

Feast of the Ascension

A Parish-wide celebration of spirit and hope.

Cultural Cooking with Ascension

Did you know that Ascension is home to lots of parishioners with rich, cultural heritage? Yup. And each group has generously shared some of their favorite recipes (some from the days of the Fall Festival) to share with you! Spice up your menu with some of these yummy creations from our own parishioners' kitchens!

Lechon Pork Belly

from Ralph & Joy Turingan

Ingredients

- 1 slab 5 lbs. pork belly bones removed
- 3 stalks lemongrass leaves
- 3 pieces scallions
- 2 thumbsize ginger sliced
- 1 tablespoon salt
- 1/4 teaspoon ground black pepper

Instructions

1. Lay the pork belly on a flat surface in a way that the side with the skin is facing down. Rub the salt and pepper all over the top of the pork belly (meat part). Let it stand for 15 minutes.
2. Arrange the lemongrass, scallions, and onion slices on one one of the belly. Roll the side where you had the lemongrass all the way to the opposite side until a spiral shape is formed. Secure the rolled pork belly by tying it with a kitchen
3. Preheat oven to 350F. Arrange the pork belly in a roasting pan and roast for 3.5 hours
4. Remove from the oven. Let it cool down for 15 minutes. Slice the Roasted Pork Belly and serve with lechon sauce (found in Oriental stores)
5. Share and enjoy!



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Empanadas

from Sergio & Elsa Colon

Ingredients

- Dough Discs (find them at Thrifty Produce in the Frozen area)
- 1 lb ground beef
- 1 onion (chopped)
- 1 bell pepper (chopped)
- 1/2 can stewing tomatoes
- 1tsp oregano
- 1 tbsp salad olive or black olive
- 1 tbsp olive oil
- Salt and pepper to taste
- Cayenne powder (optional)

Instructions

1. Saute beef in oil for 5 minutes. Add all other ingredients except the dough and cook for 10 minutes, stirring occasionally.
2. Place thawed dough disc on the counter, and fill with 1 tbsp of meat each.
3. Fold disc in half and pinch with fingers. Seal with drop or two of water. With a fork, press the edges again.
4. Deep fry in oil or shortening until golden brown. Serve warm.
5. Share and enjoy!



Clam Sauce

from Dan & Teresa Romano

Ingredients

- 2 cans diced clams
- 1 bottle clam juice
- 6 cloves of garlic, minced
- Olive Oil
- Parsley flakes or fresh parsley (about 6 sprigs)
- Crushed Red Pepper flakes
- 1/2 lemon
- 2 oz white wine
- Salt to taste
- cooked pasta (optional)

Instructions

1. In a small saucepan, sauté garlic in olive oil just until soft. DO NOT ALLOW TO BURN.
2. Add bottle of clam juice and the juice from the cans of clams, lemon juice, parsley, salt, red pepper flakes and white wine. Bring to a boil, turn down to low and cover.
3. Allow to simmer while you cook the Spaghetti.
4. Right before you drain the pasta, add the clams to the sauce and allow to heat through.
5. Serve over pasta.



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Chicken Marsala Meatballs *from Maria Sittig & Family*

Ingredients

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- 1/4 cup panko breadcrumbs
- 2 tablespoons milk, room temperature
- 1/3 cup plus 1 tablespoon Marsala wine
- 1 pound ground white meat chicken
- 1/4 cup grated pecorino, plus extra for serving
- 1 large egg, beaten
- 2 tablespoons chopped fresh parsley
- 1 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 2 tablespoon extra-virgin olive oil
- 8 ounces cremini mushrooms, sliced
- 1 large shallot, minced
- 1 1/2 teaspoons flour
- 1 1/4 cups low-sodium chicken broth

Instructions

1. Preheat the broiler to high.
2. In a large bowl, mix together the breadcrumbs, milk and 1 tablespoon Marsala. Leave to soak for 5 minutes. Add the chicken, pecorino, egg, parsley, 1/2 teaspoon of the salt and the pepper.
3. With your hands, gently mix together the ingredients until just combined. Form the mixture into tablespoon-size balls and place on an oiled baking sheet.
4. Broil for 5 minutes, or until the meatballs are beginning to brown and are just barely cooked through. Remove from the oven and set aside.
5. In a straight-sided skillet, heat 1 tablespoon of the olive oil over medium-high heat. Add the mushrooms and cook, stirring with a wooden spoon, until the mushrooms are brown on all sides, about 5 minutes. Add the shallots and the remaining 1/2 teaspoon salt and cook for another 2 minutes.
6. Lower the heat to medium and stir in the flour and the remaining 1 tablespoon olive oil. Add the 1/3 cup Marsala and stir until the mixture is smooth. Whisk in the chicken broth and simmer for 5 minutes.
7. Add the meatballs to the sauce and simmer for an additional 5 minutes to let the flavors blend. Serve hot, garnished with grated pecorino.



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Vietnamese Fresh Rolls by Lan Dong

Ingredients:

1. Vietnamese Rice paper
2. Pork Butt (1 lb): boil in 3 cups of water with ½ tsp of salt, 1 pinch of black pepper and 2 gloves of garlic mashed and cook for ½ hour. Cool it down and slice it thin.
3. Shrimp (1/2 lb); leave skin on and boil for 5 minutes, then peel and halve it.
4. Lettuce: prefer the leafy part only, for easy rolling
5. Bean sprouts (optional)(may be ¼ lb); raw
6. Mint (optional); only leaves
7. Cucumber: Slice it into 5-6 in long (prefer the Japanese cucumber, the long one)
8. Noodle (rice vermicelli); (4 oz);Put it in boiling water for 15 minutes with a little bit of stirring, drain it out in cold water.
9. Carrot (optional); slice thin in 5-6 in long.
10. Hoisin Sauce and peanut butter (I prefer the crunchy one, it is OK to use the regular one).



Dipping Sauce: Boil the broth from the cooking of the pork above. Add 3 Tablespoon of hoisin sauce and 5 Tablespoon of peanut butter, All need to be melted down. Wash and dry all vegetables.

How to roll a fresh roll: (1) Dip a rice paper quickly in warm water to soften it. Lay it on a plate, put the halve-shrimp first, then a lettuce, 2-3 slices of pork, a few bean sprouts (optional), 1 slice of cucumber, 1 slice of carrot, 2 mint leaves (opt.), and a few noodle. Roll twice all together tightly, flap both sides and finish the roll. Ta-la! One fresh roll is done!. Let's do the second one from (1) above.

