

# Filipino Student Association shares unique recipes

By Kim Box  
Contributing Writer

Egg rolls, pancit and chicken adobo are not traditional Thanksgiving dishes, but on Thanksgiving day they will join the turkey, stuffing and cranberry sauce on the dinner tables of many Filipino families.

And on Thursday night, Gainesville resident Angie Marquinez shared her recipes for these popular Filipino dishes with members of the Filipino Student Association.

"Besides the turkey and the stuffing, we have egg rolls and stuff like that at my house," said Rho Devera, a finance senior and Filipino Student Association member.

This demonstration was one in a series of cultural presentations provided by the association to stimulate interest in Filipino culture.

The series of events began in October as part of Philippine Heritage Month, said association President Kelly McLaughlin. But the events were so well-received that the group extended them through November, which also is Asian Kaleidoscope Month.

The group's presentations tie into the Asian Kaleidoscope theme of promoting Asian culture, McLaughlin said.

Members were encouraged to prepare Filipino dishes by following Marquinez's

simple, thorough cooking instructions, said marketing sophomore Joyce Villanueva. Most of the members were familiar with these dishes but unfamiliar with their preparation.

"I'm always starving at home, not knowing how to cook," Villanueva said. "I need to learn ... but when it comes time to cook, I always say, 'Now, what did mom say?'"

The demonstration encouraged members to learn more about Filipino dishes and how to cook them, said Eileen Mendoza, the liaison between the association and the local Filipino community.

Marquinez, the mother of two UF alumni who also were members of the FSA, said she has enjoyed cooking for as long as she can remember and likes to share her cooking tips with others.

She began the demonstration by describing her recipe for chicken adobo, a familiar dish in the Philippines. She said she felt certain that everyone would like this dish.

Following a non-measurement system, Marquinez said she just adds "a little of this and a little of that" when cooking.

Marquinez said she often times is not hungry at mealtime because she constantly is testing the flavor of her food while preparing it.

## Asian Recipes

### Finger Egg Rolls

- 1-2 lbs. ground beef
- 1 package of egg roll wrappers (25 count)
- 1 small onion (finely chopped)
- 1 small carrot (finely chopped)
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon MSG
- 1 teaspoon salt
- 2 eggs

Mix all the ingredients. Mix two egg whites with a little water separately. Cut the egg roll wrappers diagonally. Wrap the meat mixture into the wrapper, using a desired amount of meat. Use the egg white/water mixture to make the wrapper stick so that it does not fall apart while frying. Fry the rolls until golden brown in hot oil.

### Adobo Chicken

- 3 lbs. chicken (any parts)
- 1/3 cup soy sauce
- 1/4 cup vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon MSG
- 1 whole clove garlic

Mix all the ingredients together and cook over high heat for five minutes. Turn the heat to medium high and cook for 30 minutes, stirring and turning the chicken occasionally. Drain the fat. Serve.

Source: Angie Marquinez

After she described how to prepare chicken adobo, Marquinez showed the members how to make pancit. She said this dish is hard to make because of all the vegetables that must be chopped for it.

"It's easy to eat but it's hard to bake it," Marquinez said.

The final and most popular recipe Marquinez shared with the group was the finger

egg roll. She said egg roll wrappers could be filled with anything. She suggested wrapping thinly-sliced plantain bananas dipped in sugar.

Describing her first demonstration for a group so large, Marquinez said, "You know I get used to cooking by myself and nobody is watching. Now, I'm telling everybody my secrets."

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