

take ● out.
eat in.

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eat in.

crab rangoons

ingredients

- 2 (8 oz.) pkgs. cream cheese, softened
- 1 lb. any artificial crab meat
- 4 oz. seafood spread, optional
- 1 bunch scallions, chopped
- 1 pkg. wonton skins
- 1/4 tsp. onion powder
- 1 tsp. sugar
- oil for deep frying

step one

Place crab meat, cream cheese, seafood spread, scallions, salt, onion powder and sugar into food processor and mix into a lumpy paste. If food processor is not available, chop crab and onions very fine and mix with softened cream cheese, salt, and sugar.

step two

Place teaspoonful of mixture in middle of a wonton skin.

step three

Moisten edges and draw up opposite corners to meet and form a package. Make sure all edges are sealed.

step four

Deep fry until golden brown.

general tso's chicken

Chicken

- 3 lb. boneless skinless chicken breasts, cut into chunks
- 2 cups green onions, sliced
- 8 small dried chilies, seeds removed

Sauce

- 1/4 cup water
- 3/4 cup sugar
- 1/2 cup soy sauce
- 1/2 cup cornstarch
- 1/4 cup white vinegar
- 14 1/2 ounces chicken broth
- 1/4 cup sherry wine or white wine
- 1 1/2 teaspoons fresh garlic, minced

Cornstarch Slurry

- 1/4 cup soy sauce, low sodium preferred
- 1 egg, beaten
- 1 cup cornstarch

1

Place sauce ingredients in a jar with a lid and shake to mix.

2

Mix cornstarch slurry in a large bowl. Add chicken pieces to coat. Remove one chicken at a time and let the excess mixture drip off. Add chicken to the hot oil and fry until crispy.

3

Drain on paper towels. Keep warm. Repeat until all chicken is fried.

4

In a separate skillet add a small amount of oil and heat to 400 degrees. Fry all of the chicken and drain the oil to the desired amount you wish.

5

Add green onions and hot peppers and stir fry about 30 seconds.

6

Stir sauce mixture, and then add to pan with onions and peppers, cook until thick. If it gets too thick, add a little water.

7

Add chicken to sauce in skillet, and cook until hot and bubbly. The quicker this is done the crispier the chicken.

Serve over rice.

fortune cookie

ingredients

- 3 egg whites
- 3/4 cup white sugar
- 2 tablespoons water
- 1/2 cup butter, melted
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 1 cup all-purpose flour

step one

Preheat the oven to 375 degrees. Grease cookie sheets, or line with parchment paper. Have fortunes ready to go on small strips of paper.

step two

In a large bowl, whip egg whites and sugar on high speed of an electric mixer until frothy, about 2 minutes. Reduce speed to low, and stir in melted butter, vanilla, almond extract, water and flour one at a time, mix well.

step three

The batter's consistency should resemble pancake batter. Spoon the batter into 3 inch circles on the prepared baking sheets. Leave room between for spreading.

step four

Bake for 5 to 7 minutes or until the edges begin to brown. Quickly remove one at a time, place a message in the center, and fold in half. Fold the ends of the half together.

1/2 oz Bacardi® 151 rum
1 oz pineapple juice
1 oz orange juice
1/2 oz apricot brandy
1 tsp sugar
2 oz light rum
1 oz dark rum
1 oz lime juice

Zombie

Blend all ingredients with ice except Bacardi 151 proof rum. Pour into a collins glass. Float Bacardi 151 proof rum on top. Garnish with a fruit slice, sprig of mint and a cherry.