

Asian Black Bean Dip with Wonton Chips

You'll be pleasantly surprised by how easy this fresh-tasting appetizer is to make. The wonton chips are scrumptious baked or fried.

For the Dip

- 1 15 oz. can black beans, drained and rinsed
- 1 Tbsp. minced fresh ginger
- 1 clove garlic, chopped
- 2 Tbsp. toasted sesame oil
- 2 Tbsp. soy sauce
- 1/8 tsp. cayenne
- 1 Tbsp. rice vinegar
- 2 tsp. sugar
- 1/4 cup chopped green onions, plus more for garnish
- Black and white sesame seeds for garnish (optional)

For the Wonton Chips

- Wonton wrappers
- Olive or canola oil cooking spray
- Sea salt
- Oil, if frying

To Make the Dip

1. Place all ingredients in a blender or food processor. Blend until you get a smooth paste. If necessary, stop the blender or food processor to scrape down the sides with a spatula. After blending, some pieces of the green onions will still be visible.
2. Transfer to a serving dish and garnish with black or white sesame seeds and chopped green onions.
3. Serve with baked or fried wonton chips.

To Make the Chips

To bake, preheat oven to 400°F and cut wonton wrappers into small triangles. Spray chips lightly with olive or canola oil, sprinkle with sea salt, and arrange in a single layer on a foil- or parchment-lined baking sheet. Bake for 7 minutes or until golden brown.

To fry, heat oil on stovetop or in fryer to 400°F and fry until golden. Drain on paper towel and sprinkle with sea salt.

Tip: After chips have cooled, they can be stored in a plastic storage bag for several days.



Asian Eggplant Salsa

Serve this tasty salsa with sesame or rice crackers or with wonton chips.

- ¼ cup soy sauce
- 2 Tbsp. Chinese black vinegar or rice wine vinegar
- 2 Tbsp. rice wine or dry sherry
- 1 Tbsp. sugar
- 1 tsp. crushed red chili flakes
- 1 tsp. kosher salt
- 4 medium Japanese eggplants, cut into 2-in. wedges
- 2 Tbsp. canola oil
- 10 cloves garlic, minced
- 3-in. piece ginger, peeled and minced
- 1 tsp. sesame oil
- ¼ cup minced scallions



1. Stir soy sauce, vinegar, rice wine, sugar, chili flakes and salt in a bowl. Set aside.
2. Steam eggplant until tender when pierced with a knife, 6 to 8 minutes, in batches.
3. Heat wok or sauté pan. Add canola oil, garlic and ginger. Stir-fry 10 seconds.
4. Cut steamed eggplant into cubes and add to stir-fry mixture. Stir-fry 20 seconds.
5. Stir in reserved sauce and cook until sauce is thickened, 3 to 5 minutes.
6. Remove from heat and drizzle with sesame oil.
7. Transfer to serving bowl and garnish with scallions. Can be served warm or cold.

Crispy Asian Pork Sliders with Thai Basil Chimichurri

Delight your taste buds with crispy pork sandwiches. The garlicky green sauce is so good you'll want to eat it with a spoon!

For the Sliders

5 Tbsp. soy sauce
4 Tbsp. mild or hot chili powder
3 Tbsp. 5-spice powder
2 garlic cloves, finely chopped
3-in. piece of fresh ginger, peeled and finely chopped
3 lb. pork shoulder
3 Tbsp. sesame oil
Slider buns
Sliced cucumbers
Shredded carrots





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For the Chimichurri

$\frac{3}{4}$ cup Thai basil
 $\frac{1}{2}$ cup olive oil
 $\frac{1}{4}$ cup red wine vinegar
 $\frac{1}{4}$ cup Chinese black vinegar*
 $\frac{1}{4}$ cup cilantro
1 shallot, chopped
2 cloves of garlic, minced
1 serrano pepper, stemmed and seeded
1 tsp. sugar
Juice of $\frac{1}{2}$ lime
1 tsp. toasted sesame oil
**If you can't find Chinese black vinegar, you can substitute with another $\frac{1}{4}$ cup of red wine vinegar.*

1. Place the soy sauce, chili powder, 5-spice, garlic and ginger in a large slow cooker and mix together well to create a paste.
2. Place pork shoulder in the slow cooker and, using your hands, massage the spice mixture all over the pork.
3. Put the lid on the slow cooker and cook on low for 8 to 10 hours or until the meat is so tender you can shred it with a fork.
4. Heat sesame oil in a large sauté pan, add shredded pork, and sauté until the edges get crispy.
5. Coat inside of buns with sesame oil or melted butter and toast in a sauté pan.
6. Stack shredded pork, cucumber and carrots to assemble slider.
7. To make the chimichurri, combine all of the ingredients in a food processor until you have a nice paste, similar to pesto. Adjust seasonings to your taste. Serve with the sliders for dipping.

Makes about 12 to 15 sandwiches