

RECIPE OF THE DAY: Using mussel shells as appetizers.

Dice raw salmon



Sliced celeri



Sliced almonds



Soy Sauce



Grated parmesan



Final Look



Mix all the ingredients together with soy sauce. Serve the mix in the mussel shells & top it of with grated parmesan.



RECIPE OF THE DAY:

Carmelized beef patties with white mushrooms



White mushrooms



Sliced white onions



Prime angus ground beef



Dice red bell peppers



Directions to beef patties:

1. mince half a white onion and a garlic clove.
2. mix the mince ingredients with the dice red bell peppers and ground beef.
3. grab a handful of the mixture and start forming a pattie using both hands (as shown in the right)

Directions for caramelized beef patties:

1. using a frying pan, first sautee the sliced white onions until they turn brown.
2. add the cut white mushroom into the cooked onions and also pour some red wine to the mixture.
3. Then add the beef patties and pour more red wine to the caramelized mixture.
4. cook the patties and caramelized mushrooms for 8-10 minutes.



Red wine



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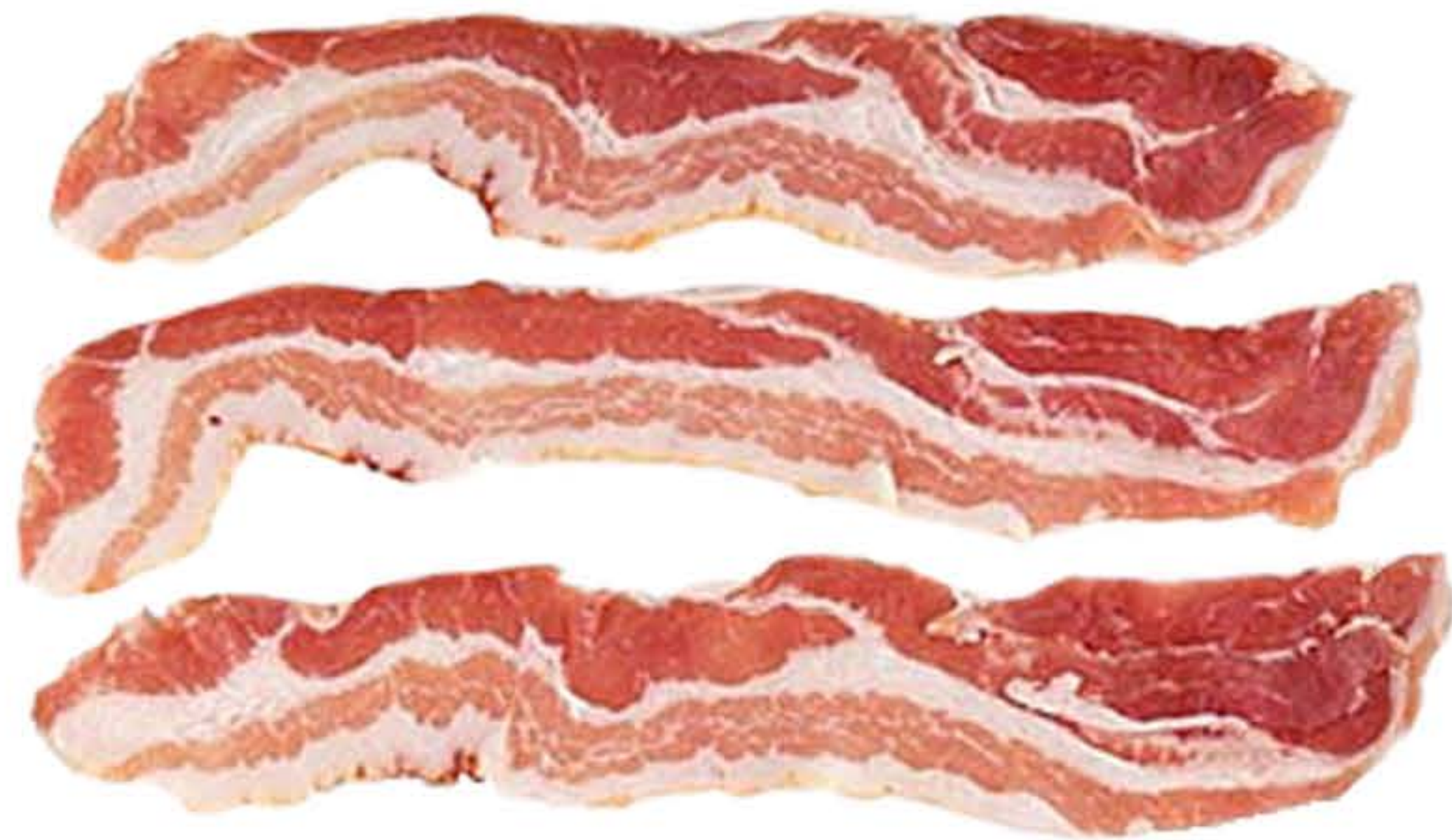


RECIPE OF THE DAY:

Bacon wrapped shrimps with Enokitake mushrooms



Peeled jumbo shrimps



Bacon Strips



Enokitake mushrooms



Steamed broccoli



Oyster Sauce & Red wine

Quick & easy-- grab one jumbo shrimp with a couple of enokitake mushrooms and wrapped them together with bacon strips. (as shown in the right)



Once everything is prepped, sautee the bacon wrapped shrimps with oyster sauce & red wine until the shrimps and bacon is crisp.

