



GOOD THINGS HAPPEN
WHEN EAST MEETS WEST™

FESTIVE RECIPES

For entertaining
during the
Holidays!



To:

From:





Shrimp Shots

Good things come in small shot glasses! Your guests will love these simple shrimp canapés.

INGREDIENTS

- 8 baby Romaine lettuce leaves
- 24 cooked shrimp, peeled and deveined, with tail
- Dill, for garnish
- Wafu® Japanese Dressings (Original Sesame, Ginger Carrot, Wasabi Edamame)

DIRECTIONS

1. Fill eight shot glasses with 1-2 teaspoons of your choice of Wafu® Japanese Dressing.
2. Place a lettuce leaf into the shot glass, head up.
3. Add three shrimp to each glass, tails up.
4. Garnish with dill.
5. Serve immediately.

SERVES: 8

PREP TIME: 20 minutes

For a gluten-free version of this recipe replace with our gluten-free NATURAL WAFU® Japanese Dressings.



Smoked Salmon and Caviar Roulades

These opulent canapés will be the talk of the party.

INGREDIENTS

- 8 ounces smoked salmon, thinly sliced
- 1 ounce caviar*
- Wafu® Original Sesame Japanese Dressing

DIRECTIONS

1. Cut the smoked salmon slices into pieces about 3 inches long and 1 inch wide.
2. Roll the salmon slice until it is completely wrapped. Stand up on a platter.
3. Top each salmon roll with a small amount of caviar.
4. Serve with Wafu® Original Sesame Japanese Dressing dipping sauce.

SERVES: 8

PREP TIME: 20 minutes

** When choosing caviar we recommend sustainable, domestic alternatives.*

For a gluten-free version of this recipe replace with our gluten-free NATURAL WAFU® Roasted Sesame Japanese Dressing.



Beef Skewers

Simple Japanese-style beef skewers with a complex taste.

INGREDIENTS

- ½ pound sirloin steak
- 2 tablespoons mirin
- 1 tablespoon soy sauce
- ½ cup Wafu® Original Sesame Japanese Dressing
- 8 bamboo skewers, soaked

DIRECTIONS

1. In a medium bowl, whisk the mirin and the soy sauce together with the Wafu® Original Sesame dressing.
2. Slice the steak into 8 strips that are about ½ inch thick and 3 inches long.
3. Add the steak strips to the dressing mixture and cover. Marinate in the refrigerator for at least ½ hour.
4. Skewer the beef strips by threading the meat onto each soaked bamboo skewer.
5. Place the skewered beef on a grill pan and grill for about 2 minutes on each side.
6. Remove skewers and place on a serving platter. Serve with extra Wafu® Original Sesame Japanese Dressing for dipping, if desired.

SERVES: 8

PREP TIME: 40 minutes

COOLING TIME: 5 minutes



Festive Veggie Tartlets

A crisp canapé idea that is as festive as it is tasty.

INGREDIENTS

- 8 plain ready-made (pre-baked) tartlet shells
- 8 radishes, thinly sliced
- 2 Lebanese cucumbers, thinly sliced
- Lettuce leaves, for lining
- Dill, for garnish
- Wafu® Japanese Dressings (Original Sesame, Ginger Carrot, Wasabi Edamame)

DIRECTIONS

1. Line each tartlet shell with a lettuce leaf.
2. Arrange the radish and cucumber slices in the tartlets to create an evenly distributed “bouquet” of red and green.
3. Garnish each tartlet with dill.
4. Drizzle the vegetables lightly with your choice of Wafu® Japanese Dressing right before serving.

SERVES: 8

PREP TIME: 20 minutes



Grilled Sesame-Marinated Shrimp Skewers

A great-tasting, light, main course that can be served with any salad or accompaniment.

INGREDIENTS

- 1½ pounds large shrimp, peeled and deveined
- 2 cups Wafu® Original Sesame Japanese Dressing
- 12 skewers
- Freshly cut cilantro to garnish

DIRECTIONS

1. Pour Wafu® Original Sesame Japanese Dressing into medium bowl. Add shrimp and toss to coat.
2. Cover bowl and refrigerate for 2 hours.
3. Skewer the shrimp.
4. Grill on preheated grill for approximately 2 minutes per side or until shrimp turns pink.
5. Remove skewers from grill.
6. Place on plate and garnish with cilantro.

SERVES: 8

PREP TIME: 2 ½ hours

COOLING TIME: 5 minutes

For a gluten-free version of this recipe replace with our gluten-free NATURAL WAFU® Roasted Sesame Japanese Dressing.



Sushi with Wafu® Original Sesame Dip

Sushi dipped in an original dressing that's a tasty alternative to soya sauce.

INGREDIENTS

- Assortment of Sushi (nigiri or maki) for 4 servings
- Wafu® Original Sesame Japanese Dressing

DIRECTIONS

1. Place fresh sushi pieces on plate.
2. Pour Wafu® Original Sesame Japanese Dressing into a small dipping bowl.
3. Dip sushi into Wafu® and enjoy!

SERVES: 4

PREP TIME: 5 minutes (ready-made sushi) or 60 minutes (home-made sushi)

For a gluten-free version of this recipe replace with our gluten-free NATURAL WAFU® Roasted Sesame Japanese Dressing.

Find more recipes at <http://www.wafu.us.com>

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Happy Holidays!

From **WAFU**