

cansti recipes

Guacamole

Contributed by: Ernie

Ingredients

- onion, diced
- tomato, diced
- ripe avocado
- cilantro
- black pepper
- salt
- lime
- garlic (optional)

Steps

1. mash avocado to personal preference
2. squeeze lime
3. mix all ingredients

couscous

Contributed by: Noé

Ingredients

- NO MEASUREMENTS. TRUST GOD
- vegetables of choice(though my essentials are carrots. carrots only)
- tomato puree
- an entire chicken
- spices(i use tandori spices they work surprisingly well)
- semoule

Steps

1. ok so what youre gonna do first is youre going to cut the chicken like you usually fucking would you fucking dumbass, remove the legs and wings et cetera. then you put all of the chicken in a big ass pan and you add a little bit of olive oil. You let it cook, enough for it to be a little crispy in a few places, it is fine if it is not fully cooked for the next step just dont catch salmonella.
2. next youre gonna add some water. inshallah you add not too much because runny couscous is worse than too thick couscous. after you add the water you add the tomato puree. i forgot to mention it in the ingredients but if you have a broth cube feel free to cut it into litle bits and add it in there. let it cook for a bit, then add the spices. VBE CAREFUL WITH THE SPICES IF YOU ARE WHITE OR UNFAITHFUL TO GOD otherwise it will be too intense for your weak little tonsils. of course you add salt pepper garlic combo if you dont add them i will find you and feed them directly into your mouth
3. i dont remember if theres anything else. uhhh vegetables. add em i think before the spices.....lmao.....
4. ok so now ur couscous is cooking but its just the sauce for now so you need smth to eat it with, in comes the semoule idgaf abt the english name its the little yellow grains which are also known as couscous anyways. grab a big bowl, depending on the type of semoule you got, god should guide your hand differently just make sure to add at least a cup of boiling water and lots of butter/butter equivalent then stir and cover the bowl with a towel, it will cook on its own
5. once the broth is done cooking just fucking microwave the semoule and then put that shi in a plate and EAT IT. Voi motherfucking là motherfuckers

Notes

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(  
    "Hidden until someone cbb to ask him for permission",  
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swamp cheesecake

Contributed by: iQuick

Ingredients

the bottom

- 250g of butter cookies (ground)
- 100g of butter (melted)

the filling

- 250g fat curd
- 250g mascarpone (you can use more fat curd)
- 150g sugar
- 4 eggs
- vanilla
- juice from half a lemon

Steps

1. Spread the bottom across the bottom of the baking form and flatten
2. ??
3. Profit

Notes

Add carolina reapers to taste

evil bean soup

Contributed by: Ernie

Source: My mtjer

Tools

- rice cooker, max capacity 12 cups
- frying pan

Ingredients

- pinto beans, large bag
- bean seasonings; I like salt, cumin, onion powder, garlic powder
- queso fresco
- cilantro
- parsley
- ghost pepper (1)
- full packet of turkey ham, or sausages, or any available meat
- onion (1), diced

Steps

1. rinse beans. soak beans for a couple hours in room temperature water; this'll make the beans cook better later on, though it's technically optional. you should have enough beans that they'll fill up around half the container when done soaking.
2. replace the water with fresh, not stinky water. fill the water to the 12 line, because a lot of it will be Lost while cooking
3. cook beans, and start a timer (i say 1h30m). add your bean seasonings. i also insert the onion at this point, because i typically dislike raw onion outside of a taco. incidentally, this is also how you should cook beans, and all i've done for broth so far is just using bean water
4. dice the ghost pepper in one container, the meat in another container, and the remaining herbs/cheese in another
5. about 15 minutes before the beans are done cooking, fry the meat, so its texture/flavor isn't lost into the rest of the soup.
6. when the beans are done cooking and are no longer boiling, chuck the pepper and meat into the pot.
7. serve with the cotija cheese / parsley / cilantro mixture, left for last because they're Delicate™