***Beef Empanadas***

Beef Empanadas is from Mexico. The ingredients included are ½ cup raisins, dark rum, 1 ½ pounds ground beef, 1 large onion, diced, 1 to 2 jalapeno peppers (depending on desired level of heat), diced and seeds removed, ½ teaspoon chili powder, ¼ teaspoon dried oregano, salt and pepper to taste, 1 cup loosely packed cilantro leaves, All- purpose flour, 2 packages frozen empanada pastry disks, thawed. To prepare it, step 1 is to preheat oven to 400 degrees F. soak raisins in enough dark rum to completely submerge the raisins (if you don’t want to use rum, hot water will work too). Step 2, in a medium skillet over medium-high heat, sauté ground beef, breaking up the meat into small morsels. Cook approximately 5 minutes or until no pink shows, skim off excess fat. Step 3 is to add onions and jalapeno peppers to pan and cook for another 5 minutes. Step 4 is to add tomatoes (including juice) to pan, stir in chili powder and oregano. Continue to cook for another 15 minutes or until sauce has thickened. Step 5 is to season with salt and freshly ground pepper to taste. Drain the raisins and fold into the beef mixture. Step 6 is to chop cilantro leaves and stir into beef mixture, let mixture cool to room temperature. Step 7 is to prepare a work surface by covering it with flour, with a rolling pin, gently roll out empanada disk. Step 8 is placing approximately 2 heaping teaspoon of empanada mixture into the center of the pastry disk. Dip a pastry brush in water and moisten the outer edge of half of the disk, fold disk in half and use a fork to press the edges together. Step 9 is to repeat for each empanada, re-flouring your work surface as necessary. Step 10 is to place empanadas on a cookie sheet and bake approximately 25 minutes or until golden brown. This Mexican appetizer is occasionally for parties as a main dish as well. 

***Mini-Calzone***

This Mini-Calzone is from Italy. The ingredients included are 1/3 cup part- skim ricotta cheese, ¼ cup (plus additional for sprinkling) grated Asiago or Romano cheese, ¼ cup chopped frozen spinach, thawed, squeezed, and drained, salt and freshly ground black pepper, to taste, 1 package (10 ounce) refrigerator already pizza crust, 1 egg yolk, beaten with 1 teaspoon water. To prepare this, step 1 is to; heat oven to 425 degrees F. In medium-size bowl combine ricotta and Asiago cheeses, spinach, and salt and pepper, to taste; set aside. Step 2, on lightly floured surface, unroll pizza crust. Roll out to 14- inch square. Using 3 ½ inch round cookie cutter, cut out 12 circles; brush edges with some of egg mixture. Place 1 teaspoon filling on lower half of each circle; fold pastry over to enclose, pressing edges of fork to seal. Brush with remaining egg yolk mixture, prick top of each with point of sharp knife and sprinkle with additional rated Asiago cheese. Step 3 is to place calzone on large, greased cookie sheet. Bake 5 to 7 minutes, until puffed and golden; cool slightly before serving. 

***Cheese Fondue with a Twist***

Cheese Fondue with a Twist is from France. The ingredients included are 1 large clove garlic, 1 cup white wine, 1 teaspoon lemon juice, 8 ounces Gruyere cheese; shredded, 4 ounce Emmentaler cheese; shredded, 4 ounces Jarlsberg cheese; shredded, 2 ounce smoked Gouda cheese; shredded, 1 tablespoon cornstarch, ½ teaspoon ground nutmeg, 2 tablespoons balsamic vinegar, 1 loaf French bread; cubed. To prepare this step 1 is to heat a ceramic fondue pot over medium-low heat. Once the pot is warm, rub the inside of the pot with garlic clove. Pour the white wine and lemon juice into the pan. Mince the remainder of the garlic clove and add it into pot. Stir in the Gruyere cheese, Emmentaler cheese, Jarlsberg cheese, and smoked Gouda cheese, a handful at a time , stirring constantly until all the cheese are melted and sauce is smooth. Step 2 is to whisk together the cornstarch, nutmeg, and balsamic vinegar, and stir into the cheese sauce. Continue to heat while stirring, until thick and smooth. Keep fondue warm over low heat. Serve with French bread. 

***Crab Cakes with Horseradish Cream***

Crab Cakes with Horseradish Cream is an American dish. The ingredients included are ½ cup sour cream, ½ cup mayonnaise, 2 teaspoons drained bottled horseradish, 1 pound lump crabmeat; picked free of the shell, 1 cup dry bread crumbs, 3 scallions including green tops; chopped, ¼ cup chopped fresh parsley, a pinch of cayenne, ¼ teaspoon salt, ¼ teaspoon fresh-ground black pepper, 3 tablespoons cooking oil. To prepare it step 1 is, in a small bowl, whisk together the sour cream, 1/4cup of the mayonnaise, and the horseradish. Step 2 is, in a large bowl, combine the crabmeat, the remaining ¼ cup mayonnaise, ¼ cup of the bread crumbs, the scallions, parsley, cayenne, salt, and pepper. Shape the crab mixture into eight patties. Coat the patties with the remaining ¾ cup bread crumbs and pat off the excess. Step 3 is, in a large nonstick frying pan, heat the oil over moderate heat. Working in batches if necessary, fry the cakes until golden brown and crisp, about 2 minutes. Turn and fry until golden brown on the other side, about 2 minutes longer. Drain on paper towels. Serve with the horseradish cream.



***Thai Pork Satay***

Thai Pork Satay is from Thailand. The ingredients included are 1/4 cup crunchy peanut butter; 1/4 cup finely chopped green onions, 2 tablespoons soy sauce, 2 tablespoons lemon juice, 1 1/2 tablespoons brown sugar, 2 teaspoons minced garlic, 1 teaspoon ground coriander, 1/8 teaspoon ground cayenne pepper, 1 pound pork tenderloin, cubed, 1 (8 ounce) can water chestnuts, drained, 1 medium green bell pepper, cut into 2 inch pieces, 1 medium red bell pepper, cut into 2 inch pieces, 1 small sweet onion, chopped, and skewers. To prepare it step 1 is, in a medium bowl, mix peanut butter, green onions, soy sauce, lemon juice, brown sugar, garlic, coriander, and cayenne pepper; add pork, and stir to coat. Cover, and marinate in the refrigerator at least 30 minutes. Step 2 is, Preheat grill for high heat. Thread marinated pork, water chestnuts, green bell pepper, red bell pepper, and sweet onion alternately onto skewers. Transfer remaining marinade to a small saucepan, bring to a boil, and cook for several minutes. Step 3, lightly oil grate. Cook skewers for 10 minutes, or to desired doneness. Turn skewers while grilling to cook evenly, and brush with boiled marinade during last few minutes. 

***Sesame oil Chicken wings***

Sesame oil chicken wings are from China. The ingredients included are 2 pounds chicken wings, 1 ¼ cups water, 10 tablespoons dark soy sauce, 5 tablespoons light soy sauce, 1 clove crushed garlic, 1 green onion, chopped, ¼ cup sesame oil, 1 dash sesame oil. To prepare this step 1 is, cut the chicken wings into 3 separate portions. In a large skillet, combine the chicken, water, dark soy sauce, light soy sauce, garlic and green onion. Stir together and cook for 15 minutes over medium heat. Step 2 is to, add the ¼ cup sesame oil and simmer for another 15 minutes over low heat. Bring mixture to a boil and add dash of sesame oil. Remove from heat, let cool and serve.

