



*“Tempting World Flavors
Traditional American Ingredient”*

*Street Foods by Alexander Ong
featuring California Raisins*

Egg Salad with California Raisins and Chile-Lime Dressing

by Alexander Ong, Betelnut Pejiu Wu, San Francisco, CA



INGREDIENTS

Dressing

- 2 tablespoons granulated sugar
- 2 tablespoons fish sauce
- 2 tablespoons fresh-squeezed lime juice
- 1 teaspoon minced garlic
- 1 Thai chile
- 2 Kaffir lime leaves, minced
- 1 tablespoon minced scallions

Salad

- 1 stalk celery, sliced crosswise, diagonally
- 2 rings sliced from red-ripe Fresno chile
- 1/2 yellow onion, thinly sliced
- 1 cup julienne carrots
- 10 fresh Thai basil leaves, torn
- 1 tablespoon California golden raisins, plumped in warm water
- 1 tablespoon California natural raisins, plumped in warm water
- Sea salt; to taste

Fried eggs

- 3 tablespoons vegetable oil
- 4 eggs

PROCEDURE

Dressing

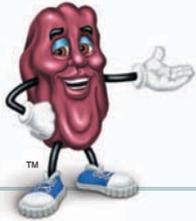
Measure ingredients into blender and purée or measure into small bowl and purée with stick blender; set aside.

To assemble, combine all salad ingredients in a bowl; set aside. Heat oil in sauté pan over medium heat and fry eggs, separately, until golden brown. Turn and cook until yolks are cooked through. Place each fried egg on cutting board and cut into bite-size pieces; arrange on individual salad plates. Toss salad with dressing; divide and spoon on top of egg. Sprinkle with sea salt and serve at once.

Serves 4

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California Raisins are a versatile ingredient that chefs can use to enhance existing recipes or in creation of new recipes. Raisins, raisin paste, and raisin juice concentrate can all be added to sauces, stir-frys, chutneys and salsa to bring uniqueness and appeal to their dishes. California Raisins elevate all dimensions of taste and flavor to new heights, balance “on trend” spicy flavors, and enhance existing flavors. And, California Raisins are all-natural, provide potassium, antioxidants and fiber.

California Raisin and Tamarind Glazed Chicken Wings

by Alexander Ong, Betelnut Pejiu Wu, San Francisco, CA

INGREDIENTS

Glaze

- 1 tablespoon fish sauce
 - 1/4 cup tamarind purée
 - 1/2 cup California raisin juice concentrate
 - 2 Thai chiles, minced
 - 4 teaspoons sugar
 - 1 teaspoon kosher salt
 - 3 teaspoons fresh ground black pepper
- Vegetable oil, for frying
- 18 chicken wings
- 1 bunch scallions, sliced; for garnish

PROCEDURE

- Mix all ingredients for glaze together until well combined. Chill for several hours or overnight.
- To serve, heat oil to 350° F and fry wings until crispy. Warm sauce and toss with wings to coat well. Garnish with freshly cut scallions and serve at once.
- Serves: 3

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Bugis Chili Prawns with California Raisin Purée and Pineapple-Raisin Relish

by Alexander Ong, Betelnut Pejiu Wu, San Francisco, CA

INGREDIENTS

Pineapple-Raisin Relish

- 1/2 fresh pineapple, brunoise (1/8-inch dice)
- 1 red onion, brunoise (1/8-inch dice)
- 1 tablespoon minced garlic
- 1 cup California golden raisins, plumped
- 1 cup California natural raisins, plumped
- 1 cup fresh lime juice
- 1 cup sugar
- 2 teaspoons kosher salt
- 10 mint leaves, chiffonade

Sauce for Prawns

- 1/4 cup (4 ounces) vegetable oil
- 1 cup dried chiles; soaked, stems and seeds removed
- 10 shallots, sliced
- 3 green cardamom pods
- 1 teaspoon ground coriander
- 2 tablespoons minced fresh gingerroot
- 2 tablespoons minced garlic
- 1 stalk lemongrass, minced
- 10 kaffir lime leaves
- 1/2 ounce dried shrimp paste (belacan), toasted and crumbled
- 1/4 cup California raisin juice concentrate
- 2 tablespoons California raisin paste
- 1/2 teaspoon kosher salt
- 1 1/2 cups water
- 16 white gulf or tiger prawns Size 16/20; peeled and deveined leaving tail intact
- 1/2 cup coconut milk

PROCEDURE

Pineapple-Raisin Relish

Mix lime juice, salt and sugar together until completely dissolved. Stir in remaining ingredients except mint leaves and let stand at least 30 minutes in refrigerator.

Sauce for Prawns

Heat saucepan and add oil; stir in shallots, ginger and garlic. Add chiles, cardamom, coriander, lemongrass and kaffir lime leaves; sauté for 6 to 7 minutes. Reduce heat and stir in shrimp paste (belacan) and water; simmer about 10 minutes. Then, add raisin paste, juice concentrate and salt; mix well. With stick blender, process mixture until smooth; set aside.

To Serve

Sauté prawns in a little oil. Add enough sauce to coat and finish with coconut milk; heat to boil and plate, immediately. Stir mint leaves into Pineapple-Raisin Relish and spoon onto plate; serve at once.

Serves 4



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Xi'an Lamb Skewers with Raisin Yogurt Sauce

by Alexander Ong, Betelnut Pejiu Wu, San Francisco, CA

INGREDIENTS

1 cup vegetable oil
2 tablespoons ground cumin
1 tablespoon ground coriander
1 tablespoon chili powder
1 tablespoon Xian chili paste
Kosher salt, to taste
3 pounds leg of lamb, meat only; thinly sliced
Kosher salt, to taste
Bamboo skewers, soaked in water
1/3 cup California raisin juice concentrate, for basting

Raisin-Yogurt Sauce

2 cups plain unflavored yogurt
1 cup California golden raisins, chopped
1/2 teaspoon kosher salt
Juice of 1/4 lemon
5 fresh mint leaves, minced

PROCEDURE

Heat oil in sautépan over medium heat; reduce heat to low and cook spices for about 2 minutes, stirring to mix well. Cool; stir in lamb slices and season to taste with salt. Let stand for at least 1 hour.

Meanwhile combine all ingredients except mint leaves for Raisin-Yogurt Sauce; set aside to chill. Then, thread meat onto skewers and grill, basting with raisin juice concentrate, to medium (160° F). Sprinkle skewers with a touch of kosher salt. Stir mint leaves into Raisin-Yogurt Sauce and serve.

Serves 6



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Chinese Cured Pork with California Raisins, Chives and Rice Cakes

by Alexander Ong, Betelnut Pejiu Wu, San Francisco, CA

INGREDIENTS

1/2 cup rice cakes
1 cup thinly sliced Chinese cured pork
1 cup flowering garlic chives, cut in 1-inch pieces
1 tablespoon California golden raisins
1 tablespoon California natural raisins
1 tablespoon preserved mustard,
minced (Cha Choy)
1 teaspoon minced fresh gingerroot
2 tablespoons vegetable oil

1 tablespoon soy sauce
2 tablespoons rice wine
1 teaspoon sugar
1 teaspoon sesame oil

PROCEDURE

Heat wok over high heat; add oil and heat to very hot. Dip rice cakes in hot water for 10 to 15 seconds to soften and shake off excess water; quickly stir fry along with pork slices. Add raisins, ginger, preserved mustard, and chives; toss and fry until heated through. Move to the side and deglaze wok with soy sauce and rice wine. Add sugar and caramelize; finish with sesame oil and combine with pork and raisins. Serve immediately over steamed jasmine rice.

Serves 3-4



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Chicken Congee with Chile-Raisin Oil

by Alexander Ong, Betelnut Pejiu Wu, San Francisco, CA

INGREDIENTS

Chile-Raisin Oil

- 2 1/2 cups vegetable oil
- 1 cup minced shallots
- 1 cup dried chile flakes
- 1 cup chopped California raisins
- 1 tablespoon kosher salt

Chicken Congee

- 2 cups steamed rice
- 16 cups chicken stock, reduced to 8 cups
- 2 teaspoons kosher salt
- 1/2 cup California raisins
- 1 cup julienne Smithfield or other salty ham
- 1 tablespoon vegetable oil
- 4 eggs, poached
- 4 tablespoons fried shallots
- 4 tablespoons minced green onions

PROCEDURE

Chile-Raisin Oil

In sauté pan over high heat, heat oil and brown minced shallots; reduce heat to low and cook for 3 minutes. Stir in chile flakes and raisins; cook until oil turns red. Add salt to taste and set aside. (Will keep at room temperature for up to one month.)

To prepare congee, fluff rice by hand or with a fork; turn into large pot; add reduced chicken stock. Bring to boil; reduce heat and simmer for 30 to 45 minutes or until rice breaks down and makes thin pudding. Stir in raisins and set aside. Meanwhile, sauté ham julienne in oil over low heat until crispy; crumble and set aside.

To serve, poach eggs. Divide hot congee into four large soup bowls. Top each with 1 poached egg and 2 teaspoons Chile-Raisin Oil. Sprinkle with crumbled ham and garnish with green onions and fried shallots.

Serves 4



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