

Asian Fusion

with Jenny Cha



Korean-style BBQ Sliders

Serving Size: 7

Ingredients:

1/2 onion, pureed
1 can pineapple, pureed
Sugar
1 teaspoon ginger, finely chopped
3 cloves garlic, finely chopped
Spoonful olive oil

2 lb. ground beef
Black pepper

Slider buns

Directions:

1. For the sauce: Mix all the ingredients together.
2. For the sliders: Mix the ground beef in a medium bowl with black pepper. Make the beef into patties roughly about the size of a deck of cards.
3. Add the patties into the sauce. Let the patties marinate for at least three hours.



Salsa Criolla Argentina

Yield: 2 cups

Ingredients:

2 large ripe, firm tomatoes, finely chopped
1/2 cup onion, minced
1/2 cup red pepper, finely chopped
4 cloves garlic, minced
1/4 cup fresh parsley leaves, minced
1/4 cup olive oil
2 tablespoons red wine vinegar
1/2 teaspoon salt

1 teaspoon oregano
1/2 teaspoon black pepper
1/4 teaspoon red pepper flakes

Directions:

In medium-sized bowl, thoroughly mix all ingredients. Transfer to a jar with a tight-fitting lid and refrigerate.



Vegetarian Egg Roll

Serving Size: 8

Ingredients:

1 soft tofu
1 teaspoon ginger, coarsely chopped
1 teaspoon garlic, coarsely chopped
1 quart olive oil
8 egg roll wrap
2 tablespoons water
2 cups cabbage, shredded
2 ounces carrots, shredded
Salt
Black pepper
1 teaspoon sesame oil (optional)

Directions:

1. First, finely ground the tofu with your hands. Then, place the grounded tofu in a bowl with ginger and garlic, and mix thoroughly. Season the tofu with salt, black pepper, and sesame oil, if necessary.
2. In a large skillet, heat oil to medium high heat. In a separate bowl, combine the cabbage, carrots and the tofu mixture. Mix all together.
3. Lay out one egg roll skin with a corner pointed toward you. Place about a 1/4 to 1/3 cup of the cabbage, carrot, and tofu mixture on the egg roll paper and fold corner up over the mixture. Fold left and right corners toward the center and continue to roll. Brush a bit of water on the final corner to help seal the egg roll.
4. Place egg rolls into heated oil and fry, turning occasionally, until golden brown. Remove from oil and drain on paper towels or rack.



Zucchini Fries with Sriracha Mayo

Serving Size: 6

Ingredients:

1 cup plain bread crumbs
1/2 cup grated parmesan
1 teaspoon crushed red pepper
1/8 teaspoon dried oregano
1/8 teaspoon salt
Dash black pepper
2 large eggs
4-5 zucchini

1/2 cup mayonnaise
1 tablespoon Sriracha
Dash Salt

Directions:

1. For Zucchini Fries: Preheat oven to 425°F. Line a baking sheet with parchment paper or spray it with cooking spray. On a plate, mix together the bread crumbs, Parmesan cheese, red crushed pepper flakes, oregano, salt and pepper. In a small to medium bowl, beat the two large eggs.

Cut the zucchini into batons. One by one, dip the zucchini batons in the beaten eggs and transfer to the plate with the bread crumb mixture, being sure to coat the zucchini thoroughly. Place the bread crumb covered zucchini on the baking sheet and bake for 15-20 minutes, checking on them after 10 minutes and flipping them to ensure thorough baking. Remove and serve with sauces.

2. For Sriracha Mayonnaise: Add all three ingredients to a small bowl and mix. If you like it more spicy, add more Sriracha.