

Flavors of the World



International Recipe Book



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BIRYANI

RECIPE ORIGIN: INDIAN SUBCONTINENT

INGREDIENTS

CHICKEN MARINADE

18 oz. chicken
3 tbsps. plain yogurt
1 1/4 tbsps. ginger garlic paste
1/2 tsp. salt
1/4 tsp. turmeric
1/2 tsp. chili powder (or paprika)
1/2 tsp. garam masala
1 tbsp. lemon juice

WHOLE SPICES

(Skip if not available)

1 bay leaf
4 green cardamoms
6 cloves
1 in. cinnamon
1 star anise
3/4 tsp. shahi jeera
1 strand mace

OTHER INGREDIENTS

32 oz. basmati rice
2 tbsps. ghee or oil
1 thin sliced large onion
1/4 cup mint leaves
1 green chili
1/4 tsp. garam masala
3 cups water of coconut milk
3/4 tps. salt
2 tbsps. fried onions
1 pinch saffron



RECIPE

1. Marinate chicken by creating slices in chicken and mixing together marinade in bowl. (Cover and place in fridge overnight.)
2. Rinse basmati rice. Soak in fresh water for 30 minutes.
3. Heat oil or ghee in heavy bottom pot or pressure cooker. Place in optional but recommended spices.
4. Add in thinly sliced onions till light brown.
5. Sauté marinated chicken into pot with onion mixture for 5 minutes.
6. Lower temperature. Cover and cook till chicken is fully soft and cooked.
7. Check if chicken is cooked. Then evaporate excess moisture in uncovered pot.
8. Add salt for taste.

BALEADAS

RECIPE ORIGIN: HONDURAS

INGREDIENTS

TORTILLAS

2 cups all-purpose flour
1 cup water
1/2 cup vegetable oil
1 egg
1/2 tsp. salt

FILLING

2 cups refried beans
1 sliced avocado
1/2 cup crumbled queso fresco (fresh white cheese)
1/4 cup crema fresca (fresh cream)



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RECIPE

1. Mix flour, water, vegetable oil, egg, and salt in a large bowl; knead until dough is smooth and no longer sticky.
2. Form the dough into 8 golf-ball-sized balls. Cover and let rest, about 20 minutes.
3. Stretch each ball of dough into a thick tortilla.
4. Heat a large skillet over medium-high heat. Cook each tortilla until browned and lightly puffed, about 1 minute per side.
5. Layer refried beans, avocado, and queso fresco over tortillas. Drizzle crema on top; fold tortillas in half over filling.

CHICKEN STEW

RECIPE ORIGIN: ECUADOR

INGREDIENTS

4 lbs. assorted chicken pieces
2 tsps. ground cumin
2 tsps. ground achiote or annatto (can also use paprika)
2 tbsps. oil
1 onion cut into chunks
6 garlic cloves
1 cup chicken broth
1 cup of naranjilla lulo juice (can be replaced with fresh orange juice as an alternative)
1 lbs. pounded tomatoes
2 bell peppers cut into chunks
1 bunch of parsley leaves
2 tsps. dry oregano
1 orange, juiced (optional)
salt and pepper to taste



RECIPE

1. Rub the chicken pieces with the ground achiote, cumin, salt, and pepper.
2. Blend broth and naranjilla juice with onion, garlic, tomatoes, bell peppers, hot pepper, cilantro, parsley, and oregano into a puree.
3. Brown chicken in heated oil.
4. Pour broth mix over chicken and bring to boil.
5. Reduce heat and cook on low for an hour. You want the chicken to be tender and the sauce to be thick. If chicken reaches desired thickness before sauce is ready, remove chicken and continue cooking sauce for about 10 to 15 minutes.
6. Season to taste. If flavor is bitter, add orange or lemon juice to neutralize flavor.
7. Once sauce is complete, add chicken back to pot and garnish with cilantro and parsley.
8. Serve with arroz amarillo or yellow rice and fried ripe plantains. Can also be served with avocado and a small salad.

SHAKH PLOV

RECIPE ORIGIN: AZERBAIJAN

INGREDIENTS

2 lb. boneless skinless chicken thighs	1/3 cup finely chopped candied lemon or orange (from about 3 slices)
Kosher salt	1 tsp. black caraway (nigella) seeds
Freshly ground black pepper	1 lb. lavash (large pieces)
3/4 cup slivered almonds	
1/2 cup raw shelled pistachios	
1 generous pinch saffron (10–15 strands)	
2 cups white basmati rice	
8 oz. unsalted butter (melted)	
4 large garlic cloves (thinly sliced)	
1 medium yellow onion (chopped)	
2 cups (1 lb.) mixed dried fruit, such as golden raisins, apricots, pitted prunes, and sour cherries, finely chopped	



RECIPE

1. Season chicken with salt and pepper. Poach chicken in a medium pot of simmering water for 8 minutes. Remove chicken and let rest until cool enough to shred into small pieces.
2. In a large heavy-bottom pot under medium heat, add in pistachios and almonds. Toast them for 3 minutes and then set them aside in another bowl.
3. Combine the saffron and $\frac{3}{4}$ cup hot water in a small bowl or pot; set aside.
4. Boil a large pot of water over high heat. Add 3 tbsp. salt; then add in rice. Cook rice for 15 minutes and drain. Salt rice to taste and stir.
5. In a large skillet add 2 tbsp. melted butter over medium-high heat. Add in garlic while stirring frequently. Toast garlic for 2 minutes. Add in onion until it has softened for about 4 minutes. Then add in chicken and $\frac{1}{4}$ cup of saffron water; keep on stove until almost all liquid is evaporated.
6. Combine chicken and rice mixture. Add in rest of saffron water, along with the dried fruit, candied lemon, and black caraway seeds.
7. Preheat the oven to 375°. Brush the bottom and sides of a 12-inch ovenproof pot generously with melted butter.
8. One piece at a time, lay the lavash across a baking sheet; then brush one side very generously with melted butter. Place lavash into pot with buttered side facing the pot and one end touching the center of the pot. Brush the exposed side of the lavash generously with melted butter. Repeat with more lavash, overlapping the pieces slightly, until the whole pot is covered and all the lavash is buttered on both sides.
9. Add the rice mixture to center of the lavash; then cover the rice with the overhang, trimming extra. Place a final piece of butter-coated lavash over the top if any rice shows through. Cover the pot and bake for 40 minutes. Uncover and bake until the top is crispy and golden, about 10 minutes more.
10. Remove the pot. Place a large serving plate over the opening and carefully but quickly invert the pot to remove the lavash-covered pilaf. Let stand 10 minutes. Cut off the top and serve.

MOMO

RECIPE ORIGIN: NEPAL

INGREDIENTS

1 lb. minced meat
1 grated onion
Some finely chopped coriander
2 tbsps. ginger and garlic paste each
1/2 tbsp. coriander powder
1/2 tbsp. turmeric
1/2 tbsp. cumin powder
2 tbsps. grated chili
2 tbsps. vegetable oil
2 tbsps. salt
2 lbs. flour



RECIPE

Filling

1. Grate 1 onion to minced meat with 1 tbsp. turmeric, 2 tbsps. salt, 2 tbsps. grated chili, 2 tbsps. ginger and garlic each, and 1/2 tbsp. coriander. Mix all spices well with meat.
2. Add 2 tbsps. oil to meat mixture to prevent meat from getting dry. Add finely chopped coriander to mixture. Mix well.

Wrapper

3. Put flour in a mixing bowl. Add water little by little into flour to make dough.
4. Knead the flour mixture to a dough.
5. Depending on desired size of wrapper, pinch off dough into segments. Use a rolling pin to flatten out dough.
6. Put tbsp. of filling into center of wrapping.
7. Pinch edges of wrapper and twist it together. Do this step until filling is covered.
8. Oil the bottom of the steamer. This step prevents the momo from sticking. Put the momo in a systematic order so that they don't touch each other. Steam for 20 – 30 mins.

BROKEN RICE

RECIPE ORIGIN: VIETNAM

INGREDIENTS

LEMONGRASS PORK CHOPS

4 pieces bone-in center cut pork chops,
about 1.25 pounds
1/4 cup fish sauce
1/4 cup granulated sugar
1/4 cup water
2 tbsps. vegetable oil
2 tbsps. garlic, minced
1/4 cup shallots, chopped
2 stalks of fresh lemongrass, finely
chopped
1/4 tsp. freshly ground pepper

BROKEN RICE

1 1/2 cups jasmine broken rice
1 tbsp. vegetable oil
4 large eggs
1 cup butter lettuce
2 Lebanese cucumbers
2 tomatoes, sliced
2 oz. pickled carrot and daikon
1/4 cup scallion oil
Nuoc mam for serving
Pickled carrot and daikon
1 cup hot water
1/2 cup granulated sugar
1/2 cup distilled white vinegar
8 oz. carrots, cut into matchsticks
8 oz. daikon, cut into matchsticks



RECIPE

1. Make the pickled vegetables the day before. Make the marinade the night before. Tenderize the pork chops with a meat mallet. Combine the fish sauce, sugar, water, and vegetable oil in a large bowl and whisk until the sugar has dissolved. Add garlic, shallot, lemongrass, and pepper to the bowl.
2. Arrange the pork chops in a single layer in a container big enough to hold them. Pour the marinade over and mix well to coat the pork chops. Cover with plastic wrap and refrigerate for at least 4 hours or overnight. When ready to grill, bring the pork chops to room temperature for 30 minutes.
3. To cook the broken rice, rinse it under cold water twice and then drain. Add rice to a rice cooker and enough water to just cover the rice. Cook the rice according to the manufacturer's instructions.
4. Set up the charcoal grill by placing coals on one side and lighting them. Rake the coals to create a flat, even bed to create a steady heat zone. Once the coals have burned down to about 375-400 degrees F, place the meat over the coals to sear for a minute on each side.
5. Move the meat to the opposite side, frequently turning and basting with the marinade for 10-12 minutes until cooked through.
6. Heat the oil in a frying pan over medium-high heat. Crack the eggs into the pan and fry sunny side up. Allow the undersides of the eggs to get slightly crispy. Transfer them to a plate until ready to use.
7. To assemble, divide the rice among serving plates. Arrange lettuce, cucumber, and tomatoes around the edge. Top with pork chop and fried egg. Drizzle the scallion oil over the pork chops. Serve with nuoc cham and pickled carrot and daikon on the side.

Pickled Vegetables

8. To make the pickle liquid, combine water, vinegar, and sugar in a bowl and whisk until the sugar has dissolved.
9. Transfer the carrot and daikon to a large plastic container or non-reactive bowl.
10. Pour the pickle liquid over the vegetables and set aside in the fridge for 1 day.
11. Pickled carrot and daikon will keep in the fridge for up to 2 weeks.

CHELO KABAB KOOBIDEH

RECIPE ORIGIN: IRAN

INGREDIENTS

1 1/2 lbs. lean ground beef
1 lb. lean ground lamb
1 1/2 medium yellow onions, quartered
3 garlic cloves, minced
1 egg
1 tsp. salt
1 tsp. sumac
1/2 tsp. ground black pepper
1/2 tsp. turmeric powder
1/4 cup butter, melted (for brushing over the kabobs after grilling)

GRILLED VEGETABLES

4 ripe but firm Roma tomatoes
1 large green bell pepper, stem removed, deseeded, and quartered
Olive oil to brush the vegetables with before grilling



RECIPE

1. You will need ten 1-inch metal skewers.
2. Finely chop the onion pieces in a food processor until very juicy. Place a fine metal mesh over a bowl and strain the processed onion by pressing it with a spatula. Discard the juice.
3. Add the remaining onion pulp to a medium bowl.
4. Add the ground beef and lamb, minced garlic, salt, spices, and egg to the bowl. Knead all of the ingredients for several minutes until the mixture is paste-like and sticks together without falling apart.
5. Fill up a small bowl with tap water; this is for wetting your fingers so the meat does not stick to them when you are making the kabobs.
6. Divide the meat into 10 equal balls.
7. Get one of the balls of meat in the palm of your hand, place the skewer on top of it, and squeeze the meat around the skewer. Once you make sure that meat is not going to fall off, start squeezing it from top to bottom and cover the middle section of the skewer. Leave the top and bottom of the skewer clear. Wet your fingers with the tap water and keep squeezing and spreading the meat evenly around the skewer. The meat should be about 1/2 inch thick all around the skewer.
8. Set the skewer gently on a shallow baking sheet with sides so the meat does not touch the floor of the baking sheet. Continue making the rest of the kabobs.
9. To grill Kabob Koobideh, you will need two square metal pipes that you will place parallel to each other on top and bottom of the cooking grate of your grill lengthwise. The top pipe is for placing the tip of the skewers and the bottom one is for the handles. The coals are ready when they are gray and covered with ash.
10. If you're grilling vegetables, it is always better to skewer them separately from the kabobs.
11. The vegetables take longer to grill than the meat, so if the space is limited, grill the vegetables first and keep them warm under aluminum foil. If there is enough grilling surface, start grilling the veggies first, and halfway through grilling, start the kabobs.
12. Place as many kabob skewers as you can fit on the grill, leaving some space between them. As soon as you are done arranging all the skewers, start turning the first skewer and keep turning the rest in the order that you have placed them on the grill.
13. Turn the kabobs again until you get the doneness you desire. The kabobs should have a nice grilled color on the outside and no longer be pink inside, but still very juicy.
14. When the kabobs are ready, remove them from the heat and into a container lined with aluminum foil. Keep the kabobs covered with the foil until ready to serve.
15. To serve, use a piece of flat bread (sangak, soft lavash, or pita bread) larger than the palm of your hand. Start at the end with the handle, grab the kabob, and slide it off the skewer onto the serving platter.
16. Brush melted butter over the kabobs.

CRÊPES

RECIPE ORIGIN: FRANCE

INGREDIENTS

1 cup all-purpose flour
1 tsp. white sugar
1/4 tsp. salt
3 eggs
2 cups milk
2 tbsp. butter, melted



RECIPE

1. Sift flour, sugar, and salt into a bowl; set aside. Beat eggs and milk together in a large bowl with an electric mixer. Beat in flour mixture until smooth; stir in melted butter.
2. Lightly grease a griddle or frying pan; heat over medium-high heat.
3. Pour or scoop the batter onto the griddle, using approximately 2 tbsps. for each crêpe. Immediately rotate the skillet to spread batter out in a thin layer. Cook until the top of the crêpe is no longer wet and the bottom has turned light brown, 1 to 2 minutes. Shake the pan or loosen with a spatula; turn or flip it over and cook until other side has turned light brown, about 1 minute more. Repeat with remaining batter.

SPINACH PIE

RECIPE ORIGIN: GREECE

INGREDIENTS

SPINACH

10 oz. English spinach leaves without stems (chopped)
1/2 tsp. salt

FILLING

6 oz. crumbled Greek feta
1/2 cup Greek yoghurt
2 green onions, finely sliced
1 egg
2 tbsps. mint, finely chopped
1 tbsp. dill, finely chopped
1/2 tsp. lemon zest
1/2 tbsp. lemon juice
Garlic cloves, finely chopped
1/2 tsp. nutmeg, freshly grated
1/4 tsp. black pepper
1/4 tsp. salt
1/4 tsp. cayenne pepper

FILO PASTRY

16 sheets filo pastry
8 tbsps. melted butter
2/3 cup Greek Kefalotyri cheese, finely grated
1/2 tsp. white sesame seeds
1/2 tsp. black sesame seeds



RECIPE

1. Preheat oven to 430°F. Line a tray with parchment paper.

FILLING PREPARATION

2. Place spinach in a large colander or bowl. Sprinkle with salt, toss through. Leave for 10 minutes to sweat.
3. Wring out water: Place a handful of spinach in a tea towel and then wring out tightly to remove excess water.
4. Place spinach in a bowl with remaining filling ingredients. Mix well to combine.

ASSEMBLY OF PASTRY

5. Cut 16 sheets of filo pastry into 13 x 10".
6. Layer 8 sheets of filo pastry on the tray, brushing each layer with melted butter. Spread filling on filo pastry. Smooth surface and leave a 1" border.
7. Cover spinach with a sheet of filo pastry. Brush with butter and sprinkle with Kefalotyri. Repeat for Sheets #2 to #5. Then cover with filo sheets #6 to #8, brushing with butter in between, but do not sprinkle with cheese (neater finish).
8. Press edges down to seal. Crimp and trim if desired or leave the edges flat on the tray. Brush the top with butter and sprinkle with sesame seeds. Bake 25 minutes or until golden brown on the surface.

WALNUT & POPPY SEED ROLLS

RECIPE ORIGIN: CROATIA

INGREDIENTS

Sweet Dough

1 tsp. sugar
0.25 oz. active dry yeast
1/2 cup warm water
1/2 cup milk
1/3 cup sugar
1/4 cup butter
1 tsp. salt
2 eggs (beaten)
4 cups all-purpose flour
1 egg

Walnut Filling

2 cups walnuts
1 vanilla bean
1/2 cup sugar
1/2 cup milk

Poppy Seed Filling

11 oz. poppy seed
3/4 cup milk
3 tbsps. sugar
2 vanilla beans



RECIPE

Sweet Dough

1. In a small bowl, mix 1 tsp. sugar, yeast, and warm water. Allow the mixture to stand at room temperature for about 10 minutes; the mixture should form a foam, indicating that the yeast is active and working.
2. In a medium saucepan, place milk over medium heat until it starts to bubble. Remove it from the stove and mix in salt, 1/4 cup sugar, and 1/4 cup butter until melted. Allow to cool until just slightly warm.
3. In a large mixing bowl, combine the yeast slurry and milk mixture. Mix on low while adding the eggs and flour. Mix until the ingredients are well combined and the dough becomes elastic, about 7-8 minutes.
4. Remove the dough from the bowl and place on a slightly floured surface. Evenly divide it into 4 balls.
5. Return the divided dough balls to the bowl, cover with a slightly damp kitchen towel, and let it rise for 30 minutes.

Walnut Filling

6. Using a food processor, finely grind the walnuts to the desired consistency. Place in a medium saucepan and cover with milk, inside of the vanilla bean and sugar. Place over medium heat and mix until the sugar is dissolved and the mixture achieves a paste-like texture. Set aside to cool.

Poppy Seed Filling

7. In a medium saucepan, combine all the filling ingredients and cook on low heat for about 20 minutes. Set aside to cool.

Baking & Assembling

8. Grease two 8 inch loaf pans with butter and set aside.
9. Roll out dough into a rectangular sheet (1/8 inch thin, approximately 15 inches x 7 inches), and spread out an even layer of half of the walnut filling. Repeat this step for the 3 remaining dough balls: 1 with the remaining half of the walnut filling, 2 with the poppy seed filling.
10. Take one poppy-seed-filled dough roll and one walnut; gently pinch them together on one end, and carefully "braid" them together. Pinch the other end and tuck the seams underneath the dough. Carefully transfer roll to a prepared pan.
11. Repeat with remaining walnut and poppy seed dough rolls.
12. Cover with a kitchen towel and let sit for an hour at room temperature or until doubled in volume.
13. Preheat oven to 350 degrees F.
14. Brush proofed rolls with the egg wash and bake for 50 minutes or until golden brown. Remove from the oven and allow to cool for 20-30 minutes before inverting onto cooling rack and serving.

HAWAIIAN BUTTER MOCHI

RECIPE ORIGIN: UNITED STATES

INGREDIENTS

1 box (16 oz.) Mochiko Flour (sweet glutinous rice flour)
2 cups (16 oz.) granulated sugar
1 tsp. baking powder
4 large eggs (room temperature)
2 cups (16 oz.) whole milk
1 can (13 oz.) coconut milk
3/4 cup (6 oz.) butter, softened
2 tsp. vanilla extract



RECIPE

1. Preheat the oven to 350°F (180°C). Butter a 9x13-inch (23x33cm) baking pan and line with parchment paper.
2. In a large bowl, mix together the sweet rice flour, sugar, and baking powder.
3. Add in the eggs, followed by the milk, coconut milk, butter, and vanilla. Using an electric mixer or by hand, whisk together to form a smooth batter. Pour mix into your prepared pan.
4. Bake for 50-60 minutes or until golden on top. Set aside to cool down completely.
5. Cut into 24 squares with a sharp knife. Store in an airtight container at room temperature for up to 2 days. Serve warm with whipped cream or vanilla ice cream if desired.

SINGAPORE NOODLES

RECIPE ORIGIN: SINGAPORE



INGREDIENTS

5 oz. dried vermicelli rice noodles	2 tbsp. curry powder or to taste
12 large frozen shrimp (peeled, deveined, and butterflied)	1 tsp. salt or to taste
2 1/2 tbsps. vegetable oil (divided)	1/4 tsp. sugar
2 eggs (beaten)	1/8 tsp. white pepper
2 cloves garlic (chopped)	2-4 tbsps. chicken stock or water (optional)
4 oz. char siu (Chinese Roast Pork)	1/2 tsp. sesame oil
3 dried red chili peppers	1 1/2 tbsps. soy sauce
9 oz. Napa cabbage (shredded)	1 scallion (julienned)
1 medium carrot (about 2.5 oz)	1/2 red onion (2.5 oz. thinly sliced)
1 tbsp. Shaoxing wine (can substitute dry cooking sherry)	

RECIPE

PREPARE THE NOODLES, SHRIMP, AND EGGS

1. Rehydrate the rice noodles either by soaking in cold water overnight, soaking in hot water for at least 30 minutes, or boiling for 1 minute
2. Drain the noodles in a colander just before you're ready to cook. Use kitchen shears to cut the long strands into 8-10 inch lengths.
3. On to the shrimp — peel the shrimp, butterfly them from the back, and de-vein. Rinse and pat dry before cooking.
4. Heat your wok over medium heat and add 1 tbsp. oil. Add the eggs, and when they've cooked and bubbled along the sides, flip them over. Break the egg up into rough strips with your wok spatula. Remove from the wok and set aside.

PUT IT ALL TOGETHER

5. Heat your wok over medium heat and add 1 1/2 tbsps. oil and the garlic. Cook for 15 seconds and add the shrimp and roast pork (or ham or Chinese sausage). Stir-fry for another 15 seconds.
6. Add the Shaoxing wine around the perimeter of the wok and stir-fry for another 15 seconds. Then add the dried red chili peppers, Napa cabbage, and carrots. Stir-fry for 30 seconds and add the rice noodles. Stir-fry for 1 minute, lifting the rice noodles with your spatula to loosen them.
7. Next, sprinkle the curry powder, salt, sugar, and white pepper evenly over the noodles. It's best to measure these ingredients out in a pinch bowl before starting the dish. The amount of curry powder we use for this recipe is what our family likes, but do use more or less according to your own personal taste and preference.
8. Stir-fry using a scooping and lifting motion to loosen the noodles and uniformly combine them with the spices, vegetables, and meat. Start on one side of the wok and work your way around, making sure to firmly scrape the bottom of the wok with your spatula to prevent sticking. A hot wok is a must! You'll see the curry color gradually coat everything to create a uniform color. It takes about 2 minutes to combine and warm everything through.
9. At this time, you can add some chicken stock or water if the noodles seem a bit dry. Use your own discretion on how much to add, because it depends on how hot your wok is and how much moisture was in your re-hydrated noodles and vegetables. Err on the side of more moisture because they will not be as tasty if they have excessively dried out in the wok.
10. Add the sesame oil, soy sauce, and the cooked egg. Mix thoroughly again for another minute until everything is combined and heated through — you should see more steam rising.
11. Next, add the scallions and red onion, and continue to stir-fry for another 20 seconds. Plate and serve with chili oil.

CHINESE EGG ROLLS

RECIPE ORIGIN: CHINA

INGREDIENTS

8 cups savoy cabbage (shredded)
8 cups green cabbage (shredded)
2 cups carrot (shredded)
2 cups celery (shredded)
3 scallions (chopped)
2 1/2 tsps. salt
2 tsps. sugar
1 tbsp. sesame oil
2 tbsps. peanut or vegetable oil (plus more for frying)
1/4 tsp. five spice powder (optional)
1/4 tsp. white pepper
3 cups roast pork (char siu, shredded or diced)
2 cups cooked shrimp (chopped, optional)
1 package egg roll wrappers (about 24 pieces)
1 egg (beaten)



RECIPE

1. Bring a large pot of water to a boil. Put the cabbage, carrots, and celery into the boiling water and cook for about 2 minutes. Transfer the veggies to an ice bath and drain. Thoroughly squeeze out all the excess water from the vegetables.
2. Once dry, transfer the veggies to a large mixing bowl. Add the scallions, salt, sugar, sesame oil, 2 tbsps. oil, five spice powder (if using), white pepper, roast pork, and cooked shrimp (if using). Toss everything together.
3. To wrap the egg rolls, take a small fistful of filling, squeeze it a little in your hand until it is compressed together, and place it on the wrapper. The wrapping method is similar to that of a burrito. Just add a thin layer of egg to make sure it stays sealed. Line them up on a lightly floured surface, and continue assembling until you run out of ingredients.
4. In a small pot, heat oil to 325 degrees, just enough to submerge the egg rolls. Carefully place a couple of egg rolls into the oil and fry them for about 5 minutes until golden brown. Keep them moving in the oil to make sure they fry evenly.

LENTILS

RECIPE ORIGIN: MOROCCO

INGREDIENTS

- 2 cups dry lentils
- 3 garlic cloves
- 1 large onion
- 3 large ripe tomatoes (grated)
- 2 tbsps. tomato paste
- 1/2 tsp. cumin
- 1/2 tsp. turmeric
- 1 tsp. salt
- 1 tsp. black pepper
- 2 tbsps. lemon juice (for taste)
- 4 tbsps. of olive oil



RECIPE

1. Soak lentils for 2 hours.
2. Put oil, garlic, onion, tomato, tomato paste, cumin, turmeric, salt, and pepper in a pan.
3. Cover and cook for 5 minutes.
4. Drain lentils, add them to the pan, and add water until lentils are covered.
5. Cook for 40 minutes, adding water as needed.
6. Add lemon juice and adjust spices as needed.

BUKO SALAD

RECIPE ORIGIN: PHILIPPINES

INGREDIENTS

4 cups young coconut, shredded
6 oz. sugar palm fruit
12 oz. coconut gel
30 oz. fruit cocktail, drained
8 oz. pineapple chunks, drained
14 oz. sweetened condensed milk
7 oz. table cream



RECIPE

1. In a mixing bowl gently combine young coconut, sugar palm fruit, pineapple chunks, and fruit cocktail.
2. Add sweetened condensed milk and table cream. Mix until all ingredients are properly distributed.
3. Refrigerate for at least 4 hours or place in freezer for 1 hour.

EGUSI SOUP

RECIPE ORIGIN: NIGERIA & WEST AFRICA

INGREDIENTS

FOR THE BEEF AND STOCK

1 lb. beef chuck roast (2-inch pieces)
6 oz. medium red onion (thinly sliced)
2 tbsps. ground crawfish
2 tsp. kosher salt
1/2 tsp. Nigerian red dry pepper

FOR THE EGUSI SOUP

6 oz. medium red onion (roughly chopped)
1/2 fresh habanero or Scotch bonnet pepper, stemmed (optional)
10 oz. grounded egusi seeds
3/4 cup unrefined red palm oil
1 tsp. ground crawfish
3 1/2 oz. fresh pumpkin leaves, amaranth greens, or kale, rinsed and finely chopped
1 tbsp. finely chopped fresh or dried bitter leaf or fresh dandelion greens



RECIPE

FOR THE STOCK

1. In a medium pot, combine beef, onion, crawfish, salt, pepper, and 6 1/2 cups water and bring to a boil. Lower heat to maintain a simmer and cook until the stock is slightly reduced and the beef is mostly tender, about 45 minutes. Using a slotted spoon, remove beef and transfer to a medium heatproof bowl; set aside. Reserve stock. (You should have about 5 1/2 cups.)

FOR THE EGUSI SOUP

2. In a food processor or countertop blender, process onion, pepper (if using), and 1/4 cup water, until smooth. Scrape into a medium bowl and stir in the ground egusi seeds. Add water, 1 tbsp. at a time, until a thick, creamy paste has formed. (Paste should be viscous and hold its shape.) Set aside.

3. In a 4-quart saucepan, heat oil over low heat for 1 minute. Slowly add all of the reserved stock, along with the crawfish, and bring to a gentle simmer. Add paste, 1 heaped tsp. at a time, to stock. Cover and cook, stirring and gently, scraping the bottom of the pot occasionally, until all of the paste is firm and crumbly, about 25 minutes. (Patches of orange-red palm oil may bubble on top or around the sides.)

4. Add reserved beef and stir gently to break up the cooked paste into curds (stirring more or less affects the size of the curds). Season with salt and pepper to taste. Continue to cook until beef is heated through and tender and some of the orange-red palm oil pools on top, about 10 minutes.

5. Mound pumpkin leaves and waterleaf on top of soup without stirring, then cover and let steam until greens are wilted, about 2 minutes. Stir in wilted greens. Add bitter leaf and cook until soft, about 8 minutes.

6. Divide soup among warmed bowls and serve hot or at room temperature with eba, dodo, or cooked white rice.

TACOS

RECIPE ORIGIN: MEXICO

INGREDIENTS

1 tbsp. vegetable oil
3 tbsps. fresh lime juice
3 tbsps. soy sauce (I use low-sodium soy sauce.)
4 cloves garlic, minced
2 ½ tps. chili powder
1 ½ tps. ground cumin
1 ½ tps. dried oregano
2 pounds flank steak or skirt steak, cut into 1/2-inch pieces
12 street taco size OR mini corn or flour tortillas

TOPPINGS

freshly chopped cilantro
freshly diced red onion
fresh limes cut into wedges



RECIPE

1. Pour vegetable oil, lime juice, soy sauce, garlic, chili powder, cumin, and oregano into a large bowl. Whisk to combine everything together.
2. Place steak pieces into the marinade mixture; stir and toss to coat all the steak in the marinade. Cover bowl with a lid and place in refrigerator. Let steak marinate for at least 2 hours or up to 12 hours.
3. Heat a large skillet over medium-high heat. (Cook steak in two separate batches to prevent overcrowding the skillet.)
4. Using a slotted spoon, remove half of the steak from the marinade. Place steak pieces in hot skillet. Cook and stir for about 6 minutes or until steak reaches your desired temperature.
5. Place cooked steak onto a plate and tent with foil to keep warm.
6. Cook remaining batch of steak the same way. Discard marinade.
7. Serve warm steak in warmed tortillas and top with desired amount of fresh cilantro, red onion, and lime juice.

VADA PAV

RECIPE ORIGIN: INDIA

INGREDIENTS

DRY GARLIC CHUTNEY

2 tsps. oil
1/4 cup garlic, around 15 cloves
1 cup grated coconut (use fresh)
3 tsps. Kashmiri red chili powder, or add more to taste
1/2 tsp. salt

GREEN CHUTNEY

1 bunch cilantro
1-2 green chilis
2 garlic cloves
1/4 tsp cumin powder
1/4 tsp salt
Juice of 1 lime
1 tbsp. water, as needed
1/2 tsp. sugar (optional)

BATTER

1 cup besan (chickpea) flour
1/4 tsp. turmeric
1/2 tsp. salt
Pinch baking soda
1/2 cup water + 1-2 tsps. extra, as needed

TAMARIND CHUTNEY

1 cup water
1/4 cup tamarind paste
50 grams jaggery
3 tsps. sugar, or to taste
1/2 tsp. salt
1/2 tsp. red chili powder, or to taste
1/2 tsp. cumin powder
1/2 tsp. ginger powder

VADA

1 inch ginger
5-6 large garlic
2 green chilies
1 tbsp. oil
3/4 tsp. mustard seeds
1/4 tsp. hing (also known as asafetida)
12-15 curry leaves
4 medium potatoes, around 600 grams
1/4 tsp. turmeric
3/4 tsp salt, or to taste
2 tsps. chopped cilantro

OTHER INGREDIENTS

10 ladi pav
vegetable oil for frying
butter for toasting the pavs

RECIPE

GARLIC CHUTNEY

1. Heat 2 tsps. oil in a pan on medium heat. Then add garlic cloves and fry for 1-2 minutes, until garlic turns slightly brown in color. Set aside on a tissue.
2. To the same pan, add freshly grated coconut. Cook for 2 minutes until light golden brown.
3. Transfer coconut to a blender. Add toasted garlic, salt, and red chili powder and grind to a coarse chutney. Set it aside.

GREEN CHUTNEY

4. To a blender, add cilantro. Discard the hard stems; the softer ones are okay to use.
5. Add green chili, garlic, cumin powder, salt, sugar (if using), and lime juice. Add 1 tbsp. water or as needed. Blend to a fine paste and set it aside.

(Continued on next page.)



VADA PAV

RECIPE ORIGIN: INDIA

RECIPE (CONT.)

TAMARIND CHUTNEY

6. To a pan, add water, tamarind paste, jaggery, sugar, salt, red chili powder, cumin powder, and ginger powder. Bring mixture to a boil.

7. Reduce heat to medium and let it boil for 3-4 minutes until the chutney turns thick and coats the back of a spoon. Set it aside to cool. It will thicken more as it cools down.

VADA

8. Boil the potatoes until soft, peel them, and set them aside. Using a mortar and pestle, crush the ginger, garlic, and green chili. Set it aside.

9. Heat 1 tbsp. oil in pan on medium heat. Once the oil is hot, add the mustard seeds and let them pop. Then add the curry leaves and hing and mix.

10. Add the crushed ginger-garlic-green chili. Cook for one minute until the ginger and garlic starts changing color.

11. Now add the boiled potatoes and remove pan from heat. Add turmeric and salt and mash the potatoes using a potato masher. Add chopped cilantro and mix well.

12. Now make lemon-sized balls out of the potato mixture. I was able to get 10 of these. Set these aside.

Make the batter to fry the vada.

13. To make the batter, take besan in a large bowl. Add turmeric, salt, and pinch of baking soda to it. Start adding water, little by little to the bowl.

14. Whisk to form a smooth batter. You may need couple of extra tbsps. of water to reach a desired consistency. The batter should neither be thick nor thin.

FRY THE VADA

15. Heat oil in a kadai/wok on medium-high heat. Dip each potato round into the batter, coat it from all sides, and then drop it carefully into the hot oil.

16. Fry the vada in hot oil until golden brown in color. Fry all vadas in a similar way. Drain on a paper towel.

ASSEMBLE THE VADA PAV

17. To assemble the vada pav, toast the pav with some butter on a pan. Then slice each pav, but not entirely; It should still be attached at one end.

18. Apply green chutney on one side and tamarind chutney on the other side of the pav. Then apply garlic chutney on top of these chutneys.

19. Place the fried vada in the center. Serve the vada pav immediately with more chutney on the side!



CHOTPOTI/ CHAAT

RECIPE ORIGIN: BANGLADESH

INGREDIENTS

2 dried red chillies
1 tsp. whole cumin seeds
1 tsp. whole coriander seeds
1/2 tsp. panch phoron
1 tsp. black salt

For the Base

3/4 cup white peas (vatana) soaked overnight
2 tsps. salt
1 medium to large potato
1 or 2 eggs
1/2 red onion, finely chopped
1 small cucumber chopped
2 tbsps. tamarind pulp or lime juice
2 tbsps. chopped cilantro
1/4 cup lightly crushed potato chips



RECIPE

1. Dry roast the spices for the chotpoti spice blend for about 2 minutes until the spices smell aromatic. Grind to smooth powder and set aside.
2. Place the soaked white peas with 3/4 cup water and half the salt in the instant pot. Add in the whole potato and egg and set on 3 minutes high pressure. Release the pressure after 5 minutes. Remove the eggs and potato. Drain any excess water from the peas.
3. In a bowl, peel and chop the potatoes and eggs into small pieces.
4. In large mixing bowl, add the peas and the spice mix and mix well. Add in the red onion, cucumbers, tamarind pulp, and remaining salt and mix lightly.
5. Stir in the potatoes and egg. Check for seasonings.
6. Sprinkle with the chopped cilantro and top with the crushed potato chips just before serving.

SICHUAN BARBECUE

RECIPE ORIGIN: CHINA

INGREDIENTS

GRILLING INGREDIENT IDEAS

lamb shoulder
pork shoulder
chicken wings (flat part only)
chicken skin (cut from thighs)
shrimp
squid
scallops
firm tofu
soaked tofu skin
almost any vegetable (potato, lotus root, mushroom, cauliflower, broccoli, green beans, zucchini, eggplant, shishito or other green chilies, green onions, etc.)

NEED

long, thin bamboo or metal skewers

MARINADE PER POUND

2 tbsps. neutral oil
1 tbsp. Chinese light soy sauce
2 tps. Mala Market Shao Kao Spice (or make your own from a combination of cumin, ground chilies, ground Sichuan pepper, salt, and spices such as fennel, star anise, and black cardamom)
1 tsp. toasted sesame oil



RECIPE

1. Put bamboo skewers in water to soak while you prep. Mix marinade ingredients, multiplying by the number of pounds you wish to marinate. Marinade is recommended for meat and vegetables.
2. Prep meat by cutting into small cubes of about $\frac{1}{2}$ inch or slicing thinly into long strips. Thread them onto the skewers, using only the top half or so of the skewers, leaving the bottom as a "handle." Leave chicken flats and shrimp whole.
3. Cut vegetables into uniform, thin slices about $\frac{1}{8}$ inch thick (potato, lotus root, zucchini, eggplant) or into small cubes of $\frac{1}{2}$ inch. Break cauliflower and broccoli into small florets. Leave green beans and chilies whole. The goal is uniform cooking size.
4. Bring a large pot of water to a boil. Add the dense vegetables (everything except eggplant, chilies, green onions) and cook about 2 minutes, until the vegetables are only slightly cooked. Remove to an ice-water bath or run under cold water until cooled.
5. Thread vegetables on skewers as though you're sewing, coming up through one side and out through the other of larger pieces like potatoes and zucchini. Be careful not to break the vegetables. Feed green beans and green onions onto the skewers horizontally.
6. Place the skewers in large freezer bags or flat trays and pour marinade over them, turning skewers to coat well. Marinate at least 30 minutes at room temperature or longer in the fridge, and then return to room temperature.
7. Prepare grill as you normally would. Grilling skewers is considerably easier if your grill is structured to allow you to hold the skewers and turn/flip them as they cook. Otherwise, use long tongs to flip the skewers. Keep in mind that the smaller, thinner cuts require less time to cook. Sprinkle additional shao kao spice on the skewers as they cook or right after they come off the grill.

RATATOUILLE

RECIPE ORIGIN: FRANCE

INGREDIENTS

2 tbsps. olive oil
2 yellow onions (sliced)
4 cloves garlic (chopped)
4-5 medium tomatoes (sliced)
4 small to medium zucchini (sliced)
2 medium eggplant (stemmed and sliced)
medium yellow pepper (sliced)
medium green pepper (sliced)
1 tsp. dried thyme
1/4 tsp. dried dill
2 tbsps. fresh oregano leaves
2 tbsps. fresh basil leaves (chopped)



RECIPE

1. Preheat the oven to 400 degrees. Brush a baking pan with olive oil and set aside.
2. In a large bowl, add sliced onion, garlic, tomatoes, zucchini, eggplant, and peppers. Sprinkle salt, pepper, and seasoning over the vegetables and drizzle with olive oil.
3. Layer the vegetables into the pan; cover tightly with foil and bake for an hour, or until the veggies are bubbling and the eggplant is soft.
4. Remove from the oven; sprinkle with fresh herbs and serve immediately.

MEJBANI MANGSHO

RECIPE ORIGIN: BANGLADESH

INGREDIENTS

2 lbs. beef (with bones and fat)	1 chopped tomato
1 cup chopped onion	8 kebab chilis
1/2 tbsp. hot spices	3 cinnamons
1 tbsp. almond paste	1 star spice
1 tbsp. fennel powder	1/2 tsp. chili powder
1 tbsp. mustard paste	1 tsp. turmeric powder
1 tbsp. fenugreek paste	salt, as needed
2 tbsps. ginger-garlic paste	
1 tbsp. poppy seed paste	
2 tbsps. cumin powder	
1/2 cup onion barista	
4 cardamoms	
Small amount of Jayatri	
1 black cardamom	



RECIPE

1. Add all the spices one by one — first cumin powder, then poppy seed paste, ginger-garlic paste, fenugreek paste, white mustard, fennel powder, almond paste, hot spices, turmeric, chili, and salt one by one. Use the rest of the spices while cooking. Now rub the mix well by hand so that the spices stick well to the beef. If the spices are not stuck well to the meat, the taste will not be good. After mashing, the meat is marinated.
 2. Now put a pan in the oven and heat 1/2 cup oil. Add hot spices. Fry well until it has a nice flavor. Add onion chops. After frying for 2 minutes, add the meat and stir well. Add a small amount of water and stir well again. Cover until water comes out of the meat. It will take about 5/6 minutes for the water to come out. Keep the stove on high heat in this condition.
 3. After 5 minutes, water has come out of the meat. Now stir again. Then cover until the oil comes out of the meat. It will take about 7/8 minutes for the oil to come out. Occasionally stir.
 4. After 7-8 minutes, the oil has come out of the meat. Stir after adding the chopped tomatoes. Stir again with 1 glass of water. Cover and cook on medium heat for 45 to 50 minutes. Occasionally add water and stir. One thing to keep in mind at all times is that it takes a lot of spice to cook Mejbani meat. Try to keep the spice items right, and the original taste will come.
- Take a look after 50 minutes. The original Mejbani curry will get a nice flavor and color. The meat will be cooked. Then take out of the dish for serving.

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