

Children's Day Family Food Assignments

Jim Boothby
November 15, 2017

Hello New Hoppers,

Just wanted everyone to get ready for this Sunday Festivities! We will be having a **Potluck Luncheon for Children's Day after service on Sunday Nov 19th**. Details below! Please call **Holy Day Coordinator Diane Abendroth** with any questions. The meal for **Children's Day 2017** will be a so called "MODIFIED POTLUCK".

Hoping to see - **YOU!** 😊

MENU for luncheon :

- **Chop Che**
- **Asian Chicken Thighs**
- **Tossed Salad with Asian Dressing**
- **Rice**
- **Kim Chee**
- **Ginger Ale, Fruit Juice, Water**
- **Celebration Cake**

DISTRIBUTION OF "POT LUCK" CONTRIBUTIONS BY FAMILY:

CHOP CHE- will be made by **Hyang Joong Reddin** and **Mija Ramirez** at Mrs. Reddin's home. They will cut vegetables on Saturday afternoon and cook on Sunday morning. Anyone interested in helping at either time, please contact Mrs. Reddin after 5:30 weekdays or any time on Saturday. Her number is in the "Connections" book

(Last Name A - F) TOSSED SALAD WITH ASIAN DRESSING

Please prepare the tossed salad according to the directions below. Do not make the dressing it's already being prepared.

(Last name G - P) ASIAN CHICKEN THIGHS

Please prepare the Asian Chicken Thighs according to the directions below.

(Last Name R - SELIG) RICE

Please make enough rice for 10.

(Last Name SELLE - Z) GINGER ALE, FRUIT JUICE, WATER

Please bring one two liter bottle of ginger ale, one half gallon of any 100% fruit juice, one gallon of water and one small bag of ice in a cooler.

CELEBRATION CAKE(S)- Being baked and decorated by Diane , if anyone is interested in helping with this in the next few days, please contact Diane.

ASIAN CHICKEN THIGHS RECIPE

Ingredients

- 3/4 cup rice vinegar
- 7 tablespoons honey

- 1/2 cup soy sauce (such as Silver Swan(R))
- 1/3 cup Asian (toasted) sesame oil
- 4.5 tablespoons Asian chili garlic sauce(gochuchang)
- 4.5 tablespoons minced garlic
- salt to taste
- 12 chicken thighs, skin removed
- 1 tablespoon chopped green onion (optional)

Directions

1. Whisk the vinegar, honey, soy sauce, toasted sesame oil, chili garlic sauce, garlic, and salt in a bowl until smooth. Pour half the marinade into a large plastic zipper bag; retain the other half of the sauce.

Place the chicken thighs into the bag containing marinade, squeeze all the air out of the bag, and seal. Shake a few times to coat chicken; refrigerate for 1 hour, turning bag once or twice.

2. Preheat oven to 425 degrees F (220 degrees C).

3. Pour the other half of the marinade into a saucepan over medium heat, bring to a boil, and cook for 3 to 5 minutes, stirring often, to thicken sauce. Remove the chicken from the bag; discard used marinade. Place chicken thighs into a 9x13-inch baking dish, and brush with 1/3 of the thickened marinade from the saucepan.

4. Bake 30 minutes, basting one more time after 10 minutes; an instant-read thermometer inserted into a chicken thigh should read 165 degrees F (75 degrees C). Let stand for 5 or 10 minutes; meanwhile, bring remaining marinade back to a boil for 1 or 2 minutes, and serve chicken with marinade. Sprinkle with green onions. Please bring in a small cooler to keep warm.

RECIPE FOR TOSSED SALAD

7 heads romaine lettuce- sliced 1/2" to 3/4" slices (remove core)

2 cucumbers- peeled, seeded and chopped

Radishes (you choose how many)- sliced

Toss in a large salad bowl.

THANK YOU EVERYONE AHEAD OF TIME!

WITH YOUR COOPERATION AND EFFORT THIS PROMISES TO BE A VERY NICE CHILDREN'S DAY 2017 CELEBRATION MEAL, AGAIN! LOOKING FORWARD TO SEEING YOU AND YOURS!