

Asian Cuisine! Class Report

Former restaurateur, Loan Pannell, certainly did inspire us with her delicious Crab Rangoon, Wontons, and Fried Rice! Who knew Crab Rangoon could be so easy? We certainly do now! She prepared a tasty filling and then we learned how to fold the wonton wrappers for the perfect Crab Rangoon flower shape and the trick for making them retain their shape in the cooking process. From that we moved on to the Pork Wontons. Her recipe for the pork filling was great and again we all took turns folding the wonton wrappers into the correct shape. The Fried Rice should more correctly be titled Shrimp-Chicken-Pork-Vegetable-Fried Rice or at least Loaded Fried Rice! Mrs. Pannell prefers a certain soy sauce available at Chinese markets instead of the generic soy sauces; that may have been the secret to the Fried Rice! She also shared her delightful sweet and sour sauce recipe. Thank you Loan for sharing tips for Asian cuisine at home!