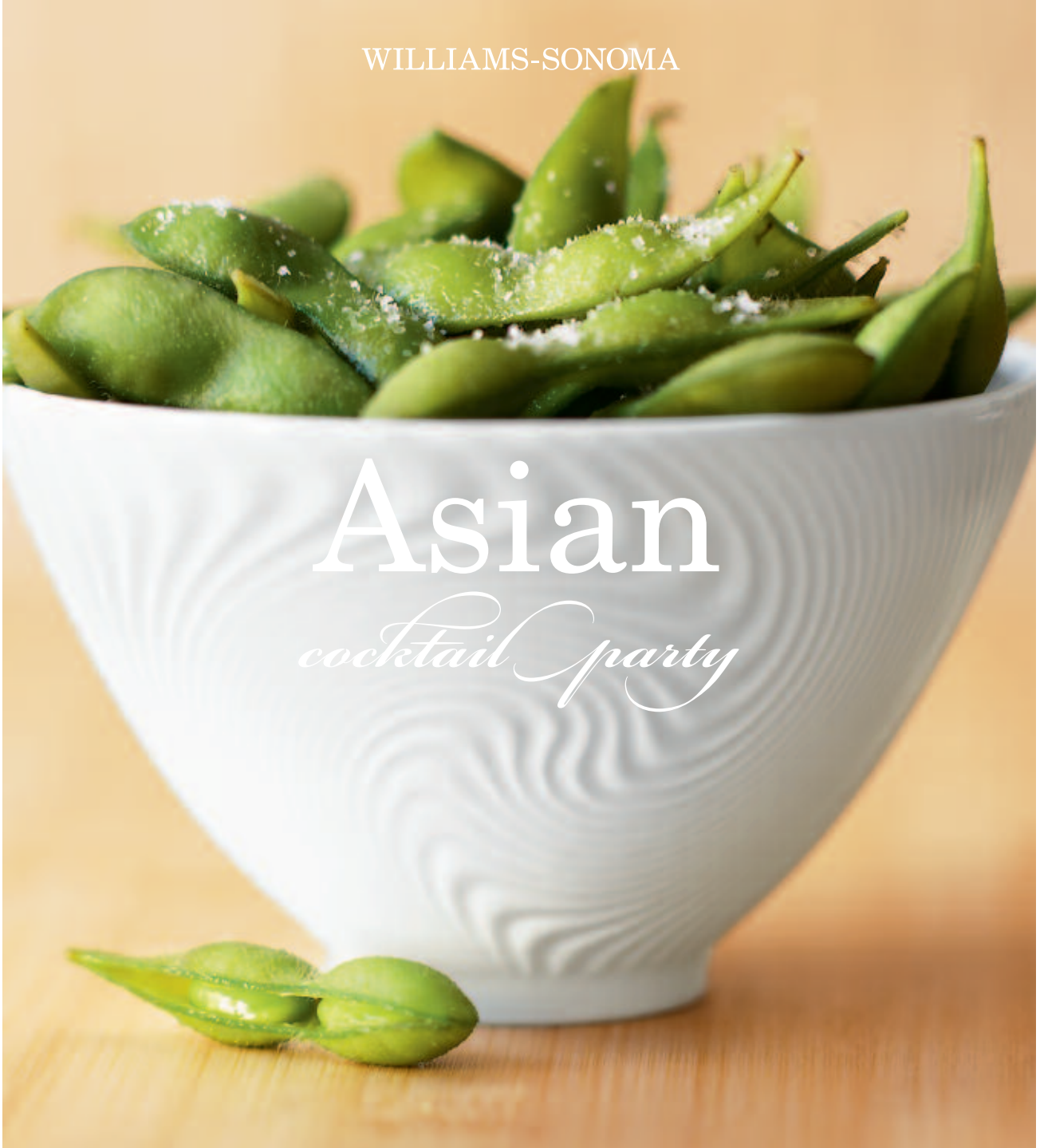


WILLIAMS-SONOMA

Asian
cocktail party





ASIAN COCKTAIL PARTY

California Rolls

Chilled Edamame Soup with
Ginger Cream

Asparagus in Black Bean Sauce
Sesame Soy Pork in Lettuce Cups
Lemon Chicken

Shrimp Satay with Peanut Sauce
Coconut Rice Pudding Brûlée

COCKTAILS

Jade Fizz, Good Fortune,
Little Tokyo



Asian-inspired cuisine, a flavorful

fusion of old and new tastes, will bring fresh sophistication to your next cocktail party. To inspire you, we've created this buffet menu that celebrates the delicious diversity of Asia's regional cuisines, with recipes based on classic ingredients and cooking techniques. Each dish has been adapted for casual entertaining, so guests can easily serve themselves. From spicy shrimp satay and savory braised pork to creamy coconut rice pudding brûlée, the menu showcases the harmonious, fragrant flavors and beautiful presentations that are synonymous with Asian hospitality.

To streamline preparation, several of these recipes incorporate our authentic Asian sauces. We've also included tips to help simplify the day of the party. If you're pressed for time, prepare just a few of the dishes here and round out the menu with light fare from your favorite Asian restaurant. You'll also find creative ideas for Asian-inspired cocktails that perfectly complement the dishes on the menu. Enjoy!

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ingredients

3½ cups (750g) short-grain rice
3¾ cups (940ml) cold water
⅓ cup (80ml) plus 1½ Tbs. water
2 tsp. plus ½ cup (125ml) unseasoned rice vinegar
2 Tbs. wasabi powder
⅓ cup (90g) sugar
1 tsp. salt
6 sheets toasted nori seaweed, each 7 by 8 inches (18 by 20cm)
2 Tbs. *each* black and white sesame seeds, toasted in a dry fry pan for 3 to 5 minutes
¾ English (hothouse) cucumber, peeled and cut into thin strips 6 inches (15cm) long
1½ avocados, pitted, peeled and cut into slices ¼ inch (6mm) thick
6 oz. (185g) cooked fresh crabmeat, flaked into pieces
½ cup (125ml) Japanese soy sauce
¾ cup (155g) pickled ginger slices

equipment

Measuring cups and spoons

Glass bowl set

Fine-mesh colander

Small and medium saucepans

Rice cooker

Sushi press

Chef's knife

Adapted from Williams-Sonoma Lifestyles Series, *Asian Flavors*, by Joyce Jue (Time-Life Books, 1999).

california rolls

Place the rice in a bowl and wash with cold water until the water runs clear. Drain and place in a saucepan with the 3¾ cups (940ml) cold water. Bring to a boil and cook, uncovered, stirring occasionally, until all the surface water is absorbed, about 3 minutes. Cover, reduce the heat to low and cook, without stirring, until tender, about 20 minutes. Let stand for 10 minutes. Alternatively, cook the rice in a rice cooker according to the manufacturer's instructions.

In a small bowl, combine the ⅓ cup (80ml) water and the 2 tsp. vinegar. In another small bowl, combine the wasabi powder and the 1½ Tbs. water, stir to form a smooth paste and let stand for 10 minutes. Divide the wasabi paste in half and set half aside.

In a small saucepan over low heat, combine the ½ cup (125ml) vinegar, the sugar and salt. Cook, stirring occasionally, until the sugar and salt are dissolved, about 3 minutes. Set aside to cool.

Transfer the hot rice to a large bowl. Drizzle with two-thirds of the vinegar-sugar mixture and gently fold into the rice. Add only as much as the rice will absorb without becoming mushy. Cover with a damp kitchen towel.

Put 1 nori sheet over the scroll of a sushi press. Dip your hands into the vinegar-water mixture and spread a layer of the rice evenly over the nori. Smear a thin strip of wasabi horizontally across the middle. Sprinkle sesame seeds over the wasabi, followed by a few cucumber strips, an even row of avocado slices and one-sixth of the crabmeat. Spread more rice in an even layer over the fillings. Moisten the wooden pressboard and press it, smooth side down, against the rice to make a uniform, solid cake. Fold one side of the nori over the pressed rice. Slightly moisten the other side of the nori with rice vinegar or water and fold it over like a business letter, sealing to close. Place the wooden insert on top of the sealed nori and press down on the roll to compact all the ingredients. Use the bamboo scroll to lift the sushi roll out of the mold. Using a moistened sharp knife, slice into 1-inch (2.5cm) serving pieces. Remoisten the knife between each slice. Repeat with the remaining 5 nori sheets.

Serve the sushi with the reserved wasabi, the soy sauce and pickled ginger. Provide small dishes for mixing a small amount of wasabi with soy sauce to use as a dipping sauce. Serves 8.

Make-Ahead Tip: The ingredients can be prepared up to 1 hour in advance. Cover tightly with plastic wrap and let stand at room temperature. Add the vinegar-sugar mixture to the warm rice just before assembling the rolls. The rolls should be assembled and cut just before serving.



made in california

Descended from Japanese *makizushi*, the California roll was created to introduce Americans to traditional Asian fare. This delectable combination of crab, avocado, cucumber, rice and nori seaweed is said to have debuted in the early 1970s at the Tokyo Kaikan restaurant in Los Angeles. The roll has become a favorite in Japan, where it is known as *kashu-maki*—literally “California roll.”





about edamame

Taking their name from the Japanese for “fresh soybeans,” *edamame* (pronounced “ed-ah-mah-may”) are a type of soybean typically enjoyed as a fresh green vegetable. The beans are harvested just prior to maturity, when they resemble green peas. In Japan, edamame are often served as a snack with cold beer or tea. Prized for their tenderness and sweet, nutty flavor, the beans are delicious in soups and stir-fries.



ingredients

1½ Tbs. unsalted butter
2 shallots, chopped
½ cup (125ml) dry sherry
2 quarts (2 l) water
¾ lb. (375g) shelled edamame, fresh or frozen (about 2 cups)
3 Tbs. heavy cream, warmed
2 cups (500ml) chicken stock, warmed, plus more as needed*
Salt, to taste

For the ginger cream:

2 Tbs. crème fraîche or sour cream

2 Tbs. heavy cream
½ tsp. grated fresh ginger
Salt, to taste

equipment

Measuring cups and spoons
Ginger grater
Medium saucepans
Colander
Whisk
Immersion blender
Chinois
Ladle

chilled edamame soup with ginger cream

In a saucepan over medium-high heat, melt the butter. Add the shallots and sauté until soft, about 3 minutes. Add the sherry and cook until reduced by half, 3 to 5 minutes. Remove from the heat.

In another saucepan over high heat, bring the water to a boil. Add the edamame and cook until tender, about 8 minutes. Drain and add the edamame to the saucepan with the shallots. Whisk in the cream and the 2 cups (500ml) stock.

Using an immersion blender, puree the soup in the saucepan until smooth. Pass the soup through a chinois into a clean saucepan; discard the solids. Add more stock if needed to reach the desired consistency. Season with salt. Refrigerate for 2 hours before serving.

To make the ginger cream, in a small bowl, whisk together the crème fraîche, cream and ginger until slightly thickened. Season with salt.

Ladle the soup into 2-fl.-oz. (60ml) cups. Garnish each serving with a scant 1 tsp. of the ginger cream. Serves 8.

Make-Ahead Tip: The soup and the ginger cream can be prepared up to 1 day in advance. Store separately in airtight containers in the refrigerator.

ingredients

1½ Tbs. canola oil
3 Tbs. diced yellow onion
1 lb. (500g) asparagus spears,
tough ends trimmed, spears cut
into 2-inch (5cm) pieces

1 to 2 Tbs. chinablue
black bean wok sauce*

Decorative toothpicks for serving

equipment

Measuring spoons
Wok
Half sheet pan

asparagus in black bean sauce

In a large wok over high heat, warm the oil. Add the onion and cook, stirring constantly, for 1 minute. Add the asparagus and cook until tender-crisp, 3 to 4 minutes. Add 1 Tbs. of the black bean sauce and stir to coat the asparagus, adding more sauce if desired.

Transfer the asparagus to a baking sheet and refrigerate until cold, at least 45 minutes.

Thread 3 pieces of asparagus onto each toothpick, turning each piece one-fourth turn so the bundle stands upright with the toothpick at an angle. To keep the toothpicks clean, use the same hand to pick up the asparagus. Arrange on a platter and serve. Serves 8.

Make-Ahead Tip: The asparagus can be refrigerated on the baking sheet for up to 4 hours. You can arrange the asparagus skewers on the platter and refrigerate for up to 30 minutes before serving.



the versatile wok

A mainstay in Asian kitchens, the wok has proven its culinary versatility over the past two thousand years. Because it conducts heat efficiently, the vessel is suitable for a variety of cooking tasks, including braising, smoking, steaming and stir-frying. Here, we use a wok to quickly stir-fry asparagus over high heat, which ensures the vegetable retains its earthy flavor, vibrant color and tender-crisp texture.





red-cooked pork

Pork has been popular in Asian cooking for thousands of years, and many variations of braised pork can be found in China's regional cuisines. We've based this recipe on *hongshao zhurou*, a southern Chinese specialty traditionally served on festive occasions. The term *hongshao*, or "red-cooked," refers to meats that have been simmered in soy sauce, imparting a succulent flavor and reddish-brown hue.



ingredients

For the flavor injector mixture:

3/4 cup (180ml) fresh orange juice

1/4 cup (60ml) chicken stock*

Zest of 1 orange

1 Tbs. kosher salt

1 Tbs. firmly packed light brown sugar

2 Tbs. peeled and grated fresh ginger

4 lb. (2kg) boneless pork shoulder

2 Tbs. olive oil

1 bottle (17.5 fl. oz./500ml) chinablue sesame soy glaze*

2 cups (500ml) water

1 head Bibb lettuce, leaves separated

For the garnishes:

Fresh cilantro leaves

Chopped peanuts

Lime wedges

Hoisin sauce

equipment

Measuring cups and spoons

Ginger grater

Medium saucepan

Melamine mixing bowls

Flavor injector

Braiser

Slow cooker

Carving board

Large sauté pan

sesame soy pork in lettuce cups

To make the flavor injector mixture, in a saucepan over medium-high heat, combine the orange juice, stock, orange zest, salt, brown sugar and ginger. Bring to a boil, stirring to dissolve the salt and brown sugar. Transfer to a heatproof bowl and nestle the bowl in a larger one filled halfway with ice and water. Let cool completely.

Submerge the flavor injector needle into the orange juice mixture and pull the plunger upward to draw in the liquid. Insert the needle 2 to 3 inches (5 to 7.5cm) into the pork and push the plunger. Repeat with the remaining liquid over the entire surface of the meat.

In a braiser or Dutch oven over medium-high heat, warm the olive oil. Brown the pork on all sides, about 2 minutes per side. Transfer the pork to a slow cooker and add the sesame soy glaze and water. Cover and cook on high for 7 hours according to the manufacturer's instructions. Transfer the pork to a carving board, cover loosely with aluminum foil and let rest for about 30 minutes.

Meanwhile, transfer the cooking liquid to a large sauté pan, place over medium-high heat and cook until the liquid is reduced by half, 8 to 10 minutes. Using 2 forks, shred the pork into bite-size pieces, discarding any fat, and place in a large bowl. Add 1/2 cup (125ml) of the reduced cooking liquid (discard the rest) and stir to combine. Transfer to the sauté pan, place over medium heat and rewarm the meat.

Spoon about 1/4 cup (55g) of the pork into each lettuce leaf and garnish with cilantro, peanuts, a squeeze of lime juice and hoisin sauce. Serve immediately. Serves 18.

Make-Ahead Tip: The flavor injector mixture can be made up to 1 day in advance. Let cool, then cover and refrigerate. You can cook the pork, shred it and stir in the reduced cooking liquid up to 1 day ahead. Cover and refrigerate, then rewarm as directed just before serving.



a sign of good fortune

In Chinese gastronomy, citrus fruits are prized for their bright, tangy flavors as well as for their symbolic value. Since gold is known as the color of money, fruits with an orange or yellow hue are often associated with wealth. Golden citrus peel in a dish brings prosperity to those who eat it, while serving a plate of oranges at the end of a banquet symbolizes a host's wish for his guests' good fortune.



ingredients

Canola oil for frying
3 eggs
 $\frac{3}{4}$ cup (125g) all-purpose flour
 $\frac{3}{4}$ cup (90g) cornstarch
 $1\frac{1}{2}$ lb. (750g) boneless, skinless chicken breasts, cut into 1-inch (2.5cm) pieces
 $\frac{3}{4}$ cup (180ml) chinablue lemon sauce*
Decorative toothpicks for serving

equipment

Measuring cups
Half sheet pans
Deep fryer
Glass bowl set
Whisks
Large fry pan

lemon chicken

Preheat an oven to 200°F (95°C). Line 2 baking sheets with paper towels.

In a deep fryer, pour in oil and heat to 375°F (190°C) according to the manufacturer's instructions.

In a bowl, whisk the eggs until blended. In another bowl, whisk together the flour and cornstarch. Dip a few chicken pieces into the beaten eggs, drain off the excess and toss the chicken in the flour mixture to coat. Transfer to a plate. Repeat with the remaining chicken.

Working in batches, fry the chicken until golden brown, crispy and cooked through, 5 to 7 minutes. Transfer the chicken to the prepared baking sheets to drain and keep warm in the oven.

In a large fry pan over medium heat, warm the lemon sauce for 2 to 3 minutes. Add the chicken and stir gently to coat. Thread 1 piece of chicken onto each toothpick and arrange on a platter. Serve immediately. Serves 8.

Make-Ahead Tip: The chicken can be cut into pieces up to 1 day in advance. Cover and refrigerate until ready to fry.

ingredients

1/2 cup (125ml) coconut milk
1/4 cup (60ml) fish sauce
3 Tbs. firmly packed light brown sugar
1 tsp. grated fresh ginger
2 Tbs. chopped fresh cilantro
1 Tbs. curry powder
1 1/2 lb. (750g) medium shrimp, peeled and deveined

Peanut sauce for dipping*

Decorative toothpicks for serving

equipment

Measuring cups and spoons
Ginger grater
Melamine mixing bowls
Indoor electric grill

shrimp satay with peanut sauce

In a large bowl, stir together the coconut milk, fish sauce, brown sugar, ginger, cilantro and curry powder. Add the shrimp and stir to coat evenly with the marinade. Cover and refrigerate for 1 to 2 hours.

Preheat an indoor electric grill over high heat. Spray the grill with nonstick cooking spray. Remove the shrimp from the marinade. Arrange the shrimp on the grill and cook until they are opaque throughout, about 2 minutes per side.

Transfer the shrimp to a warmed platter. Place the peanut sauce and the toothpicks in small bowls so guests can skewer the shrimp and dip them into the sauce. Serve immediately. Serves 8.



the story of satay

Satay is said to be a variation on the grilled kabobs that were introduced to the Indonesian island of Java by 12th-century Arab traders. Javanese cooks adapted the dish by seasoning skewers of meat, poultry or seafood with indigenous spices. Over time, satay became popular throughout Indonesia, Malaysia, Singapore and Thailand. Peanut sauce is a favorite accompaniment for the dish.



Adapted from Williams-Sonoma Collection Series, *Asian*, by Farina Wong Kingsley (Simon & Schuster, 2003).

* Available at Williams-Sonoma stores.





savoring rice pudding

Rice pudding is one of the world's oldest comfort foods, beloved by cooks around the globe since ancient times. In Asian cuisine, rice pudding is one of the special sweets served at festivals, banquets and other celebrations. Throughout Southeast Asia, where coconut palms are abundant, rice pudding is often prepared with coconut milk, which imparts a rich, creamy texture and lush tropical flavor.



ingredients

1 cup (250ml) canned coconut milk

1/2 cup (125ml) whole milk

1/4 cup (30g) shredded coconut, lightly toasted, plus more for garnish

1/2 cup (120g) plus 8 tsp. sugar

1/4 tsp. salt

1 Tbs. cornstarch

1 whole egg plus 1 egg yolk

1 1/2 cups (235g) cooked short-grain white rice, cooled to room temperature

equipment

Measuring cups and spoons

Medium saucepan

Medium-mesh sieve

Melamine bowls

Whisk

Culinary torch

coconut rice pudding brûlée

In a saucepan over medium-high heat, combine the coconut milk, whole milk, coconut, 1/4 cup (60g) of the sugar and the salt. Cook until small bubbles form around the edges, about 5 minutes. Remove from the heat; let stand for 20 minutes. Pour the coconut mixture through a medium-mesh sieve set over a large bowl, pressing with a rubber spatula to extract the liquid; discard the coconut. Return the coconut milk mixture to the pan, place over medium-high heat and cook until small bubbles form around the edges, about 5 minutes.

Meanwhile, in a large heatproof bowl, whisk together the remaining 1/4 cup (60g) sugar and the cornstarch until blended. Whisk in the egg and egg yolk. Form a kitchen towel into a ring and place the bowl on top to prevent it from moving. Gradually add the hot coconut milk mixture, whisking constantly until incorporated. Return the mixture to the saucepan and place over medium-low heat. Cook, stirring slowly and continuously with a wooden spoon or spatula, until the custard thickens and a finger drawn across the back of the spoon leaves a path, about 5 minutes; do not boil.

Pour the custard through a medium-mesh sieve set over a clean bowl. Nestle the bowl in a larger one filled halfway with ice and water and cool the custard to room temperature, stirring occasionally. Stir in the cooked rice. Divide the mixture among eight 2-fl.-oz. (60ml) ramekins, cover and refrigerate until chilled, at least 4 hours or up to 1 day.

Just before serving, sprinkle 1 tsp. sugar over each pudding. Using a culinary torch according to manufacturer's instructions, move the flame in small circles over the surface until the sugar browns. Garnish with coconut. Serves 8.

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jade fizz

10 to 12 fresh mint leaves
Crushed ice as needed
1/2 fl. oz. (15ml) fresh lime juice
1/2 cup (125ml) ginger ale
Lime slices for garnish
Mint sprig for garnish

In a double old-fashioned glass, using a muddler or a wooden spoon, crush the mint leaves about 10 times. Fill the glass with crushed ice. Add the lime juice and ginger ale and stir gently to combine. Garnish with lime slices and a mint sprig and serve. Serves 1.



good fortune

3 fl. oz. (80ml) **Lemon Drop mix***
2 fl. oz. (60ml) vodka
2 fl. oz. (60ml) ginger ale
1 tsp. finely grated fresh ginger (optional)
Ice cubes as needed
Lemon slices for garnish

In a highball glass, stir together the Lemon Drop mix, vodka, ginger ale and fresh ginger. Add ice, garnish with lemon slices and serve. Serves 1.



little tokyo

2 fl. oz. (60ml) **Cosmopolitan mix***
3 fl. oz. (80ml) dry filtered sake
Ice cubes as needed
Sugar for coating rim of glass
2 cranberries for garnish

In a cocktail shaker, combine the Cosmopolitan mix, sake and ice. Cover and shake vigorously for 10 seconds. Strain into a sugar-rimmed martini glass, garnish with the cranberries and serve. Serves 1.

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* Available at Williams-Sonoma stores.



For more delicious Asian recipes, go to
williams-sonoma.com/recipe