IT100 Group Project GitHub Recipe Remix

**Hasenpfeffer**

8 to 10 pieces of dressed rabbit or pheasant

¼ cup fat

1 teaspoon salt

¼ teaspoon pepper

½ teaspoon allspice or cloves

1 medium-sized onion

2 heads garlic

2 bay leaves

½ cup vinegar

1 can tomato puree

Roll pieces of meat in flour and sprinkle with salt and pepper.

Fry until golden brown.

Place in a baking pan and add sliced onion, seasoning, vinegar and tomato puree.

Let simmer or bake at 350 for 1 to 1.5 hours.

Serves 8-10

**Rosewater Custard**

¾ cup cornstarch

4 cups milk

1 cup sugar

Seeds of 5 cardamom pods

¼ cup rosewater

¼ cup finely chopped pistachios and rose petals for garnish

In a saucepan, dissolve the cornstarch in the milk and add the sugar.

Cook over medium heat for 5-10 minutes, stirring constantly until the mixture has thickened.

Add the cardamom seeds and rosewater. Stirring constantly with a whisk to prevent sticking, for a few minutes longer until the mixture reaches the consistency of pudding. Remove the saucepan from the heat.

Transfer the custard to serving dishes. Garnish with the pistachio rose petal mixture, and chill in the refrigerator for at least one hour.

Serves 6

**Pecan Butter Sauce**

4 tablespoons unsalted butter, softened

½ cup coarsely chopped pecans, dry roasted

2 tablespoons very finely chopped onion

1 teaspoon lemon juice

½ teaspoon Tabasco sauce

¼ teaspoon minced garlic

Place all ingredients in a blender and process until creamy and smooth.

Makes about 2/3 Cup.

**Cottage Cheese Dumplings**

40 g butter

2 egg yolks

50 g breadcrumbs

80 g cottage cheese

1 teaspoon finely chopped basil

Salt, pepper, nutmeg

Cream the butter. Gradually add the egg yolks and bread crumbs.

Squeeze the cheese dry and add to the mixture. Add the basil.

Keep in a cool place for about an hour.

Form dumplings with a spoon and drop into salted boiling water.

Reduce heat and simmer for 10 minutes.

**Callaloo**

8 ounces saltfish

¼ cup vegetable oil

1 medium onion halved and sliced

1 medium tomato, chopped

1 pound callaloo stems removed, and leaves roughly chopped

Salt & Pepper

Place saltfish in a small pot with water and boil until softened. Strain, then break into small pieces.

In a large skillet, heat the oil over medium-high heat. Add the onion and sauté until softened. Add the tomato and sauté until softened.

Add the callaloo and cook, stirring frequently until tender, 5-10 minutes, adding the prepared saltfish halfway through.

Season with salt and pepper, then serve.