

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

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™