**COOKING AROUND THE WORLD**

**Chillicothe Public Library, 430 North Bradley Ave, Chillicothe, IL 61523**

**(309) 274-2719 | chillicothepubcliclibrary.org**

**FASCI (Filipino-American Society of Central Illinois) 6:00 pm**

**Presenters: Fannie Black, Laura B. Corpuz, Joy Gress, & Elvie Schell**

**Chicken *Adobo***

**Ingredients:**

1/2 c. cooking/olive oil

5 gloves garlic minced

½ c. onion, sliced

1 sm. ginger, diced

2 lbs. chicken legs/wings/cleaned

¼ c. white vinegar

½ c soy sauce (any brand)

2 bay leaves

½ tsp. salt

½ tsp. black pepper

**Instructions**: In a large pan/skillet sauté all ingredients in the first column. Cook chicken about 1½ minutes on each side, until both sides are golden brown. Add the vinegar, soy sauce, bay leaves, salt and black pepper. Cover and let simmer for 20-30 minutes or till chicken is tender and done. Enjoy with rice.

**Note:** Chicken *Adobo* mix may be purchased from the Asian store. This may vary the

cooking procedure.

***Pansit Bihon***

**Ingredients:**

1 bag *pansit bihon* noodles (rice sticks) from oriental store

½ c. soy sauce

½ c olive/cooking oil

3-5 gloves garlic, minced

1 medium onion, sliced

2 c. chicken meat, diced

2 stalks. celery, sliced

2 medium-sized carrots, stripped

2 c. cabbage, shredded

2 c. chicken stock

1 tsp. black pepper

2 hard-boiled eggs, sliced, opt.

1 c. of green onions, cut-up

**Instructions:** Soak rice sticks in cold water for 5 -7 minutes; drain and coat with 2 tablespoons soy sauce. Sauté garlic in heated oil until lightly brown. Add onion, stir for a few minutes. Add chicken and stir lightly. Add vegetables and stir until crisp cooked. Remove vegetable mixture keeping juice in pan. Put drained rice sticks in pan and toss with juice until softened, then mix all ingredients in pan. Add chicken broth if needed. Flavor with soy sauce to give color and taste. Season with black pepper and garnish with sliced egg and green onions. Enjoy! Cooking time is 30 minutes.

***Sopas* – Philippine Soup**

**Ingredients:**

1 pkg. elbow macaroni

2 c. cooked shredded chicken

4 -5 qt. chicken broth/bouillon

2 c. shredded cabbage

1 sm. Chopped onion

2 sm. carrot, cut into fine strips

1 sm. jar pimento

½ sm. can Vienna sausage, cut into quarters

1 to 1 ½ c. reg. milk

½ stick butter or margarine

salt and ground pepper

**Instructions:** Cook macaroni according to package instructions. In a Dutch oven, boil chicken in the broth for 2 minutes. Add in all vegetable ingredients and continue boiling for another 2 minutes. Add sausage and cooked, drained macaroni. Stir in milk and butter. Add more chicken broth to fill pan. Season to taste with salt and pepper.

**Ham Fried Rice**

**Ingredients:**

5 c. cold cooked rice

4 T. cooking oil

½ c. soy sauce

1 pack ham diced (may sub. shrimp or chicken)

1 bag of mixed carrots and peas

3 eggs, scrambled

¼ c. green onions, cut in ½ inch sections

**Instructions:** Break upand separate the cold cooked rice with a spoon or with fingers. Heat oil. Add rice and stir-fry to coat with oil. Add soy sauce and stir-fry to heat thoroughly and coat rice. To the rice mixture, add ham, carrots, peas and beaten eggs. Garnish with green onions and serve warm or hot. Enjoy!

***Mochiko* or *Bibingka* (Philippine Rice Cake)**

**Ingredients**:

1 Box *Mochiko* Sweet Rice Flour (found in oriental grocery stores)

3 c. regular or fat free milk

¾ c. white sugar

4 eggs

2-2/3 c. coconut flakes (any brand)

1/2 can condensed milk (14 oz. can)

**Instructions**: Mix the first four ingredients above by hand in a bowl.

Grease a 13” by 9” baking pan or dish with butter.

Pour the batter into the greased baking container. Sprinkle the 2-2/3 cups coconut flakes on top of the batter. Bake for 30 minutes at 375°F. Remove from oven. Pour 1/2 can (7 ounces) condensed milk over the top of the cake and spread it evenly. Return to the oven and bake at 375°F for another 15 minutes or until golden brown on top.

***Palitaw***

**Ingredients:**

1 box *mochico*

¾ c. water

4 -5 c. water

¼ c. sugar

1 fresh coconut or pkg. coconut flakes

¼ c sesame seeds, toasted

**Instructions**: Mix *mochico* with ¾ c. water. Roll up into balls and flatten with the palm of hand. Press the center of cake with finger. Repeat the procedure until all the flour mixture is shaped. In the pan, bring 4 -5 c. water to boil. Drop each flattened cake into the water one at a time. The cake will rise to the top when ready. Remove the cake to another pan and let cool. In a separate container, mix sugar, coconut flakes and sesame seeds. Coat each cake with the mixture before serving or set it next to the cakes.

Note*: Mochico* can be purchased from any oriental store.

***Melon sa Malamig***

**Ingredients:**

1 cantaloupe

ice cubes

water

½ c. sugar to taste, opt.

½ c. milk, opt.**Instructions:** Shred cantaloupe meat. Place in a pitcher with ice cubes. Add water about ¾ full. Stir in sugar and milk if desired, and enjoy the refreshing drink.