

The Book of Cook

The only true guide to creating deliciousness

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1 Beans

Classic Black Beans and Rice



15 minutes



20 minutes



4 Portions

Calories 340

Preparation




- 1 Cook rice in chicken stock with peas
- 2 Meanwhile, dice and saute onion, pepper, and garlic over medium-high heat in a pot until tender, about 8-10 minutes
- 3 Stir in remaining ingredients, and bring to a boil
- 4 Reduce heat, and simmer 10 minutes
- 5 Serve over rice

Ingredients

- 1 cup white rice
- 1 tsp chicken bouillon
- 2 tb frozen peas
- 2 tb olive oil
- 1 onion, finely chopped
- 1 green pepper, finely chopped
- 1/2 Habanero pepper, finely chopped
- 2 cloves garlic, minced
- 15.5oz can Goya Black Beans (undrained)
- 3/4 cup water
- 1 tsp Oregano
- 1 packet Sazon Goya without Annatto
- 1 tb white wine

2 Chicken

Cajun Chicken

 20 minutes
 20 minutes
 4 Portions




Preparation

- 1 Mince garlic and onion
- 2 Cut chicken into small even bit sized chunks
- 3 Mix Paprika, Chile Powder, Dried Oregano, Onion Powder, Garlic Powder, Black Pepper, Crushed Red Pepper Flakes, Salt, and Cayenne Pepper
- 4 Dry-rub chicken in spice mix
- 5 Start to boil water for pasta
- 6 Sautee garlic and onion in olive oil until onion is translucent
- 7 Add and sautee chicken
- 8 Cut broccoli heads into small chunks
- 9 Add broccoli and cover, allow steam to cook broccoli (turn bright green, but not mushy, 4 minutes)
- 10 Pour in heavy cream and add sun dried tomatoes and scallions; bring to simmer
- 11 Cook pasta while sauce simmers
- 12 Add additional spices to taste
- 13 Serve hot cajun chicken/broccoli mixture over pasta

Ingredients

2 lb Chicken
 4 Cloves Garlic
 2 Yellow Onions
 1 tbsp Olive Oil
 2 Heads Broccoli
 1/2 Cup Julliened Sun Dried Tomatoes
 1 Bunch Scallions (Green Onions)
 1 pint Heavy Cream
 1 Box Penne (Or favorite Pasta)
 3 tbsp Paprika
 3 tbsp Chile Powder
 3 tbsp Dried Oregano
 2 tbsp Onion Powder
 2 tbsp Garlic Powder
 2 tbsp Black Pepper
 1 tbsp Crushed Red Pepper Flakes
 1 tsp Salt
 1 tsp Cayenne Pepper

Chicken Cacciatore

 10 minutes
 40 minutes
 4 Portions

Preparation

- 1 cut the chicken into bite sizes pieces, salt and pepper, and saute in olive oil over medium heat
- 2 remove chicken, and saute onions, bay leaves, rosemary, and sage until onions are golden (about 5 minutes) over medium-high heat
- 3 add minced garlic, and saute about 30 seconds (without browning)
- 4 add chicken, chicken stock, red wine, and tomatoes
- 5 bring to a boil (high heat), then reduce heat and simmer, covered, for 25 minutes
- 6 Add mushrooms (sliced), and black olives
- 7 If serving with pasta, cook now
- 8 Continue simmering, covered, an additional 10 minutes
- 9 Add seasoning to taste




Ingredients

2 lbs chicken
 1 yellow onion
 1 14.5 oz can diced tomatoes
 1 cup chicken stock
 1/2 cup dry red wine
 8 oz mushrooms
 8 oz sliced olives
 2 bay leaves
 3 cloves garlic
 1 tsp rosemary
 1 tsp sage
 1 tsp salt
 1 tsp pepper

Hint

you can swap the rosemary/sage palette for oregano/basil!

Chicken Piccata

 20 minutes
 20 minutes
 4 Portions




Preparation

- 1 Start to boil water for pasta
- 2 Slice Chicken into thin fillets and dredge with flour (add salt and pepper to taste)
- 3 Sauté chicken in olive oil and butter, 1 tbsp olive oil and 2 tbsp butter per 1/2 lb of chicken added incrementally as fillets are sautéed
- 4 Mince three quarters of the fresh parsley
- 5 Crush and mix bouillon cubes with water (1 Cup water per cube), add juice from lemons, capers, and half the minced parsley
- 6 Return all fillets to pan and pour in bouillon-lemon mixture; bring to simmer
- 7 (Optional) Add used lemon halves to pan and simmer with chicken (adds more lemon flavor and can be added to visual presentation on plates)
- 8 (Optional) Add a dash of heavy cream or more butter or corn starch to adjust consistency (creamy vs. buttery vs. brothy)
- 9 Cook pasta while sauce simmers
- 10 Add additional spices to taste (black pepper, oregano, parsley, lemon)
- 11 Serve hot chicken and sauce over pasta, present with a half lemon, sprig of parsley, and sprinkled with minced fresh parsley.

Ingredients

2 lb Chicken
 1 Pile Flour
 8 tbsp Butter
 4 tbsp Olive Oil
 3 Lemons
 2 Bouillon Cubes
 1 Jar Capers
 1 Bunch Fresh Parsley
 1 Dash Heavy Cream (Optional)
 1 Box Linguine (Or favorite Pasta)

Curried Coconut Chicken

 10 minutes
 40 minutes
 4 Portions




Preparation

- 1 Mince garlic and habanero, and dice onion, combining in a bowl
- 2 Cut the chicken into bite sized pieces, and season with salt + pepper
- 3 Cover a large saute pan with the oil (and a tad more), and heat over medium high heat
- 4 When hot, add the curry paste, (removing from heat while you stir it in, then returning to heat)
- 5 Cook the curry paste, stirring constantly, for about 2 minutes (until thick)
- 6 Add the garlic, habanero, and onion, cooking for about 1 minute
- 7 Add the chicken, and cook through (until no pink shows, about 7 minutes)
- 8 Add coconut milk, tomatoes, tomato sauce, and sugar to pan, stirring to combine
- 9 Cover and simmer, stirring occasionally, for 30-40 minutes. Meanwhile, prepare rice
- 10 Serve hot over rice

Ingredients

2 lbs chicken breast
 2 tb sesame oil
 1 tsp salt + pepper
 3 tb red curry paste
 1 large yellow onion
 4 cloves garlic
 1 habanero pepper
 14 oz can coconut milk
 14.5 oz can diced tomatoes, drained
 8 oz tomato sauce
 1 tb sugar

Ginger Chicken

 20 minutes
 20 minutes
 4 Portions

Preparation

- 1 Stir together sherry, soy sauce, water, and cornstarch.
- 2 Heat a wok or large skillet over high heat, with 1 tb of oil
- 3 Stir-fry ginger root for about 45 seconds
- 4 Add carrots, and stir-fry until tender (about 5 minutes)
- 5 Add bok choy, pea pods, and scallions, then stir fry until bok choy wilts (about 5-7 minutes)
- 6 Remove vegetables from the wok, and place in separate bowl
- 7 Add remaining cooking oil, and cook chicken in wok until done (about 5 minutes)
- 8 Push chicken from center of wok, stir soy sauce mixture, and add to center of wok
- 9 Cook until mixture is thickened and bubbly
- 10 Return vegetables to wok, and stir to coat with sauce
- 11 Cook and stir about 1 minute or until heated through, then serve

Ingredients

4 tbsp Dry Sherry
 3 tbsp Soy Sauce
 1 tbsp Water
 1 tsp Corn Starch
 1 lb Chicken Breast
 (bite sized pieces)
 2 tbsp Cooking Oil
 1 Medium Ginger
 Root
 3/2 Cups Bias-sliced
 Carrots
 7/2 Cups Bok Choy
 2 Cups Fresh Pea Pods
 1 Bunch Scallions
 1 Habanero
 3/2 Cups Cooked Rice

Red Curry Chicken

🕒 20 minutes
 📺 20 minutes
 🍽️ 4 Portions

Preparation

- 1 Boil water for potatoes
- 2 Skin and dice sweet potatoes, start to boil until slightly soft
- 3 Start to cook rice
- 4 Trim and wash string beans
- 5 Skin, wash and slice carrots
- 6 Wash and slice scallions
- 7 Cut chicken into small even bit sized chunks, salt and pepper to taste
- 8 Briefly sautee red curry paste in olive oil until fragrant (2 minutes)
- 9 Sautee chicken in red curry paste
- 10 Add string beans and carrots and cover, allow steam to cook string beans (turn bright green, but not mushy, 4 minutes)
- 11 Uncover, pour in coconut milk and add cooked sweet potatoes and scallions; bring to simmer
- 12 Add cumin, tumeric, corriander, etc. to taste.
- 13 Serve hot curry mixture over rice

Ingredients




2 lb Chicken
 2 tbsp Red Curry Paste
 1 tbsp Olive Oil
 1 lb String Beans
 3 Large Carrots
 2 Large Sweet Potatoes (Yams)
 1 Bunch Scallions (Green Onions)
 2 Cans Coconut Milk
 1 Cup Rice (long grain)

Hint

Replace chicken with shrimp for a twist!

3 Cocktails

Manhattan

 2 minutes
 0 minutes
 1 Portions

Preparation

- 1 Pour rye and vermouth into a rocks glass
- 2 Add a dash of bitters
- 3 Drop in lemon twist garnish

Ingredients

2 oz Rye Whisky
1 oz Sweet Vermouth
1 dash Angostura Bitters
1 twist Lemon Rind

Hint

Best served neat, on the rocks masks the powerful fragrance.

4 Pasta

Baked Macaroni and Cheese

🕒 45 minutes
 🕒 30 minutes, 🌡️ 350° F
 🍽️ 8 Portions

Preparation





- 1 Preheat oven to 350
- 2 Melt butter over medium low heat in a medium sized dutch oven
- 3 Whisk in butter gradually, and heat until thick and smooth (about 1 minute). Make sure to whisk constantly, to prevent lumps
- 4 Remove the roux from the heat, and whisk in the milk gradually
- 5 Return to the heat, and raise to medium
- 6 Bring to a simmer, whisking constantly to keep smooth (about 20 minutes)
- 7 Once thick and smooth, add salt, pepper, and nutmeg to taste (I recommend about 1tsp each), and also sherry, chives, onions, paprika, bay leaves, and habenero
- 8 Bring to a simmer, and cook covered voer low heat for 15 minutes, stirring occasionally
- 9 Meanwhile, cook cellentani according to package
- 10 Grate cheeses, and mix together in a large mixing bowl
- 11 Add 2/3 cheese to the sauce, and add salt and pepper to taste
- 12 Drain the noodles, and mix with sauce
- 13 Add half the mixer to a 9 x 13 baking tray, then sprinkle half the remaining heese on top
- 14 Add the remaining mixture, top with remaining cheese, and sprinkle with bread crumbs

Ingredients

8 tb unsalted butter
 1/2 cup flour
 4 cups milk
 salt, pepper,
 nutmeg, chives
 4 tsp sherry
 2.5 onions
 1/2 tsp sweet paprika
 2 bay leaves
 1 lb cellentani noodles
 1/2 lb white cheddar
 cheese
 1/4 lb swiss cheese
 1/4 lb jarlsberg cheese
 1 habenero
 breadcrumbs

15 Bake for 30 minutes. Let cool 5 minutes before seving.

Lasagne

 30 minutes
 60 minutes,  375° F
 4 Portions




Preparation

- 1 Heat cumin in olive oil in dutch oven or large saute pan until fragrant
- 2 Saute garlic until brown
- 3 Add onions, mushrooms, and habanero, and saute until tender
- 4 Add ground beef, and cook through
- 5 Meanwhile, cook lasagna, and preheat oven to 375
- 6 Add tomato sauce to meat mixture, and heat through
- 7 Layer baking pan until full - noodles, ricotta, mozzarella, parmesan, then sauce
- 8 Bake for 45 minutes

Ingredients

2 tb olive oil
1 tb cumin seed
5 cloves garlic, minced
8 cups tomato sauce
1/2 cup mushrooms, diced
1 habanero, diced
2 onions, diced
2 lb ground beef
4 cloves garlic
16 oz ricotta cheese
1/2 lb mozzarella cheese
4 oz grated parmesan
12 sheets lasagne noodle

Penne With Chicken And Pesto

 15 minutes
 10 minutes
 4 Portions




Preparation

- 1 Bring water to a boil, and add penne
- 2 Meanwhile, heat olive oil over medium high heat in a large pan
- 3 Saute garlic until fragrant, and add chicken
- 4 Season with salt, pepper, and oregano, and cook through
- 5 Drain penne (11 minute cook time to al dente), and combine chicken, pasta, and pesto in a large mixing bowl
- 6 Mix well to coat, and add sun dried tomatoes

Ingredients

1 tb olive oil
1/2 cup pesto sauce
1 lb penne pasta
1 lb chicken breast,
cubed
4 cloves garlic, minced
1/4 cup sun dried tomatoes,
cut fine
salt, pepper and
oregano to taste

Penne With Vodka Sauce

 30 minutes
 20 minutes
 4 Portions

Preparation




- 1 Heat cumin seeds in olive oil over medium heat in a large frying pan (with cover) until fragrant
- 2 Saute half of garlic until brown (about 1 minute)
- 3 Saute sausage until brown on both sides (about 2 minutes per side)
- 4 Remove sausage from frying pan, and add butter, moving to coat bottom
- 5 Saute onions until tender (about 5 minutes)
- 6 Add remaining garlic to onions, saute until fragrant
- 7 Dice plum tomatoes, and add tomatoes, vodka, crushed peppers, and sausage to pan
- 8 Simmer briskly, covered, for 10 minutes
- 9 Add 1/2 cup heavy cream and heat through. Meanwhile, cook penne (10 minutes for al dente)
- 10 Season sauce to taste, and add 12 leaves of basil and 1/2 cup grated parmesan cheese for garnish
- 11 Combine penne and sauce in a large mixing bowl, and stir well to coat
- 12 Serve hot, with parsley as a garnish

Ingredients

1 lb penne
 28 oz can whole plum tomatoes
 2 large yellow onions diced
 1 tsp cumin seeds
 6 cloves garlic, minced
 1 tb butter
 1 tb olive oil
 1/4 cup vodka
 1/2 tsp crushed red pepper flakes
 2 lbs hot italian sausage, sliced into 1 inch pieces
 1/2 cup heavy cream
 salt + pepper to taste

5 Rice

Vegetable Fried Rice

 20 minutes
 20 minutes
 4 Portions

Preparation

- 1 Cook rice in chicken stock
- 2 Meanwhile, heat cumin seeds in olive oil in a wok until fragrant
- 3 Mince garlic, and add to wok. Saute until brown, about 2 minutes
- 4 Dice onions and carrots, and add to wok with peas
- 5 Saute, stirring constantly, until softened (about 5 minutes)
- 6 Move vegetables to side of wok, and crack all 6 eggs into the bottom of the wok
- 7 Cook the eggs through, moving to mix the yolk and whites
- 8 Mix eggs and vegetables together, add cooked rice
- 9 Cut scallions into 1 inch pieces, and add to the rice
- 10 Add soy sauce, and mix well
- 11 Season with salt, pepper, and additional soy sauce to taste

Ingredients

1 tb olive oil
 1 tsp cumin seeds
 4 cloves garlic
 2 cups Basmati rice
 2 tsp chicken bullion
 4 tb soy sauce
 2 onions
 1 bunch scallions
 4 large carrots
 1/2 cup frozen peas
 6 eggs

6 Salad Dressings

Balsamic Vinaigrette



5 minutes



0 minutes



1 Portions

Calories 540

Preparation

- 1 Mix ingredients and stir!

Ingredients

1/4 cup balsamic vinegar
1/4 cup olive oil
1 clove garlic, mince
1 pinch mustard, ground
1 pinch salt
1 pinch pepper

7 Salads

Strawberry and Spinach Salad

 25 minutes
 0 minutes
 4 Portions
Calories 400

Preparation

- 1 Heat olive oil over medium high heat in a skillet
- 2 Cook the chicken breasts whole over medium heat until cooked through, about 10 minutes
- 3 Meanwhile, combine spinach, strawberries, feta, cranberry raisins, and red onion in a salad bowl
- 4 Cut chicken into bite sized pieces, and add to bowl
- 5 Dress with balsamic vinaigrette, mix and serve

Ingredients

2 tb olive oil
1 lb chicken breast
(skinned, boneless)
5 oz baby spinach leaves
1 lb strawberries, sliced
4 oz crumbled Feta
cheese
1 red onion, sliced
1/3 cup cranberry raisins
1/2 cup balsamic
vinaigrette

8 Side Dishes

Baked Asparagus



15 minutes



12 minutes, 400° F



4 Portions

Preparation




- 1 Preheat oven to 400
- 2 Cut bottom 2 inches off asparagus
- 3 Combine asparagus and olive oil in large mixing bowl, and toss to coat
- 4 Place asparagus in a baking tray, and sprinkle salt, pepper, and parmesan over
- 5 Bake for 12 minutes until crispy
- 6 Serve hot!

Ingredients

1 bunch asparagus
2 tb olive oil
salt
pepper
Parmesan cheese

9 Soups

French Onion Soup

 90 minutes
 2 hours
 4 Portions

Preparation

- 1 Heat butter and oil in a soup pot over medium heat until butter melts
- 2 Add onions and thyme, stir to coat
- 3 Cook over medium heat, stirring occasionally and making sure onions do not scorch until onions begin to brown, about 15 minutes
- 4 Reduce the heat to medium-low and continue to cook, covered, stirring, until they are a rich brown, about 40 minutes
- 5 Stir in sherry/cognac, and increase heat to high
- 6 Cook, stirring constantly, until sherry/cognac has evaporated
- 7 Stir in broth, and bring to a boil
- 8 Reduce the heat and simmer, partially covered, for 20 minutes
- 9 Season with salt and pepper
- 10 Serve into bowls, then top bowls with one slice of french bread
- 11 Place one slice of provolone, then one slice of swiss on each bowl
- 12 Use broiler to melt cheese until it browns, then serve

Ingredients

2 tbsp Butter
 2 tbsp Olive Oil
 5 Yellow Onions
 1 pinch Dried Thyme
 2 tbsp Dry Sherry or Cognac
 7/2 Cups Vegetable Broth
 1 tsp Salt
 1/4 tsp Black Pepper
 4 slices French Bread
 4 slices Provalone Cheese
 4 slices Swiss Cheese

Hint

580 calories per bowl

Mushroom Barley Soup

 75 minutes
 1 hours
 6 Portions

Preparation

- 1 Saute onion in butter for 5 minutes
- 2 Add barley, and simmer for 5 minutes
- 3 Add the rest of the ingredients (except mushrooms), and cook for 1 hour
- 4 Chop mushrooms and add before serving




Ingredients

1 Onion, Chopped
6 tbsp Butter
1 Cup Pearl Barley
8 Cups Boiling Water
6 tsp Bouillon
1 tsp Italian Seasoning
3 tbsp Garlic Powder
1/2 tsp Black Pepper
1 thing Mushrooms

Hint

580 calories per bowl

Red Lentil Soup

 45 minutes
 45 minutes
 4 Portions

Preparation

- 1 Saute onion, garlic, carrots in soup pot over medium-high heat for 10 minutes, until tender
- 2 Add water, lentils, bouillon, and seasoning
- 3 Bring to a boil, and simmer (covered) for 25 minutes
- 4 Serve with lemon wedges + mint as garnish

Ingredients

4/3 Cups Red Lentils, picked through/rinsed
 7 Cups Boiling Water
 6 Cubes Vegetable Bouillon
 1 Large Yellow Onion, diced
 4 Large Carrots, sliced
 4 Stalks Celery, sliced
 4 Cloves Garlic, minced
 2 tbsp Tomato Paste
 1 tsp Ground Cumin
 1/4 tsp Cayenne Pepper (to taste)
 1 tbsp Garlic Powder
 1 tsp Salt
 1 tsp Black Pepper
 1 tsp Italian Seasoning
 3/4 tsp Fine Sea Salt (to taste)
 1 bunch Lemon Wedges (optional garnish)
 1 bunch Chopped Mint (optional garnish)

Hint

275 calories per bowl