**Asian/ Island Dinner Club**

**Rum Punch**

8-10 servings

1 cup fresh lime juice

1-2 cups grenadine to taste

3 cups rum

2 cups pineapple juice

2 cups orange juice

Fresh grated nutmeg (no need to buy this, we have plenty)

Orange and pineapple slices for garnish

Mix all ingredients together in a pitcher. Chill for at least 1 hour. Pour over ice and grate fresh nutmeg on top of each drink. Garnish with fruit slices and or cherries.

**Baked Coconut Shrimp**

Serves 6

Dipping Sauce

Nonstick cooking spray

1 tsp curry powder

Pinch red pepper flakes

1 Tbsp honey

2 tsp rice vinegar

1 orange zested and juiced

Shrimp

½ cup flaked unsweetened coconut

6 Tbsp plain panko bread crumbs

3 Tbsp flour

2 egg whites

1 pound large shrimp, peeled, tails left on, deveined, butterflied and patted dry

Salt and pepper to taste

Preheat oven to 450. Spray baking sheet with nonstick cooking spray.

To make sauce: toast curry powder and red pepper in a saucepan over medium heat for 1 minute. Add honey, vinegar, OJ, and zest. Bring to a simmer stirring occasionally until sauce is heated through for about 1-2 minutes. Set sauce aside.

For shrimp: Combine coconut, bread crumbs, and fluor in a bowl. Beat egg whites in another bowl. Sprinkle the shrimp with salt and pepper. Dip each shrimp in the egg whites. Let excess egg drip off. Then put shrimp in bread crumb mixture and pat to coat. Place on baking sheet. Bake until shrimp are golden on the outside and opaque in the center, about 8-10 minutes. Serve with dipping sauce.

**Baked Crab Rangoon**

8 ounces imitation crab

16 ounces of cream cheese

½ cup mayo

½ cup finely chopped green onions

2 Tbsp brown sugar

1Tbsp soy sauce

Wonton wrappers

Preheat oven to 350. Mix crab, cream cheese, onions, sugar, soy sauce, and mayo in mixer. Spray mini muffin tins with nonstick spray. (we have plenty of mini muffin tins, so do not worry about bringing you own) Gently place a wonton wrapper in each cup allowing edges of wontons to extend above sides of cups. Fill each evenly with cream cheese mixture. Do not fold corners of wontons over top of cream cheese. Bake for 13-15 minutes or until edges are golden brown and cream cheese is heated through. Serve immediately.

**Stir- Fried Chinese Vegetables**

(There is no need to buy special veggies for this recipe unless you want to. You can substitute as desired based on what is at your grocery store.)

4 tablespoons peanut oil or vegetable oil
1 tablespoon minced fresh ginger
1 tablespoon minced garlic
1/4 teaspoon crushed red chili flakes
1/2 red onion, trimmed and cut into 4 wedges, layers separated
2 heads baby bok choy, trimmed, cut lengthwise in quarters
1/4 pound Chinese broccoli, stems and leaves separated, each cut into 1-inch pieces
1/4 pound Chinese long beans, trimmed and cut into 1-inch pieces
6 scallions, trimmed, 5 cut diagonally into 1-inch pieces, 1 thinly sliced and reserved separately
1/4 head Napa cabbage, leaves cut crosswise into 1-inch-wide strips
2/3 cup good-quality chicken stock or broth, vegetable broth, or water, heated
1 tablespoon soy sauce
1 tablespoons cornstarch, dissolved in 1 tablespoon cold water
2 teaspoons toasted sesame seeds

Directions

Heat a large wok over high heat. Add 2 tablespoons of the oil. When the oil is hot, add the ginger, garlic, and chili flakes and stir-fry just until they are aromatic, about 30 seconds. Scoop out the aromatics and set them aside.

Add the remaining oil to the wok. When it is hot, add the onion pieces and stir-fry until they turn glossy and bright, 1 to 2 minutes.

Add the bok choy and the Chinese broccoli stem pieces. Stir-fry 1 to 2 minutes more.

Add the long beans and the 1-inch scallion pieces. Continue stir-frying until they are bright green and glossy, 1 to 2 minutes more.

Add the Napa cabbage and the Chinese broccoli leaves, along with about 1/3 cup of the hot stock and the reserved aromatics. Continue stir-frying until the vegetables are all tender-crisp, about 2 minutes more. Add the remaining stock, soy sauce, and cornstarch mixture and stir-fry until the vegetables all look lightly glazed with sauce, about 1 minute more.

Transfer the stir-fried vegetables to a heated serving dish. Garnish with the sliced scallions and sesame seeds and serve immediately.

**Chris Klontz’s Panang Curry with Chicken**

1 pound of chicken breast, thinly sliced

2 cans coconut milk

8 ounces of Panang curry paste

100 grams or two discs of palm sugar

2 Tbsp Thai fish sauce

Sriracha hot sauce to taste (about ½ ounce)

1 cup peanut butter or reduced fat PB

Put half of coconut milk into a wok and fry for 3-5 minutes, stirring continuously, until the coconut oil begins to separate out. Then add curry paste and fry for 1-2 minutes. Once paste is cooked, add meat and cook for a few minutes till meat is cooked. Add rest of coconut milk, sriracha and peanut butter. Simmer and add palm sugar on the edges of the wok until it melts. Then add fish sauce. Serve over rice.

**New York- Style Cheesecake with Pineapple Topping**

1 cup graham cracker crumbs
2 1/2 tablespoons unsalted butter
1 1/2 tablespoons sugar
2 1/2 pounds cream cheese, softened
1 1/2 cups sugar
1 lemon, zested
1 orange, zested
1/2 teaspoon vanilla extract
3 tablespoons all-purpose flour
5 eggs
2 egg yolks
1/2 cup sour cream
Strawberry Sauce, optional, recipe follows
Blueberry Sauce, optional, recipe follows
Pineapple Sauce, optional, recipe follows

Directions

Preheat oven to 375 degrees F.

Butter the bottom of a 9-inch springform pan. In a mixing bowl, combine graham cracker crumbs, butter and sugar and mix well. Press onto bottom of springform pan and bake until golden, about 8 minutes. Set aside to cool. When completely cooled, butter the sides of the pan.

Increase oven temperature to 500 degrees F.

In a large mixing bowl with an electric mixer, combine cream cheese, sugar, zests and vanilla and beat until light and creamy. Add the flour, then the eggs and yolks 1 at a time, mixing well after each addition. Add the sour cream and mix until smooth. Pour mixture into prepared pan and bake for 12 minutes. Reduce oven temperature to 200 degrees F and bake for 1 hour more. Transfer cake to a cooling rack and let cool completely. Refrigerate cake overnight before serving.

To serve, top with sauce. Slice with a knife dipped in hot water and wiped with a clean cloth, and serve. Pineapple Sauce:

3 cups fresh 1/2-inch diced pineapple chunks

1/4 cup sugar, plus more to taste

1 cup water

1 teaspoon finely grated orange zest

2 tablespoons light rum

Combine pineapple, sugar, water and zest, and cook until pineapple is tender and the liquid is thick, about 15 minutes. Stir in the rum, and cook for 1 more minute. Remove from the heat and let cool. Spoon on top of the cheesecake and serve.