

Global Kitchen Lecture Series

Spring 2021

LIVE COOKING DEMONSTRATION VIA ZOOM

Click [here](#) to join. A PG CLUE Event.

Topic: Making Dumplings and Traditional Paper Cutting Workshop (Celebrate Lunar New Year - Year of the Ox)

Thursday, February 11, 5:30pm-6:30pm

Yu Tsui Lin, World Languages and Literatures, College of Staten Island

Ingredients: wonton wrappers, fillings (meat or carrots), fresh ginger, garlic, cabbage, mushrooms, and eggs. Bring a pair of scissors and some construction paper.



Topic: Herbs Around the World from Snug Harbor Cultural Center & Botanical Garden (SNUG)

Tuesday, February 16, 3:30pm-4:30pm

Farmer Ezra Pasackow and Puiyan Taglianetti will show you different herbs from the farm at SNUG. They will talk about the flavor and show you how to make a Soft Herb salad.

Ingredients:

Salad- cilantro leaves, parsley leaves, dill sprigs, mint leaves, arugula leaves and lettuce.

Dressing - unsalted butter, sliced almonds, black pepper, red chile flakes, lemon juice and olive oil.



Topic: Making Mexican Salsa

Thursday, February 18, 3:30pm-4:30pm

Crystal Deosaran, Student Services Specialist, CSI St. George

Ingredients: onions, garlic, tomatoes, tomatillos, cilantro, hot pepper (serrano, jalapeno, or any) and salt.



Topic: Making Nigeria Coconut Rice

Tuesday, February 23, 6:30pm-7:30pm

Tobore Edema, an International student from Nigeria

Ingredients: white Rice, coconut milk, spring onions, medium red onions, ginger root or ginger paste, lemongrass (optional), black pepper, dried basil leaves, salt or seasoning cubes, black pepper, coconut oil or any cooking oil and chicken stock (optional).



This program is funded by the Campus Activities Board using Student Activity Fees.

Sponsored by the Center for Global Engagement and the Snug Harbor Cultural Center & Botanical Garden.

Contact winnie.brophy@csi.cuny.edu with your full name and Empl ID if you need a PG CLUE or have any questions.

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