



**Perkiomen
School**

Cultural Festival Cookbook
Spring 2021

GUYANESE PINE TARTS

Logan Brassington



*Preheat oven to 350 degrees; grease 2 standard cookie sheets or line with parchment (this is preferred as the filling can run)

*Yields 18-24 pine tarts

Baker's note: You can also use premade pastry dough or store-bought pastry dough.

INGREDIENTS

For Crust

- 1 stick of salted butter
- 1/3 cup vegetable shortening (such as Crisco)
- 3 1/2 cups All-Purpose flour
- 2 tsp sugar
- A dash of salt
- 3/4 cup ice cold water
- 1 egg white

Egg Wash

- 1 egg + 1 tbsp water

For Filling

- 1 can of 20 oz crushed pineapple or 2 and a ½ cups of freshly crushed pineapple.
- 1/4 tsp ground nutmeg
- 1/2 tsp ground cinnamon or 1 cinnamon stick
- 1 tsp vanilla extract
- 2 tbsp dark brown sugar
- 3 tbsp white sugar

1/2 cup light brown sugar

Steps

1. If using fresh pineapple, peel and chop pineapple into large chunks and pulse in a food processor a few times until pineapple has only small lumps. Measure 2 1/2 cups and reserve for use.
2. Add all spices and sugars to a 2 or 4-quart sauce pot; then add the pulsed pineapple and cook for about 30 minutes on low heat or until mixture looks thick and has a jam-like consistency.

If using canned crushed pineapple, place entire contents into a medium size saucepan. Add all spices and sugars and bring to a slow simmer for 30 minutes on low heat or until mixture looks thick and has a jam-like consistency.
3. Stir frequently to prevent from burning. Remove from heat and set aside to cool thoroughly.
4. Place flour in a mixing bowl, add sugar and salt and sift together.
5. Add butter and shortening, and with a pastry cutter, cut shortening and butter into the flour until it forms pea sized lumps.
6. Add cold water a little at a time, knead slightly, form into a log.
7. Place log on plastic wrap and continue to roll until it is about a foot long.
8. Wrap in plastic and refrigerate for up to 4 hours before use.

Assembling for baking:

1. Flour your counter or pastry cloth. Cut the log into 1 inch thick rounds, flatten with your palm then roll dough to about 7-7 1/2 inches in diameter for thin crust; if you like a thicker crust, roll to about 6 inches diameter, about 1/4 inch thick.
2. Brush edges with egg whites.
3. Place a heaping tablespoon of pineapple jam in center 1-inch from the edge.
4. Pinch at 3 parts of the round, folding to the center to form a triangle, making sure they adhere together. Pierce top with a fork.
5. Brush tops with egg wash then pierce with a fork.

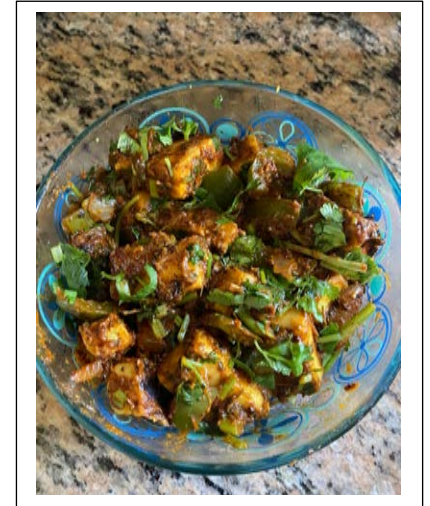
Bake at 350 for about 25 minutes on top or middle rack in oven until golden brown; remove from cookie sheet immediately and cool on wire rack. Store in plastic container or baker's tin with a paper towel, up to 6 days.

Chinna Chinnakaruppan's Paneer (Indian cottage cheese) Fry

Preparation time: 45-60 minutes

Ingredients

1. 350 gm (about 12 oz) Paneer – Cut into bite size cubes or rectangles
2. ¼ cup of yogurt (Greek or regular)
3. 2-3 tablespoons of red chili powder
4. 2 tablespoons of masala powder (Use pav-bhaji masala, south Indian masala powder and chili chicken masala powder)
5. 3-4 tablespoons Kasturi Methi
6. 3 tablespoons of Ginger and Garlic Paste
7. ¼ cup of Tomato sauce or fresh tomato puree
8. Salt to taste
9. ¼ cup of chopped cilantro
10. 1-2 tablespoons of butter (un-salted)
11. 1 tablespoon of jeera / cumin
12. 1 tablespoon of turmeric powder
13. 1 medium size onion (any kind) finely chopped
14. 1 bell pepper / capsicum (green) finely chopped
15. 1 cup of green peas – frozen or fresh (optional)
16. 1 chopped green chili (optional) if you prefer the dish to be spicy



Preparation

Part I: Marinate the Paneer for 30 min

1. Mix the following ingredients in a bowl into a paste
 - a. Yogurt
 - b. 1-1.5 tablespoons of red chili powder
 - c. Kasturi Methi
 - d. 1.5 tablespoons of ginger & garlic paste
 - e. 1 tablespoon of turmeric powder
 - f. Salt (to taste)
2. Add cut paneer and mix – make sure the paneer is fully coated
3. Leave the paneer and mix sit for about 30 minutes

Part II: Frying the Paneer

1. Add small amount of oil or cooking spray to coat the pan and heat for few minutes.
2. Add marinated paneer into the pan. Cook all sides of the paneer and until the marinade forms a dry crust around the paneer (do not burn but let it cook until crust turns brown)
3. Keep fried paneer aside

Part III: Preparing Masala & Finishing Paneer Fry

1. Add 1-2 tablespoons of butter in a pan
2. Add 1 tablespoon of jeera/cumin
3. Add chopped onions, bell peppers, green peas (optional) and green chili (optional)
4. Cook for 5 minutes in high flame
5. Add 1.5 tablespoons of ginger & garlic paste & masala powder - cook for 3-4 minutes
6. Add tomato sauce / puree mix well and cook until the butter/oil separates
7. Add salt (to taste)
8. Add fried paneer – stir to coat the masala around the paneer pieces
9. Add chopped cilantro and turn off the heat

Serve with naan, roti, chapati or rice

Chinna Chinnakaruppan's Bean Sprouts Salad

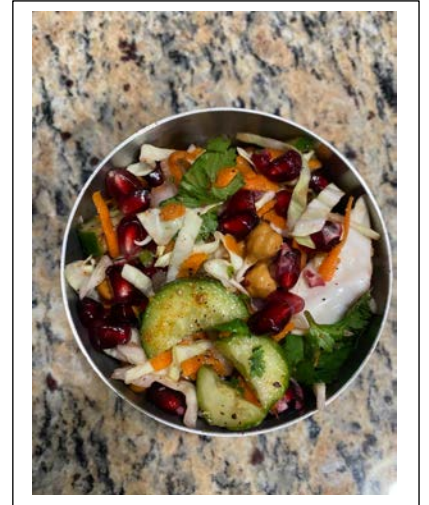
Preparation time: 20-30 minutes

Ingredients

1. 1 cup of bean sprouts
 - a. Buy or make mixed mean sprouts or moong/mung bean sprouts.
 - b. If making at home, then the dried beans must be soaked 8-12 hours, drained, resoaked for 8-12 hours and left to sprout tied in damp paper towel or muslin cloth or thin cotton cloth for couple of days or until it sprouts. This is usually a 2 to 3 day process depending on the bean, temperature, etc.
2. ½ cup chopped cucumber (Indian cucumber preferred)
3. ½ cup chopped red and/or green cabbage (mixing both will add color to the salad)
4. ½ cup shredded carrots
5. ¼ cup of chopped cilantro
6. ¼ cup chopped red onions
7. ¼ cup chopped bell pepper
8. ¼ cup pomegranate (optional)
9. 1.5 tablespoons of jeera / cumin powder
10. 1 tablespoon of black pepper powder (adjust to taste)
11. ½ tablespoon of chaat masala (can be purchased in Indian stores)
12. Salt to taste (Note: store bought chaat masala contains salt)
13. Juice from one or one and a half lemons

Preparation:

1. Mix all the ingredients in a large bowl, mix well and serve.



Pozole Verde Con Hongos

Adapted from: PATI JINICH EPICURIOUS JANUARY 2021 by Joanne Dinsmore

YIELD 6 servings **ACTIVE TIME** 35 minutes **TOTAL TIME** 1 hour 15 minutes

INGREDIENTS

- 1¼ lb. tomatillos, husks removed, rinsed
- 2 garlic cloves
- 3 poblano chiles, halved, seeds removed, coarsely chopped
- 1 serrano chile, coarsely chopped (optional)
- 1 cup salted, roasted pumpkin seeds (pepitas)
- 1 cup chopped cilantro, plus more for serving
- 1 cup chopped parsley, plus more for serving
- 3 Tbsp. chopped white onion, plus more for serving
- 6 cups low-sodium vegetable broth, divided
- 1½ tsp. kosher salt, divided, plus more
- 2 Tbsp. vegetable oil
- 2 lb. mixed mushrooms (such as white button and crimini), thinly sliced
- ½ tsp. freshly ground black pepper
- 3 cups cooked hominy or giant corn (see Cook's Note below) or two 15-oz. Cans of hominy, drained
- 2–3 radishes, trimmed, halved, thinly sliced crosswise
- Lime wedges and dried oregano (for serving)

PREPARATION

1. Place rinsed tomatillos and chiles on a parchment or foil-lined baking sheet and broil on low turning as the surface scorches on all sides. Place the roasted chiles in a pot with a lid and let them steam in their heat for a few minutes. Remove the tough skin and most of the seeds. Over a low flame, roast garlic in its papery skin on a griddle turning regularly until soft. Cool and peel.
2. Transfer tomatillos, garlic, and 1 cup cooking liquid to a blender. Add poblano chiles, serrano chile (if using), pumpkin seeds, 1 cup cilantro, 1 cup parsley, 3 Tbsp. white onion, 1 cup broth, and 1 tsp. salt. Purée until smooth; set aside. (Work in batches if needed, or blend directly in saucepan with an immersion blender if you have one.)

3. Heat oil in a large pot over high. Once it's hot, but not smoking, add mushrooms and sprinkle pepper and remaining ½ tsp. salt over; toss to combine. Cook, stirring occasionally until mushrooms release all of their liquid and it evaporates and edges of mushrooms begin to brown, 8–10 minutes.
4. Pour tomatillo purée into the pot, reduce heat to medium, and cook, stirring occasionally, until purée thickens and darkens in color, about 10 minutes.
5. Add hominy and remaining 5 cups broth to pot, stir to combine, and cook until flavors have come together - 12–15 minutes. Taste and season pozole with more salt if needed.
6. Serve *pozole verde* with radishes, lime wedges, dried oregano, more white onion, cilantro, and parsley alongside so friends can top their bowl as desired.
7. **Cook's Note:** To cook dried hominy: Place 1 cup hominy in a small bowl and pour in water to cover. Let soak 2–12 hours. Drain, place in a pot, and cover with a generous amount of water. Bring to a boil, then reduce heat and partially cover. Simmer until top of each hominy blooms and opens up from the top, 2½–3 hours. Season with kosher salt.

<https://www.epicurious.com/recipes/food/views/pozole-verde-con-hongos>

Syrniki Recipe

Name: Alsu Stepanova

Home country: Russia

Name of recipe: Syrniki

Ingredients (5 servings): 1 egg, 3 tablespoon white sugar, 1 cup quark (well drained), 5 tablespoon all-purpose flour (plus extra for dusting), 1/2 teaspoon vanilla sugar, 1/4 teaspoon salt, oil for frying

Directions: Beat egg and white sugar together in a bowl until smooth. Whisk in quark cheese, flour, vanilla sugar, and salt. Mix well until dough is thick and sticky. Divide dough into 5 to 6 portions. Form into balls and coat with some flour. Flatten slightly to form into discs (syrniki). Heat oil in skillet over medium-low heat. Add the syrniki; fry until browned, 5 minutes per side.

Story: Syrniki are traditional pancakes from Russia and usually served for breakfast with jam or sour cream. The cheese used to make them is called tvorog (the closest in the US would be farmer's cheese or quark).



My Recipe

By handing this recipe in to my teacher, I agree to have it published in the Perkiomen School Cultural Festival Cookbook.

Name: Jasper Guo

Home Country: China

Name of Recipe: Stuffed Rice Cake

Ingredients:

For the wrap:

Rice flour

Water

For the fillings:

Pork belly

Carrot

Potato

Salt

Sugar

Soy-sauce

Octagonal

Balsam leaf

Cinnamon

Directions:

First wash the pork belly,

Then put it into a pot with water, and add sugar, salt, geraniums, cinnamon and star anise (don't add more water than seasoning).

Next cook the meat for 20 minutes

grate and salten carrots with potatoes

Then take a bowl of flour, add a little warm water, and knead the dough until it doesn't stick.

My Recipe

By handing this recipe in to my teacher, I agree to have it published in the Perkiomen School Cultural Festival Cookbook.

Name: Peter (Chinese Name : JianXiang Hu)

Home Country: China

Name of Recipe: How to make Rougamo (Chinese hamburger)

Ingredients:

1. Pork

2. White bread

3. Special seasoning package

4. scallions, garlic

Directions:

It seems like an easy dish to make, but what's really important about it is how to handle the flavor. The first step is to marinate the pork. We need to clean the pork and put it in the bowl. Then pour the special sauce packets into the bowl. Most of the ingredients in the packets are seasonings from China. Then we use clean hands to spread the package evenly. After that, we put the pork in the refrigerator for about an hour. This step is to give the pork more flavor. After an hour we put the pork into the pot, add scallion, garlic, cooking wine, a little boiling water, simmer for three hours. In the meantime, we can make pancakes. It's very easy to make the pie, just put the pie in the pan and heat it for five to six minutes. Remove the cooked pork and cut it into small pieces. Cut the bun into two pieces and put the meat in it. And we're done.

Story:

The Rougamo originated in Shaanxi Province and is a staple food that is often eaten. The Rougamo originated in ancient times. In ancient China, this kind of food was popular among the people. Since I was a child, I like to eat it. Every time after school, I would go to a restaurant to buy one. It's really delicious.

Finally, put the dough in the oven and cook it until it's done.

Finally, spread the cooked flour dough into a cake, and then cut the cooked meat into foam, and then put the carrots and potatoes in, and finally knead it into the shape of dumplings.

Story:

Stuffed Rice Cake is my hometown, possessing a very traditional breakfast, when I was little, I will eat this food, it has no specific formula, because this formula can be adjusted according to the taste of the people's own, such as some people like to eat Onions can put onion inside, some people like to eat pickle can toward inside put pickle, I wrote these practices is according to my own taste.

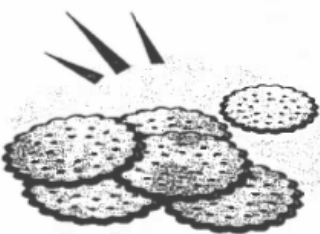
Nicole Misevicius

"Alfajores - cookies from Argentina. My husband was born there, his mom's whole side is down there. This is a popular cookie dish she always makes for holidays and for special occasions."

Alfajores

Ingredients:

- 300 grams corn starch
- 200 grams flour
- 200 grams butter
- 150 grams sugar
- Rind of 1 lemon
- Vanilla essence
- 3 eggs yolk
- ½ teaspoons baking soda
- 2 teaspoons baking powder
- 1-tablespoon cognac
- 1/4-kilogram plain flour
- Shaved coconut



Directions:

1. Mix in a bowl the cornstarch, flour, lemon, baking soda and baking powder.
2. Beat the butter with the sugar, cognac and essence. Add the eggs one at a time.
3. Incorporate the dry ingredients and knead lightly. Place dough in the fridge for about 1/2 hour.
4. Roll out the dough and cut out rounds. Bake for about 20 minutes on baking sheets. Take 2 rounds and put the together with marmalade, melted chocolate or dulce de leche", then you can also roll the wet edges in shaved coconut.

Name: Garbo Li

Home country: China

Name of recipe: Dumpling

Ingredients: flour, meat, vegetable, green onion, scallion, pepper, oil, soy sauce, salt, red pepper

Direction: First you knead the flour to make a circle, then you roll them into skin. Second, you cut the meat, vegetable, and green onion into broken pieces. Third, you add oil, and different kind of sauce, and you stir them equally. Fourth, you make the meat and vegetable in sauce in filling. Fifth, you put the filling into the skin and close them by sticking the skin on the top (tip: you can make the shape you like on the top with your finger). And this is how a dumpling is made. Dumpling boiling: First, you open fire, then, you add water in to the boiling pan, and heat it about 70C. When the water is heated, you add the dumplings. When the water is boiled, add some cold water. Repeat it twice. Last, you put the dumplings in a plate, then it's finished.

Story of the dumpling: Chinese stuffed dumplings were invented during the Han Dynasty by a man named Zhang Zhongjian. The event occurred when Zhang returned to his ancestral village during the winter, after a long absence. He noticed that many of his fellow citizens were suffering from frostbite, particularly around their ears. As a way to solve this problem, Zhang cooked up a batch of mutton, chili and healing herbs and wrapped them in scraps of dough. He folded the dumplings to look like little ears, boiled them and handed them out to his afflicted neighbors. Who knows if they cured frostbite, but the villagers loved the taste of Zhang's creation so much that they kept making dumplings long after the spring began.

Ben Ren (China)

Dumplings

My Recipe

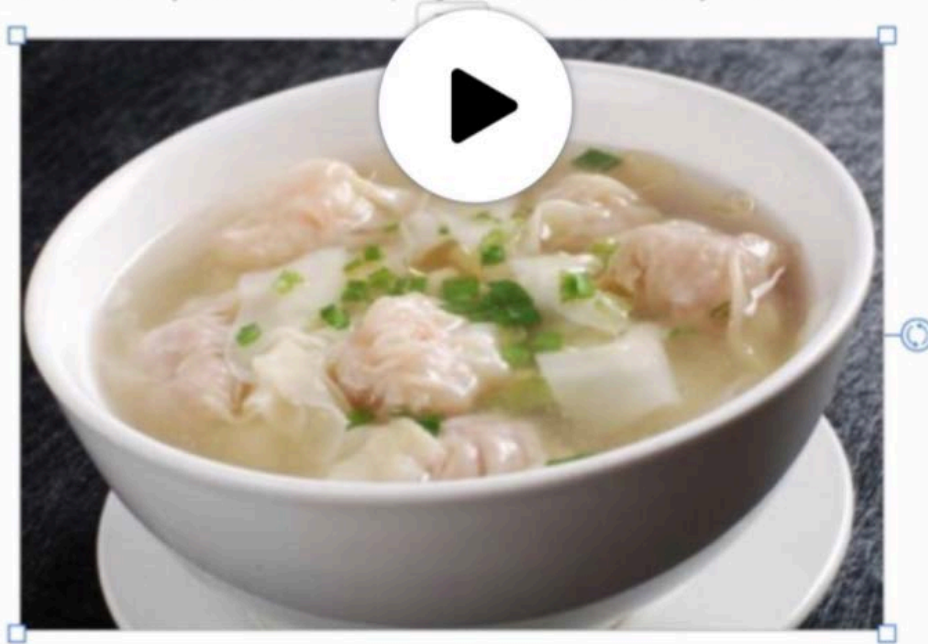
Dumplings

County: China

Ingredients: dumplings, soy sauce, salt, sesame oil, a little bit of scallion.

Steps to make it: get a pot of boiling water, prepare a clean bowl, put the salt and soy sauce and some sesame oil into the clean bowl, put the dumplings into the boiling water, and put the right amount of the boiling water into the bowl as the soup, mix the soy sauce and salt nicely. After the dumplings floated up, then you are ready to go.

Story of dumplings, in China the noodles and dumplings are the easiest meals to make, so if I'm alone in the house I usually make some dumplings to eat and it is always delicious.



Angel Fu (China)

[Small Pot Rice Noodle](#)



My Recipe

By handing this recipe in to my teacher, I agree to have it published in the Perkiomen School Cultural Festival Cookbook.

Name: Angel Fu

Home Country: Kunming Yunnan China

Name of Recipe: How to make Small Pot Rice Noodles

Ingredients:

Minced Meat 1lb

Chives. 3oz

Pickles 1oz

tomato 1 lb

Chinese Pickles 3 oz

Rice noodle. 3/4 lb (depends on how much you can eat)
Soy sauce 4 Tbs
Cooking oil 1. Cups
Salt 3tsp
Water 10 cups
Bean sprouts 3oz
Tofu which was cut into a think piece and it is really long 1 oz
Mushroom 1oz
Hard boiled egg which is cut in half 1
(all of the measurements are approximately, it can change depending on own tastes)

Directions:

To begin with, wash and cut all vegetable into small pieces, and take out the pot and put it on the stove in order to improve the temperature of pot.

When the pot is becoming warmer, put the cooking oil into the pot, and wait until the oil becomes hot, too. Ps: the pot has to be dry and no water in.

When the oil is hot enough, put the minced meat in, and flip the meat until it turns the color.

The next step is putting the water and soy sauce into the pot.

When the water is boiling, put all vegetables and rice noodle in
The last step is put the salt in, and Cover the pot, and then wait about 5-8 minutes. The Small Pot rice noodles is done. Ps: someone who can eat spicy food can add some spicy sauce, which can make it more delicious.

Story:

The rice noodles is one of the special and traditional food in Yunnan, which is kind of noodle made by rice instead of flour. Everyone in Yunnan likes it. And the Small Pot rice noodle is a transition dishing Kunming, and it has over 500 years history, the small pot means it cooks by a special small pot, and it is enough for one people to eat. Why ancient people using small pot instead of a huge pot. The reason is that, ancient Kunming people pursues exquisite and shelf can make the rice noodle based on the individuals' tastes.

I is a really nice dishes especially in a cold day, when the whole body is cool down by the weather, having one hot Small Pot Rice Noodle cannot be better anymore.

Kevin Chen (China)

[Spicy Beef](#)



My Recipe

By handing this recipe in to my teacher, I agree to have it published in the Perkiomen School Cultural Festival Cookbook.

Name: Spicy beef

Home Country: China

Name of Recipe: Crazy spicy

Ingredients:

The ingredients for this spicy beef are chili powder, beef, celery, Sichuan peppercorn, salt and oil. This dish is actually very simple

Directions:

The first step is to put the oil into the pot, and when the oil reaches a certain temperature, put in the broad bean sauce. Then when the broad bean sauce is very integrated, add the beef, and when the beef is fried, put in the vegetables. Add the hot oil once more. And that's how the dish is done.

Story:

This dish is Sichuan cuisine. Its origin is that there was a lot of rain in Sichuan at that time, so the moisture was very heavy. Because chilies remove moisture. Because beef was a very precious ingredient at that time, after Sunac became a very high level of food. We all eat them at festivals.

My Recipe

By handing this recipe in to my teacher, I agree to have it published in the Perkiomen School Cultural Festival Cookbook.

Name: Heebeen Lee

Home Country: Korea

Name of Recipe: [Japchae](#)

Ingredients:

- Potato starch noodle for 6 people
- Onion 1ea
- Carrot 1ea
- Tree ear mushrooms 1 cup
- Spinach 1 bundle
- Beef (with Bulgogi seasoning sauce)
- Sesame oil, Soy sauce, Sugar

- *How to make Bulgogi seasoning sauce?*
 - Beef 600g
 - 4TS Soysauce, Sugar 1TS, 4 groves Garlic, Green Onion, Sesame oil 1TS, Fried Sesame 2TS

Directions:

- Soak Potato starch noodle in sea tangle water over 30 minutes.
- Fry all chopped vegetables with some seasoning.
- Mix the fried vegetables, Bulgogi, and noodle in fan. Stir-fry until they are all together.
- Season with soy sauce, sugar, and sesame oil.

Story:

Japchae is originally a Korean holiday food. But my family likes Japchae very much, so my grandmother made it and my family ate it normally, not on holidays. Grandmother said that Japchae is a lot of hands-on and cumbersome food. So I decided to make it myself. I made it often, so now I make Japchae better than my grandmother.



From China
By Tony Peng

Zhongzi

Ingredients:

Rice
Soy sauce
Salt
Chicken Powder
Pork pieces
Salted Duck egg
Bamboo Leaves

Directions:

1. Clean the sticky rice and soak into the water for at least 3 hours.
2. Add soy sauce, salt, or chicken powder, that depends on your flavor.
3. Chop porks with some fats into pieces and season it by adding salt or other sauce. And pickle it.
4. Add some parts of salted duck egg in the middle of the sticky rice with those porks.
5. Wrapped the whole thing up with bamboo leaves.
6. You can either boil it or fry it.

History:

The rice pudding is actually created by Chinese a long time ago. There was a guy called Qu Yuan who wasn't satisfy with the corruption of the society, he shared his ideas with the king and governments but no one listened to him. Finally, he lost all the hopes and suicide by jumping into the river. The citizens was trying to find him but they failed, so to avoid Qu Yuan's body get eaten by the fish, people created rice pudding and threw it into the river every year.



Tommy Guo (China)
[Hot Pot](#)



Alsu Stepanova (Russia)

[Syrniki](#)

Syrniki Recipe

Name: Alsu Stepanova

Home country: Russia

Name of recipe: Syrniki

Ingredients (5 servings): 1 egg, 3 tablespoon white sugar, 1 cup quark (well drained), 5 tablespoon all-purpose flour (plus extra for dusting), 1/2 teaspoon vanilla sugar, 1/4 teaspoon salt, oil for frying

Directions: Beat egg and white sugar together in a bowl until smooth. Whisk in quark cheese, flour, vanilla sugar, and salt. Mix well until dough is thick and sticky. Divide dough into 5 to 6 portions. Form into balls and coat with some flour. Flatten slightly to form into discs (syrniki). Heat oil in skillet over medium-low heat. Add the syrniki; fry until browned, 5 minutes per side.

Story: Syrniki are traditional pastries from Russia and usually served for breakfast with jam or sour cream. The cheese used to make them is called tvorog (the closest in the US would be farmer's cheese or quark).



My Recipe

By handing this recipe in to my teacher, I agree to have it published in the Perkiomen School Cultural Festival Cookbook.

Name: Selin Tirnavali

Home Country: Turkey

Name of Recipe: Lahmacun (Turkish Pizza)

Ingredients:

For the Dough:

- 2 cups (240 g) all-purpose flour
- 1 teaspoon instant dry yeast
- 1 1/2 teaspoons kosher salt
- 1 cup warm water
- 1 tablespoon olive oil

For the Topping:

- 3/4 pound ground beef, 70% lean
- 1 medium yellow onion, finely grated
- 3 to 4 cloves garlic, finely grated
- 1 cup finely chopped Italian parsley leaves
- 2 medium ripe tomatoes, finely grated
- 1/2 medium green bell pepper, finely grated
- 1 tablespoon red pepper paste
- 1 tablespoon tomato paste
- 1 teaspoon paprika
- 1 teaspoon red pepper flakes
- 1 teaspoon ground cumin
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- lemon wedges, for garnish

Directions:

We should start with making the dough. First of all, add the flour to a large mixing bowl followed by the yeast and salt and combine. Then, in a small bowl, stir the warm water together with the olive oil. After that, make a well in the middle of the flour with a spoon and pour the water and oil mixture into it. Next, blend the flour into the liquid by folding the dry ingredients from the sides into the center. After, we should flour your work surface and your hands. Then, turn out the dough and knead it for about 15 minutes until the dough is soft and elastic. Following, drizzle a little bit of olive oil inside the mixing bowl and spread it around with your fingers to oil the inside. Next, put the dough back in the oiled bowl and cover it with a cloth or towel. After that, we should leave it in a warm place to rise for 30 to 45 minutes. The dough should rise to about double the size.

While the dough rises, prepare the topping. Firstly, gather the topping ingredients. Secondly, mix all the ingredients together in a large bowl. Set aside.

Preheat the oven to 450 F, and then put a large a nonstick sheet tray into the oven to preheat. Following, turn out the dough on a floured surface and divide it into 6 even pieces. Next, roll out each piece into a very thin round or oval shape. Try to get each one as thin as possible without tearing it. Afterwards, spread the topping thinly and evenly over the top of each dough round with your fingers. Don't press down too hard. Then, remove the sheet tray from the oven (with oven mitts) and carefully place each lahmacun on it. Don't allow them to overlap. Later, bake for 7 to 10 minutes, until the topping is sizzling, and the edges of the dough are brown. Always check the lahmacuns as they cook to prevent them from burning. Consequently, serve the lahmacuns piping hot with lemon wedges for squeezing and a plate of sliced onions mixed with sumac and sprigs of Italian parsley.

Story:

Lahmacun, pronounced Lahamajoun, as super thin, crispy pizza topped with a flavor-packed mixture of minced meat with peppers, tomato, fresh herbs and earthy spices. We can also describe it as an cheeseless pizza. It is one of my favorite Turkish food. That's why I wanted to choose it.

[Lahmacun \(Turkish Pizza\)](#)



Rihanna Noguchi (Japan)

[Udon](#)



My Recipe

By handing this recipe in to my teacher, I agree to have it published in the Perkiomen School Cultural Festival Cookbook.

Name:

Ming Zhu (China)

Recipe:

Cola Chicken Wings

Home Country:

China

Name of Recipe:

How to make Cola Chicken Wings

Ingredients:

- chicken wing
- A bottle of cola
- ginger slice
- star anise
- scallion
- Cooking wine
- soy sauce
- Cooking oil

Directions:

First: Wash the chicken wings and then put them into the water with scallions and ginger slices, and then add some cooking wine and boil them.

Second: Remove the wings from the water and blot the moisture off their surfaces with paper.

Third: Pour some oil into the pan and fry the wings until they become golden brown on both sides.

Forth: At this point, add the cola. Don't need too much cola, just cover the chicken wings. Then pour some soy sauce into it.

Finally: Boil them over high heat. Then turns to small fire. Leave it there until the soup become thickens.

Story:

It's a very common home dish in my hometown, and it's one of my favorite dishes.

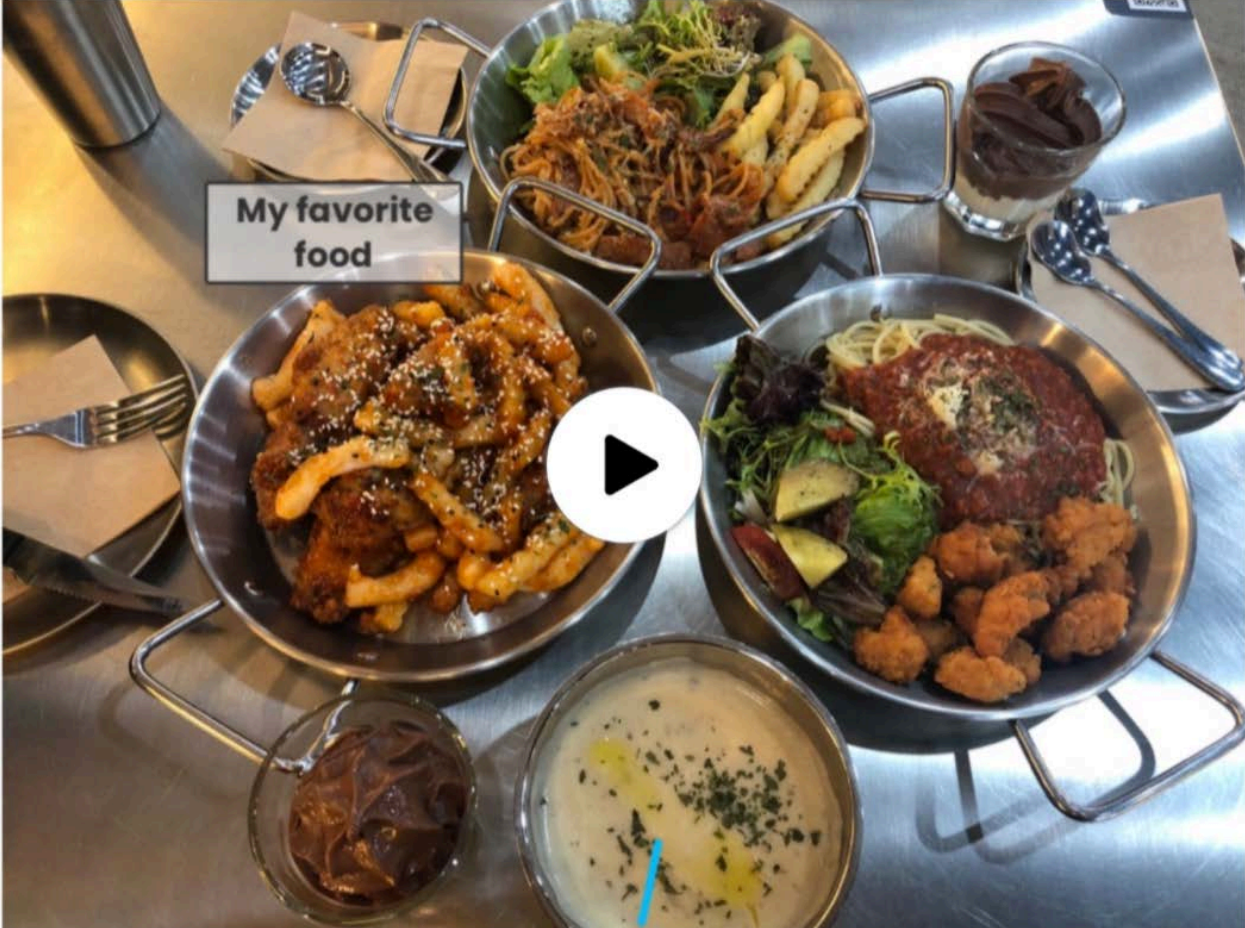
When I was a child, I used to get sick a lot. When I got sick, I had to take medicine and get an injection. Then every time I got better, my mom would make this dish to celebrate. When I grew up, I didn't get sick easily, but I still haven't stopped loving this dish. Every festive season, this dish is bound to appear on the dinner table.

After that, I left home and went to school in another city and United States. Because of this, I became less able to eat this dish. However, when I go back home for the holidays, it's waiting for me every time.

I also learned to make this dish with my mom, but no matter how I do it, I can not make the taste that my mother does.

Nona Xu (China)

Favorite Food



Alice Meng (China)

Bobo Chicken

How to make bobo chicken

Ingredients:

some bamboo stick. (Maybe ten)

some vegetables.1oz

some chicken.2oz

One red pepper.1oz

One bowl water. 1 bowl

Olive oil.1 cup

Spicy sauce.1 cup

Two garlic.

Salt.1oz

First, chop the peppers, put hot water into a bowl, and put peppers in the has hot waters bowl for 30min, and put chicken in the pan for 15 minutes.(don't throw away chicken soup.)

Preheat the pan to six mature, then, pour the oil into the pan, then put garlic and remove all the water form the pepper, and then put pepper on the pan too.

Put the vegetables in the salt water to cooked, and then, when chicken is cooked, skewer it with the vegetables.

Last, put the all the food in the chicken soup, then pour over spicy sauce.

Story:

This food is some places special food, it is unique hot pot.



Olivia Kan (China)

[Perk's Cultural Festival](#)

上午 12:01 4月3日周六 74%

Olivia's recipe

Recipe for perk's culture Festival

Name: Olivia Kan
Hometown: Beijing China
Name of recipe: dumplings 🥟

Ingredients:
Minced meat (pork 🐷): 1 lb
Ginger: 3oz
Eggs 🥚: 1-2 eggs
Chinese cabbage 🥬: 1/2 cabbage
Salt 🧂: 3tsp
Flour: 1 lb
Water: 0.5 lb
Oil: 0.5 oz.
(All things can change depending on your taste)

Directions:

First we need have a big bowl of water and oil stir together and let it cool for a few minutes. Then we need to do a quick fermentation (around half - one hour) and then we can use it.

Second we make meat stuffing cabbage minced meat egg salt and ginger stir together.


ready one piece of dumpling wrapped then use small spoon get a little meat stuffing fold it in half seal up!!!! You get a dumpling 🥟

Story:

The dumpling is traditional food in china. Dumpling in china has over 1800years old.Chinese people often eat on spring festivals.eat dumpling mean all things can be better all family be happiness!!!!

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Recipe for perk's culture Festival

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Hometown:Beijing China

Name of recipe:dumplings 🥟

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Water : 0.5 lb

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(All things can change depending on own tastes)

Directions:

First we need have a big bowl put flour water a little salt and oil stir together then proceed fermentation (around half – one hour)that is dumping wrapped

Second we make meat stuffing cabbage minced meat egg salt and ginger stir together

ready one piece of dumpling wrapped then use small spoon get a little meat stuffing fold it in half seal up !!!! You get a dumpling 🥟

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Potato Pancakes (Erin Davidson Kellogg's Family Recipe) POLISH CULTURE



Ingredients:

- 2 potatoes scrubbed, left with skins on
- 1 egg
- 1 TBSP flour
- Salt
- Pepper
- Parsley
- Bacon bits (optional)
- Sour cream/applesauce to serve with potato pancakes

STEPS:

1. Scrub potatoes. Grate them in a food processor.
2. Mix all of the ingredients in a bowl.
3. Fry potatoes in corn oil that is heated up. Flatten the potatoes when cooking to make pancake shape.
4. Lay them on paper towels after cooked about 2-3 minutes on each side to drain the extra oil.
5. Serve with sour cream or applesauce.

Pierogis Recipe (Erin Davidson Kellogg's family recipe) POLISH CULTURE



Ingredients:

- 2 cups flour/batch of dough
- ½ cup sour cream/batch of dough
- ¼ cup milk/batch of dough
- 1 egg/batch of dough
- Potatoes/Prunes
- Salt
- Pepper
- Turmeric
- 1 cup cottage cheese

Potato Mix:

Mash potatoes (cut potatoes into quarters and boil for 20 mins to soften). Add 1 cup of cottage cheese. Add salt, pepper, and turmeric. Once mixed, the potatoes will look yellow from the turmeric.

Dough Mix in Food Processor:

- 2 cups flour
- ¼ cup milk
- ½ cup sour cream
- 1 egg

STEPS:

1. Take dough out of food processor. It helps to have some flour on your hands, so it doesn't stick. If the dough is super sticky, add more flour.
2. Roll dough on a flat surface after placing some flour on the surface or board. End shape should be as close to a circle or just stretched so it is not thick.
3. Cut the dough into rectangular sections. You can use a pizza cutter or another device if you have one.

4. In each section, put a small scoop of potatoes on one end. If you want to make some with prunes, put one prune in each pierogi.
5. Fold each section over to make a pocket and pinch the outer edges.
6. After the whole section is finished, place into a boiling pasta pot for 8 minutes or until the pierogis are floating.
7. Rinse them off and lay them on a flat surface. We usually use hand towels from the kitchen or large towels.
8. To package them in zip locks, melt butter and layer the zip lock and in between each pierogi so they don't stick. You can freeze them for months. We like to take them out for special holidays.
9. To cook, we melt butter in a pan and fry (turning to brown both sides). Keep them on longer if you like them crisper.

Suggestions:

If you are going to make these, we usually spend half a day to make multiple batches (10-15 with a bag of potatoes). Because of the effort of all the steps, make a lot and freeze them. We also personally love ones that are just flat (not folded) dough pierogis. 5-7 pierogies make a meal for a person so that helps with your suggestions to fill the zip locks.

Tom Huang (China)
[Hot Pot](#)



Matthew Yang (China)

Noodles

My Recipe

Name: Matthew Wang

Home Country: China

Name of Recipe: Noodles

Ingredients: Noodles, salt, oil, soy sauce, spring onion, an egg

Directions: First, Pour the water and a few drops of oil into the pot, boil the water. After that, put the noodles into the pot and wait the water boil again. During that time, cut the spring onion into small pieces and add them into the pot. Then put some salt and oil into the pot, breaking an egg into the pot, but not to stir the egg.

Story: In China, everyone eats noodles in different places. It is simple and easy to cook. I always eat it at home when I don't want to spend time to make food. And I eat it every week.



Hisayuki Todoroki (Japan)

Miso Soup

