

CookUp



Foods



Drinks



Desserts



My List



About

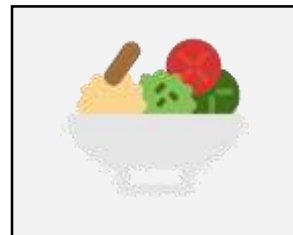
Chicken



Pasta



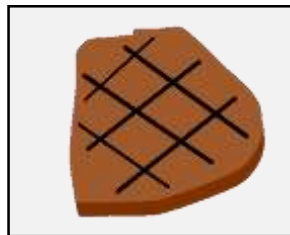
Veggies



Pork



Beef



Others



Chicken

[Back](#)

Japanese style



Korean style



Filipino Style



Middle Eastern
Style



Thai Style



Italian-
American style



Japanese style

[Back](#)

Chicken
Teriyaki



Karaage



Oyakodon



Chicken
Tempura



Chicken curry



Yakitori





Chicken Teriyaki

A Japanese originated dish, chicken teriyaki is a sweet savory dish consisting of cooked chicken served with a glaze composed of mirin soy sauce and sugar. In this teriyaki recipe, mirin was not used but still gets the taste of the real deal.

[Add to list](#)

Recipes:

4 pcs Chicken Thigh
4 tbsp Soy Sauce
4 1/2 tbsp Sugar
2 tsp Vinegar
4 tbsp Water
1/2 tbsp Ginger julienned
3 cloves Garlic pounded
1 stick Green Onion
2-3 tbsp Cooking Oil
3 tbsp All Purpose Flour
Salt
Black Pepper
Sesame seeds

Steps:

- Mix 2 1/2 tablespoon sugar, 2 tablespoon soy sauce, a teaspoon of vinegar, water, garlic, ginger and green onions in a small bowl. Set aside.
- On a deep plate, pour in flour and black pepper, mix well.
- Season chicken with salt.
- Dredge chicken in the flour mixture
- Heat oil in a pan and Pan fry chicken for 5-6 minutes for each side.
- Get the soy sauce mixture and add remaining soy sauce, vinegar and sugar.
- Pour mixture over the chicken and mix.
- Simmer until sauce thickens.
- Remove green onions, garlic and ginger pieces.
- Turn off heat and Slice chicken into strips.
- Add water to the sauce in the pan.
- Turn on heat and bring to a boil. before adding the chicken slices and mix.
- Drizzle with sesame seeds.
- Transfer to a serving dish and enjoy.

CookUp



Foods



Drinks



Desserts



My List



About

Milktea



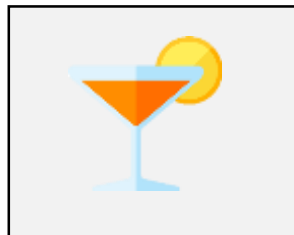
Smoothies



Wine



Cocktail



Juice



Others



Milktea

Back

Classic milktea



Cookies and cream



matcha



Chocolate



wintermelon



okinawa



Back



Cookies and cream

Cookies and Cream milk tea is a blend of smooth with a crunchy experience plus a hint of tea taste considered as one of the premium milk tea flavors Made with bits of chocolate cookies and inspired by the popular ice cream dessert flavor.

Add to list

Recipes:

1 1/2 cups cookies and cream ice cream
1/2 cup milk
1/4 cup cooked pearls

Steps:

1. Puree the ice cream and the milk in a blender until smooth

2. Place the cooked pearls in a glass and pour the milkshake on top.
Enter

CookUp



Foods



Drinks



Desserts



My List

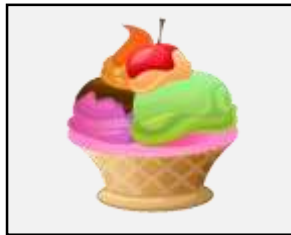


About

Cake



Ice cream



Pastries



Cake

[Back](#)

Carrot cake



Chocholate



Strawberry



Ube



Mango



Black Forest





Carrot cake

Our famous Carrot Cake features two layers of moist, carrot-laden cake with crushed walnuts and coconut, all filled and covered with our delectable cream cheese icing. A mixture of sweet coconut and walnuts covers the top of the cake a white chocolate drizzle finishes it.

[Add to list](#)

Recipes:

1 1/2 cups granulated sugar
1 cup vegetable oil
3 eggs
2 cups All-Purpose Flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon vanilla
1/2 teaspoon salt
3 cups shredded carrots (5 medium)
1 cup coarsely chopped walnuts
1 package (8 oz) cream cheese, softened
1/4 cup butter or margarine, softened
2 to 3 teaspoons milk
1 teaspoon vanilla
4 cups powdered sugar

Steps:

1. Heat oven to 350°F. Grease bottom and sides of one 13x9-inch pan or two 8-inch or 9-inch round pans with shortening; lightly flour. In large bowl, beat granulated sugar, oil and eggs with electric mixer on low speed about 30 seconds or until blended. Add flour, cinnamon, baking soda, 1 teaspoon vanilla and the salt; beat on low speed 1 minute. Stir in carrots and nuts. Pour into pan(s).
2. Bake 13x9-inch pan 40 to 45 minutes, round pans 30 to 35 minutes, or until toothpick inserted in center comes out clean. Cool rectangle in pan on cooling rack. Cool rounds 10 minutes; remove from pans to cooling rack. Cool completely, about 1 hour.
3. In medium bowl, beat cream cheese, butter, milk and vanilla with electric mixer on low speed until smooth. Gradually beat in powdered sugar, 1 cup at a time, on low speed until smooth and spreadable. Frost 13x9-inch cake or fill and frost round layers with frosting. Sprinkle nutmeg on frosted cake, if desired. Store in refrigerator.

CookUp



Foods



Drinks



Desserts



My List



About

My list

Order list

Food: Chicken Teriyaki

Drinks: Cookies and cream milktea

Desserts: Carrot cake

CookUp



Foods



Drinks



Desserts



My List



About

About us