# The Best Samosa Dough

## Ingredients

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>1.5 c</td>
</tr>
<tr>
<td>Salt</td>
<td>0.5 t</td>
</tr>
<tr>
<td>Ajwain (Carom)</td>
<td>0.5 t</td>
</tr>
<tr>
<td>Neutral Oil</td>
<td>4 T</td>
</tr>
</tbody>
</table>

## Directions

1. Combine ingredients and rest dough for 10-15 minutes.
2. Divide into 12 balls.
3. Roll out each ball to an oval shape, about 10 inches in length.
4. Cut down the middle (hamburger style) and pull the two sharp corners up and attach together with water.
5. Fill the opening with your filling and seal off the last edge with water.

- My mom and I make a giant batch of this together every Ramadan :)

- If you're using butter, make sure it is at room temperature for easy folding.
GINGER CHAI

**Ingredients**

- 2 cups of water
- ½ inch piece of fresh ginger, grated
- ¼ teaspoon of cardamom powder
- ¼ teaspoon of cinnamon powder
- Black tea leaves (your choice)
- ½ cup whole milk
- Sugar (to taste)

**Directions**

- Boil 2 cups of water.
- Add ginger, cardamom powder, and cinnamon powder, then boil for 2 more minutes.
- Add black tea leaves and turn off the heat.
- Cover the pan and let the tea steep for 3/4 minutes. Drain into tea cups.
- To the mugs, add heated milk and sugar to your taste. Enjoy!

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*The recipe for chai varies from household to household, but it always brings comfort. My mom (Aai) introduced this drink to me, and it reminds me of warming up after being outside on a cold day. Chai brings me comfort when I’m feeling stressed, sick, or even when I just want to feel like I’m at home. Enjoy!!*
TASTIEST CANTONESE TANGYOON

Ingredients

1 Pack of Rice Rock Sugar Bars
16 oz. of Glutinous Rice Flour
1 Jar of Peanut Butter
Ginger

Directions

Cut the rice rock sugar bars into small cubes about 1cm x 1cm. Set aside.

Mix 16 oz. of glutinous rice flour with about 1 cup of water (or until your ancestors tell you, "enough.")

Knead the dough with your fists until it is no longer sticky. This may require adding more water or dusting additional glutinous rice flour. Set aside.

Mix 1 jar of smooth or crunchy peanut butter with some water until it becomes an easily scooped and spreadable texture with small peaks like meringue.

Pinch off and separate small quarter-sized balls of dough and flatten. Spoon a small amount of peanut butter filling into the center, but not too much to where you cannot cover it adequately with dough.

Place a small cube of rice rock sugar in the filling. Cutting rice rock sugar bars may produce small crumbs - feel free to add these in! Nothing goes to waste in this house!

To close the tangyoon, pull up the edges of the flattened dough towards the center and use the palm of your hand to knead it into a ball. Roll it gently like a snowball.

Continue steps 5-7 until all the dough has been rolled.

To make the broth, slice the ginger and add a 1:1 ratio of water and sugar. Once it boils, add in a few tangyoon at a time. When they float, they are ready to serve.

Enjoy with family and friends!

The filling can be sweet or savory. For a more savory flavor, opt out the rock sugar, and mix the peanut butter with hoisin sauce instead of water!
My grandmother taught me how to make tangyoon for Chinese New Year. It was a chance for us to bond and laugh over how poorly I wrapped mine. We each eat twelve tangyuan for good luck and good fortune each month of the year. The roundness symbolizes family cohesion and luck.
SUSHI BAKE

**Ingredients**

3 cups sushi rice  
3 tbsp rice vinegar  
1 tbsp sugar  
1 tsp salt  
1.5 pounds salmon  
1 pound crab  
(Can also use 2 packets of imitation crab legs (1 pound) and 0.5 pound salmon)  
1/4 cup mayo  
Block of cream cheese SOFTEN BEFORE!!  
Salt  
Pepper  
Furikake Nori Komi flavor (dark blue one)  
Sriracha mayo  
3-4 packages of nori seaweed  
3-4 Avocados  
2 red mangos  
Cucumber

**Directions**

Cook rice. Make sure you use freshly cooked rice.

Sprinkle salt and pepper on salmon and bake at 425 for 13 min. After baking, flake with fork.

(Cube imitation crab if using)

Mix together mayo and cream cheese, add crab and flaked salmon, add a little pepper and tiny bit of salt to season

Mix together vinegar, sugar, and salt in separate bowl and microwave for a couple seconds. Stir to dissolve.

Spread rice on baking dish. Pour vinegar mixture over it and mix together well, then spread evenly on baking dish again.

Sprinkle half of the furikake bottle on rice. Spread seafood mixture on rice evenly. Sprinkle rest of furikake over seafood.

Bake for 15 min at 385, then take out of oven and drizzle sriracha over your bake. Bake for an extra 5 minutes.

Chop toppings!

Serve with seaweed and avocado, mango, and cucumber. :)

**ADOBONG MANOK**  (Filipino Chicken Adobo)

**Ingredients**

3-4lbs chicken thighs, skin on and bone in (you could also use pork!)

1/4c soy sauce

1/2c vinegar (I like to use apple cider vinegar)

1/2c water (or more vinegar!)

entire head of garlic, peeled and minced

3-4 bay leaves

1 Tbsp black peppercorns

1-2 Tbsp brown sugar (optional)

**Directions**

Preheat a large saute pan on medium heat.

Add chicken skin-side down, and let it cook until the skin has crisped and doesn’t stick to the pan.

Drain the excess fat and flip the chicken so it is skin-side up.

Add the rest of the ingredients and let it come to a simmer.

Lower the heat to medium-low, cover, and let cook, turning the chicken occasionally.

Once the chicken is almost fully cooked, keep the pan uncovered and let the sauce reduce to your desired thickness.

Serve with jasmine rice and your choice of vegetables.

Note: you may also marinate the chicken overnight and skip browning the skin if you want a truly quick and easy recipe, but there will be more fat in the sauce.

- This is my comfort food! It’s the first dinner my mom taught me to cook when I was younger so that I could help by taking care of dinner every now and then. This is where my love for cooking started!
HALO-HALO

Ingredients

2 cups of shaved ice
1 ripe large banana
1 cup young shredded coconut (buko), fresh or bottled
1/2 cup sweet corn or chickpeas (garbanzos)
2 cups evaporated milk
1 cup firm gelatin set into a gel and cut into 1/2 inch cubes
2 ripe mangoes
1 cup ripe jackfruit
1 cup cooked sweet yams or (ube halaya)
4 scoops of favorite ice cream (typically ube ice cream or vanilla)
1/2 cup rice pop

Directions

Peel mangoes and slice into half-inch cubes.
Divide each ingredient into 4 equal parts. Get 4 tall glasses, then place each ingredients layer by layer.
Put the one-half cup of shaved ice to each glass.
Pour a quarter of evaporated milk over shaved ice to each glass.
Put a scoop of ice cream on top
Drizzle some nuts or rice crispies on top of the ice cream.

-Halo halo, though pretty cheap and easy to find back home in the Philippines, was very hard to make growing up in rural Northern Michigan due to the lack of native ingredients like young coconut or ube. When we made the occasional trip downstate to an Asian mart to buy Filipino ingredients, my dad always made sure to make Halo Halo for as long as the ingredients would last. It was a refreshing treat during hot summer vacations and a little piece of the Philippines that my dad always loved to make for us.
LUMPIA

Ingredients

1½ lbs ground pork
1 piece onion, minced
½ head of cabbage, minced
1 knob of ginger, minced
2 pieces carrots, minced
2 cloves of garlic (or 1½ teaspoons garlic powder)
½ teaspoon ground black pepper
1 ½ teaspoons salt
1 tablespoon sesame oil (optional)
Soy sauce to taste (careful since you’re adding salt)
50 pieces lumpia wrapper
3 cups cooking oil

Directions

Combine all the filling ingredients and allow the marinate anywhere from 2 hours to overnight.

Take a spoonful of the filling and fry it in some oil to taste it for seasoning. Adjust seasoning if needed.

Fill and roll the lumpia wrappers with the filling. You can either cut the wrappers in half diagonally or keep them whole - there's no wrong way to fill and roll!

Fry the lumpia in oil heated to medium-high heat. Once the wrappers are cooked to a golden-brown color, take one out and cut it in half to check that the meat has no pink. Adjust the heat if necessary!

Serve with sweet chili sauce from your local Asian grocer (it's actually illegal to eat this without the sauce) and enjoy!
- This is a pretty standard Filipino party dish. I grew up eating it with friends and family at family gatherings, and it's always been a favorite! It also reminds me of a FASA event where we taught our members how to roll lumpia and then got to fry it for them while everybody was hanging out!
LECHE FLAN

Ingredients

- 10 eggs
- 1 can condensed milk (14 oz)
- 1 cup evaporated milk
- 1 cup granulated sugar
- 1 teaspoon vanilla extract

Directions

Using all the eggs, separate the yolk from the egg white (only egg yolks will be used).

Place the egg yolks in a big bowl then beat them using a fork or an egg beater.

Add the condensed milk and mix thoroughly.

Pour-in the fresh milk and vanilla extract. Mix well.

Put the mold (llanera) on top of the stove and heat using low fire.

Add the granulated sugar to the mold and mix thoroughly until the solid sugar turns into liquid (caramel) with a light brown color. Note: Sometimes it is hard to find a llanera (Traditional flan mold) depending on your location. I find it more convenient to use individual Round Pans in making leche flan.

Spread the caramel (liquid sugar) evenly on the flat side of the mold.

Wait 5 minutes, then pour the egg yolk and milk mixture into the mold.

Cover the top of the mold using aluminum foil.

Steam the mold with egg and milk mixture for 30 to 35 minutes or until the flan is set (firm but still jiggly).

After steaming, let the temperature cool down then refrigerate.

Serve for dessert. Enjoy!
Leche Flan is one of my favorite Filipino desserts. I loved it growing up, and even got to make flan with my FASA fam eXcellence on multiple occasions :')
红烧鲫鱼

**Ingredients**
- tilapia
- cooking wine
- ginger
- 2 tablespoon oil
- soy sauce

**Directions**
- Purchase a tilapia from an Asian Market, ask the staff to clear it
- Corn the fish with cooking wine and ginger for 15 minutes
- Add 2 tablespoon of oil in the pan, hot it
- Place two sides of the fish in hot oil respectively for 2 minutes each or until it turns golden
- Add some cooking wine, soy sauce and enough water, cover with lid
- Flip the fish after 10 minutes
- Boil it until water almost evaporates
First time I cooked this for my girlfriend, she loudly praised me and this dish became my label!
LARB “LOP” MOO

Ingredients

(measurements for 1 lbs. of meat)
ground meat of your choice or tofu
fish sauce
4 or more limes
garlic
yellow onion
Jasmine rice
fresh romaine lettuce
cilantro
jalapeños (optional)

Directions

Add minced garlic and oil to a pan and cook till browned.
Add ground meat to pan with garlic. Season lightly with black pepper.
Roll limes to loosen the juice. Cut in half and squeeze lime juice.
Add fish sauce and lime juice at a 1 to 1 ratio to taste. *Never can go wrong with more lime juice*
Add chopped yellow onion to pan and let all ingredients simmer until meat and onions are cooked.
Add fresh cilantro and sliced Jalapeños for garnish.
Serve with either fresh lettuce leaves and/or with rice.

- This recipe can be found on our kitchen table a couple times a month. It is a family affair and everyone helps out. Making this recipe reminds me of Thailand, my grandparents, and family in Asia.
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