

## Southeast Asia Recipes

### Pork Lumpia:

8 lbs	Ground Pork
2 c	Green Onions
4 c	Carrots (julienne)
4 c	Onion (julienne)
8	Eggs
8 tsp	Salt
16	Garlic Cloves (or to taste)
1 c	Parsley (minced)
2 tsp	Ground Black Pepper
200 pcs	Spring Roll Wrapper

### **Procedure:**

1. In a mixing bowl, combine all the ingredients with the pork starting with the onion, carrots, green onions, parsley, salt, ground black pepper, garlic powder, and 1 piece raw egg. Mix well.
2. Wrap about 1 to 1 ½ tablespoons of the mixture in a lumpia wrapper. Do this until all the mixture is consumed.
3. Heat the cooking oil in a deep fryer and deep fry the lumpia for 10 -12 minutes.

### TT Sweet and Sour Sauce:

¼ c	White Vinegar
¼ c	Soy Sauce
¼ c	Ketchup
½ c	Water
2 Tbl	Sugar (or to taste)
	Salt (to taste)
1 Tbl	Cornstarch -- Slurry
2 Tbl	Water – Slurry

### **Procedure:**

1. Mix well and add slurry as needed to desired thickness.

### TT Garlic Vinegar Sauce:

½ c	White Vinegar
3	Cloves of Garlic (crushed)
	Salt and Black Pepper

### **Procedure:**

1. Mix well and adjust to taste.

## Southeast Asia Recipes

### Tom Yum Goong:

3	Chili Peppers (whole)
1 bushel	Cilantro
6 Tbl	Fish Sauce
1 bundle	Lemon Grass
4	Kaffir Lime Leaves
5-6	Limes
3 cans	Mushrooms
2 cans	Bamboo Shoots
1 lbs	Shrimp
3 gal	Water

### **Procedure:**

1. Boil water in a pot. Peel, de-vein the shrimp and set them aside. Cut the lemon grass into medium sized pieces. Use the back of your knife to pound the lemon grass enough to bruise it. (More flavor) Tie the lemon grass into a knot and boil in the water for 5 minutes.
2. Remove the stems from the kaffir lime leaves and add the leafy part to the pot. Halve mushrooms and together with bamboo shoots, add to the pot. Bring to a boil and add the shrimp. Turn off the heat once shrimp is added.
3. Set aside peppers, fish sauce, and lime juice. This will be put into the bowls as we are serving them. Be sure to try all together and adjust to taste.

### Papaya Salad:

25 Tbsp	Lime Juice
15 Tbsp	Brown Sugar
10 Tbsp 2 tsp	Fish Sauce
10 Tbsp	Dried Shrimp (chopped)
20 cloves	Garlic (minced)
75 stalks	Green Beans
5 c	Cilantro
5 stalks	Green Onions (juliennie)
50 pc	Cherry Tomatoes (halved)
3 1 ¼ lbs	Papaya (shredded)
5 pc	Chile Pepper
10 Tbsp	Salted Peanuts (coarsely chopped)

### **Procedure:**

1. Combine lime juice, brown sugar, fish sauce, and shrimp. Set aside and use for sauce.
2. Cook beans in a saucepan with boiling salted water until crisp and shock. Cut into 2-inch pieces.
3. Shred papaya into 6 cups, place in a large bowl. Add cherry tomatoes, cilantro, green onions, chile, and green beans.
4. Pour the sauce over the mix and toss. Garnish with peanuts and serve.

## Southeast Asia Recipes

### Lechon Kawali:

1 ½ lbs	Pork Belly (cut into small pieces)
3 cloves	Garlic
2	Bay Leaves
½ tsp	Salt
½ tsp	Black Pepper

#### **Procedure:**

1. Combine pork belly, garlic, bay leaves, salt and pepper in a skillet; pour enough water to cover. Bring to a boil, reduce heat, and simmer until skin is tender for 35 to 45 minutes. Drain and let sit at room temperature until pork has air-dried.
2. Heat oil in a deep fryer to 350° F (175° C).
3. Fry pork in hot oil until golden brown.

### Baked Tamarind Chicken:

50	Chicken Thighs
5 c	Tamarind Concentrate
5 c	Orange Juice
5 pc	Lime (juiced)
25 cloves	Garlic (chopped)
1 ¼ tsp	Ground Ginger
5 tsp	Kosher Salt
Garnish	Cilantro (chopped)

#### **Procedure:**

1. Combine the tamarind, garlic, ginger, orange juice, lime juice, and salt. Marinate chicken overnight.
2. Thirty minutes before cook time, remove chicken from the marinade and pat dry. Lay the chicken on a rimmed baking sheet and allow to come to room temperature. Preheat the oven to 450° F.
3. Bake for 35-37 minutes or until cooked.
4. In a saucepan, bring the marinade to a boil on high heat. Reduce marinade to a thick sauce, stir occasionally.
5. When the chicken is cooked, brush the sauce over it right before service and serve with topped cilantro.

## Southeast Asia Recipes

### Stuffed Squid:

4	Squid Heads
1 1/2 c	Onions (chopped)
8 oz	Tomatoes (diced)
1 c	Cheese (diced/shredded)
¼ tsp	Coriander
To Taste	Salt and Pepper

### **Procedure:**

1. Mix the onions, tomatoes, cheese, coriander, salt and pepper together.
2. Stuff the squid with filling.
3. Grill the sucker.

### Pancit:

4 (8 oz)	Rice Noodles
20 cloves	Garlic (minced)
1 c	Teriyaki Sauce
8 c	Cabbage (chopped)
4 c	Carrot (sliced)
4 c	Onion (sliced)
4 Tbsp	Soy sauce
1 c	Soy sauce
2 c	Green Onion (chopped for garnish)
	Lemon (slices for garnish)

### **Procedure:**

1. Soak the noodles in warm water for 15-30 minutes.
2. Saute 3 cloves of garlic and add carrots and stir fry until translucent. Add cabbage, onions, 1 tbsp of soy sauce and stir fry until vegetables are tender. Add teriyaki sauce and set aside
3. In a pot, add the noodles with oil and ¼ c of soy sauce. Mix well. Cook until the noodles are tender and thoroughly cooked.
4. Serve with green onions and lemons.

## Southeast Asia Recipes

### Garlic Rice:

30 c	Uncooked Jasmine Rice
15c	Chicken Broth
7 ½ cloves	Garlic (sliced)
	Butter
	Olive Oil

### **Procedure:**

1. In a pot over medium heat, combine the butter and olive oil. Once butter has melted, add garlic and saute.
2. Stir in the rice, cook until the rice slightly browns. (About 4 minutes)
3. In rice pot, combine the chicken broth and browned rice mix.

### KangKong:

10 lbs	KangKong leaves
10 Tbl	Dried Shrimp
1 Tbl 1 tsp	Fermented Shrimp Paste
10	Shallots
10 cloves	Garlic
1 tsp	Sugar

### **Procedure:**

1. Properly clean KangKong leaves.
2. In a food processor, grind the shrimp, fermented shrimp paste, shallots, garlic, and sugar.
3. In a saucepan over medium heat, drizzle oil and saute the shrimp mixture until the dried shrimp has softened.
4. Add the KangKong leaves in and saute until they have reduced in size.

### Pudim de Coco:

9 c	Sugar
18	Eggs
6 Tbl	Flour
6 c	Coconut MILK
1 ½ c	Grated Coconut (garnish)

### **Procedure:**

1. Preheat the oven to 350° F. Slowly heat 3 cup of sugar in a heavy skillet stirring constantly with a woodem spoon until sugar melts and has no lumps. Once caramel is made, remove from the heat and put it in the dessert mold.
2. Beat the eggs with remaining sugar until fluffy. Place flour into a small bowl and add 1/3 c of coconut milk slowly until mixture is smooth.
3. Add the flour mixture to the coconut milk, mix well. Add it to the egg mixture. Pour over the caramelized sugar in the mold.

## Southeast Asia Recipes

4. Start a baine marie and bake for about 40 minutes. Once done, remove from the water immediately and cool for 20 minutes. Once cooled and set, invert it onto a serving dish and chill for 6-8 hours.
5. Serve with the grated coconut sprinkled on top.

### Nastar Cookies: (2 dozen)

3 ½ c	AP Flour
1 tsp	Salt
4 c	Unsalted Butter
1 c	Confectioners' Sugar
7	Egg Yolks
2 tsp	Vanilla Extract
4 c	Pineapple Jam
4	Beaten Egg for Egg Wash

#### **Procedure:**

- 1 Sift flour and salt into a bowl and set aside.
- 2 In a mixer, cream butter and confectioners' sugar on medium speed until light and fluffy. Add the yolks one at a time then add the vanilla until combined.
- 3 Add the flour mixture and mix until fully incorporated.
- 4 Cover the dough and refrigerate for 30 minutes or until firm.
- 5 Preheat the oven to 325° F and get baking sheets with parchment paper or silpats ready.
- 6 Roll the dough into 1-inch balls and place on cookie sheets. Make a deep indent in the center of each dough ball and fill with ½ teaspoon of pineapple filling. Pinch the edges of the dough back around the filling and turn seam side down. Place on sheets 2 inches apart.
- 7 Finish with egg wash and bake for 15-18 minutes while rotating the sheets half way through. Once baked, cool on wire racks.

### Pineapple Jam:

½ can	Pineapple (2c -1c Water)
1c	Water
2c	Sugar
2	Juiced Limes

#### **Procedure:**

- 1 Puree the pineapple and put in a small saucepan with water. Cook over medium heat until pineapple is soft/tender.
- 2 Add the sugar and lime juice and stir to combine. Cook until the mix thickens, about 45-60 minutes.

## Southeast Asia Recipes

### Biko:

4 ½ c	Sweet Rice
10 ½ c	Coconut milk
3 tsp	Vanilla Extract
6 c	Dark Brown Sugar

### **Procedure:**

1. Rinse the sweet rice
2. Place rice in a big pot
3. Add the coconut milk including the vanilla extract
4. Cook it on low heat, while stirring once in a while
5. Once the sweet rice has cooked, add the sugar
6. Mix it until it becomes sticky
7. Garnish with toasted coconut

### Toasted Coconut:

9 c	Coconut Milk
-----	--------------

### **Procedure:**

1. In a pan, bring the 9 cups of coconut milk to a boil on low heat.
2. Wait until it dries while stirring until the coconut milk forms into solid golden brown pieces.
3. Avoid over cooking the toasted pieces by removing it from the oil.

\*Toasted coconut milk should be golden brown – over cooked color is black and has a bitter taste)