



# What's Cookin...

By COLETTE MULLENMASTER

## Queen's Grill Cafe **Wosen Wolde**

**CM:** How did you happen to become an owner/chef of a restaurant?

**WW:** My grandma had her own traditional, family restaurant as did my mom. I think that inspired me to go to school for Hotel Management and eventually open this restaurant. I went to Kenya for schooling and got scholarships for further studies in Germany. I came to the USA in the fall of 1994. It was so cold for an Ethiopian that after 6 months, I went to Florida to do hospitality management. While I was a student I worked as a night auditor and specialty chef at the Harbor Beach Marriot and Double Tree hotels. That's when I began to realize what I really wanted to do was to run my own restaurant. With the support of family and friends here in Minnesota, I moved back and opened Queens Grill Cafe.

**CM:** What made you choose this community as a location?

**WW:** I was looking for a location with good traffic and a diverse community who would appreciate my tasty food.

**CM:** What is the best thing about running a restaurant in this community?

**WW:** Meeting different people is like being in school. You learn about the community and different cultures here. It helps me to make more friends and develop repeat customers.



### *SAMOSAS (vegetarian)*

*Ingredients you will need:*

- 3 pieces of spring roll pastry
- 1 cup whole lentil, boiled and drained
- 1 oz chopped purple onion
- 1 oz chopped celery
- 1 oz chopped carrot
- 1 clove garlic
- 1/2 t crushed red pepper flakes
- 1/2 t cajun seasonings
- Pinch of ground cumin
- 12 oz vegetable oil
- Pinch of salt

**Preparation for stuffing** – In a medium pan, saute the (mire-poix) onion, celery and carrot for 10 min. Add crushed pepper and continue to cook for another 5 minutes. Once the red pepper is getting softer add the whole lentils and the remaining spices. Add salt to taste.

**Stuffing Case** – Do not open the pastry until you are ready to use. If you do open in advance, cover the pastry roll with a wet towel until you are ready to use. Make a quick binding agent with flour and water. Take one piece of pastry, and brush on the bottom half a thin coat of the binding agent. Fold this section up in half. You should have a rectangle. Fold the top right corner down to create a triangle. Then fold that over to the left to create another layer of the triangle. Flip it over to create a funnel shaped piece that will now hold the stuffing mixture. Spoon in the stuffing mixture, but not too much. You now need to line the inside edge of the funnel with the binding agent and pinch off the edges all around. They are now ready to drop into the hot oil to finish off.

Put your sauce pan on low heat and add vegetable oil. When the oil temp reaches 300-320°, place the stuffed pastry in the oil. Cook until golden brown and crusty. Serve it with carrot and celery and a spicy or sweet dipping sauce.

Go to [www.longfellownokomismessenger.com](http://www.longfellownokomismessenger.com) to see a video of Wosen making Samosas.

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