

Greetings!

Thank you very much for your interest in my class! Making fresh Asian appetizers from scratch is really fun and easy to do too! And when you make them yourself they always taste delicious because you can create endless varieties of amazing fillings with ingredients that you love to stuff them with. You'll be making dozens of appetizers in the class, and you can freeze them at home and they'll last for six months!

***Below is the list of supplies that are needed for you to bring:***

If you have any questions at all please email me at [supplylist@gmail.com](mailto:supplylist@gmail.com) or call me anytime at (586)549-7648.

The location for the class is Canton High School at 8415 North Canton Center Road (in Canton). It's about a block south of Joy Road. When you arrive at the school you want to park kids in the main parking lot close to where you see a tall flagpole and steps leading up to two sets of entrance doors. Enter the school using the set of doors to the right side - the ones on the left are usually locked. When you come in keep walking straight - you'll be in an area where you'll see a hallway running left and right. Go left - the classroom (room # 133) is the first room on the left.

Thanks again! Instructor Andrea Janssen

### **Amazing Asian Appetizers Class Supply List**

Please bring the following food items:

(Note: these items are available at Meijer, Kroger or any big Walmart stores that has a large grocery area. Usually, these items are somewhere in the produce section or in a refrigerated area near the produce section near the packages of tofu and other refrigerated vegetarian and vegan food items:

- One package of Nasoya OR Freida brand egg roll wraps
- One package of Twin Dragon Gyoza wraps OR Nasoya OR Freida brand wonton wraps

This item is in the regular 'international' or 'world foods' grocery aisle - usually where the where Asian food items like soy sauce, canned coconut milk, and jasmine or 'Nishini' brand sushi rice are. It has a few different names but it's still the same thing, and it's always packaged in a clear, round plastic container that's about 8"-9" in diameter:

- One package of Banh Trang Spring Roll Wrappers OR Spring Roll Skins OR Dynasty Rice Paper

Also, please bring these items from your kitchen (our classroom doesn't have them for us to use):

- Two pounds of cooked ground pork or beef or shredded chicken (please cook this at home before coming to the class - this can be done up to two days before the class date and placed in an airtight bowl and refrigerated)
- One bell pepper (red or green or yellow)
- Four pieces of green onions or scallions
- One package (smallest size you see) of shredded or grated carrots
- One bulb of fresh garlic (or a small jar of minced garlic)
- One package of plain (without mayonnaise in it) coleslaw - it's usually near the cabbage in the produce section
- One small can of water chestnuts (please open and drain before coming to the class)
- One bottle (smallest size you see) of soy sauce

*Optional:* One jar of minced ginger (if you don't like the taste of ginger you don't have to bring it)

*Optional:* One ripe avocado (it should feel slightly soft if pressed with your fingers)

*Optional:* One smallest size container of feta cheese

Please also bring these items from your kitchen (our classroom doesn't have them for us to use):

- Half roll each of parchment or wax paper
- Plastic wrap
- Paper towels
- One large mixing bowl (the size you'd make cake batter or cookie dough in)
- Two small cereal/soup size bowls
- Two cookie sheets
- One set of measuring cups and spoons
- One mixing spatula or large mixing spoon
- One small knife (for chopping vegetables)