

# HOT POT HOTTIES

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present*



## LUNCH WITH AN ASIAN FLAIR

*Red Lotus Cocktail  
Ahi Tuna Poke  
Chicken Lettuce Wraps  
Cantonese Hot Pot  
Hawaiian Dessert*

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## **RED LOTUS COCKTAIL**

1 cup ice cubes

1 (1.5 oz) jigger of lychee liqueur

1 (1.5 oz) jigger of vodka

1 (1.5 oz) jigger of cranberry juice or cran-raspberry for more sweetness

Cherries (optional)

Fill Collins glass with ice, pour in lychee liqueur, vodka and cranberry juice. Stir with straw. Garnish with a few cherries if desired.

## **AHI TUNA POKE**

1 lb Ahi Tuna

1/2 c. Aloha Soy Sauce

1 tbsp. Sesame Oil

2 tsp. Toasted Sesame Seeds

2 tsp. Crushed Red Pepper

2 tsp. Alaea Sea Salt

1 tbsp Dehydrated Onion

2 tsp Dehydrated Garlic

1 tbsp Finely Chopped Macadamia Nut

2 tbsp. Ogo Seaweed (can substitute Nori)

2 Green Onions

Chop the Tuna into bite size pieces (it's a little easier if it is slightly frozen). Mix everything together a couple hours (overnight is better) before you plan to serve it. I do taste it as it sits to see if it needs more soy or sesame. You can save the green onions until just before serving for a little crunch.

# SLOW COOKER ASIAN CHICKEN LETTUCE WRAPS

YIELD: Makes 4-5 servings

## INGREDIENTS:

- 1 pound ground chicken
- 1 red bell pepper, cored and chopped fine
- 1/2 yellow onion, finely chopped
- 2 garlic cloves, minced
- 1/2 cup hoisin sauce
- 2 Tablespoons soy sauce
- 1/2 teaspoon freshly ground ginger
- 1/4 teaspoon kosher salt
- 1/8 teaspoon freshly cracked pepper
- 4 oz. sliced water chestnuts, finely chopped
- 1 cup cooked rice (I used brown)
- 3 scallions, thinly sliced
- 1 head Bibb, Romaine or iceberg lettuce, rinsed and pat dry
- Sriracha hot sauce, for drizzling, optional

## DIRECTIONS:

Microwave ground chicken in a medium bowl, stirring occasionally, until chicken is no longer pink, 3-5 minutes. Drain off liquid and transfer mixture to slow cooker. Crumble chicken with a wooden spoon and stir in bell pepper, onion, garlic, hoisin sauce, soy sauce, ginger, 1/4 teaspoon salt and 1/8 teaspoon black pepper. Cover and cook on low until chicken is tender, 1 1/2 to 2 hours.

Stir in water chestnuts, rice and scallions. Let sit until heated through, about 5 minutes. Serve with lettuce leaves and Sriracha hot sauce, if desired.

Enjoy!

## TIPS

Make sure to use ground chicken not ground chicken breast.

The chicken mixture simmers on "Low" to keep from drying out, so don't set to "High" to quicken the process. If you don't have a slow cooker, or just don't have time, simmer everything together in a large nonstick skillet until fully cooked and warmed through.

# CANTONESE HOT POT

## Essential equipment:

Tabletop heating element (I have an electric wok but any single burner heating element will do).

A single pot that's about 12 inches in diameter can serve anywhere from two to six people; feeding a larger crowd will require a second pot and burner. A wok is best but a deep fry pan will work, it's just harder to pull out the cooked items.

Individual strainer baskets, available in any Chinese market

Small sauce plates for dipping, at least one per guest.

Chopsticks ☺

## Broth:

Any broth is fine. There are also prepared hot pot sauce bases for sale in the Asian market. I use chicken broth and spice it up with a hunk of ginger in thin slices and a handful of jujubes (red dates, available in the dried vegetable aisle in most Asian markets). Simmer the broth for a half hour before serving if you are spicing it up. I use about 6 cups of broth per pan. You can also put chunks of daikon, corn, and carrots in from the beginning – they'll help flavor the soup and will be nicely tender by the time people sit down to eat.

## Ingredients:

Similar ingredients can share the same serving plate to save table space.

You can cook any protein in a hot pot. Meats need to be very thinly sliced for quick cooking. You can buy pre-sliced frozen meat at most Asian markets. I like serving a combination of lamb, beef, pork, chicken, and shrimp.

You can cook any vegetables. Favorites are:

- Bok choy
- Ong choy (Chinese spinach)
- Snow pea leaves
- Yu choy (rape seed)
- Napa cabbage
- Chrysanthemum greens (tong ho)
- Bean sprouts
- Watercress
- Enoki mushrooms
- Shiitake mushrooms
- Firm or extra firm tofu, cut into cubes

## Carb base:

Your choice of noodles. Vermicelli (glass) noodles are traditional for Cantonese hot pot.  
Rice

## **Dipping Sauces:**

Homemade sauce (two recipes below)

Any prepared sauce or combination thereof from the Asian market, including:

BBQ sauce

Hoisin sauce

Oyster sauce

Chili sauce

Satay sauce

Once everyone is seated, provide rice and/or noodles. Guests choose dipping sauce(s).

Noodles can be precooked and reheated quickly in the broth. Guests ask each other to add items into the pot, then each guest fishes out their items when cooked with their strainer, puts into their bowl with their rice/noodles, then uses chopsticks to dip into their dipping sauce and eat. The broth at the end is incredibly flavorful from all the ingredients that have been cooking in it.

## **Ginger-Scallion Sauce:**

1/4 cup (60ml) peanut oil or extra-virgin olive oil

1/2 cup minced ginger

2 cups chopped scallions

1 teaspoon kosher salt

1/4 teaspoon ground white pepper

1 tablespoon (15ml) toasted sesame oil

In a small saucepan, heat oil over medium heat for 1 minute. Add ginger and cook for 1 minute, then stir in scallions. Continue stirring and cook until scallions begin to wilt, about 2 minutes. Turn off heat and add salt, white pepper, and sesame oil. Serve right away or at room temperature. Sauce can be refrigerated overnight; let it come up to room temperature before serving.

## **Scallion and Hot Pepper Sauce:**

2 chili peppers, julienned

6 scallions, julienned

Half a bunch of cilantro, leaves and tender stems only, cut into 1-inch pieces

4 thin slices ginger, julienned

2 tablespoons (30ml) peanut oil or extra-virgin olive oil

2 tablespoons (30ml) soy sauce

1 tablespoon (15ml) rice vinegar

1 teaspoon (5ml) hot chili oil

Combine chili, scallion, cilantro, and ginger in a bowl. In a small saucepan, heat peanut or olive oil over medium heat for 30 seconds. Drizzle hot oil all over scallions, chili, ginger, and cilantro. Stir in soy sauce, vinegar, and hot chili oil. Let stand at room temperature until vegetables are slightly wilted, at least 15 minutes. Serve at room temperature.

# HAWAIIAN DESSERT

TOTAL TIME: Prep: 20 min. Bake: 15 min. + chilling

YIELD: 24 servings.

## Ingredients

- 1 package yellow cake mix (regular size)
- 3 packages (3.4 ounces each) instant vanilla pudding mix
- 4 cups cold whole milk
- 1-1/2 teaspoons coconut extract
- 1 package (8 ounces) cream cheese, softened
- 1 can (20 ounces) crushed pineapple, well drained
- 2 cups heavy whipping cream, whipped and sweetened  
(Use 4 tbsp confectioners' sugar and 1 tsp vanilla)
- 2 cups sweetened shredded coconut, toasted  
(To toast, spread coconut in a thin layer on a baking sheet. Bake at 300F for about 20 minutes, stirring every 5 minutes )

## Directions

1. Mix cake batter according to package directions. Pour into two greased 13-in. x 9-in. baking pans. Bake at 350° for 15 minutes or until the cakes test done. Cool completely.
2. In a large bowl, combine pudding mixes, milk and coconut extract; beat for 2 minutes. Add the cream cheese and beat well. Stir in pineapple.
3. Spread over the cooled cakes. Top with whipped cream; sprinkle with coconut. Chill for at least 2 hours.

Adapted from TasteofHome.com



Poke



Asian Chicken Lettuce Wraps



Hawaiian Dessert



Cantonese Hot Pot



Dipping Sauces



Scallion and Hot Pepper Sauce

Ginger Scallion Sauce