## Umami-Inducing

Lee Kum Kee Oyster Sauces use only the finest oysters for extracting the "oyster extract", the main ingredient that gives the delectable and refreshing taste to the hugely popular condiment.

Useful as a dip, marinade or seasoning in stews, stir-fries, red stews, cold dishes or thickenings, Lee Kum Kee Oyster Sauces delicately bring out the umami taste in all kinds of raw ingredients.

Be it the best delicacies like abalone and shark fin, or daily staples like seasonal vegetables, bean curd and mushrooms, Lee Kum Kee Oyster Sauces will never disappoint you as every drop is in itself a heavenly treat from the ocean.



## Flavor Enhancement

The delectable rich Lee Kum Kee Oyster Sauces are the perfect match for all types of cooking.

The magic of bringing out the umami taste in flavorful foods while adding flavor to bland ingredients makes them great flavor enhancers for expanding the flavor spectrum, while retaining the natural, original taste of individual ingredients.

