

**“A Taste of the Orient”**  
**Saturday March 21, 2026**



## **SHRIMP TOAST**

**½-pound raw, peeled, and deveined shrimp**  
**1 egg white**  
**2-tsp. soy sauce**  
**4 scallions, finely chopped**  
**2-tsp. cornstarch**  
**2 tsp-sesame oil**  
**1 clove garlic, finely minced**  
**8 slices sandwich bread, crusts removed, cut into 16 triangles**  
**½-cup toasted sesame seeds (optional)**  
**2-quarts vegetable oil for frying**  
**Sea salt for seasoning after frying**

Combine half of the shrimp, egg white, scallion, sesame oil, and garlic in the bowl of your food processor. Pulse until extremely finely minced. Add the remaining shrimp and pulse 4-5 times, or until you have a multitextured, spreadable paste. Spread mixture evenly over each triangle slice of bread. Dip shrimp side into sesame seeds to coat, if desired. Heat oil in a Dutch oven to 325°F. Carefully transfer half of the shrimp bread into the oil, shrimp side-down. Cook until golden brown, about 2 minutes. Carefully flip toast and cook an additional 1 minute, or until golden brown. Transfer to a paper towel-lined tray and repeat with remaining toasts. Season with a bit of sea salt while still hot. Serve immediately.

## **MONGOLIAN BEEF AND BROCCOLI**

(serves 4)

### **Meat and Marinade:**

**1-pound flank steak or ribeye, (sliced against the grain into ¼-inch slices)**  
**2-tsp. vegetable oil**  
**2-tsp. sherry**  
**1-tsp. soy sauce**  
**1-TBSP. cornstarch**  
**1-TBSP. water**  
**¼-tsp baking soda**

### **For coating the beef:**

**½-cup cornstarch**  
**2/3-cup vegetable oil**

### **Sauce:**

**¼-cup light brown sugar**  
**¾-cup hot water**  
**¼-cup soy sauce**  
**1-tsp. ginger**  
**1-tsp. dry chili flakes**  
**3 cloves chopped garlic**  
**4 scallions (white and green parts separated, cut on the diagonal into 2-inch pieces)**  
**1 ½-TBSP. cornstarch (mixed with 2-TBSP> water to make a slurry)**

Combine sliced beef with the marinade ingredients. Marinate for one hour. The beef should still be quite moist after it has been marinated. If it looks too dry, add 1-TBSP. water to it. In a small bowl, mix the sauce by dissolving the brown sugar in hot water, then stir in soy sauce. Next, dredge the marinated beef slices in the cornstarch until thoroughly coated.

Heat 2/3-cup of vegetable oil in a wok or large skillet. Just before the oil begins to smoke. Spread the sliced beef evenly in the pan, and sear for one minute on each side until you have a crispy coating. Transfer beef to a plate. Drain oil from pan and return 1-TBSP. oil back to the hot pan. Turn the heat to medium-high. Add ginger and chili flakes. After about 15 seconds, add garlic and white parts of the scallions. Stir for another 15 seconds and add premixed sauce. (OPTIONAL: add blanched (par-cooked) broccoli at this point. Let the sauce simmer for about 2 minutes, and slowly add cornstarch slurry. Cook until sauce has thickened enough to coat the back of a spoon. Add the beef back into the pan along with the green parts of the scallions and toss everything together for another 30 seconds. The scallions should be wilted and there should be almost no liquid, as the sauce should be clinging to the beef. If you still have liquid, increase heat slightly and stir until thickened. Plate and serve with white rice.

## (PURIN (Japanese Pudding))

**4 egg yolks**

**1 TBSP. the best pure vanilla extract**

**Peel from half an orange**

**1-cup heavy whipping cream, light cream, or half and half**

**3-tsp. white sugar**

**2 6-ounce glass baking cups or ramekins**

**Optional fruit-on-the-bottom ingredients: strawberry or raspberry jam, orange marmalade, etc.**

(Makes two desserts)

Preheat oven to 300°F. Separate egg yolks from eggs. Save the egg whites for another recipe. Bring cream, orange peel, and vanilla to a very low simmer over medium heat. Turn off heat and let orange peel steep in hot cream for about 15-30 minutes. Meanwhile, In a small mixing bowl, gently stir together the four egg yolks and three tsp. sugar. Remove orange peel from cream and slowly pour the hot cream into the egg yolk mixture (a little at a time), while stirring the eggs constantly. Pouring too fast could result in scrambled eggs if the cream mixture is too hot. Place your 2 ramekins into a 9"x9"-inch pan or bread loaf pan. Divide the custard mixture into the two ramekins. Pour water into the pan (around the outside of the ramekins) until it's about halfway up the side of the ramekins. Be careful not to pour water into the custard. Bake 40-45 minutes or until centers are just set. You can test for doneness by checking the internal temperature of the custard. The thermometer should read between 170°F -175°F degrees. (There will be a little 'jiggle' in the centers.) Cool to room temperature then refrigerate for a minimum of three hours.

## JAPANESE WHISKEY OLD FASHIONED

**2-ounces Japanese Whiskey**

**2-tsp. ginger simple syrup (peeled sliced ginger with equal parts sugar and water simmered over medium heat until sugar dissolves. Remove from heat and allow ginger to steep in simple syrup until cooled. Remove ginger and store in refrigerator)**

**1-tsp. water**

**A dash or two of Angostura Bitters**

**Orange peel for garnish**

Add large ice ball or cube to cocktail glass. Add ingredients to glass, stir and serve.