



Crispy Deep Fried Tofu Bites

Bill Lu

Global Food Discovery

Ingredients

- 1 container firm tofu
- 1/3 cup cornstarch (potato starch can be substituted)
- 3/4 tsp salt
- 1/4 cup neutral-flavored oil for frying (or enough to fill a fryer)

Instructions

1. Start by pressing the tofu to remove excess liquid. Whether it's fresh or pre-frozen then thawed, squeeze out as much liquid as possible.
2. In a large bowl, mix together the cornstarch and salt.
3. Cut the tofu into even 1/2 inch cubes. Place these tofu cubes in the bowl with the cornstarch mixture. Shake the bowl gently until all of the tofu is evenly coated with the cornstarch mixture. Avoid stirring vigorously to prevent the tofu cubes from breaking.
4. Heat the oil to 370°F (190°C) in a deep fryer or on medium-high in a large frying pan.
5. Add the coated tofu to the wire frying basket.
6. Cook until the tofu cubes float to the top and become slightly golden, which usually takes about 3-4 minutes.
7. Shake the frying basket gently after 2 minutes of cooking to ensure the tofu cubes aren't sticking together.
8. Once cooked, remove the tofu from the oil and place it on a paper towel to soak up excess oil. Serve the crispy deep-fried tofu bites immediately for the best taste and texture.
9. Enjoy these crispy tofu bites as a delightful snack or appetizer!



Okonomiyaki

Miki Takayama

Japanese Village

Ingredients

- 200g flour
- 2 eggs
- 1 cup water
- 1 Tbsp Hondashi (Bonito Soup Stock)
- 2 Tbsp tempura bits
- 1/4 cabbage, chopped
- Vegetable oil
- 8 slices of bacon
- Okonomiyaki sauce
- Japanese mayonnaise
- Dried bonito flakes
- Aonori seaweed

Preparation & Instructions

1. In a mixing bowl, beat 2 eggs. Then add 1 cup of water and 1 tablespoon of Hondashi to the eggs, and mix gently.
2. Gradually add 200g of flour to the bowl, stirring continuously until the mixture is smooth.
3. Add the chopped cabbage and tempura bits to the batter, and mix until evenly distributed.
4. Heat a frying pan over high heat and add vegetable oil.
5. Pour a quarter of the Okonomiyaki batter onto the pan, spreading it out into a circular shape.
6. Sprinkle chopped bacon evenly over the batter.
7. Cook until the bottom is browned and crispy, then carefully flip the Okonomiyaki and cook the other side until browned and cooked through.
8. Transfer to a plate when finished. Drizzle Okonomiyaki sauce and Japanese mayonnaise over the cooked Okonomiyaki in a zigzag pattern.
9. Sprinkle dried bonito flakes and Aonori seaweed on top for flavor and texture.
10. The Okonomiyaki is now ready to be enjoyed! Cut and serve while hot. It's a delicious and customizable dish that you can enjoy as a meal or snack.



Tom Kha Kai

Sao & James Lee

Thai Village

Ingredients

- 6 boneless chicken thighs, cut into bite-size pieces
- 1 cup of mushrooms, cut into bite-size pieces
- 6 cups of water
- 2 cubes of chicken bouillon
- 2 stalks of lemongrass, cut into 4-inch lengths
- 4 or 5 Kaffir lime leaves
- 4 or 5 slices of galangal
- 3 or 4 shallots, halved or quartered
- 2 or 3 fresh Thai chilies (optional)
- 1 large lime (or 2 small limes)
- 4 Tbsp fish sauce
- 2 Tbsp sugar
- 1 can of coconut milk or coconut cream (19 oz or 560 ml)
- Cilantro, for garnish
- Chive or green onion, for garnish

Instructions

1. In a medium-sized pot, add the chicken bouillon cubes to the water to make chicken broth.
2. Add the shallots, lemongrass, galangal, and Kaffir lime leaves to the pot.
3. Bring the mixture to a boil and boil for about 5 minutes to infuse the flavors.
4. Remove the lemongrass, Kaffir lime leaves, and galangal from the pot (using a strainer is easiest).
5. Add the coconut milk or cream, chicken meat, and mushrooms to the pot.
6. Simmer the soup until the chicken is fully cooked and the flavors are well combined.
7. Add fish sauce, lime juice, and sugar to taste. Adjust the seasoning according to your preference.
8. Garnish the soup with cilantro and chopped chive or green onion.
9. Serve and enjoy the Tom Kha Kai while hot, optionally with a side of Jasmine rice.



Lao Papaya Salad

Vithoun Saysopha

Tai Dam & Lao Village

Ingredients

- Pinch of salt
- 1 garlic clove
- 3 fresh bird's eye chili peppers
- 3 dried bird's eye chili peppers
- 1 tsp shrimp paste
- 1 tsp crab paste
- 4 Tbsp Luang Prabang padaek (fermented fish sauce)
- 2 tsp fish sauce
- 2 Tbsp tamarind paste
- 4 tsp sugar
- 2 Tbsp salted crab sauce
- 15 cherry tomatoes
- 1/2 whole lime
- 3 cups shredded papaya

Instructions

1. Peel and wash the papaya.
2. Fuk (shred) the papaya into thin strips using a shredder or knife. Set aside.
3. In a mortar and pestle, add a pinch of salt, garlic clove, fresh bird's eye chili peppers, and dried bird's eye chili peppers.
4. Smash the ingredients together until they form a coarse paste.
5. Mix the shrimp paste, crab paste, and spice paste together in the mortar until well combined.
6. To the mixture in the mortar, add Luang Prabang padaek, fish sauce, tamarind paste, sugar, and salted crab sauce.
7. Mix all the ingredients together in the mortar until evenly incorporated.
8. Add the shredded papaya to the mortar.
9. Slice the cherry tomatoes in half and gently smash them into the papaya salad mixture in the mortar.
10. Squeeze the juice of half a lime into the mortar.
11. Mix all the ingredients together in the mortar, smashing gently as you go, until the flavors are well combined and the papaya is coated evenly with the spicy dressing.



Pork Sisig

James Dagdag

Filipino Village

Ingredients

- 1 lb Pork Belly
- 1 quart water
- 1 Teaspoon of Salt
- 1/4 Teaspoon pepper
- 2 cloves of garlic
- 1 onion
- 2 pcs bay leaf
- 4 cups Canola Oil

Dressing Ingredients

- 2 pieces onions minced
- 4 teaspoons Soy sauce
- 2 pcs of Chili Peppers
- 1/4 teaspoon ground black pepper
- 2 limes or Lemon
- 1 tablespoon Knorr Liquid Seasoning

Instructions

1. Combine pork belly, bay leaves, 2 teaspoons salt, and 1 quart of water in a cooking pot. Boil for 45 mins. Remove from the pot and drain the water.
2. Pat dry the pork belly.
3. Heat-up your frying pan with oil, Start frying the pork belly until golden brown. Remove from the pan afterwards and let it cool down.
4. In a bowl, mix together the dressing ingredients.
5. Chop the fried pork into small pieces. In a large mixing bowl, combine the chopped pork with onion and the dressing mixture. Toss until all the ingredients until well combined.
6. Transfer to a serving plate. Serve with your favorite drink. Share and enjoy!



Air Fried Hmong Eggrolls

Jayden & Jade Song

Hmong Village

Ingredients

- 2.5 lbs ground pork
- 5 oz dried bean thread noodles (4 bundles)
- 1/4 cup minced garlic
- 3 cups shredded carrots
- 3 cups shredded cabbage
- 1 Tbsp black pepper
- 1 1/2 tsp salt
- 1 1/2 tsp sugar
- 1/4 cup oyster sauce
- 2 cups chopped green onion (2 bundles)
- 1 cup wood-ear mushrooms
- 1 egg (for filling)
- 1 packet of egg roll wrappers (25 sheets)
- 1 egg yolk (for sealing the wrappers)

Instructions

1. Soak the Bean Thread Noodles and Wood-Ear Mushrooms in warm water for about 30 minutes until plump and flexible.
2. Drain and cut them into smaller lengths for easier mixing with the pork.
3. In a large bowl, combine the ground pork and all the seasonings. Add in the vegetables, egg, and cut-up noodles. Mix and set aside.
4. Peel the egg roll wrappers one by one and have them ready next to the filling.
5. Whisk one egg yolk for sealing the egg rolls.
6. Place a wrapper diagonally and put about 1/4 cup of the filling inside. Roll from the bottom point, then fold the sides towards the center, and continue rolling to the top end, similar to rolling a burrito.
7. Tuck and roll tightly to ensure a nice, tight egg roll. Seal the end point of the wrapper with a dab of egg yolk.
8. Repeat until all the filling is used, adjusting the amount of filling if needed to avoid running out of wrappers.
9. Preheat the air fryer to 375°F (190°C). Air fry the egg rolls for 25 minutes ensuring there's about half an inch of space between each egg roll.
10. Once done, slightly cool the egg rolls before enjoying them.



Tempe Mendoan

Laurentine Wibowo

Indonesian Village

Ingredients

- 2 blocks of Tempe
- 1 cup of all-purpose flour
- 2 tbsp of rice flour
- 1 tsp of baking powder
- 4 cloves of garlic, minced
- 3 green onions, thinly sliced
- 1 tsp of ground coriander
- Salt and pepper, to taste
- 2 cups of water
- 1 cup of vegetable oil

Instructions

1. Thinly slice the tempe, aiming for around 20 slices in total.
2. In a large mixing bowl, combine the all-purpose flour, rice flour, baking powder, and ground coriander. Add the minced garlic to the flour mixture and incorporate it thoroughly.
3. Gradually pour water into the mixture while stirring continuously. The goal is to achieve a smooth batter consistency.
4. Once the batter is smooth, add and mix in salt, pepper, and sliced green onions.
5. In a frying pan, heat the vegetable oil over medium heat.
6. Take one slice of tempe and dip it into the prepared batter, coating it completely.
7. Carefully place the battered tempe slice into the hot oil.
8. Fry the tempe slices until they turn golden brown and crisp on both sides. Remove them from the oil and place them on a plate lined with paper towels.
9. Serve the Tempe Mendoan as is, or pair it with some chili sauce or fresh chilies for an extra kick of flavor.



Stir Fry Beef with Shredded Potatoes

Terry Hu

Chinese Village

Ingredients

- 6 oz beef, thinly sliced
- 12-13 oz russet potatoes
- 1 medium carrot
- 1/2 cup green bell pepper, thinly sliced
- 2 1/2 Tbsp canola or vegetable oil
- 2 Tbsp minced garlic
- 1 Tbsp minced ginger
- 1 1/2 tsp Sichuan peppercorns
- 1/4 tsp white pepper
- 1 1/2 tsp kosher salt
- Pinch of red pepper flakes (optional)
- 1 tsp chili oil (optional)

Instructions

1. Slice the potato into thin planks and then into slivers. Transfer them to the bowl of cold water to prevent oxidation.
2. Peel the carrot and cut into matchstick pieces.
3. Slice the green bell pepper thinly.
4. Thinly slice the beef.
5. Drain the slivered potatoes from the water when ready to cook.
6. Heat canola oil in a wok over medium to medium-high heat.
7. Add garlic, ginger, Sichuan peppercorns, and red pepper flakes (if using). Cook for 30 seconds until fragrant.
8. Toss in the sliced beef.
9. Add the potato slivers and cook for about 2 minutes, stirring occasionally.
10. Add carrots, bell pepper, white pepper, and salt. Stir to combine and cook for another 2 to 3 minutes until the potatoes are slightly soft outside but still crisp inside.
11. Finish with a light drizzle of chili oil if desired.
12. Enjoy your delicious stir fried beef and potatoes!



Vietnamese Pork Egg Rolls

Brenda Tran

Vietnamese Village

Ingredients

- 1 package Menlo brand egg roll wrappers
- 1 lb ground pork
- 1 medium jícama (about 1/2 cup)
- 2/3 cup onion
- 1/2 cup bean thread noodles
- 1/8 cup wood ear mushrooms
- 1 tsp salt
- 1 tsp pepper
- 1 tsp sugar
- 1/4 cup water
- 1 tbsps flour
- Dipping fish sauce (nước chấm)
- Green leaf lettuce
- Vietnamese perilla (kinh gioi)
- Vietnamese balm (tia to)
- Mint

Instructions

1. Soak the bean threads and mushroom in hot water until soft (about 30 minutes). Once softened, roughly chop the bean thread noodles and mushrooms.
2. Shred or finely chop the onion and squeeze out excess moisture by hand.
3. Microwave the jícama until slightly soft, then squeeze out excess moisture by hand.
4. In a large mixing bowl, combine the bean thread noodles, mushrooms, onion, salt, pepper, and sugar. Mix thoroughly.
5. Add the ground pork to the mixture and mix well. Finally, add the prepared jícama and mix until evenly combined.
6. Combine water and flour to make an egg roll sealer. Microwave until just boiling.
7. Use the egg roll wrappers to wrap the filling mixture.
8. Heat oil in a deep fryer or large pot to 325°F.
9. Fry the wrapped egg rolls until golden brown and fully cooked inside.
10. Serve with dipping fish sauce and green leaf lettuce, Vietnamese perilla, Vietnamese balm, and mint for a delightful and authentic experience. Enjoy!



Crispy Shrimp Wrapped in Noodles

Nong Newbern

Thai Village

Ingredients:

- 12 jumbo shrimp
- 2 cups cooking oil (for deep-frying)
- 1 Tbsp sesame oil
- 10 oz egg noodles
- 1 tsp ground white pepper
- 1 tsp garlic powder
- 1 tsp salt

Instructions

1. Marinate Shrimp: Pat dry the shrimp, then marinate them with garlic powder, ground white pepper, and salt.
2. Prepare Noodles: Soak the uncooked noodles in room-temperature water for 5 minutes. Drain and pat dry with a paper towel. Wrap each shrimp with two strands of noodles.
3. Deep-fry Shrimp: Heat cooking oil to 350°F (175°C). Deep-fry the shrimp until golden brown, about 2 minutes.

Once both components are ready, serve the crispy shrimp wrapped in noodles with the flavorful Thai peanut sauce. Enjoy your meal!

Thai Peanut Sauce Ingredients:

- 50 grams roasted ground peanuts
- 1 can coconut milk
- 4 Tbsp red curry paste
- 3 Tbsp tamarind paste
- 100 grams palm sugar
- Salt

Thai Peanut Sauce Instructions

1. In a saucepan, cook half of the coconut milk with the red curry paste until thick.
2. Add the remaining coconut milk, roasted ground peanuts, tamarind paste, and palm sugar. Cook for about 5 minutes until the sauce thickens further.
3. Taste the sauce and add salt as needed.