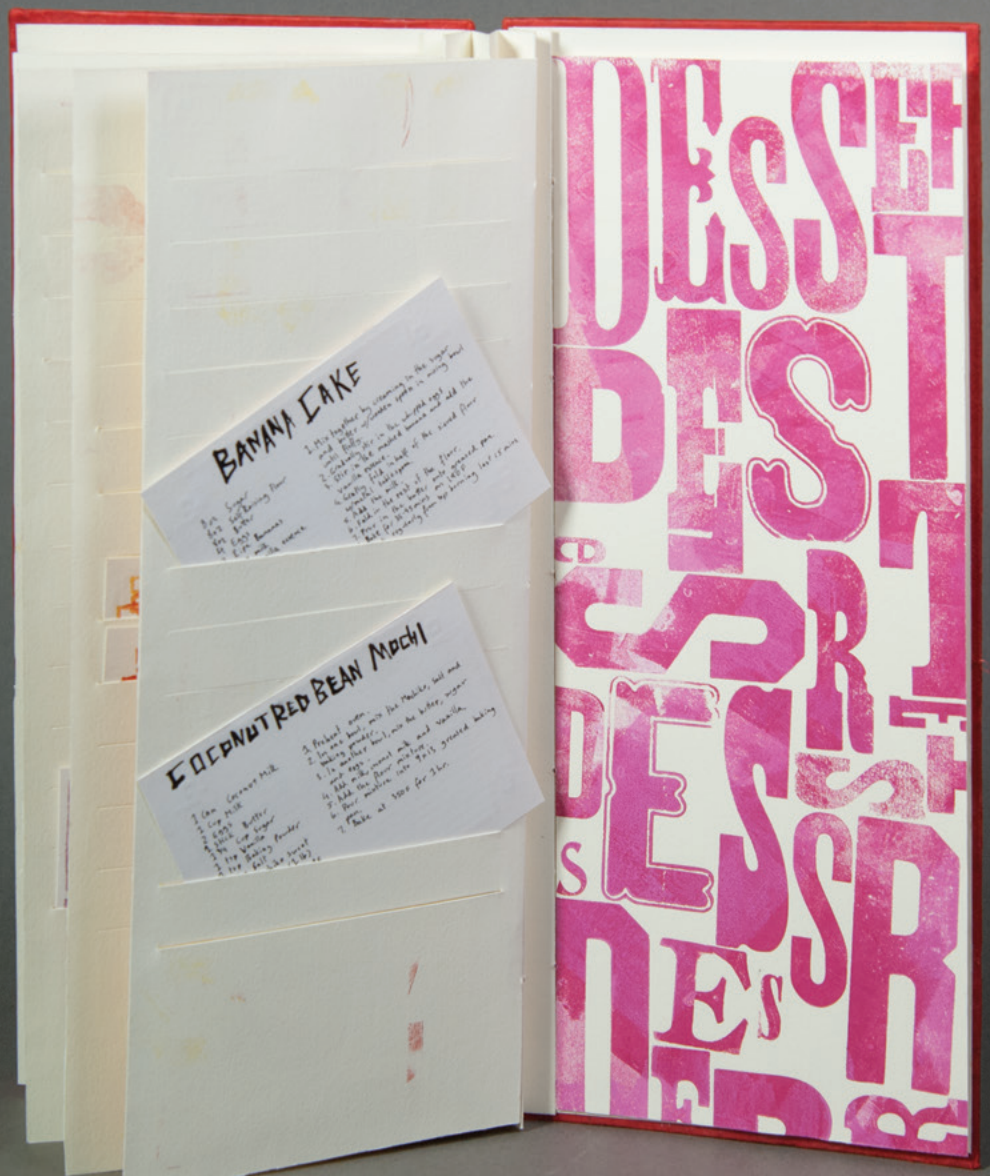
PASTA Y BACON + PRAWN

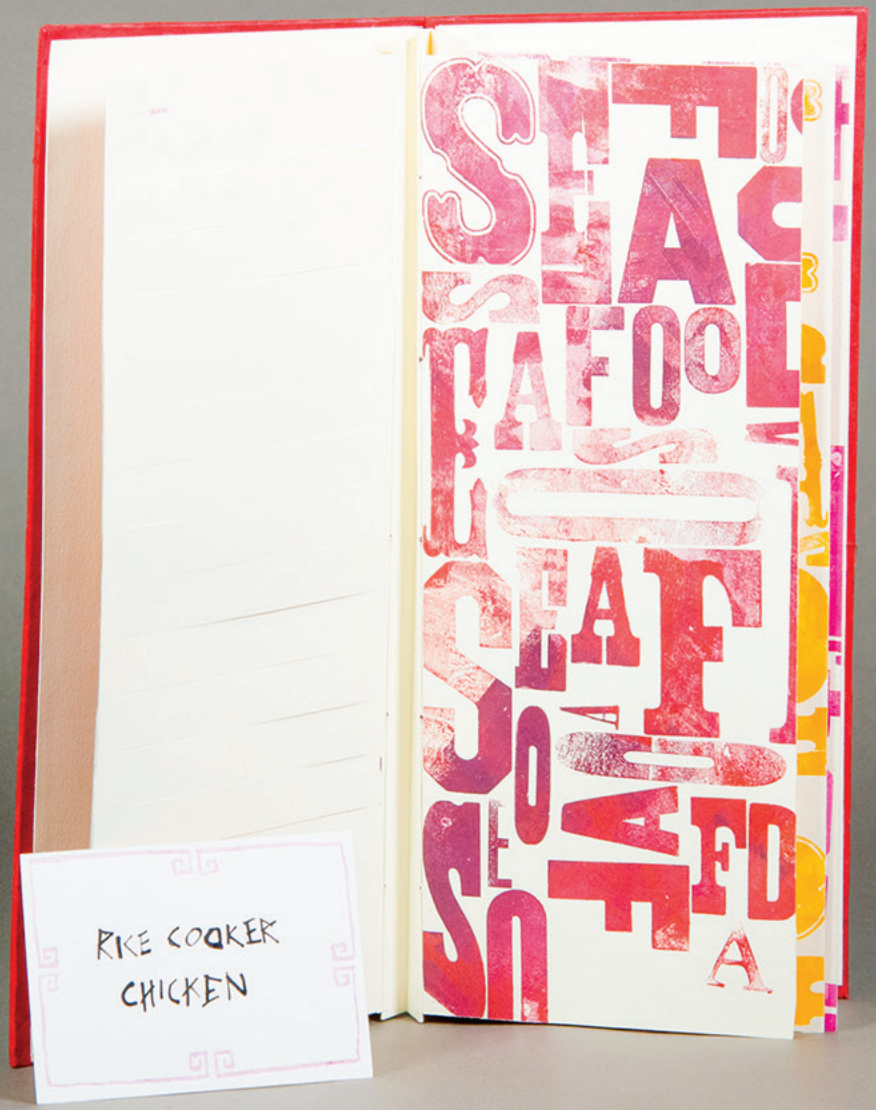
DUCK CONGEE

1x Duck
Slices of Ginger
1 cup of Rice

1. Remove meat from bone.
2. Put the bone, just covered, in thick slices of ginger under boil, medium heat for about 2 hr.
3. Add 1 cup of rice, 10 cup bone & cook under small fire for 1 hr and stir regularly every 15 min.
4. Add the sliced duck meat and cook for another 15 hr.

DESSERTS


BANANA CAKE
COCONUT RED BEAN MOCHI


RICE COOKER
CHICKEN

BANANA CAKE
COCONUT RED BEAN MOCHI
DESSERT

BANANA CAKE

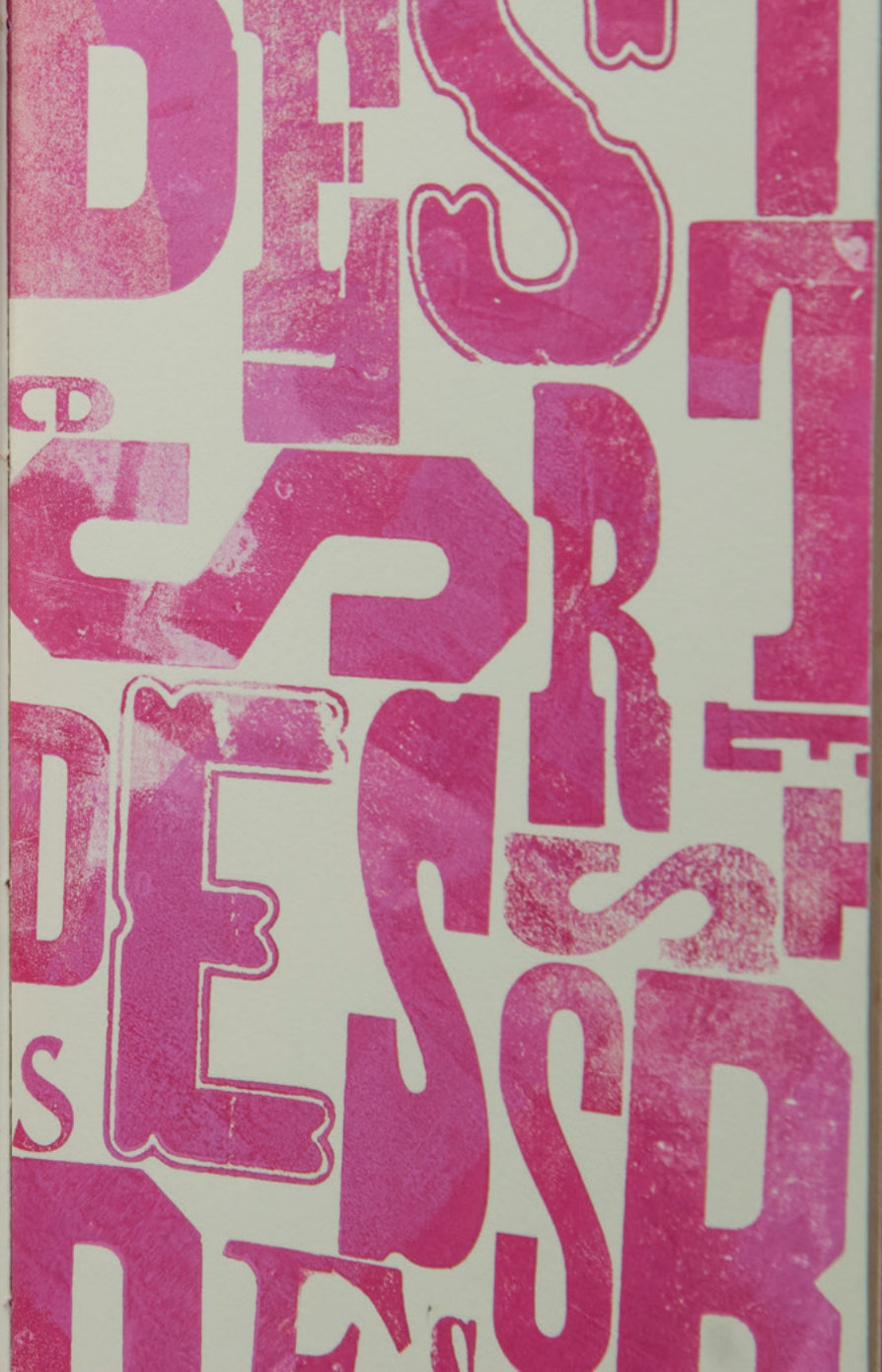
8 oz Sugar
[illegible] Flour

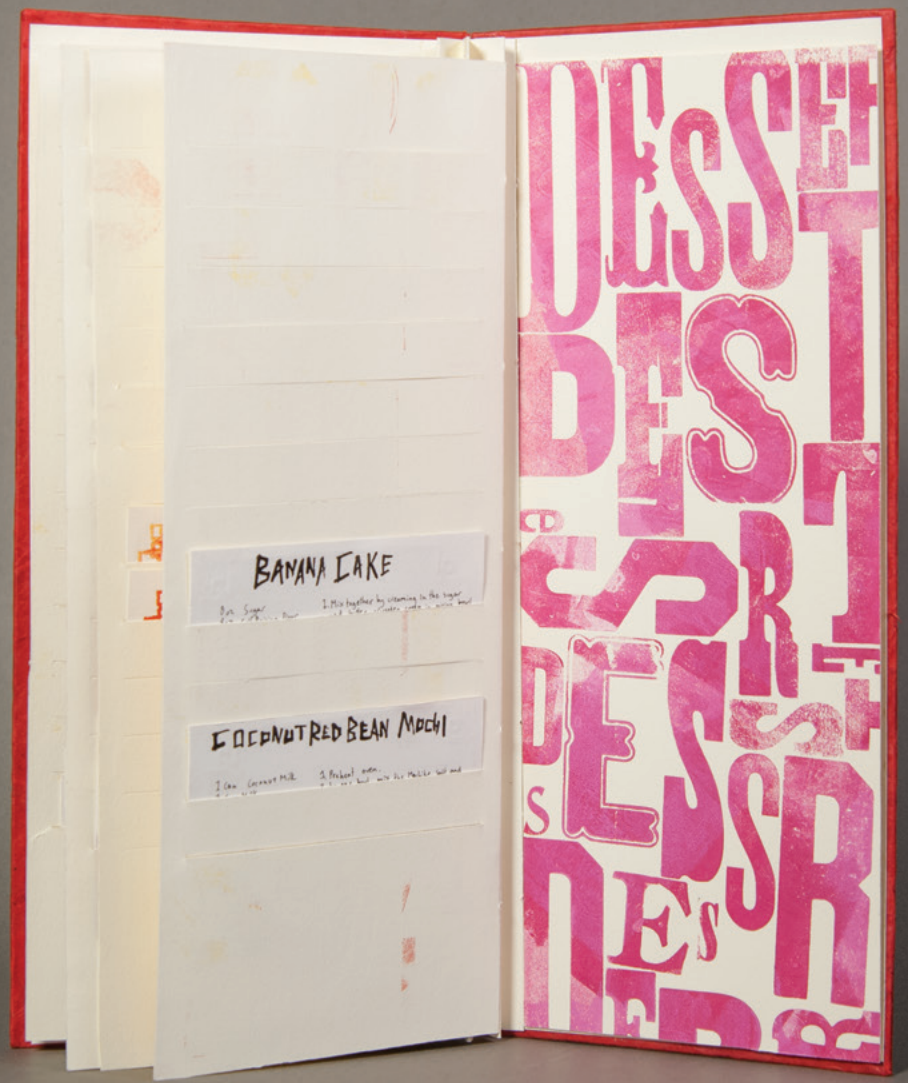
1. Mix together by creaming in the sugar
[illegible] in mixing bowl

COCONUT RED BEAN MOCHI

1 Can Coconut Milk
[illegible]

1. Preheat oven.
[illegible] mix the Mochiko Salt and




BANANA CAKE
COCONUT RED BEAN MOCHI