

## A Japanese American Fourth of July Meal

### Teri Dogs

(basic teriyaki sauce)

- 2 cups shoyu
- 1 cup brown sugar
- 1 clove garlic, crushed
- 1  $\frac{1}{2}$  teaspoon grated fresh ginger
- $\frac{1}{2}$  cup sake or mirin
- 1 tablespoon miso

Combine all ingredients and heat on low heat until it boils. Then cool and store in the refrigerator.

Marinate hot dogs in the teriyaki sauce overnight before frying or broiling or grilling and use a pastry brush to add more sauce while cooking.

(Source: The Legacy of the Japanese in Hawaii-Japanese Cultural Center of Hawaii, 1989)



## Potato Macaroni Salad

2-3 medium potatoes

1 package elbow macaroni (10-ounce package)

$\frac{1}{2}$  cup carrots

1  $\frac{1}{2}$  cup mayonnaise

$\frac{1}{2}$  cup milk

2 tablespoons Worcestershire sauce

Salt and Pepper to taste

Boil potatoes until tender. Cool and dice into small cubes. Cook elbow macaroni according to the package directions. In large bowl, combine all ingredients and mix well. Make sure the macaroni and potatoes are covered well with dressing. Chill in refrigerator for two hours before serving.

(Source: Nikkei Potluck Cookbook Project-JCCCNC)



## Ice Cream Rainbow Jell-O

5 boxes Jell-O

5 envelopes Knox gelatin

5 cups hot water

$\frac{1}{2}$  gallon vanilla ice cream

Dissolve 1 (3 ounce) box of Jell-O and 1 envelope of gelatin with 1 cup hot water. Then add 1 cup softened vanilla ice cream. Place in a 9x13 pan that is greased. Place in refrigerator. Each layer takes about 10-15 minutes to harden. When firm and a little tacky, add another bow of Jell-O, gelatin and ice cream.

(Source: Veterans' Favorites-Go For Broke Foundation)