

# Cookbook

Arthur

# Contents

|                       |    |
|-----------------------|----|
| Introduction          | 3  |
| Recipe format         | 5  |
| Fresh Egg Pasta       | 7  |
| Tomato Sauce          | 9  |
| Lasagna               | 13 |
| Caesar Salad Dressing | 14 |
| Meat Balls            | 15 |
| Fully Loaded Nachos   | 17 |
| Guacamole             | 18 |
| Beef Carnitas         | 19 |
| Sumaiyas Chicken      | 20 |
| Taco Toppings         | 22 |

# Introduction

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# Fresh Egg Pasta

Delicious fresh pasta is a lot more work than dried pasta but so worth it. This recipe makes enough for about 4 to 6 servings.

2 cups flour, plus extra for rolling the pasta  
1/2 teaspoon salt  
3 large eggs

Combine the flour and salt. Create a deep well in the middle of the flour and crack the eggs into this well. Whisk the eggs with the fork to combine. As you whisk the eggs, begin gradually pulling in flour from the bottom and sides of the well. Don't rush this step. Knead the pasta dough. Incorporate more flour as needed to prevent the dough from sticking to you or the counter. Slice into the dough with a paring knife; if you see lots of air bubbles, keep kneading. The dough is kneaded when it forms a smooth elastic ball and has very few air bubbles when cut. Approximately ten minutes. Once done place ball of dough inside a floured bowl and cover with a dinner plate or plastic wrap. Rest for at least 30 minutes.

*Note: At this point, the pasta dough can be refrigerated for up to 24 hours. Let it come back to room temperature before rolling.*

Sprinkle a baking sheet generously with flour. Divide the dough into four equal portions. Dust the portions with flour and cover with a clean dishtowel. Then make that shit into noodle shapes.









# Tomato Sauce

This recipe was perfected by a Jack, but the underlying concepts that make it such a masterpiece were proposed by Rachel. This simple and straightforward recipe is sure to delight friends and mortal enemies alike. For a single batch you will need:

- 1 Jar of Ragu (I like the crunchy type myself)
- 1 Red Pepper
- 1 Green Pepper
- 2 Roma Tomatoes
- 1 Small Yellow Onion
- 2 Carrots
- Frozen Corn (As much as you want)
- Mushrooms (Optional: use as many as you want)
- 1 package of ground beef (Optional: pork works well too)
- Garlic
- Earthy Red Wine (Optional: A Malbec is a great choice)
- A Dab of Butter
- Montreal Steak Spice
- Red pepper flakes
- Italian spice (combination of oregano, basil, and salt)
- Chili Powder
- Seasoning Salt
- Pepper
- Worcestershire sauce (optional)



To produce a life changing sauce, preheat oven to 400 F, line a baking sheet with tin foil. Wash tomatoes and red pepper, and place on baking sheet roast for 1 hour, rotating every 20 minutes. Wash Mushrooms and soak in red wine, while roasting is underway brown ground beef with Worcestershire sauce and Montreal steak spice to taste, set aside (Optional)

In a separate sauce pan, bring Ragu up to gentle boil. As sauce comes to a boil add Montreal steak spice, Italian seasoning, chili powder, and red pepper flakes, and seasoning salt, and pepper to taste. Cut carrot and onions into bite sized pieces and add to sauce. Dice 1 - 3 cloves of garlic and add to sauce. Gently simmer and stir sauce as roasting finishes (this is a good time to taste the sauce to make sure it is seasoned to your taste). Slice green pepper and add to sauce as roasting concludes. Once roasted, slice tomatoes and red peppers, and add to sauce.

Melt butter in a small pan and add mushrooms and red wine, cook on high heat until perfect. Add corn and simmer until carrots are fully cooked.

Serve mushrooms, ground beef, and sauce separately.







# Lasagna

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# Caesar Salad Dressing

Jack's family dressing recipe.

- 1/2 teaspoon ground pepper
- 1/2 teaspoon salt
- 1 1/2 tablespoon vinegar (cider vinegar is nice)
- 1 whole egg
- 2-3 tablespoons mayonnaise
- 2-4 cloves of garlic depending on size and personal taste
- 3/4 cup olive oil

Blend all of the ingredients, except the oil, together in a blender. While the mixture is blending, slowly add the oil. Blend for 2 minutes.





# Meat Balls

## Need recipe

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# Fully Loaded Nachos

Feast on a mountain of nacho, layers on layers of toppings. Definitely a full meal on it's own, but also possible to have tacos after.

- Corn chips
- Cheddar cheese (you decide how much, you are a responsible adult)
- Black beans (cooked or from a can)
- Chopped bell pepper
- Corn
- Spicy pepper
- Tomato
- Green onion
- 1 tsp chili powder
- Lime

Pre-heat oven to 400°F. Oil cookie sheet and spread half the chips onto the sheet. Top with half the toppings and half the chili powder. Then add the remaining chips and toppings. Bake for 8-10 minutes. Top with lime juice.





# Guacamole

So fresh and delicious, cuts the heat from the other taco night stuff.

2 avocados  
1-2 tbsp finely chopped cilantro  
1 roma tomato  
1/4 onion  
juice of 1/2 a lime  
salt and pepper

Mash the avocado in a bowl with a fork. Add cilantro, tomato, onion, and lime juice. Salt and pepper to taste.

*Tip adding the pit of one avocado to the guacamole and then sealing the exposed part of the guacamole with plastic wrap will minimize the oxidation and browning.*

# Beef Carnitas

Need recipe

- 1/2 teaspoon ground pepper
- 1/2 teaspoon salt
- 1 1/2 tablespoon vinegar (cider vinegar is nice)
- 1 whole egg
- 2-3 tablespoons mayonnaise
- 2-4 cloves of garlic depending on size and personal taste
- 3/4 cup olive oil

Blend all of the ingredients, except the oil, together in a blender. While the mixture is blending, slowly add the oil. Blend for 2 minutes.



# Sumaiyas Chicken

Need recipe

1/2 teaspoon ground pepper  
1/2 teaspoon salt  
1 1/2 tablespoon vinegar (cider vinegar is nice)  
1 whole egg  
2-3 tablespoons mayonnaise  
2-4 cloves of garlic depending on size and personal taste  
3/4 cup olive oil

Blend all of the ingredients, except the oil, together in a blender. While the mixture is blending, slowly add the oil. Blend for 2 minutes.





# Taco Toppings

Here are all the things we included on taco night.

- Refried beans
- Pineapple
- Jalapenos
- Cheddar cheese
- Sour cream
- Salsa
- Cilantro
- Roasted pepper
- Corn
- Limes
- Green onion

