

Time Table : Preparation for New Year's Celebration Dishes for 2016

Dishes preparation

Dec31 <Objection> Act one hour before in order avoid to be trapped by crowded neighbors, town and the world.
 Breakfast 6 : 20, Lunch 11 : 00, Dinner 18 : 00, Hatsumode first visit on Jan 1st 6 : 30 dep, New Year's greeting and celebration breakfast 8 : 00

	2015/12/27	2015/12/28	2015/12/29	2015/12/30	2015/12/31
4:00					
5:00	D lunch box A lunch at home, snack	D lunch box A lunch at home, snack	D lunch box A lunch at home, snack	D lunch box A lunch box	
6:00					prepare breakfast (use the left vegetable) breakfast
7:00		work			wash and dry Jubako stacked box, Toso, Zoni soup bowl
8:00					cleaning house, laundry
9:00			out	out	Cook Nishime dishes. Cook chicken at first. Then, using the soup of the cooked chicken and dried Shiitake mushroom, cook gobo roots, Renkon lotus roots, Kintoki carrots, Koimo taro corm, dried Shiitake mushroom, bamboo shoots, konnyaku.
10:00					
11:00					lunch: take out hamburger and fried potato
12:00					Continuing cooking Nishime dishes
13:00					
14:00					cover yellowtail fillets with Shiokoji sauce and leave it 30 min Grill yellowtail fillets, big shrimp with head and shrimp
15:00			start simmer black beans (for a day and night) Soak Kazunoko herring roe in water and desalt it	dress monk fish pour boiled water and get rid of slime	
16:00					
17:00				peel and slice for tataki-gobo marinade, su-renkon marinade lotus roots soak dried Shiitake mushroom in water	put them into the Jubako stacking box.
18:00			prepare for dinner dinner	cook Tazukuri caramelized dried sardines, tataki-gobo marinade and su-renkon marinade lotus roots	dinner : Anko monk fish hot pot cooking with Ponzu soy sauce including Toshikoshi over the new year soba noodle
19:00				prepare and have dinner (Matsuzaka wagyu beef, potato, green salad, konnyaku)	
20:00	start soaking black beans into seasoned liquid	prepare for next day dinner	prepare for next day dinner	prepare for Anko monk fish hot pot cook : wash, peel and slice vegetable and pack them in a bowl. Keep in ref. peel and slice vegetables for Jubako dishes : Koimo taro corm, renkon lotus roots, gobo roots, Kintoki carrots, kuwai peel, slice and mold with flower shape cutter for Ozoni soup for two days : Daikon radish, Kintokin carrots, gobo roots, koimo taro corm, yurine Lilly bulb. pack in a container and put into ref. Defrost Ikura salmon roe in ref.	
21:00					
22:00					
23:00					
0:00					Slice and mold vegetable for Ozoni soup, so you can use them next day cook, and save the tight space of refrigerator. Do at the same time of preparing vegetable for Jubako dishes.

It must be something you do not need cooking or dishing at your kitchen.