

OUTPUT:

## My Favorite Dishes



**Pouding chomeur**

Category: Dessert

Area: Canadian

**Instructions:**  
In a large bowl, with an electric mixer, mix the butter and sugar till the mix is light. Add eggs and vanilla and mix. In another bowl, mix flour and baking powder. Alternate flour mix and milk to the butter mix. Pour into a 13 inch by 9 inch greased pan. MAPLE SAUCE. In a large casserole, bring to boil the syrup, brown sugar, cream and butter and constantly stir. Reduce heat and gently cook 2 minutes or till sauce has reduced a

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## My Favorite Dishes



**Beef Caldereta**

Category: Beef

Area: Filipino

**Instructions:**  
0. Heat oil in a cooking pot. Sauté onion and garlic until onion softens 1. Add beef. Sauté until the outer parts turn light brown. 2. Add soy sauce. Pour tomato sauce and water. Let boil. 3. Add Knorr Beef Cube. Cover the pressure cooker. Cook for 30 minutes. 4. Pan-fry carrot and potato until it browns. Set aside. 5. Add chili pepper, liver spread and peanut butter. Stir. 6. Add bell peppers, fried potato and carrot. Cover the pot. Continue

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## My Favorite Dishes



**Kentucky Fried Chicken**

Category: Chicken

Area: American

**Instructions:**  
Preheat fryer to 350°F. Thoroughly mix together all the spice mix ingredients. Combine spice mix with flour, brown sugar and salt. Dip chicken pieces in egg white to lightly coat them, then transfer to flour mixture. Turn a few times and make sure the flour mix is really stuck to the chicken. Repeat with all the chicken pieces. Let chicken pieces rest for 5 minutes so crust has a chance to dry a bit. Fry chicken in batches.

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## My Favorite Dishes



**Spaghetti Bolognese**

Category: Beef

Area: Italian

**Instructions:**  
Put the onion and oil in a large pan and fry over a fairly high heat for 3-4 mins. Add the garlic and mince and fry until they both brown. Add the mushrooms and herbs, and cook for another couple of mins. Stir in the tomatoes, beef stock, tomato ketchup or purée, Worcestershire sauce and seasoning. Bring to the boil, then reduce the heat, cover and simmer, stirring occasionally, for 30 mins. Meanwhile, cook the spaghetti in a large

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