

HATCHI

Thursday June 25, 2009

1

Korean Sashimi Tartare

with a **Crispy Rice Cake**
topped with Micro Greens and a Quail Egg,
with Gochujang Drizzle

2

Crab and Corn Fritters

with Kimchee Aioli and
Pickled Watermelon Rind

3

Mandu Sliders

with **Sweet Brioche**,
Lotus Root, Scallion,
Soy Sauce, Gouda Cheese,
and a side of Eggplant Tempura Chips

4

Mama Lee's Chicken and Sesame Dumplings

with Pearl Onions and Baby Carrots

5

Chili Rubbed Pork Spareribs

with Soy Glazed Sweet Potatoes

6

Braised Korean Beef Short Ribs

with Country Rice and
Twice-Fried Pork Belly

7

Persimmon Bread Pudding

with White Chocolate Drizzle
and Pine Nut Pralines

8

Fuji Apple Eggroll

with Cumin Butterscotch
and Ginger Mascarpone

DEBBIE LEE

a former Hollywood caterer, now shares her branding and menu-planning expertise as a restaurant consultant. Her Korean heritage and Southern upbringing make a dynamic combination as she uniquely blends Asian and American cuisines. Debbie attributes her cooking chops to her mother, grandmother and notable chefs that she's worked with.

www.foodnetwork.com/chefs/debbie-lee