

Tips for Baked Potstickers with Sweet Asian Dipping Sauce

- Egg roll wrappers are larger than wonton wrappers and can be used as a substitute. Simply cut them into 3-inch squares.
- When grating gingerroot, the Microplane® Adjustable Grater will produce a fine, intensely flavored paste. If you finely chop gingerroot with the Food Chopper, increase the amount slightly to achieve the same flavor.
- Nonstick cooking spray can be substituted for the Pantry Basil Oil.

Tips for Sizzling Coconut Shrimp Cakes

- **This is a Super Starter recipe.** See a complete outline in "Products & Recipes" chapter of Recipe for Success.
- Virtually all shrimp available for purchase has been previously frozen. If you're not using shrimp the day you purchase it, buy frozen shrimp and thaw it when you're ready to use it. Put shrimp under cold running water to thaw, then **thoroughly** pat it dry with paper towels. (This will keep the shrimp cakes from being too soft.)
- Choose **unseasoned** rice vinegar for this recipe. Seasoned rice vinegar is sweeter and is used for sushi rice.
- Gingerroot should feel heavy for its size. When purchasing gingerroot, look for smooth, shiny skin. Wrinkled skin indicates that it's dried out and will be difficult to grate.

Here are additional ways to toast coconut:

- In the Small Micro-Cooker®, microwave on HIGH 2-3 minutes or until lightly toasted, stirring after each 20-second interval. Cool completely.
- Spread coconut onto Small Round Stone in an even layer. Bake at 350°F 10 minutes; stir. Continue baking for an additional 6-8 minutes, stirring after each 2-minute interval, until lightly toasted. Cool completely.

Tips for Chicken Satay Spring Rolls:

- When working with rice paper wrappers, brush them with water **one at a time** to prevent sticking.
- If not serving spring rolls right away, keep them tightly covered with plastic wrap. To keep the vegetables crisp, do not prepare the spring rolls more than a couple of hours in advance.

The Pampered Chef®

Tool Tips for Super Starters

(Adapting for your kit products.)

Baked Potstickers

- Use the Utility Knife and Cutting Board in place of the Chef's Knife and Large Grooved Cutting Board.
- Use the Food Chopper to finely chop the peeled gingerroot.
- Mix in the Classic Batter Bowl using the Small Mix 'N Scraper®.
- Use the Adjustable Measuring Spoon to scoop the mixture onto the wonton wrappers.

Chicken Satay Spring Rolls

- Use the Utility Knife to slice the cucumber and bell pepper.
- Chop the gingerroot with the Food Chopper.

Dim Sum Fun Facts

In the 19th century, Chinese immigrants arriving in the United States brought the dim sum custom to our shores. Some food historians believe that dim sum in America inspired the concept of brunch. Suggest that hosts schedule their Kitchen Shows during brunch time.

Restaurants that serve dim sum offer a wide assortment of dishes on carts and trays, allowing diners to pick what they want. Common fare includes steamed pork spareribs, steamed buns filled with pork, shrimp dumplings and miniature spring rolls. Desserts include creamy custard tarts and rice pudding.

Asian food is the fastest growing type of cuisine in the restaurant industry.

Other Asian-style appetizers that can be served in a dim sum feast include the following:

- *Season's Best® Recipe Collection (Fall/Winter 2005): Creamy Crab Tart*
- *The Pampered Chef® Stoneware Inspirations* cookbook: *Crab Rangoon Dip, Chinese Chicken Pizza*
- *The Pampered Chef® It's Good for You* cookbook: *Asian Spring Rolls*
- *The Pampered Chef® All the Best* cookbook: *Asian Lettuce Rolls*