

# Cookbook

Jachin Minyard

June 16, 2025

Each recipe by default makes what I would call 1 serving with one serving being enough for a family of 4 most of the time.

## 1 Breads

### 1.1 Monkey Bread

### 1.2 Pumpkin Bread

#### Ingredients

- 3 Cups of sugar
- 1 cup salad oil
- 4 eggs beaten
- 1 can Del Monte Pumpkin || 1 3/4 cups of Pumpkin puree
- 3 1/2 Cups of flour
- 2 tsp of baking soda
- 2 tsp salt
- 1 tsp baking powder
- 1 tsp nutmeg
- 1 tsp all spice
- 1 tsp cinnamon
- 1/2 tsp cloves
- 2/3 cups of water

#### Instructions

- Cream the sugar and oil together.
- Add eggs and pumpkin, mix well
- Shift Dry ingredients together
- Add dry ingredients and water, alternating back and forth to avoid clumps.

- Poor into 2 well greased floured 9x5 inch loaf pans
- Bake at 350 for 1 1/2 hrs or until done (check by poking with a tooth pick)
- Let stand for 10 minutes
- remove from pans to cool.

### **1.3 Banana Bread**

### **1.4 Homemade Pie Crust**

#### **Ingredients**

For a crust without a crust cover use the single crust ingredients if making a crust with a top use the Double Crust

#### **Singe crust**

- 1 3/4 cups of sifted all-purpose flour
- 1/2 tsp salt
- 2/3 cup of shortening
- 4-5 Tbsp of cold water

#### **Double crust**

- 2 1/2 cups of sifted all-purpose flour
- 1 tsp salt
- 1 cup of shortening
- 6 Tbsp of cold water

#### **Instructions**

- Sift the flower into a bowl and salt
- Add half the shortening and mix
- Add the rest of the shortening and finish mixing
- add a little of the cold water at a time kind of poking with a fork
- keep adding cold water till the dough is kinda flaky

The Key to making a crust is to not make an actual dough the crust needs to remain flaky. This does make the crust harder to work with. but makes a better crust.

## 2 Deserts

### 2.1 Apple Pie

#### Ingredients

- 6->8 apples
- 3 Tbsp of flour
- 1/2 cup of sugar
- 1 Tbsp of cinnamon

#### Instruction

- 
- 
- 

## 3 Ethiopian

### 3.1 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.

### **3.2 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

### **3.3 Shiro Wot**

#### **Ingredients**

- 1 cup Shiro Powder
- 3 tbsp of Niter Kibbeh
- 1 large onion, diced
- 1 tsp of garlic, minced
- 2 roma tomatoes, finely chopped

#### **Instructions**

1. Add the Niter Kibbeh to a pot and melt over medium heat.
2. Add the onions and cook for 8-10 mins till caramelized.
3. Add the tomatoes and garlic. Cook till reduced stirring occasionally.
4. Add the Shiro Powder and stir till there are no more dry lumps.
5. Add 2 cups of water and bring to a boil. Reduce to a simmer and cook for 20-30 mins.

### **3.4 Tikil Gomen**

#### **Ingredients**

- 1 Cabbage diced
- 1 Yellow Onion sliced long ways
- 4 Large Carrots sliced in to slivers
- 4 Green Chilies chopped
- 4 Cloves of Garlic minced

- 2 Spoons of Turmeric
- 1 Spoon of Bebere
- 3 tbsp of Niter Kiber

### **Instructions**

1. Add Niter Kiber to a pan, melt over medium heat.
2. Add onions and cook till clear
3. Add Carrots, garlic, and peppers cook till carrots start to soften.
4. Add bebere and turmeric mix well.
5. Add the cabage and cover. cook for 10 mins stirring occasionally

## **3.5 Ye'abasha Gomen**

### **Ingredients**

- 10 ounces of collard greens, chopped
- 3 tbsp of Niter Kibbeh
- 1 1/2 tsp of ginger, minced
- 2 tsp of garlic, minced
- 1 large white onion diced
- 1 tsp of smoked paprika
- 1/2 tsp of cardamon
- 1 tsp of coriander/cumin
- 1-2 fresh chili peppers, minced
- 2 tbsp of lemon juice

### **Instructions**

1. Add Niter Kibbeh, garlic, ginger, peppers, and other dried spices to a large skillet and saute for 30 sec. Don't burn them!
2. Add the onions and mix well. Saute for another 5 min.
3. Toss in the collared greens and lemon juice. Turn down heat and cook till collared greens are wilted.

### 3.6 Fasollia

#### Ingredients

- 1lb of green beans, chopped (remove the ends)
- 1lb of carrots, julienned (cut longways into strips)
- 1 medium onion, diced
- 1 tbsp of garlic, minced
- 1 tsp of ginger, grated
- 2 tbsp of Niter Kibbeh
- salt as needed
- 1/4 cup of water (more as needed).

#### Instructions

1. Add the green beans to a pan and cook till they start to brown and reduce. add a little salt, The idea is to dry them out as much as possible.
2. Take the green beans out and set aside.
3. Add the niter kibbeh to the pan and add onions. Cook for about 5 mins.
4. Add the garlic and ginger. Cook for another 2 mins
5. Add the carrots and water and simmer for about 10 mins. Stir occasionally, add more water as needed.
6. Add the green beans back and simmer over medium heat for another 10 mins.

### 3.7 Niter Kibbeh

#### Ingredients

- 1 lb unsalted butter
- 1/4 yellow onion, minced
- 3 tbsp of garlic, minced
- 2 tbsp of ginger, minced
- 1 2in cinnamon stick
- 1 tsp black peppercorn, whole
- 3 black cardamom pods, whole
- 1 tsp fenugreek seeds
- 1 tsp coriander seeds
- 1 tsp dried oregano
- 1/2 tsp cumin seeds

- 1/4 tsp ground nutmeg
- 1/4 tsp ground turmeric
- 1 tbsp of Beso Bila (Ethiopian basil)
- 1 tbsp of Koseret (Ethiopian herb)

### Instructions

1. place dry herbs on a skillet and roast till fragrant. Careful not to scorch the spices.
2. Place all ingredients in a saucepan bring to a low simmer and cook for 60-90 mins. Careful not to burn the butter or it will become bitter.
3. Pour through cheese cloth to strain out all the herbs and spices. Place in an airtight jar and store it.

## 4 Indian

### 4.1 Masala paste

#### Ingredients

- 1 cup coconut, grated
- 8 cashews
- 1 in or ginger
- 1 clove of garlic
- 2 green chili's
- 2 tbsp poppy seeds
- 1 tsp coriander seeds
- 1/2 tsp fennel
- handful of coriander
- 1/4 cup of water

#### Instructions

1. put ingredients and water in a food processor and blend till smooth. add water as needed.

### 4.2 Veggie Korma

#### Ingredients

- 4 tsp of olive oil
- 1 bay leaf
- 1 2in cinnamon stick
- 2 pod of cardamom or 1/2 tsp of cardamom seeds

- 3 cloves
- 1 yellow onion, finely chopped
- 1 roma tomato, finely chopped
- 1 carrot, chopped or handful of baby carrots, chopped
- 

## Instructions

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.

### 4.3 Paruppu Sadham

This is a classic rice and dal dish from Coimbatore. For a 2.0 ltr pressure cooker half the recipe.

## Ingredients

- 1 cup of rice.
- 1/4 cup of Toor dal
- 2 tbsp of cooking oil
- 2 tbsp of Ghee
- 1/2 tsp Dried Mustard
- 1 tsp cumin
- 6 - 8 Curry Leaves
- 1 tsp Black pepper corns (whole)
- 5 cloves of garlic (whole)
- 1 - 2 Green Chilies
- 1 - 2 Dried Red Chilies
- 1/2 tsp hing
- 1 small red onion
- 2 Roma Tomato



- 1/4 tsp turmeric powder
- 1/2 tsp chili powder
- hand full of fresh coriander
- 3 cups of water
- salt to taste.

### Instructions

1. Add the dal and rice to a bowl. Rinse until the water is clear and all the dirt has been removed.
2. After rinsing the rice and dal add just enough water to let it soak for 30min. (fill till water is just above the top of the rice)
3. Add oil and Ghee to the pressure cooker, followed by the mustard, cumin, black pepper, garlic cloves, and chilies. Saute for 1 min.
4. Add the Hing and onions and curry leaves. Saute for another min.
5. Add the Tomato's, Turmeric, and chili powder, and salt to taste. Cook till the tomato's become soft.
6. Add the soaked dal, rice, and water.
7. Cover with pressure cooker lid and cook for 3 Whistles.
8. Take off heat let pressure vent.
9. Remove lid add coriander and mix well.

## 4.4 Andhra Chicken Curry

### Ingredients

- 2 tbsp Oil
- 1 red onion
- 3 curry peppers
- 1 Roma Tomato
- 6 chicken tenderloins
- 1 tbsp Ginger Garlic paste
- 1 cup of water
- 4 tsp of salt
- chili powder
- turmeric
- cumin
- coriander
- Gram Masala
- Chicken Masala

## Instructions

1. Add oil to a pressure pot
2. Add the onion and a little bit of salt.
3. Add the curry Peppers
4. Add the Ginger Garlic Paste and mix well.
5. Add Chopped Chicken to the pot. add another 2tsp of salt
6. Add Spices.
7. Add tomato and mix
8. Bring to boil and then pressurize. Cook for 10 mins, or till chicken is cooked.

## 4.5 Bhindi Fry

### Ingredients

1. 1lb of Bhindi.
2. 1/4 cup of gram flour
3. 1/4 cup of rice flour
4. 1 Tbsp of corn flour
5. 1/4 Tsp of turmeric powder
6. 2 Tsp of Chili powder
7. 1 Tsp of Coriander powder
8. 1 Tsp of Cumin powder
9. 1 Tsp of salt
10. Canola Oil (Frying)
11. Olive oil (Roasting)
12. Cashews
13. 4-6 Green Chili's
14. Curry Leaves
15. Peanuts (optional)

## Instructions

1. Mix the Flour's and Spices together in a bowl make sure you mix it well.
  - (a) 1/4 cup of gram flour
  - (b) 1/4 cup of rice flour
  - (c) 1 Tbsp of corn flour
  - (d) 1/4 Tsp of turmeric powder
  - (e) 2 Tsp of Chili powder
  - (f) 1 Tsp of Coriander powder
  - (g) 1 Tsp of Cumin powder
  - (h) 1 Tsp of salt
2. Wash Dry and chop up the Bhindi in to pieces.
3. Mix the flour and spices with the Bhindi pieces.
4. Sprinkle on a little water to help it bind, let sit for 3-5min.
5. Add fry oil to large pan(don't fill the pan shallow fry)
6. add Bhindi cook and set aside
7. Roast:
  - (a) Roast the curry leaves, set aside
  - (b) Roast the cashews till golden brown, set aside
  - (c) Roast Peanuts, set asside
  - (d) Slit and roast the peppers, set aside
8. Add the roasted ingredients to the fried Bhindi and mix well.

## **4.6 Sambar Masala**

### **Ingredients**

### **Instructions**

## **4.7 Sambar**

### **Ingredients**

### **Instructions**

## **5 Thai**

## **6 Mexican**

## **7 Italian**

## **8 Spice Mixes**

## **9 Hungarian**

### **9.1 Hungarian Caramelized Cabbage and Noodles**

#### **Ingredients**

1. 2.5 lbs cabbage, finely shreaded (about 10 cups/2.5L, loosely packed)
2. 1 tsp salt
3. .5 cup olive oil
4. 1.5 tsp black pepper
5. 8 oz noodles

#### **Instructions**

1. In a large colander, mix cabbage and salt. Set aside for 30 to 45 minutes. Using your hands, squeeze excess liquid from cabbage and transfer to a bowl.
2. In a large pot, over medium heat, add oil to a hot pan. Add cabbage and stir to coat. Cook, stirring occasionally, for about 5 minutes, until wilted. Cover, reduce heat to low, and cook, stirring occasionally, for about 1 hour, until tender and golden.
3. Increase heat to medium and cook, uncovered, stirring often and scraping up browned bits from the bottom of the pan, for about 12 to 20 minutes, until cabbage is brown and very soft.
4. Stir in 1tsp pepper.
5. Meanwhile, cook noodles until tender but firm and drain.
6. Add noodles to cabbage and mix. Add more pepper to taste.