

# Basic Recipes Collection 2

## 1. French Toast

### ***Ingredients:***

- 4 slices bread
- 2 eggs
- 1/2 cup milk
- 1 tsp vanilla
- Butter
- Maple syrup

### ***Instructions:***

Beat eggs with milk and vanilla. Dip bread slices. Cook in buttered pan until golden.

## 2. Beef Burgers

### ***Ingredients:***

- 1 lb ground beef
- Burger buns
- Lettuce
- Tomatoes
- Onions
- Cheese

### ***Instructions:***

Form beef into patties. Grill or pan-fry. Assemble with toppings on buns.

## 3. Chicken Caesar Wrap

### ***Ingredients:***

- Grilled chicken
- Tortilla
- Romaine lettuce
- Caesar dressing

- Parmesan

***Instructions:***

Slice chicken. Toss lettuce with dressing. Wrap in tortilla with cheese.

## **4. Mushroom Omelette**

***Ingredients:***

- 3 eggs
- Mushrooms
- Cheese
- Butter
- Salt
- Pepper

***Instructions:***

Sauté mushrooms. Beat eggs. Cook in buttered pan, add mushrooms and cheese. Fold.

## **5. Tuna Salad**

***Ingredients:***

- 2 cans tuna
- Mayo
- Celery
- Red onion
- Lemon juice
- Bread

***Instructions:***

Drain tuna. Mix with mayo, diced celery, and onion. Add lemon juice. Serve on bread.

## **6. Pork Chops**

***Ingredients:***

- 4 pork chops
- Salt
- Pepper

- Garlic powder
- Olive oil

***Instructions:***

Season chops. Heat oil in pan. Cook chops 4-5 minutes per side until done.

## **7. Shrimp Scampi**

***Ingredients:***

- 1 lb shrimp
- Pasta
- Garlic
- White wine
- Butter
- Parsley

***Instructions:***

Cook pasta. Sauté garlic. Add shrimp and wine. Toss with butter and parsley.

## **8. Beef Bolognese**

***Ingredients:***

- Ground beef
- Onions
- Carrots
- Celery
- Tomatoes
- Red wine
- Pasta

***Instructions:***

Brown beef. Add diced vegetables. Pour in wine and tomatoes. Simmer 2 hours.

## **9. Chicken Teriyaki**

***Ingredients:***

- Chicken thighs

- Soy sauce
- Mirin
- Sugar
- Ginger
- Garlic

***Instructions:***

Marinate chicken in teriyaki sauce. Grill or bake until cooked through.

## **10. Spinach Salad**

***Ingredients:***

- Fresh spinach
- Bacon
- Hard-boiled eggs
- Mushrooms
- Balsamic vinaigrette

***Instructions:***

Cook bacon and chop. Slice eggs and mushrooms. Toss spinach with dressing and toppings.

## **11. Lamb Chops**

***Ingredients:***

- 8 lamb chops
- Rosemary
- Garlic
- Olive oil
- Salt
- Pepper

***Instructions:***

Season chops with herbs. Heat oil. Cook chops 3-4 minutes per side for medium.

## **12. Clam Chowder**

***Ingredients:***

- Clams
- Potatoes
- Onions
- Bacon
- Heavy cream
- Thyme

***Instructions:***

Cook bacon. Sauté onions. Add potatoes and clam juice. Simmer, then add cream.

## **13. Turkey Sandwich**

***Ingredients:***

- Sliced turkey
- Bread
- Lettuce
- Tomatoes
- Mayo
- Cheese

***Instructions:***

Layer turkey on bread with vegetables and condiments. Slice and serve.

## **14. Pork Tenderloin**

***Ingredients:***

- Pork tenderloin
- Herbs
- Garlic
- Olive oil
- Salt
- Pepper

***Instructions:***

Season tenderloin. Sear in hot pan. Finish in oven at 400°F for 15 minutes.

## **15. Chicken Parmesan**

***Ingredients:***

- Chicken breasts
- Breadcrumbs
- Parmesan
- Eggs
- Marinara
- Mozzarella

***Instructions:***

Bread chicken. Fry until golden. Top with sauce and cheese. Bake until melted.

## **16. Ratatouille**

***Ingredients:***

- Eggplant
- Zucchini
- Tomatoes
- Bell peppers
- Onions
- Herbs

***Instructions:***

Dice vegetables. Sauté onions. Add vegetables and herbs. Simmer until tender.

## **17. Salmon Fillet**

***Ingredients:***

- Salmon fillets
- Lemon
- Dill
- Olive oil
- Salt
- Pepper

***Instructions:***

Season salmon. Heat oil in pan. Cook skin-side down, then flip. Finish with lemon.

## **18. Chicken Wings**

***Ingredients:***

- Chicken wings
- Hot sauce
- Butter
- Garlic powder
- Celery salt

***Instructions:***

Bake wings at 425°F. Mix sauce with butter. Toss wings in sauce.

## **19. Beef Stroganoff**

***Ingredients:***

- Beef strips
- Mushrooms
- Onions
- Sour cream
- Beef broth
- Egg noodles

***Instructions:***

Brown beef. Sauté mushrooms and onions. Add broth and sour cream. Serve over noodles.

## **20. Cobb Salad**

***Ingredients:***

- Mixed greens
- Chicken
- Bacon
- Blue cheese
- Eggs
- Avocado
- Tomatoes

***Instructions:***

Arrange ingredients in rows over greens. Serve with blue cheese dressing.

## 21. Pork Ribs

### ***Ingredients:***

- Pork ribs
- BBQ sauce
- Brown sugar
- Paprika
- Garlic powder

### ***Instructions:***

Season ribs. Cook low and slow. Brush with sauce in last 30 minutes.

## 22. Chicken Pot Pie

### ***Ingredients:***

- Chicken
- Mixed vegetables
- Chicken broth
- Flour
- Pie crust

### ***Instructions:***

Cook chicken and vegetables. Make gravy. Fill crust and top. Bake until golden.

## 23. Duck Breast

### ***Ingredients:***

- Duck breasts
- Orange
- Honey
- Soy sauce
- Ginger

### ***Instructions:***

Score duck skin. Sear skin-side down. Flip and finish in oven. Glaze with sauce.



## 24. Lobster Bisque

### ***Ingredients:***

- Lobster shells
- Sherry
- Heavy cream
- Tomato paste
- Onions
- Herbs

### ***Instructions:***

Sauté shells. Add vegetables and sherry. Simmer, strain, and finish with cream.

## 25. Beef Wellington

### ***Ingredients:***

- Beef tenderloin
- Puff pastry
- Mushrooms
- Prosciutto
- Egg wash

### ***Instructions:***

Sear beef. Wrap in mushroom mixture and prosciutto. Encase in pastry. Bake until golden.