

BEST OF
BOTH
WORLDS





Ingredients

6 eggs
6 cups flour
4 cups shredded cheese
4 Tbsp butter
1 cup small onions
2 Tbsp chopped parsley
salt
pepper

GERMAN CHEESE SPAETZLE

Instructions

Bring a large pot of salted water to boil.

Mix eggs, flour and a tablespoon salt in a bowl. Gradually add water to make a smooth, light and firm dough.

Put the dough in small portions into boiling water with the help of a cutting board and scraper.

Cook until the spaetzle float to the top. Remove with slotted spoon.

Melt the butter in a pan and add the spaetzle. Season with salt, pepper and parsley. Now add the cheese and the roasted onions.



Instructions

Cook glass noodles in a large pot of boiling water. Cook until tender. About 3 minutes. Drain. Rinse with cold water and drain again.

Heat 2 tablespoons oil in heavy large skillet over medium heat. Add chicken. Stir-fry until cooked. Transfer to a large bowl.

Heat 4 tablespoons oil in same skillet over medium heat. Add garlic and cook until fragrant. Add garlic oil mixture to bowl with chicken.

Add noodles, green onions and remaining ingredients to bowl. Toss to blend. Season with salt, pepper and Sambal Oelek.

Ingredients

7 oz package glass noodles
1 lb chicken breast
6 tbsp vegetable oil
5 garlic gloves, minced
1/2 cup chopped green onions
1/2 cup chopped fresh cilantro
3 tbsp chopped shallots
3 tbsp Thai fish sauce
3 tbsp fresh lime juice
2 tbsp minced chilies
Sambal Oelek
salt & pepper



CHICKEN AND GLASS NOODLE SALAD

ITALIAN LASAGNA

Instructions

Preheat oven to 200 degrees. Lightly oil a bakings dish or coat with nonstick spray.

In a large pot of boiling water, cook lasagna noodles according to package instructions.

Heat olive oil in a large skillet over medium heat. Add ground beef and onion and cook until beef has browned. Season with salt and pepper, to taste. Stir in tomatoes and italian seasoning until well combined.

In a medium bowl, combine ricotta, 1/2 cup mozzarella and egg. Set aside. Spread 1 cup of tomato mixture onto bottom of baking dish. Top with 3 lasagna noodles, 1/2 of ricotta cheese mixture and 1 cup mozzarella cheese and Parmesan.

Place into oven and bake for 35-45 mintes.



Ingredients

In a large resealable plastic bag combine soy sauce and brown sugar. Add the chicken. Seal bag und turn to coat. Refrigerate for 20-30 minutes.

In a large skillet or wok, stir-fry onions, garlic and oil until tender. Remove with a slotted spoon to a bowl. Add celery, mushrooms and green pepper to skillet. Stir-fry 3-4 minutes. Remove with a alotted spoon to bowl. Add chicken and marinade to skillet. Stir-fry for 5-7 minutes. Return vegetables to skillet.

Combine cornstarch and water until smooth. Stir into chicken mixture. Bring to a boil. Cook and stir for 2 minutes or until thickened. Add the bean sprouts, salt and pepper. Cook and stir for 2 minutes or until heated through. Serve over rice, if desired.

THAI CHOP SUEY

Instructions

- | | |
|---------|------------------------------|
| 3 tbsp | soy sauce |
| 1 tbsp | brown sugar |
| 1 lb | chicken breast, thinly slice |
| 3 | onions, sliced |
| 2 | garlic cloves, minced |
| 6 | celery ribs with leaves, cut |
| 1/2 lb | mushrooms, fresh |
| 1 | green pepper, 1-inch piece |
| 4 tsp | cornstarch |
| 1 cup | water |
| 2 cups | canned bean sprouts |
| 1 tsp | salt |
| 1/4 tsp | pepper |



Ingredients

- | | |
|---------|-------------------------------|
| 9 | lasagna noodles |
| 1tbsp | olive oil |
| 1lb | ground beef |
| 1 | onion, diced |
| 28 oz | crushed tomatoes |
| 1 tbsp | italian seasoning |
| 15 oz | whole milk ricotta |
| 3 cups | mozzarella, shredded |
| 1 | egg , beaten |
| 1/4 cup | Parmesan, freshly grated |
| 2 tbsp | fresh parsley leaves, chopped |
| | salt, pepper |



SPANISH PAELLA

Instructions

Combine chicken broth and saffron in saucepan. Bring to a simmer and keep it warm over low heat. Rise and pat dry the shrimp. Season with salt and pepper to taste. Set aside. In a large paella pan (or skillet) heat 2 tsp of oil. Add chorizo to the skillet, sauté for 3 minutes. Remove and set aside.

Add chicken to the skillet and cook until browned. Season with salt and pepper. Add onion and red pepper. Cook for 5 minutes, stirring occasionally. Add garlic and cook for 1 minute. Add rice and cook for 2 minutes.

Stir in chicken, chorizo, tomatoes, lemon juice, paprika, 2 tbsp olive oil and parsley. Cook for 10 minutes or until the rice has absorbed most of the broth and almost tender.

Arrange shrimp over the rice. Scatter snap peas over. Reduce heat to low, cover with foil or lid and cook for 5-10 minutes. Serve with lemon wedges and more chopped parsley, if desired.



Instructions

In a large pot of salted boiling water, cook noodles until tender for 7-10 minutes. Drain and set aside.

In a small bowl, whisk together lime juice, brown sugar, fish sauce, soy sauce and pepper. Set aside.

In a large nonstick pan over medium-high heat, heat oil. Add bell pepper and cook until tender, about 4 minutes. Stir in garlic and cook until fragrant.

Add the shrimp and season with salt and pepper. Cook until pink, about 2 minutes per side.

Push the shrimp and vegetable to one side of the pan and pour in the egg. Scramble until just set the mix with the shrimp mixture.

Add the cooked noodles and toss until combined. Pour in the lime juice and toss until the noodles are coated.

Top with green onions and roasted peanuts.

PAD THAI

Ingredients

- 8 oz pad thai noodles
- 2 tbsp lime juice
- 2 tbsp brown sugar
- 1 tbsp fish sauce
- 1 tbsp soy sauce
- 1 bell pepper, thinly sliced
- 2 garlic cloves
- 2 eggs, lightly whisked
- 1 lb shrimp
- 2 green onions, thinly sliced
- 1/2 c. roasted peanuts, chopped
- 2 tbsp vegetable oil
- salt and pepper



Ingredients

- 4 cups chicken broth
- 1 tsp saffron threads
- 4 tbsp olive oil
- 1 lb medium shrimp, peeled and deveined
- 1 spanish chorizo, thinly sliced
- 2 chicken breast, cut into small pieces
- 1 cup onion, finely chopped
- 1 cup red pepper, finely chopped
- 5 garlic cloves, minced
- 3 cups paella rice
- 1 cup canned diced tomatoes
- 1/4 cup fresh lemon juice
- 1 tsp smoked paprika
- 1 cup fresh parsley leaves, chopped
- 1 cup frozen peas



HUNGARIAN GULASH

Instructions

Heat oil in a large pot. Add onions and cook until golden brown and soft. Add garlic and marjoram, cook about 3 minutes. Add tomato paste and cook until mixture begins to turn dark red.

Add both paprikas and stir to blend. Add vinegar, stir over medium heat until almost all liquid is absorbed. Add broth, bay leaves and lemon peel. Bring to boil.

Sprinkle beef with salt and pepper and add to pot. Simmer over medium-low heat until beef is tender, about 2 1/2 hours.

Transfer beef to bowl, leaving onions in pot. Boil sauce in pot about 15 minutes. Working in batches, puree sauce in blender until smooth and return to pot.



Instructions

In a large bowl, combine pork, shrimp, sugar, wine soy sauce, 1 teaspoon chopped green onion and ginger. Blend well and let stand for 25 to 30 minutes.

Place about one teaspoon of the filling at the center of each wonton skin. Moisten all 4 edges of wonton wrapper with water. Then pull the top corner down to the bottom, folding the wrapper over the filling to make a triangle. Press edges firmly to make a seal. Bring left and right corners together above the filling. Overlap the tips of these corners, moisten with water and press together. Continue until all wrappers are used.

Bring the chicken stock to a rolling boil. Drop wontons in and cook for 5 minutes. Garnish with green onions and serve.

Ingredients

1/2 lb	pork loin, coarsley chopped
2 oz	peeled shrimp, finely chopped
1 tsp	brown sugar
1tbsp	rice wine
1tbsp	soy sauce
1 tsp	green onion, finely chopped
1 tsp	fresh ginger root, chopped
24	wonton wrappers
3 cups	chicken stock
1/8 cup	green onion, finely chopped

Ingredients

1/2 cup	canola oil
1 lb	white onions, thinly sliced
2	garlic cloves, sliced
1 tbsp	dried marjoram
2 tbsp	tomato paste
3 tbsp	hungarian sweet paprika
1 tbsp	hungarian hot paprika
1 cup	white vinegar
6 cups	chicken broth
2	bay leaves
3 tbsp	finely grated lemon peel
3 lb	beef shank meat, cut into 3/4 inch cubes

WONTON SOUP

