**KU Video Ingredients:**

**Fresh Mozzarella, Roulades, and Burrata**

* Fresh mozzarella curd
* Hot salted water
* Sliced prosciutto
* Fresh basil leaves
* Heavy cream
* A touch of truffle oil (optional)

<https://youtu.be/eRCjhbpk2Oo>

**Cheesy Grits Souffle**

* 8 oz. Grits (We are using real, stone ground grits)
* 3 Cups Water
* 3 Cups Milk
* 4 oz. butter
* Salt – To Taste
* ½ tsp. Tabasco
* 8 oz. Shredded cheddar cheese
* 6 Eggs, separated

<https://youtu.be/CRERfRZFu7M>

**Chinese Honey Walnut shrimp**

For the candied walnuts:

* 30 walnut halves (I like a lot of walnuts, and they usually disappear quickly)
* 3 to 4 cups canola oil, for frying (use the same oil for shrimp)
* 2 tablespoons water
* 2 tablespoon granulated sugar
* Pinch of salt

For the shrimp:

* ¼ cup mayonnaise
* 3 tablespoons sweetened condensed milk
* ¼ teaspoon [rice vinegar](https://thewoksoflife.com/chinese-sauces-vinegars-oils/#rice-vinegar)
* Pinch of salt
* 2 teaspoons honey (optional)
* 1 pound shrimp (16/20 size shrimp) peeled and deveined
* 1/3 cup [cornstarch](https://thewoksoflife.com/rice-grains-and-flours/#cornstarch)

<https://youtu.be/4U8SRXw-OPQ>

**Quinoa Risotto**

* 1/2 onion diced
* 1 clove garlic minced
* 1 cup quinoa (rinsed or prewashed)
* 2 cups chicken stock (hot)
* 1/4 cup Cotija Cheese +some for garnish

<https://youtu.be/YxAbfca5Yew>

**Mexican Street Corn**

* 8 ears fresh corn shucked
* ½ cup vegetable oil
* Salt and Pepper
* ½ cup Sour Cream
* ½ cup Mayonnaise
* 1 TBS Chili Pepper
* 2 tsp Lime Zest (Dried or fresh will work)
* 3 TBS Cilantro chopped (save some for garnish!)
* ¾ cup Cotija Cheese (Save some for garnish!)
* Limes Sliced for garnish

<https://youtu.be/Y5u-Xywiykw>