

Contents

Appetizers & Hors d'oeuvres	1
Bruschetta	1
Sausage Cheese Puffs	2
Breads & Doughs	2
Banana Bread	2
New York Style Pizza Dough	3
Sauces & Accompaniments	3
“Cajun” Salsa	3
Chimichurri Sauce	4
Garlic Yogurt	4
Kitchen Pepper	4
Spicy Cherry	4
Side Dishes	5
Macaroni Salad	5
Potato Salad	5
Power Potatoes	5
Entrees	6
Baked Ziti	6
Falafel	6
Cheeto Macaroni & Cheese	7
Green Macaroni & Cheese	7
Southern Macaroni & Cheese	8
Prime Rib	8
Ribeye Steaks	9
Slow Cooker Ribs	9
Two Bear Chili	9
Miso Ramen	10
Chicken Tinola	11
Masa’aa (Eggplant Dish)	11
Desserts	12
Blonde Brownies	12
Brownies	12
Queijadas de Leite	13
Saltine Toffee Candy	13
Swedish Chocolate Balls	13
Walnut Fudge	14

Appetizers & Hors d'oeuvres

Bruschetta

Danielle Worthy — October 2005

25 Minutes; 12 Servings

1

Preheat oven to 400 °F.

- | | | |
|---|--|--|
| 2 | 8 Plum Tomatoes
1/2 Red Onion
1 Cup Chopped Basil
Freshly Ground Black Pepper, To Taste | Dice the tomatoes and mince the onion. Combine tomato, onion, and basil in a bowl, mixing well. Season to taste with the pper and set aside. |
| 3 | 1 French Baguette | Cut the baguette into 1/2 inch thick circles. Bake the bread until well toasted, approximately 5 minutes. Remote and let cool approximately 3–5 minutes. |
| 4 | 3 Cloves of Garlic | Rub the garlic atop the bread until the toast glistens. |
| 5 | | Spoon the tomato mixture onto the toast and serve. |

Sausage Cheese Puffs

Bob Evans Website — November 2005

30 Minutes; 20 Servings

- | | | |
|---|--|--|
| 1 | | Preheat oven to 350 °F. |
| 2 | 1 Lb Bob Evans Original Recipe Sausage Roll | Brown, crumble, and drain sausage. |
| 3 | 2 Cups Biscuit Mix
2 1/2 Cups Shredded Sharp Cheddar Cheese
1/2 Cup Water
1 Tsp Baking Powder | Combine all ingredients in large bowl until blended. Shape into 1 inch balls and place on baking sheets. |
| 4 | | Bake about 20-25 minutes or until golden brown. |
- Serve warm, refrigerate leftovers.

Breads & Doughs

Banana Bread

CookingForEngineers.com — March 2006

90 Minutes; 6 Servings

- | | | |
|---|--|---|
| 1 | | Preheat oven to 350 °F. |
| 2 | 1 1/3 Cups Flour
1/2 Tsp Baking Soda
1/4 Tsp Baking Powder
1/3 Cup Sugar
1/3 Cup Light Brown Sugar
1/2 Tsp Salt | Combine all dry ingredients. |
| 3 | 2 (Overly) Ripe Bananas
6 Tbsp Melted Butter
1 Tsp Vanilla Extract
2 Large Eggs | Mash the bananas, melted butter, and vanilla extract together. Lightly beat in the eggs. Mash the banana mixture with the eggs until smooth and well blended. |
| 4 | 1/2 Cup Chopped Walnuts | Pour the banana mixture with into the dry ingredients and add the walnuts. Fold the mixture together until no more white flour is uncovered. |
| 5 | 1 Tsp Butter (or Apple Sauce) | Smear butter (or apple sauce) into the baking pan and fill with the batter. |

6 Bake for 60 Minutes at 350 °F. Cool for 10 minutes and then remove the loaf from the pan.

Note: One can substitute cinnamon apple sauce for the butter. Also, one can add 1/3 cup of cinnamon chips to the walnuts for 1/2-1 cup of cinnamon chips instead of the walnuts.

New York Style Pizza Dough

Robbie's Recipes — December 2005

2 1/2 Hours; 8 Servings

- | | | |
|---|---|---|
| 1 | 1 1/2 Cups 110 °F Water
2 1/2 Tsp Granulated Sugar
2 1/2 Tsp Salt | Dissolve sugar and salt in the water in a large mixing bowl. |
| 2 | 1 Tbsp Olive Oil
4 1/2 Cups All-Purpose Flour | Add oil and flour to bowl and stir with a heavy spoon for one minute. |
| 3 | 1/2 Tsp Active Dry Yeast | Turn dough out onto a lightly floured surface and press into a circle. Sprinkle the yeast evenly over dough and knead for 12 minutes. |
| 4 | | Divide dough into two equally sized portions for pizza. Place dough balls in a bowl, cover with plastic wrap, and allow to rise for 1 1/2 hours in a warm location. |
| 5 | | Preheat a pizza stone in a 500 °F oven for one hour. |
| 6 | | After the dough has risen, place a dough ball on a lightly floured surface and sprinkle a light coating of flour on top. Working from the edges to the center, press dough into a 12 inch circle. |
| 7 | 1/2 Cup Cornmeal | Coat a large board with cornmeal and place the dough onto the cornmeal. Put on the toppings and transfer everything to the pizza stone. Bake in a 500 °F oven for 20-25 minutes, until the crust is golden. |

Sauces & Accompaniments

“Cajun” Salsa

Blake Rice — August 2005

15 Minutes; 6 Servings

- | | | |
|---|--|---|
| 1 | 28 Oz Hunt's <i>Diced</i> Tomatoes
1/4 Cup Green Onions
1/4 Cup Jalapeno
1/4 Cup Cilantro
1/2 Lime, Juiced | Blend all ingredients to desired thickness. |
|---|--|---|

Note: From Blake, “I find it works best to put half the tomatoes, the green onions, and cilantro in first and blend. Then add the rest of the tomatoes, the jalapenos, and the lime juice and blend again. Also, drain the tomato juice and don't add jalapeno juice to keep it from becoming watered down.”

Chimichurri Sauce

munchies.vice.com — June 2016

5 Minutes; 20 Servings

- | | | |
|---|--|---|
| 1 | 1 Qt Parsley, Chopped
1/2 Cup Garlic, Chopped
1 Tsp Red Chili Flakes
2 Tsp Dried Oregano
1 Tbsp Red Wine Vinegar
1 Tbsp Salt
2 Cups Canola Oil
2 Cups Olive Oil | Mix in large bowl; serve over meat at room temperature. |
|---|--|---|

Garlic Yogurt

Random Redditor — November 2015

15 Minutes; 6 Servings

- | | | |
|---|---|------|
| 1 | 2 Cloves Garlic, Minced
200 g Greek Yogurt
1 Pinch Salt
1/4 Tsp Dill | Mix. |
|---|---|------|

Kitchen Pepper

munchies.vice.com — June 2016

5 Minutes

- | | | |
|---|---|--|
| 1 | 1 Tbsp Coarsely Ground Black Pepper
1 Tbsp Kosher Salt
1/2 Tbsp Ground Cardamom
1 Tsp Ground Allspice
1 Tsp Ground Cinnamon
1 Tsp Ground Cloves
1 Tsp Ground Ginger
1 Tsp Ground Mace
1 Tsp Ground Nutmeg
1 Tsp Ground White Pepper
1 Tsp Red Pepper Flakes | Combine in medium bowl; mix well. Store in dry, cool, place until needed. Use sparingly. |
|---|---|--|

Spicy Cherry

Better Homes & Gardens — March 1964

30 Minutes; 12 Servings

- | | | |
|---|---|---|
| 1 | 3/4 Cup Sugar
1 Dash Salt
2 Tbsp Cornstarch | Combine sugar, salt, and cornstarch. |
| 2 | 3/4 Orange Juice
1 Tbsp Lemon Juice | Stir in orange and lemon juice. |
| 3 | 1 Can (14.5 Oz) Pitted Tart Red Cherries (Water Packed)
1/2 Tsp Whole Cloves
1 Inch Cinnamon Stick
1/4 Red Food Coloring | Over medium heat, add undrained cherries, spices, and food coloring. Cook, stirring constantly until boiling. Boil two minutes while stirring. Remove from heat, stirring 5 more minutes. |

Remove cinnamon stick and cloves. Serve warm.

Side Dishes

Macaroni Salad

Julie Kulesza — May 2006

30 Minutes; 8 Servings

- | | | |
|---|---|---|
| 1 | 2 Cups Elbow Macaroni, Uncooked | Cook pasta as directed on package, drain, chill in cold water, drain again. |
| 2 | 1/2 Cup Onion, Chopped
1/2 Cup Celery, Chopped
1/2 Cup Green Pepper, Chopped
1/2 Cup Radishes, Chopped | Mix macaroni with chopped vegetables. |
| 3 | 1/2 – 3/4 Cup Miracle Whip
1/4 – 1/2 Cup Sour Cream | Mix macaroni/vegetables with Miracle Whip and sour cream. |
| 4 | 1 Can Dark Red Kidney Beans | Drain and rinse beans. Mix into salad. |
| 5 | | Keep chilled in refrigerator until serving. |

Potato Salad

munchies.vice.com — June 2016

30 Minutes; 8 Servings

- | | | |
|---|--|--|
| 1 | 3 Lbs Yukon gold potatoes | Peel and cut potatoes into 1-inch pieces. Place potatoes in a medium saucepan and cover them with water. Season with salt and bring to a boil. Cook until just tender, about 12 minutes, and drain. Rinse under cold running water until cool. |
| 2 | 8 Oz Dill Pickles, Cut into 1/4-inch Pieces
8 Oz Mayonnaise
2 Tbsp Dijon Mustard
6 Hard-boiled Eggs, Peeled and Diced
4 Ribs Celery, Diced
1/2 Red Onion, Diced | Transfer the potatoes to a large bowl with the remaining ingredients and toss to combine. Season with salt and pepper. Chill until served. |

Power Potatoes

munchies.vice.com — June 2016

90 Minutes; 6–12 Servings

- | | | |
|---|---|--|
| 1 | | Preheat oven to 450 °F. |
| 2 | 6 Large Idaho Potatoes | Using a fork, poke holes randomly in the potatoes. Place the potatoes on a baking sheet and bake until tender, about 1 hour. |
| 3 | 1/2 Lb Pancetta, Cubed to 1/4 inch thick lardons
1/2 Lb Bacon, Cubed to 1/4 inch thick lardons | In a large skillet, cook the pancetta and bacon over medium-low heat, stirring occasionally, until golden, about 20 minutes. Strain through a fine-mesh sieve set over a bowl. |

4	2 Heads Broccoli	Using your knife, shave off the florets from the broccoli heads into 1/2-inch pieces and set aside in a bowl. Cut the broccoli stems into 1/4-inch pieces. In a medium saucepan filled with boiling salted water, cook the stems until slightly soft but still crunchy, about 1 to 2 minutes. Drain and transfer to an ice bath until cold to stop the cooking. Drain the stems again and pat dry using paper towels.
5		Remove the potatoes and cool slightly, then cut in half lengthwise and scoop out all of the insides with a spoon into a medium bowl, leaving 1/4-inch of the outer layer of flesh and skin behind; transfer empty potato halves to a baking sheet.
6		Reduce oven to 350 °F.
7	1/2 Cup Marscapone 16 Tbsp Butter, Cubed	Add marscapone, butter, pancetta, and bacon mixture to scooped potato and mix with salt and pepper to taste until malleable.
8	1 Lb Bocconcini 1 Cup Grated Cheddar Cheese 1 Bunch Scallions, Sliced, Greens & Whites Separated	Add the broccoli stems to the potato filling, along with the bocconcini, cheddar cheese, and the scallion whites and mix until combined, seasoning with salt and pepper.
9		Divide mixture between potato skins. Bake until warmed through, about 20 minutes longer.
10	8 Tbsp Butter, Cubed 2 Tbsp Water	Meanwhile in a small saucepan over medium-high heat, melt 8 tablespoons of butter with 2 tablespoons of water. Add the reserved broccoli tops and scallion greens and cook until bright green, about 2 to 3 minutes. Season with salt and pepper and divide among the tops of the potatoes. Keep potatoes warm until served.

Entrees

Baked Ziti

kraftfoods.com — May 2006

1 Hour; 8 Servings

1		Preheat oven to 350 °F.
2	16 Oz Ziti Pasta	Cook pasta as directed on package; drain.
3	26 Oz Spaghetti Sauce 15 Oz Ricotta Cheese 1/2 Cup Water 2 Cups Shredded Mozzarella Cheese 1/4 Cup Grated Parmesan Cheese	Mix sauce, cheese, and water in large bowl. Add pasta and 1/2 cup Mozzarella cheese; mix lightly. Spoon into 13 × 9-inch baking dish sprayed with cooking spray. Top with remaining Mozzarella cheese and the Parmesan cheese. <i>Optional:</i> sprinkle with parsley and oregano to taste. Cover.
4		Bake 30 minutes. Uncover. Bake an additional 10 minutes.

Falafel

Food Wishes — November 2015

0.5 Hours; 4 Servings

1	1 Cup Dried Garbanzo Beans	Let soak 12-24 hours, completely submerged throughout, in cold water.
---	----------------------------	---

- | | |
|--|--|
| <p>2 1/2 Onion, Diced
 4 Cloves Garlic, Minced
 1/2 Cup Italian Parsley, Chopped
 1 Tsp Salt
 1 Tsp Ground Black Pepper
 1 Tsp Cumin
 1/2 Tsp Ground Coriander
 1/8 Tsp Cayenne Pepper
 1/4 Tsp Baking Soda
 1 Tbsp Flour
 2 Tsp Lemon Juice</p> | <p>Pulse in food processor until bits are about 1/16", periodically scraping down.</p> |
| 3 | <p>Shape mixture into balls or patties, approximately 1" diameter.</p> |
| 4 | <p>Fry at 350 °F for about 5 minutes or until browned and crispy. Alternatively, bake at 375 °F for 13 minutes, flip, and bake an additional 13 minutes.</p> |

Cheeto Macaroni & Cheese

munchies.vice.com — June 2016

1 Hour; 8 Servings

- | | |
|---|--|
| 1 | Preheat oven to 400 °F. |
| 2 | <p>1 Qt Milk
 2 Lbs American Cheese, Cubed</p> |
| 3 | <p>16 Oz Pasta</p> |
| 4 | <p>In a large pot over medium heat, add milk. Bring to a simmer. Add cubed American cheese little by little, stirring with a spatula until you achieve a velvety cheese sauce.</p> |
| 5 | <p>In a separate large pot, add salt to water and boil. Add macaroni, stirring every once in a while to make sure they don't clump together. Do not overcook.</p> |
| 6 | <p>Drain the pasta, add back into the pot. Add cheese sauce until the pasta is covered but not soupy. Add cheesy macaroni to the casserole dish.</p> |
| 7 | <p>Smash all the Cheetos up and sprinkle evenly, covering every inch of the macaroni.</p> |
| 8 | <p>Bake 20–25 minutes or until golden brown. Let rest 5 minutes before serving.</p> |

Green Macaroni & Cheese

munchies.vice.com — June 2016

1 Hour; 8 Servings

- | | |
|---|--|
| 1 | Preheat oven to broil. |
| 2 | <p>10 Oz Baby Spinach
 1 Cup Parsley
 1 Cup Basil
 1 Cup Grated Parmesan Cheese
 1 Clove Garlic</p> |
| 3 | <p>Combine in food processor and puree until chunky.</p> |
| 4 | <p>1/2 Cup Milk</p> |
| 5 | <p>Add to food processor mixture and puree until smooth.</p> |
| 6 | <p>Melt butter in 6-qt. saucepan over medium-high heat; add flour and cook 2 minutes. Add milk and cook, stirring occasionally, until thick (8–10 minutes). Stir in cheese, salt and pepper to taste, and cook until cheese is melted.</p> |
| 7 | <p>4 Tbsp Unsalted Butter
 1/3 Cup All-purpose Flour
 3 Cups Milk
 6 Oz Grated Sharp White Cheddar Cheese</p> |

- | | | |
|---|--|--|
| 5 | 16 Oz Pasta | Cook pasta as directed on package; drain. Transfer to cheese sauce along with spinach and herb blend and stir well to coat. |
| 6 | 6 Oz Grated Sharp White Cheddar Cheese | Spread pasta mixture in 9 × 13-inch baking dish and top with cheese. Broil until golden brown and bubbly, 5–7 minutes. Let cool for 10 minutes before serving. |

Southern Macaroni & Cheese

Great Southern Classics — October 2014

1.5 Hours; 8 Servings

- | | | |
|---|--|---|
| 1 | | Preheat oven to 350 °F. |
| 2 | 16 Oz Pasta | Cook pasta as directed on package; drain. |
| 3 | 1 Stick Butter
1/2 Cup All-Purpose Flour | Heat butter of medium-high heat. Add flour, stirring to combine. Cook, stirring frequently, until mixture is light brown, approximately 15 minutes. |
| 4 | 2/3 Cup Yellow Onion, Minced | Add onion to mixture and continue cooking, stirring frequently, until onion is tender. |
| 5 | 4 Cups Whole Milk | Add milk to mixture, stirring frequently, until mixture begins to thicken, approximately 8 minutes. |
| 6 | 4 Cups Sharp White Cheddar Cheese, Shredded
1 3/4 Cups Smoked Mozzarella Cheese, Shredded
1 Pound Bacon, Cooked & Crumbled
3 Tbsp Whole Grain Mustard <i>or</i> 1 Tbsp Dry Mustard
2 Tbsp Fresh Parsley, Chopped
1/2 Tsp Black Pepper, Ground
1/2 Tsp Red Pepper, Ground | Add cheese, bacon, mustard, parsley, black & red pepper, stirring until cheese is melted. Add pasta and stir until well combined. |
| 7 | 1/2 Cup Sharp White Cheddar Cheese, Shredded
3/4 Cup Sharp Mozzarella Cheese, Shredded | Pour mixture into 13 × 9 baking dish, top with cheese. |
| 8 | | Bake 20–25 minutes. |

Note: The bacon makes this *really* salty. It is suggested to cut the salt anywhere else possible to keep a good balance.

Note: At the step where the bacon is added, other inclusions can be made such as broccoli florets.

Prime Rib

munchies.vice.com — June 2016

5 Hours; 20 Servings

- | | | |
|---|-----------------------------|--|
| 1 | 15 Lb Bone-in Prime Rib Eye | Tie evenly with butcher's twine. Rub entire prime rib with generous amount of salt and pepper. Let rest in fridge uncovered for 10 hours or overnight. Take out of fridge two hours before cooking and allow to come to room temp. |
| 2 | | Preheat oven to 275 °F. Cook for 3–4 hours, or until the internal temperature reaches 110 °F for rare or 120 °F for medium rare. |

- 3 Tent with foil and let rest 30–45 minutes before serving. Remove twine and slice off ribs along the bone so you remove it in one rack. Slice thin and serve.

Ribeye Steaks

munchies.vice.com — June 2016

30 Minutes; 4 Servings

- 1 2 (1 1/2-inch thick) boneless rib-eye steaks (about 1 1/4 Lbs total)
2 Tbsp Canola Oil
Season the steaks all over with salt. Working in batches, heat oil in a large cast-iron skillet over high heat until the oil just begins to smoke. Add 2 steaks and cook, flipping once, until well browned on both sides, about 6 minutes.
- 2 4 Tbsp Butter, Cubed
4 Cloves Garlic
1/2 Bunch Thyme
Add butter, garlic, thyme to steak pan, cook, basting the steaks with the butter, until medium-rare, about 2 to 3 more minutes.
- 3 2 (1 1/2-inch thick) boneless rib-eye steaks (about 1 1/4 Lbs total)
4 Cloves Garlic
1/2 Bunch Thyme
Repeat above steps for other two steaks (do not need to add more oil or butter).
- 4 8 Tbsp Butter, Cubed
4 Cloves Garlic
1/2 Bunch Thyme
In a small saucepan, melt butter with garlic and thyme. Cook until the butter is well flavored, about 3 to 4 minutes.
- 5
Serve by carving steaks and spooning butter garlic sauce over them with salt and pepper.

Slow Cooker Ribs

AllRecipes.com — November 2015

6.5 Hours; 6 Servings

- 1 3 Lbs Baby Back Ribs, Trimmed
1/2 Onion, Sliced
1 Clove Garlic, Minced
1/2 Cup Water or Beer
Salt & Pepper, To Taste
Pour water/beer in slow cooker. Season ribs with salt and pepper. Layer the ribs into the slow cooker. Top the ribs with the onion and garlic. Cook on high for 3 hours (or low for 6 hours).
- 2
Preheat oven to 375 °F.
- 3 18 Oz Barbeque Sauce
Remove ribs from slow cooker, discard onion and garlic. Coat ribs with barbeque sauce and transfer to baking sheet. Bake until sauce caramelizes and sticks to meat, 10–15 minutes.

Two Bear Chili

Mark Cleaver — November 2006

4.5 Hours; 12 Servings

- 1 1 Lb Ground Meat
Soy or Teriyaki, To Taste
Brown and crumble meat, marinated in soy or teriyaki sauce.
- 2 1 Can Dark Red Kidney Beans
1 Can Garbonzo Beans
2 Cans Pinto Beans
1 Can Hot Chili Beans
1 Can Medium Chili Beans
1 Can Butter Beans
Open beans, drain, and rinse.

- | | | |
|---|---|---|
| 3 | 1 Can of Crushed Tomatoes, Large
1 Can of Tomato Sauce, Small
2 Jalapenos, Minced
1 Pint Honey
1 Onion, Diced
1 Packet McCormick Chili Seasoning | Combine all ingredients (including meat and beans) in a six quart crock pot. Cook for four hours on low temperature, stirring periodically. |
|---|---|---|

Original Notes from Mark:

I have been asked many times for my Chili recipe but, have kept the secrete of this old formula hidden for fear of driving the coast of can beans ski high.

Recipe is for five quart crock pot.

Open six ot eight cans of assorted beans. Drain and rinse. For maximum flagilince do not drain beans.

Add one large can of crushed tomatoes. If whole tomatoes are used,

a, place them under vehicle tires,

b, run over them repeatedly until they are the consistency of theones you could have gotten out of a can

c, scrape off road or dump can into large crock pot.

Grill one pound of ground meat, marinated in soy or teriyaki. Use ground sirloin for good taste, ground round for great taste, or use the really cheep fatty shit for the most fabulas tasting stuff your goanna eat.

Add to pot. Grease and all. Its chili?

Dice very small, two Jahlo peonies, add to pot. For more spice, add a smidgeon of fresh ground habanera pepper.

Sniff pepper to make sure it is fresh.

Add one pint of honey. If it is too spicy just add more honey. It won't make it any less hot but it makes it go down easier.

Dice one onion add to pot.

Let it gestate for three hours on low temperature.

Take and serve to buddies at card game. Don't forget to bring beer!

If you put cheese on it you are queer.

Miso Ramen

Jaden Hair — April 2011

25 Minutes; 4 Servings

- | | | |
|---|------------------|--|
| 1 | 4 Uncracked Eggs | Place eggs in a medium pot and fill with water to cover by 1 inch. Bring to boil, turn heat off, and let sit for 10 minutes. Remove each egg with slotted spoon, peel under cold running water, and slice in half. |
|---|------------------|--|

2	10 Oz (285 g) Dried Ramen Noodles	Bring the same pot of water to a boil. Add ramen noodles and cook according to package instruction (Typically 3 minutes). Drain and rinse with cold water to stop cooking.
3	10 Oz (285 g) Cooked Ramen Noodles 1/2 Cup (200 g) Fresh or Canned Bamboo Shoots, Sliced 1/2 Cup (170 g) Fresh or Canned Corn Kernels, Drained 1/3 Cup (80 g) Defrosted Frozen or Fresh Spinach	Divide the noodles, hardboiled eggs, bamboo shoots, corn, and spinach among 4 large serving bowls.
4	8 Cups (2 Liters) Pork or Vegetable Broth 2 Teaspoons Instant Dashi Granules 1 Tablespoon Soy Sauce or to Taste	In a large pot, add broth, instant dashi, and soy sauce. Bring to a boil over high heat. Remove from heat.
5	4 Tablespoons Fresh Miso Paste	Stir in the miso. Taste soup and add additional 1 to 2 tablespoons if wanted. Ladle soup into each bowl.
6	1 Cup (100 g) Fresh Bean Sprouts 1 Stalk Green Onion (Scallions), Finely Chopped 4 Teaspoons Chili Oil (Optional)	Top each bowl with fresh bean sprouts, green onions, and a drizzle of chili oil, if desired.

Chicken Tinola

Allrecipes.com — October 2015

55 Minutes; 4 Servings

1	1 Tablespoon Cooking Oil 1 Onion, Chopped 2 Cloves Garlic, Minced	Heat the oil in a large pot over medium heat. Cook and stir the onion and garlic in the hot oil until fragrant.
2	1 (1 1/2 Inch) Piece Fresh Ginger, Peeled and Thinly Sliced 1 Tablespoon Fish Sauce 3 Pounds Chicken Legs and Thighs, Rinsed and Patted Dry	Quickly stir the ginger and fish sauce into the pot before adding the chicken. Cook together for 5 minutes.
3	2 (14 Ounce) Cans Chicken Broth	Pour the chicken broth over the mixture and cook another 5 minutes.
4	1 Chayote Squash, Peeled and Cut Into Bite-Sized Pieces	Add the chayote to the pot and simmer for 10 minutes.
5	Salt and Pepper, to Taste 1 Head Bok Choy, Chopped 1/2 Pound Spinach	Season with salt and pepper. Add the bok choy and spinach. Cook until the spinach is just wilted, about 1 to 2 minutes.
6		Serve hot.

Note: From Aaron, “I ate this a lot growing up in the Philippines. I haven’t bothered to contact the old cook and ask what ingredients she used, but this one I found online tastes the same”

Masa’aa (Eggplant Dish)

GeniusKitchen.com — July 2018

90 Minutes; 5 Servings

1	1 Large Eggplant, 1/2” Slices Oil, For Frying	Fry the eggplant slices in oil until golden, set aside on paper towels to drain, and lightly salt.
---	--	--

2	4 Large Red Potatoes, Cubed	Fry potato cubes until golden brown, set aside on paper towels to drain, and lightly salt.
3	1 Green Bell Pepper, Sliced	Fry pepper slices in oil until tender, set aside.
4	1 Large Red Onion, Thinly Sliced 2 Garlic Cloves, Chopped	In a pan, saute the onion until soft. Add garlic and saute 1-2 min more.
5	1 Tsp Cumin 1 Tsp Coriander 1/2 Tsp Ground Pepper 1 Tsb Ground Mustard Salt, To Taste	Add the spices over onions and garlic in pan and stir.
6	15oz Can Tomato Sauce 15oz Can Chickpeas, Rinsed and Drained	Add in the eggplant, potatoes, bell pepper, and tomato sauce. Mix well. Cook just long enough to heat through. Add chickpeas.

Note: All the frying can be done in the same pan or wok. There is no need to change oil between vegetables. The chopping required is time consuming but well worth it since this dish seems to last over a week in the fridge.

Desserts

Blonde Brownies

Toll House Morsel Package — November 2005

40 Minutes; 36 Servings

1		Preheat oven to 350 °F. Grease 15 × 10 inch jelly roll pan.
2	2 1/4 Cups All-Purpose Flour 2 1/2 Tsp Baking Powder 1/2 Tsp Salt	Combine flour, baking powder, and salt in a small bowl.
3	1 3/4 Cups Packed Brown Sugar 3/4 Cup (1 1/2 Sticks Butter, Softened	Beat sugar and butter in large mixer bowl until creamy.
4	3 Large Eggs 1 Tsp Vanilla Extract	Beat in eggs and vanilla extract; gradually beat in flour mixture.
5	2 Cups (12 Oz) Chocolate Chips	Stir in morsels.
6		Spread in jelly roll pan. Bake for 20 to 25 minutes or until top is golden brown. Cool in pan on wire rack.

Brownies

Louis Borges — May 2015

75 Minutes; 8 Servings

1		Preheat oven to 350 °F.
2	3/4 Cup Oil 1 1/2 Cups Sugar 1 1/2 Tsp Vanilla 3 Eggs	Mix oil, sugar, vanilla. Add eggs and continue mixing.
3	3/4 Cup Flour 1/3 Cup + 2 1/2 Tsp Cocoa 3/8 Tsp Baking Powder 1/4 Tsp Salt	Add flour, cocoa, baking powder, and salt, mixing to combine.

4 Bake for 35 minutes, allowing to cool for an additional 30 minutes, before serving.

Queijadas de Leite

Louis Borges — May 2015

1 Hours; 12 Servings

- 1 Preheat oven to 350 °F.
- 2 2 Cups Sugar
3 Eggs
1/2 Stick Butter, Melted
1 Tbsp Vanilla
Beat together the sugar, eggs, butter ,and vanilla on medium speed for two minutes.
- 3 3 Cups Milk
1 Cup Flour
Incorporate milk and flour slowly until well mixed.
- 4 Grease cupcake pans (or use cupcake baking papers) and add a little flour. Pour in mixture. Bake for 45 minutes.

Saltine Toffee Candy

Julie Kulesza — December 2006

30 Minutes; 40 Servings

- 1 40 Saltine Crackers
Line up the saltines on a jelly roll pan that has been lined with foil and sprayed with Pam. There should be five rows by eight columns.
- 2 1 Cup Butter
1 Cup Light Brown Sugar
Melt butter and add light brown sugar. Stir often and bring to a full rolling boil for exactly 3 minutes.
- 3 Pour mixture over saltines and bake in a 400 °F oven for five minutes.
- 4 12 Oz Semi-Sweet Chocolate Chips
Sprinkle the chocolate chips over the entire surface and wait until they are almost melted; spread over all the saltines.
- 5 1 Cup Nuts of Your Choice (Chopped or Ground)
Drop the nuts over the top as evenly as possible. Use the buttered bottom of a measuring cup or glass to lightly press into the chocolate.
- 6 Refrigerate for two hours and then break into pieces. Can be stored in a tin.

Swedish Chocolate Balls

AllRecipes.com — May 2015

2 Hours, 20 Minutes; 24 Servings

- 1 1 Cup Butter, Softened
4 Cups Regular Rolled Oats
1 1/4 Cups White Sugar
1/2 Cup Unsweetened Cocoa Powder
Mix the oats, sugar, and cocoa together in a bowl. Add the butter, and use your hands to mix the ingredients together to make a thick dough.
- 2 2 Squares (1 Oz) Unsweetened Baking Chocolate, Melted
2 Tbsp Strong Coffee
1 Tsp Vanilla Extract
Mix in the coffee, vanilla, and chocolate until thoroughly blended.
- 3 1/3 Cup Coconut Flakes
Place the coconut flakes in a small bowl. Pinch off small amounts of dough and roll between your hands to make small balls, about 1 1/2 inches in diameter. Roll the balls in the coconut flakes. Balls should be refrigerated 2 hours to become firmer.

Note: The oats can be processed in a food processor to vary the texture of the final ball. However, this will introduce sharp edges onto the oats which makes mixing by hand more difficult (i.e., painful).

Walnut Fudge

Mrs. Dodd — December 2005

45 Minutes; 16 Servings

- | | | |
|---|---|---|
| 1 | 1 1/2 Cups (3 Sticks) Butter
6 Cups Sugar
1 1/3 Cups Evaporated Milk | Mix butter, sugar, and milk in large saucepan. Over low heat, stir until butter melts. |
| 2 | | Bring to a full boil, stirring constantly for five minutes. |
| 3 | 24 Oz Semi-Sweet Chocolate Chips
13 Oz Jar Marshmallow Creme
2 Tsp Vanilla
2 Cups Chopped Walnuts (Optional) | Remove from heat and add chocolate chips, marshmallow cream, vanilla (and nuts). Stir until melted and mixed. |
| 4 | | Pour into 2, 13 × 9-inch pans or 3, 9-inch square pans. Cool at room temperature. |