

Cookbook of 2024



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Grilled Vegetable Skewers

Category: Summer

Ingredients:

- zucchini
- bell peppers
- red onion
- mushrooms
- olive oil
- herbs

Steps:

1. Preheat the grill to medium-high heat.
2. Cut zucchini, bell peppers, and red onion into bite-sized pieces. Leave mushrooms whole if small or halve if large.
3. Thread the vegetables onto skewers, alternating types for color and variety.
4. Brush the skewers with olive oil and season with herbs, salt, and pepper.
5. Grill the skewers for 10-12 minutes, turning occasionally, until the vegetables are tender and lightly charred.
6. Serve immediately.

Greek Yogurt Parfait with Granola and Berries

Category: Breakfast

Ingredients:

- Greek yogurt
- granola
- berries
- honey

Steps:

1. In a tall glass or bowl, layer Greek yogurt, granola, and berries.
2. Repeat the layers until the glass is full, finishing with a layer of berries on top.
3. Drizzle with honey and serve immediately.

Tiramisu

Category: Desserts

Ingredients:

- ladyfingers
- mascarpone cheese
- coffee
- cocoa powder
- eggs
- sugar

Steps:

1. Brew strong coffee and let it cool completely.
2. In a bowl, whisk egg yolks and sugar until pale and creamy, then fold in mascarpone cheese.
3. Dip ladyfingers into the coffee and layer them in a dish.
4. Spread half of the mascarpone mixture over the ladyfingers.
5. Repeat the layers, finishing with the mascarpone mixture.
6. Dust the top with cocoa powder and refrigerate for at least 6 hours before serving.

French Toast with Maple Syrup

Category: Breakfast

Ingredients:

- bread
- eggs
- milk
- vanilla
- cinnamon

Steps:

1. In a shallow dish, whisk together eggs, milk, vanilla extract, and cinnamon.
2. Heat a skillet or griddle over medium heat and lightly grease with butter.
3. Dip each slice of bread into the egg mixture, coating both sides.
4. Place the soaked bread on the skillet and cook for 2-3 minutes on each side, or until golden brown.
5. Serve hot with maple syrup, powdered sugar, or fresh fruit.

Scrambled Eggs with Smoked Salmon

Category: Breakfast

Ingredients:

- eggs
- milk
- butter
- smoked salmon
- chives

Steps:

1. In a bowl, whisk together eggs, milk, salt, and pepper.
2. Heat butter in a non-stick skillet over medium heat.
3. Pour the egg mixture into the skillet and cook, stirring gently, until soft curds form.
4. Remove the skillet from heat just before the eggs are fully cooked to avoid overcooking.
5. Gently fold in pieces of smoked salmon.
6. Garnish with chopped chives and serve immediately.

Stuffed Mushrooms

Category: Appetizers

Ingredients:

- mushrooms
- cream cheese
- parmesan cheese
- garlic
- breadcrumbs
- parsley

Steps:

1. Preheat the oven to 375°F (190°C).
2. Remove the stems from the mushrooms and chop them finely.
3. In a skillet, sauté the chopped stems with minced garlic until softened.
4. Mix the sautéed stems with cream cheese, parmesan cheese, breadcrumbs, and parsley.
5. Fill the mushroom caps with the mixture and place them on a baking sheet.
6. Bake for 20 minutes, or until the tops are golden brown.

Hearty Beef Stew

Category: Winter

Ingredients:

- beef
- potatoes
- carrots
- celery
- onion
- beef broth
- tomato paste

Steps:

1. Cut the beef into bite-sized pieces and season with salt and pepper.
2. In a large pot, heat oil and sear the beef until browned on all sides, then remove from the pot.
3. Sauté diced onion, carrots, and celery in the same pot until softened.
4. Stir in tomato paste and cook for 1 minute.
5. Return the beef to the pot and add beef broth and cubed potatoes.
6. Bring to a boil, then reduce heat and simmer for 1.5 hours, or until the beef is tender.
7. Serve hot with crusty bread.

Chocolate Fudge Brownies

Category: Desserts

Ingredients:

- butter
- sugar
- cocoa powder
- eggs
- flour
- vanilla extract

Steps:

1. Preheat the oven to 350°F (175°C) and grease a square baking pan.
2. Melt butter in a saucepan over low heat, then stir in sugar and cocoa powder.
3. Remove from heat and whisk in eggs and vanilla extract.
4. Gently fold in flour until just combined.
5. Pour the batter into the prepared pan and spread evenly.
6. Bake for 20-25 minutes, or until a toothpick inserted in the center comes out clean.
7. Cool completely before cutting into squares.

Turkey and Swiss Wrap

Category: Lunch

Ingredients:

- tortilla
- turkey slices
- swiss cheese
- lettuce
- mayonnaise
- mustard

Steps:

1. Lay the tortilla flat on a clean surface.
2. Spread mayonnaise and mustard evenly over the tortilla.
3. Layer turkey slices, Swiss cheese, and lettuce in the center.
4. Fold in the sides of the tortilla, then roll it tightly into a wrap.
5. Slice in half and serve immediately.

Shepherd's Pie

Category: Winter

Ingredients:

- ground beef
- mashed potatoes
- carrots
- peas
- onion
- gravy

Steps:

1. Preheat the oven to 375°F (190°C).
2. In a skillet, cook ground beef with diced onion until browned. Drain excess fat.
3. Stir in chopped carrots, peas, and prepared gravy. Simmer for 10 minutes.
4. Spread the beef mixture evenly in a baking dish and top with a thick layer of mashed potatoes.
5. Bake for 25-30 minutes, or until the top is golden brown.
6. Serve hot.

BLT Sandwich

Category: Lunch

Ingredients:

- bread
- bacon
- lettuce
- tomatoes
- mayonnaise

Steps:

1. Cook bacon in a skillet over medium heat until crispy, then drain on paper towels.
2. Toast bread slices until golden brown.
3. Spread mayonnaise on one side of each slice of bread.
4. Layer lettuce, tomato slices, and bacon on one slice of bread.
5. Top with the second slice of bread and press gently.
6. Cut in half and serve immediately.

Avocado Toast with Poached Egg

Category: Breakfast

Ingredients:

- bread
- avocado
- eggs
- salt
- pepper

Steps:

1. Toast slices of bread in a toaster or under the broiler until golden brown.
2. Cut the avocado in half, remove the pit, and scoop the flesh into a bowl.
3. Mash the avocado with a fork until smooth, then season with salt and pepper.
4. Spread the mashed avocado evenly over the toasted bread.
5. Bring a pot of water to a gentle simmer and add a splash of vinegar.
6. Crack an egg into a small bowl and gently slide it into the simmering water.
7. Poach the egg for 3-4 minutes, until the whites are set but the yolk is still runny.
8. Remove the egg with a slotted spoon and place it on top of the avocado toast.
9. Sprinkle with additional salt and pepper, and serve immediately.

Classic Creme Brulee

Category: Desserts

Ingredients:

- heavy cream
- egg yolks
- sugar
- vanilla extract

Steps:

1. Preheat the oven to 325°F (165°C).
2. In a saucepan, heat cream and vanilla over medium heat until just simmering.
3. In a bowl, whisk egg yolks and sugar until pale, then slowly whisk in the warm cream.
4. Strain the mixture into ramekins and place them in a baking dish.
5. Pour hot water into the dish to come halfway up the sides of the ramekins.
6. Bake for 40-45 minutes, or until set but slightly jiggly in the center.
7. Chill for at least 2 hours, then sprinkle sugar on top and caramelize with a kitchen torch before serving.

Peanut Butter and Banana Toast

Category: Breakfast

Ingredients:

- bread
- peanut butter
- banana
- honey

Steps:

1. Toast the bread slices in a toaster or under the broiler until golden brown.
2. Spread a generous layer of peanut butter on each slice of toast.
3. Slice the banana into thin rounds and place them evenly on top of the peanut butter.
4. Drizzle with honey for extra sweetness.
5. Serve immediately.

Strawberry Shortcake

Category: Desserts

Ingredients:

- strawberries
- sugar
- whipping cream
- vanilla extract
- biscuits

Steps:

1. Slice strawberries and mix with sugar. Let sit for 15 minutes to macerate.
2. In a bowl, whip cream with a splash of vanilla extract and a bit of sugar until soft peaks form.
3. Slice biscuits in half and layer with strawberries and whipped cream.
4. Top with more whipped cream and strawberries, then serve.

Vegetarian Lentil Curry

Category: Lunch

Ingredients:

- lentils
- coconut milk
- onions
- tomatoes
- curry powder
- cilantro

Steps:

1. Rinse lentils under cold water until the water runs clear.
2. In a large pot, sauté diced onions in oil until golden brown.
3. Add curry powder and cook for 1 minute to release the aroma.
4. Stir in chopped tomatoes, lentils, and coconut milk.
5. Simmer for 20 minutes, stirring occasionally, until the lentils are tender.
6. Season with salt and pepper, then garnish with fresh cilantro before serving.