



## Community Education Winter 2025

### East Meets West: The Delicious Art of Japanese-Western Fusion

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#### **Course Description:**

In this class we will explore the quirky, delicious world of Japanese "yoshoku" or Western Fusion dishes. Like a game of culinary telephone, classic western dishes are reimagined through a Japanese lens. These beloved recipes will offer you a quick, satisfying and different take on the familiar, allowing you to expand your repertoire of home cooking into an exciting, unique style of cuisine.

#### **Learning Outcomes:**

- Expose yourself to a new, unique, yet still familiar style of cuisine
- Expand your home meal options with these quick, easy, and cost-effective recipes
- Learn cooking fundamentals like making pasta sauce, roux, and more

## **Course Schedule:**

6PM-8PM

Learn four staple Yoshiko dishes and see just how easy and delicious Japanese-Western fusion food can be!

### *Mentaiko Pasta*

Mentaiko (spicy cod roe), mixed with butter, garlic, and a splash of soy sauce comes together to make the richest, most umami-soaked pasta sauce you've ever had. You won't believe it's not parmesan.

### *Naporitan Spaghetti*

A beloved staple of Japanese 'itameshi' or Italian Fusion Cuisine, this is not your Nona's Spaghetti dish. Bacon and smoked sausage is sauteed in butter, before adding button mushrooms, sliced green pepper, onion, and garlic before finishing with its signature tomato and soy-based sauce and parmesan cheese.

### *Taco Rice*

Tex Mex meets Japanese; fluffy white rice topped with ground beef 'taco meat' with a soy sauce and mirin twist, shredded cheese, lettuce, tomato, salsa and sour cream. Quick, and surprisingly complex and satisfying, you'll understand why it's become an Okinawan staple.

### *Doria*

This comforting French-Japanese fusion is a comforting hit for the winter months. Rice is topped with a rich meat-tomato sauce, sauteed veggies, and covered in bechamel and breadcrumbs before being broiled to a golden crisp.

### **Selected Bibliography/Resources:**

- Instructor provided recipes

**Class Evaluation:** Class evaluations are sent by email. Sometimes the email will be delivered to your “junk mail,” but we can assure you it’s from Clark College only. Your responses are completely anonymous. If you do not see your evaluation immediately after class, look in your junk mail and send it to your email address. If you do not receive an evaluation please Call 360.992.2939.

### **Inclement Weather:**

If the College cancels due to icy conditions you can find this on the college website [www.clark.edu](http://www.clark.edu) ~ If Community Education concludes that the weather is too hazardous we may also decide to cancel this class. In that case you will receive both a phone call and email. Make certain that we have your correct contact information by viewing the class roster.

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