**Class Schedule:**

**Monday:** Italy: Homemade pasta with Chef John’s marinara sauce, fresh meatballs with parmesan cream, homemade focaccia bread

**Tuesday:** China: Chicken chow mein, stir fried rice, Chinese egg rolls, sweet and sour dipping sauce

**Wednesday:** India: Samosas, tandoori chicken, basmati rice, hand made naan bread

**Thursday:** Thailand: Pad thai, pot stickers, sweet and sour sauce, soy sesame sauce

**Friday:** Japan: Homemade Ramen noodles and broth, Hibachi

**Monday:**

**Chef John’s Basic Pasta Dough**

Yield 1 pound raw pasta

Ingredients

●Eggs 4 each

●oil, olive 1/4 fl oz

●salt 1/4 tbl

●flour, bread 6 oz

●flour, semolina 6 oz

Directions

1. Place the eggs, oil, and salt in a large mixer bowl.

2. Use the paddle attachment to combine.

3. Add one-third of the flour and stir until the mixture begins to form a soft dough. Remove the paddle attachment and attach the dough hook.

4. Gradually add more flour until the dough is dry and cannot absorb any more flour.

5. Remove the dough from the mixer, wrap it well with plastic wrap and set it aside at room temperature for 20 to 30 minutes.

6. After the dough has rested, roll it into flat sheets by hand or with a pasta machine. Work with only a small portion at a time, keeping the remainder well covered to prevent it from drying out.

7. While the sheets of dough are pliable, cut them into the desired width with a chef’s knife or pasta machine. Sheets can also be used for making ravioli, as illustrated next.

8. Semolina flour can be substituted for all or part of the bread flour in this recipe, although it makes a stronger dough that is more difficult to work with by hand.

**Focaccia Bread**

Ingredients

10–12 servings

* 2 ¼ tsp active dry yeast
* 2 tsp. honey
* 5 cups all-purpose flour
* 5 tsp kosher salt
* 6 Tbsp. extra-virgin olive oil, divided, plus more for hands
* 4 Tbsp. unsalted butter, plus more for pan
* Flaky sea salt
* 4 garlic cloves
* 2 sprig rosemary minced

Preparation

1. Whisk one ¼-oz. envelope active dry yeast (about 2¼ tsp.), 2 tsp. honey, and 2½ cups lukewarm water in a medium bowl and let sit 5 minutes (it should foam or at least get creamy; if it doesn’t your yeast is dead and you should start again—check the expiration date!).
2. Add 5 cups (625 g) all-purpose flour and 5 tsp. Diamond Crystal or 1 Tbsp. Morton kosher salt and mix with a rubber spatula until a shaggy dough forms and no dry streaks remain.
3. Pour 4 Tbsp. extra-virgin olive oil into a big bowl that will fit in your refrigerator. This puppy is going to rise! Transfer dough to bowl and turn to coat in oil. Cover with a silicone lid or plastic wrap and chill until dough is doubled in size (it should look very bubbly and alive), at least 8 hours and up to 1 day. If you're in a rush, you can also let it rise at room temperature until doubled in size, 3–4 hours.
4. Generously butter a 13x9" baking pan, for thicker focaccia that’s perfect for sandwiches, or an 18x13" rimmed baking sheet, for focaccia that's thinner, crispier, and great for snacking. The butter may seem superfluous, but it’ll ensure that your focaccia doesn’t stick. Pour 1 Tbsp. extra-virgin olive oil into center of pan. Keeping the dough in the bowl and using a fork in each hand, gather up edges of dough farthest from you and lift and over into center of bowl. Give the bowl a quarter turn and repeat process. Do these 2 more times; you want to deflate dough while you form it into a rough ball.
5. Transfer dough to prepared pan. Pour any oil left in bowl over and turn dough to coat it in oil.
6. Let rise, uncovered, in a dry, warm spot until doubled in size, at least 1½ hours.
7. Place a rack in middle of oven; preheat to 450°. To see if the dough is ready, poke it with your finger. It should spring back slowly, leaving a small visible indentation.
8. Lightly oil your hands. If using a rimmed baking sheet, gently stretch out dough to fill.
9. Dimple focaccia all over with your fingers, like you’re aggressively playing the piano, creating very deep depressions in the dough (reach your fingers all the way to the bottom of the pan). Drizzle with remaining 1 Tbsp. extra-virgin olive oil and sprinkle with flaky sea salt. Bake focaccia until puffed and golden brown all over, 10 - 15 minutes.
10. Hold off on this last step until you're ready to serve the focaccia: Melt 4 Tbsp. unsalted butter in a small saucepan over medium heat. Remove from heat. Peel and grate in 2–4 garlic cloves with a Microplane and the rosemary.
11. Return to medium heat and cook, stirring often, until garlic is just lightly toasted, 30–45 seconds.
12. Brush garlic-butter all over focaccia and slice into squares or rectangles.

**Melt-In-Your-Mouth Italian Meatballs**

Servings: 4 people

INGREDIENTS

* 1/2 cup Italian bread crumbs
* 2/3 cup milk
* 1 lb ground beef or your choice of meat
* 1/4 medium onion finely diced or grated
* 2 cloves garlic minced
* 1 large egg beaten
* 1 tsp salt or to taste
* 1/2 tsp black pepper
* 1/4 cup parmesan cheese preferably Parmigiano-Reggiano
* 1 tbsp fresh parsley or 1 tsp dried parsley

INSTRUCTIONS

1. Preheat the oven to 400°F (200°C) and line a baking sheet with parchment paper or a baking mat.
2. In a large mixing bowl, add Italian bread crumbs and milk. Combine well and set aside while preparing the other ingredients, for at least 5 minutes.
3. Add ground beef, onion, garlic, egg, salt, black pepper, parmesan cheese, and parsley into the soaked bread crumb mixture, and mix with your hands until just combined. Do not overmix.
4. Portion onto the prepared baking sheet (using a cookie or ice cream scoop will make it easier). Wet your hands with water, and roll meatballs into 2" diameter balls.
5. Bake for about 15-20 minutes, or until the meatballs have reached an internal temperature of 165˚F (74°C). Remove from oven and drain off any excess fat. Serve with your favorite sauce and enjoy!

**Garlic Parmesan Sauce Recipe**

Servings: 6

Ingredients

* 2 tablespoon Butter
* 1/2 teaspoon Garlic (Minced)
* 1 tablespoon All Purpose Flour
* 1/2 cup Full Fat Milk
* 1/2 cup Chicken Broth (Use Veg Broth for Veg Version)
* 1/4 cup Parmesan Cheese
* 1/2 teaspoon Garlic Powder
* ½ tsp Salt
* 1/4 teaspoon black pepper

Instructions

1. Heat butter in a pan.
2. Add garlic and fry for a few seconds.
3. Add flour and fry for a minute on low heat.
4. Add milk gradually and keep whisking continuously to make a lump free mixture.
5. Add chicken broth and cook until the sauce thickens.
6. Add parmesan cheese, garlic powder, salt and black pepper and cook until cheese melts.
7. Use the sauce as required.

**MARINARA SAUCE**

yield: ABOUT 2 CUPS

INGREDIENTS

* 2 tablespoons olive oil (or butter)
* 1/3 cup finely-diced white onion
* 4 cloves garlic, pressed or finely-minced
* 1/4 teaspoon crushed red pepper flakes
* 1 (28-ounce) can San Marzano whole tomatoes (with juices)
* 1 teaspoon dried oregano
* 3/4 teaspoon fine sea salt
* 1/2 teaspoon freshly-cracked black pepper
* 3 large sprigs of fresh basil

INSTRUCTIONS

1. Sauté onion and garlic: Heat olive oil in a large saucepan over medium-high heat. Add onion and sauté for 5 minutes, stirring occasionally, until combined. Add garlic and crushed red pepper flakes and sauté for 1-2 minutes, stirring frequently, until combined.
2. Add remaining ingredients. Add the tomatoes, oregano, salt and black pepper, and stir to combine. Use a wooden spoon or a potato masher to gently break up the tomatoes as the sauce continues to heat. Stir in the fresh basil sprigs.
3. Simmer. Continue cooking the sauce until it reaches a simmer. Then reduce the heat to medium-low, cover and continue to simmer for 20 to 30 minutes, stirring occasionally.
4. Season. Remove and discard the fresh basil sprigs. Taste and season the sauce with salt and pepper, as needed. (If you prefer a smoother sauce, you can also purée it with an immersion blender until it reaches your desired consistency.)
5. Serve. Then serve the sauce warm and enjoy!

Tuesday:

**Chicken Chow Mein with the Best Chow Mein Sauce**

Servings: 8 servings

Ingredients

* 1 lb chicken breast, boneless, skinless
* 3 tbsp oil
* 12 oz chow mein noodles, (uncooked noodles)
* 2 cups cabbage
* 1 large carrot, julienned
* 1/2 batch green onions
* 2 garlic cloves

Chow Mein Sauce

* 6 tbsp oyster sauce
* 3 tbsp low sodium soy sauce
* 3 tbsp light sesame oil, (not toasted)
* 1/2 cup chicken broth
* 1 tbsp cornstarch
* 1 tbsp granulated sugar

Instructions

1. In a small mixing bowl, use a whisk to combine oyster sauce, granulated sugar, sesame oil, soy sauce, chicken broth and cornstarch. Set aside.
2. Cook your noodles according to package instructions then drain, rinse with cold water and set aside.
3. Heat a large wok or pan with olive oil over medium-heat. Cut your chicken breasts into bite-sized strips and cook them in the oil until golden brown. Remove strips and set aside.
4. Add carrots, cabbage and pressed garlic and saute for a few minutes until veggies are slightly softened and the cabbage is a bit translucent.
5. Add chicken and noodles back into the pan. Pour sauce over the top and continue cooking all the ingredients together for another 2 minutes.
6. Garnish your chow mein with chopped green onions and serve the noodles straight from the pan and piping hot!

**FRIED RICE**

yield: 4 -6 SERVINGS

INGREDIENTS

* 3 tablespoons butter, divided
* 2 eggs, whisked
* 2 medium carrots, peeled and diced
* 1 small white onion, diced
* 1/2 cup frozen peas
* 3 cloves garlic, minced
* salt and black pepper
* 4 cups cooked and chilled rice (I prefer short-grain white rice)
* 3 green onions, thinly sliced
* 3–4 tablespoons soy sauce, or more to taste
* 2 teaspoons oyster sauce (optional)
* 1/2 teaspoons toasted sesame oil

INSTRUCTIONS

1. Heat 1/2 tablespoon of butter in a large sauté pan\* over medium-high heat until melted. Add egg, and cook until scrambled, stirring occasionally. Remove egg, and transfer to a separate plate.
2. Add an additional 1 tablespoon butter to the pan and heat until melted. Add carrots, onion, peas and garlic, and season with a generous pinch of salt and pepper.
3. Sauté for about 5 minutes or until the onion and carrots are soft. Increase heat to high, add in the remaining 1 1/2 tablespoons of butter, and stir until melted. Immediately add the rice, green onions, soy sauce and oyster sauce (if using), and stir until combined.
4. Continue sautéing for an additional 3 minutes to fry the rice, stirring occasionally. (I like to let the rice rest for a bit between stirs so that it can crisp up on the bottom.)
5. Then add in the eggs and stir to combine. Remove from heat and stir in the sesame oil until combined. Taste and season with extra soy sauce, if needed.

**Homemade Egg Rolls**

Servings 12

INGREDIENTS

* 2 teaspoons vegetable oil
* 3/4 pound ground pork
* salt and pepper to taste
* 1 teaspoon minced garlic
* 1 teaspoon minced ginger
* 3 cups coleslaw mix
* 1/4 cup sliced green onions
* 1 tablespoon soy sauce
* 1 teaspoon toasted sesame oil
* 12 egg roll wrappers
* 1 egg beaten
* oil for frying

INSTRUCTIONS

1. Heat the 2 teaspoons of vegetable oil in a large pan over medium high heat. Add the ground pork and season with salt and pepper.
2. Cook, breaking up the pork with a spatula, until meat is browned and cooked through. Add the garlic and ginger then cook for 30 seconds.
3. Stir in the coleslaw mix and green onions. Cook until cabbage is wilted, about 3-4 minutes.
4. Stir in the soy sauce and sesame oil, then remove from heat.
5. Spoon approximately 2-3 tablespoons of filling onto each egg roll wrapper and fold according to package directions, using the beaten egg to seal the edges of the wrappers as you go.
6. Pour 2-3 inches of oil into a deep pot.
7. Heat the oil to 350 degrees. Fry 3-4 egg rolls at a time, turning occasionally, until browned all over, approximately 3-5 minutes.
8. Drain on paper towels, then serve with dipping sauce of your choice.

**Homemade Sweet and Sour Sauce**

SERVINGS16 servings

Ingredients

* 1 tbsp cornstarch
* ¼ cup water
* ½ cup cider vinegar \*see note
* ½ cup light brown sugar packed
* ¼ cup ketchup
* 1 tbsp soy sauce

Instructions

1. Place all ingredients in a medium saucepan over medium heat.
2. Whisk to combine.
3. As it starts heating up, keep whisking constantly until it thickens into a sauce consistency. It will thicken as it cools. Adjust sweet with sugar, tang with vinegar, saltiness with salt to taste.

**Samosa Recipe**

Prep: 30 mins Cook: 15 mins Dough resting: 30 mins

Servings 12 samosas

Ingredients

DOUGH:

* 1 1/2 cups flour , plain/all purpose
* 1 tsp thyme
* 1/2 tsp salt , cooking/kosher
* 4 tbsp ghee (melted and cooled) or oil (any vegetable)
* 6 tbsp cold water

POTATO FILLING:

* 1 potato
* 2 tbsp vegetable oil
* 1 tsp cumin seeds
* 1/4 tsp black mustard seeds
* 1/2 tsp coriander seeds
* 1 tbsp fresh ginger, finely grated
* 1 tbsp green chilli, finely chopped
* 1/2 cup frozen green peas (thawed)
* 1 tsp garam masala
* 1/4 tsp lemon juice
* 1/4 tsp garlic powder
* ¼ tsp onion powder
* 1/4 tsp cumin powder
* 1/2 tsp turmeric powder
* 1 tsp salt
* 2 tbsp coriander/cilantro leaves, finely chopped

Instructions

POTATO FILLING:

1. Boil potato until soft: Peel then cut potatoes in half. Place in a pot of cold water, bring to boil then cook until very soft, ~10 minutes.
2. Mash roughly: Remove the potatoes onto a plate and roughly mash with a fork, leaving some large chunks.
3. Cook spice seeds: Heat oil in a large skillet over medium heat. Add the cumin seeds, mustard seeds & coriander seeds. Stir the spices for about 30 seconds or until fragrant – don't let them burn!
4. Add the ginger, chilli, peas and continue to stir a further minute or so until the chilli is soft.
5. Add remaining spices: Add the garam masala, amchur, asafoetida, cumin powder, turmeric and salt. Cook a further 30 seconds.
6. Add potato and gently stir to coat in spices for about 1 minute.
7. Cool: Remove from the stove, stir in chopped coriander leaves. Cool potato mixture before using.

SAMOSA DOUGH:

1. Mix dry ingredients: Place the flour, salt and ajwain seeds into a bowl and stir to combine.
2. Rub ghee into flour: Add the ghee or oil and mix with your fingertips until the dough resembles breadcrumbs. (This step is key to making flaky samosa pastry.)
3. Form a ball: Add the water and mix with the flour until you form a ball of dough. It should be pliable and soft, but not so sticky it sticks to your hands. Rest 30 minutes: Cover the dough in the bowl with glad wrap and leave to rest for 30 minutes.

MAKING THE SAMOSAS:

1. Cut into 6: Cut the dough into 6 equal portions, then roll each into a ball. Keep the balls on a plate covered with cling wrap so they don't dry out.
2. Place between paper: Place one ball on a sheet of parchment/baking paper. Press down to flatten, then cover with another sheet of paper. Do not flour the work surface – it will dry the pastry out.
3. Roll out: Roll the dough into a disc about 2mm / 1/10" thick (~16cm /6.5” diameter).
4. Cut in half: Cut through the centre to create two semicircles (2 samosas per disc).
5. Make cone: Brush the straight side with water, then fold straight edge to join itself and form a cone. Overlap the edges by about 1 cm / 2/5" then press edges to seal.
6. Fill with potato: Make an "O" with your forefinger and thumb, then hold the cone in the "O". Fill with about 2 tbsp of Potato Mixture, lightly pressing in.
7. Seal: Brush the open pastry edge with water, then press together so your Samosa is fully sealed. Place sealed edge down on work surface and press down to fold. Trim off excess pastry, fold in corners. Pinch the top corner to make it pointy.
8. Repeat with remaining Samosas – you should make 12 in total.

FRYING:

1. Heat oil to 150 degrees
2. Fry 1: Carefully drop 3 – 4 samosas in the oil and cook for 3 minutes, moving them around occasionally (if they touch the base of the pot for too long, they get brown spots).
3. Drain and repeat: Remove from the oil and drain on paper towels. Repeat with the remaining samosas.
4. Increase oil heat: Increase the oil temperature up to 190°C/375°F.
5. Fry 2: Carefully place 3 – 4 samosas at the time into the oil and cook for 1 1/2 to 2 minutes until they are deep golden.
6. Serve hot with Tamarind Sauce or a Mint Raita (see separate recipe card below this one)

**Spicy garlic naan**

Yield: 4 Naan Breads

ingredients

SCALE

* 2 C flour
* 1 tsp baking powder
* 1 tsp instant yeast (or rapid rise)
* 1 tsp kosher salt
* 1 T brown sugar
* 1 C plain, whole milk yogurt (not greek)
* 1 T water
* 1 T vegetable oil
* 4 T unsalted butter
* 2 cloves garlic, thinly sliced
* 1/2 tsp kosher salt
* 1/2 tsp chili flake
* Parsley to garnish

instructions

1. In a large bowl, whisk together flour, baking powder, instant yeast, kosher salt, and brown sugar. Add yogurt and mix until a dough forms. If it’s too dry add a tablespoon of water at a time until you have a slightly sticky, somewhat shaggy, but cohesive ball of dough. Cover with plastic wrap and let rise until doubled in size – roughly an hour (but could be sooner).
2. Divide the dough into four pieces and roll each portion out, on a well-floured surface, to a rough 9-inch circle. Keep rolled out dough separated by pieces of parchment paper while you finish the rest of the dough.
3. Place a large skillet (cast iron or stainless-steel work best) over medium high heat. Heat one teaspoon of oil until it shimmers but doesn’t smoke. Lay one dough round in the pan and immediately cover with a tight-fitting lid (or a large rimmed baking sheet). Cook covered for two minutes. Remove lid and flip naan. Cook the second side, uncovered, until it is spotty brown. Wrap cooked naan in a clean kitchen towel to keep warm while you repeat the process with the rest of the dough.
4. When all the naan has been cooked, wipe out the skillet with a paper towel and return to medium heat. Melt the butter and add the garlic, kosher salt, and chili flake. Sauté until garlic is light golden in color. Remove from heat. Spoon spicy garlic butter directly onto warm naan and garnish with parsley. Serve immediately.

**Tandoori Chicken Recipe**

Yield 4 Servings

Ingredients

* 2 pounds chicken legs , no skin (8 legs)
* 2 cups greek yogurt
* 1 teaspoon Kosher salt
* 1 teaspoon garlic powder
* 1 teaspoon onion powder
* 1 teaspoon ground ginger
* 1 teaspoon paprika
* 1 teaspoon turmeric
* 1 tablespoon garam masala
* 1 teaspoon cayenne pepper
* 1 teaspoon yellow food coloring
* 1 teaspoon red food coloring
* 1 lemon , juiced

Instructions

1. Add all ingredients to a large bowl and mix well.
2. Cover the bowl with plastic wrap, then let marinade in the refrigerator for at least 8 hours, preferably 24 hours.
3. Remove the majority of the marinade before cooking the chicken.
4. Grill Instructions: Heat the oiled grill to medium-high heat and cook the chicken until cooked through, 10-12 minutes.
5. Oven Instructions: Preheat the oven to 400 degrees and cook on a sheet pan for 25-30 minutes.

**Dumplings from Scratch**

Prep Time: 4 hours

Cook Time: 20 minutes

Total Time: 4 hours 20 minutes

Servings: 30 medium dumplings

Ingredients

**Dumpling Dough**

* 4 cups all-purpose flour
* 1 cup plus 2 tablespoons water at room temperature

**Dumpling filling (1 dim sum recipe)**

Instructions

**To prepare the dough**

1. Add flour into a large bowl. Slowly pour the water into the bowl, mixing them together with a pair of chopsticks.
2. When the water is mixed with the flour, dust both hands with flour and start kneading to form dough. The dough will be quite tough and should easily be able to be lifted from the bowl without sticking to the bottom.
3. When dough has formed, dust the working surface with flour and dust hands again. Transfer the dough to the working surface and continue to knead it until its surface becomes smooth, about 10 minutes.
4. Rinse a clean dish towel with water. Dust the bottom of a large bowl with flour and transfer the dough into it. Cover bowl with the damp dish towel and a lid (or plastic wrap). Let the dough rest for 2 hours. You can let the dough rest longer, 4 to 5 hours.
5. After resting, the dough will be softened and have a smooth texture. Dust the working surface and your hands with extra flour and transfer the dough onto the surface. Knead the dough repeatedly for another 3 to 5 minutes, until the dough hardens again. Let the dough rest for about 30 minutes (or longer).

**During this time, you can prepare the dumpling filling**

**To make dumplings**

1. Dust the working surface again and transfer the dough onto it. Slice 1/6 of the dough off and place the rest back to the big bowl. Cover it with the damp dish towel.
2. Roll the dough into a long stick 1 inch in diameter. Use a knife to cut the dough stick into about 12 small doughs, each weighing 0.4 to 0.5 oz.
3. Slightly dust both sides of each small dough with flour. Work on them one at a time.
4. Dust the working surface again. Take one dough and press it to a round disc. Roll it with a rolling pin into a round sheet. Try to roll it so that that the edge is thinner than the center. The wrapper should be about 1 millimeter thick and the diameter should be about 3 inches. It is ok if the wrapper is not perfectly round.
5. Starting here, you should work as quickly as you can, because the wrappers will dry out quickly. And if they do, you will find it very difficult to seal the dumplings later. If the wrappers dry out when you start to fold the dumplings, brush a bit of water over the edge so you can still seal the dough.
6. Scoop about 1 tablespoon (or less, so you can easily fold the dumpling) of dumpling filling and place it in the center of the wrapper and fold.

**Dim Sum Recipe**

Prep Time: 35 minutes

Cook Time: 15 minutes

Ready In: 50 minutes

Servings: 5 people

Ingredients

* 12 ounces ground pork
* 12 ounces ground shrimp
* 5 tbsp soy sauce
* 2 tsp oyster sauce
* 2 tsp sesame oil
* 2 tsp Brown sugar
* 1 tsp sea salt
* 20 pieces wonton skins
* 2 chili peppers
* 2 thin sliced green onion

Directions

1. Take a food processor and grind the shrimp.
2. In a bowl mix the ground shrimp, ground pork, and the rest of the ingredients and mix everything well.
3. Take the wonton skins and place between your thumb and the forefinger, add the filing in the middle and carefully push up the rest of the skin.
4. Flat the base so the dim sum can sit straight on the steamer.
5. Put the dim sum in the bamboo steamer basket or a pot of water with a strainer on top and cover.
6. Steam for about 12 minutes.
7. Serve with soy sauce garnished with green onion.

**Pork-Scallion Pot Stickers**

Yield: Makes about 3 1/2 dozen pot stickers

Ingredients

* 1/2 pound ground pork
* 2 cups finely chopped green cabbage
* 1 cup thinly sliced scallions (about 5 large)
* 1 1/2 tablespoons minced fresh ginger
* 3 garlic cloves, minced
* 2 shiitake mushrooms, stems discarded and caps finely chopped
* 1 tablespoon toasted sesame oil
* 1 tablespoon soy sauce, plus more for dipping
* 1 teaspoon kosher salt
* 1/2 teaspoon freshly ground white pepper
* 1 package round gyoza wrappers (48)
* 1/4 cup vegetable oil
* 1 cup water
* 2 oz egg wash

Directions

1. In a bowl, mix the pork with the cabbage, scallions, ginger, garlic, shiitake, sesame oil, soy sauce, salt and white pepper.
2. Line a baking sheet with wax paper. On a work surface, brush the edges of 4 gyoza wrappers with egg wash or use finger. Place a scant tablespoon of the pork filling in the center of each wrapper. Bring the edges of each gyoza wrapper together over the filling; press and pleat to seal. Lift each pot sticker by the pleated edge, transfer to the baking sheet and press down lightly to flatten the bottom. Repeat with the remaining wrappers and filling.
3. In a large nonstick skillet, heat 2 tablespoons of the vegetable oil until shimmering.
4. Arrange half of the pot stickers in the skillet, pleated rims facing up and cook over high heat until the bottoms are lightly browned, about 2 minutes.
5. Add 1/2 cup of the water to the skillet, cover and simmer until the pork filling is cooked through, about 5 minutes.
6. Uncover and cook until the water has evaporated and the pot stickers are well browned on the bottom, about 1 minute; transfer to a plate. Repeat with the remaining oil, pot stickers and water. Serve with soy sauce and dipping sauces.

Dipping Sauce

Makes 1/2 cup

Ingredients

* 4 tablespoons soy sauce
* 2 tablespoon rice vinegar
* 4 teaspoons sesame oil
* 2 scallion, finely chopped
* ¼ tsp crushed dried red pepper

Instructions

1. In a small bowl, combine the soy sauce, vinegar, sesame oil, scallion and red pepper.

**Pad Thai**

Servings: 2

Ingredients

* 4 ounces flat rice noodles uncooked
* 2 Tablespoon oil
* 2 clove garlic, minced
* 4 ounces uncooked shrimp
* 4 oz uncooked chicken
* 3 eggs
* 1 cup fresh bean sprouts
* 1/2 red bell pepper, thinly sliced
* 2 green onion, thin slice on angle
* 2 tbsp dry roasted peanuts
* 1 lime
* 2 tbsp Fresh cilantro, chopped

For the Pad Thai sauce:

* 2 Tablespoons fish sauce
* 1/2 Tablespoon low-sodium soy sauce
* 2 1/2 Tablespoons light brown sugar
* 1/2 Tablespoon rice vinegar
* 1/4 Tablespoon Sriracha hot sauce or more to taste
* 1/2 Tablespoon creamy peanut butter

Instructions

1. Cook noodles according to package instructions, just until tender. Rinse under cold water.
2. Mix the sauce ingredients together. Set aside.
3. Heat 1½ tablespoons of oil in a large saucepan or wok over medium-high heat.
4. Add the shrimp, chicken or tofu, garlic and bell pepper. The shrimp will cook quickly, about 1-2 minutes on each side, or until pink. If using chicken, cook until just cooked through, about 3-4 minutes, flipping only once.
5. Push everything to the side of the pan. Add a little more oil and add the beaten eggs. Scramble the eggs, breaking them into small pieces with a spatula as they cook.
6. Add noodles, sauce, bean sprouts and peanuts to the pan (reserving some peanuts for topping at the end). Toss everything to combine.
7. Top with green onions, extra peanuts, cilantro and lime wedges. Serve immediately!

**Homemade Ramen Noodles**

SERVINGS: 4 PEOPLE

INGREDIENTS

* 240 grams All-purpose flour
* 2 teaspoons baked baking soda
* 1/2 cup + 1 teaspoon warm water

INSTRUCTIONS

Make Your alkaline water solution.

1. Add baked baking soda to the warm water and mix well to make an alkaline solution.
2. Mix flour and alkaline solution in a large mixing bowl.
3. Place flour in a large bowl and pour in the alkaline solution. The flour will immediately turn a yellowish.
4. Use a spoon, spatula, or chopsticks to mix in the water until it is all incorporated into the flour.
5. Then use your hands to squeeze the flour "crumbs" together into a ball. If the flour doesn’t completely form a ball after a bit of squeezing, then add more water, but only a tablespoon at a time, until you get one cohesive ball.
6. Wrap the dough in plastic wrap or place it in a bowl covered with a damp towel so the dough does not dry out. Rest dough for 30 minutes at room temperature.
7. “Knead” the dough for 2-3 minutes.
8. Set your pasta machine to the widest setting.
9. Divide your dough in half and return the unused portion to it’s plastic wrap or towel covered bowl.
10. Flatten the other half of your dough as much as possible by hand and start feeding it through the pasta machine.
11. It will look raggedy and rough. Fold the raggedy dough into thirds and pass it through the machine again. Repeat 5 or 6 more times.
12. Once the dough is flattened to a nice looking rectangular shape, pass the dough through the machine two more times but in one piece without folding it into thirds.
13. Continue rolling the dough through the pasta machine until desired thickness.
14. Adjust the pasta machine to the next smaller size setting and pass the dough through the rollers 2 more times but remember DO NOT FOLD in thirds anymore. Pass it through as a single sheet.
15. Dust dough with a little tapioca starch or corn starch to prevent any possible stick-age.
16. At this point, the dough may not be completely smooth!
17. Cut dough into long strips of noodles with the pasta machine.
18. To cook these noodles, bring a large pot of water to boil. Then add the noodles and cook for 1 minute. These noodles are thin so don’t need much time to cook at all or they’ll become very gummy/sticky. You want to undercook them slightly as they’ll also soften up slightly in your soup broth.
19. Drain and rinse under cold water.

**Baked Baking Soda**

Baking your store-bought baking soda in the oven for one hour will transform it into an alkaline salt - making it a great substitution for lye water to make alkaline noodles. In order words - use baked baking soda to make noodles that are firmer, springier, and less likely to fall apart in your soups and sauces.

INGREDIENTS

* 1 cup baking soda

INSTRUCTIONS

1. Preheat oven to 250°F (120°C).
2. Spread one cup of baking soda onto a baking tray lined with aluminum foil or baking/parchment paper.
3. Bake the baking soda for 1 hour.
4. Remove the baking soda from the oven and when cooled, store in an airtight container and store indefinitely.

**Homemade Miso Pork Ramen**

Yield: 2 Servings

**INGREDIENTS**

**The Broth:**

* 4 oz Roast pork loin sliced thin
* 2 tsp sesame oil
* 2 tsp fresh ginger, minced
* 3 tsp fresh garlic, minced
* 3 tbsp soy sauce
* 2 tbsp mirin
* 2 cups rich chicken stock
* 1 oz shitake mushrooms and 1 oz button
* 1 tbsp miso paste

**To Serve:**

* 2 marinated egg
* 1/2 cup scallions, sliced
* Ramen noodles cooked
* optional: fresh jalapeño slices, for serving

**INSTRUCTIONS**

1. **Make the ramen broth:** Heat the sesame oil in a pot over medium heat and add garlic. brown. Add the ginger and soften. Add soy sauce, miso paste, and mirin and stir. Cook for a minute. Add the stock and bring to simmer for about 5 minutes. Add the mushrooms. Simmer gently for another 4 minutes, and season with salt to taste if needed.
2. **Assemble the ramen bowls:** Chop the scallions and jalapeño (if using). Divide the noodles into a bowl. Add ramen broth. Top with the pork, fresh scallions, jalapeño **(Optional)** and the egg sliced in half length wise. Serve immediately.

**Ramen Eggs**

Makes 2 Eggs

Ingredients

* 2 large eggs, refrigerated till Step 3
* 2 Tbsp. soy sauce
* 2 Tbsp. mirin
* 6 Tbsp. water

**Instructions**

1. Combine soy sauce, mirin and water in a bowl. Set aside.
2. Bring water to a boil in a medium saucepan. There should be enough water to cover the eggs.  
   When boiling, take out the eggs from the refrigerator and carefully submerge the eggs into water with a mesh strainer/skimmer or ladle.
3. Immediately reduce heat to maintain a simmer and cook the eggs for exact 7 minutes. Make sure the water is simmering, but not so hot that the eggs bounce around.
4. After 7 minutes, immediately take out the eggs and soak in ice bath to stop them from cooking further. Let them cool for 3 minutes.
5. The soft boiled eggs are not completely hardened so gently peel the eggs.  
   Put the eggs in the bowl of marinade.
6. The eggs should be submerged. Let them marinate for at least 3-4 hours in the refrigerator. I highly recommend marinating overnight.
7. Take out the eggs and discard the marinade. Cut in halves to serve. Enjoy the eggs by themselves or use them as ramen topping.

**Yield 2 servings**

INGREDIENTS

**For the hibachi chicken and shrimp**

* + 4 oz chicken cubed
  + 4 oz shrimp p&d
  + 1 tablespoon vegetable oil
  + 1 teaspoon sesame seed oil
  + 1 tablespoon butter
  + 1 tablespoon garlic minced
  + 1 tablespoons soy sauce
  + 1 teaspoon fresh lemon juice
  + 1 dash pepper

**For the hibachi fried rice**

* + 1 cup cooked rice (cool to the touch)
  + 1/2 tablespoons vegetable oil
  + 1/4 cup white onion chopped
  + 2 large eggs
  + 1 tablespoons butter
  + 1 tablespoons soy sauce

**For the hibachi vegetables**

* + 1/2 tablespoon vegetable oil
  + 1/4 teaspoon sesame seed oil
  + 1/4 large white onion strips
  + 1/4 large zucchini battonet
  + 4 mushrooms halved
  + 4 florets broccoli
  + 1/4 bell pepper sliced
  + 1/4 tablespoon butter
  + 1/2 tablespoons soy sauce
  + 1 dash pepper

**For the hibachi bean sprouts**

* 1/2 tablespoon butter
* 1/2 tablespoon soy sauce
* 1/2 cup bean sprouts

**For the noodles**

* 4 oz cooked lo mein noodles
* 1 tbsp soy sauce
* 1 tsp oyster sauce
* 1 tsp garlic minced
* 1 tbsp sesame oil
* 1 tsp grated fresh ginger
* 1 tbsp sliced green onions

DIRECTIONS

**Hibachi chicken and shrimp**

1. Heat vegetable oil and sesame oil on the griddle. Add garlic and cook until just soft. Add chicken to sear. Add shrimp to sear. Add soy sauce, butter, lemon juice, and pepper

**Hibachi Fried Rice and noodles**

1. Heat vegetable oil. Add onion and brown slightly. Move the onion to the side. Add eggs, lightly scramble. Add rice and butter. Cook for 3 minutes, stirring frequently. Add soy sauce and cook an additional minute.

On the other side of the griddle Heat oil. Add garlic and ginger and cook. Add onions, noodles, and sauces. Heat through

**Hibachi Veggies**

1. Heat the vegetable and sesame oil. Add onion, zucchini, pepper, mushrooms, broccoli, butter, soy sauce, salt, and pepper. Cook veggies until just tender. Add sprouts and cook to heat. On the other side of the griddle add carrots and heat through

**Chef John’s Yum Yum Sauce**

**Ingredients:**

* 1 cup Mayo
* 1 TB Ketchup
* 1 ½ Tsp rice vinegar
* 1 Tb Mirin
* 1 Tsp garlic powder
* ½ Tsp paprika

**Directions:**

1. Mix and serve

|  |  |
| --- | --- |
| Quantity | Ingredient |
| 2 tbsp | Sesame oil |
| ½ tbsp | Lemon juice |
| 1 tsp | Black pepper |
| 1 ½ tbsp | Garlic minced |
| 6 cubes | Butter |
| 1 tsp | Fresh minced ginger |
| 2 tbsp | Thin sliced green onion |
| 1 cup | Cooked rice |
| ½ tbsp | Oyster sauce |
| ½ cup | Yellow onion strips |
| ½ cup | Zucchini |
| ½ cup | Broccoli florets |
| ½ cup | Diced bell pepper |
| ½ cup | Sliced mushrooms |
| ½ cup | Sweet carrots |
| 1 cup | Cooked hibachi noodles |
| 4 oz | Diced chicken |
| 6 each | Shrimp |
| 2 each | Eggs whole |
|  |  |
|  |  |
|  |  |