

Almond Cookies

Category: dessert

Ingredients:

- 0.5 cup butter
- softened
- 0.5 cup white sugar
- 0.5 cup ground almonds
- 1 large egg
- 2 teaspoons amaretto liqueur
- 1.25 cups all-purpose flour
- vanilla
- almond extract

Instructions:

Preheat the oven to 400 degrees F (200 degrees C). Beat butter and sugar in a large bowl with an electric mixer until light and fluffy. Mix in almonds, egg, and amaretto. Gradually add flour until well blended. Drop spoonfuls of dough 2 inches apart onto ungreased cookie sheets. Bake in the preheated oven until cookies are lightly browned, 5 to 8 minutes.

Source: <https://www.allrecipes.com/recipe/9648/almond-cookies-i/>

Almond Paste

Category: dessert

Ingredients:

- 10 oz sugar (half icing
- half castor)
- 1 tsp vanilla essence
- 1 tsp rum
- 8 oz ground almonds
- 1 tsp sherry
- 1 tsp lemon juice
- 8 drops almond essence
- White corn syrup
- Rose water

Instructions:

Mix ingredients into a dough. Brush cake with corn syrup. Use as filling or decoration.

Source: nana

Apple Cinnamon Oatmeal Muffins

Category: dessert

Ingredients:

- 0.25 cup quick-cooking oats
- 1 tablespoon brown sugar
- 1 tablespoon melted butter
- 0.25 teaspoon ground cinnamon
- 1.5 cups quick-cooking oats
- 1.5 cups all-purpose flour
- 0.5 cup brown sugar
- 1.5 teaspoons ground cinnamon
- 1 teaspoon baking powder
- 0.5 teaspoon baking soda
- 0.5 teaspoon salt
- 0.5 cup unsweetened applesauce
- 0.5 cup milk
- 0.25 cup vegetable oil
- 1 large egg, lightly beaten
- 1 teaspoon vanilla extract
- 1 apple - peeled, cored, and chopped

Instructions:

Preheat the oven to 400 degrees F (200 degrees C). Grease a 12-cup muffin pan or line with paper liners. Make topping: Mix oats, brown sugar, melted butter, and cinnamon in a small bowl; set aside. Make muffins: Whisk together oats, flour, brown sugar, cinnamon, baking powder, baking soda, and salt in a large bowl. Whisk together applesauce, milk, oil, egg, and vanilla extract in a medium bowl. Stir applesauce mixture into flour mixture until all ingredients are moistened. Fold in chopped apple. Spoon batter into the prepared muffin cups about 2/3 full; sprinkle oat topping mixture evenly over each muffin. Bake in the preheated oven until a toothpick inserted near the center comes out clean, about 15 minutes.

Source: <https://www.allrecipes.com/recipe/244987/apple-cinnamon-oatmeal-muffins/>

Banana Bread

Category: dessert

Ingredients:

- 3 mashed bananas
- 2/3 cup sugar
- 1 1/4 cups flour
- 1/2 tsp salt
- 1/3 cup margarine
- 2 eggs
- 2 tsp baking powder

Instructions:

Mix all ingredients together until well combined. Make sure to get all of the flour lumps out. Bake 1 hour at 325°F in greased baking pans until golden brown.

Source: Mom

Barfee

Category: dessert

Ingredients:

- 1 container ricotta cheese (454g)
- 1/2 lb butter
- 8 oz skim milk powder
- 1 1/2 cups sugar
- 4 oz ground almonds
- 4 drops almond essence

Instructions:

Cook cheese and butter on medium until water dries. Add sugar, milk powder, ground almonds, and essence. Prepare square pan with parchment. Fill with half mixture, color remaining half, put on top. Cool and cut into thirds.

Source: nana

Butter Chicken

Category: main

Ingredients:

- 6 chicken breasts
- Ginger
- Garlic
- Tandoori spice
- Plain yogurt
- Oil
- 2 onions
- Chopped/crushed tomatoes
- 2 bottles Patak's butter chicken sauce
- 2-3 green chilies
- Cream
- Butter
- Lemon juice

Instructions:

Marinate chicken with ginger, garlic, tandoori spice, and yogurt. Bake at 350°F for 30-60 min. Brown onions in oil. Mix in chicken, tomatoes, butter chicken sauce, cream, butter, and green chillies. Add lemon juice if desired.

Source: Mom

Cheese Straws

Category: side

Ingredients:

- 1lb cheese
- 1 tsp mustard powder
- 1.5 lbs flour
- 1lb butter
- 4 egg yolks
- 1 tsp baking powder
- 1 tsp chili powder

Instructions:

Mix into a dough. Cut into strips and twist. Place on a parchment lined tray and bake at 375°F for 20 minutes.

Source: nana

Chicken Balls

Category: main

Ingredients:

- Chicken (cut into cubes)
- Ginger
- Garlic
- Salt
- Pepper
- Chili powder
- 1 cup sifted flour
- 1 tbsp sugar
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp chili powder
- 2 eggs (beaten)
- 1/3 cup milk
- 1 tbsp vegetable oil

Instructions:

Marinate chicken overnight with ginger, garlic, salt, pepper, and chilli powder. Coat in golden puff batter and deep fry on low heat until cooked.

Source: Mom

Choorah

Category: side

Ingredients:

- Green onions
- Oil
- Ginger
- Chilli
- Hickory Sticks
- (Corn chips)
- (raisins)
- (peanuts)
- (rice krispies)
- (cashews)

Instructions:

Brown onions in oil then add spices. Mix in ingredients then bake on low heat to allow flavours to permeate

Source: nana

Crème Brûlée

Category: dessert

Ingredients:

- 22 egg yolks
- 2 L whipping cream (35%)
- 1 heaping cup sugar
- 2 tbsp vanilla

Instructions:

Mix sugar and eggs until combined. Heat cream and vanilla and combine slowly with eggs. Bake at 300°F in a water bath for 40 minutes until slightly set. Let set in fridge 24h. Brown sugar on top before serving.

Source: St. Martha's Culinaire

Easter Bread

Category: dessert

Ingredients:

- 2 packets of traditional yeast
- 8 eggs
- 8 oz butter
- 2 cups sugar
- 1 cup milk
- 9 cups flour
- 1 tbsp mahlab powder (cardamom if none)

Instructions:

Empty the two packets of yeast in a deep mixing bowl, add 1/2 cup of warm water and 3 teaspoons sugar. Cover the bowl with a dish towel and set aside to rise. Next melt the 8 oz of butter in a pot with the two cups of sugar and the cup of milk, bring to a boil and set aside to cool. Now beat the eggs lightly and add to the risen yeast with the cooled milk and the mahlab or cardamom powder and start adding the flour; kneading it with your hands or a mixer to form a dough. Move dough onto a board, it will be sticky. Grease palms of your hands with butter and knead dough into a smooth ball. Knead well then set aside back into the mixing bowl. Cover with a dish towel and let rise away from any drafts. When the dough is risen to double its size, move it back to the board and divide into 4 parts. Divide each part into 3 long strips and braid into a loaf. Place into a greased loaf pan, cover and let rise. When well risen, bake in the oven for approximately 25 minutes at 350 degrees. When it is nicely browning, beat an egg with 2 teaspoons of sugar and brush it onto the loaves. Let bake for a few more minutes to cook the glaze. Remove from oven and let cool on a rack.

Source: nana

Fajitas

Category: main

Ingredients:

- Olive oil
- Chilli powder
- Smoked paprika
- Onion powder
- Pepper
- Cumin
- Salt

Instructions:

Use spices and oil to season meat or vegetables. Cook on medium heat as desired.

Source: Mom

Fruit Cake

Category: dessert

Ingredients:

- 12 oz raisins (sultanas)
- 4 oz currants
- 4 oz mixed peel
- 2 oz prunes
- 2 oz crystallized ginger
- 1 1/2 lbs dried fruit
- 1/4 tsp cinnamon
- 1/4 tsp all spice
- 1/4 tsp nutmeg
- 1/4 tsp mace (optional)
- 2/3 tbsp rum
- 10 oz white flour
- 1/4 tsp cinnamon
- 1/4 tsp all spice
- 1/4 tsp nutmeg
- 1/4 tsp mace (optional)
- 1/4 tsp salt
- 1lb burnt sugar

Instructions:

Mix fruits with spices and rum (do this weeks in advance to allow fruits to absorb rum taste). Combine with flour mixture. Bake as desired. To burn sugar: burn 1 lb sugar until dark and syrupy, add in 1/2 of water to prevent hardening

Source: nana

Fudge

Category: dessert

Ingredients:

- 2 cups brown sugar
- 1/2 lb butter
- 1 can condensed milk

Instructions:

Microwave for ten minutes in two minute increments, stirring after each. Beat for five minutes. Cool and serve in an 8x8 pan lined with parchment for easy cleaning.

Source: <https://www.eaglebrand.ca/En/Recipes/Brown-Sugar-Fudge>

Green Tomatoes

Category: side

Ingredients:

- Tomatoes
- Breadcrumbs
- Salt
- Pepper
- Chili powder
- Cumin
- Basil
- 1 egg

Instructions:

Cut tomatoes into slices. Season breadcrumbs with salt, pepper, chilli powder, cumin, and a little basil. Beat egg. Dip slices into egg then breadcrumb mixture. Pan fry in oil until browned.

Source: nana

Hummus

Category: side

Ingredients:

- 1 red pepper
- 1 19oz can chickpeas
- 2 tbsp olive oil
- 6-9 mint leaves
- 1 tbsp lemon juice
- 2 cloves garlic (minced)
- 1/2 tsp cumin
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/2 tsp chili powder

Instructions:

Bake oiled pepper for an hour until skin peels. Remove skin and seeds. Drain chickpeas, keeping some water. Blend everything together, adding water if needed.

Source: nana

Kitty's Favorite Snickerdoodles

Category: dessert

Ingredients:

- 1 cup unsalted butter
- softened
- 1 1/2 cups white sugar
- 2 large eggs
- 2 tsp vanilla extract
- 2 3/4 cups all-purpose flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- 1/4 tsp salt
- 1/4 cup white sugar
- 2 tsp ground cinnamon

Instructions:

Preheat oven to 400°F. Beat butter, sugar, eggs, and vanilla until fluffy. Mix dry ingredients separately and combine with wet. Shape dough into 1 1/2 inch balls. Bake until golden.

Source: Jenny Han's To All the Boys I've Loved Before

Kul Kuls

Category: dessert

Ingredients:

- 2 cans coconut milk
- 2 lbs sooji (semolina)
- 1/2 cup margarine
- 4 egg yolks
- Pinch of salt
- 2 cups sugar
- 1 cup water
- Food coloring (optional)

Instructions:

Mix sooji and margarine, add yolks. Make dough using coconut milk. Prepare sugar syrup. Deep fry medium heat until golden brown.

Source: nana

Mango Mouse

Category: dessert

Ingredients:

- 2 orange jello packets
- 1 litre container cool whip
- 1 tin mango pulp
- 1 cup condensed milk

Instructions:

Mix jello packets with 2 cups boiling water. Let cool in fridge without setting. Fold in remaining ingredients and refrigerate until set.

Source: nana

Meatballs

Category: main

Ingredients:

- 1 cup breadcrumbs
- 1 cup milk
- 1 tsp ginger paste
- 1 1/4 tsp garlic paste
- 1/2 cup chopped onions
- 1/4 cup fresh coriander
- 2 1/2 tsp salt
- 1 1/2 tsp dry mustard powder
- 4 eggs
- 1 tsp garam masala
- 1/4 tsp pepper
- 1-2 tsp Worcestershire sauce
- 2 tsp lemon juice

Instructions:

Mix all ingredients and let sit overnight. Roll into balls and bake at 350°F for 12-15 minutes, flipping halfway.

Source: Mom

Metre Specials

Category: main

Ingredients:

- 1 eye of round roast
- 6 green chilies
- 3 tsp ginger/garlic paste
- 2 onions
- 1 roma tomato
- 1 bunch coriander
- Paprika
- All spice
- Salt
- Pepper
- Lemon juice
- Eggs
- Breadcrumbs
- Milk
- Flour

Instructions:

Cut meat into slices and tenderize. Prepare marinade and batter. Coat meat in flour, egg mixture, and breadcrumbs. Pan fry on low-medium heat, turning once.

Source: Mom

Mince Curry

Category: main

Ingredients:

- 1 medium onion
- chopped fine
- 1/4 tsp cinnamon
- 1/2 tsp cloves
- 1/4 tsp nutmeg
- 1/2 tsp all spice
- 1 1/2 tsp crushed garlic
- 1 tsp crushed ginger
- 1 1/2 tsp coriander
- 1 tsp cumin
- 1/4 tsp turmeric
- 1/2 tsp chilli powder
- 1 1/2 tsp salt
- 2 tsp lemon juice
- 6-8 oz crushed tomatoes
- Optional: potatoes

Instructions:

Brown onions until soft. Add spices. Cook on low for 1 minute. Add ground beef and brown. Add garlic, ginger, coriander, cumin, chilli powder, turmeric, and salt. Simmer with water if needed. Add potatoes if desired. Add crushed tomatoes halfway through cooking. Simmer until gravy thickens.

Source: Uncle Bert

Nihari

Category: main

Ingredients:

- Top sirloin or inside round
- 2 onions
- Ginger
- Garlic
- Nihari spice (Shan)
- Lemon juice
- Coriander

Instructions:

Cut onions finely and lightly brown in oil. Add meat and fry with a little ginger and garlic. Add Nihari spice and cook on low for several hours, adding a little water to soften. Let dry, repeat until tender. When done, add lemon juice and serve with coriander, onions, lemon, and ginger.

Source: Mom

No-Bake Cheesecake

Category: dessert

Ingredients:

- 2 cups (240g) graham cracker crumbs (about 16 full sheet graham crackers)
- 1/3 cup (67g) packed light or dark brown sugar
- 1/2 cup (8 Tbsp; 113g) unsalted butter, melted
- 1 and 1/4 cups (300ml) heavy cream or heavy whipping cream
- 24 ounces (678g) full-fat brick cream cheese, softened to room temperature
- 1/2 cup (100g) granulated sugar
- 2 Tablespoons (15g) confectioners' sugar
- 1/4 cup (60g) sour cream, at room temperature
- 2 teaspoons lemon juice
- 1 teaspoon pure vanilla extract

Instructions:

Make the crust Stir the graham cracker crust ingredients together. Pour into a 9-inch springform pan or 10-inch springform pan and pack in very tightly. The tighter it's packed, the less likely it will fall apart when cutting the cheesecake. I recommend using the bottom of a measuring cup to pack it into the bottom and up the sides. You can watch me do this in the video above. Freeze for 10–20 minutes as you prepare the filling. Make the filling Using a hand mixer or a stand mixer fitted with a whisk attachment, whip the cold heavy cream into stiff peaks on medium-high speed, about 4–5 minutes. Set aside. Using a hand mixer or a stand mixer fitted with a whisk or paddle attachment, beat the cream cheese and granulated sugar together on medium speed until perfectly smooth and creamy. Scrape down the sides and up the bottom of the bowl with a silicone spatula as needed. Add the confectioners' sugar, sour cream, lemon juice, and vanilla extract. Beat for 2–3 minutes on medium-high speed until smooth and combined. Make sure there are no large lumps of cream cheese. If there are lumps, keep beating until smooth. Using your mixer on low speed or a silicone spatula, fold the whipped cream into the cheesecake filling until combined. This takes several turns of your silicone spatula. Combine slowly as you don't want to deflate all the air in the whipped cream. Remove crust from the freezer and spread filling into crust. Use an offset spatula to smooth down the top. Cover tightly with plastic wrap or aluminum foil and refrigerate for at least 6–8 hours and up to 2 days. For best results, 12 hours is best. I chill mine overnight. The longer refrigerated, the nicer the no-bake cheesecake will set up. Use a knife to loosen the chilled cheesecake from the rim of the springform pan, then remove the rim. Using a clean sharp knife, cut into slices for serving. For neat slices, wipe the knife clean between each slice. Serve cheesecake with desired toppings (see Note). Cover and store leftover cheesecake in the refrigerator for up to 5 days.

Source: <https://sallysbakingaddiction.com/no-bake-cheesecake/>

Noodles

Category: main

Ingredients:

- Chinese stir fry noodles (Farkay)
- Chicken
- Carrots
- Green onions
- Stir fry sauce
- Consommé soup
- Ginger
- Garlic
- Chili powder
- Oyster sauce

Instructions:

Marinate chicken with ginger, garlic and chili powder overnight. Fry chicken with stir fry sauce, oyster sauce until brown, then mix in green onions and carrots, and consommé soup. Bring to a simmer and set aside. Boil noodles then strain and mix together with the other ingredients.

Source: Mom

Pina Colada

Category: drink

Ingredients:

- Pina colada mix (frozen)
- Vanilla ice cream
- Banana
- Condensed milk
- Rum
- Pineapple juice
- Ice

Instructions:

Blend all ingredients until smooth. Serve chilled.

Source: Uncle Cecil

Pizza Dough

Category: main

Ingredients:

- 1 cup flour
- 1 1/2 tsp baking powder
- 3 tbsp vegetable oil
- 1/4 tsp salt
- 1/2 cup milk

Instructions:

Mix ingredients into dough. Bake at 425°F for 15-25 minutes.

Source: Mom

Potato Chop

Category: side

Ingredients:

Instructions:

Prepare potato chops according to your preferred recipe.

Source:

Potato Samosa / Vegetable

Category: main

Ingredients:

- Chopped potatoes (diced)
- Onion
- Tomato
- 2 green chillies
- Fresh coriander
- 2 tsp red chilli powder
- 1 tbsp lemon juice
- Salt and pepper
- Optional spices: crushed cumin, turmeric, garlic, chat masala

Instructions:

Prepare vegetable filling with spices. Assemble samosas and cook until golden.

Source:

Potato Soufflé

Category: side

Ingredients:

- 4 large potatoes
- 2 tbsp butter plus extra for greasing
- 1 cup mature cheddar
- 1/4 cup hard Italian style cheese
- Small bunch of chives
- 2 eggs
- 6 tbsp milk

Instructions:

Preheat oven to 450°F. Butter ramekins. Microwave or boil potatoes until tender. Mash potatoes and mix with cheeses, chives, egg yolks, and warmed milk and butter. Fold in whipped egg whites. Bake 15-17 minutes until puffed and golden.

Source: Annabel Karmel's Cook It Together

Punch

Category: drink

Ingredients:

- 1 crushed pineapple
- 1 frozen pink lemonade
- Frozen strawberries
- 2 L ginger ale
- 1 cranberry juice
- 1 frozen orange juice

Instructions:

Mix all ingredients in a large bowl. Serve chilled.

Source: Mom

Salsa

Category: side

Ingredients:

- 1 onion
- Handful of cilantro
- 1 can crushed tomatoes (796ml)
- 1/2 can diced tomatoes (796ml)
- 2 tsp ginger (optional)
- 2 tbsp cumin
- 2 tbsp coriander powder
- 1 tbsp chilli powder
- 1 tsp salt
- Garlic

Instructions:

Blend all ingredients to desired consistency.

Source: Aunt Debbie

Samosas / Patties

Category: main

Ingredients:

- Green onions
- 2 green chillies
- Coriander
- 4 tbsp ginger/garlic paste
- 2 tbsp soy sauce
- 2 tsp turmeric
- 2 tsp chilli powder
- 1 tsp all spice
- 1 tsp pepper
- 1 tbsp lemon juice
- Salt to taste
- 1 whole garlic
- Keema masala

Instructions:

Mix ingredients to prepare filling. Assemble samosas or patties and cook as desired.

Source: Mom

Shepherds Pie

Category: main

Ingredients:

- Minced meat
- Ginger powder
- Garlic powder
- Chilli powder
- All spice
- Worcestershire sauce
- Onion soup mix
- Creamed corn
- Potatoes
- Margarine

Instructions:

Brown minced meat with spices and onion soup. Layer with creamed corn and potatoes. Broil margarine on top until golden brown.

Source: Mom

Short Bread Cookies

Category: dessert

Ingredients:

- 1 lb salted butter
- 1 cup icing sugar
- 3 cups all-purpose flour
- 1 cup corn starch

Instructions:

Mix ingredients into dough. Bake at 325°F for 20 minutes.

Source: Mom

Tacos

Category: main

Ingredients:

- Lean ground beef
- Garlic
- Onion powder
- Chilli powder
- Pepper
- Taco seasoning

Instructions:

Brown ground beef with garlic, onion powder, chilli powder, and pepper. Drain oil. Add taco seasoning and cook according to the package instructions.

Source:

Toffee

Category: dessert

Ingredients:

- 500 ml table cream (18%)
- 3/4 cup ground almonds
- 3 cups sugar
- 2 oz butter
- 1 tsp almond extract

Instructions:

Cook over low heat stirring occasionally. When mixture lifts from pan, add butter. Pour onto buttered board, roll with buttered wax paper to thickness. Cut and cool.

Source: nana

Zucchini Bread

Category: dessert

Ingredients:

Instructions:

Use your favorite zucchini bread recipe for ingredients and instructions.

Source: