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- Passover and Thanksgiving;
- Allan's cookbooks v1 v2;
- food I've photographed bookmarked;
- Daniel's recipe notes
- recipes from our !wedding??
- guest recipes for Indian delicacies??

1 Introduction

concept: family recipes, stuff we cook a lot, techniques/etc. we don't see often, stuff we want to pass down

- philosophy of this book and how we cook: We use vegetable oil by default, with butter and olive oil for flavor and extra-virgin olive oil for salads/drizzling. I habitually cut the sugar in half when baking. We never peel vegetables unless they're coated in wax, like turnips; I'd rather roast unpeeled squash and scoop out the skins than peel them. We grow basil, oregano, sage, mint, and rosemary in window baskets.

Our kitchen is equipped with 2 cast iron skillets and a Dutch oven; 1 large soup pot; 1 huge stock / beer pot; 1 medium and 1 small saucepans; 1 huge electric griddle; 1 set of Pyrex mixing bowls; 2 aluminum half-sheet pans; 1 set of Pyrex baking dishes (loaf, square, rectangle); a stand mixer, a food processor, a stick blender w/ whisk attachment, a pastry blender; 2 large, 2 medium, 1 paring, and 1 bread knife;

- how to roast veges
- how to saute tofu, potatoes, and veges
- tips on tofu, tempeh, seitan
- cast iron
- salad dressing in general? mustard? etc.

1.1 Cookbooks We Love

- Moskowitz, Veganomicon
- Bittman, How To Cook Everything Vegetarian
- Iyer, 660 Curries
- Ottolenghi, Plenty
- 330 Vegetarian Recipes
- Joy of Cooking
- Julia Child, Vol. 1
- Brown, Tassajara
- Reinhart's bread book
- Katzen, Moosewood
- Gaia's Kitchen

1.2 Online Recipes

(just links annotations?)(prepended to their respective sections?)

- SE pressure cooker tomato sauce
- SE risotto
- SE crispy potatoes
- **SK ugly but good cookies** (nutella meringues, Passover 2018)
- SK chewy amaretti cookies (Passover 2017)
- SK apple cakes
- **SK carrot harissa salad**
- SK miso-tahini dressing

1.3 How To Read These Recipes

The title of each recipe includes a summary on how the dish is cooked. Special equipment (e.g. cast iron skillet, 9"13"baking dish, stand mixer) are called out. If the oven is used, the temperature and baking time are listed; in all other cases, the time given is an estimate of the active cooking time. Temperatures are given in Fahrenheit and measurements are given in Imperial. Ingredients listed in () are optional.

I encourage you to read the entire recipe through before you start! I've tried to indicate where prep can happen in parallel but you know your own process best.

While I've tried to respect the source recipes, I've taken license to paraphrase and streamline them during transcription. The originals are available in digital and analog format as an appendix.

2 Vegan

how we veganize things
vegan bechamel
tofu scramble from Max
vegan Nanaimo bars
vegan millionaires
vegan latkes
avocado pie from Max??
vegan matzo balls?
how we veganize things
Daniel was vegan for many years, and we still have friends and occasions where dairy, eggs, and honey are prohibited. We don't keep too many substitute ingredients around, so these recipes mostly use stuff you probably have in your cupboard. To convert any recipe to be vegan, identify the basic elements of the dish (fat, protein, acid, gluten, sugar, moisture) and make sure your substitutes are roughly similar.

umami ("meat") Many vegans swear by nutritional yeast for adding depth of flavor, but it can be easy to over-do, and I don't find it makes convincing cheese sauce. YMMV. Soy sauce, miso, and mushrooms fit into many recipes seamlessly. Bragg's liquid aminos and vegan worcestershire sauce (traditionally contains anchovies) are also worth experimenting with, if you can find them.

bacon This gets a special mention, given its hallowed place in mainstream American cooking. Bacon is basically salty, smoky, chewy bits. Replace it with liquid smoke, smoked paprika, or chipotle powder and move on.

butter Crisco is more multi-purpose than coconut oil. Vegan pies for everyone! Vegan Earth Balance (not all flavors are!) is also great for biscuits or just spreading on bread. In baking, nut butters (peanut, almond, sunflower, cashew, tahini) and avocados can provide creamy binding power.

eggs Once in a while you just need to bake a cake, and egg replacer is great. Don't try to make a frittata, though - stick with silken tofu for that. Extra-firm tofu is best for scrambling. Apple sauce is often recommended to provide sugar/egg/moisture in vegan baking, but I never have it around; if you use it, consider thinning it with water unless it's replacing yogurt.

buttermilk I never have buttermilk in my fridge, so I usually add 1 tbsp. lemon or apple cider vinegar to 1 cup milk instead. The acid reacts with the baking powder/soda to leaven your baked goods. Some recipes might enjoy balsamic or wine vinegar - use your judgment!

milk One summer, our food group stocked dairy and non-dairy milk, and I had a chance to compare soy, rice, and almond milk. I like soy milk for general purposes, but rice milk is best on cereal. Almond and coconut milk can be pricey but are definitely delicious, so look out for sales and/or ways to buy in bulk! I don't really recommend non-dairy yogurt, cheese, etc. but I've heard good things about Daiya vegan cheese.

vegan white sauce This relies on a roux, made with oil and non-dairy milk. Otherwise it's a classic bechamel, that you can take in any flavor direction.

Max's tofu scramble

vegan Nanaimo bars Nanaimo bars are a Canadian institution, named after the town in BC where they were theoretically invented. They're three layer, no-bake, and delicious. <http://sabotabby.livejournal.com/1344653.html>

Layer 1 1/2 cup Crisco 1/4 cup sugar 5 Tbsp cocoa powder 2 egg replacer **hydrated? 1 cup graham crumbs 1 cup chopped almonds or cashews

Melt Crisco on the stove, then stir in sugar and cocoa. Add the egg replacer and cook until thickened. Mix with graham crumbs and chopped nuts. Press into a 8" square pan and chill.

Layer 2 1 can coconut milk 3 Tbsp cornstarch 1 egg replacer **hydrated? 3 Tbsp sugar 1 Tbsp vanilla extract

Mix the cornstarch with a few spoonfuls of coconut milk in a small bowl. Heat the rest of the coconut milk, vanilla, and 2 Tbsp sugar on the stove until nearly boiling. Add the cornstarch mixture and egg replacer, and heat gently until the custard thickens. Add sugar to taste. Spread evenly over the graham-nut base, then put it back in the fridge to chill.

Mint Nanaimo bars: instead of vanilla, use mint extract and green food coloring.

**Or just use custard powder??

Layer 3

4 oz. chocolate 2 Tbsp Crisco sugar to taste

Melt the chocolate and Crisco together and add sugar to taste. Let cool a bit so it doesn't melt the custard too much when you pour it over top. It should form an even layer. Chill until firm.

vegan millionaires <http://sabotabby.livejournal.com/1372333.html>

vegan latkes When we met, Daniel was vegan. This recipe dates from that era, and has been highly appreciated by gluten-free guests as well as anyone who favors simplicity.

potatos 1 onion oil for frying

Cut up 1/4 of your potatoes and boil, then mash. Meanwhile, shred the potatos and onion with a box grater or food processor. Optional: lightly salt and drain in a colander, pressing to remove as much moisture as possible.

Once the mashed potatoes are cool enough to handle, mix them into the shredded potatoes, so they hold together in patties. Fry the latkes in a well-oiled cast iron or non-stick pan, on the lowest heat you have patience for.

Check for doneness by tasting a piece (like any pancake). Hold finished latkes on a plate lined with paper towels, maybe in the oven, but they're best fresh. Serve with apple sauce, sour cream, and/or sauerkraut.

avocado pie from Max?? vegan matzo balls?

Molly's coconut whipped cream This is a technique more than a recipe. It relies on the cream at the top of a can of coconut milk, so if you usually get a cheap low-fat brand, spring for the good stuff. It's tough to get right - don't despair, just mix it back into the coconut milk and make pina coladas.

canned coconut milk (NOT coconut cream)

Freeze the cans for an hour (!?), long enough to get cold but not so long that it freezes solid and bursts the can. Also chill a mixing bowl and beaters in the fridge or freezer.

Open the can and spoon out the solid white coconut fat, leaving the clear coconut milk in the can for another recipe. Whip the coconut cream until it forms soft peaks, adding sugar near the end. If it looks melty, put everything in the fridge to cool off.

Serve immediately, with cake.

vegan chocolate cake

3 Breakfast

3.1 Granola

baking half-sheet

275°F

60–75 min.

Source: adapted from [The Kitchn](#)

serves 8

This granola is simple and flexible. We usually pick 2–3 from each category:

- *nuts: cashews, almonds, walnuts, sesame seeds*
- *dried fruits: cranberries, apricots, dates, tamarind, raisins*
- *ground spices: ginger, citrus peel, chipotle, cinnamon, allspice, nutmeg, cloves, cardamom*

- | | | |
|----------|-------------|--|
| 3 cups | rolled oats | 1. Mix oats, nuts, and seeds in a large bowl. **also salt & flavors |
| 1 cup | nuts | |
| 1/2 cup | wheat germ | |
| 1/2 cup | flax seeds | |
| 1–2 tsp. | salt | |
| 2–3 tsp. | each spice | |
| 1/3 cup | olive oil | 2. Mix the honey and olive oil into the dry ingredients. |
| 1/3 cup | honey | |
| | | 3. Bake in an oiled pan, stirring every 30 min. until granola has browned. Let cool in pan. |
| 1 cup | dried fruit | 4. Sprinkle dried fruit over the cool granola. Transfer to an airtight container. Enjoy with milk or yogurt. |

Notes:

- *If you prefer, you can use chia instead of flax seeds. Molasses is quite tasty instead of honey, but makes it hard to judge when the granola is done.*
- *Definitely measure the oil before the honey. Definitely don't use steel-cut or instant oats.*

3.2 Frittata

cast iron pan

15–30 min.

serves 2

We are Team Frittata: so much less fussy than omelettes! Use a combination of leftovers and staples: carrots, peppers, mushrooms, greens, cauliflower, broccoli, potatoes... If you're awake enough, add some coordinating herbs and spices; if you're hungover enough, skip the onion and definitely add the cheese.

1 onion
2–3 cups veggies
1 tbsp. garlic

4 eggs
1 handful (herbs)

½ cup cheese

1. Sauté the onion and raw veggies, in order of toughness. Add garlic, salt, pepper, and cooked veggies and sauté 5 min. more, until heated through.

2. Beat the eggs in a bowl. Season with salt, pepper, and any herbs you're using.

3. Pour the eggs into the skillet. Turn the heat to medium if it isn't already. Cook until the edges are set and bubbles start to form in the middle.

4. Grate cheese over top, if using. Broil until frittata is puffed and brown on top, checking every 5 min.

Notes:

- Follow your nose: the eggs can burn quickly if the stove is too high or you forget them under the broiler.
- Leftover roasted potatoes, refried and covered in eggs and cheese, is great for starting off a busy day.
- Cabot Seriously Sharp Cheddar is our go-to topping cheese; goat cheese, low-moisture mozzarella, and Gruyere also have their moments.

3.3 Oatmeal

measuring cup

5 min.

serves 1

If you think oatmeal is boring, have you considered savory oatmeal?

1 cup rolled oats
1 cup boiling water

1. Mix the oats and water in a bowl. Wait 5 min.

Gather ye garnishes while ye wait:

Pancakes & Waffles clafoutis/dutch pancake

4 Soups & Stews

4.1 Veggie Chili

pressure cooker

stovetop

1.5 hrs.

serves 8

This recipe is very flexible, so use a mix of beans and vegetables that suits you! As written it is fairly mild.

2–3 cups dry beans: black, kidney, pinto,
white, garbanzo
6–8 cups water
2 tbsp. salt
2 bay leaves
4 dried red peppers

1–2 tbsp. cumin
1–2 tbsp. coriander
1–2 dried red peppers or flakes

1. Start beans in the pressure cooker with aromatics. While they cook, chop vegetables, bake cornbread, and/or start rice cooking.

2. Optional: Toast whole spices in a skillet. When they smell good, grind them in the mortar.

- 2 onions, peeled and chopped
- 3 carrots
- 6–10 cloves garlic, peeled and chopped
- 1 green pepper
- 1/2 cup wine or beer
- 28 oz. diced tomatos (any flavor)
- 2 tbsp. oregano
- 2 tbsp. basil
- 1 can (water chestnuts)
- 1 cup (TVP)

3. Saute onions, carrots, and spices (untoasted and whole) in a skillet. When the onion is brown, add the garlic, green peppers. and spices (toasted and ground).
4. When vegetables have started to soften, add the skillet contents, water chestnuts, herbs, and canned tomatos to the beans. Deglaze the skillet with wine, beer, or tomato juice and add the results to the beans. Stir and return to a simmer.
5. Simmer the chili until the flavors and consistency are correct or your patience runs out. Add wine, water, or stock if it's too dry; add TVP or boil down if it's too wet. Adjust seasonings with more of what's missing: salt, tomato paste, hot sauce / chipotle, cocoa powder...
6. Serve chili in bowls, with grated cheese, yogurt, cornbread, and/or rice.

Notes:

- 1–2 cups frozen corn can go in any time. Kale or other greens should go in 5–10 minutes before serving.
- If you want to use canned beans, aim for 6 cups cooked beans total—3 large cans should do it.

Zucchini Rosemary Soup (MW) Mushroom Barley Soup (MW) potato chickpea curry squash soup

5 Bread

(Phil's bread recipes?) Daniel's bread recipes? skillet cornbread biscuits

6 Entrees

tempeh pasta from Veganomicon butternut-miso pasta sauce from Steph tofu salad from Katzen peanut noodles from Katzen Bengali kitchiri

7 Sides & Snacks

candied carrots greens w/ garlic couscous w/ fruit nuts (or biryani) pakoras rice crispie snack

8 Holidays

8.1 Apple Matzo Charlotte

9" × 13" baking dish

350° F

45 min.

Source: Adapted from *Jewish Cookery*, Matzo Charlotte #2

serves 12

A perennial favorite at Passover.

- 4 matzos

1. Soak matzos in water until soft. Drain and squeeze out excess water.

6 eggs, separated
 1/4 cup sugar
 4 apples, sliced
 1/2 cup (almonds)
 1/2 cup (raisins)
 1 tbsp cinnamon
 1/4 cup butter
 6 egg whites

2. Mix matzos with beaten egg yolks, sugar, apples, nuts, raisins, and cinnamon.
3. Add butter, melted or chopped into small pieces.
4. Whip egg whites until stiff. Fold gently into apple-matzo mixture.
5. Bake in a well-greased casserole until golden brown on top.

Notes:

- The original recipe suggests this can be served plain or “with lemon sauce,” whatever that is.
- Chop the apples while the matzos soak in the baking dish; dry and grease the baking dish later, while the egg whites are whipping.

8.2 Bread Stuffing

food processor, 9" × 13" baking dish

350°F

30–60 min.

Source: Chutatip ‘Nok’ Suntaranon, *Kalaya Thai Kitchen*

serves 8

A good sausage stuffing recipe, veganized.

4 stalks celery
 2 medium carrots
 1 medium onion
 1–2 cloves garlic
 12 oz. chestnuts, raw
 6 slices vege bacon, chopped
 1 tbsp. butter
 10 oz. mushrooms, chopped
 1 lb. sweet Italian seitan, crumbled
 1 lb. hot Italian vege sausage
 12 oz. bread crumbs
 2+ cups vegetable stock
 1 cup dried cranberries
 7 oz. chestnuts, chopped
 1 bunch parsley, chopped

1. In a food processor, finely chop the celery, carrots, onion, and garlic. Set aside.
2. If using raw chestnuts: blanch and peel. Coarsely chop 6–7 oz. chestnuts, retaining a few whole chestnuts for garnish.
3. Sauté the bacon in a large skillet over high heat, in olive oil. Remove the bacon and reserve for garnish, leaving the oil in the pan.
4. Return the skillet to medium heat and add butter. Sauté the chopped aromatics until softened and fragrant, 3–5 minutes. Add the mushrooms and sauté until they release their liquid, 5 min. Add the sausage bits and sauté over high heat, smashing them into smaller chunks, until liquid has been absorbed and browning has started, 10–15 min. Stir frequently and add oil as needed.
5. Remove skillet from heat and add bread crumbs, 2 cups stock, and dried cranberries. Stir and toss to combine. Season with salt and pepper, then fold in chestnuts. Transfer to a baking dish and refrigerate for up to 2 days. (Stuffing may be frozen at this point, and thawed before continuing.)
6. Mix the parsley into the stuffing; reserve a handful for garnish. Add salt, pepper, and stock to taste. Bake until hot in the middle and browned on top. Stuffing may be held at 200°F until serving.
7. Garnish with reserved chestnuts, bacon bits, fresh cranberries, sprigs of parsley, rosemary, thyme, lavender, and marigold petals.

Notes:

- We doubled this recipe for Thanksgiving 2019 and it yielded way too much stuffing. Beware.
- We used *Upton's Naturals Italian Seitan* and *Beyond Sausage Hot Italian Sausage*. Removing the sausage casings is a bit of a faff. Field Roast *Italian*, *Mexican Chipotle*, and/or *Apple Sage* Sausage would probably suit, or skip right to something already crumbled.
- Hazelnuts make a delightful replacement for some or all of the chestnuts.
- We skipped most of the garnishes and it was ok. I would try this again with better presentation and bread chunks instead of crumbs.

8.3 Cornbread Stuffing

Historically, Christalee's family makes a cornbread stuffing, with mushrooms, peppers, kielbasa, and sage. Eventually she might find the recipe and put it here.

8.4 Cranberry Sauce

3qt. saucepot

stovetop

15 min.

Source: Sharon Bergey

serves 12

A simple but delicious cranberry sauce recipe.

12 oz. cranberries (1 bag)
1 orange, peeled
1 cup sugar

1. Place cranberries, orange peel, and sugar in a sauce pot, with water to cover.
2. Heat to a boil and simmer until cranberries start to burst, stirring occasionally.
3. Cool, remove orange peel, and serve (warm or cold).

8.5 Eggnog I

large bowl, mixer

chill after mixing

30 min.

Source: Prof. Serge Lang, Princeton University

serves 12

This epic libation was reconstructed by Phil Bergey at Thanksgiving 2018.

12 eggs, separated

1 lb. sugar
2 qt. milk
1 qt. heavy cream
700 mL Remy Martin VSOP cognac

12 egg whites
nutmeg

1. Separate the eggs; put the yolks into a large serving bowl and the whites into a mixer bowl.
2. Mix the sugar, milk, and cream into the egg yolks, then add the cognac.
3. Whip the egg whites and fold gently into the eggnog.
4. Grate nutmeg over top, stir gently, and serve.

Notes:

- Ingredients should be chilled before starting, and the finished eggnog should be kept cool; no one likes warm eggnog.

8.6 Eggnog II

stand mixer

chill after mixing

30 min.

Source: Alton Brown

serves 4

At Thanksgiving 2019, Phil presented this alternative eggnog, made in advance.

4 eggs, separated
 1/3 cup sugar

1 pint whole milk
 1 cup heavy cream
 1 1/4 oz. bourbon
 1 1/4 oz. dark rum
 1 tsp. nutmeg, freshly grated

4 egg whites
 1 tbsp. sugar

1. In the bowl of a stand mixer, beat together egg yolks and sugar until the yolks lighten in color and the sugar is completely dissolved.
2. Add the milk, cream, bourbon, rum, and nutmeg. Stir to combine.
3. Beat egg whites to soft peaks. While mixing, add the sugar and beat until stiff peaks form.
4. Gently fold egg whites into the eggnog. Chill and serve.

Notes:

- Alton Brown makes no recommendations as to the bourbon; Phil chose to make this with Smith & Cross Traditional Jamaican Rum and Bulleit 90 Proof Bourbon.

8.7 Orange-Glazed Tofu

9" × 9" baking dish

350°F

1 hr.

Source: inspired by [PPK's Orange Ginger Baked Tofu](#)

serves 4

Easy, tasty, hands-off, suitable for hanging out in the oven indefinitely - this was our first go-to vegetarian holiday centerpiece.

1/2 can orange juice concentrate
 1/4 cup molasses
 1/4 cup soy sauce
 2 tbsp. sesame or olive oil
 2 tbsp. ginger, chopped
 3 cloves garlic, chopped
 1 tsp. crushed red pepper

1 block tofu

1. Mix marinade ingredients together in a bowl.
2. If this is a centerpiece: keep the tofu in a single brick. Otherwise, slice or cube tofu to your preference. Place tofu in an oiled baking dish and pour marinade over top.
3. Marinate the tofu at least 30 min., then bake until marinade has thickened to a sauce and tofu edges have browned, at least 1 hr. If you have time, baste the tofu with the sauce every 20–30 min. so the top stays moist.

Notes:

- Tofu can be baked quicker at 400°F or even 450°F; once baked, it can be held at 200°F until the rest of the feast is ready.
- The marinade/sauce can also be made on the stovetop, optionally thickened with 1 tbsp. cornstarch.
- Tofu texture can be improved by frying or broiling the tofu before adding the sauce, or possibly even freezing. But the simple dump-and-bake version is quite respectable.
- This recipe appears to be superseded by [Sweet & Smoky Glazed Tofu Ham](#), which looks cute but mostly leads to burnt orange slices.

balsamic-honey reduction, (Christmas 2016) kugel quiche (Passover 2018) spinach matzo pie (Passover 2014?) charosets
 Phil's matzo ball soup (P)

9 Desserts

Biscotti Creme Brulee

9.1 Butterscotch Brownies

9" × 13" baking dish

350° F

40 min.

Source: Dustin, Brooklyn Community Choir

serves 24

- | | | |
|--------|----------------------------|---|
| 1 cup | butter | 1. Melt the butter and cream cheese over low heat. |
| 4 oz. | cream cheese | |
| 1 box | brownie mix (19.5 oz.) | 2. Add the brownie mix and egg to the butter and cream cheese. |
| 1 | egg | Mix thoroughly. |
| 12 oz. | butterscotch chips (1 bag) | 3. Pour the brownie mix into a greased baking dish. Sprinkle butterscotch chips on top and swirl them in a bit. |
| | | 4. Bake for 40 min. Let cool 45–60 min. before slicing and serving. |

Notes:

- The original recipe calls for 1 package / 4 oz. cream cheese; my cream cheese usually comes in 8 oz. bricks
- It also specifies Pillsbury Family Fudge Brownie Mix but suggests any brownie mix will do.

9.2 S'mores Bars

9" × 13" baking dish

chill after mixing

20 min.

Source: Dustin, Brooklyn Community Choir

serves 24

- | | | |
|--------|-----------------------------------|---|
| 1 cup | butter | 1. Melt the butter and marshmallows together over low heat. |
| 10 oz. | marshmallows (1 bag) | |
| 12 oz. | semisweet chocolate chips (1 bag) | 2. Mix graham crumbs and chocolate chips into the melted marshmallows until uniform. |
| 6 cups | graham cracker crumbs | 3. Spread mixture in a greased tray and let cool before slicing; refrigerate if needed. |

9.3 Cookies'n'Cream Bars

9" × 13" baking dish

350° F

40 min.

Source: Dustin, Brooklyn Community Choir

serves 24

- | | | |
|----------|--|---|
| 2 ¼ cups | flour | 1. In one bowl, mix dry ingredients. |
| 1 tsp. | baking soda | |
| ½ tsp. | salt | |
| 1 cup | butter | 2. In another bowl, melt the butter and mix it thoroughly with the brown sugar, white sugar, and pudding mix. |
| ¼ cup | brown sugar | |
| ¼ cup | white sugar | |
| 1 box | vanilla or cookies'n'cream instant pudding | |
| 2 | eggs | 3. Beat in the eggs and vanilla. Add the dry ingredients in 3 parts, mixing well. |
| 1 tsp. | vanilla | |
| 12 oz. | white chocolate chips (1 bag) | 4. Stir in white chocolate and Oreos. Pour mix into a greased baking dish. |
| 15 | Oreos, coarsely chopped | 5. Bake for 40 min. or until golden. Let cool 45–60 min. before slicing and serving. |

Notes:

- The original recipe calls for 1 package / 4 oz. cream cheese; my cream cheese usually comes in 8 oz. bricks
- It also specifies Pillsbury Family Fudge Brownie Mix but suggests any brownie mix will do.

9.4 Lemon-Blueberry Squares

9" × 13" baking dish

350°F

40 min.

Source: Dustin, Brooklyn Community Choir

serves 24

1 cup butter
4 oz. cream cheese

1 box lemon cake mix (19.5 oz.)
1 egg

12 oz. blueberries, fresh or frozen

1. Melt the butter and cream cheese over low heat.
2. In a medium bowl, mix lemon cake mix, egg, and melted butter and cream cheese.
3. Mix in the blueberries.
4. Pour batter into a greased baking dish. Bake 40 min. Let cool 45–60 min. before slicing and serving.

9.5 Oreo Rice Krispie Treats

9" × 13" baking dish

Chill after mixing

20 min.

Source: Dustin, Brooklyn Community Choir

serves 24

1 cup butter
10 oz. marshmallows (1 bag)

3½ cups Rice Krispies
16 Oreos

1. Melt the butter and marshmallows over low heat.
2. Add Rice Krispies and Oreos, and mix well.
3. Spread mixture in a greased tray and let cool before slicing; refrigerate if needed.

9.6 Mint Chocolate Chip Bars

9" × 13" baking dish

350°F

40 min.

Source: Dustin, Brooklyn Community Choir

serves 24

1 cup butter
4 oz. cream cheese

1 box Pillsbury White Cake Mix (18 oz.)
1 egg
½ tsp. peppermint extract
20–25 drops (green food coloring)

12 oz. chocolate chips

1. Over low heat, melt butter and cream cheese together.
2. In a medium bowl, add melted butter and cream cheese to the cake mix, egg, peppermint extract, and food coloring. Mix thoroughly.
3. Mix in chocolate chips. Pour mix into a greased baking dish.
4. Bake until golden. Let cool 45–60 min. before slicing and serving.

9.7 Watergate Cake

bundt pan

350°F

35–45 min.

Source: Jill, Brooklyn Community Choir

serves 12

Remember, it's not the cake, it's the cover-up!

¾ cup butter
1⅓ cup sugar
3 eggs
1 tsp. vanilla

1 box instant pistachio pudding
1¼ cups water
2¼ cups flour
2 tsp. baking powder

1. Cream butter, sugar, eggs, and vanilla.
2. Add remaining ingredients and mix until batter is smooth.
3. Pour batter into greased pan and bake. Let cool before icing.

chocolate caramel matzo ginger spice cake triple chocolate cookies ginger cookies from Cooks Illustrated gingerbread snickerdoodles from SE caramel/custard/butterscotch buttercream icing from Madhu? Bruce's pecan pie Lemon poppyseed loaf (Madhu)

10 Fermenting & Extracting

harissa pickles? bitters? homebrew recipes??? cocktails?

11 Menus

Like most families, we have a motley set of traditions that collide around the various holidays. Over the years, we've developed some favorites and a decent repertoire of vegetarian entrees. Here follows some inspiration for celebration.

11.1 Thanksgiving

Nibbles: cheese, crackers, dried fruit, crudités, olives

Turkey - brined, then deep-fried or smoked (Uel & Phil)

seitan loaf seitan roulade Orange-Glazed Tofu honey-baked tofu black pepper tofu & eggplant reqs: not too fussy, reheats/holds well, juicy/saucy, super delicious

Stuffing - **Bread** or Cornbread

mashed potatoes

gravy - Turkey & **Mushroom** (Uel)

Cranberry Sauce

wild rice, apple, celery salad (NancyLee)

brussel sprouts: roasted w/ balsamic & olive oil is usually best **brussels sprouts w/ maple-balsamic glaze fried brussels sprouts w/ honey-sriracha sauce** kale w/ pistachios green beans w/ almonds (Sharon) update this to roasted w/ soy sauce? **turnips w/ poppy seed & paprika** misc. roasted root veges (+ tempeh??)

pumpkin nut bread (Phil) rolls (Beki)

(maple cookies) **pumpkin-caramel cheesecake?** / **caramel sauce** Mods: less sugar, a whole can of pumpkin, ginger-snap crust, no sour cream topping

pies: pumpkin, apple-ginger, sweet potato/pecan (Beki & Bruce) ice cream (Beki)

Lemon Rosemary Gin Sparkler Eve's Addiction (mulled cider)

<http://smittenkitchen.com/blog/2009/12/balsamic-braised-brussels-with-pancetta/> <http://smittenkitchen.com/blog/2008/11/dark-chocolate-tart-with-gingersnap-crust/> (for the future) <http://www.foodandwine.com/recipes/broccoli-rabe-with-lemon-butter>

11.2 Christmas

Brussels sprouts w/ hazelnuts Couscous/fruit stuffing + Cornish hens w/ jalapeno-currant glaze Lentil & mushroom shepherd's pie **Crispy Potatoes w/ duck fat** ** rice pilaf w/ apricots cashews ** sweet potato gratin (pecans, cumin, breadcrumbs/butter/cheese?, sage?) roasted cauliflower w/ pomegranate seeds

11.3 Passover

Appetizers Crudites: Carrots, Celery, Cucumber, Peppers Pre-packaged dips (baba ganoush, hummus, roasted peppers, etc.) Matzo & KfP crackers Cheeses

Seder plate: Parsley (cut), Salt water (made), Horseradish (match-sticked), Romaine (cut), Egg (roasted), Shank bone (roasted)?, Haroset

Haroset: Classic (NancyLee) Fig / Tamarind / Mango / Date / Port (kids) Dried mango, blood orange, toasted slivered almonds, dry wine/sherry Previous: tamarind, dates/figs, "seven-fruit", chocolate strawberries, piedmontese, apricot-pistachio <https://www.seriousseats.com/2012/04/how-to-make-sephardic-charoset-haroset-dried-fruit-recipe-passover.html>

Matzo (does it go on the seder plate as well??)

Antipasti Gefilte fish horseradish (jar) Eggs and salt water Matzo ball soup (Phil)
 Entree Romanian Stuffed Mushrooms (feta & chives) Lamb (grilled?) / Brisket w/ potatos carrots (Amy's / Beki's)
 / lamb stew Spinach-matzo pie (add mushrooms??) / kugel-quiche (see also) Potato Kugel / Potato-Vege Kugel Carrot
 Harissa Salad Apple Charlotte carrot tzimmes grilled asparagus
 Dessert Berry salad Chocolate-Caramel Matza Almond Cookies (next time, no sugar?) / Almond Horn Cookies ice
 cream / sorbet (Beki)

11.4 Sukkot

12 Our Parents' Cooking

The following recipes are more faithful to the originals than the preceding ones; for example, sugar quantities have been left as-is, rather than halved as I would. Commentary is indicated by [].

I was sent off to college with my parents' copy of Joy of Cooking, ca. 1975 (a wedding gift), including recipes clipped out of newspapers and jotted down on used UW punchcards. Here are some Bieber family essentials, from Joy itself and the enclosed ephemera.

12.1 Ken's Granola	half-sheet pan	250°F	2 hrs.
Source: Ken Bieber			serves 8

[CB] This recipe has different proportions to *Granola*; perhaps you prefer it!

- | | |
|---|--|
| 3 cups rolled oats
1 cup wheat germ
1 cup sesame seeds and/or nuts
1/2 cup (shredded coconut)
1/2 cup bran
1/4 cup oil
3/4 cup honey, molasses, or corn syrup | 1. Mix all ingredients together. Spread 1/2" deep in a large baking pan.

2. Bake until golden brown, stirring occasionally. Remove and cool. Add [1 cup] raisins, dates, and/or dried fruits. Store in [airtight] jars. |
|---|--|

12.2 Sourdough Starter

Source: Ann Williams

- | | |
|--|--|
| 2 medium potatoes, cubed
3 cups water

2 cups potato broth
2 cups flour
1 tbsp. sugar | 1. Boil potatoes until tender. Remove potatoes for another use, re-serving the broth.

2. Cool potato broth to lukewarm. Mix with flour and sugar to form a smooth paste. Set in a warm place until starter rises to double its original size. |
|--|--|

12.3 Sourdough Biscuits	8" round pan	425°F	[15 min.]
Source: Ann Williams			serves 8

- | | |
|---|---|
| 3 cups flour
1 tsp. salt
1 tsp. sugar
1 tsp. baking soda

1 cup <i>sourdough starter</i>
1 tbsp. shortening, melted | 1. Sift dry ingredients into a large mixing bowl.

2. Make a well in the center of the flour and add the sourdough starter and shortening. Mix well, adding more flour (up to 1 cup) to make a stiff dough. |
|---|---|

1–2 tbsp. shortening, melted

3. Pinch off a biscuit's worth of dough, roll it into a ball and coat in melted shortening. Crowd the biscuits in a round pan and let rise in a warm place for 20–30 min. Bake until done [golden].

12.4 Goulash

frying pan

1 hr.

Source: Ken Bieber

serves 4

[CB] *This recipe has two variants, one with pork and one with veal.*

1 medium onion, chopped

2 tbsp. butter

1 tbsp. paprika

1 tsp. salt

1 green pepper, chopped

1 tomato, chopped

1 lb. veal, cubed

2 tsp. flour

5 oz. stock (1 broth cube)

5 oz. yogurt

1. Saute onion in butter until brown. Stir in paprika and salt.

2. Add vegetables and meat and fry gently until meat changes color.

3. Remove pan from heat and stir in flour, then gradually add stock. Return to a boil and simmer gently until meat is tender, 45 min.

4. Just before serving, blend in yogurt and season as desired. Serve over macaroni.

Notes:

· To make pork goulash, substitute 2–3 cups cubed cooked pork for the veal and 2 cups sauerkraut for the vegetables. Season with 1 tbsp. caraway.

12.5 Sweet & Sour Cabbage

stovetop

10 min.

Source: Natural Foods Cookbook

serves 6

4 cups cabbage, shredded

3 onions, grated

2 lemons, juiced

4 tart apples, diced

1/2 cup seedless raisins

1/4 cup sweet cider

3 tbsp. honey

2 tbsp. oil

1 tbsp. caraway seeds

pinch ground allspice

1. Combine all ingredients in a large saucepan. Cover and simmer gently for 10 min.

12.6 Curried Eggs

stovetop

15 min.

Source: Ken Bieber

serves 3–6

4 tbsp. butter

1/2 cup onion, chopped

1 clove garlic, minced

1 tbsp. curry powder

1 tsp. tomato paste

1 1/2 cup milk

6 eggs, hardboiled & peeled

1 tsp. salt

1. Saute onion and garlic in butter.

2. Blend in curry powder and tomato paste and cook for 1 min.

3. Gradually add milk, stirring constantly. Cook on low for 10 min.

4. Add salt and eggs. Serve.

12.7 Toasted Seeds	half-sheet pan	250°F	30 min.
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Source: Ken Bieber

seeds: melon, pumpkin, squash,
sunflower

1. Clean fiber from fresh seeds. Cover with salted water, bring to a boil, and simmer for 2 hrs.
2. Drain boiled seeds, dry on paper towels, then deep-fry or roast in the oven: coat with oil, sprinkle with salt, stir occasionally.

Notes:

CB We roast squash seeds more simply: clean & rinse seeds, lightly oil and salt, bake at 400°F in a single layer for 10–15 min. or until lightly browned.

12.8 Oven-Roasted Potatoes	9" × 13" baking dish	350°F	1.5 hrs.
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Source: Madhu Bieber

serves 6

1/2 cup butter

6–8 medium potatoes, peeled
1/2 tsp. salt
dash pepper

1 tsp. paprika
2 tsp. (parsley, chopped)

1. Place butter in a shallow baking dish. Heat in the oven until butter is melted.
2. Roll potatoes in melted butter. Sprinkle with salt and pepper. Cover pan tightly with foil. Return to oven and bake 1 1/4 hrs.
3. Transfer potatoes to serving dish and pour over butter from baking dish. Sprinkle with paprika and parsley, if desired.

Notes:

· If dinner is delayed, remove foil and continue baking potatoes up to 30 min. longer. They will brown attractively.

12.9 Broiled Potatoes	broiling rack		20 min.
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Source: Madhu Bieber

serves 4

3 medium potatoes
1/3 cup oil
1/2 tsp. salt
paprika, to taste

1. Scrub potatoes but do not peel. Cut into 1/4" crosswise slices.
2. Dip slices in oil and place in a single layer on broiler rack. Sprinkle with salt and paprika.
3. Broil until potatoes are golden brown on one side, 7 min. Flip and continue broiling until brown. Serve hot.

12.10 Delicious Mashed Potatoes			10 min.
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Source: Madhu Bieber

serves 4

4 serving-size instant mashed potatoes
1/2 cup sour cream
1/4 tsp. onion salt
dash black pepper

1. Prepare potatoes as directed on package, omitting butter.
2. Stir in sour cream, onion salt, and pepper. Heat until piping hot and serve.

12.11 Hash-Browned Onion Potatoes	large skillet	stovetop	30 min.
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Source: Madhu Bieber

serves 8

8 cups potatoes, cubed
1/4 cup butter

1. Lightly brown potatoes in butter in a large skillet.

1 pkg. onion soup mix (1.5 oz.)
1 cup water

2. Add onion soup mix and water. Cover and simmer, stirring occasionally, until potatoes are tender, 10 min. Uncover and cook a few minutes more until liquid is absorbed. Serve.

12.12 Swiss Potatoes

large skillet

stovetop

15 min.

Source: Madhu Bieber

serves 4

1 lb. whole white potatoes (1 can)
2 tbsp. bacon drippings or shortening
1 small onion, chopped

1. Drain potatoes and chop fine. Cook with onion in hot fat until crisp and browned, stirring occasionally.

1/2 tsp. salt
1/8 tsp. pepper

2. Season with salt and pepper, and serve.

12.13 Potato-Sausage Skillet

large skillet

stovetop

30 min.

Source: Madhu Bieber

serves 6

9 oz. frozen hash browns (1/2 pkg.)
1/2 lb. pork sausages
1 cup onion, chopped
1/2 tsp. salt
1/4 tsp. celery salt
1/4 tsp. ground sage
1/8 tsp. pepper

1. Prepare potatoes as directed on package. Drain well.

2. Saute onion and sausage together until sausage browns. Drain off all but 1/4 cup fat.

3. Add potatoes and seasonings. Cook, stirring occasionally, until golden brown.

12.14 Baked Creamed Potatoes

8" × 8" baking dish

350°F

20–25 min.

Source: Madhu Bieber

serves 6

1 cup sour cream
1/2 cup milk
1 tbsp. onion powder
1 tsp. parsley flakes
1 tsp. salt
1/8 tsp. pepper
5 cups potatoes, cooked & sliced
1/2 cup Cheddar cheese, grated

1. Mix sour cream, milk, and seasonings in a bowl.

2. Place half the potatoes in a greased baking dish. Top with half the cream sauce. Repeat with another layer of potatoes, then sauce.

3. Sprinkle cheese over top. Bake until bubbly and browned.

12.15 Two-Step Potatoes

8" × 8" baking dish

350°F

1 hr.

Source: Madhu Bieber

serves 6

12 medium potatoes

1. Boil unpeeled potatoes in water until almost tender, but still firm. Cool, peel, and shred with a wide grater. You should have 4 1/2 cups of potatoes.

1 tsp. salt
1/4 tsp. pepper
1/2 tsp. onion or garlic salt
1/2 cup mild Cheddar cheese, grated

2. Grease a square baking dish and cover bottom with half the potatoes. Sprinkle with half the seasonings and top with half the cheese. Repeat with another layer of potatoes, seasonings, and cheese.

1 cup heavy cream

3. Pour cream over top. Bake until browned, about 1 hr.

12.16 Potatoes Chantilly	8" × 8" baking dish	350°F	20 min.
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Source: Madhu Bieber	serves 4–6
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|--|--|
| 1 pkg. instant mashed potatoes (4 servings)

1 cup heavy cream
½ cup sharp Cheddar cheese, grated | 1. Prepare potatoes as directed on package. Place in a greased baking dish.

2. Whip cream; fold in cheese. Season with salt and pepper to taste. Spread over potatoes. Bake until golden and serve immediately. |
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12.17 Oven-Fried Potatoes	2 half-sheet pans	450°F	20–25 min.
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Source: Madhu Bieber	serves 6
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|--|--|
| 5 medium potatoes, scrubbed

⅔ cup oil | 1. Cut potatoes into ¼" crosswise slices.

2. Pour half the oil into each baking tray. Add potatoes, turning them to evenly coat with oil. Arrange potatoes into a single layer.

3. Bake until potatoes are lightly browned. Sprinkle with salt and pepper and serve hot. |
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12.18 Cheese French Fries	half-sheet pan	400°F	15 min.
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Source: Madhu Bieber	serves 6
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|--|---|
| 18 oz. frozen French fries (2 pkgs.)
1 tsp. onion salt
¼ tsp. paprika

⅓ cup Parmesan cheese, grated | 1. Place potatoes in a shallow baking tray. Sprinkle with salt and paprika. Bake as directed on package.

2. Sprinkle with cheese, shaking pan to coat evenly. Serve immediately. |
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12.19 Corn & Potato Chowder	2qt. saucepan	stovetop	30 min.
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Source: anon. clipping	serves 6–8
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|--|--|
| 1½ cups potatoes, peeled & cubed
1 cup water
¼ tsp. salt

3 tbsp. butter
½ cup onion, chopped
½ cup celery, chopped

1½ tbsp. flour

2 cups milk

14 oz. creamed corn (1 can)
¼ tsp. salt
¼ tsp. (white) pepper
1 tsp. (parsley, chopped) | 1. Boil potatoes in salted water for 8–10 min. Drain, reserving the broth.

2. Saute onion and celery in butter until celery is cooked, 5 min.

3. Remove pan from heat and add flour, stirring vigorously. Cook on low until bubbling.

4. Stir in potato broth and milk. Bring to a boil and hold for 1 min., stirring constantly.

5. Stir in corn, potatoes, salt, and pepper. Heat through and serve, sprinkled with parsley. |
|--|--|

12.20 Zucchini Nut Bread

8½" × 4½" loaf pans

350°F

1 hr.

Source: Anonymous

makes 2 loaves

3 cups flour
1½ tsp. ground cinnamon
1 tsp. baking soda
1 tsp. salt
¼ tsp. baking powder

3 eggs
1½ cups sugar
1 cup oil
1 tbsp. vanilla extract

2 cups zucchini, grated
½ cup walnuts, chopped

1. Sift dry ingredients together in a medium bowl.

2. Beat eggs in a large mixing bowl. Gradually add sugar, oil, and vanilla, mixing well. Add dry ingredients and mix well.

3. Stir in zucchini and walnuts. Pour into greased loaf pans. Bake 1 hr. [or until a toothpick comes out clean]. Remove from pan and cool on racks before serving.

12.21 Zucchini Loaf

8½" × 4½" loaf pan

375°F

50–60 min.

Source:

makes 1 loaf

¾ cup whole wheat or all-purpose flour
¾ cup rolled oats
½ tsp. baking powder
½ tsp. baking soda
½ tsp. salt
¾ tsp. ground cinnamon

2 eggs
¾ cup brown sugar
½ cup oil

1¼ cup zucchini, grated
½ cup nuts, chopped
1 tbsp. (sesame seeds)

1. Sift dry ingredients together in a medium bowl.

2. Beat eggs, sugar, and oil in a large bowl until thoroughly combined. Add dry ingredients and mix well.

3. Stir in zucchini and nuts. Pour into greased loaf pan and sprinkle with sesame seeds. Bake for 50–60 min. or until a toothpick comes out clean.

12.22 Apple Gingerbread Flan with Lemon Custard

9½" springform pan

350°F

1 hr.

Source: Brenda Blais, West End Vegetarian Restaurant

serves 12

[CB] This recipe comes from a Toronto restaurant, reprinted in Starweek by reader request. It sounds amazing.

2 cups unbleached white flour
1 cup brown sugar
2 tsp. baking powder
¼ tsp. baking soda
2 tsp. ground ginger
½ tsp. ground cinnamon
⅛ tsp. ground cloves
⅛ tsp. ground allspice
⅛ tsp. pepper
⅛ tsp. salt

2 eggs
6 tbsp. butter, melted
2 tbsp. molasses

1. In a large/mixing bowl, sift together the dry ingredients.

2. In a smaller bowl, mix the wet ingredients. Add them to the dry mixture and stir or mix until well blended.

4 large apples, peeled & sliced
1/4 tsp. ground ginger

1/2 cup brown sugar
2 eggs
1/4 cup whipping cream
4 tbsp. lemon juice
2 tbsp. lemon zest
4 tbsp. butter, melted

3. Pour the gingerbread into a well-greased cake pan. Arrange the apples in a circle on top of the batter and sprinkle the ginger over top. Bake for 30 min.

4. While the base bakes, whisk together the custard ingredients. Pour this mixture over the cake and bake for another 20–25 min.

5. Cool to room temperature before removing from the pan.

When Daniel and I had our wedding, the Bergeys presented us with a binder to store recipes, pre-populated with favorites from every family member and childhood delights.

Daniel's 6th grade class put together a cookbook featuring recipes from every family, painstakingly handwritten and photocopied. For posterity, here they are.

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