

Simply Ming @Home Episode 1801

Cucumber-Mint Saketini

Ingredient List

2 ounces Sake
1 ounce vodka
3 mint leaves and 1 for garnish
2 slices and some julienne English cucumbers

1. Pre-chill a martini glass.
2. In a shaker, mash the mint leaves then fill with ice, add the sake, vodka and cucumber slices. Shake.
3. Strain in chilled martini glass. Garnish with cucumber julienne.

Cucumber-Mint Spritzer

Ingredient List

4 mint leaves
5 slices of cucumber
1 heaping teaspoon sugar
Sparkling water

1. In a shaker muddle the mint, cucumbers and sugar.
2. Add 3 ounces of sparkling, ice and shake.
3. Fill a highball with ice and strain elixir on ice.
4. Top with more sparkling and garnish with mint and cucumber slice.

Smoked Salmon and Fennel Okonomiyaki (Japanese Pizza)

Ingredient List

2 cups all purpose flour (can be 50/50 mix with wheat flour)
1 teaspoon baking powder
Pinch of salt
4 eggs
1 1/3 cup dash or veggie stock
4 cups chopped cabbage
2 fennel heads, sliced thin
1 bunch scallions sliced, save 2 tablespoons greens for sauce
½ pound sliced smoked salmon
S & P
Grape seed oil or vegetable oil
Nori to garnish

1. In a large bowl, add the flour, baking powder, salt and whisk in the eggs to make a batter. Add the stock and whisk. It will be a like a pancake batter. Add cabbage, carrots and scallions and set aside.
2. In a large cast iron skillet or griddle, over medium heat, add oil to coat the bottom. When the oil is hot, spoon enough of the batter into the pan to make three or 4 pancakes. Sprinkle on salmon.
3. Cook until the bottoms have browned, 4-6 minutes. Using a large spatula, flip the pancakes and brown the second side, 4-6 minutes. Repeat with remaining batter, and salmon, adding more oil if needed.
4. Serve immediately. Garnish with scallion greens and Thick Worcestershire Sauce

Gluten Free Vegan Okonomiyaki

Ingredient List

1/2 pound shiitakes, sliced
1 tablespoon minced garlic
1 tablespoon minced ginger
1 tablespoon tamari
2 cups flour rice flour (50/50 with brown rice flour if available)
1 teaspoon baking powder
Pinch of salt
1/2 cup fake liquid eggs (JustEgg is tasty) or egg placement equivalent
1 1/3 cup veggie stock
6 cups chopped cabbage
2 cups shredded carrots
1 bunch scallions sliced, save 2 tbs green for sauce
S & P
Grape seed oil or veggie oil
Nori to garnish

1. In a wok or sauté pan, heat on high and coat with oil. Add shiitakes, garlic and ginger, and sauté until soft, season, about 3-4 minutes. Deglaze with tamari and reduce by 1/2. Transfer to plate and set aside.
2. In a large bowl, add the flour, baking powder, salt and whisk in the eggs to make a batter. Add the stock and whisk. It will be a like a pancake batter. Add cabbage, carrots and scallions and set aside.
3. In a large cast iron skillet or griddle, over medium heat, add oil to coat the bottom. When the oil is hot, spoon enough of the batter into the pan to make three or 4 pancakes. Sprinkle on shiitakes.

4. Cook until the bottoms have browned, 4-6 minutes. Using a large spatula, flip the pancakes and brown the second side, 4-6 minutes. Repeat with remaining batter, and proteins, adding more oil if needed.

5. Serve immediately. Garnish with scallion greens and thick Worcestershire Sauce

Thick Worcestershire Sauce

Ingredients

- 1 cup real mayonnaise
- 2 tb Worcestershire sauce
- 2 tablespoons scallion greens

1. In a small bowl, mix all ingredients until well incorporated.
2. Serve on top of okonomiyaki

Vegan Thick Sriracha-Lime Sauce

Ingredients

- 1 cup sriracha fake mayo (Follow Your Heart is tasty)

1. Add on top of the Vegan Okonomiyaki and enjoy.

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