My community is deeply rooted in Chinese-American and Hawaiian customs and traditions including celebrating through food. When imagining this inauguration, my thoughts immediately went to what my mom would serve and what other dishes family and friends might bring to share. So today we are serving a virtual feast from our featured ALA leaders and our broader 'ohana—our ALA family. My mom, Elsie YM Wong, or "Popo" to my kids, is no longer with us, but we dedicate this event to her. She would be proud of all of us for celebrating together. You will see place settings for my mom and dad Kai Ming Wong to honor their presence.

Patty Wong
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Tepache is a wildly delicious fermented zero-waste drink that is easy to prepare using the pineapple peels and other ingredients in your kitchen. Tepache dates from Pre-Columbian Mexico, as a popular drink among the Nahua people of central Mexico.

I love Tepache because:
- Pineapples are delicious!
- Fermentation is magic!
- It’s just so darned refreshing in the summertime.

**DIRECTIONS**

1. Remove the pineapple skin with a sharp knife. Hey, lucky you, you get to eat a whole pineapple AND make a delicious beverage.

2. In a large glass pitcher, place the pineapple peels, the piloncillo or sugar, cinnamon stick, cloves and the 2 quarts of water.

3. Cover the pitcher or glass container with a cheesecloth or a paper towel in a loose manner that allows the brew to breathe—I use a rubber band to “poof” the cover but hold it in place.

4. Place this container on your counter top and let it sit 24 to 36 hrs—the longer it sits the funkier it gets.

5. And now for the fun part, strain the liquid of your pitcher, and serve over ice. Taste for sweetness in case it needs more sugar for your taste.

6. Store your tepache in a refrigerator, will keep up to two weeks.

**VARIATIONS**

- Feeling spicy? Drop in some jalapeño slices instead of Cloves/Cinnamon.
- Want to cool down? Muddle some mint into your fermented tepache.

Adapted from the recipe I learned from in *Bust Magazine* from author Revé Douglas.
PAPRIKA CHICKEN

Submitted by Jennisen Lucas, 2021–2022 AASL President

DIRECTIONS

1. Sauté Mushrooms (then remove from pan)
2. Cook chicken tenderloins (then remove from pan)
3. Add Cream of Mushroom soup to skillet (simmer temperature)
4. Add Sour Cream to the Soup mixture, stir until blended.
5. Add 1 tbsp Cayenne pepper, stir until blended.
6. Add 2 tbsp Paprika, stir until blended.
7. Return mushrooms and chicken to sauce, stir until blended.
8. Cook noodles according to package directions. (Best done while cooking the sauce.)
9. Serve Chicken and Sauce mixture over noodles.

Makes 4–6 servings.

Ingredients

- 2 chicken tenderloins per person
- 1 tbsp. cayenne pepper
- 2 tbsp. paprika
- 16 oz. sour cream
- 1 can (15 oz.) cream of mushroom soup
- 1 lb. fresh mushrooms
- 1 bag (12 oz.–1 lb.) noodles
GOLABKI
(POLISH CABBAGE ROLLS)

Submitted by Julie Garrison, 2021–2022 ACRL President

DIRECTIONS

1. Sauté onion and garlic in butter until soft. Let cool.

2. Beat egg with thyme, marjoram, salt and pepper.

3. In a bowl, mix ground beef, pork, rice onion, garlic, and egg mixture.

4. Cover and let rest in the refrigerator (up to overnight).

5. Blanch cabbage leaves in boiling water, peel off as they become limp. Cut off thick stems that prevent leaves from bending/rolling.

6. Roll meat into small meatball shape and fill the center of each cabbage leaf. Fold the sides of the leaf in and roll.

7. Put each golabki seam-down into a casserole dish.

8. Pour cans of tomatoes over the top and add chicken broth to cover the bottom of the pan.

9. Bake covered at 350 degrees for 2 hours.

Ingredients

- 1 large cabbage
- 1 lb. ground beef
- 1 lb. ground pork
- 1 cup cooked rice
- 1 egg
- 1 small white onion, diced
- 1 tbsp. minced garlic
- 1 tbsp. butter
- 1 tsp. thyme
- 1 tsp. marjoram
- 1 can (14 oz.) stewed or crushed tomatoes
- 1–2 cups chicken broth
- Salt and pepper to taste
DIRECTIONS

2. Add onion, green pepper and beef. Cook until brown, stirring occasionally.
3. Add next 6 ingredients. Cover. Simmer about 1 hour, stirring occasionally. Add more water if mixture gets too thick.
4. Combine garlic and salt; add with beans to meat mixture. Heat.

Makes 4 servings.

Recipe by Kelly’s mom, Linda Czarnecki.

Ingredients

- 2 tbsp. vegetable oil
- ½ large onion, chopped
- 1 small green pepper, chopped
- 1 lb. lean ground beef
- 1 ½ cup canned tomatoes
- 1 can (10 oz.) condensed tomato soup
- ¼ tsp. paprika
- 1/8 tsp. cayenne
- 1 bay leaf
- 1 tbsp. chili powder
- 1 clove garlic, crushed
- 1 tsp. salt
- 1 can (1 lb.) kidney beans
EASY CHINESE BBQ SPARE RIBS

Submitted by Nancy Fong, Patty Wong’s Family Friend

DIRECTIONS

1. Place spare ribs with 1 piece fresh crushed ginger in large pot.
2. Cover spare ribs with water and bring to boil. Simmer uncovered for approximately 1 hour.
3. Marinate in sauce overnight.
4. Broil 5 minutes each side, brushing with sauce once.
5. Slice and serve.

So easy and very tasty!

Ingredients

- 2–3 lbs. fresh spare ribs
- 1 small piece fresh ginger

Sauce:
- 1 cup catsup
- 1 cup sugar
- ¾ cup soy sauce
- 1 clove garlic
- 2 tbsp. sherry, or mirin
- ½ cup oyster sauce
HEARTY BEEF STEW

Submitted by Nancy Fong, Patty Wong’s Family Friend

DIRECTIONS

1. Trim all fat from meat.
2. Place ingredients in 5 quart slow cooker.
3. Cover and cook on Low 8 to 10 hours. (High: 4 to 5 hours.)

Ingredients

- 2 lbs. stew beef, cut in 1-inch cubes
- 5 carrots, sliced
- 1 small onion, diced
- 3 stalks of celery, sliced
- 1 can (28-ounce) tomatoes
- ¾ cup quick-cooking tapioca
- 1 whole clove (optional)
- 2 bay leaves
- Salt and pepper to taste
SWEET AND SOUR FISH
(SHANGHAI STYLE FIVE WILLOW FISH)

Submitted by Suzanne Lo, Patty Wong’s Family Friend

DIRECTIONS

1. Soak the dried mushrooms in boiling water for 30 minutes, then drain and squeeze out any excess water. Remove and discard the stems. Finely shred the caps.

2. If you do manage to buy a live fish, then ask the fishmonger to gut it through the gills. This is harder than gutting through the stomach, but leaves the fish looking whole. If you are gutting the fish yourself, make a cut from the throat to the tail and pull out the guts through the stomach. Remove any scales with a fish scaler or the back of a knife. Check that the gills have been cut out, then rinse the fish under cold, running water and drain thoroughly in a colander.

3. Diagonally score both sides of the fish, cutting through as far as the bone at intervals of 3/4 inch. Rub the salt all over the inside and outside of the fish and into the slits.

4. Fill a wok one quarter full of oil. Heat the oil to 375° F, or until a piece of bread fries golden brown in 10 seconds when dropped in the oil. Holding the fish by its tail, gently and carefully lower it into the oil. Cook the fish for 3 to 4 minutes on each side, or until the fish flakes when the skin is pressed firmly or the dorsal fin pulls out easily.

5. Remove from the wok and drain on paper towels, then place on a dish and keep warm in a low oven. Pour out the oil and wipe out the wok.

6. Reheat the wok over high heat, add the extra oil and heat until very hot. Stir-fry the mushrooms, ginger, scallion, carrot, green pepper, celery and chilies for 1 ½ minutes.

Ingredients

- 3 to 4 dried Chinese mushrooms
- 1 ½ to 2 lb. whole fish, such as carp, porgy, grouper or sea bass
- 1 tsp. salt
- Oil for deep-frying
- 2 tbsp. oil, extra
- 1 tbsp. shredded ginger
- 2 scallions, shredded
- ½ small carrot, shredded
- ½ small green pepper, shredded
- ½ celery stalk, shredded
- 2 red chilies, seeded and finely shredded
- 2 tbsp. light soy sauce
- 3 tbsp. sugar
- 3 tbsp. Chinese black rice vinegar
- 1 tbsp. Shaoxing rice wine
- ½ cup chicken stock
- 1 tbsp. corn starch
- ½ tsp. roasted sesame oil
7. Add the soy sauce, sugar, rice vinegar, rice wine and stock, and bring to a boil.

8. Combine the corn starch with enough water to make a paste, add to the sauce and simmer until thickened. Add the sesame oil, blend well and spoon over the fish.

Makes 4 servings.

Recipe from cookwithkathy.wordpress.com/2021/04/20/shanghai-style-five-willow-fish/
MY MOM’S TOMATO BEEF CHOW MEIN

Submitted by Suzanne Lo, Patty Wong’s Family Friend

DIRECTIONS

1. To marinate beef: Mix beef slices with 1 tsp. sesame oil, 1 tsp. dark soy sauce, 1 tsp. corn starch, and ¼ tsp. baking soda. Marinate in the refrigerator for at least 30 minutes.

2. To make noodles: Cook noodles in a pot of boiling water for about 1 minute. Drain noodles, rinse under cold running water, drain again. Put noodles in a bowl, and stir in 2 tbsp. sesame oil, and 2 tbsp. dark soy sauce.

3. Heat a small amount of oil in two 12-inch non-stick frying pans. Divide noodles evenly between the two pans. Cook on medium heat until noodles are crispy and light-brown in color. Stir frequently to prevent burning. Set noodles aside and keep warm.

4. Add a little bit of oil to a large wok or non-stick frying pan, and brown the beef over high heat. Transfer beef to a bowl, and set aside.

5. Add a little more oil to the pan. On medium-high heat, sauté onion, celery, and bell pepper for a few minutes. Then add fresh tomatoes, stewed tomatoes, dark soy sauce, vinegar, sugar, and ginger. Bring to a boil. Slowly stir in corn starch mixture. Cook until sauce thickens.

6. Add beef, then stir in the noodles. Serve immediately.

Makes 4 servings.

Ingredients

For meat:
- ½ lb. flank steak, sliced thinly, against the grain
- 1 tsp. Asian sesame oil
- 1 tsp. dark soy sauce
- 1 tsp. corn starch
- ¼ tsp. baking soda

For noodles:
- 1 lb. fresh Chinese egg noodles
- 2 tbsp. Asian sesame oil
- 2 tbsp. dark soy sauce

For sauce:
- 1 onion, sliced thinly
- 2 ribs celery, sliced diagonally
- ½ green bell pepper, sliced
- 4 large tomatoes, cut in large chunks
- 1 can (14.5 oz.) stewed tomatoes
- 1 tsp. dark soy sauce
- 1 tsp. vinegar or lemon juice
- 1 tbsp. sugar
- 1 tsp. ground ginger or a few slices of fresh ginger
- 2 tbsp. corn starch, mixed with ½ cup cold water until dissolved
STIR-FRIED LOTUS ROOTS WITH PEPPERS AND MUSHROOM FUNGUS

Submitted by Suzanne Lo, Patty Wong’s Family Friend

DIRECTIONS

1. Prep the lotus root by peeling them, trimming the ends, and thinly slicing.

2. Bring a large wok/skillet of water to a boil and blanch the lotus root, wood ears, and bell peppers for 45 seconds. Drain thoroughly and set aside.

3. Combine the chicken stock (or water and chicken seasoning), oyster sauce, salt, sugar, and white pepper in a small bowl to create the sauce mixture and set aside.

4. Add the oil to the wok over medium heat along with the ginger. Cook for 30 seconds to a minute, and then add the garlic and green onions. Cook for another 20 seconds and then add the blanched vegetables.

5. Stir-fry the vegetables for one minute. Then add the cooking wine around the perimeter of the wok, followed by the sauce mixture. Cook for 30 seconds, until the sauce is at a simmer, and then add the corn starch and water mixture. Stir-fry for another 20–30 seconds until the sauce coats the vegetables and serve.

Ingredients

- 340 g lotus root (about 2 medium)
- 10 wood ear mushrooms, rehydrated in water for two hours, drain and cut in half or quarters
- ½ red bell pepper, cut into small pieces
- ¼ cup chicken stock
- 2 tsp. oyster sauce
- ½ tsp. salt (or to taste)
- ¼ tsp. sugar
- A few dashes white pepper
- 2 tbsp. oil
- 4 thin slices ginger
- 2 cloves garlic, minced
- 2 green onions, cut into 1-inch pieces
- 1 tbsp. Chinese cooking wine
- 2 tsp. corn starch (combined with 1 tbsp. water)
The tradition is on New Year’s Eve, close to midnight, the family gathers together to prepare and eat the dumplings. By eating these dumplings, you are sending away the old year and welcoming the New Year. Also dumplings resemble gold ingots, which symbolizes wealth. Whether you make the dumpling by rolling out your own homemade dough or buy pre-made wrappers from the store, the intent is to gather your family together to make the dumplings. Togetherness is very important to start the New Year.

**DIRECTIONS**

1. **Filling:** Squeeze out all the moisture from chopped greens. Drain well. Put all the above ingredients together in a large bowl. Mix all together and stir in one direction until it feels sticky.

2. **Preparation:** Place one teaspoon of filling into a wonton wrapper and dab water across one side of wrapper, fold wrapper in half and join wet and dry edges together. Press edges gently. Dab right side of wonton wrapper at edge of wrapped meat. Holding joined wrapper edge and wrapped wonton up, fold gently to join and pinch wrapper together. Dumpling resembles a gold ingot.

3. **Cooking:** Boil water in a large pot, when water is at a rolling boil, gently put all the wrapped dumplings into the boiling water. Stir gently to insure dumplings do not stick together or to the bottom of pot. Cook for 10 minutes and dumplings will float to the top.

4. **Serve with hot chicken broth and with vegetable or side dish.**

Makes approximately 60 pieces.

Recipe via Sifu Wenjie Zhan, BACGG 2021 Cookbook.

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**Ingredients**

- 1 lb. Pork (finely ground)
- ½ lb. Raw Shrimp (finely chopped)
- ½ lb. baby bok choy (boiled one minute, chopped finely)
- 1 large egg
- 1 tsp. corn starch
- 1 tsp. Chinese cooking wine (Shaoshing cooking wine)
- 1 tsp. sesame oil
- 1 tsp. sugar
- 1 tsp. chicken flavor powder
- ½ tsp. salt
- ½ tsp. ground white pepper
- ½ cup chicken broth (canned)
- 1 package medium thick wonton wrappers
CHINESE JAI
(MAY’S WAY CHINESE NEW YEAR JAI MADE EASY)

Submitted by Suzanne Lo, Patty Wong’s Family Friend

Chinese jai is traditionally eaten on the first day of the Chinese New Year to welcome luck and prosperity. It originally has over 30 ingredients, but this recipe was adapted to our families preference.

To make Jai, you need to prepare in advance. Read this recipe and prepare accordingly. Some steps require overnight soaking. To watch a cooking video of this recipe: https://youtu.be/TjYTTeJ7UYk

DIRECTIONS

1. Using a large stock pot, pour in oil and heat till hot. Add bowl of mixed condiments and sauté in hot oil. Add mushroom liquid — previously used to rehydrate the Chinese dried mushrooms.

2. Add Vermicelli — presoaked to rehydrate following instructions on package. Keep stirring and mixing as your next ingredients.

3. Add mushrooms, gingko nuts, and then hot chicken broth to just cover contents already in pot.

4. Add wood ears, fried tofu, Hung Joe, and bean curd.

5. Add rehydrated Chinese mushrooms (cut large mushrooms to your size preference.)

6. Add peanut gluten, Cha’i Pow-Yu Gluten, and Lo Han Chai Gluten, water chestnuts, and Napa cabbage.

7. Mix all ingredients well and bring to a boil.

No need to add salt because the canned the condiments and canned items has enough salt to flavor this dish.

The Jai will taste even better the next day. If you cook in the morning, let it cool completely, and put it in the refrigerator in the evening to let the flavor mature.

Ingredients

Condiments:
- Fu Yu fermented bean curd (white)
- Nan Yu fermented bean curd (red)
- Sesame oil
- Oyster sauce
- Chinese cooking wine (Shaoshing cooking wine)

Ingredients:
- Vermicelli “Fun See” — cellophane or mung bean noodles, rehydrated.
- 2 cans mushrooms, drained
- 3 cans gingko nuts, drained
- Chicken broth – heated and enough to cover ⅓ of Jai contents in the pot before if is cooked down. Reminder you are also using the mushroom liquid.
- Dry wood ear mushrooms — soak to rehydrate in water, wash and cut off hard stem.

Continued on next page.
Although dried oysters are traditional, they were omitted due to food allegories. Plus oysters imparts a very strong flavor to the jai which changes the taste versus an all vegetarian recipe. May Chan’s comment, “No measurements. Create your own dish. Chinese do not follow set ingredients or the same way of cooking. Everyone cooks differently, that’s why the world is round and not square. Round is very equal with one line in a circle.”

**PREP**

To prepare the fried tofu puffs:
- Parboil in boiling water, immerse in cold water then squeeze dry to remove water and fat from fried tofu. If large, cut to 1” size.

To rehydrate the Chinese dried mushrooms:
- Add one can of chicken broth and just enough water to cover dry mushrooms and soak until rehydrated.
- Don’t soak too long as you lose flavor. Just soft enough to get it clean and cut off all the stems.
- Cut large mushrooms in half or to your size preference.
- Filter the liquid to remove sand and grit. Save mushroom liquid for cooking this recipe.

Recipe via May Chan and Ron Chan, BACGG 2021 Cookbook.
The whole chicken symbolizes family togetherness and abundance. So the whole chicken means the head and feet are still attached and are served. The lore is that the feet will help you hold onto wealth. Since the whole chicken represents reunion and rebirth, some families will offer the chicken to the ancestors first by praying for blessing and protection. Togetherness is very important during the Chinese New Year and the whole chicken represents bringing the family together for a reunion.

**PREP**

Remove chicken from refrigerator 30 minutes prior to cooking so it won’t be so cold prior to cooking it. Clean the chicken with cold water. Clean chicken cavity, remove innards and feathers.

**DIRECTIONS**

1. Use an 8-qt pot. Fill pot with 4 qts of water. Bring the water to boil.

2. Add one whole green onion and five slices of ginger. Place the chicken in the pot, breast side up. Chicken should be submerged in water. Be careful not to break the skin because this will affect the silky texture that you want to achieve at the end. In Cantonese, it is called, “wat.” If it is cooked correctly, even the white meat will be silky and moist.

3. Bring to second boil. As soon as second boil starts, turn down heat and simmer 15 minutes.

4. Turn off heat and leave the pot on the burner for 45 minutes.

5. Remove the chicken from the pot and let it cool for 15 minutes. Save the stock for making soup or stir-frying.

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**Ingredients**

**Chicken:**
- 4 ½ lb. organic chicken
- 1 green onion, leave whole
- 5 slices ginger, ⅛” thick coin size

**Green Onion and Scallion sauce:**
- ¼ cup green onions, finely minced white and green parts
- ½ cup minced ginger
- ¾ cup peanut oil
- 1 tsp. sea salt
- 1 tsp. palm sugar
**CUTTING AND PLATING**

Seethewoksoflife.com for instructions on how to cut and plate the chicken; they have excellent instructions and photos on how to do this. Go tothewoksoflife.com, then click Cantonese Poached Chicken, then click “How to Carve a Whole Chicken”, Chinese Style. When cutting through bones, you will need to use a Chinese meat cleaver. Briefly, here is how to dismantle the chicken.

1. Cut the neck and feet off.
2. Split chicken in half, breast side up.
3. Cut off the backbone.
4. Separate thighs and drumsticks
5. Cut thighs into 3/4” pieces
6. Cut wings into three parts.
7. Make lengthwise cut to separate rib from the breast
8. Cut breast into 3/4” pieces.
9. Repeat for the other half of the chicken.

If you don’t want to handle a meat cleaver, you can debone the chicken after it is cooked. Google Martin Yan’s “How to Bone a Chicken,” to see how it is done.

**GREEN ONION AND SCALLION SAUCE**

1. Slice scallions as fine as possible and mince ginger.
2. In small pot, heat oil on medium heat. Add salt, ginger. Cook for 30 seconds.
3. Add scallions and palm sugar, cook another 30 seconds.

Optional: Use hand blender for smoother consistency.

Notes: Ideally, you want to use a free-range chicken. I use a Rosie organic, non-GMO chicken, which is sold at Safeway. I find the chicken to be sweeter. There is a coconut palm sugar and a pure palm sugar and they are not the same. Pure palm sugars are available in Asian markets. The palm sugar comes in a round 5” block.

*Recipe via Sharon Loui, BACGG 2021 Cookbook.*
This dish is prepared with a whole fish, including the head and tail, which is left uneaten until everyone has had some from the body of the fish. Preparing a fish symbolizes wholeness and completeness as well as surplus and wealth. The pronunciation for fish in Chinese is 鱼 (yú) which also has the same pronunciation as the character 余, which means “surplus” or “extra.” You may recall a family member reciting a typical blessing (Nián nián yōuyú), wishing you to have a surplus (fish) or of food and money every year. Or a saying (yǒu tóu yǒu wěi)—to have both a head and tail. This is a reminder to finish everything you start and wish for positive results.

What fish is the most auspicious? It’s been said the "crucian carp" is considered to bring good luck for the next year. The first character of "crucian carp" (鲫鱼 jìyú/jee-yoo/) which sounds similar to the Chinese word 吉 (jí/ jee/ 'good luck').

**PREP**

Prepare the whole fish of your choice by cleaning the outside and inside cavity. Normally a fish is cleaned by slicing the underside. Rinse inside and outside well. Pat dry, inside and out.

**DIRECTIONS**

1. Pour soy sauce on top and inside the fish. Open up the fish, add freshly slice ginger slivers and garlic on the inside and underneath the fish. (Be liberal with the soy sauce, as this alone is so delicious over a bowl of steaming hot rice.)

2. In a steamer, add water and bring to a boil. Place the fish platter on the rack and lower heat to medium. Fish should be done in 15 minutes. (Be sure to check, as timing could depend on type and size of the fish.)

3. Remove from the steamer. Place on the counter. Sprinkle a bit of ginger, add sliced onions and Chinese Cilantro parsley on top.

4. In a small pot, heat the oil to sizzling. Test by putting a wood chop stick into the oil. If you see bubbles coming from the chopstick tip, the oil is hot enough. DO NOT BURN OIL. Pour hot oil directly over the fish and serve immediately. Enjoy!

*Recipe via Jeff Tom, BACGG 2021 Cookbook.*
A family favorite from our Sunday night dinners. It’s especially good for new mothers and good for everyone to enjoy all year and every year. A tasty source for calcium.

**DIRECTIONS**

1. Parboil pigs feet in water. While cooking, stir frequently, so all are parboiled. When water is boiling, remove from heat and drain. Rinse with cold water.

2. With a pairing knife remove any hairs or discolored parts from the pigs feet.

3. Soak the wood ears until soft, remove hard stem portion. Rub with salts to remove any debris clinging to the wood ears. Rinse well.

4. Peel or scrape off skin of ginger and cut into thin slices.

5. Heat oil in an 8-quart pot. When oil is hot, stir fry ginger until fragrant. Add the wood ears and continue to stir fry.

6. Add pigs feet, vinegar, and slab sugar and enough boiling water to generously cover the pig's feet.

7. Bring to boil and add the eggs and mix in gently with the pig feet so eggs are simmering slowly in the vinegar.

8. Simmer 30 minutes or until pigs feet are tender. Skim off oil while cooking.

9. Remove eggs and shell the eggs. Return eggs back to the pot, gently. Be sure the eggs are submerged in vinegar and cook another 30 minutes or to desired tenderness.

Note: Best flavor if reheated and served at least 1 or 2 days later. Serve in a large bowl and let everyone help themselves. If desired eggs can be cut in half and served separately with some vinegar liquid. Put out extra dishes for the cleaned off bones.

Makes 10+ servings.

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**Ingredients**

- 3 front pigs feet (Front pig's feet have more meat than back feet. Have butcher split each lengthwise and then cut into 2-inch pieces, crosswise.)
- 3 oz. Chinese wood ears, more if you like wood ears
- ½ lb. fresh ginger, young ginger preferred
- 2 bottles of Chinese sweet black vinegar or 1 bottle of plain black vinegar with 1 bottle of sweet
- 4 pieces Chinese slab sugar
- 1 doz. hard boiled eggs
- 3 tbsp. cooking oil for stir frying
SALTED DUCK EGG PORK HASH
(HOM DON YUK BAN)

Submitted by Gladys Hu, Patty Wong’s Family Friend

DIRECTIONS

1. Mix the ground pork with the salt, pepper, and sesame oil in a shallow bowl. A 9-inch Pyrex dish or similar size shallow bowl is fine.

2. Beat the salted duck egg white together with the fresh eggs in the bowl with the ground pork, combine the separated ground pork mixture with the eggs.

3. Add slightly cooled boiled water to double the volume.

4. Flatten the salted duck egg yolk with the flat side of the cleaver. Cut into small pieces and spread on the top and sprinkle green onions on top.

5. Place in a steamer pot and steam for 20 minutes on medium high heat.

6. Before serving pour a mixture of soy sauce, oil, and sesame oil over the top.

Makes 4–5 servings.

Ingredients

- ½ lb. ground pork
- ¼ tsp. salt
- ⅛ tsp. pepper
- ½ tsp. sesame oil
- ¼ tsp. five spice powder
- 3 eggs, slightly beaten
- 1 salted duck egg, separate egg white from yolk
- 1 green onion, minced
- 4 cups slightly cooled boiled water
- 1 tbsp. soy sauce
- 1 tbsp. oil
- ½ tsp. sesame oil
STEAMED EGS—CHINESE CUSTARD

Submitted by Gladys Hu, Patty Wong's Family Friend

A family favorite from our Sunday night dinners. Simple steamed eggs—Chinese comfort food.

DIRECTIONS

1. Use a deep dish, Pyrex pie plate or an 8 or 9-inch shallow bowl. Beat the eggs enough to mix the yolks and whites together.
2. Add water to double the volume, add sesame oil, salt, and pepper. Mix well.
3. Fill the bottom of a steamer pot ⅓ full of water, when water boils, place the bowl of egg mix into the steamer pot.
4. Steam over medium heat until eggs are just firm, about 12–15 minutes. You should have a nice smooth custard.
5. Mix together soy sauce and sesame oil and pour over custard. Garnish with green onion and cilantro if desired.

ANOTHER CUSTARD—3 EGG STEAMED CUSTARD

DIRECTIONS

1. Separate the egg white from the yolk of the salted duck egg. Flatten yolk with a cleaver and chop into small pieces. Cut the Pei Don egg into ⅛ pieces. Cut in half lengthwise, then cut in quarters (crosswise).
2. Beat the fresh eggs together with the salted duck egg whites. Add water to double the volume, add sesame oil, salt, and pepper. Mix well.
3. Sprinkle the salted egg yolk pieces and the Pei Don over the top. Steam and serve as in above recipe.

Note: If the heat is too high or if you steam too long, the custard will be filled with little bubbles.

Makes 6–8 servings.

Ingredients

- 4 eggs
- 1 ½ cups boiled water, slightly cooled
- ½ tsp. sesame oil
- ½ tsp. salt and a dash of white pepper
- 2 tsp. soy sauce
- 1 tsp. sesame oil
- Green onions and cilantro for garnish

- 3 eggs, fresh
- 1 salted duck egg
- 1 Pei Don (1000 year old egg)
BLACK BEAN SPARE RIBS

Submitted by Gladys Hu, Patty Wong’s Family Friend

A family favorite from our Sunday night dinners. Has a wonderful aroma when cooking.

DIRECTIONS

1. Cut spare ribs into individual pieces. Parboil pork (ribs or cubes). Skim oil and fat while boiling. Rinse and drain. Place in pan or bowl.

2. Mix marinade ingredients together minus the corn starch. Pour marinade over pork, add corn starch to marinated pork, mix well.

3. Heat oil in wok or pot large enough to hold pork. Sauté and brown pork lightly. Do in small batches and set aside in separate bowl or pan.

4. Add black beans, garlic, bean curd, and sugar to wok or pot and stir fry for 2 minutes.

5. Add pork and stir fry to mix with seasoning.

6. Add water to cover pork and simmer about 45 minutes or until tender.

7. Add corn starch to thicken sauce and cook for 2 more minutes bringing to boil.

8. Add green onions and pour into a serving bowl, garnish with cilantro leaves.

Makes 4–8 servings.

Ingredients

- 1 slab spare ribs cut into 1 ½ in. strips or 2 lbs. pork butt cut into 1 in. cubes

Marinade:
- 6 slices ginger, fresh
- 4 cloves garlic, minced
- ½ tsp. five spice
- ½ cup soy sauce
- ¼ cup wine
- 2 tbsp. corn starch

Seasoning:
- 3 tbsp. black beans, mashed
- 3 cloves garlic, minced
- 1 cube fermented bean curd (optional)
- 2 tsp. sugar
- 3 stalks green onion, cut into 1 in. strips
- 3 tbsp. corn sarch dissolved into 3 tbsp. of cold water
- 3 tbsp. cooking oil (corn oil)
- Cilantro for garnish
LOUISIANA SALMON CROQUETTES

Submitted by Zerita Dotson, Patty Wong’s Family Friend

DIRECTIONS

1. Pour ½ inch oil in a large cast iron skillet and place over medium-high heat.

2. Meanwhile, in a large bowl mix the salmon, eggs, onion, bread crumbs, cornmeal, salt, and pepper.

3. Form mixture into four to six patties.

4. Place the patties in the hot oil; brown on both sides until golden, about 2 minutes per side. Drain on paper towels and serve at once.

Note: for an even better result, poach a one-pound salmon fillet at a simmer in lightly seasoned liquid, flake it, and proceed with the recipe.

Makes 4 servings.

Recipe via At My Grandmother’s Knee.

Ingredients

- Vegetable oil for frying
- 1 can (14.75 oz.) pink salmon, drained
- 2 large eggs, lightly beaten
- ¼ cup chopped onion
- ¼ cup dry bread crumbs or all-purpose flour
- 2 tbsp. cornmeal
- ½ tsp. salt
- ½ tsp. black pepper
MOMMY’S CHOCOLATE SAUCE

Submitted by Charity Tyler, 2021–2022 United for Libraries President

This was my great-grandmother’s recipe prepared by my Tutu (grandmother) for my birthday every year. It’s simple and delicious.

DIRECTIONS

1. Sift all dry ingredients together to remove any lumps and add to sauce pan.
2. Add milk and vanilla.
3. Warm over medium heat and stir constantly until thickened.
4. Allow to cool before serving over pound cake, angel food cake, ice cream, or strawberries.

Ingredients

- ½ cup sugar
- Pinch of salt
- Heaping tbsp. flour or corn starch
- Heaping tbsp. cocoa
- 1 cup whole milk
- ½ tsp. vanilla
This is a cookie version of St. Louis Gooey Butter Cake.

**DIRECTIONS**

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, cream together the cream cheese and butter. Stir in the egg and vanilla. Add cake mix, and stir until well blended.
3. Roll into 1 inch balls and roll the balls in the confectioners' sugar.
4. Place 1 inch apart onto an ungreased cookie sheet.
5. Bake for 10 to 13 minutes in the preheated oven. Remove from baking sheets to cool on wire racks.
DIRECTIONS

1. Bring all ingredients to room temp.
2. Cream butter and sugar in mixer. Add eggs one at a time.
3. Sift dry ingredients together. Add milk and dry ingredients to creamed mixture, alternating, and incorporating each completely. Add vanilla.
4. Bake in a greased and floured tube or Bundt pan at 325° for 1 hour, 20 minutes.
5. Cool and help yourself to a test slice.

When someone dies or has a birthday or moves into the neighborhood, this is this no-occasion-or-special-occasion-no frills dessert that is also a part of almost every family gathering we have. If you are feeling fancy, take ¼ of the batter and add some cocoa and sandwich it in between the plain batter for a surprise ribbon of chocolate. When my mom brings this cake to me, it is always missing one slice. “I had to test it,” she says..

Ingredients
- 1 lb. of butter (thus the name!)
- 3 cups sugar
- 5 eggs
- 3 cups All Purpose Flour
- ½ tsp. baking powder
- ½ tsp. salt
- 1 cup milk
- 1 tbsp. vanilla
When I think of dessert, I can see myself opening the refrigerator door at my abuela’s house and finding little round containers with arroz con leche, all lined up, waiting for me to savor them. There are many ways to make arroz con leche, this is how we make it in Cuba, where desserts are always very sweet.

DIRECTIONS
(For best results soak the rice for an hour before making)

1. In a pot, at medium heat, boil the rice, the milk, the lemon peels, and the cinnamon sticks. When it boils, lower the heat and cover. Cook at low temperature for 15 minutes or until the rice is tender. Once the rice is tender, take out the lemon peel.

2. After you take out the lemon peel, gradually add to that same pot the sweetened condensed milk, stirring continuously so that the rice does not stick to the bottom.

3. Add the salt and the vanilla extract, as you continue to stir.

4. Continue to stir at low heat for some 10 to 15 minutes, or until you see that it thickens.

5. Remove it from the fire and let it sit until it cools.

6. Once it cools, you can divide it into small containers (personal servings) and place in the refrigerator.

I love it when it is just made at room temperature.

Always sprinkle cinnamon on top to serve.

Delicioso!!!
LEMON POPSICLES

Submitted by Zerita Dotson, Patty Wong's Family Friend

Lemon popsicles are a fun treat to make during spring and summer time. These lemon pops are bursting with fresh lemon flavor — you will love them!

**DIRECTIONS**

1. Juice the lemons and pour the measured juice into a large bowl, pitcher, or 2 qt. measuring cup. (Make sure it's something that's easy to pour from)
2. Add in the honey (use more if you like sweeter lemonade) and water and whisk until well combined.
3. Carefully pour the mixture into each compartment of your popsicle mold.
4. Make sure there's an open spot in your freezer where the mold can safely sit where it's not going to tip over. Transfer your popsicle mold into the freezer and freeze for about 4–6 hours or overnight.
5. Store your popsicles in a silicone freezer bag, or a gallon Ziplock bag for up to 2 weeks.

Recipe via Jill from Simply Jillicious.

**Ingredients**

- 3 cups filtered water
- ½ cup fresh lemon juice
- 5–6 tbsp. honey or maple syrup
Best cookies ever!! Addictive and you can’t eat just one! This recipe appeared in the Honolulu Star Bulletin years ago.

**DIRECTIONS**

1. Cream together butter and sugars until light and fluffy. Add egg, mixing well; then vegetable oil, mixing well. Add oats, corn flakes, coconut, and nuts, stirring well.
2. Sift together flour, baking soda and salt, then add to oat mixture. Stir in vanilla.
3. Form into balls the size of small walnuts.
4. Place balls on ungreased cookie sheet. Flatten slightly.
5. Bake for 12 minutes at 325 degrees.

Yield is about 8 dozen cookies.

**Ingredients**

- 1 cup (2 sticks) butter
- 1 cup sugar
- 1 cup light brown sugar
- 1 egg
- 1 cup vegetable oil
- 1 cup rolled oats
- 1 cup crushed corn flakes
- ½ cup shredded coconut
- ½ cup chopped walnuts
- 3 ½ cup sifted flour
- 1 tsp. baking soda
- ¾ tsp. salt
- 1 tsp. vanilla

Submitted by Nancy Fong, Patty Wong’s Family Friend
HAWAIIAN FAVORITE BUTTER MOCHI

Submitted by Nancy Fong, Patty Wong’s Family Friend

DIRECTIONS

1. Mix butter with sugar. Add other ingredients and blend together until smooth.
2. Lightly grease 9 x 13 pan.
3. Preheat oven to 350 degrees and bake for 1 hour.

Ingredients

- ½ cup butter, softened
- 2 ¼ cups sugar
- 1 can evaporated milk or coconut milk (add water to make it 2 cups of liquid)
- 2 tsp. baking powder
- 1 lb. mochico flour
HAWAIIAN FURIKAKE SNACK MIX

Submitted by Nancy Fong, Patty Wong’s Family Friend

DIRECTIONS

1. Mix wet ingredients together in a pot over medium to low heat.

2. Pour semi-cooled sauce over dry mixture and cover evenly—gauging amount of sauce vs. dry mixture. Shake furikake over mixture and mix evenly.

3. Bake 1 hour at 225–250 degrees (depending on heat of oven) stirring every 15 minutes.

4. After baking, remove immediately and stir pieces loose (while hot) to prevent sticking together. Put it into a big Tupperware or airtight bowl.

Note: You may have to adjust for saltiness or sweetness depending on taste buds.

Ingredients

Wet Ingredients:
- ½ cup butter
- ½ cup sugar (or slightly more if you like it sweeter)
- ½ cup vegetable oil—or slightly less
- ½ cup Karo syrup
- 1–2 tbsp. soy sauce (if you like mixture more salty)

Dry Ingredients:
- 2–3 cups crispix
- 2–3 cups honey comb
- 2–3 cups pretzels
- 2–3 cups bugles
- ½ jar of furikake of your choice
FAT TAI
(BLOSSOM CUPCAKES)

Submitted by Suzanne Lo, Patty Wong’s Family Friend

DIRECTIONS

1. Mix all ingredients together well....preferably no lumps.

2. Start your covered pot/wok boiling in water (high fire). Be sure to fill pot with plenty of water.

3. Use paper cupcake liners. Fill mixture almost to the top, but not quite to top. Place cupcake tin in pot/wok.

4. Cover pot/wok. Steam for about 15 min. for cupcakes. Maintain high fire. (Have boiling water ready. Due to cakes are steaming at a high heat, the water will evaporate quickly, so you may need to add boiling water during the cooking process after about 15–20 minutes of steaming.)

5. Use toothpick for test. Don't lift cover before done or cake may not blossom into a flower. However, until you know how much water you have left, keep an eye on your steamer.

Note: Use a 6-cup cupcake pan. The 12-cup tin is too large to steam in a wok. Can also steam in a large pot with a cover.

Optional: You can also use a cake pan and steam for 30–35 minutes. It will be one huge blossom, then cut into pieces.

Recipe via S. Loui, BACGG 2021 Cookbook.

Ingredients

- 1 box Betty Crocker’s lemon cake mix—with pudding mix included
- 1 Chinese rice bowl glutinous rice flour; the green bag
- 1 tbsp. sugar
- 1 Chinese rice bowl cold water
- 3 eggs
- 1 tbsp. oil
NIAN GAO
(Chinese New Year Cake)

Submitted by Suzanne Lo, Patty Wong’s Family Friend

DIRECTIONS

1. Melt Sugar: In a small saucepan, melt 250g cane sugar, 60g brown sugar in pieces in 1 1/2 cup of cold water slowly over medium heat. To speed up the process, break down the sugar pieces once the water starts to warm. You do not have to bring the sugar mixture to a boil.

2. Prepare Dry Ingredients: Sift 300g glutinous rice flour, 110g wheat starch, and a pinch of salt through a fine mesh strainer into a large mixing bowl. Mix well with a silicone spatula.

3. Prepare Sesame Coconut Mixture: In a small mixing bowl, mix 1 1/3 tbsp (20g) Chinese sesame paste/sauce and 3/4 cup (188ml) coconut milk together.

4. Create Coconut Sugar Mixture: Once the sugar has fully melted, pour the Sesame Coconut Mixture into the Sugar Mixture to cool it down a bit. Mix well.

5. Create Nian Gao Batter: Pour about 1/4 of hot Coconut Sugar Mixture into the large mixing bowl of dry ingredients and mix well with a silicone spatula. Slowly add the Coconut Sugar Mixture a little at a time and keep stirring with a spatula. Keep stirring till all sugar mixture has been poured into flour. This method will help reduce lumps.

6. Remove Lumps in Batter: If there are lumps, pinch them against the mixing bowl with a silicone spatula. If needed, pour the mixture through a fine mesh strainer. Once all the lumps have smoothed out, add 1 1/2 tbsp (22.5ml) of vegetable oil and mix well.

7. Pour Batter into Cake Pan: Wipe the cake pan interior with a little vegetable oil. Pour the Nian Gao Batter into the cake pan through a fine mesh strainer.

PRESSURE COOK

1. Method #1 for relatively smooth surface: Place a trivet and pour 1 cup (250ml) of water in the pressure cooker. Bring water to a boil (Instant Pot users: Press manual/pressure cook and set the time to 28 minutes). When the water begins to boil, place the cake pan on the trivet with a foil sling right away. Immediately close the lid and let it pressure cook at High Pressure for 28 minutes and Full Natural Release (~8 minutes).
2. Method #2 for ultra-smooth surface: Pour 1 cup (250ml) of cold water in the pressure cooker. Tightly wrap the cake pan with aluminum foil. Place the cake pan on top of a trivet. Close the lid and pressure cook at High Pressure for 38 minutes and Full Natural Release (~8 minutes).

3. Test Doneness: Open the lid carefully, check the doneness by sticking a chopstick in the center of the Chinese New Year Cake. Nothing should stick to the chopstick if it is done. Place a red date over the hole for decoration.

4. Chill the Nian Gao (Chinese New Year Cake): Once the Nian Gao has cooled to room temperature, place it in the refrigerator for at least 4 – 8 hours before cutting into it.

5. Serve: Cut the Nian Gao (Chinese New Year Cake) into pieces. The most common way to enjoy it is to serve it cold/room temperature or pan-fried.

Recipe via Gail Chong Megdadi, BACGG 2021 Cookbook.
AUNTY SUZEL’S BANANA BREAD

Submitted by Sarah Kinane, Patty Wong’s Daughter

DIRECTIONS

1. In a large bowl, cream the butter, sugar, and vanilla well.

2. Add eggs one at a time and beat until fluffy.

3. Mix dry ingredients and add them to the butter mixture in small amounts, alternating with the bananas and sour cream.

4. Bake at 350 degrees for one hour. Bake for 40 minutes if using a small loaf pan. Bread is done if a toothpick can be inserted and removed cleanly.

Makes two loaves.

Ingredients

- ½ cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 tsp. vanilla
- 1 2/3 cup flour
- 1 tsp. baking soda
- ½ tsp. salt
- 1 cup bananas, ripened
- ½ cup sour cream