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## 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.
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*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.”

### 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.
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### 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.

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|---|---|---|
| 3 | 1 Can (14.5 Oz) Pitted Tart Red Cherries (Water Packed)<br>1/2 Tsp Whole Cloves<br>1 Inch Cinnamon Stick<br>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.

## Entrees

### Baked Ziti

kraftfoods.com — May 2006

1 Hour; 8 Servings

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|---|---|--|
| 1 |   | Preheat oven to 350 °F.  |
| 2 | 16 Oz Ziti Pasta  | Cook pasta as directed on package; drain.  |
| 3 | 26 Oz Spaghetti Sauce<br>15 Oz Ricotta Cheese<br>1/2 Cup Water<br>2 Cups Shredded Mozzarella Cheese<br>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

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|---|---|---|
| 1 | 1 Cup Dried Garbanzo Beans  | Let soak 12-24 hours, completely submerged throughout, in cold water.   |
| 2 | 1/2 Onion, Diced<br>4 Cloves Garlic, Minced<br>1/2 Cup Italian Parsley, Chopped<br>1 Tsp Salt<br>1 Tsp Ground Black Pepper<br>1 Tsp Cumin<br>1/2 Tsp Ground Coriander<br>1/8 Tsp Cayenne Pepper<br>1/4 Tsp Baking Soda<br>1 Tbsp Flour<br>2 Tsp Lemon Juice | Pulse in food processor until bits are about 1/16", periodically scraping down.   |
| 3 |   | Shape mixture into balls or patties, approximately 1" diameter.   |
| 4 |   | 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. |

### Macaroni & Cheese

Great Southern Classics — October 2014

1.5 Hours; 8 Servings

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|---|--|-------------------------|
| 1 |  | Preheat oven to 350 °F. |
|---|--|-------------------------|

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|---|--|---|
| 2 | 16 Oz Pasta  | Cook pasta as directed on package; drain.   |
| 3 | 1 Stick Butter<br>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<br>1 3/4 Cups Smoked Mozzarella Cheese, Shredded<br>1 Pound Bacon, Cooked & Crumbled<br>3 Tbsp Whole Grain Mustard <i>or</i> 1 Tbsp Dry Mustard<br>2 Tbsp Fresh Parsley, Chopped<br>1/2 Tsp Black Pepper, Ground<br>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<br>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.

## Slow Cooker Ribs

AllRecipes.com — November 2015

4.5 Hours; 6 Servings

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|---|--|---|
| 1 | 3 Lbs Baby Back Ribs, Trimmed<br>1/2 Onion, Sliced<br>1 Clove Garlic, Minced<br>1/2 Cup Water or Beer<br>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 4 hours (or low for 8 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 carmelizes and sticks to meat, 10–15 minutes.            |

## Two Bear Chili

Mark Cleaver — November 2006

4.5 Hours; 12 Servings

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|---|---|---|
| 1 | 1 Lb Ground Meat<br>Soy or Teriyaki, To Taste | Brown and crumble meat, marinated in soy or teriyaki sauce. |
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|---|---|---|
| 2 | 1 Can Dark Red Kidney Beans<br>1 Can Garbonzo Beans<br>2 Cans Pinto Beans<br>1 Can Hot Chili Beans<br>1 Can Medium Chili Beans<br>1 Can Butter Beans            | Open beans, drain, and rinse.   |
| 3 | 1 Can of Crushed Tomatoes, Large<br>1 Can of Tomato Sauce, Small<br>2 Jalapenos, Minced<br>1 Pint Honey<br>1 Onion, Diced<br>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

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|---|--|--|
| 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<br>1/2 Cup (200 g) Fresh or Canned Bamboo Shoots, Sliced<br>1/2 Cup (170 g) Fresh or Canned Corn Kernels, Drained<br>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<br>2 Teaspoons Instant Dashi Granules<br>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<br>1 Stalk Green Onion (Scallions), Finely Chopped<br>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

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|---|---|---|
| 1 | 1 Tablespoon Cooking Oil<br>1 Onion, Chopped<br>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<br>1 Tablespoon Fish Sauce<br>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<br>1 Head Bok Choy, Chopped<br>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”

## Desserts

### Blonde Brownies

Toll House Morsel Package — November 2005

40 Minutes; 36 Servings

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|---|--|---|
| 1 |  | Preheat oven to 350 °F. Grease 15 × 10 inch jelly roll pan.   |
| 2 | 2 1/4 Cups All-Purpose Flour<br>2 1/2 Tsp Baking Powder<br>1/2 Tsp Salt  | Combine flour, baking powder, and salt in a small bowl.   |
| 3 | 1 3/4 Cups Packed Brown Sugar<br>3/4 Cup (1 1/2 Sticks Butter, Softened) | Beat sugar and butter in large mixer bowl until creamy.   |
| 4 | 3 Large Eggs<br>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

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|---|---|---|
| 1 |   | Preheat oven to 350 °F.   |
| 2 | 3/4 Cup Oil<br>1 1/2 Cups Sugar<br>1 1/2 Tsp Vanilla<br>3 Eggs                      | Mix oil, sugar, vanilla. Add eggs and continue mixing.                              |
| 3 | 3/4 Cup Flour<br>1/3 Cup + 2 1/2 Tsp Cocoa<br>3/8 Tsp Baking Powder<br>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

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|---|--|---|
| 1 |  | Preheat oven to 350 °F.   |
| 2 | 2 Cups Sugar<br>3 Eggs<br>1/2 Stick Butter, Melted<br>1 Tbsp Vanilla | Beat together the sugar, eggs, butter ,and vanilla on medium speed for two minutes. |
| 3 | 3 Cups Milk<br>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

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|---|---|--|
| 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<br>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

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|---|--|--|
| 1 | 1 Cup Butter, Softened<br>4 Cups Regular Rolled Oats<br>1 1/4 Cups White Sugar<br>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<br>2 Tbsp Strong Coffee<br>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

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|---|---|---|
| 1 | 1 1/2 Cups (3 Sticks) Butter<br>6 Cups Sugar<br>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<br>13 Oz Jar Marshmallow Creme<br>2 Tsp Vanilla<br>2 Cups Chopped Walnuts (Optional) | Remove from heat and add chocolate chips, marshmallow cream, vanilla (and nuts). Stir until melted and mixed. |

Pour into 2,  $13 \times 9$ -inch pans or 3, 9-inch square pans. Cool at room temperature.