You have to taste a culture to understand it.

- Deborah Cater
Hyve frequently looks for new and creative ways to forge deeper connections and build more meaningful employee engagement, globally. And what’s a better way to do so through the universal language of food!

The following is meant to support a corporate culture of connecting and sharing, including being seen as a nod to our focus on diversity, equity and inclusion (DEI).

Hyve’s diverse workforce consists of people with multiple social, ethnic, cultural, and religious backgrounds. Our hope is that something as simple as this cookbook can help send a powerful message in advancing cross-culturalism. Additionally, this cookbook is one way that Hyve continues to drive a culture of inclusion, enhance the presence of diverse talent, ensure across the company that different cultures, ethnicities and backgrounds are acknowledged and celebrated, and benchmark a practice to sustain strong DEI culture by a practical step.

As a crowd-sourced activity, this cookbook will grow! To submit a recipe of your own send via email to HyveMarketing@Hyvesolutions.com.

In the meantime, enjoy these recipes with your family and friends! Questions? Email HyveMarketing@HyveSolutions.com.
Poland’s Independence Day commemorates the anniversary of when Poland regained its sovereignty from the German, Austro-Hungarian and Russian Empires in 1918. Celebrations across the country will include hearty meals with family and friends. Enjoy these recipes submitted by Hyve team members in Telford, UK.

Jedzmy! (let’s eat!)
PĄCZKI
Polish Doughnuts
SUBMITTED BY:
Sara Sikora
Telford, UK

INGREDIENTS
• 3 cups of flour
• 1 cup of milk
• 4 egg yolks
• 3 tablespoons of butter, melted
• 1 packet of dry yeasts
• ½ cup of sugar
• 2 tablespoons of rum
• Plenty of oil for frying (at least 4 cups)

Filling & Topping:
• 1 cup of powdered sugar
• Candied orange peel (optional)
• Jam, cream, anything you want to fill your paczki with

A Tłusty Czwartek (Fat Thursday) staple every February 11th, these Polish delights can be enjoyed on any day. And Independence Day is no exception.

PREPARATIONS
• In a bowl put a tablespoon of flour, 3 tablespoons of warm milk, sugar, and yeast. Mix it all well, cover with a rag and set aside for 20 minutes. It should become all fluffy and foamy.
• Mix the rest of the flour with egg yolks and melted butter. Then add the rest of your milk (not warm this time) and rum. The rum will make your paczki absorb less oil when frying later.
• Knead the dough with hands for about 5 minutes. Cover with a rag and set to grow in a warm place for about 45 mins to an hour - you can use an oven shelf for that.
• Once the dough is grown, set some flour on the dough board. Roll out the fluffy dough gently to a thickness of about 1" and cut out round paczki (you can use a bigger cup or glass to do it).
• Form your cut out paczki round, but slightly flatter on top and bottom.
• Fry them in oil heated to 345 F for about 2/3 minutes on each side, then place on paper towels to remove the excess oil.
• Once cooled down, stuff them with a filling of your choice. You can sprinkle powdered sugar on top or prepare frosting with melted sugar and candied orange peels.
PIERGOIS
SUBMITTED BY: Sara Sikora Telford, UK

INGREDIENTS

Sauerkraut Filling:
- 2 tablespoons butter
- ⅓ cup chopped onion
- 1 ½ cups sauerkraut, drained and minced
- Salt and pepper to taste

Potato Filling:
- 3 tablespoons butter
- ½ cup chopped onion
- 2 cups cold mashed potatoes
- 1 teaspoon salt
- 1 teaspoon white pepper

Dough:
- 3 eggs
- 1 (8 ounce) container sour cream
- 3 cups all-purpose flour
- ¼ teaspoon salt
- 1 tablespoon baking powder

Popular fillings include mushroom and sauerkraut or cottage cheese and potato. These delicious Polish dumplings are quick to cook and even quicker to eat.

PREPARATIONS

- To prepare the sauerkraut filling, melt the butter in a skillet over medium heat. Stir in the onion, and cook until translucent, about 5 minutes. Add the drained sauerkraut and cook for an additional 5 minutes. Season to taste with salt and pepper, then remove to a plate to cool.

- For the mashed potato filling, melt the butter in a skillet over medium heat. Stir in the onion, and cook until translucent, about 5 minutes. Stir into the mashed potatoes, and season with salt and white pepper.

- To make the dough, beat together the eggs and sour cream until smooth. Sift together the flour, salt, and baking powder; stir into the sour cream mixture until dough comes together. Knead the dough on a lightly floured surface until firm and smooth. Divide the dough in half, then roll out one half to 1/8-inch thickness. Cut into 3-inch rounds using a biscuit cutter.

- Place a small spoonful of the mashed potato filling into the center of each round. Moisten the edges with water, fold over, and press together with a fork to seal. Repeat procedure with the remaining dough and the sauerkraut filling.

- Bring a large pot of lightly salted water to a boil. Add perogies and cook for 3 to 5 minutes or until pierogi float to the top. Remove with a slotted spoon.
NALEŚNIKI ZIEMNIACZANE

Potato Pancakes

SUBMITTED BY:
Sara Sikora
Telford, UK

INGREDIENTS
- 6 medium potatoes, peeled and finely grated (about 2¼ pounds total)
- 1 medium onion, finely grated
- 2 large eggs
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- ¼ cup all-purpose flour, more as needed
- Vegetable oil, for frying
- Granulated sugar, for garnish
- Sour cream, for garnish
- Applesauce, for garnish

HOW DO YOU KEEP POTATO PANCAKES WARM AND CRISP?

To keep the potato pancakes crispy and warm until serving, once they're cool enough to handle after they've drained, transfer them to a baking sheet. Place in a 200 F oven to keep warm for several minutes while you continue to prep more pancakes, or whatever else you're going to serve them with. Savoury, hearty pancakes best topped with either mushroom sauce or sour cream and a sprinkle of sugar for a touch of sweetness.

PREPARATIONS
- Gather all your ingredients
- Add the potatoes, onion, eggs, 2 teaspoons salt, and pepper to a large bowl.
- Add enough flour to bind the mixture together while leaving it somewhat thin.
- In a large skillet set over medium-high heat, add vegetable oil to a depth of about ¼-inch. Heat until hot, but not smoking.
- Drop a ¼ cup of potato mixture into the skillet and spread out to form a 3-inch circle that's about ¼-inch thick.
- Fry until brown on the bottom (don't turn until the pancake is brown or it will stick), about 3 to 5 minutes. If needed, reduce the heat to medium to prevent burning.
- Turn the pancake and fry the other side for 3 to 5 minutes or until golden brown and crisp.
- Drain on paper towels. Serve with granulated sugar, sour cream and applesauce if desired.
RED BARSZCZ WITH PORCINI RAVIOLIS

SUBMITTED BY:
Edina Mikosz | Telford, UK

INGREDIENTS
- 40g dried porcini mushrooms
- 1 onion
- 2 garlic buds
- 3 bay leaves
- 4 allspice (pimento) berries
- 10 peppercorns
- 2kg beetroot
- ½ celeriac
- 1 cooking apple (e.g. russet)
- 3 tablespoons 10% distilled vinegar
- sea salt (app. ½ tablespoon) and freshly ground black pepper (about 1 teaspoon)
- 3 tablespoons sugar

Optional:
- 3 cloves
- piece of cinnamon bark
- piece of star anise
- 250 - 500ml liquid beetroot sour

Christmas Eve dinner often starts with barszcz, a beetroot soup sometimes known as red borscht – it’s probably the most popularly served soup on this day. It is served with small dumplings filled with cabbage and mushrooms.

PREPARATIONS
- In saucepan combine ½ litre water and dried porcini mushrooms. Over flame of cooker singe 1 unpeeled onion and 1 bud garlic. Cut onion and garlic in half and add to mushrooms. Bring to the boil over medium heat then reduce it to minimum, cover and simmer for about 25 minutes (the liquid should cook slowly, not boil). Add bay leaves, allspice and peppercorns to simmering liquid.

- Scrub, peel and grate beetroot and celeriac on coarse side of grater or chop in food-processor. Grate unpeeled apple.

- Transfer grated beetroot, celeriac and apple to large cooking pot (there’ll be quite a lot of veggies!), add 2.5 litres of water and the mushroom stock. Cover and bring to the boil on minimum heat (it should take about 20 minutes to boil). Add the cloves, cinnamon and anise if using them.

- After liquid comes to the boil, it should be left on minimum heat for another 10 minutes or so. Finally, add the vinegar, stir and remove from heat.

- To the barszcz it’s worth adding 250ml liquid beetroot sour.

- Set the barszcz aside for about an hour.

- ground pepper, sugar and a fresh bud of garlic, finely chopped. Again, set aside for at least an hour or, better yet, until it cools to room temperature. (It can also be kept in a cool place.)

- Strain barszcz and refrigerate. Reheat it the next day or when ready to serve, taste it and season with salt and pepper if required.
Gołąbki, or cabbage rolls, are a type of comfort food eaten all year round. In daily cooking, it is usually stuffed with meat, but it changes its face during Christmas. In those households where they are served on that special evening, the stuffing is vegetarian and contains grains (buckwheat, pearl barley or rice) and dried forest mushrooms.

**GATABKI CABBAGE ROLLS**

**SUBMITTED BY:**
Edina Mikosz | Telford, UK

**INGREDIENTS**

**Roll Ingredients:**
- 1 head of cabbage
- 200g buckwheat
- 40g dried forest mushrooms
- 1 large white onion
- 1 tablespoon butter or oil
- 1 teaspoon dried marjoram
- salt to taste
- parsley or fresh herbs to top

**Sauce Ingredients:**
- 2 cans peeled tomatoes
- 3 small cloves of garlic
- 1 bay leaf
- 3 grains of allspice
- 2 teaspoons dried thyme
- 1 teaspoon brown sugar
- 1 tablespoon soy sauce
- salt and pepper to taste

**PREPARATIONS**

- Bring a large pot of well-salted water to a boil. Remove and discard the core from the cabbage by cutting around it with a paring knife. Carefully place the whole head of cabbage in the boiling water. Cover the pot and cook the head of cabbage for 3 minutes, or until softened enough to pull off large whole individual leaves. You may need to continue to blanch the cabbage repeatedly to easily pull off more whole individual leaves.

- You'll need 11 to 12 leaves in total. When leaves are cool enough to handle, use a paring knife to trim away enough of the thick center stem from each leaf, being careful not to cut through the leaf. After retrieving 18 leaves, chop the remaining cabbage and place it in the bottom of a large casserole dish with a lid or a large Dutch oven.

- Add the butter/oil to a large skillet over medium heat. When the butter melts, add the onion. Cook until tender. Add the mushroom and fry until become soft. As you wait, cook the buckwheat.

- Mix the cooled onion and mushroom with the cooked buckwheat, salt, pepper, other seasoning until well combined.

- Flatten a cabbage leaf on a cutting board or work surface and place about 1/2 cup of the mixed filling in the center. Flip the right side of the leaf to the middle, then flip the left side to cover the stuffing. Flip the bottom of the leaf up to obtain an envelope shape. The unstuffed part of the leaf will be triangular in shape. Roll the leaf away from you to encase the meat completely. Repeat the process with all the leaves.

- Place the cabbage rolls, seam down, on top of the chopped cabbage in the casserole dish or Dutch oven. Season each layer with salt and pepper. Pour the peeled tomatoes and that much water that it would slightly cover the last layer. Add all ingredients mentioned before for the sauce, cover, and start slowly cook it. Need around 2-3 hours to be ready but check at the end if the cabbage leaves are soft enough. If not, carry on cooking for some more time.

- Serve with a drizzle of sour cream, or alternatively, mix the pan juices with the sour cream and ladle it over the cabbage rolls.

*Gotąbki, or cabbage rolls, are a type of comfort food eaten all year round. In daily cooking, it is usually stuffed with meat, but it changes its face during Christmas. In those households where they are served on that special evening, the stuffing is vegetarian and contains grains (buckwheat, pearl barley or rice) and dried forest mushrooms.*
**MAKOWIEC**

*Poppy Seed Cake*

**SUBMITTED BY:**
Edina Mikosz | Telford, UK

### INGREDIENTS

**Dough Ingredients:**
- 2 cups plain flour
- 120ml warm milk
- 30g fresh yeast
- 4 tablespoon sugar
- 100g butter
- 4 eggs yolks
- 1 pinch of salt

**Filling Ingredients:**
- 330g ground poppy seeds
- 80g brown sugar
- 60g raisins
- 30g walnuts
- ⅓ cup candied orange zest
- ⅓ tablespoon cinnamon
- 3 tablespoons honey
- 4 eggs whites

**Topping Ingredients:**
- 1 cup caster sugar
- 1-2 tablespoon hot water
- ⅓ cup candied orange zest

### PREPARATIONS

- **To activate the yeast,** combine them with a spoon full of sugar and flour and add 120ml warm milk. Mix well and set aside for a few minutes. In the meantime, sift the flour and have three tablespoons of sugar along with a pinch of salt, then mix in the yeast starter. Melt 100 grams of butter and set it aside to cool. Separate four eggs and add the yolks one by one to the flour-yeast mix. Slowly pour the melted, warm butter, add one tablespoon of vanilla extract and work with your hands to mix the dough as much as possible. (You can use your mixer machine if it is easier for you.) If the dough is too sticky, you can add an extra spoon of flour. Once you are happy with your dough texture, cover the bowl with a dish towel and leave in some warm place to rise for approx. and hour and a half.

- **While you wait,** start to prepare the filling. Put the poppy seeds in a pot and add boiling water to it, just enough to cover. Set your cooker to low heat and cook for about 5 minutes. Then mix with brown sugar, and with chopped walnuts. Add half of teaspoon of cinnamon, the candied orange zest,

- **Put to the fresh yeast into a warm milk,** add some sugar and wait until it will grow. Mix with all rest, 3 tablespoon of honey and the raisins. Mix the filling well and refrigerate, until it become a bit stickier. When the dough has double its volume, divide into two equal parts. Take the first piece and roll it out into a rectangle.

- **Beat four egg whites left from making the dough until stiff and gently mix into the chilled poppy seed filling.** Spread half of the poppy seed fillings leaving three centimetres borders on each side of the dough. Pick up the shorter side of the rectangle and start rolling. Once you get a complete roll, dig-in the ends to prevent the filling from leaking out. Transfer the role to a big piece of baking paper and wrap it in leaving two centimetres of free space the cake. Do the same with your second dough.

- **Pre-heat the oven to 180 degrees Celsius.** Bake for around 40 minutes. When you took the cakes out of the, let them sit for few minutes and then unwrap them from the baking paper and leave to cool on a tray.

- **Mix the topping ingredients in a small bowl that you would get your icing.** Stir quickly and spread on top of the roll cakes. Put some candied orange zest to a top.
“Indian food is a luxury on tour.”

- Mahesh Bhupathi
BESAN LADOO

SUBMITTED BY: Manpreet K. Rai Fremont, CA

INGREDIENTS

- 2 cup Besan/gram flour
- ½ cup Ghee or Butter
- 1 cup Powdered sugar
- 6-8 Cashews or Almonds
- 4 Cardamom Pods

PREPARATIONS

1. LET’S MAKE THE LADOO DOUGH...
   Grab a large pan on medium heat and melt the ½ cup butter or ghee. Once melted mix 2 cup Besan Flout for about 20 minutes, or until browning starts. Then, set it off to the side.

2. BINDING OUR LADOO DOUGH WITH SYRUP...
   Grab another pan on low heat and mix ½ cup of water, 1 cup sugar, 4 cardamon pods. Once warm mix the ladoo dough together. Then, set it off to the side.

3. PINCH, ROLL, AND ENJOY!
   Once our ladoo dough is cool to the touch, we pinch and roll out dough into balls. In addition, we can add Cashews or Almonds to the mix. Then, you can enjoy them warm or cold!

A traditional Indian sweets is made with flour, butter, and sugar.
SMOKED TANDOORI CHICKEN

SUBMITTED BY: Tasminder Cheema
Fremont, CA

INGREDIENTS
- 2 Chicken thighs
- 4 tablespoons Mustard oil
- 2 tablespoons Ghee
- 3 Charcoal, small pieces

Form Marination
- 1/2 cup Hung Curd (Greek Yogurt)
- 1 tablespoon Ginger paste
- 1 tablespoon Garlic paste
- 1 tablespoon Lemon juice
- 1 teaspoon Garam masala powder
- 1 tablespoon Coriander Powder (Dhania)
- 1 tablespoon Kashmiri Red Chili Powder
- 1 teaspoon Chaat Masala Powder
- 1/4 teaspoon Black Salt (Kala Namak)
- Salt, as required
- 2 tablespoons Mustard oil

PREPARATIONS
- To begin making the Smoked Tandoori Chicken Recipe, clean, wash and make 1” slits on Chicken thighs on both sides and keep aside.
- Mix all the ingredients mentioned in 'marination' in a large bowl to make a smooth paste.
- Add chicken thighs in it and rub the marinade well all over the pieces. Cling wrap the bowl and refrigerate it for minimum 3-4 hours. (Overnight marination gives much more amazing results)

OVEN METHOD
- Preheat the oven to 210 C for about 10 minutes.
- Once the oven is heated, place the marinated chicken in the oven in the middle rack. Bake the Tandoori Chicken for half the time on one side, drizzle more ghee or oil in between and then turn it over and slather some of the masala from the pan and even it out.
- Bake until the masala and top of the tandoori chicken looks cooked and absolutely well done.
Shahi-Paneer

SUBMITTED BY: Gurmeet Chahal
Fremont, CA

INGREDIENTS
• 4 tablespoons unsalted butter, ½ stick
• 2 green chillis, sliced
• 1 large onion, finely chopped
• 1 tablespoon garlic, crushed
• 1 tablespoon ginger, crushed
• 1 ½ cups tomato puree
• 1 teaspoon ground coriander
• 1 tablespoon paneer masala
• 1 red bell pepper, sliced lengthwise
• 1 teaspoon salt, to taste
• 2 cups heavy cream
• 14 oz paneer cheese, 1 block, cubed

PREPARATIONS
• Melt the butter in a 5qt-pot over medium heat.
• Add chili, and cook for 2-3 minutes, stirring occasionally. Add the onion and saute until translucent, about 5 minutes. Add the crushed garlic and ginger and cook for 2-3 minutes, until fragrant. Stirring occasionally. Reduce the heat to low, cover, and cook until the onion is completely softened, about 10 minutes. Stir occasionally to make sure bottom doesn’t burn.
• Add the tomato puree. Stir well and cover again. Cook until tomato looks like it’s almost separating, and is reduced in volume by half, about 10 minutes.
• Add the coriander and paneer masala. Stir well. Add the red bell pepper and cook until the pepper is half-cooked, about 5 minutes. Add the salt, cover again, and cook for another 5 minutes.
• Add the heavy cream. Stir well, then add the cubed paneer and cover. Cook for 25 minutes all the ingredients are tender.
• Garnish with cilantro and serve with naan or rice.
• Enjoy!
GOBI PAKODA

SUBMITTED BY:
Sachneet Chohan
Fremont, CA

INGREDIENTS

• Cauliflower florets - 3 cups blanched and drained
• Salt to taste
• Turmeric Powder – 1 tsp.
• Ginger Garlic Paste – 1 tbsp.
• Chili Powder – 1 tsp. or to taste
• Lemon Juice to taste
• Gram Flour – ½ cup
• Rice Flour – ¼ cup
• Corn Flour – 2 tbsp.
• Baking Powder – ½ tsp.
• Oil for deep frying

PREPARATIONS

• Separate each floret of cauliflower and rinse well
• Add them to the boiling water. Switch off the heat and let the cauliflower florets be immersed in the water for 10 to 12 minutes.
• Take boiled cauliflower in a bowl
• Add ginger garlic paste
• Add turmeric powder, chili powder, salt
• Add lemon juice
• Add gram flour and rice flour
• Add corn flour and baking powder
• Mix gently
• Add a little water and mix again
• Add some oil to a frying pan and let it heat.
• Drop the cauliflower floret in hot oil
• Fry them until golden on medium flame
• Brain out of the oil and set aside
• Serve hot and crispy pakoda with ketchup.
BUTTER CHICKEN

SUBMITTED BY: Dev Roy | Fremont, CA

INGREDIENTS
• 1 tablespoon oil
• 1 Cup Yogurt
• 1 tablespoon butter
• 1 medium onion diced
• 1 teaspoon fresh ginger finely minced or grated (or use paste)
• 2-3 cloves garlic finely minced or crushed
• 1½ pounds about 2-3 boneless, skinless chicken breasts, cut into ¾-inch chunks
• 4 tablespoons tomato paste or 8 oz can of tomato sauce
• 1 tablespoon garam masala
• 1 teaspoon chili powder or paprika, adjust to taste
• 1 teaspoon Fenugreek I use powder, but seeds or mustard seeds can be used too, optional*
• 1 teaspoon cumin
• 1 tsp salt
• ¼ tsp black pepper
• 1 cup heavy cream sub for half & half or yogurt for low fat
• Hot cooked rice and naan for serving

PREPARATIONS
• Heat a large skillet or medium saucepan over medium-high heat. Add the oil, butter, and onions and cook onions down until lightly golden, about 3-4 minutes. Add ginger and garlic and let cook for 30 seconds, stirring so it doesn’t burn.
• Add the chicken, tomato paste, and spices. Cook for 5-6 minutes or until everything is cooked through.
• Add the heavy cream and simmer for 8-10 minutes stirring occasionally. Serve over Basmati rice or with naan.
“This is my invariable advice to people: Learn how to cook – try new recipes, learn from your mistakes, be fearless and above all have fun.”

- Julia Child
PAN DE PLOVO

SUBMITTED BY:
Michelle G. | Fremont, CA

INGREDIENTS
• Four cinnamon-anise tea bags
• 4 whole sticks of canela (cinnamon)
• 1 whole star anise
• 1 Cup of water
• 2 Cups Sugar
• 3 Pounds of all - purpose flour
• 1 1/2 pounds shortening
• 1 1/2 Cups sugar
• 2 teaspoons of salt

PREPARATIONS
1. Combine Canela, anise and water in small saucepan. Bring to a boil; reduce heat and simmer for 3 minutes
2. Remove from heat and cool completely
3. Pre-heat your oven to 350 degrees
4. Place the canela sticks (cinnamon) on a baking sheet and warm in oven for 3 minutes. This helps to make the canela easier to grind
5. In a molcajete or food processor, finely grind warmed canela sticks and sugar.
6. Place in a bowl and set aside until ready to dust cookies
7. Combine all the dough ingredients in a large bowl and knead for 15 minutes
8. Add 1 cup of tea by 1/4 cup at a time and continue kneading until the dough comes together
9. Combine well, then remove dough from the bowl
10. Divide dough in fourths and roll out to 1/4 inch thick on a floured board
11. Use your favorite small cookie cutter and bake on an ungreased cookie sheet for 12-15 minutes
12. Remove from oven, allow cooling for a few minutes and dusting with cinnamon sugar
EASY CHILAQUILES VERDES

SUBMITTED BY:
Alyze Chaves  | Fremont, CA

INGREDIENTS FOR THE SALSA VERDE
• 1 lb tomatillos, husked and rinsed
  (about 10 med-large tomatillos)
• 3 jalapeños, stems and seeds removed
• 1/2 white onion
• water
• 1/2 cup cilantro
• 2 cloves garlic
• juice of 1/2 lime (about 1 tablespoon)
• 1 teaspoon kosher salt

INGREDIENTS FOR THE CHILAQUILES
• 12 corn tortillas
• 2 1/2 tablespoons olive oil
• 1/4 teaspoon kosher salt
• 1/4 cup cotija cheese
• 1 tablespoon chopped cilantro
• 2 tablespoons diced white onions
• 1/4 cup sour cream or Mexican crema

PREPARATIONS
1. Make the salsa verde by adding the tomatillos, jalapenos, and onion to a medium saucepan or pot. Fill the saucepan with enough water to cover the tops of the tomatillos.
2. Bring water to a boil over high heat, reduce heat to low, cover, and simmer for 10 minutes.
3. Transfer the tomatillos, jalapenos, and onion to a blender using a slotted spoon.
4. Add cilantro, garlic, lime juice and salt. Blend until smooth and set aside.
5. Stack the corn tortillas on top of each other and cut them into eighths to create small triangle wedges.
6. Heat olive oil in a large skillet over medium heat.
7. Add cut tortilla wedges and saute for 10 minutes, stirring every minute or so, until the tortillas are crispy and lightly fried.
8. Add in the salsa verde and toss together to coat all the chips.
9. Serve immediately and garnish with cotija cheese, cilantro, and Mexican crema.
NACHTAMALES

SUBMITTED BY: David Estrada | Fremont, CA

*Nachtamales are corncakes, like Mexican tamales, stuffed with rice vegetables and meats. The dough is then wrapped in banana leaves and steamed.*

INGREDIENTS

- 2 cups Cornmeal
- ¼ cup lard
- 1 onion, chopped
- 2 teaspoons of Sour Orange Juice or Lime
- 2 cups chicken broth
- 2 garlic cloves, minced
- 1 green pepper, chopped
- 1 red pepper, chopped
- 1 teaspoon fresh parsley
- Fresh mint to taste
- Paprika to taste
- 1 lb pork, cooked and cubed
- 2 tomatoes, cubed
- 2 cups potatoes, mashed
- ½ cup Rice, cooked.
- Ground pepper to taste
- Salt to taste
- 10 banana leaves

PREPARATIONS

Just cover the cornmeal with water, adding the orange juice and then cooking it at a low head so that the hulls begin to separate. Then rinse with cold water, placing it in a pot and again covering it with water. Allow it to sit for 3 days, being sure to change the water every day. Once it has stood for 3 days, drain the corn and mash it. Now add half of the lard, plus some salt. Knead the mixture whilst slowly adding the broth until the dough is soft.

In a pan, place the rest of the lard, along with the peppers, onions, garlic, tomatoes, paprika, salt, peppers, mint, and parsley. Then add the pork and other ingredients. Wash the banana leaves and cut into 16-inch squares. Place a spoonful for dough into the center of each leaf square, then top with pork mixture. Carefully wrap and tie with string. Place the nacatamales in boiling water for about 30 minutes. Enjoy!
GUACAMOLE

SUBMITTED BY:
Alyze Chaves  |  Fremont, CA

INGREDIENTS
• 3 large Avocados
• Cilantro
• 2 Tomatoes
• 1 Onion
• 2-3 Jalapeno
• Salt
• Lime
• Pepper

PREPARATIONS
1. Cut 3 avocados and scoop them into a bowl
2. Mash them together
3. Cut half an onion, and chop it into small pieces
4. Cute tomatoes into dime pieces
5. Chop cilantro
6. Chop jalapenos into small pieces
7. Mix all chopped ingredients together
8. Add salt, pepper, and lime.

Enjoy with tortilla chips!
INGREDIENTS

- 1 pound (450g) beef tenderloin, skirt steak, or other tender and flavorful quick-cooking steak
- 1/4 cup (60ml) peanut, canola, or vegetable oil, divided, plus more if needed
- Kosher salt
- 1 medium (8-ounce/225g) red onion, cut into 1/2-inch slices
- 4 scallions (about 2 ounces/60g total), roots and any wilted parts trimmed, remainder cut into 2-inch lengths
- 1 fresh or frozen ají amarillo chile pepper (about 2 ounces/60g), defrosted if frozen, then stemmed, seeded, and sliced lengthwise into matchsticks (see note)
- 2 medium plum tomatoes (about 5 1/2 ounces/160g total), cored and cut into 3/4-inch-thick wedges
- 2 medium cloves garlic, minced
- 1-inch piece peeled fresh ginger (about 1/4 ounce; 7g), minced
- 1 tablespoon plus 1 teaspoon (20ml) soy sauce
- 1 tablespoon (15ml) apple cider vinegar
- 2 teaspoons minced fresh cilantro leaves and tender stems
- Freshly ground black pepper
- French fries, for serving
- Cooked long-grain rice, for serving

PREPARATIONS

1. Cut the beef across the grain into roughly 1/2-inch-thick strips.
2. In a wok or large cast iron or stainless steel skillet, heat 2 tablespoons (30ml) oil over high heat until heavily smoking. Meanwhile, season beef all over with salt.
3. Working in batches, add just enough beef to the pan to sear it heavily without steaming in its own juices. Spread the beef around so the pieces are evenly spaced apart and allow to cook until very well seared and charred on one side, 30 seconds to 1 minute. Stir and toss beef so that it cooks all over, about 30 seconds longer; if you are working over a gas flame and aren’t afraid of some fire, toss the beef near the flame so that the oil briefly combusts in big bursts. (If this makes you nervous, don’t allow it to catch fire. Instead, manage the heat to prevent flare-ups.) Using a spatula, transfer beef to a platter to rest. Repeat with remaining beef, always getting the pan smoking-hot before the next batch and adding more oil if needed.
4. When all the beef is cooked, return the empty pan to high heat. Add 1 tablespoon (15ml) oil and heat until smoking. Working in batches, add just enough red onion so that it sears and browns rapidly without steaming, about 30 seconds. Toss a few times until the onion is crisp-tender. Using a spatula, transfer onion to a platter. Repeat with remaining onion, always heating the pan until smoking first and adding more oil if necessary.
5. Return the empty pan to high heat, add 1 tablespoon (15ml) oil, and heat until smoking. Working in batches if necessary, add scallions and cook, without stirring, until seared on bottom side, about 30 seconds. Push scallions to the side and add peppers. Cook until seared, about 30 seconds longer.
6. Push scallions and peppers to the side and add tomatoes to the pan, allowing them to sear on one side, about 30 seconds. (If your burner isn’t very strong, you can remove the scallions and peppers from the pan before adding the tomatoes to guarantee good searing. Otherwise, leave them in.) Try not to let the tomatoes grow too soft and pulpy; it’s better that they retain their shape rather than brown to the point of becoming mushy.
7. Add garlic and ginger and cook, tossing and stirring constantly, until lightly sautéed and fragrant, about 15 seconds. Add soy sauce and vinegar and toss to combine.
8. Return beef and all accumulated juices to the pan along with the red onions. (If you’ve removed the scallions and peppers, add them back now, too.) Add cilantro. Toss over high heat to combine well, seasoning with salt and pepper as you go. Remove from heat.
9. Spoon stir-fry onto plates with a mound of cooked rice and French fries and serve right away.
INGREDIENTS

- Fish four filets (basa or tilapa)
- 1 ½ cup of flour
- 2 medium red onions
- 1 bay leaf
- ½ cup grated carrots
- 1 red bell pepper
- 1/3 cup vinegar
- ½ tablespoon of paprika
- ½ teaspoon peppercorns
- 1/8 cup olive oil
- 1 Chile guero
- A sprig of thyme
- A sprig of rosemary

PREPARATIONS

1. The fish (salt, pepper, and paprika are added to your liking) is passed through flour and then fried, once fried, placed on a plate.

2. Vegetables are cooked in oil: Onions, carrots, red bell pepper, vinegar, paprika, peppercorns, bay leaf, thyme, rosemary. (Cook it over low heat). Do not overcook, it should be a little crunchy.

3. Add vinegar

4. After the vinegar, add the chopped chile guero 30 seconds before removing the flame.

5. Place the fish in a container and then add the vegetables, wait for it to rest for 30 minutes, it will be ready to serve on a plate.
“What makes cookbooks interesting is to find out about the people and the culture that invented the food.”

- Vincent Schiavelli
SEAFOOD SALAD WITH POMELO

SUBMITTED BY:
Miffy C. | Taiwan

Recipe for serves 1-2

INGREDIENTS
• Shrimps: 10
• Squid: 1
• Pomelo: 1/3
• Chili: 1
• Garlic: 2 clove
• Sauce--Salt: 0.5-1 tsp,
• Lemon juice: 2 tbsp

PREPARATIONS
1. Blanch the seafood for a minute, then let it cool and set aside
2. Pomelo peeled into small pieces
3. Chili, garlic minced
4. Add all seafood, minced garlic, chili
5. Add the sauce.

One of the customs of the Moon Festival is to eat pomelo. The weather in Taiwan is still hot and it is also the pomelo season at this period. Therefore, combined with appetizing salads and pomelo, no matter how much pomelo, don’t be afraid that won’t be able to finish it.
STEAMED CRAB

SUBMITTED BY: Aries Chang Taipei, TWN

INGREDIENTS
• Crab
• Ginger
• rice wine

PREPARATIONS
1. Pour water into the pot and heat it until the water boils;
2. Put the crab, ginger and rice wine into the steamer and then into the pot;
3. Cover and steam for 15 minutes before serving

Enjoy during the Mid-Autumn Festival, when crabs are plump, this dish is always on the table during the Mid-Autumn Festival reunion every year.