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TAF The Asian American Foundation

ASIAN + AMERICAN

COOKBOOK 2025

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INTRODUCTION



For generations, our histories have been passed down not just through stories, but through food; through the meals we share, the recipes we memorize by heart, and the tables where laughter and memory intertwine. Around the dining table, we inherit more than just flavors. We inherit identity, resilience, and love.

At The Asian American Foundation (TAAF), we believe these stories—and the tables that hold them—are at the heart of what it means to belong. Imagine a table where kimchi sits beside mac and cheese, or dumplings share space with a roast turkey. This is a table that captures the beauty of being Asian + American. Each dish blends heritage and adaptation, family tradition and personal reinvention. Together, they tell the story of who we are: a community that honors its roots while defining what it means to be Asian American.

This cookbook brings together chefs, artists, and cultural figures from across the AAPI community to share recipes that bridge generations and geographies. Each recipe is more than a meal. It's a reflection of identity, migration, and memory. It's a way to taste our collective story.

Founded in 2021 at the height of anti-Asian hate, TAAF was created to advance safety, belonging, and prosperity for Asian American and Pacific Islander communities. In just a few years, we've invested, innovated and convened, driving initiatives that protect our communities, amplify our stories, and ensure our history is honored. With more than \$40 million invested in transformative programs across the country, we are working every day to build a safer, more inclusive future for all.

This cookbook is an invitation to gather—to taste, to listen, and to celebrate the stories that shape who we are. Because when we come together around the table, we do more than share a meal. We pass on our heritage. We create belonging. And we build a foundation for generations to thrive.

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99 RANCH MARKET

@99RANCHMARKET

ASIAN CHARCUTERIE BOARD

99 Ranch's story

At 99 Ranch Market, our story began in 1984, when founder Roger Chen opened a small grocery store in Orange County, California with a simple but powerful dream—to bring the flavors of home to Asian families who had crossed oceans to build a new life in America. It was more than a market; it was a place of comfort, community, and connection—where culture was celebrated through food.

Forty years later, that same dream continues to live on in over 60 stores nationwide. 99 Ranch Market has become more than just a grocery destination—it's a gathering place where generations of Asian Americans can see themselves reflected on the shelves, and where anyone can discover the beauty of Asia through food.

This Asian Charcuterie Board is a reflection of that story—a symbol of how our cultures blend, evolve, and thrive together. It features snacks and treats from nations across Asia—all arranged in a modern, American-style charcuterie board. Created by our Marketing team members Emily and Tracy, the board represents what it means to be both Asian and American—rooted in heritage, yet open to creativity and connection.

For us, this dish captures the spirit of an Asian American Thanksgiving: coming together with friends and family, sharing familiar flavors alongside new traditions, and celebrating where we come from and where we are today. It's the perfect dish to bring to your table—a reminder that every bite tells a story of love, gratitude, and belonging.



1 PREPARE DECORATIVE ITEMS

Wooden Serving Board(s)

Small Bowls for Spreads and Nuts

Chopsticks and Small
Serving Tongs

2 ARRANGE A LARGE WOODEN BOARD OR PLATTER

Begin by spreading out snacks
by region.

Layer in complementary sweet and
savory pairings: nuts, crackers, mochi,
dried fruit, and cheese.

Add Fila Manila Ube spread in a small
bowl for dipping.

Garnish with grapes and decorative
mochi for color balance.

3 SERVE AND ENJOY—A VISUAL AND FLAVORFUL MAP OF ASIA, ALL FROM 99 RANCH MARKET

* *Note: Includes hand-prepared
sushi rolls, sashimi-grade salmon,
tuna, and white fish sourced fresh
daily from 99 Ranch Market's
in-store sushi counter.*

Ingredients

SNACKS & SAVORIES

Irvins Salted Egg Salmon Skin

HFH Spicy Hot Peanuts

Garuda Hot Coated Nuts

Chao Sua Thai Sticky Rice Chips (Tom Yum Flavor)

Tao Kae Noi Crispy Seaweed (Classic & Mala Flavors)

99 Ranch Crispy Broad Beans

Want Want Senbei Rice Crackers

Lee's Toasted Baguette (Butter & Cream Flavors)

99 Ranch Cracker Truffle Rye

99 Ranch Egg Roll Cookies (Sesame & Scallion Flavor)

Mizuho Chestnuts

SWEET

Glico Pocky (Chocolate, Strawberry, Cookies & Cream, Matcha,
Choco Banana)

Mochi (Mixed Flavors: Sesame, Matcha, Peanut, Red Bean)

Orion Custard Pies / Choco Pies

Fila Manila Ube Coconut Spread

Torto Black Sesame Spread

Philippine Dried Mango

Osay Hawthorn Rose Snacks

Lyfen Crispy Jujube

99 Ranch Signature Soft Cake

FRUITS & FRESH ITEMS

Shine Muscat Grapes

Strawberries

Mangos

Dragon Fruit

Gold Kiwi

COLD DELI & PROTEIN

Assorted Cold Meats from cold deli

Assorted Sashimi & Sushi from 99 Ranch Deli Section *

ANN AHMED

@CHEFANNAHMED

CHEF AND OWNER AT LAT14, KHALUNA, AND GAI NOI IN MINNEAPOLIS, MN

NAM KHAO

CRISPY LAO RICE SALAD / ນ້ຳເຂົ້າ

Ann's Story

To me, Nam Khao is the ultimate comfort food when I'm with my family. It's crispy and tangy, yes—but more than anything, it's a dish that brings us closer together. It's meant to be eaten with your hands, scooped into lettuce wraps and layered with fresh herbs, lime, and sour pork. That means everyone has to gather around the same platter—hands busy, laughter flowing, stories being told between bites.

Growing up, I'd get so excited when my mom and aunties made Nam Khao. It wasn't just about the dish itself—it was about that sense of joy and belonging that came with it. Hours would pass, and we'd lose track of how many wraps we made, or how many we'd eaten. What we could count on: full bellies, and even fuller hearts.

Today, I serve a version of Nam Khao at my restaurant, Lat14, and I'm proud to include this dish in my upcoming cookbook. It's evolved over time, just like my own identity as a Lao American. But the heart of it—the togetherness, the warmth, the flavors that feel like home—has never changed.

This holiday season, I'm honored to share this dish with the AAPI community as part of the A+A Cookbook. Nam Khao is more than a recipe. It's a reminder that food has the power to hold memories, tell stories, and make space for all the parts of who we are.



Ingredients

CRISPY RICE PATTIES

2 cups cooked jasmine rice (about 400 g)

1½ cups frozen grated coconut, *thawed*
(210 g)

1 tbsp red curry paste (20 g)

1 g (about 4 whole leaves) makrut lime
leaves, *very thinly julienned*

1 tsp sea salt (5 g)

1 tsp MSG (5 g)

2 whole eggs

NAM KHAO SALAD

Crumbled crispy rice patties (from above)

11 oz Nam sausage, *shredded or pulled into
small pieces* (315 g)

½ cup crushed roasted peanuts, or whole
if preferred (65 g)

4 cups green onions, *thinly sliced* (650 g)

1½ cups fresh cilantro, *chopped* (35 g)

2 tbsp fish sauce (30 g)

Juice of 2 whole limes (about 60 mL)

Serves 4 guests family style

1 MAKE CRISPY RICE PATTIES

In a large mixing bowl, gently combine all ingredients. Take care not to mash the rice—keep the grains whole for the best texture.

Form the mixture into flat patties, about 2 inches in diameter.

Deep-fry the patties at 325°F (160°C) until golden brown and crispy. Drain on paper towels and let cool slightly.

2 IN A LARGE BOWL, CRUMBLE THE FRIED RICE PATTIES INTO BITE-SIZED PIECES

3 ADD THE SHREDDED NAM SAUSAGE AND MIX GENTLY

4 STIR IN THE PEANUTS, GREEN ONIONS, CILANTRO, FISH SAUCE, AND LIME JUICE

5 TOSS EVERYTHING TOGETHER UNTIL WELL COMBINED & ADJUST SEASONING TO TASTE

Add fried Thai chillies on the side or crumble them directly into the salad for extra spice.

6 TO SERVE (AS WRAPS):

Serve the salad with a platter of fresh herbs and greens, including:

Lettuce leaves (baby gem or butter lettuce work well)

Purple shiso

Mint

Cilantro

ARSHIA MOORJANI

@ARSHIAMOORJANI

RAJMA CHAWAL

KIDNEY BEAN CURRY WITH RICE

Arshia's story

Rajma Chawal is pure comfort in a bowl. Growing up in an Indian household in the U.S., this was the dish that made our house *smell like home*—no matter where we lived. It's my mom's go-to for lazy Sundays, family gatherings, or whenever anyone needs a little extra love.



1 SOAK AND COOK THE BEANS

If using dried beans, soak them overnight and cook in a pressure cooker or Instant Pot until soft. If using canned, just rinse and set aside.

2 MAKE THE MASALA

Heat oil in a pot, add cumin seeds, and once they sizzle, toss in the onions. Cook until golden brown. Add the ginger-garlic paste and sauté for another minute.

3 ADD TOMATOES AND SPICES

Stir in the tomato puree, turmeric, chili, coriander, and salt. Let it all cook down until the oil separates from the masala—that's how you know it's ready.

4 SIMMER WITH BEANS

Add the cooked rajma and about a cup of water (more if you like it soupy). Let it simmer for 15–20 minutes so the flavors really come together.

5 FINISH AND SERVE

Sprinkle garam masala, garnish with cilantro, and serve hot over fluffy basmati rice.

* TIP:

Rajma tastes even better the next day—the flavors get deeper, cozier, and somehow more nostalgic.

Ingredients

1 cup dried kidney beans (or 2 cans cooked kidney beans)

1 tbsp oil or ghee

1 large onion, *finely chopped*

2 tomatoes, *pureed* (or 1 cup canned crushed tomatoes)

1 tbsp ginger-garlic paste

1 tsp cumin seeds

1 tsp turmeric powder

1 tsp red chili powder (adjust to taste)

1 tsp coriander powder

½ tsp garam masala

Salt to taste

Fresh cilantro, *for garnish*

Cooked basmati rice, *for serving*

Serves 4 guests family style

CHRISSELLE LIM

@CHRISSELLELIM

VEGETARIAN JAPCHAE

잡채

Chriselle's story

I'll be the first to admit... I don't cook often. But japchae is the one dish my mom taught me that's simple enough to make, and it's become a family favorite. It's the dish that shows up at every holiday, and especially during Thanksgiving, you'll always find a big platter of it right next to the turkey. Since my fiancé is vegetarian, it's something we can all enjoy together, and my kids absolutely love it. And the best part? The leftovers. The day after Thanksgiving, I mix the japchae with our leftover turkey and turn it into a quick stir-fry... it's our family's version of the ultimate comfort meal.



Ingredients

NOODLES

200g glass noodles (dangmyeon)

1 medium carrot, *julienned*

1 handful Spinach or bok choy

1 small onion, *thinly sliced*

1 bell pepper (any color), *thinly sliced*

4–5 mushrooms (shiitake or oyster), *sliced*

3 cloves garlic, *minced*

1 tbsp sesame oil, *for stir-frying*

Salt to taste

Sesame seeds, *for garnish*

SAUCE/MARINADE

3 tbsp soy sauce

2 tbsp sugar

1 tbsp sesame oil

2 tbsp cooking wine (mirin)

1 tsp grated ginger (or a few drops of ginger liquid)

1 PREPARE THE NOODLES

Soak glass noodles in room-temperature water for 30 minutes until softened. Drain well.

2 COOK EACH VEGETABLE SEPARATELY

In a large pan, heat a little sesame oil and stir-fry each vegetable (carrots, onions, bell peppers, mushrooms, and greens) one at a time.

Season lightly with salt and a touch of minced garlic while stir-frying.

Set aside in a large mixing bowl.

3 MAKE THE SAUCE

In a small bowl, mix together soy sauce, sugar, sesame oil, mirin, and ginger until well combined.

4 COOK THE NOODLES

In the same pan, add the soaked noodles and half of the sauce. Stir-fry over medium heat until noodles become glossy and absorb most of the sauce.

5 COMBINE EVERYTHING

Add the cooked vegetables back into the pan. Pour in the remaining sauce and toss everything gently until evenly mixed.

6 FINISH & SERVE

Sprinkle with toasted sesame seeds, adjust seasoning if needed, and serve warm or at room temperature.

CHRISTINE HA

@THEBLINDCOOK

CHEF AND OWNER OF THE BLIND GOAT AND STUFFED BELLY IN HOUSTON, TEXAS

CHẢ GIÒ

VIETNAMESE EGG ROLLS

Christine's story

Thanksgiving is my absolute favorite American holiday: no stressing about gifts—just the crisp autumn air, college football, and the bounty that is the Thanksgiving spread.

While my Thanksgiving table is typically an American Southern affair with Cajun fried turkey and broccoli rice casserole, there is often a little something lurking on the edge that leans Asian—my in-laws are Korean, so for most of my adult years, the Asian dish tends to be kim bap, japchae, or gochujang fried chicken. But growing up, my family's Thanksgiving table would be covered in Vietnamese food—pickled mustard greens, fried rice, a ramekin of fish sauce for dipping the turkey, and—if I'm lucky—chả giò, or Vietnamese eggrolls.

Chả giò, like Thanksgiving, are one of my favorite things in life, and nobody made them better than my mother. For many Vietnamese families living in America, this crispy finger food is a delicious and essential addition to the Asian + American Thanksgiving holiday table, offering a mash-up of cultures and flavors right next to the turkey and stuffing.

Because prepping and cooking them were an entire day's affair, eggrolls were a rare treat during my childhood. They were reserved for special occasions, like family gatherings, Lunar New Year celebrations, and Thanksgiving. Because they are thought to resemble gold bullion in color and shape, the Vietnamese believe eating chả giò during festive times would usher in wealth and good fortune.

Sharing this tradition of cooking and eating lucky eggrolls with your friends and family, especially on a day dedicated to gratitude, makes the effort truly worthwhile. This recipe has been requested by many friends, and now here it is for your own culinary enjoyment—perfect for your next family gathering or holiday feast.



1 MAKE FILLING

Mix together onion, carrot, scallion, garlic, mushrooms, noodles, shrimp, pork, fish sauce, and egg. Season with pepper to taste. Cover and refrigerate for at least one hour or up to overnight.

2 FORM ROLLS

Place 1 sheet of spring roll wrapper with a corner pointing away. Spoon 2–3 tbsp of filling on the lower $\frac{3}{4}$ of the wrapper. Fold the bottom corner over the filling and push the filling to form a log. Fold in the right and left corners, brush the top corner with a cornstarch slurry, and roll up to seal. Repeat until all filling and skins are done.

3 FRY ROLLS

Heat oil in a heavy-bottomed pot to 350°F. Fry until golden and crisp; drain on wire racks lined with paper towels.

4 SERVE

If desired, serve with lettuce leaves for wrapping and fish sauce vinaigrette for dipping. I personally prefer to eat mine straight from the cooling rack, simple and plain.

Ingredients

$\frac{1}{2}$ onion, peeled and finely chopped

1 carrot, peeled and finely chopped

1 stalk scallion, finely chopped

2 cloves garlic, minced

2 oz wood ear mushrooms, reconstituted in hot water as needed and finely chopped

2 oz mung bean noodles; cooked al dente, drained, and finely chopped

$\frac{1}{4}$ lb shrimp; peeled, deveined, and minced

$\frac{1}{2}$ lb ground pork

2 tbsp fish sauce or more to taste

1 egg

50 sheets spring roll wrappers or rice paper

oil, for frying

Makes 50 rolls

FRANKIE GAW

@LITTLEFATBOYFRANKIE

POPO'S ROAST CHICKEN

Frankie's Story

When I was growing up, my family never used the oven. The oven mostly served as a glorified pot holder, its real function a complete mystery to me and my grandma. It wasn't until we watched Ina Garten pull a golden-brown roast chicken out of her pot holder that we understood an oven's true purpose. Watching Ina's Food Network show *Barefoot Contessa* was our ritual. Her otherworldly cooking in the fairy-tale setting of the Hamptons was a fantasy my grandma and I could bond over. This recipe invokes another fantasy—a world where Ina Garten and my grandma get to cook together. A whole roasted chicken stuffed with aromatics absorbs my grandma's flavors of chili crisp, scallion, and ginger through a rich glaze poured over its crisp skin.



1 BRINE THE CHICKEN

Very generously sprinkle kosher salt (about 1–2 teaspoons per pound) on the whole chicken from front to back and inside the cavity. Let it rest at room temperature for 30 minutes. While the chicken rests, place 10 of the scallions, 2 tablespoons salt, ground ginger, sugar, rice vinegar, and water in a blender and blend until smooth. Once the chicken is ready, place it in a gallon-size zip-top bag. Pour the blended scallion brine into the bag and seal. Refrigerate for 24 hours, flipping it around the halfway mark so the chicken brines evenly.

2 STUFF THE CHICKEN

The next day, preheat the oven to 425°F. Line a baking sheet with aluminum foil. Remove the chicken from the plastic bag and gently wipe off the excess brine. Tuck the garlic, fresh ginger, and remaining 4 scallions into the cavity. Place the chicken on the prepared baking sheet, breast side up. Tie the legs together with kitchen string and tuck the wing tips under the body of the chicken. Melt the 2 tablespoons butter and brush an even layer all over the chicken. Roast at 425°F for 30 minutes. Reduce the heat to 400°F and roast for another 35 to 40 minutes, until the internal temperature reaches 165°F or the juices run clear.

3 MAKE THE SAUCE

While the chicken roasts, in a small pot over medium heat, melt the 4 tablespoons butter. Add the vinegar, honey, soy sauce, chili crisp, and rosemary, and stir until incorporated and smooth. Bring to a simmer, then pour into a container and set aside.

4 CARVE AND SERVE THE CHICKEN

When the chicken is done, remove it from the oven, cover it with foil, and let rest for 15 to 20 minutes. Uncover and carve into breasts (slice breasts into 4 or 5 pieces for easier sharing), thighs, drumsticks, and wings, and place onto a platter. Pour the sauce over the chicken and top with scallions and cilantro to serve.

Ingredients CHICKEN

2 tbsp kosher salt, *plus more for sprinkling*

1, 4–5 pound chicken

14 scallions, *with ends trimmed*

1 tbsp ground ginger

1 tbsp granulated sugar

4 tsp rice vinegar or lemon juice

2 cups water

1 garlic head, *halved*

1 thumb-sized slice ginger

2 tbsp unsalted butter

SAUCE

4 tbsp unsalted butter

2 tbsp apple cider vinegar

¼ cup plus 1 tbsp honey

3 tbsp soy sauce

1 tbsp chili crisp

1 ½ tsp chopped fresh rosemary (*from 1 sprig*)

TOPPINGS

Chopped scallions

Chopped cilantro

IAN RIVERO

@IANKEWKS

HALO HALO

Ian's story

I was born in the Philippines and left the country at the age of three. My parents started a new life out West, and amidst all the shocks of adjusting to a new environment, I found comfort in eating traditional food. There was a Filipino shop just down a busy street where we lived, and every Sunday my mom and I would visit to have our weekend brunches there. Halo-halo was one of my favorites to order: icy, refreshing, and perfectly sweet to beat the Toronto heat. I'd often have to explain to friends (who aren't too familiar with Filipino cuisine) that you have to mix it first before eating so you get a bit of everything (the name quite literally translates to "mix-mix"!). In many ways, this dessert felt symbolic of my own identity; a blend of cultures, memories, and influences that, when mixed together, created something whole, colorful, and uniquely mine.



1 LAYER INGREDIENTS

In a tall glass or large bowl, spread the ube halaya along the sides of the glass. Add in all the ingredients for the mix-ins to the bottom.

2 ADD ICE AND EVAPORATED MILK

Fill the glass or bowl with the shaved ice. Pour in the evaporated milk.

3 ADD TOPPINGS

Top with the ice cream, Rice Krispies/Corn Flakes, flan slice, and chocolate wafer sticks.

4 SERVE

Serve immediately. Be sure to stir and mix everything together prior to eating.

Ingredients

BASE

1 tbsp ube halaya

1 cup packed, *freshly shaved ice* (or *finely crushed ice*)

¼ cup evaporated milk (or fresh milk)

MIX-INS

1 tbsp sweetened mung beans

1 tbsp sweetened jackfruit strips

1 tbsp sweetened saba banana

1 tbsp kaong (sugar palm fruit)

1 tbsp macapuno (coconut sport)

1 tbsp nata de coco (coconut gel)

TOPPINGS

1 scoop ice cream (can use ube, cheese/keso, or vanilla)

1 tbsp Rice Krispies or Corn Flakes

1 slice leche flan (homemade or store-bought)

2 chocolate wafer sticks

* *Note: Most of these ingredients can be found in a Filipino grocery or some Asian supermarkets!*

JAMES PARK

@JAMESYWORLD

BRUSSELS SPROUTS AND CUCUMBER KIMCHI

James' story

Thanksgiving is a special time for me. It's when I get to go home, a place I never imagined I'd have in America when I first moved here by myself as an international student at 13. Thankfully, I met a wonderful American family in Huntsville, Alabama, who unofficially adopted me and became my family. To be honest, it's not a place I'd choose to visit on my own, but it's where my memories live and where my family is, and that's what "home" means to me.

Because Thanksgiving is usually the only time I visit Alabama, my American family and I always make sure to create an unforgettable feast that fills both our souls and our bellies. Being Southern, they keep things classic. A perfectly brined roast turkey that my American mom preps in a big cooler, classic casseroles like oyster (a New Orleans favorite!) and sweet potato, and her famous cornbread and gravy. Everything is so rich and comforting that we always crave something spicy and fresh to balance it all.

Ever since I became part of the family, I've been introducing them to Korean flavors. Before I joined the picture, they probably didn't even know what kimchi was. Now, they have gochujang, kimchi, and even different kinds of Korean instant noodles stocked in their pantry, which makes me so happy. While traditional kimchi is always welcome on our Thanksgiving table, I often make this kimchi-like salad with Brussels sprouts and cucumber. It brings the essence of kimchi with the familiarity of ingredients they already love.

In a way, this dish represents us. A little spicy, untraditional, but fantastic. And I can't wait to make it again this year as I make my yearly return to my American home.



1 MAKE THE SAUCE

In a small bowl, combine the grated garlic, gochugaru, fish sauce, sugar, soy sauce, sesame oil, maple syrup, rice vinegar, and scallions. Mix until a thick paste forms.

2 COMBINE BRUSSEL SPROUTS, CUCUMBER & SAUCE

In a large bowl, add the shaved Brussels sprouts and sliced cucumbers. Pour the sauce over the vegetables and toss, preferably with gloved hands, until evenly coated.

3 GARNISH & ENJOY

Garnish with toasted sesame seeds. This kimchi is best enjoyed immediately but can be stored in the refrigerator for up to 3 days.

Ingredients

3 garlic cloves, *finely grated*

3 tbsp coarsely ground gochugaru (Korean red pepper flakes)

2 tbsp fish sauce

1 tbsp granulated sugar

1 tbsp soy sauce

1 tbsp toasted sesame oil

1 tsp maple syrup

1 tsp rice vinegar

2 medium scallions, *chopped*

½ pound Brussels sprouts, *thinly shaved (preferably with a mandoline)*

3 Persian cucumbers, *thinly sliced (preferably with a mandoline)*

Toasted sesame seeds, *for garnish*

Serves 3 to 4

JANE AND ED KIM

@THEKOREANMAMA

GALBI-JJIM

BRAISED SHORT RIB / 갈비찜



Jane + Ed's story

Galbi Jjim is a very popular Korean dish and often eaten during holidays like Lunar New Year or Chuseok (Korean Thanksgiving). It was also a staple in our household growing up for special occasions for when we would have guests over. You just knew you were about to have a glorious spread of Korean food when that unmistakable aroma of the braised beef wafted throughout the house.

1 PREP THE MEAT

Using a sharp knife, trim off any excess fat from the short ribs. If the short ribs are thick, cut a slit in the middle of the meat. Rinse the ribs and let sit in cold water for about 30 minutes to draw out excess blood. Drain. TKM tip: You can add 1-2 tablespoons sugar to the water to expedite blood/myoglobin.

2 BLANCH THE MEAT

Bring a large pot of water to a boil over high heat. Blanch the short ribs in the boiling water for 5 minutes. Drain in a colander and rinse with cold water to stop the cooking process. Set aside.

3 MAKE THE SAUCE

In a blender, add the water, pineapple juice, onion, apple, garlic, and ginger. Blend on high for about 3 minutes, or until well combined.

Strain half of the mixture into a large bowl; store the remaining mixture for another time. Add the soy sauce, mirin, brown sugar, sesame oil, and dashida to the bowl and whisk until incorporated.

4 COMBINE & COOK

In a Dutch oven over medium-high heat, add the short ribs and sauce. Bring to a boil, reduce heat, and simmer for about 1 hour 30 minutes, or until short ribs are tender but not falling off the bone.

Add the radish and carrot to the short ribs in the pot and cook for about 30 minutes, or until vegetables are tender.

Remove the pot from heat. Add the green onions and chestnuts; stir until incorporated.

5 SERVE & ENJOY!

Serve hot with a side of rice.

Ingredients

3 lb bone-in beef short rib

SAUCE

1 cup water

1 6-ounce pineapple juice

½ medium white onion

½ red apple

5 garlic cloves

4 tbsp minced fresh ginger

1 cup soy sauce

3 tbsp mirin

1 tbsp brown sugar

1 tbsp sesame oil

½ tbsp dashida powder, (Korean beef stock)

VEGETABLES

1 medium Korean radish, cut into

1-2 inch pieces

1 large carrot, peeled and cut into

1-2 inch pieces

3 green onions, cut into 2-3 inch pieces, plus more for garnish

½ cup peeled chestnuts, (optional)

Korean red chili pepper, thinly sliced, for garnish

4 servings

JASMINE PAK

@JASMINEPAK

PUMPKIN SPICE BOBA MILK TEA

Jasmine's story

Some people need their coffee fix, I need my boba fix!

As someone who's half Taiwanese and half Korean, I love finding little ways to infuse my roots into American traditions. So when cozy season hits and pumpkin spice takes over, I swap out my usual boba milk tea for a homemade pumpkin spice boba milk tea. It's my perfect fall comfort drink with both a Taiwanese and American touch. It's something I can sip on while curled up under a soft blanket, watching my favorite show. You'll find it super easy to make, and I've even brewed big batches for our Thanksgiving potluck so my friends can get a little taste of my culture too!



Ingredients

1.5 cup water

3 black tea bags

1 cup milk

2 tbsp pumpkin puree

¼ tsp pumpkin spice

¼ tsp vanilla

Sweetener of your choice to taste

1 MAKE BOBA

Make your boba according to package instructions.
Optional: bathe in honey and set aside.

2 STEEP TEA

Bring water to a boil and then steep black tea bags in boiled water for 5 minutes.

3 PREPARE THE MILK

In another bowl, combine milk, pumpkin puree, pumpkin spice, and vanilla extract. Whisk it until well combined and microwave for one minute.

4 ASSEMBLE YOUR DRINK

In a large glass, add honey boba, optional sweetener, ice, tea and top with the pumpkin milk mixture. Stir until well combined and enjoy!

JEFF AND JORDAN KIM

@THECRUNCHBROS

DAK BULGOGI

닭불고기



The Crunch Bros' story

This dish is one of our go-to's and a family favorite to make together. It's a quick and easy meal that comes together in no time. My kids love anything with tteok (Korean rice cakes), so we always toss some in for that extra chewy texture.

What I love most is being in the kitchen with Jordan and sharing with him some of the flavors and foods I grew up with. It's a simple way to keep our culture and traditions alive. Meals are always better shared, and this one always hits the spot.



1 MAKE THE MARINADE

In a mixing bowl, combine all of the sauce ingredients and stir until well mixed.

2 MARINATE THE CHICKEN

Add the sliced or chopped chicken to the marinade. Stir to coat evenly. Cover and refrigerate for at least 30 minutes or up to overnight.

3 COOK THE CHICKEN

Heat a large pan over high heat and add a drizzle of neutral oil. Add the marinated chicken, onions, and green onions and cook, stirring occasionally until the chicken is browned and cooked through (internal temperature should reach 165°F / 74°C).

4 PREPARE THE TTEOK

While the chicken cooks, rinse the tteok and soak it in water for 5 minutes. Drain well.

5 COMBINE

Add the soaked tteok to the pan and stir-fry for 2–3 minutes, or until the tteok becomes soft and heated through.

* TIP:

You can level this up by grilling the chicken on the BBQ first. The char adds amazing flavor and texture.

Ingredients

1 lb chicken

400g tteok (rice cakes)

1 onion

3–4 stalks green onion

SAUCE

3 tbsp soy sauce

1 tbsp brown sugar

½ apple, *grated*

1 tbsp honey

3 garlic cloves, *minced*

1 tbsp sesame oil

1 tbsp sesame seeds

1 tsp MSG

Black pepper to taste

JET TILA

@JETTILA

CAST IRON ROASTED BRUSSEL SPROUTS



1 PREP WORK

Pre-heat the oven to 400°F (200°C). Trim the bottom of each Brussels sprout, then slice each in half from top to bottom. Heat the olive oil (or bacon drippings, if using) in cast-iron pan over medium-high heat until it shimmers, 425°F (220°C); put sprouts cut side down in one layer in pan. Put in garlic, sprinkle with salt and pepper, and add the thyme sprigs.

2 COOK

Cook, undisturbed, until sprouts begin to turn golden brown on the bottom, add the precooked bacon pieces, and transfer the whole cast iron pan into the oven. Continue to roast, shaking pan every 5 minutes, until sprouts are quite brown and tender, about 15 to 18 minutes. Pierce the stemmy core of a few sprouts with the tip of a paring knife to check for tenderness.

3 SEASON & SERVE

Add the balsamic vinegar and lemon juice, and stir to coat. Remove the thyme sprigs. Taste, and adjust with more salt and pepper if necessary. Serve hot or warm.

* TIPS:

Cast Iron is the best for deep browning and finishing in oven.

You can start with oven baked bacon and/or bacon drippings from the pro-bacon recipe.

Ingredients

1 pound (475 g) brussels sprouts

4 tbsp (60 ml) extra virgin olive oil, (or bacon drippings) to coat bottom of pan

3-4 cloves garlic, *peeled and smashed*

¼ tsp (3 g) Kosher or flaked sea salt

¼ tsp (1 g) black pepper, *freshly ground*

2 thyme sprigs

2 slices thick cut bacon, *cut to bite size pieces*

DRESSING

2 tbsp (30 ml) balsamic vinegar

1 tbsp (15 ml) lemon juice, *fresh squeezed*

JOANNA CHUNG

@CHUNGEGATS

MACAU STYLE PORTUGUESE EGG TARTS

Joanna's story

Portuguese egg tarts have always been one of my favorite desserts growing up in Hong Kong. I always thought of them as a dessert from Hong Kong despite its name, all that mattered to me is that they tasted like home!

As a third culture kid, growing up between Hong Kong and New York, with roots in Brazil, my identity was always one thing that I felt like I couldn't grasp and sometimes it felt like I didn't actually belong anywhere. But understanding the history and the culture behind the foods that raised me, helped open up my worldview in how traditions evolve, just like us.

From pastel de natas in Portugal, to becoming a staple dessert in Macau and Hong Kong after Portuguese colonization, to today, my Thanksgiving table in New York. Being an Asian American doesn't lie in choosing one identity or home over the other, but rather embracing them all together.



Ingredients

½ cup sugar

¾ cup hot water

2 eggs

½ cup evaporated milk

¼ tsp vanilla extract

8–9 frozen puff pastry egg tart shells

1 PREHEAT THE OVEN TO 400°F

2 MAKE THE CUSTARD

In a small bowl or measuring cup, whisk together the hot water and sugar until the sugar is completely dissolved.

In a medium bowl, whisk the eggs until the mixture is slightly foamy and well combined.

Add the evaporated milk and the sugar water, then whisk until smooth.

Add the vanilla extract and whisk again until fully combined.

Strain the custard 1–2 times to remove any air bubbles or egg solids.

3 ASSEMBLE TARTS

Lay out the frozen puff pastry tart shells evenly on a baking sheet.

Pour the custard into a measuring cup, then fill each tart shell with the custard mixture until about 80% full.

4 BAKE

Bake for 25–30 minutes at 400°F or until the crust is golden brown and the custard is set with a slight caramelization on top.

For the last few minutes of baking, crack the oven door slightly open and leave it ajar to help prevent the custard from deflating too much as it cools.

JOANNE LEE MOLINARO

@THEKOREANVEGAN

KIMCHI MAC 'N' CHEESE

Joanne's story

When I asked my brother why he wouldn't consider going vegan, his answer was simple: "The only thing Liam [his then three-year-old son] will eat is mac 'n' cheese. Literally." I am not a parent of a toddler. While it's easy for me to sit on my pedestal and think, "Well, you should teach him to like something other than mac 'n' cheese!" or "That doesn't mean you all have to eat mac 'n' cheese!" I decided the simplest solution was to introduce my brother to one of my favorite recipes of all time, my vegan Kimchi Mac 'n' Cheese. I've made this recipe so many times I have it memorized. Liam is still a little too young to appreciate the kimchi part of this recipe, but my brother is not! And neither are you!



Excerpted from *The Korean Vegan: Homemade: Recipes and Stories from My Kitchen*,
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1 MAKE KIMCHI QUESO

In a small pot, heat the vegetable oil over medium-high heat until shimmering, about 1 minute. Add the potatoes, onion, garlic, scallion whites, kimchi, gochugaru, turmeric, garlic powder, onion powder, cumin, and cashews and cook until the veggies begin to brown, about 3 minutes.

Add the gochujang and stir until all the vegetables are evenly coated.

Add the soy sauce to deglaze the pot and stir.

Add 1 cup of water to the pot and bring to a boil. Cover, reduce the heat to low, and simmer the vegetables until the potatoes are fork-tender, about 15 minutes.

Carefully pour the vegetable mixture into a high-powered blender. Add the nutritional yeast, kimchi liquid, plant-based milk, lemon juice, and maple syrup. Blend on high until smooth, about 1 minute. Allow to cool for 20 minutes, then pour into an airtight container and store in the refrigerator for up to 1 week. You can reheat the queso in the microwave for about 1 minute before serving or using as an ingredient.

2 MAKE MAC 'N' CHEESE

Bring a large pot of water to a boil. Cook the pasta according to the package instructions, reserving 1 cup of the pasta water.

About 1 minute before the pasta is finished cooking, drain and return the noodles to the cooking pot. Add the butter to the pasta. Sift the flour over the cooked pasta (I just run it through a fine-mesh sieve right over the top) and stir until the butter is melted and the flour is well incorporated.

Add the cheese sauce and half of the reserved pasta water and stir the mixture vigorously. Continue to add more pasta water, as necessary, until it seems a little soupy (it will firm up before you serve). Add the kimchi and stir until it is evenly distributed throughout the pasta. Serve warm and store any leftovers in the refrigerator for up to 3 days. Reheat over medium heat, stirring in a little plant-based milk.

Ingredients

MAC 'N' CHEESE

1 lb elbow macaroni (can substitute gluten-free macaroni)

2 tbsp vegan butter

¼ cup all-purpose flour (can substitute cornstarch)

4 cups Kimchi Queso (ingredients below)

2 cups chopped cabbage kimchi

KIMCHI QUESO

2 tbsp vegetable oil

10 oz russet potato, *thinly sliced*

½ cup *chopped* onion

4 medium cloves garlic

2 scallion, *white part only*

½ cup cabbage kimchi

2 tbsp gochugaru

½ tsp ground turmeric

2 tbsp garlic powder

2 tbsp onion powder

3 tsp ground cumin

2 cup cashews

2 tbsp gochujang

2 tbsp soy sauce

½ cup nutritional yeast

4 tbsp kimchi liquid

2 cup unsweetened plant-based milk

4 tsp fresh lemon juice

2 tsp maple syrup

Serves 8 people

LAUREN & JUSTIN CHAN

@LCCHAN

GRANDMA'S STICKY RICE

Lauren & Justin's Story

When our late grandmother Lai Yung Chan passed on, so too did her secrets. Not the sinister, earth-shattering kind—the kind that Chinese matriarchs tend to take with them. Specific directions to the ancestral village; their rapture of relief at your early success; a private wish to love you exuberantly, like the Canadian *mee-maw* next door, snuffed out by cultural anxiety. The secret we'll talk about today: her recipes.

Sure, we could have walked into most any Chinese restaurant and ate Cantonese chow mein that reminded us of her and our grandfather's restaurants, Shanghai and Nanking. But what we would never find at those establishments was an off-menu specialty: her for-family-only, no-bells-and-whistles sticky rice.

In Grandma's wake, an unwillingness to continue matching her protective avoidance was born. My brother—while mourning and hungry—directed his grief toward the kitchen. For months, he attempted to recreate the dish perfectly. Once, the rice wasn't soaked enough and came out al dente. Another time, the ingredients sat in the rice cooker and turned to mush. Surprise and delight pricked him upon realizing she may have used a smidgen of butter.

Eventually, he perfected the recipe so that each bite resuscitated a memory. The weekday afternoons we spent running through the beanstalks in her yard as primary schoolers. The song she would sing as she carried our dinner down the hallway each evening (*ding, d' ding, ding, ding, d' ding*). Thursday evening meals at her house while we were in high school. The lasting smell of her kitchen on our clothes as we returned home. The prideful glint in her eyes as she unbagged the rice at holiday gatherings. The subtle frown in my direction as I swore-off carbs, per *Cosmopolitan*.

While reflecting, my grief spat up the love I felt I never had the opportunity to give—and the regret that calcified as I let our time together taper, reckoning with my own othering. Each time I eat Grandma's sticky rice now, I tell her all of *my* secrets. I should have trumped her modesty with joy. I've learned to choose our rich difference over assimilation. I accept myself radically to honor her legacy. And I say: thank you, I love you, I wish I had been a hungrier granddaughter. I'm eating now.



LAUREN TRAN

@BANHBYLAUREN

XÔI MAU

SWEET STICKY RICE

Lauren's story

Thanksgiving in my family was very Vietnamese-American. I grew up in the suburbs of Seattle and my parents wanted my sisters and I to feel included in the community so we would have turkey and gravy, stuffing, cranberry sauce, pumpkin pie, etc. on our Thanksgiving table. But they also wanted us to enjoy the Vietnamese food that made them feel comfortable and thankful for, so the spread would also include Vietnamese dishes like jellyfish salad, egg rolls, sauteed green beans and garlic, and sweet sticky rice. I feel so lucky that my family had both traditional American Thanksgiving food as well as the homemade Vietnamese dishes that my parents and extended family cooked on our table—I looked forward to it every year!

Xôi mau (sweet sticky rice aka glutinous sweet rice that is colored) is something that can be eaten all year round, but it always has special significance for holidays. Helping my mom make it for Thanksgiving, Christmas and Lunar New Year became one of our holiday traditions and it's one of the ways we spent quality time together and bonded. I love how it can be eaten with meat (it's like the sweet and salty combination), or you can sprinkle sugar or muối vừng (a sweet and salty peanut and sesame topping) on top. It's so simple yet so good and comforting to me.



Ingredients

300 g glutinous sweet rice, *soaked overnight*

2.5 g salt

5 drops red food color

50 g sugar

9 g canola oil

30 g coconut milk

1 COOK STICKY RICE

Rinse soaked rice until water runs clear. Add in the salt and red food coloring and mix well.

Place in rice net and steam over medium heat ~40 minutes. After 20 minutes, toss the rice with chopsticks. After another 20 minutes (total 40 minutes), take out the net and pour the rice into a mixing bowl.

Mix sugar, oil, and coconut milk in a new bowl. Add to the rice evenly and toss, breaking up rice clumps with fingers.

Return rice to the net and steam for an additional 20 minutes.

2 FINISH IT UP

Once finished, take out the net and return the rice back to the mixing bowl. Once again, break up clumps. Cover with a towel to prevent it from drying out.

If pressing the rice into a mold, press when the rice is hot—the imprint will come out better/clearer.

LIZA KOSHY

@LIZAKOSHY

COCONUT CHICKPEA CURRY

Liza's story

This one-pot curry is a love letter to my multicultural heritage. It's a warm, comforting dish that's been blended together in my Germanic grandmother's pot, highlights my Indian father's flavors and is served with tortilla chips as my hometown-of-Texas twist. It's vegan, protein-packed and a celebrated soul food with similar iterations made by many cultures: Indian, Pakistani, Nigerian and more. I hail from the most diverse city in the nation: Houston, which has a food scene that's well-loved for its fusion. From Vietnamese-Cajun to Japanese-Mexican, I was raised to embrace the harmonic balance of several cultures on a single plate in such a melting-pot of a place. Food unites us all at one table to share space, break bread and transcend ourselves through flavorful storytelling.



1 COOK ONIONS & TOMATOES

In a deep pan over medium-high heat, add the coconut oil.

Add in the onions and tomatoes. Season with salt and pepper, then stir to combine. Lower heat to medium and cook for about 10 minutes, until tomatoes break down and onions soften.

2 ADD CHICKPEAS & SPICES

Add the chickpeas, garlic, garam masala, curry powder, and cumin. Stir to combine.

3 ADD COCONUT MILK

Pour in the coconut milk and stir again. If using, add coconut flour to slightly thicken the curry. Bring to a boil, then reduce heat and simmer for 10–12 minutes.

4 SERVE & ENJOY

Taste and adjust seasoning as needed. Remove from heat and squeeze lime juice over the top. Stir, let cool slightly, and serve warm.

Ingredients

2 tbsp coconut oil

1 medium red or yellow onion, *diced*

14 oz (400g) fresh or canned *diced* tomatoes

Sea salt and ground black pepper to taste

16 oz (454g) canned chickpeas, *drained and rinsed*

3 garlic cloves, *minced*

1½ tbsp garam masala

1 tsp curry powder

¼ tsp cumin

13.5 oz (383g) canned coconut milk

2 tsp coconut flour (optional, for thickening)

Juice of 1 small lime

Salt and pepper to taste

MILAN MATHEW

@MILAN.MATHEW

MILAN'S CHICKEN PUFFS

FT. GREEN CHUTNEY

Milan's Story

Chicken puffs, a classic Indian snack, have become my signature dish for Christmas, Thanksgiving, and every party I host. The flaky, golden pastry brings the festive feel of American holidays, while the spiced chicken filling and chutney carries the warmth and flavors of my Malayali, South Asian roots. Growing up in America, I didn't always see my culture reflected in the holiday traditions around me. Over time, I've learned to celebrate both sides of who I am, and food has become my favorite way to do that. Making them is my way of sharing a piece of my heritage with friends and family, and seeing everyone enjoy and in fact demand them brings me so much joy. They're not a traditional holiday dish, but to me, they perfectly celebrate my culture while still feeling like part of the holiday table, a delicious reminder that traditions can be personal, shared, and joyfully blended.



1 MAKE THE CHICKEN PUFFS

Preheat the oven to 400°F. Line a baking tray with parchment paper

Heat vegetable oil in a pan over medium-high heat. Add 1 chopped green chili and half chopped red onion, sauté for 1 minute. Add 1 teaspoon of salt and 1 tablespoon of grated ginger and cook for 6 minutes. Stir in 1 tablespoon of minced garlic, cook for another minute. Add 1 and a quarter cup of minced chicken, breaking it apart as it cooks for 5 minutes until no longer pink. Add 2 teaspoons of coriander powder and 1 teaspoon roasted cumin powder, stirring for 10 minutes. Mix in 1 tablespoon of garam masala, chopped spring onions, ¼ cup finely chopped mint leaves, and ¼ bunch cilantro, chopped. Stir and cook for 1-2 more minutes, then remove from heat. Let the mixture cool completely before filling the pastry.

Place thawed puff pastry sheets on a flat surface. Cut each sheet into 9 squares. Place tablespoons of chicken filling to the middle of each square. Cover each square with another pastry square and press the edges with a fork to seal (should look like a ravioli). Transfer pastries to the baking tray with the parchment paper. Leave a little space between each pastry. Beat 1 egg and brush the tops of the puffs for a golden sheen. Bake for 25 minutes, or until golden brown and puffed

2 MAKE GREEN CHUTNEY

Add all ingredients to a blender or small chopper. Blend into a smooth, fine paste. Chill until ready to serve.

Ingredients

CHICKEN FILLING

2 tbsp vegetable oil

1 green chili, *chopped*

½ red onion, *finely chopped*

1 tsp salt

1 tbsp *grated* ginger

1 tbsp *minced* garlic

1¼ lbs (about 570g) *minced* chicken

2 tsp coriander powder

1 tsp roasted cumin powder

1 tbsp garam masala

1 bunch spring onions, *chopped*

¼ cup *finely chopped* mint leaves

¼ bunch cilantro, *chopped*

PASTRY

1 package Pepperidge Farm Puff Pastry Sheets, *thawed*

1 egg, *beaten*

GREEN CHUTNEY

1 cup fresh coriander leaves

½ cup fresh mint leaves

3-4 green chilies

4-5 garlic cloves

1-inch piece of ginger, *grated*

1 tsp salt

2 tsp coriander powder

1 tsp garam masala

1 tsp cumin powder

½ tsp sugar

2 tbsp yogurt

1-2 ice cubes

Juice of ½ lemon

CHIKOO MILKSHAKE

The Jikaria Sister's Story

“Chikoo” has always meant home to us.

Our parents came to the U.S. from Gujarat in the 1980s, carrying just a few suitcases, some family recipes, and a dream for a better life. They eventually settled in Brooklyn, where they built a home that balanced two worlds: the fast pace and noise of New York City, and the warmth, flavor, and traditions of India.

They worked hard to keep us connected to our roots. Our house always smelled like cardamom and cumin, and our kitchen was where culture lived most vividly. One of the simplest but most special things they made for us was chikoo milkshakes.

If you know, you know—the sweet, caramel-like fruit, blended with cold milk, sometimes a sprinkle of cardamom. To us, it wasn't just a drink. It was our culture in a cup. Our parents would make them on Sunday mornings, or pack them up for school show-and-tell days, potlucks, and culture nights. While other kids brought pieces of their cultures, we'd walk in with chikoo milkshake, empowered to share a part of our world with our friends. Those milkshakes became our symbol of home. They reminded us that even though we were growing up far from where our parents started, we carried our culture in small, everyday rituals through food, stories, and love.

Years later, when we adopted our first dog, a tiny brown mini poodle, she reminded us of those same chikoo milkshakes from childhood: sweet, familiar, and so full of love. It only felt right to name her Chikoo.

Now, every time we call her name, it brings us back to that kitchen in Brooklyn. Chikoo isn't just a name for us. It's a reminder of where we come from, what we carry, and how love always finds a way to blend cultures together.



1 PEEL & PREP

Peel the chikoos and remove all seeds.

2 BLEND

In a blender, add chikoo pieces, milk, sugar/honey, and any optional add-ins (ice, cardamom, ice cream).

3 BLEND UNTIL SMOOTH

The mixture should be thick and creamy.

4 TASTE & ADJUST

Add more milk if too thick, or more sugar if needed.

5 SERVE IMMEDIATELY

Pour into glasses and enjoy chilled.

Ingredients

3-4 ripe chikoos (sapodillas), *peeled and deseeded **

1½ cups cold milk (dairy or almond/oat milk if preferred)

1-2 tsp sugar or honey (optional: only if chikoos aren't very sweet)

2-3 ice cubes (optional: for thickness and chill)

¼ tsp cardamom powder or a pinch of cinnamon (optional: flavor boost)

1 scoop vanilla ice cream or a spoon of cream (optional: for extra richness)

Serves 2 people

** Note: also can use frozen chikoo chunks*

PETER DUONG

@PETEPDUONG

AUTHENTIC LORT CHA

CAMBODIAN STIR-FRIED
SHORT NOODLES

Peter's Story A Bowl that Keeps Our Roots Alive

Every holiday, the sound of my grandma's pan meant it was time to gather. Before the laughter, before the gifts there was always that familiar sizzle of oil, garlic, and noodles hitting the pan. Lort cha wasn't fancy; it was fast, warm, and full of soul.

For her, this dish wasn't just something quick to make, it was a reminder. A way to keep Southeast Asian culture alive in a new world that sometimes felt far from home. The noodles symbolized connection short, sturdy, intertwined just like family.

She used to say, "Food remembers where we came from, even when we forget."

Now, whenever I cook lort cha, especially during the holidays, I feel her beside me not just through the smell of fried garlic or the crackle of the egg, but in the pride she carried for our culture. A single pan, a handful of noodles, and a legacy that still feeds us in every sense of the word.



1 PREPARE THE NOODLES

Rinse the lort noodles under warm water to loosen and prevent sticking.

2 MAKE THE SAUCE

In a small bowl, combine soy sauce, oyster sauce, fish sauce, palm sugar, and dark soy (if using).

3 STIR-FRY

Heat oil in a wok or large pan over medium-high heat. Add garlic and onion; stir until fragrant and lightly golden.

4 ADD PROTEIN (OPTIONAL)

Toss in your choice of protein and cook until just done.

5 ADD NOODLES AND SAUCE

Increase the heat and add noodles. Pour the sauce over and stir-fry quickly to coat evenly the noodles should take on a glossy, caramelized color.

6 FINISH

Add bean sprouts and scallions last; cook briefly to keep them crisp.

7 SERVE

Plate and top with a fried egg, a spoon of chili oil, and a squeeze of lime.

Ingredients

12 oz lort noodles (short, thick rice noodles or substitute cut-up rice noodles)

2 tbsp neutral oil (vegetable or canola)

2 cloves garlic, *minced*

½ small onion, *thinly sliced*

½ cup bean sprouts

1 scallion, sliced

2 tbsp soy sauce

1 tbsp oyster sauce

1 tsp fish sauce

1 tsp palm sugar (or brown sugar)

½ tsp dark soy sauce (optional, for deeper color)

1 egg, *fried sunny-side up*

optional protein: sliced beef, shrimp, or Chinese sausage (lap cheong)

TO SERVE

chili oil, lime wedge, and pickled vegetables on the side

PHILLIP TANG

@POTATOISLIKE

BUTTERMILK FISH SAUCE ROAST SPATCHCOCK CHICKEN



Ingredients

1 whole chicken, 3-4lbs

½ cup fish sauce

½ cup buttermilk

2 tsp ground black pepper

2 tsp chicken bouillon powder

2 tsp soy sauce

4 tbsp neutral oil

1 tbsp garlic powder

1 tbsp onion powder

½ cup brown sugar

OPTIONAL PAN SAUCE

1 tsp fish sauce

1 tsp soy sauce

¼ tsp ground black pepper

½ tbsp corn starch

2 tbsp unsalted butter

juice of 1 lime

GARNISH

thinly sliced scallion

cilantro

fried garlic

lime

1 SPATCHCOCK CHICKEN

Remove backbone from chicken with a knife or kitchen shears. Lay chicken flat, skin side up, and press down on breast to break the breastbone.

2 MARINATE CHICKEN

Combine the remaining ingredients for the marinade.

Place chicken in a bowl or large plastic bag, and cover with marinade. Place in the refrigerator and let marinate for 4-8 hours.

3 ROAST CHICKEN

Preheat the oven to 425°F. Remove chicken from marinade and place onto a baking pan with a baking rack. Add 1 cup of water to the baking pan to prevent scorching.

Place chicken in oven and roast for 40 minutes. Lower the oven temperature to 350°F and roast for another 20-30 minutes, or until cooked through.

Remove from oven and let rest for 30 minutes.

4 MAKE PAN SAUCE

Pour out drippings from the pan through a fine mesh strainer and into a small sauce pan.

Bring to a simmer over medium heat and add fish sauce, soy sauce, butter, and black pepper. Combine corn starch into a slurry with 1-2 tbsp of water. Add cornstarch slurry into the saucepan. Heat until thickened, whisking constantly. Remove from heat and add lime juice.

5 CARVE AND SERVE

Carve chicken and place on a serving platter. Garnish with thinly sliced scallions, cilantro, fried garlic, and some lime wedges. Serve pan sauce on the side.

SHIGEFUMI KABASHIMA

@NR_NYC

BAR MANAGER AND OWNER, NR IN NYC, NEW YORK

MISO EGGPLANT



Shigefumi's story

In Japan, there's a traditional dish called Nasu Dengaku: simply grilled or fried eggplant topped with miso. It's a humble yet deeply nostalgic comfort food.

A few years ago, while visiting a friend's house in Woodstock, New York, we were having a barbecue and I was about to grill fish with miso and rosemary. When I realized there was no rosemary, I picked some fresh mint from the garden instead. To my surprise, the mint paired beautifully with the miso, something I never expected.

That accidental discovery inspired this dish. I wanted to create a richer, more layered version of Nasu Dengaku, balancing the depth of miso with the refreshing brightness of mint and herbs on eggplant.

Ingredients

1 medium eggplant (Japanese or Italian)

Neutral oil for frying

SAUCE

2 tbsp red miso

2 tbsp white miso

1 tbsp sake

1 tbsp mirin

1 tsp sugar

GARNISH

A few fresh mint leaves, *chopped or small whole leaves*

A few sprigs of fresh dill

1 tbsp fresh pomegranate seeds

A pinch of lemon zest

1 CUT THE EGGPLANT

Cut the eggplant in half lengthwise and score the flesh diagonally in a cross pattern to help it absorb flavor.

2 FRY THE EGGPLANT

Heat oil to 285°F (140°C) and shallow fry the eggplant. Add just enough oil to lightly cover the bottom of the pan — about 2 to 3 millimeters deep. Heat the oil over medium heat, then place the eggplant halves cut-side down.

Cook for about 2–3 minutes per side, until the surface turns golden brown and the flesh becomes tender. The goal is to let the eggplant absorb some of the oil and become soft inside, without being greasy or fully submerged. If needed, you can add a small splash of extra oil during cooking, since eggplant tends to absorb oil quickly.

After frying, remove the eggplant and place it on paper towels to drain any excess oil before brushing with the miso glaze.

3 MAKE THE SAUCE

In a small pan, combine red miso, white miso, sake, mirin, and sugar. Cook over low heat for 5–8 minutes, stirring constantly, until the mixture becomes smooth, glossy, and aromatic.

4 COAT THE EGGPLANT

Brush the miso glaze evenly over the fried eggplant.

5 FINISH & SERVE

Using a kitchen torch, lightly flame the surface of the miso-coated eggplant until it develops a caramelized aroma and subtle char marks. (Be careful not to burn the miso—just enough to bring out fragrance and depth.)

Plate the eggplant and garnish with fresh mint, dill, and pomegranate seeds. Finish with a touch of lemon zest.

SOY NGUYEN

@SOY

CHÈ THÁI



Soy's story

While cutting fruit can be considered a love language, it is taken to the next level in my household with Chè Thái. This is the go-to dessert of choice that is a staple our family gatherings. No matter what we ate, we'll all gather at the end of the meal and each have a bowl of this refreshing dessert. While everyone has their own take on it, mine is passed down from my cousin, who has always been in charge of making it. This recipe is easy and is mostly just a labor of love.



Ingredients

1 can (around 15oz) longan, *drain, reserve the syrup*

1 can (around 15oz) lychee, *drain, reserve the syrup*

1 can (around 15oz) toddy palms, *drain, reserve the syrup*

1 can jackfruit, *drain, reserve the syrup*

1 can green aiyu jelly, *drain, discard liquid*

1 jar nata de coco, *drain, discard the liquid*

1 cup (or more to taste) hazelnut coffee creamer

4-6 servings

1 PREPARE THE FRUITS

Drain the cans of longan, lychee, toddy palm, and jackfruit. Pour all their syrups into a large mixing bowl. This combined syrup will be your sweet base.

Drain the nata de coco and rinse it briefly under cold water. Do not add its liquid to the syrup bowl.

Drain the green aiyu jelly. Do not add liquid to bowl.

2 CUT THE FRUITS

Take the drained longan, lychee, toddy palm, and jackfruit. Try to match them to the same size so each bite has a bit of everything.

Cut the aiyu jelly into cubes and add to the bowl.

3 COMBINE AND CREAM

Add the drained nata de coco to the bowl.

Start by pouring in 1 cup of the hazelnut coffee creamer. Stir everything gently to combine.

4 TASTE AND ADJUST

Taste the mixture. This is your chance to customize it!

If you want it less sweet, you can add a splash of milk or a little cold water to dilute it.

5 CHILL AND SERVE

Cover the bowl and refrigerate for at least 1-2 hours. This chilling time is crucial as it allows the flavors to meld together beautifully.

Serve cold, preferably in bowls or glasses. For an extra treat, you can add a scoop of vanilla ice cream on top!

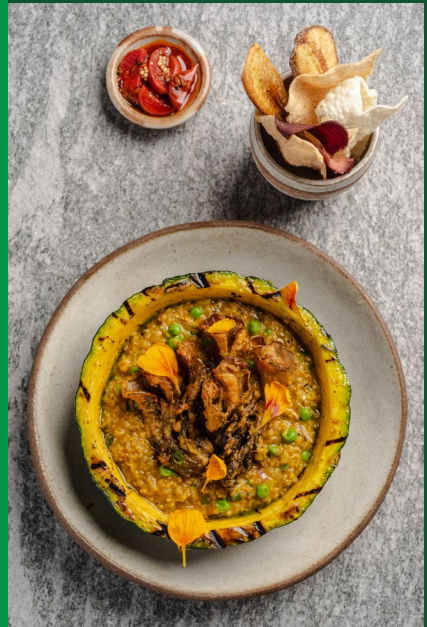
SUJAN SARKAR

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MILLET KHICHDI

Sujan's Story

For me, the holidays are a time to slow down, to take a breath and reconnect with the things that bring comfort. Khichdi does just that. It reminds me of home and of sharing a meal that feels like an embrace. It reflects my belief that food should comfort, nourish, and connect us to our roots. Growing up, khichdi was a household staple... and across India, it's the ultimate comfort food. Traditionally made with rice, lentils, and spices, it symbolizes balance and togetherness... a bowl that soothes you after festive indulgence. My version reimagines the classic with slow-cooked millet in place of rice, adding a beautiful nuttiness and hearty texture while staying true to the dish's essence. I prepare it with fall vegetables like squash, carrots, green peas, and beans, gently simmered in turmeric and ghee. It's a simple dish, yet it carries generations of comfort and love. And to me, that's exactly what the holidays are about.



1 MAKE THE KHICHDI

In a heavy-bottomed pot, heat ghee. Add cumin seeds, bay leaf, and dry red chili. Let them crackle.

Add ginger, sauté lightly, then stir in moong dal. Toast for a minute.

Add millet, turmeric, and salt. Stir to coat.

Add hot water, squash, carrots, peas, and beans. Bring to a boil.

Lower heat, cover, and cook for 20 to 25 minutes until soft and creamy. Add more water if needed.

Drizzle extra ghee before serving.

2 PREPARE CRISPS AND PAPAD

Thinly slice all veggies. Soak in cold water for 10 minutes, then pat dry.

Dusted with rice flour.

Heat oil in a deep pan (~350°F/175°C).

Fry crisps in batches until golden. Drain on paper towel.

Season with salt, cracked paper, chat masala, and chili powder.

Fry papads separately, or roast over an open flame.

3 PICKLE BABY RADISHES

Heat oil until just smoking, then cool slightly.

Add kalonji, turmeric, and chili. Stir for 30 sec.

Add baby radish and salt and sauté for 3 to 4 min on low heat until slightly tender.

Finish with a splash of lemon juice (optional). Cool and store until ready to use.

4 PLATE

Spoon khichdi into a bowl or plate.

Arrange sweet potato, cassava, and plantain crisps around the edge.

Add a piece each of rice papad and lentil papad.

Garnish with a spoon of radish pickle and a drizzle of warm ghee.

Ingredients

KHICHDI

½ cup millet (Foftail or Barnyard millet preferred), *rinsed and soaked overnight*

¼ cup yellow moong dal (split yellow lentils), *dry roasted lightly*

1 cup diced squash (butternut or pumpkin)

½ cup carrots, *diced*

½ cup green peas

½ cup green beans, *chopped*

1 tbsp grated ginger

½ tsp turmeric

½ tsp cumin seeds

1 dry red chili

1 bay leaf

2 tbsp ghee

Salt to taste

4 cups hot water (adjust as needed)

CRISPS AND PAPAD

1 small, sweet potato

1 raw plantain

1 cassava root, *peeled*

Salt to season

Neutral oil (like sunflower or rice bran) for frying

BABY RADISH PICKLE

6–8 baby radishes, *halved*

2 tbsp oil

½ tsp nigella seeds (kalonji)

¼ tsp turmeric

½ tsp salt

1 green chili, *slit*

½ tsp lemon juice (optional)

SUNGCHUL SHIM

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CHEF AND OWNER OF KOCHI, MARI.NE, DONDON KOREAN BBQ,
GUI STEAKHOUSE, BAR92, AND HWARO IN NYC, NEW YORK

BEEF WELLINGTON WITH KIMCHI DUXELLES



Sungchul's story

This dish blends classic French technique with Korean flavor. For the holidays, it's a true showstopper. When a golden, flaky Beef Wellington arrives at the table, the room goes quiet—it's dramatic, luxurious, and full of anticipation. Slice through the pastry and you reveal that perfectly pink center, the aroma of mushrooms and kimchi rising... it's the kind of dish that makes everyone pause in the moment. A perfectly roasted Chateaubriand is elegant on its own, but this version, paired with kimchi duxelles, is elevated by the tang and depth of fermented kimchi. Like much of my cooking, it's a crossing of cultures. French precision meets Korean soul. The flavors are rich yet balanced, the presentation striking—just perfect for any holiday celebration.

1 MAKE THE KIMCHI DUXELLES

Heat butter and oil in a large sauté pan over medium heat.

Add shallots and garlic; cook until translucent.

Add chopped mushrooms and cook slowly until all moisture evaporates.

Stir in kimchi and soy sauce (if using); continue cooking until very dry.

Season with salt and pepper and chill thoroughly.

* For a more mousse-style texture, stir in 3 eggs, ¼ cup cream, and ½ cup panko. Adjust until firm and paste-like – optional

2 COOK THE BEEF

Season the Chateaubriand with salt and pepper.

Sear all sides in a hot pan until golden brown. Let cool completely.

Brush with Dijon mustard and set aside.

3 WRAP & ASSEMBLE

Lay plastic wrap on your work surface. Arrange prosciutto slices in a shingled layer.

Spread a thin, even layer of cooled duxelles (or mousse) over the prosciutto.

Place the beef in the center and roll tightly using the plastic wrap. Chill for 15–20 minutes.

Roll out puff pastry. Unwrap the beef and wrap it in the pastry.

Seal seams, brush with egg wash, and score if desired.

Chill again before baking.

4 SERVE

Set oven temperature to 400°F (204°C)

Bake until internal temperature reaches:

Rare: pull at 110°F (43°C)

Medium Rare: pull at 120°F (49°C)

Rest for 10–15 minutes before slicing (carryover heat will raise temperature by ~5°F).

Ingredients

KIMCHI DUXELLES

1.5 lb (680 g) cremini or mixed mushrooms, *finely chopped*

1 tbsp unsalted butter

1 tbsp neutral oil (grapeseed or canola)

2 shallots, *finely minced*

1 tsp garlic, *minced*

1 cup well-drained kimchi, *finely chopped*

Salt & black pepper, to taste

1 tsp soy sauce or tamari (optional)

BEEF

1 Chateaubriand, *cleaned and tied* (12–16 oz portion)

Kosher salt & cracked black pepper

Dijon mustard, *for brushing*

6–8 slices prosciutto

1 sheet all-butter puff pastry

Egg wash (1 egg + 1 Tbsp milk)

RECOMMENDED PAIRINGS

Sauce: Truffle jus, kimchi demi-glace, or black garlic au jus

Sides: Yuzu-glazed baby carrots, potato purée, or grilled maitake

Garnish: Shiso leaves, microgreens, or Korean chili threads

TJ LEE

@CUPOFTJ

TAIWANESE COLD NOODLES



TJ's story

Taiwanese Cold Noodles is one of my absolute favorites! In Taiwan you can get it in the convenience stores and in street food stalls that stay open as late as 4am. It's such a great appetizer or main course for gatherings. And people who know it, are going to absolutely go crazy for it! The sauce in this recipe is delicious and will have your guest slurping it down. Enjoy it right away!

1 MAKE THE SESAME SAUCE

Mince 2 to 3 garlic cloves until you have 1 teaspoon. Place in a medium bowl and add $\frac{1}{4}$ cup plus 1 tablespoon sesame paste, $\frac{1}{4}$ cup plus 1 tablespoon water, $\frac{1}{2}$ tablespoons soy sauce, $\frac{1}{2}$ tablespoons toasted sesame oil, 2 tablespoons creamy peanut butter, 2 tablespoons rice vinegar, 1 tablespoon packed brown sugar, and $\frac{1}{4}$ teaspoon kosher salt. Whisk until smooth.

2 MAKE NOODLES AND TOPPINGS

Whisk 2 large eggs with a pinch of salt with a fork in a small bowl until well blended. Heat 1 $\frac{1}{4}$ teaspoons vegetable oil in a large nonstick pan over medium heat until shimmering. Pour in the eggs in and tilt the pan to create a thin layer. Cook until the egg is set and crêpe-like with little to no browning, about 1 minute per side. Transfer to a cutting board and cut into thirds. Stack the portions and cut crosswise into $\frac{1}{4}$ -inch wide matchsticks. Transfer to a plate.

Bring a large pot of water to a boil over medium-high heat. Meanwhile, prepare the following, placing each on the plate of eggs as you complete it (you should get about $\frac{1}{4}$ cup each): Cut $\frac{1}{4}$ English cucumber lengthwise into $\frac{1}{4}$ -inch thick planks. Stack a few planks and cut lengthwise again into $\frac{1}{4}$ -inch wide matchsticks. Peel and cut 1 small carrot into thirds crosswise. Cut lengthwise into $\frac{1}{8}$ -inch thick planks, then cut the planks into $\frac{1}{4}$ -inch wide matchsticks. Cut 2 ounces sliced ham into $\frac{1}{4}$ -inch wide matchsticks that are about 2 inches long.

Add 7 ounces dried Kuan Miao noodles to the boiling water and cook, stirring occasionally, until tender, about 4 minutes or according to package directions. Drain and rinse under cold running water, then drain well again. Transfer to a large bowl.

Add about $\frac{2}{3}$ of the sauce to the noodles and toss to combine, adding 1 tablespoon water if needed to loosen the sauce. Add all the toppings and toss to combine. Taste and season with more sauce, kosher salt, or soy sauce as needed.

Ingredients

SESAME DRESSING

2–3 cloves garlic

$\frac{1}{4}$ cup + 1 tbsp Chinese sesame paste

$\frac{1}{2}$ cup + 1 tbsp water, plus more as needed

3 tbsp soy sauce, plus more as needed

3 tbsp toasted sesame oil

2 tbsp creamy peanut butter

2 tbsp rice vinegar

1 tbsp packed light or dark brown sugar

$\frac{1}{4}$ tsp kosher salt, plus more as needed

NOODLES AND TOPPINGS

1 $\frac{1}{4}$ tsp vegetable oil

2 large eggs

Pinch kosher salt

$\frac{1}{4}$ medium English cucumber (about 3 oz)

1 small carrot (about 2 $\frac{1}{4}$ oz)

2 oz thinly sliced deli ham (about 2 slices)

7 oz dried Kuan Miao (Guan Miao)

Taiwanese thin noodles*

4 servings

* Note: You can use other Asian dried wheat noodles here, cook according to package directions before using.

TUE NGUYEN

@TWAYDABAE

CHÈ KHOAI MÔN

Tue's story

My family and I eat chè khoai môn for Thanksgiving because being Asian American means we don't have to choose between identities, we get to celebrate both. While the turkey and mashed potatoes represent our gratitude for the country that welcomed us, the warm bowl of taro and coconut milk dessert represents where we came from and the traditions our parents fought to keep alive. Thanksgiving is about giving thanks and gathering with family, and for us, that means honoring both the American holiday and the Vietnamese flavors that make us who we are.



1 COOK THE TARO

Steam the taro cubes for 10–15 minutes, or until fork-tender but not mushy. Set aside.

2 MAKE THE PANDAN RICE BASE

In a medium pot, combine $2\frac{1}{4}$ cup water, coconut milk pandan extract, salt, sugar, vanilla extract and glutinous rice.

Bring to a boil over medium-high heat. Once boiling, lower the heat, cover, and let simmer for 20 minutes, stirring occasionally, until the rice is cooked and the mixture thickens.

3 MAKE THE PUDDING

Gently fold the steamed taro into the rice mixture.

In a small bowl, whisk tapioca starch with $\frac{1}{4}$ cup of remaining water to make a slurry. Then stir the slurry into the rice.

Simmer for another 2–3 minutes, until the pudding becomes glossy and slightly thickened. Remove from heat.

4 MAKE THE COCONUT TOPPING

In a separate saucepan, whisk together coconut milk, water, sugar, tapioca starch, and salt.

Bring to a boil over medium heat, whisking occasionally, and cook for 4–5 minutes until smooth and creamy.

5 ASSEMBLE

Spoon the taro pudding into bowls and top with the warm coconut sauce.

Garnish with freshly grated coconut and a drizzle of palm or coconut sugar, if desired.

Ingredients

PUDDING

1 lb peeled taro root, cut into 1-inch cubes

2 $\frac{1}{2}$ cups water, divided

1 cup coconut milk

$\frac{1}{2}$ tsp pandan extract

$\frac{1}{2}$ tsp salt

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ tsp vanilla extract

$\frac{3}{4}$ cup glutinous rice, washed

2 tsp tapioca starch

COCONUT TOPPING

1 cup coconut milk

$\frac{3}{8}$ cup water

1 tbsp sugar

1 tbsp tapioca starch

$\frac{1}{4}$ tsp salt

OPTIONAL GARNISHES

Grated coconut

Palm sugar or coconut sugar

4 servings

