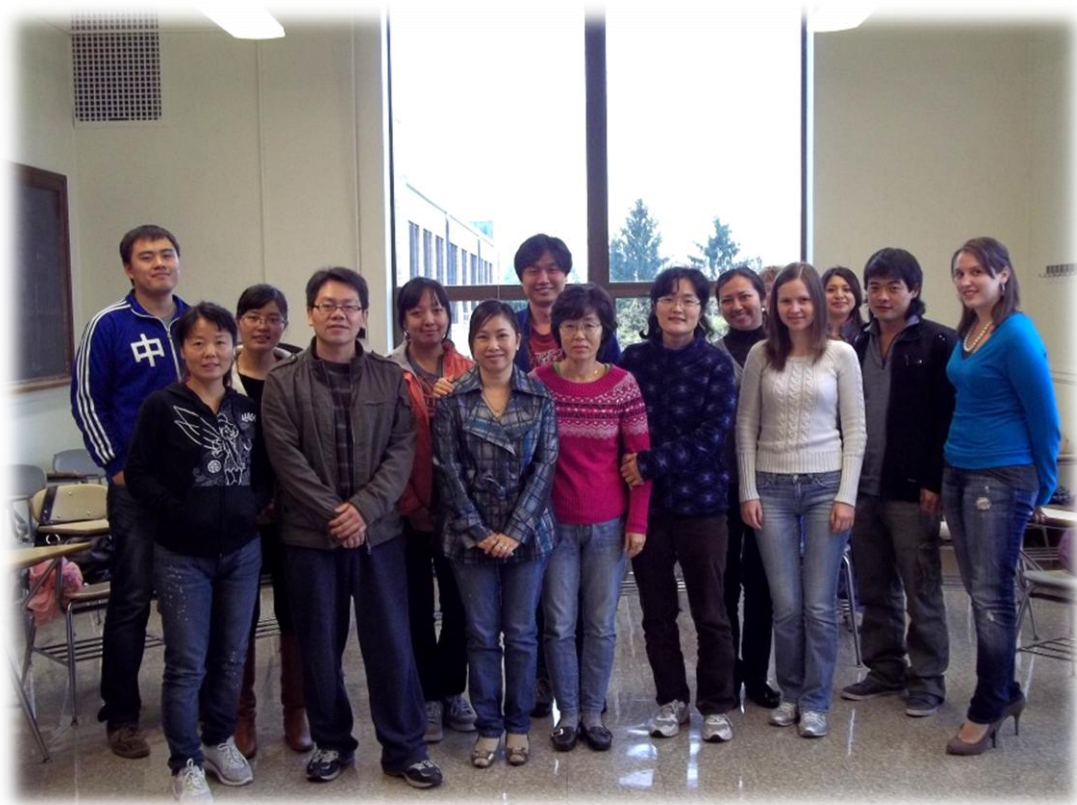




A Taste Of Holidays From Around The World



Another Delicious BGSU Family English Production



Jason's RICE PUDDING

INGREDIENTS:

- 2 CUPS GLUTINOUS RICE
- 1 OUNCE LOTUS SEEDS
- 2 OUNCES CHINESE RED DATES
- 2 CUPS COLD WATER
- ¼ CUP SUGAR
- 3 TABLE SPOONS OIL
- ¼ CUP HONEY
- 1 CUP ANY CANDIED FRUITS

During Song Dynasty, nearly 1000 years ago, a General was defeated in a battle and ran away. In order to avoid the enemy, he took off his armour and disguised himself as a civilian. Several days later he was so hungry and cold that he passed out in an abandoned temple. It was winter, there was a blizzard, and he was dying. At the very moment, he felt pain on his ear. It turned out a mouse was biting him. Suddenly, with strength coming from nowhere, he chased that mouse and followed it to its nest and found some foodstuffs that the mouse collected for winter. There were eight stuffs including rice, dates, lotus seeds etc. He cooked these foodstuffs in a thurible, and survived. To celebrate his survival, he cooked every year like that—the way he cooked spread around. People call this 'eight treasures rice'.



DIRECTIONS:

1. PUT RICE IN POT WITH WATER LEVEL ¾ INCH ABOVE RICE. SET ASIDE FOR 10 HOURS.
2. ADD LOTUS SEEDS TO COLD WATER IN SAUCEPAN. BRING TO A BOIL. SIMMER ON LOW HEAT FOR 20 MINUTES. DRAIN AND COOL. SPLIT INTO HALVES. SET ASIDE
3. REMOVE DATE PITS, PUT DATES IN BOWL. STEAM COVERED OVER BOILING WATER FOR 30 MINUTES. SET ASIDE
4. BRING TO BOIL. SIMMER 20 MINUTES. STIR IN SUGAR AND REMAINING 2 TABLESPOONS OIL. MIX WELL AND SET ASIDE.
5. GREASE MEDIUM-SIZED BOWL HEAVILY WITH OIL. PLACE RED DATES IN CENTER. ARRANGE LOTUS SEEDS AND CANDIED FRUIT IN CIRCLES AROUND BOTTOM AND UP TO EDGE OF BOWL.
6. SPREAD A LAYER OF RICE MIXTURES OVER FRUITS CAREFULLY SO AS NOT TO SPOIL THE DESIGN. PACK TIGHT.
7. PLACE BOWL ON RACK IN POT OR IN STEAMER. COVER. STEAM IT OVER BOILING WATER FOR 1 HOUR.
8. REMOVE PUDDING CAREFULLY BY RUNNING FLEXIBLE SPATULA AROUND EDGE. PUT SERVING PLATE OVER BOWL AND INVERT BOWL.
9. SERVE PUDDING WITH HONEY.



Liam's STEAMED FISH

INGREDIENTS:

- ½ CUP SOY SAUCE
- ¼ CUP OIL
- 2 TBSP SUGAR
- A PINCH OF SALT
- 2 CLOVES MINCED GARLIC
- 2 CHOPPED SCALLIONS
- 3 RED PEPPERS

My favorite festival is Spring Festival. It is the most important festival in China—also known as Chinese New Year. The Spring Festival Eve is called 30th of the year or chuxi. Chuxi is the most important time in the whole Spring Festival, and the whole family must get together to have a reunion dinner. The “must” dish of the reunion dinner is a whole fish. This is because the pronunciation of “fish” in Chinese is the same as “rich,” so we eat fish at that time hoping that everyone gets richer and richer as the years go by.



DIRECTIONS:

1. RINSE FISH AND PLACE IT IN TOP PORTION OF STEAMER
2. STEAM IT FOR 20 MINUTES
3. WHEN READY, PLACE FISH ON A PLATTER
4. COMBINE INGREDIENTS AND POUR HOT OIL ON FISH WITH SCALLIONS AND RED PEPPERS.



Nancy's SPRING PANCAKES

INGREDIENTS:

WHEAT FLOUR
VEGETABLE OIL
GREEN PEPPER
POTATO
TURNIP

There are 24 Solar Terms in China. "Spring-Begins" is the first and means spring is coming—this is a festival in the north of China. People usually eat spring pancakes on this day. Some people call this custom "bite spring," which means next year will bring happiness and health. This comes from the Jin dynasty—many poems confirm this. Eating this traditional food came to popular during the tang dynasty. People also make this food and to present to each other and welcome the coming spring together. Little by little, some people fry the spring pancakes into spring rolls. Now, spring rolls are popular all over of the world. Today, people also eat spring pancakes and spring rolls every time they want in a year, not only on "spring begins" day.

I like spring pancake so much because they are very delicious. My mother also steams spring Cakes—the flavor is little changed, but delicious too. Time: spring begins. about Feb.3,4, or 5



DIRECTIONS:

1. ADD SOME BOILING WATER INTO WHEAT FLOUR, AND STIR
2. KNEAD THE DOUGH INTO A ROUND STRIP, CUT THEM, LIKE HALF OF FIST
3. USE ROLLING PIN TO MAKE FLOUR PAPERS
4. LAY SOME OIL ON ONE FLOUR PAPER, COVER ANOTHER PAPER ON IT, THEY ARE A GROUP.
5. PUT THE GROUP IN A PAN, ABOUT HALF MINUTE, TURN SIDE. HALF MINUTE LATER, TAKE OUT AND DEPART THEM INTO TWO SPRING CAKES.
6. CUT SOME POTATOES AND TURNIPS AND GREEN PEPPERS INTO STRIPS
7. ADD SOME RED DRY PEPPER INTO HOT OIL, AND PUT THOSE VEGETABLES INTO PAT AND FRY. ADD SOME VINEGAR AND SALT.
8. PUT SOME FRIED VEGETABLES ON A SPRING CAKE AND ROLL IT. YOU CAN TASTE.

Margarita's BANISTA

INGREDIENTS:

2 CUPS CRUMBLED, WELL-DRAINED
BULGARIAN FETA CHEESE

6 TABLESPOONS PLAIN YOGURT

2 LARGE EGGS, BEATEN

16 SHEETS FILO DOUGH, THAWED

1 CUP (2 STICKS) UNSALTED BUTTER,
MELTED

Banitsa is a traditional Bulgarian food prepared by layering a mixture of eggs and pieces of cheese between sheets of filo of pastry, then baking it in an oven.

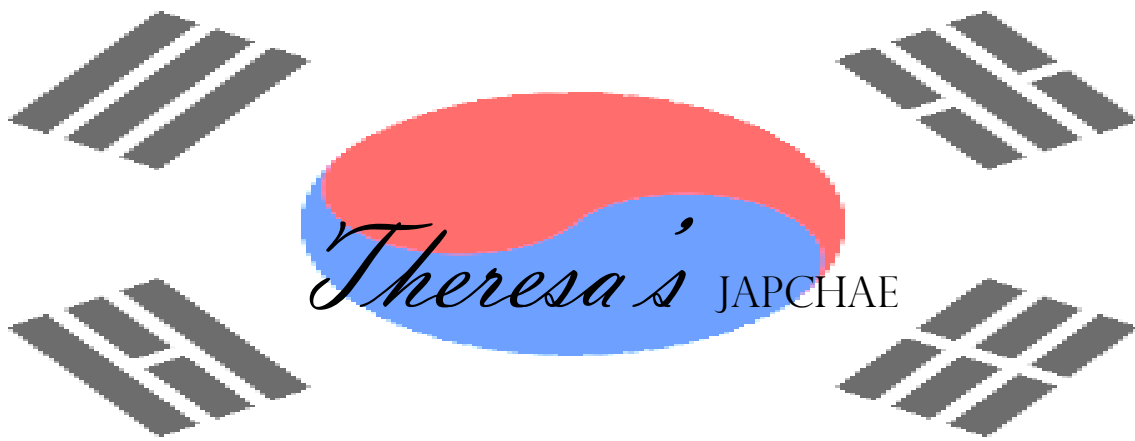
Traditionally, luck charms are put into the pastry on certain occasions, particularly on Christmas Eve, the first day of Christmas, and on Name Days that are celebrated in Bulgaria. These charms may be coins or small pieces of paper with written words wishing health, happiness, and good luck.

Enjoy!



DIRECTIONS:

1. HEAT OVEN TO 400 DEGREES. IN A LARGE BOWL, COMBINE CHEESE, YOGURT, AND EGGS UNTIL SMOOTH.
2. FOLD ONE SHEET OF FILO DOUGH IN HALF SO IT MEASURES 12 INCHES BY 8 INCHES. BRUSH LIGHTLY WITH MELTED BUTTER.
3. PORTION OUT A ½-INCH STRIP OF FILLING ALONG EITHER THE 12-INCH EDGE IF YOU WANT AN “S”-SHAPED SCROLL, OR ALONG THE 8-INCH EDGE FOR A CIGAR-SHAPED ROLL AND ¼ INCH AWAY FROM THE EDGES. FOLD UP BOTTOM EDGE FIRST, THEN SIDES, AND THEN ROLL AWAY FROM YOURSELF UNTIL YOU HAVE A TIGHT CYLINDER. BRUSH LIGHTLY WITH MORE MELTED BUTTER.
4. REPEAT WITH REMAINING 15 SHEETS OF FILO DOUGH. SHAPE LONG CYLINDERS INTO “S” SHAPES OR LEAVE SHORT CYLINDERS AS IS AND PLACE THEM ON A PARCHMENT-LINED PAN. BAKE FOR 20 MINUTES OR UNTIL GOLDEN BROWN AND CRISPY. SERVE WARM OR AT ROOM TEMPERATURE.



INGREDIENTS:

8 OZ DANGMYEON (YAM STARCH NOODLES)--
FROM KOREAN GROCERY STORE

THINLY SLICED MUSHROOMS

1/2 C THINLY SLICED CARROT

1/2 C THINLY SLICED ONION

1/2 C THINLY SLICED BELL PEPPER

(OPTIONAL-- ANY KIND OF MUSHROOMS, EGG,
BEEF, SHRIMP)

SOY SAUCE 5T

MINCED GARLIC 1T

SUGAR 1T

SESAME OIL 2T

PEPPER LITTLE BIT

SALT LITTLE BIT

DIRECTIONS:

COOK DANGMYEON (NOODLES) IN BOILING WATER FOR 10-15 MINS. UNTIL THE NOODLES GET SOFTENED.
DRAIN WATER.

STIR FRY SLICED MUSHROOMS AND OTHER VEGETABLES SEPARATELY.

STIR FRY THE NOODLE AND ALL COOKED VEGETABLES QUICKLY.

PUT THEM IN A BIG BOWL AND ADD SESAME OIL.

ADD SOY SAUCE, SESAME OIL, GARLIC, SUGAR, AND PEPPER AND MIX WELL. IF IT IS TOO BLAND, ADD SALT.

*WHEN YOU SERVE IT AFTER REFRIGERATION, YOU MIGHT NEED TO ADD OIL OR WATER.

Japchae is a stir-fried noodle dish mixed with slightly cooked vegetables. The noodle is made with yam starch and it looks similar to vermicelli. It is one of most served party foods. You can serve it as a side dish or a main dish. Also you can make Japchae rice by simply putting Japchat on the top of rice.



Alya's MANTI

INGREDIENTS:

FOR THE DOUGH:

- 1 CUP WATER
- 1 EGG
- 3 CUPS ALL-PURPOSE FLOUR
- 1 TSP SALT

FOR THE FILLING:

- 2 POUNDS OF BEEF
- 4 ONIONS
- 1 TSP BLACK PEPPER
- 1 TSP SALT

Manti is one of the traditional and most popular Uzbek foods. This meal is cooked on national and family holidays in every family. My family has a tradition to cook manti for our New Year celebration. The story I would like to share happened on one of these days. I was 9 years old the first time made manti. It was on New Year's Eve and my cousin and I decided to surprise our moms while they were at work. When our moms came home they were very excited to see such an unexpected dinner.

Although the kitchen was a mess—flour was on the floor, there were lots of dirty dishes—our parents were happy.



DIRECTIONS:

IN A MEDIUM BOWL MIX WATER, EGG, FLOUR AND SALT TO MAKE A DOUGH. COVER THE READY DOUGH WITH A PLASTIC WRAP.

CUT THE MEAT INTO SMALL PIECES. DICE ONIONS THINLY. PUT ONIONS AND MEAT INTO A BOWL, ADD SPICES AND MIX ALL INGREDIENTS WELL.

DIVIDE DOUGH INTO 4 PIECES. USING A ROLLING PIN ROLL DOUGH IN A THINLY CIRCLE ABOUT 2-3 MM. CUT THE CIRCLE INTO 12X12 CM SQUARES. PLACE 1 ½ TBSP OF FILLING ON TOP OF EACH SQUARE. CONNECT TWO OPPOSITE CORNERS BY SLIGHTLY PINCHING THEM TOGETHER. REPEAT WITH THE OTHER CORNERS. THEN CONNECT ADJACENT CORNERS.

FILL THE BOTTOM OF THE STEAMER WITH WATER (A LITTLE MORE THAN HALF). BRING TO BOIL UNTIL THE MANTI ARE SHAPED.

PUT ALL MANTI ON TOP OF THE STEAMER DISKS.

COOKING TIME IS 45 MINUTES!

ENJOY!!!



Venera's SAMSA

INGREDIENTS:

DOUGH

3 CUPS ALL PURPOSE FLOUR
1 TSP SALT
2 TSP BAKING POWDER
1/4 STICKS OF MARGARINE OR BUTTER
1 CUP MILK OR SOUR MILK

STUFFING

1 LB. GROUND BEEF
1 BIG POTATO
3 MEDIUM ONIONS
1-2 TBSP OF VEGETABLE OIL TO FRY
CHOPPED ONIONS
SPICES (BLACK PEPPER, GROUND
CILANTRO SEEDS, AND THYMIN)
1 TSP SALT

DIRECTIONS:

MAKE DOUGH

IN LARGE MIXING BOWL, PUT FLOUR, SALT, BAKING POWDER, AND MIX EVERYTHING. CUT MARGARINE OR BUTTER STICKS INTO THIN SLICES AND STIR INTO FLOUR MIX UNTIL FLOUR LOOKS LIKE WET SAND. ADD MILK OR SOUR MILK AND MIX WELL. PUT DOUGH IN PLASTIC CONTAINER AND COVER IN.

PREPARE STUFFING

IN ANOTHER BOWL, PUT GROUND BEEF, DICED POTATO, AND CHOPPED FRIED ONIONS. MIX EVERYTHING AND ADD SALT AND SPICES.

MAKE SAMAS

PREHEAT OVEN TO 350 DEGREES. DIVIDE DOUGH INTO 15 PIECES AND MAKE BALLS. ROLL EACH DOUGH BALL TO CIRCLES OF 10-12 CM IN DIAMETER. IN THE CENTER OF CIRCLES, PUT 1 FULL TBSP OF STUFFING. CONNECT THE THREE POINTS OF CIRCLE INTO ONE AND PINCH IN THE SHAPE OF A TRIANGLE. TURN SAMAS AND PUT THEM ON A GREASED BAKING PAN. SPREAD BEATEN EGG ON TOPS OF SAMAS AND BAKE AT 325 FOR 50 MINUTES OR UNTIL BROWN. SERVE HOT WITH TOMATO SAUCE OR TOMATO SALAD AND TEA!

A Samsa is a stuffed pastry and a popular snack in Central Asia. It generally consists of a baked triangular, round, or tetrahedral pastry shell with a savory filling, which may include lamb, beef, or chicken, spiced potatoes, onions, pumpkin, herbs, etc. Samsa is traditionally baked in a "tandyr"—or clay oven—but it is also baked in gas ovens and on electric plates. Tandyr ovens provide very high temperatures for baking with a unique smell and peculiar taste. It is believed that it originated in Central Asia prior to the 10th century.

Today, Samsas are often served as an appetizer and often sold on the street as a hot snack. It is one of the main dishes for "Navruz" holiday, which takes place on the 21st of March and is considered to be Central Asian New Year.

Every family in Uzbekistan has its own recipe for samsa, and this is the recipe I inherited from my mam. It is much more simplified when compared to the original recipe. Samsa is one of my favorite Uzbek dishes!



Huong's VIETNAMESE SPRING ROLLS

INGREDIENTS:

- 6 SHEETS OF RICE WRAPPERS
- 2 LARGE LEAVES OF GREEN LETTUCE, CUT INTO SMALL PIECES
- 3 OUNCES RICE NOODLE, COOKED
- ½ CUP CILANTRO, CHOPPED
- 12 MINT LEAVES
- 6 SLICES OF PINE APPLES
- 9 LARGE SHRIMP, COOKED, PEELED AND CUT IN HALVES. YOU CAN SUBSTITUTE OR ADD MORE BOILED PORK OR ANY OTHER MEAT YOU WANT.

DIRECTIONS:

BOIL THE RICE NOODLE FOR 5 MINUTES AND THEN DRAIN.

FILL A LARGE BOWL WITH WARM WATER. DIP ONE WRAPPER INTO THE WARM WATER FOR ONLY A COUPLE SECONDS IN ORDER TO SOFTEN. LAY THE WRAPPER OUT FLAT.

IN A ROW ACROSS THE CENTER, PLACE SEVERAL SHRIMP HALVES, A HANDFUL OF RICE NOODLE, MINT, CILANTRO, PINE APPLE, AND LETTUCE, LEAVING ABOUT 2 INCHES UNCOVERED ON EACH SIDE. FOLD THE UNCOVERED SIDES INWARD AND THEN TIGHTLY ROLL THE WRAPPER, BEGINNING AT THE END WITH THE LETTUCE. REPEAT WITH ALL THE OTHER REMAINING INGREDIENTS.

SAUCE

IN A SMALL BOWL, MIX THE FISH SAUCE, WATER, LIME JUICE, GARLIC, SUGAR, AND CHILI SAUCE TO MAKE A GREAT DIPPING SAUCE. YOU CAN ALSO EXCHANGE THESE INGREDIENTS OUT FOR GARLIC POWDER, PEPPER, OR WHATEVER YOU PREFER FOR A SAUCE.

When I was a little girl I used to go around the kitchen and watch my mom cook. Her foods look like artworks and they are really tasty. I remember my mom taught me how to make Spring rolls when she prepared a meal for my family on a New year holiday so that I could help her with some simple tasks like: rinsing the lettuces, chopping the cilantro, etc. I probably inherit the talent of cooking from my mom. When I grew up I really liked to cook, and Spring Rolls are my favorite food. I usually make Spring rolls in the traditional events of my country and my family also.

Since I have been living here in Bowling Green, I sometimes bring Spring Rolls to potlucks to share with international friends and I got a lot of compliments for my food-- this always makes me really happy.





INGREDIENTS:

4 CUPS OF BREAD FLOUR
2 TABLESPOONS BUTTER
¼ CUP CASTER SUGAR
1 ½ TEASPOONS EASY BLEND YEAST
½ TEASPOON GROUND GINGER
¼ TEASPOON GROUND NUTMEG
2 CUPS DRIED FRUIT MIX
1 ¼ CUP WARM BLACK TEA

Barmbrack is eaten on Halloween in Ireland, where a coin is inserted into the loaf and whoever gets the slice of bread with the coin will have good fortune for the coming year. When I was in Ireland my family would put multiple objects in the bread, such as a small baby pacifier, which meant you'd have a child in the next year or a ring which meant you'd be married within the year. The objects were all for fun and every year around Halloween my family makes this bread to celebrate.

DIRECTIONS:

PLACE THE FLOUR INTO A BOWL AND RUB IN THE BUTTER OR MARGARINE UNTIL THE MIXTURE RESEMBLES BREADCRUMBS. STIR IN 1 TEASPOON OF THE SUGAR. THEN ADD THE YEAST, GINGER AND NUTMEG MIX WELL.

STIR IN THE DRIED FRUIT. GRADUALLY WORK IN ENOUGH OF THE WARM TEA TO MAKE A SOFT BUT NOT STICKY DOUGH. KNEAD WELL UNTIL THE DOUGH LEAVES THE SIDES OF THE BOWL CLEAN.

PLACE IN AN OILED BOWL COVER WITH CLING-FILM (PLASTIC WRAP) AND LEAVE TO RISE IN A WARM PLACE FOR ABOUT AN HOUR OR UNTIL THE DOUGH HAS DOUBLED IN SIZE. KNEAD AGAIN AND THEN SHAPE INTO A LARGE ROUND AND PLACE ON A GREASED BAKING SHEET.

COVER AND LEAVE IN A WARM PLACE OR 30 MINUTES OR UNTIL THE DOUGH HAS DOUBLED IN SIZE.

SHAPE INTO A GREASED LOAF TIN AND BAKE IN A PRE-HEATED OVEN AT 450°F FOR 15 MINUTES THEN REDUCE THE OVEN TEMPERATURE TO 400°F FOR ANOTHER 20 MINUTES UNTIL WELL RISEN AND GOLDEN AND THE LOAF SOUNDS HOLLOW WHEN TAPPED ON THE BASE.

DISSOLVE THE REMAINING SUGAR IN 1 TABLESPOON OF HOT WATER AND BRUSH THE SYRUP OVER THE LOAF AND RETURN TO THE OVEN FOR 2 MINUTES.

LEAVE TO COOL THEN SERVE SLICED WITH BUTTER.



INGREDIENTS:

- 2 MEDIUM ONIONS
- 3 LBS OF CORNED BEEF BRISKET
- 1 CUP APPLE JUICE
- ¼ CUP BROWN SUGAR
- 2 TEASPOON DRY MUSTARD
- 6 WHOLE CLOVES
- 6 SMALL CABBAGE WEDGES

Every year on St. Patrick's Day Irish-American families make this corned beef and cabbage meal. Traditionally, this meal would be made with bacon, but to save on cost at the turn of the century corned beef was substituted. Corned beef is a spring meal, because often the beef was cured in the winter and brought out in the spring to celebrate. Although a lot of people dislike corned beef and cabbage, every year on St. Patrick's Day this dish is brought out and sent around the family.

DIRECTIONS:

PLACE ONIONS IN CROCK POT AND PLACE THE MEAT ON TOP OF THE ONIONS.

IN A BOWL COMBINE APPLE JUICE, BROWN SUGAR, DRY MUSTARD, AND CLOVES. POUR OVER THE BRISKET.

PLACE THE CABBAGE ON TOP OF THE MEAT.

COVER AND COOK ON LOW FOR 10 TO 12 HOURS OR ON HIGH FOR 5 TO 6 HOURS.