

!Mango Salad (Niger)

Ingredients:

- 4 mangoes, cubed
- 1 pineapple, cubed
- 1 cup lemon juice
- 2 cup apricot nectar or orange juice
- 1 pint strawberries, for garnish

Directions:

In a 2-quart bowl: Add the pineapple to the mango. Blend the juices separately and then pour over the mango. Serve chilled, garnished with strawberries.

Elote - Street Corn (Mexico)

Please bring to the potluck in a half steamer tray - you can pick one up at church!

Ingredients:

- 6 cups of corn (frozen or from 12 ears of corn)
- 4 teaspoons vegetable oil
- 6 tablespoons mayonnaise
- 2/3 cup Cotija cheese
- Juice of 2 limes
- 2 tablespoons chili powder
- 1 tablespoon cumin
- Salt

Directions:

Heat oil in a large skillet over high heat until shimmering. Add kernels and toss to coat in oil. Either stir or shake kernels constantly until they are nicely toasted and a bit charred.

Pour corn into a serving bowl and season with salt and pepper. Stir in mayonnaise, then sprinkle with spices and cheese. Drizzle with lime juice.

Goulash (Eastern Europe)

Please bring to the potluck in a crock pot.

Ingredients:

- 2 tablespoons cooking oil
- 3 medium sized onions, chopped
- 1 ¼ pounds of stewing beef, cut into one-inch cubes
- 2 tablespoons of sweet paprika
- 2 teaspoons of ground caraway seed
- ½ teaspoon of marjoram
- 4 cups of cold water
- Salt and pepper to taste

Directions:

Warm the oil in a large pot on medium heat. Add the onion and cook until wilted. Add the beef cubes and allow them to brown. Then add the paprika, but don't let it cook too long or it will turn bitter—ten seconds is fine. Add the water and caraway, and salt and pepper to taste. Bring to a boil, then cover and simmer for a couple of hours. The sauce will gradually thicken. Just before finishing, add the marjoram.

Chicken Satay (Southeastern Asia)

Please bring to the potluck in a half steamer tray - you can pick one up at church!

Ingredients:

- ½ cup coconut milk
- 1 clove garlic, minced
- 1 teaspoon curry powder
- 1 ½ teaspoons brown sugar
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 1 pound skinless, boneless chicken breast halves - cut into 1 inch strips
- 1 cup coconut milk
- 1 tablespoon curry powder
- ½ cup creamy peanut butter
- ¾ cup chicken stock
- ¼ cup brown sugar
- 2 tablespoons lime or lemon juice
- 1 teaspoon soy sauce
- Salt to taste
- 20 (6 inch) wooden skewers, or as needed, soaked in water for 30 minutes

Directions:

Stir together 1/2 cup coconut milk, garlic, 1 teaspoon curry powder, brown sugar, salt, and pepper until the sugar has dissolved. Toss marinade with the chicken, cover, and marinate for at least 2 hours.

Bring 1 cup coconut milk, 1 tablespoon curry powder, peanut butter, chicken stock, and 1/4 cup brown sugar to a simmer in a saucepan over medium-high heat. Simmer for 5 minutes, stirring constantly, until smooth and thickened. Remove from heat and stir in lime juice and soy sauce; season to taste with salt.

Preheat a grill for medium-high heat. Thread marinated chicken onto skewers, then grill 4 to 5 minutes per side, or until cooked through. Serve with warm peanut sauce.

Soba Noodles (Japan)

Ingredients:

- 8 ounces cooked soba noodles (or regular spaghetti)
- 8 tablespoons peanut butter
- 2 tablespoons soy sauce
- 4 tablespoons honey
- 4 tablespoons water
- 2 cloves garlic, minced
- 1 tablespoon rice vinegar
- 4 teaspoons sesame oil
- 2 teaspoons crushed red pepper flakes (to taste)
- 1 red bell pepper, cut in strips
- 1 cup julienned carrot
- 4 green onions, sliced
- 1 cup peanuts (I like the Spanish redskins; roasted will do, also)

Directions:

Cook noodles according to package until al dente. Combine sauce ingredients thoroughly. Toss cooked noodles with vegetables. Add sauce and combine to coat everything. Add peanuts and chill in the refrigerator for at least 30 minutes.

Aji de Galina (Peru)

Please bring to the potluck in a crock pot.

Ingredients:

- 2 pounds skinless, bone-in chicken breast halves
- 1 onion, chopped
- 2 carrots, chopped
- 2 cloves garlic
- 2 quarts water
- 1 loaf white bread, crusts removed and cubed
- 12 ounce can evaporated milk
- ½ cup grated Parmesan cheese
- ¼ cup walnut pieces
- 1 teaspoon vegetable oil
- 2 cloves garlic, minced
- 1 onion, chopped
- 2 teaspoons chile powder (preferably aji amarillo)
- 2 teaspoons ground turmeric

Directions:

Place chicken breasts, onion, carrot, and 2 cloves garlic in a large saucepan, pour in 2 quarts of water and slowly bring to a simmer over medium-high heat. Skim off the foam on top, then cover, reduce heat to medium-low, and simmer until the chicken is tender, about 30 minutes. Remove chicken to a plate and allow to cool. Strain the resulting chicken stock, discarding the vegetables.

Pour evaporated milk and 1/2 cup chicken stock into the bowl of a blender. Add bread cubes and puree until smooth. Add Parmesan cheese and walnuts; puree until smooth. Shred the cooled chicken and discard the bones.

Heat vegetable oil in a large saucepan over medium heat. Stir in minced garlic and onion; cook until the onion turns translucent, about 5 minutes. Stir in shredded chicken and chili powder until heated through. Pour in bread puree and cook until hot, stirring frequently. Add more chicken stock if needed to keep from getting too thick. Season with turmeric and simmer for 5 minutes more.

Cottage Pie (UK)

Please bring to the potluck in a half steamer tray - you can pick one up at church!

Ingredients:

- 1 pound lean ground beef
- 1 onion, diced
- 3 carrots, diced
- 2 tablespoons all-purpose flour
- 1 tablespoon Italian seasoning
- 2 tablespoons chopped fresh parsley
- 1 ½ cups beef broth
- 1 tablespoons Worcestershire sauce
- 1 tablespoon tomato paste
- salt and pepper to taste
- 4 potatoes, peeled and diced
- ¼ cup butter, softened
- 1 cup milk
- salt and pepper to taste
- 4 oz. shredded Cheddar cheese

Directions:

Preheat oven to 400 degrees F. Place a large skillet over medium heat. Crumble in ground beef and sauté 1 minute. Add onion and carrot, cook until meat is no longer pink and onion begins to brown, about 5 minutes. Mix in flour, mixed herbs, and parsley.

In a small bowl, combine beef broth, Worcestershire sauce and tomato paste. Add to beef mixture. Add salt and pepper to taste. Lower heat and simmer mixture for 15 minutes, stirring occasionally, until almost all of liquid has been absorbed.

Place diced potatoes in a medium saucepan. Cover with water and place over high heat. Allow to come to a boil. Boil for 15 minutes, or until potatoes are tender. Drain.

Mash potatoes until smooth. Add butter, then milk. Whip until fluffy. Add salt and pepper to taste. Spread potatoes over beef filling in baking pan. Sprinkle with grated Cheddar cheese. Bake in preheated oven for 25 minutes, until top is browned and cheese is bubbly.

Spotted Dog (Ireland)

Ingredients:

- 4 cups all-purpose flour
- 2 cups white whole-wheat flour
- 1 ½ tablespoons baking powder
- 1 ½ teaspoons baking soda
- 1 ½ teaspoons salt
- 1 ½ cups raisins, soaked in warm water and drained
- 3 cups buttermilk

Directions:

Preheat oven to 350 degrees. Grease a large baking sheet and set aside.

Combine flours, baking powder, baking soda, salt, and raisins in a large bowl. Add the buttermilk and stir to combine. Turn dough out onto work surface and knead for about 2 – 3 minutes. Divide the dough in 2 pieces and shape into round loaves. Place on prepared baking sheet and cut an X in the top of each loaf.

Bake for 45 to 50 minutes or until the loaves are nicely browned and the internal temperature is about 200 degrees.

Potato Scones (Ireland)

Ingredients:

- 4 cups boiled mashed potatoes
- 1 1/3 cup flour
- 6 tablespoons butter (NOT margarine)
- 1 teaspoon salt

Directions:

Mash potatoes well, add butter and salt. Add as much flour as potatoes will take without becoming too dry. Turn out onto a floured board, roll until ¼ inch in thickness. Cut into circles, approximately 2 ½ inch diameter. Prick all over with a fork.

Cook on a hot dry griddle or heavy pan dusted with a little flour. When they brown with small darker spots appearing, they are cooked.

Linzerorte (Austria)

Ingredients:

- 2 cups all-purpose flour
- 2 cups ground hazelnuts or walnuts
- ½ cup sugar
- ½ cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 1 dash ground cloves
- 1 cup cold butter (no substitutes)
- 2 eggs, lightly beaten
- 1 teaspoon grated lemon peel
- 1 1/3 cups raspberry jam
- confectioners' sugar

Directions:

In a bowl, combine the first seven ingredients. Cut in butter until mixture resembles coarse crumbs. Add eggs and lemon peel; stir until mixture forms a ball. Divide into fourths. Cover and refrigerate for 3-4 hours or until chilled. Remove two portions of dough from refrigerator; press each into an ungreased 9-in. fluted tart pan with removable bottom. Spread 2/3 cup jam over each.

Between two sheets of lightly floured waxed paper, roll one portion of remaining dough into a 10-in. x 6-in. rectangle. Cut six 1-in.-wide strips; arrange in a lattice design over jam. Repeat with remaining dough (return dough to the refrigerator if needed). Bake at 350 degrees F for 40-45 minutes or until bubbly and crust is browned. Cool completely. Dust with confectioners' sugar if desired.

Rice Pudding (Spain)

Ingredients:

- 2 cups milk
- 1 cinnamon stick
- 3 strips lemon rind
- Pinch of salt
- 1/2 cup short-grain white rice
- 3 medium egg yolks, beaten
- 1/3 cup sugar
- 1/2 stick butter
- 1 teaspoon ground nutmeg

Directions:

In a large saucepan, slowly bring the milk, cinnamon stick, strips of lemon rind, and salt to a boil. With a slotted spoon, remove the cinnamon and lemon rind. Stir in the rice and egg yolks, reduce the heat, and allow the rice to simmer for about 15 minutes, stirring constantly.

When the rice is soft, add the sugar and butter and combine well. Pour the mixture into a serving dish, sprinkle with nutmeg.