<https://signalz314.github.io/cookEATrepeat/>

***Short Ribs (beef):***

**Tools:** Knife, Cutting Board, Peeler, Dutch Oven

**Ingredients:** Short Ribs, Leeks, Garlic, Onion, Shallots, Carrots, Celery, Red Wine, Beef Bouillon, Thyme, Bay Leaf, Pepper, Salt

***Pot Pie (beef):***

**Tools:** Knife, Cutting Board, Peeler, Dutch Oven, Large Muffin Tin

**Ingredients:** Short Ribs from recipe, Carrots, Onions, Potatoes, Peas, Celery, Pastry Dough, Egg

***Bolognese (beef, pork, veal):***

**Tools:** Knife, Cutting Board, Peeler, Dutch Oven

**Ingredients:** Ground Beef, Ground Pork, Ground Veal, Garlic, Onion, Carrots, Celery, Tomato Paste, Red Wine, Whole Milk, Thyme, Oregano, Basil Bay Leaf, Salt, Pepper

***Dumplings (pork):***

**Tools:** Knife, Cutting Board, Mixing Bowl, Frying Pan

**Ingredients:** Ground Pork, Cabbage, Mushrooms, Green Onion, Onion, Ginger, Garlic, Soy Sauce, Sesame Oil, Wonton Wraps, Egg

***Carnitas (pork):***

**Tools:** Slow Cooker, Knife, Cutting Board, Casserole Dish

**Ingredients:** Pork Butt, Green Pepper, Red Pepper, Dry Rub, Onion, Thyme, Garlic, Bacon, Orange, Tomato, Carrots, Poblano Pepper, Jalapeno Pepper, Salt, Pepper

***Split Pea Soup (pork):***

**Tools:** Knife, Cutting Board, Dutch Oven

**Ingredients:** Left over Honey Baked Ham Bone w/ some meat and their Split Pea Mix, Onion, Garlic, Carrots, Celery, Red Pepper, Paprika, Bay Leaf, Chicken Broth

***Chicken Flautas (chicken):***

**Tools:** Knife, Cutting Board, Mixing Bowl, Slow Cooker

**Ingredients:** Chicken Breasts/Thighs, Onion, Garlic, Jalapeno, Chipotle Peppers, Tomato, Cumin, Paprika, Chicken Broth, Taco Seasoning

***Chicken Dumpling Soup (chicken):***

**Tools:** Knife, Cutting Board, Mixing Bowl, Slow Cooker, Dutch Oven

**Ingredients:** Chicken Breasts (Bone In) or Rotisserie Chicken (Bones for Broth), Celery, Onion, Carrots, Flour, Egg, Corn Starch, Vinegar, Salt, Pepper

***Ramen (beef):***

**Tools:** Knife, Cutting Board, Dutch Oven

**Ingredients:** Filet Mignon or Teres Major, Beef Soup Bones, Celery, Mushroom, Onion, Ginger, Garlic, Soy Sauce, Sesame Oil, Beef Bouillon, Noodles, Jalapeno Peppers, Egg, Parsley

***Barley Soup (vegetable or beef):***

**Tools:** Knife, Cutting Board, Dutch Oven

**Ingredients:** Chuck Roast, Mushrooms, Onion, Carrots, Celery, Tomato, Beef Bouillon (or Vegetable), Barley, Bay Leaf, Salt, Pepper

***Lamb Shank a la Matignon (lamb):***

**Tools:** Knife, Peeler, Cutting Board, Dutch Oven

**Ingredients:** Lamb Shank, Onion, Carrots, Leeks, Garlic, Chicken Bouillon, Red Wine, Vinegar, Potatoes, Salt, Pepper

***Pork Roast (pork):***

**Tools:** Knife, Peeler, Cutting Board, Slow Cooker

**Ingredients:** Pork Shoulder, Onion, Carrots, Celery, Leeks, Garlic, Chicken Bouillon, Vinegar, Potatoes, Salt, Pepper

***Paella (chicken, pork, seafood):***

**Tools:** Knife, Peeler, Cutting Board, Paella Pan, Grill

**Ingredients:** Ground Pork Chorizo, Fish (Sea bass, Halibut, etc.), Chicken Thighs, Clams, Mussels, Shrimp, Onion, Carrots, Celery, Green Pepper, Red Pepper, Green Peas, Tomatoes, Lemon, Garlic, Parsley, Chicken Bouillon, Chilli Pepper Flakes, Chilli Powder, Saffron, Paella Rice (Calaspara), Salt, Pepper

***Salmon Rillettes (seafood):***

**Tools:** Knife, dish for marinade, Cutting Board, Slow Cooker

**Ingredients:** Salmon (fresh), Salmon (smoked), Pernod, Shallots, Clarified Butter, Yogurt, Lemons, Olive Oil, Eggs, Chives, White Pepper, Salt

***Italian Beef Sandwiches (beef):***

**Tools:** Knife, Cutting Board, Slow Cooker

**Ingredients:** Beef Chuck Roast, Beef Soup Bone, Onion, Garlic, Oregano, Rosemary, Thyme, Sage, Beef Bouillon

**Split Pea**

**Algorithm:**

Place ham bone in large stock pot.

Add 5 cups cold water 5 cups chicken broth and bring to a boil.

Add the large vegetables.

Bring to boil and simmer for 90mins.

Remove large vegetables and ham bone.

Add soup mix with contents of seasoning packet and remaining ingredients.

Return to a boil and reduce heat to simmer.

Continue to cook over low heat for approximately 90 minutes or until peas are tender.

Remove meat from ham bone and dice fine.

Return meat to soup.

Serve.

**Variables:**

1 box Honeybaked Ham Split Pea Soup mix (dry)

10 cups cold water

1 Honeybaked ham bone

2 bay leaves

2 garlic cloves

1 cup carrots, diced

1 cup celery, diced

1 cup onion, diced

1 cup carrots, halved

1 cup celery, halved

1 cup onion, halved

1 tsp black pepper

1 tsp red pepper

Dash of paprika