

A little collection of recipes I've accumulated over time. Future additions will include the stracciatella with pasta that I've lost, and minestrone. Most recent update: January 16, 2020

1 Entrees

Black beans & rice

Source Improvised between two recipes, implemented for flavor and nutrition on a limited budget. Even surprised myself a bit with it.

1 tbsp olive oil

1 onion, diced Sauté in oil until translucent.

*15 oz. canned tomatoes
with green chilis*

1 cup white rice

2 cups vegetable broth

1 tsp. cumin Add tomatoes, rice, vegetable broth, and cumin. Bring mixture to boil, then simmer covered until rice is done.

Modification For some extra vegetables, a can of corn should also work well.

15 oz. canned black beans Rinse beans, then mix in and serve.

Pasta e ceci

Source Sourced from Connoisseurs Veg.

1 tablespoon olive oil

1 onion, diced

1 carrot, diced

1 stalk celery, diced Sauté in oil until onion is translucent.

4 cloves garlic Add garlic, allow to cook briefly without burning.

4 cups vegetable broth

15 oz. canned diced tomatoes

15 oz. canned chickpeas

1 tbsp rosemary Add broth, tomatoes, drained and rinsed chickpeas, and rosemary. Bring to a boil, then simmer for 10 minutes.

1 cup small pasta Add pasta, cooking at low boil for slightly longer than package time. Stir occasionally to prevent sticking. Remove from heat and serve.

Cacio e pepe

Source Bon Appétit

1 tbsp. salt

3 quarts water Bring water to boil in 5 quart pot, seasoning with salt.

6 oz. pasta, such as egg tagliolini, bucatini, or spaghetti Add to water, cooking until 2 minutes before tender. Drain pasta, reserving $\frac{3}{4}$ cup of the water.

2 tbsp. butter

1 tsp. fresh-cracked black pepper Melt butter in a heavy skillet over medium heat. Add pepper, swirling in pan for roughly a minute until toasted.

$\frac{1}{2}$ cup reserved water Add to skillet, bringing to a simmer. Add pasta and remaining tablespoon of butter.

$\frac{3}{4}$ finely grated Grana Padano or Parmesan Reduce heat to low. Add cheese, stirring with tongs to melt evenly.

1/3 cup finely grated

Pecorino

Remove pan from heat. Add cheese, stirring with the tongs to melt evenly. Add water if sauce seems dry. Serve in bowls.

Red beans and rice

Source

Sourced from South Dish.

Hint

All seasonings are done as heaping spoonfuls. Mince a full cayenne pepper for extra heat.

1 lb. dried red kidney

beans

Soak beans overnight in twice their volume of water.

2 tbsp. olive oil

1 green bell pepper

2 stalks celery

1 onion

Dice vegetables, then sauté in oil until softened.

2 tbsp. minced garlic

Add garlic, cooking briefly but not burning.

6 cups water

Add water to pot, along with vegetables.

1 tsp. Cajun seasoning

1 tbsp. parsley

2 bay leaves

1/4 tsp. sage

1/4 tsp. cayenne pepper

1 tsp. thyme

1/4 tsp. oregano

Add all seasonings. Bring to a boil, then reduce to low simmer for a few hours. Cover for part of this to reserve water. When beans begin to soften, mash some with the back of a spoon to thicken the mixture.

2 cups white rice

1 lb. andouille Slice sausage and add to pot, and cook for 30 minutes.
Cook rice separately, serving beans over rice.

2 Dessert

Quebecois maple sugar pie

Source From *Maple Sugar Cookbook*.

9 inch pie crust Prepare crust. Preheat oven to 450°F.

3 eggs

*¾ cup plus 2 tbsp. packed
brown sugar* Whisk eggs and sugar.

¾ cup maple syrup

6 tbsp. melted butter

¼ cup brewed tea

*2 tbsp. plus ½ tsp. apple
cider vinegar*

1 pinch salt Add ingredients, whisking until smooth.

*¾ cup coarsely chopped
walnuts* Stir in walnuts. Place pie shell onto heavy baking sheet and pour in the filling. Place on center rack of oven, baking for ten minutes. Lower temperature to 350°F, baking about 25 minutes until center is set. Cool on a wire rack, serving warm or at room temperature.