

# East Meets West



## Lucky Purses

Serving Size: 2

### Ingredients:

- 1 Rolos candies, unwrapped
- 1 Package of Dumpling wrappers
- Water
- Vegetable oil, for frying
- 1/4 cup Creamy peanut butter
- 1/2 cup semi-sweet chocolate chips

### Directions:

1. Heat oil in small sauce pan over medium heat to about 325F. While oil is heating {it will take a 5-10 minutes}, form purses.
2. Place number of wrappers needed {8-16} on a damp paper towel and fold paper towel over top to keep dough moist. Place a wrapper on your hand, add a Rolo to the center of the wrapper. Moisten the edges of the wrapper. Bring edges together over the Rolo; press in side edges, then squeeze to keep together and form the purse. Set aside while forming remaining purses.
3. Fry purses in hot oil for about 1 minute. You want the dumplings to be golden but not burnt {they will cook quickly}. Remove to plate lined with paper towels to remove oil. Make sauce.
4. Place peanut butter and chocolate chips in a small sauce pan and heat over low heat to melt. Stir frequently; once chips are melted, remove from heat and stir.
5. Place lucky purses on a small serving plate and place a bowl of chocolate peanut butter sauce on same plate. Dip a lucky purse in the sauce.

## Korean-style Jalapeno Stuffer

Serving Size: 5

### Ingredients:

- ½ lb of Ground pork
- 10 Jalapenos
- Salt
- Pepper
- 1/4 Onion, finely chopped
- 1 clove of garlic, finely chopped
- 1 teaspoon of finely chopped ginger

- Sesame oil
- Flour
- 1 Egg

### **Directions:**

1. Cut the washed Jalapenos in half, vertically.
2. Take out the seeds and soak them in water for about an hour.
3. While the jalapeno is being soaked, prepare the stuffing. Add ground pork, garlic, ginger, and onion together in a bowl. Season with salt, pepper, and sesame oil, if necessary.
4. Dry the soaked jalapenos with paper towel. Cover it with flour.
5. Stuff them with the mixed pork and onion. Cover the stuffed jalapenos with flour.
6. Beat the eggs in a small bowl. Season with salt and pepper, if necessary. Dunk the peppers in the beaten eggs.
7. Fry them in the pan in medium-low heat until golden brown.

## **Carnitas Tacos with Peach-Avocado Salsa**

Serving Size: 3

### **Ingredients:**

- 2.5 pounds boneless pork shoulder, cut into 2-3 inch pieces (trim excess fat)
- 1/2 teaspoon kosher salt
- 1 cinnamon sticks
- 1 bay leaf
- 3 teaspoons dehydrated onions, not onion powder
- 1 teaspoon no-salt seasoning
- 1 teaspoon garlic powder
- water
- 1 mango, peeled, diced
- 1 avocado, diced
- fresh lime juice
- 1/2 yellow onion, chopped
- cilantro, chopped
- salt
- pepper
- corn tortillas

## Directions:

1. Place the meat in a pot and add just enough water to cover. Bring to a simmer over med-high heat and skim any scum that rises to the surface. When the liquid is clear, add the spices from the salt to the cumin (if using). Simmer for an hour or so, or until the meat is tender.
2. Most of the liquid should have evaporated by this time. If not and your meat is already fork tender, just drain the liquid and return the meat to the pot. Add a bit of oil, turn the heat to med-high, and fry until the outside is brown and slightly crisp.
3. Shred the meat before serving with tortillas and salsa.
4. For the salsa: Combine all the ingredients from the mango to the salt and pepper in a bowl. Adjust and season to your liking. Serve with the tacos.