

HO-ONKO - ONISHIME

NEED CREW FOR SATURDAY AND SUNDAY

You need : 90-100 plates

18 Lbs. Large potatoes

18 Lbs. carrots try not to get to large of diameter since it is hard to cut.

15 Lbs. green beans

10-15 large daikon (Japanese white icicle radish)

128 ounces of takenoko tips (bamboo shoots tips)

3 Lbs. of Hondashi (16 ounces to a pound)

2 ½ cups ~~+~~ 2 Tbs. of sugar

7 ½ cups of Memmi may need to add more if necessary, taste to see

5 full pots of rice (2-quart pot labeled in cabinet under rice cookers)

3 bags of already sliced sushi Takuwan (yellow pickled daikon) can get at HMart

Sesame seeds or furikaki (seasoning for rice balls)

1 large bunch of curly parsley for decoration

Plates

Napkins

Waribashi (chopsticks) and forks

1 pitcher of Lemonade

Teapots with 2 bags of green teabags in each teapot (need at least 8 teapots=1 for each table)

Cups for hot drinks and cold drinks

SATURDAY PREP:

DAIKON

Peel and cut daikon into ¼ inch round pieces, parboil in water until tender with fork. Drain and put to side.

TAKENOKO (BAMBOO SHOOTS

Cut in half, wash , parboil in water and drain with cold water. Cut into triangular shape.

GREEN BEANS

Use fresh or frozen. Trim tough stem parts. Rinse and Drain.

CARROTS

Peel and cut into diagonal pieces about a quarter inch each

POTATOES

Peel and cut into 1 ½ inch chunks. Soak in cool water until ready to cook so it does not discolor.

PARSLEY

Rinse parsley and cut into sprigs for decoration. Place in plastic gallon bag. And refrigerate.

DASHI

*Put on fan and light over woks. Switch is on the right side of exhaust hood. Light at least 2 woks. **Be careful middle wok is different the side woks.** Sometimes it is easier to light woks by removing wok off rack and slowly turn on gas, make sure you have turned on main gas line under the wok stove. For side woks turn the middle knob which will let gas to middle of wok gas ring and light. Replace wok and turn the other knobs to light middle and outer rim. For the middle wok, the gas force is much stronger, turn very slightly and light, do not get too close. Fill wok with water from faucet on stove, fill at least ½ of wok, boil water and . Skim off scum left on from seasoning the woks. Discard water. You could tip the wok back toward the wall slowly so it will drain in drain well. To forceful can cause the drain to overflow and water goes to the floor instead of drain.*

*Fill wok again with water to about 5 inches below rim. Add 1 Lbs. of Hondashi or 16 ounces, 1 ¼ cups of Memmi, and ¾ cup of sugar . Cook each vegetable separately. If you use the same dashi Do not cook other vegetables use to cook carrots since will affect the color of that vegetable. Suggest just cook carrots in its own dashi. **Do not overcook vegetables some will continue to cook in the dashi as it is cooling.** Place cooked vegetables with dashi in metal pans until cool. Can use fans to hasten cooling. When cooled place in refrigerator overnight.*

RICE. Use

Wash 5 pot full (use 2-quart labelled pot) and leave it to drain in large blue or green colander, plastic found in kitchen loft over large stock pot. Cover with cotton dish towel, not terry cloth. Check to see if any water is in stock pot before leaving since this may cause fermentation over night. If there is water empty stock pot.

SUNDAY:

RICE

Should start cooking rice about 9:00 AM. Steam rice Kama (Rice cooker). Make sure gas is on) Look at main switch and lines to the kama you are going to use. They should both be on. Knob parallel to line. Place netting inside of Kama, netting

is found in cabinet under the kamas Before adding rice. Add equal amount of water to potfill you use. Place netting covering rice. Netting should also be under water, so it does not burn. Replace lid and press level down. Make sure level is near peephole so you can make sure you see flames . Lift level slowly so as not let flame die. It takes at least 40 minutes for cooking and resting for rice to be ready to use.

TEA

Boil hot water in large stock pot for tea. Take teapots out, in middle cabinet by stove. Teabags are in first cabinet by woks. Place 2 teabags in each teapot. 1 teapot per table along with cups for each place setting.

LEMONADE

Make at least a quart of lemonade. Place at coffee table with cold cups.

PLATING

Drain vegetables that were refrigerated.

To assemble plates for balance and color.

2 onigiri (rice balls or scoops of rice)	3 daikon	2 takawans
3 potatoes	2 takenoko	sprig of parsley
5 carrots	5 green beans	

