



## Avocado, Asian Pear, Prawn, and Hot Mustard Salad

Courtesy of Chefs Katianna '05 and John Hong

### Crunchy Garnish

#### Ingredients:

- 1/3 cup shallots, sliced
- 2 tbsp fried garlic (see note)
- 1 tbsp cornstarch
- 1 cup hazelnuts or almonds, chopped and toasted
- 1 tsp furikake or seaweed seasoning
- 1/2 tsp perilla seeds, toasted (optional)

#### Directions:

1. For the shallots: thinly slice about 2 shallots and dust with cornstarch. Fry in vegetable oil until browned and crisp. Cool on a paper towel-lined plate.
2. For the garlic: repeat the process with the garlic, omitting the cornstarch.
3. Combine ingredients in a small bowl to make a crunchy savory granola. Set aside.

**Note:** You can also use store bought fried shallots and fried garlic.



## Hot Mustard Vinaigrette

### Ingredients:

- 2 tbsp Asian hot mustard powder (see note)
- 2 tbsp of water
- 1/2 cup apple cider vinegar
- 4 tsp soy sauce (or any seasoned soy product—white soy sauce, tempura dipping sauce, ponzu, or Shirodashi)
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/4 cup oil, like olive, avocado, or peanut

### Directions:

1. Combine hot mustard powder and water in a medium bowl. Cover and let rest somewhere warm for 15 minutes.
2. After rested, add apple cider vinegar, soy sauce, onion powder, and garlic powder. Whisk to combine.
3. While whisking, slowly drizzle in oil.

**Note:** You can find the hot mustard powder or Chinese hot mustard in the Asian aisle at most grocery stores. You can substitute with hot mustard paste, wasabi, or horseradish.



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## Salad

### Ingredients:

- 2 avocados
- 1/2 Asian pear
- 8 shrimp or prawns
- 1 small bunch fresh seaweed, or to taste (optional)
- Pinch of sea salt
- Drizzle of perilla oil or toasted sesame oil

### Directions:

1. Half the avocados, remove the skin, and cut into large chunks (about 4–6 chunks per half).
2. Peel the Asian pear and cut into batons.
3. Sauté prawns or shrimp in olive oil, season with sea salt, and chill.
4. If including fresh seaweed, rinse seaweed in cold water and roughly chop.
5. Combine all ingredients, top with crunchy garnish and hot mustard vinaigrette. Finish with pinch of sea salt and drizzle of perilla oil or toasted sesame oil.



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## Last Word Cocktail

Courtesy of Beau DuBois

### Ingredients:

- 3/4 oz (1.5 tbsp) Tod & Vixen's Dry Gin 1651
- 3/4 oz (1.5 tbsp) Green Chartreuse
- 3/4 oz (1.5 tbsp) lime juice
- 3/4 oz (1.5 tbsp) Maraschino

### Directions:

1. Add all ingredients to a shaker, fill completely with ice and shake vigorously.
2. Strain into glass and serve.