

Sandy Point 2022-2023

Made With Love



Multicultural Cookbook

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Dutch Apple Pancakes

Recipe provided by Adriana van der Roest's Family

- **Prep Time** 20 minutes
- **Cook Time** 30 minutes
- **Servings** 2 to 4

Ingredients

- 4 Tbs. (1/2 stick) unsalted butter
- 1 Golden Delicious apple, cored and cut into 1/2-inch slices
- 1/2 tsp. ground cinnamon
- 1 Tbs. granulated sugar
- 2 eggs, at room temperature
- 1/2 cup milk
- 1/2 cup all-purpose flour
- 1/2 tsp. salt
- Confectioners' sugar for dusting



Directions

Preheat an oven to 400°F. Butter a 10-inch ovenproof braiser or fry pan.

In another fry pan over medium heat, melt 2 Tbs. of the butter. Add the apple, cinnamon and granulated sugar and sauté, stirring occasionally, until the apple begins to soften and brown, 5 to 6 minutes. Set aside.

In a bowl, using a whisk, beat the eggs. Add the milk and whisk until blended. Sift the flour and salt into the egg mixture and whisk until just blended. In a small saucepan over medium-low heat, melt the remaining 2 Tbs. butter. Add the butter to the egg mixture and whisk until smooth.

Pour the batter into the prepared pan and arrange the apple slices evenly on top. Bake until the pancake is browned and puffed up, 25 to 30 minutes. Dust with confectioners' sugar and serve immediately.

Serves 2 to 4.

Agua de Horchata (Mexican rice drink)

Recipe provided by Luca Brambila's Family

Ingredients:

1.5 cups of long grain rice
½ -3/4 cup sugar
5 oz evaporated milk
2 cloves
1 Mexican cinnamon stick
8 cups of water
-optional ½ cup of milk
Adjust sugar, cinnamon, and milk to taste

Steps:

Add rice to blender, blend to a coarse powder
Add in about 8 cups of water
Add evaporated milk
Add cinnamon stick
Add cloves
Blend all together on high about 4-5 minutes
~Taste to decide if you would like to add regular milk or more evaporated milk if you would like it a bit thicker in consistency
Pour over strainer into large bowl or pitcher
Add half the amount of sugar, mix, taste, and add more sugar if desired
Pour over ice into glass and sprinkle some cinnamon on top enjoy!

Filipino Spring Rolls (Lumpiang Shanghai)

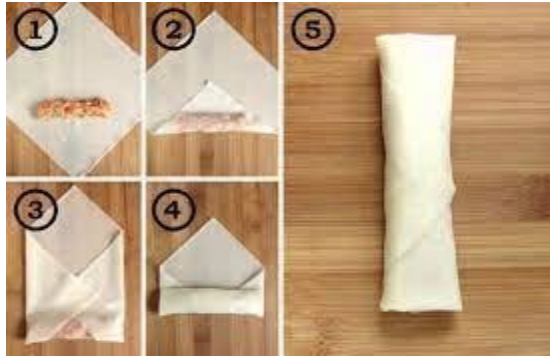
Recipe provided by AJ Brooks' Family

INGREDIENTS

- 2 flax eggs (2 tablespoons flaxseed meal + 6 tablespoons water)
- 1/2 cup onion, roughly chopped
- 1 large carrot, roughly chopped
- 4 cloves fresh garlic
- 1 lb of ground meat of choice (impossible, beef, pork, chicken, turkey)
- 3 tablespoons oyster sauce (or soy sauce or tamari)
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- Lumpia or spring roll wrappers * (ours were 5 1/2-inch squares; see notes)
- Oil, for frying
- Serve with Sawsawan (dipping sauces) of choice such as sweet chili, sweet and sour, banana ketchup

INSTRUCTIONS

1. If your wrappers are frozen, thaw them according to the package directions, or the night before.
2. Prepare the flax egg by mixing together the flaxseed meal and water in a small bowl and setting it aside for 15 minutes to thicken.
3. In the bowl of a large food processor, add in the water chestnuts, green onions, carrot, nori and fresh garlic. Process until everything is very finely chopped and uniform in consistency.
4. Transfer this mixture to a large bowl along with the vegan ground beef, soy sauce, salt and pepper, along with the prepared flax egg. Mix everything well until evenly combined. Set aside.
5. Prepare your frying oil. Fill your pot with 2-3 inches of oil and heat it to 350 degrees. If you don't have a thermometer, set it over medium-low heat (between 3-4) to start.
6. Fill a small cup with water and keep it handy for later. Carefully peel one sheet of wrapper off of the pile and place it straight down (in a diamond) onto a clean work surface. Place 1 heaping tablespoon of filling towards the bottom of the wrapper (about 2" inches from the bottom tip) and spread it out into a long line (see photos in post). If you have any excess on your fingers you can just wipe it on the inside of the wrapper, so you don't waste it.



1. Fold the bottom over the filling and tightly tuck it under. Roll the lumpia tightly into a long cigar shape. About midway, fold over the left and right side of the wrapper, then continue rolling all the way to the top. Dip your fingers into the cup of water and then use that to wet the ends of the tip of the wrapper (about ½ inch from top). Roll the lumpia over the end and make sure it sticks.
2. Line a large plate or platter with paper towels and set side. This will be used to drain the oil when the lumpia are fried.
3. Test the oil with one lumpia to see if it is hot enough. It should take about 4-5 minutes to become golden brown. If it is a lot faster, then it is too hot. If it is a lot slower, then it is too low.
4. Once the oil is at optimal heat, working in batches, add about 5-8 lumpia to the oil (depending on the size of your pot) and fry the lumpia for 4-5 minutes, or until golden brown. If you are cooking them from frozen, it may take a minute or two longer. Place the lumpia on the paper towel lined plate to drain off excess oil.
5. Serve immediately with dipping sauce of choice. Enjoy!

NOTES

- **Air fryer instructions:** You can air fry these from fresh or frozen, both work and there is no need to precook the filling! Coat the outside of the lumpia with a thin layer of cooking oil and place it in a single layer in the air fryer. Air fry at 360°F for 14 minutes, flipping halfway through. Cool before serving to allow it to crisp up and enjoy!
- The lumpia wrappers that we use are found in the frozen section of our local Asian market. We like to use the wrappers that say “extra crispy” on the package.
- The Impossible Ground Meat can be replaced with ground pork, beef, turkey, or chicken. You can even do half pork/beef as well.

You can keep the lumpia covered in a single layer in the refrigerator with a damp paper towel over top until ready to fry (if you are preparing it the same day) or you can freeze for future use. To freeze it, place all of the lumpia a baking sheet and place that into the freezer until frozen. Once frozen, transfer the lumpia into an airtight container or bag and place back into the freezer until ready to use.

VIETNAMESE EGG ROLLS (Chả Giò)

These Vietnamese egg rolls are crispy, deep fried, snacks made of pork, mung bean thread, jicama, onion, and mushroom. The result is delicious little bites great for party appetizers, casual snacking, or great added to bowls of bún thịt nướng (vermicelli noodles) too!

Recipe provided by Aidan Huynh's Family

PREP: 40 minutes **COOK:** 30 minutes **SERVINGS:** 25 rolls



INGREDIENTS:

- 1 package Menlo brand egg roll wrappers

Filling:

- 1lb ground pork
- 1 medium jicama (about ½ cup)
- 2/3 cup chopped onion
- 1/2 cup bean thread noodle (cut into 1-1.5" threads)
- 1/8 cup wood ear mushrooms (chopped)
- 1 tsp salt
- 1 tsp pepper
- 1 tsp sugar

Wrapping sealer

- 1 egg (beaten) in a small bowl

INSTRUCTIONS:

1. Soak bean threads in hot tap water and mushrooms in 40-second microwaved hot tap water until soft. About 30 minutes.
2. Shred or finely chop onion and squeeze excess moisture out by hand. Add 1/2 tsp salt to jicama, microwave until slightly soft and squeeze excess moisture out by hand.
3. When soft, roughly chop bean thread noodles and mushrooms.
4. Add bean thread, mushrooms, onion, salt, pepper, and sugar into a large mixing bowl and mix thoroughly. Add pork and mix well. Add jicama last and mix well.

5. Cook and taste the filling: put 1/2 tsp of the mixture on a small plate and microwave it for a few seconds until its fully cooked. Taste it and adjust with salt, pepper, or any other adjustments to your liking.
6. Wrap the egg rolls (see photos for technique)
7. Fry at 325 °F until golden brown and fully cooked inside. About 12-16 minutes per batch.

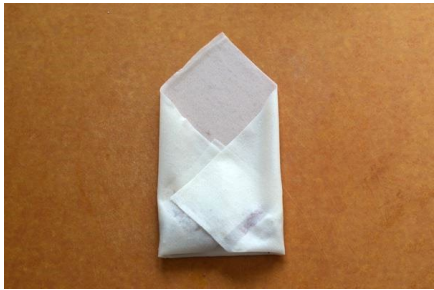
WRAPPING TECHNIQUE:



1. Take a wrapper and place it so one corner points to you (so you're looking at a diamond shape). Fold the bottom corner up 2/3 of the way towards the top
2. Place the meat mixture across the bottom leaving a 1/4" gap between the meat and the bottom edge of the wrapper. The filling should not go over the edges where we have folded up the triangle shape. This ensures a double wall of

wrapper so the filling does not leak out into the fry oil and burn.

3. Fold the left corner over about 2/3 of the way, repeat on the right.



4. Roll up and keep it tight as you roll your first layer, closing off the filling. This first revolution determines how tight the roll will be.

5. As you reach the top, put a dab of your egg mixture at the top corner of the wrapper and finish rolling. This will seal the roll.



Fresh Vietnamese Pork and Shrimp Spring Rolls (Goi Cuon)

Recipe provided by Vincent Cao's Family

Ingredients

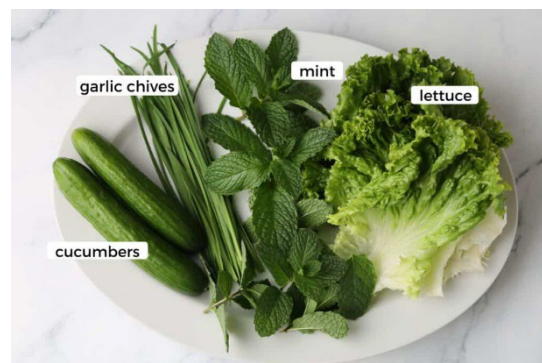
- 1/2-pound pork (loin, shoulder, and/or belly)
- 1 teaspoon sugar
- 1 pinch salt
- 1/2-pound shrimp, peeled and deveined
- 2 stalks lemongrass, crushed (optional)
- 4 ounces rice vermicelli
- 1 package (12 ounces) 8 1/2-inch rice paper wrappers
- 6 leaves lettuce, iceberg or romaine, torn in half
- 1 cup carrots cut into matchsticks
- 1 cup cucumbers cut into matchsticks
- 1 handful Fresh mint
- 1 handful Fresh Thai basil



- 1 handful Fresh cilantro
- 1 handful Garlic chives

Pork – Pork belly is preferred as the extra fat delivers *extra flavor*, plus this cut of meat won't dry out as much after cooking. If you prefer lower fat, use pork shoulder.

Shrimp – Use 20/30 size shrimp with the shell on, or larger. Bigger is better in this recipe. **Vermicelli** – Thin Asian rice noodles can be found at most Asian markets. **Rice paper wrapper** – There are a variety of rice paper wrappers out there, but I prefer the Three Ladies- [Ba Co Gai brand](#). It's thin yet sturdy and does not rip easily.



Vegetables & herbs – Lettuce, cucumber and fresh herbs like mint in my opinion are required, but the others are up to you. Other vegetable options include bean sprouts and iceberg lettuce. Optional herbs include cilantro, Thai basil and garlic chives.



Instructions

- 1). Boil the pork in a pot of water with salt for 30-40 minutes. Use the same pot to boil the shrimp for 3 mins, rinse with cold water, peel and devein the shrimp.
- 2). Meanwhile, cook the vermicelli noodles, then drain and rinse with cold water to prevent them from sticking together.
- 3). Cut the shrimp in half lengthwise. When the pork is cool enough, slice into thin pieces. Set aside.
- 4). Fill a large bowl with warm water. Prep your station and set out the rest of your ingredients. Start by soaking the rice paper in a large bowl for a few seconds, then lay it on a cutting board. Layer the roll with shrimp, lettuce, pork, vermicelli, herbs and vegetables. Roll the ingredients tightly and set aside.

Pro Tips

- Don't overload your spring roll with too many ingredients or it'll be too hard to roll and will break open.
- Trim the lettuce, so that you will be using just the soft leaf part and not the harder stalk/rib section of the lettuce.
- Boil the shrimp with the shell on! Keeping the shell when cooking it will help prevent it from shrinking too much.
- When deveining shrimp, use water to help rinse the veins out easier.
- If you're making the rolls ahead of time, to prevent the rice paper from drying out, wrap each roll individually with plastic wrap and refrigerate.
- Spring rolls are best served right away, but can keep overnight, individually wrapped with plastic wrap. To reheat, remove the plastic wrap and microwave, for about 30 to 40 seconds, until just warmed.

Hawaiian Spam Musubi

Recipe provided by Luna Kahinu-Gray's Family



Make your own Musubi mold: First of all, you will need a Musubi mold . You can make your own. First, you will need to get a mini-Spam can (you will need Spam anyway to make the Musubi). If you use the full-size can, cut it down to about half the original height. Clean it out well with soap and water. CAREFULLY cut off the bottom with a utility knife or an exact-o knife, then cover the sharp edges with electrical tape or duct tape (make sure the tape you use is non-lead based).

Ingredients

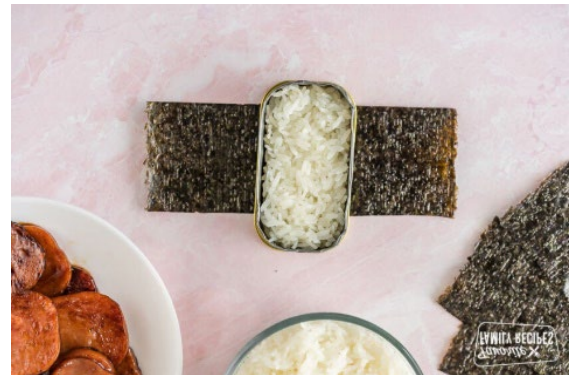
12 ounces Spam

¼ cup oyster sauce

¼ cup soy sauce

½ cup sugar

Nori roasted seaweed used for sushi, cut into halves or thirds (I cut it into thirds to make it go further)



6 cups cooked sushi rice without the vinegar mixture added

Directions

- Slice the SPAM into about 8-10 slices (depending on how thick you like it) and put in a Ziplock bag. Mix oyster sauce, soy sauce, and sugar until sugar is dissolved and add to the bag with the SPAM. Marinate for about 15 minutes.
- Drain off marinade and fry SPAM on each side over medium heat until slightly crispy or until desired doneness. Some people like to glaze the SPAM with the marinade/sauce AFTER frying, either way tastes great!
- Place a strip of nori on a cutting board or clean surface (shiny side down). Place your Musubi mold across the middle of the nori. Add Sushi Rice to the mold, pressing down firmly and evenly so there is about 1-1 ½ inches of rice. Dip the mold and your fingers in water as you go to prevent sticking.
- Next, remove the mold from the rice. Now you will have a nice little block of rice right on the nori. Add some of the cooked SPAM to the top. Wrap up one side of the nori and stick it to the top of the SPAM, then wrap up the other side. Just like you are wrapping a nice little package. Use a little water on your finger to seal if needed. Serve warm.

Filipino Ginataang Bilo-bilo with Langka

Recipe provided by Francheska Bulanan's Family

Ginataang Bilo-bilo is a Filipino snack dish. It is composed of glutinous rice balls (locally known as bilo-bilo), coconut cream, sugar, sago pearls, and ripe jackfruit. Some people consider this as a simplified version of the Ginataang halo-halo.

Ingredients

- 20 pieces glutinous rice balls (Bilo-bilo)
- 20 oz jackfruit ripe, sliced
- 2 cups water
- 2 cups coconut cream
- 3/4 cup granulated white sugar
- 1 1/2 cups tapioca pearls cooked

Instructions

1. Pour the water in a cooking pot. Bring to a boil.
2. Add the coconut cream. Stir and cook until the mixture starts to boil again.
3. Gradually stir-in the sugar.
4. Add the ripe jackfruit. Cover and cook in low heat for 15 minutes.
5. Add-in the bilo-bilo. Continue to cook for another 15 minutes while stirring every 3 minutes.
6. Put-in the sago. Cook for 3 to 5 minutes.
7. Transfer to a serving bowl. Serve.

Recipe taken from Panlasang Pinoy.

Alaskan Native Fry Bread

Recipe provided by Coretta Marie Rogers-Chase's Family

Ingredients

2 + cups vegetable oil

1 cup flour

1 ½ teaspoons baking powder

¼ teaspoon salt

½ cup milk

Directions

Mix all the dry ingredients and then add the milk.

Make small balls (about 1-2 inches) and start patting them out flat.

Heat the oil in a cast iron skillet.

Once the oil is hot, add the fry bread.

Cook until it is golden.

Let rest on paper towel for a few minutes and then enjoy! We use this as the base of Indian tacos or enjoy it with butter and jam. Best reheated in the oven also good with honey and berries. C

This recipe is not unique to our tribe. It is commonly shared among Native Americans as a staple food.

Beef Pulao- Pakistan

Recipe provided by Alizay Kahn's Family

Ingredients

2 cups soaked rice

1 onion

500gm boiled beef with bones

½ cup fried onions

4 to 5 tomatoes

1 cup spring onion

1 teaspoon red chili flakes

Oil as required

Salt to taste

3 to 4 cloves garlic

4 green chilies

1 tablespoon cumin

1 bay leaf

1 tablespoon crushed dry coriander

1 tablespoon fennel seeds

1 teaspoon black pepper corns

Salt to taste

3 whole red chilies

2 star anise

6 cloves

1 tablespoon ginger garlic paste

Oil as required

3 cups beef stock

Method:

In a pressure cooker, add onion, garlic, beef, whole spices, red chilies, crushed coriander, and crushed fennel seeds.

Mix well and allow it to boil for about 10-15 minutes.

Now separate beef and its water in a pan.

Then in a wok heat oil, fry ginger garlic paste for about 2 minutes.

Now add boiled beef, tomatoes, fried onion, red chili flakes, salt, and green chilies. Cook well for about 2 to 3 minutes.

Then add beef stock and rice.

Cover and cook properly for about 15 minutes on a low flame.

Lastly garnish with spring onions and serve hot.

Miswa at Patola Soup – Philippines

Recipe provided by Cam Korionoff's Family

Miswa with patola and ground pork is a hearty and flavorful soup that's delicious on its own or as a side dish. Perfect with steamed rice

Author:

Lalaine Manalo

Ingredients

- 3 medium patola
- 1 tablespoon canola oil
- 1 onion
- 2 cloves garlic
- 1/2-pound ground pork
- 1 tablespoon fish sauce
- 2 cups water
- 2 ounces miswa noodles
- salt and pepper to taste



Instructions

1. Cut off both ends of the patola and discard. Using a vegetable peeler, peel the skin. Slice the peeled gourd crosswise into about 1/4-inch thick.
2. In a wide pan over medium heat, heat oil. Add onions and garlic and cook until softened.
3. Add pork and cook, breaking apart with the back of a spoon, until lightly browned.
4. Add fish sauce and continue to cook, stirring occasionally, for about 1 to 2 minutes.
5. Add water and bring to a boil, skimming any scum that may float on top.
6. Lower heat and cook for about 10 minutes or until pork is tender.
7. Add patola and cook for about 3 to 5 minutes or until tender yet crisp.
8. Add miswa noodles and cook for about 1 to 2 minutes or until softened.
9. Season with salt and pepper to taste. Serve hot.

Nutrition

Calories: 271kcal | Carbohydrates: 20g | Protein: 12g | Fat: 16g | Saturated Fat: 5g | Cholesterol: 41mg | Sodium: 430mg | Potassium: 600mg | Fiber: 2g | Sugar: 5g | Vitamin A: 294IU | Vitamin C: 29mg | Calcium: 47mg | Iron: 1mg

Korean Gimbop

Recipe provided by Bella Malone's Family

Ingredients: (serves 2-3 : 5 rolls)

- 5 sheets of gim for gimbop (seaweed paper)
- 4 cups cooked rice.
- ½ pound beef skirt steak (or tenderloin)
- 1 large carrot, cut into matchsticks
- 5 strips of danmuji yellow pickled radish)
- 1 small bunch of spinach (blanched, rinsed in cold water, and strained)
- 3 eggs
- 1 garlic cloves
- 2 teaspoons soy sauce
- 1 tablespoon plus 1 teaspoon brown (or white) sugar
- 1½ teaspoon kosher salt
- 2½ tablespoons sesame oil
- vegetable oil

Directions

Rice: Place freshly made rice in a large, shallow bowl. Gently mix in ½ teaspoon kosher salt and teaspoons sesame oil over top with a wooden spoon. Let it cool down enough so it's no longer steaming. Cover and set aside.

Spinach: Combine the blanched spinach, ½ teaspoon kosher salt, and 2 teaspoons sesame oil in a bowl. Mix well by hand and put it on a large platter with the sliced yellow pickled radish.

Carrots: Combine the carrot matchsticks with ¼ teaspoon kosher salt. Mix well and let it sweat for 5 to 10 minutes. Heat a pan and add a few drops vegetable oil. Squeeze out excess water from the carrot, then sauté for about 1 minute. Put it on the platter next to the spinach.

Steaks: Trim the fat from the skirt steaks and slice into ¼ inch wide, 3-to-5-inch strips. Put the strips into a bowl. Add 2 teaspoons soy sauce, 1 minced garlic clove, ¼ teaspoon ground black pepper, 1 tablespoon plus 1 teaspoon brown (or white) sugar, and 2 teaspoons sesame oil. Mix well by hand. Set aside and let them marinate while we do the egg strips.

Eggs: 1. Crack 3 eggs in a bowl and add ¼ teaspoon kosher salt. Beat it with fork and remove the stringy chalaza. 2. Drizzle a few drops of oil on a heated 10-to-12-inch non-stick pan. Wipe off the excess with a paper towel so only a thin sheen of oil remains. Turn down the heat to low and pour the egg mixture into the pan. Spread it into a large circle so it fills the pan.

3. When the bottom of the egg is cooked, flip it over with a spatula. Remove from the heat and let it cook slowly in the hot pan for about 5 minutes, with the ultimate goal of keeping the egg as yellow as possible, and not brown. 4. Cut it into ½ inch wide strips. Put it next to the spinach on the platter.

Finish steaks:

1. Heat up a pan over medium high heat and cook the marinated beef, stirring it with a wooden spoon until well cooked.
2. set aside.

Roll gimbap

1. Place a sheet of gim on a bamboo mat with the shiny side down. Evenly spread about ¾ cup of cooked rice over top of it, leaving about 2 inches uncovered on one side of the gim.
2. Place beef, carrot, yellow pickled radish strip, a few egg strips, and spinach in the center of the rice.
3. Use both hands to roll the mat (along with gim and rice) over the fillings, so one edge of the rice and gim reaches the opposite edge. This centers the fillings in the roll, so they'll be nicely in the middle when you slice it.
4. Grab the mat with both hands and and press it tightly as you continue rolling the gimbap. Push out the mat as you roll, so it doesn't get wrapped in the gimbap.
5. Remove the roll from the mat at the end and set the finished roll aside with the seam down, to seal it nicely.
6. Repeat 4 more times with the remaining ingredients.
7. Put some sesame oil on the finished rolls and sprinkle some sesame seeds over top. Cut each roll into ¼ inch bite size pieces with a sharp knife, occasionally wiping it with a wet paper towel or cloth to clean the starch off and to ease cutting.
8. Put it on a plate and serve immediately or pack it in a lunchbox.

Mexican Pozole Rojo (Red Posole)

Recipe provided by Antonio Munoz-Valencia's Family



Ingredients

- 4 ounces dried [guajillo](#) or ancho chiles, or a combination of both
- Salt
- 1 large (108 ounce, 6 lb 12 oz, 3 kg) can white hominy, drained and rinsed
- 3 pounds pork shoulder (preferably with bone), cut into 1 to 1 1/2-inch cubes (can also use pork shanks), make sure to use a cut well marbled with fat
- 8 cloves garlic, 4 cloves roughly chopped, and 4 whole cloves
- 3 bay leaves
- 1 teaspoon ground cumin
- 2 tablespoons dry oregano (Mexican oregano if available)

Garnishes (can prep while pozole is cooking):

- 1/2 small cabbage, thinly sliced
- 1 bunch cilantro, chopped
- 1/2 white onion, chopped
- 2 avocados, chopped
- 4 limes, quartered
- 1 bunch red radishes, sliced thin
- 12 to 24 tostada shells

Method

1. Boil 5 quarts water:

Fill a large 10–12-quart stockpot with 5 quarts of water. Set on heat to bring to a boil while you proceed with the next steps.

2. Heat the chiles, cover with 3 cups hot water:

Remove and discard the stems, seeds, and large veins from the chili pods. Heat a cast iron pan on medium high and heat the chili pods for a couple minutes, until they begin to soften. Do not let them burn.

While the chilies are heating, bring a medium pot with 3 cups of water to a simmer and remove from heat. Once the chiles have softened, add the chiles to the pot hot water and cover. Let the chiles soak in the hot water for 15 to 20 minutes.

3. Brown the pork, add garlic:

Heat a tablespoon or two of olive oil (enough to coat the bottom of the pan) in a large sauté pan on medium high heat. Pat the pork pieces dry with paper towels. Sprinkle them generously with salt.

Working in batches, taking care not to crowd the pan or stir the meat much, brown the meat on all sides.

Right at the end of browning the meat, add 4 cloves of roughly chopped garlic to the pan with the meat, let cook with the meat for about a minute.

4. Add pork and spices to large pot of boiling water:

Once the meat has browned, transfer it to the large stockpot of boiling water. Scrape up any browned bits at the bottom of the pan, and any garlic, and add those to the pot as well. Add the rinsed hominy.

Add bay leaves, cumin, and oregano. When you put the oregano in, smooch together with your hands so that the oregano breaks up more as it goes in. Add a tablespoon of salt. Bring to a simmer, reduce the heat, and cook for 15 minutes.

1. Prepare the red sauce by puréeing in a blender the chilies, 2 1/2 cups or so of their soaking liquid, a teaspoon of salt, and 4 cloves of garlic. (To prevent the blender from creating too much pressure, it's probably best to start with the chiles and garlic and only a cup of the liquid in the blender, and then adding the rest of the liquid.)

Strain the red sauce through a sieve, discarding the tough bits of the sauce.

2. Add red chili sauce to the pot with the pork and hominy:
3. Add another couple teaspoons of salt. Return to a simmer, lower the heat to just high enough to maintain a simmer, partially covered.

4. Cook for 2 to 3 hours until the pork is completely tender:

Skim away excess fat. Taste for seasoning and add more salt to taste (you will likely need more than you expect, perhaps a tablespoon or more.)

The resulting soup should be rather brothy, as you will be adding a lot garnishes. Add more water if necessary.

5. Assemble garnishes:

When getting ready to serve the pozole, you can prep the garnishes (slice the cabbage, chop the cilantro, etc.)

To serve, arrange the garnishes in bowls on the table and serve the pozole soup into bowls. Let your guests pick and choose which garnishes they would like on their pozole.

Serve with tostada shells (or tortilla chips if you can't find tostada shells).

Baba's Yakisoba – Japan

Recipe provided by Lincoln Yamada's Family

Ingredients

1 pack Chuka Soba noodles
3 chicken skinless & boneless thighs - cut into bit sized pieces
2 large carrots - julienned
3 leaves of cabbage - chopped
1 garlic clove - diced
1/4 onion - diced
(you can also add any other vegetable you like!)
2 tsps. vegetable oil
Salt
Pepper
Soy sauce to taste

Steps

1. Boil 1 pack of noodles for two and a half minutes. When noodles are cooked, transfer to a strainer and rinse thoroughly with cold water. Add 1 tsp of vegetable oil to keep noodles from sticking together. Set aside.
2. Heat frying pan on high heat until hot.
3. When frying pan is warm add 1 tsp vegetable oil, diced garlic, and diced onions. Sauté until onions become translucent.
4. Add chicken thighs to the garlic and onions. Season with a pinch of salt and pepper and cook the chicken until it is no longer pink.
5. Once chicken is cooked through, add all of the vegetables. Cook until the vegetables are slightly wilted.
6. Turn down the heat to medium, add the noodles and soy sauce to the chicken and vegetables.
7. Mix until everything is coated in the soy sauce.
8. Serve warm and enjoy with loved ones!

Vietnamese Crab, Shrimp, Pork & Tomato Noodle Soup (Bun Rieu from Scratch)

Recipe provided by Ana Sanders' Family



INGREDIENTS

Pork Broth

3 lbs. pork spare ribs

5 liters water

4 teaspoons sea salt

½ teaspoon ground black pepper

2 tablespoons chicken or mushroom bouillon powder

1 teaspoon MSG (optional)

¼ cup ketchup (annatto oil substitute for the red color and adds sweetness)

1/3 cup shrimp paste (mắm ruốc)

Crab Mixture

1 cup dried salted shrimp (soak in hot water to soften for 10 minutes)

14 oz can minced crab in spices

2 tablespoons vegetable oil

1 tablespoon minced garlic

1 tablespoon minced shallot

4 beaten eggs

Tomato Mixture

5 large ripe tomatoes (cut into wedges)

2 tablespoons vegetable oil

1 tablespoon minced garlic

1 tablespoon minced shallot

Other Ingredients

2 lbs. medium size dried rice noodles (cook per package instructions)

1 lb. fried tofu cubes

Water spinach stems (split stems into thin strips)

Lettuce or cabbage (julienne into thin strips)

Bean sprouts

Limes/lemons (cut into wedges)

Green onions (slice thinly)

INSTRUCTIONS

Pork Stock

1. Clean the bones (optional but recommended): In a large stock pot, add pork bones and water to cover. Cook for 5 minutes or until impurities (foam) float to the top. Place a colander in the sink, drain bones into a colander and rinse thoroughly with cold water.
2. Clean the stock pot thoroughly and return it to the stove. Add water (5 liters) and parboiled bones. Simmer on medium-low heat for one hour.

Crab Mixture

1. Finely chop presoaked dried salted shrimp in a food processor and set aside.
2. Heat oil in a skillet. Add shallots and garlic. Sauté until fragrant (about 20 seconds). Add jarred or canned spiced crab and dried shrimp. Mix until combined then transfer skillet off the heat to prevent cooking the eggs. Add beaten eggs and mix until combined.
3. Turn up the heat on the stock pot to a rolling boil. Slowly pour the crab mixture into the stock pot. We want it to cook quickly so that it stays in one large piece. The mixture will float to the top. Turn the heat down to a low simmer and cook for 10 minutes.

Tomato Mixture

1. In the now empty skillet, heat more vegetable oil and sauté garlic and shallots. Once fragrant and lightly brown, add tomatoes. Stir gently and cook for 2 minutes or until tomatoes have release some of its juices.
2. Push the crab mixture in the stock pot to the side and slowly add the tomato mixture, making sure to not break up the crab mixture.

Season the Stock

1. Now that you have everything in the pot and the flavors had a chance to meld together, season to taste with salt (4 teaspoons), chicken/mushroom bouillon powder (2 tablespoons) and MSG (1 teaspoon).
2. For the ketchup and shrimp paste, add it to a small bowl and ladle in the hot broth from the stockpot to liquefy it first before adding it to the stock pot.
3. Add fried tofu to the stock pot.

Assembly

1. Add a handful of cooked rice noodles to a bowl. Ladle in hot soup from the stock pot. Add pork spare ribs, a piece of the crab mixture and a few pieces of fried tofu.
2. Add in your favorite veggies, a squeeze of lime, and a sprinkle of green onions.
3. Serve with additional shrimp paste on the side.

Korean Jap Chae

Recipe provided by Asa Ryu's Family

Ingredients

4 ounces beef, filet mignon (or pork shoulder), cut into ¼ inch wide and 2 ½ inch long strips
2 large, dried shitake mushrooms, soaked in warm water for 2 to 3 hours, cut into thin strips
2 garlic cloves, minced
1 tablespoon plus 2 teaspoons sugar
2 tablespoons plus 1 teaspoon soy sauce
2 tablespoons toasted sesame oil
1 tablespoon toasted sesame seeds
1 large egg
4 ounces spinach, washed and drained
4 ounces dangmyeon (sweet potato starch noodles)
2 to 3 green onions, cut crosswise into 2 inch long pieces
1 medium onion (1 cup), sliced thinly
4 to 5 white mushrooms, sliced thinly
1 medium carrot (¾ cup), cut into matchsticks
½ red bell pepper, cut into thin strips (optional)
Ground black pepper
Kosher salt
Vegetable oil

Directions

Marinate the beef and mushrooms:

1. Put the beef and shitake mushrooms into a bowl and mix with 1 clove of minced garlic, 1 teaspoon sugar, 1/8 teaspoon ground black pepper, 2 teaspoons soy sauce, and 1 teaspoon of toasted sesame oil. Mix with a wooden spoon or by hand. Cover and keep it in the fridge.

Make the egg garnish (jidán):

1. Crack the egg and separate the egg yolk from the egg white. Remove the white stringy stuff (chalaza) from the yolk. Beat in a pinch of salt with a fork.
2. Add 1 teaspoon of vegetable oil to a heated nonstick pan. Swirl the oil around so it covers the pan, then wipe off the excess heated oil with a kitchen towel so only a thin layer remains on the pan.
3. To keep the jidán as yellow as possible, turn off the heat and pour the egg yolk mixture into the pan. Tilt it around so the mixture spreads thinly. Let it cook using the remaining heat in the pan for about 1 minute. Flip it over and let it sit in the pan for 1 more minute.
4. Let it cool and slice it into thin strips.

Prepare the noodles and vegetables:

1. Bring a large pot of water to a boil. Add the spinach and blanch for 30 seconds to 1 minute, then take it out with a slotted spoon or strainer. Let the water keep boiling to cook the noodles.
2. Rinse the spinach in cold water to stop it from cooking. Squeeze it with your hands to remove any excess water. Cut it a few times and put it into a bowl. Mix with 1 teaspoon soy sauce and 1 teaspoon toasted sesame oil. Put it into a large mixing bowl.
3. Put the noodles into the boiling water, cover and cook for 1 minute. Stir them with a wooden spoon so they don't stick together. Cover and keep cooking for another 7 minutes until the noodles are soft and chewy.
4. Strain and cut them a few times with kitchen scissors. Put the noodles into the large bowl next to the spinach. Add 2 teaspoons toasted sesame oil, 1 teaspoon soy sauce, and 1 teaspoon sugar. Mix well by hand or with a wooden spoon. This process will season the noodles and keep the noodles from sticking together.
5. Heat up a skillet over medium high heat. Add 2 teaspoons vegetable oil with the onion, green onions, and a pinch of salt. Stir-fry about 2 minutes until the onion looks translucent. Transfer to the noodle bowl.
6. Heat up the skillet again and add 2 teaspoons vegetable oil. Add the white mushrooms and a pinch of salt. Stir-fry for 2 minutes until softened and a little juicy. Transfer to the noodle bowl.
7. Heat up the skillet and add 1 teaspoon vegetable oil. Add the carrot and stir-fry for 20 seconds. Add the red bell pepper and stir-fry another 20 seconds. Transfer to the noodle bowl.
8. Heat up the skillet and add 2 teaspoons vegetable oil. Add the beef and mushroom mixture and stir fry for a few minutes until the beef is no longer pink and the mushrooms are softened and shiny. Transfer to the noodle bowl.

Mix and serve:

1. Add 1 minced garlic clove, 1 tablespoon soy sauce, 1 tablespoon sugar, ½ teaspoon ground black pepper, and 2 teaspoons of toasted sesame oil to the mixing bowl full of ingredients. Mix all together by hand.
2. Add the egg garnish and 1 tablespoon sesame seeds. Mix it and transfer it to a large plate and serve.

Tiramisu

Mascarpone Coffee Italian Dessert, It Means "Bring Me Up"

Recipe provided by Leo Blancato's Family

Ingredients:

2 egg yolks (very important to use fresh eggs)

2 tablespoons granulated sugar

few drops of vanilla extract

1 cup mascarpone cheese

$\frac{3}{4}$ cup strong Italian coffee

2 tablespoons Massala (or coffee liqueur)

5 ounces Ladyfingers (Italian cookies)

1 tablespoon cocoa powder

2 tablespoons grated semisweet dark chocolate

- Mix the egg yolks and sugar together in a bowl beating with a wooden spoon until they are creamy. Add the vanilla and fold in the mascarpone cheese. The mixture should be thick and creamy.
- Mix Italian coffee with the liqueur in a bowl. Quickly dip the Ladyfingers in the bowl. They should absorb just enough liquid to flavor them without getting soggy and falling apart.
- Arrange some of the soaked Ladyfingers in the base of a large bowl or 4 individual serving dishes. Cover with a layer of the Mascarpone mixture.
- Continue layering, alternating layers of Ladyfingers and Mascarpone finishing with a top layer of Mascarpone. Sift cocoa powder over the top and sprinkle with grated dark chocolate.
- Chill in the refrigerator for 3-4 hours. The flavors improve if you chill overnight.

Cassava Cake – Philippines

Recipe provided by Kai Visaya's Family

Ingredients:

2 packs (16 oz each) grated cassava, about 4 cups

2/3 stick of butter

1/3 cup of fresh milk

1 can condensed milk

1 can coconut milk

1 tsp of vanilla extract

Preparation:

Mix all the ingredients using only 2/3 can condensed milk. Set aside the remaining 1/3.

Grease pan with baking spray or 1 tbsp of melted butter and pour the cassava mixture

Bake at 350 degrees for 45-50 minutes. You may test readiness using a toothpick.

Once cooked, take out and evenly pour remaining 1/3 can condensed milk over the cake.

Broil at high heat for about 5 to 7 minutes to brown and burn the topping. During the last 3 minutes, constantly check how the topping is turning, ensuring that topping is burnt just enough. Take out from the oven and let cool until the topping settles.

Halo-Halo Dessert from the Philippines

Recipe provided by Cienna Himor's Family

Halo-Halo is a dessert which means things mixed together. And the Halo-Halo recipe is a Filipino dessert which contains shaved ice, evaporated milk, sugar, flan, ice cream, sweet bananas, sweet corn, jackfruit, coconut, jelly/Jello, tapioca, ube halaya (UBE), and sweet beans, rice crispy, and/or nuts (optional)

- 2 cups of shaved ice
- 1 ripe large banana
- 1 cup young, shredded coconut, fresh or bottled
- 1/2 cup sweet corn
- 2 cups evaporated milk
- 1 cup of tapioca
- 1 cup firm gelatin set into a gel and cut into 1/2 inch cubes
- 1 cup ripe jackfruit
- 1 cup cooked sweet yams or (ube halaya)
- 4 scoops of favorite ice cream
- 1/2 cup rice pop

INSTRUCTIONS (MAKES 4)

1. Divide each ingredient into 4 equal parts. Get 4 tall glasses, then place each ingredients layer by layer.
2. Put the one-half cup of shaved ice to each glass.
3. Pour a quarter of evaporated milk over shaved ice to each glass.
4. Put a scoop of ice cream on top
5. Drizzle some nuts or rice crispies on top of the ice cream and add flan.

Recipe provided by Cienna Himor