

# Cookbook

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## 1 Breads

## 2 Ethiopian

### 2.1 Misir Wot

#### Ingredients

- 4 tbsp Spoons of Niter Kibbeh
- 1 Large Yellow Onion, Diced
- 3 cloves of garlic, Minced
- 1 Roma Tomato, Finely Chopped
- 3 tbsp of Tomato Paste
- 2 tbsp Spoons of Berbere
- 1 Cup of Red Lentils
- 2 1/2 Cups of Broth (chicken or vegetable)
- 1 tsp of salt

#### Instructions

1. Melt 3 tbsp of Niter Kibbeh in a large pot over medium heat.
2. Add onions and cook for around 8-10 mins or until golden brown
3. Add garlic, tomatoes, tomato paste, and 1 tbsp of Berbere. Cook for 5-8 mins or until the tomatoes have cooked down a bit.
4. Add Lentils and broth. Bring to a boil and then reduce to a simmer. Cook for 30-40 mins or until the lentils are soft. (stir occasionally)
5. Stir in the rest of the niter kibbeh and berbere. Add salt to taste.

## 2.2 Shiro Powder

### Ingredients

- 3/4 Cup of Chickpea Flour
- 1 tbsp berbere
- 1 tsp ground cardamom
- 1 tsp cumin powder
- 1 tsp garlic powder
- 1tsp salt

### Instructions

1. on skillet dry roast the ingredients

## 2.3 Shiro Wot

### Ingredients

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### Instructions

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- 5.

## 2.4 Tikil Gomen

### Ingredients

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## Instructions

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## 2.5 Fasollia

### Ingredients

### Instructions

## 2.6 Niter Kibher

### Ingredients

### Instructions

## 3 Indian

### 3.1 Yellow Dal

#### Ingredients

#### Instructions

## 4