

## **Thai Cucumber Salad**

Thinly sliced cucumbers  
Splash of rice vinegar  
splash of soy sauce  
splash of sesame oil  
Two cloves of crushed garlic  
Pinch of salt  
Pinch of sugar  
Tsp. chilli sauce

Whisk all ingredients for dressing together until emulsified. Toss with cucumbers. Chill and serve.

## **Beef Satay (Thai)**

5- 12 CHEAP (but tender) cuts of beef (enough for your party) – rouladen works well  
Wooden skewers

### *Marinade*

Minced lemon grass  
Small onion  
2 cloves of garlic  
Knob of ginger  
Pinch of dried turmeric  
Coriander seeds  
Cumin  
Soy sauce  
Brown sugar  
Lime juice

Soak your wooden skewers in water (to prevent burning on the grill) while you prepare your beef. Slice beef into thin pieces or strips place in a bowl, and refrigerate. Place marinade ingredients in food processor, and blend well. Taste marinade before adding it to meat, see if it's sweet and salty enough. Pour over beef and mix together. Place in fridge for at least one hour, or up to 24 hours. When your ready to cook, fill beef only on top half of skewers. Leaving some wood to hold while flipping during grilling process. You can cook them on indoor or outdoor grill, or under the broiler in your oven. Serve with chilli sauce, peanut sauce, or hoisin sauce.

## **Fresh Spring Rolls (Thai)**

Package of dried rice paper  
Pack of imitation crab meat  
Cilantro  
Sweet basil  
Cucumber cut in matchstick pieces  
Carrot cut in matchstick pieces  
Bean sprouts

Except for the rice paper, prepare all the other ingredients and place in separate bowls. Tear crab meat into small chunks or strips and toss them in a bit of soy sauce.

To start rolling, first quickly submerge rice paper into cold water to soften them. Then arrange all the fillings in a line near the bottom of rice paper, while folding in the sides, use your thumbs to roll the bundle away from you. Moisten last ½ inch of exposed paper, and fold over roll to secure it. Serve immediately chilled with your favourite dipping sauce.

## **Ground Chicken and Prawn Fried wontons (Chinese)**

One pack of wonton wrappers  
One pound ground chicken  
½ pound fresh prawns  
A few Asian mushrooms (shitake, oyster, black)  
Can of water chestnuts  
2-5 finely sliced green onions (scallions)  
One knob of finely minced ginger  
Salt and pepper to taste  
One or two eggs (for binding)

Mince prawns, mushrooms, and chestnuts, mix together with chicken, ginger, onions and eggs. to start wrapping. Place wonton on work surface brush lightly with a bit of water ( don't get them too wet) place a tsp (about) of filling in the middle of wrapper. Bring all four corners up around filling and twist slightly at top sealing it off. Repeat until all the filling is gone. To fry, heat up vegetable oil in pot. Fry until golden turning often. Remember filling is raw so make sure internal temp reaches 160 degrees F. wontons freeze easily after being cooked. Re heat them in the oven.