Comments from the Judges

No.		Comments
1	Soto ayam (Chicken Soup)	 The We are the World team seemed very excited in their video. Their excitement clearly will inspire people to try to make this dish. Great Job! You can eat it as soup or as a main dish. It has so much nutrition. I want to eat it in winter. The recipe is very clear and the appearance of the dish is also great. I gave it a high rating because it uses ingredients which are easy to find.
2	Chicken Khichiri	 Very clear recipe and video. This is the first time I' ve heard about this dish. I' m interested in how it tastes. The aroma of the curry is strong, and it looks like a garden with the eggs, chicken and vegetables. There are many ways to cook it such as frying and stewing (curry), so I believe this can be popular as a daily dish.
3	Jerk Chicken	 Seems like a very easy dish to make. The recipe sounds great! However, I would like to have seen a little more excitement in the video. The lure of the chicken is very straight forward. It seems like children would love the taste the same as adults. I cooked it with ingredients following the recipe and thought that the spices are very strong. I believe half amount of spices is just right. It is a dish I would want to cook regularly because the cooking time is very short. It is different from Asian dishes and it is easy to like.
4	Nira-Chijimi (Korean chive pancake)	 At first, the recipe seemed a little difficult however your video explained how to make in easy steps. I've tried Chijimi before and your recipe sounds good. It makes me want to eat it on an iron plate. I wonder what it would be like to put in Shijimi from Lake Shinji. It is a traditional Korean food and Japanese people friendly. It is the top in these 5 dishes because anyone cook it with their favorite ingredients.
5	Chicken Biriyani	 This dish looks delicious but I've never heard of it before. I am interested to make this dish and see how it tastes. The taste of Bangladesh is the combination of chicken and rice. It looks so delicious and people can use Indian rice. It takes long time to cook, you cannot cook it "whenever", so it hard to give points there.