

Recipe Worksheet: Snake Cake

Event: European Night

Item: Yield: One cake Event Yield: Ten cakes

	Ingredient	Original Quantity	Event Quantity
1.	Eggs	3	9 dozen
2.	Starch	50g	1 canister
3.	Baking powder	1 tsp	1 canister
4.	Sugar	125g	2 lbs
5.	Dark cocoa	2 Tbsp	1 canister
6.	Heavy whipping cream	.25 L	2 L
7.	Strawberry jam	2-3 Tbsp	1 jar

Instructions:

Cream the eggs and sugar. Add flour and starch little by little. Prepare baking container by putting baking paper on a baking sheet and folding the corners to make a shallow 'box.' Pour in the dough and smooth with a spatula. Bake at 250 degrees C for about 10 minutes. Set the oven to heat from below. Test for doneness by gently pressing the top of the cake with your finger- if the cake feels firm and finger print quickly disappears, the cake is done. When done, turn the cake over onto a sheet of baking paper sprinkled with sugar.

To serve: Smear one side with fruit jam and top with whipped cream. Roll up. Cut and serve.

Recipe Worksheet: Caldo Verde (Traditional Portuguese Soup)

Event: European Night

Item: Yield: Event Yield:

	Ingredient	Original Quantity (20 servings)	Event Quantity (240 servings)
1.	Extra virgin olive oil	4 tbsp	48 tbsp
2.	Large onion (diced)	1.5	18
3.	Garlic cloves	3	36
4.	Yukon yellow potatoes	5 pounds	60 pounds
5.	Vegetable bullion	2 cubes	24 cubes
6.	Salt	4 teaspoons	48 teaspoons
7.	Black pepper	1 teaspoon	12 teaspoons
8.	Kale, coarse stems and veins removed, very thinly sliced	2 pounds	24 pounds
9.	Linguica (Portuguese sausage)	1 pound	12 pounds
10.	Croutons	1 bag	12 bags

Instructions:

1. In 5-quart Dutch oven, heat olive oil over medium heat. Add onion and garlic; cook until lightly browned, about 10 minutes.
2. Add potatoes, broth, salt, pepper, and 6 cups water; heat to boiling over high heat. Reduce heat to low; cover and simmer until potatoes are fork-tender, about 20 minutes.
3. With potato masher, mash potatoes in broth until potatoes are lumpy.
4. Thinly dice Linguica and cook for 5 min. in a saucepan.
5. Stir in kale and Linguica; simmer, uncovered, until tender, about 5 to 8 minutes. Serve with croutons.

Recipe Worksheet: Tamarind chutney

Event: India Night

Item Yield: Event Yield: 1400

	Ingredient	Original Quantity (40)	Event Quantity
1	Tamarind	1 cup (8 oz or 0.5lb)	35 cups (280 oz or 17.5lb)
3	Sugar	2 tbsp. (28.6 grams)	70tbs (1.5 lb-2lb)
4	Red chilli powder	1/2 tsp (2.5g)	87.5g
5	Black pepper powder	1/4 tsp.	43 g
6	Roasted cumin powder	1 tsp	175g
7	Cloves	2-3	70
8	Warm water	2 cups	70 cups
9	Vegetable oil	1 tsp. (0.5oz)	17.5 oz
10	Salt to taste		

(4.375 salt)

Method:

Remove the seeds from tamarind and soak it in water for 20 to 30 minutes.

Heat oil in a pan and add cloves. Fry for about 30 secs.

After half an hour, take out the pulp from the tamarind and add sugar, red chilli powder, black pepper powder, roasted cumin powder, cloves and salt.

Cook the tamarind mixture for 5 minutes on medium. Remove from the gas and let it cool.

On cooling, blend the contents in a blender.. ?? Food processor ??

Strain and cook until it becomes thick.

Recipe Worksheet: Lemon Rice

Event: India Night

Item Yield: 2

Event Yield: 1400

	Ingredient	Original Quantity	Event Quantity
1.	Rice (jasmine, Basmati)	100 gm	70 kg (154.3 lbs)
2.	Water	450 ml	315 liters
3.	Salt	5 gm	3.5 kg (7.7 lbs)
4.	Oil	45 ml	31.5 liters
5.	Split black gram (urad dal) <i>RS</i>	7 gm	4.9 kg (10.8 lbs)
6.	Mustard seeds (rai)	5 gm	3.5 kg (7.7 lbs)
7.	Red chillies (not powder) <i>RS</i>	2-3	1400-2100
8.	Turmeric	3 gm	2.1 kg (4.6 lb)
9.	Lemon juice	80 ml	56 liters
10.	Coriander (<i>C. lentra</i>)	45 gm	31.5 kg (69.4 lbs)

Instructions:

Wash and soak the rice in water for 10 minutes. Drain and keep aside. Boil water in a heavy-bottomed pan. Stir in rice, salt and 7ml / ½ tbsp oil. Cover tightly, reduce heat and simmer without stirring until the rice is fluffy and tender and the water is fully absorbed. Keep aside. Heat the remaining oil in a small pan. Sauté the split black gram and mustard seeds in it. Add the red chillies and turmeric powder and remove from heat. Mix the sautéed condiments along with lemon juice and coriander into the cooked rice.

Japanese Student Association

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Jomon Cookie

Ingredients:

Ingredient	amount	price per amount	amount to buy	total cost	store
butter	750g	2box/79c	2 boxes	79c	Fred Meyer
sunflower	300g	\$1.29/lb	300g	\$0.85	Fred Meyer
wheat	1550g	49c/lb	1550g	\$1.7	Fred Meyer
flour	900ml	\$1.19/lb	1 bag	\$1.19	Fred Meyer
sugar	800ml	\$1.99/4lb	1 bag	\$1.99	Fred Meyer
milk	1200ml	\$1.49/0.5lb	1	\$1.49	Fred Meyer
peanuts	1300g	\$2.49/lb	1300g	\$7.2	Fred Meyer

Recipe:

1. heat and soften the butter(microwave 20 sec~1min)(heat-resistant container, micro wave, spatula)
2. break peanuts and sunflower into pieces in a food processor (food processor)
3. mix sugar and butter
4. add peanuts, sunflower, wheat to ③ and mix
5. preheat the oven to 350F
6. add milk to ④ and mix
7. add flour to ⑥ and mix
8. make shape of cookies using spoons on a steel plate(steel plate, kitchen paper, spoon)
9. bake cookies in a 350F oven for 15~20min
10. take cookies out of the oven and cool

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Tumors?

Event: India Night
Recipe Worksheet: Aloo Gobi

Original portion Event Proportion
Item Yield: 10 Event Yield: 1400

	Ingredient	Original Quantity (for 10)	Event Quantity
1	Potatoes	4 medium	150 lb
2	Vegetable oil	3 cups	3 gallons + frying
3	Onion	½ onion	50 lb
4	Ginger Paste	1 tsp	3 lb
5	Garlic paste	1 tsp	3 lb
6	Mustard seeds	½ tsp	2 lb
7	Cilantro	Garnish	35 bunches
8	Cauliflower	1	230 lb
9	Red chilli powder	3 tsp	10 lb
10	Turmeric	½ tsp	750 g
11	Coriander powder	2 tsp	7 lb
12	Garam masala	1 tsp	3 lb
13	Salt	2 tbsp	9 lb
14	Sugar	1 tbsp	5 lb
15	Cumin Powder	1 tsp	1 lb
16	Cumin seeds	1 tsp	1 lb
17	Tomato paste	2 cup	100 lb
18	Whipped Cream	1 cup	6 gallons

Method:

1. Cut cauliflower and potato into medium sized cubes and thoroughly wash it. Let them dry and fry using deep fryer
2. Heat oil in a frying pan / kadai. Add green chilli, ginger garlic and stir for few seconds.
3. Add chopped onions and fry over medium heat until light golden brown. Add chopped tomato and cook until tender.
4. Add red chilli powder, cumin powder, turmeric powder, dry coriander powder, garam masala and salt. Mix well. Add cream and stir till it forms a paste.
5. Add cauliflower and potato and stir. Saute for 5 minutes. Cover the pan / kadhahi and cook over medium heat until tender. Ocassionally stir it to prevent sticking to the bottom. Garnish with coriander leaves and serve hot.

2 kettles - 3-4 hrs

Event: India Night
Recipe Worksheet: Punjabi Lassi

Original portion Event Proportion
Item Yield: 5 Event Yield: 1400

	Ingredient	Original Quantity (5)	Event Quantity
1	Yogurt	500g	250lbs
2	water	q.s.	q.s.
3	Sugar	150g	100lbs
4	Elaichi powder		2.5lb
5	Kesar (saffron)	1	200gm

Method

1. Soak saffron in 1 tsp. and rub till dissolved.
2. Mix sugar in curds till well dissolved.
3. Combine all ingredients.
4. Whip well with a hand or electric beater.
5. The lassi is ready when it is light and frothy.
6. Serve well chilled.

110 gallons 5 gal
22 containers

Move mixer to
back of kitchen

Event: India Night
 Recipe Worksheet: Papdi Chat

Original portion Event Proportion
 Item Yield: 30 Event Yield: 1400

	Ingredient	Original Quantity (30)	Event Quantity
1	Garbanzo beans soaked	2 cup/ 330 g	60 lb (with water)
2	Tomato	1/3 lb	16 lb
3	Onion	1/8 lb	10 lb
4	Garlic paste	1 tbsp – 15 g	1.5 lb
5	Salt	1 tsp – 10 g	1 lb
6	Sugar	4 tbsp – 60 g	6 lb
7	Yogurt	1cup – 200 g	22 lb
8	Tamarind Paste	1 tbsp	7 tins
9	Vegetable oil	2 cup – 400 ml	Frying
10	Chilli Powder	2 tsp	2.2 lb
11	Cumin Powder	1 tsp	1.1 lb
12	Chat Masala	3 tsp	3 lb
13	Uncooked Tortilla	4 sheets	6 Packets (each of 36)
14	Sev	30 tbsp	22 lb
15	Coriander	¼ bunch	20 bunches

Method

1. Cut each tortilla into approximately 15 – 16 pieces
2. deep fry tortilla pieces till they are pink
3. mix all other ingredients except sev and coriander
4. While serving put the mix on tortilla chip and sprinkle sev and coriander on top and serve.

(Saturday?) deep fryer

Recipe: Spam Musubi
Event: APA Food Demo
Item Yield: 10 servings
Portion: 1 serving
Event Yield: 300 servings
Event Portion: 1 serving
of Batches: 10

	Ingredients	Original Quantity	Event Quantity
1.	Uncooked Rice	2 cups	30 lbs = 60 cups
2.	Rice Vinegar	6 tbsp	11.25 cups
3.	Soy Sauce	¼ cup	6 cups
4.	Oyster Sauce	¼ cup	6 cups
5.	Sugar	½ cup	15 cups
6.	Spam	1 can	31 cans
7.	Sushi Nori (seaweed)	5 sheets	150 sheets
8.	Vegetable oil	2 tbsp	4 oz.

Directions:

1. Cook rice
2. Mix rice vinegar, sugar and salt and simmer until dissolve
3. Drizzle vinegar mixture into rice and stir thoroughly until rice is sticky
4. Cut Spam until 10 slices
5. Mix marinade, soy sauce, oyster sauce, and sugar
6. Marinade spam and then fry in pan
7. Cut sushi nori in half
8. Pack rice into squares on seaweed
9. Place spam on top and roll

Event: PCN
Recipe: Bibingka
Org Portion: 29
Event Portion: x 12.9

Serves: 375

	Ingredients	Org Quantity	Event Quantity
1	sugar	3 cups	39 cups
2	Butter	2 sticks	25.75 sticks
3	Eggs	1 dozen	13 dozen
4	Coconut Milk	4 cups	51.5 cups
5	Vanilla Extract	4 teaspoons	9 fl oz
6	Sweet Rice Flour	6 cups	77.5 cups
7	Baking Powder	4 tablespoons	9 fl oz

Instructions:

1. Mix all ingredients in large bowl
2. Grease pan
3. Heat oven to 350 degrees Fahrenheit
4. Bake bibingka for 30-45 minutes

*Over
Friday*

Event: PCN
 Recipe: Pancit (Vegetarian)
 Org Portion: 29
 Event Portion: x .25(Pancit Meat)

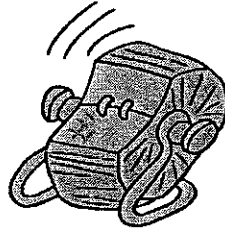
Serves: 1 batch

	Ingredient	Org Quantity	Event Quantity
1	Garlic	5 tablespoons	1 cup
2	Yellow Onions	.2 lb	.75 lb
3	Carrots	1 lb	3.5 lb
4	Cabbage	2.4 lb	7.75 lb
5	Celery	2.4 lb	7.75 lb
6	Rice Stick Noodles	40 oz	129 oz
7	Cooking Oil	.5 cup	1.5 cup
8	Soy Sauce	5/8 cup	2 cup
9	Salt	2 teaspoons	25 teaspoons
10	Pepper	.5 teaspoons	1.75 teaspoons
11	Vegetable Broth	1.75 cup	5.75 cup

Instructions:

1. Prepare Vegetables
 - a. Mince garlic
 - b. Dice onions
 - c. French cut carrots
 - d. Shred cabbage
 - e. Cut celery into small pieces
2. Add oil to wok
3. Add in all vegetable and begin to stir and cook them
4. Soak noodles for 20-30 seconds
5. Add noodles and continue to stir
6. Add in soy sauce and chicken broth
7. Salt and pepper to taste

wok



RECIPE WORKSHEET

NAME: Moqueca

Org Yield 6

Event Yield

	Ingredient	Original Quantity	Event Quantity
1.	2 lbs. beef	2 lbs.	40 lbs.
2.	1 large onion	1	25 onions
3.	3 cloves of garlic	3	75 cloves
4.	3 large tomatoes	3	75 tomatoes
5.	1 green pepper	1	25
6.	1 red pepper	1	25
7.	3 cups coconut milk	3 cups	75
8.	2 Tbsp. vegetable oil	2 Tbsp	50 Tbsp.
9.	juice of one lime	1	75 limes
10.	1 bunch of cilantro	1	25

Instructions: 2 Tbsp green onions 2 Tbsp 50
 2 Tbsp parsley 2 Tbsp 50
 salt & Pepper to taste

- Marinate beef with salt, pepper, and lime juice
- Sauté garlic, onion, tomatoes, peppers, green onions, parsley and cilantro in oil 2 min.
- Add beef and coconut milk
- Cook for 15 min. on low until beef is cooked.
- Serve w/ white rice

* Vegetarian dish - use 1 1/2 lbs. of potatoes instead of beef

Updated 11/10/04

OG Qty - 1 1/2 lbs. Event Quantity - 37.5 lbs.

Recipe Worksheet: Russian Salad

Event: European Night

Item Yield: 1 Salad Event Yield: 250 Salads

	Ingredient	Original Quantity	Event Quantity
1.	Potatoes	2	60 lbs
2.	Carrots	1	30 lbs
3.	Peas	60 g	30 bunches
4.	Ham	.25 lbs	15 lbs
5.	Parsley	1 bunch	15 bunches
6.	Salt	.5 tsp	1 canister
7.	Hard boiled eggs	2	150
8.	Vinegar	1 tsp	1 bottle
9.	Mayonnaise	75 ml	1 jar
10.	-	-	-

Instructions:

Cook the whole, unpeeled potatoes with the carrot, peeled and cut in pieces, covered in water, until they are just tender. Cook the peas until tender. Peel the potatoes and cut into small pieces. Add the diced carrot, eggs, peas, chopped ham, parsley and salt. Stir the vinegar into the mayonnaise and blend into the potatoe mixture. Place on lettuce leaves to serve.

Event: Posole Night (Kalmekak Open House)

Recipe: Posole

Org Portion:

Event Portion:

	Ingredient	Original Quantity	Event Quantity Batch Cooking/Grocery Amt
1.	Hominy	1 can (30 oz)	10 cans
2.	Chicken	1 whole chicken	8 whole chickens
3.	Onions	2 large onions	15 onions
4.	Salt		2 containers
5.	Cilantro	1 small bunch	10 small bunches
6.	Oregano	1/2 tsp	2 containers
7.	California chili pods	1 bag	10 bags
8.	Cabbage	1 head	5 heads
9.	Tortilla chips	1 bag	10 bags
10.			

Instructions:

These should be written in chronological order--What needs to be done first

You must also identify what cooking equipment is needed- fryer, grill, wok, steam kettles, rice cookers, ovens, bbq, mixer, food processor, etc.

1. Cook chicken in boiling water (cut up pieces of chicken)
2. Cook chili pods in boiling water
3. When chili pods are soft - place in blender and add fresh water
- Blend until almost liquified
4. Once chicken is almost cooked, add \approx 2 TBS salt - finish cooking by adding the hominy and chili pod mixture (run through strainer)
5. Cook all ingredients together for a few more minutes.

Cooking plan for China Night 2007

Main food: fried rice

10 servings

Ingredients:

- Rice (4 cups) - *cooked rice*
- Vegetable oil (3 tps)
- Eggs (2)
- Green peas (1 cup)
- Sausage - (?)
- Pineapple (1 cup crashed can)

Steps:

1. Cook rice; put the rice aside overnight.
2. Put vegetable oil in wok when it's heated to warm; put rice in the wok.
3. Stir with green peas, sliced sausage, pineapple pieces.
4. Beat eggs in a bowl and then pour the eggs onto the rice
5. Stir fry.

Utensils needed:

- Measuring cups.

Entrée 1: curry beef

10 servings

Ingredients:

- Beef (2 LB)
- Potato (2.5 LB)
- Salad oil (2tbp)
- Curry powder (3tbp)
- Soybean sauce (3tbp)
- Ginger (?)
- Salt -
- Dried aniseed; fennel; dried amome moyen; Chinese pepper; bay leaves; Chinese cinnamon; clove

Steps:

1. Peel and dice potatoes and into 2-3" cubes.
2. Merge potato cubes in water; rinse to remove starch.
3. Dice beef into .79 in cubes; boil beef; remove blood; drain and rinse.
4. Heat oil in the kettle; add beef and stir.
5. Add curry powder and other seasonings (restrain in a cloth pouch).
6. Add potatoes.

7. Add water till it can cover beef and potato; boil about 20 minutes till well cooked.

Utensils needed:

- Cloth pouch as a seasoning container (use cheese cloth).
- Potato peeler.

Entrée 1: green bean (V)

10 servings

Ingredients:

- Green bean (2 LB)
- Salad oil (2tbp)
- Soy sauce (3tbp)
- Salt
- Starch

Steps:

1. Cut green bean into 3-4" strips
2. Heat Salad oil.
3. Add in green bean, then add in soy sauce and stir until tender
4. Mix salt, cornstarch and water. Add in the sauce and mix well.

Entrée 2: Cola Chicken

10 servings

Ingredients:

- Small chicken drum sticks (10)
- Vegetable oil
- Soy sauce (50ml)
- Cola (200ml)
- Ginger
- Green onion (2)

Steps:

1. Put vegetable oil in the pot; put ginger and green onion in the pot when the oil is warm.
2. Put chicken drum sticks in the pot and stir fry briefly.
3. Pour soy sauce and cola into the pot until the chicken is covered.
4. Adjust the heat to medium and cook about 20 minutes until the chicken turns golden brown.

Entrée 2: shredded vegetable mix (V)

10 servings

Ingredients:

- Radish (white) (1 LB)
- Potato (2 LB)
- Carrot (1 LB)