

Bao with Barbecued Pork

- 1 medium yellow onion, coarsely chopped
- 5 large cloves garlic
- 3 pound pork shoulder roast
- 1 cup soy sauce
- 2 Tablespoons brown sugar
- 2 Tablespoons cider vinegar
- 1 Tablespoon corn syrup
- 1 Tablespoon sugar
- 1 teaspoon sesame oil
- One 1-inch piece ginger, minced
- 2 Tablespoons cooking oil
- Spicy Aioli, recipe follows
- 2 cups mixed baby greens, for serving
- Tempura Onions, recipe follows

Spicy Aioli:

- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{4}$ cup your favorite hot sauce (recommended: sriracha)
- 2 Tablespoons sour cream
- 1 Tablespoon corn syrup
- 1 teaspoon sambal (chile-garlic paste)
- 1 teaspoon honey
- 1 teaspoon toasted sesame oil
- 1 clove garlic, crushed

Tempura Onions:

- 2 cups cooking oil
- 1 cup buttermilk
- $\frac{3}{4}$ cup tempura flour
- $\frac{1}{2}$ cup cold lemon-lime soda, such as Sprite
- $\frac{1}{2}$ medium yellow onion, cut into 1-inch-thick rings or strips
- Kosher salt and freshly ground black pepper

Puree the onions and garlic in a food processor until smooth, adding a splash of water if needed. Pour the puree over the pork and let sit it in the refrigerator for 45 to 60 minutes. (This step is to tenderize the meat).

Whisk the soy sauce, brown sugar, vinegar, corn syrup, sugar, sesame oil, ginger, and $\frac{1}{2}$ cup room temperature water until well incorporated. Pour the mixture over the pork and marinate in the refrigerator for 1 hour.

In a large sauté pan over high heat add the oil. Drop in the pork and listen for a sizzle when it hits the pan. Once the edges of the meat are brown, mix it up while scraping

the browned bits off the bottom of the pan. Cook until the meat juices have reduced by half and been absorbed into the pork, about 10 minutes.

Spicy Aioli:

Mix the mayonnaise, hot sauce, sour cream, corn syrup, sambal, honey, sesame oil and garlic in a bowl. Whisk until smooth.

Tempura Onions:

Heat the oil in a pot to 350 degrees F for frying.

Season the buttermilk with salt and pepper and set aside. Whisk the tempura flour, sprite, and 1/4 cup ice-cold water to get a pancake batter consistency. Dip the onions in the buttermilk, then coat them with the batter. Fry the onions until amber brown, then drain on a paper towel-lined plate. Season lightly with salt and pepper.

Gua Bao Buns

1 cup lukewarm water

2 teaspoons dry active yeast

1 Tablespoon sugar

1 Tablespoon vegetable oil + a little more for brushing

2½ cups all purpose flour

2 teaspoons baking powder

¼ teaspoon salt

In a measuring pitcher, activate the yeast by dissolving it in the warm water. Add in sugar and vegetable oil. In a large bowl mix flour, baking powder and salt. Lightly whisk to mix well. Pour the activated yeast mixture into the mixing bowl and start mixing and kneading and bringing the dough together. Pull it out on a well floured surface and knead the dough for 5 to 7 minutes. Sprinkle the dough with little dry flour if the dough is too sticky.

Transfer the dough into an oiled bowl and brush some more oil on the surface. Cover with a kitchen towel and keep in a warm place to proof for 30 minutes or till it doubles in size.

Once the dough doubles in size take it out on a floured surface. Lightly press to knock the air out. Roll the dough into a log shape and divide in 6 equal parts

Roll the parts into a ball shape, cover and keep in the warm spot again to proof for 15 minutes. The balls will double in size.

Roll the balls out into oval shaped of about ¼ inch thickness. Fold in half into a taco shell shape and place a parchment paper in between to avoid sticking. Repeat with other balls.

Steam the buns in a steamer for 10 minutes. Remove the buns from the steamer and fill with pork, aioli, baby greens and fried onions. Serves 6.

Matthew's Macarons

For the cookie:

2 egg whites, room temperature
4 Tablespoons sugar
1-2 drops food coloring, as needed
 $\frac{3}{4}$ cup almond flour
1 cup powdered sugar

Tools Needed: #12 piping tip (Wilton), Piping bag, Rubber Spatula, Whisk, Sifter
Oven, Parchment paper or Silpat baking mat

Preheat oven to 300°F. In a large bowl with a whisk, whip egg whites until soft peaks form. Add 4 Tablespoons granulated sugar. Add in food coloring. Whip until stiff peaks form. Sift almond flour and powdered sugar together, then fold into egg whites with a rubber spatula. Do not over mix. Mix until the batter ribbons off of the spatula like lava. Lightly push the batter off of the sides of the bowl to get rid of the air bubbles. Add batter to piping bag. Pipe a 1 $\frac{1}{2}$ -inch drop of batter on a parchment-lined or silpat-lined baking sheet. Tap the pan on the counter to flatten and to get rid of more air bubbles. Let dry out for about 20-30 minutes, then bake for 19 minutes or more, depending on macaron size and oven type. Allow to cool before frosting. Makes about 1 dozen cookies.

Buttercream Frosting

1 cup unsalted butter (2 sticks or $\frac{1}{2}$ pound), softened
3-4 cups powdered sugar, SIFTED
 $\frac{1}{4}$ teaspoon salt
1 Tablespoon vanilla extract
4 Tablespoons milk or heavy cream

Beat butter for a few minutes with a mixer with the paddle attachment on medium speed. Add 3 cups of powdered sugar and turn your mixer on the lowest speed (so the sugar doesn't blow everywhere) until the sugar has been incorporated with the butter. Increase mixer speed to medium and add vanilla extract, salt, and 2 tablespoons of milk/cream and beat for 3 minutes. If your frosting needs a more stiff consistency, add remaining sugar. If your frosting needs to be thinned out, add remaining milk 1 tablespoons at a time.

Makes about 2 cups frosting.

French Crullers

1 cup water
6 Tablespoons unsalted butter
2 teaspoons sugar
1/4 teaspoon salt
1 cup all-purpose flour, sifted
3 large eggs, divided
1 egg white, slightly beaten
Vegetable oil for frying
Basic Sugar Glaze, recipe follows

Place the water, butter, sugar, and salt in a heavy-bottomed pot and bring to a brisk boil over medium high heat. Add the flour and stir with a wooden spoon until the flour is completely incorporated. Continue to cook and stir for 3 to 4 minutes to steam away as much water as possible. The more moisture you can remove, the more eggs you can add later and the lighter your pastry will be. The mixture is ready when a thin film coats the bottom of the pan.

Move the mixture to the bowl of a stand mixer fitted with the paddle attachment. Stir the mixture for about 1 minute to allow it to cool. Then mix on medium speed and add the first egg. Let it mix in completely and then scrape down the sides of the bowl. Add the remaining eggs, one at a time, and mix in completely. Add the egg white, a little at a time, until the paste becomes smooth and glossy and will hold a slight peak when pinched with your fingers. Transfer the batter to a pastry bag fitted with a 1/2-inch star piping tip. To fry the crullers, heat at least 2 inches of oil in a heavy-bottomed pot until a deep-fat thermometer registers 370°F. While the oil is heating, cut out twelve 3-by-3-inch squares of parchment paper and lightly grease them. Pipe a ring onto each square. When the oil is hot, place one cruller at a time in the oil, paper side up. Remove the paper with tongs. Fry on each side until golden brown, 2 to 3 minutes. Remove with a slotted spoon and drain on a paper towel for at least 1 minute. Once cool to the touch, the crullers can be glazed. Crullers also bake very well, although they will have slightly firmer crusts than the fried versions. Preheat the oven to 450°F. Line a baking sheet with parchment paper and pipe the crullers onto it, at least 2 inches apart. Bake for 5 minutes, then reduce heat to 350°F and bake for another 15 minutes. Turn off the heat, open the oven door slightly and let the crullers sit in the cooling oven for 5 to 10 minutes. Remove, dip in glaze, and cool on a rack until the glaze has set. Makes 10-14 crullers.

Basic Sugar Glaze

1 1/2 cups (150 grams) confectioners' sugar, sifted to remove any lumps
3 to 4 Tablespoons milk or water
2 teaspoons vanilla extract (optional)

Place the sugar in a medium bowl and slowly stir in the milk and vanilla, a little at a time, to make a smooth, pourable glaze.

Chicken and Waffles

Chicken:

4 chicken breast tenders, cut into bite size pieces
 $\frac{3}{4}$ cup buttermilk, divided
1 cup all-purpose flour, plus more if needed
 $\frac{1}{2}$ teaspoon seasoned salt, such as Lawry's
 $\frac{1}{4}$ teaspoon paprika
 $\frac{1}{4}$ teaspoon freshly ground black pepper
 $\frac{1}{4}$ teaspoon ground dried thyme
 $\frac{1}{8}$ teaspoon cayenne pepper, plus more if needed
1 Tablespoon milk, plus more if needed
Vegetable oil, for frying

Waffles:

2 cups all purpose flour
 $\frac{1}{4}$ cup sugar
1 tablespoon baking powder
 $\frac{1}{2}$ teaspoon kosher salt
1 $\frac{1}{2}$ cups milk
1 tablespoon vanilla extract
4 large egg whites plus 2 large egg yolks
8 tablespoons (1 stick) salted butter, melted

Honey Sauce:

2 tablespoons unsalted butter, melted
1 tablespoon honey
1 tablespoon chopped scallions, white and some green
 $\frac{1}{2}$ teaspoon chopped fresh parsley
Kosher salt and freshly cracked pepper
Toothpicks, as needed

For the Chicken: Soak chicken in $\frac{1}{2}$ cup buttermilk. In a medium bowl combine flour, seasoned salt, paprika, black pepper, thyme and cayenne. Add in remaining $\frac{1}{4}$ cup buttermilk. This should make a thick batter—add milk if it need to be thinned out. Heat a sauté pan with 1-2 inches of oil in the bottom over medium heat. Dredge the chicken pieces in the batter then fry until golden brown, about 4-5 minutes. Drain on paper towels and keep warm.

For the waffles: Preheat the waffle iron to the regular setting. Sift together the flour, sugar, baking powder and salt in a bowl.

In a separate bowl, whisk together the milk, vanilla and 2 egg yolks. Pour over the dry ingredients and very gently stir until halfway combined. Pour in the melted butter and continue mixing very gently until combined. In a separate bowl (or using a mixer), beat the 4 egg whites with a whisk until stiff. Slowly fold them into the batter, stopping short of mixing them all the way through.

Scoop the batter into your waffle iron in batches and cook according to the manufacturer's directions or until waffles are deep golden and crisp. Cut into bite size pieces. Keep warm.

For the Honey Sauce: In a small bowl, mix the melted butter, honey, scallions, parsley, $\frac{1}{4}$ teaspoon pepper and salt to taste.

To assemble, spear together a piece of waffle and chicken, Drizzle with honey sauce. Repeat with remaining ingredients. Makes about 16 appetizers.

Chocolate Eclairs

Eclair Dough:

1/2 cup butter
1 cup water
1 cup all-purpose flour
1/4 teaspoon salt
4 eggs

Pastry Cream:

3 cups half and half
8 egg yolks
 $\frac{3}{4}$ cups sugar
3 Tablespoons cornstarch
1 teaspoon vanilla extract

Chocolate Icing:

2 (1 ounce) squares semisweet chocolate
2 tablespoons butter
1 cup confectioners' sugar
1 teaspoon vanilla extract
3 tablespoons hot water

Preheat oven to 450°. Line a baking sheet with parchment paper. In a medium saucepan, combine 1/2 cup butter and 1 cup water. Bring to a boil, stirring until butter melts completely. Reduce heat to low, and add flour and salt. Stir vigorously until mixture leaves the sides of the pan and begins to form a stiff ball. Remove from heat. Add eggs, one at a time, beating well to incorporate completely after each addition. With a spoon or a pastry bag fitted with a large plain tip. Spoon or pipe dough onto cookie sheet in 1 1/2 x 4 inch strips.

Bake 15 minutes in the preheated oven, then reduce heat to 325° and bake 20 minutes more, until hollow sounding when lightly tapped on the bottom. Cool completely on a wire racks.

For the pastry cream, pour the half and half and sugar in a medium saucepan and bring just to a boil. Place egg yolks and cornstarch in a bowl and whisk until combined. When half and half is hot, whisk some into the eggs, then add the eggs to the saucepan. Cook over low heat, stirring continuously with a wooden spoon, until very thick, about 5 minutes. Stir in vanilla extract. Spread pastry cream in a rimmed cookie sheet and place a sheet of plastic wrap directly over the pastry cream. Allow to cool.

For the icing, melt the chocolate and 2 tablespoons butter in a medium saucepan over low heat. Stir in 1 cup confectioners' sugar and 1 teaspoon vanilla. Stir in hot water, one tablespoon at a time, until icing is smooth and has reached desired consistency. Remove from heat, cool slightly, and drizzle over filled eclairs. Refrigerate until serving.

Sushi Rice

1 cup short-grain white rice (such as Calrose)

1 1/4 cups cold water

(1) 2-inch-square piece dried kelp (konbu),* wiped lightly with dry cloth

2 tablespoons rice vinegar

1 tablespoon sugar

1 teaspoon salt

Place rice in strainer. Rinse under cold water until water runs clear. Drain well. Transfer rice to heavy medium saucepan. Add 1 1/4 cups fresh cold water and kelp to pan. Cover and let soak 30 minutes. Uncover, discard kelp and bring mixture to boil. Reduce heat to low. Cover and cook until water is absorbed and rice is just tender, about 15 minutes. Remove from heat. Let stand covered 15 minutes. Transfer rice to large glass bowl.

Combine vinegar, sugar and salt in small saucepan. Stir over low heat until sugar dissolves. Drizzle mixture over rice. Gently toss rice with vinegar mixture to coat. Cover rice with clean damp towel and cool completely at room temperature (do not refrigerate).

Nori sheets

Wasabi

Soy sauce

Pickled ginger

California Rolls or Veggie Rolls:

Lump crab meat (omit for veggie rolls)

Cucumber, julienne

Carrot, julienne

Radish sprouts

Avocado

Spicy Tuna:

Grade A Ahi Tuna, diced

Rooster Sauce, to taste

Vegetables of choice

Swedish Cardamom Rolls

Dough:

1 cup milk, heated to 110°F
1 envelope (2 $\frac{1}{4}$ teaspoons) dry active yeast
1/3 cup light brown sugar
3 1/4 cups all-purpose flour, plus more to flour surfaces
 $\frac{3}{4}$ teaspoon ground cardamom
 $\frac{1}{4}$ teaspoon salt
5 Tablespoons butter, softened
Nonstick cooking spray

Filling:

5 Tablespoons butter, softened
1/3 cup dark brown sugar
 $\frac{1}{2}$ teaspoon ground cardamom
1 teaspoon ground cinnamon

Glaze:

1/4 cup water
1/4 cup light brown sugar
1/2 teaspoon vanilla extract
1 teaspoon granulated sugar
 $\frac{1}{4}$ teaspoon ground cardamom

In a measuring pitcher, add yeast to the lukewarm milk with light brown sugar and stir until yeast has dissolved. Let activate for 10 minutes.

In a large bowl, mix together flour, cardamom, and salt. Add yeast/milk mixture to the flour mixture and mix until dough forms. Add in butter and mix. Turn dough onto floured surface and knead by hand until a smooth dough forms, about 5 minutes. Shape it into a bun, tucking the edges toward the center. Place in your greased bowl, seam side down and cover with a clean kitchen towel. Place bowl in a warm place and let it rise for at least 40 minutes.

For Filling: In a large bowl, cream together butter, dark brown sugar, cardamom and cinnamon until creamy and smooth.

Preheat oven to 425 degrees F. Line baking sheets with parchment.

Roll out dough into a 13" x 21" rectangle on a lightly floured surface.

Spread filling onto the rolled out dough rectangle with silicone spatula or offset spatula so that it covers the entire area from edge to edge.

Fold dough in half. Cut 15-20 strips of dough. Starting from the end, wrap one strand around the tips of your thumb and four fingers twice, twisting slightly as you wrap, then slip your thumb out of the roll, loop the strand around one last time then tuck the end and your thumb loop into the bottom. Repeat with all strands.

Place buns on baking sheets, (giving enough room for dough to rise and spread during proofing and baking), cover with a kitchen towel and let rise for about 30 minutes.

While rolls are proofing, heat water, light brown sugar, and vanilla in a small microwave safe dish on high until sugar has dissolved completely, about 1 minute. Set syrup aside. Combine cardamom and granulated sugar in a small bowl. Bake proofed rolls for 7-8 minutes or until tops are golden brown. Immediately brush tops with syrup and sprinkle with cardamom-sugar. Serve and enjoy. Makes about 1 $\frac{1}{2}$ dozen rolls.

Quinoa Power Bowls

1/2 cup quinoa
1/4 teaspoon adobo seasoning
1/4 teaspoon salt
2 teaspoon olive oil
1 medium sweet potato, chopped
1/4 cup onion, chopped
1/2 cup canned black beans, rinsed
1 medium red bell pepper, sliced
1 medium avocado, sliced
Cilantro, for garnish

HONEY LIME DRESSING:

2 Tablespoons canned coconut milk
1 Tablespoon water
1 teaspoon olive oil
Juice of 1 lime
1 Tablespoon honey
1/8 teaspoon salt, or more to taste

Cook Quinoa: Rinse quinoa in fine mesh strainer and place in small pot of water with 1 1/2 cups of water. Allow pot to come to a boil, add in your seasoning and simmer for about 15 minutes, until quinoa is tender and water has mostly gone.

Cook Sweet Potatoes: While the quinoa is cooking, cook your chopped sweet potato and onion in medium pan with olive oil. Add salt and pepper, or more seasoning if you wish. Cook on medium heat until tender, about 10-15 minutes.

Make Dressing: In a medium bowl whisk together all ingredients

Assemble Bowls: Distribute quinoa, potatoes and onions, black beans, bell pepper, and sliced avocado in bowls. Dress with honey lime dressing and garnish with cilantro if you wish, enjoy!