Submitted by Marty Oakley

Food

ASIAN SLAW - GUY FIERI

Submitted by **ctbolton**

"a very light refreshing asian salad by Guy Fieri. The fried wonton skins add a great crunch."

Ready In: 40mins

Yields: 2 quart

Ingredients: 19

Serves: 4

DIRECTIONS

1. In a small saucepan add 2 tablespoons olive oil, ginger and garlic, lightly saute until lightly brown.
2. Add brown sugar, soy sauce, and mirin.
3. Saute for 5 minutes and remove from heat.
4. When cool whisk in olive oil, sesame oil and rice wine vinegar.
5. Mix all vegetables in a bowl and toss with dressing.
6. Garnish with crushed wontons and peanuts.

INGREDIENTS

- ¼ cup **extra virgin olive oil**
- 3 tablespoons minced ginger
- 1 tablespoon minced **garlic**
- 2 tablespoons **brown sugar**
- 5 tablespoons **soy sauce**
- 4 tablespoons **mirin** or 4 tablespoons **white wine**
- 1 teaspoon sesame oil
- ¼ cup rice wine vinegar
- 1 cup thinly sliced **napa cabbage**
- ½ cup thinly sliced **green cabbage**
- 1 cup julienned **carrot**
- ½ cup thinly sliced **red onion**
- ½ cup thinly sliced **red bell pepper**
- ½ cup thinly sliced **bok choy**
- ½ cup **bean sprouts**
- ½ cup julienned snap peas
- ½ cup julienned **green onion**
- 15 **wonton skins**, fried

1/4c peanuts to garnish

Made by: Sue Perkins

Matcha Cookies ★★★★★

These matcha cookies are just like a classic chocolate chip cookie, but with delicious matcha flavor! They are easy to make and are ready in 20 minutes with no chill time.

Course Dessert **Cuisine** American, Asian **Diet** Low Lactose, Vegetarian **Prep Time** 10 mins
Bake 8 mins **Total Time** 18 mins **Servings** 18 cookies **Calories** 238 **Author** Gabby Kislanko

Ingredients

- ¾ cup butter, softened (regular or vegan)
- ½ cup granulated sugar
- ½ cup light brown sugar
- 1 egg
- 1 Tablespoon vanilla extract
- 2 cups + 2 Tablespoons all-purpose flour **(See Notes!)**
- 1 Tablespoon matcha powder, sifted
- ¾ teaspoon salt
- ¾ teaspoon baking soda
- ½ cup semisweet or white chocolate chips or chopped chocolate

Instructions

1. Preheat oven to 350°F and line 2 baking sheets with parchment paper.
2. In a medium bowl, combine flour, sifted match powder, baking soda, and salt. Set aside.
3. In the bowl of a standing mixer with the paddle attachment or a handheld mixer, combine butter and sugars, beating until light and fluffy (around 1-2 minutes).
4. Add in egg and vanilla, then beat until *just* combined (do not over-mix!).
5. Slowly add in the dry ingredients and mix until a dough forms. Stir in the chocolate chips.
6. Use a medium cookie scoop or spoon to make 1.5-2 tablespoon sized balls and place them on the baking sheet.
7. Bake the cookies (one baking sheet at a time, for even baking) for 8-11 minutes. Remove them from the oven when the edges look set. They will look slightly under-baked in the middle and should not be golden brown!
8. Remove from the oven and leave them on the baking sheet for 5 minutes, then transfer to a cooling rack to cool completely. Enjoy!

Notes

Measuring Flour & Matcha: Properly measure your flour and matcha using either a kitchen scale or by fluffing it up in the bag with a fork, then using a spoon to scoop the flour into the measuring cup and then use the back of a butterknife to level it off (the scoop and level method)

Sifting the Matcha: Matcha often has lots of clumps in it, which are almost impossible to get out once they are in the dough. Sifting the powder will remove the clumps and evenly distribute the matcha in the cookie dough.

Chocolate Chips: You can use any kind of chocolate chips here. I personally love semisweet with these cookies, but you can also use a chopped up chocolate bar or white chocolate chips.

Storage and Freezing: Store the cookies in an airtight container or ziploc bag at room temperature for up to 5 days.

The baked cookies can be frozen in a freezer bag for up to 2 months. Thaw at room temperature when you're ready to eat them.

To freeze the dough and bake the cookies later, scoop balls of cookie dough onto a baking sheet and place in the freezer until semi-frozen, then transfer to a ziplock freezer bag.

Jen Jones

Kung Pao Brussels Sprouts

By Lauren Miyashiro UPDATED: OCT 17, 2024

Approved by the Delish Test Kitchen

YIELDS:	PREP TIME:	TOTAL TIME:	CAL/SERV:
6 SERVING(S)	10 MINS	35 MINS	162

Ingredients

- [ ] **2 lb.** Brussels sprouts, halved
- [ ] **2 Tbsp.** extra-virgin olive oil
- [ ] Kosher salt
- [ ] Freshly ground black pepper
- [ ] **1 Tbsp.** sesame oil
- [ ] **2** cloves garlic, minced
- [ ] **1 Tbsp.** cornstarch
- [ ] **1/2 cup** low-sodium soy sauce
- [ ] **1/2 cup** water
- [ ] **2 tsp.** apple cider vinegar
- [ ] **1 Tbsp.** hoisin sauce
- [ ] **1 Tbsp.** packed brown sugar
- [ ] **2 tsp.** garlic chili sauce
- [ ] Pinch crushed red pepper flakes
- [ ] Sesame seeds, for garnish
- [ ] Green onions, thinly sliced, for garnish

Directions

Step 1

Preheat oven to 425°. On a large rimmed baking sheet, toss Brussels with olive oil and season with salt and pepper.

Step 2

Bake until Brussels sprouts are tender and slightly crispy, about 20 minutes. Transfer Brussels sprouts to a large bowl (but keep the baking sheet close by). Preheat broiler.

Step 3

In a small skillet over medium heat, heat sesame oil. Add garlic and cook, until fragrant, about 1 minute. Stir in cornstarch. Add soy sauce, water, apple cider vinegar, hoisin sauce, brown sugar, and garlic chili paste. Season with salt, pepper and red pepper flakes. Bring mixture to a boil, then reduce heat and simmer until thickened, about 3 minutes.

Step 4

- [ ] Chopped roasted peanuts, for garnish

See All Nutritional Information

Keep screen awake

Pour sauce over Brussels sprouts and toss to combine. Return Brussels sprouts to baking sheet and broil until Brussels sprouts are glazed and sticky.

Step 5

Garnish with peanuts, sesame seeds, and green onions before serving.

I made it

Becky + Lauren Kuhr

Asian Chicken Salad

★★★★★

Fresh, flavorful, and light, this Asian Chicken Salad is perfect for lunch! It's quick to throw together and will leave you feeling satisfied without being weighed down to keep you going the rest of your day.

Course	Salad
Cuisine	American
Prep Time	20 minutes
Total Time	20 minutes
Servings	5
Calories	421kcal
Author	Nichole

Ingredients

For the dressing:

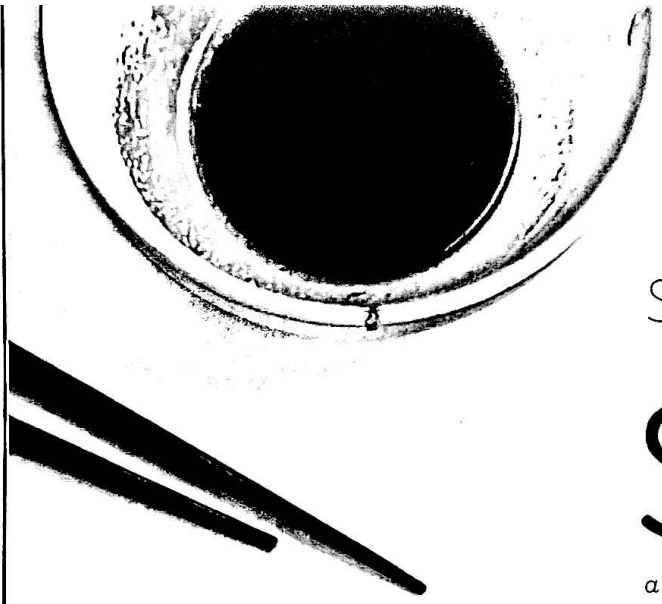
- 1/2 Cup Low-sodium soy sauce
- 1/2 Cup Olive oil
- 1/4 Cup Rice vinegar
- 3 Cloves Garlic minced
- 1 Tbsp Minced ginger
- 1 Tbsp Sriracha
- 1 Tbsp Sesame oil
- 1 Tbsp Brown sugar

For the salad:

- 2 16-oz Bags Shredded coleslaw mix
- 2 Cups Shredded rotisserie chicken
- 1 Cup Shredded carrots
- 1 Cup Wonton strips
- 3 Green onions sliced

Instructions

1. Instructions:
2. Stir all the ingredients for the dressing in a large bowl.
3. Toss in the salad ingredients and serve immediately with more freshly sliced green onions, wonton strips, and sesame seeds for garnish if desired.



Peggy

sauces

Sauces aren't just for dipping, they can actually help speed up preparation. My mother uses sauces as both condiments and ingredients in her cooking. Sauces can be added as the final flavor to a dish, or they can be used from the very beginning as a marinade. You can pour the sauces directly over vegetables, poultry, seafood or meat for a quick stir-fry, or into little bowls for your guests to dunk as they please.

Garlic Lemon Sauce (Nước Chấm)

NAMED FOR THE VIETNAMESE WORDS FOR "WATER" *(nước) and "dip" (chấm), this is an essential sauce for all Vietnamese households. We use it as a dip for spring rolls, to brighten seafood, to add a tangy flavor as a dressing for noodles and rice, and as a marinade for meat. It's a unique combination of sweet, sour, salty and spicy that will enhance almost any dish.*

MAKES ABOUT 5⅔ CUPS

1 cup sugar

1 cup fish sauce

⅓ cup freshly squeezed lemon juice

⅓ cup rice vinegar

1 tablespoon minced garlic

1 teaspoon bird's eye chile, seeded and cut into thin strips, or 1 tablespoon chili paste

Add 3 cups of warm water to a large bowl. Mix in the sugar and stir until completely dissolved. Add the fish sauce, lemon juice, rice vinegar, garlic and chile. Stir well.

NOTE: *The sauce can be kept in a covered container in the refrigerator for up to 2 weeks.*

Peggy

Candied Heirloom Carrots

THESE ROASTED CARROTS WITH ASIAN SPICES *make a wonderful vegetarian dish and are great with any kind of meat, especially roasted chicken or fish. We serve these at Thanksgiving with our Turkey Stuffed with Sticky Rice (page 137).*

MAKES 6 SERVINGS

⅓ cup extra-virgin olive oil

3 teaspoons freshly squeezed lime juice

3 teaspoons ground cumin

¼ teaspoon cayenne pepper

10 garlic cloves, crushed

¼ cup honey

¼ cup Garlic Lemon Sauce (page 274)

1 tablespoon unsalted butter

1 knob ginger, peeled and cut into long, thin strips

15 to 20 baby heirloom or young carrots, or 6 to 8 large carrots, unpeeled

1) Preheat the oven to 400°F.

2) In a medium bowl, mix the olive oil and lime juice with the ground cumin, cayenne pepper, and crushed garlic. Set aside.

3) In a medium saucepan over medium-low heat, combine the honey, garlic-lemon sauce, butter, and ginger. Bring the mixture to a simmer and cook, stirring frequently, until the ginger loses its sharpness, about 2 to 3 minutes. Remove the pan from the heat and set it aside.

4) Line a baking sheet with aluminum foil and place the carrots on the prepared baking sheet. Drizzle the olive oil–lime juice mixture over the carrots and transfer the baking sheet to the oven. Roast until the carrots are lightly browned and caramelized around the edges, about 15 minutes. Remove the baking sheet from the oven.

5) Drizzle the honey-ginger sauce over the carrots. Serve hot.

Bob Scarlett

CRISPY CHICKEN KHAO SOI NOODLE SOUP

SERVES: 4

PREP TIME: 10 minutes
COOK TIME: 20 minutes
TOTAL TIME: 30 minutes

My brother Brendan first introduced me to khao soi, the Thai version of chicken noodle soup, after returning from a trip to Thailand. It's traditionally made with homemade northern Thai curry paste, coconut milk, and hand-cut rice noodles, but I've simplified the recipe to use pantry staples like Thai red curry paste and store-bought egg noodles. It comes together quickly on the stove, and while it's not totally homemade, it still has incredible depth. Fish sauce is the key ingredient here, providing that traditional Thai flavor. Top off each bowl of soup with plenty of cilantro and fresh lime juice!

2 boneless, skin-on chicken breasts (about 1 pound)

Kosher salt and freshly ground pepper

2 tablespoons extra-virgin olive oil

¼ cup Thai red curry paste

2 large carrots, sliced

2 (14-ounce) cans full-fat unsweetened coconut milk

3 cups low-sodium chicken broth

3 tablespoons fish sauce

1 tablespoon honey

2 cups baby spinach or chopped baby bok choy

8 ounces egg noodles

Cilantro, sliced chiles, and limes, for garnish

1. Season the chicken all over with the salt and pepper.
2. Heat the olive oil in a large stockpot over high heat. When the oil shimmers, add the chicken, skin side down, and sear until golden and crisp, about 5 minutes. Flip the chicken, add the curry paste and carrots, and cook until fragrant, 1 to 2 minutes. Stir in the coconut milk, chicken broth, fish sauce, and honey. Cover and bring to a boil. Reduce the heat to medium-low, cover, and cook until the chicken is cooked through, about 15 minutes. Using two forks, shred the chicken directly in the pot. Stir the greens.
3. Meanwhile, bring a large pot of salted water to a boil over high heat. Cook the noodles according to the package directions, until al dente. Drain.
4. Divide the soup among four bowls and top each bowl with noodles, cilantro, chiles, and limes.

the spruceEats

Cindy W.

Japanese Cheesecake

This Jiggly, Soufflé-Like Cheesecake Is Nothing Like Its New York Counterpart

By **Elaine Lemm** and **Kristin Stangl** Updated on December 30, 2025

Tested by **Renae Wilson**

Prep Time: 30 mins

Cook Time: 2 hrs

Total Time: 2 hrs 30 mins

Servings: 12 servings

Yield: 12 servings

Ingredients

For the Cream Cheese Batter:

- 2 1/2 ounces (5 tablespoons) unsalted butter, divided
- 1 cup (8 ounces) cream cheese
- 6 tablespoons milk
- 3/4 cup all-purpose flour
- 3 tablespoons cornstarch
- 6 large egg yolks
- 1/4 cup sugar
- 1/4 teaspoon salt
- 3 tablespoons lemon juice

For the Meringue:

- 6 large egg whites
- 1/2 teaspoon cream of tartar
- 1/2 cup granulated sugar

For the Garnish:

- 6 tablespoons confectioners' sugar

Directions

Make the Cream Cheese Batter

Step 1

Gather the batter ingredients.

Step 2

Preheat the oven to 325 F. Using **1 tablespoon of butter**, generously grease an 8-inch springform cake pan.

Step 3

Tightly wrap the outside bottom and up the sides of the pan with 2 to 3 sheets of aluminum foil to prevent water from leaking into the pan during baking. Set aside.

Step 4

In a small saucepan, bring 1 cup of water to a boil. Combine the remaining **4 tablespoons unsalted butter** with **1 cup (8 ounces) cream cheese** and **6 tablespoons milk** in a metal or glass bowl. Place the bowl over the saucepan with the boiling water, creating a double boiler. Slowly soften the ingredients over simmering water until melted, about 5 minutes.

Step 5

Transfer the batter to the bowl of a stand mixer and whisk lightly on medium speed to make sure there are no lumps. Alternatively, use a hand mixer.

Step 6

In a separate bowl, sift **3/4 cup all-purpose flour** with **3 tablespoons cornstarch**.

Step 7

Gradually add the flour and cornstarch mixture to the cream cheese batter. Whisk until incorporated.

Step 8

Add **6 large egg yolks** and **1/4 cup sugar** into the batter and whisk until smooth.

Step 9

Add **1/4 teaspoon salt** and **3 tablespoons lemon juice** and lightly whisk to mix together. Set aside while you prepare the meringue.

Make the Meringue

Step 1

Gather the meringue ingredients.

Step 2

In a very clean and dry bowl, whip **6 large egg whites** on medium speed using a stand or hand mixer until the egg whites are starting to turn opaque; don't beat them at high speed.

Step 3

Once opaque, add **1/2 teaspoon cream of tartar** all at once and continue mixing. The meringue will start to turn bright white and glossy.

Step 4

Gradually add **1/2 cup granulated sugar**, a tablespoon at a time. whisking well until thoroughly mixed. The meringue will soon be thick, firm, and shiny. When you lift the beaters from the mixture, it should stand in firm peaks.

Step 5

Using a large spoon, add 1/3 of the meringue to the cream cheese batter and mix quickly to loosen the mixture. Add another 1/3 and use the spoon to gently fold in the meringue, preserving as much air as possible in the batter. Repeat with the remaining meringue to form a light, airy cake batter.

Bake the Cheesecake

Step 1

Boil 8 cups of water in a kettle or medium pan.

Step 2

Slowly pour the batter into the prepared pan and gently level the batter with the back of a spoon or with an offset spatula. Carefully lift the cake pan about 6 inches from the work surface and drop it back down to release any trapped air bubbles.

Step 3

Place a deep roasting pan onto the middle rack of the preheated oven, put the cake pan in the center of the roasting pan, and pour the boiling water into the roasting pan so it reaches halfway up the cake pan. The bain-marie will help to gently cook the cake.

Step 4

Bake for 1 hour. Turn off the oven and **leave the cheesecake in the oven**, with the door closed, for an additional 45 minutes. Open the oven door and leave the cake inside for 15 minutes to gently lower the temperature of the cake and prevent it from collapsing.

Step 5

Take the cheesecake out of the oven, place it on a cooling rack, and leave it to cool completely.

Step 6

Once the cake is cool, unmold and serve dusted with the **powdered sugar.**

How to Store Japanese Cheesecake

The cheesecake can be placed in an airtight container and will keep for 48 hours in the refrigerator.

Adobo chicken-the Philippines

Eight bone in skin on chicken thighs, or thigh meat pieces
1/2 cups soy sauce
1/4 cup apple cider vinegar
One head of garlic, medium sized, minced
1 teaspoon whole black peppercorns
Three whole bay leaves
Neutral oil

Brown chicken thighs, and small amount of oil and place in crockpot or Dutch oven
And remaining oil and chicken drippings on low cooked garlic, black pepper, corns, and bay leaf
About one minute to release their flavors
Add apple cider vinegar and soy sauce, scraping bottom of pan
Bring to simmer and cook about five minutes to reduce
Pour over chicken in crockpot or Dutch oven
Cook on low in crockpot about 10 hours if whole thighs or six if pieces are in slow oven until whole thighs are done in the center
Sauce should reduce and thicken, but be flavored with chicken juices released