

Joy of cooking



**ASSIGN  
BUSTER**

A creative interest I have is cooking with pastries, seafood and poultry. Preparing food can be fun. All I need is just a little imagination and time. Pastries are dessert that are served for special occasions and after a meal. Pastries are special due to the fact each one tastes and looks different. The creative format comes from the chef. Since I am the one who cooks in my house, I must prepare each dish tasteful and attractive. For example, I was thinking of a creative cake for my daughters' birthday. I decide to make her a choo choo train cake.

The way I want to present this dish is by making it look like a toy train with zoo animals standing near by. The idea of this dish is to make the train look similar to the candy house in the story, "Hansel and Gretel". The first step was to add food coloring to the icing. She was excited. "Mommy, can I mix the colors?" Next, I decorated the cake board with grated coconut. I add green food coloring to the grated coconut. Jessica said, "Mommy, that looks like grass." Then, I decorated the carts of the train with different color icing.

For example, I placed green, blue, and red icing on each of the carts. When I finished decorating the carts, I placed them on the black licorice train tracks. When I was finished with placing the carts on the track, Jessica and I arranged assorted candy all over the train. Another creative idea I had was to cook with the children in after school care at William Lehman Elementary. For example, I had decided to make an orange shake with them to celebrate Halloween. The first step I created, was to add orange sherbet ice cream.

Next, I add cream soda to the float. When I was finished the shake, I placed one chocolate chip cookie inside of the float. Cooking creatively with seafood is

another outstanding process. When cooking shrimp, I must prepare each shrimp to the procedure I want. For example, when preparing Chinese Fried Rice, I cook every item separately. For instance, this dish requires shrimp. This dish I peel each shrimp. Then I season the shrimp with soy sauce. Then, I stir fry them. When I cook this dish, I add everything in a bowl.

Once the Chinese rice is cooked, I prepare the platter. For instance, I chop up green onions and place them around the Chinese Rice. Then I slice thin piece of oranges and locate them around the green onion. The shrimps in this platter are tricky to cook. For example, you must have a spatula in one hand. While you are stirring the shrimps, you must move the pan back and forth with the other hand. I do this so the shrimps do not stick to the pan. The specialty in grilled dolphin is the way I present the dish.

When I finish repairing the dolphin, I place the fish on platter with yellow rice and raw green peppers. Then I get two raw mushrooms and cut them into quarters. Then, I place them on all sides of the yellow rice. Finally, I place thin slices of lemon around the edge of the plate. A creative way I present the poultry is by cooking and preparing each dish differently. For example, tonight I am preparing sweet and sour chicken on a stick. When I prepare this dish, I get the chicken and cut it into one inch squares. Then I place the chicken on a stick.

Between each piece of chicken, I place a pineapple square, green pepper, and a cherry tomato. When I place the white rice in the center of the plate, then I put two chicken sticks on top of the rice. Once the meal is cooked, I add my creativeness. I get sweet and sour sauce and pour in a slow zig zag

motion all over the platter. Another way I prepare this dish is by mixing all the ingredients together. Then I place it in the middle of the plate. After placing the poultry in the middle of the plate, I settle the white rice around the meal.