

### Thai Spring Rolls with Plum Dipping Sauce

2 tablespoons oil  
1 onion, julienned  
1 tablespoon minced garlic  
6 cups shredded green cabbage  
2 cups shredded red cabbage  
¾ cup chopped green onions  
¼ cup grated carrot  
3 tablespoons oyster sauce  
1 teaspoon Sriracha sauce  
1 package spring rolls wrappers  
1 egg, beaten, for egg wash  
Oil, for frying  
Plum Sauce

- Add oil to a wok and bring to medium-high heat. Cook the onion and garlic until softened. Add the cabbage, green onions, carrot, oyster sauce and Sriracha. Cook until cabbage is tender. Season with salt and pepper. Let cool completely.
- Working in batches, place 2 to 3 tablespoons of filling on each spring roll wrapper. Fold nearest edge of wrapper over filling; fold left and right corners toward the center. Roll tightly and seal with egg wash.
- Heat oil to 360 degrees. Fry spring rolls until golden brown. Place on paper towels to drain. Serve with plum sauce.

### Mixed Green Salad with Grilled Peaches, Stilton and Walnuts

¼ cup white balsamic vinegar  
1 egg yolk  
1 tablespoon Dijon mustard  
½ tablespoon Worcestershire  
1 garlic clove, minced  
1 teaspoon onion powder  
1 teaspoon garlic powder  
¾ cup blended oil  
Salt and pepper

4 cups mixed greens  
2 peaches, grilled and chopped  
½ cup crumbled stilton  
½ cup toasted chopped walnuts

- Add vinegar, egg, mustard, Worcestershire, garlic and spices to jar of a blender. Pulse until smooth. Season with salt and pepper.
- With machine running, slowly add olive oil; adjust seasoning.
- Add greens, peaches, cheese and walnuts to a large mixing bowl.
- Toss with enough dressing to coat the leaves. Serve immediately.

*Gratuity is not required but it is appreciated.  
If you enjoyed the class, please consider leaving a tip for your chef/assistant.*



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### Stuffed Roasted Pork Loin with Sherried Mushroom Sauce

2 tablespoons olive oil, divided  
4 boneless pork chops  
1 tablespoon herb seasoning  
1 Vidalia onion, thinly sliced  
2 cups sliced shiitake mushrooms  
2 cloves garlic, crushed  
½ cup sherry or white wine  
¾ cup rich chicken stock  
¼ cup heavy cream  
Minced fresh thyme  
Sea salt and freshly ground black pepper

- Preheat oven to 350 degrees. Bring a saute pan to medium heat and add 1 tablespoon of the oil.
- Season pork, herbs, salt and pepper. Cook, turning once, until nicely browned. Transfer to oven and cook until internal temperature reaches 145 degrees. Remove; transfer to a cutting board. Let rest.
- Place pan over medium heat. Add onions; cook, stirring occasionally, until light golden brown.
- Add mushrooms, continue cooking until deep golden brown. Add garlic; cook 1 minute more.
- Add wine; cook until reduced by half. Add the stock and cream. Cook until sauce is reduced.
- Season with thyme, salt and pepper. Serve with pork.

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