

Served family style: (Judi will demo)

chinese chicken lettuce wraps with mango  
mushroom brushetta

(Ryan will demo shrimp and we will both demo pork)

Entree- surf and turf Chinese Barbeque pork with snow peas and ginger with shrimp mango  
ceviche (served in a glass on the dinner plate)

No demo)

dessert:

mango sorbet with blueberry coulis

Chinese Chicken in lettuce cups:

Makes 4 servings.

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"http://www.epicurious.com/rd\_images/printer\_friendly/pf\_ingredients\_lbl.gif" \\*

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**For rice**

1 cup jasmine rice

1 3/4 cups water

1/4 teaspoon salt

**For dressing**

1/2 cup seasoned rice vinegar

1/2 cup vegetable oil

6 tablespoons mayonnaise

1/4 cup soy sauce

1/4 cup finely chopped peeled fresh ginger (from a 2- by 3-inch piece)

2 garlic cloves, chopped

1/2 teaspoon Asian sesame oil

**For wraps**

2 { HYPERLINK "http://www.epicurious.com/recipes/recipe\_views/views/232486" },  
shredded (2 cups)

1/3 cup lime vinaigrette (reserved from preceding recipe)

3/4 lb Boston or Bibb lettuce, leaves separated

1/2 seedless cucumber (usually plastic-wrapped), halved lengthwise, cored, and cut into

1/8-inch-thick matchsticks  
3 scallions, cut into 3-inch-long thin strips  
1 (1-lb) firm-ripe mango, peeled, pitted, and cut into 1/8-inch-thick matchsticks  
1/2 cup chopped fresh cilantro

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**Make rice:**

Wash rice in 3 or 4 changes of cold water in a large bowl until water is clear, then drain well in a large sieve. Bring 1 3/4 cups water and 1/4 teaspoon salt to a boil, then add rice and cook, covered tightly, over low heat until water is absorbed and rice is tender, about 20 minutes. Remove from heat and let stand, covered and undisturbed, 10 minutes. Fluff rice with a fork and transfer to a bowl to cool to warm.

**Make dressing and serve wraps:**

Purée all dressing ingredients in a blender until smooth, about 1 minute.

Toss shredded chicken with lime vinaigrette.

Put chicken and remaining wrap ingredients in bowls on a large platter with ginger dressing on the side.

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Mushroom brushetta with Fontina

## Ingredients

36 1/3-inch-thick baguette slices

2 tablespoons olive oil  
1/3 cup chopped shallots  
2 1/4 cups chopped oyster mushrooms  
2 1/4 cups chopped stemmed shiitake mushrooms (about 6 ounces)  
1 1/4 cups chopped chanterelle mushrooms (about 4 ounces)  
1 garlic clove, minced  
1/4 cup whipping cream  
1 teaspoon minced fresh rosemary  
1/2 teaspoon grated lemon peel

1 cup grated Fontina cheese  
1/2 cup freshly grated Parmesan cheese (about 1 3/4 ounces)

## Preparation

Preheat oven to 375°F. Arrange baguette slices on rimmed baking sheet. Toast in oven until golden, about 9 minutes. Cool. (Can be prepared 2 days ahead. Store in airtight container at room temperature.)

Heat oil in large skillet over medium-high heat. Add shallots; sauté 1 minute. Add all mushrooms; sauté until beginning to brown, about 6 minutes. Stir in garlic; sauté 1 minute. Remove from heat. Stir in cream, rosemary, and lemon peel. Season with salt and pepper. Cool. Mix in both cheeses. (Can be made 2 days ahead. Cover and refrigerate.)

Preheat broiler. Top each toast with about 1 tablespoon mushroom topping. Place on 2 rimmed baking sheets. Working in batches, broil until cheese is melted and begins to brown, watching closely to prevent burning, about 3 minutes. Transfer to serving platter. Serve warm.

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## Spanish point pork-Chinese barbecued boneless pork

*The Gourmet Cookbook* | 2004

Active time: 30 minutes Start to finish: 5 1/2 hours (includes marinating)

Servings: Makes 4 servings.

## Ingredients

1 (1-pound) piece boneless pork butt or shoulder  
1/4 cup hoisin sauce  
1/4 cup soy sauce  
1/4 cup Chinese rice wine or sake  
2 tablespoons honey  
1 tablespoon finely chopped peeled fresh ginger  
1 teaspoon finely chopped garlic  
1/2 teaspoon salt

## Preparation

Cut pork along the grain into long strips 1 1/2 to 2 inches wide. Remove and discard any sinew but do not trim fat. Transfer pork to a large sealable plastic bag. Stir together remaining ingredients in a small bowl until well combined. Add to pork and turn pork to

coat, then squeeze bag to eliminate as much air as possible and seal. Marinate pork, refrigerated, for at least 4 hours.

Put a rack in lower third of oven and preheat oven to 375°F. Fill a 13-by-9-inch roasting pan with 1/2-inch water and place a wire rack across top of pan.

Remove pork from marinade, reserving marinade, and position pork strips 1 inch apart on wire rack. Roast for 15 minutes.

Meanwhile, bring marinade to a boil in a 1-quart saucepan (marinade may look curdled). Remove from heat.

Brush some marinade over pork and roast for 10 minutes more. Generously baste meat with marinade, turn each piece over, and baste again. Roast pork for 20 minutes more, basting 2 or 3 more times with remaining marinade.

Increase oven temperature to 400°F and roast pork until mahogany-colored and caramelized on edges, 10 to 15 minutes more (about 1 hour total roasting time). Transfer to a cutting board and let stand, loosely covered with foil, for 10 minutes. (Its internal temperature will rise 10 to 15 degrees as it stands.) To serve, cut pork across the grain into 1/2-inch-thick slices.

**Cook's notes:**

- If you can't find pork butt or shoulder, you can use pork tenderloin.
- The pork can marinate for up to 24 hours.
- The intensity of the flavor fades when the pork is sliced, so cut it as needed. Keep the remaining unsliced pork wrapped in foil and refrigerated for up to 3 days.
- Any leftover pork can be frozen, tightly wrapped in plastic wrap and placed in a sealable plastic bag, for up to 1 month.

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Shrimp and mango ceviche served with the pork- from Chef Ryan Kelly of Roy's Hawaiian fusion

2-3 13-15 shrimp poached and cut in half

- 1 cup mango puree
- juice of 1 lime
- juice of 1 lemon
- juice of 1 orange
- 1/2 shaved red onion
- 1 julienne red pepper
- 1 julienne gold pepper
- 1 julienne poblano pepper
- 1/2 diced avocado
- 1/2 cup crunchy corn nuts

salt and pepper to taste

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marinate shrimp with all ingredients for 10 -15 minutes strain and reserve liquid use a little to flavor shrimp mixture then sprinkle with corn nuts light salt and pepper either arrange neatly in a row or pile up in a lettuce cup.

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