



# Cumin Lamb Skewers

Bill Lu

Chinese Village

## Ingredients

- 1 lbs Lamb meat
- 2 Tbps. Vegetable oil
- 2 Tbps. Soy sauce
- 2 tsp. Cornstarch
- 2 tsp. Cumin powder
- ½ tsp. Chili powder
- ½ tsp. Salt

## Instructions

1. Combine oil, soy sauce, cornstarch, cumin powder, chili powder, and salt in a bowl to make marinade.
2. Cut lamb into ½ inch cubes and thread onto skewers with thin pieces of fat.
3. Pour marinade over skewers in a ziploc bag and marinate for 30 mins at room temp or overnight in the fridge.
4. Grill skewers on a grilling grate, flipping frequently until brown on all surfaces.
5. Sprinkle cumin powder and chili powder on both sides of skewers, then grill until cooked through.



# Potato Bhaji & Flat Bread

Joe D'Souza

Indian Community

## Potato Bhaji Ingredients

- 2-3 lbs. Potatoes
- ¼ Cup cooking oil
- 3 Cups of finely chopped onion
- 1-2 Tbsp. Finely chopped fresh ginger
- 1-2 Tbsp. Finely chopped garlic
- ½ Tbsp. Finely chopped hot green chillies
- 1 Tbsp. Cumin powder
- 1-½ Tbsp. Coriander powder
- 1 tsp. Red chili powder
- 1 tsp. Turmeric powder
- ½ Cup finely chopped coriander (cilantro) leaves
- ¼ Cup freshly squeezed lime juice
- 1 tsp. Chat powder/Garam Masala

## Flatbread Ingredients

- 5 Cups all-purpose flour
- 1 tsp. Baking powder
- 1 Tbsp. Salt
- ½ Cup vegetable oil or ghee
- 3 Cups warm water
- Extra flour for rolling
- ½ Cup vegetable oil or ghee for frying

## Potato Bhaji Instructions

1. Cut potatoes in 1 inch pieces and boil
2. Heat oil in a saucepan. Cook onions and fresh ingredients for 3 minutes until onions are tender.
3. Add seasoning powders and cook 1 more minute.
4. Add potatoes gradually and coat them with the masala.
5. Sprinkle it with coriander leaves and lemon juice. Add water if potatoes stick. Sprinkle with chat powder and stir off the heat when done.

## Flatbread Instructions

1. Mix dry ingredients with oil/ghee and gradually add warm water to form dough.
2. Knead for 10 minutes, rest for 30 minutes in oiled bowl.
3. Divide into 10-12 balls, roll out to 9" circle, add oil, fold, re-roll to 8" square.
4. Cook in skillet on low heat, flip and oil both sides until ready.
5. Store in dish lined with kitchen cloth.



# Nam Khao

Vithoun Saysopha

Tai Dam & Lao Village

## Salad Ingredients

- 2 Thai Nam sausage
- 1/3 Cup chopped mint
- 1/3 Cup chopped cilantro
- 1/3 Cup chopped Thai basil
- 1/4 Cup roasted unsalted peanuts
- 2 Fresh shallots, thinly sliced (soaked in ice water for 5 minutes)
- 2 Tbsp. Fried shallots
- 2 Spring onions finely sliced
- 3 Thai chilies, finely sliced (optional)
- Lettuce leaves (for wrapping Nam Khao) (optional)

## Salad Dressing Ingredients

- 2 Tbsp. Fish sauce
- 2 Tbsp. Sugar
- 2 Tbsp. Lime juice
- 1 Tbsp. Rice vinegar
- 1 Garlic clove, very finely chopped
- 1 Stem cilantro (no leaves, finely chopped)
- 1 Thai chili, finely sliced
- 1/3 Cup boiling water

## Ingredients

- 2 cups Jasmine rice
- 2 Tbsp. Thai red curry paste
- 1 tsp. minced ginger
- 2 garlic cloves, minced
- 1 shallot, finely chopped
- 2 kaffir lime leaves, very finely chopped
- 2 Tbsp. fish sauce
- 1/2 tsp. white pepper
- 2 tsp. light brown sugar
- 1 egg
- 1 Tbsp. cornstarch
- Canola oil (for deep frying)

## Instructions

1. Cook rice and spread on a sheet pan to cool for 2 hours.
2. Mix other rice ball ingredients with rice and form into 2-inch balls.
3. Fry balls in hot oil for 3-4 minutes each until crisp.
4. Make salad dressing by combining ingredients and cooling.
5. Break up cooled rice balls into a salad bowl and toss with other salad ingredients.
6. Pour dressing over salad and mix well. Enjoy with lettuce.



# Beef Panang Curry

Sao Lee

Thai Village

## Ingredients

- 4 oz Maesri panang curry paste
- 19 oz Coconut cream
- 1.5 lbs Beef (roast-type cut)
- 5 Keffir lime leaves
- 1 Tbsp. Palm sugar
- 2 tsp. Fish sauce
- Half red bell pepper or 3 red chilies (for color)

## Instructions

1. Slice beef, lime leaves, and bell pepper/chilies.
2. Brown beef in a pan with half of the coconut cream.
3. Cook remaining coconut cream in a separate pan until oil separates, reserving 3 Tbsp.
4. Add curry paste to remaining coconut cream and mix until oil separates.
5. Season curry sauce with palm sugar and fish sauce.
6. Add beef mixture to curry and cook for a few minutes.
7. Garnish with remaining lime leaves and coconut cream. Serve with jasmine rice.



# Gomoku Takikomi Gohan

Yoko Tanaka

Japanese Village

## Ingredients

- 3 Cups rice (540 cc)
- 150g Chicken breast meat
- 4 Dried shiitake mushrooms
- $\frac{2}{3}$  Stick (100g) of Burdock
- $\frac{1}{4}$  Stick (50g) of Carrot
- $\frac{1}{3}$  pc Konnyaku
- $\frac{2}{3}$  pc Deep-fried tofu pocket
- 540 cc Soup stock (room temp)
- Dash of salt
- 2 Tbsp. Sake
- 2 Tbsp. Mirin
- 3 Tbsp. Soy sauce

## Preparation & Instructions

1. Soak rice in soup stock for 30 minutes and cook.
2. Soak dried Shiitake mushrooms in water for 30 minutes
3. Dice chicken meat (1 cm cube)
4. Peel Burdock and julienne, then soak for 10 minutes
5. Peel Carrot and cut into matchstick-sized pieces of 2 cm long
6. Slice Konnyaku into thirds, then cut across lengthwise, and matchstick cut. Rub it with a dash of salt. Boil for 1-2 minutes
7. Rinse tofu pocket in hot water, cut in half width, then cut up into thin pieces.
8. Mix all the prepared ingredients and with cooked rice.



# Turon

Bernice Denman

Filipino Village

## Ingredients

- 6 Pieces banana plantains (saba), cut in half lengthwise
- 1 Cup ripe jackfruit, sliced
- 1½ Cups brown sugar
- 12 pcs Lumpia or eggroll wrapper
- 2 Cups cooking oil

## Instructions

1. Coat the banana with sugar.
2. Place the sugar-coated banana on the eggroll wrapper and add a few slices of ripe jackfruit.
3. Roll and seal the edges with water.
4. Heat cooking oil and brown sugar in a frying pan until the sugar floats.
5. Fry the wrapped banana until golden brown.
6. Serve hot as a dessert or snack.



# Bahn Xeo

Ninh Bui &  
Cam-Hang Phan

Vietnamese Village

## Ingredients

- Premix Rice Flour
- Water
- Vegetable Oil
- Pork Belly
- Shrimp (peeled and deveined)
- Mung Bean Sprouts
- Scallion
- Fish Sauce
- Lettuce
- Mint

## Instructions

1. Combine all batter ingredients except scallions in a large bowl for at least 3 hours, or overnight. Add scallions only right before making the crêpes.
2. Steam or soak mung beans in water until soft.
3. Boil pork until cooked through and soft, then slice thinly.
4. Remove shrimp heads and devein shrimp if desired.
5. Wash bean sprouts and veggies.
6. On medium-high heat, add 1-2 teaspoons of oil and some onions. Immediately add a few pieces of pork and shrimp. Sauté, lightly mixing until very lightly browned and fragrant.
7. Pour in some batter and quickly tilt & rotate the pan so the batter is evenly distributed. Add more batter if there wasn't enough to fill the pan. Lower the heat to medium. Add some mung beans, bean sprouts, and cover with a lid for about 3 minutes, or until bean sprouts are slightly cooked.
8. Remove the lid, lower heat to medium-low and wait for the crêpe to become crisp. This takes about 5-7 minutes.
9. Brush on a little oil around the edges if there is not enough batter to pan contact. Fold in half, transfer to a plate and serve immediately with fish sauce, lettuce, and mint.



# Egg Thread Rolls

Chef Yuphadee  
(Nong) Newbern

## Ingredients

- 100g Shrimp, peeled and chopped
- 100g Ground pork
- 4-5 Cloves garlic, minced
- A bunch of cilantro, chopped
- 1 tsp. White pepper
- 1 Tbsp. Shallot, minced
- 1 Tbsp. Fish sauce
- 2 Tbsp. Palm sugar
- 1 Cup ground peanut
- 2-3 Eggs, beaten
- 1 Tbsp. Tapioca flour
- Red chili, sliced

## Instructions

1. Combine chopped shrimp and ground pork.
2. In a pan, sauté garlic, white pepper, cilantro paste, and shallot until golden brown.
3. Add shrimp and pork mixture, and season with fish sauce and palm sugar. Mix in ground peanuts, and turn off the heat.
4. In a non-stick pan over medium heat, pour in beaten eggs to create a thin layer. Cook until set, then remove from the pan.
5. Place meat mixture in the middle of the egg nest, and fold into a square shape. Serve with sliced red chili.





# Loc Lac

Suen Harrison

Cambodian Village

## Ingredients

- 1 lb Beef
- Head of green leaf lettuce
- 2 Medium tomatoes
- 1 Small-medium yellow onion
- 1 Small-medium cucumber
- $\frac{3}{4}$  Clove garlic
- Salt
- Sugar
- Oyster sauce
- MSG
- 1 Lime
- 1-2 Cups rice

## Instructions

1. Rinse and clean the rice. For 1 cup of rice, use 2 cups of water. For 2 cups of rice, use 4 cups of water. Let it come to a boil, stir, cover the rice, and simmer on low for about 5-8 minutes.
2. Finely chop  $\frac{3}{4}$  clove garlic. Wash beef and pat it dry. Cut into thin slices.
3. Heat a frying pan to medium and add a little oil. Place beef and garlic in the frying pan and stir. Add oyster sauce, sugar, and salt to your liking. Stir beef and let it simmer on low for about 5-7 minutes.
4. Wash all vegetables. Cut green leaf lettuce and place it on a plate. Cut cucumber into thin slices with or without skin and place on top of the lettuce. Cut onion into thin slices on top of the cucumber. Cut tomatoes into bite-size thin slices and place on top of onions.
5. Taste the beef and adjust seasoning to your liking. Place beef with or without broth on top of the tomatoes.
6. For the hot sauce, crush Thai chili peppers finely, or use red crushed peppers. Add sugar, salt, and MSG to the bowl. Mix with very hot water and add lime juice to your liking.