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Senior
International Cuisine
Collingsworth

BRAZILIAN STRAWBERRY CANDY-BICHO-DE-PE

Ingredients:

1- 14 ounce can sweetened condensed milk
2 tablespoons butter
½ of 3 ounce package of strawberry gelatin
Pinch of salt
½ teaspoon raspberry extract
½ teaspoon vanilla
Granulated sugar, or candy sprinkles for decoration

Directions:

Place all of the ingredients in a heavy sauce pan.
Cook mixture on low heat, stirring constantly with a wooden spoon or heat-proof spatula.
Continue to cook until mixture thickens and pulls away from the sides of the pan, about 15 minutes. When the mixture is thick enough, if you pull the spatula through it, you should be able to see the bottom of the pan for several seconds.
Remove mixture from heat and pour into a heat-proof bowl to cool, until cool enough to handle.
With buttered hands, pinch off pieces of the mixture and roll into 1-inch balls in the palm of your hands.
Place granulated sugar (or sprinkles) on a plate, and roll each ball in the sugar to coat. Place each candy in a small paper cup. Decorate as desired.
Store candies in an airtight container for up to 3 days, or in the refrigerator for up to one week.
Let candies warm up to room temperature before serving.
Makes about 12

Haley Aylor
Senior
International Cuisine
Ochiltree

GERMAN POTATO SALAD

Servings: Approx. 20

2 ¼ lbs potato – waxy variety such as Youkon Gold
4 slices of bacon
2 ½ cups chicken broth
¼ cup white wine vinegar
1 cup onions, diced
1 teaspoon salt or to taste
1 teaspoon ground white pepper
¼ cup vegetable oil
2 tablespoons mild brown mustard
½ bunch chives, snipped

Directions:

Cook Potatoes in simmering salt water until tender about 15-18 minutes.

Drain dry

While potatoes are still hot remove skin and slice ½ inch thick

While potatoes are cooking make the dressing.

Cook bacon on medium-high heat until the fat has rendered and the bacon is crisp. Move bacon onto a plate reserving the bacon fat into the pan

Crumble bacon into small pieces, Reserve

Bring Chicken broth, vinegar, onions, salt, sugar, and pepper to a boil.

Combine the oil rendered bacon fat, and mustard

With warm potatoes pour boiling broth-vinegar mixture over the potatoes.

Toss in bacon and chives.

Joanna Lowry
Senior
International Cuisine
Potter

TANG YUAN

(Traditional Chinese sweet usually served at festivals or Chinese New Year)

Filling

3 tbsp. peanut butter

3 tbsp. sugar

1 ½ tbsp. sesame seeds, toasted

1 ½ tbsp. unsweetened shredded coconut,
toasted

Dough

1 tbsp. olive oil

About 1 cup water

2 cups glutinous rice flour

Syrup

3 cups water

½ cup packed brown sugar

Sliced ginger to taste

Star Anise (optional)

Directions:

1. Toast Sesame seeds and coconut in dry frying pan over medium heat separately as coconut burns faster. Stir continuously until a uniform golden brown.
2. Stir all the filling ingredients together and put in the fridge until needed.
3. In a large bowl, measure out the rice flour, making a well in the middle to add the oil and half of the water. Stir until the dough turns stiff and lumpy. Then add the rest of the water, a little at a time, stirring until everything comes together in soft dough and it does not stick to the sides of the bowl. Cover the bowl with plastic wrap while you make the syrup.
4. In a sauce pan, measure $\frac{1}{2}$ cup brown sugar into a pot with the 3 cups of water and the sliced ginger. Slice the ginger about 1 1/2" -2" which is enough unless you like things spicier. Bring the syrup to a simmer and stir until the sugar dissolves. Put a star anise for a little exotic flavor if needed. Cover and keep on low heat until the dumplings are ready to go in.
5. Take about a $\frac{1}{4}$ of the dough. Leave the rest covered in the bowl so it doesn't dry out. Roll out the dough on a lightly floured board into a rope about an inch thick and pinch into 1" pieces. Flatten the pieces of dough into an oval shape and place a pea sized lump of filling onto it. Fold the dough in half and roll it between your hands to make a ball. Place the tang yuan onto a floured plate. If you run out of filling, you can just make unfilled tang yuan.
6. Bring the simmering syrup back to a boil. Hold a spoon or ladle under the surface of the liquid and gently drop the tang yuan onto the spoon. Helps prevent the tang yuan from sticking to the bottom. When the tang yuan float, they are done.

The tang yuan can be easily frozen for a later use. Put the plate of tang yuan in the freezer. Once the tang yuan are frozen, you can transfer to a freezer bag. If you are cooking them from a frozen state, just drop the frozen tang yuan right into the boiling syrup. You can also steam them; cover them in coconut instead of served in soup.

You can also use chocolate, fruit filling, poppy seeds, custards and more as the filling.
