

Cookbook

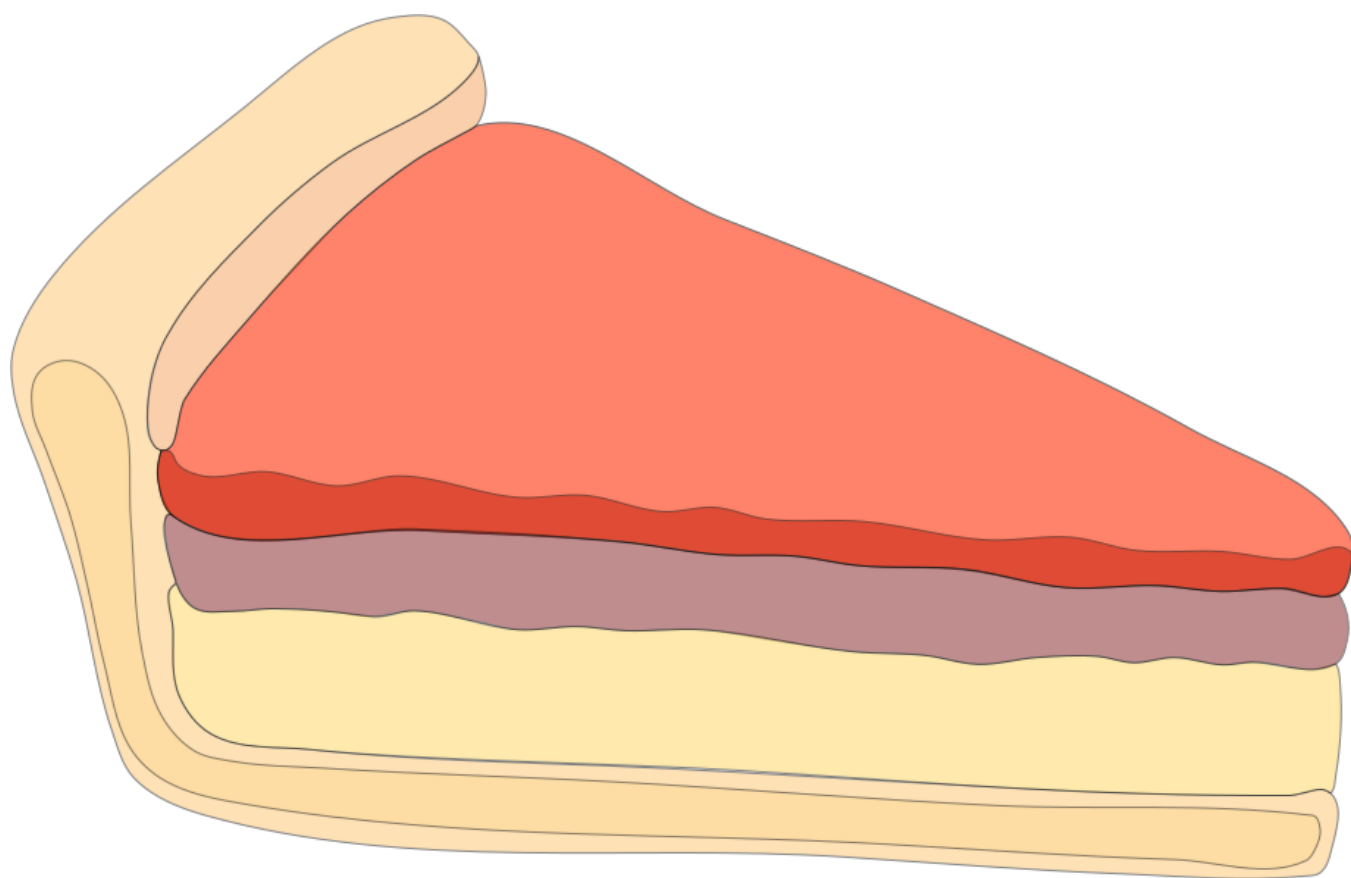
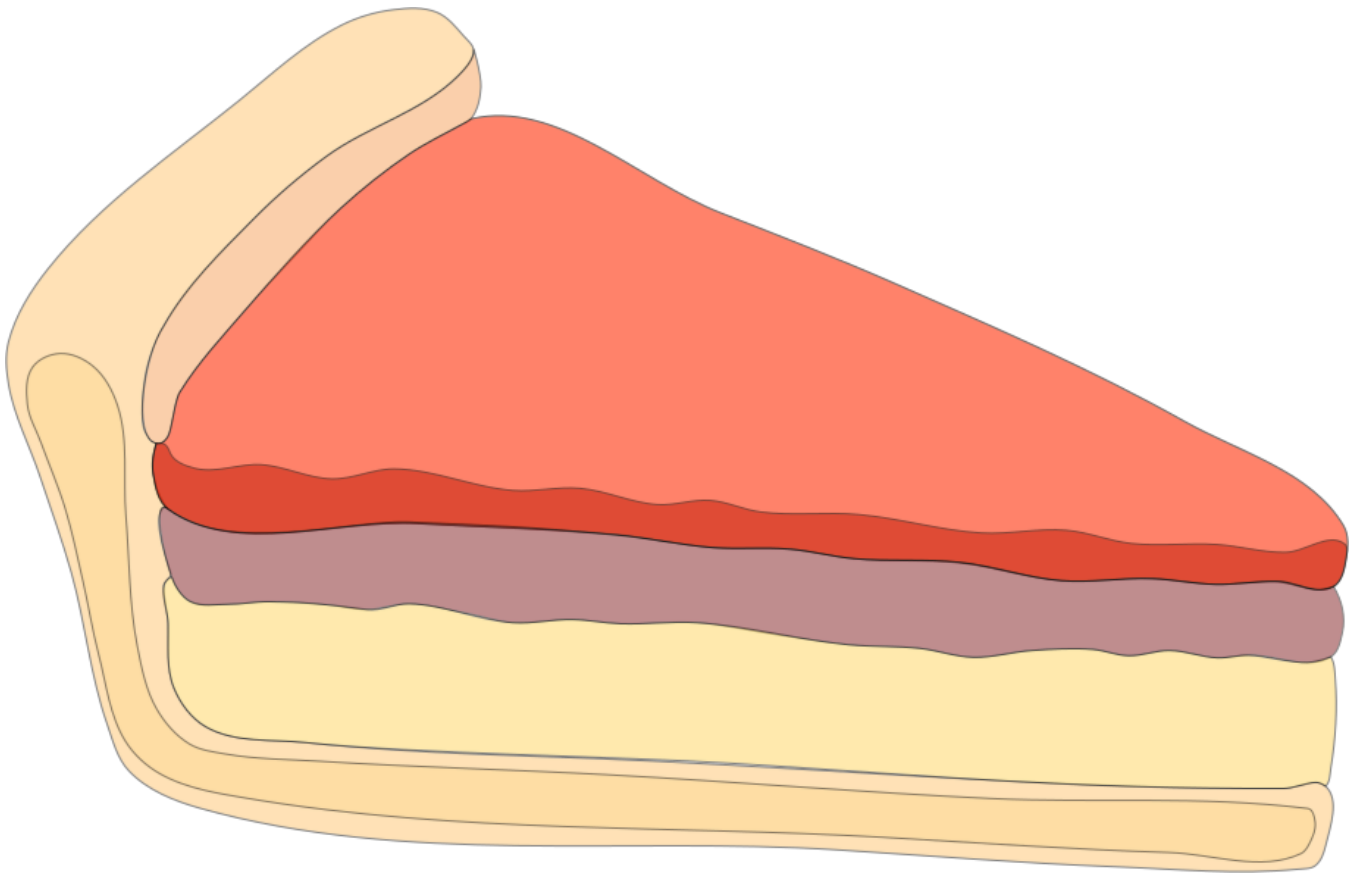


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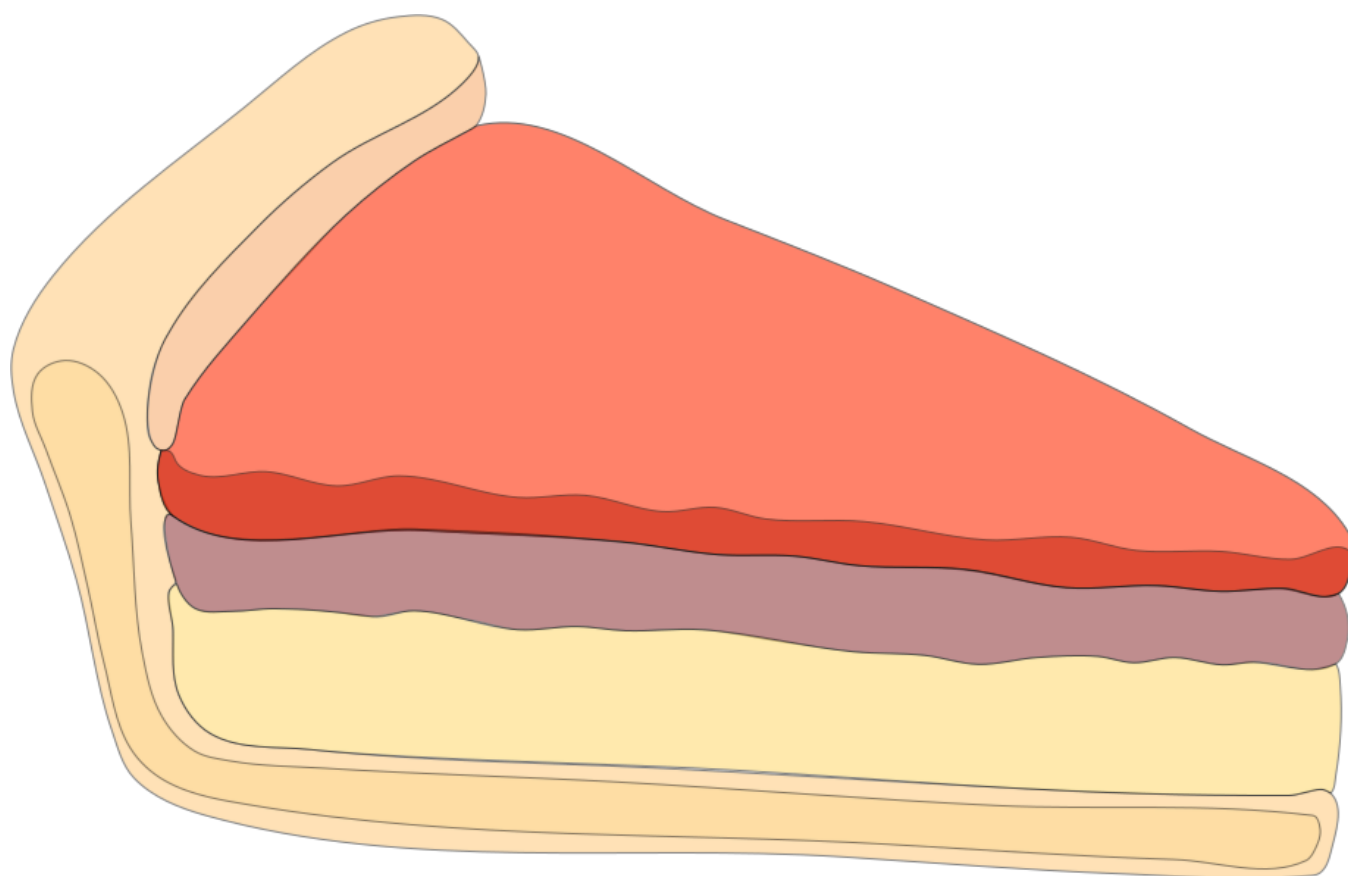
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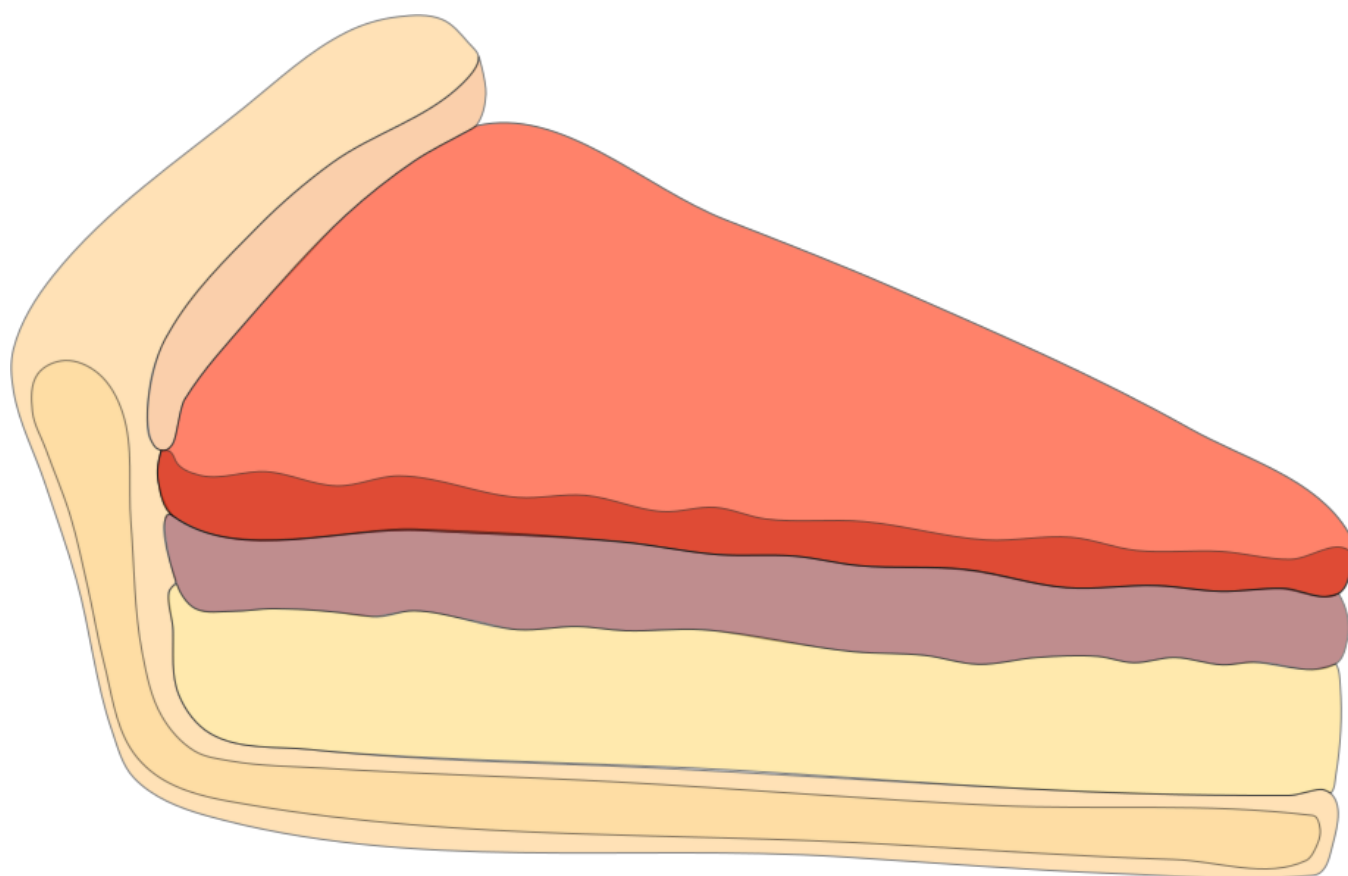


Introduction

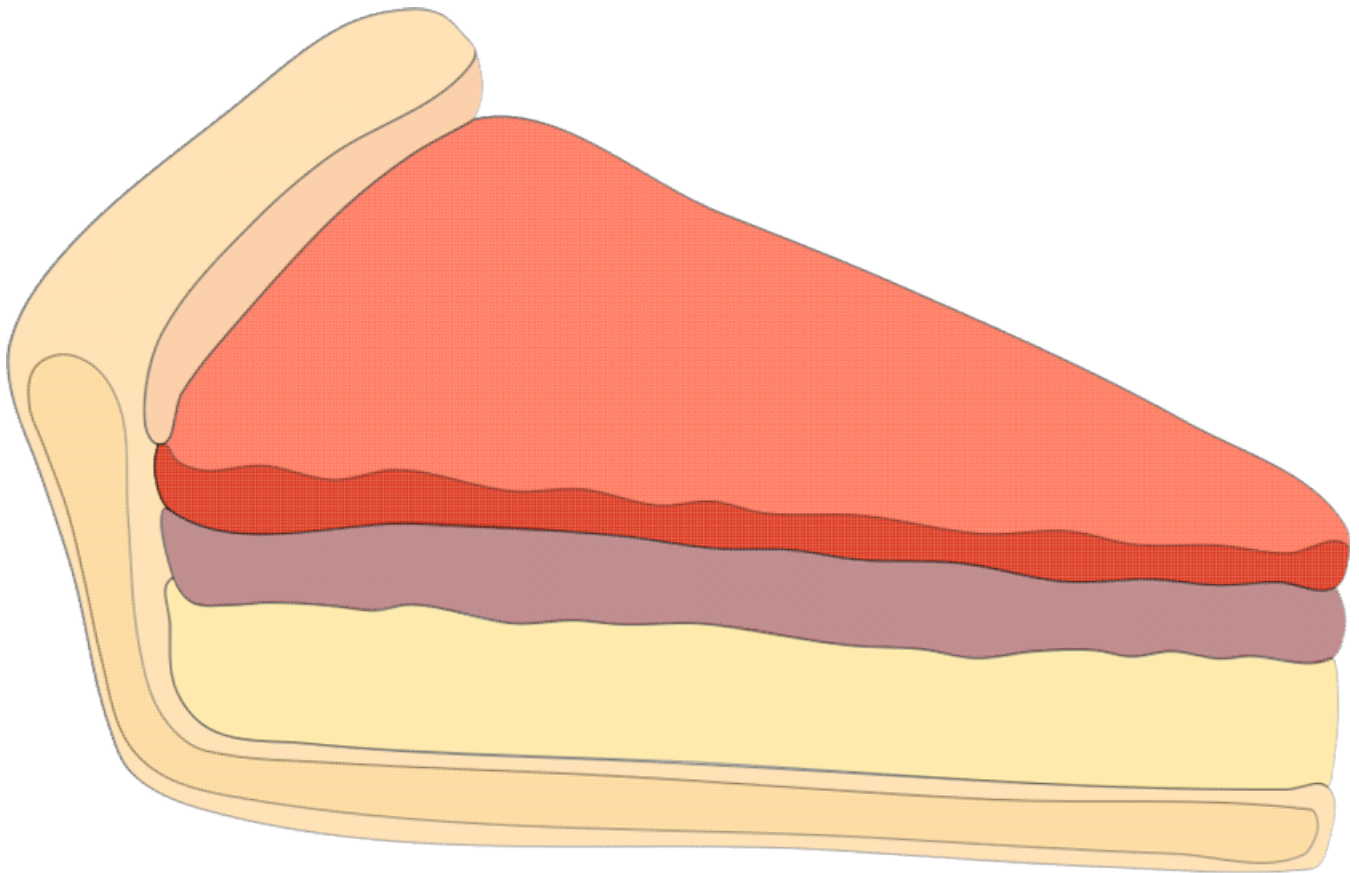
It's a cookbook! I will make this longer later.



American



Bread



Baguettes

Ingredients

1 Cup water
2 1/2 Cups Bread Flour
1 Tablespoon White Sugar
1 Teaspoon Salt
1 1/2 Teaspoons Bread Machine Yeast
1 Egg White
1 Tablespoon Water

Steps

Place 1 cup water, bread flour, sugar, salt and yeast into bread machine pan in the order recommended by manufacturer. Select Dough cycle, and press Start.

When the cycle has completed, place dough in a greased bowl, turning to coat all sides. Cover, and let rise in a warm place for about 30 minutes, or until doubled in bulk.

Dough is ready if indentation remains when touched.

Punch down dough. On a lightly floured surface, roll into a 16x12 inch rectangle. Cut dough in half, creating two 8x12 inch rectangles. Roll up each half of dough tightly, beginning at 12 inch side, pounding out any air bubbles as you go. Roll gently back and forth to taper end. Place 3 inches apart on a greased cookie sheet. Make deep diagonal slashes across loaves every 2 inches, or make one lengthwise slash on each loaf. Cover, and let rise in a warm place for 30 to 40 minutes, or until doubled in bulk.

Preheat oven to 375 degrees F (190 degrees C). Put bowl of water on bottom rack of oven. Mix egg white with 1 tablespoon water; brush over tops of loaves.

Bake for 15 minutes, remove bowl of water. Bake for 5 to 10 minutes longer, or until golden brown.

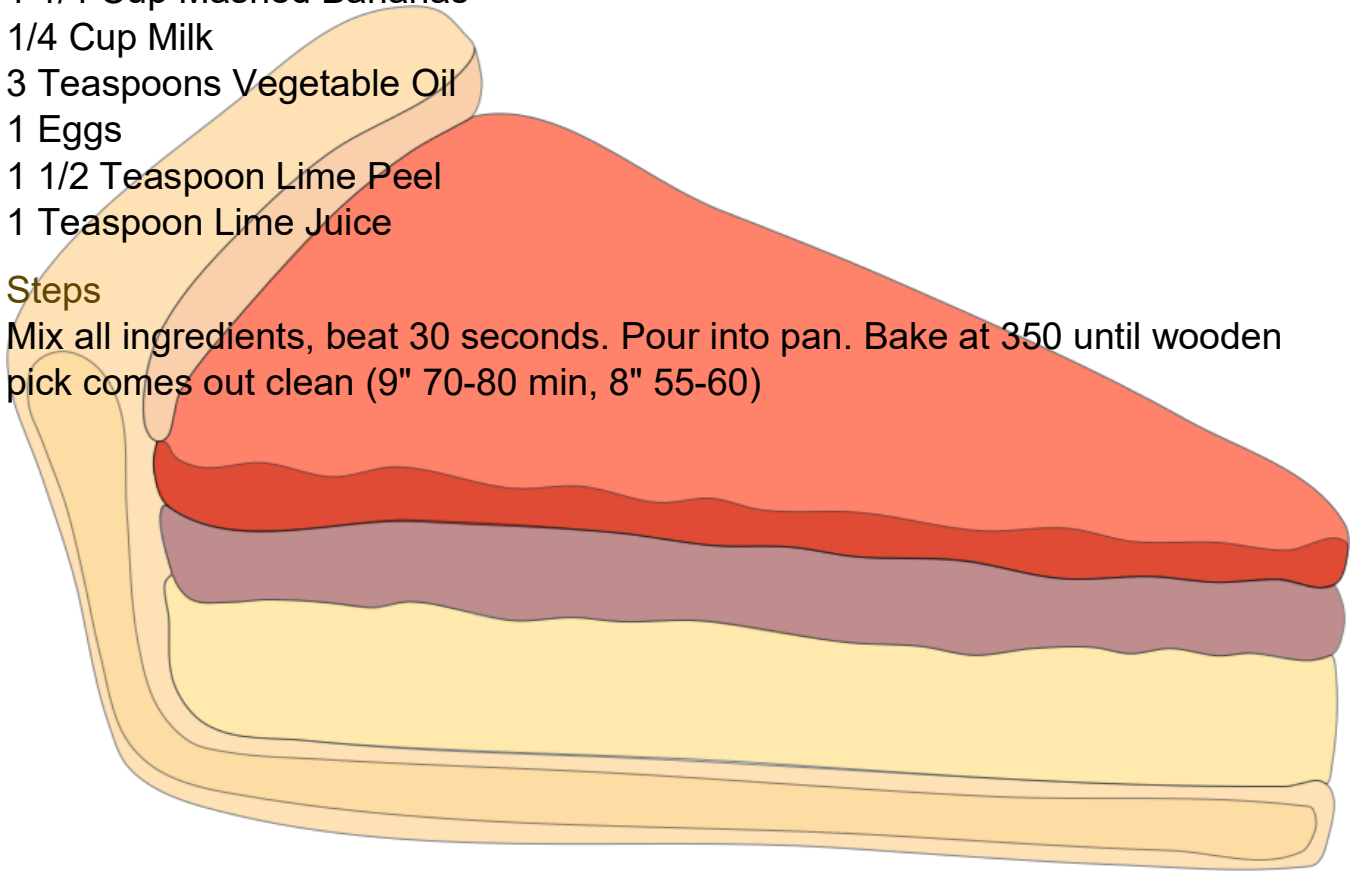
Banana Bread

Ingredients

2 1/2 Cups Flour
1/2 Cup Sugar
1/2 Cup Brown Sugar
3 1/2 Teaspoons Baking Powder
1 Teaspoon Salt
1/2 Teaspoon Cinnamon
1/2 Teaspoon Allspice
1 1/4 Cup Mashed Bananas
1/4 Cup Milk
3 Teaspoons Vegetable Oil
1 Eggs
1 1/2 Teaspoon Lime Peel
1 Teaspoon Lime Juice

Steps

Mix all ingredients, beat 30 seconds. Pour into pan. Bake at 350 until wooden pick comes out clean (9" 70-80 min, 8" 55-60)



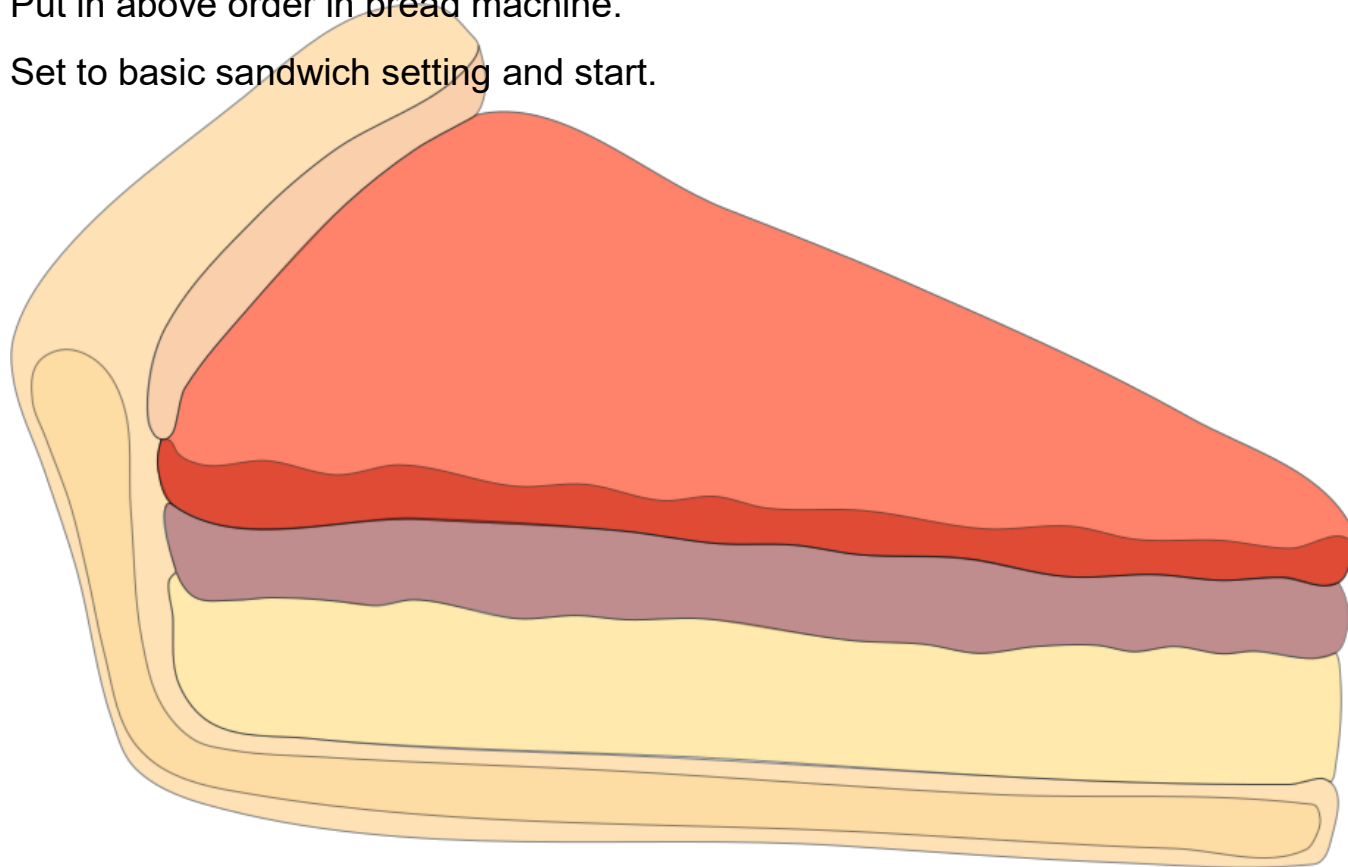
Bread Machine Sandwich Bread

3 cups bread flour
1 1/2 tablespoons dry milk powder
1 1/2 teaspoons salt
1 1/2 tablespoons butter
1 1/2 tablespoon sugar
1 1/4 cups water
1 teaspoons bread machine yeast

Steps

Put in above order in bread machine.

Set to basic sandwich setting and start.



Bread Machine White Bread

3 11/16 cups or 18.25 ounces bread flour

2 tablespoons dry milk powder

2 teaspoons salt

2 tablespoons butter

1 3/4 tablespoon sugar

1 1/2 cups water

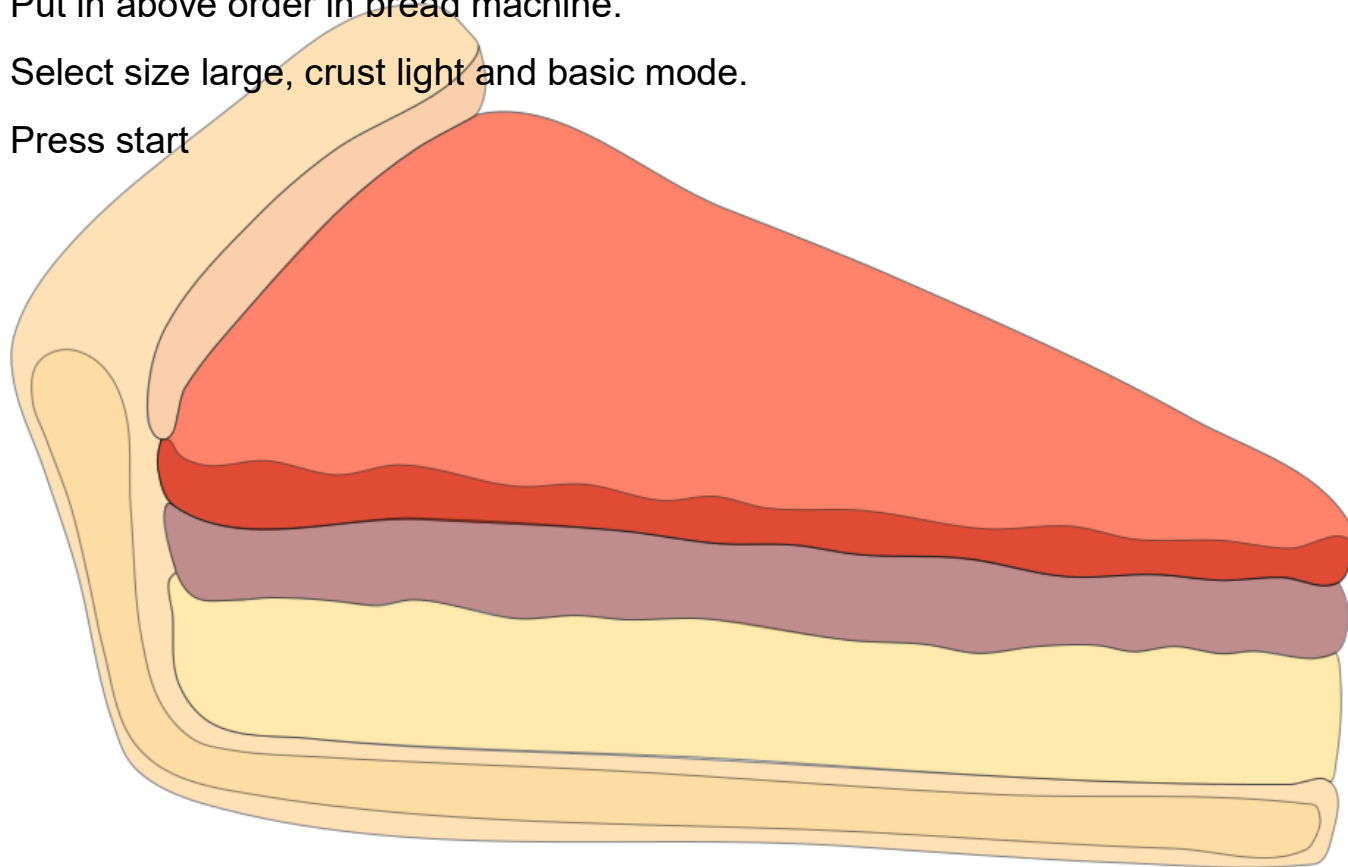
1 1/4 teaspoons bread machine yeast

Steps

Put in above order in bread machine.

Select size large, crust light and basic mode.

Press start



Butter Flake Rolls

8 ounces warm whole milk (100 degrees F)
2 1/4 ounces sugar (about 1/3 cup)
1 tablespoon plus 1 teaspoon active dry yeast
15 ounces all-purpose flour, plus extra for kneading
2 egg yolks
2 1/2 teaspoons kosher salt
2 1/2 ounces unsalted butter, at room temperature

Steps

Spray a 12-cup muffin tin with nonstick spray and set aside.

Place the milk, sugar, yeast, flour, egg yolks, and salt in the bowl of a stand mixer fitted with the paddle attachment. Combine on low speed for 1 minute. Change the paddle attachment to the dough hook and rest the dough for 10 to 15 minutes.

Add 2 ounces of the butter and mix on low speed. Increase the speed to medium and mix until the dough pulls away from the sides of the bowl and you are able to gently pull the dough into a thin sheet that light will pass through, about 8 minutes.

Turn the dough out onto a lightly floured work surface and roll and shape with your hands to form a large ball. Return the dough to the bowl, cover with plastic wrap, and set aside in a warm, dry place to rise until doubled in size, about 1 hour.

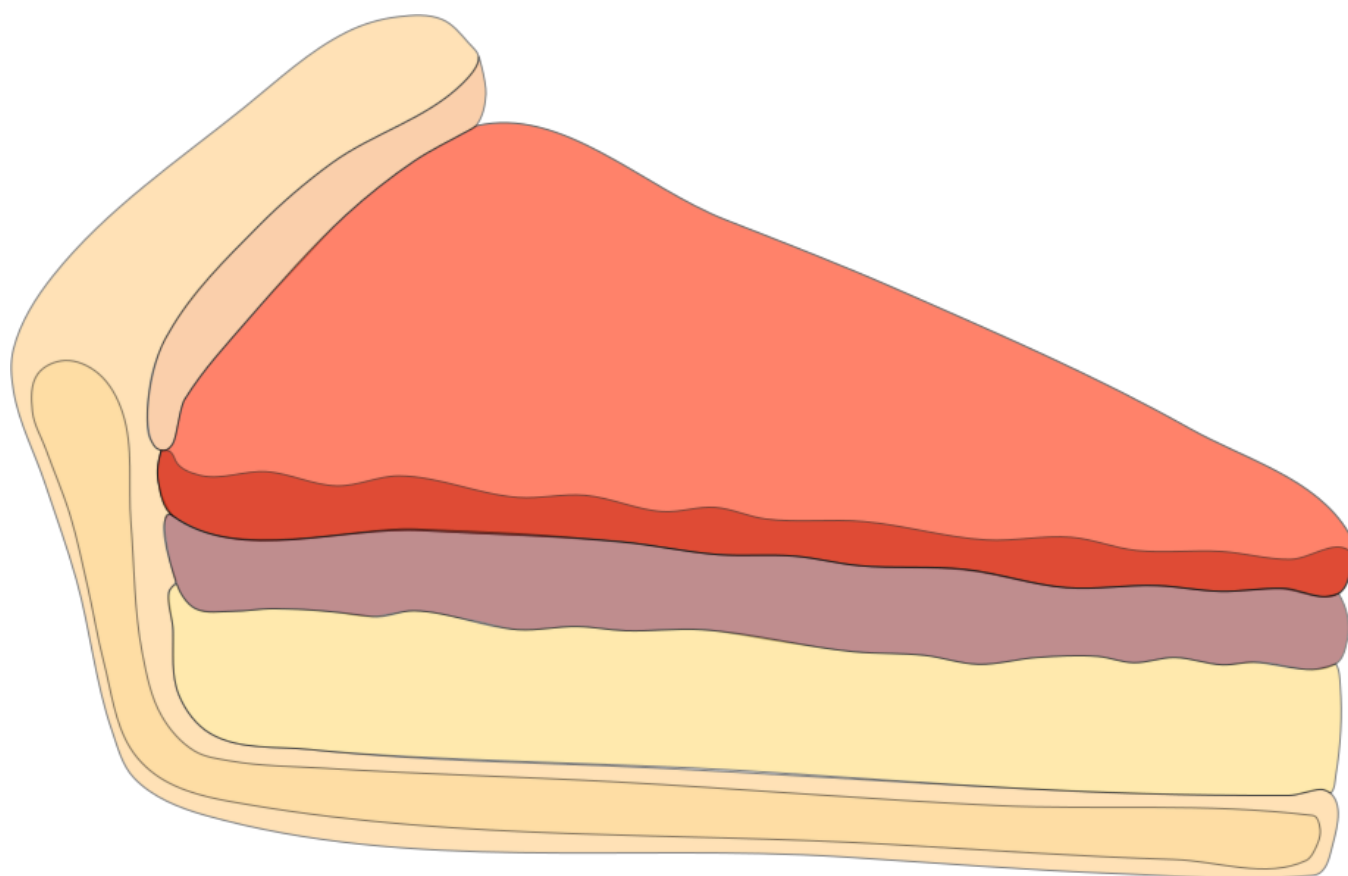
Remove the dough from the bowl and roll into a 12 by 12-inch square, about 1/2-inch thick. Melt the remaining 1/2 ounce butter and brush onto the top of the dough.

Use a pizza cutter to cut the dough into 12 (12 by 1-inch) strips. Stack the strips into 2 stacks of 6 strips each. Lay the stacks on their sides and cut each stack into 6 (2-inch) wide pieces. Lay each piece on its side into a prepared muffin tin cup. Cover with plastic wrap and set aside in a warm, dry place to rise until doubled in size, 30 to 40 minutes.

Preheat the oven to 400 degrees F.

Remove the plastic wrap and bake until the rolls reach an internal temperature of 200 degrees F, 8 to 10 minutes. Rotate the pan halfway through baking.

Remove the muffin tin to a cooling rack and cool for 2 to 3 minutes before serving.



Dinner Rolls

Ingredients

3 1/4 cups bread flour
1 cup warm water
1/4 cup white sugar
1 large egg
2 tablespoons butter, softened
1 tablespoon active dry yeast
1 teaspoon salt
2 tablespoons butter, melted

Steps

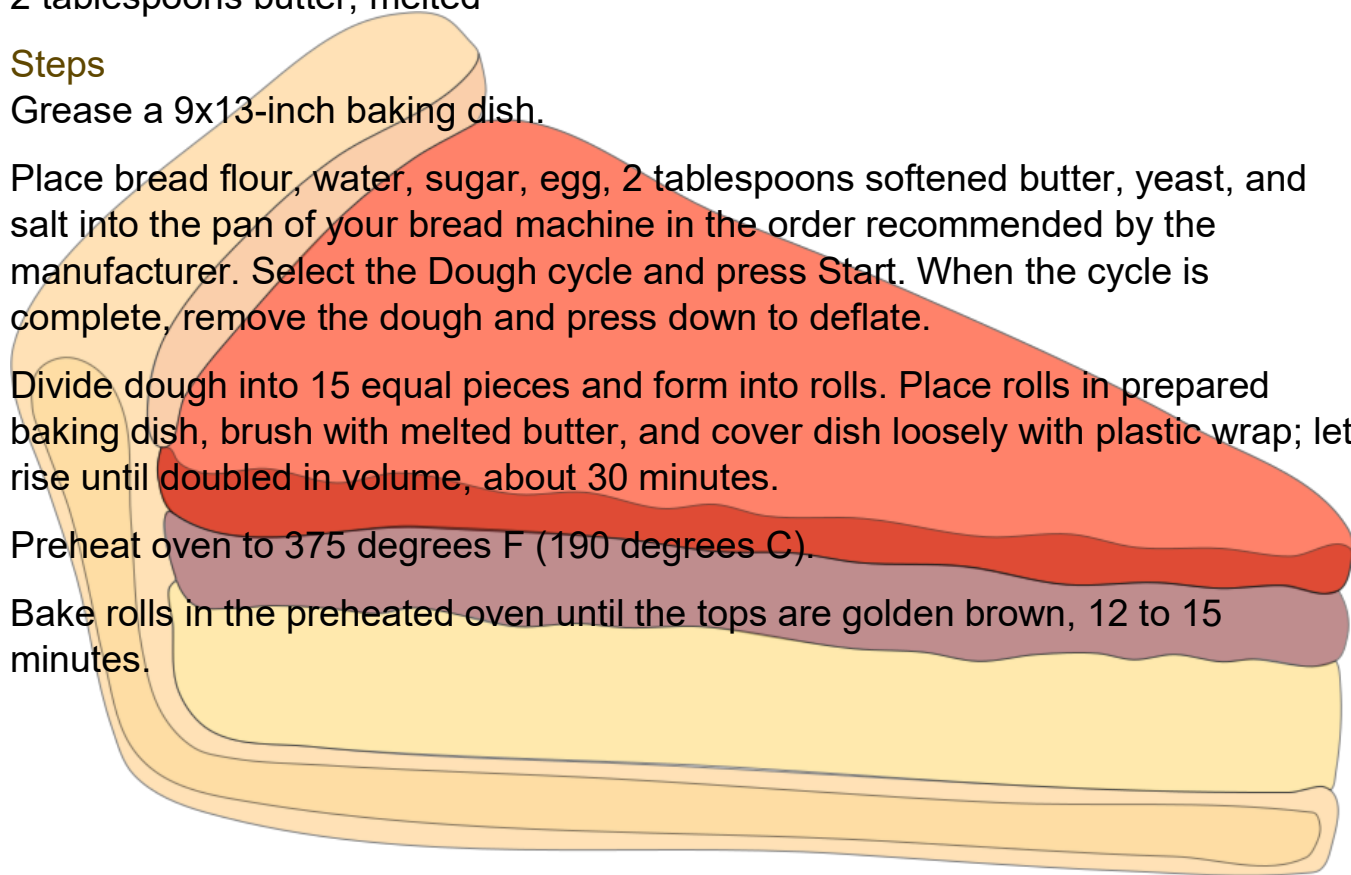
Grease a 9x13-inch baking dish.

Place bread flour, water, sugar, egg, 2 tablespoons softened butter, yeast, and salt into the pan of your bread machine in the order recommended by the manufacturer. Select the Dough cycle and press Start. When the cycle is complete, remove the dough and press down to deflate.

Divide dough into 15 equal pieces and form into rolls. Place rolls in prepared baking dish, brush with melted butter, and cover dish loosely with plastic wrap; let rise until doubled in volume, about 30 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Bake rolls in the preheated oven until the tops are golden brown, 12 to 15 minutes.



Frank's Bread

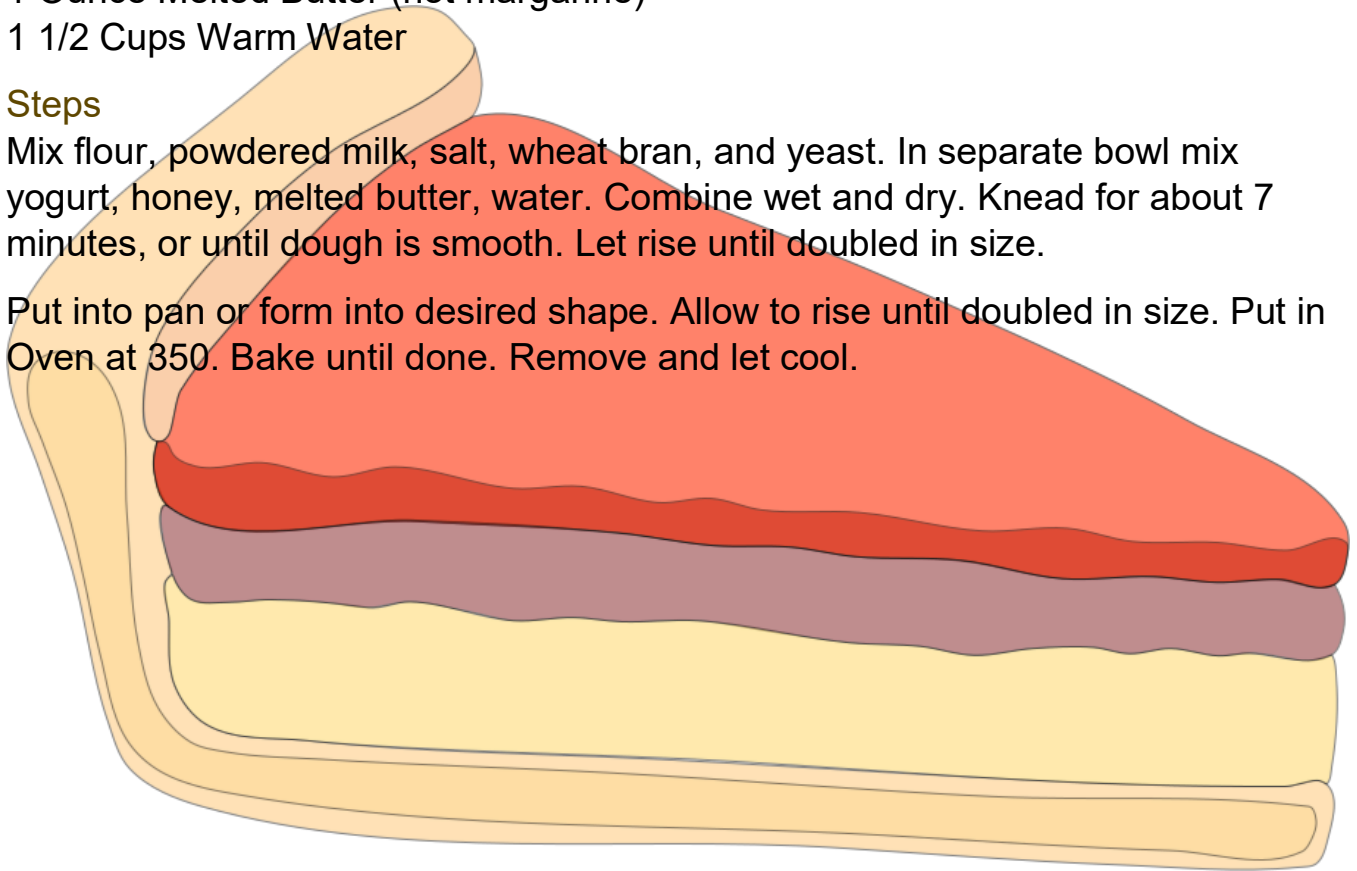
Ingredients

4 1/2 Cups Bakers Flour
1/3 Cup Powdered Milk
1 Teaspoon Salt
1/2 Cup Ounces Wheat Bran
1 Package Dry Yeast
4 Ounces Yogurt
1 Ounce Honey
1 Ounce Melted Butter (not margarine)
1 1/2 Cups Warm Water

Steps

Mix flour, powdered milk, salt, wheat bran, and yeast. In separate bowl mix yogurt, honey, melted butter, water. Combine wet and dry. Knead for about 7 minutes, or until dough is smooth. Let rise until doubled in size.

Put into pan or form into desired shape. Allow to rise until doubled in size. Put in Oven at 350. Bake until done. Remove and let cool.



Honey Buttermilk Oatbread

3 1/3 cups bread flour

1/2 cup rolled oats

1/3 cup oat bran

2 tablespoons dry milk powder

1/2 teaspoon baking soda

2 teaspoons salt

2 tablespoons unsalted butter, softened

1/4 cup honey

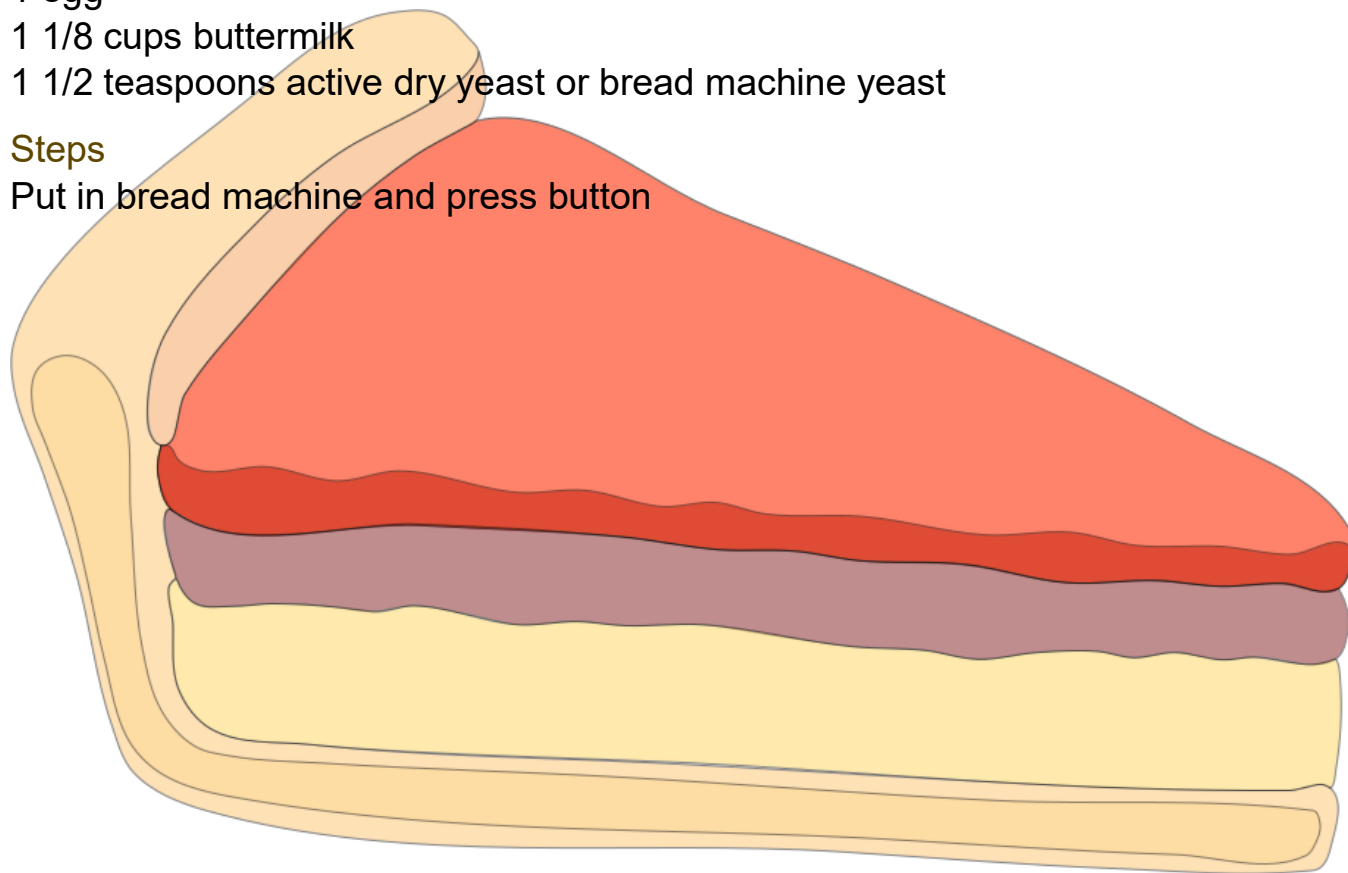
1 egg

1 1/8 cups buttermilk

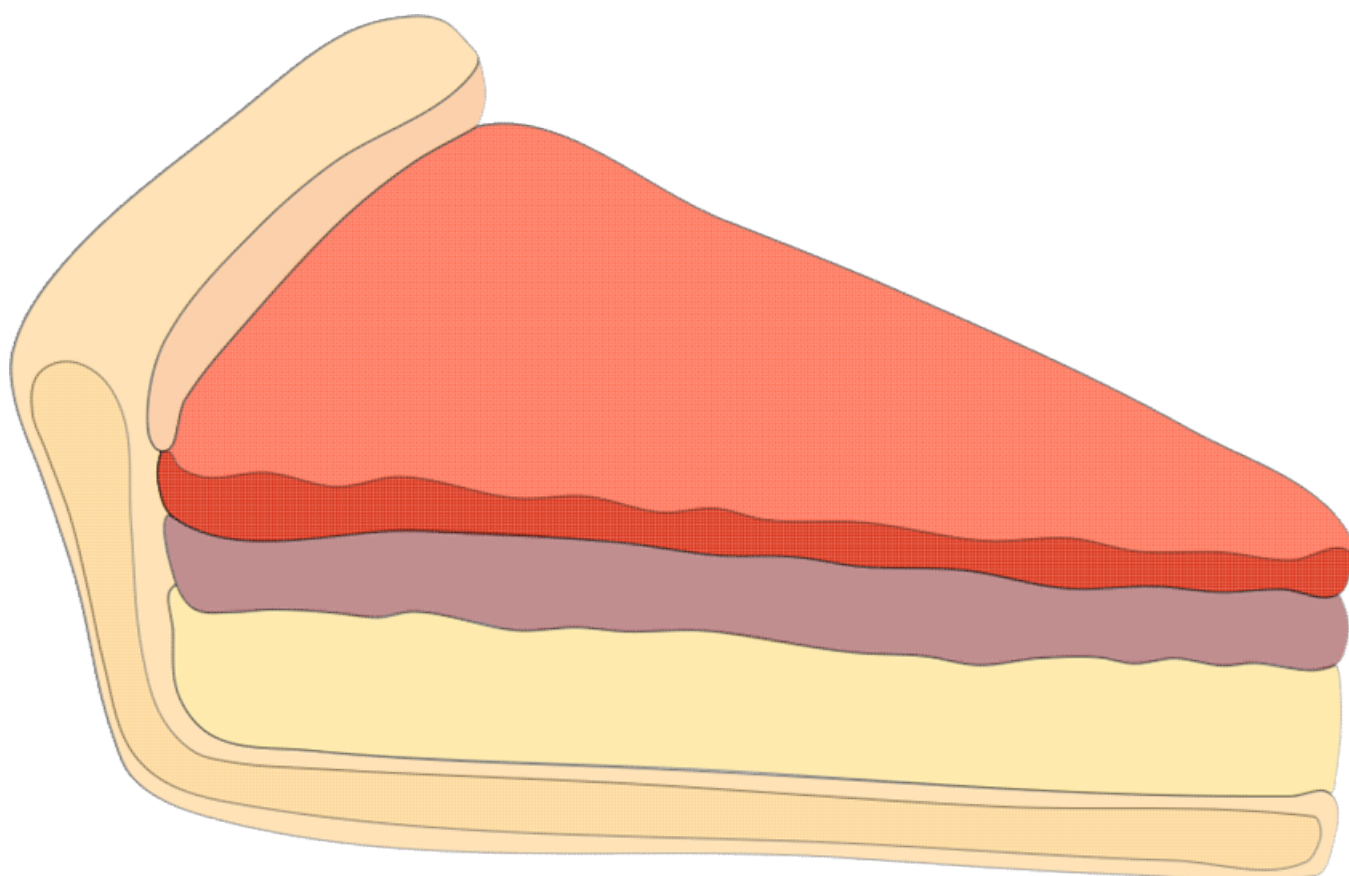
1 1/2 teaspoons active dry yeast or bread machine yeast

Steps

Put in bread machine and press button



Deserts



Apple Crumble Pie

Ingredients

1/2 cup sugar
2 tablespoon all-purpose flour
6 cups thinly sliced, peeled apples about 2 pounds
3 tablespoons lemon juice
Pastry for single crust pie
1 cup brown sugar
1 cup flour
1/2 cup butter
1 teaspoon cinnamon
1/2 teaspoon ginger (optional)
1/4 teaspoon mace (optional)

Steps

Combine 1/2 cup of sugar, 2 tablespoons flour. Sprinkle apple slices with lemon juices. Add sugar mixture and toss to coat.

Fill a pastry lined 9 inch pie plate with apple mixture.

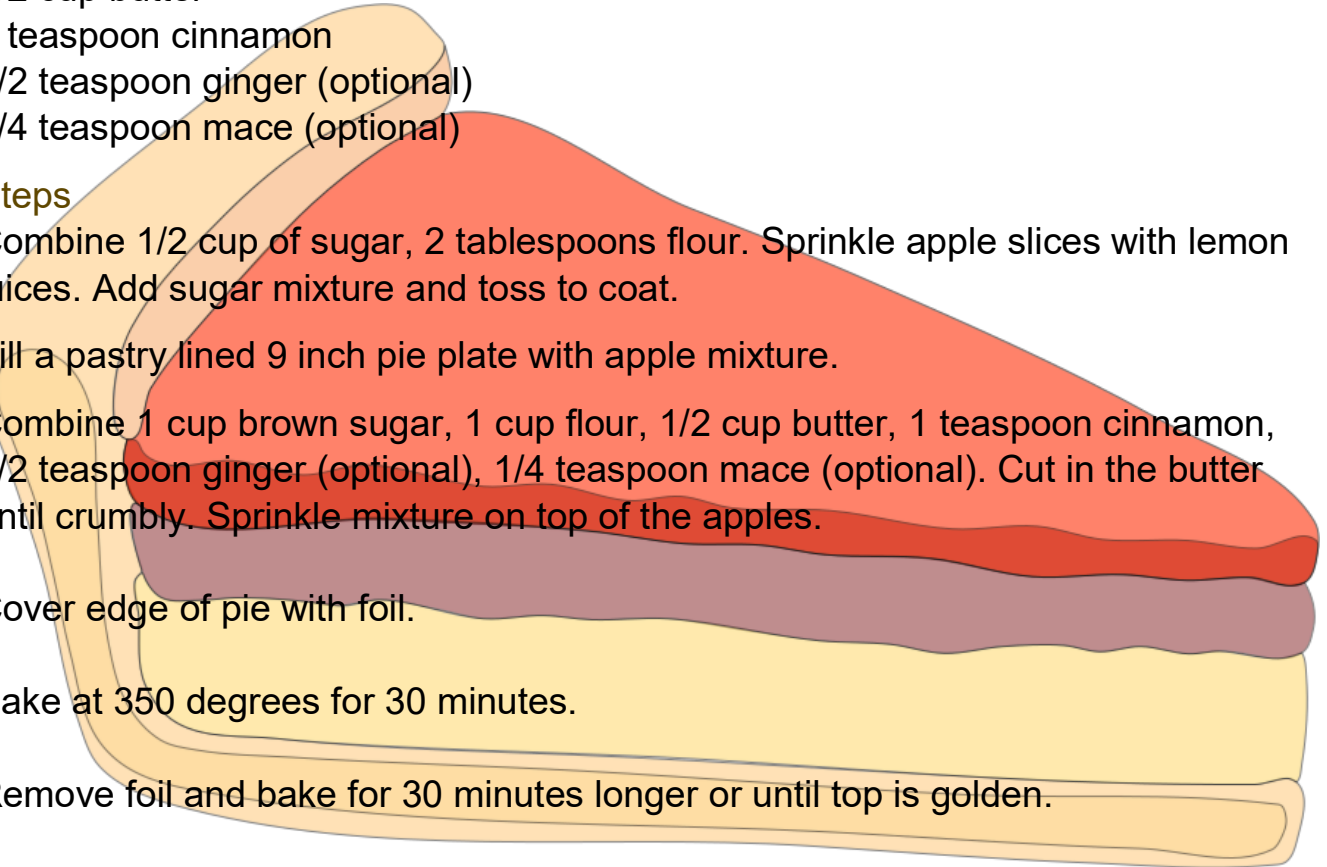
Combine 1 cup brown sugar, 1 cup flour, 1/2 cup butter, 1 teaspoon cinnamon, 1/2 teaspoon ginger (optional), 1/4 teaspoon mace (optional). Cut in the butter until crumbly. Sprinkle mixture on top of the apples.

Cover edge of pie with foil.

Bake at 350 degrees for 30 minutes.

Remove foil and bake for 30 minutes longer or until top is golden.

Serve warm.



Apple Pie

Ingredients

6 cups thinly sliced, peeled apples about 2 pounds.

1 cup sugar

2 tablespoons all-purpose flour

1/2 to 1 teaspoon ground cinnamon

Dash ground nutmeg

Pastry for double crust pie crust

1 tablespoon butter

Steps

If apples lacks tartness, sprinkle with 1 tablespoon lemon juice if desired.

Combine sugar, flour, cinnamon and nutmeg.

Add sugar mixture to the sliced apples. Toss to coat fruit.

Fill a pastry lined 9 inch pie plate with apple mixture, dot with butter.

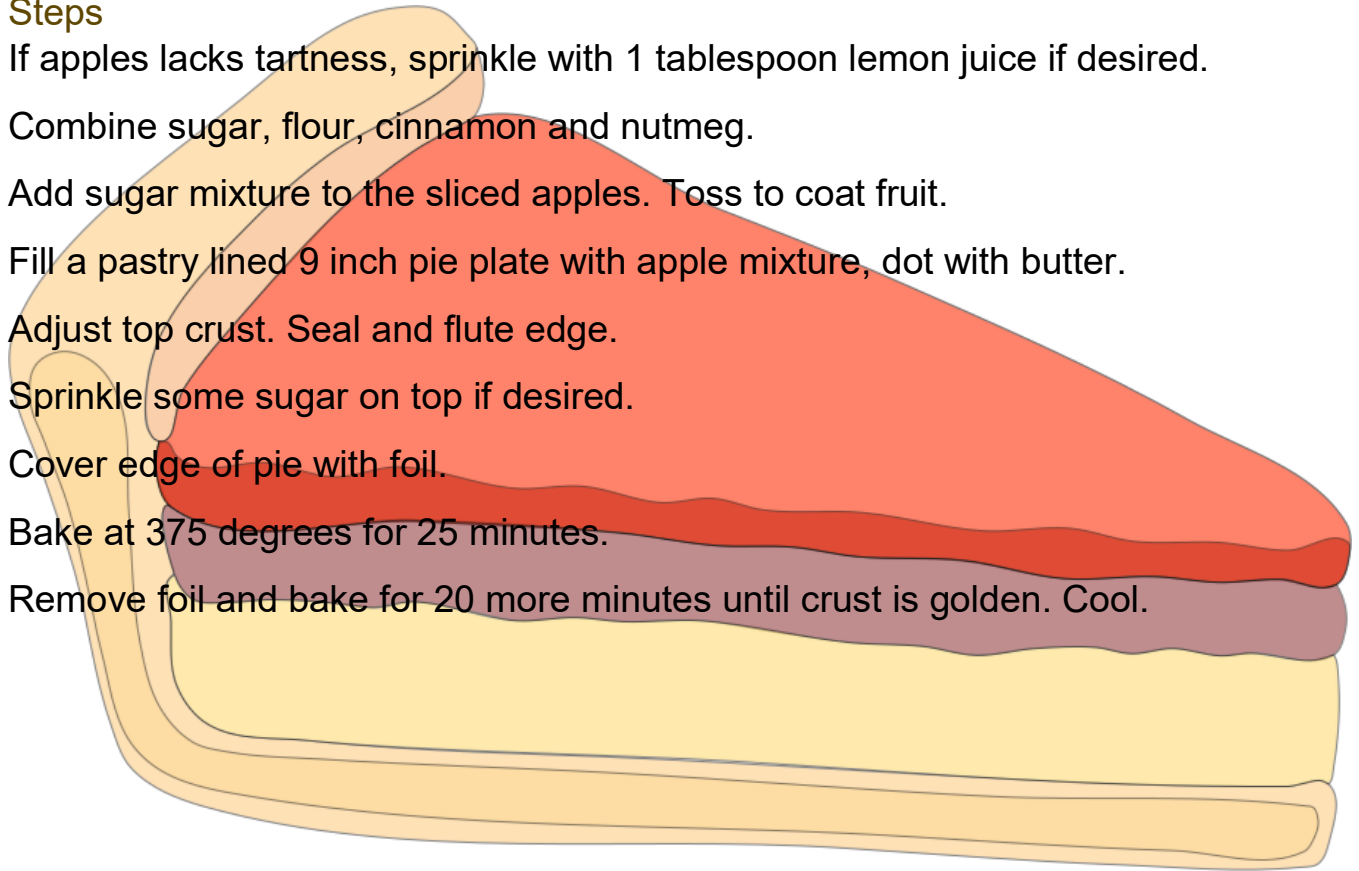
Adjust top crust. Seal and flute edge.

Sprinkle some sugar on top if desired.

Cover edge of pie with foil.

Bake at 375 degrees for 25 minutes.

Remove foil and bake for 20 more minutes until crust is golden. Cool.



Banana Cream Pie

Ingredients

1 Box Instant Vanilla Pudding (3.4 oz.)

2 Bananas

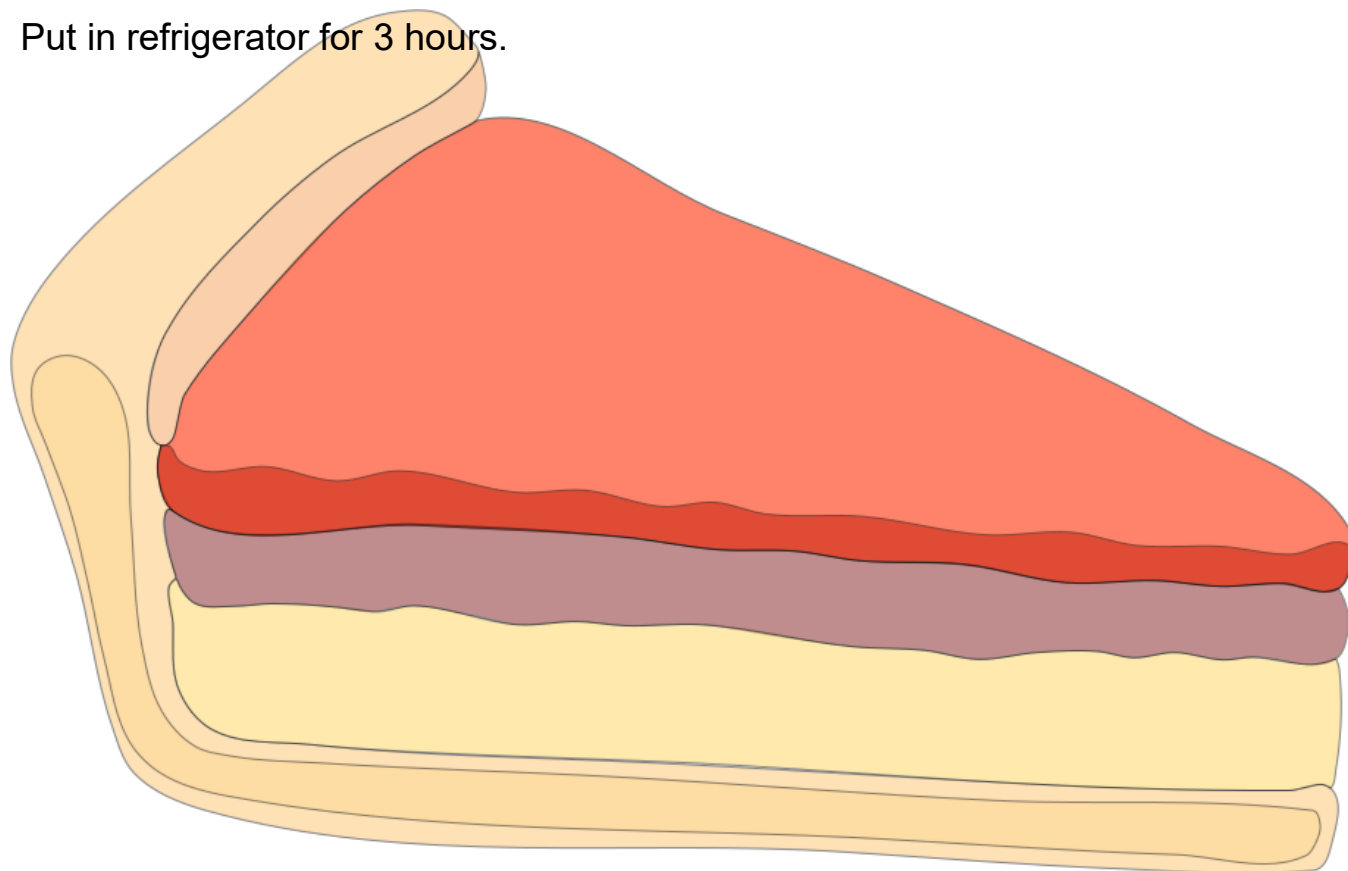
1 1/2 cup milk

1 Graham Cracker Crust (6 oz.)

Steps

Wisk together milk and pudding mix. Immediately after mixing add bananas, pour into pie crust.

Put in refrigerator for 3 hours.



Black Bottom Cupcakes

Ingredients

8 ounces cream cheese (1 package)

1 egg

1 1/3 cup sugar

1/8 teaspoon salt

6 ounce mini chocolate chips

1 1/2 cups flour

1/4 cup cocoa

1 teaspoon baking soda

1 cup water

1/3 cup vegetable oil

1 teaspoon vinegar

1 teaspoon vanilla

Steps

Mix together cream cheese, egg, only 1/3 cup of sugar and salt.

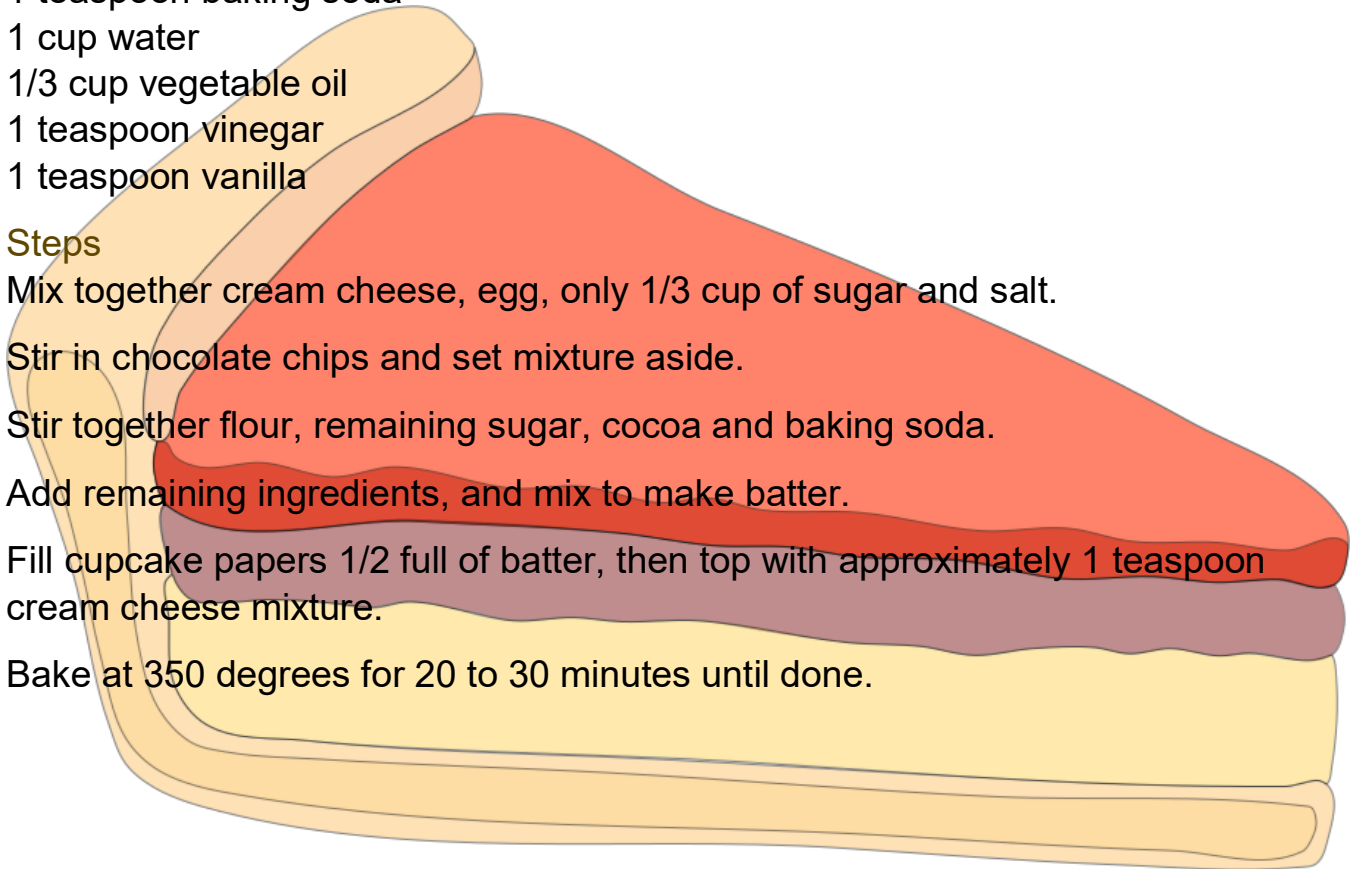
Stir in chocolate chips and set mixture aside.

Stir together flour, remaining sugar, cocoa and baking soda.

Add remaining ingredients, and mix to make batter.

Fill cupcake papers 1/2 full of batter, then top with approximately 1 teaspoon cream cheese mixture.

Bake at 350 degrees for 20 to 30 minutes until done.



Buckeyes

Ingredients

1 1/2 cups Peanut Butter
1/2 cup butter, softened
1 teaspoon vanilla extract
1/2 teaspoon salt
3 cups powdered sugar, or as needed
1 (12 ounce) package semi-sweet chocolate chips
2 tablespoons shortening

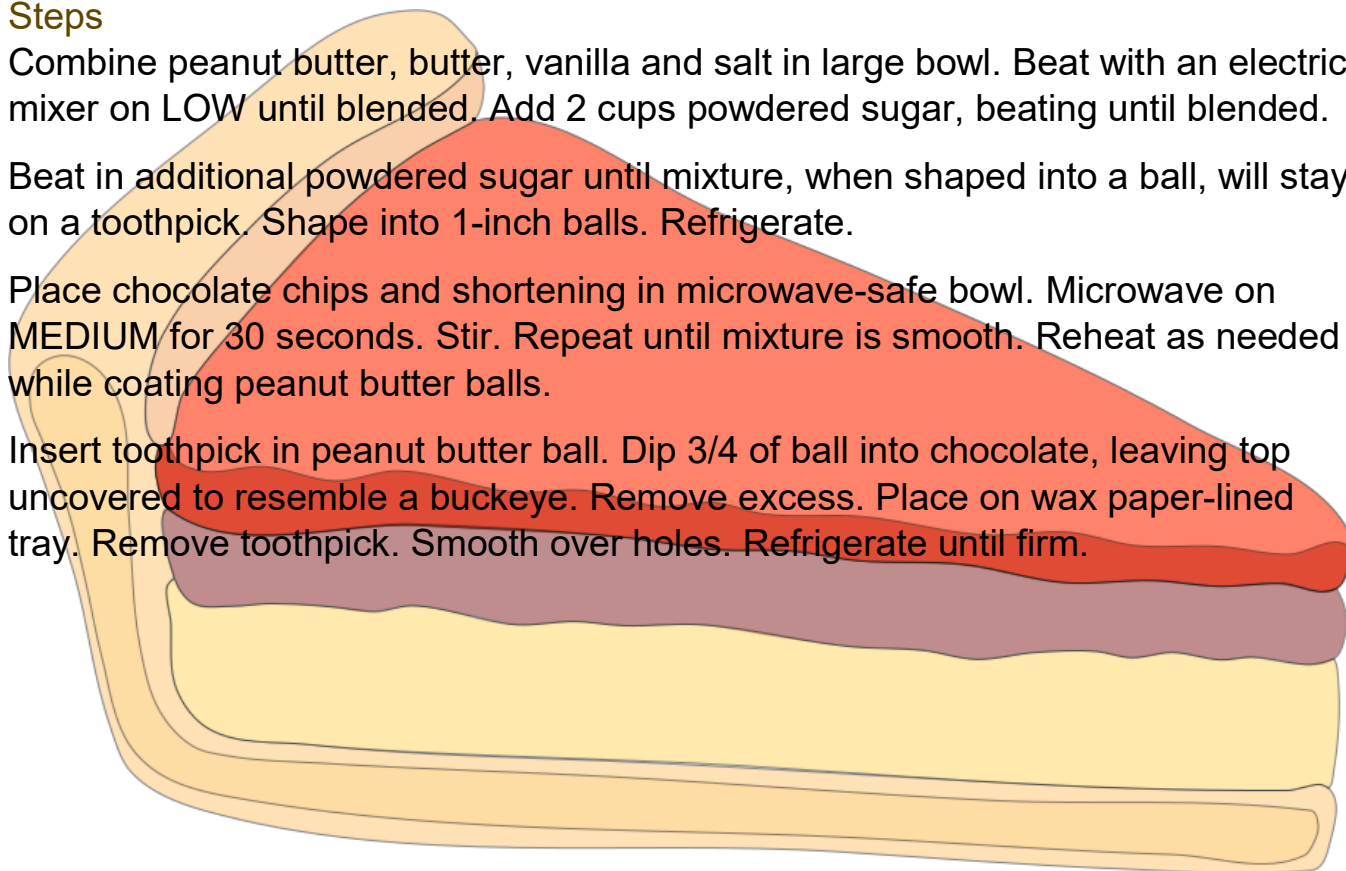
Steps

Combine peanut butter, butter, vanilla and salt in large bowl. Beat with an electric mixer on LOW until blended. Add 2 cups powdered sugar, beating until blended.

Beat in additional powdered sugar until mixture, when shaped into a ball, will stay on a toothpick. Shape into 1-inch balls. Refrigerate.

Place chocolate chips and shortening in microwave-safe bowl. Microwave on MEDIUM for 30 seconds. Stir. Repeat until mixture is smooth. Reheat as needed while coating peanut butter balls.

Insert toothpick in peanut butter ball. Dip 3/4 of ball into chocolate, leaving top uncovered to resemble a buckeye. Remove excess. Place on wax paper-lined tray. Remove toothpick. Smooth over holes. Refrigerate until firm.



Chocolate Cake

Ingredients

1 package devil's food cake mix
1 package instant chocolate pudding mix
1 cup sour cream
1 cup vegetable oil
4 eggs
1/2 cup warm water
2 cups semisweet chocolate chips (Optional)
9 ounces bittersweet chocolate chopped
1 cup heavy cream

Steps

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the cake and pudding mixes, sour cream, oil, beaten eggs and water. Stir in the chocolate chips and pour batter into a well-greased 12 cup Bundt pan.

Bake for 50 to 55 minutes, or until top is springy to the touch and a wooden toothpick inserted comes out clean.

Cool cake thoroughly in pan at least an hour and a half before inverting onto a plate.

Chocolate ganache: Place the chocolate into a medium bowl.

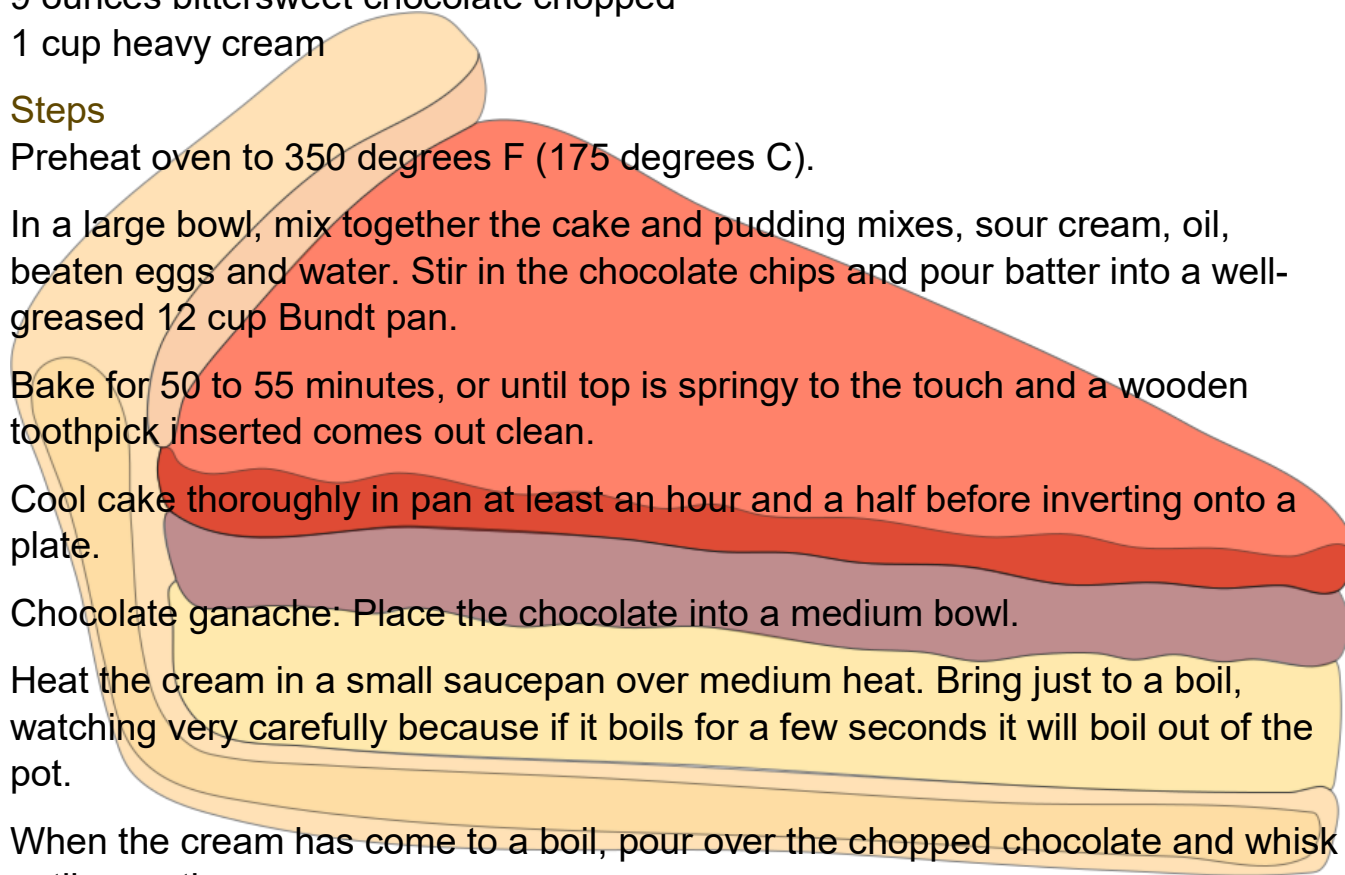
Heat the cream in a small saucepan over medium heat. Bring just to a boil, watching very carefully because if it boils for a few seconds it will boil out of the pot.

When the cream has come to a boil, pour over the chopped chocolate and whisk until smooth.

Allow the ganache to cool slightly before pouring over cake. Start at the center and work outward. For a fluffy frosting or chocolate filling, allow it to cool until thick. Then, whip with a whisk until light and fluffy.

Variations: Use half semi-sweet chocolate and half milk chocolate instead of bittersweet.

Cut cake in half and put sliced strawberries in between layers. Top with ganache and whip cream.



Chocolate Chip Cookies

Ingredients

1 3/4 Cups Flour
1/2 Teaspoon Baking Soda
14 Tablespoons Butter
1/2 Cup Granulated Sugar
3/4 Cup Packed Dark Brown Sugar
1 Teaspoon Table Salt
2 Teaspoons Vanilla Extract
1 Egg
1 Egg Yolk
1 1/4 Cups Semisweet Chocolate Chips

Time

~40 to 45 minutes

Steps

Set Oven to 375. Whisk together flour and baking soda.

Brown 10 Tablespoons of butter over medium high heat, stirring/swirling constantly. After browned add remaining 4 tablespoons of butter.

Add Sugar, Brown Sugar, Salt, and Vanilla to butter and whisk until incorporated. Add Egg and Yolk. Whisk until smooth. Let stand 3 minutes. Whisk 30 seconds. Let stand 3 minutes. Whisk 30 seconds. Let stand 3 minutes. Whisk 30 seconds. Mixture should be shiny.

Using wooden spoon gently stir in flour until just combined. Gently stir in chocolate chips. Divide dough into 16 portions (Ice Cream Scoop works well). Arrange 2 inches apart on backing sheet. Bake 10 to 14 minutes, rotating halfway through. Transfer to rack and let cool.

Chocolate Custard

Ingredients

2 cups heavy cream
1 cup chocolate milk
3/4 cup sugar
3 egg yolks
1 teaspoons vanilla extract
1 tablespoon cocoa powder
4 oz. grated chocolate

Steps

Place the bowl of the ice cream maker in the deep freezer for at least 24 hours.

Combine the cream, milk, and sugar in a small saucepan. Bring to a gentle boil over medium heat. Remove pan from the heat.

Meanwhile, whisk the egg yolks in a medium bowl. Slowly, add 1 cup of the hot cream into the egg yolks to temper the eggs. Slowly, add the egg mixture back into the hot cream. Cook over medium-low heat, stirring occasionally for about 5 minutes or until the mixture thickens enough to coat the back of a spoon and reaches 165 degrees.

Remove the pan from the heat. Add cocoa and grated chocolate, mix until dissolved. Add vanilla and pour mixture into a clean bowl. Cover the bowl and let it chill in the refrigerator for at least 2 hours or until it reaches 45 degrees.

Remove the ice cream maker bowl from the freezer and attach the assembled clear lid to the bowl.

Set the timer for 20 minutes. Once the paddle starts rotating, pour the mixture into the bowl.

When the ice cream makes stops turning, check the doneness. The mixture should be a soft serve consistency. If needed, add more time until desired consistency is reached

Chocolate Mousse

Ingredients

1 (396-gram) can condensed milk
4 large eggs
500 grams heavy cream
6 grams fine sea salt
750 grams bittersweet chocolate chips

Steps

Put 2 inches of water in bottom of a pressure cooker and add a small rack (the rack is usually included with every pressure cooker). Put condensed milk on the rack and seal lid. Cook at high pressure for 90 minutes.

Allow pressure to release naturally. Prepare an ice bath. Once depressurized, open lid and, using tongs, transfer can of caramelized condensed milk to ice bath. Let chill for at least 1 hour, adding more ice as needed, until completely cool:

DO NOT OPEN CAN WHILE HOT BECAUSE A HOT CAN OF CARAMELIZED CONDENSED MILK IS STILL UNDER PRESSURE AND CAN EXPLODE ya dingus.

Put eggs in a blender. Combine heavy cream, cooled caramelized condensed milk, and salt into a medium pot set over medium heat, stirring to dissolve condensed milk into cream.

When cream mixture comes to a boil remove pot from the heat.

Turn blender to low speed and immediately drizzle hot cream mixture into eggs. Increase speed to medium and continue to blend.

With the blender still running, add chocolate chips, a few tablespoons at a time, and puree until fully melted; increase blender speed as needed to keep chocolate mousse in motion.

Turn blender off and pour chocolate mousse into a large baking dish. Cool chocolate mousse in the refrigerator, uncovered, for at least 4 hours. When cold, cover with plastic wrap

Cracked Sugar Cookies

Ingredients

1 1/4 cups white sugar
1 cup butter
3 egg yolks
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon cream of tartar

Steps

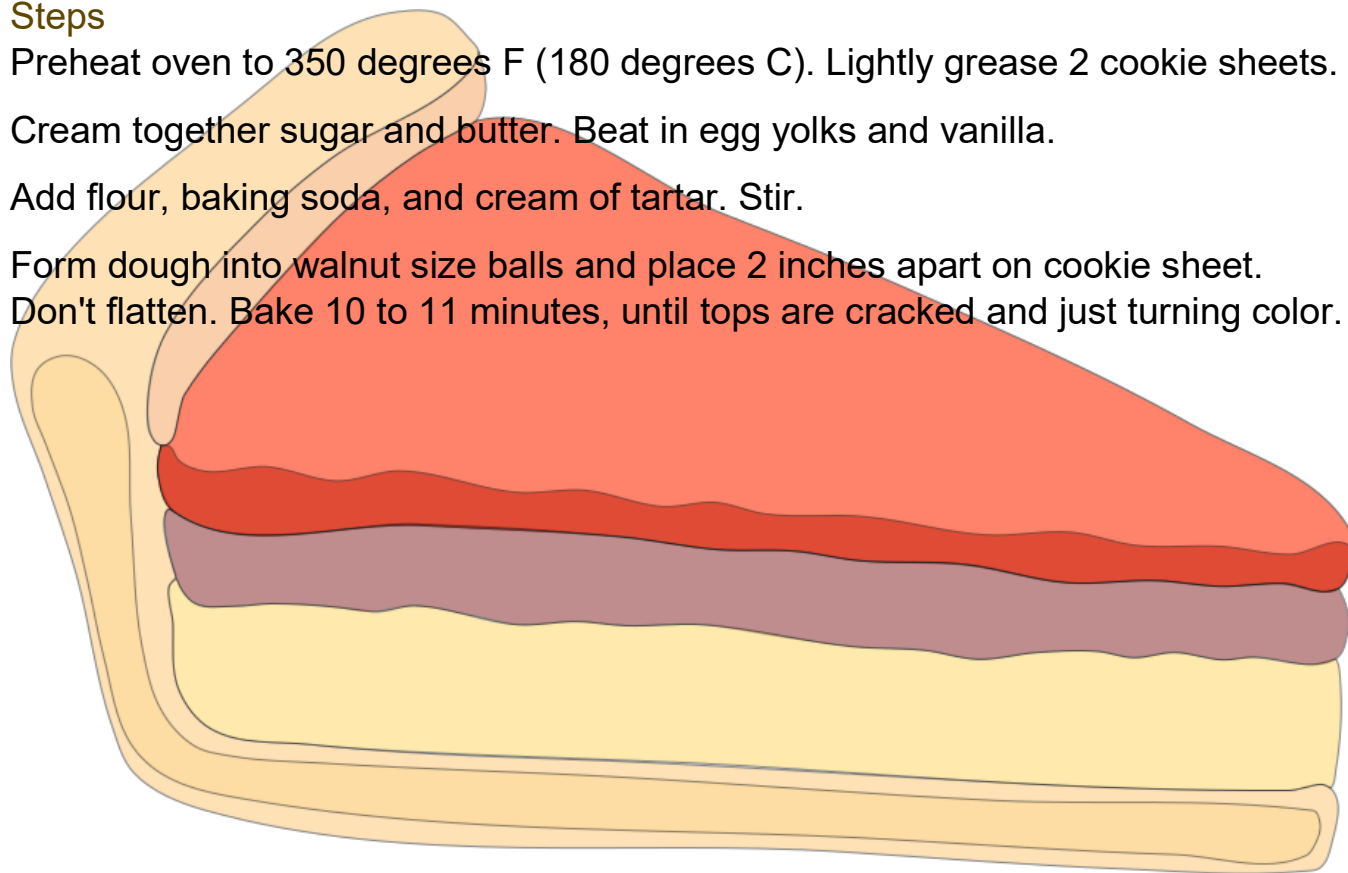
Preheat oven to 350 degrees F (180 degrees C). Lightly grease 2 cookie sheets.

Cream together sugar and butter. Beat in egg yolks and vanilla.

Add flour, baking soda, and cream of tartar. Stir.

Form dough into walnut size balls and place 2 inches apart on cookie sheet.

Don't flatten. Bake 10 to 11 minutes, until tops are cracked and just turning color.



Door County Cherry Pie

Ingredients

2 cups all-purpose flour
1 cup shortening, chilled
1/2 cup cold water
1 pinch salt
1 1/8 cups white sugar
3 1/2 tablespoons cornstarch
2 pounds sour cherries, pitted or 5 cups thawed frozen cherries and extra half
tablespoon cornstarch, preferable from Door County
1 tablespoon butter
1/2 teaspoon almond extract

Steps

In a large bowl, combine flour and salt. Cut in the cold shortening until pea-sized (you may use the paddle of a stand mixer for this step, or pulse in a food processor, then transfer to a bowl).

Stir in water until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic and refrigerate for at least 1 hour or overnight.

On a lightly floured work surface, roll out half the dough to fit a 9-inch pie plate. Place bottom crust in pie plate, loosely cover with plastic, and refrigerate.

Whisk together sugar and cornstarch in a saucepan; add cherries and toss to coat. Let stand for about 10 minutes to draw out the cherry juices.

Preheat oven to 475 degrees F (245 degrees C). Place a baking sheet in the oven to preheat.

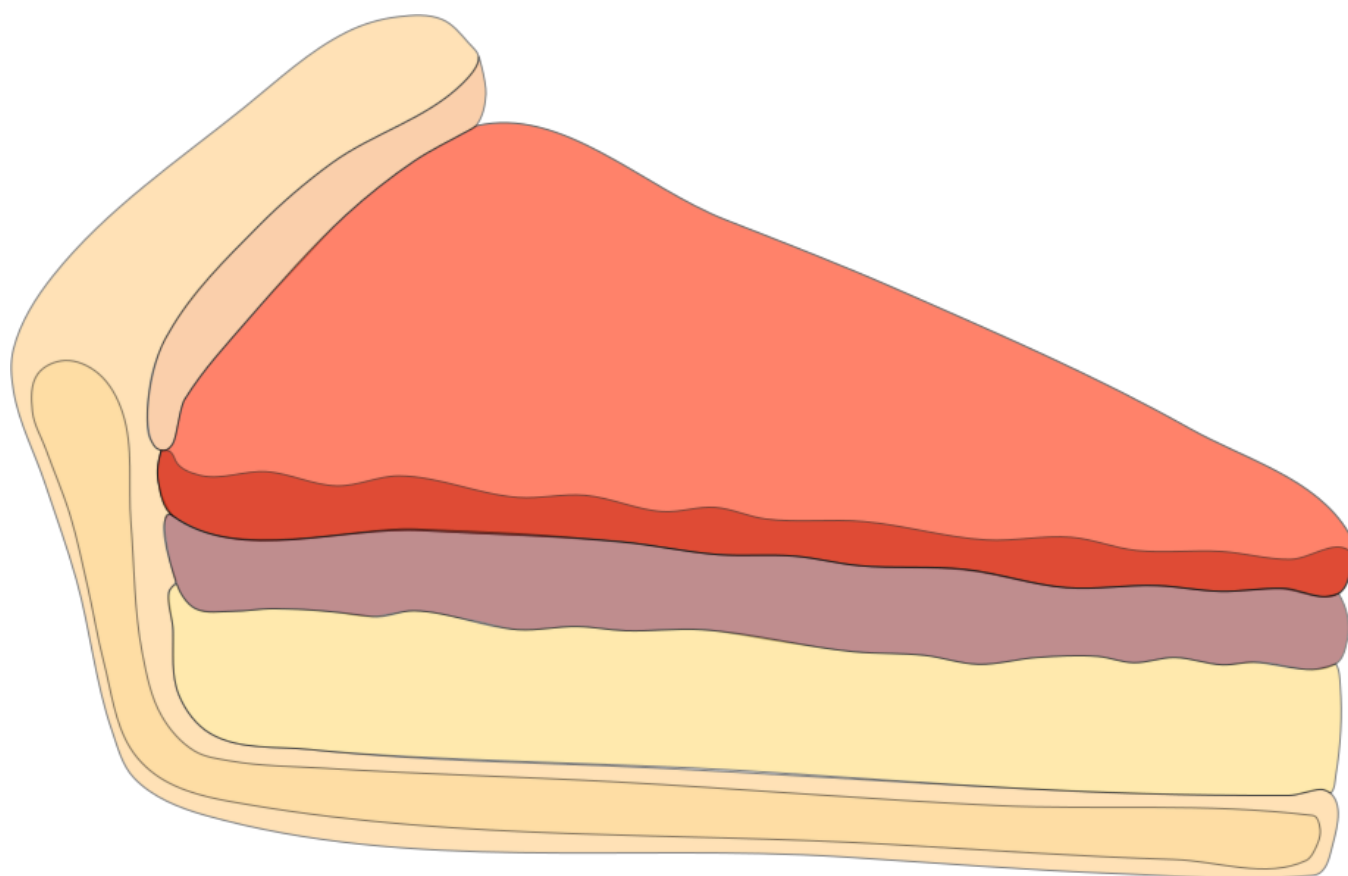
Bring cherry filling to a boil over medium heat, stirring constantly. Lower the heat and simmer for 1 minute or until the juices thicken and become translucent (filling will thicken further as it cools).

Remove from heat and stir in the butter and almond extract. Mix thoroughly and allow to cool to room temperature.

Roll out second crust and cut into lattice strips or decorative shapes. When filling is cool, pour into bottom pie shell. Cover filling with top crust or cutouts and crimp edges.

Reduce oven to 375 degrees F (190 degrees C) and place pie on hot baking sheet.

Bake in the preheated oven until crust is golden brown and filling is bubbly, 45 to 55 minutes. Let pie cool and set several hours before slicing.



Double Crust Pie Crust

Ingredients

2 cups all-purpose flour

1 teaspoon salt

2/3 cup shortening

6 to 7 tablespoons cold water

Steps

In a mixing bowl, stir together flour and salt.

Cut in shortening until pieces are the size of small peas.

Sprinkle 1 tablespoon of cold water over part of the mixture, gently toss with a fork. Push to side of bowl. Repeat until all is moistened.

Divide in half and form dough into 2 balls. Put one dough ball aside.

On a lightly floured surface flatten 1 dough ball with hands. Roll dough from center to edge, forming a circle about 12 inches in diameter.

Wrap pastry around a rolling pin. Unroll onto a 9 inch pie plate. Ease pastry into pie plate, being careful not to stretch pastry.

Fit into pie plate. Trim pastry even with rim.

For top crust: roll out remaining dough. Cut slits for escape of steam.

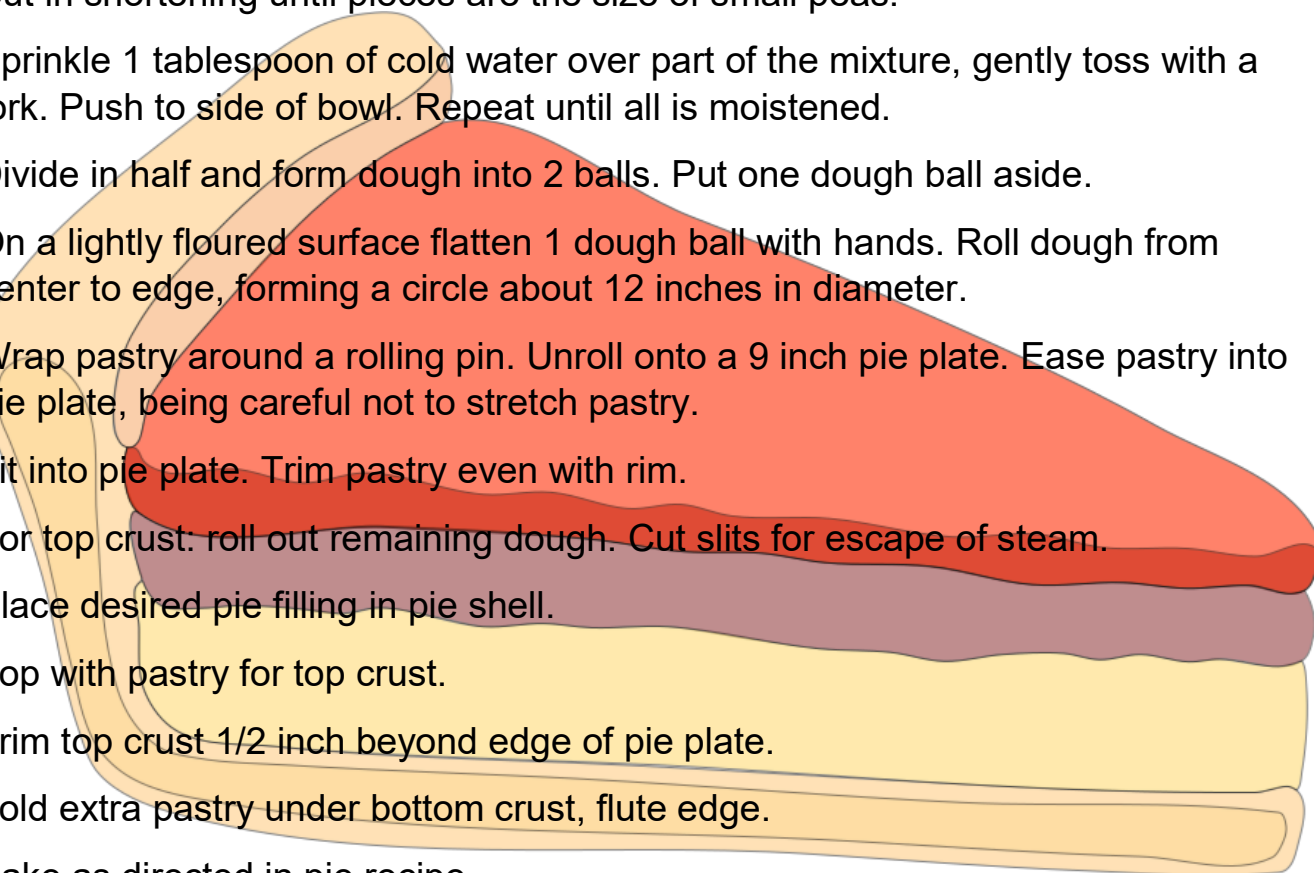
Place desired pie filling in pie shell.

Top with pastry for top crust.

Trim top crust 1/2 inch beyond edge of pie plate.

Fold extra pastry under bottom crust, flute edge.

Bake as directed in pie recipe.



Double Crust Pie Crust with Lattice Top

Ingredients

2 cups all-purpose flour
1 teaspoon salt
2/3 cup shortening
6 to 7 tablespoons cold water

Steps

In a mixing bowl, stir together flour and salt.

Cut in shortening until pieces are the size of small peas.

Sprinkle 1 tablespoon of cold water over part of the mixture, gently toss with a fork. Push to side of bowl. Repeat until all is moistened.

Divide in half and form dough into 2 balls. Put one dough ball aside.

On a lightly floured surface flatten 1 dough ball with hands. Roll dough from center to edge, forming a circle about 12 inches in diameter.

Wrap pastry around a rolling pin. Unroll onto a 9 inch pie plate. Ease pastry into pie plate, being careful not to stretch pastry.

Fit into pie plate. Trim pastry 1/2 inch beyond edge of pie plate.

Place desired pie filling in pie shell.

Roll out remaining dough.

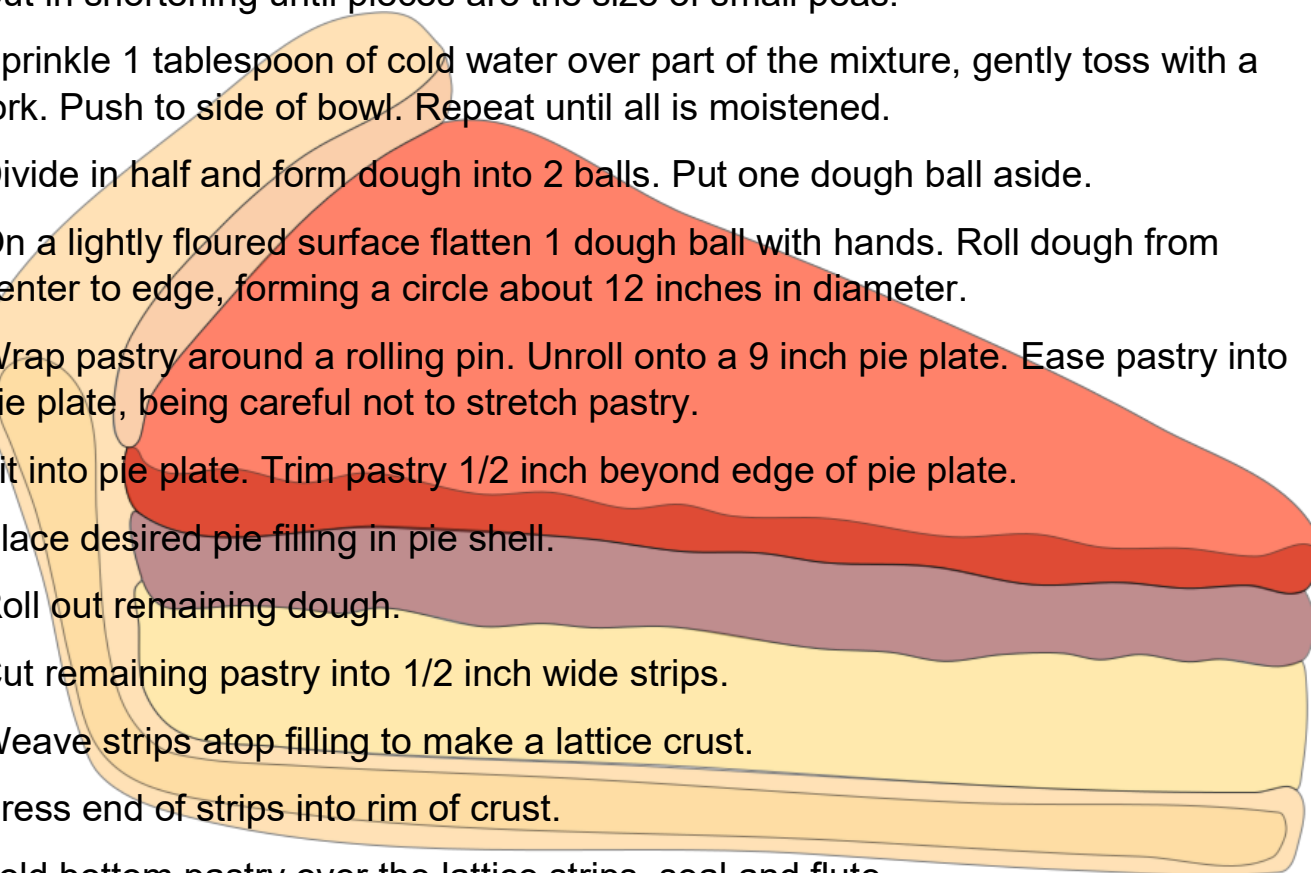
Cut remaining pastry into 1/2 inch wide strips.

Weave strips atop filling to make a lattice crust.

Press end of strips into rim of crust.

Fold bottom pastry over the lattice strips, seal and flute.

Bake as directed in pie recipe.



Frozen Chicago Cheesecake

Ingredients

4 packages cream cheese, room temperature (225 gram)
1 cup granulated sugar (232 grams)
1/4 cup cake flour (40 grams)
1/4 teaspoon kosher salt
2 large whole eggs, room temperature
1 large egg yolk, room temperature
3/4 cup sour cream, room temperature (180 grams)
1 teaspoon vanilla extract

Time

~2 hours 20 minutes till done. But should also be refrigerated overnight.

Steps

In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese on medium speed for 2 to 3 minutes, until it's light and fluffy.

Scrape down the sides and bottom of the stand mixer bowl to prevent lumps from forming.

In a separate medium mixing bowl, combine the sugar, cake flour, and salt. Stir until well combined.

Add the contents of the medium mixing bowl to the bowl of the stand mixer and beat on medium speed for 1 to 2 minutes, until the mixture is fully incorporated.

Reduce the mixer speed to low. Slowly add first the whole eggs and then the egg yolk to the bowl, one at a time. After add each, scrape down the sides and bottom of the bowl.

Continue beating on low speed for 1 to 2 minutes, until the mixture is fully incorporated.

Add the sour cream and the vanilla to the bowl of the stand mixer and beat on low speed for 1 minute, until the mixture is smooth. The mixture should be well blended, but not over beaten.

Heat the oven to 375°F. Generously grease and flour the spring form pan and pour the batter into it. Place the spring form pan in the center of the oven, directly on the middle shelf.

Bake for 15 minutes, then rotate the cake 180° to ensure even browning. Continue baking for 15 minutes and rotating until cake is souffléing and light brown in color

Reduce the oven temperature to low. When oven reaches that temperature leave cake in for 10 minutes.

Give the cake a gentle shake; it is done if the center of the cake jiggles and the surface of the cake is slightly firm. If not done cook longer.

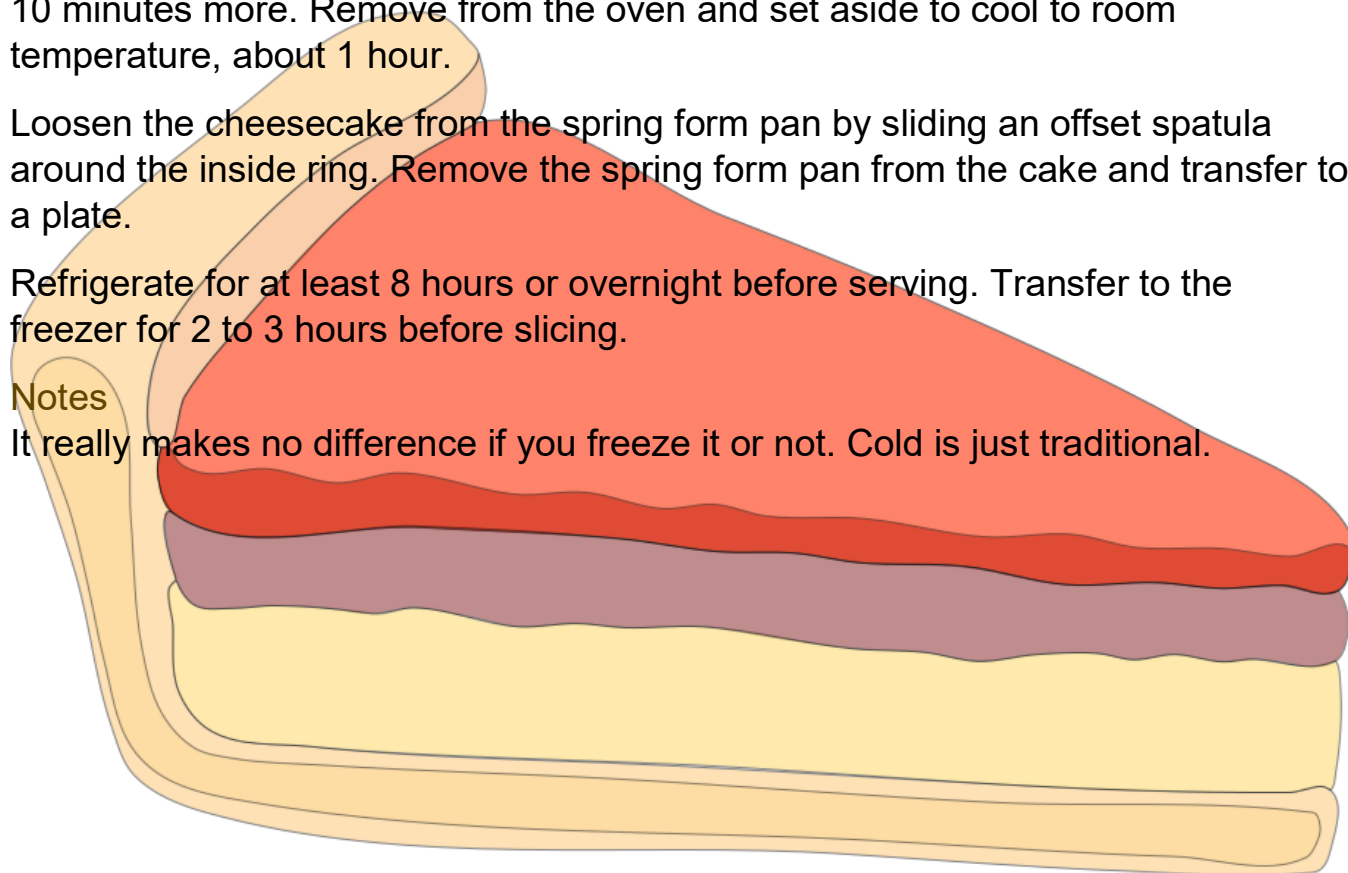
Turn the oven off and open the oven door wide. Leave the cake in the oven for 10 minutes more. Remove from the oven and set aside to cool to room temperature, about 1 hour.

Loosen the cheesecake from the spring form pan by sliding an offset spatula around the inside ring. Remove the spring form pan from the cake and transfer to a plate.

Refrigerate for at least 8 hours or overnight before serving. Transfer to the freezer for 2 to 3 hours before slicing.

Notes

It really makes no difference if you freeze it or not. Cold is just traditional.



German Chocolate Cake

Ingredients

1 package (4 oz.) Baker's German's Sweet Chocolate
1/2 cup water
2 cups flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup – 2 sticks butter softened
2 cups sugar
4 egg yolks
1 teaspoon vanilla
1 cup buttermilk
4 egg whites
Coconut Pecan frosting recipe below

Steps

Preheat oven to 350 degrees F (175 degrees C). Line bottoms of 3 9 inch round cake pans with wax paper.

Microwave chocolate and water in large microwaveable bowl on high for 1 to 1 1/2 minutes or until chocolate is almost melted, stirring halfway through heating time. Stir until chocolate is completely melted.

Mix flour, baking soda and salt; set aside. Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy. Add egg yolks, 1 at a time, beating well after each addition. Stir in chocolate mixture and vanilla. Add flour mixture alternatively with buttermilk, beating after each addition until smooth.

Beat egg whites in another large bowl with electric mixer on high speed until stiff peaks form. Gently stir in to batter, Pour into prepared pans.

Bake 30 minutes or until cake springs back when lightly touched in the center. Immediately run spatula between cakes and side of pans. Cool 15 minutes. Remove from pans. Remove wax paper. Cool completely on wire racks.

Spread Coconut Pecan frosting between layers and over the top of the cake.

Coconut Pecan Frosting

Ingredients

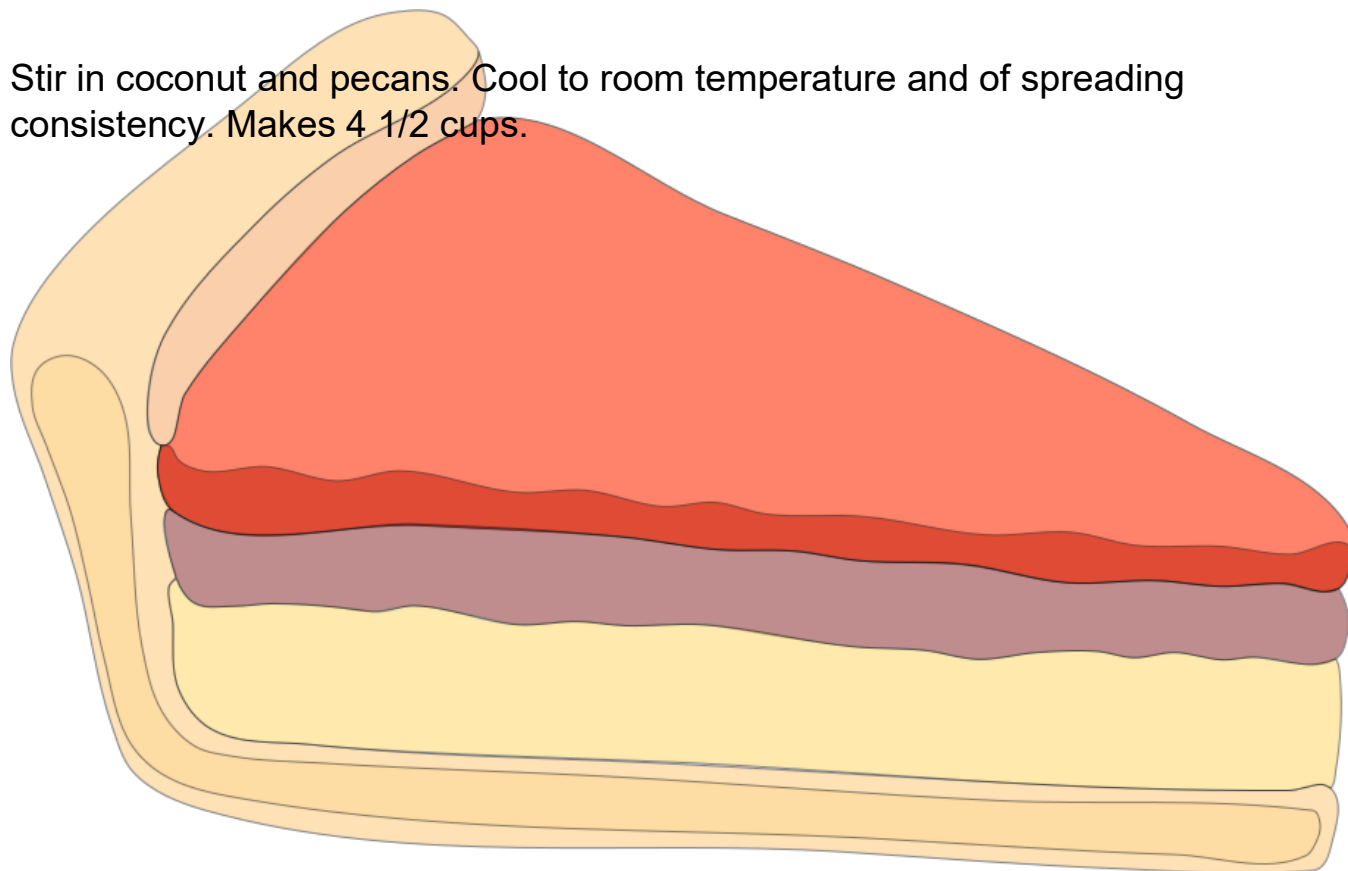
1 can (12 ounces) evaporated milk
1 1/2 cups sugar

3/4 cup or 1 1/2 sticks of butter
4 egg yolks, slightly beaten
1 1/2 teaspoon vanilla
7 ounces coconut flake (1 package Baker's Angel Flake Coconut)
1 1/2 cups chopped pecans

Steps

Milk, sugar, butter, egg yolks and vanilla in large sauce pan. Cook and stir on medium heat about 12 minutes or until thickened and golden brown. Remove from heat.

Stir in coconut and pecans. Cool to room temperature and of spreading consistency. Makes 4 1/2 cups.



Graham Cracker Crust

Ingredients

1 1/4 cup graham cracker crumbs (use hammer)

1/4 Cup Sugar

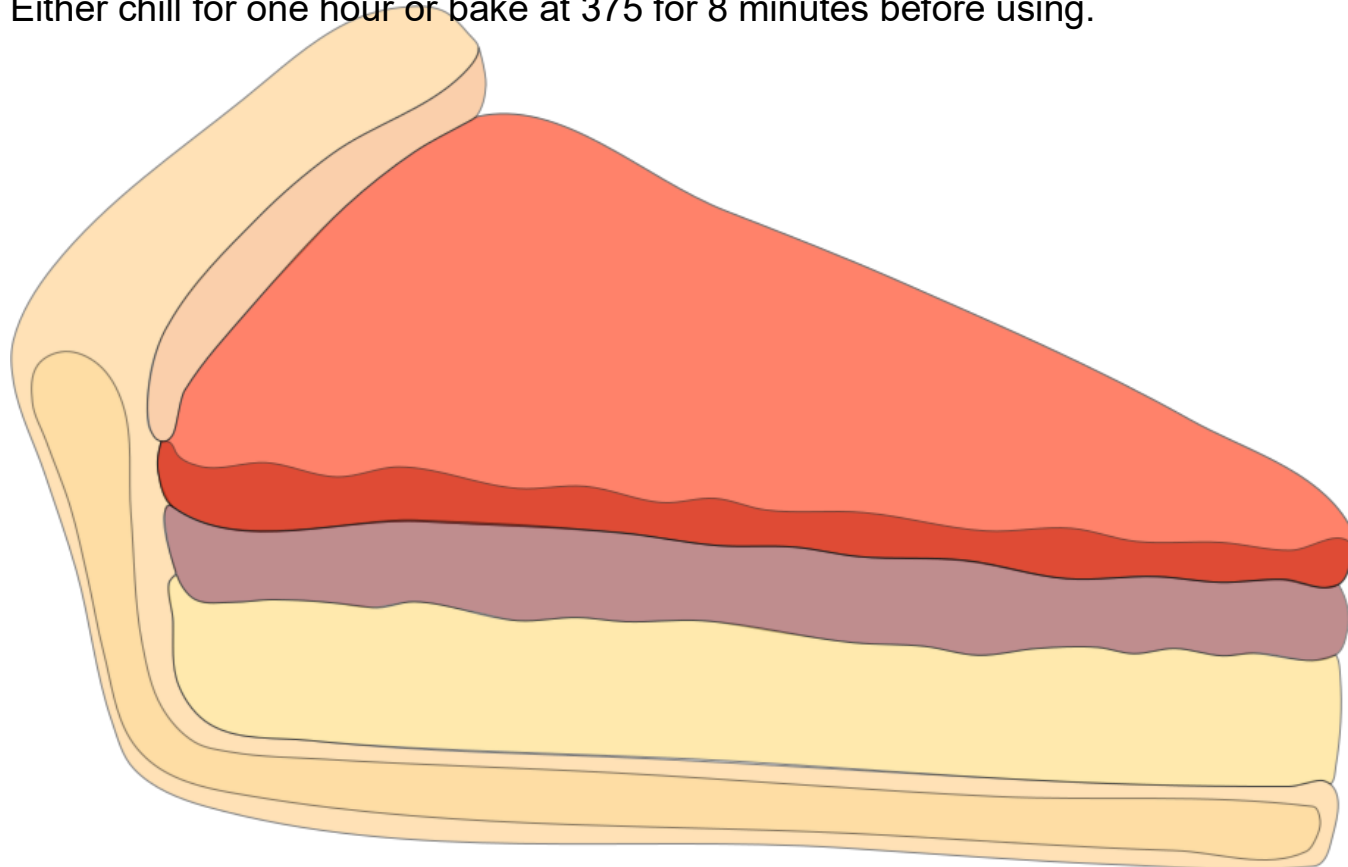
1/4 Cup Softened Margarine

Steps

Combine ingredients and mix well.

Press firmly over bottom and sides of pan.

Either chill for one hour or bake at 375 for 8 minutes before using.



Grandma Laird's Fudge

Ingredients

2 packages (8 squares each) semi-sweet chocolate

14 ounce sweetened condensed milk

1 teaspoon vanilla extract

1 cup chopped nuts (optional)

Steps

Microwave chocolate and milk in large microwavable bowl on high for 2 to 3 minutes or until chocolate is melted, stirring halfway through heating time. Stir until chocolate is completely melted.

Stir in vanilla and nuts.

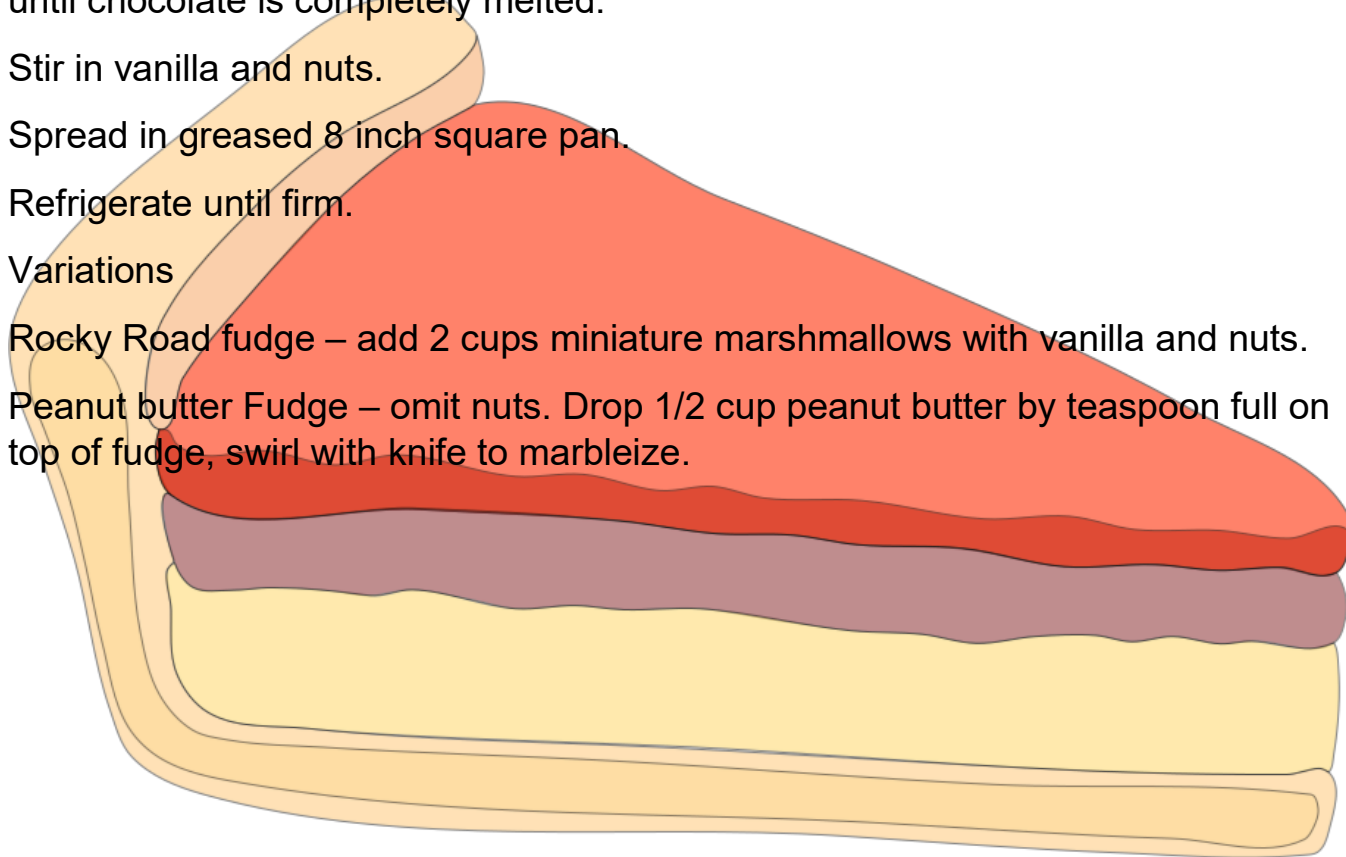
Spread in greased 8 inch square pan.

Refrigerate until firm.

Variations

Rocky Road fudge – add 2 cups miniature marshmallows with vanilla and nuts.

Peanut butter Fudge – omit nuts. Drop 1/2 cup peanut butter by teaspoon full on top of fudge, swirl with knife to marbleize.



Ice Cream Kolachy

Ingredients

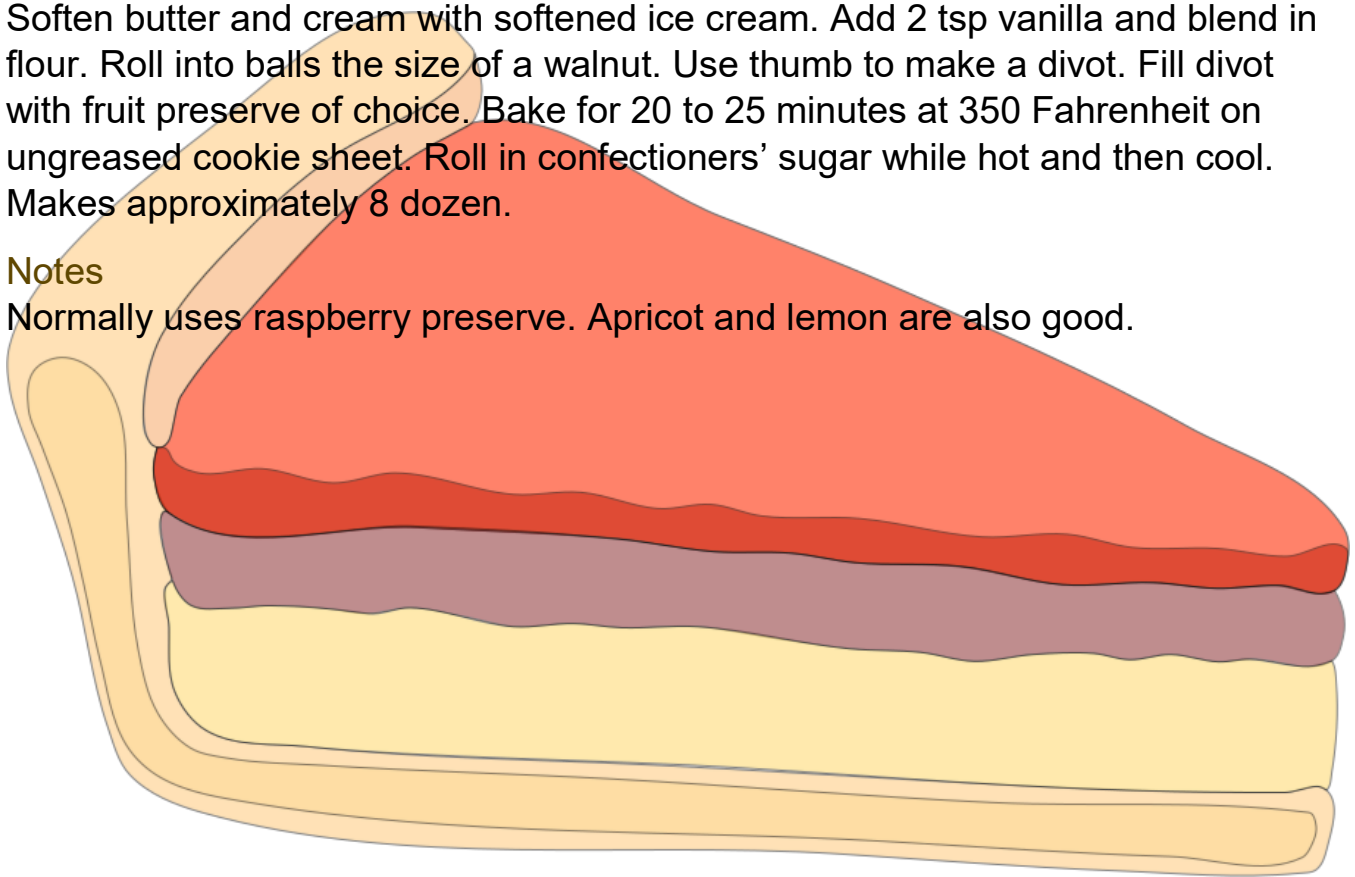
4 cups all-purpose flour
2 cups butter
1 pint vanilla ice cream
2 teaspoon vanilla
1/2 cup fruit preserves, any flavor
Confectioners' Sugar

Steps

Soften butter and cream with softened ice cream. Add 2 tsp vanilla and blend in flour. Roll into balls the size of a walnut. Use thumb to make a divot. Fill divot with fruit preserve of choice. Bake for 20 to 25 minutes at 350 Fahrenheit on ungreased cookie sheet. Roll in confectioners' sugar while hot and then cool. Makes approximately 8 dozen.

Notes

Normally uses raspberry preserve. Apricot and lemon are also good.



Key Lime Jello Pie

Ingredients

1/2 cup water
3 ounces lime jello (1 package)
12 ounces key lime yogurt (2 cartons)
8 ounces cool whip (1 carton)
1 graham cracker crust (9 inch)

Steps

Boil water, add jello, and stir until dissolved.

Whisk in yogurt. Let set for 1 minute.

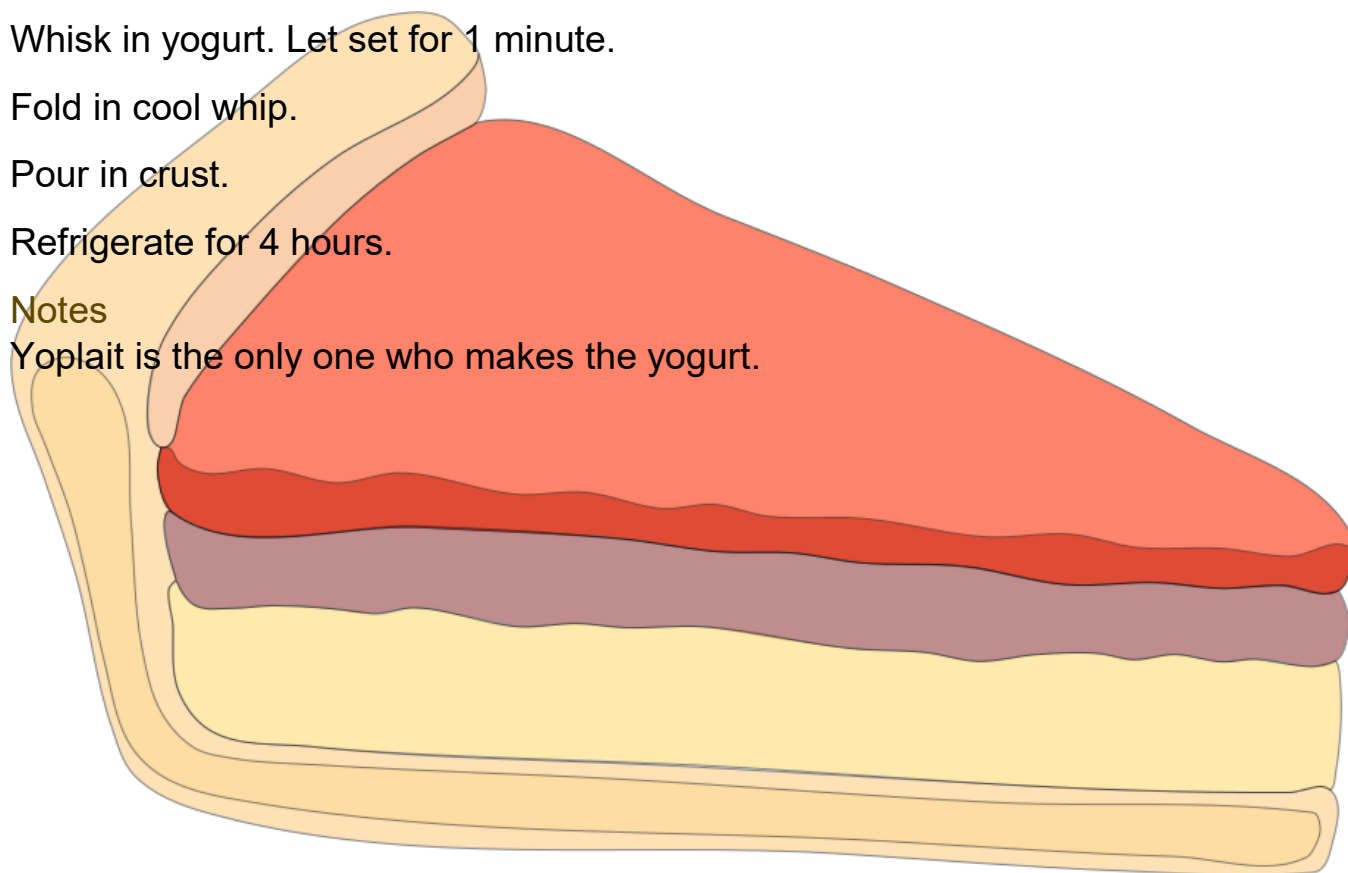
Fold in cool whip.

Pour in crust.

Refrigerate for 4 hours.

Notes

Yoplait is the only one who makes the yogurt.



Lemon Ice

Ingredients

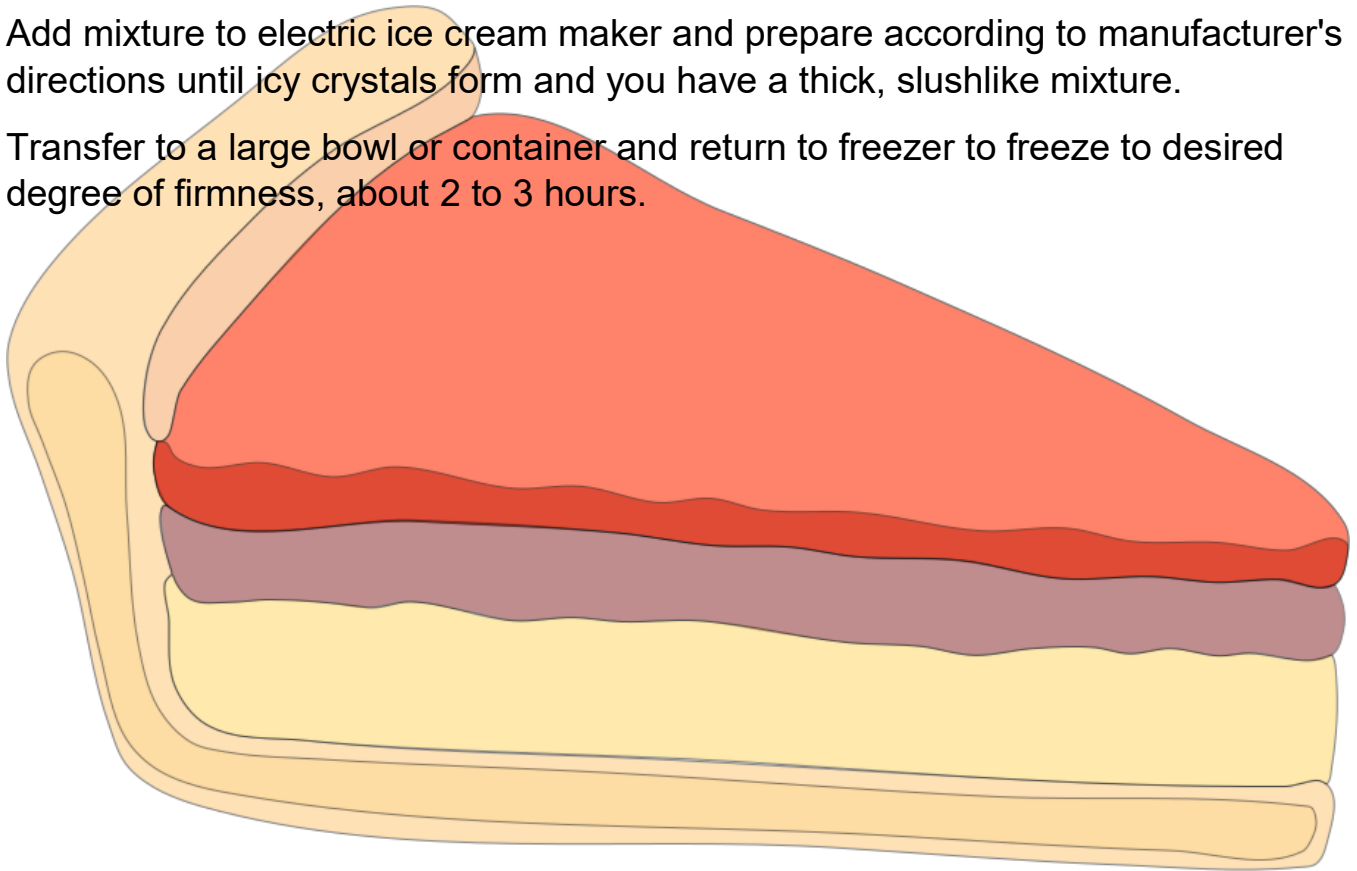
4 cups boiling water
1 cup (about 7 ounces) sugar
1 cup fresh juice and 1 tablespoon zest
2 teaspoons lemon extract

Steps

In a large bowl or measuring cup, dissolve sugar in boiling water. Whisk in lemon juice, lemon zest, and lemon extract. Cover and chill completely, 2 to 3 hours.

Add mixture to electric ice cream maker and prepare according to manufacturer's directions until icy crystals form and you have a thick, slushlike mixture.

Transfer to a large bowl or container and return to freezer to freeze to desired degree of firmness, about 2 to 3 hours.



Light and Fluffy Strawberry Jello Pie

Ingredients

3 ounces strawberry Jello (1 package)
2/3 cup boiling water
2 cups ice cubes
1 8 ounce cool whip container
1 cup diced strawberries
1 graham cracker crust 9 inch

Steps

Dissolve gelatin in boiling water.

Add ice cubes and stir constantly until gelatin is thickened, about 2 to 3 minutes.

Remove any unmelted ice.

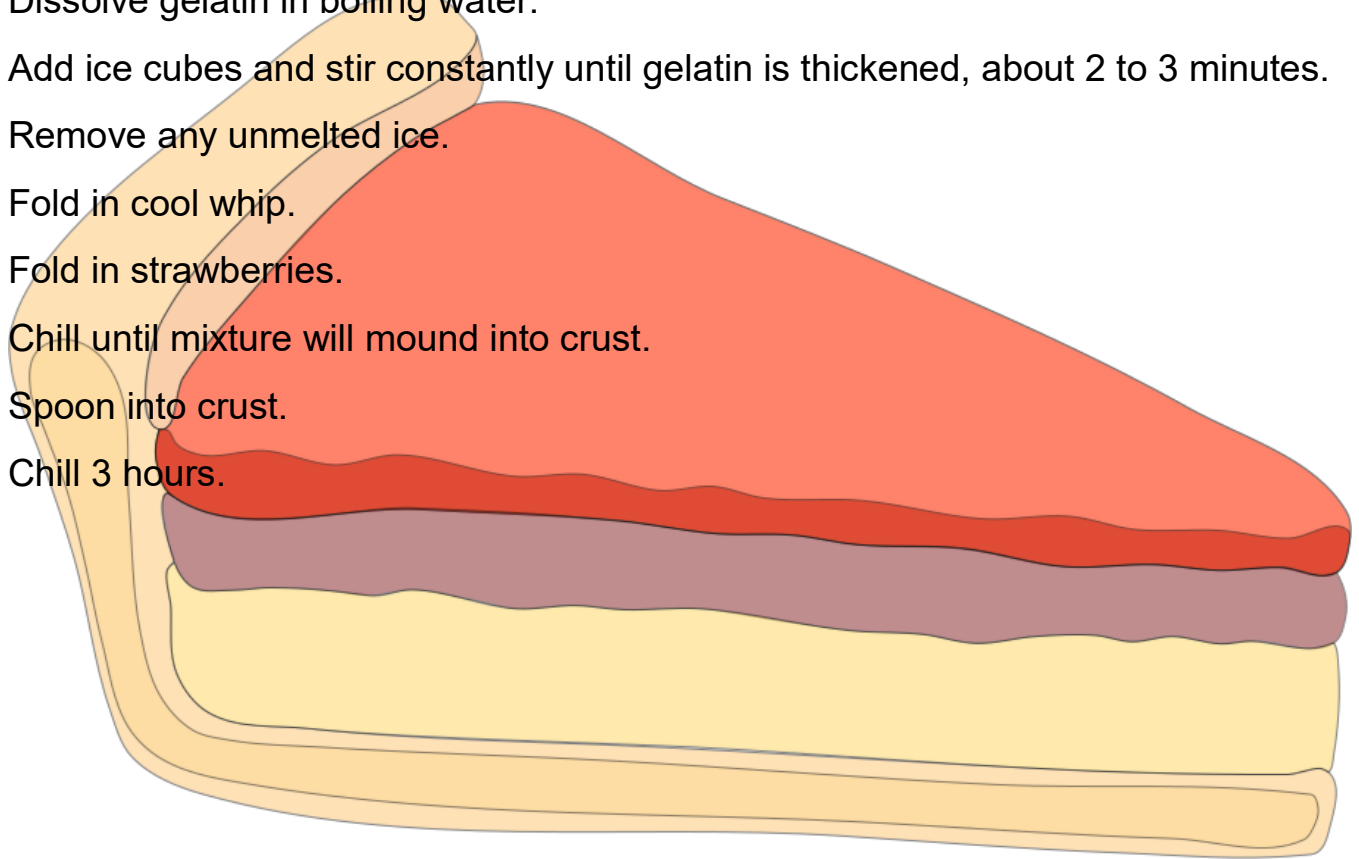
Fold in cool whip.

Fold in strawberries.

Chill until mixture will mound into crust.

Spoon into crust.

Chill 3 hours.



Mint Brownies

Ingredients

Brownies

1 cup sugar
1 stick softened butter
1 1/2 cups chocolate syrup
4 eggs
1 teaspoon vanilla
1 cup flour
1/2 teaspoon baking powder
1/2 teaspoon salt

Frosting

4 cups powder sugar
1 stick butter softened
4 tablespoon milk
1 teaspoon mint extract
3 drops of green food color

Finishing

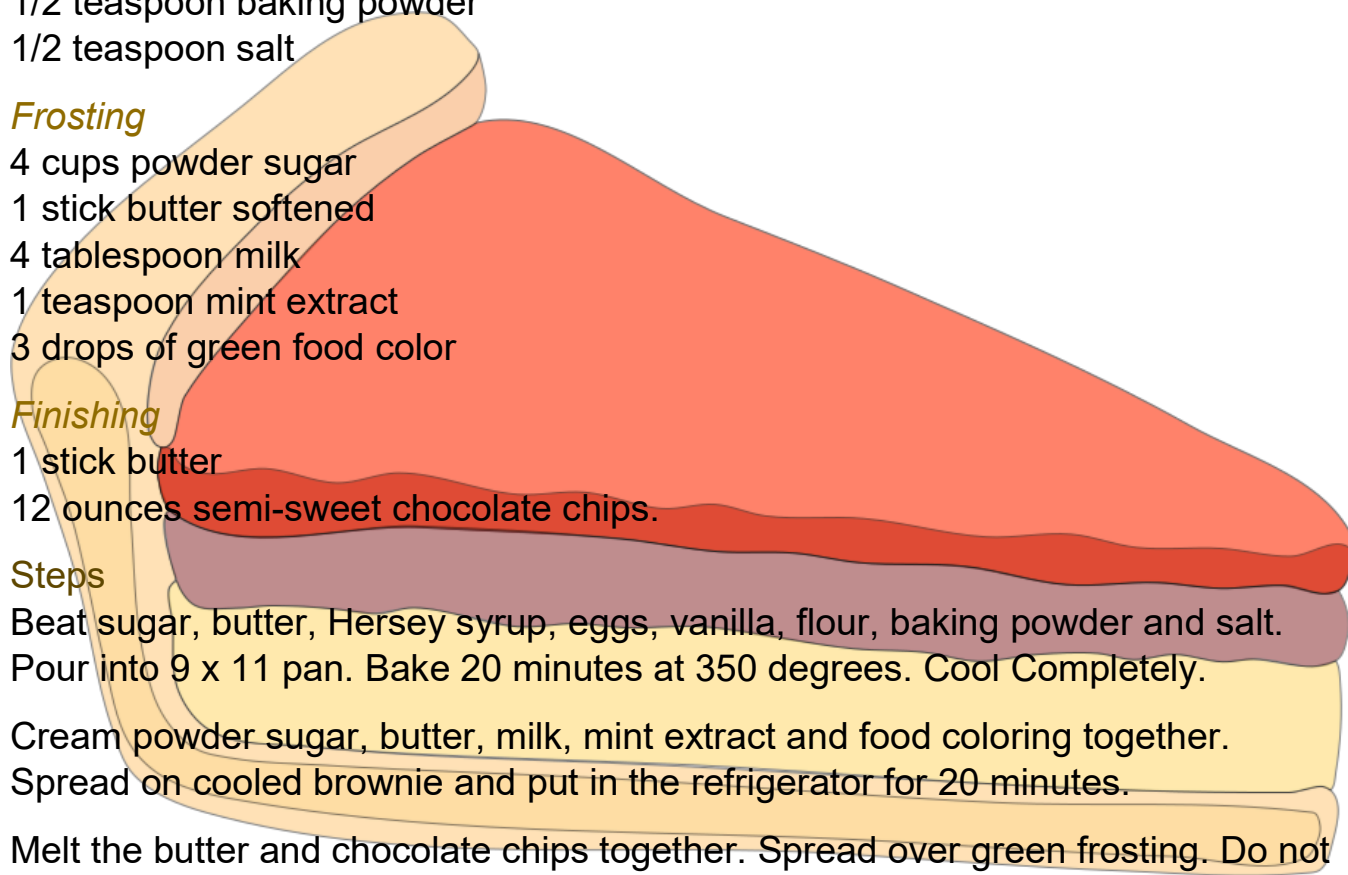
1 stick butter
12 ounces semi-sweet chocolate chips.

Steps

Beat sugar, butter, Hersey syrup, eggs, vanilla, flour, baking powder and salt. Pour into 9 x 11 pan. Bake 20 minutes at 350 degrees. Cool Completely.

Cream powder sugar, butter, milk, mint extract and food coloring together. Spread on cooled brownie and put in the refrigerator for 20 minutes.

Melt the butter and chocolate chips together. Spread over green frosting. Do not cut for 1 hour.



No Bake Energy Bites

Ingredients

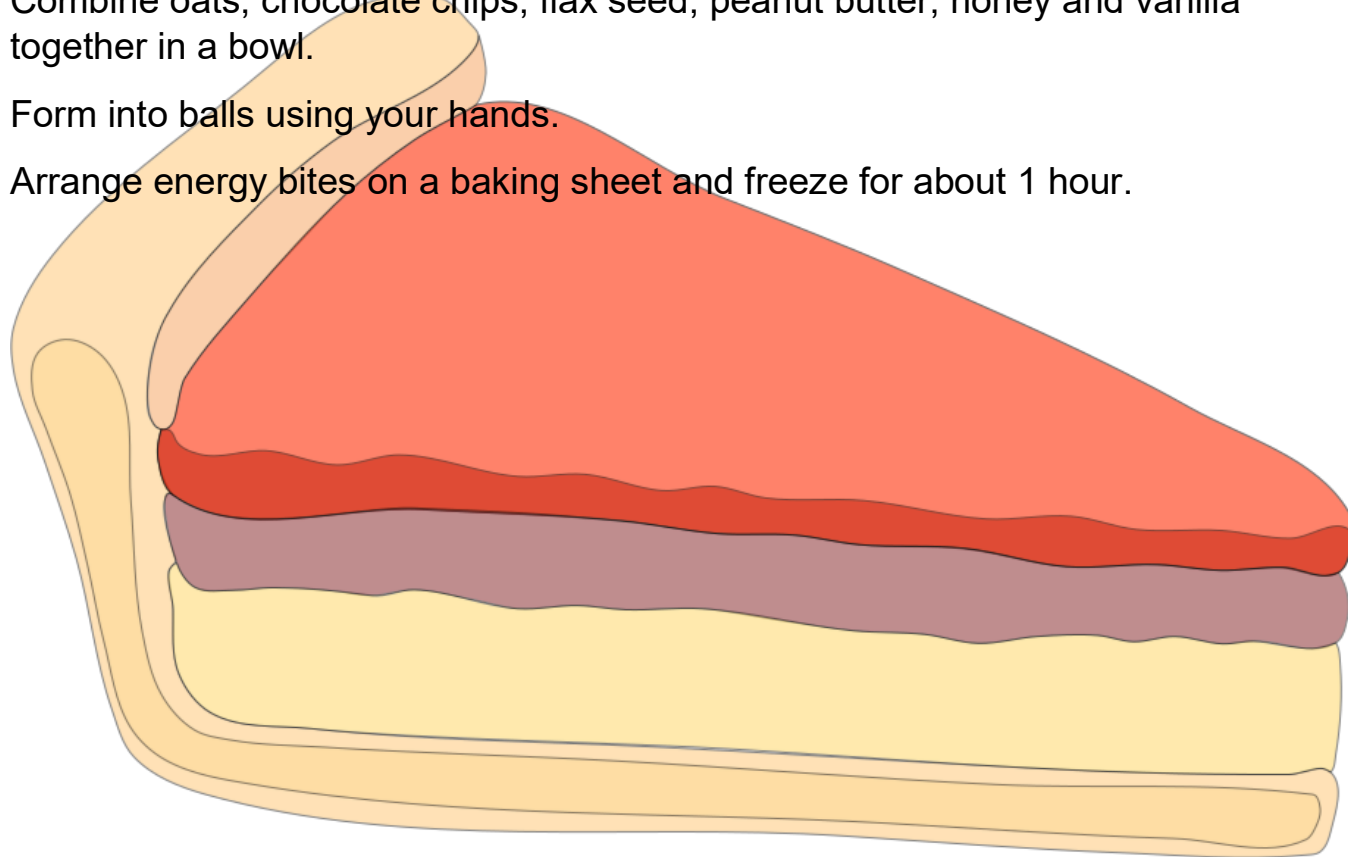
1 cup rolled oats
1/2 cup mini semi-sweet chocolate chips
1/2 cup ground flax seed
1/2 cup peanut butter
1/3 cup honey
1 teaspoon vanilla extract

Steps

Combine oats, chocolate chips, flax seed, peanut butter, honey and vanilla together in a bowl.

Form into balls using your hands.

Arrange energy bites on a baking sheet and freeze for about 1 hour.



Oatmeal Cherry White Chocolate Chip Cookies

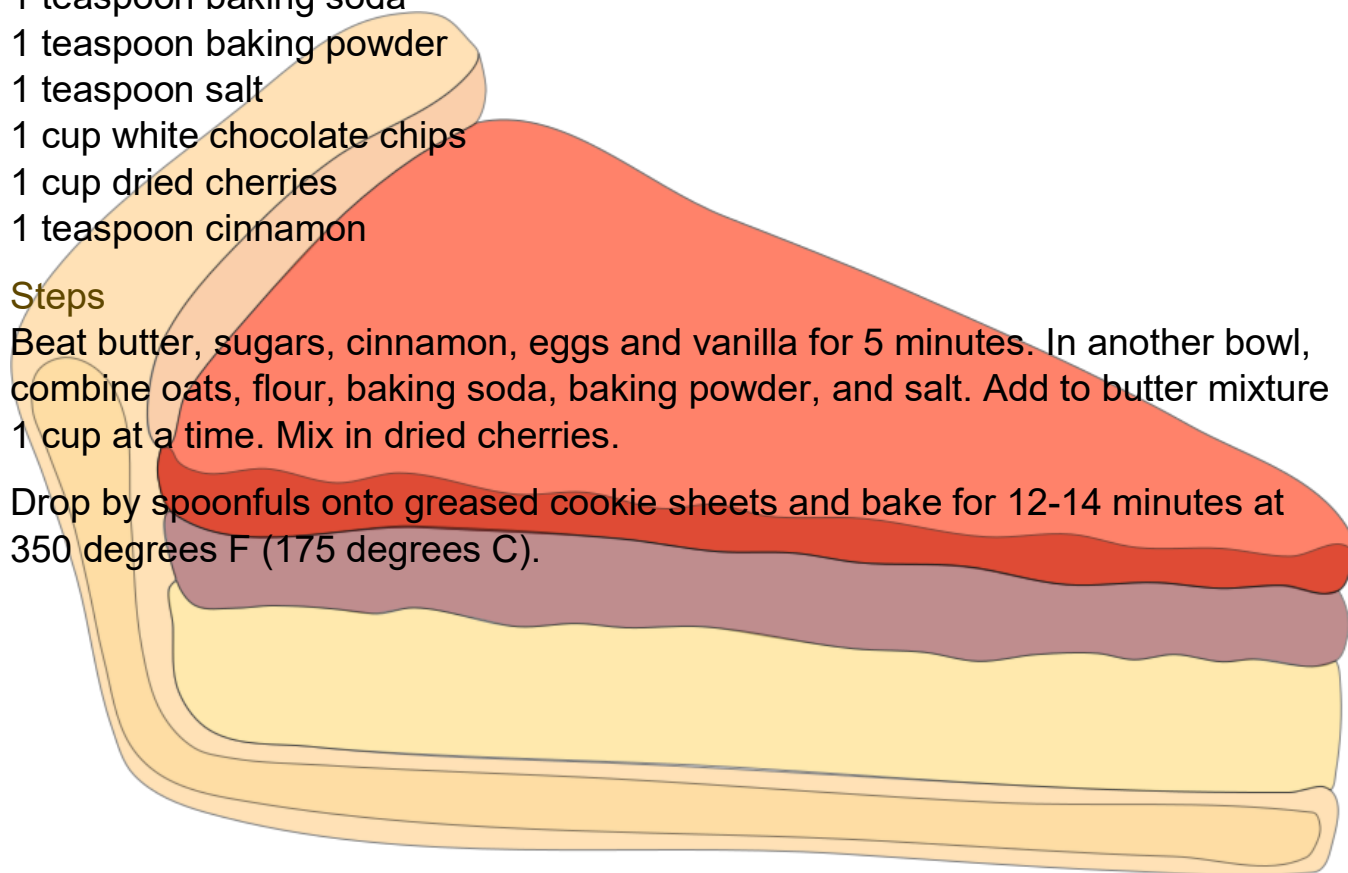
Ingredients

1 cup butter, softened
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups quick cooking oats
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 cup white chocolate chips
1 cup dried cherries
1 teaspoon cinnamon

Steps

Beat butter, sugars, cinnamon, eggs and vanilla for 5 minutes. In another bowl, combine oats, flour, baking soda, baking powder, and salt. Add to butter mixture 1 cup at a time. Mix in dried cherries.

Drop by spoonfuls onto greased cookie sheets and bake for 12-14 minutes at 350 degrees F (175 degrees C).



Oreo Balls

Ingredients

8 ounce package of cream cheese softened

36 Oreo cookies finely crushed

16 ounces semi-sweet chocolate chips melted

Steps

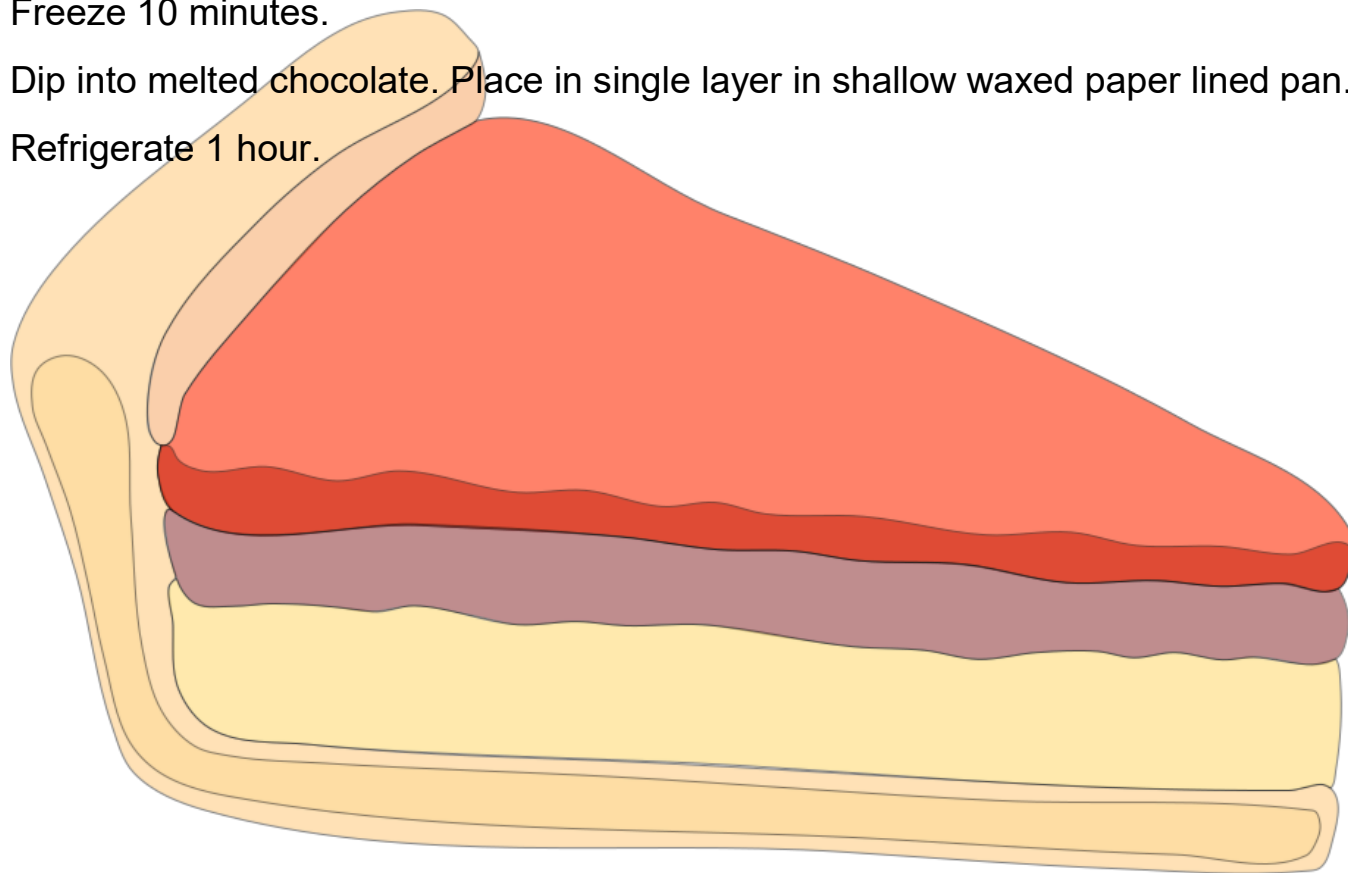
Mix cream cheese and cookie crumbs until well blended.

Shape into 48 1 inch balls.

Freeze 10 minutes.

Dip into melted chocolate. Place in single layer in shallow waxed paper lined pan.

Refrigerate 1 hour.



Pastry for Single Crust Pie

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/3 cup shortening
3 to 4 tablespoons cold water

Steps

In a mixing bowl, stir together flour and salt.

Cut in shortening until pieces are the size of small peas.

Sprinkle 1 tablespoon of cold water over part of the mixture, gently toss with a fork. Push to side of bowl. Repeat until all is moistened.

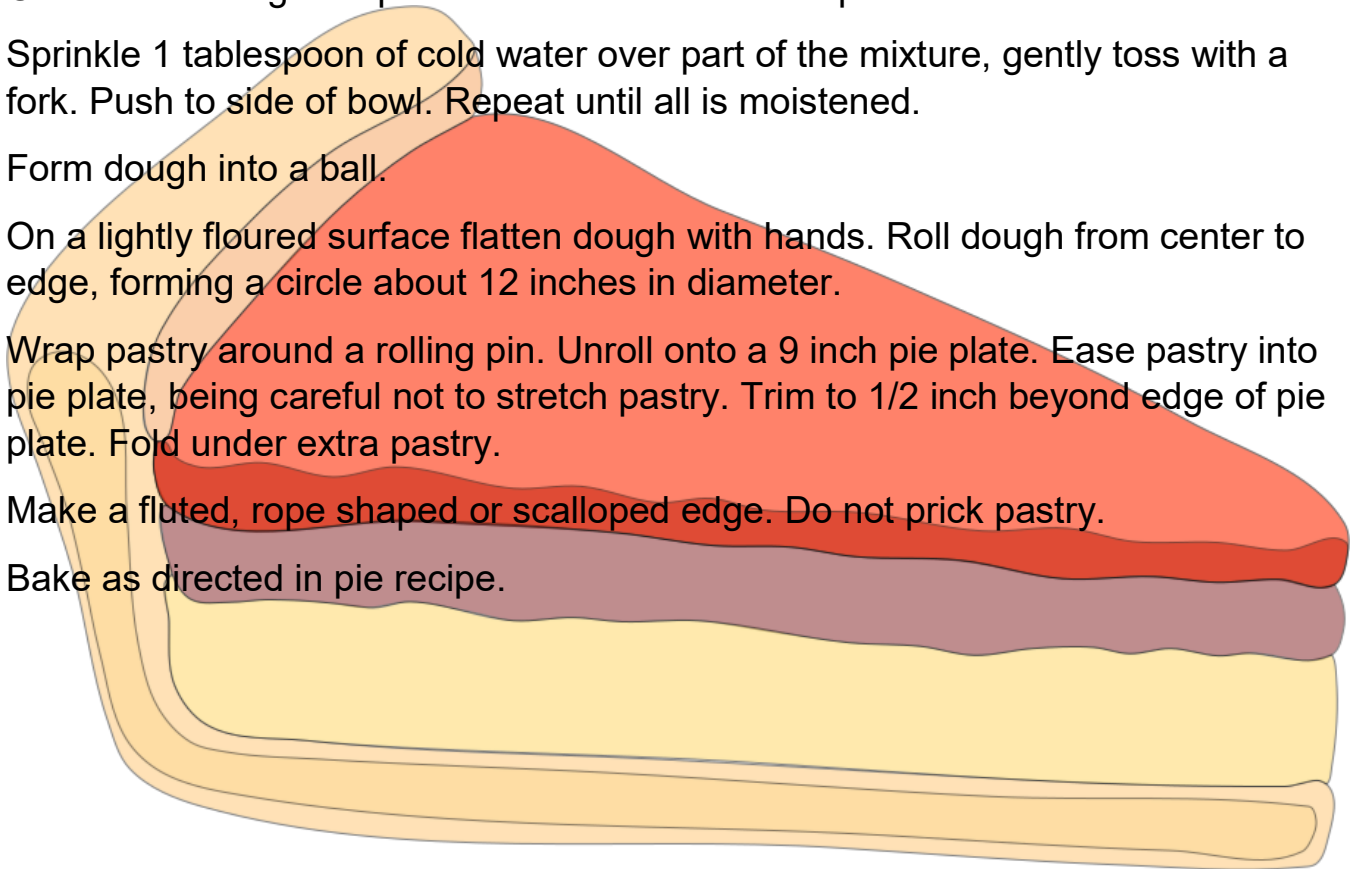
Form dough into a ball.

On a lightly floured surface flatten dough with hands. Roll dough from center to edge, forming a circle about 12 inches in diameter.

Wrap pastry around a rolling pin. Unroll onto a 9 inch pie plate. Ease pastry into pie plate, being careful not to stretch pastry. Trim to 1/2 inch beyond edge of pie plate. Fold under extra pastry.

Make a fluted, rope shaped or scalloped edge. Do not prick pastry.

Bake as directed in pie recipe.



Peanut Butter Oatmeal Cookies

Ingredients

1 cup butter
1 cup packed brown sugar
3/4 cup white sugar
1 cup peanut butter
2 eggs
1 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 1/2 cup quick-cooking oats
1 cup chocolate chips (Optional)

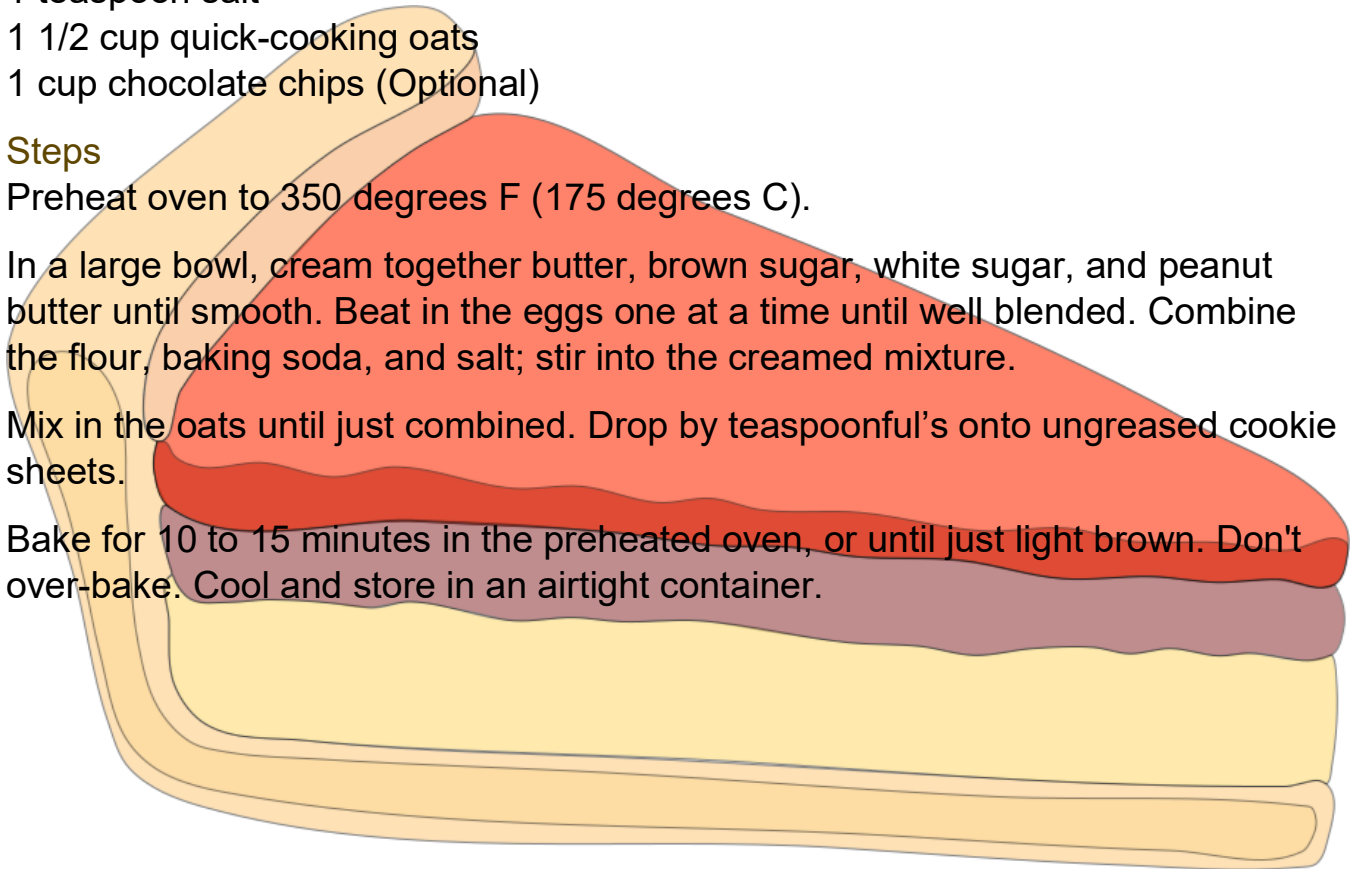
Steps

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together butter, brown sugar, white sugar, and peanut butter until smooth. Beat in the eggs one at a time until well blended. Combine the flour, baking soda, and salt; stir into the creamed mixture.

Mix in the oats until just combined. Drop by teaspoonful's onto ungreased cookie sheets.

Bake for 10 to 15 minutes in the preheated oven, or until just light brown. Don't over-bake. Cool and store in an airtight container.



Pecan Pie

Ingredients

1 cup light brown sugar
1/4 cup white sugar
1/2 cup butter
2 eggs
1 tablespoon all-purpose flour
1 tablespoon milk
1 teaspoon vanilla extract
1 cup chopped pecans

Steps

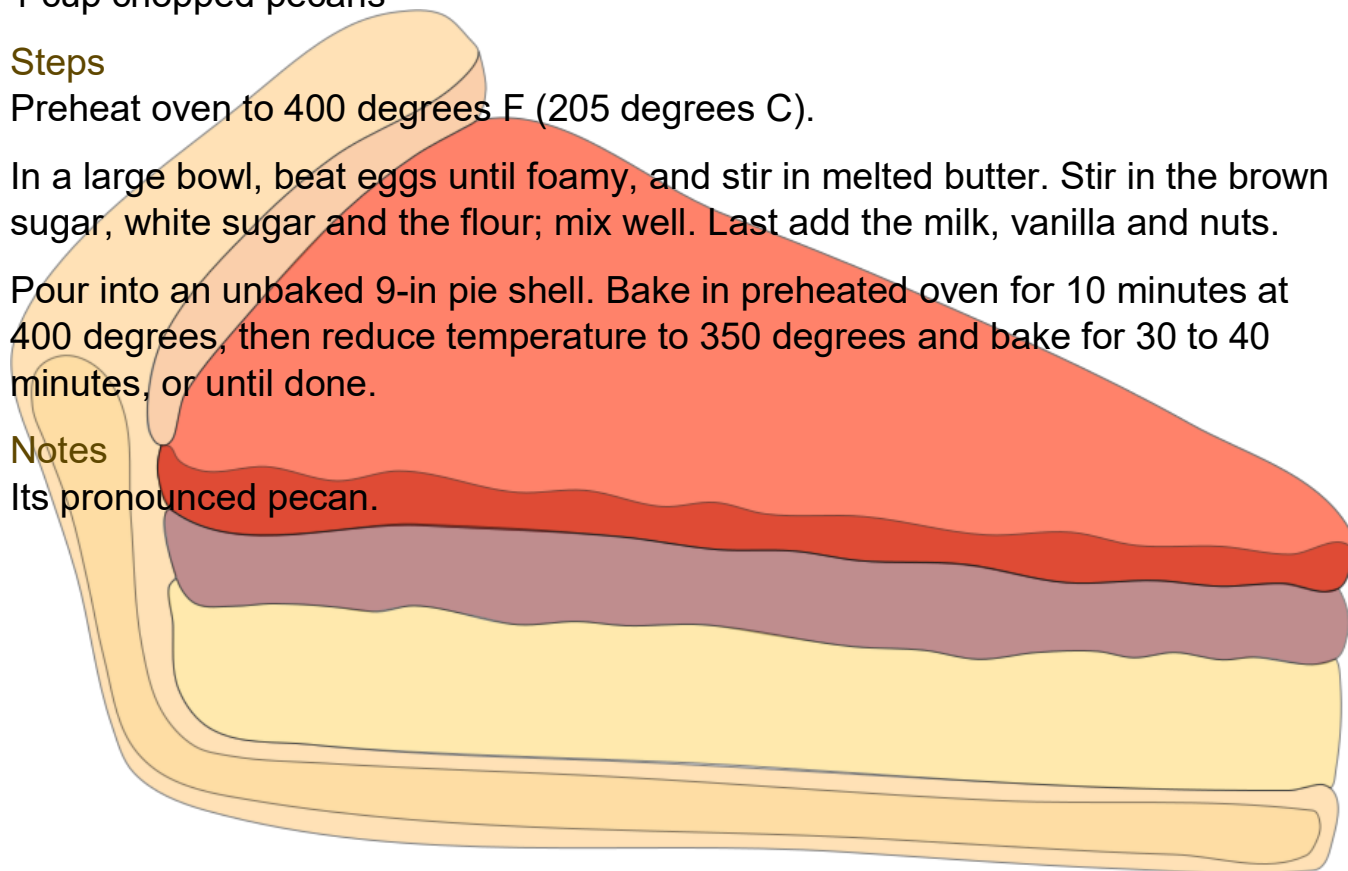
Preheat oven to 400 degrees F (205 degrees C).

In a large bowl, beat eggs until foamy, and stir in melted butter. Stir in the brown sugar, white sugar and the flour; mix well. Last add the milk, vanilla and nuts.

Pour into an unbaked 9-in pie shell. Bake in preheated oven for 10 minutes at 400 degrees, then reduce temperature to 350 degrees and bake for 30 to 40 minutes, or until done.

Notes

Its pronounced pecan.



Pumpkin Bars

Ingredients

Bars

3 eggs
29 ounces pumpkin pie mix (1 can)
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon pumpkin spice
1 teaspoon salt

Icing

8 ounce package cream cheese, softened
1 cup butter, softened
2 teaspoon vanilla extract
4 cups sifted confectioners' sugar

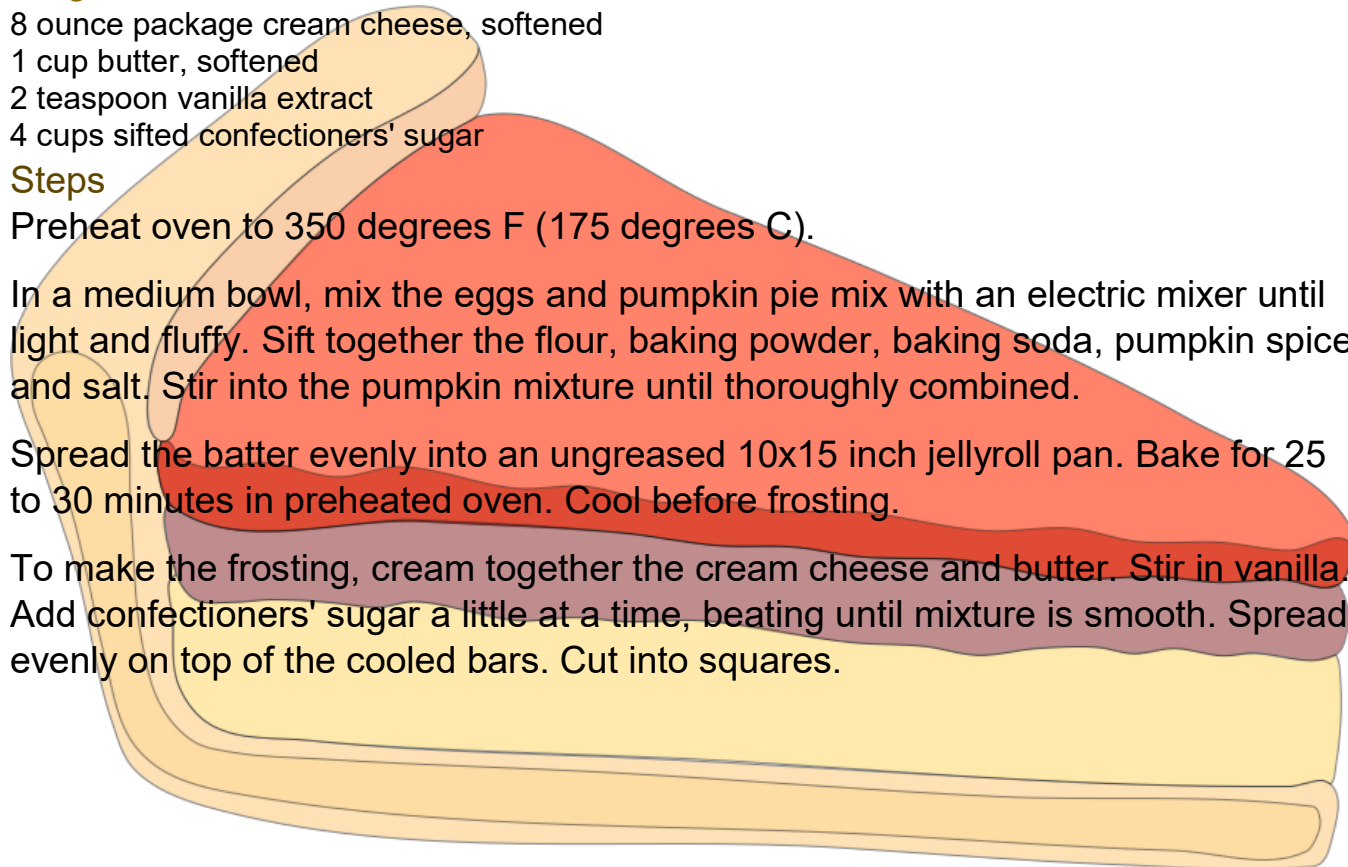
Steps

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the eggs and pumpkin pie mix with an electric mixer until light and fluffy. Sift together the flour, baking powder, baking soda, pumpkin spice and salt. Stir into the pumpkin mixture until thoroughly combined.

Spread the batter evenly into an ungreased 10x15 inch jellyroll pan. Bake for 25 to 30 minutes in preheated oven. Cool before frosting.

To make the frosting, cream together the cream cheese and butter. Stir in vanilla. Add confectioners' sugar a little at a time, beating until mixture is smooth. Spread evenly on top of the cooled bars. Cut into squares.



Pumpkin Pie

Ingredients

1 (9 inch) unbaked deep dish pie crust
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2 eggs
1 (15 ounce) can pumpkin puree
1 (12 fluid ounces) can evaporated milk

Steps

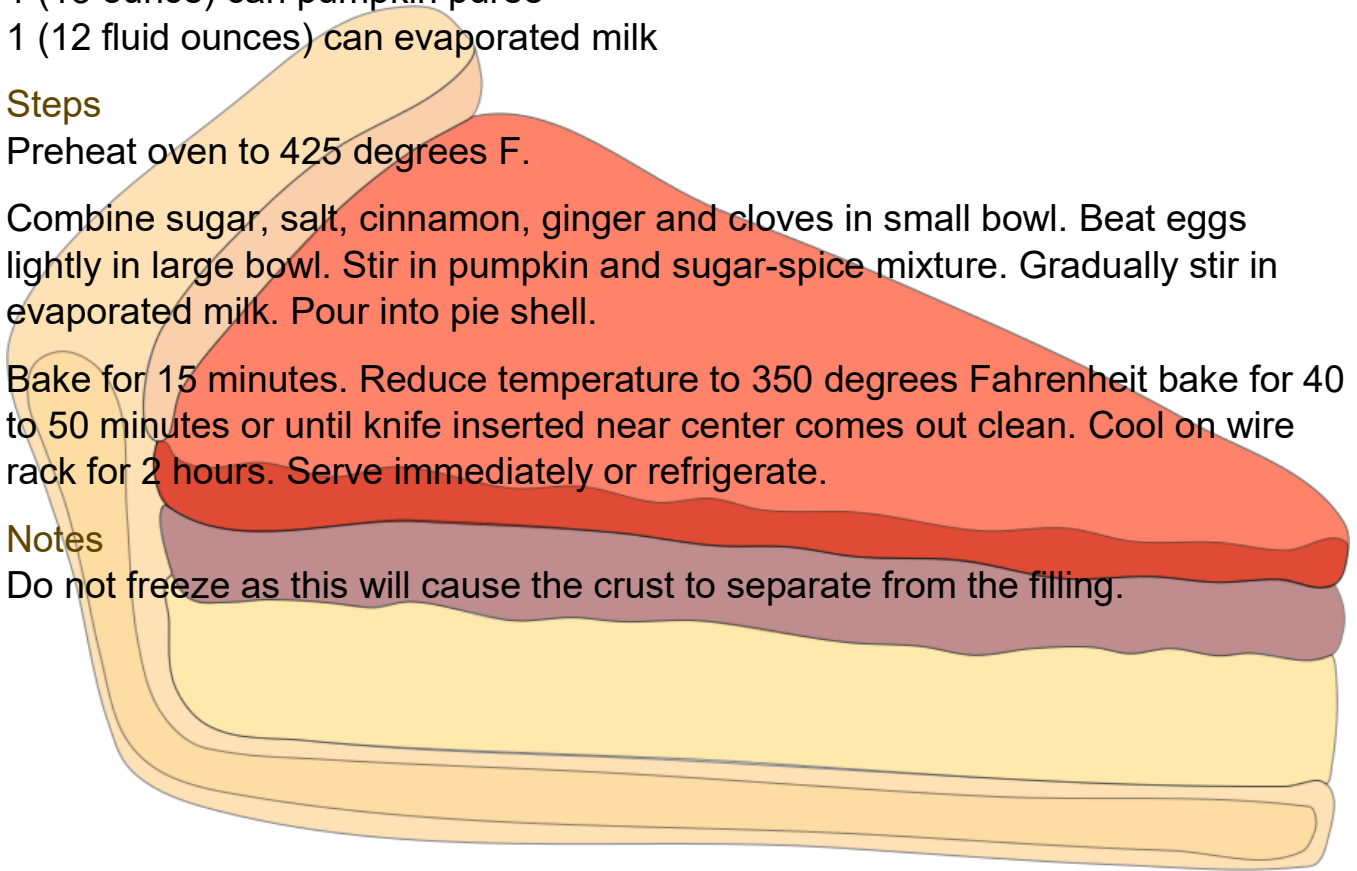
Preheat oven to 425 degrees F.

Combine sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell.

Bake for 15 minutes. Reduce temperature to 350 degrees Fahrenheit bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

Notes

Do not freeze as this will cause the crust to separate from the filling.



Rhubarb Pie

Ingredients

1 1/4 cups sugar
1/3 cup all-purpose flour
4 cups rhubarb cut into 1 inch pieces
Pastry for double crust pie
2 tablespoons butter

Steps

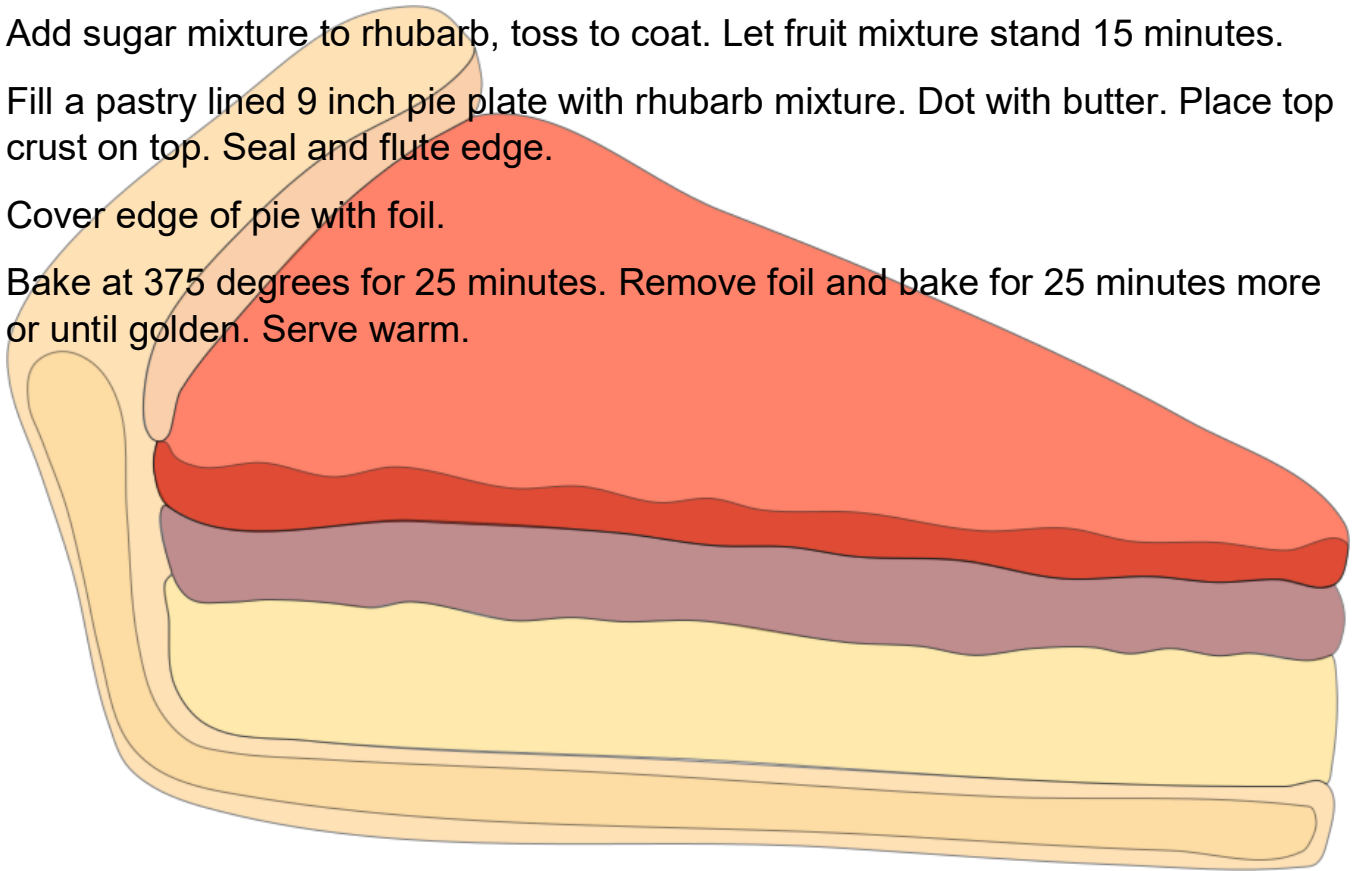
Stir together sugar, flour, and dash of salt.

Add sugar mixture to rhubarb, toss to coat. Let fruit mixture stand 15 minutes.

Fill a pastry lined 9 inch pie plate with rhubarb mixture. Dot with butter. Place top crust on top. Seal and flute edge.

Cover edge of pie with foil.

Bake at 375 degrees for 25 minutes. Remove foil and bake for 25 minutes more or until golden. Serve warm.



Stephanie's Fresh Strawberry Pie

Ingredients

1 cup sugar
1 cup water
4 tablespoons cornstarch
3 ounces strawberry jello (1 package)
1 9 inch graham cracker crust
1 to 2 pounds of strawberries cleaned and cut in half.

Steps

Whisk sugar, water and cornstarch and bring to a low boil until it thickens in a sauce pan.

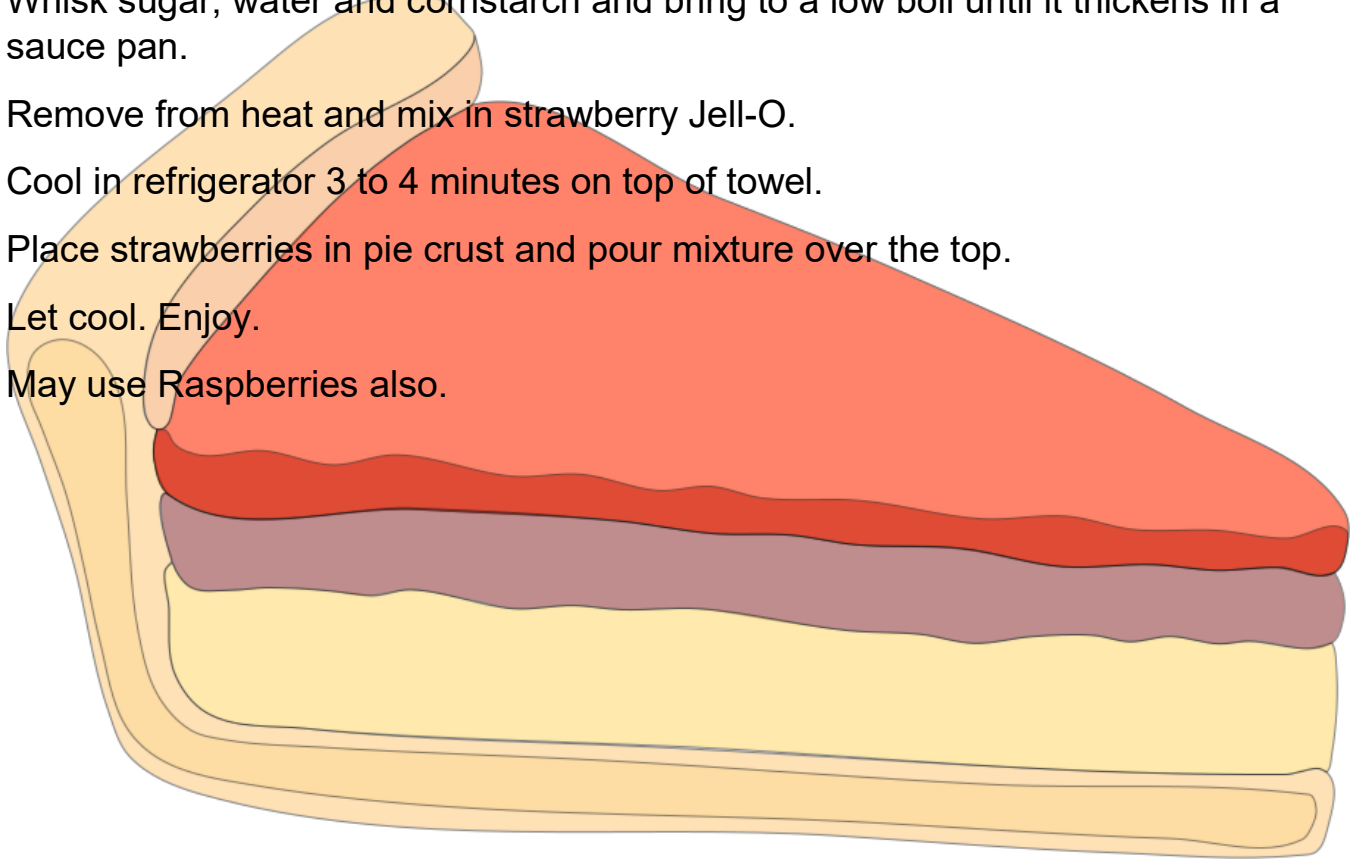
Remove from heat and mix in strawberry Jell-O.

Cool in refrigerator 3 to 4 minutes on top of towel.

Place strawberries in pie crust and pour mixture over the top.

Let cool. Enjoy.

May use Raspberries also.



Strawberry Shortcake

Ingredients

1 quart sliced strawberries
1/4 cup sugar
2 1/3 cups Bisquick mix
1/2 cup milk
3 tablespoon sugar
3 tablespoon butter
Whipping cream

Steps

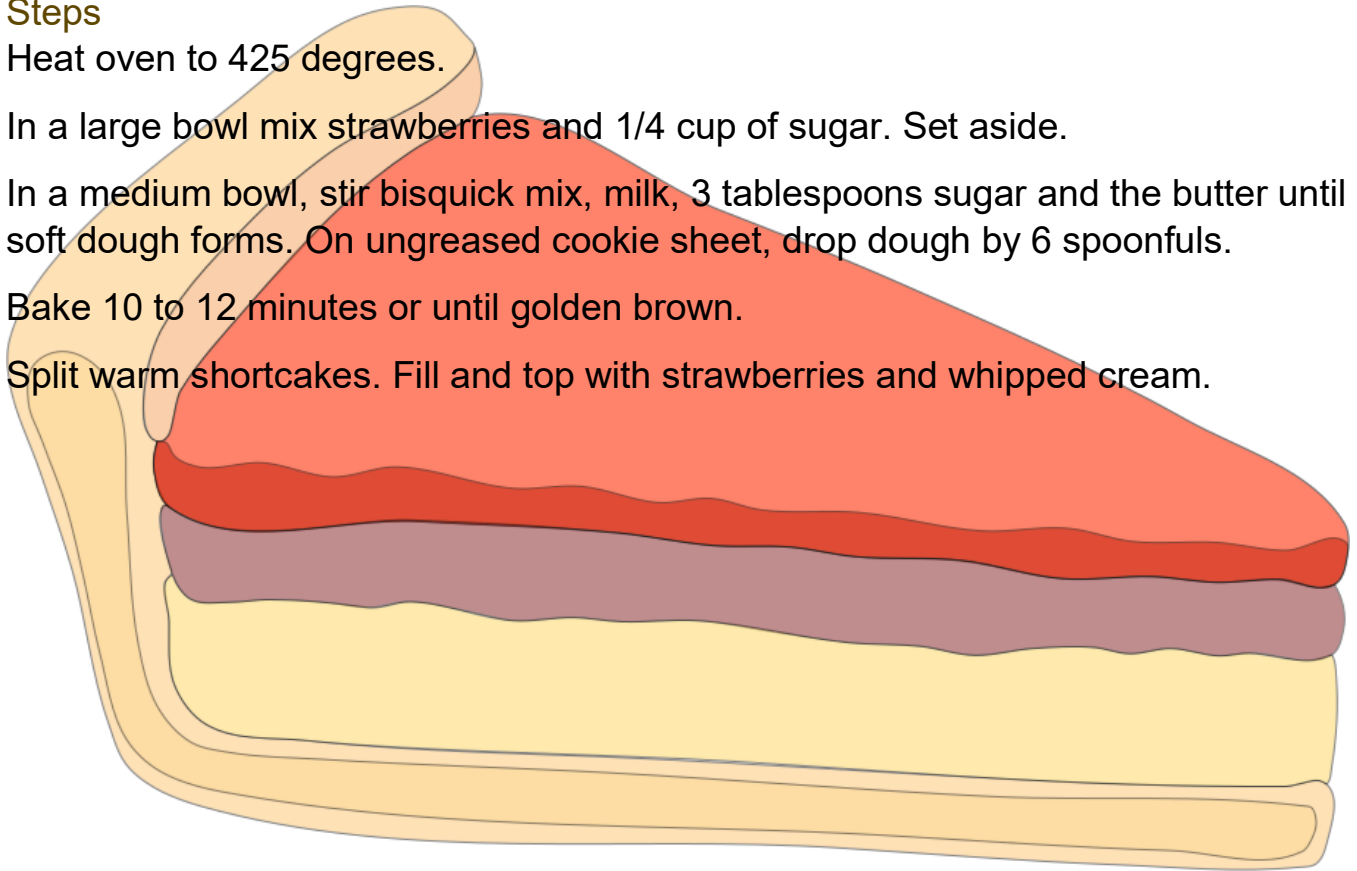
Heat oven to 425 degrees.

In a large bowl mix strawberries and 1/4 cup of sugar. Set aside.

In a medium bowl, stir bisquick mix, milk, 3 tablespoons sugar and the butter until soft dough forms. On ungreased cookie sheet, drop dough by 6 spoonfuls.

Bake 10 to 12 minutes or until golden brown.

Split warm shortcakes. Fill and top with strawberries and whipped cream.



Sugar Free Cherry Pie

Ingredients

Pastry for 2 crust pie

1 egg

1 tablespoon of water

4 cups fresh pitted sour cherries

1 1/2 tablespoon all-purpose flour

1/4 teaspoon salt

2 teaspoons of lemon juice

1/4 teaspoon of almond extract

2 tablespoons butter cut into small cubes

1 cup Agave Nectar

Steps

Preheat oven to 425 degrees.

Combine 1 egg and 1 Tbsp. of water to make an egg glaze

In 9 inch pie-pan, place 1 piece of pastry. Brush the whole pastry over with the egg glaze. Keep the pie crust in the refrigerator while you make this filling.

In a bowl, combine cherries, flour, salt, agave and extract. Stir and let the mixture stand for 5 minutes.

Spoon the mixture into the prepared crust. Evenly spread out the butter cubes on top. Use the egg glaze to moisten the rim of the pie.

Roll out the second pastry on a flat surface until it is 1/8 inch thick. Cut in into 1/2 inch strips. Lay the strips across the top and make sure the pastries are pinched together at the edges. Brush the top crust with the egg glaze.

Bake for 20 minutes. Put foil around the crust edges to protect from burning.

Bake for 20 more minutes.

Sweet Cream Ice Cream

Ingredients

9 1/4 ounces lightly toasted sugar (about 1 1/3 cups; 265g)

1 1/4 ounces cornstarch (1/4 cup; 35g)

5/8 teaspoon (2.5 g) kosher salt

20 ounces whole milk (about 2 1/2 cups; 565g)

8 ounces heavy cream (about 1 cup; 225g)

Time

3 hours to toast sugar. 4 hours to make custard, chill, and churn. 4 hours to chill before serving. ~8 to 11 hours.

Steps

To toast sugar you put it in a glass or ceramic dish the oven at 300 Fahrenheit for a couple hours until lightly brown, stirring every hour.

You want to use good milk and cream for this. Local, full fat, grass fed, however many fancy boxes you can check off.

Whisk sugar, cornstarch, and salt together in a pot. When no lumps of cornstarch remain, add 14 ounces of the milk (about 1 2/3 cup; 396g) and whisk to combine.

Cook over medium heat, whisking constantly but not vigorously, until it begins to simmer.

This will take about 6 minutes, if the process seems to be moving slowly, simply turn up the heat. When the mixture comes to a boil, set a timer and continue cooking and whisking for exactly 1 minute.

Immediately transfer mixture to a large bowl, then whisk in the remaining milk and cream. Cover and refrigerate the base until cold, thick, and no warmer than 40°F, about 3 hours.

Churn in an ice cream maker according to the manufacturer's directions. Meanwhile, place a quart-sized container and flexible spatula in the freezer.

When it looks fluffy and thick, shut off the machine and, using the chilled spatula, scrape gelato into the chilled container. Cover with plastic wrap pressed directly against the surface, and freeze until thick enough to scoop, about 4 hours.

Notes

For when someone disagrees that vanilla is a flavor. Make this, and be even more disappointed with normal vanilla.

It is good as a base for making other flavors.

Taffy Apples

Ingredients

14 Ounces Sweetened Condensed Milk (1 Can Eagle Brand)

8 Fluid Ounces Light Corn Syrup (Karo Syrup)

1 Cup Sugar

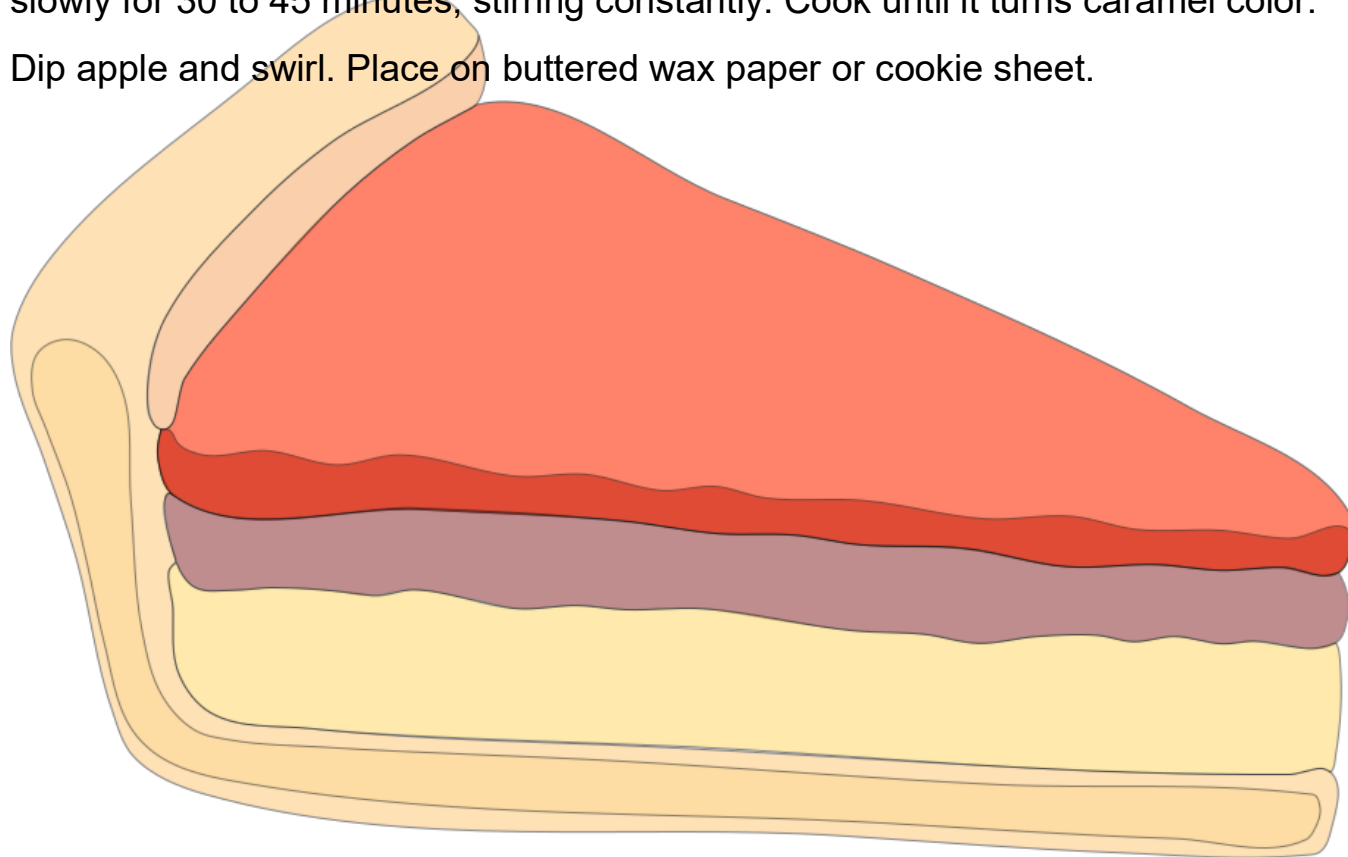
12 Granny Smith Apples

12 wood sticks

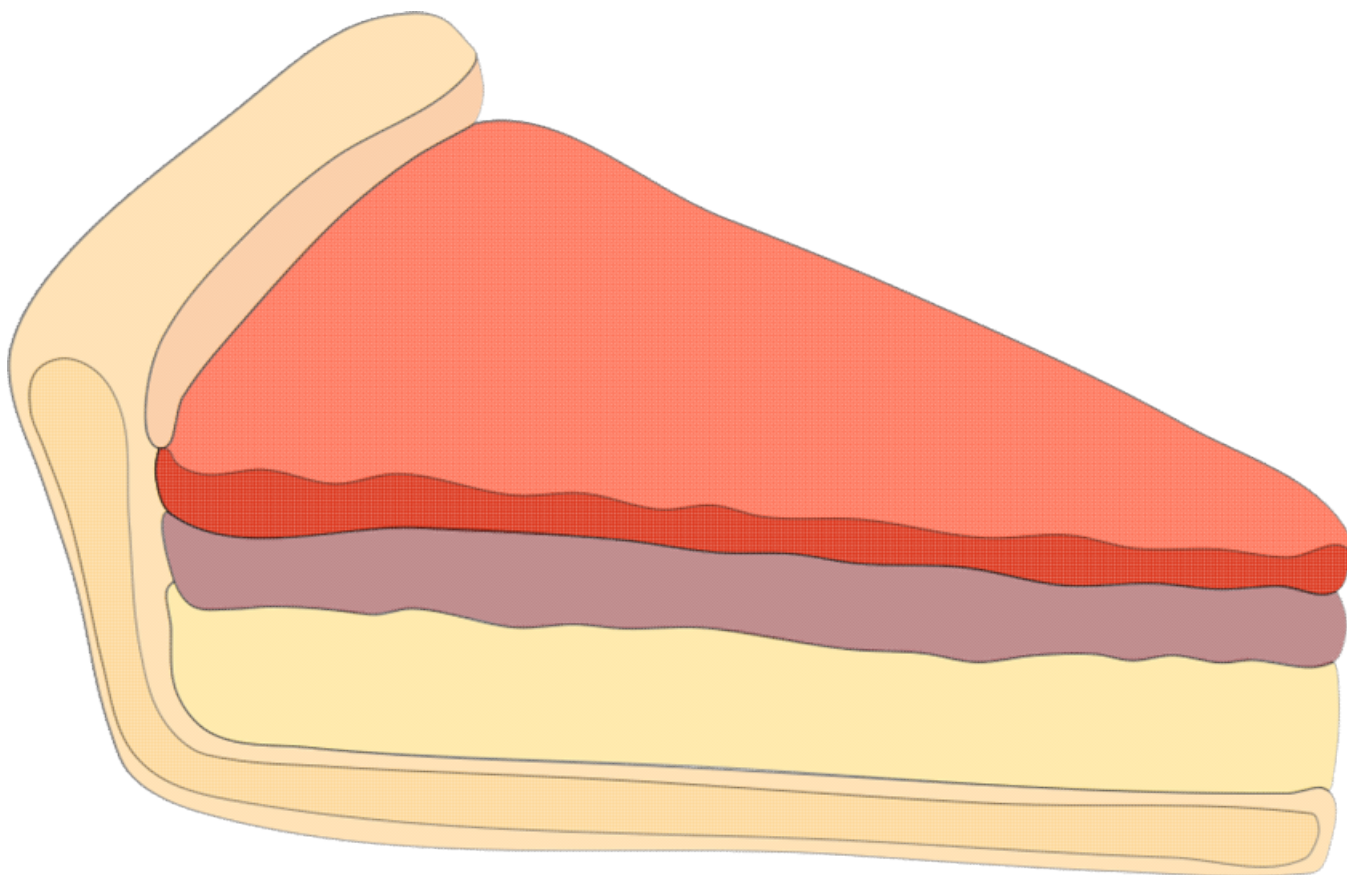
Steps

Mix condensed milk, corn syrup and sugar in a heavy duty sauce pan. Cook slowly for 30 to 45 minutes, stirring constantly. Cook until it turns caramel color.

Dip apple and swirl. Place on buttered wax paper or cookie sheet.



Dishes



Butter Basted Steak with Brown Butter Gravy

Ingredients

1 Shallot
2 Garlic Cloves
7 Tablespoons Butter
1 Cup Beef Stock
2 Sprigs Rosemary
Salt & Pepper
1 Steak

Steps

Liberal season steaks with salt and pepper on all sides. Place on a wire rack in the fridge for at least one hour prior to cooking, preferably overnight. Preheat oven to 200 °F. Place steaks on a wire rack in a rimmed baking sheet. Cook steaks to 105 °F for rare, 115 °F for medium rare, 125 °F for medium.

Just before steaks are ready to come out, preheat skillet. With a bit of oil. Once removed drain drippings into pan. Heat skillet until smoking. Add 3 Tablespoons butter, rosemary, and garlic to pan. Baste steak with butter until seared, about 45 seconds to a minute in a properly hot pan. Flip. Baste with butter until seared. Sear remaining sides while butter browns. Once butter is browned transfer browned butter garlic rosemary mixture to another container. Continue searing if not finished.

Reduce to medium low heat. Add chopped shallot and 2 Tablespoons of butter. Brown shallot. Return browned butter garlic rosemary mixture to pan. Add Beef Stock. Add remaining 2 Tablespoons of butter. Wisk until smooth.

Reduce until desired thickness. Optionally add flour to thicken. Season with Salt to taste.

Notes

Don't judge, it's from Wisconsin.

Chicken and Rice Casserole

Ingredients

4 boneless chicken breast
1 box of Uncle Ben's Wild Rice Original flavor
1 can cream of chicken soup
1 soup can of water
2 Tablespoon butter

Steps

Preheat oven to 350 degrees.

Cut Chicken up into small bite size pieces.

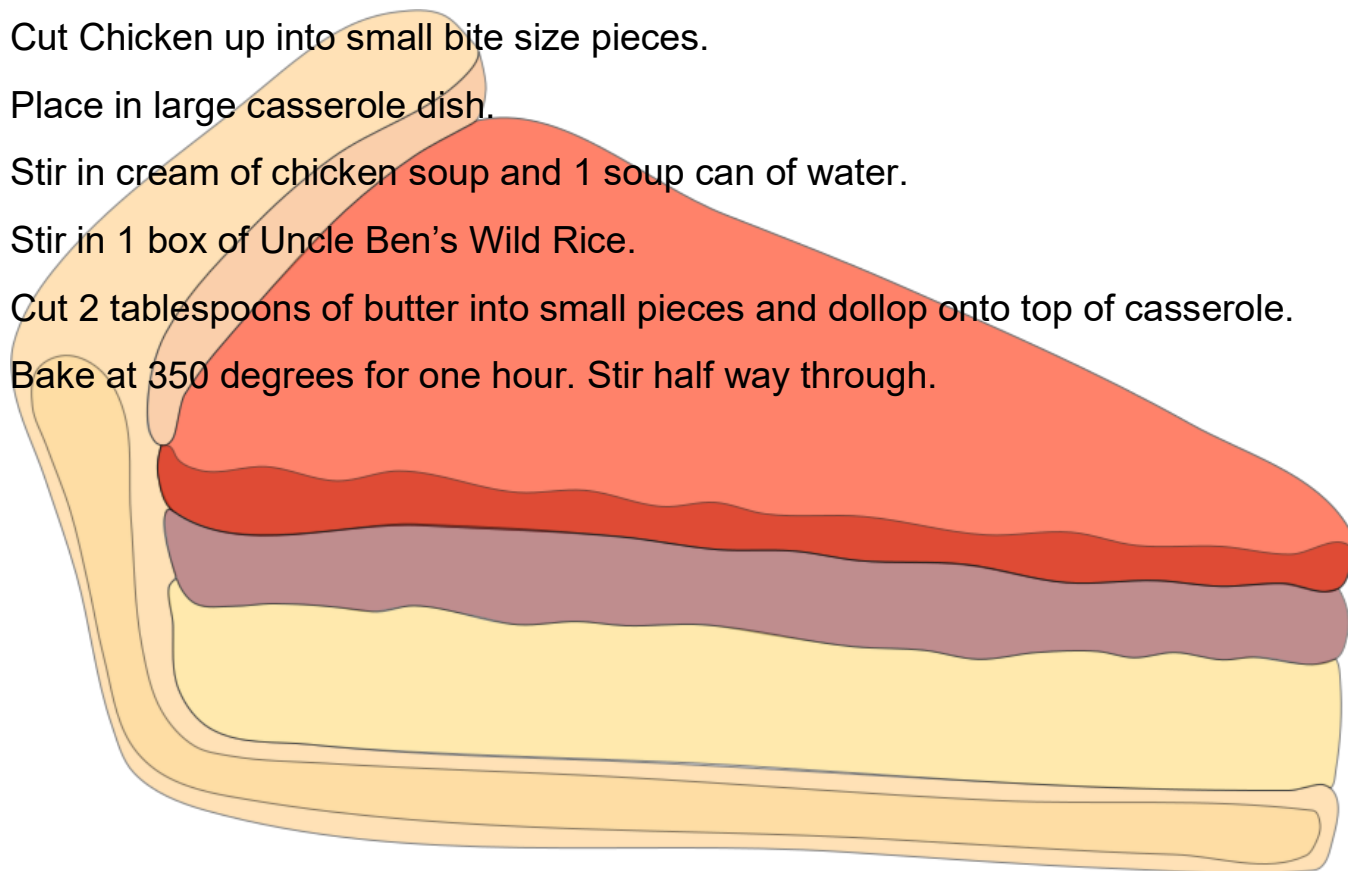
Place in large casserole dish.

Stir in cream of chicken soup and 1 soup can of water.

Stir in 1 box of Uncle Ben's Wild Rice.

Cut 2 tablespoons of butter into small pieces and dollop onto top of casserole.

Bake at 350 degrees for one hour. Stir half way through.



Fish Boil

Ingredients

16 Chunks of Whitefish
16 Baby Red Potatoes
16 Sweet Boiler Onions
1/2 Pound Salt
2 Gallons of Water
Lemons (Garnish)
Melted Butter (Garnish)

Steps

Add 1/4th pound of salt to water and bring to brisk boil.

Add potatoes, boil 15 minutes.

Add onions, boil 4 minutes.

Add fish and 1/4th pound of salt, boil 10 minutes.

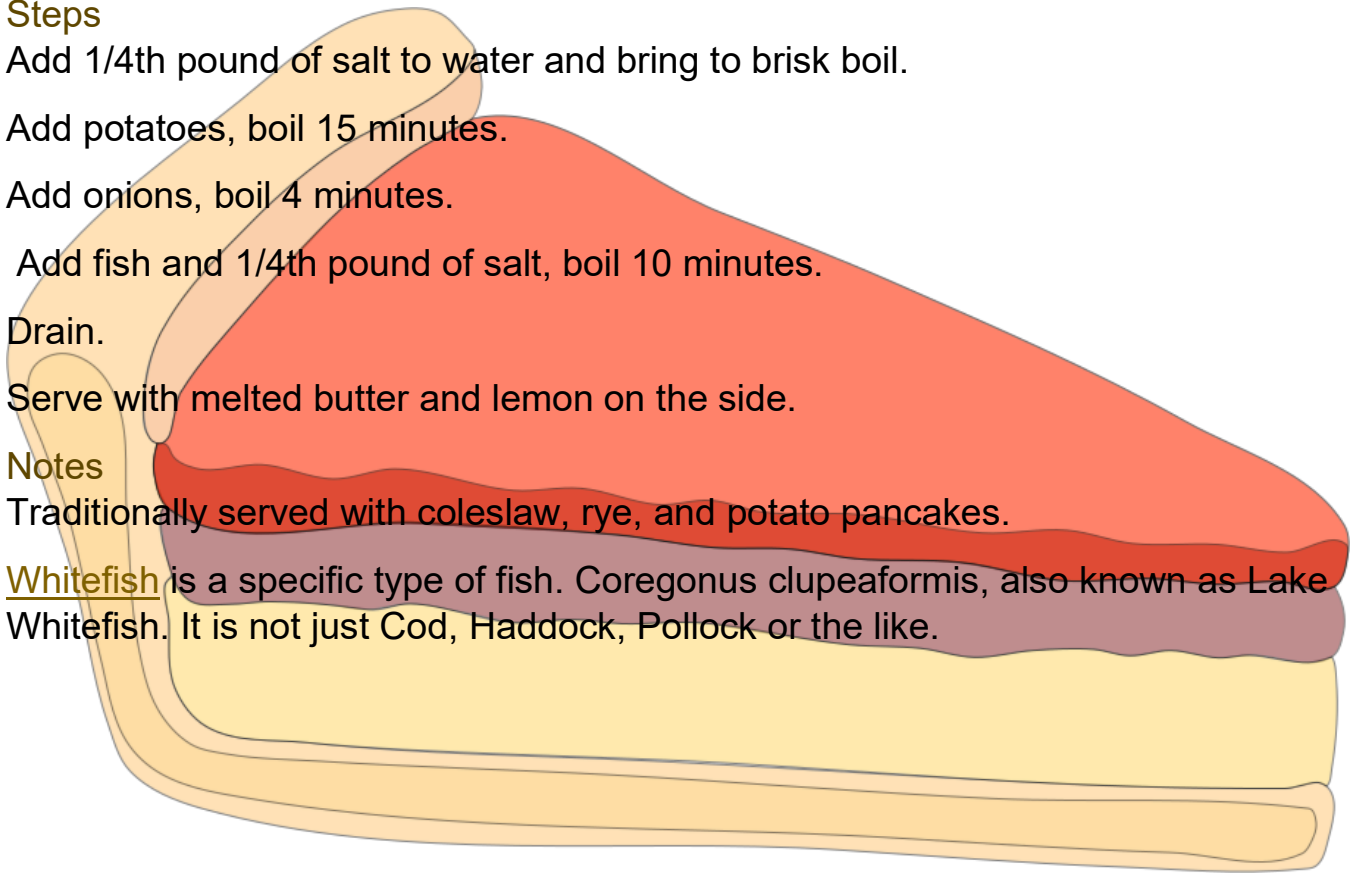
Drain.

Serve with melted butter and lemon on the side.

Notes

Traditionally served with coleslaw, rye, and potato pancakes.

Whitefish is a specific type of fish. Coregonus clupeaformis, also known as Lake Whitefish. It is not just Cod, Haddock, Pollock or the like.



Fish Fry

Ingredients

1 cup self-rising flour
2 tablespoons rice flour
1/4 teaspoon baking powder
4 (6 ounce) cod, haddock, or whitefish fillets, fully thawed
2 tablespoons rice flour
Salt to taste
1 cup lager-style beer
Vegetable oil for frying

Steps

Whisk self-rising flour, rice flour, and baking powder together in a bowl. Freeze until ready to use.

Pat fish as dry as possible. Cut pieces lengthwise to get eight 1-inch thick strips. Place rice flour on a plate and season with salt. Dust fish lightly with the mixture and shake off excess. Cover a plate with crinkled foil to make a quick drying rack; place fish on top.

Heat oil in a deep-fryer to 375 °F (190 °C).

Pour beer into the flour mixture and whisk, adding more as needed, until batter is the consistency of thick pancake batter. Dip fish pieces into the batter to coat; lift out and let excess drip off.

Fry fish in batches until golden brown, dunking occasionally if needed, 3 to 4 minutes. Drain on paper towels. Serve immediately.

Notes

Also traditionally served with coleslaw, rye, and potato pancakes. Fries are also popular.

Grandma Bozarth's Turkey Pot Pie

Ingredients

4 tablespoon butter divided
1/2 onion diced
2 stalks of celery chopped
2 carrots diced
3 tablespoon parsley
1/4 teaspoon salt
1/2 teaspoon pepper
2 cups chicken broth
2 potatoes peeled and cubed
3 tablespoon flour
1/2 cup milk
1 1/2 cups cubed cooked turkey
1 double pie crust

Steps

Preheat oven to 425 °F

Line 10 inch pie pan with crust and set aside.

Heat 2 tablespoons butter in large skillet. Add onion, celery, carrots, parsley and spices. Cook and stir 5 minutes until vegetables are tender.

Stir in 2 cups of chicken broth and bring to a boil. Stir in potatoes and cook 10 minutes until they are tender, but firm.

In small saucepan melt 2 tablespoons butter and stir in flour. Add milk and stir until smooth. Add turkey and vegetable mixture and cook until thickened.

Pour into pie shell. Roll out top crust and place over filling. Crimp edges and slit top crust into three.

Bake in preheated oven at 425 Degrees for 10 minutes and then lower temperature to 350 degrees and bake 20 minutes more or until crust is golden.

Size

Yield 8 servings.

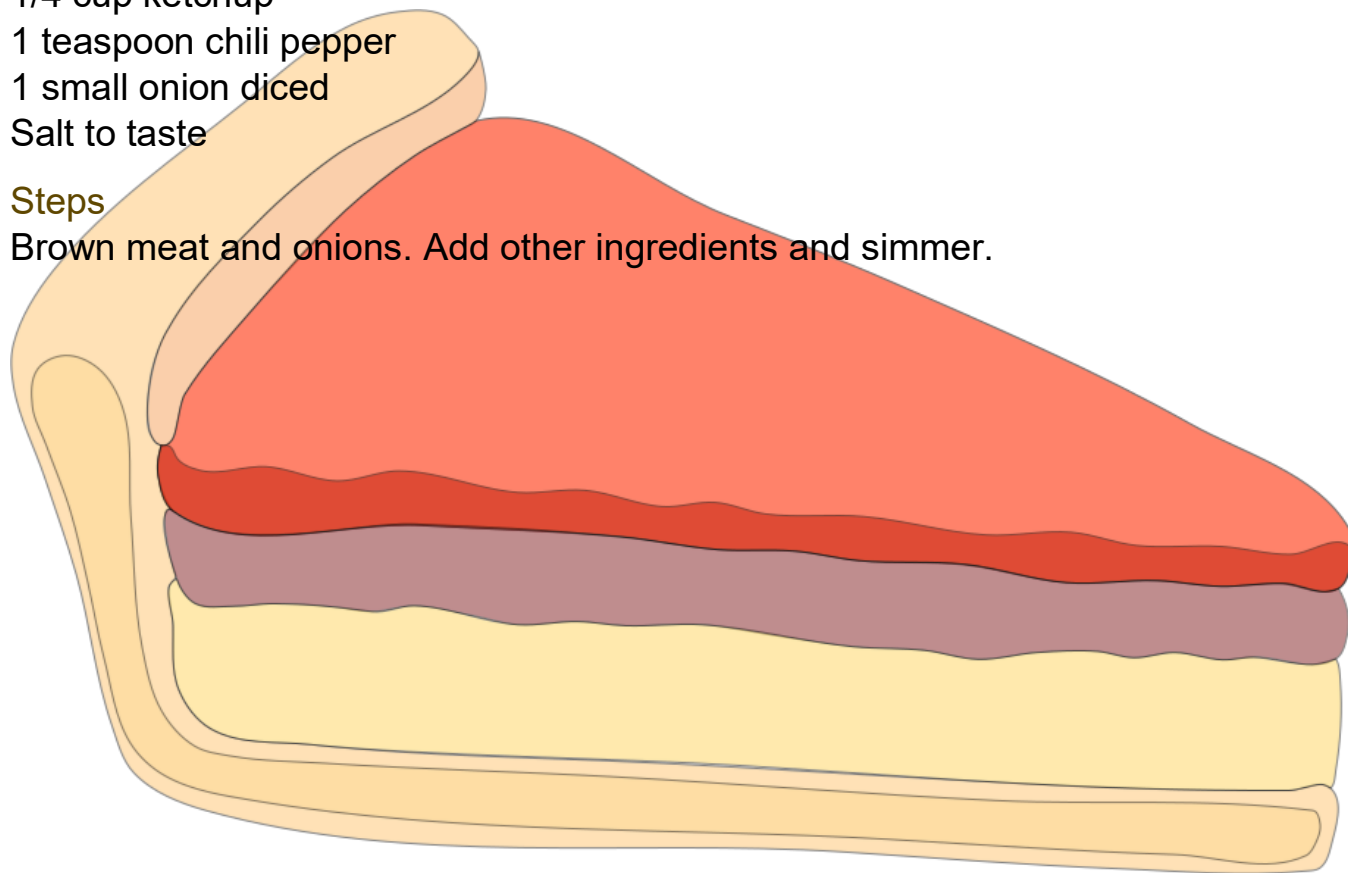
Grandma Laird's Barbeque Beef Sandwiches

Ingredients

2 lbs. ground beef
2 tablespoon vinegar
1/2 teaspoon pepper
1 teaspoon sugar
2 tablespoon Worcestershire sauce
1 can tomato soup
1 teaspoon paprika
1/4 cup ketchup
1 teaspoon chili pepper
1 small onion diced
Salt to taste

Steps

Brown meat and onions. Add other ingredients and simmer.



Grandma Laird's Chicken and Broccoli Casserole

Ingredients

4 boneless chicken breast
1 package frozen broccoli florets
1 pint mayonnaise
1 teaspoon curry
1 tablespoon lemon juice
2 cans cream of chicken soup
1 pound shredded cheddar cheese

Steps

Preheat oven to 350 degrees.

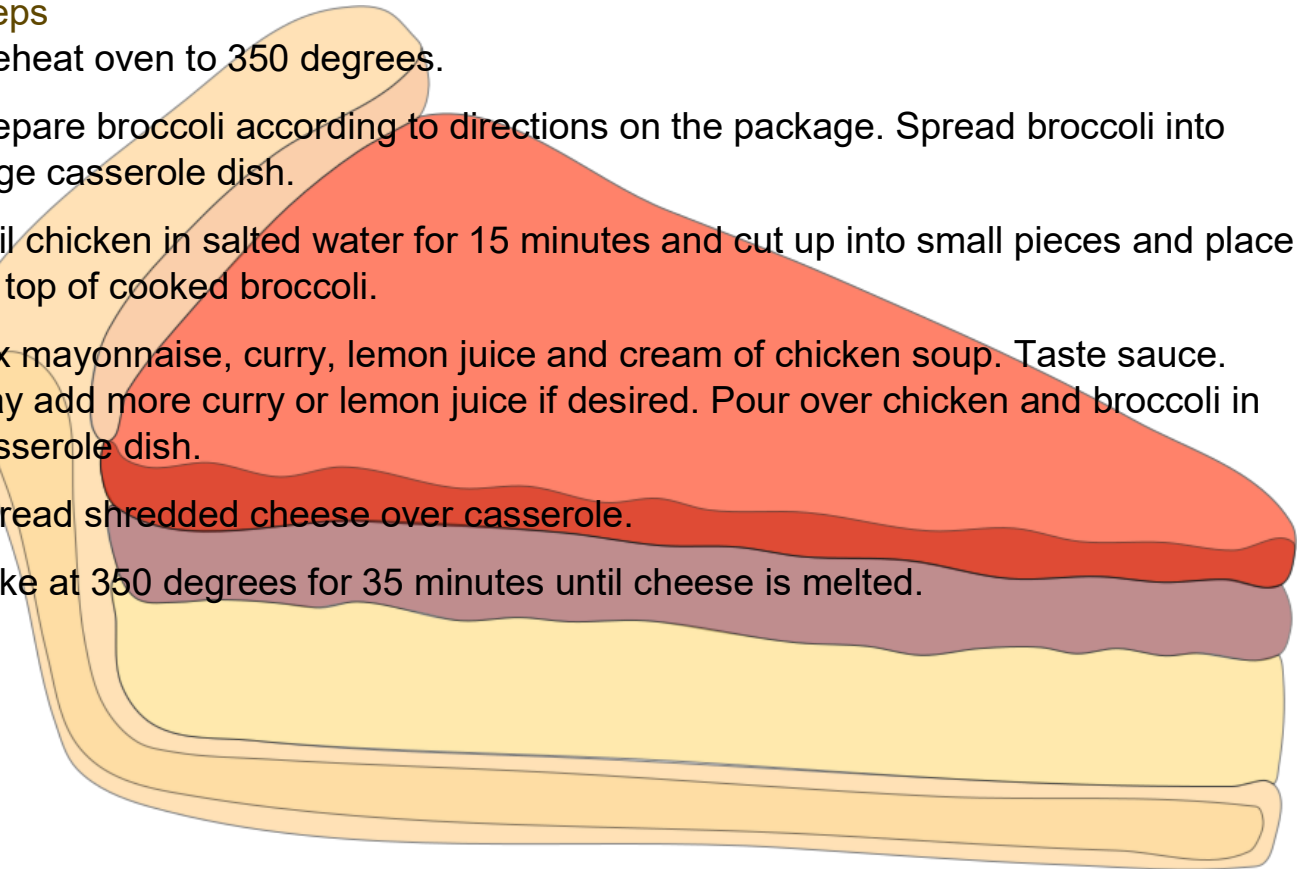
Prepare broccoli according to directions on the package. Spread broccoli into large casserole dish.

Boil chicken in salted water for 15 minutes and cut up into small pieces and place on top of cooked broccoli.

Mix mayonnaise, curry, lemon juice and cream of chicken soup. Taste sauce. May add more curry or lemon juice if desired. Pour over chicken and broccoli in casserole dish.

Spread shredded cheese over casserole.

Bake at 350 degrees for 35 minutes until cheese is melted.



Honey Glazed Ham

Ingredients

5 to 7 lb. Spiral ham
1/2 cup brown sugar
1/4 teaspoon ground cloves
1/2 cup honey
1/3 cup butter

Steps

Preheat oven to 325 degrees.

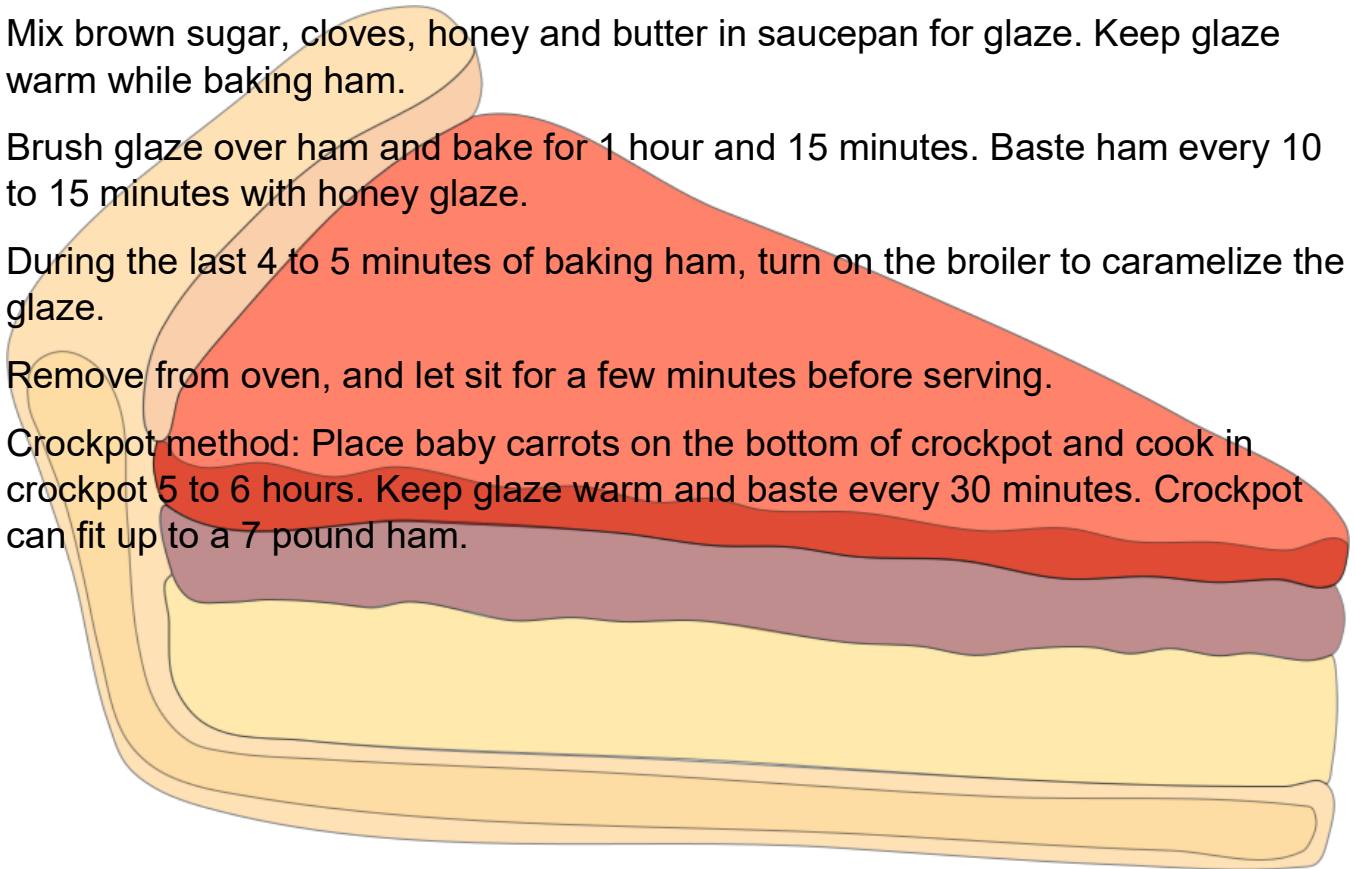
Mix brown sugar, cloves, honey and butter in saucepan for glaze. Keep glaze warm while baking ham.

Brush glaze over ham and bake for 1 hour and 15 minutes. Baste ham every 10 to 15 minutes with honey glaze.

During the last 4 to 5 minutes of baking ham, turn on the broiler to caramelize the glaze.

Remove from oven, and let sit for a few minutes before serving.

Crockpot method: Place baby carrots on the bottom of crockpot and cook in crockpot 5 to 6 hours. Keep glaze warm and baste every 30 minutes. Crockpot can fit up to a 7 pound ham.



Mom's Meatloaf

Ingredients

1 teaspoon garlic powder
1/2 teaspoon onion salt
1 tablespoon butter
1 1/2 teaspoons salt
1 1/2 teaspoons freshly ground black pepper
2 pounds extra-lean ground beef
1 Cup Italian Bread Crumbs
1 egg, lightly beaten
3 1/2 tablespoons sour cream
1 1/2 tablespoons Worcestershire sauce
1 15 ounce can tomato sauce, divided
1/4 cup milk
3 tablespoons ketchup

Steps

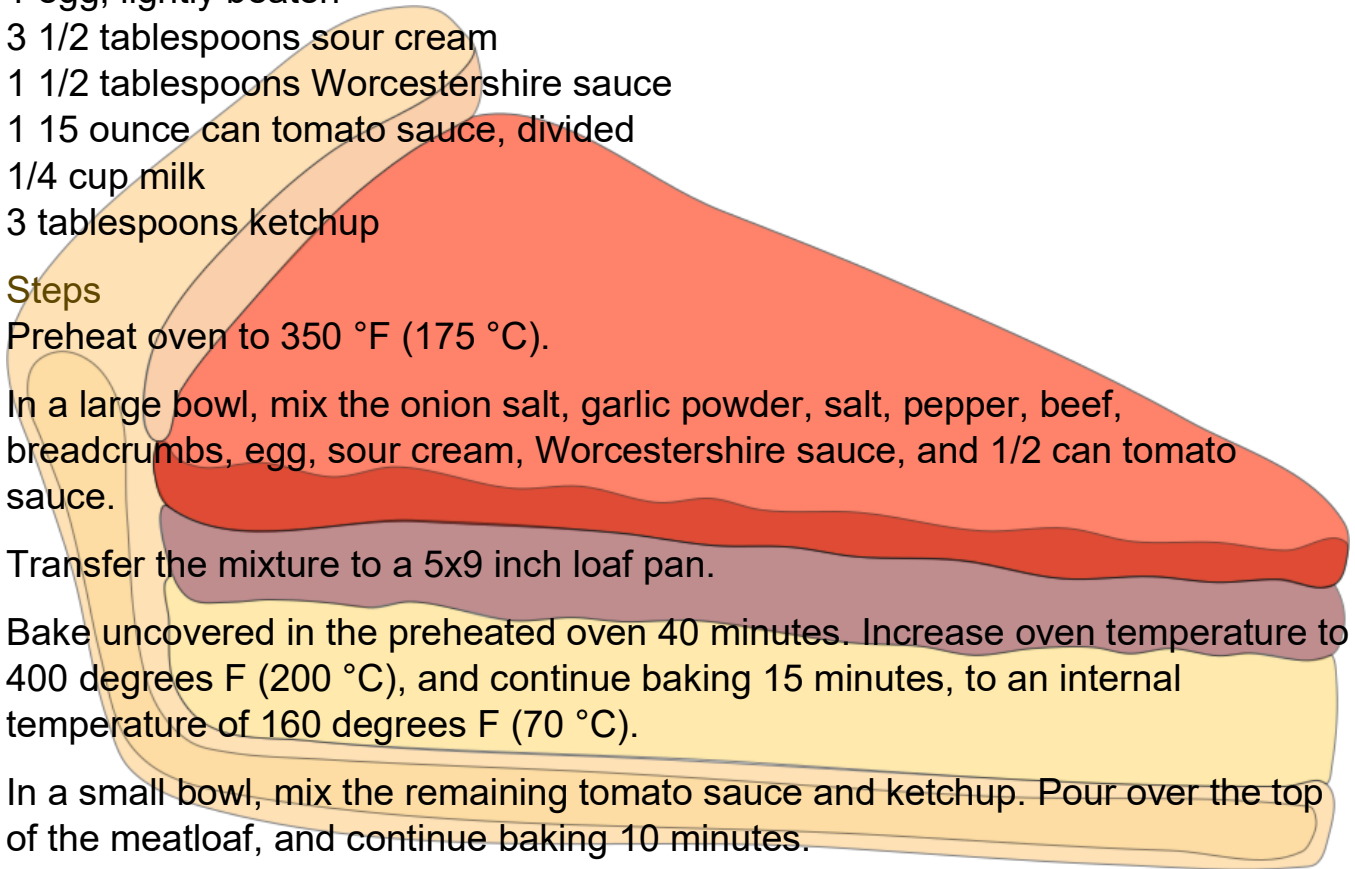
Preheat oven to 350 °F (175 °C).

In a large bowl, mix the onion salt, garlic powder, salt, pepper, beef, breadcrumbs, egg, sour cream, Worcestershire sauce, and 1/2 can tomato sauce.

Transfer the mixture to a 5x9 inch loaf pan.

Bake uncovered in the preheated oven 40 minutes. Increase oven temperature to 400 degrees F (200 °C), and continue baking 15 minutes, to an internal temperature of 160 degrees F (70 °C).

In a small bowl, mix the remaining tomato sauce and ketchup. Pour over the top of the meatloaf, and continue baking 10 minutes.



Philly Cheesesteak

Ingredients

1 White Onion

Salt

1 Pound Chuck Eye (Rib Eye, Top Round, Bottom Round anything well marbled)

Beef Fat (Or Butter/Neutral Oil)

Provolone

Hoagie Rolls

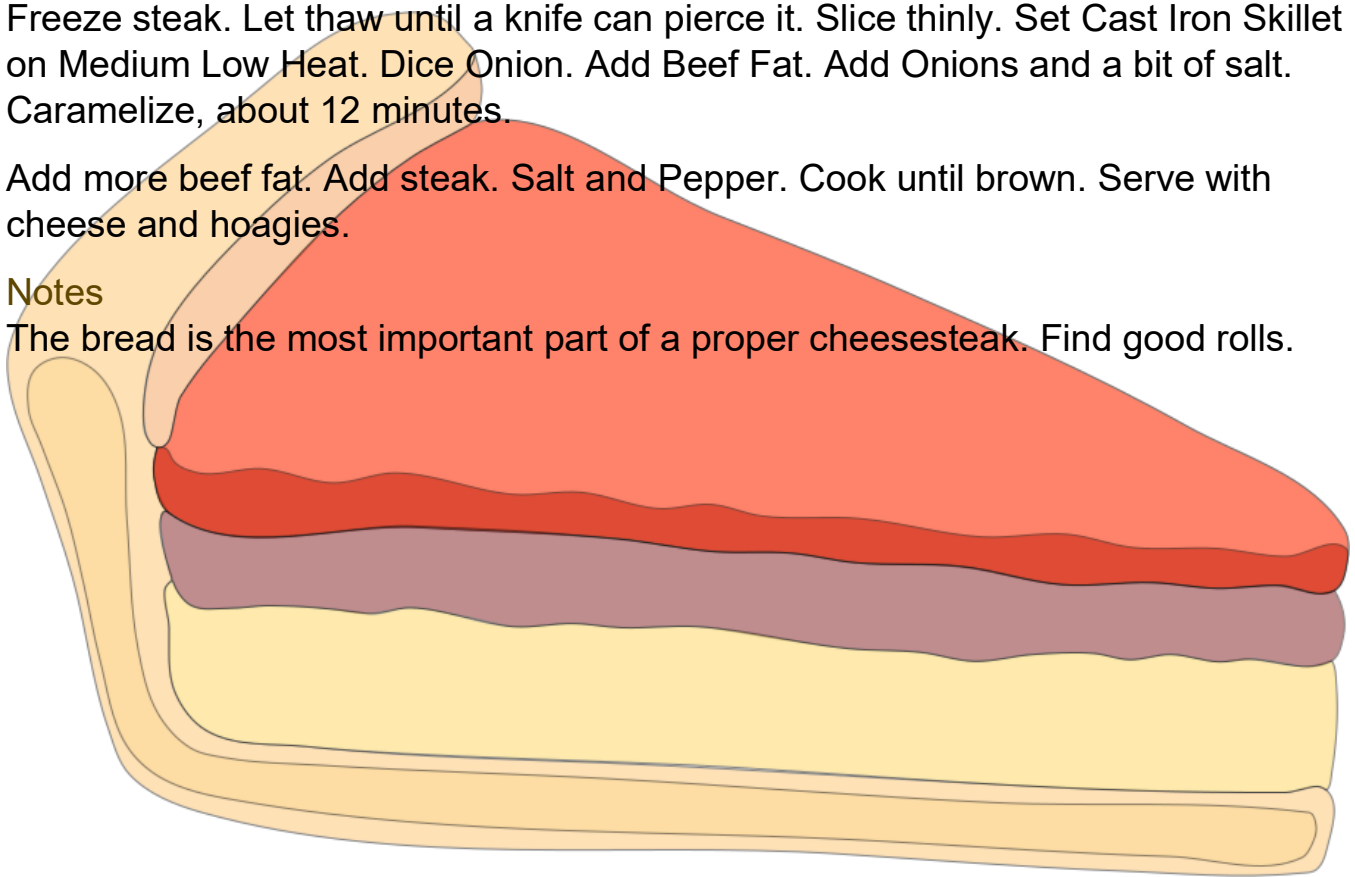
Steps

Freeze steak. Let thaw until a knife can pierce it. Slice thinly. Set Cast Iron Skillet on Medium Low Heat. Dice Onion. Add Beef Fat. Add Onions and a bit of salt. Caramelize, about 12 minutes.

Add more beef fat. Add steak. Salt and Pepper. Cook until brown. Serve with cheese and hoagies.

Notes

The bread is the most important part of a proper cheesesteak. Find good rolls.



Smash Burger

Ingredients

Vegetable oil (for pan)
2 pound ground beef chuck (20% fat)
Kosher salt
4 slices cheese
Burger Toppings

Time

~10 minutes.

Steps

Heat a cast-iron griddle or large heavy skillet over medium-high until very hot, then lightly brush with vegetable oil. Increase heat to high until smoking. Divide ground beef into 8 equal portions (do not form patties). Season liberally with salt and pepper. If it gets too warm it will stick. Keep it in fridge until needed.

Working in batches if needed, place portions on griddle and smash flat with a spatula to form 4"-diameter patties (craggy edges are your friend). Cook, undisturbed, until outer edges are brown, about 1 and a half to 2 minutes. Flip patties, and place a slice of cheese on top of half of the patties. Cook until cheese droops and burgers are cooked, about 30 seconds to 1 minute.

Notes

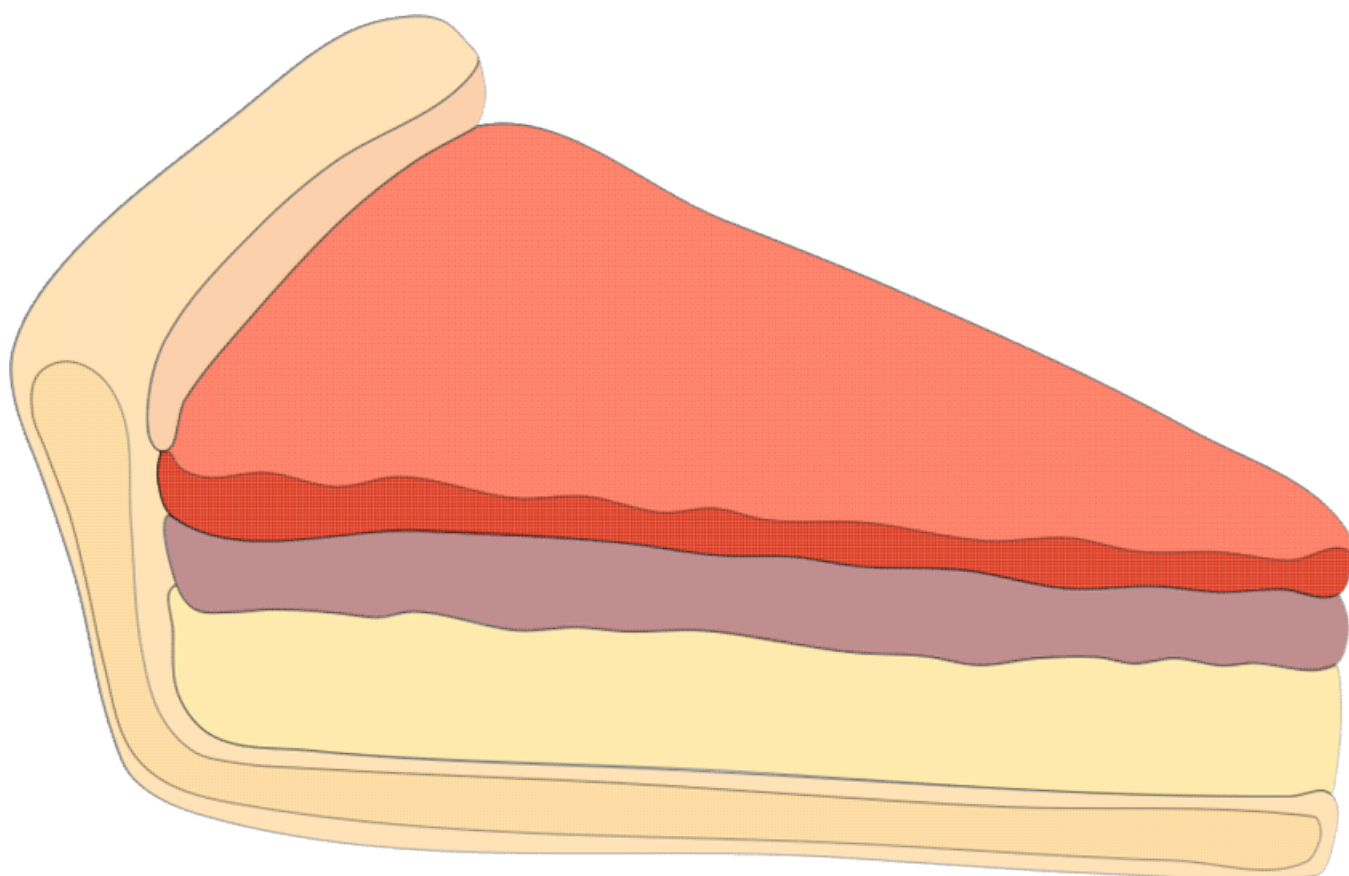
Serve patties on buns with preferred toppings. Two patties, one with cheese, one without a bun.

Traditional toppings are grilled onions, pickles, lettuce, mustard, cheese, and butter. Thousand island (secret sauce), ketchup, mayonnaise, mushrooms, tomato, and bacon are also great. Use whatever you like, you don't have to do them all.

Preferred cheeses are ones that melt well and are mild in flavor; American, Provolone, Muenster, and Butterkäse. Some people like a sharper cheese like cheddar or Swiss, but they don't tend to melt well.

If you use Butterkäse, and put a pad of butter under the cheese, you have a butter burger.

Sauces, Mixes, & Marinades



Brown Butter Gravy

Ingredients

1 Shallot
2 Garlic Cloves
7 Tablespoons Butter
1 Cup Beef Stock
2 Sprigs Rosemary
Salt
1 Steak (Optional)

Steps

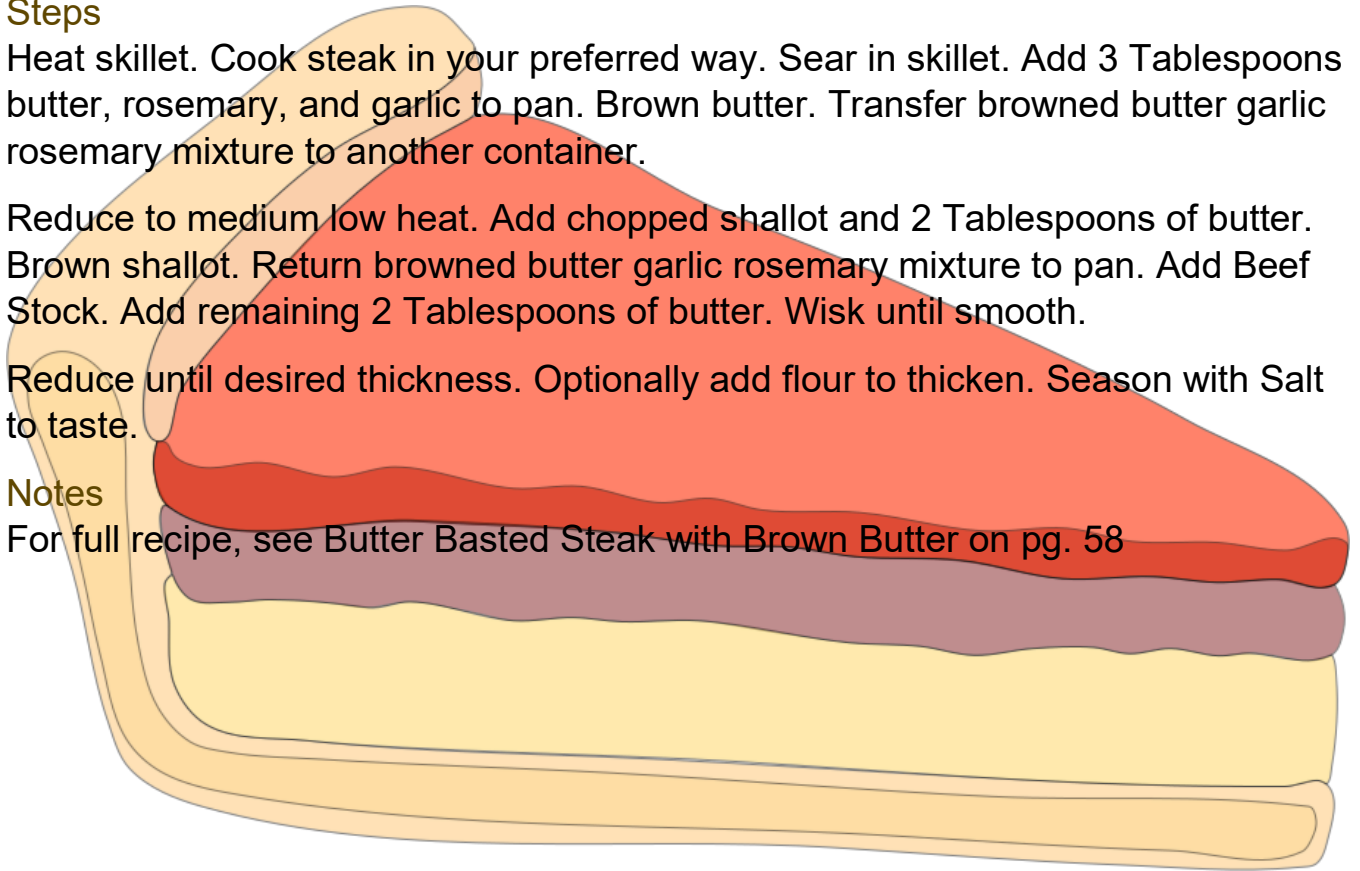
Heat skillet. Cook steak in your preferred way. Sear in skillet. Add 3 Tablespoons butter, rosemary, and garlic to pan. Brown butter. Transfer browned butter garlic rosemary mixture to another container.

Reduce to medium low heat. Add chopped shallot and 2 Tablespoons of butter. Brown shallot. Return browned butter garlic rosemary mixture to pan. Add Beef Stock. Add remaining 2 Tablespoons of butter. Wisk until smooth.

Reduce until desired thickness. Optionally add flour to thicken. Season with Salt to taste.

Notes

For full recipe, see Butter Basted Steak with Brown Butter on pg. 58



3.4.2. Bubble Room Fruit Dip

Ingredients

6 oz. strawberry yogurt

1/4-1/3 cup marshmallow fluff

8oz whipped cream cheese

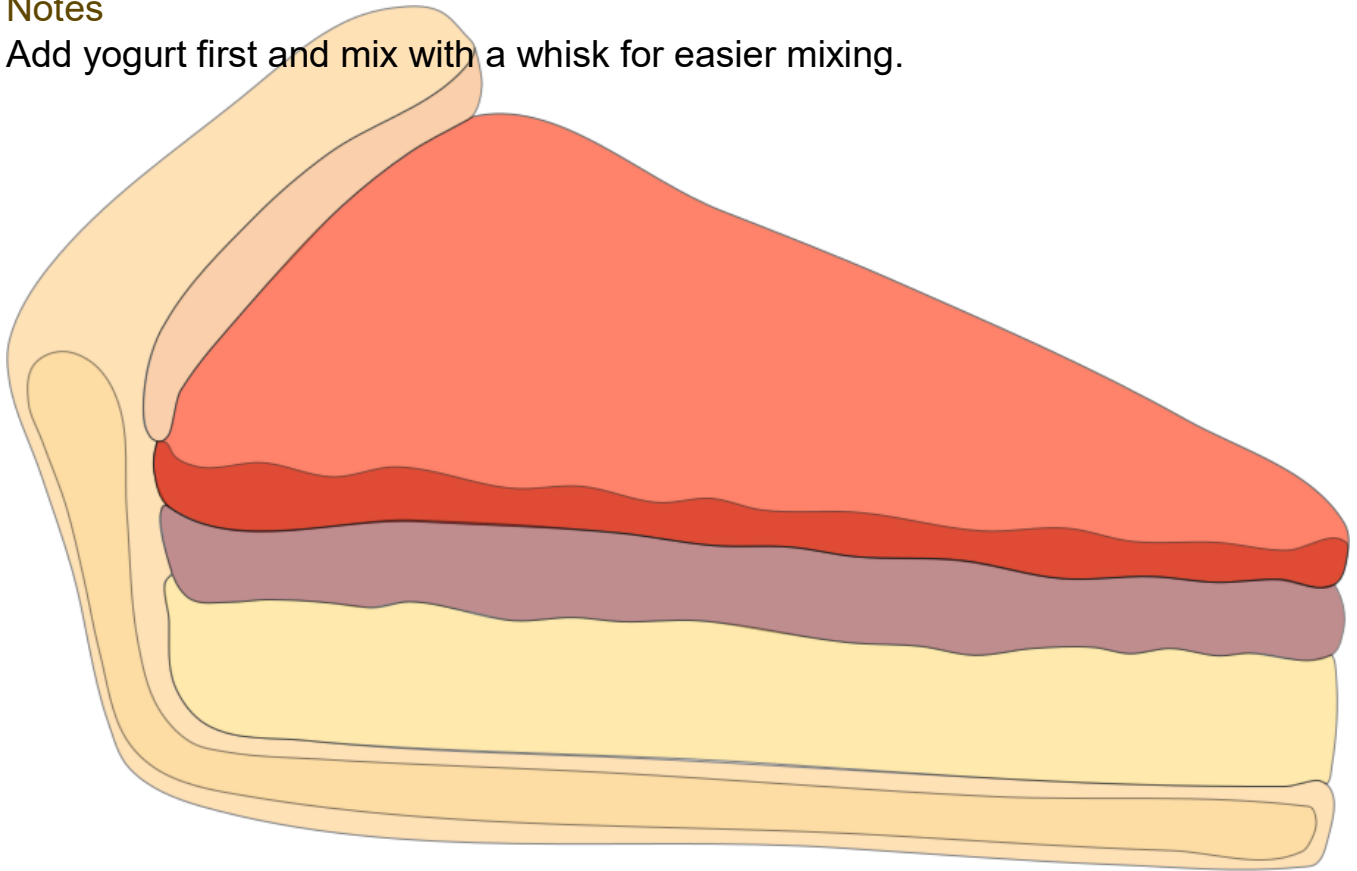
Steps

Add yogurt, cream cheese, and marshmallow fluff into a bowl.

Mix all the ingredients and refrigerate until cold.

Notes

Add yogurt first and mix with a whisk for easier mixing.



3.4.3.Chili Dip

Ingredients

2 cans Chili with no Beans

2 jars mild picante sauce

1 pound co-jack shredded cheese

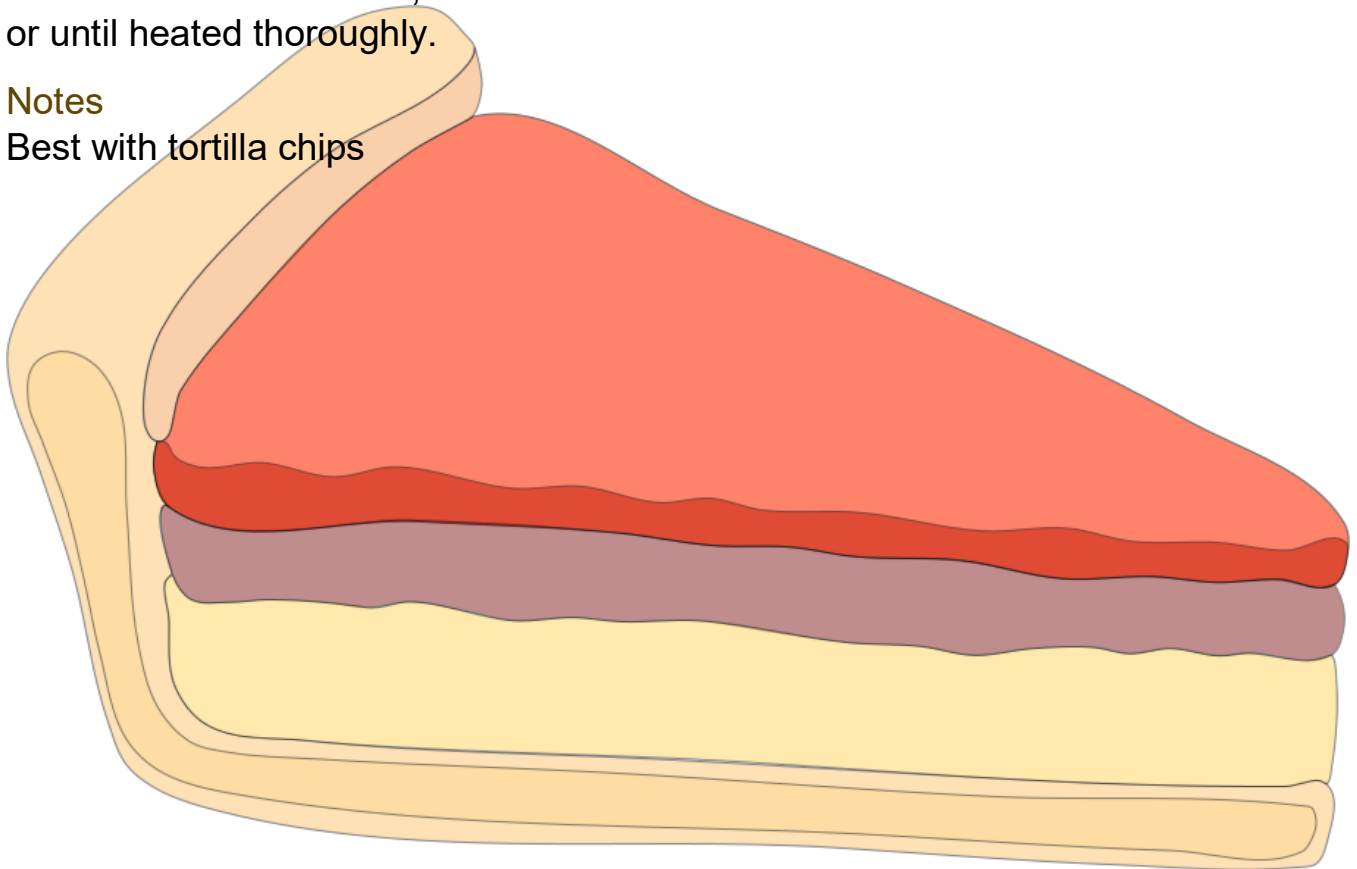
Steps

Mix chili, picante sauce and 1/2 of shredded cheese in medium microwavable bowl.

Microwave for 2 minutes, add the rest of the cheese. Microwave 1 more minute or until heated thoroughly.

Notes

Best with tortilla chips



3.4.4.Cranberry Sauce

Ingredients

12 ounces cranberries

1 cup white sugar

1 cup orange juice

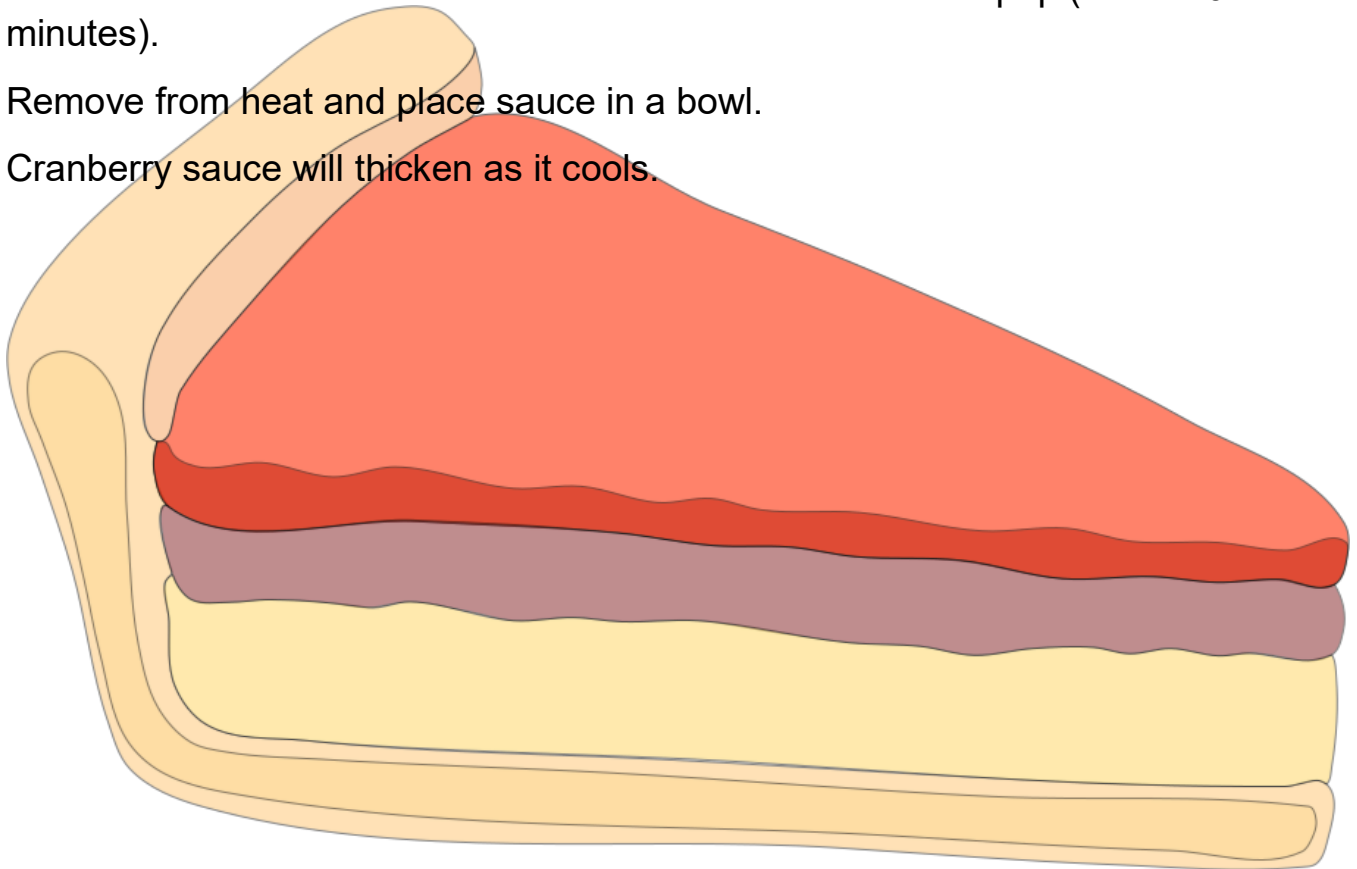
Steps

In a medium sized saucepan over medium heat, dissolve the sugar in the orange juice.

Stir in the cranberries and cook until the cranberries start to pop (about 10 minutes).

Remove from heat and place sauce in a bowl.

Cranberry sauce will thicken as it cools.



3.4.5.Creamy Cheese Dip

Ingredients

3 Parts Sharp Cheese Spread

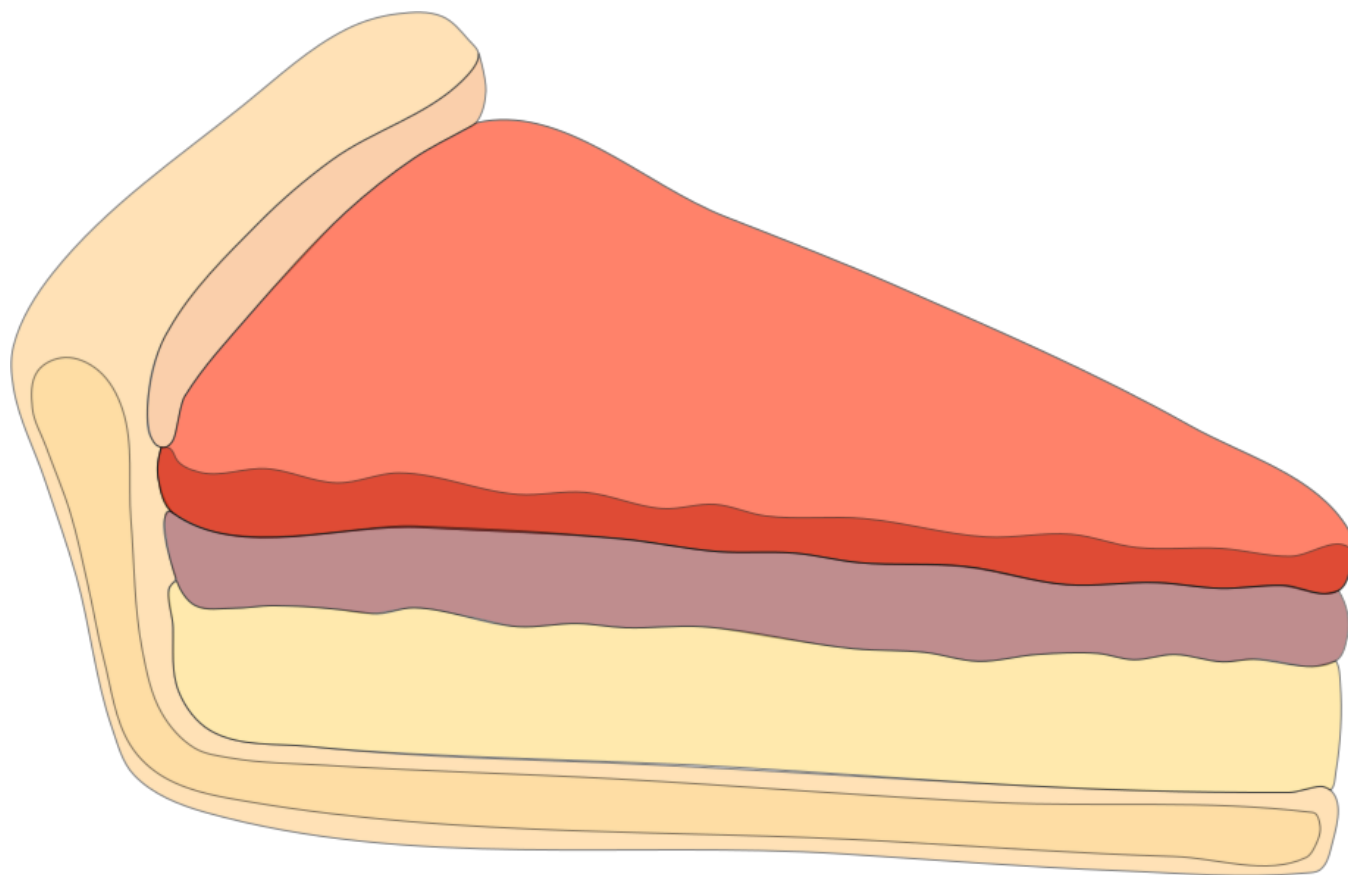
5 Parts Cream Cheese

Steps

Blend until creamy

Notes

Best with hard pretzels or crackers



3.4.6.Homemade French Onion Dip

Ingredients

4 large yellow onions (~ 3 1/2 lb.)
1/4 & pinch teaspoon baking soda
1 tablespoon kosher salt
1 tablespoon dark brown sugar.
1/4 cup olive oil
Vinegar
1 1/2 cups of full fat sour cream
3/4 cup mayonnaise
1/4 teaspoon garlic powder
1/4 teaspoon pepper

Steps

Slice the onions thinly. Add to a pot along with baking soda, kosher salt, and dark brown sugar. Still to combine. Let rest for 10 minutes

Put pot over high heat and add olive oil. Stir often until onions have reduced by three quarters and turned gold. Reduce to medium heat and cook until they become a paste, about 15 minutes.

Deglaze with vinegar and water. Reduce heat to low. Cook until onions are brown. Deglaze more.

Take 1/2 cup of the onions, combine with sour cream, mayo, garlic powder, and pepper.

Notes

This makes too much onion stuff, so you can make it multiple times.

It is better if you let it sit for a while in the fridge.



3.4.7. Pineapple Dip

Ingredients

2 - 8 ounce Cream Cheese
20 ounce Crushed Pineapple
1 Scallion (Optional)

Steps

Chop scallion greens finely if desired.

Mix cream cheese and pineapple until combined.

Original recipe is cream cheese and pineapple only.

Refrigerate.

Notes

Best with salty chips or crackers.

3.4.8. Shrimp Dip

Ingredients

1 pint mayonnaise
2 small cans deveined shrimp
1 onion chopped

Steps

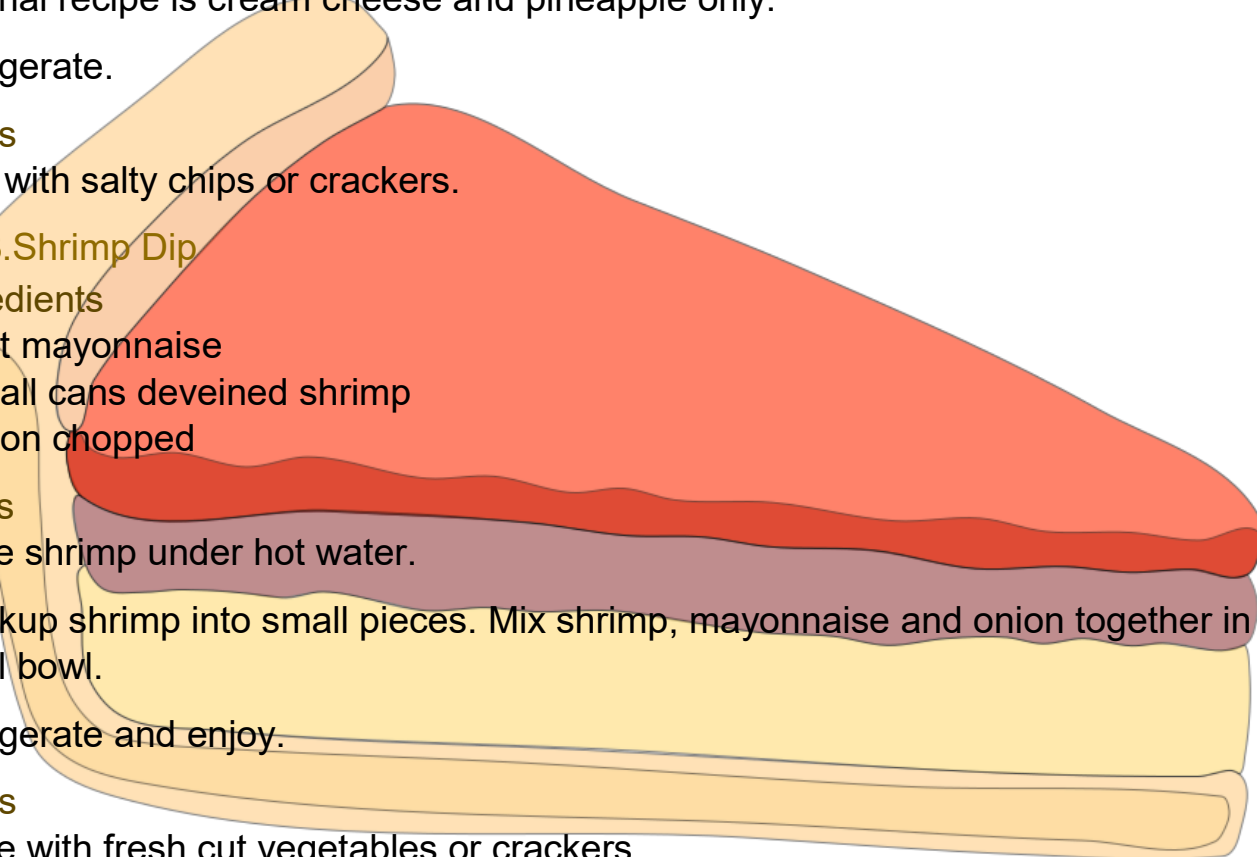
Rinse shrimp under hot water.

Breakup shrimp into small pieces. Mix shrimp, mayonnaise and onion together in small bowl.

Refrigerate and enjoy.

Notes

Serve with fresh cut vegetables or crackers.



3.4.9.Strawberry Freezer Jam

Ingredients

2 cups crushed fresh strawberries, drained

4 cups sugar

1 (1.75 ounce) package dry pectin

3/4 cup water

Steps

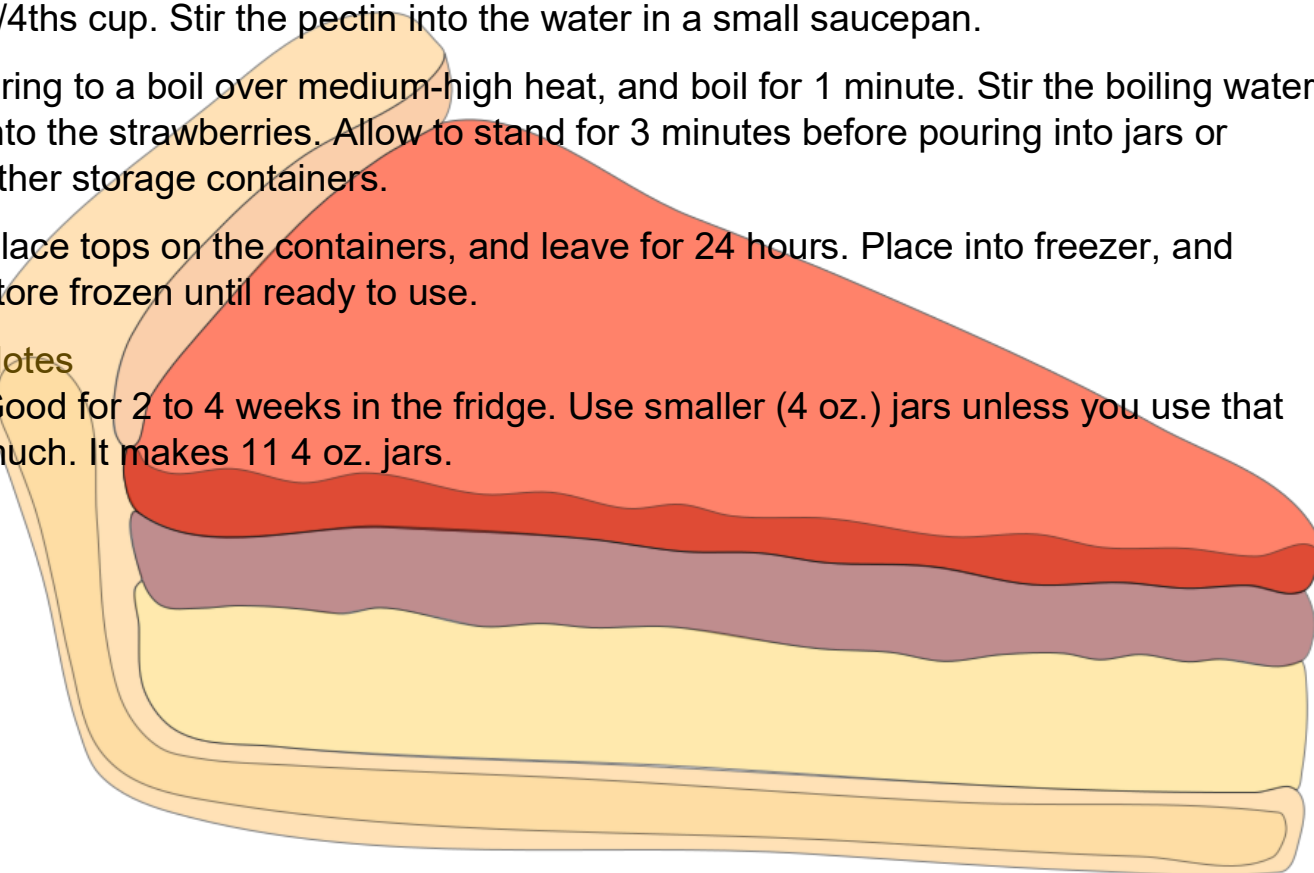
Drain liquid from crushed strawberries. Reserve. Mix crushed strawberries with sugar, and let stand for 10 minutes. Set aside. Add water to reserved liquid to get 3/4ths cup. Stir the pectin into the water in a small saucepan.

Bring to a boil over medium-high heat, and boil for 1 minute. Stir the boiling water into the strawberries. Allow to stand for 3 minutes before pouring into jars or other storage containers.

Place tops on the containers, and leave for 24 hours. Place into freezer, and store frozen until ready to use.

Notes

Good for 2 to 4 weeks in the fridge. Use smaller (4 oz.) jars unless you use that much. It makes 11 4 oz. jars.



3.4.10.Quick Thousand Island

Ingredients

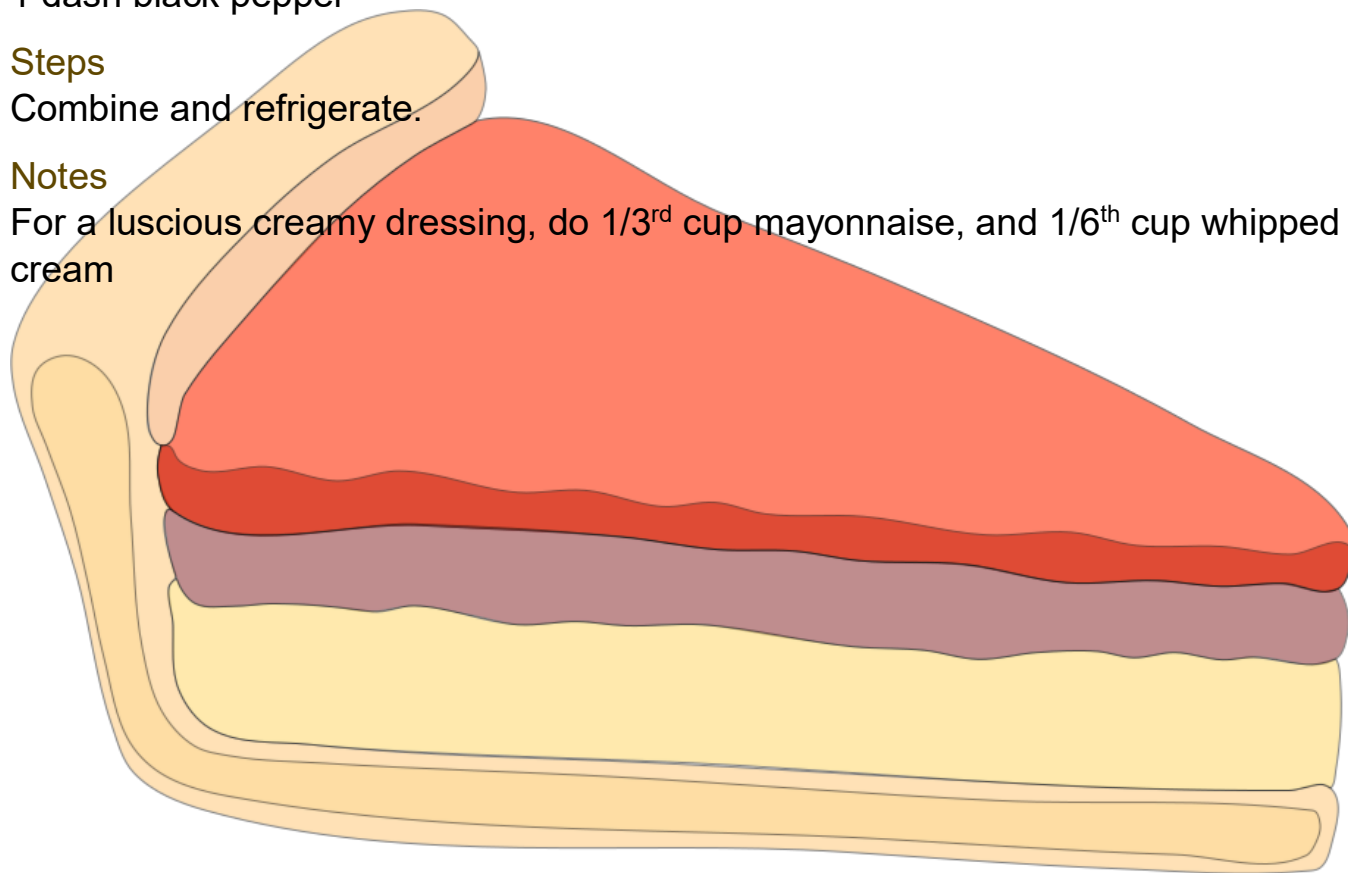
1/2 cup mayonnaise
2 tablespoons ketchup
1 tablespoon white vinegar
2 teaspoons sugar
2 teaspoons sweet pickle relish
1 teaspoon finely minced onions
1/8 teaspoon salt
1 dash black pepper

Steps

Combine and refrigerate.

Notes

For a luscious creamy dressing, do 1/3rd cup mayonnaise, and 1/6th cup whipped cream



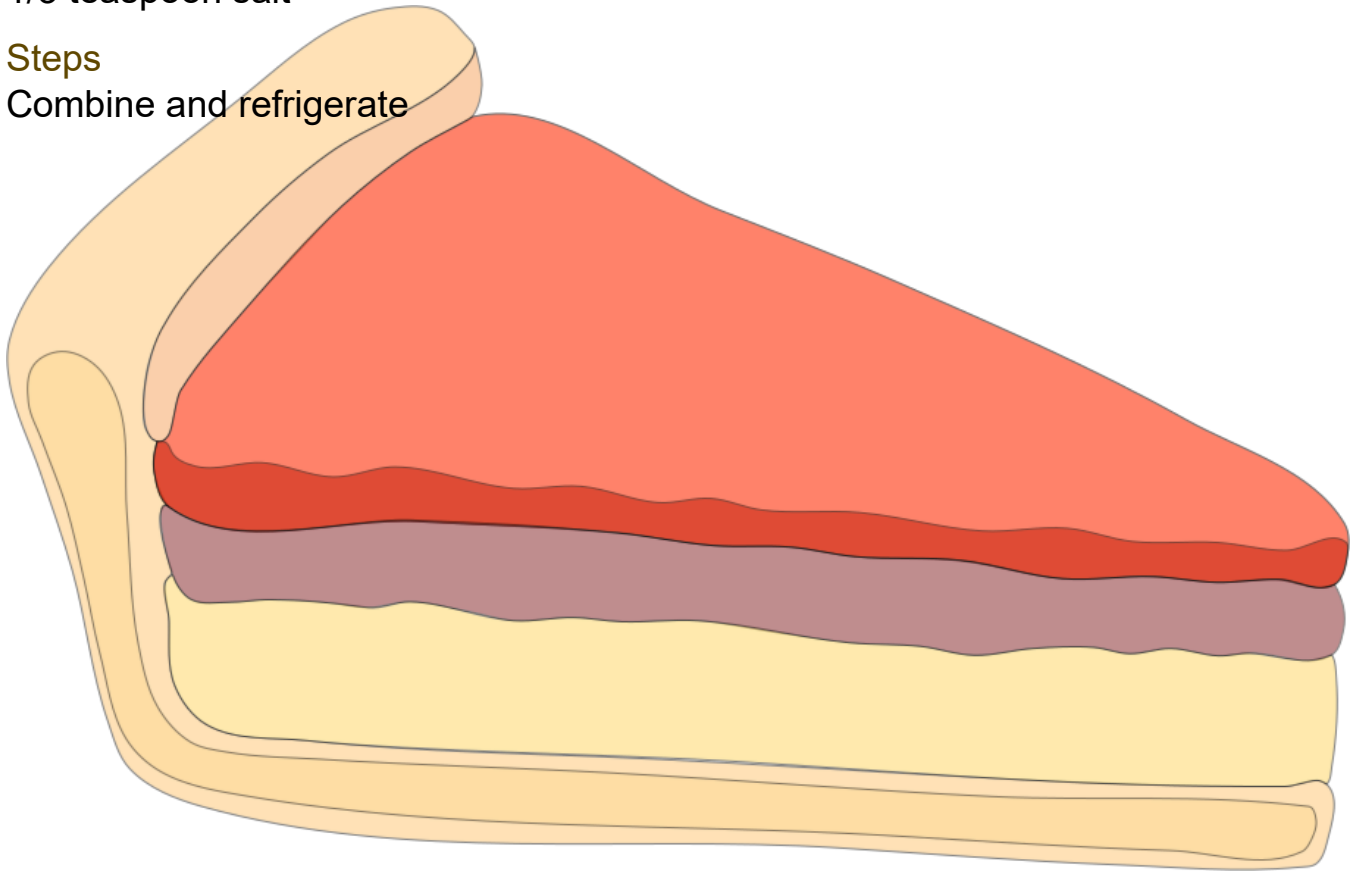
3.4.11. Stagestop Thousand Island

Ingredients

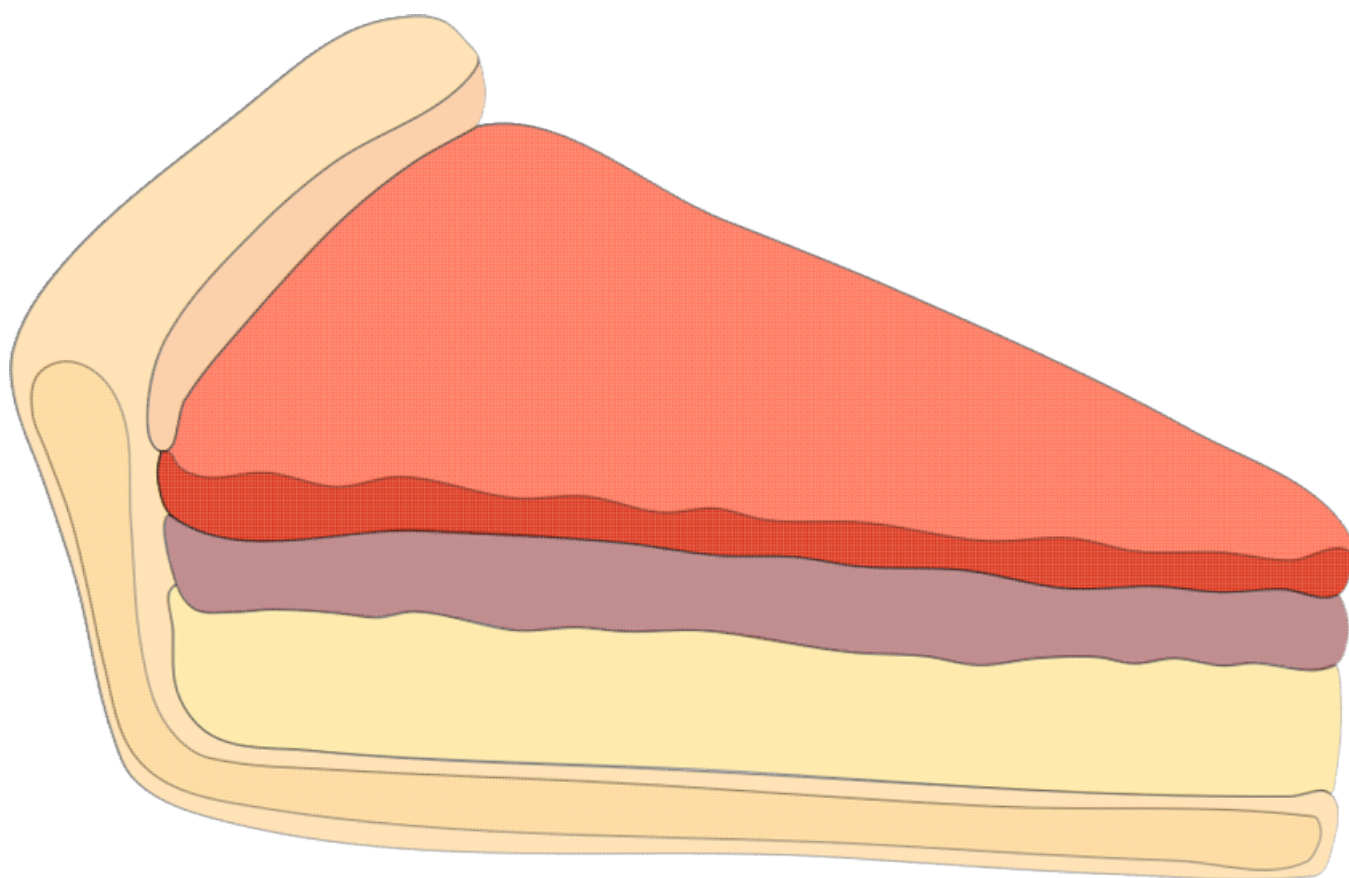
2 cup mayonnaise
1 cup whipped cream
4 tablespoons ketchup
1 teaspoons chopped pimentos
1 teaspoons sweet relish
1 teaspoons chives
1 teaspoon chopped onion
1/3 teaspoon salt

Steps

Combine and refrigerate



3.5. Soups, Salads, & Sides



3.5.1. Bacon Ranch Pasta Salad

Ingredients

1 (12 ounce) package uncooked tri-color rotini pasta
1 pound bacon
1 cup mayonnaise
3 tablespoons dry ranch salad dressing mix
1/4 teaspoon garlic powder
1/2 teaspoon garlic pepper
1/2 cup milk, or as needed
1 Cup Grape Tomatoes
1 cup shredded sharp Cheddar cheese

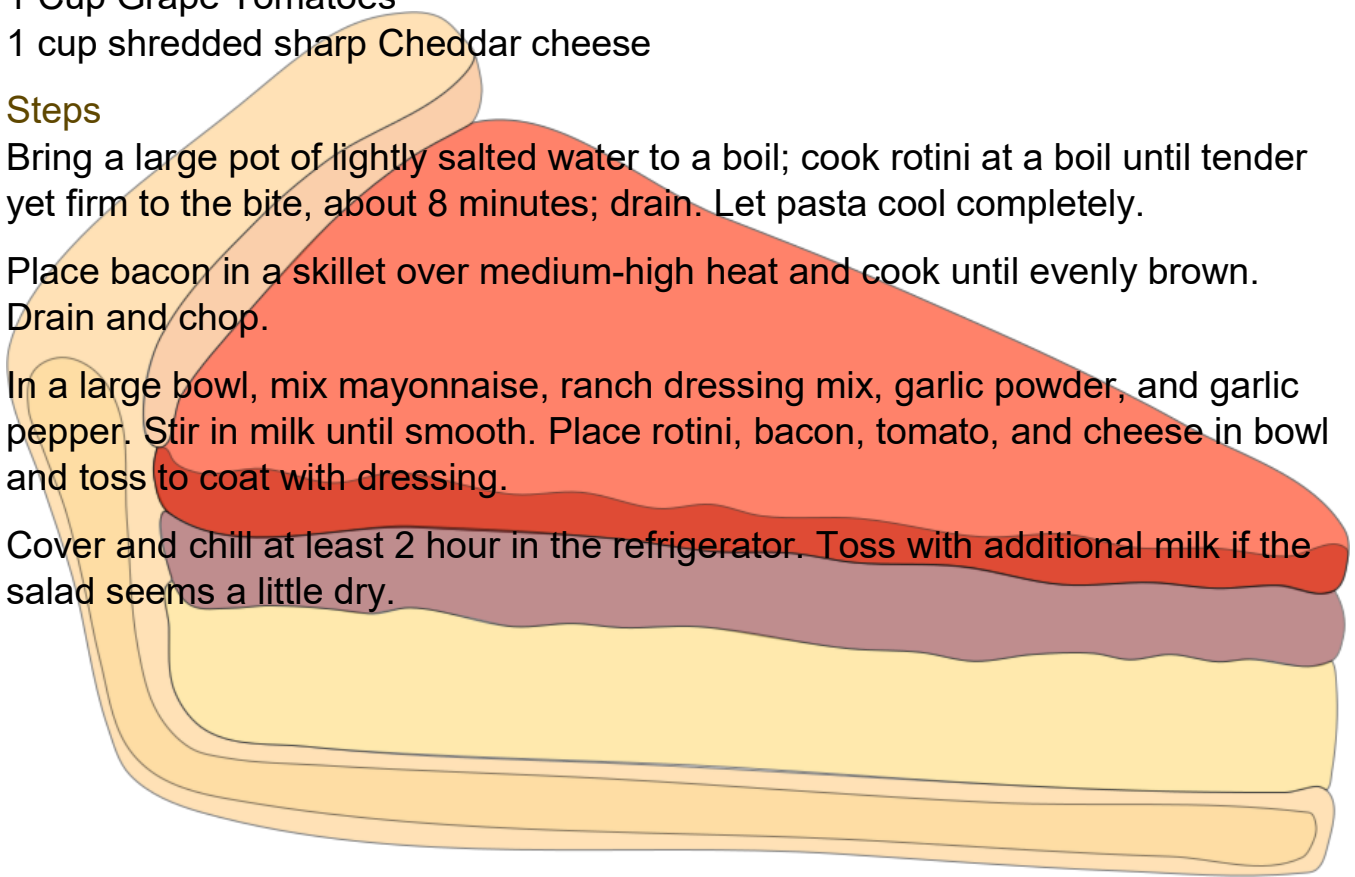
Steps

Bring a large pot of lightly salted water to a boil; cook rotini at a boil until tender yet firm to the bite, about 8 minutes; drain. Let pasta cool completely.

Place bacon in a skillet over medium-high heat and cook until evenly brown. Drain and chop.

In a large bowl, mix mayonnaise, ranch dressing mix, garlic powder, and garlic pepper. Stir in milk until smooth. Place rotini, bacon, tomato, and cheese in bowl and toss to coat with dressing.

Cover and chill at least 2 hour in the refrigerator. Toss with additional milk if the salad seems a little dry.



3.5.2. Broccoli Slaw

Ingredients

1/3 cup of vinegar

1/2 cup of olive oil

1/2 cup of sugar

Seasoning packet from chicken ramen noodle

1/2 cup of slivered almonds

1/2 cups toasted sunflower seeds

1 bunch of green onions

1 bag of broccoli slaw

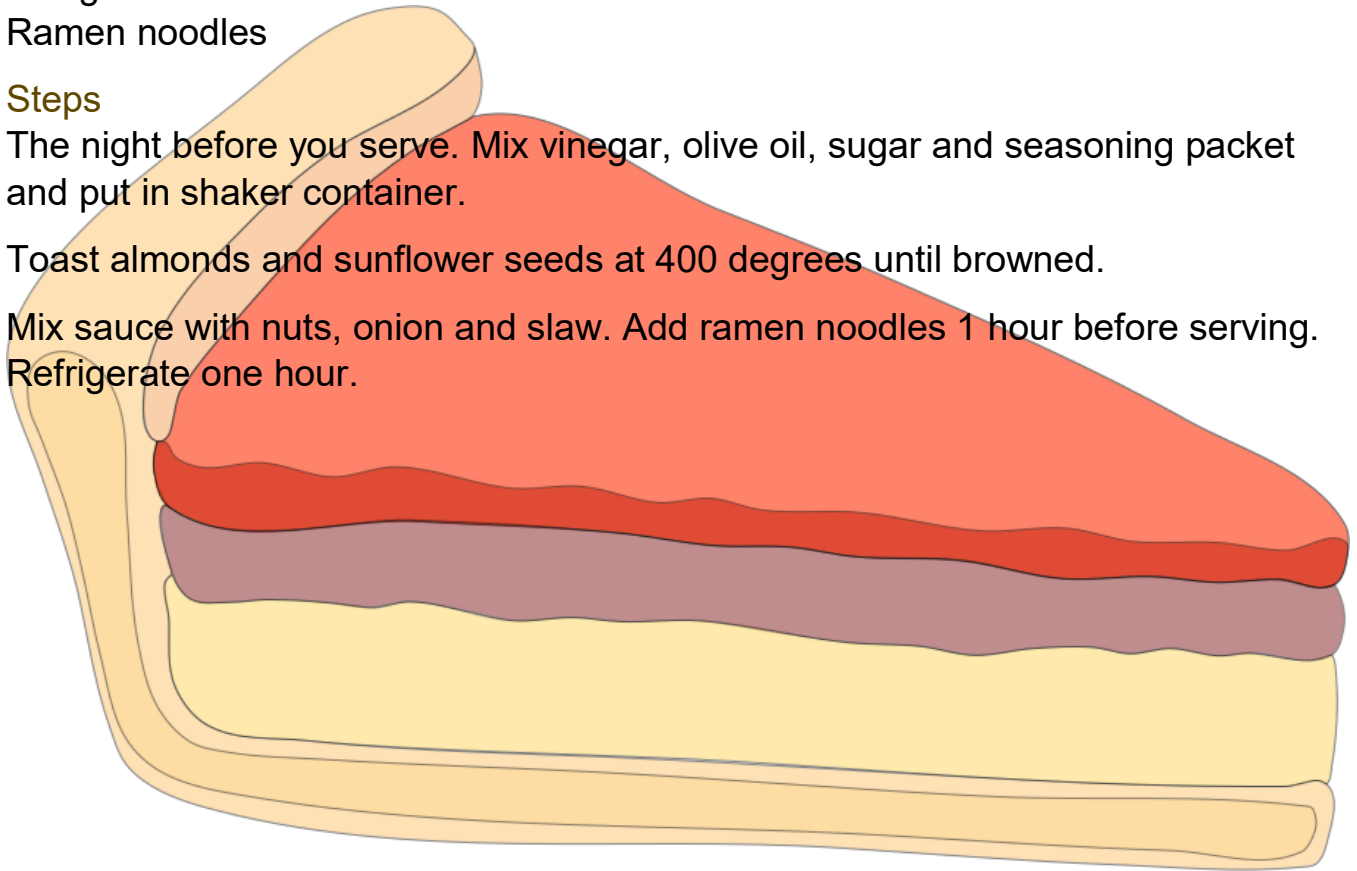
Ramen noodles

Steps

The night before you serve. Mix vinegar, olive oil, sugar and seasoning packet and put in shaker container.

Toast almonds and sunflower seeds at 400 degrees until browned.

Mix sauce with nuts, onion and slaw. Add ramen noodles 1 hour before serving. Refrigerate one hour.



3.5.3.French Fries

Ingredients

2 pounds russet potatoes
2 tablespoons distilled white vinegar
2 tablespoons (24 g) salt
2 quarts water
2 quarts oil (preferably peanut)

Time

Overall time to complete for best results is ~13 hours 15 minutes.

Prep Time

1 Hour

Finishing Time

15 Minutes

Steps

Recipe is in two discrete parts, a prep step that should ideally be done at least 12 hours ahead, and a variety of finishing steps.

Prep

Peel and slice potatoes to desired size.

Put potatoes and vinegar in sauce pan. Add 2 quarts of water and 2 tablespoons of salt.

Bring to a boil over high heat. Boil for 10 minutes. Potatoes should be tender, but not falling apart. Drain and spread on a paper towel lined baking sheet. Allow to dry for 5 minutes.

Heat oil in a 5 quart or larger pot with high sides over high heat to 400°F. Add 1/3 of fries, approximately 10.5 ounce, to the oil and cook for 50 seconds. Agitating occasionally. Then remove to another lined baking sheet. Let oil return to 400°F, and repeat.

Allow potatoes to cool to room temperature, about 30 minutes. For best results freeze from overnight to 2 months.

Meal Time

Choose one of the following ways to finish the fries for a meal.

Frying

Heat oil in a 5 quart or larger pot with high sides over high heat to 400°F. Fry 1 pound of potatoes until crisp and light golden. About 3 and a Half minutes. Drain in a paper towel lined bowl and season immediately with salt or seasoned salt.

Baking

Preheat oven to 450°F. Cut a sheet of tinfoil large enough to cover baking sheet. Crumple it. Spread it over the pan without flattening it fully. Transfer frozen fries in a single layer. Cook for 18 minutes. Agitating pan halfway through. Transfer to a bowl. Season immediately with salt or seasoned salt. Serve Immediately.

Convection Oven/Air Fryer

Preheat to 400°F. Transfer from freezer directly to basket/rack. Cook for 12 to 14 minutes. Tossing halfway through. Transfer to a bowl. Season immediately with salt or seasoned salt. Serve Immediately.

Size

~4 servings

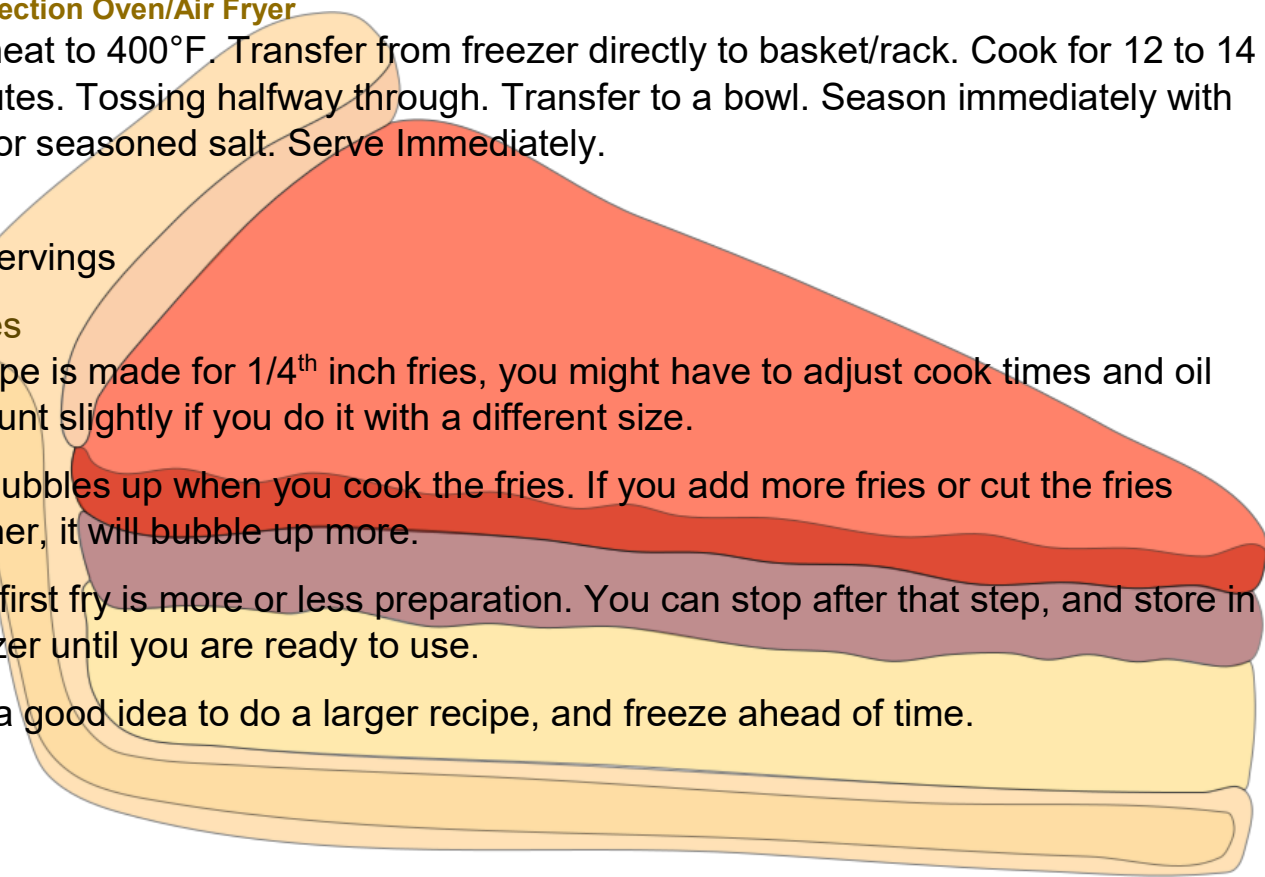
Notes

Recipe is made for 1/4th inch fries, you might have to adjust cook times and oil amount slightly if you do it with a different size.

Oil bubbles up when you cook the fries. If you add more fries or cut the fries thinner, it will bubble up more.

The first fry is more or less preparation. You can stop after that step, and store in freezer until you are ready to use.

It is a good idea to do a larger recipe, and freeze ahead of time.



3.5.4.Green Bean Casserole

Ingredients

18 oz. package of frozen French style green beans, thawed

$\frac{3}{4}$ cup milk

10 oz. can condensed cream of mushroom soup

$\frac{1}{8}$ teaspoon black pepper

2.8 oz. Durkee French Fried Onions

Steps

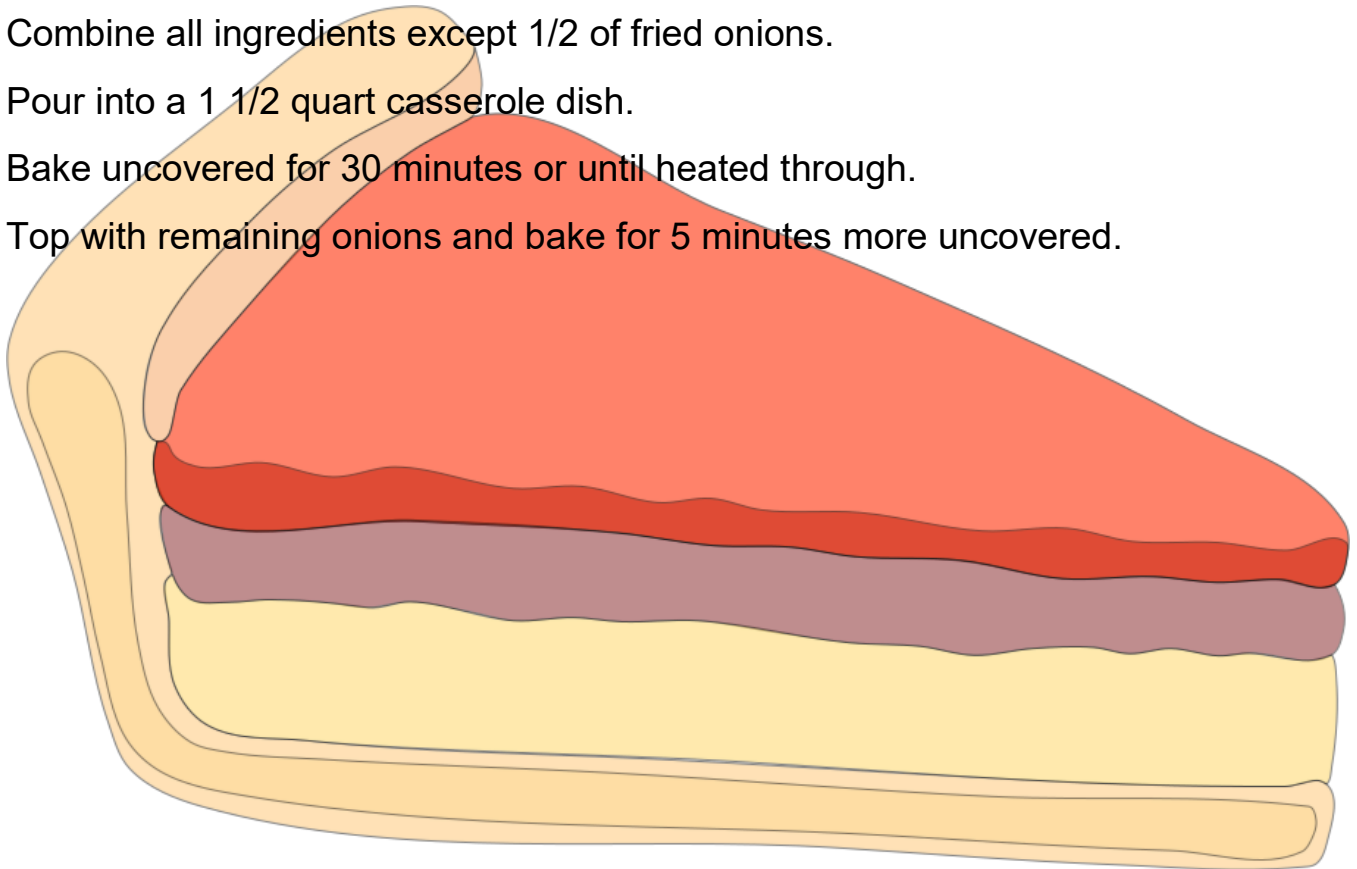
Preheat oven to 350 degrees.

Combine all ingredients except $\frac{1}{2}$ of fried onions.

Pour into a 1 $\frac{1}{2}$ quart casserole dish.

Bake uncovered for 30 minutes or until heated through.

Top with remaining onions and bake for 5 minutes more uncovered.



3.5.5.Hash Brown Casserole

Ingredients

2 pound package of frozen hash brown diced potatoes thawed

1/4 cup melted butter

10.75 ounce condensed cream of chicken soup

8 ounce sour crème

1/2 cup chopped onion or use onion powder

2 cups shredded cheddar cheese

1 teaspoon salt

1/4 teaspoon ground black pepper

2 cup crushed cornflakes

1/4 cup melted butter

Steps

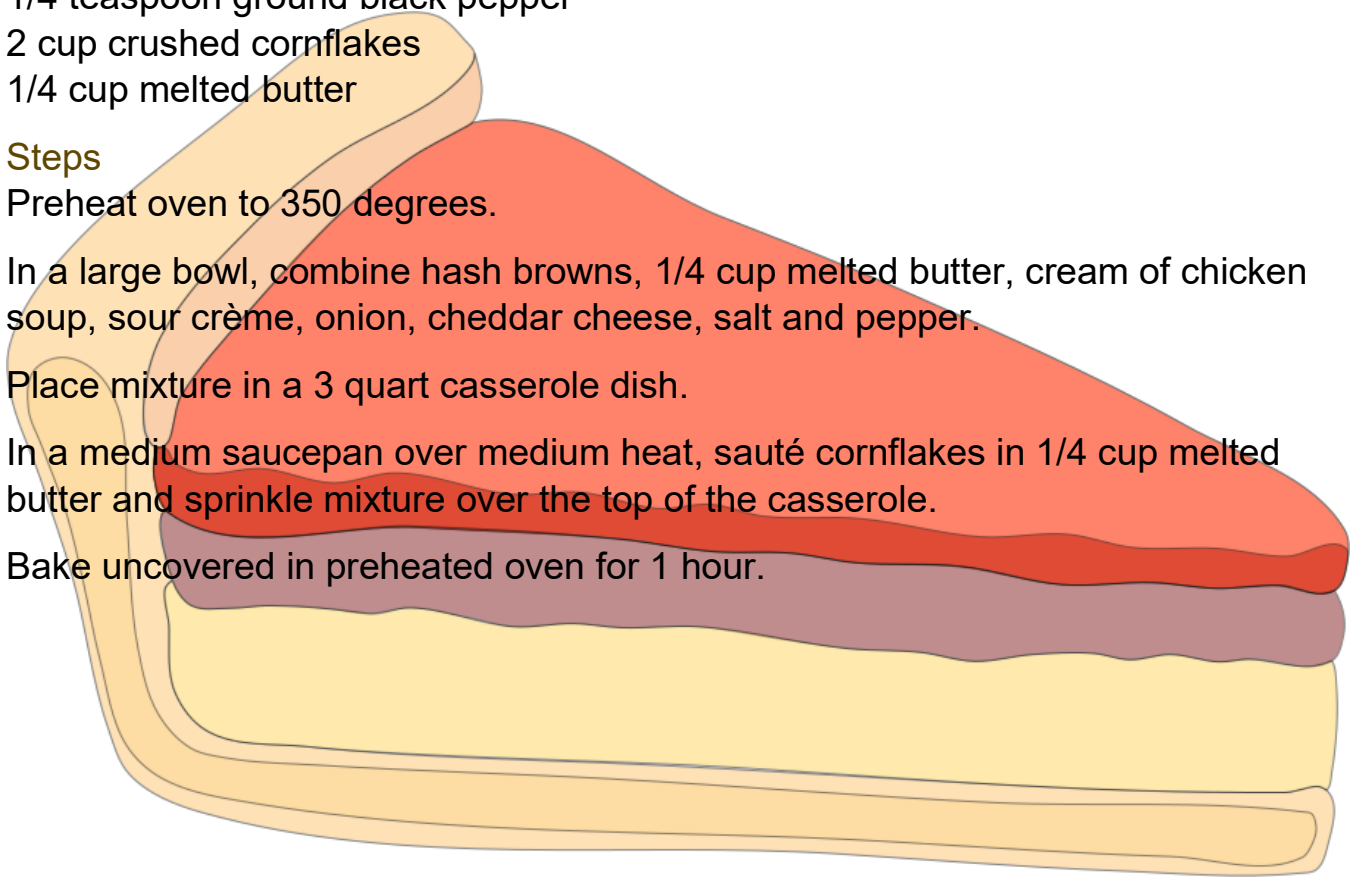
Preheat oven to 350 degrees.

In a large bowl, combine hash browns, 1/4 cup melted butter, cream of chicken soup, sour crème, onion, cheddar cheese, salt and pepper.

Place mixture in a 3 quart casserole dish.

In a medium saucepan over medium heat, sauté cornflakes in 1/4 cup melted butter and sprinkle mixture over the top of the casserole.

Bake uncovered in preheated oven for 1 hour.



3.5.6. Potato Leek Soup

Ingredients

1 large onion
1/4 cup butter
3 medium leeks
2 pounds potatoes
1/4 teaspoon dried thyme (crumbled)
6 cups chicken stock
1 cup heavy cream
1 ham bone (or ham hock)
Salt and black pepper to taste

Steps

Peel the onion and chop it coarsely.

Cut off the root end and all of the dark green tops from the leeks and discard. Slice the white leeks in half. Rinse the leeks under cold water while separating the layers to dislodge any clinging dirt. Slice the leeks thinly.

Heat the butter in a large saucepan or Dutch oven over medium heat; add the chopped onion and sliced leeks and sauté until softened and golden in color, stirring frequently.

Meanwhile, peel the potatoes and cut them into 1/2-inch cubes.

To the onions and leeks, add the cubed potatoes, the ham bone, thyme, and chicken stock; bring to a boil. Cover the pan and reduce the heat to low. Simmer until the potatoes are very soft.

Remove the ham bone. If the ham bone is meaty, remove the meat and dice to use in the soup or as a garnish, or refrigerate the ham for another dish.

Cool potato and leek mixture slightly and puree in a food processor or put through a sieve. Return to pan and add cream (and ham, if using).

Cook an additional 2 to 3 minutes; taste and add salt and pepper, as needed

Serve hot with a garnish of croutons and a sprinkling of shredded cheese, if desired.

3.5.7. Roasted Asparagus

Ingredients

Fresh Asparagus

2 tablespoons olive oil

Salt

Pepper

Grated Parmesan cheese

Steps

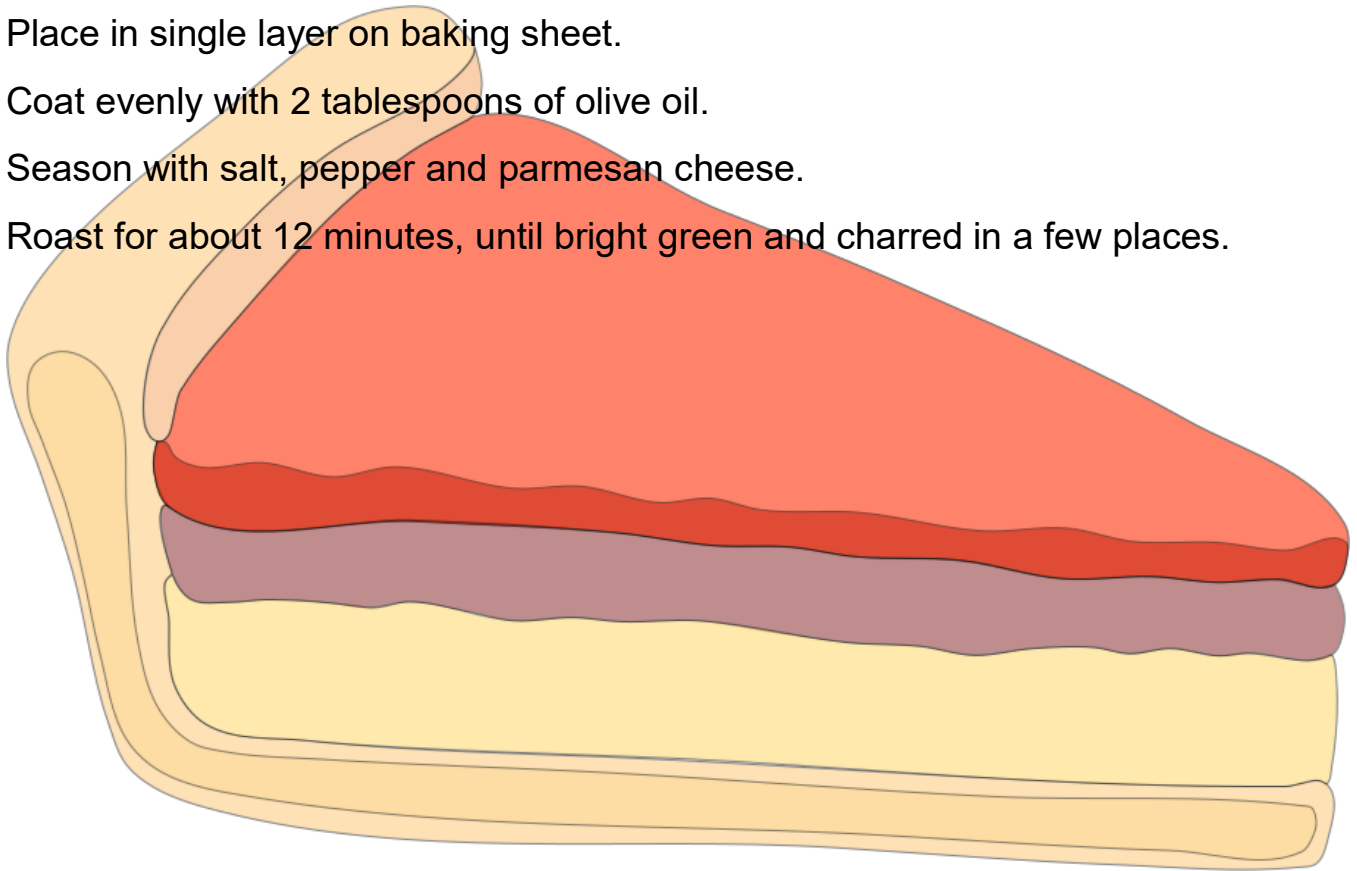
Preheat oven to 400 degrees.

Place in single layer on baking sheet.

Coat evenly with 2 tablespoons of olive oil.

Season with salt, pepper and parmesan cheese.

Roast for about 12 minutes, until bright green and charred in a few places.



3.5.8.Strawberry Pretzel Salad

Ingredients

2 1/2 cups crushed pretzels
3 tablespoon sugar
3/4 cup butter
8 ounce package of cream cheese softened
1 cup sugar
8 ounce cool whip
6 ounce strawberry jello
2 cups boiling water
2 - 10 ounce frozen sliced strawberries

Steps

Crust: Stir melted butter, 3 tablespoons sugar and crushed pretzels together. Press into bottom of buttered 9 x 13 inch baking pan.

Bake at 400 degrees for 8 minutes. Cool well.

Filling: Combine cream cheese and 1 cup sugar. Cream together well. Fold in cool whip. Spread over cooled crust all the way to the edges.

Topping: Dissolve jello in 2 cups boiling water. Stir in frozen strawberries. When mixture is the consistency of egg whites, pour over and spread on cream cheese layer. Refrigerate until set.

3.5.9.Stuffing

Ingredients

12 ounces stuffing (Brown berry Cubed Sage and Onion Stuffing is best)
1 stick salted butter
1/2 cup chopped onion
1 can chicken broth

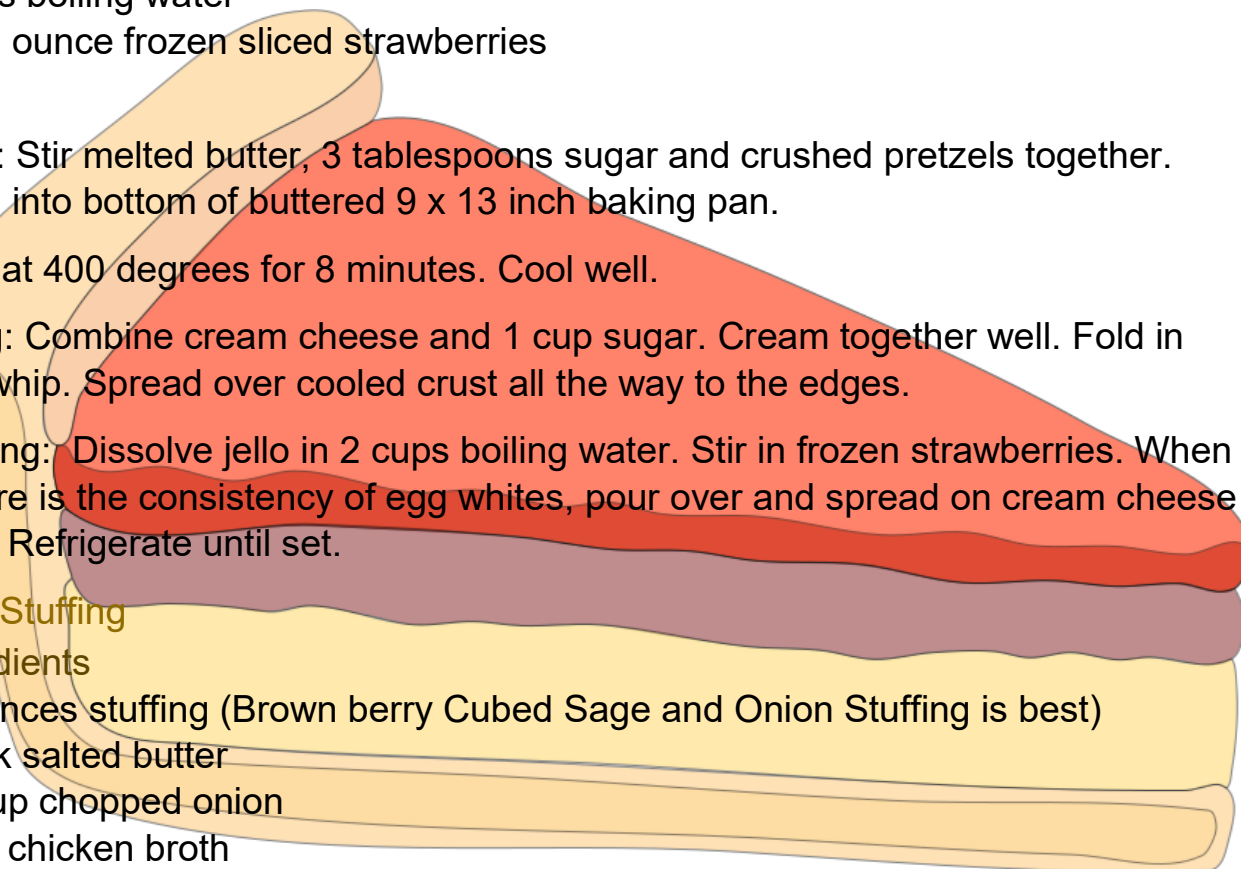
Steps

Melt butter in pan. Add onions and cook until clear.

Put sage and onion cubed stuffing into large casserole dish.

Pour 1 can chicken broth and cooked onions in butter over stuffing cubes and mix.

Cook in oven at 350 degrees for 30 minutes until cooked.



3.5.10.Sweet Potato Casserole

Ingredients

3 medium to large sweet potatoes baked

1/2 cup white sugar

2 eggs beaten

1/2 teaspoon salt

4 tablespoons butter softened

1/2 cup milk

1/2 teaspoon vanilla extract

1/2 cup packed brown sugar

1/3 cup all-purpose flour

3 tablespoons butter softened

1/2 cup chopped pecans

Steps

Preheat oven to 325 degrees.

Bake sweet potatoes. Peel. Mash.

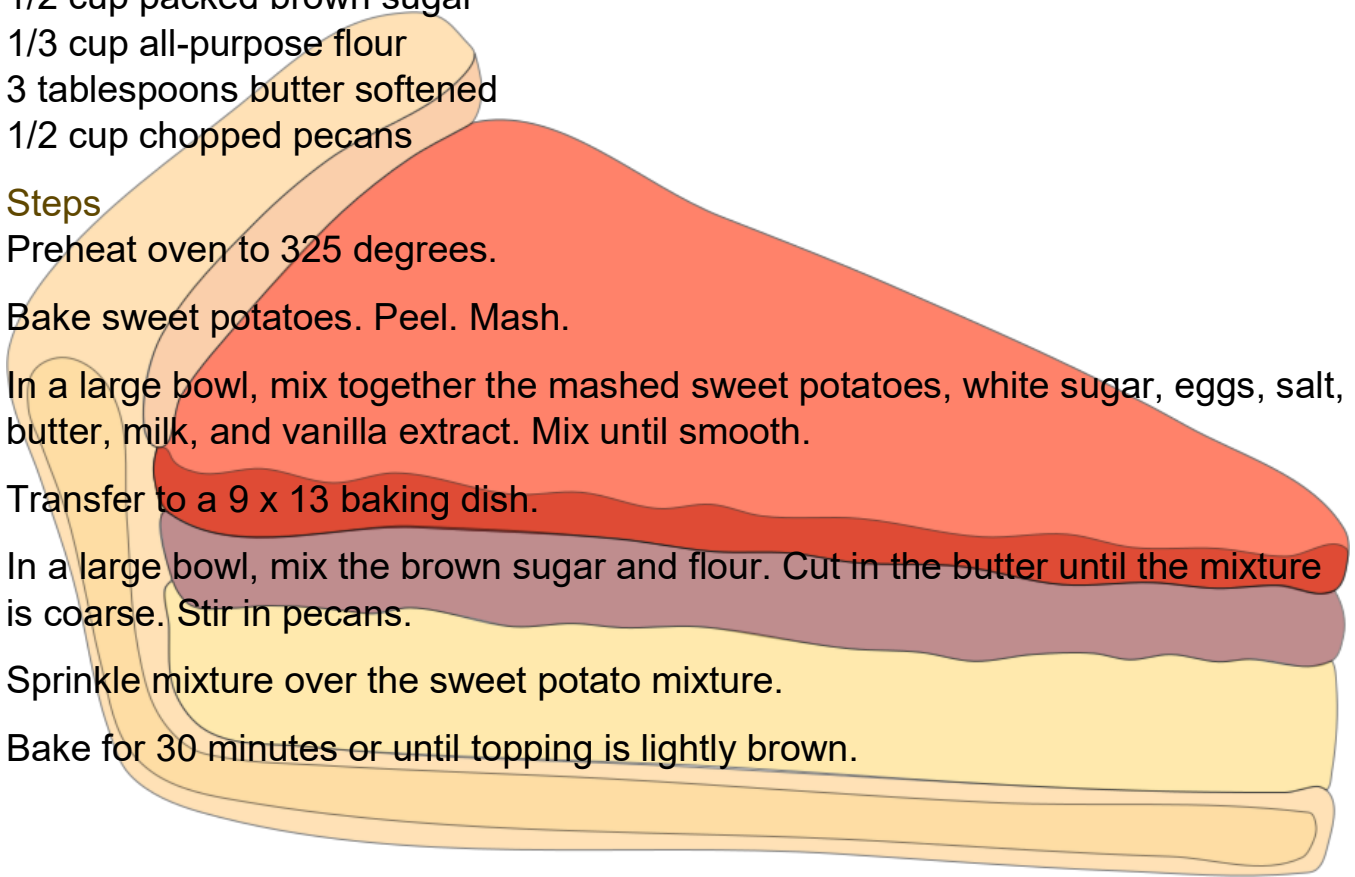
In a large bowl, mix together the mashed sweet potatoes, white sugar, eggs, salt, butter, milk, and vanilla extract. Mix until smooth.

Transfer to a 9 x 13 baking dish.

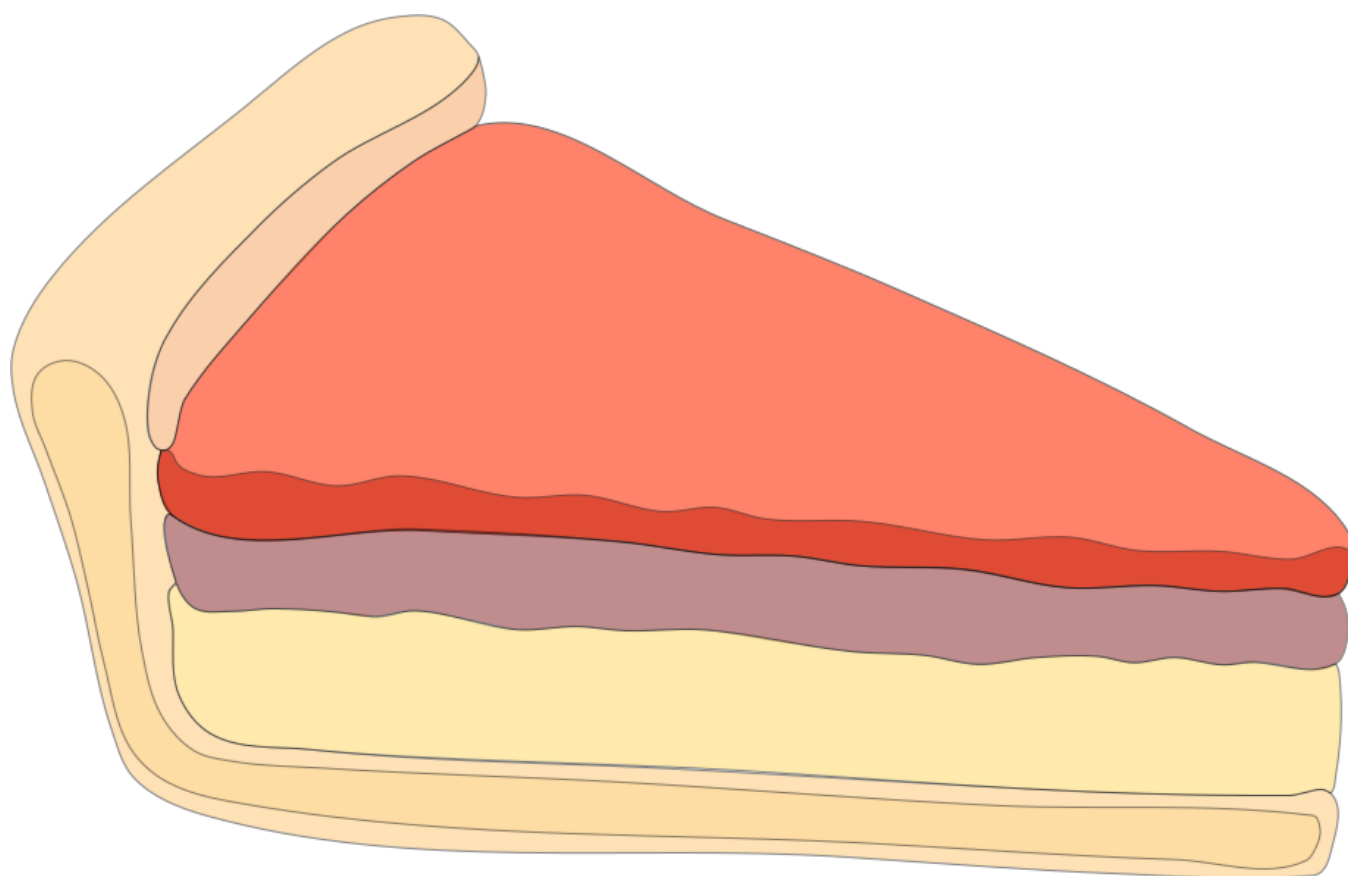
In a large bowl, mix the brown sugar and flour. Cut in the butter until the mixture is coarse. Stir in pecans.

Sprinkle mixture over the sweet potato mixture.

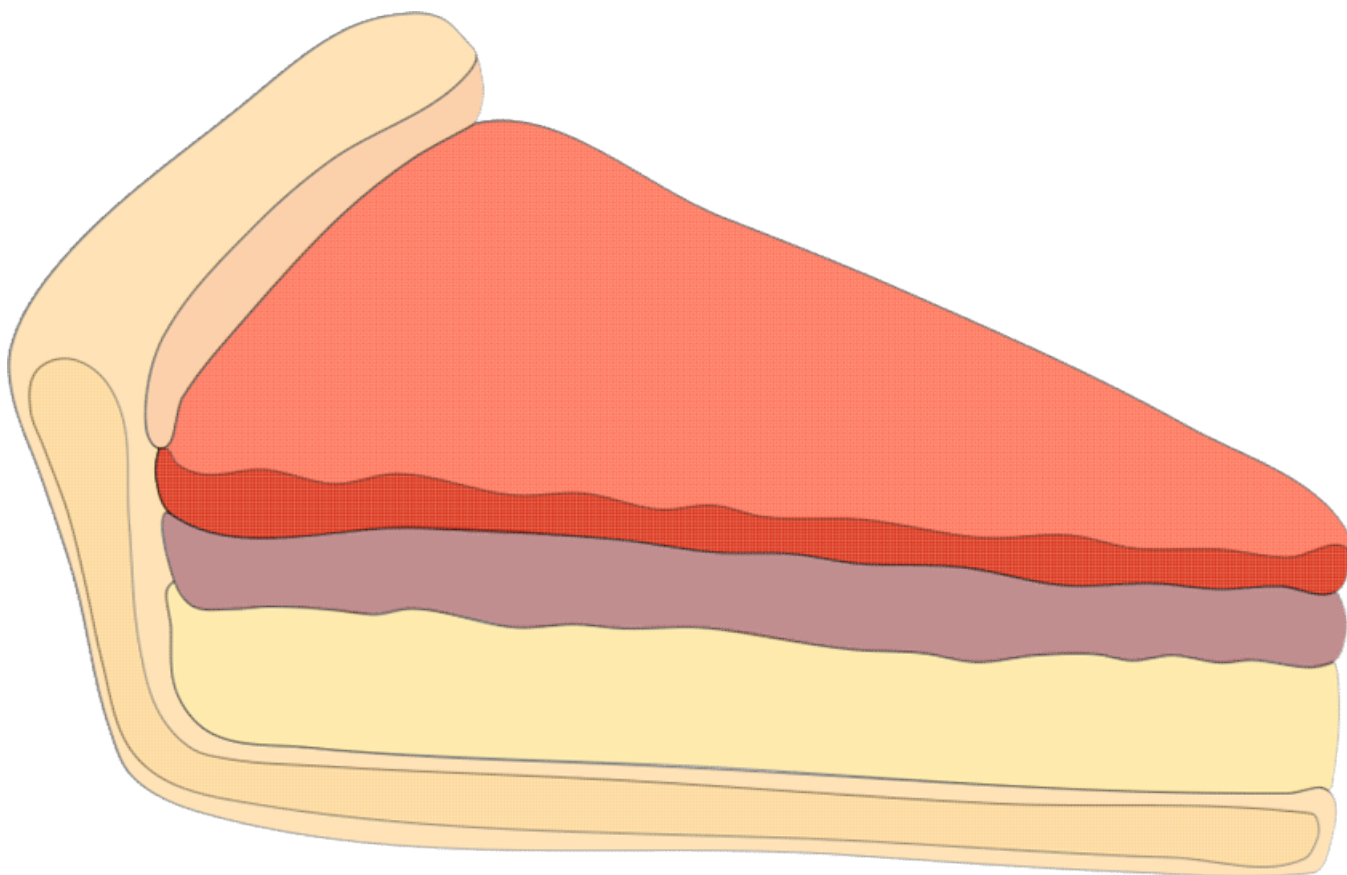
Bake for 30 minutes or until topping is lightly brown.



4.Barbeque



4.1.Bread



4.1.1.Cornbread

Ingredients

8 ounce box Jiffy cornbread

1/3 cup milk

1 egg slightly beaten

8 ounce can creamed corn

1/2 cup white sugar

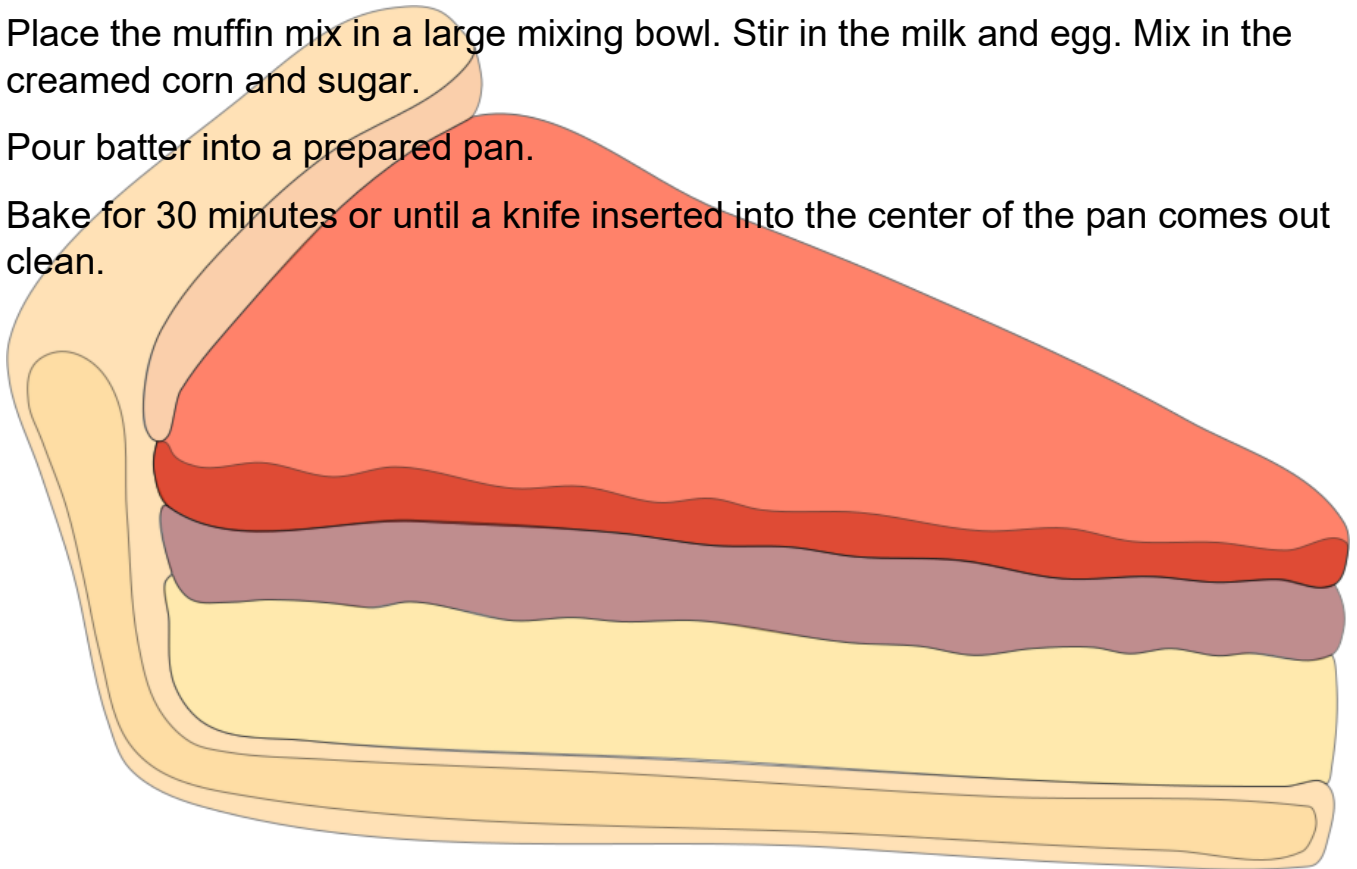
Steps

Preheat oven to 350 degrees.

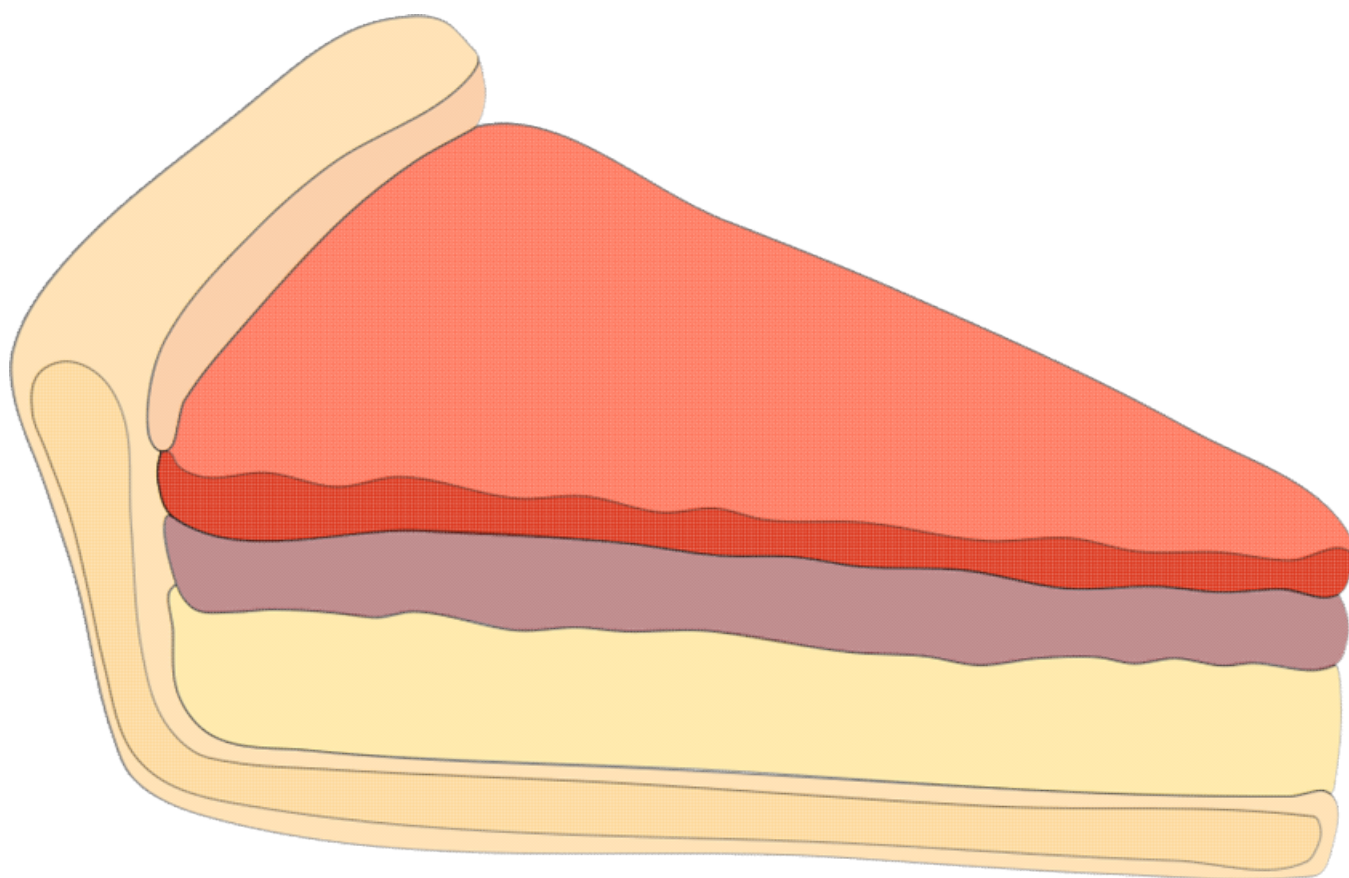
Place the muffin mix in a large mixing bowl. Stir in the milk and egg. Mix in the creamed corn and sugar.

Pour batter into a prepared pan.

Bake for 30 minutes or until a knife inserted into the center of the pan comes out clean.



4.2.Dishes



4.2.1.Chuck Burnt Ends

Ingredients

2 ounces barbeque rub
2 ounces salt
4 to 5 pound chuck roll
10 Wood Chunks

Steps

Combine salt and rub. Pat down mixture with rub. Light half the grill about medium. Let preheat for 10 minutes. Aim for between 275°F and 300°F Place chuck roll on cool side of grill. Add a couple hardwood chunks to hot side. Maintain temp and add more chunks when the ones in stop smoking. Smoke until meat is 150°F to 165°F inside and a deep bark has formed. About 4 hours.

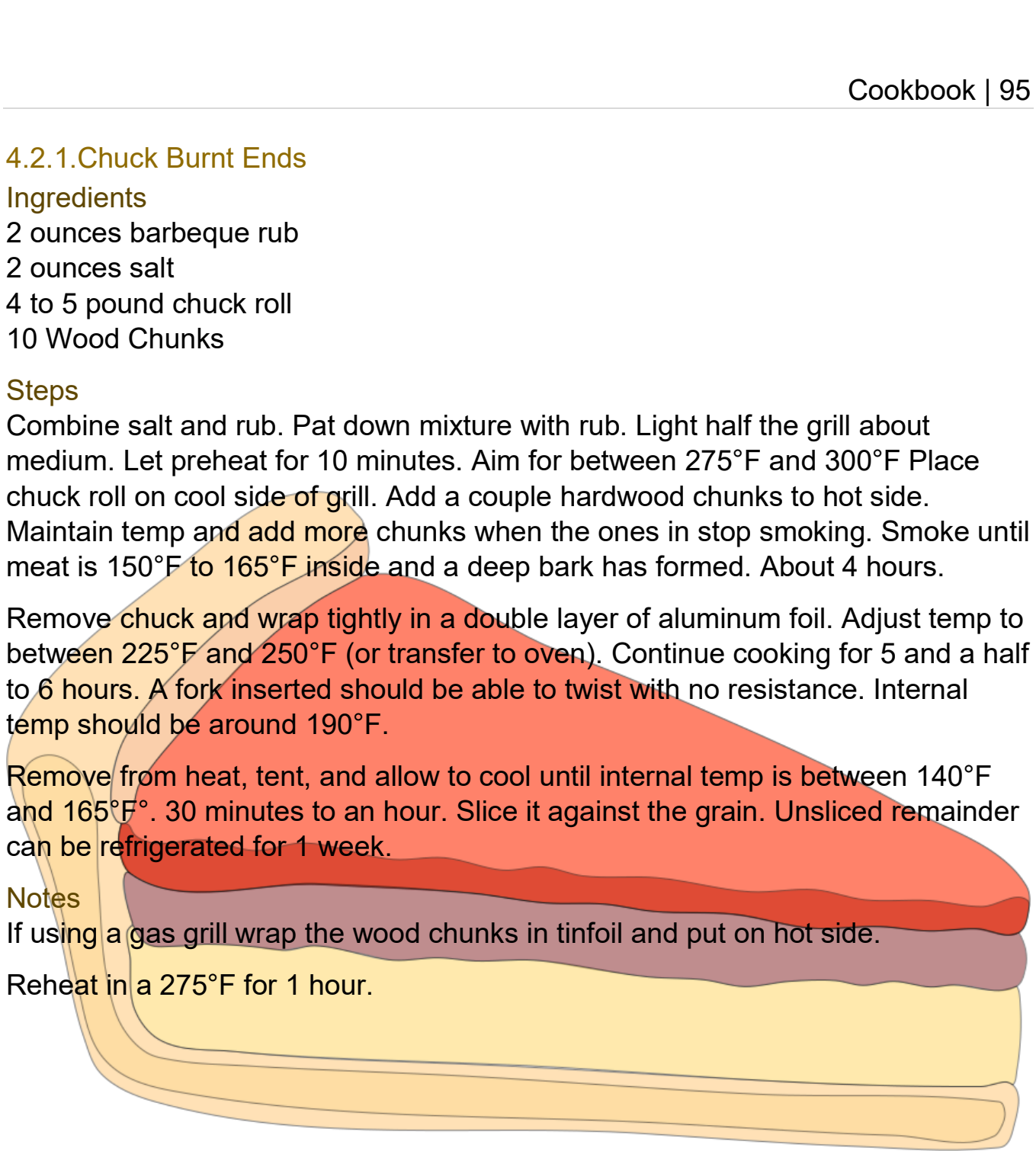
Remove chuck and wrap tightly in a double layer of aluminum foil. Adjust temp to between 225°F and 250°F (or transfer to oven). Continue cooking for 5 and a half to 6 hours. A fork inserted should be able to twist with no resistance. Internal temp should be around 190°F.

Remove from heat, tent, and allow to cool until internal temp is between 140°F and 165°F°. 30 minutes to an hour. Slice it against the grain. Unsliced remainder can be refrigerated for 1 week.

Notes

If using a gas grill wrap the wood chunks in tinfoil and put on hot side.

Reheat in a 275°F for 1 hour.



4.2.2. Low and Slow Pulled Pork

Ingredients

8 ounces (3/4 cup) molasses
12 ounces salt
2 quarts water
6 to 8 pound pork shoulder but
2 tablespoons barbecue rub
2 tablespoons salt
10 wood chunks

Time

Needs to be done 2 days before. 12 hour brine, 12 hour dry brine, 8 to 10 hours to cook. ~32 to 34 hours.

Steps

Combine molasses, salt, and water in a very large pot. Add pork, making sure submerged. Let sit for at least 12 hours.

After 12 hours remove pork from brine, keeping brine, and transfer to wire rack on a rimmed backing sheet. Let dry a bit. Combine 2 tablespoons of salt with the rub and combine. Pat down with rub. Refrigerate uncovered overnight.

In the morning, preheat the grill to about 225 °F to 250 °F, either using burners or charcoal only on one side. Take a tray and fill it without a half inch of the brine. Put it in the grill, all the way on the cook side if you have a top rack, in the middle if you don't. Put pork on cool side of the grill, fat cap up. Smoke until internal temp reached 135 °F (after this point it doesn't absorb smoke any more, it will take about 4 to 5 hours), rotating once an hour. If the pan with brine looks low top it off. If on a gas grill. You can wrap wood chunks in tinfoil, poke some holes in it, put it on the hot side of the grill, and replace when they stop smoking.

After reaching 135 °F, you do not need to smoke. To speed up cooking, or save fuel you can optionally transfer the pork onto the pan and rimmed baking sheet, and put it along with the pan with brine to a 225 °F oven (preferably with a stone or big cast iron thing to keep the temp more constant). Cook until an internal temperature of 195 °F has been reached (about 4 to 5 hours more).

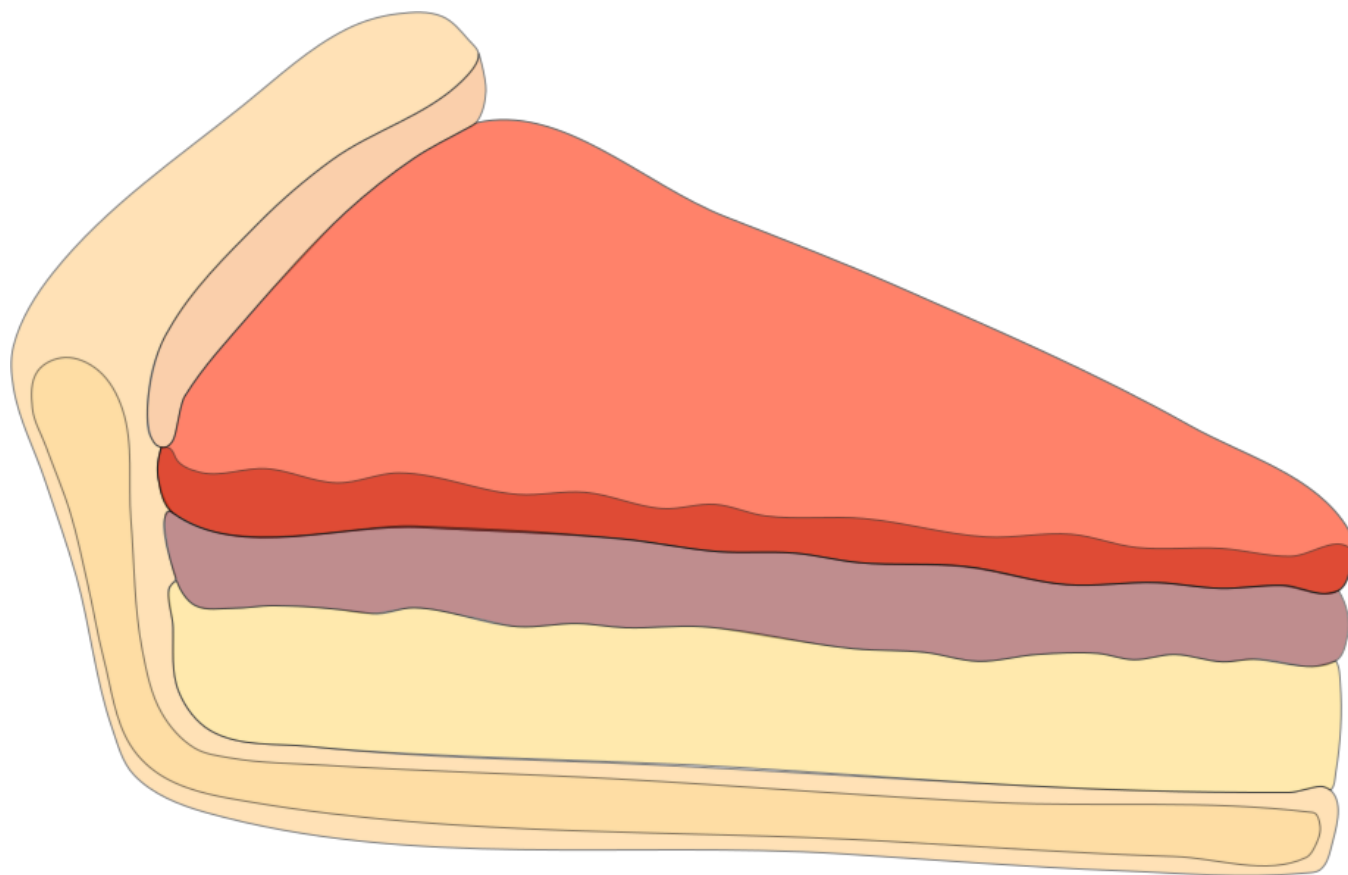
Now for the hard part. Let rest for 1 hour. Then pull. If the meat is too dry for your taste, boil the remaining brine, and use it to moisten the pork.

Notes

Serve with potato rolls, coleslaw, and barbeque sauce on the side. Trust me, it's good enough that it doesn't need sauce. That being said, if you are going to put it with a sauce the Tangy Chicago Barbeque Sauce on pg. 105 compliments it well.

Believe it or not, this freezes and reheats well.

If using a gas grill wrap the wood chunks in tinfoil and put on hot side.



4.2.3.Slow Cooker Pulled Pork

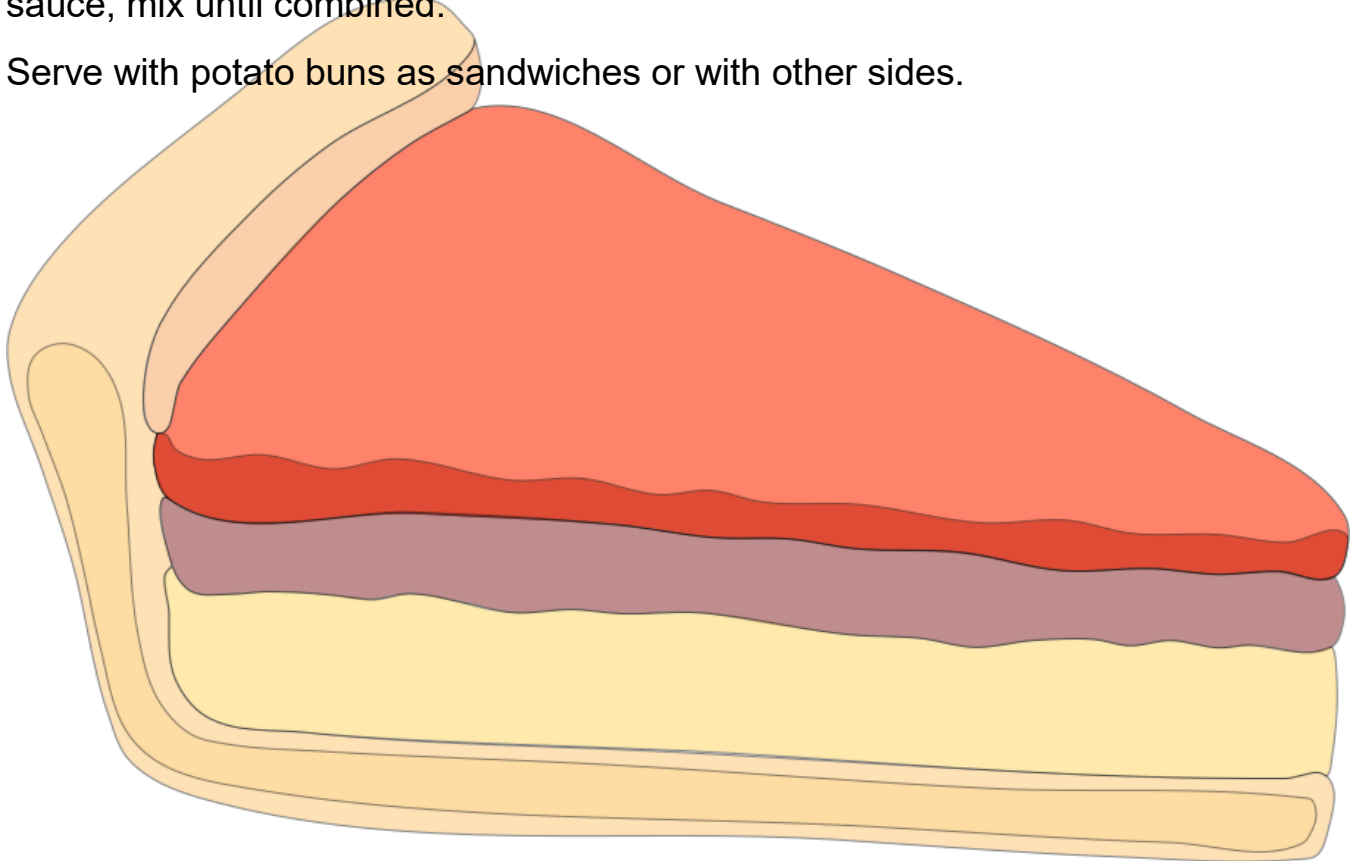
Ingredients

4 Pounds Pork Shoulder
2 Tablespoons Barbecue Rub
1 Bottle Barbeque Sauce (1 cup)
1 Bottle Root Beer (16 oz.)

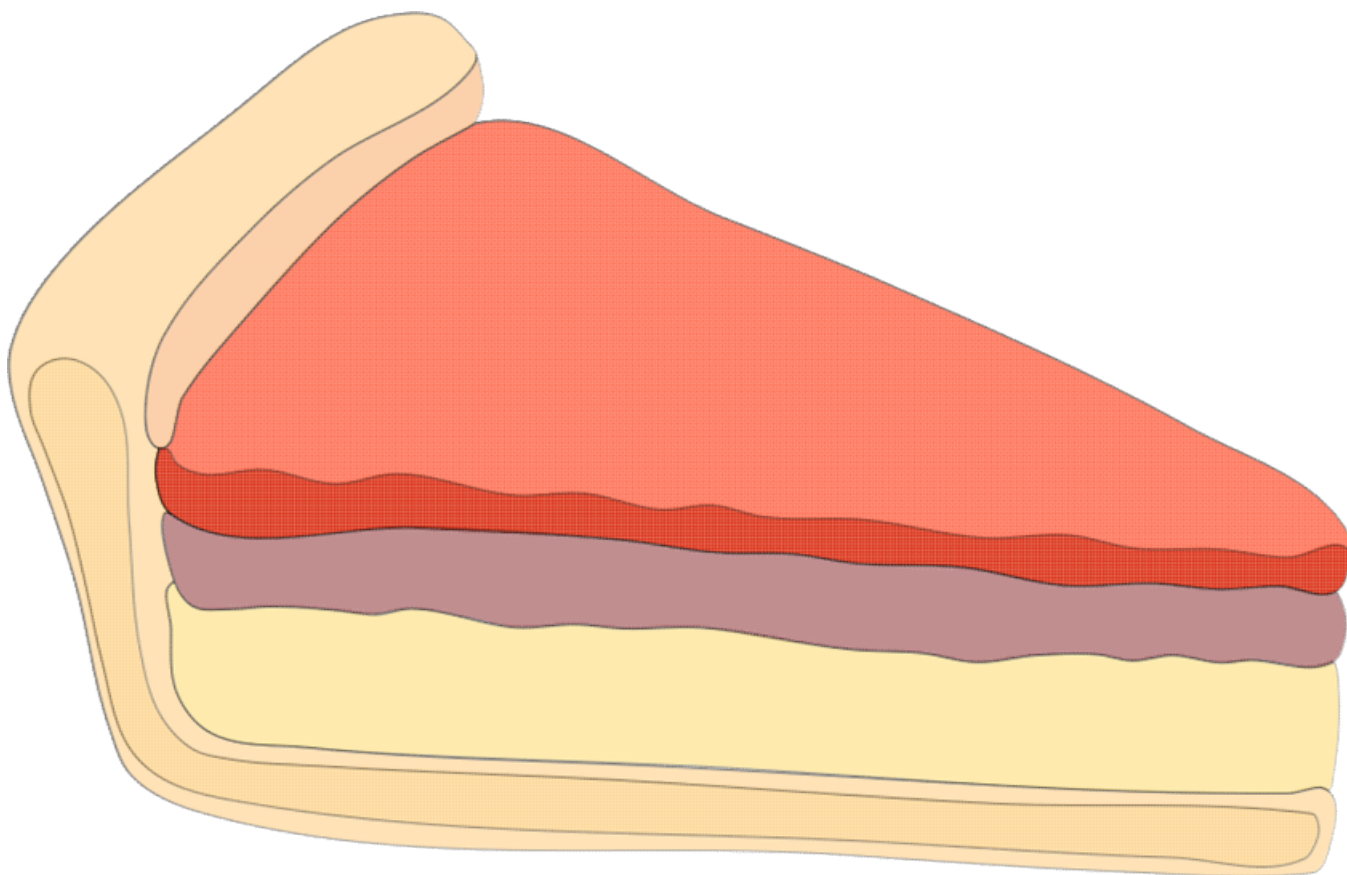
Steps

Score meat with a knife. Season with spices. Place in slow cooker. Pour bottle of root beer into slow cooker. Cook for 8 hours on low. Pull. Add bottle of barbeque sauce, mix until combined.

Serve with potato buns as sandwiches or with other sides.



4.3. Sauces & Rubs



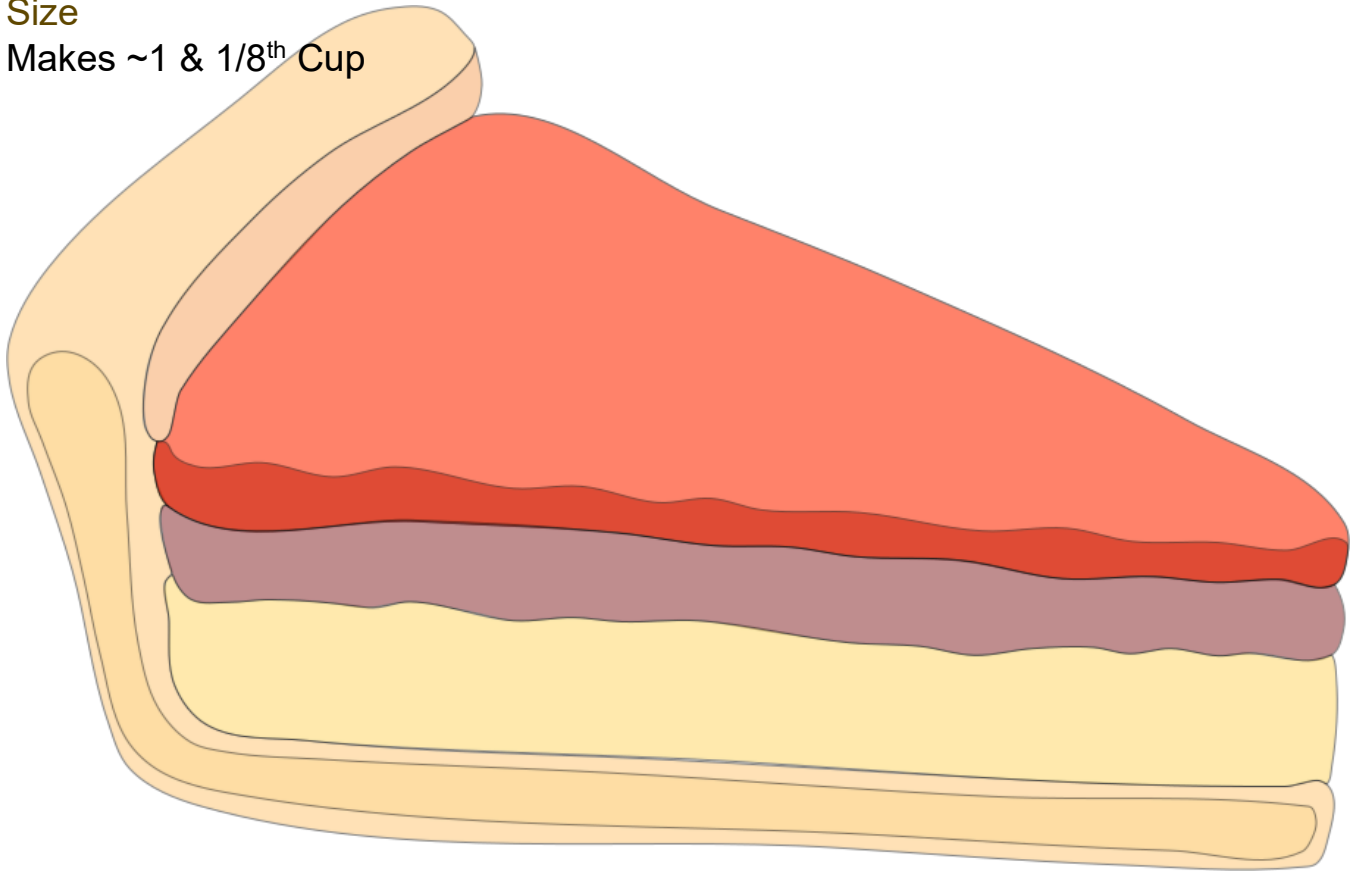
4.3.1. Kansas City Barbeque Rub

Ingredients

8 Parts (1/2 Cup) Brown Sugar
4 Parts (1/4 Cup) Smoked Paprika
1 Part (1 Tablespoon) Black Pepper
1 Part (1 Tablespoon) Granulated Salt
1 Part (1 Tablespoon) Ancho Chili Powder
1 Part (1 Tablespoon) Garlic Powder
1 Part (1 Tablespoon) Onion Powder

Size

Makes ~1 & 1/8th Cup



4.3.2.Mild Sauce

Ingredients

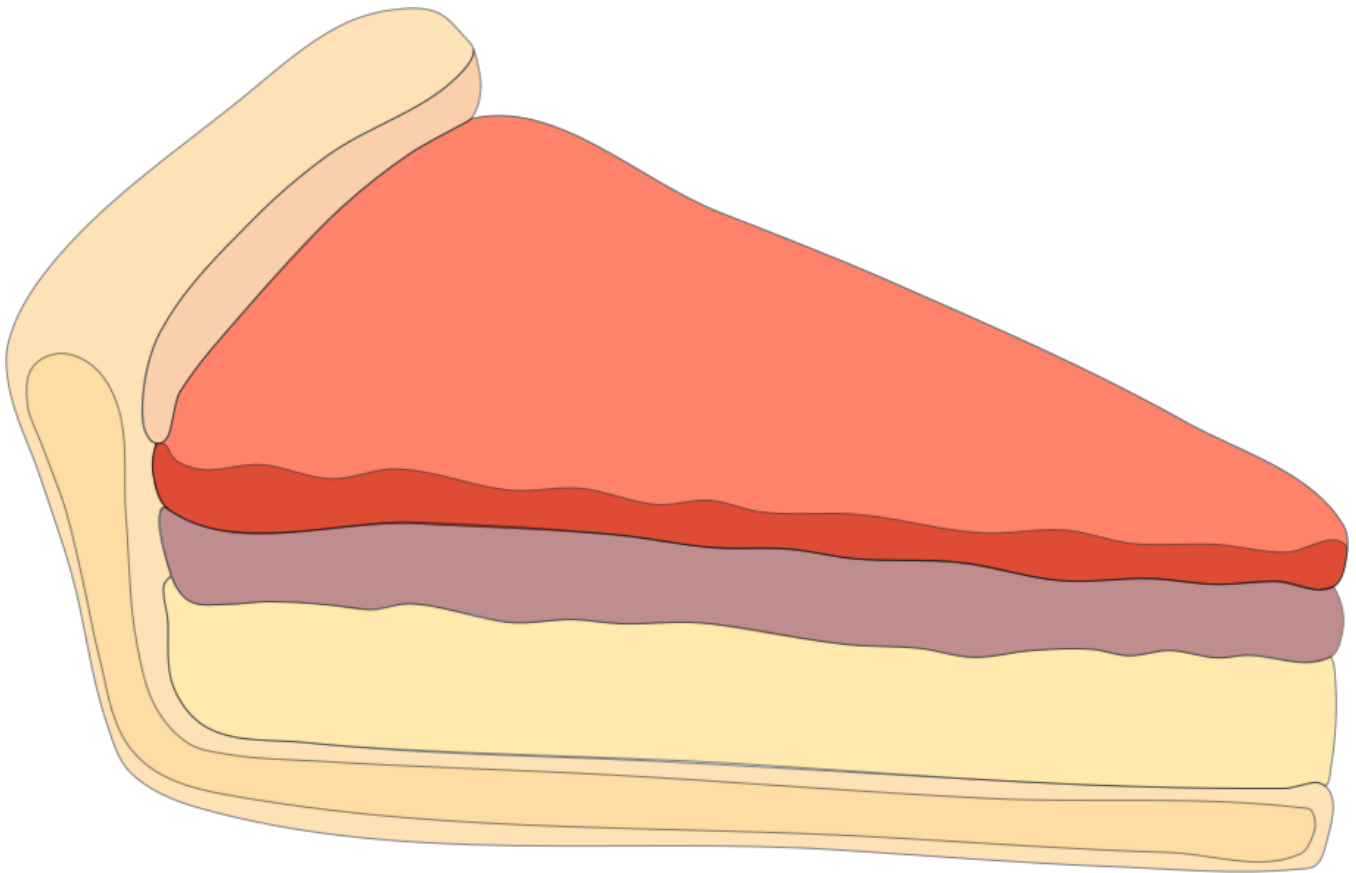
6 Parts Ketchup (Heinz)

3 Part Barbecue Sauce (Any Chicago Style)

1 Part Hot Sauce (Louisiana)

Notes

Best used with chicken.



4.3.3.Sweet Barbeque Sauce

Ingredients

1 Teaspoon Minced Garlic
1 Teaspoon Onion Powder
1 Cup Ketchup
3/4 Cup Dark Brown Sugar
1/2 Cup Apple Juice
1/4 Cup Honey
2 Tablespoons Molasses
1 Tablespoon Apple Cider Vinegar
1 Tablespoon Barbecue Rub
1 Tablespoon Yellow Mustard
1 Tablespoon Hot Sauce
Salt to Taste
Oil

Steps

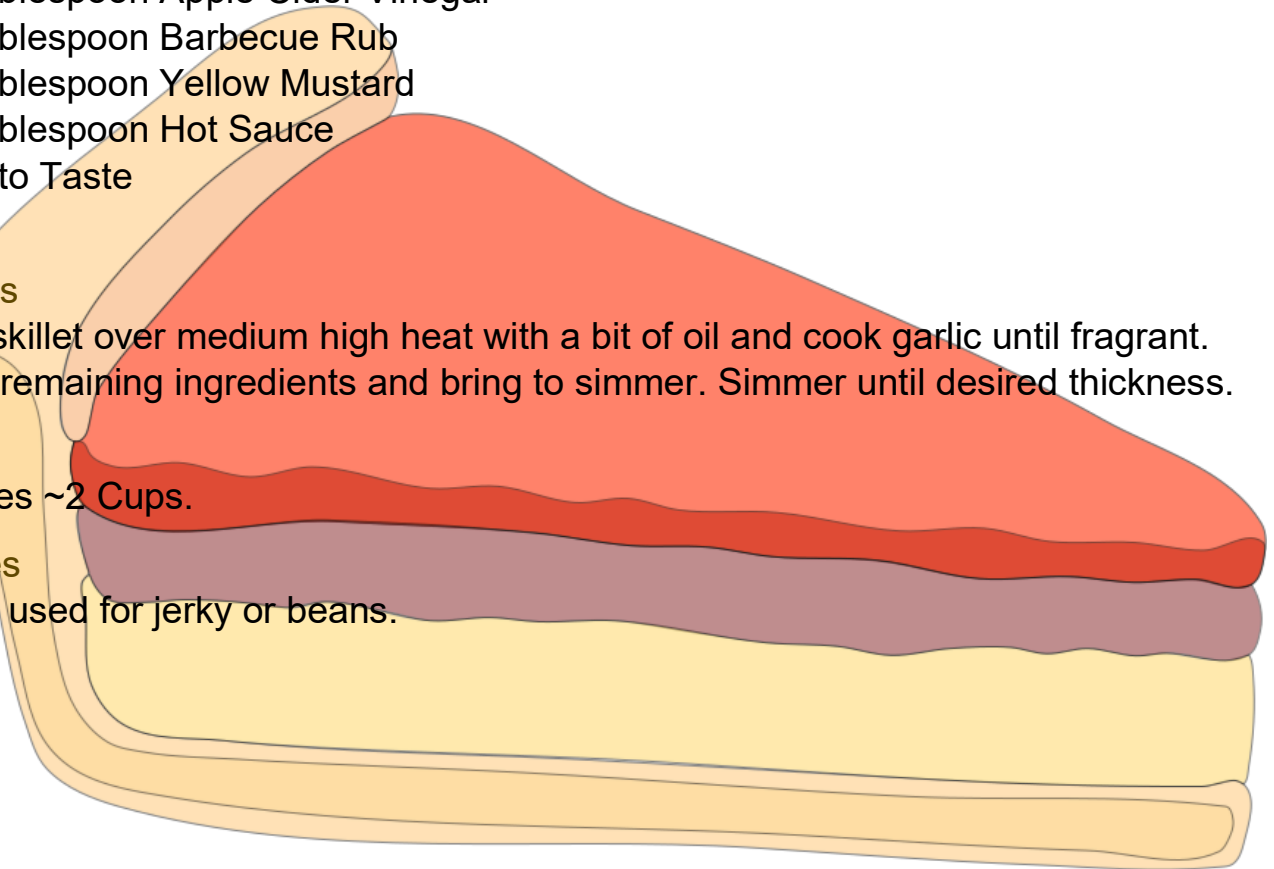
Put skillet over medium high heat with a bit of oil and cook garlic until fragrant. Add remaining ingredients and bring to simmer. Simmer until desired thickness.

Size

Makes ~2 Cups.

Notes

Best used for jerky or beans.



4.3.4.Sweet Chicago Barbeque Sauce

Ingredients

4 garlic cloves (minced)
3 cups ketchup
1/2 cup pineapple juice
1/3 cup white vinegar
1/3 cup Worcestershire sauce
1/3 cup molasses
1/3 cup brown sugar
2 tablespoons honey
1 tablespoon hot sauce
1 tablespoon soy sauce
1 teaspoon cooking oil
1/2 teaspoon red pepper flakes

Steps

Sauté garlic in oil. Add remaining ingredients and allow to come to a boil. Simmer for 15 minutes, stirring often.

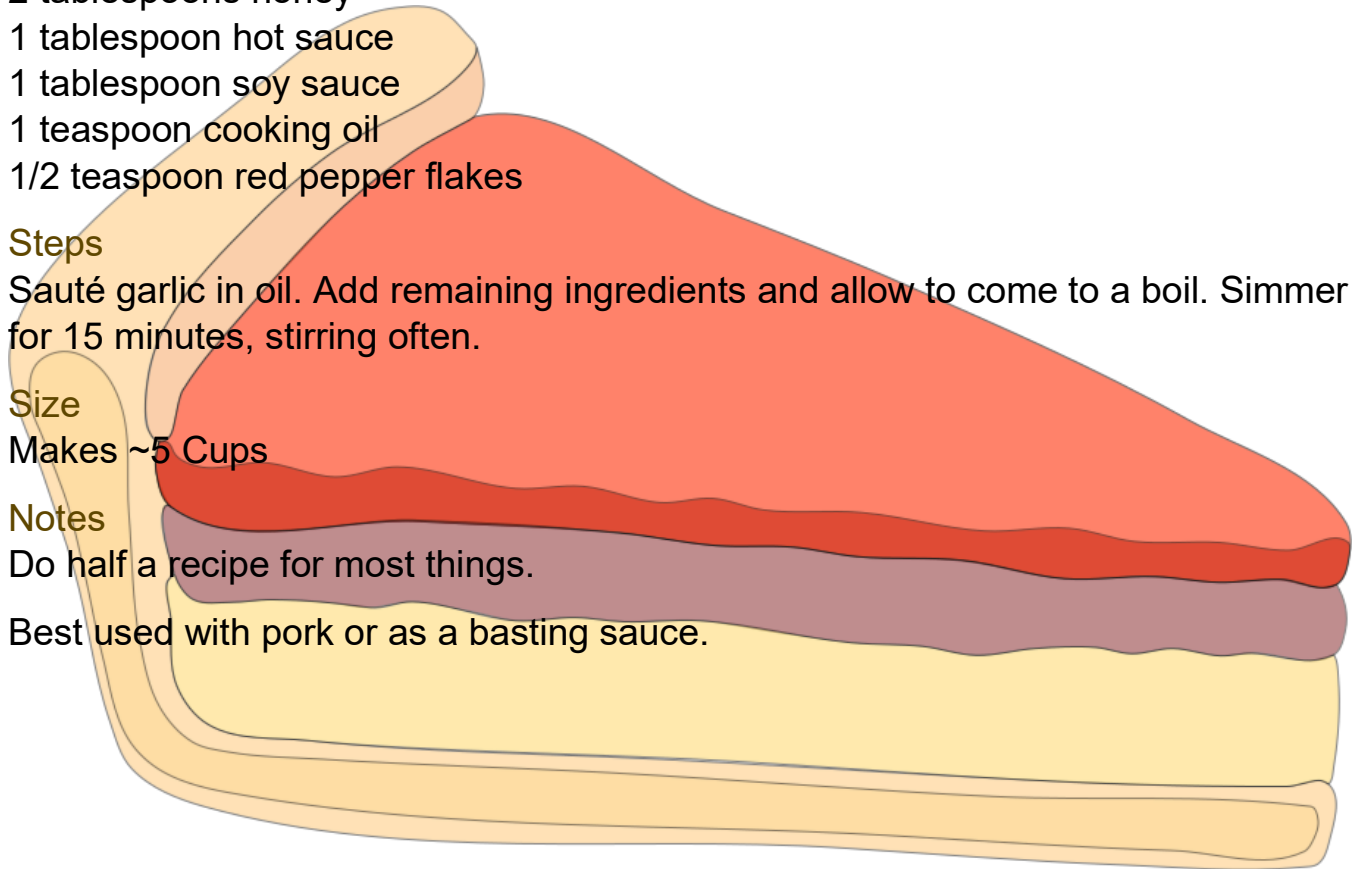
Size

Makes ~5 Cups

Notes

Do half a recipe for most things.

Best used with pork or as a basting sauce.



4.3.5.Tangy Chicago Barbeque Dip

Ingredients

1 Cup ketchup
1/2 Cup & 1 tablespoons cider vinegar
1/3 Cup packed dark brown sugar
2 Tablespoons cornstarch
2 Tablespoons & 1 Teaspoons Worcestershire sauce
2 Teaspoons steak sauce
1/2 Teaspoon seasoned salt
1/2 Teaspoon hickory salt

Steps

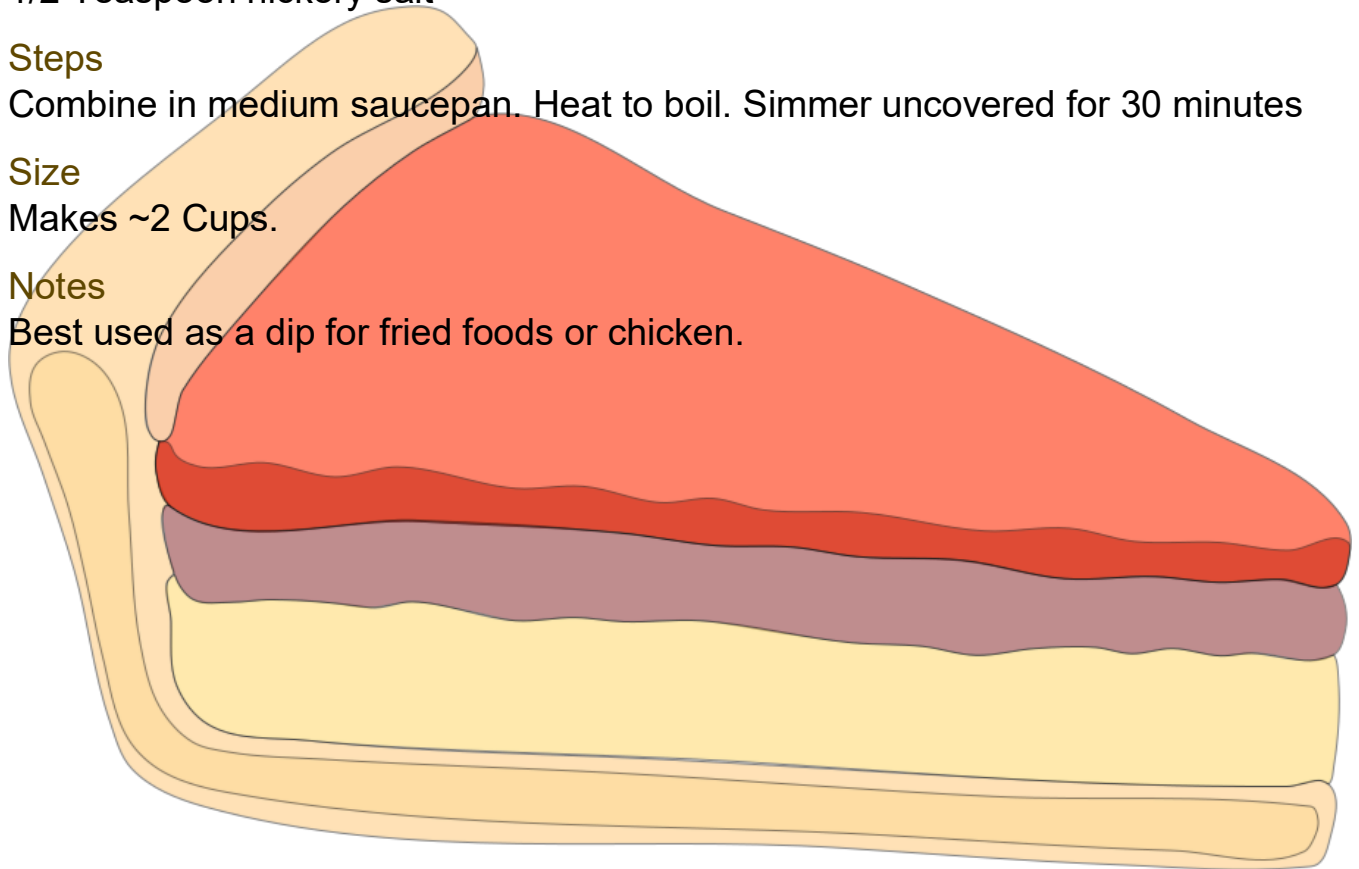
Combine in medium saucepan. Heat to boil. Simmer uncovered for 30 minutes

Size

Makes ~2 Cups.

Notes

Best used as a dip for fried foods or chicken.



4.3.6.Tangy Chicago Barbeque Sauce

Ingredients

4 garlic cloves (minced)
3 cups ketchup
1/2 cup orange juice
1/3 cup white vinegar
1/3 cup Worcestershire sauce
1/3 cup molasses
1/3 cup brown sugar
2 tablespoons yellow mustard
1 tablespoon hot sauce
1 tablespoon soy sauce
1 teaspoon cooking oil
1/2 teaspoon red pepper flakes

Steps

Sauté garlic in oil. Add remaining ingredients and allow to come to a boil. Simmer for 15 minutes, stirring often.

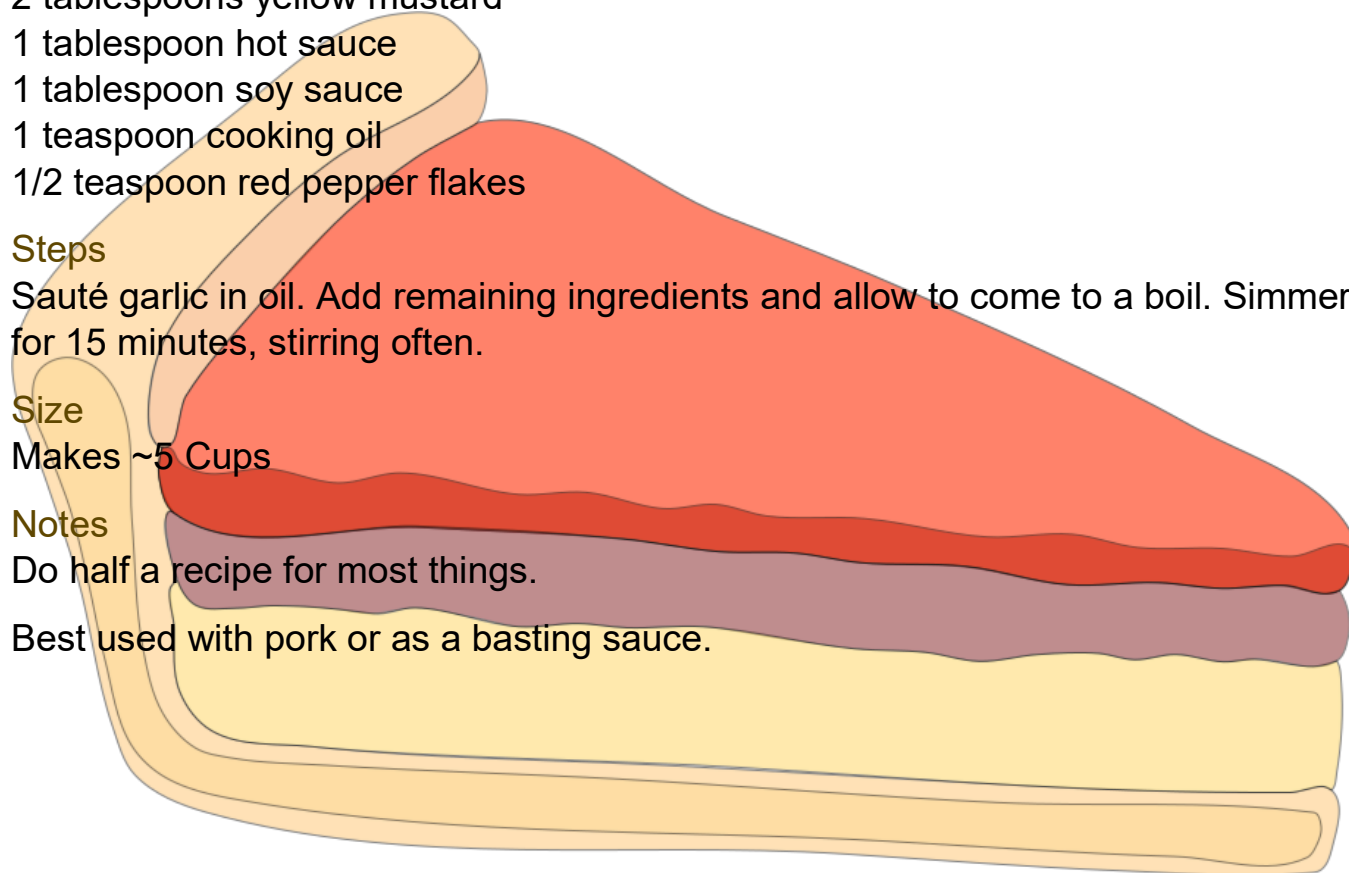
Size

Makes ~5 Cups

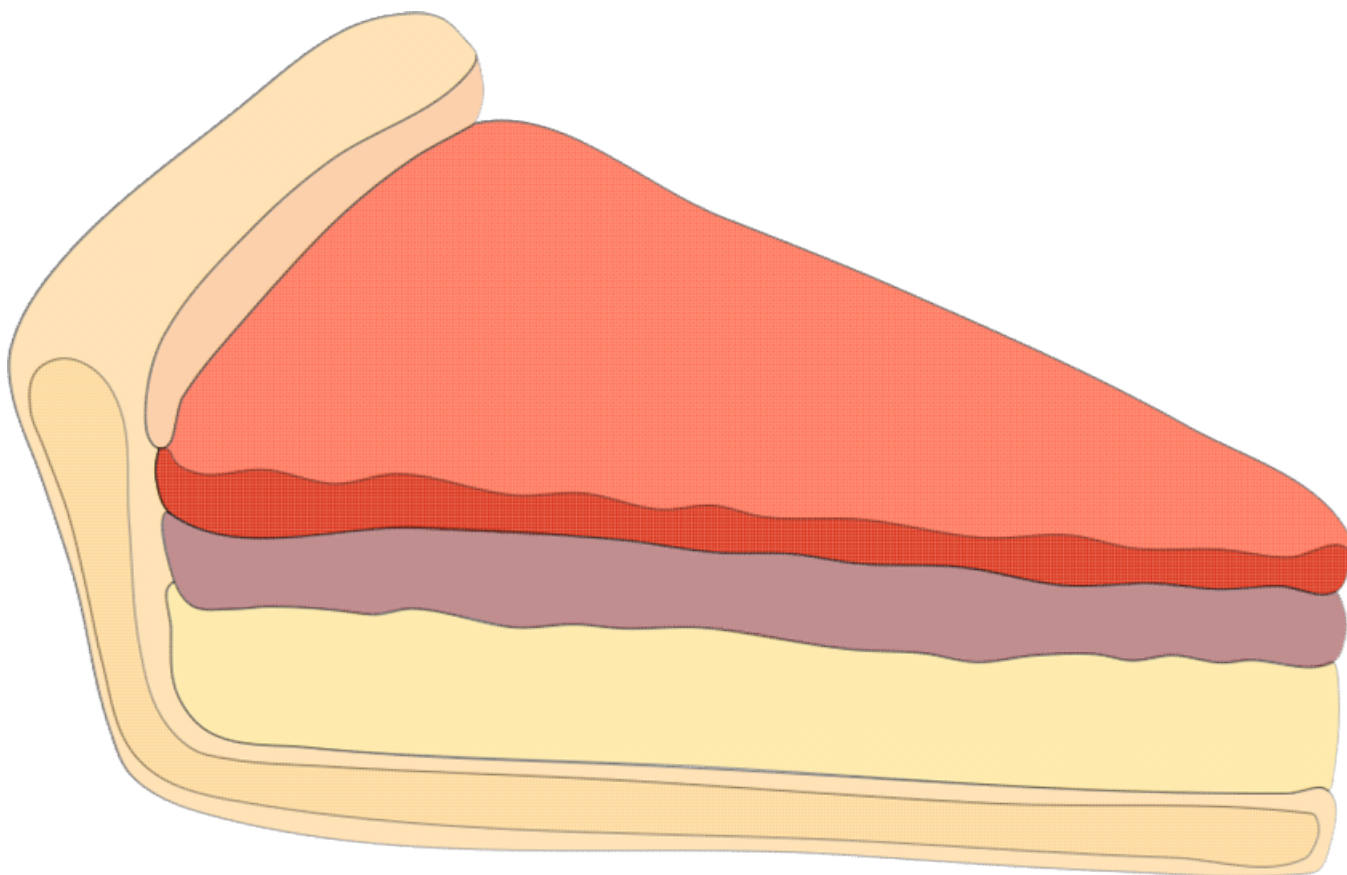
Notes

Do half a recipe for most things.

Best used with pork or as a basting sauce.



4.4.Sides



4.4.1.Creamy Coleslaw

Ingredients

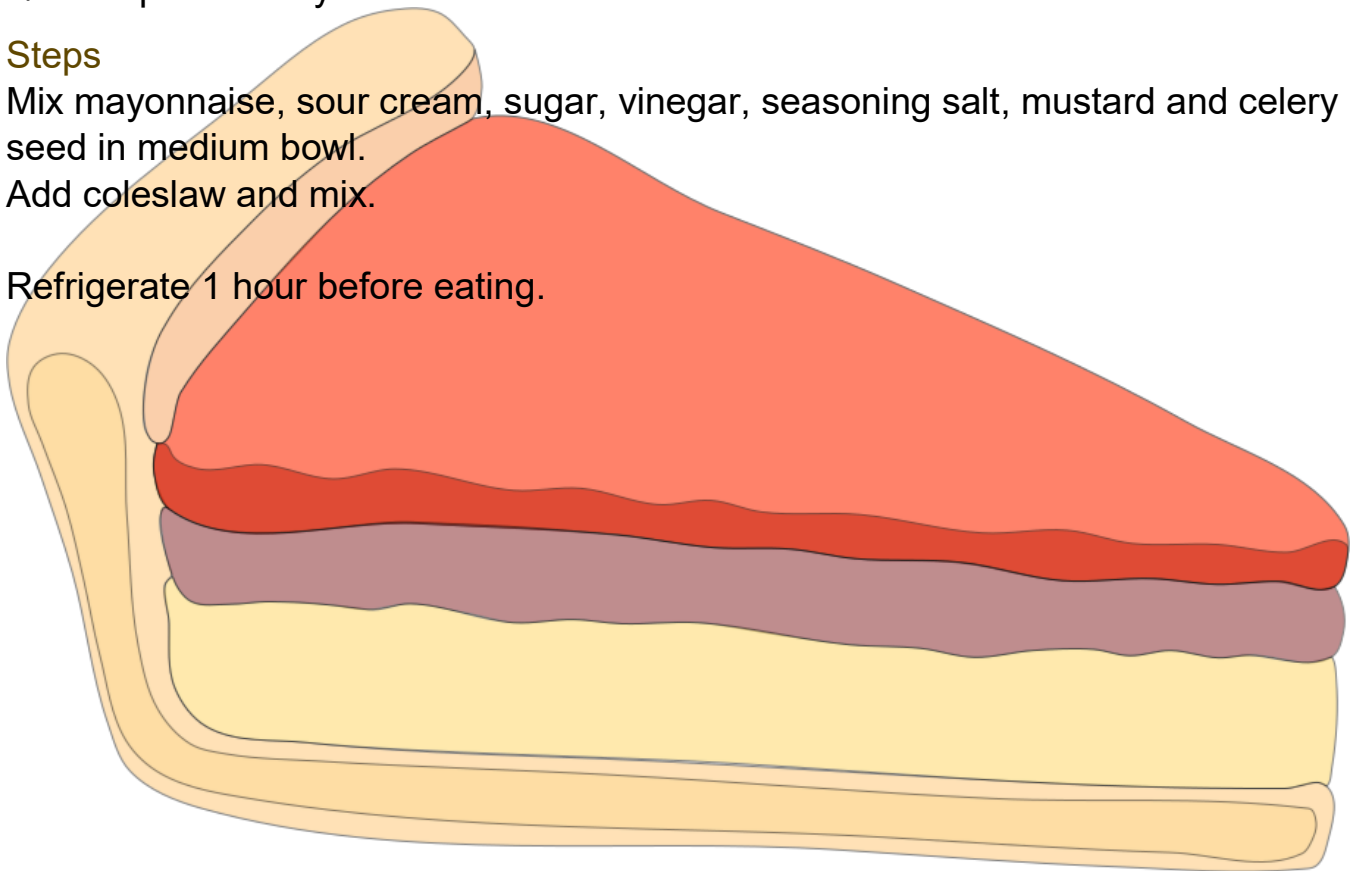
1 bag of coleslaw
3/4 cup olive oil mayonnaise
1/3 cup of sour cream
1/4 cup sugar
2 tablespoons vinegar
3/4 teaspoon seasoning salt
1/2 teaspoon ground mustard
1/4 teaspoon celery seed

Steps

Mix mayonnaise, sour cream, sugar, vinegar, seasoning salt, mustard and celery seed in medium bowl.

Add coleslaw and mix.

Refrigerate 1 hour before eating.



4.4.2.Quick Barbeque Beans

Ingredients

4 ounces sliced bacon, cut into 1/2-inch strips
1 cup finely diced yellow onion (about 1 medium onion)
2 tablespoons finely diced green bell pepper
1 tablespoon finely diced seeded jalapeño (about 1 small pepper)
1 teaspoon finely minced garlic (about 1 medium clove)
1 cup ketchup
3/4 cup dark brown sugar
1/2 cup apple juice
1/4 cup honey
2 tablespoons molasses
1 tablespoon apple cider vinegar
1 tablespoon barbecue rub
1 tablespoon yellow mustard
1 tablespoon hot sauce
1 (19-ounce) can pork and beans
1 (15.5-ounce) can butter beans, drained and rinsed
1 (15.5-ounce) can great northern beans, drained and rinsed
Kosher salt, to taste

Time

~1 hour 30 minutes.

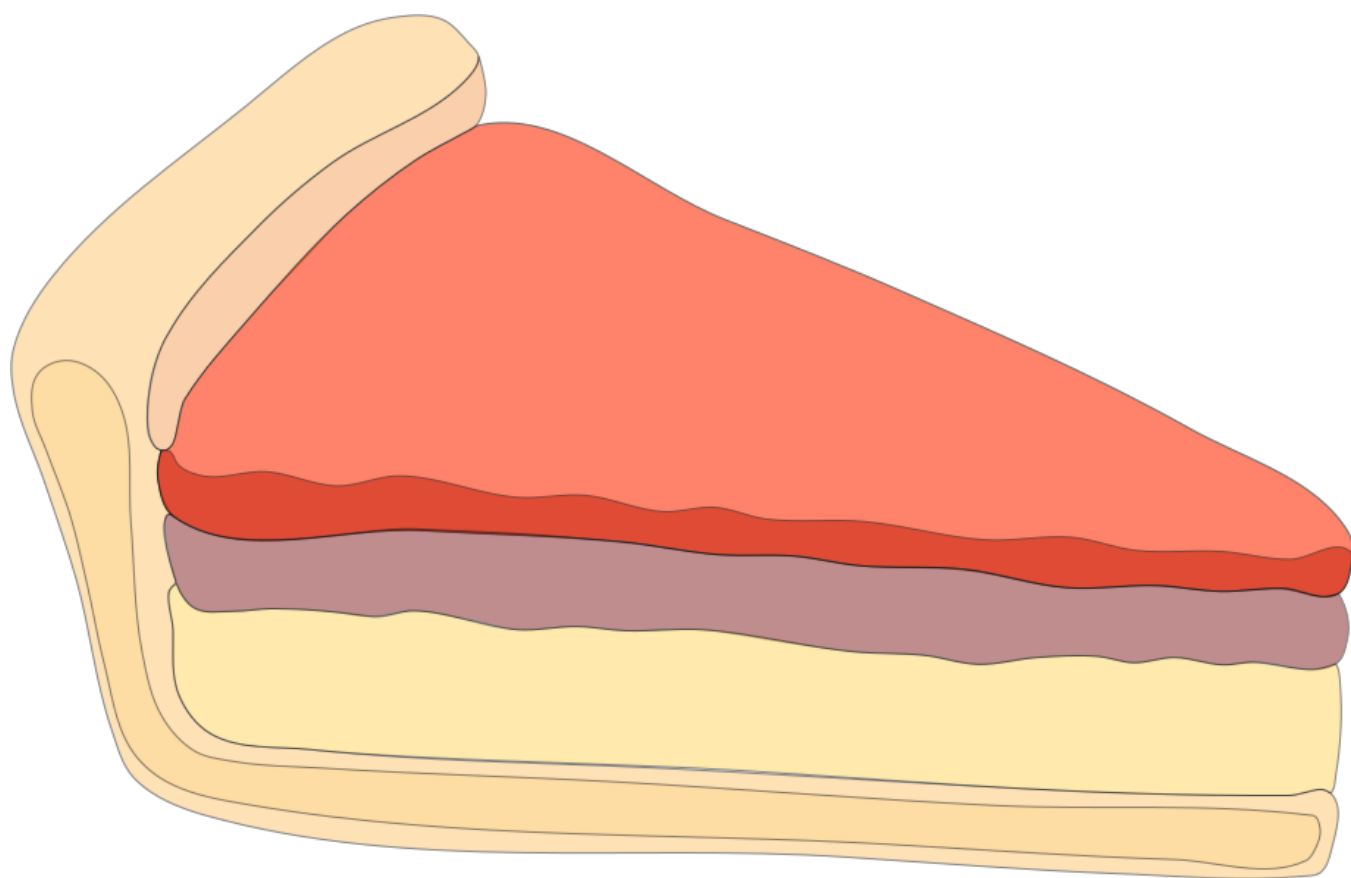
Steps

Preheat oven to 300°F. Place a 12-inch skillet or Dutch oven over medium-high heat. Add bacon and cook until fat has rendered and bacon has crisped, 7-10 minutes. Transfer bacon to a paper towel-lined plate, leaving as much fat in the pan as possible.

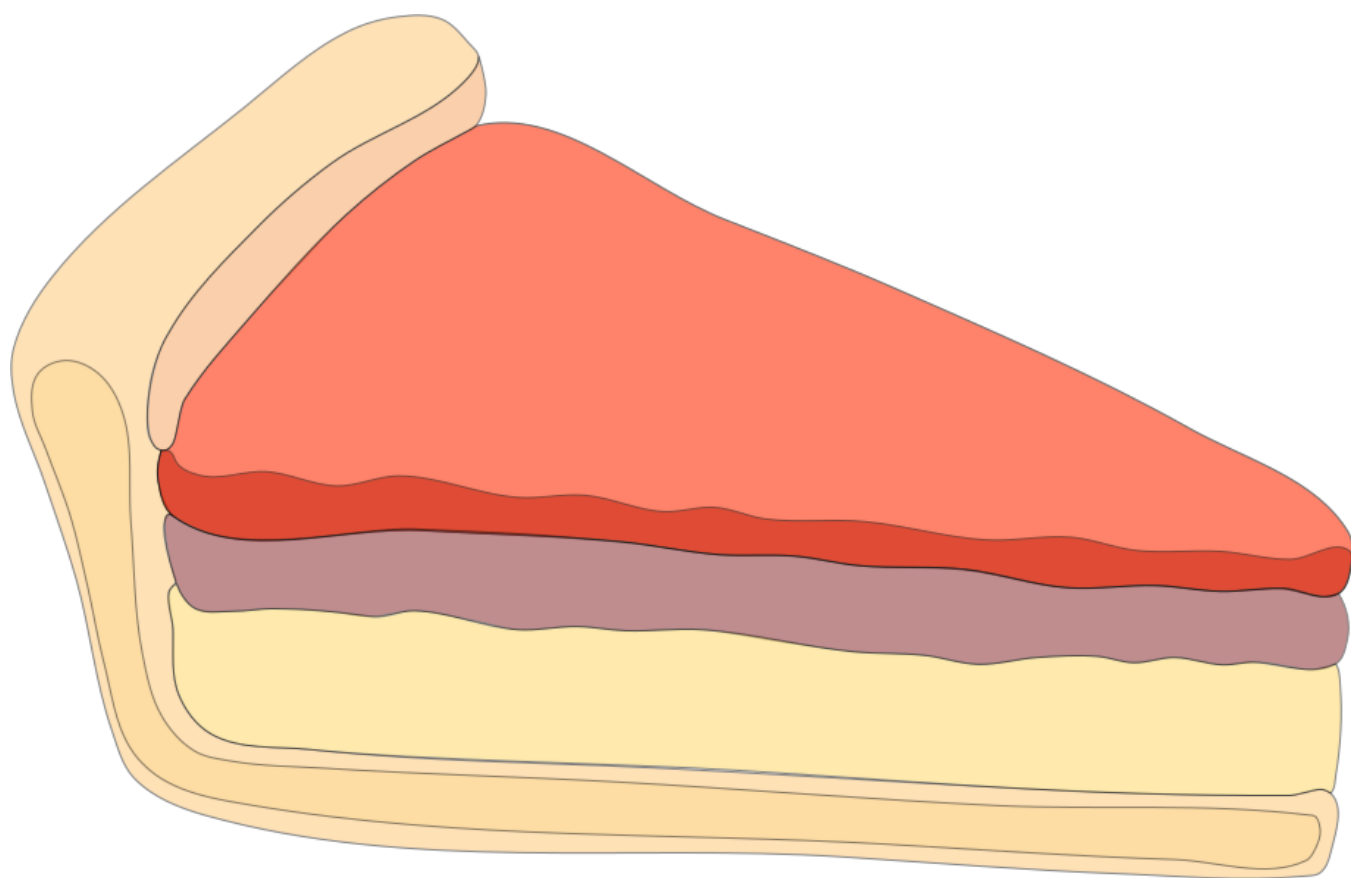
Add onion to pan and cook, stirring occasionally, until onion softens and begins to brown around the edges, about 7 minutes. Stir in green pepper, jalapeño, and garlic and cook until fragrant, about 1 minute. Stir in ketchup, brown sugar, apple juice, honey, molasses, vinegar, barbecue rub, mustard, hot sauce, and reserved bacon; bring to a simmer. Gently fold in pork and beans, butter beans, and great northern beans.

Transfer beans to oven and cook, uncovered, until beans are heated through and sauce has thickened, about 50 minutes. Remove from oven and let cool for 15

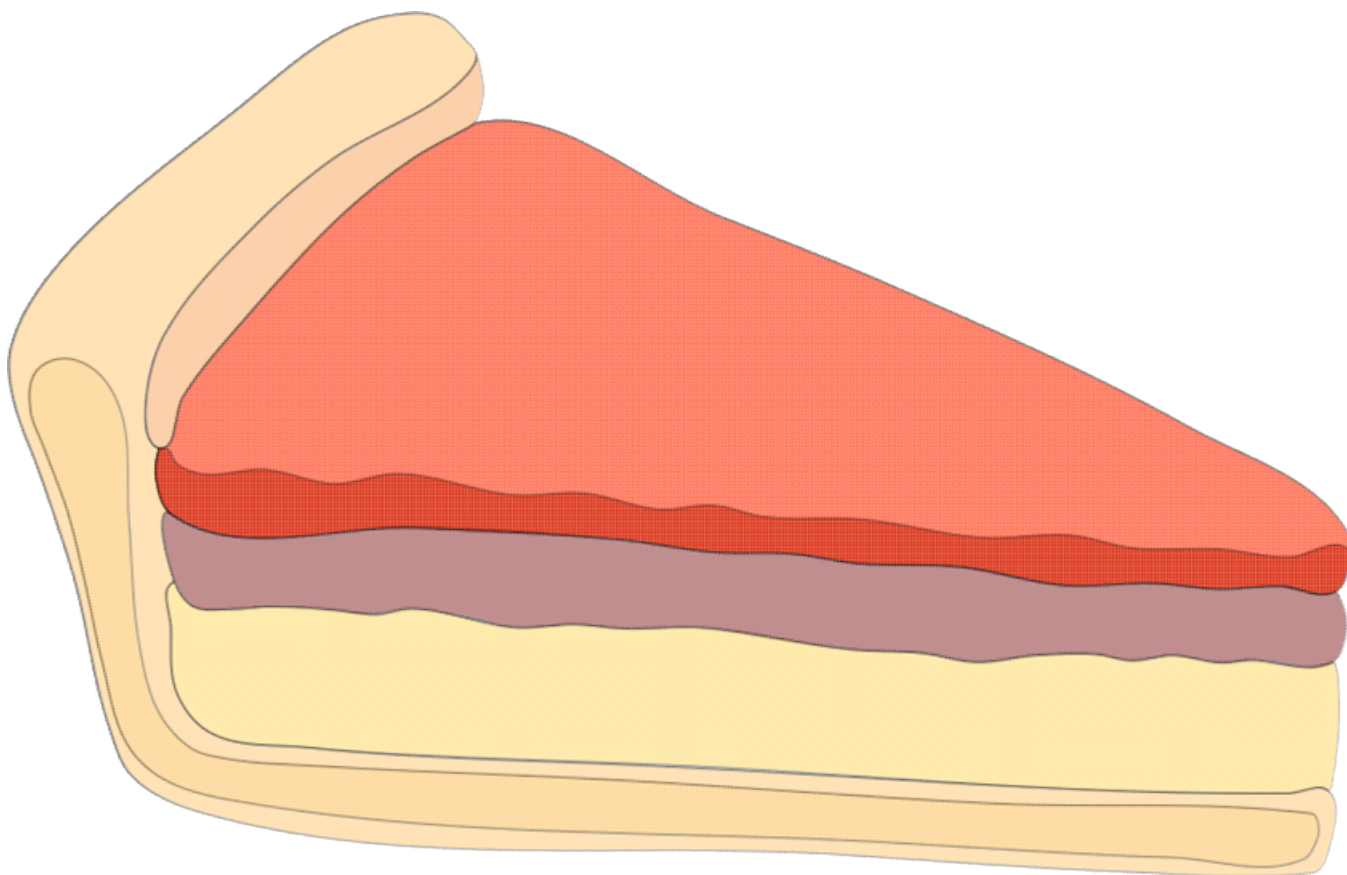
minutes. Season with salt. Serve immediately; alternatively, store in an airtight container in the refrigerator for up to 1 week, or freeze. Reheat before serving.



5. Breakfast



5.1.Deserts



5.1.1. Banana Chocolate Chip Muffins

Ingredients

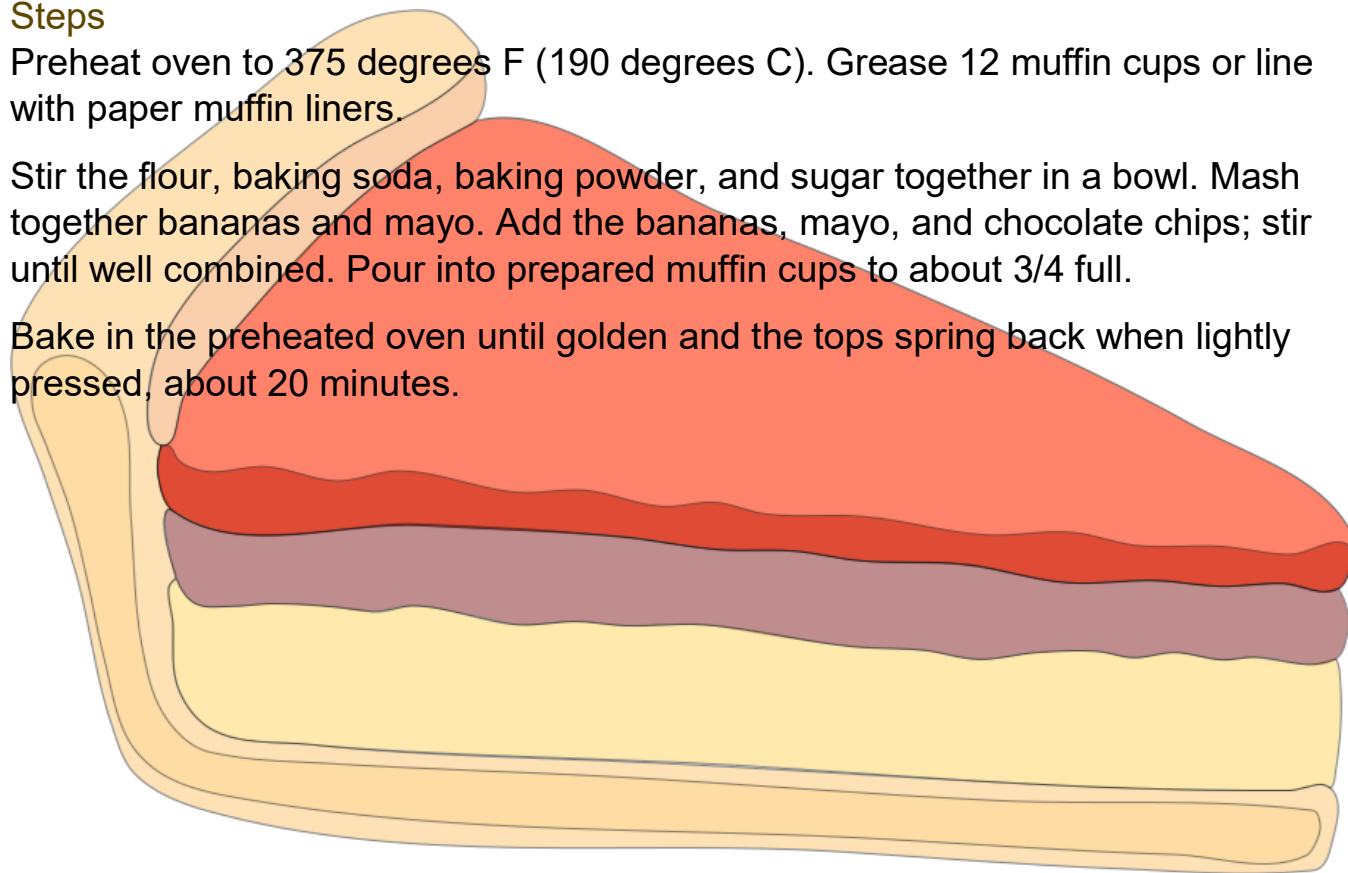
2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
1 cup white sugar
3 ripe bananas, mashed
1 cup mayonnaise
3/4 cup mini chocolate chips

Steps

Preheat oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or line with paper muffin liners.

Stir the flour, baking soda, baking powder, and sugar together in a bowl. Mash together bananas and mayo. Add the bananas, mayo, and chocolate chips; stir until well combined. Pour into prepared muffin cups to about 3/4 full.

Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 20 minutes.



5.1.2. Blueberry Muffins

Ingredients

1 1/2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup vegetable oil
1 egg
1/3 cup milk, or more as needed
1 cup fresh blueberries
1/2 cup brown sugar
1/3 cup all-purpose flour
4 tablespoons butter, cubed
1 1/2 teaspoons ground cinnamon

Steps

Preheat oven to 400 °F (200 °C). Grease muffin cups or line with muffin liners.

Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and add enough milk to reach the 1 cup mark. Mix this with flour mixture.

Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumb topping mixture.

Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Sprinkle over muffins before baking.

Bake for 20 to 25 minutes in the preheated oven, or until done.

5.1.3.Cinnamon Rolls

Ingredients

Rolls

1/4 cup water at room temperature
1/4 cup butter, melted
1/2 (3.4 ounce) package instant vanilla pudding mix
1 cup warm milk
1 egg, room temperature
1 tablespoon white sugar
1/2 teaspoon salt
4 cups bread flour
1 (.25 ounce) package active dry yeast

Filling

8 Tablespoons Softened Butter
3/4 Cup Gently Packed Light Brown Sugar
2 Tablespoons (15 g) Cinnamon
1/2 teaspoon grated nutmeg
1/4 (1 g) teaspoon kosher salt

Icing

8 oz. Softened Cream Cheese
2 Stick Softened Butter
2 Teaspoon Vanilla
4 Cups Powdered Sugar

Steps

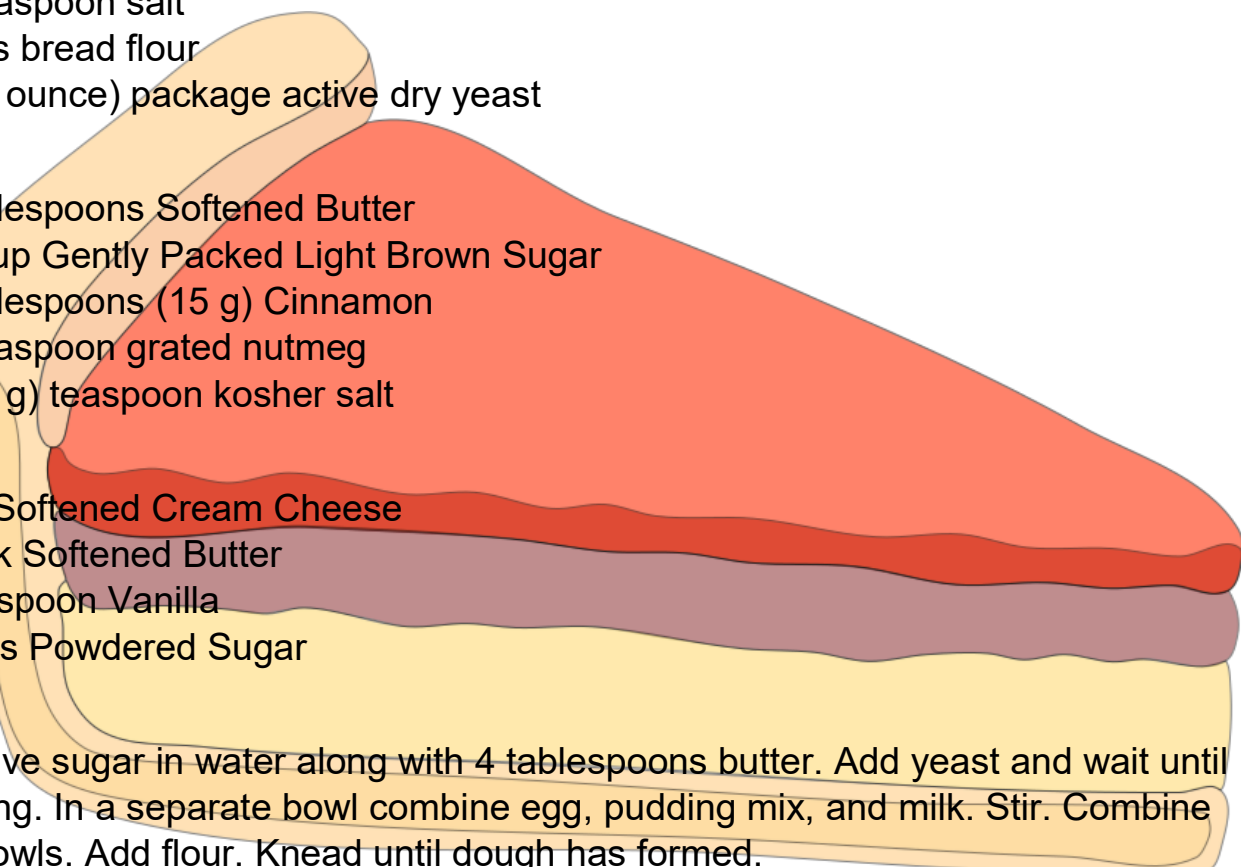
Dissolve sugar in water along with 4 tablespoons butter. Add yeast and wait until foaming. In a separate bowl combine egg, pudding mix, and milk. Stir. Combine wet bowls. Add flour. Knead until dough has formed.

Alternatively put it in a bread machine and press button.

Turn dough out onto a lightly floured surface and roll into a 19x10 inch rectangle.

For Filling, mix softened butter, brown sugar, cinnamon, nutmeg, and salt on low speed until moistened. Increase to medium and beat the dark paste until creamy, light in color, and very soft, about 5 minutes.

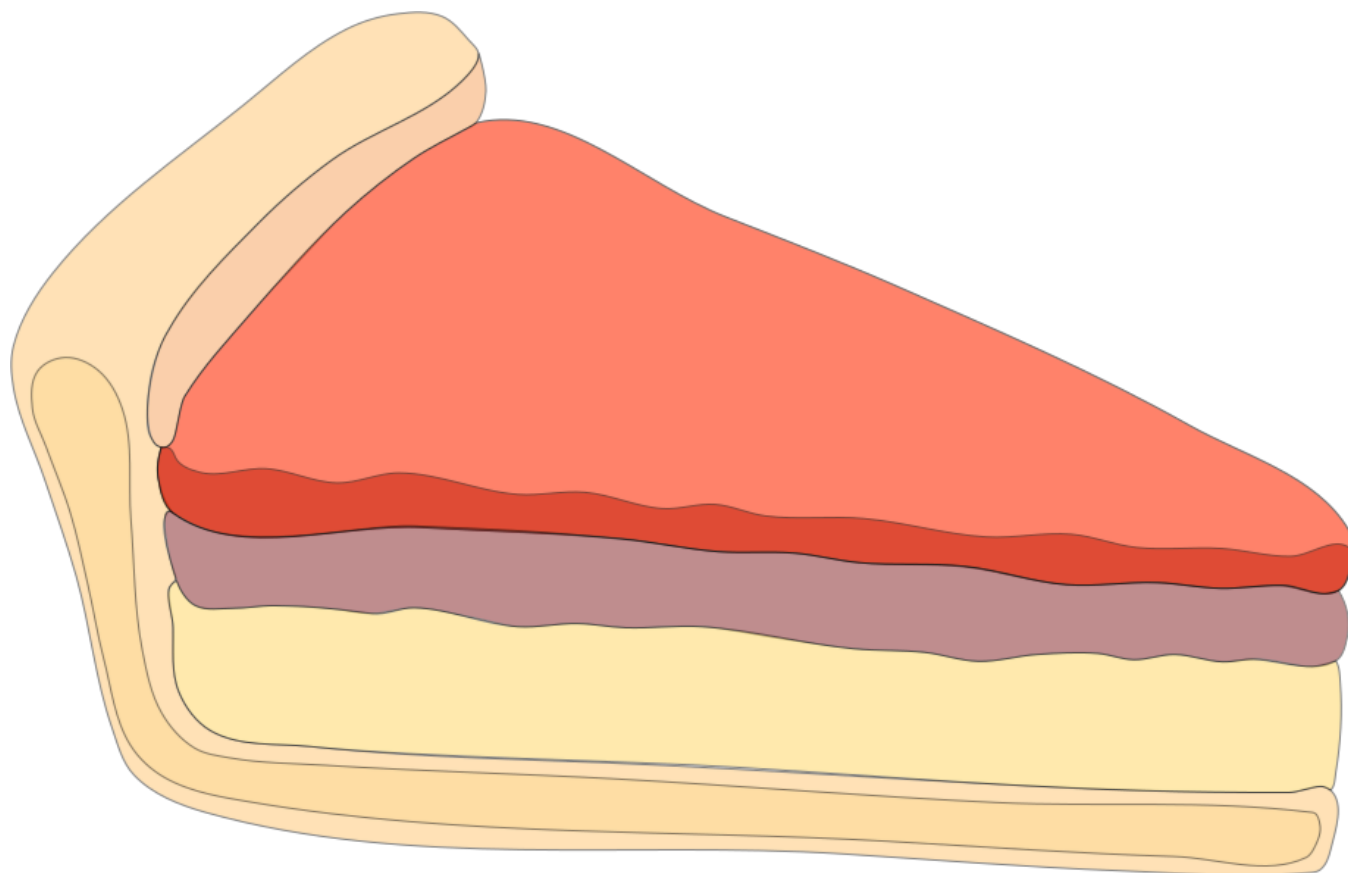
Spread filling evenly over dough. Butter a 9x13-inch baking pan.



Roll up dough, beginning with long side. Slice into 16 one-inch slices; place in prepared pan. Let rolls rise in a warm place until doubled, about 45 minutes.

Preheat oven to 350 degrees F (175 degrees C). Bake rolls in preheated oven until browned, 15 to 20 minutes.

Stir together softened cream cheese, 2 sticks softened butter, vanilla, and powdered sugar to make icing. Top rolls when they exit the oven.



5.1.4.Sunday Special Coffee Cake

Ingredients

Topping

1/2 cup sugar
1/4 cup flour
1/4 cup butter
1 teaspoons cinnamon

Batter

2 1/2 baking powder
1/2 teaspoon salt
1 egg
3/4 cup sugar
1 1/2 cup flour
1/3 cup butter melted
1/2 cup milk
1 teaspoon vanilla

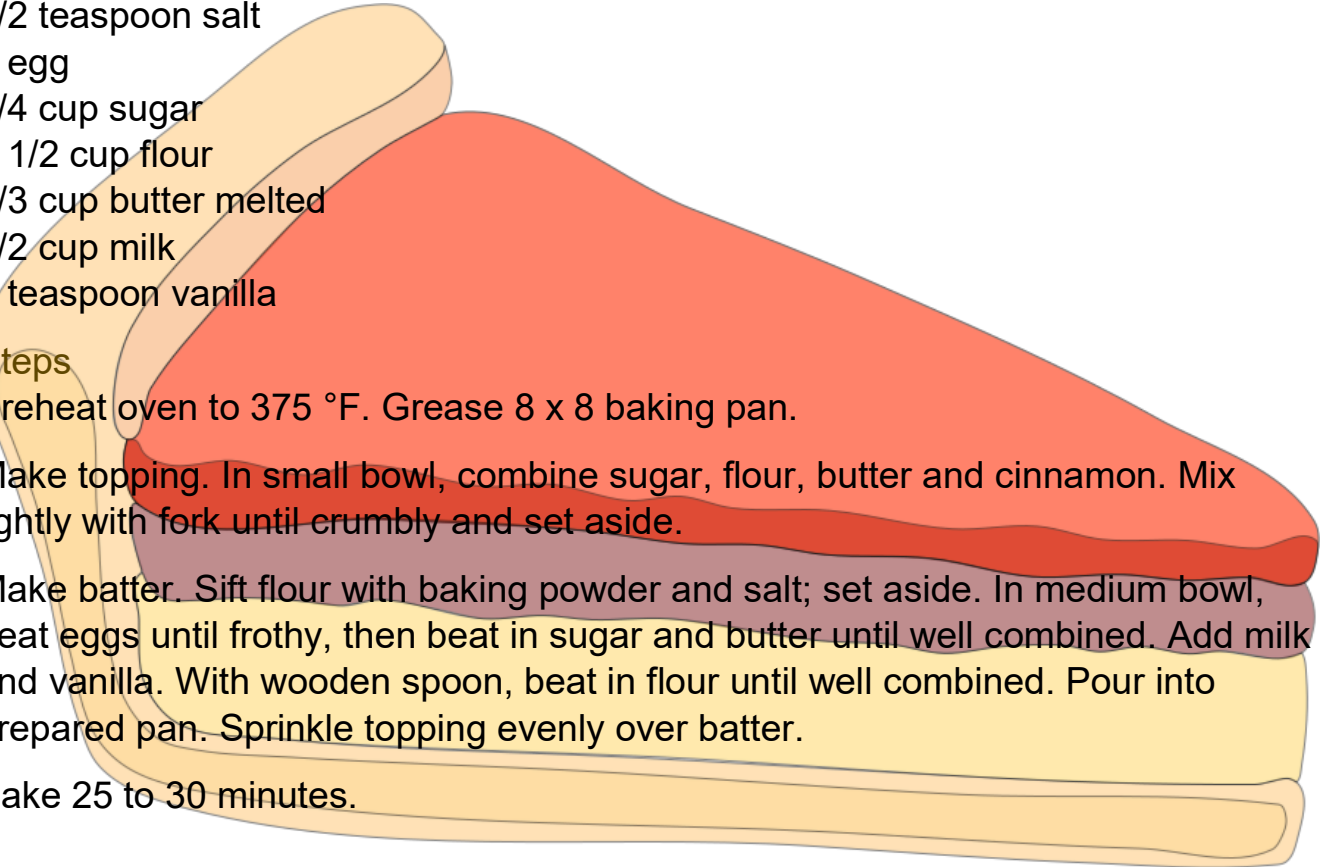
Steps

Preheat oven to 375 °F. Grease 8 x 8 baking pan.

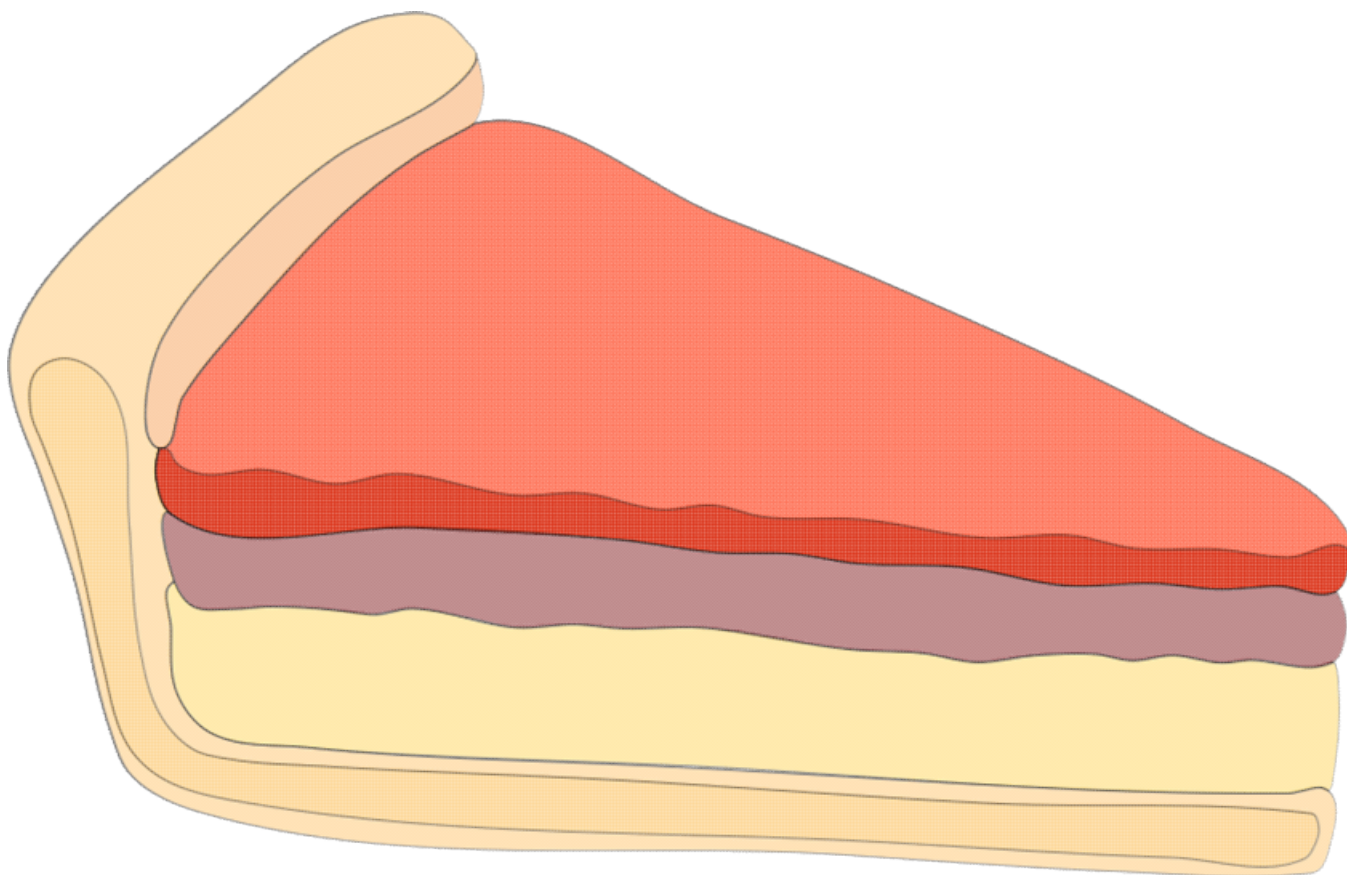
Make topping. In small bowl, combine sugar, flour, butter and cinnamon. Mix lightly with fork until crumbly and set aside.

Make batter. Sift flour with baking powder and salt; set aside. In medium bowl, beat eggs until frothy, then beat in sugar and butter until well combined. Add milk and vanilla. With wooden spoon, beat in flour until well combined. Pour into prepared pan. Sprinkle topping evenly over batter.

Bake 25 to 30 minutes.



5.2.Dishes



5.2.1.Crepes

Ingredients

1 cup all-purpose flour
2 eggs
1/2 cup milk
1/2 cup water
1/4 teaspoon salt
2 tablespoons butter, melted

Steps

In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.

Heat a lightly oiled griddle or frying pan over medium high heat.

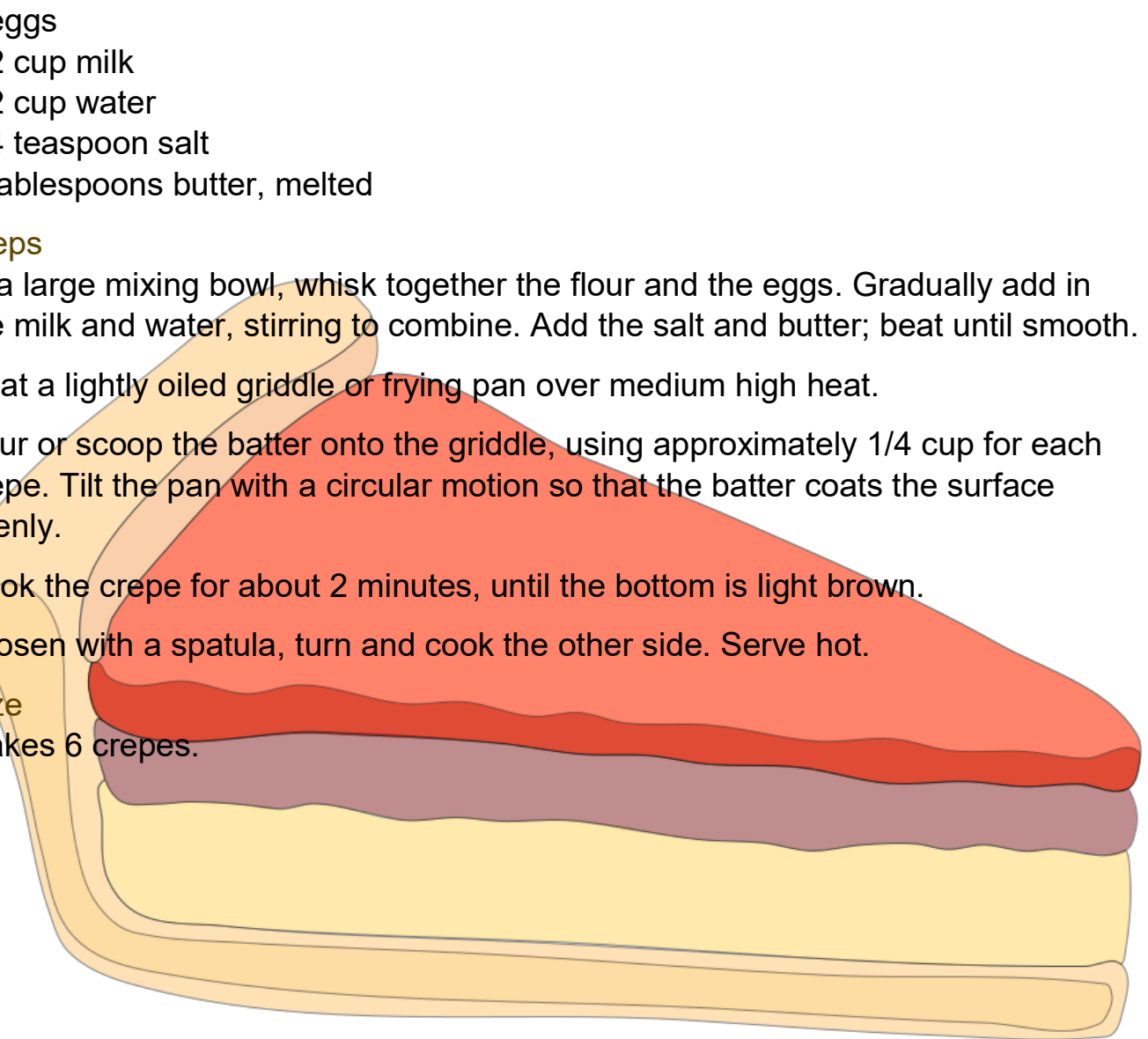
Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly.

Cook the crepe for about 2 minutes, until the bottom is light brown.

Loosen with a spatula, turn and cook the other side. Serve hot.

Size

Makes 6 crepes.



5.2.2. Garbage Plate

Ingredients

2-3 Tablespoons Vegetable Oil

2 Cups Shredded Potato

1/2 Cup Diced Onion

1/2 Cup Diced Green Pepper

1 Cup Meat (Ham, Bacon, Sausage, Spam, Chorizo, Corned Beef Hash)

1/2 Cup Diced Tomato

5 Eggs

1/2 Cup Shredded Cheese (Cheddar, Swiss, Pepper Jack)

1 Tablespoon Diced Jalapeno (Optional)

Time

~10 minutes.

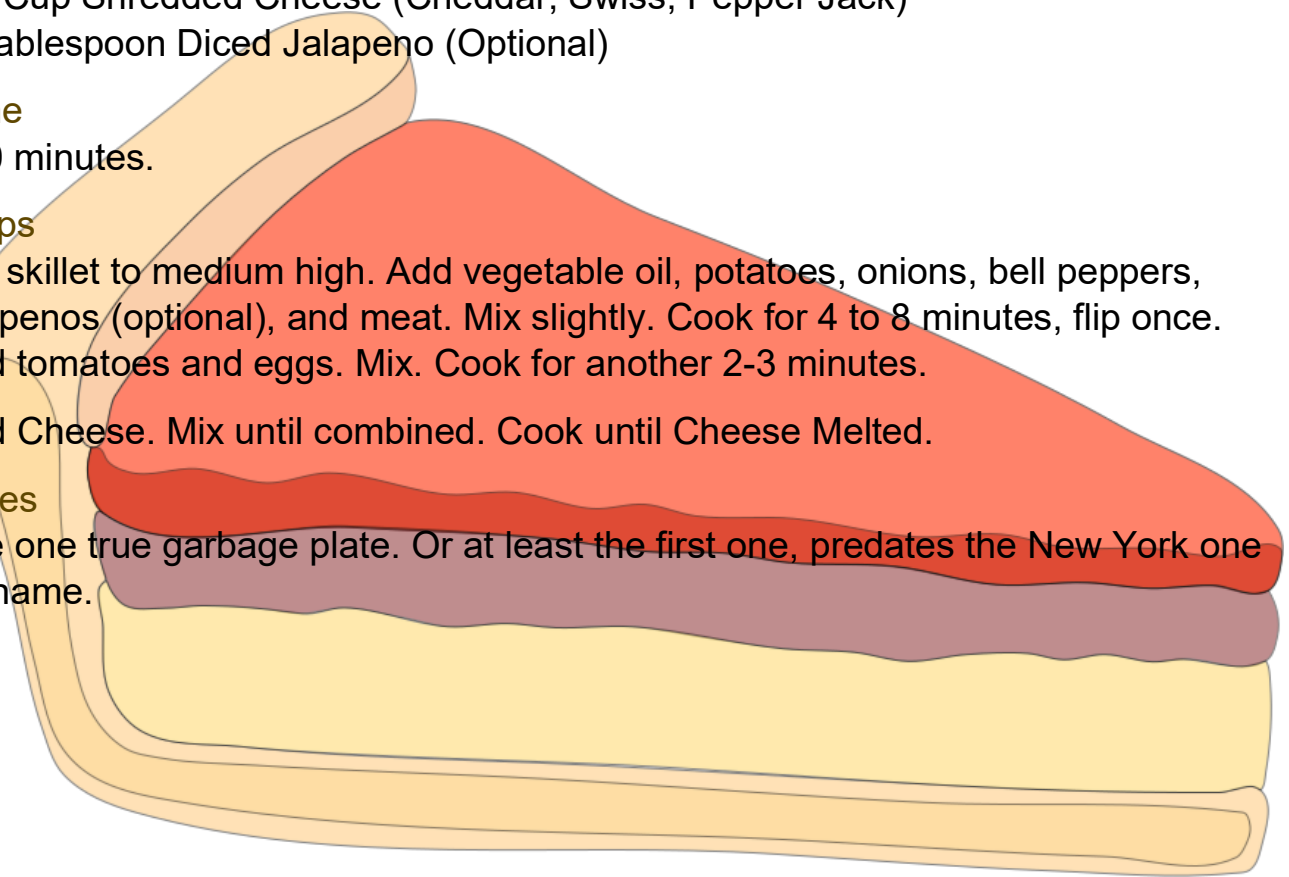
Steps

Set skillet to medium high. Add vegetable oil, potatoes, onions, bell peppers, jalapenos (optional), and meat. Mix slightly. Cook for 4 to 8 minutes, flip once. Add tomatoes and eggs. Mix. Cook for another 2-3 minutes.

Add Cheese. Mix until combined. Cook until Cheese Melted.

Notes

The one true garbage plate. Or at least the first one, predates the New York one by name.



5.2.3.Fluffy Pancakes

Ingredients

$\frac{3}{4}$ cup milk
2 tablespoons white vinegar
1 cup all-purpose flour
2 tablespoons white sugar
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 egg
2 tablespoons butter melted
Vegetable oil

Steps

Combine milk with vinegar in a medium bowl and set aside for 5 minutes to “sour”.

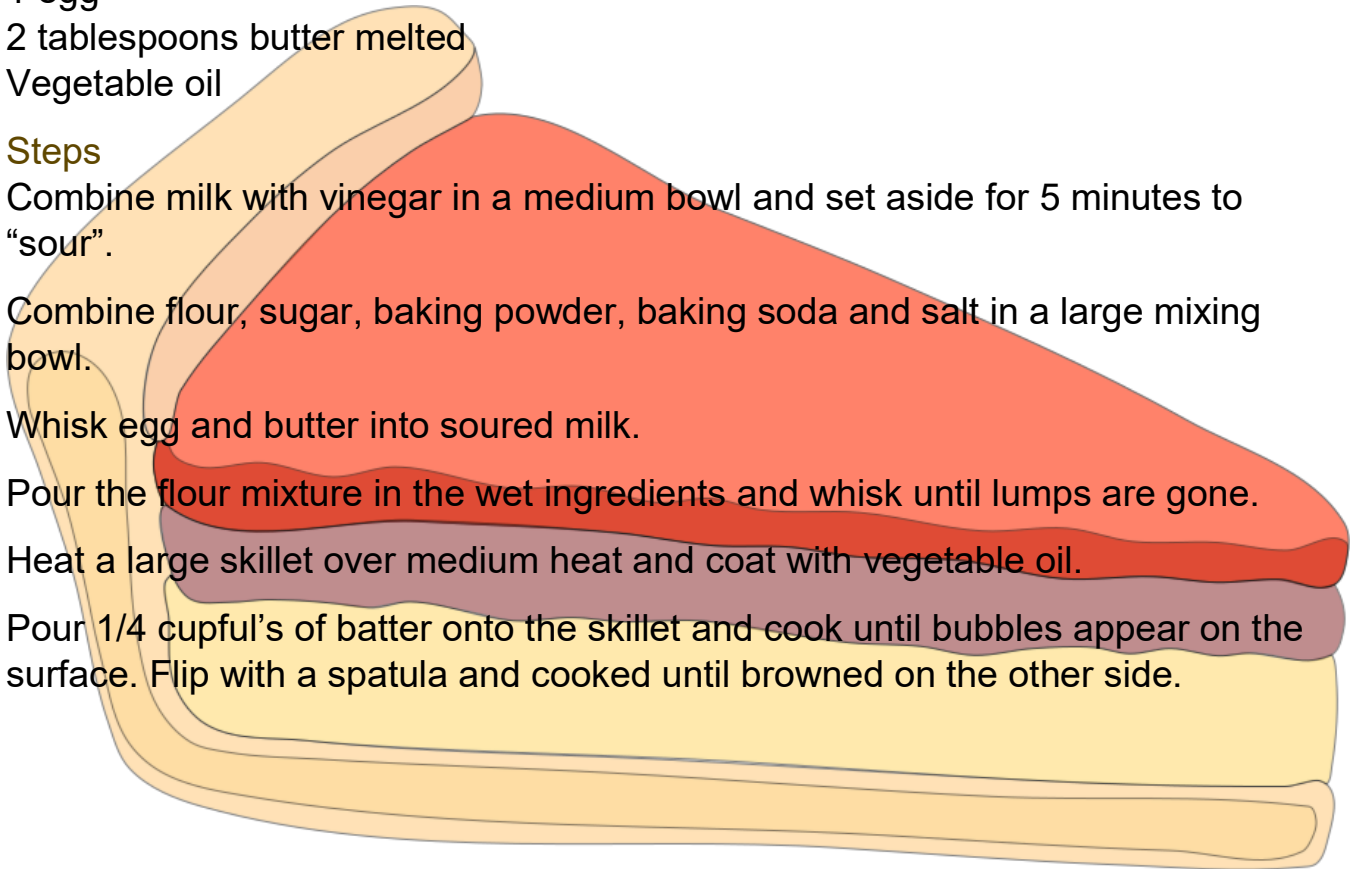
Combine flour, sugar, baking powder, baking soda and salt in a large mixing bowl.

Whisk egg and butter into soured milk.

Pour the flour mixture in the wet ingredients and whisk until lumps are gone.

Heat a large skillet over medium heat and coat with vegetable oil.

Pour $\frac{1}{4}$ cupful's of batter onto the skillet and cook until bubbles appear on the surface. Flip with a spatula and cooked until browned on the other side.



5.2.4.Waffles

Ingredients

2 eggs
2 cups all-purpose flour
1 $\frac{3}{4}$ cups milk
1/2 cup vegetable oil
1 tablespoon sugar
4 teaspoons baking powder
1/4 teaspoon salt
1/2 teaspoon vanilla extract

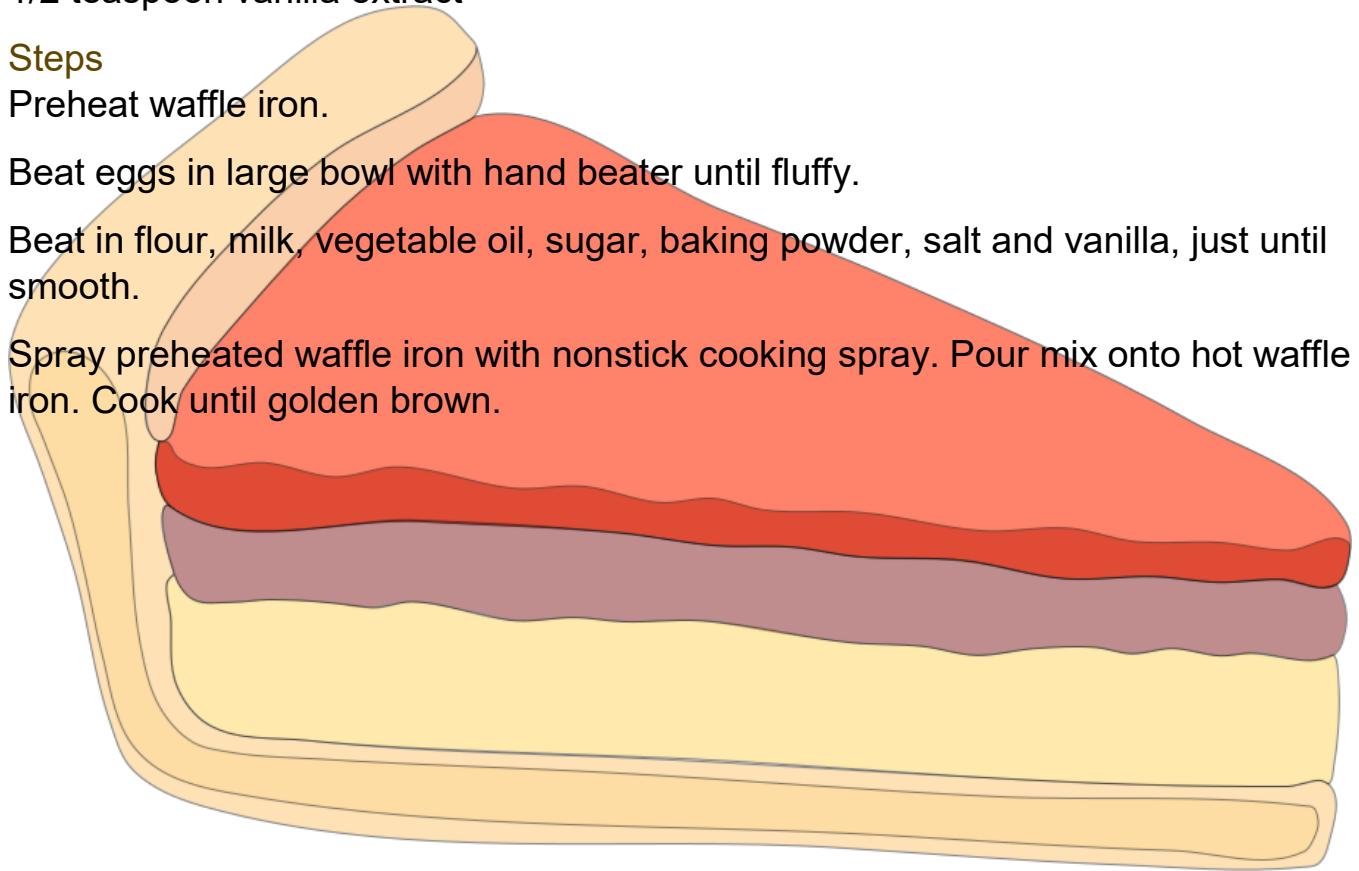
Steps

Preheat waffle iron.

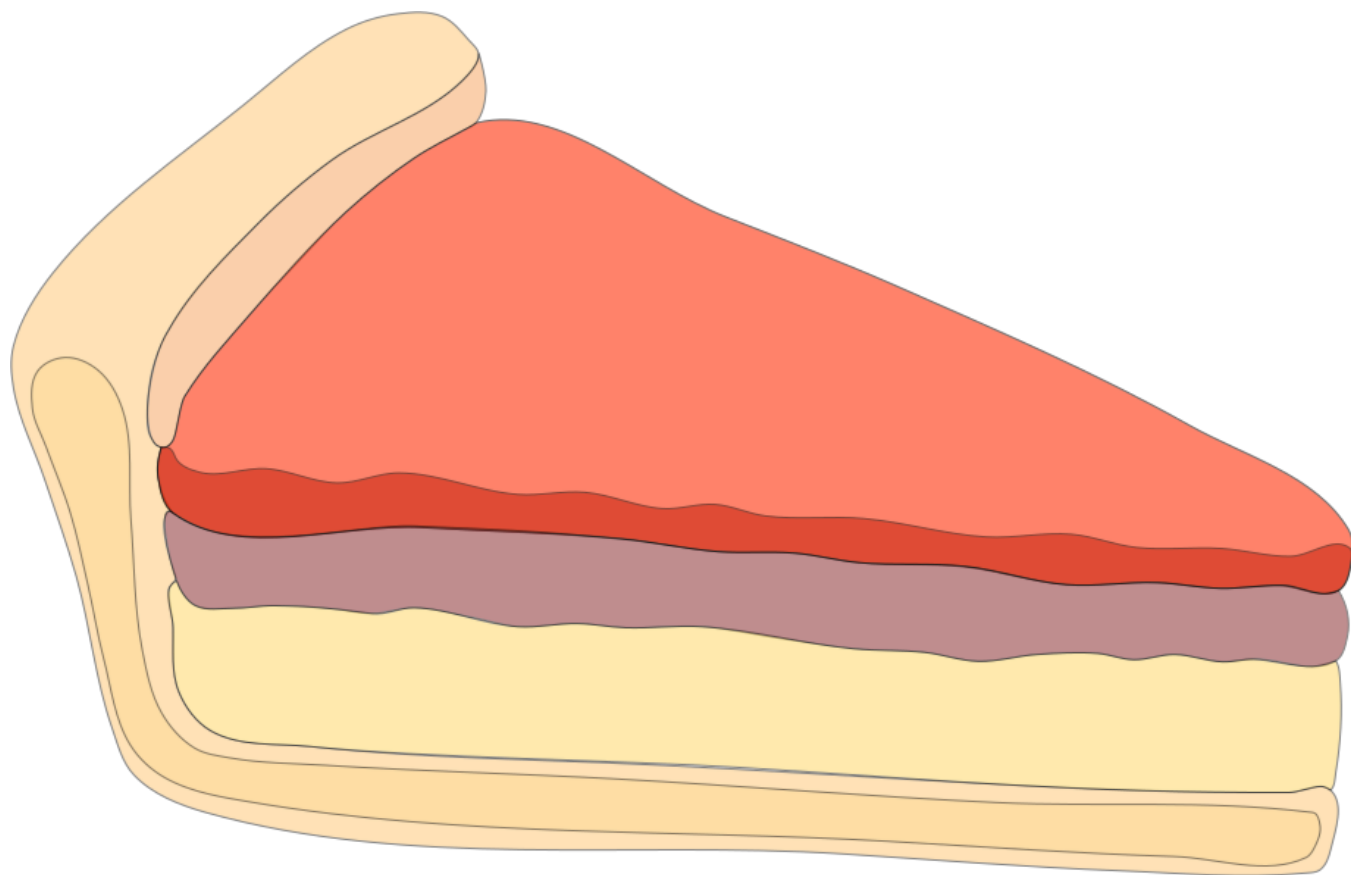
Beat eggs in large bowl with hand beater until fluffy.

Beat in flour, milk, vegetable oil, sugar, baking powder, salt and vanilla, just until smooth.

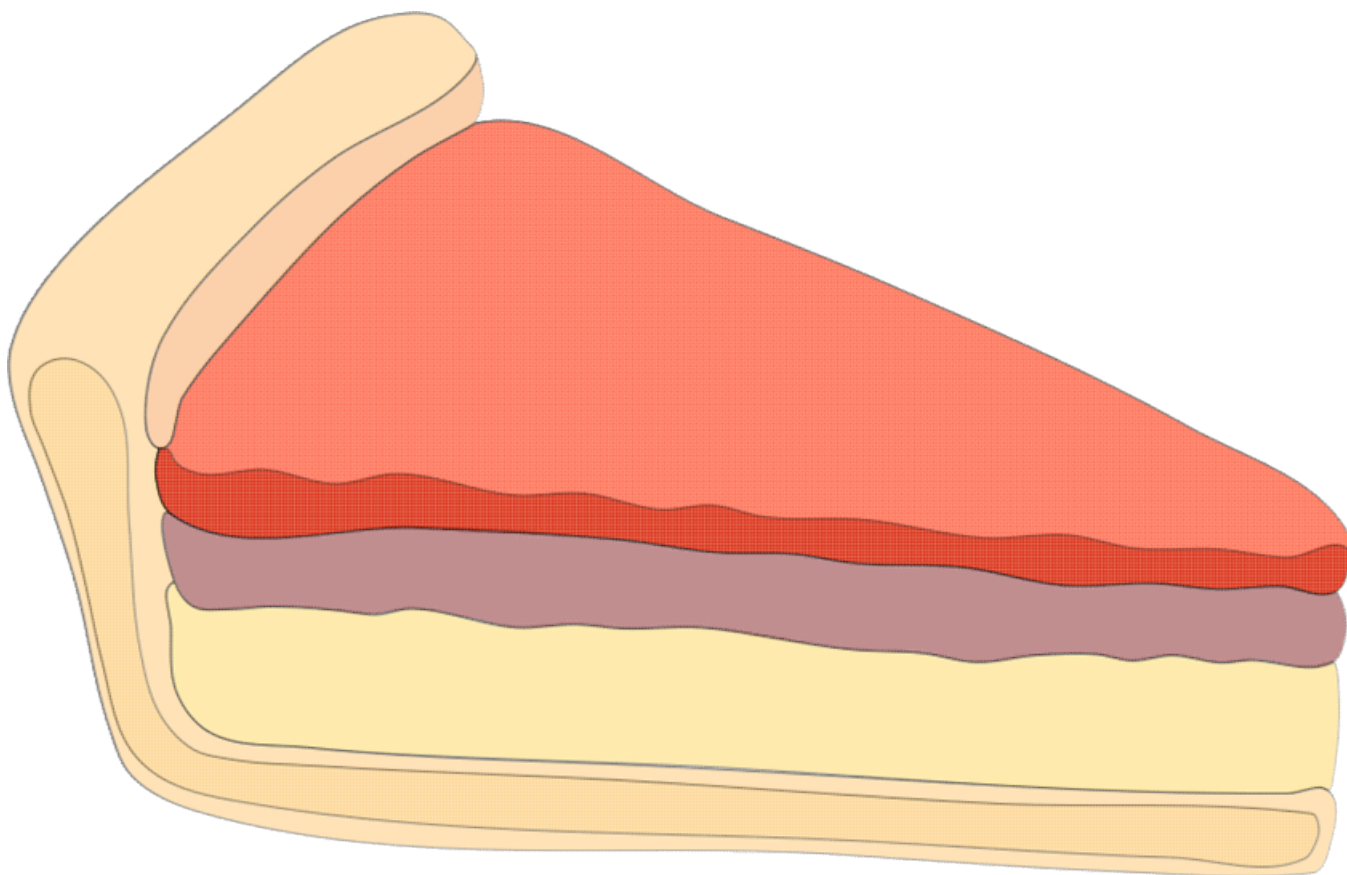
Spray preheated waffle iron with nonstick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown.



6.Chinese



6.1.Dishes



6.1.1.Crispy Chinese Fried Chicken

Ingredients

Meat

10 ounces (300g) chicken thighs

Marinade

1 tablespoon light soy sauce (or all purpose)

2 teaspoons Shaoxing cooking wine (Chinese cooking wine)

2 teaspoons cornstarch

Dredge

1/2 cup cornstarch

Batter

3/8 cups cornstarch

1/4 cups all-purpose flour

1/2 cups cold soda water

1/4 teaspoon baking powder

1/4 teaspoon salt

Oil

2-3 cups neutral oil

Steps

Prep

Cut chicken thighs into 1 inch pieces. Combine 1 tablespoon of soy sauce, 2 teaspoons of cooking wine and cornstarch in bag with chicken. Let marinate in fridge for 30 minutes. Whisk together 3/8 cups cornstarch, 1/4 cups all-purpose flour, 1/4 teaspoon baking powder, 1/4 teaspoon salt in and put in fridge.

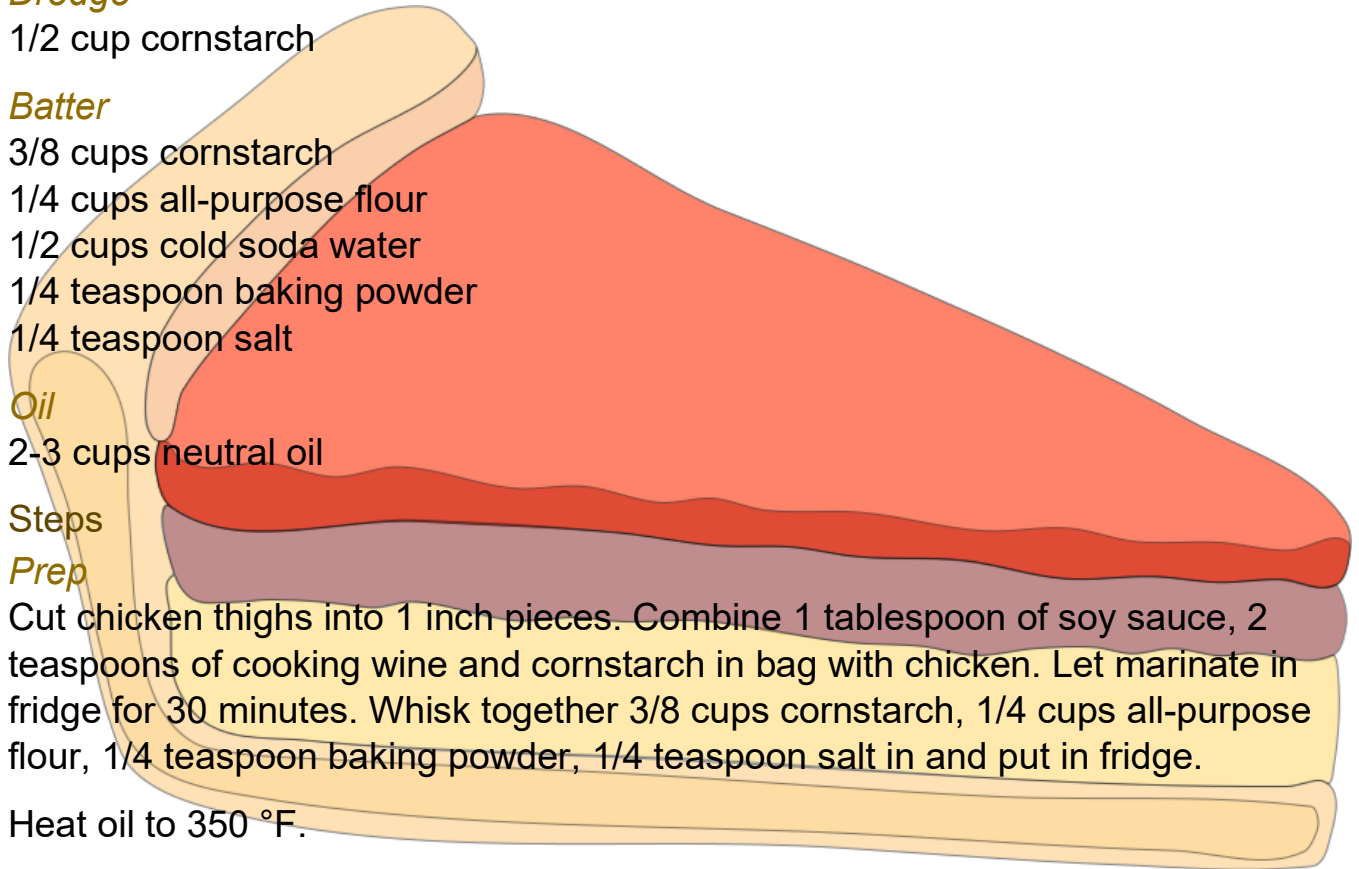
Heat oil to 350 °F.

First Fry

After 30 minutes put 1/2 cups of cornstarch in a bowl. Combine fold cornstarch flour mixture and soda water to get batter. Remove chicken from marinade and coat several pieces, about 8 in cornstarch. Transfer pieces to batter and turn to coat. Lay pieces in oil and fry for 3 minutes. Place on a wire rack, bring oil back up to temperature, and repeat. Let rest for 20 minutes

Second Fry

Heat oil to 400 °F. Add in as much chicken as you can and fry for 90 seconds. Toss in desired sauce, or serve it on the side.

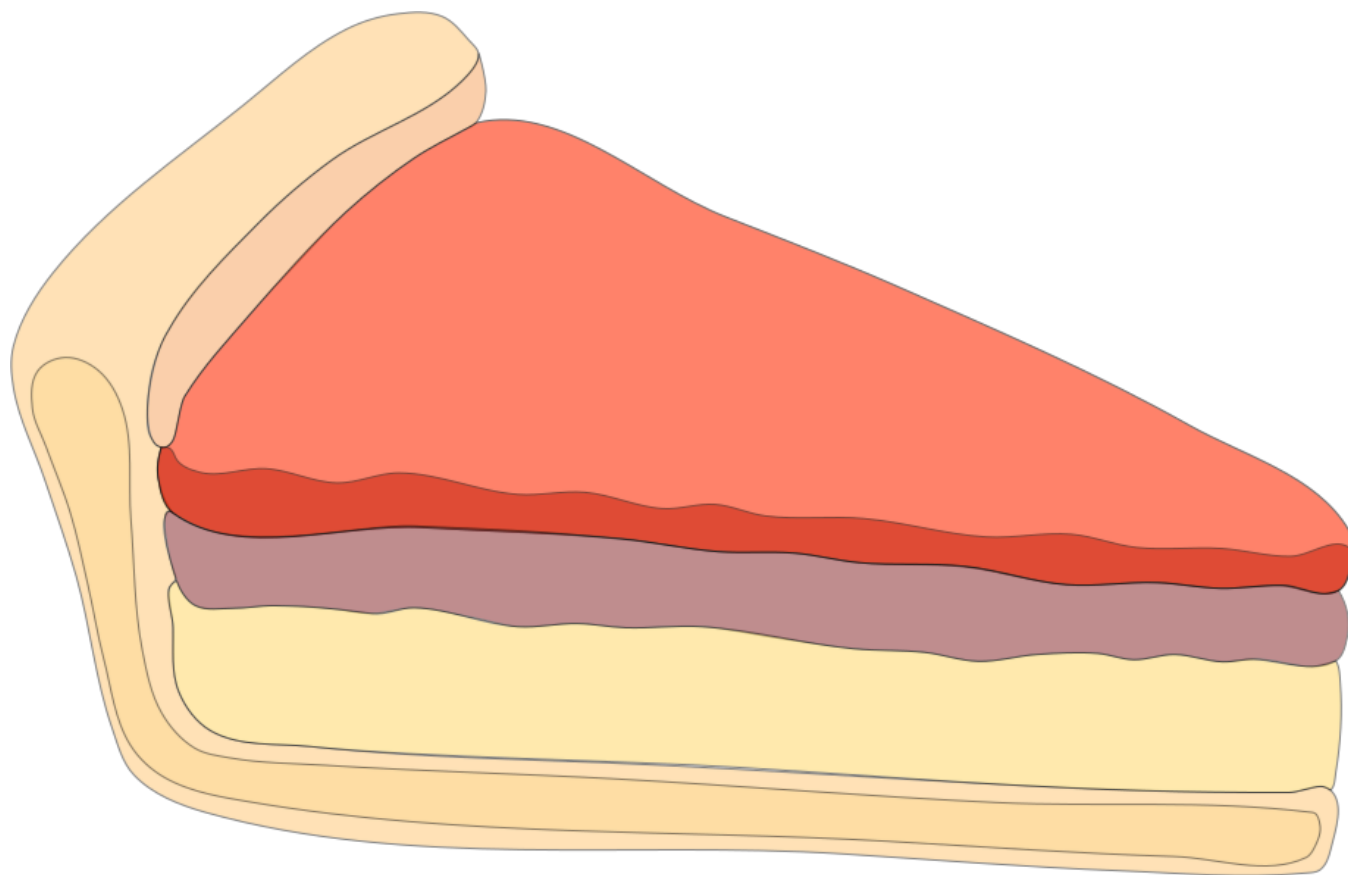


Notes

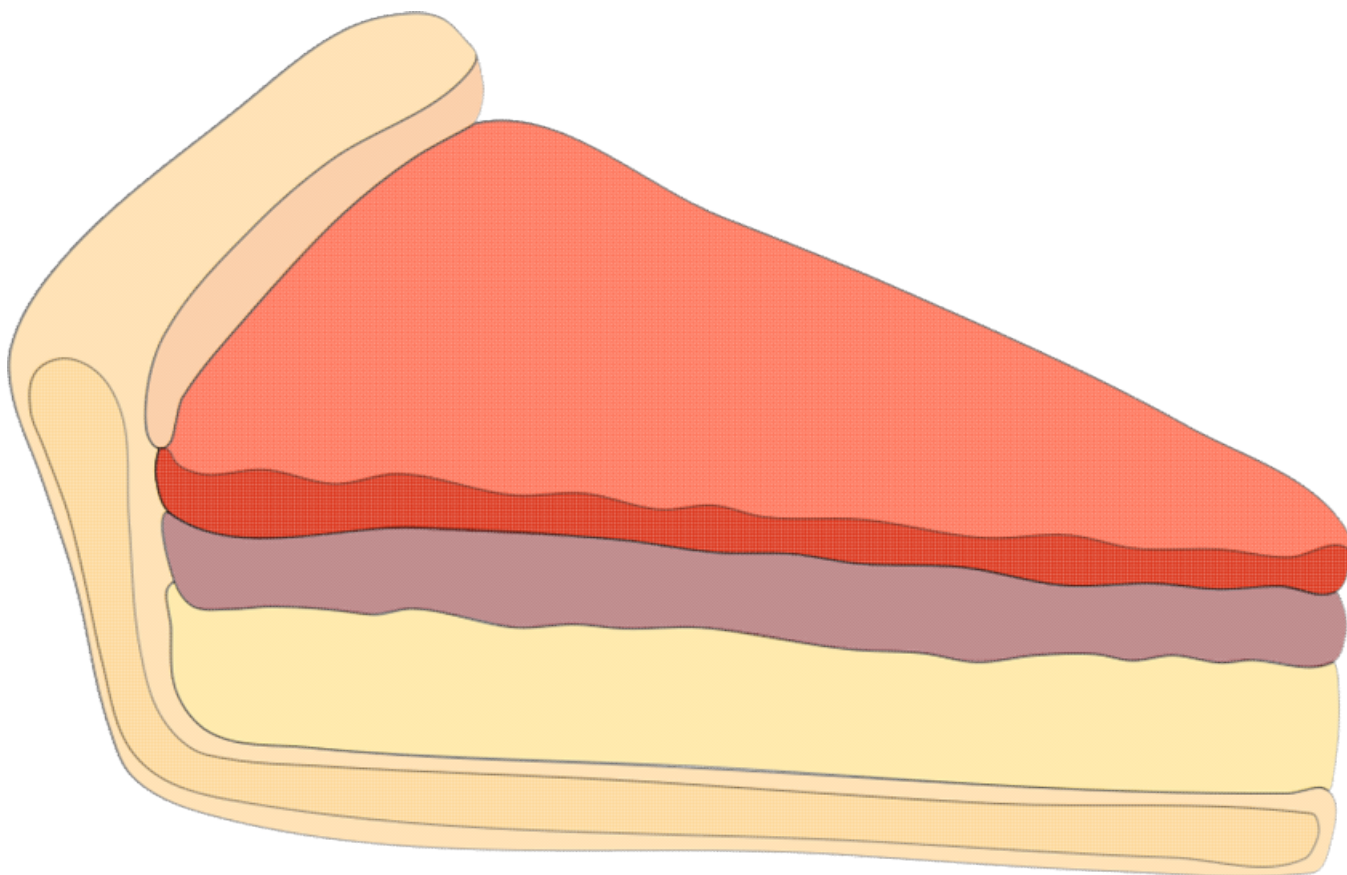
For the first fry make sure not to crowd the pot.

You can freeze it after the first fry, like with the French fries

It goes best with a sauce.



6.2.Sauces



6.2.1.Honey Soy Sauce

Ingredients

1/3 cup honey

1 1/2 tablespoons light corn syrup (karo)

1 tablespoon light soy sauce (or all purpose)

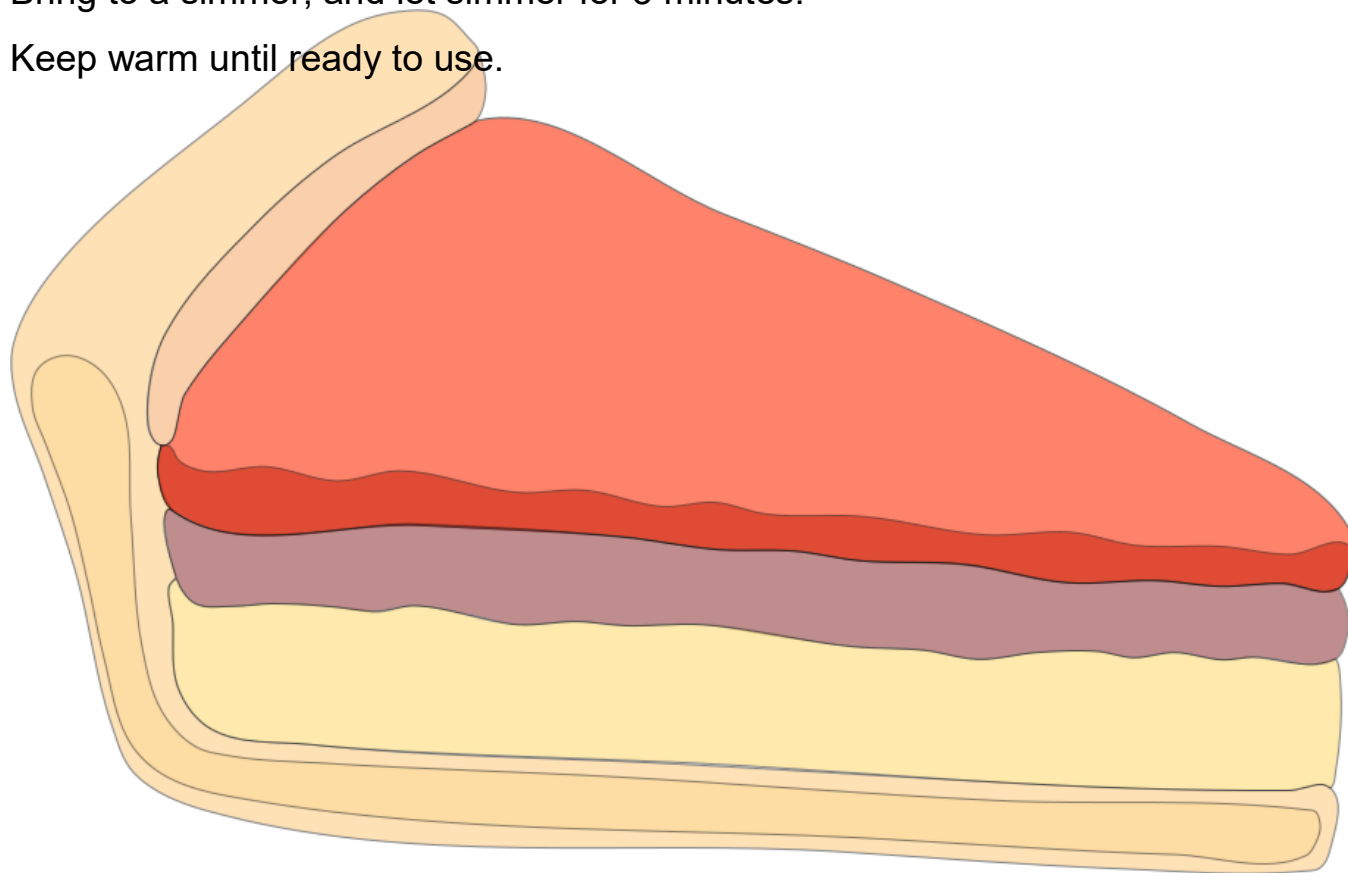
2 teaspoons Shaoxing cooking wine (Chinese cooking wine)

Steps

Combine ingredients in a large saucepan over medium heat.

Bring to a simmer, and let simmer for 3 minutes.

Keep warm until ready to use.



6.2.2. Orange Sauce

Ingredients

Sauce

1 1/2 cups water
2 tablespoons orange juice
1/4 cup lemon juice
1/3 cup rice vinegar
2 1/2 tablespoons soy sauce
1 tablespoon grated orange zest
1 cup brown sugar
1/2 teaspoon minced fresh ginger root
1/2 teaspoon minced garlic
2 tablespoons chopped green onion
1/4 red pepper flakes

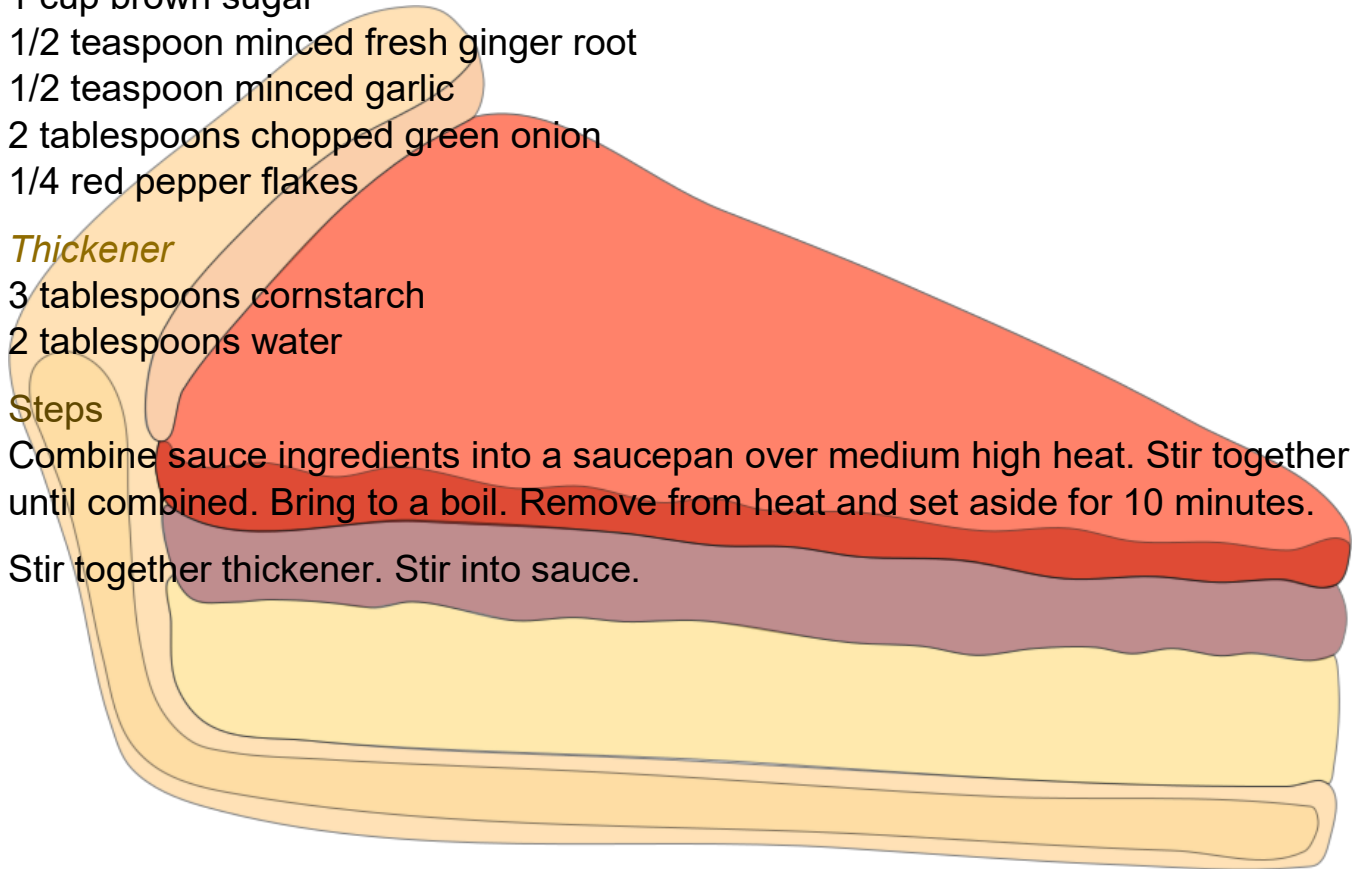
Thickener

3 tablespoons cornstarch
2 tablespoons water

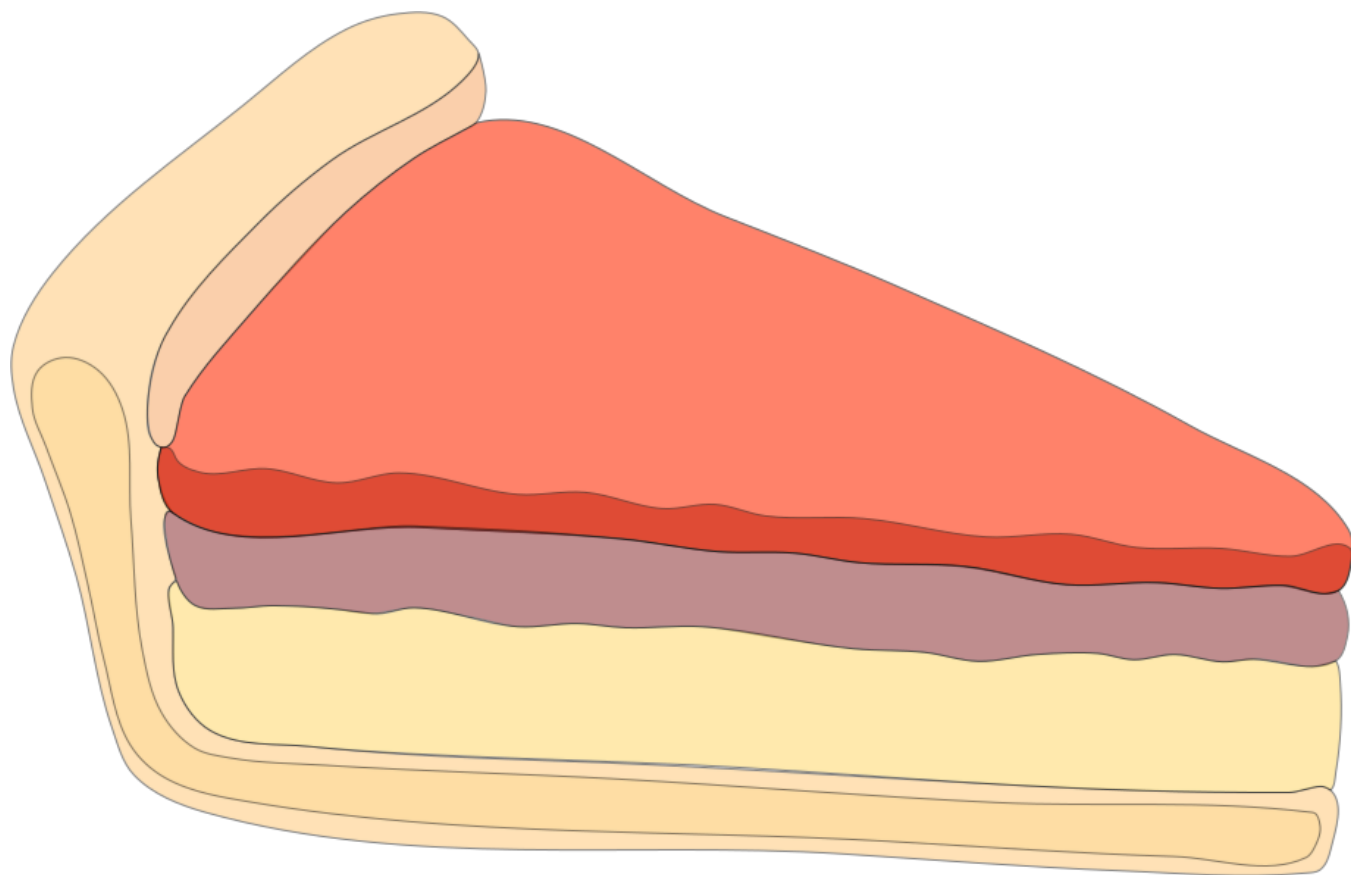
Steps

Combine sauce ingredients into a saucepan over medium high heat. Stir together until combined. Bring to a boil. Remove from heat and set aside for 10 minutes.

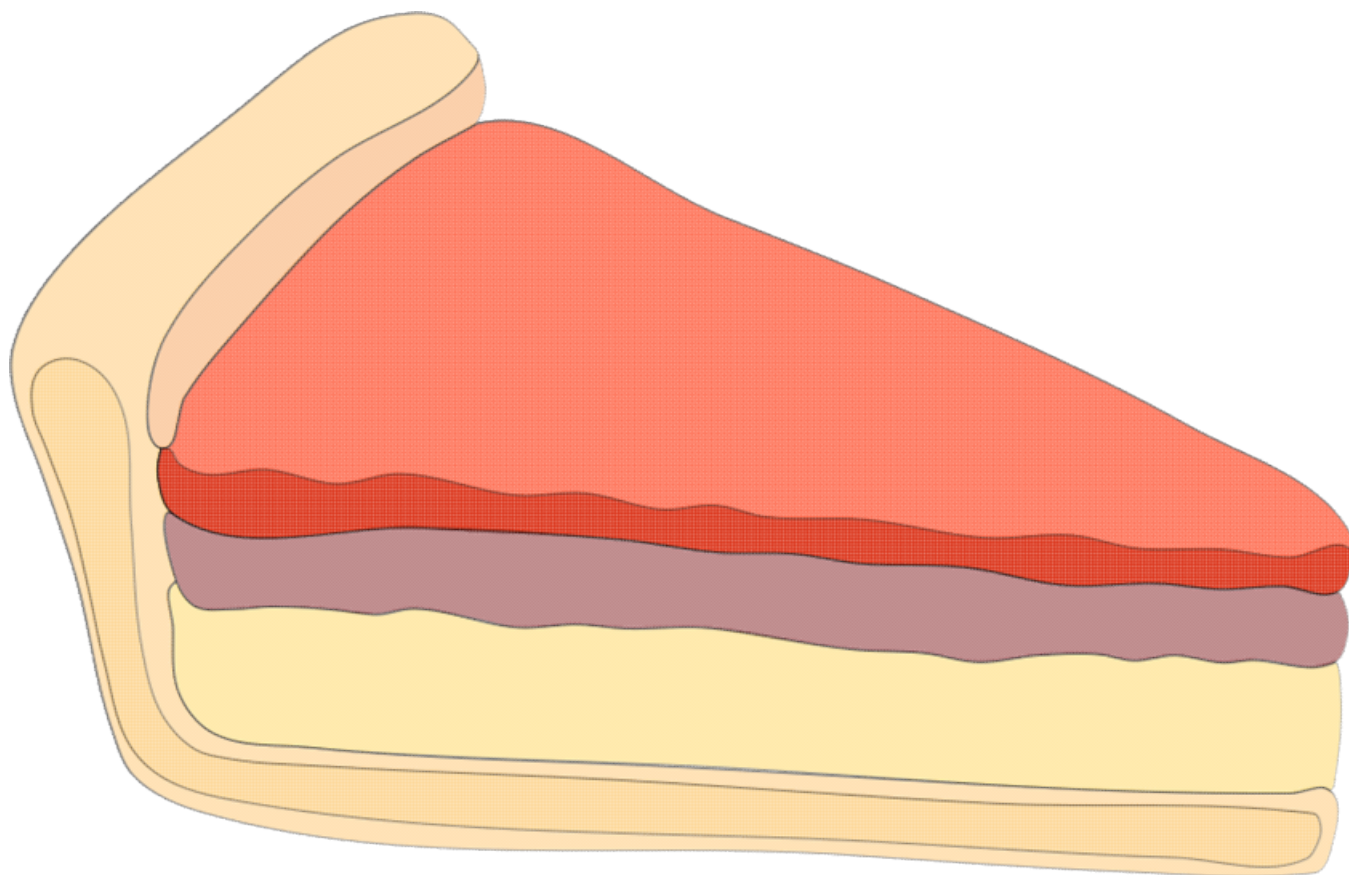
Stir together thickener. Stir into sauce.



7.French



7.1.Deserts



7.1.1. Tarte Tatin

Ingredients

1/2 Stick Unsalted Butter
1/2 Cup Sugar
8 Baking Apples
1 Puff Pastry Sheet
9 Inch Skillet Oven Safe
1/2 Teaspoon Cinnamon (optional)
1 Tablespoon Lemon Juice (~1/2 lemon)

Steps

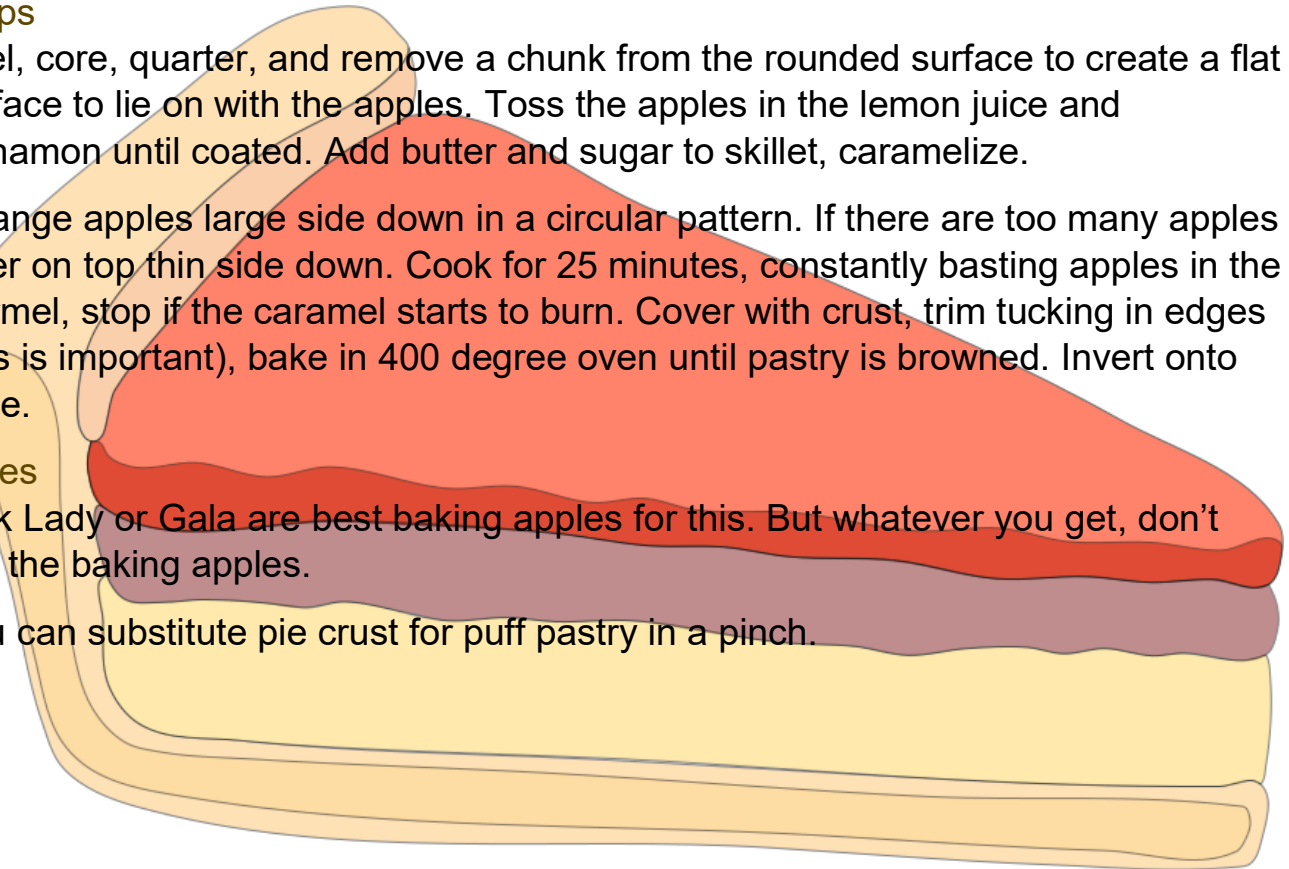
Peel, core, quarter, and remove a chunk from the rounded surface to create a flat surface to lie on with the apples. Toss the apples in the lemon juice and cinnamon until coated. Add butter and sugar to skillet, caramelize.

Arrange apples large side down in a circular pattern. If there are too many apples layer on top thin side down. Cook for 25 minutes, constantly basting apples in the Carmel, stop if the caramel starts to burn. Cover with crust, trim tucking in edges (this is important), bake in 400 degree oven until pastry is browned. Invert onto plate.

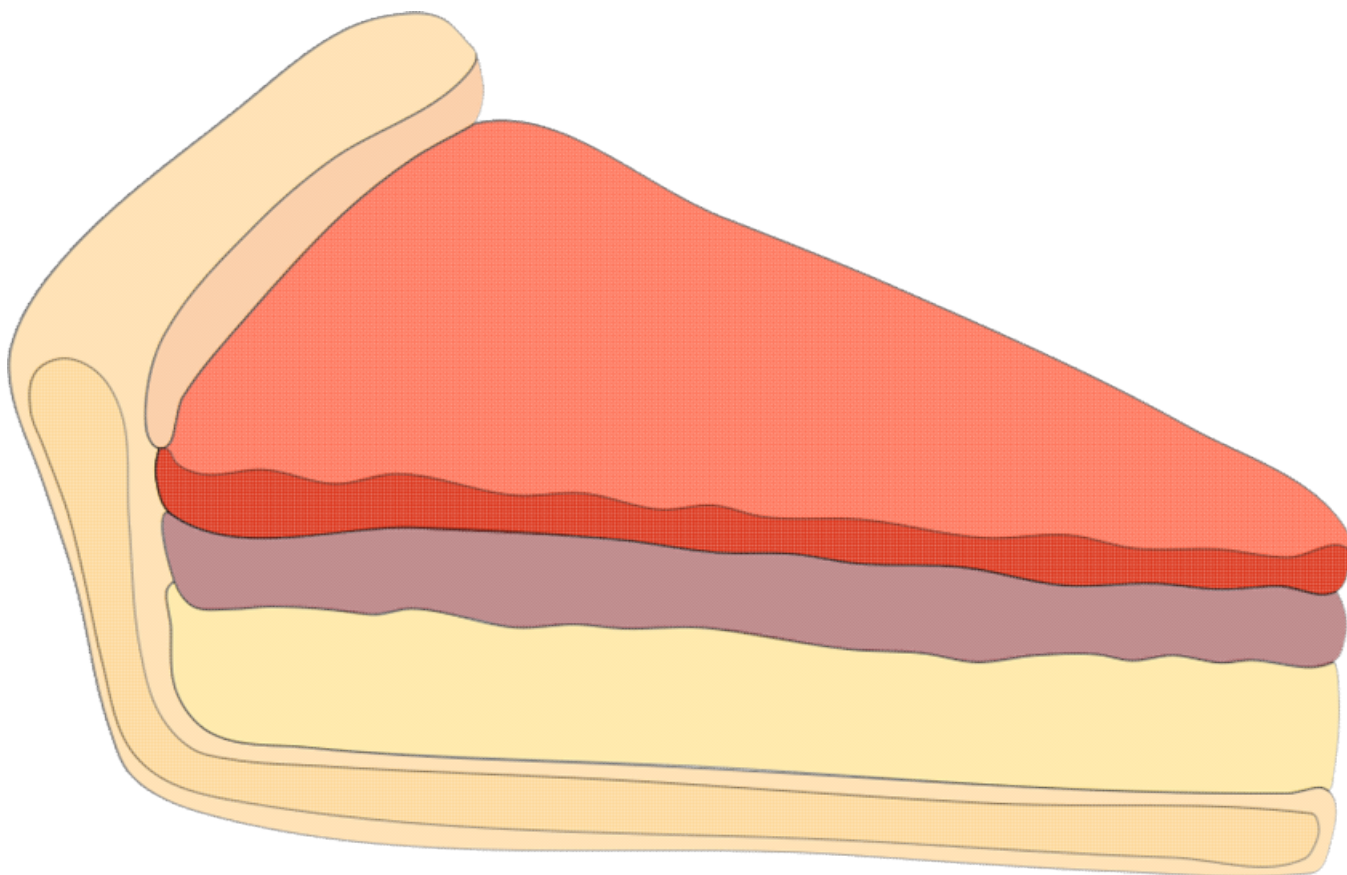
Notes

Pink Lady or Gala are best baking apples for this. But whatever you get, don't mix the baking apples.

You can substitute pie crust for puff pastry in a pinch.



7.2.Dishes



7.2.1. Croque Monsieur

Ingredients

Béchamel Sauce

1/4 cup unsalted butter

1/4 cup all-purpose flour

1 1/2 cups whole milk

Salt and freshly ground pepper

1/4 Dijon mustard

Dash of nutmeg

Sandwich

8 thin slices of white sandwich bread

5 ounces good quality ham – about 8 slices

6 ounces Gruyere cheese grated

1/4 cup freshly grated parmesan cheese

Steps

For the Béchamel

Melt butter in a medium saucepan over medium heat. Whisk in flour and cook, stirring constantly for about 3 minutes.

Gradually add milk, stirring well until the mixture is smooth. Cook, stirring until sauce is thickened.

Season with a little bit of salt and pepper. Remove from heat and whisk in mustard and nutmeg.

Assembly

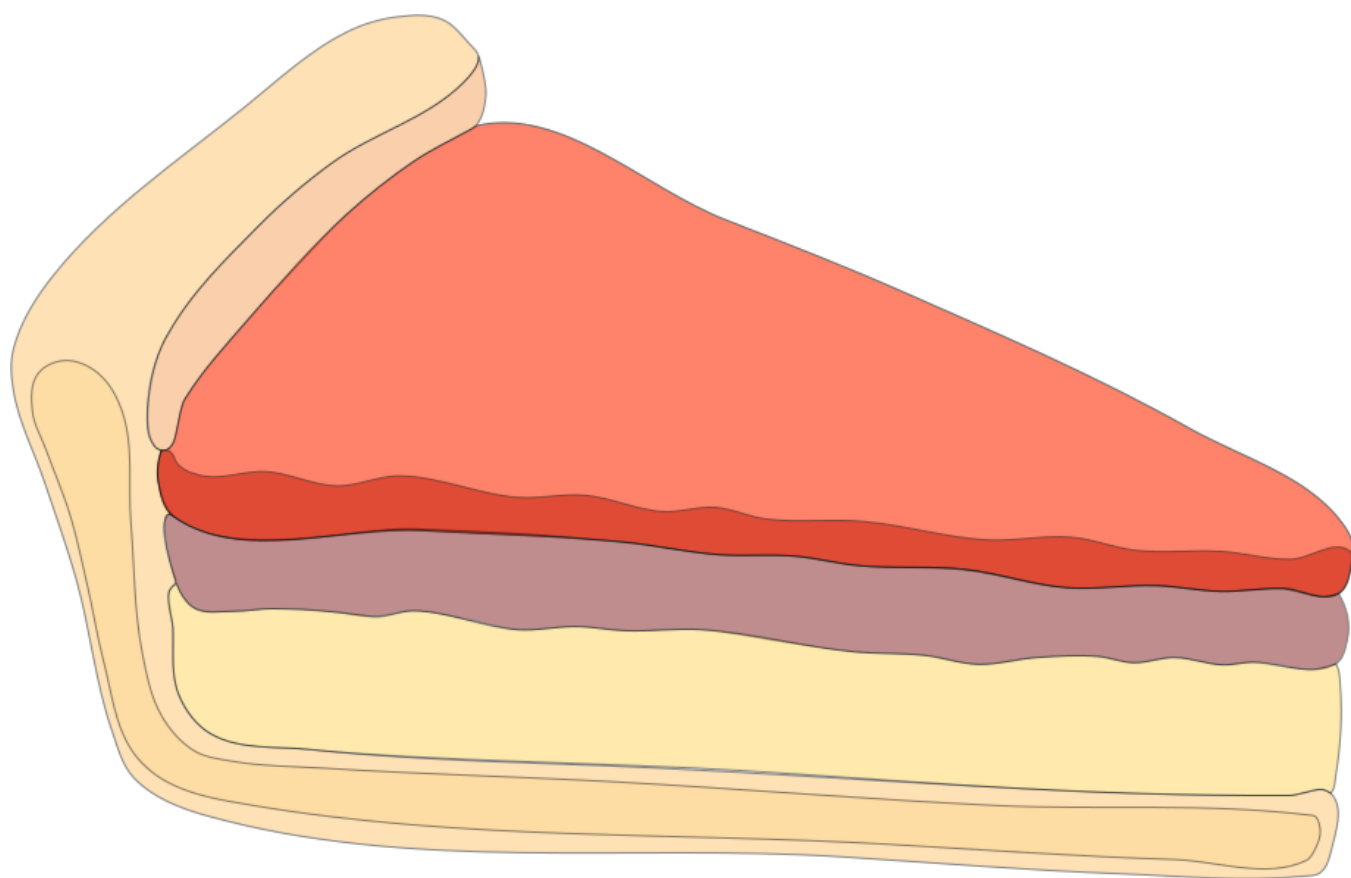
Preheat oven to 425 degrees.

Toast slices, butter bread. Spread bread slices with a layer of béchamel, spreading it all the way to the edges.

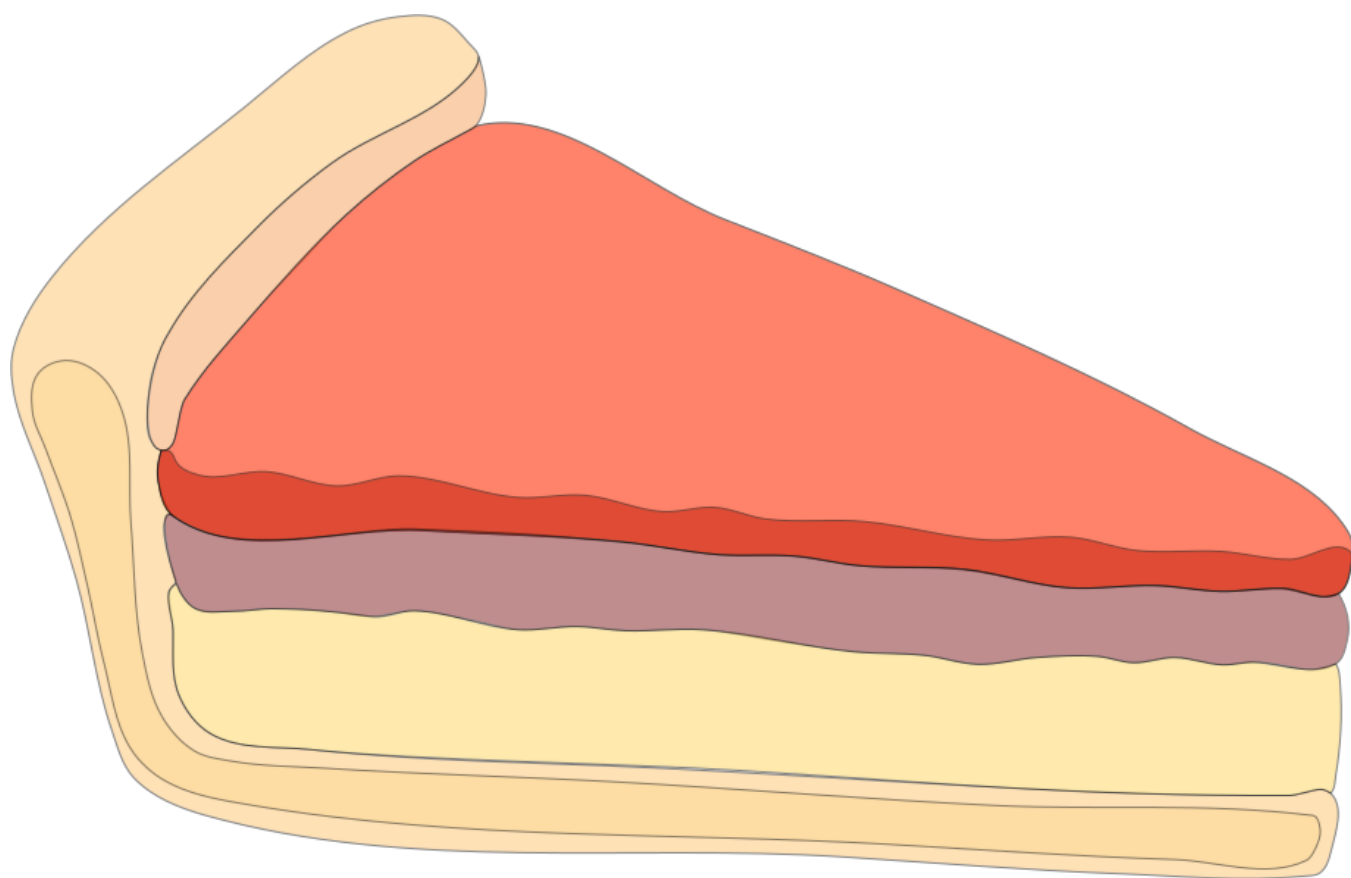
Place 4 slices of bread, béchamel side up on a parchment lined baking sheet.

Top each with a piece of ham, a handful of Gruyere and a sprinkle of parmesan cheese. Place remaining slices of bread on top, béchamel side up. Then, top [p with remaining gruyere and parmesan cheese.

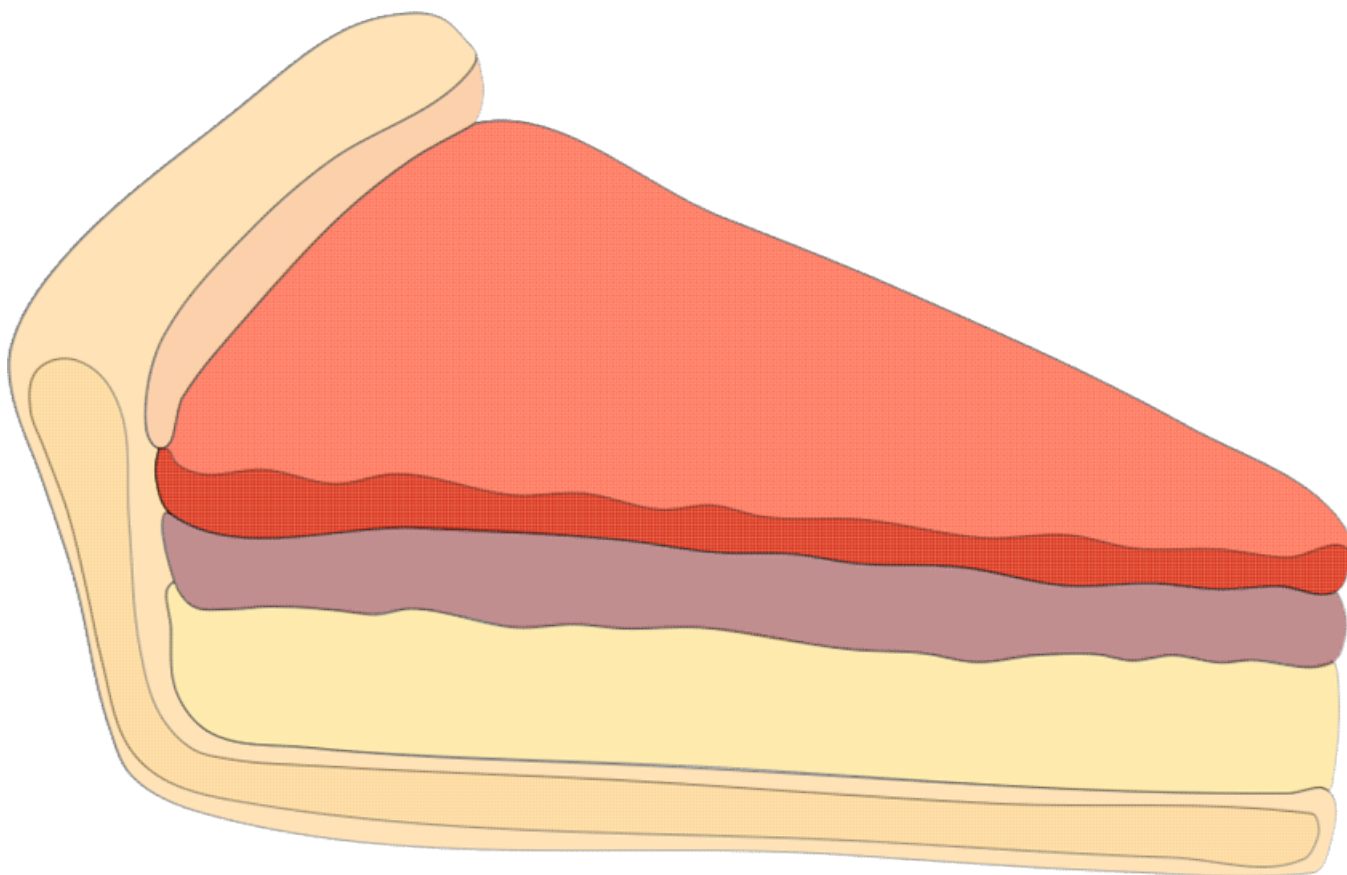
Bake at 425 degrees for about 5 to 6 minutes, until cheese is melted. Turn the oven to broil and broil until the cheese on top is golden, 2 to 4 minutes.



8. German



8.1.Dishes



8.1.1. Schnitzel

Ingredients

4 boneless pork steaks or chops,
1/2 cup all-purpose flour
1 teaspoon salt
2 large eggs, lightly beaten
3/4 cup plain breadcrumbs
Oil for frying (use a neutral-tasting oil with a high smoke point)
Salt and Pepper to taste
Lemon Slices

Steps

Combine 1 teaspoon salt and flour.

Place the pork chops between two sheets of plastic wrap and pound them until just 1/4 inch thick with the flat side of a meat tenderizer. Lightly season both sides with salt and freshly ground black pepper.

Place the flour mixture, egg, and breadcrumbs in 3 separate shallow bowls. Dip the chops in the flour, the egg, and the breadcrumbs, coating both sides and all edges at each stage.

Be careful not to press the breadcrumbs into the meat. Gently shake off the excess crumbs. Don't let the schnitzel sit in the coating or they will not be as crispy once fried - fry immediately.

Make sure the cooking oil is hot enough at this point (about 330 Fahrenheit) as you don't want the Schnitzel to sit around in the coating before frying. Use enough oil so that the Schnitzels "swim" in it.

Fry the Schnitzel for about 2-3 minutes on both sides until a deep golden brown. Transfer briefly to a plate lined with paper towels.

Serve immediately with slices of fresh lemon.


Notes

Spätzle mit Speck, pg. 138, is good side for this.

8.2. Soups, Salads, & Sides

8.2.1. Spätzle mit Speck

Ingredients



1 cup all-purpose flour
1/2 cup semolina flour
1 teaspoon kosher salt, plus more for cooking water and final seasoning
1 teaspoon each finely minced fresh thyme, fresh sage
Pinch freshly ground black pepper
2 eggs
1/3 – 1/2 cup milk
3-4 tablespoons unsalted butter
1/2 cup bread crumbs
1 tablespoon minced fresh parsley
1-2 teaspoons neutral cooking oil
2 ounces diced bacon

Steps

In a mixing bowl, whisk together flours, salt, herbs, and pepper. Beat eggs lightly with 1/3 cup milk and add to dry ingredients. Using a fork, quickly and gently combine wet and dry ingredients.

If dough is very thick and difficult to work together, add more milk, up to 1/2 cup in total. Allow dough to rest for about 15 minutes.

In the meanwhile, prepare a large pot of salted boiling water. Moisten a wooden cutting board with cool water. Spread a portion of the batter in a long strip along the board.

Use a large offset spatula to cut off small, thin strips of the batter and drop them into salted, boiling water. Cut the dough at small angles to keep the spätzle from getting too long. As you cut the dough, let the small bits drop into the boiling water.

Once the spätzle floats, let them cook at a gentle boil for another 1-2 minutes, until they no longer have a raw flour taste and have a pleasantly firm texture.

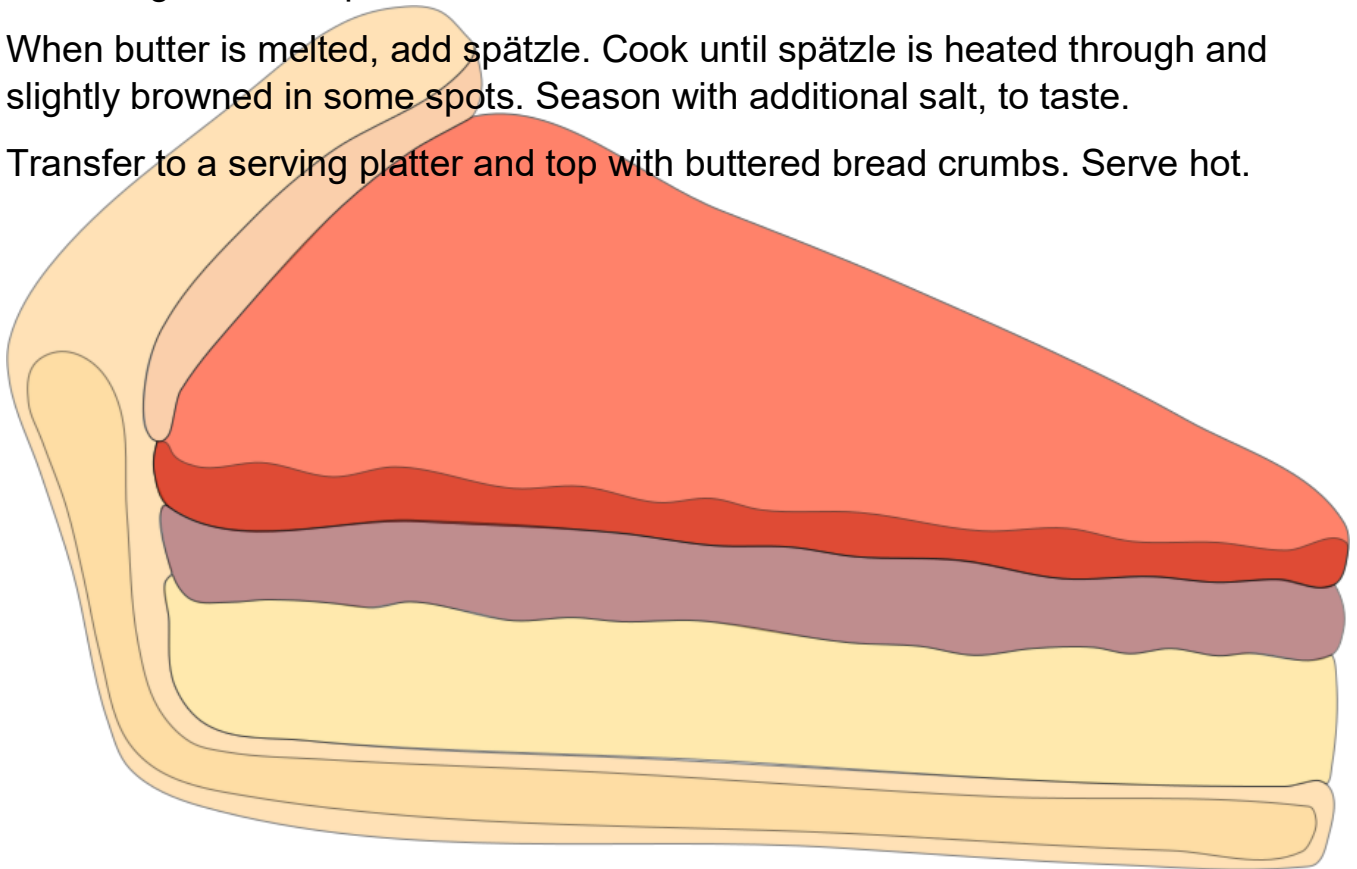
Remove the cooked spätzle with a strainer and shock briefly in ice water. Drain the cooled spätzle well and spread on a baking sheet to dry further while you continue cutting and cooking remaining dough.

Heat a skillet over medium heat, melt one tablespoon of butter and add bread crumbs and parsley. Toss to coat evenly and cook until lightly toasted and crisp. Transfer bread crumbs out of pan and set aside.

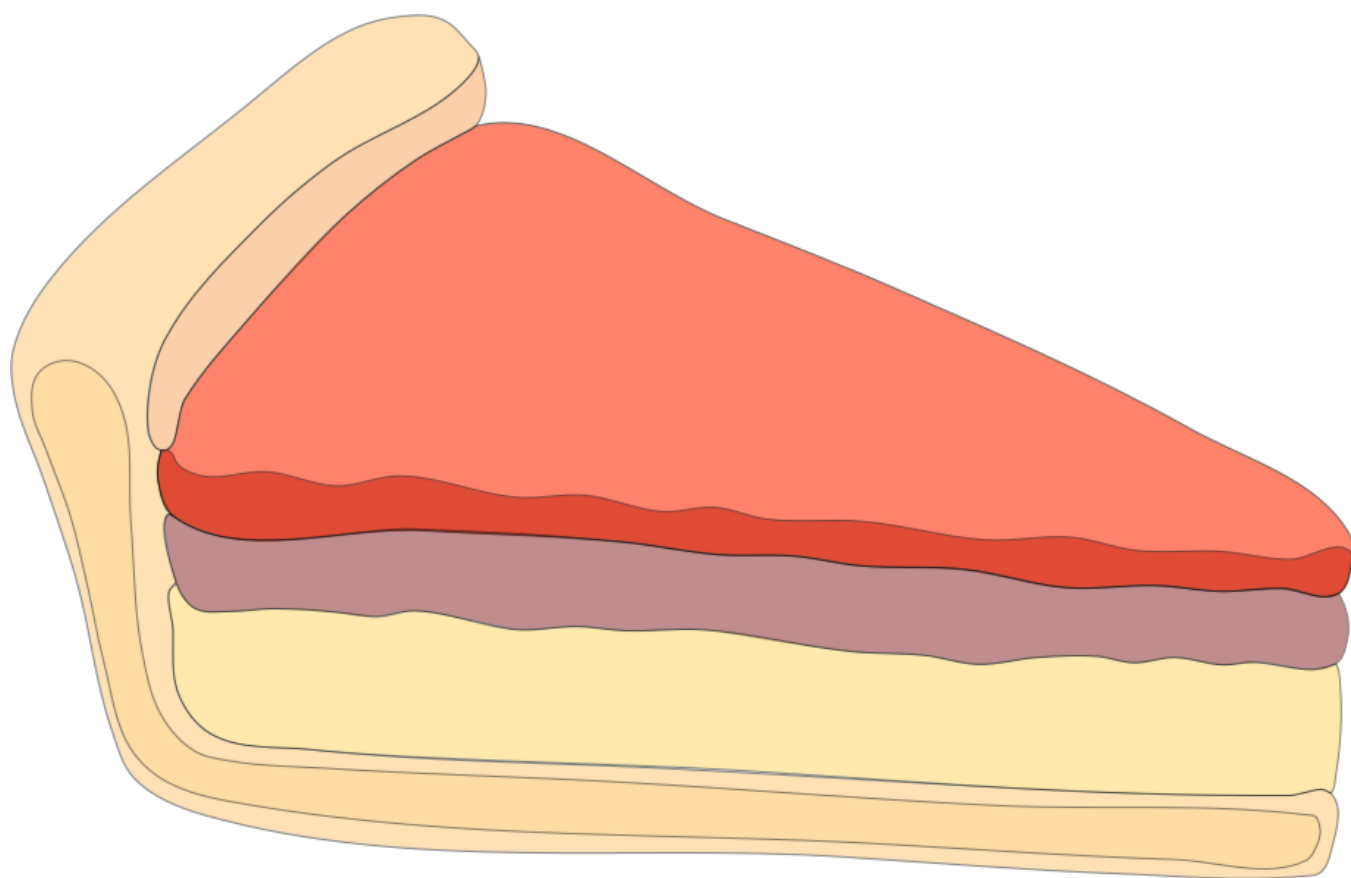
Add a small amount of cooking oil (a little more if speck is very lean) to the skillet. Cook speck or bacon until fat is rendered and meat is crispy. Add peas and remaining 2-3 tablespoons of butter.

When butter is melted, add spätzle. Cook until spätzle is heated through and slightly browned in some spots. Season with additional salt, to taste.

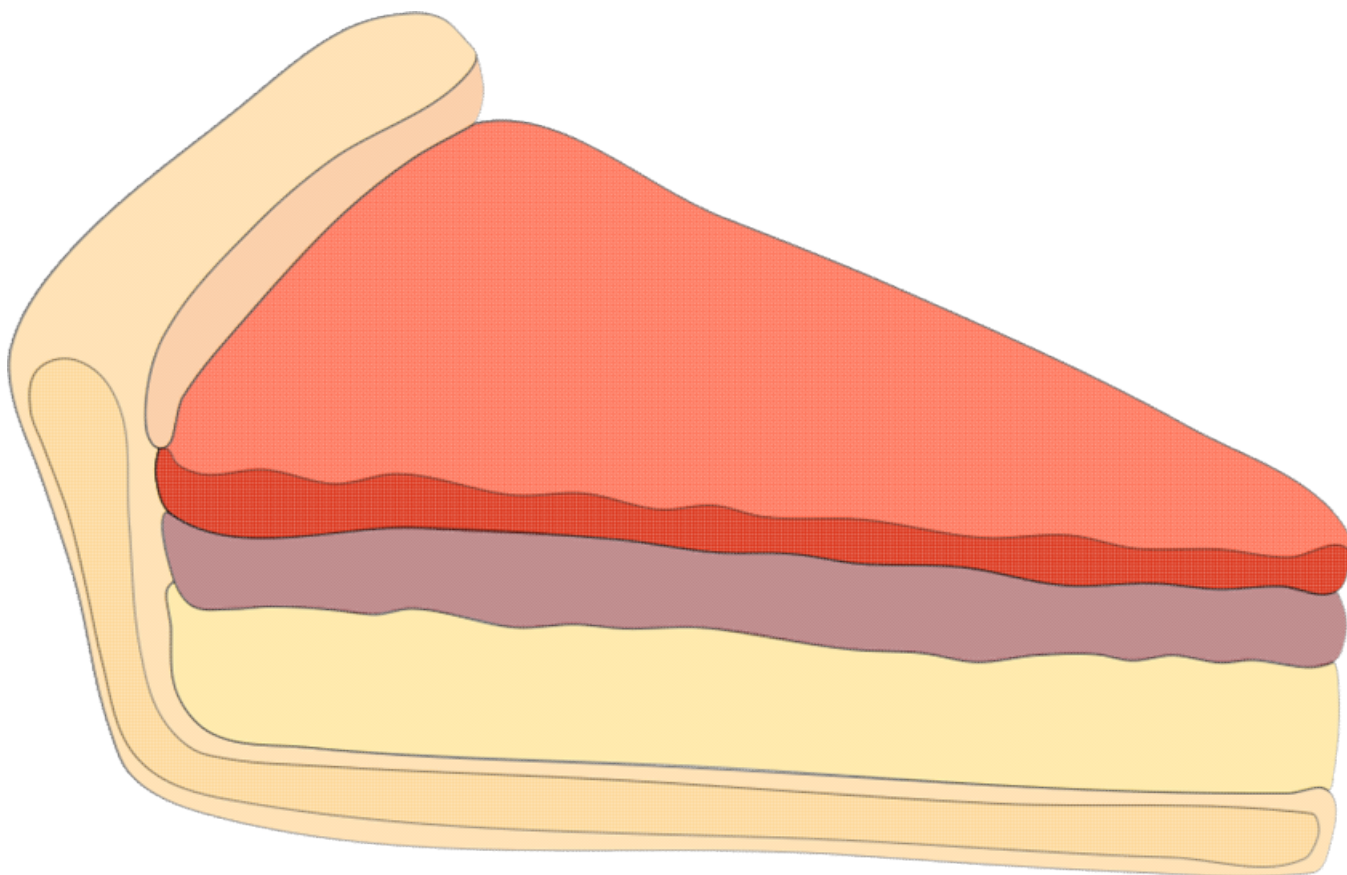
Transfer to a serving platter and top with buttered bread crumbs. Serve hot.



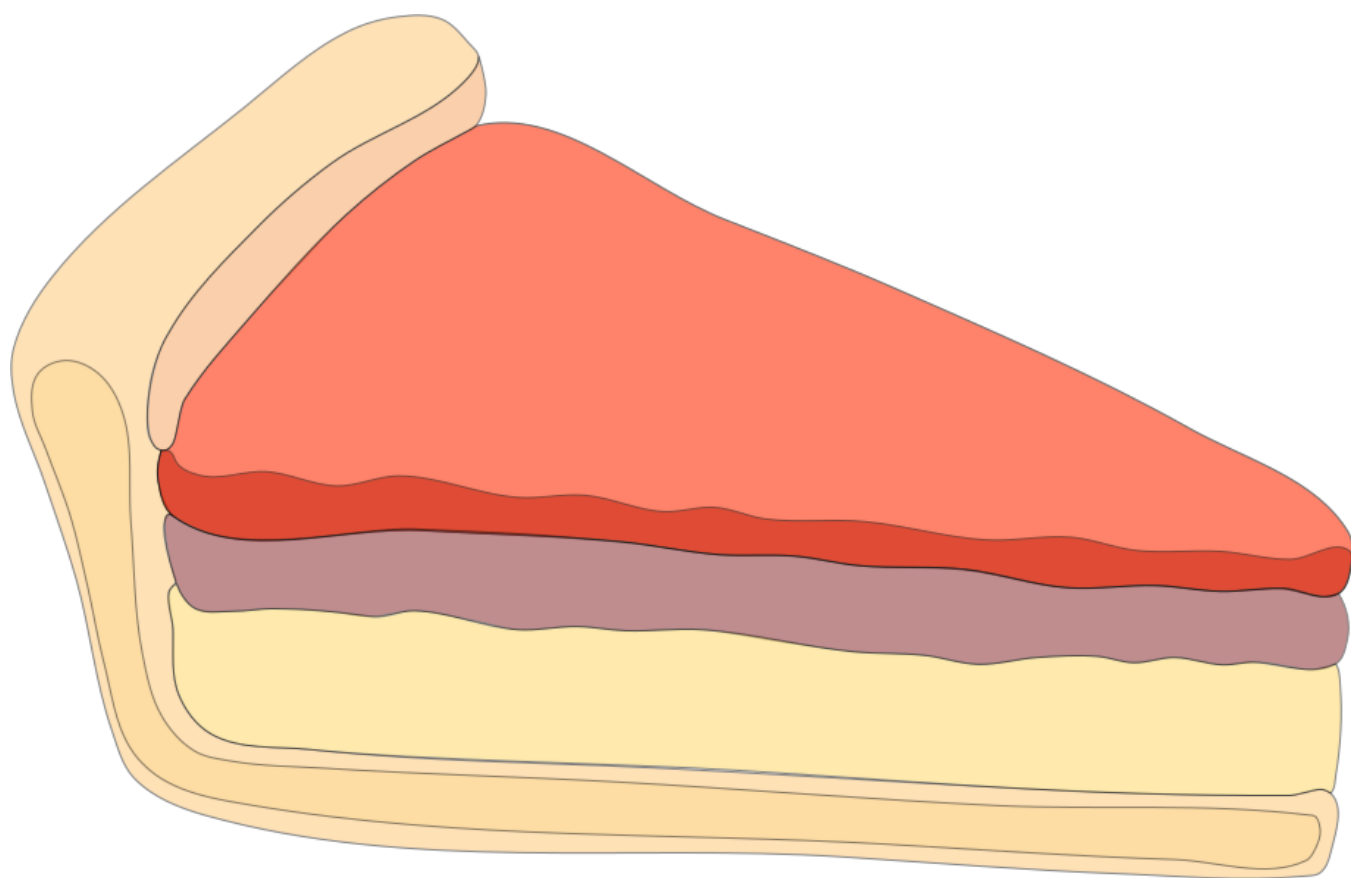
9.Indian



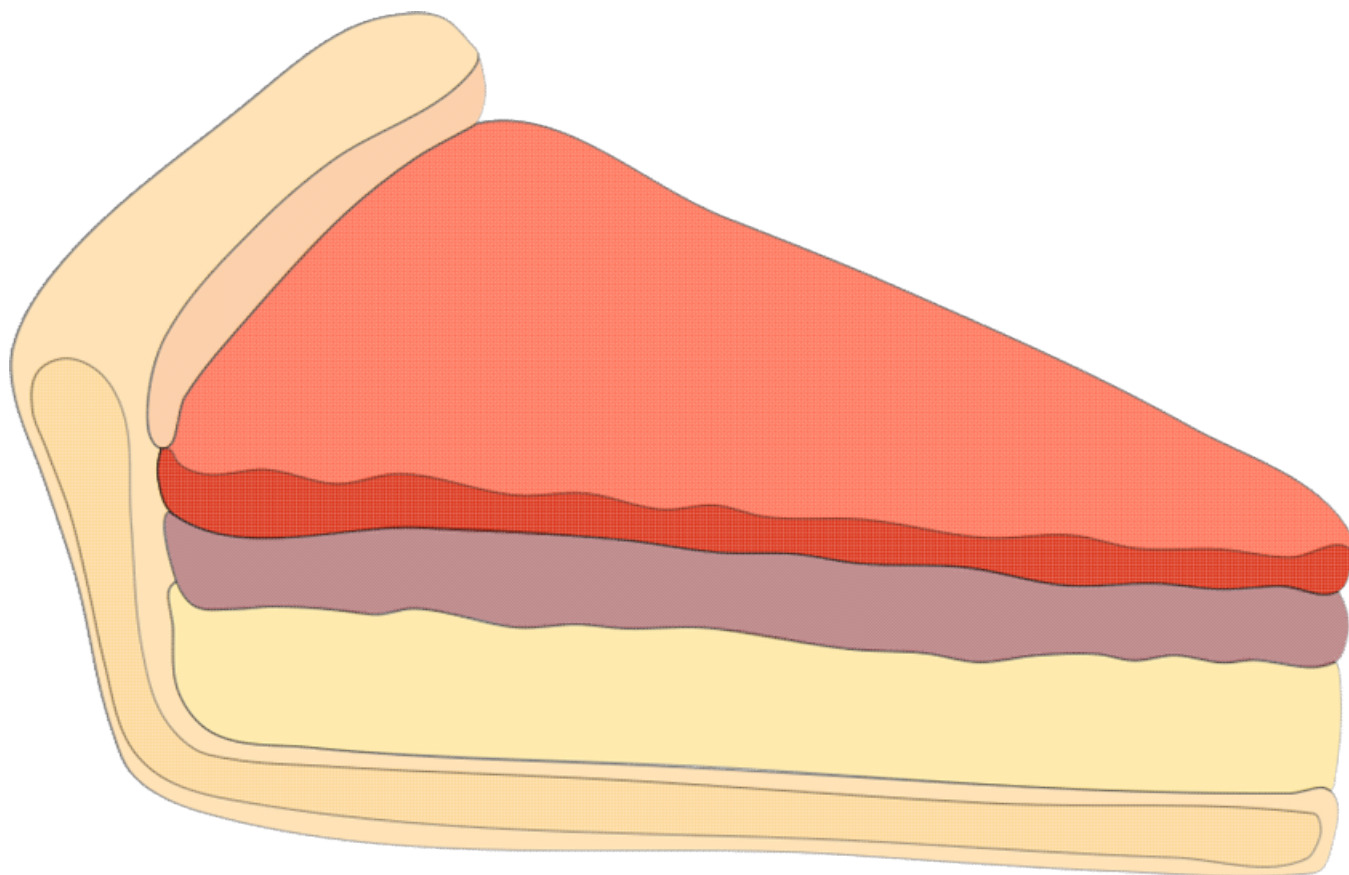
9.1.Bread



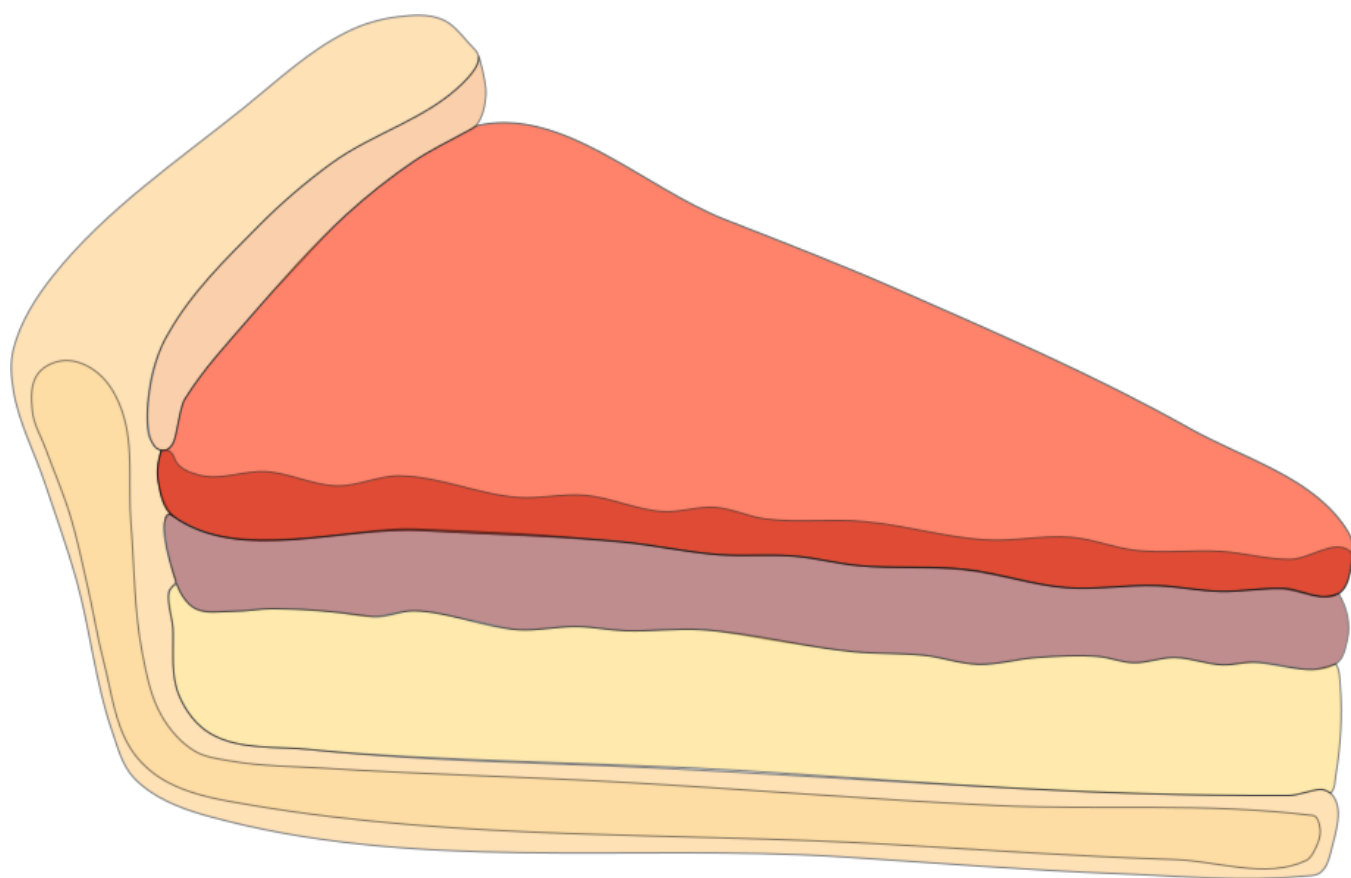
Make sure naan works before you put in



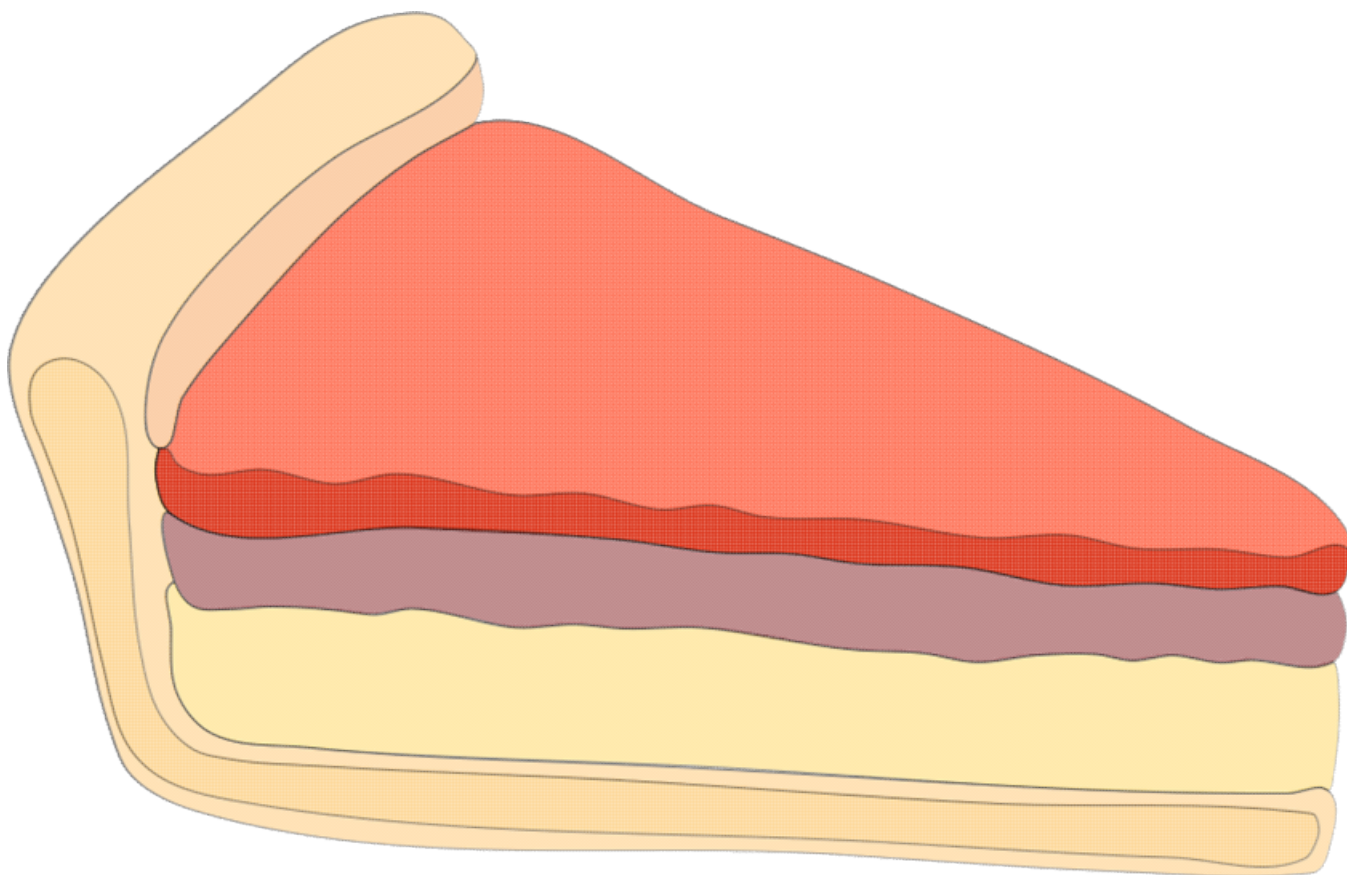
9.2.Deserts



Make sure they work before you put in

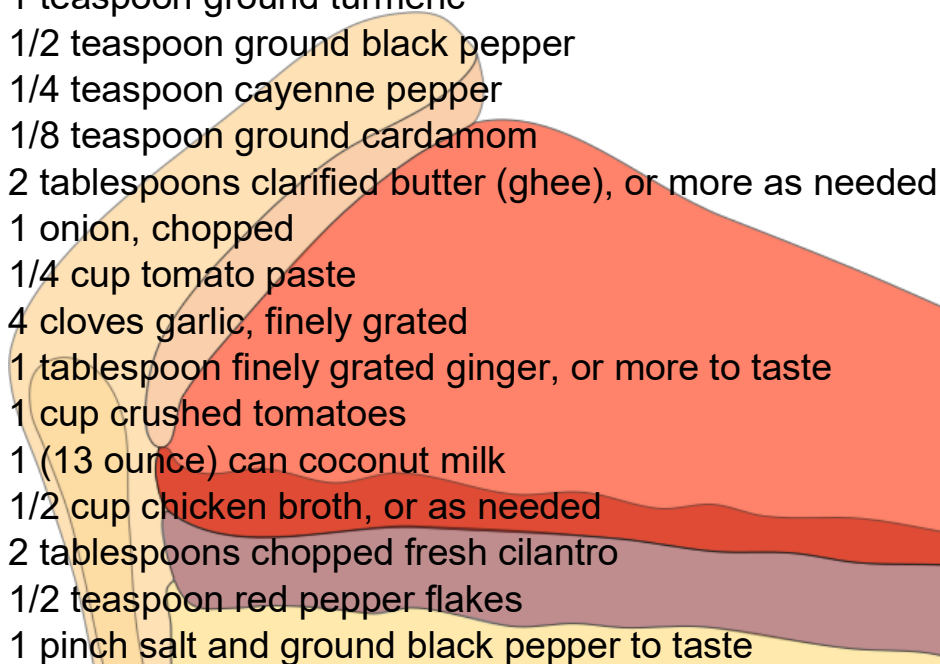


9.3.Dishes



9.3.1. Chicken Tikka Masala

Ingredients



1 1/2 pounds skinless, boneless chicken thighs
1 tablespoon vegetable oil
2 teaspoons kosher salt
2 teaspoons garam masala
2 teaspoons ground cumin
1 teaspoon ground coriander
1 teaspoon smoked paprika
1 teaspoon ground turmeric
1/2 teaspoon ground black pepper
1/4 teaspoon cayenne pepper
1/8 teaspoon ground cardamom
2 tablespoons clarified butter (ghee), or more as needed
1 onion, chopped
1/4 cup tomato paste
4 cloves garlic, finely grated
1 tablespoon finely grated ginger, or more to taste
1 cup crushed tomatoes
1 (13 ounce) can coconut milk
1/2 cup chicken broth, or as needed
2 tablespoons chopped fresh cilantro
1/2 teaspoon red pepper flakes
1 pinch salt and ground black pepper to taste

Steps

Place chicken in a bowl and drizzle vegetable oil over chicken; toss to coat.

Whisk kosher salt, garam masala, ground cumin, ground coriander, smoked paprika, ground turmeric, black pepper, cayenne pepper, and cardamom together in a small bowl.

Season chicken with spice mixture and turn to coat evenly.

Melt clarified butter in a large, heavy skillet over high heat. Cook chicken thighs in hot butter until browned on all sides, 5 to 10 minutes. Transfer chicken to a plate.

When cool enough to handle, cut chicken into bite-size pieces.

Reduce heat under the skillet to medium-high. Stir onion into skillet; sauté until onion softens and turns translucent, 5 to 6 minutes. Add tomato paste and stir. Sauté until paste caramelizes, about 5 minutes.

Stir garlic and ginger into tomato-onion mixture and cook until fragrant, about 1 minute.

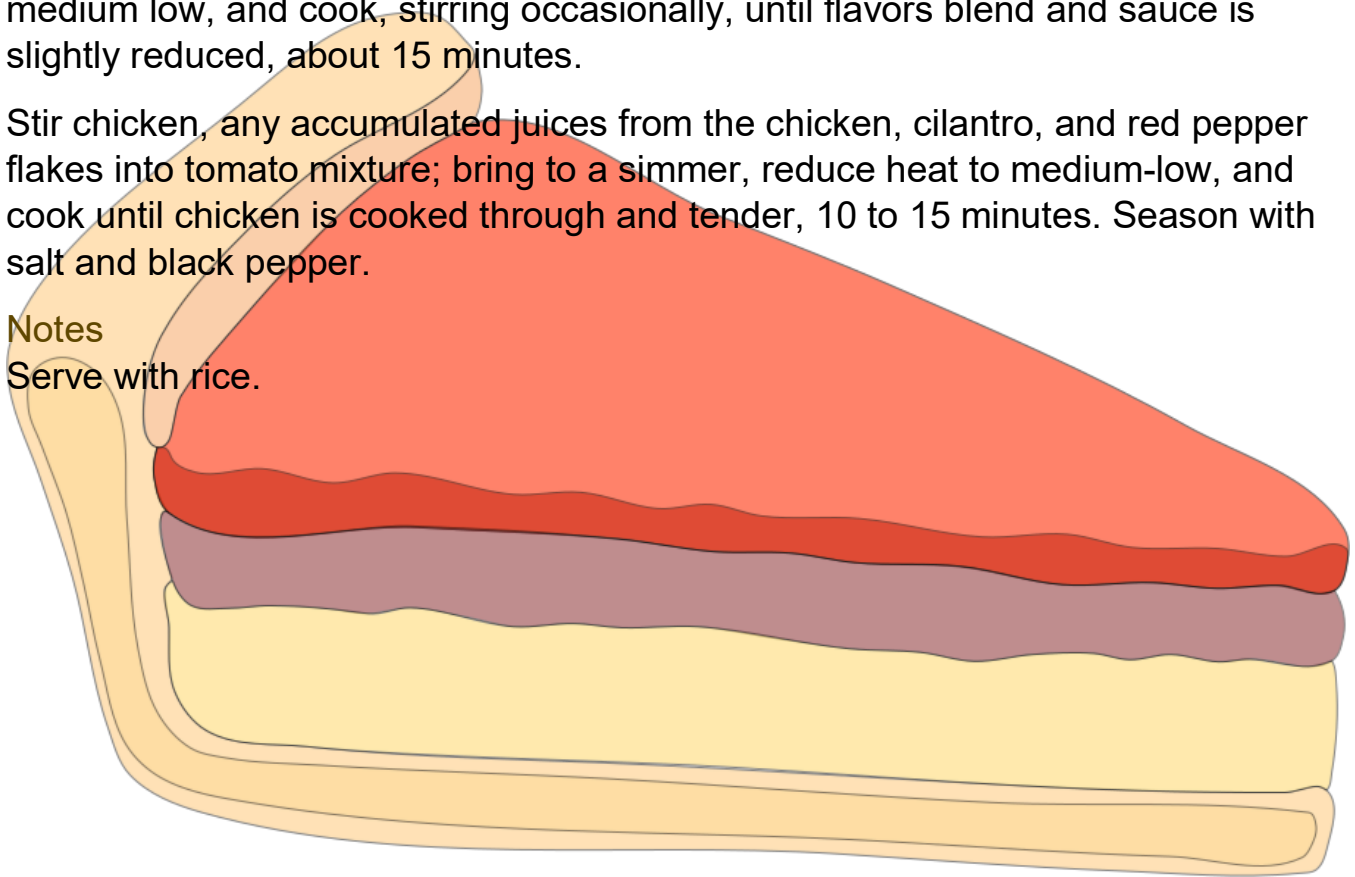
Pour the crushed tomatoes into the skillet and bring to a boil while scraping the browned bits of food off of the bottom of the skillet with a wooden spoon.

Pour in coconut milk and chicken broth; bring to a simmer, reduce heat to medium low, and cook, stirring occasionally, until flavors blend and sauce is slightly reduced, about 15 minutes.

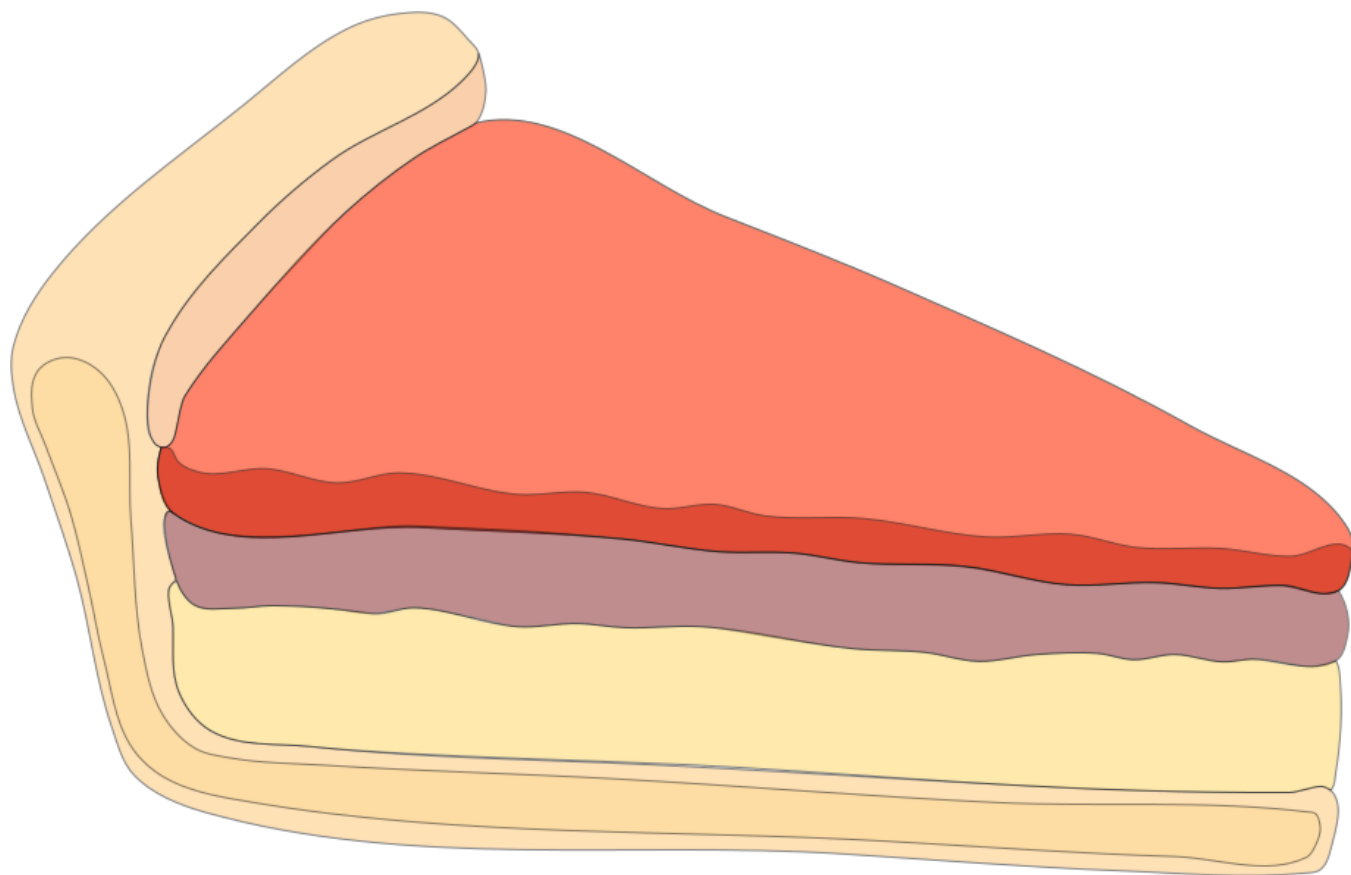
Stir chicken, any accumulated juices from the chicken, cilantro, and red pepper flakes into tomato mixture; bring to a simmer, reduce heat to medium-low, and cook until chicken is cooked through and tender, 10 to 15 minutes. Season with salt and black pepper.

Notes

Serve with rice.



10.Italian



10.1.Bread & Dough

10.1.1.Deep Dish Pizza Dough

Ingredients

2 Cup warm water

1/4 Tablespoon yeast

1 Tablespoon salt

2 pounds flour

1/4 cup melted butter (or olive oil (or corn oil (or avocado oil)))

Time

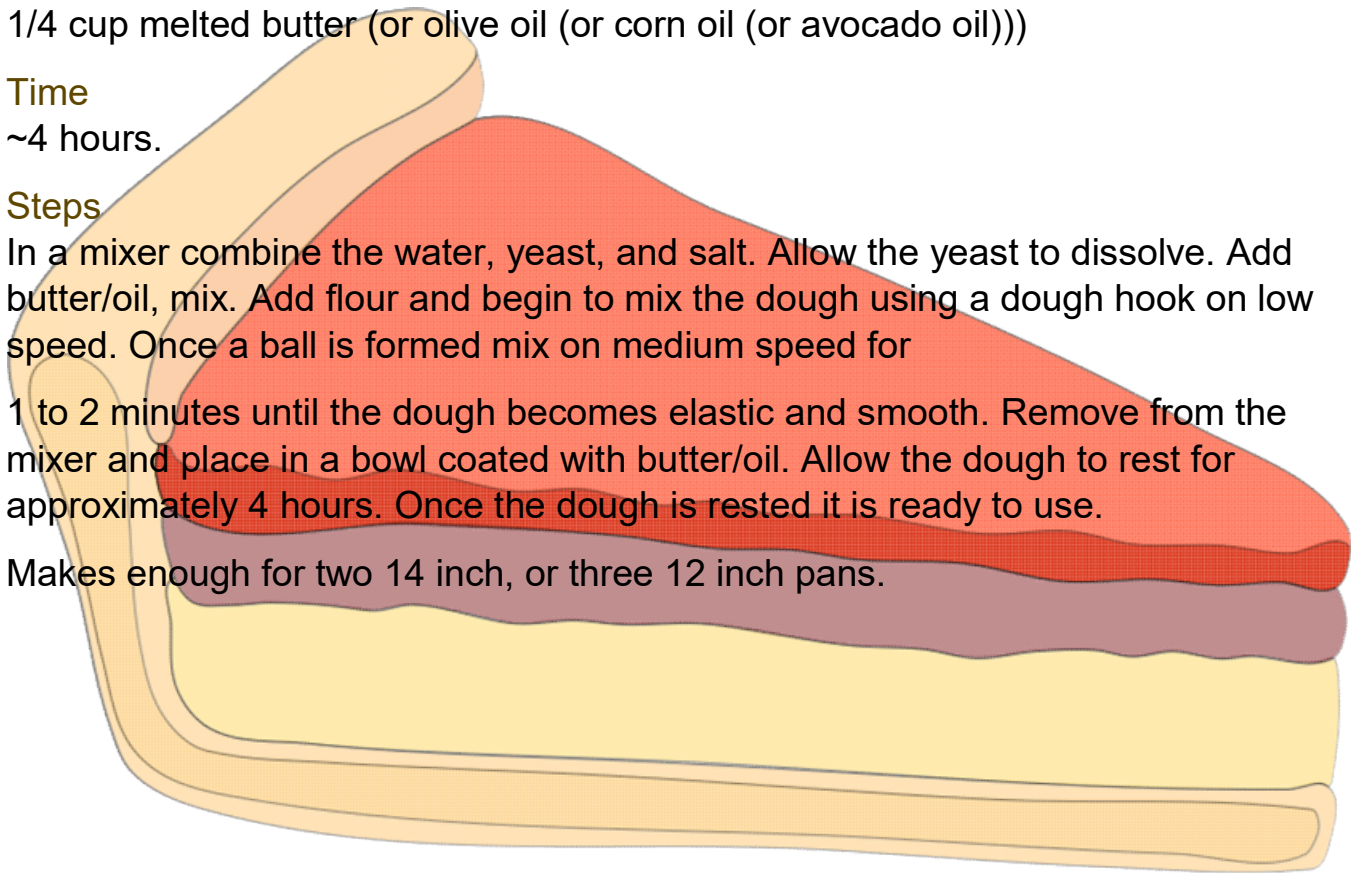
~4 hours.

Steps

In a mixer combine the water, yeast, and salt. Allow the yeast to dissolve. Add butter/oil, mix. Add flour and begin to mix the dough using a dough hook on low speed. Once a ball is formed mix on medium speed for

1 to 2 minutes until the dough becomes elastic and smooth. Remove from the mixer and place in a bowl coated with butter/oil. Allow the dough to rest for approximately 4 hours. Once the dough is rested it is ready to use.

Makes enough for two 14 inch, or three 12 inch pans.



10.1.2. Garlic Focaccia

Ingredients

For the Bread

1 whole head garlic

5 tablespoons (75ml) extra-virgin olive oil, divided

Kosher salt, for seasoning

500g all-purpose or bread flour (17 1/2 ounces; about 3 1/4 cups)

15g kosher salt (1/2 ounce; about 1 tablespoon)

4g instant yeast (0.15 ounce; about 1 teaspoon)

325g water (11 1/2 ounces; about 1 1/2 cups minus 1 tablespoon)

For the Garlic Butter

2 tablespoons (30g) unsalted butter

2 teaspoons dried oregano

1/2 teaspoon red pepper flakes

Time

Start the day before. ~13 to ~29 hours

Steps

Roasted Garlic

Adjust oven rack to center position and preheat oven to 350°F (180°C). Remove 4 cloves garlic from head and set aside. Place remaining head in the center of a sheet of aluminum foil.

Drizzle with 1 tablespoon (15ml) olive oil and season with salt. Wrap tightly with foil and place in an oven-safe cast iron, carbon steel, or stainless steel skillet, then transfer to oven.

Roast until garlic is completely tender, about 1 hour. Remove from oven and refrigerate.

Bread

Combine flour, salt, yeast, and water in a large bowl. (To account for rising, the bowl should be at least 4 to 6 times the volume of the dough.) Mix with hands or a wooden spoon until no dry flour remains.

Cover bowl tightly, making sure that edges are well sealed, then let rest on the countertop for at least 8 hours and up to 24 hours. Dough should rise dramatically and fill bowl.

Add 3 tablespoons (45ml) olive oil to a 12-inch cast iron skillet or large cake pan. Transfer dough to pan by tipping it out of the bowl in one large blob. Turn dough to coat in oil.

Using a flat palm, press dough around skillet, flattening it slightly and spreading oil around the entire bottom and sides of pan. Cover tightly with plastic wrap and let dough stand at room temperature for 2 hours.

After the first hour, adjust oven rack to middle position and preheat oven to 550°F (290°C).

At the end of the 2 hours, dough should mostly fill skillet, up to its edge. Use your fingertips to press it around until it fills every corner, popping any large bubbles that appear.

Lift up one edge of dough to let any air bubbles underneath escape. Repeat, moving around dough, until no air bubbles are left underneath and dough is evenly spread around skillet.

Peel roasted garlic cloves and break up large cloves into 2 or 3 pieces each. Scatter roasted garlic evenly over surface of dough, then push down on each clove until it is embedded in a deep well of dough.

Transfer skillet to oven and bake until top is golden brown and bubbly and bottom appears golden brown and crisp when you lift it with a thin spatula, 16 to 24 minutes.

If bottom is not as crisp as desired, place pan on a burner and cook over medium heat, moving pan around to cook evenly, until bottom of focaccia is crisp, 1 to 3 minutes.

Garlic Butter

Meanwhile, Make the Garlic Butter: Mince 4 reserved raw cloves of garlic.

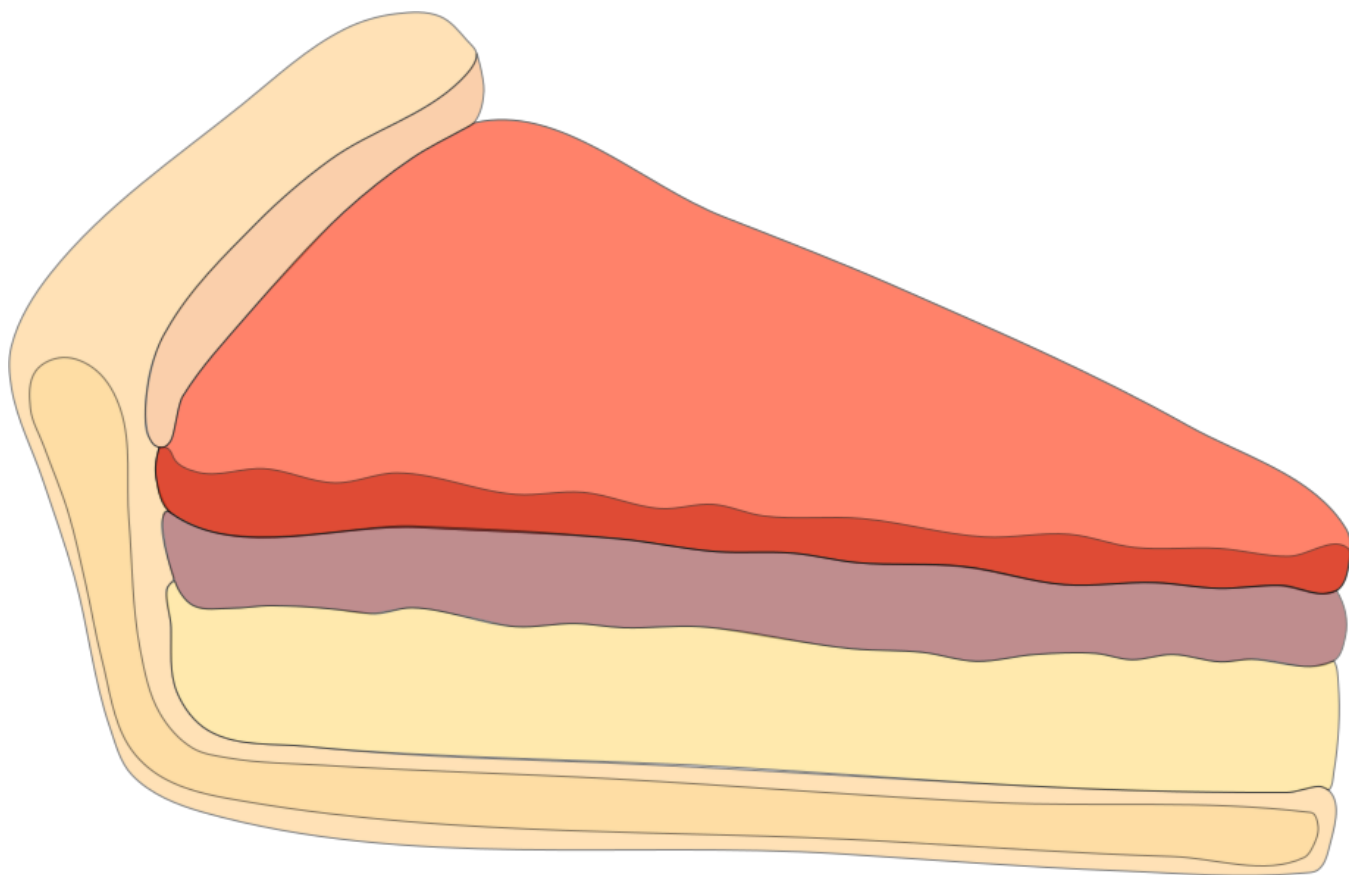
Combine remaining 1 tablespoon (15ml) olive oil with butter in a small skillet and melt over medium-low heat.

Add garlic, oregano, and pepper flakes and cook, stirring, until fragrant and garlic is just beginning to brown, about 1 minute. Transfer to a small bowl and season with salt.

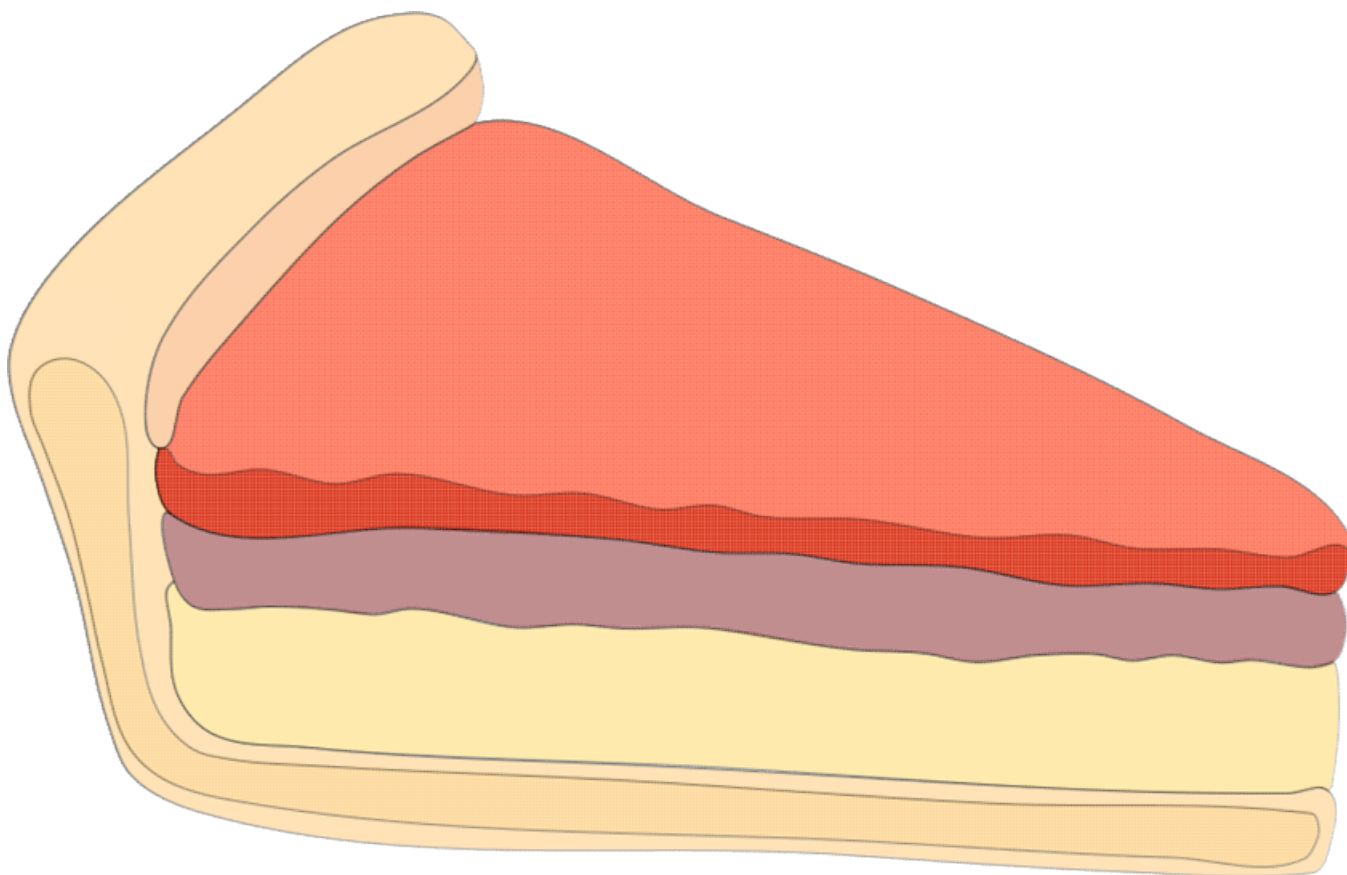
Finishing

When focaccia has finished baking, spread garlic butter over top with a spoon. Transfer to a cutting board, allow to cool slightly, slice, and serve.

Extra bread should be stored in a brown paper bag at room temperature for up to 2 days. Reheat in a 300°F (150°C) oven for about 10 minutes before serving.



10.2.Dishes



10.2.1. Deep Dish Pizza

Ingredients

Dough

2 Cup warm water

1/4 Tablespoon yeast

1 Tablespoon salt

2 pounds flour

1/4 cup melted butter (or olive oil (or corn oil (or avocado oil)))

Cornmeal (for dusting pan)

12 Inch Toppings

1/3rd Dough Recipe

12 Ounces Cheese (see American Five Cheese Pizza Mix recipe)

1 Pound Italian Sausage

28 Ounces Pizza Sauce

14 Inch Toppings

1/2th Dough

16 Ounces Cheese (see American Five Cheese Pizza Mix recipe)

1 1/3 Pound Italian Sausage

38 Ounces Pizza Sauce

Steps

In a mixer combine the water, yeast, and salt. Allow the yeast to dissolve. Add butter/oil, mix. Add flour and begin to mix the dough using a dough hook on low speed. Once a ball is formed mix on medium speed for

1 to 2 minutes until the dough becomes elastic and smooth. Remove from the mixer and place in a bowl coated with butter/oil. Allow the dough to rest for approximately 4 hours. Once the dough is rested. For 14 inch divide into two halves. For 12 inch divide into three thirds. Preheat oven to 425 degrees. Dust the bottom of the pan with cornmeal. Take the dough and spread using your fingers at the bottom of the pan and make sure to have enough dough to come up the sides of the pan approximately 1/2-inch high. It should be a thin layer. Reserve remainder for breadsticks or another pizza.

Use the Italian sausage to make a patty. Cover it with cheese. Add any other desired toppings. Add the tomato sauce.

Place in the oven for 30 to 40 minutes until golden and crispy.

Notes

The One True Pizza for when you are on a diet and can only do 1 slice.

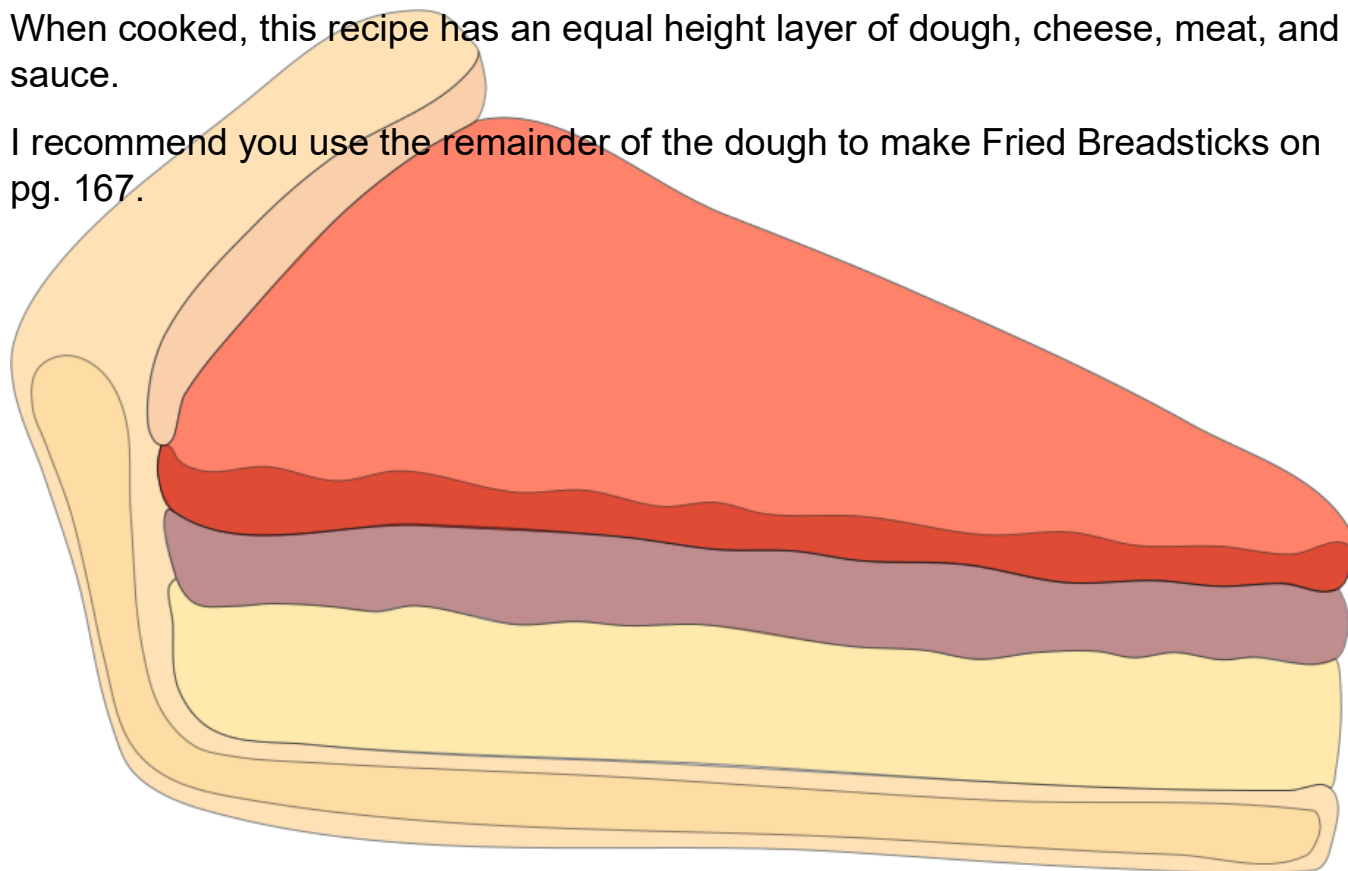
If you think there is cornmeal in the dough you are wrong.

It is better to put sausage on the bottom if you are making a patty, as it prevents it from sliding around, especially when you reheat.

This dough in this recipe is for two 14 inch pies. Or three 12 inch pies. If you want a pan pizza, feel free to use more dough, but I would recommend a fluffier dough for that.

When cooked, this recipe has an equal height layer of dough, cheese, meat, and sauce.

I recommend you use the remainder of the dough to make Fried Breadsticks on pg. 167.



10.2.2.Mom's Lasagna

Ingredients

1 lb. Italian sausage
1 clove of garlic
1 tablespoon dried oregano
1/2 teaspoon salt
2 – 16 oz. jars spaghetti sauce
1 – 6 oz. can tomato paste
1 – 16 oz. package of lasagna noodles
2 eggs slightly beaten
2 cups of ricotta cheese
1/2 cups of grated parmesan cheese
2 tablespoon parsley flakes
Dash of black pepper
1 lb. of sliced mozzarella

Steps

Brown sausage in large skillet, drain off excess fat. Add garlic, oregano and salt. Simmer 3 to 5 minutes.

Stir in spaghetti sauce and tomato paste. Cook stirring occasionally 10 to 15 minutes.

Boil water in 6 quart pan with 2 tablespoons of water.

Drop lasagna one at a time into the boiling water and boil for 5 minutes. Stir with a wooden spoon.

Drain and chill in cold water.

Combine eggs, ricotta cheese, parmesan cheese, parsley and pepper. Blend well.

In a greased 13" x 9" pan, arrange a layer of lasagna, spread with a layer of ricotta cheese mixture, a layer of meat sauce and a layer of sliced mozzarella cheese. Repeat until all ingredients are used. Finish with a layer of mozzarella cheese on top.

Bake at 350 degrees for 30 minutes or until bubbly. Let stand 10 minutes before serving.

10.2.3.Potato Gnocchi

Ingredients

3 pounds (1.4kg) russet potatoes, scrubbed and pierced all over with a fork

3 egg yolks, lightly beaten

3/4 cup all-purpose flour (about 3 1/2 ounces; 100g), plus more for dusting and as needed

Kosher salt

1 stick unsalted butter (4 ounces; 119g)

Leaves from 1 large sprig fresh sage (about 15 large and small leaves)

Parmigiano-Reggiano cheese, for grating

Steps

Preheat oven to 450°F (232°C). Set potatoes either on a wire rack set over a baking sheet, on a baking sheet lined with a layer of salt, or directly on the oven's racks.

Bake until completely tender throughout when pierced with a fork, about 45 minutes.

Transfer potatoes to a work surface. Using tongs to hold hot potatoes, slice each in half lengthwise.

Using a spoon, scoop potato flesh into a ricer or food mill fitted with the finest disk. Press potato flesh onto a clean work surface, spreading it into an even layer, and allow steam to escape for a few minutes.

Drizzle egg yolks all over. Scoop 1/2 cup flour into a fine-mesh sieve and tap to dust flour all over potatoes. Using a pastry blender or bench scraper, chop down repeatedly all over to cut flour and egg into potato.

Using a bench scraper, gather up shaggy potato mass and pat into a loose ball. Press ball flat with hands, then fold in half using bench scraper and press down again.

Scoop remaining 1/4 cup flour into sieve and dust all over potato dough. Continue to gently fold and press, just until a uniform dough comes together. (Make sure to simply fold and press down; avoid the smearing motion more commonly used when kneading bread.)

Dust potato dough all over with flour and gently form into a log. Clean work area well and dust with fresh flour. Using bench scraper, slice off a roughly 2-inch-thick portion of dough and roll into a snake about 1/2 inch thick; use a light touch

as you roll, trying to use your palms more than your fingers, and dusting as necessary with flour to prevent sticking.

Using bench scraper, cut snake into 1-inch portions, trimming off uneven ends as necessary. Transfer gnocchi to a well-floured area or baking sheet and repeat with remaining dough.

Bring a large pot of very well-salted water to a boil. Meanwhile, melt butter in a large skillet over medium-high heat until it foams. Add sage and fry until very aromatic and butter begins to lightly brown; remove from heat.

Using a bench scraper or slotted spatula to scoop them up, transfer gnocchi to boiling water. Stir once very gently with a spider or slotted spoon to prevent sticking. When gnocchi begin to float to the surface, wait about 20 seconds, then taste one; it should be soft yet cooked through, without any raw-flour flavor.

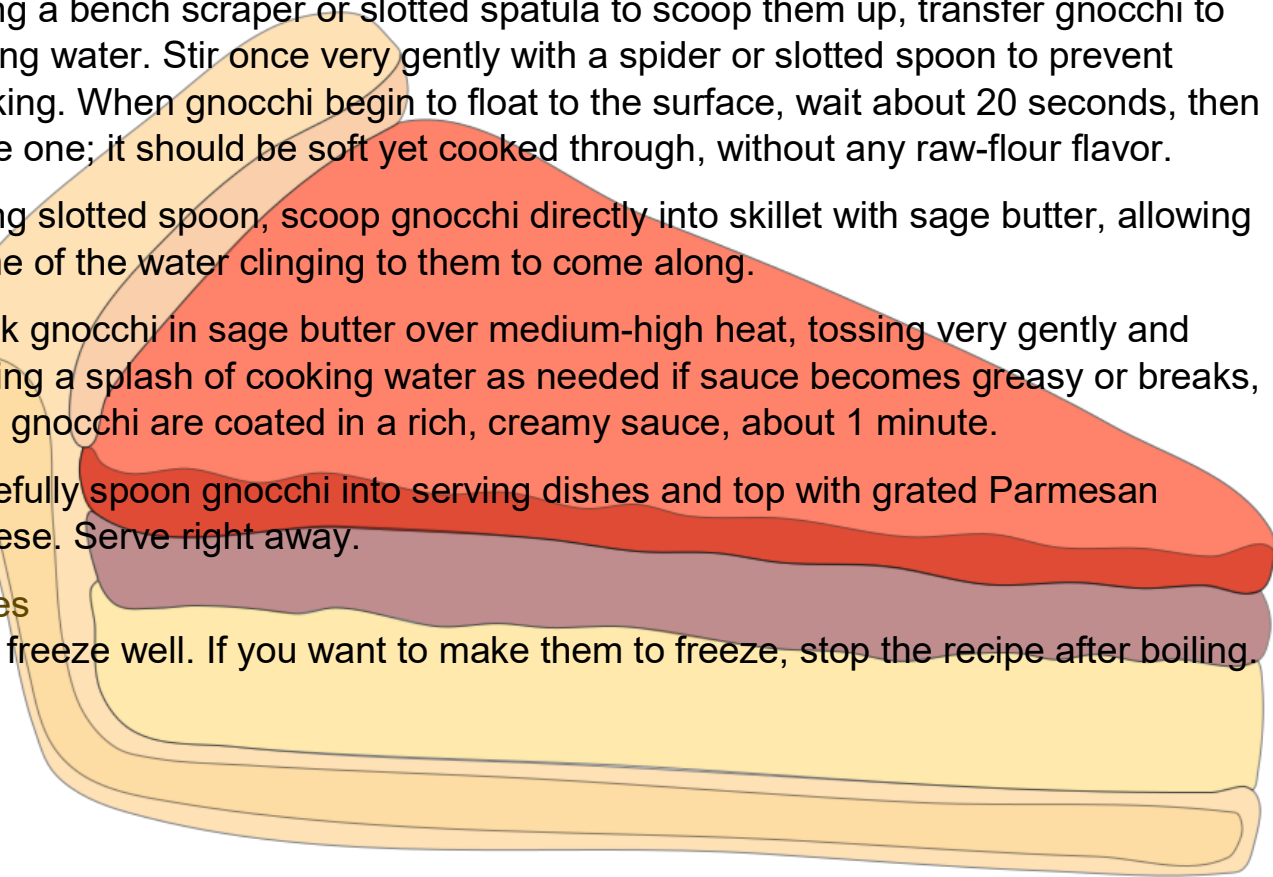
Using slotted spoon, scoop gnocchi directly into skillet with sage butter, allowing some of the water clinging to them to come along.

Cook gnocchi in sage butter over medium-high heat, tossing very gently and adding a splash of cooking water as needed if sauce becomes greasy or breaks, until gnocchi are coated in a rich, creamy sauce, about 1 minute.

Carefully spoon gnocchi into serving dishes and top with grated Parmesan cheese. Serve right away.

Notes

The freeze well. If you want to make them to freeze, stop the recipe after boiling.



10.2.4. Spaghetti with Red Sauce

Ingredients

1 lb. Italian sausage
1 diced onion
16 oz. spaghetti sauce
6 oz. can tomato paste
1 cup water
6 oz. milk
Salt and pepper to taste
1 tsp minced garlic
1 lb. spaghetti noodles

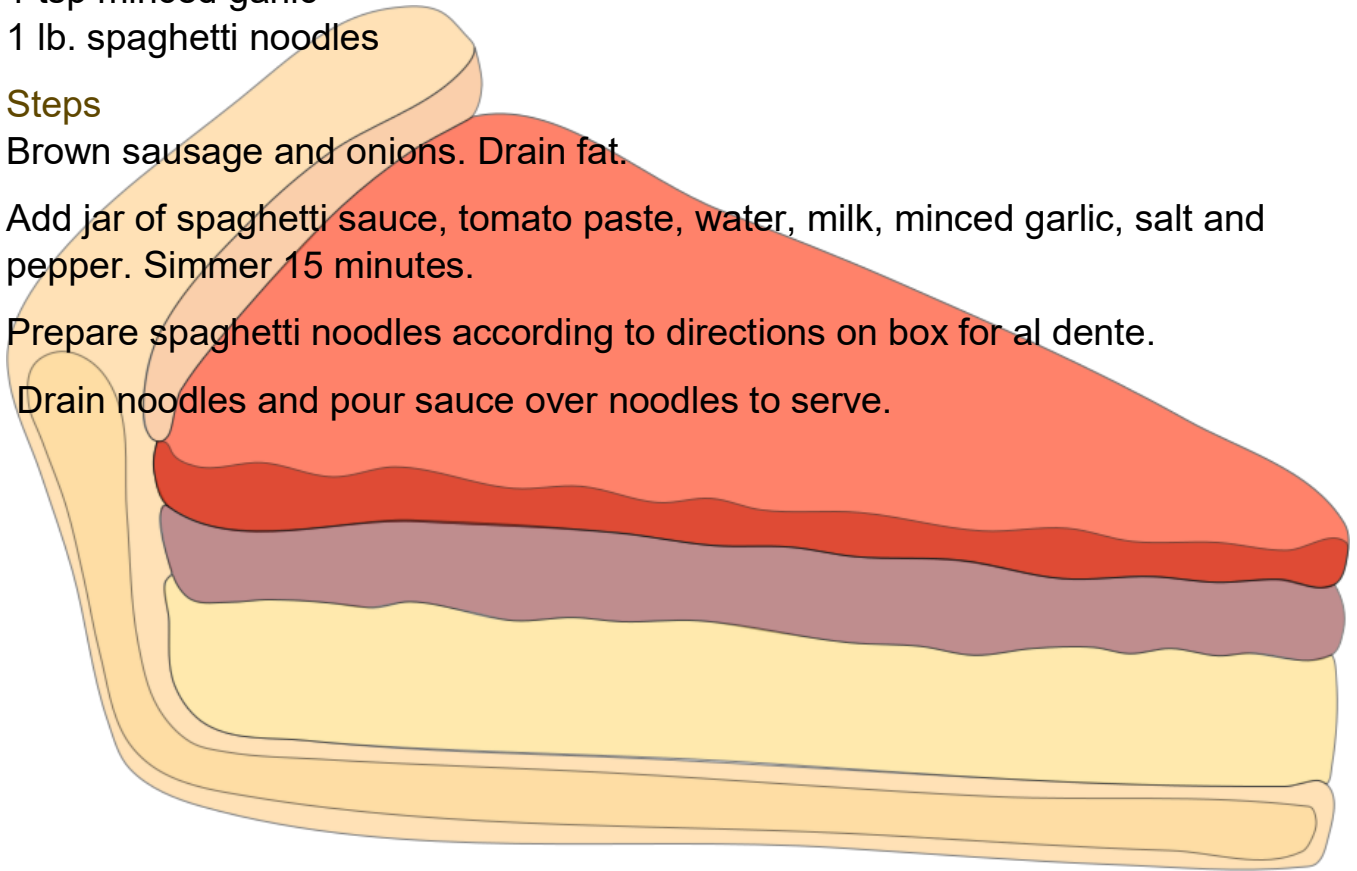
Steps

Brown sausage and onions. Drain fat.

Add jar of spaghetti sauce, tomato paste, water, milk, minced garlic, salt and pepper. Simmer 15 minutes.

Prepare spaghetti noodles according to directions on box for al dente.

Drain noodles and pour sauce over noodles to serve.



10.2.5.Stuffed Shells

Ingredients

1 (12 ounce) package jumbo pasta shells
2 eggs, beaten
1 (32 ounce) container ricotta cheese
1 pound shredded mozzarella cheese, divided
8 ounces grated Parmesan cheese, divided
1 tablespoon dried parsley
2 teaspoons salt
1 teaspoon ground black pepper
28 ounce pasta sauce

Steps

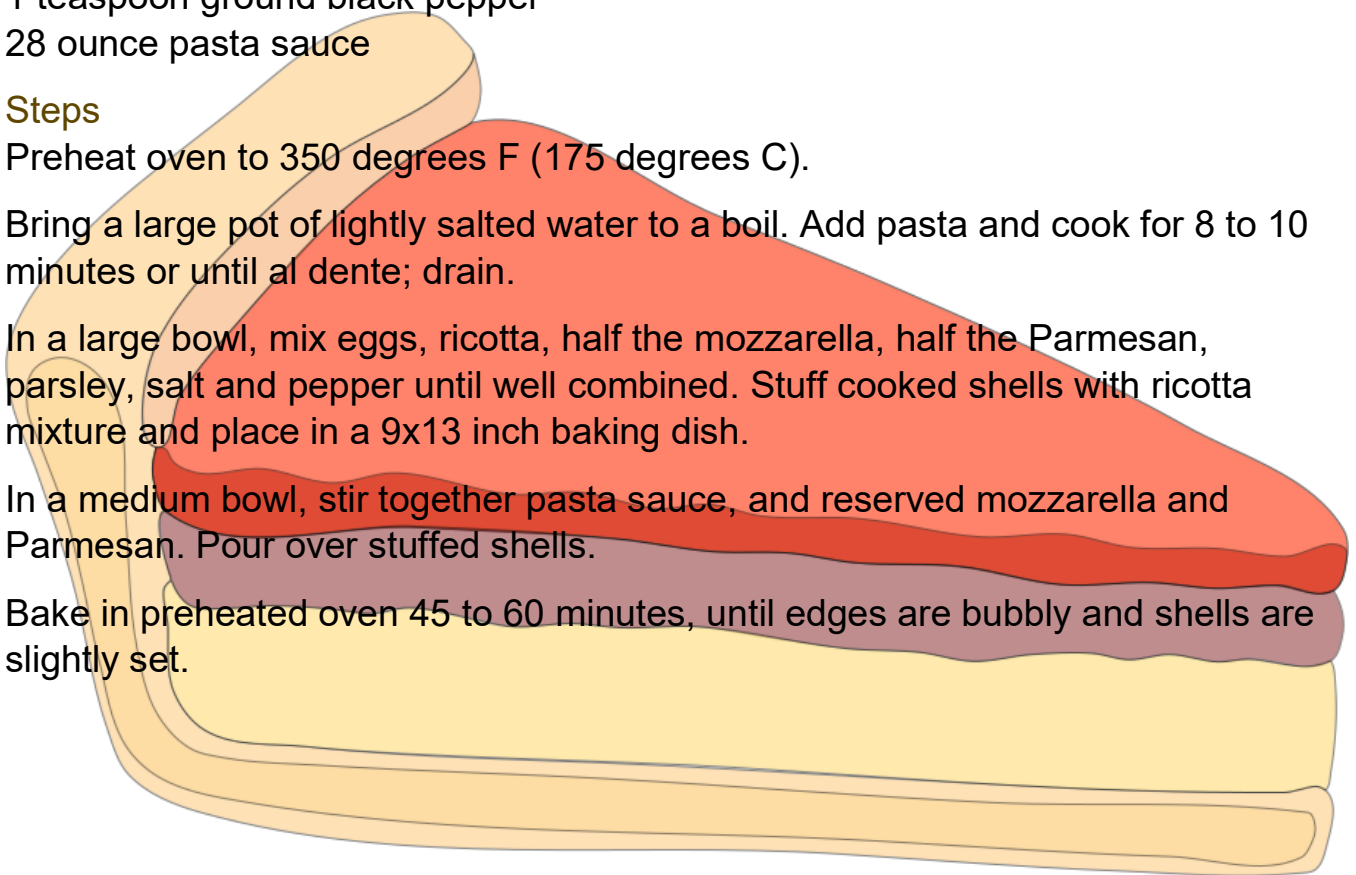
Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

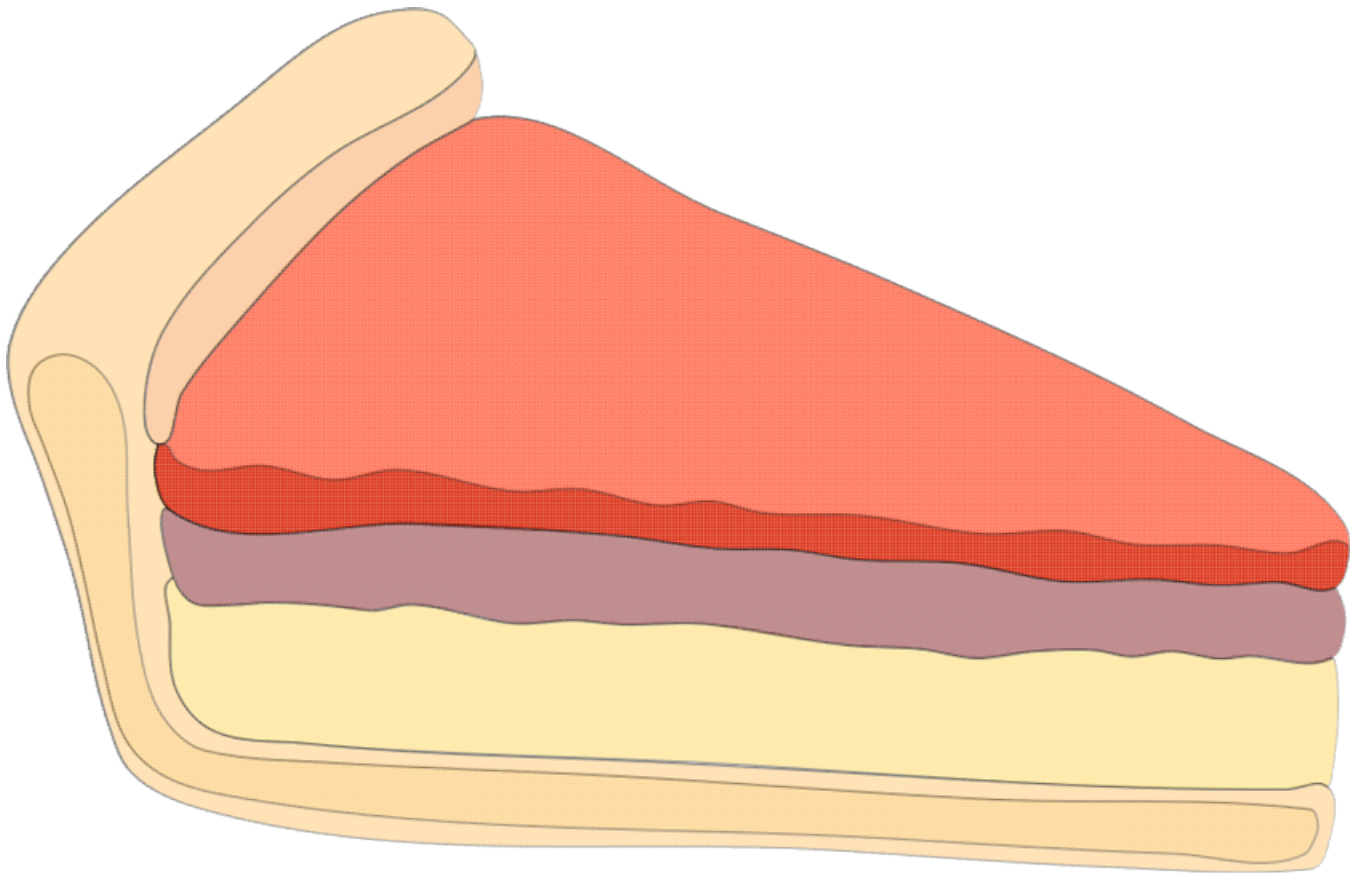
In a large bowl, mix eggs, ricotta, half the mozzarella, half the Parmesan, parsley, salt and pepper until well combined. Stuff cooked shells with ricotta mixture and place in a 9x13 inch baking dish.

In a medium bowl, stir together pasta sauce, and reserved mozzarella and Parmesan. Pour over stuffed shells.

Bake in preheated oven 45 to 60 minutes, until edges are bubbly and shells are slightly set.



10.3. Sauces, Mixes, & Marinades



10.3.1.Traditional Alfredo

Ingredients

1/4 cup butter
1 cup heavy cream
1 teaspoon minced garlic
1 1/2 cups freshly grated Parmesan cheese

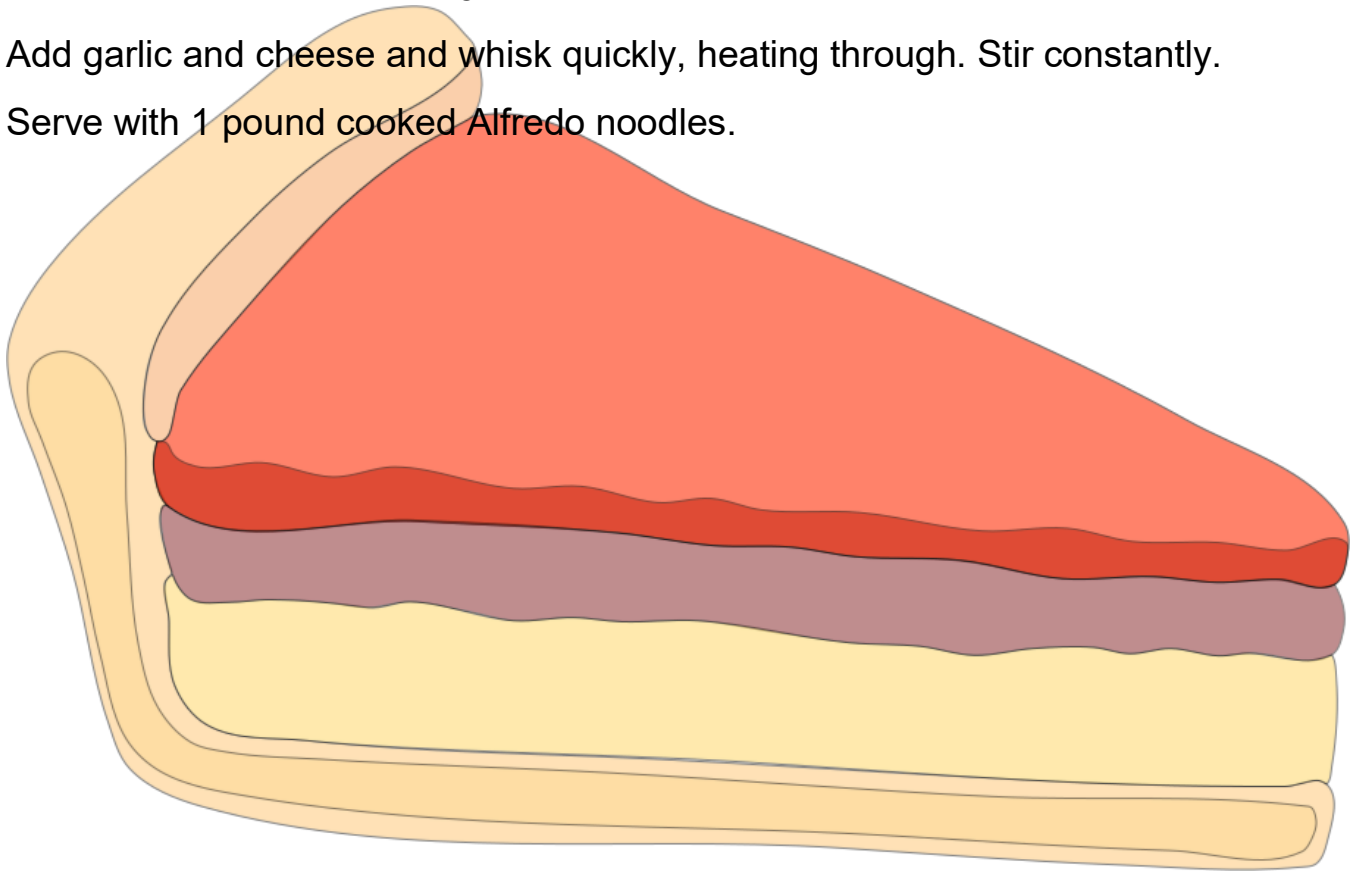
Steps

Melt butter in a medium saucepan over medium low heat.

Add cream and simmer for 5 minutes. Do not let boil.

Add garlic and cheese and whisk quickly, heating through. Stir constantly.

Serve with 1 pound cooked Alfredo noodles.



10.3.2.American Five Cheese Pizza Mix

Ingredients

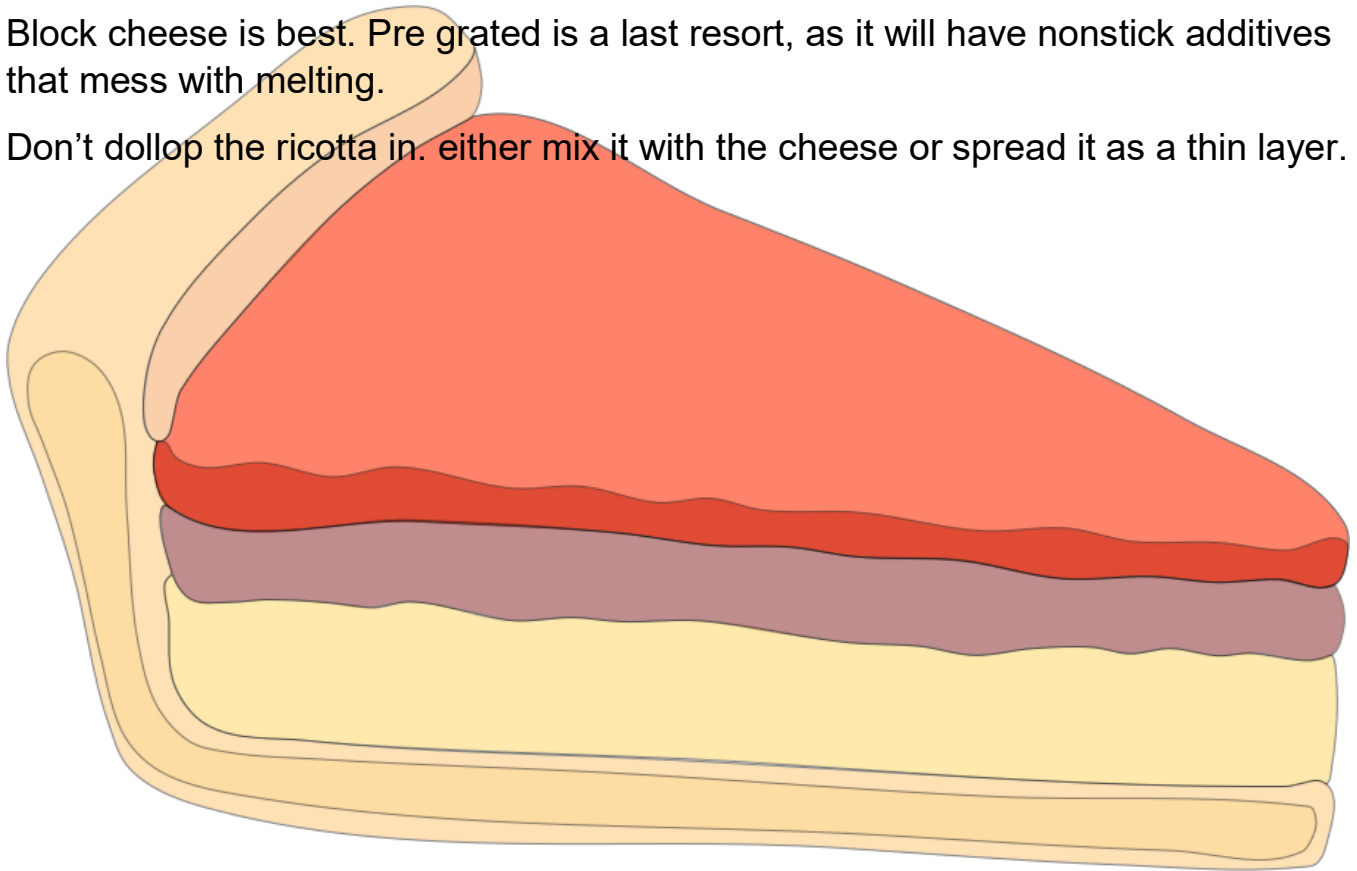
1 Part Parmesan
1 Part Romano
4 Part Provolone
4 Parts Ricotta
8 Parts Mozzarella

Notes

Use low moisture mozzarella and provolone.

Block cheese is best. Pre grated is a last resort, as it will have nonstick additives that mess with melting.

Don't dollop the ricotta in. either mix it with the cheese or spread it as a thin layer.



10.3.3. Italian Pizza Cheese Mix

Ingredients

- 1 Part Caciocavallo
- 2 Parts Scamorza

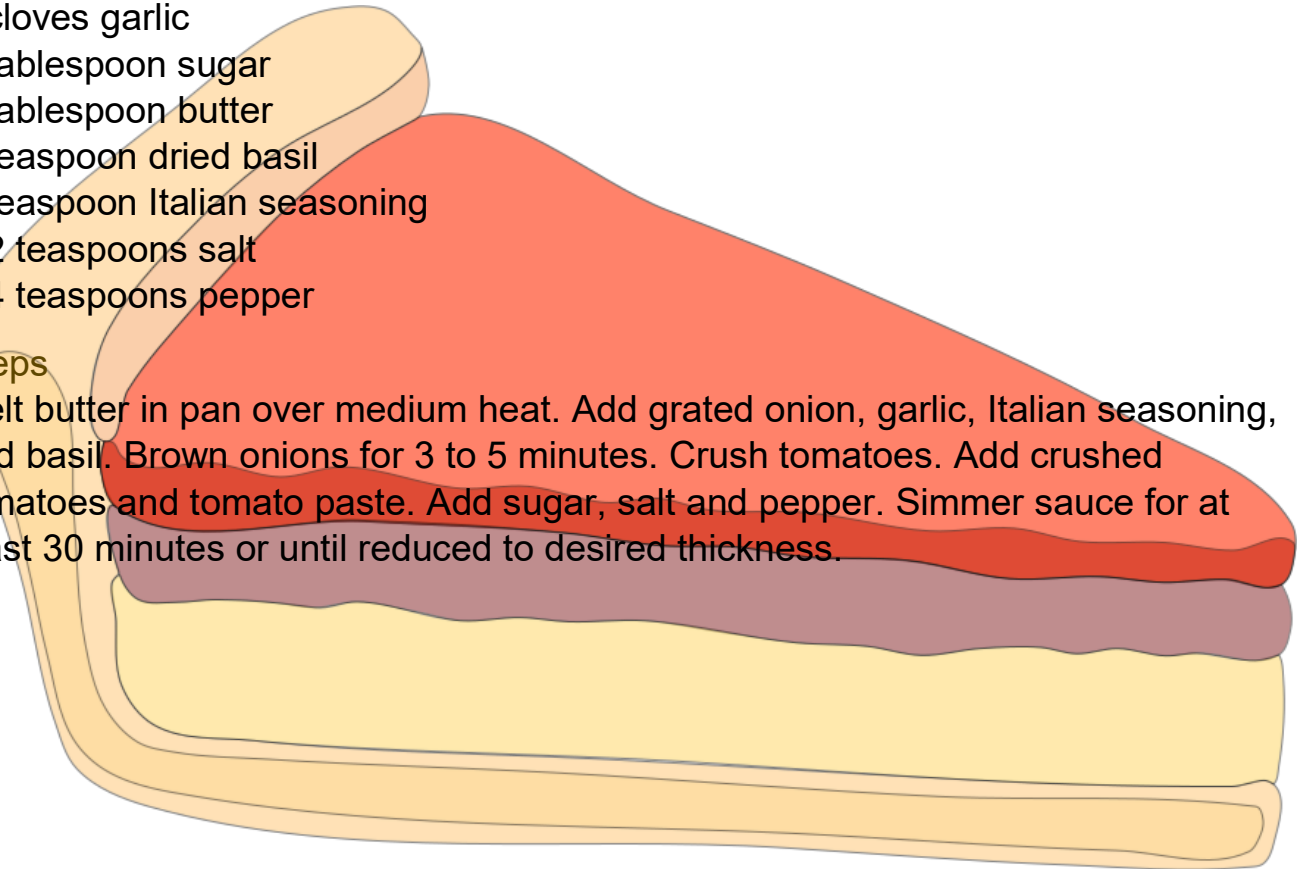
10.3.4. Chicago Pizza Sauce

Ingredients

- 1 28 oz. can San Marzano tomatoes
- 1 6 oz. can tomato paste
- 1/3 cup grated onion
- 4 cloves garlic
- 1 tablespoon sugar
- 1 tablespoon butter
- 1 teaspoon dried basil
- 1 teaspoon Italian seasoning
- 1/2 teaspoons salt
- 1/4 teaspoons pepper

Steps

Melt butter in pan over medium heat. Add grated onion, garlic, Italian seasoning, and basil. Brown onions for 3 to 5 minutes. Crush tomatoes. Add crushed tomatoes and tomato paste. Add sugar, salt and pepper. Simmer sauce for at least 30 minutes or until reduced to desired thickness.



10.3.5.White Pizza Sauce

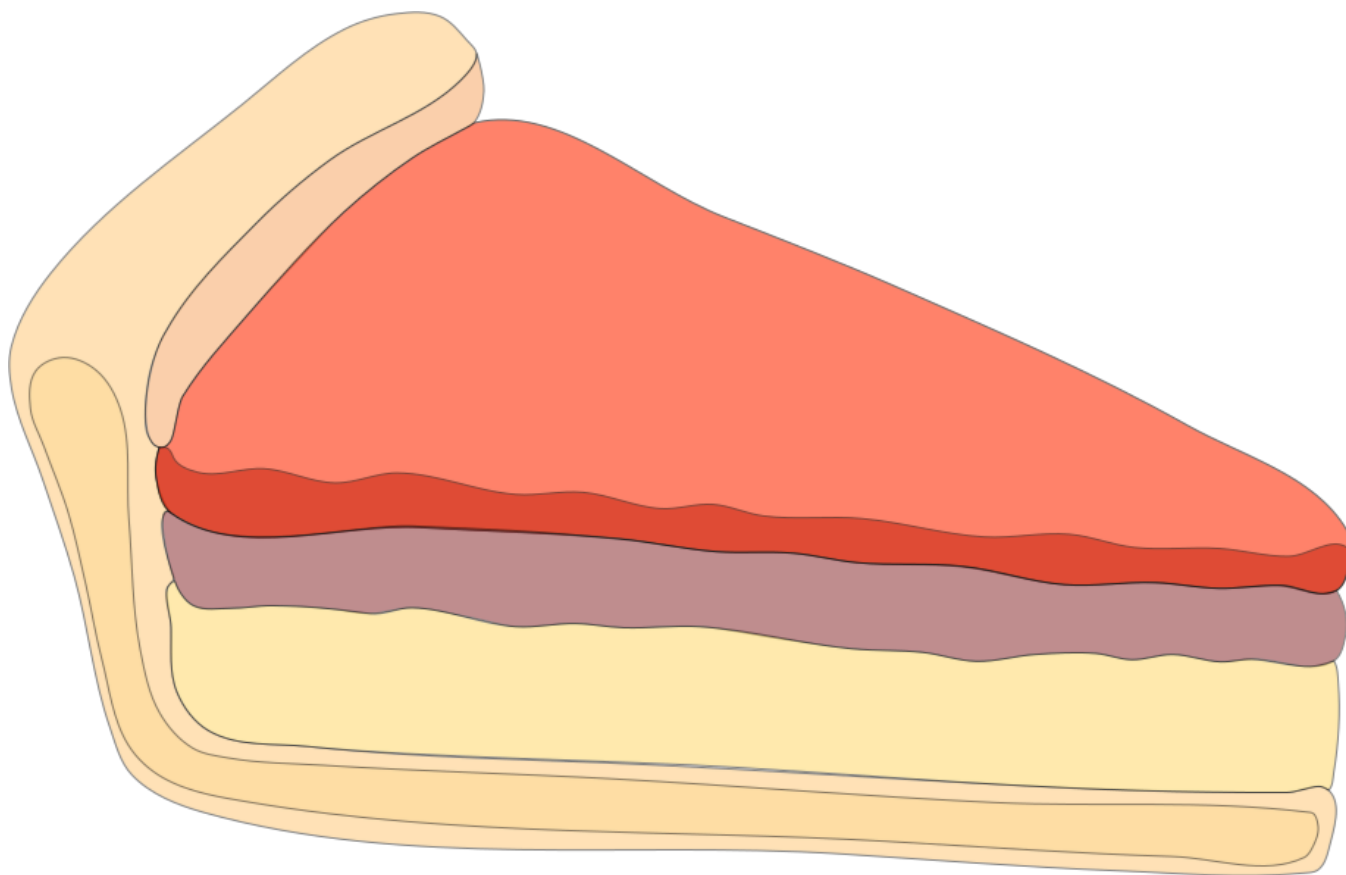
Ingredients

Olive Oil

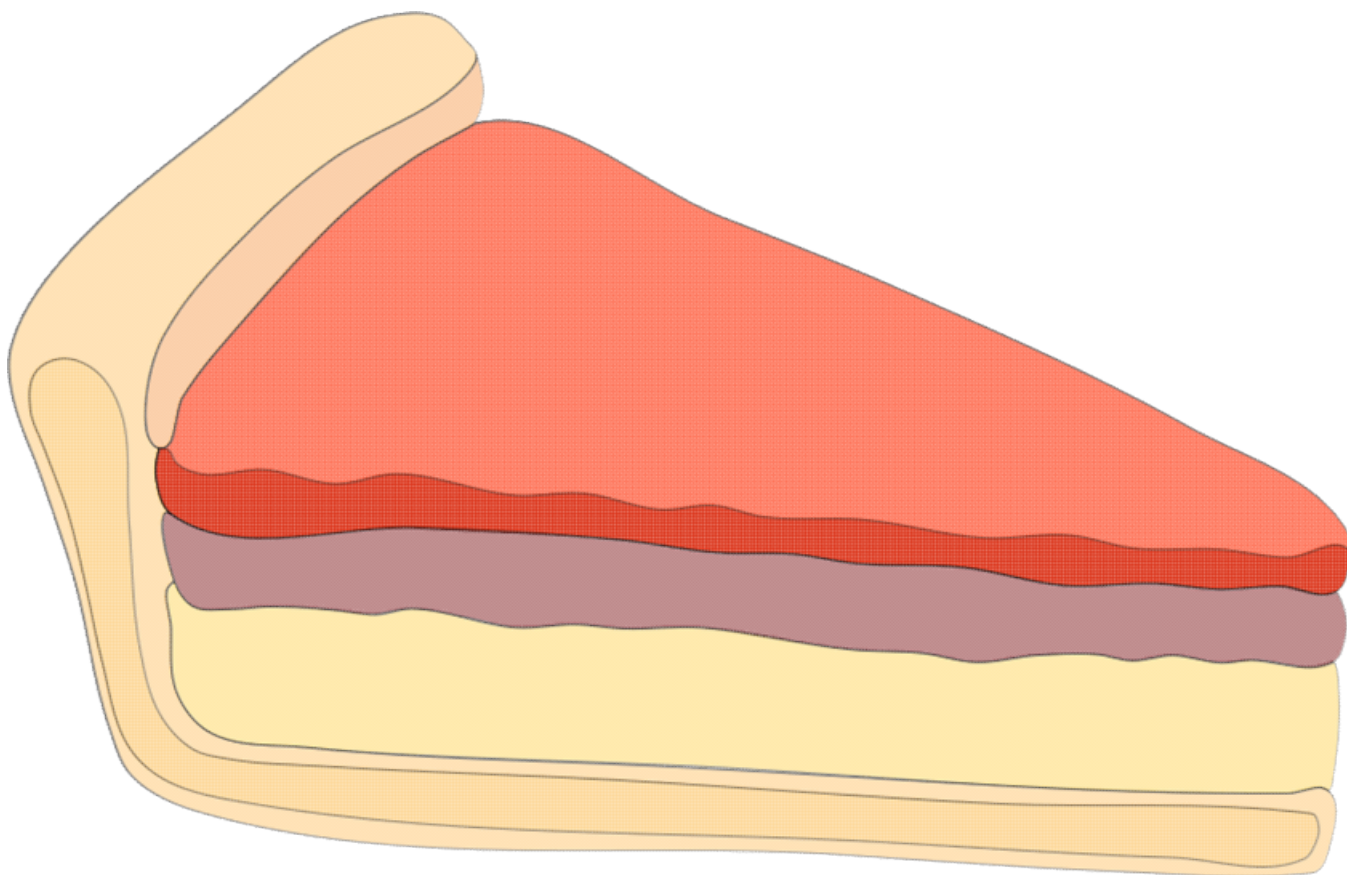
Ricotta

Steps

Make thin layer of both.



10.4.Soups, Salads, & Sides



10.4.1.Fried Breadsticks

Ingredients

1 Cup warm water
1/8 Tablespoon yeast
1/2 Tablespoon salt
1 pounds flour
1/8 cup melted butter (or olive oil (or corn oil (or avocado oil)))
2 Parts Garlic Powder
1 Part Onion Powder
2 Parts Parmesan
Neutral Oil

Steps

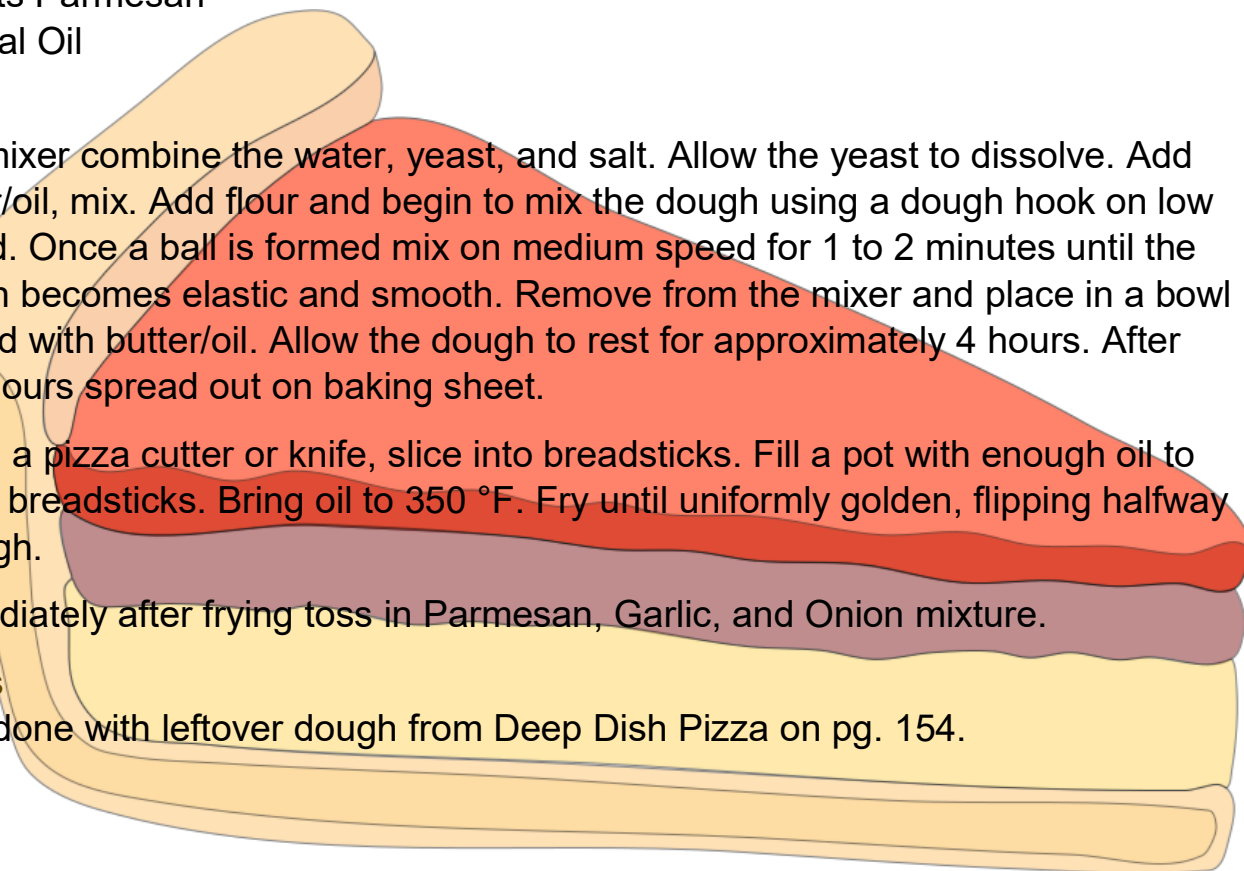
In a mixer combine the water, yeast, and salt. Allow the yeast to dissolve. Add butter/oil, mix. Add flour and begin to mix the dough using a dough hook on low speed. Once a ball is formed mix on medium speed for 1 to 2 minutes until the dough becomes elastic and smooth. Remove from the mixer and place in a bowl coated with butter/oil. Allow the dough to rest for approximately 4 hours. After four hours spread out on baking sheet.

Using a pizza cutter or knife, slice into breadsticks. Fill a pot with enough oil to cover breadsticks. Bring oil to 350 °F. Fry until uniformly golden, flipping halfway through.

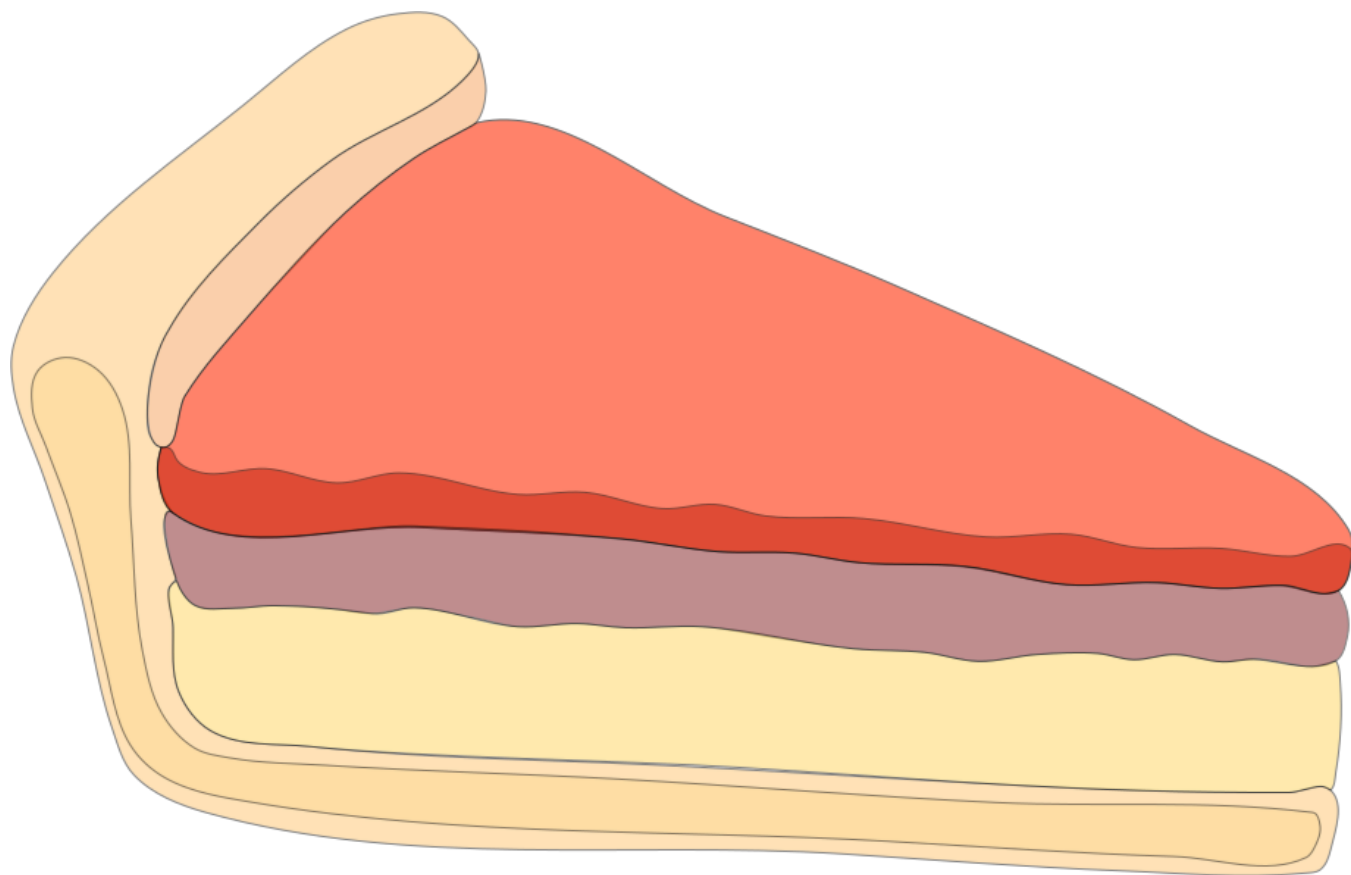
Immediately after frying toss in Parmesan, Garlic, and Onion mixture.

Notes

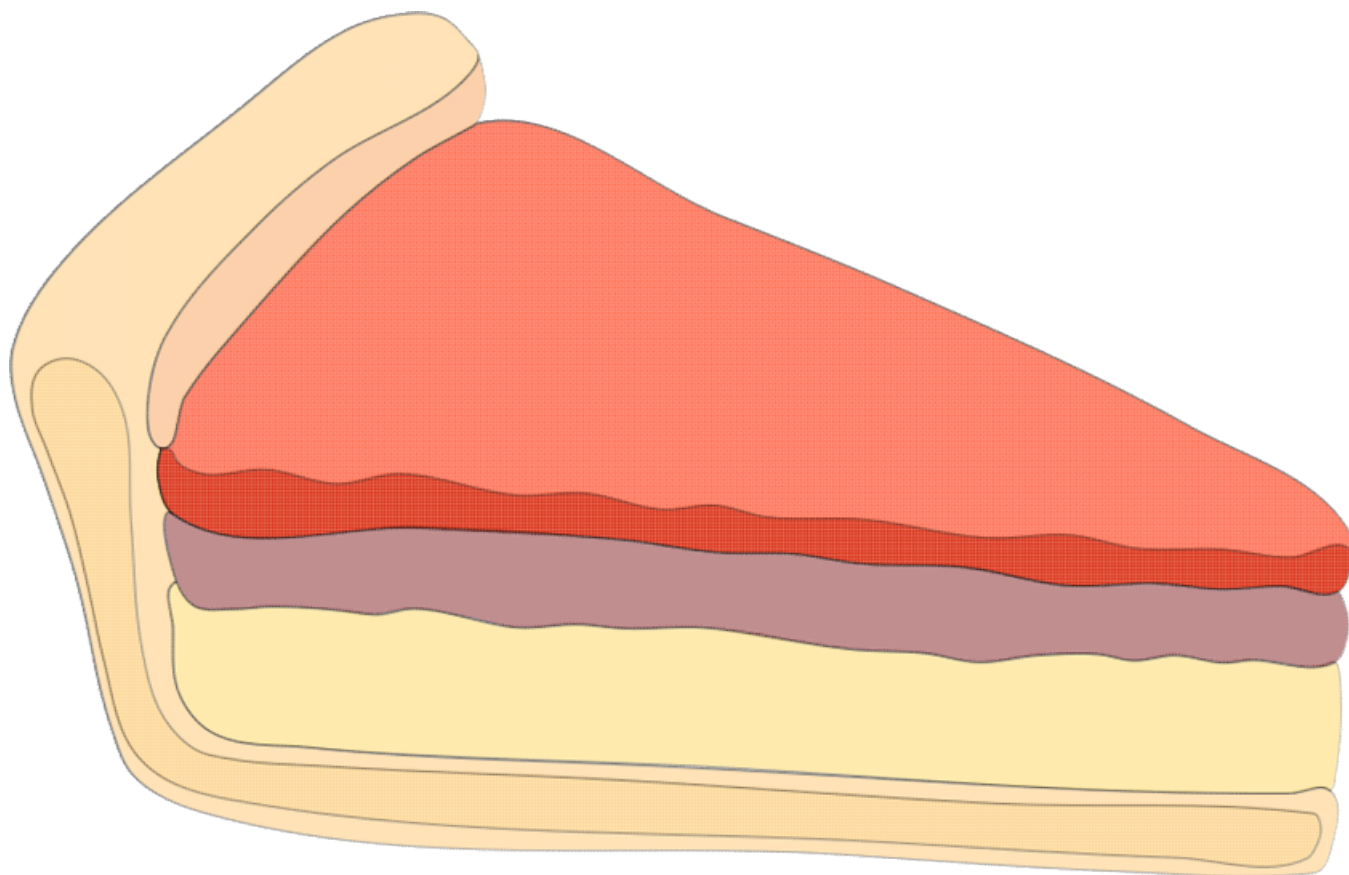
Best done with leftover dough from Deep Dish Pizza on pg. 154.



11.Korean



11.1.Dishes



11.1.1. Bibimap

Ingredients

2 carrot
1 zucchini
200 g baby oyster mushroom
300 g spinach
200 g bean sprouts
200 g ground beef
2 cloves of minced garlic
4 egg
6 tablespoons salt
6 tablespoons sesame oil
1 tablespoon soy sauce
6 tablespoons sugar
1 sprinkle sesame seeds
1 cup short grain white rice
1 square dashima
1 tablespoon of red pepper paste (gochujang)
 $\frac{3}{4}$ tablespoon sesame oil

Steps

Cook 1 cup of short grain white rice with 1 cup of water in rice cooker or on stove top. Add 1 square of dashima and a pinch of salt on top of the rice before cooking.

Julienne 1/2 zucchini and 2 carrot.

Cut the ends off of 300g of spinach.

Tear 200g of baby oyster mushrooms apart.

Heat up oil on medium high heat and add the julienned zucchini. Sprinkle with salt and sauté until fragrant. Place on a plate.

Using either a new plate or the same pan cleaned and with new oil, add the carrots. Sprinkle with salt and sauté until fragrant. Sprinkle with less salt though to maintain the carrots sweetness'. Place on plate.

Fill up a small pot with water and bring to a boil. Boil the spinach for only 30 seconds. Wash in ice water immediately. Squeeze it lightly to dry. Mix with 1 tablespoon sesame oil and a pinch of salt.

Using either a new pot or the same pot with new water, bring the water to a boil and add the mushrooms. Cook the mushrooms for 2 to 3 minutes. Wash it in ice water immediately. Squeeze and add 1 tablespoon of sesame oil and a pinch of salt.

Use pot of fresh water, add bean sprouts while the water is cold. Bring to a boil. Wait 1 to 3 more minutes. Squeeze and add 1 tablespoon of sesame oil and a pinch of salt.

Heat up fresh oil in a clean pan on medium heat. Add 2 cloves of minced garlic and 200g of ground beef. Add 1 tablespoon of soy sauce, 1 tablespoon of sesame oil, 1 tablespoon of water, 1 tablespoon of sugar. Stir continuously until the sauce has completely absorbed into the meat.

Plating

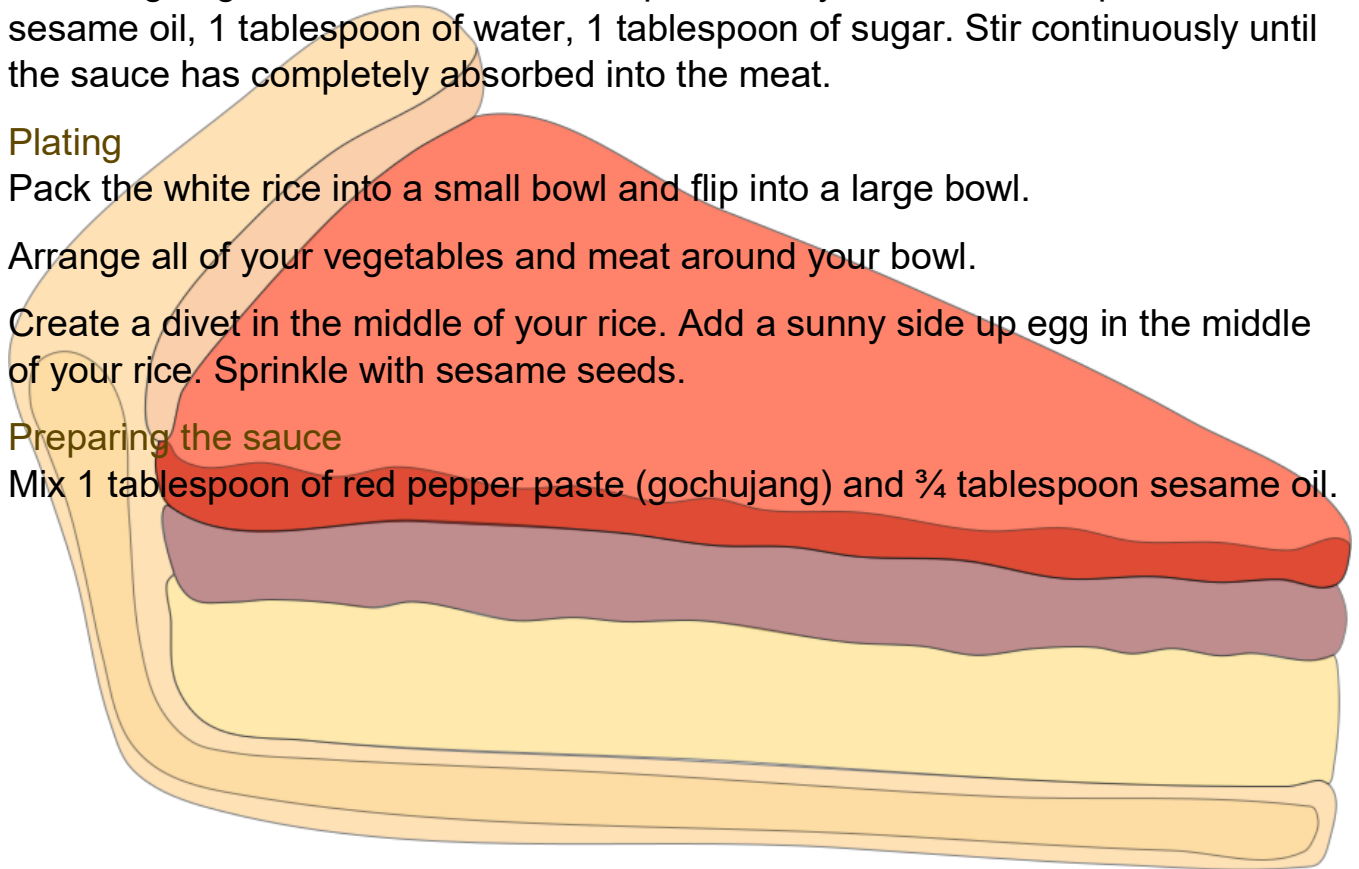
Pack the white rice into a small bowl and flip into a large bowl.

Arrange all of your vegetables and meat around your bowl.

Create a divet in the middle of your rice. Add a sunny side up egg in the middle of your rice. Sprinkle with sesame seeds.

Preparing the sauce

Mix 1 tablespoon of red pepper paste (gochujang) and $\frac{3}{4}$ tablespoon sesame oil.



11.1.2.Korean Fried Chicken

Ingredients

Kosher salt

3/4 cups corn starch

1 teaspoon baking powder

2 pounds chicken wings (about 12 whole wings)

2 quarts peanut oil or vegetable shortening

1/2 cup all-purpose flour

1/2 cup cold water

1/2 cup vodka

Sauce

Steps

Combine 2 teaspoons kosher salt, 1/4 cup cornstarch, and 1/2 teaspoon baking powder in a large bowl and whisk until homogenous. Add chicken wings and toss until every surface is coated. Transfer wings to a wire rack set in a rimmed baking sheet, shaking vigorously as you go to get rid of excess coating. Transfer to refrigerator and let rest, uncovered, for at least 30 minutes and up to overnight.

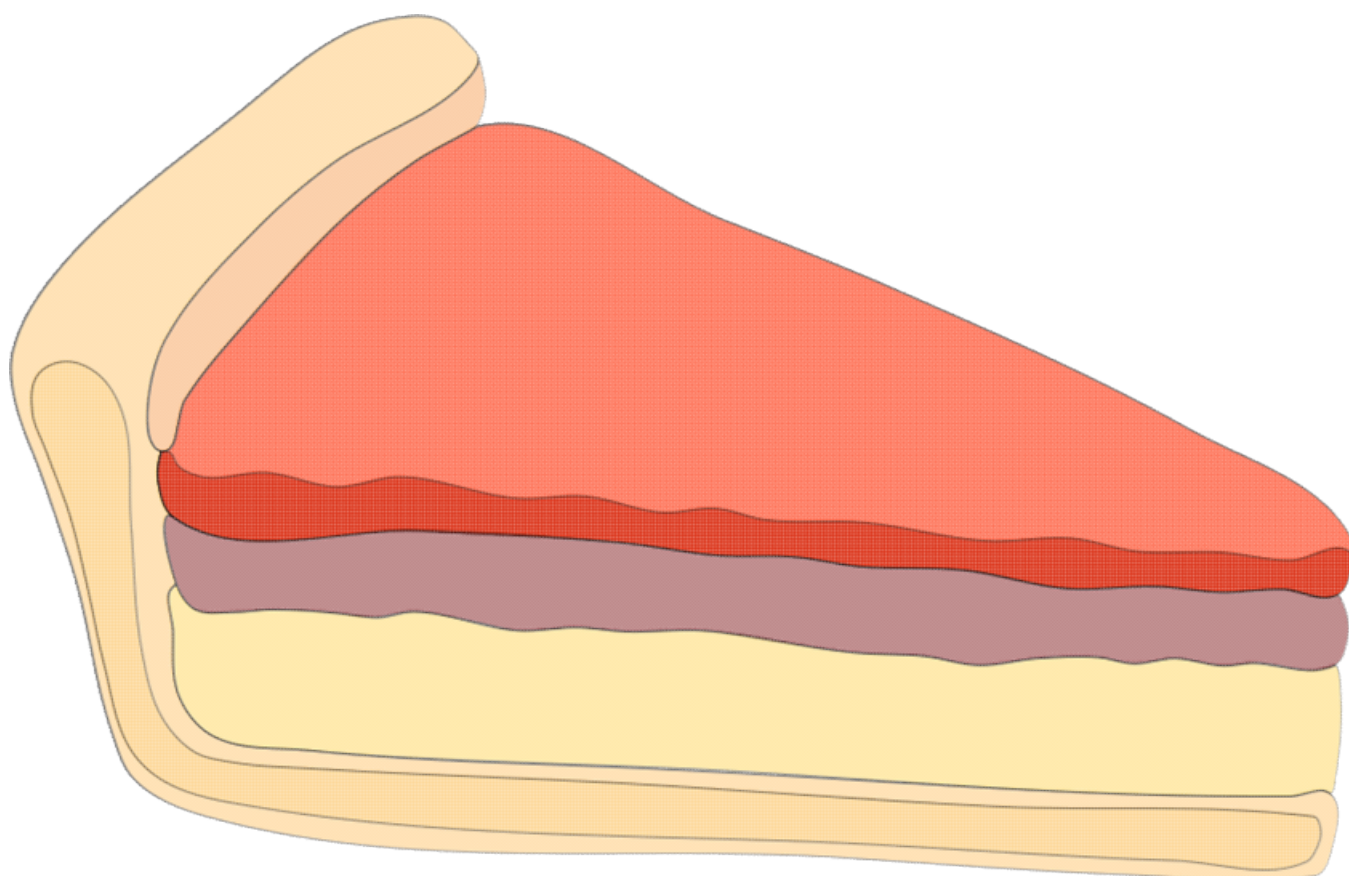
When ready to fry, preheat oil to 350°F in a large wok, Dutch oven, or deep fryer.

Combine remaining 1/2 cup cornstarch, 1/2 teaspoon baking powder, flour, and 2 teaspoons kosher salt in a large bowl and whisk until homogenous. Add water and vodka and whisk until a smooth batter is formed, adding up to 2 tablespoons additional water if batter is too thick. It should have the consistency of thin paint and fall off of the whisk in thin ribbons that instantly disappear as they hit the surface of the batter in the bowl.

Add half of the wings to the batter. Working one at a time, lift one wing and allow excess batter to drip off, using your finger to get rid of any large pockets or slicks of batter. Carefully lower wing into hot oil. Repeat with remaining wings in first batch. Fry, using a metal spider or slotted spatula to rotate and agitate wings as they cook until evenly golden brown and crisp all over, about 8 minutes. Transfer to a paper towel-lined plate and season immediately with salt. Keep warm while you fry the remaining wings.

Serve plain, or toss with sauce.

11.2. Sauces, Mixes, & Marinades



11.2.1.Sweet Soy

Ingredients

1/2 cup soy sauce
2 tablespoons rice wine vinegar
1/4 cup mirin or other sweet rice cooking wine
3/4 cup brown sugar
2 medium cloves garlic, minced (about 2 teaspoons)
1 teaspoon grated fresh ginger
1/2 teaspoon crushed dried red pepper (kochukaru)
2 teaspoons toasted sesame oil
1 tablespoon corn starch
1/4 cup finely sliced scallions

Steps

Heat soy sauce, vinegar, mirin, brown sugar, garlic, ginger, crushed red pepper, and sesame oil in a small saucepan over medium heat, whisking until sugar is dissolved.

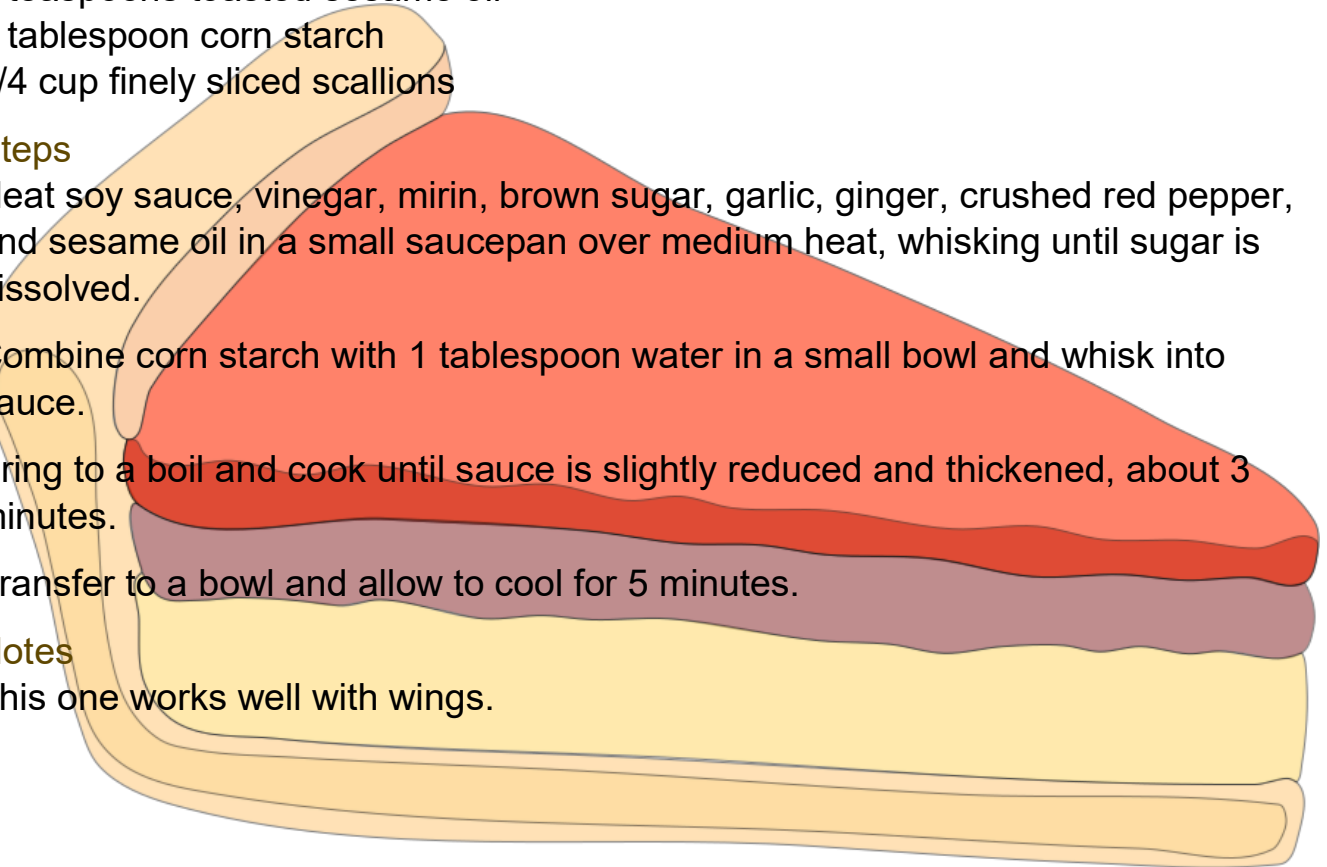
Combine corn starch with 1 tablespoon water in a small bowl and whisk into sauce.

Bring to a boil and cook until sauce is slightly reduced and thickened, about 3 minutes.

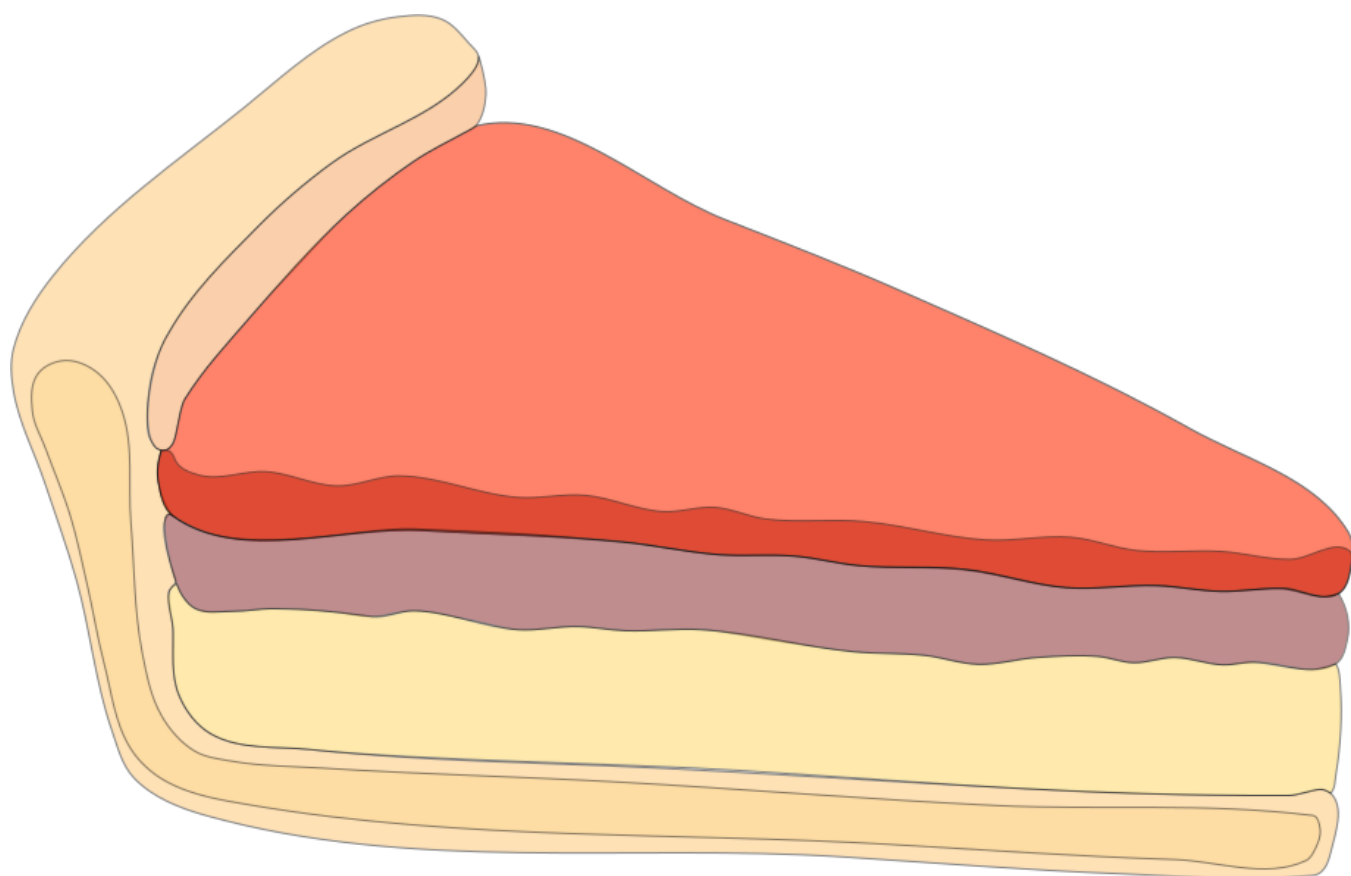
Transfer to a bowl and allow to cool for 5 minutes.

Notes

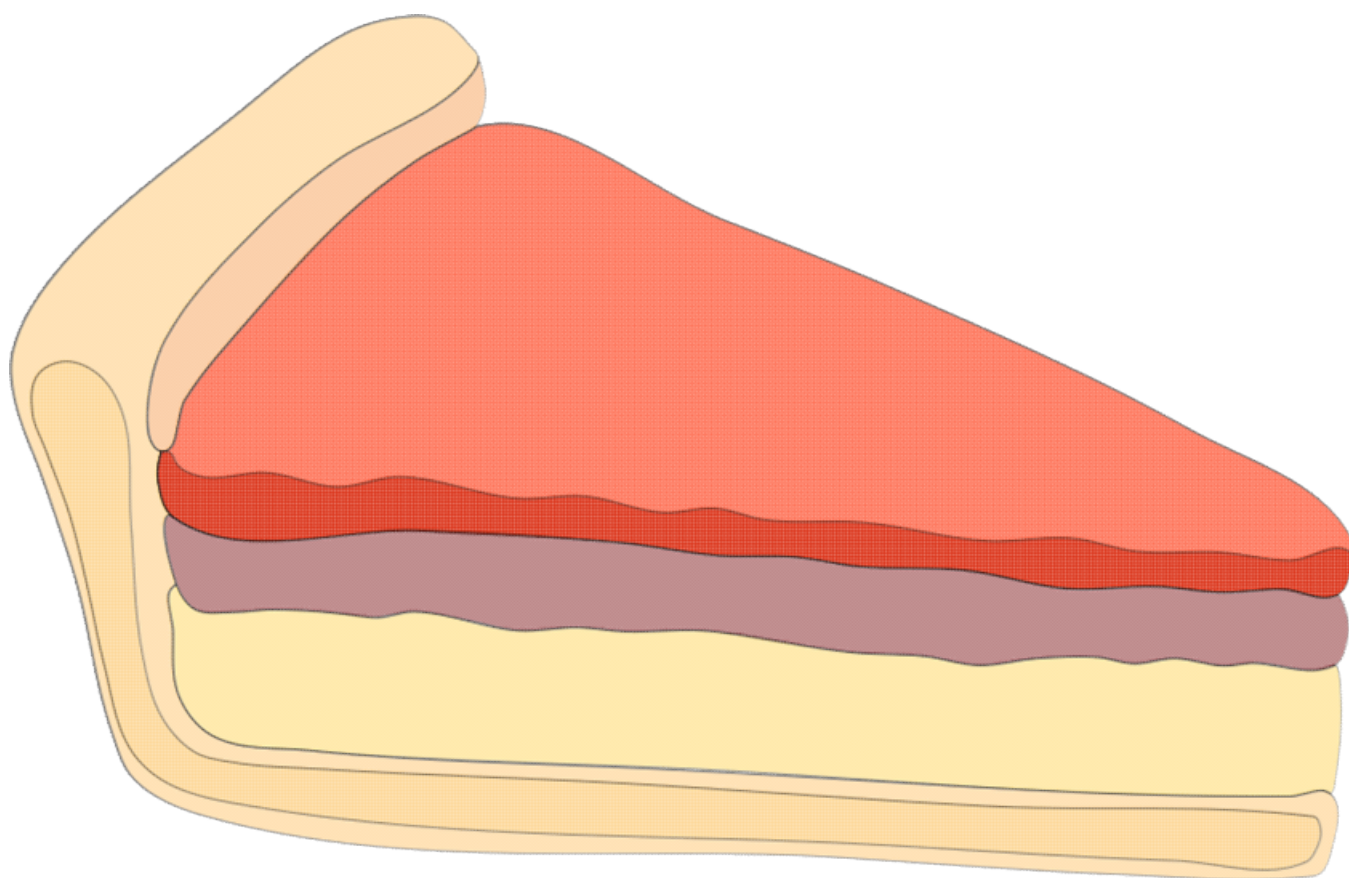
This one works well with wings.



12.Mediterranean



12.1.Bread



12.1.1.Pita

Ingredients

1 cup water (8 ounces; 240ml), 105-110°F (41–43°C)
1 tablespoon (15ml) extra-virgin olive oil, plus more for oiling the bowl
1 tablespoon granulated sugar
2 1/4 teaspoons instant yeast
1 teaspoon kosher salt
1/2 cup whole wheat flour (2 1/2 ounces; 70g)
2 cups all-purpose flour (10 ounces; 280g), plus more for dusting

Time

~2 hours 35 minutes.

Steps

In a medium mixing bowl, combine water, oil, sugar, yeast, salt, and whole wheat flour with a wooden spoon until combined and smooth. Stir in all-purpose flour until the mixture comes together into a shaggy mass.

Using clean hands, knead the dough in the bowl for 10 minutes or until it becomes smooth and very elastic, adding only very small amounts of extra flour if dough is extremely sticky (see note).

Alternatively, knead dough at low speed in a stand mixer fitted with the dough hook attachment until dough is very elastic and smooth, about 8 minutes.

Turn dough out onto a lightly floured work surface and form into a smooth ball. Lightly oil a clean mixing bowl and place dough inside, then rub oiled hands over the top of the dough.

Cover bowl with a damp cloth and let rise in a warm place for 1 hour.

Meanwhile, place a baking steel or an at least 12-inch cast iron skillet on the top oven rack and preheat oven to 500°F (260°C). Line a plate with a large, clean kitchen towel and set aside.

Punch down the dough, transfer to a lightly floured work surface, and cut into 5 even pieces. Form each dough piece into an even ball. Cover with a damp towel and let rest for 10 minutes.

Roll each piece of dough into about a 8-inch circle, no more than 1/4 inch thick, taking care not to tear dough and keeping the thickness even all around.

Place dough disks on a lightly floured surface, cover with a damp towel, and let proof until slightly puffy, about 30 minutes.

Working with as many pitas as will fit on the steel at once, pick up each pita and place on the steel top side down. (If using a cast iron skillet, bake one pita at a time.)

Immediately close the oven door and bake until pitas have puffed and are slightly golden around the edges, about 3 minutes. Be careful not to over-bake.

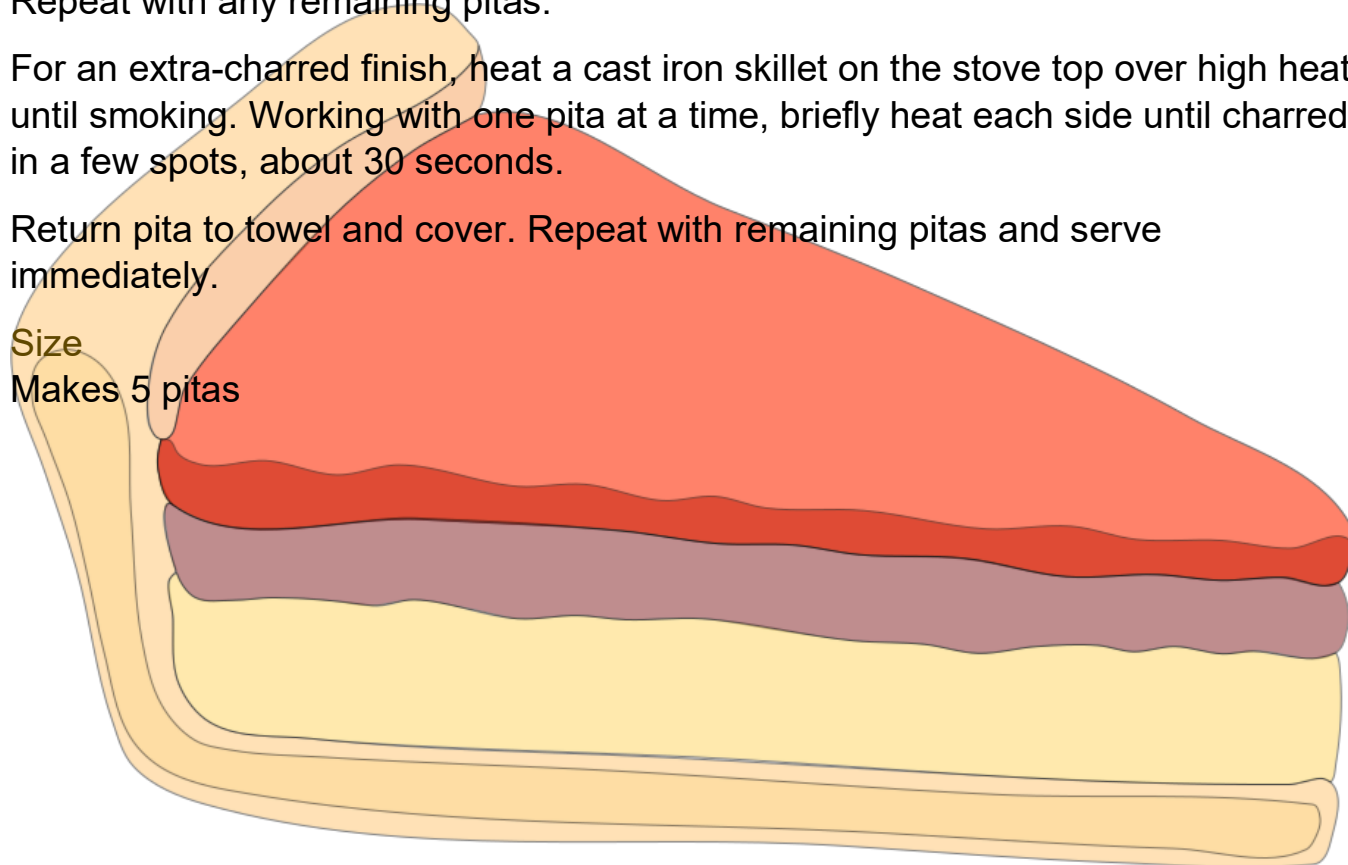
Place baked pitas onto towel-lined plate and wrap with the overhanging towel. Repeat with any remaining pitas.

For an extra-charred finish, heat a cast iron skillet on the stove top over high heat until smoking. Working with one pita at a time, briefly heat each side until charred in a few spots, about 30 seconds.

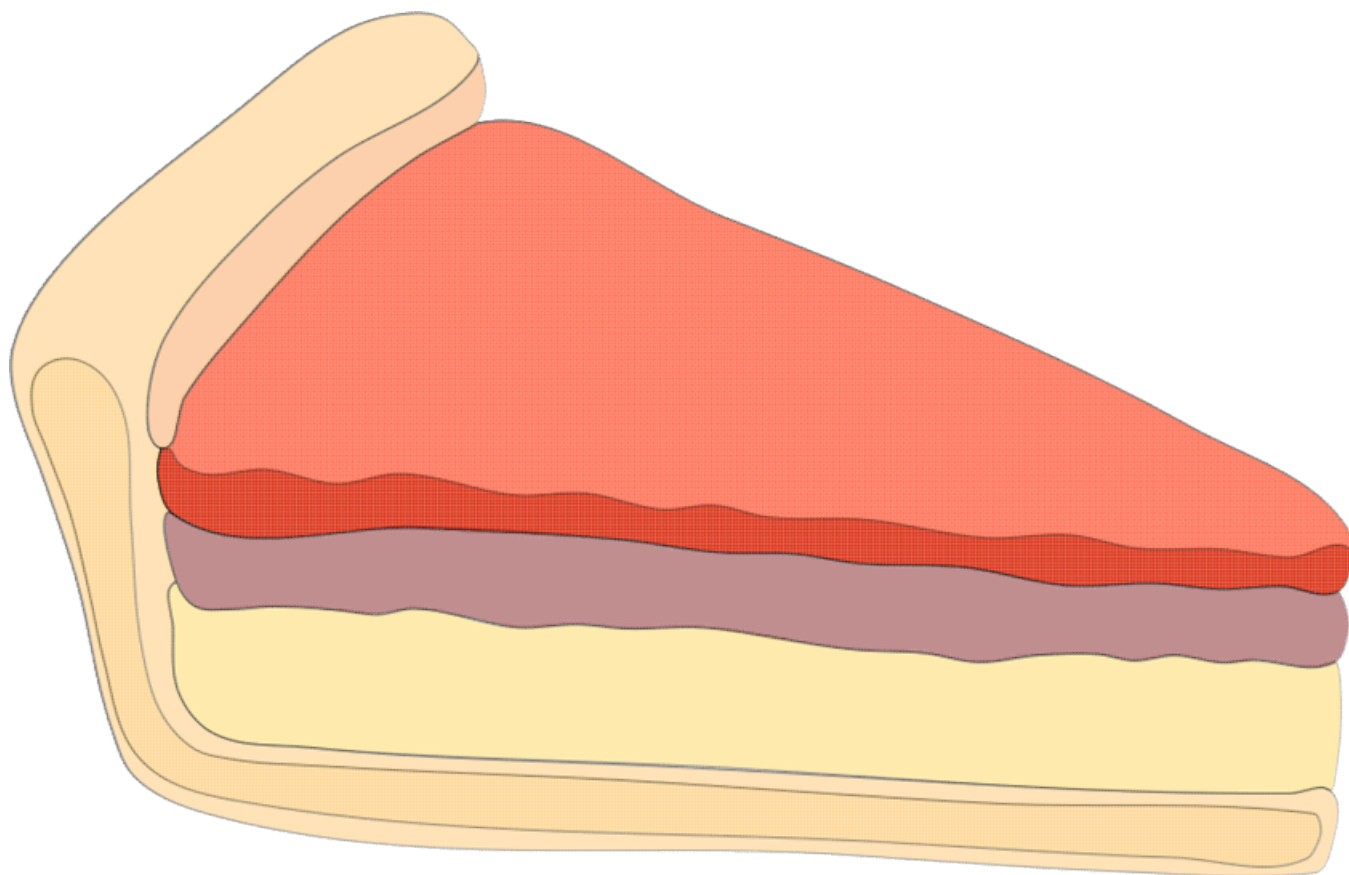
Return pita to towel and cover. Repeat with remaining pitas and serve immediately.

Size

Makes 5 pitas



12.2.Dishes



12.2.1. Greek Lemon Chicken

Ingredients

4 pounds skin-on, bone-in chicken thighs
1 tablespoon kosher salt
1 tablespoon dried oregano
1 teaspoon freshly ground black pepper
1 teaspoon dried rosemary
1 pinch cayenne pepper
1/2 cup fresh lemon juice
1/2 cup olive oil
6 cloves garlic, minced
3 medium russet potatoes, peeled and quartered
2/3 cup chicken broth, plus splash to deglaze pan
1 sprig chopped fresh oregano for garnish

Steps

Preheat oven to 425 °F (220 °C). Lightly oil a large roasting pan.

Place chicken pieces in large bowl. Season with salt, oregano, pepper, rosemary, and cayenne pepper. Add fresh lemon juice, olive oil, and garlic. Place potatoes in bowl with the chicken; stir together until chicken and potatoes are evenly coated with marinade.

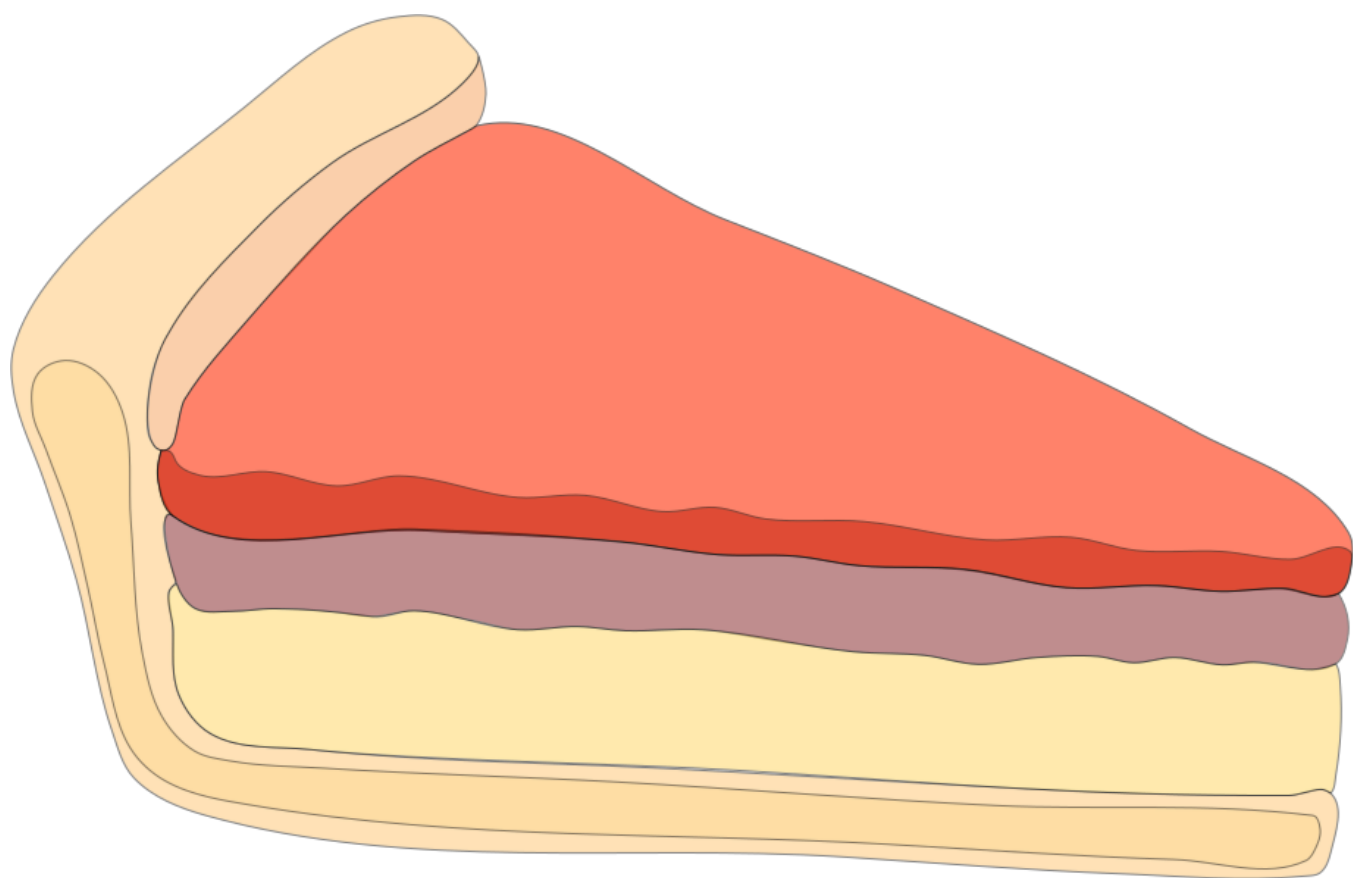
Transfer chicken pieces, skin side up, to prepared roasting pan, reserving marinade. Distribute potato pieces among chicken thighs. Drizzle with 2/3 cup chicken broth. Spoon remainder of marinade over chicken and potatoes.

Place in preheated oven. Bake in the preheated oven for 20 minutes. Toss chicken and potatoes, keeping chicken skin side up; continue baking until chicken is browned and cooked through, about 25 minutes more.

An instant-read thermometer inserted near the bone should read 165 °F (74 °C). Transfer chicken to serving platter and keep warm.

Set oven to broil or highest heat setting. Toss potatoes once again in pan juices. Place pan under broiler and broil until potatoes are caramelized, about 3 minutes. Transfer potatoes to serving platter with chicken.

Place roasting pan on stove over medium heat. Add a splash of broth and stir up browned bits from the bottom of the pan. Strain; spoon juices over chicken and potatoes. Top with chopped oregano.



12.2.2. Lebanese Chicken

Ingredients

2 lemons, juiced
1 Cup Greek Yogurt
1/2 cup plus 1 tablespoon olive oil
6 cloves garlic, peeled, smashed and minced
1 teaspoon kosher salt
2 teaspoons freshly ground black pepper
2 teaspoons ground cumin
2 teaspoons paprika
1/2 teaspoon turmeric
A pinch ground cinnamon
Red pepper flakes, to taste
2 pounds boneless, skinless chicken thighs
1 large red onion, peeled and quartered

Time

~2 to 13 hours.

Steps

Prepare a marinade for the chicken. Combine the lemon juice, 1/2 cup olive oil, garlic, salt, pepper, cumin, paprika, turmeric, cinnamon and red pepper flakes in a large bowl, then whisk to combine.

Add the chicken and toss well to coat. Cover and store in refrigerator for at least 1 hour and up to 12 hours.

When ready to cook, heat oven to 425 degrees. Use the remaining tablespoon of olive oil to grease a rimmed sheet pan. Add the quartered onion to the chicken and marinade, and toss once to combine.

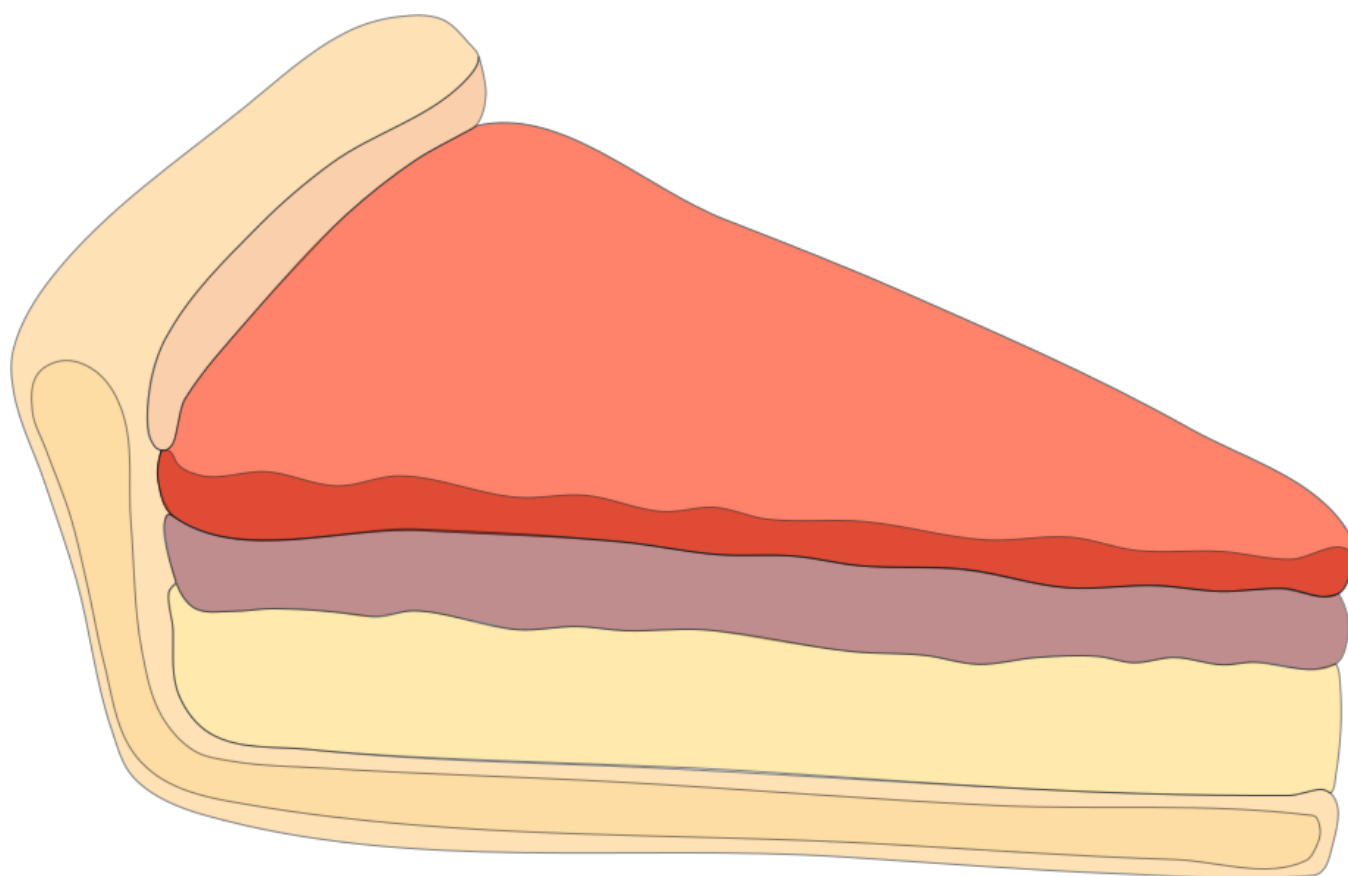
Remove the chicken and onion from the marinade, and place on the pan, spreading everything evenly across it.

Put the chicken in the oven and roast until it is browned, crisp at the edges and cooked through, about 30 to 40 minutes.

Remove from the oven, allow to rest 2 minutes, then slice into bits. (To make the chicken even more crisp, set a large pan over high heat, add a tablespoon of olive oil to the pan, then the sliced chicken, and sauté until everything curls tight in the heat.)

Notes

Serve with Pitas, sauce (tzatziki, toum, etc.), salad (tabbouleh), and garnishes.



12.2.3.Chicken Souvlaki

Ingredients

3/4 cup balsamic vinaigrette salad dressing
3 tablespoons lemon juice
1 tablespoon dried oregano
1/2 teaspoon freshly ground black pepper
4 skinless, boneless chicken breast halves

Time

~1 hour 30 minutes.

Steps

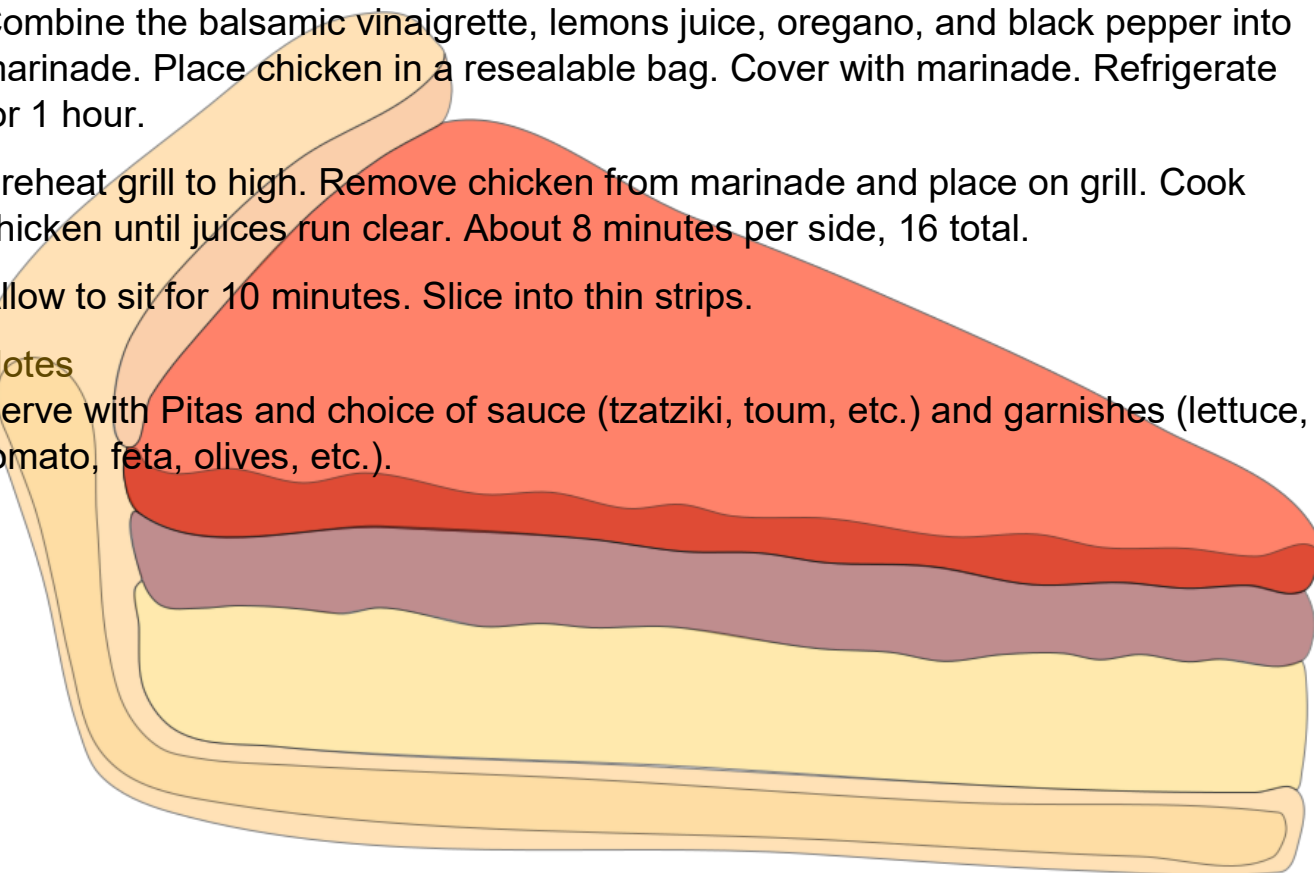
Combine the balsamic vinaigrette, lemons juice, oregano, and black pepper into marinade. Place chicken in a resealable bag. Cover with marinade. Refrigerate for 1 hour.

Preheat grill to high. Remove chicken from marinade and place on grill. Cook chicken until juices run clear. About 8 minutes per side, 16 total.

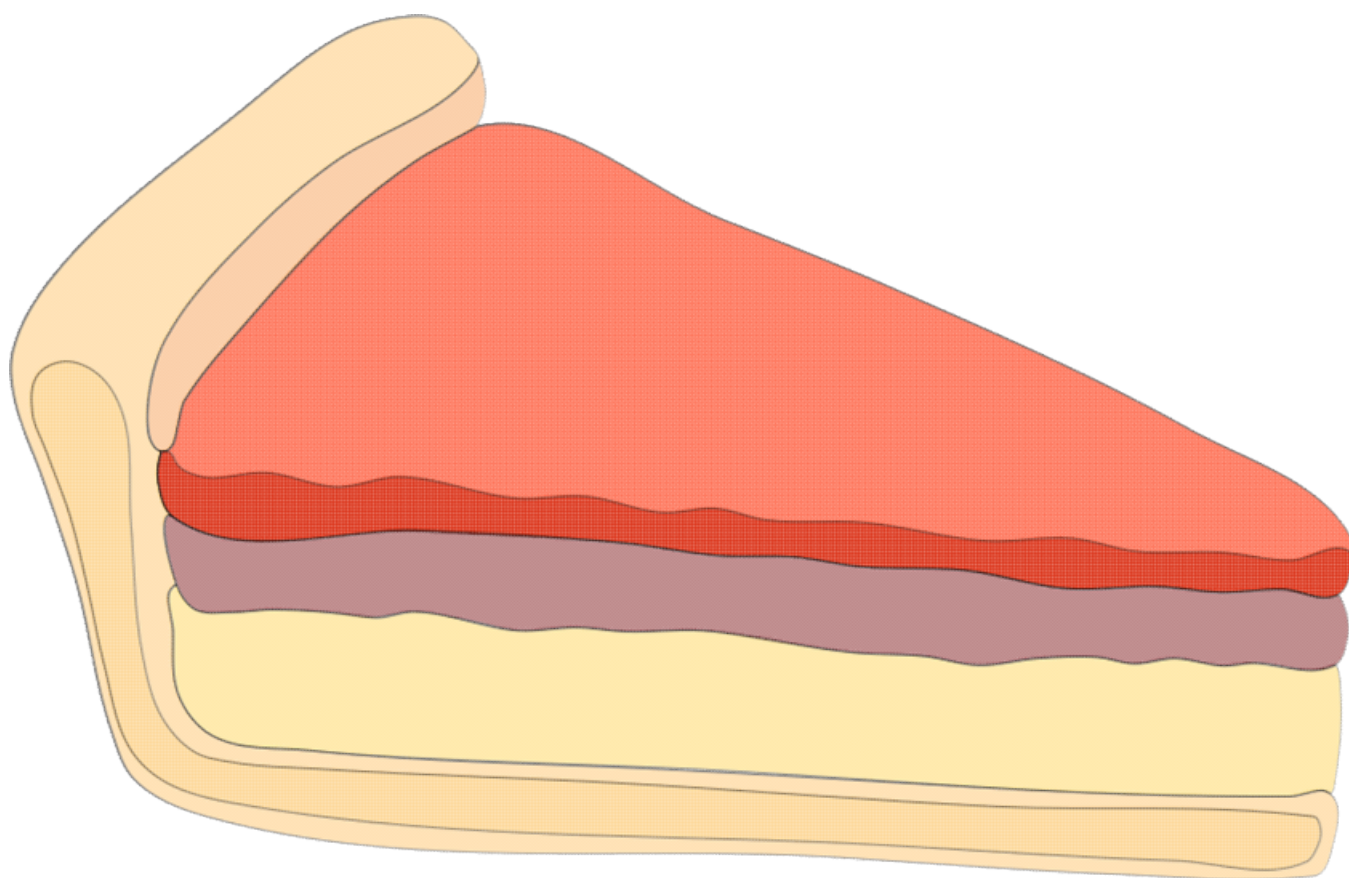
Allow to sit for 10 minutes. Slice into thin strips.

Notes

Serve with Pitas and choice of sauce (tzatziki, toum, etc.) and garnishes (lettuce, tomato, feta, olives, etc.).



12.3. Sauces & Marinades



12.3.1.Toum

Ingredients

13 parts (1 cup; 130 g) de-germed cloves garlic

3/5 part (2 teaspoons; 6 g) kosher salt

6 parts (1/4 cup; 60g) lemon juice

6 parts (1/4 cup; 60g) ice water

60 parts (3 cups; 600g) neutral oil

Steps

Using a paring knife, split each garlic clove in half lengthwise. With the tip of the knife, remove the germ from each garlic clove half.

Place the de-germed garlic and kosher salt in the bowl of a food processor.

Pulse garlic in short bursts, occasionally removing the lid to scrape down the sides of the bowl with a flexible rubber spatula, until finely minced.

Add 1 tablespoon lemon juice and continue processing until a paste begins to form. Add another tablespoon) lemon juice and process until completely smooth and slightly fluffy.

With the food processor running, slowly drizzle in 1/2 cup oil in a very thin stream, followed by 1 tablespoon lemon juice.

Repeat with another 1/2 cup oil and remaining 1 tablespoon lemon juice.

Continue the process, alternating 1/2 cup oil and 1 tablespoon water, until all the oil and water have been incorporated.

If it does not emulsify you can add an egg white to bring it together.

Transfer toum to a container and store in the fridge for up to 1 month.

You can also combine with a mortar and pestle. A tablespoon of each at a time.

Size

Makes ~1 Quart.

Notes

If you are not convinced, this is basically mayonnaise, but instead of using egg they use garlic.

12.3.2.Tzatziki Sauce

Ingredients

1/2 cup seeded, shredded cucumber
1 teaspoon kosher salt
1 cup plain yogurt
1/4 cup sour cream
1 tablespoon lemon juice
1/2 tablespoon rice vinegar
1 teaspoon olive oil
1 clove garlic, minced
1 tablespoon chopped fresh dill
1/2 teaspoon Greek seasoning
1 pinch kosher salt or to taste
1 pinch freshly ground black pepper or to taste

Steps

Toss the shredded cucumber with 1 teaspoon kosher salt, and allow to sit at least 5 minutes. In a medium bowl, mix the yogurt, sour cream, 1 tablespoon lemon juice, rice vinegar, and olive oil.

Season with garlic, fresh dill, and Greek seasoning. Squeeze the cucumber to remove any excess water; stir into sauce. Season to taste with kosher salt and pepper. Refrigerate.

12.3.3.Souvlaki Marinade

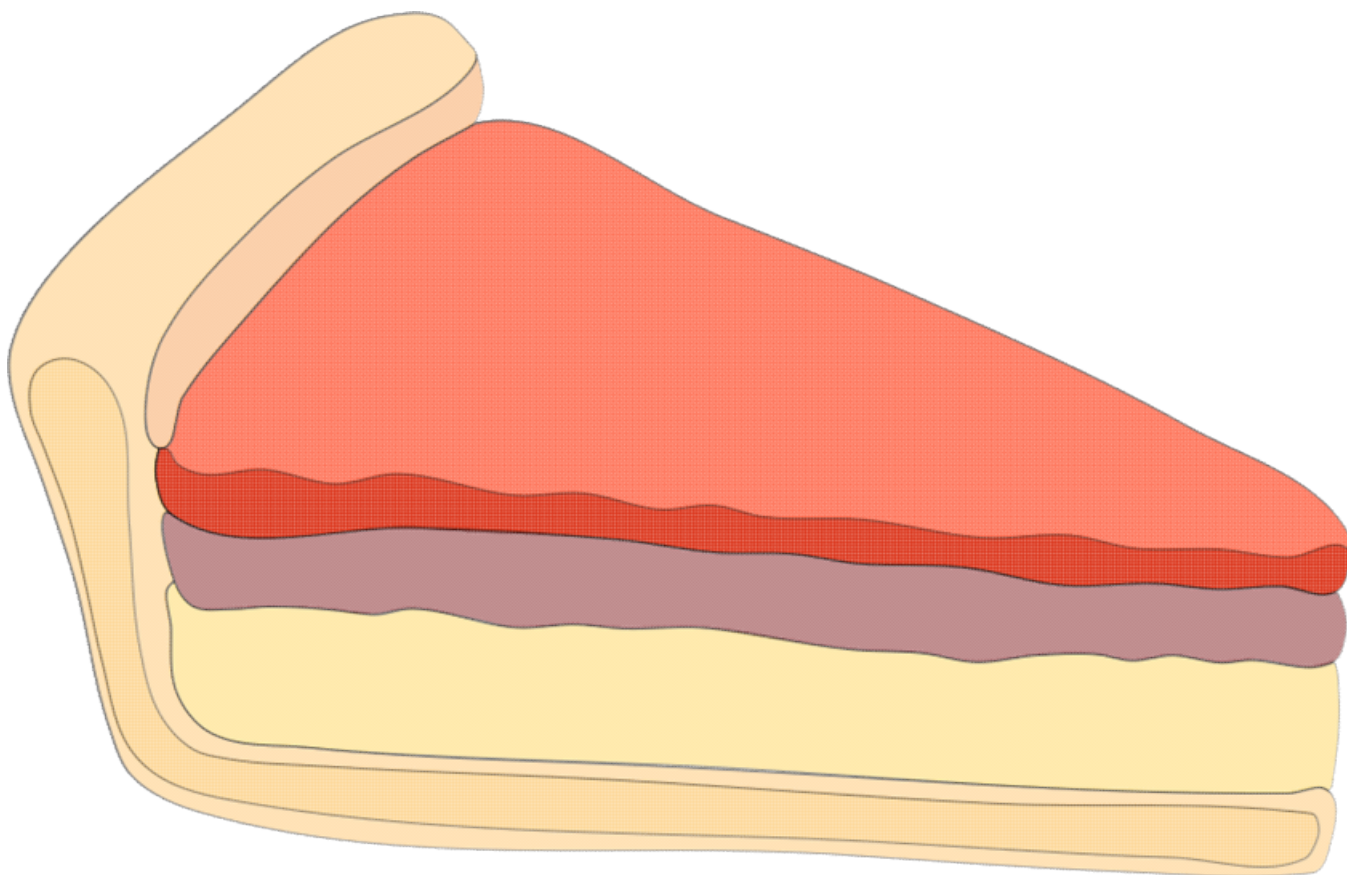
Ingredients

3/4 cup balsamic vinaigrette salad dressing
3 tablespoons lemon juice
1 tablespoon dried oregano
1/2 teaspoon freshly ground black pepper

Steps

Combine, marinate chicken for at least one hour. For kebabs.

12.4. Salads, & Sides



12.4.1. Tabbouleh Salad

Ingredients

3/4 pound ripe plum tomatoes, finely diced
2 cups finely chopped flat-leaf parsley leaves and tender stems (about 2 bunches), finely chopped with a sharp knife
2 teaspoons kosher salt, divided, plus more for seasoning
1/4 cup dry coarse bulgur wheat
1 cup finely chopped fresh mint leaves (about 1 bunch)
2 scallions, white and light green parts only, finely chopped
5 tablespoons extra-virgin olive oil
2 tablespoons fresh juice from 2 lemons
1/4 teaspoon ground coriander seed (optional; see note)
Pinch ground cinnamon (optional; see note)
Freshly ground black pepper

Steps

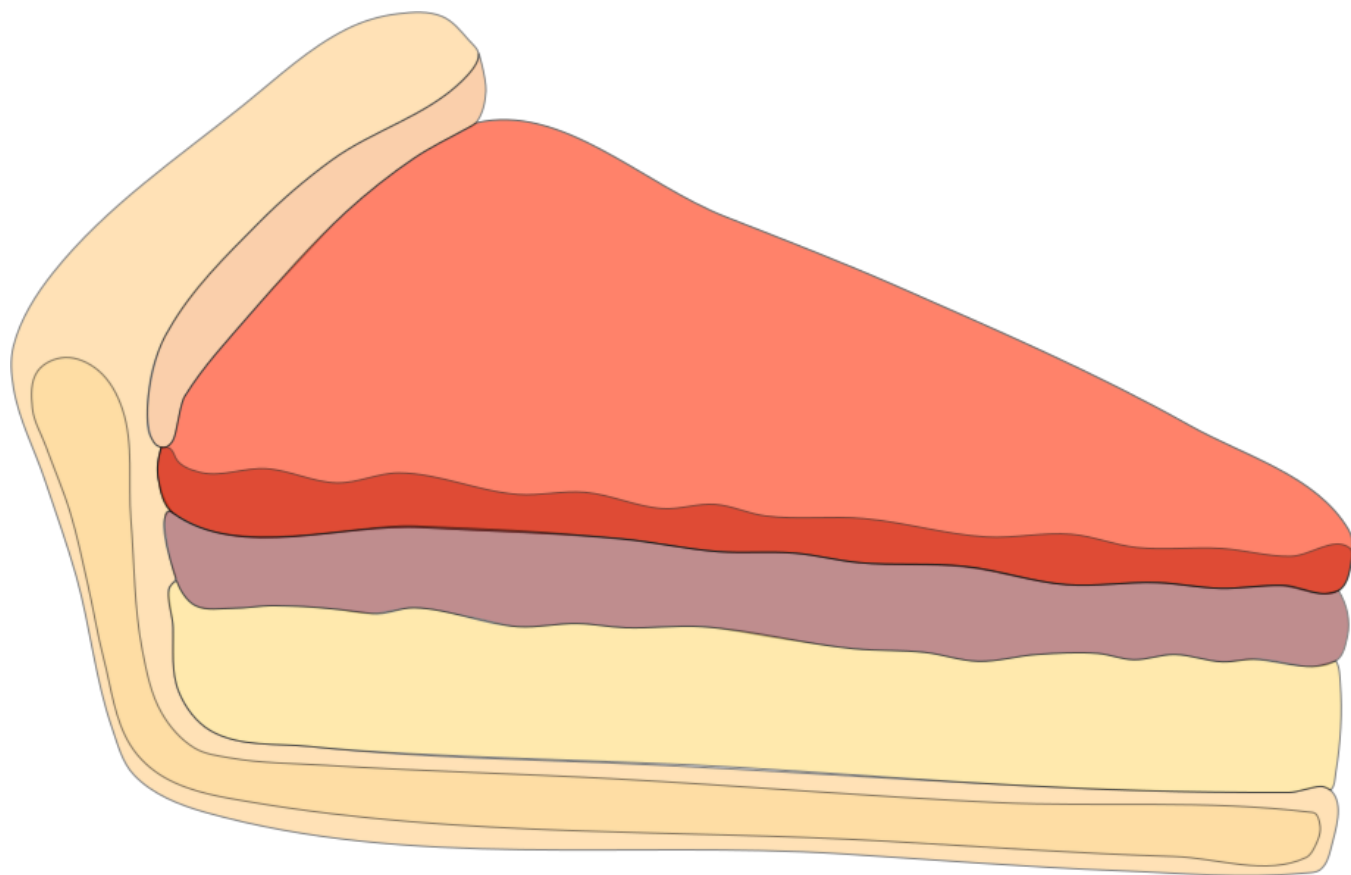
Season tomatoes with 1 teaspoon salt and toss to combine. Transfer to a fine mesh strainer or colander set in a bowl and allow to drain for 20 minutes. Reserve liquid.

Season parsley with remaining 1 teaspoon salt and toss to combine. Transfer to a large mixing bowl lined with paper towels and let stand for 20 minutes. Blot parsley with towels to remove excess moisture.

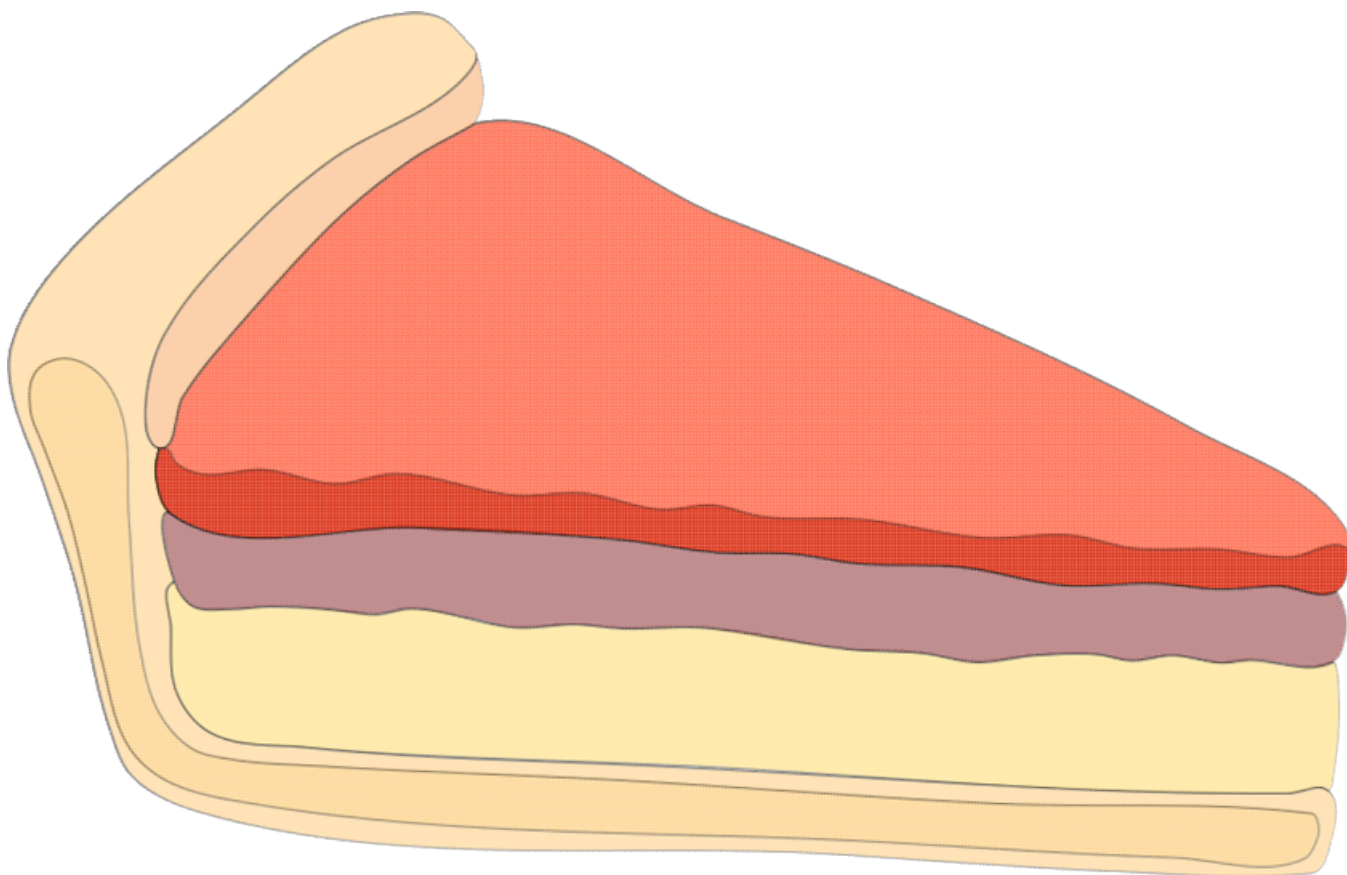
Bring 1/2 cup reserved tomato water to a boil, then pour over bulgur in a small heatproof bowl and let stand until bulgur is softened, about 1 hour (bulgur may still have a slight bite, but will continue to soften in the salad). Drain bulgur of any excess liquid and pat dry with paper towels.

In a large mixing bowl, stir together tomatoes, parsley, mint, bulgur, scallions, olive oil, lemon juice, coriander seed, and cinnamon until well combined. Season with salt and pepper.

13.Mexican



13.1.Bread



13.1.1. Flour Tortillas

Ingredients

2 cup all-purpose flour
1 1/2 teaspoon baking powder
1 1/2 teaspoon kosher salt
3 tablespoon vegetable shortening
3/4 cups warm water

Time

~45 minutes.

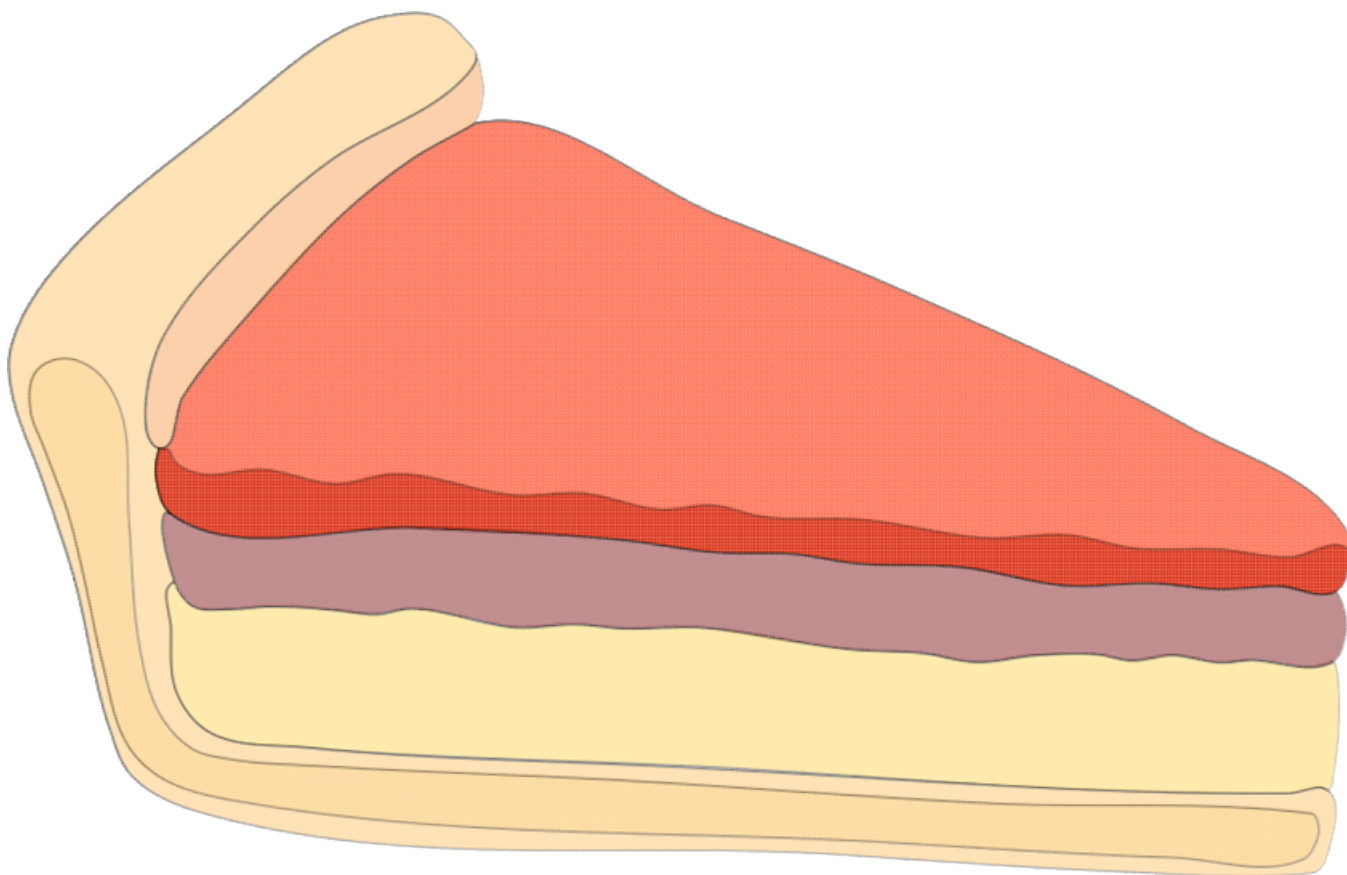
Steps

Whisk together flour, baking powder and salt in a medium bowl. Rub vegetable shortening into flour mixture using your fingertips until mixture resembles coarse crumbs. Add warm water and work dough with hands until completely combined and no dry flour is left in bowl.

Turn dough out onto a lightly floured work surface and knead until smooth, about 1 minute. Cover with a damp cloth or plastic wrap and let rest for 10 minutes. Divide dough into a ball. Cover dough balls with damp cloth or plastic wrap and let rest an additional 15 minutes.

Preheat cast iron skillet or griddle to 500 degree. Place one ball of dough on a lightly surfaced and pat down into a flat disc. Using a rolling pin, roll dough out to an 8 inch round. Place dough in skillet and cook until bubbles form on top side and bottom side has brown spots, 30 – 60 seconds. Flip tortilla and cook until second side develops brown spots, 30 to 60 seconds longer. Transfer tortilla to a plate and cover with clean dish cloth. Repeat with remaining balls of dough. Serve immediately while still warm.

13.2.Dishes



13.2.1.Chicken Tinga

Ingredients

2 bone-in, skin-on chicken breast halves (about 1 1/4 pounds; 550g)
Kosher salt and freshly ground black pepper
2 tablespoons (30ml) lard or vegetable oil
6 ounces tomatillos, peeled (170g; about 2 medium)
6 ounces ripe plum tomatoes (170g; about 2 medium)
4 medium garlic cloves
1 small white onion, finely chopped
2 teaspoons dried oregano (preferably Mexican)
2 bay leaves
2 tablespoons (30ml) cider vinegar
2 cups (475ml) homemade or store-bought low-sodium chicken stock (or water)
2 to 3 canned chipotle chilies in adobo sauce, plus 1 tablespoon (15ml) sauce from can
2 teaspoons (10ml) Asian fish sauce

Steps

Season chicken generously with salt and pepper. Heat oil in a medium saucepan over high heat until shimmering. You can reduce heat slightly if it is smoking too much. Add chicken skin side down and cook, without moving, until well browned, 6 to 8 minutes. Flip chicken and cook on second side for 2 minutes. Transfer to a large plate and immediately add tomatillos, tomatoes, and garlic to pot. Cook, flipping occasionally, until blistered and browned in spots, about 5 minutes.

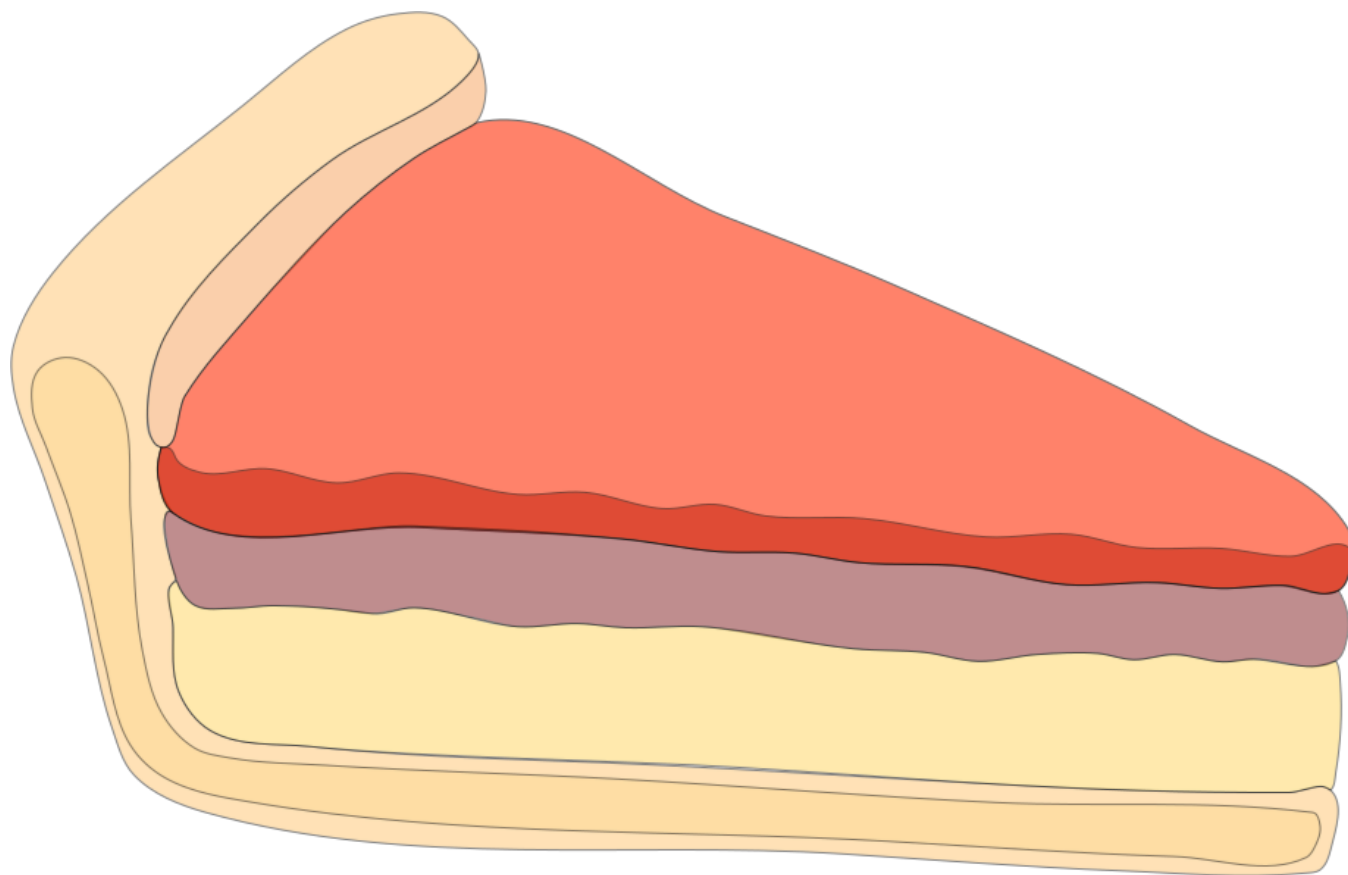
Add onion and cook, stirring, until softened, about 2 minutes. Add oregano and bay leaves and cook, stirring, until aromatic, about 30 seconds. Add vinegar and stock. Return chicken to pot, bring to a boil over high heat, and then reduce to a bare simmer. Cover the pot and cook, turning chicken occasionally, until chicken reads 145°F when a thermometer is inserted into the center of the thickest part, 20 to 30 minutes. Transfer chicken to a bowl and set aside. Continue cooking the sauce at a hard simmer, stirring, until reduced to about half its original volume, about 5 minutes longer.

Add chipotle chilies and adobo, remove and discard bay leaves, and blend the sauce. Sauce should be relatively smooth, with a few small chunks. When chicken is cool enough to handle, discard the skin and bones and finely shred the meat. Return it to the sauce. Add fish sauce and stir to combine.

Bring to a simmer and cook, stirring, until sauce thickens and coats chicken. It should be very moist but not soupy. Season to taste with salt and pepper.

Notes

Use it as the chicken in any Mexican dish.



13.2.2.Enchiladas Suizas

Ingredients

2 Tablespoons Butter
 2/3 Cup Chopped Spanish onion
 2 Tablespoons All Purpose Flour
 1 1/2 Cups Chicken Broth
 1 Cup Chopped Green Chile Peppers
 1 Minced Clove Garlic
 3/4 Teaspoon Salt
 1 Dash Ground Cumin
 12 8 inch Tortillas
 Canola Oil
 1 Cup Shredded Monterey Jack
 1 Cup Shredded Cheddar
 2 Cups Shredded Cooked Chicken (or pork)
 1 Cup Heavy Cream
 1/4 Cup Chopped Green Onion

Time

~1 hour.

Steps

Salsa

Melt butter in saucepan over medium heat. Sauté the onion until soft. Stir in the flour. Add the broth, then chills, garlic, salt, and cumin. Simmer 15 minutes. This is a simple salsa.

Enchiladas

Heat oven to 350. Lightly fry tortillas in oil. Combine cheeses. Dip each tortilla in salsa. Put about 2 tablespoons chicken and 2 tablespoons cheese down center. Roll, place seam side down in a shallow dish.

Pour in remaining salsa. Pour in heavy cream. Cover with remaining cheese. Sprinkle with green onions. Cook for 20 minutes.

Notes

Serve with salsa and sour cream on the side.

13.2.3.Honey Lime Steak Tacos (Carne Asada)

Ingredients

1/2 cup olive oil, plus more for oiling grill

1 tablespoon whole cumin seeds
4 garlic cloves, smashed
3/4 cup packed fresh cilantro leaves (or 1 tablespoon lime juice)
2 tablespoons fresh lime juice
1 tablespoon soy sauce
2 teaspoons ancho chili powder
2 1/4 teaspoons kosher salt
1 teaspoon honey
1 1/2 pounds skirt steak (or flank, flap, sirloin tip), cut into 2 equal pieces
Small Taco Shells
Lime Wedges
Pico de Gallo
Guacamole
Chihuahua Cheese

Steps

Heat oil, cumin, and garlic in a small skillet over medium. Cook, stirring often, until fragrant and garlic is lightly browned, 3 to 4 minutes. Remove from heat, and let cool 5 minutes.

Combine oil mixture, 1/2 cup cilantro, lime juice, soy sauce, chili powder, 1 1/2 teaspoons salt, and honey in a blender. Process until smooth, about 30 seconds.

Reserve 1 tablespoon marinade mixture.

Pour remaining mixture over skirt steak pieces in a large plastic freezer bag. Seal bag, and shake to ensure steak is evenly coated. Chill 2 hours.

Remove steaks from marinade, and place on a rimmed baking sheet lined with paper towels (do not rub off excess marinade).

Sprinkle both sides of steaks with remaining 3/4 teaspoon salt, and let stand at room temperature while preheating grill. Preheat grill to 500 Fahrenheit.

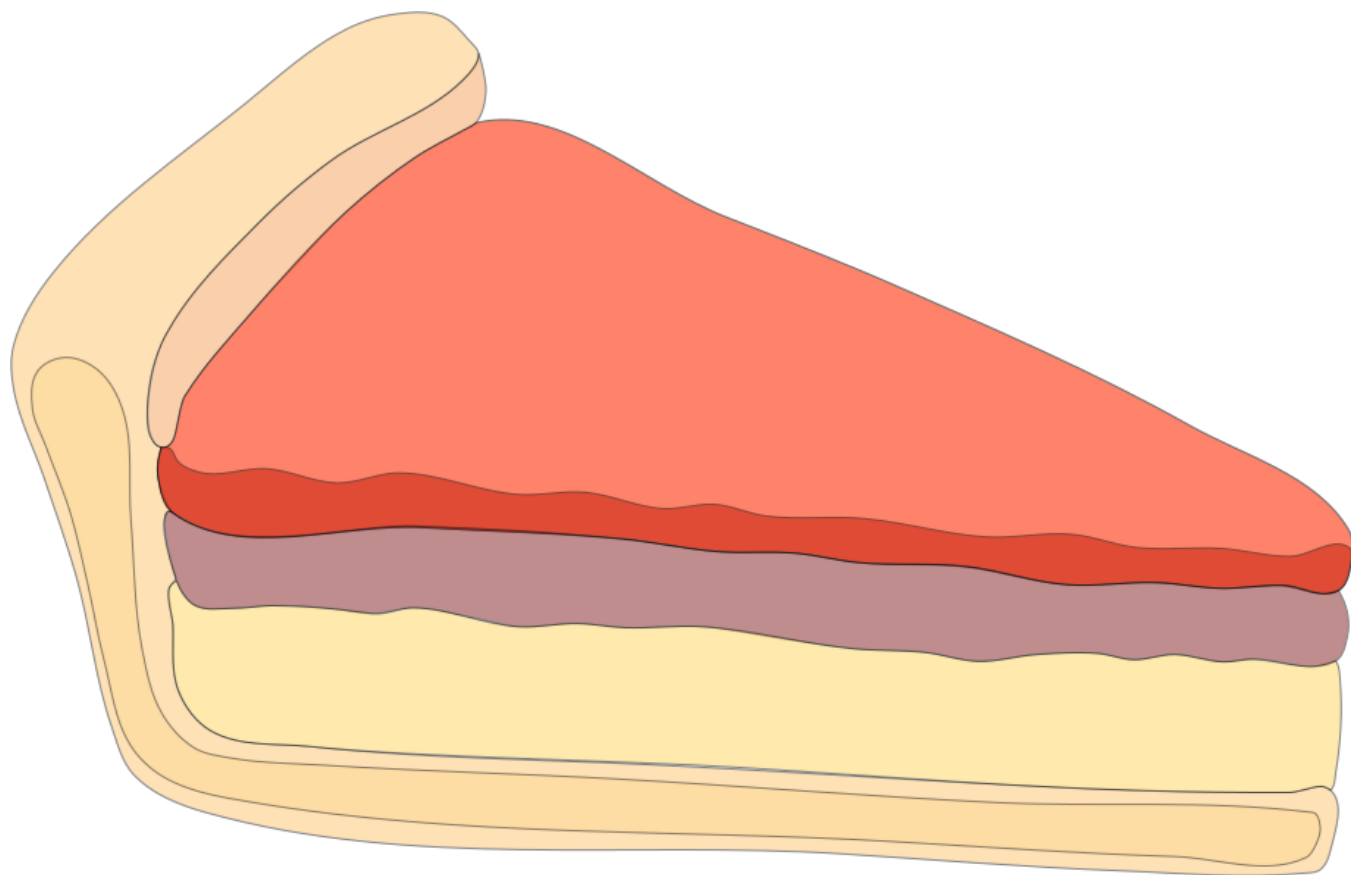
Place steaks on oiled grill grate. Grill, uncovered, until charred and cooked to desired degree of doneness, about 2 minutes per side for medium-rare.

Let steak rest 5 minutes on a cutting board with a juice channel. Slice steak against the grain. Stir together board juices and reserved 1 tablespoon marinade; drizzle over sliced steak.

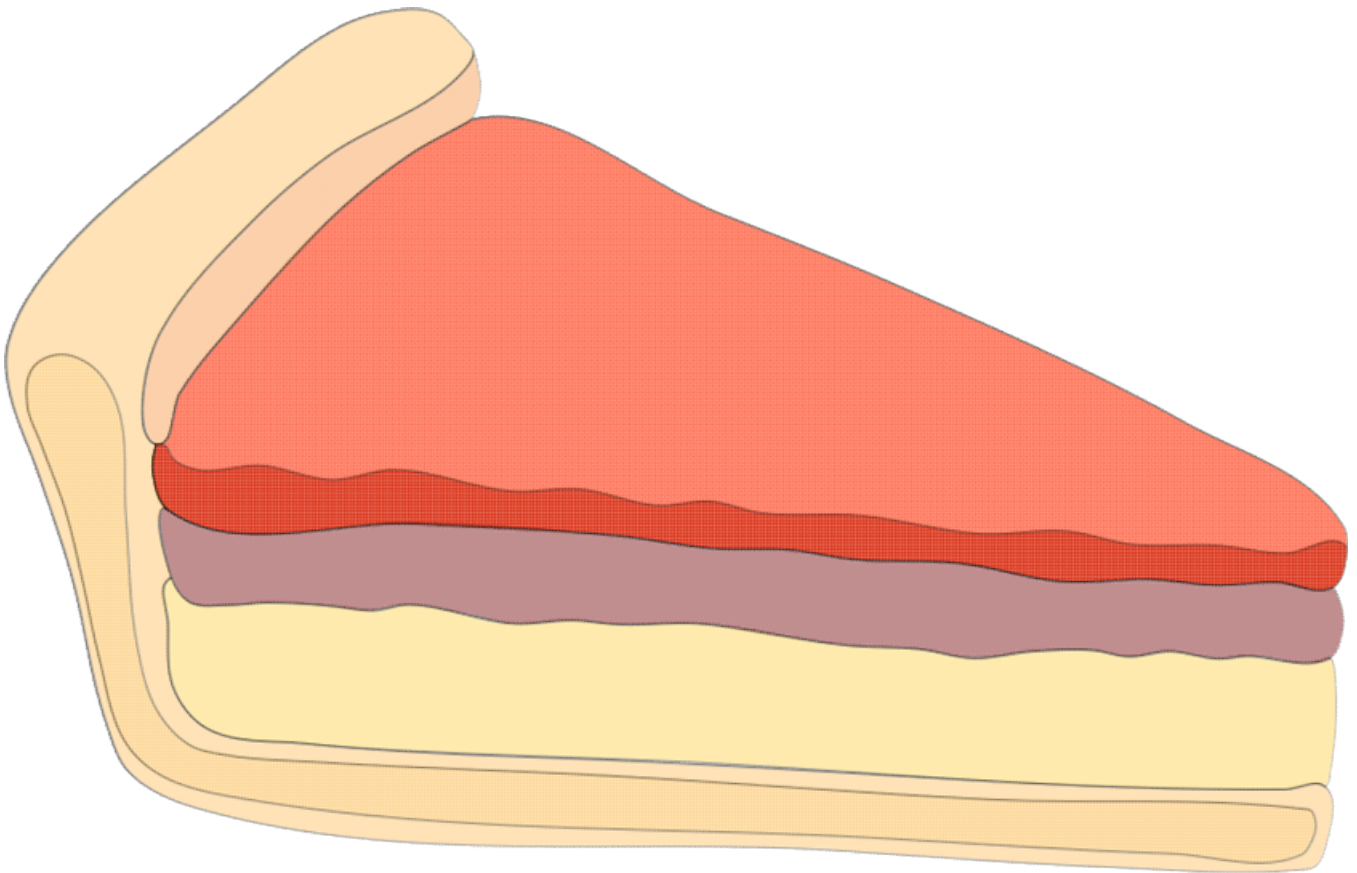
Sprinkle with remaining 1/4 cup cilantro if using.

Notes

Serve with lime wedges, pico de gallo, guacamole, mild cheese.



13.3.Sauces & Marinades



13.3.1. Carne Asada Marinade

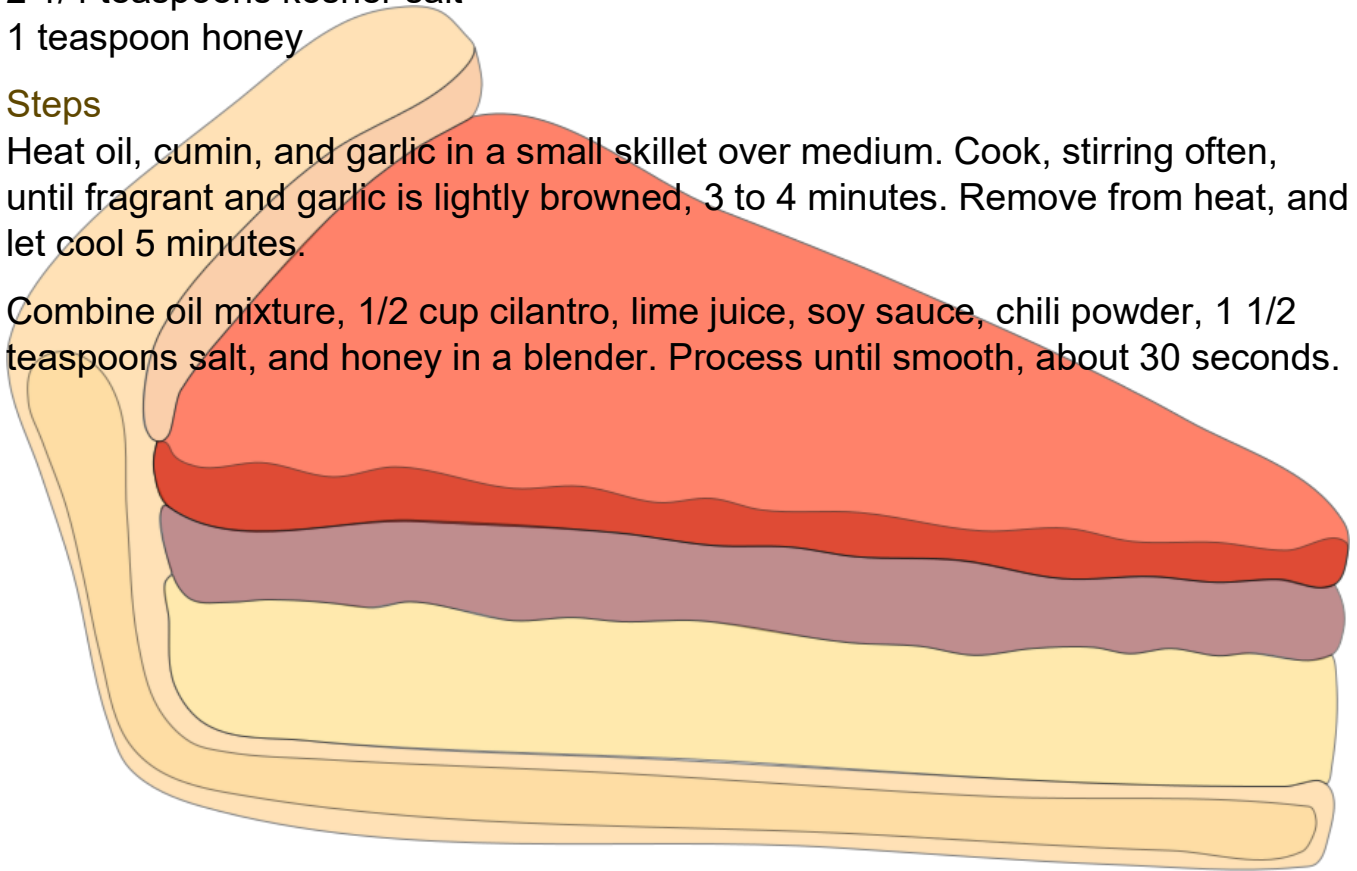
Ingredients

1/2 cup olive oil
1 tablespoon whole cumin seeds
4 garlic cloves, smashed
3/4 cup packed fresh cilantro leaves (or 1 tablespoon lime juice)
2 tablespoons fresh lime juice
1 tablespoon soy sauce
2 teaspoons ancho chili powder
2 1/4 teaspoons kosher salt
1 teaspoon honey

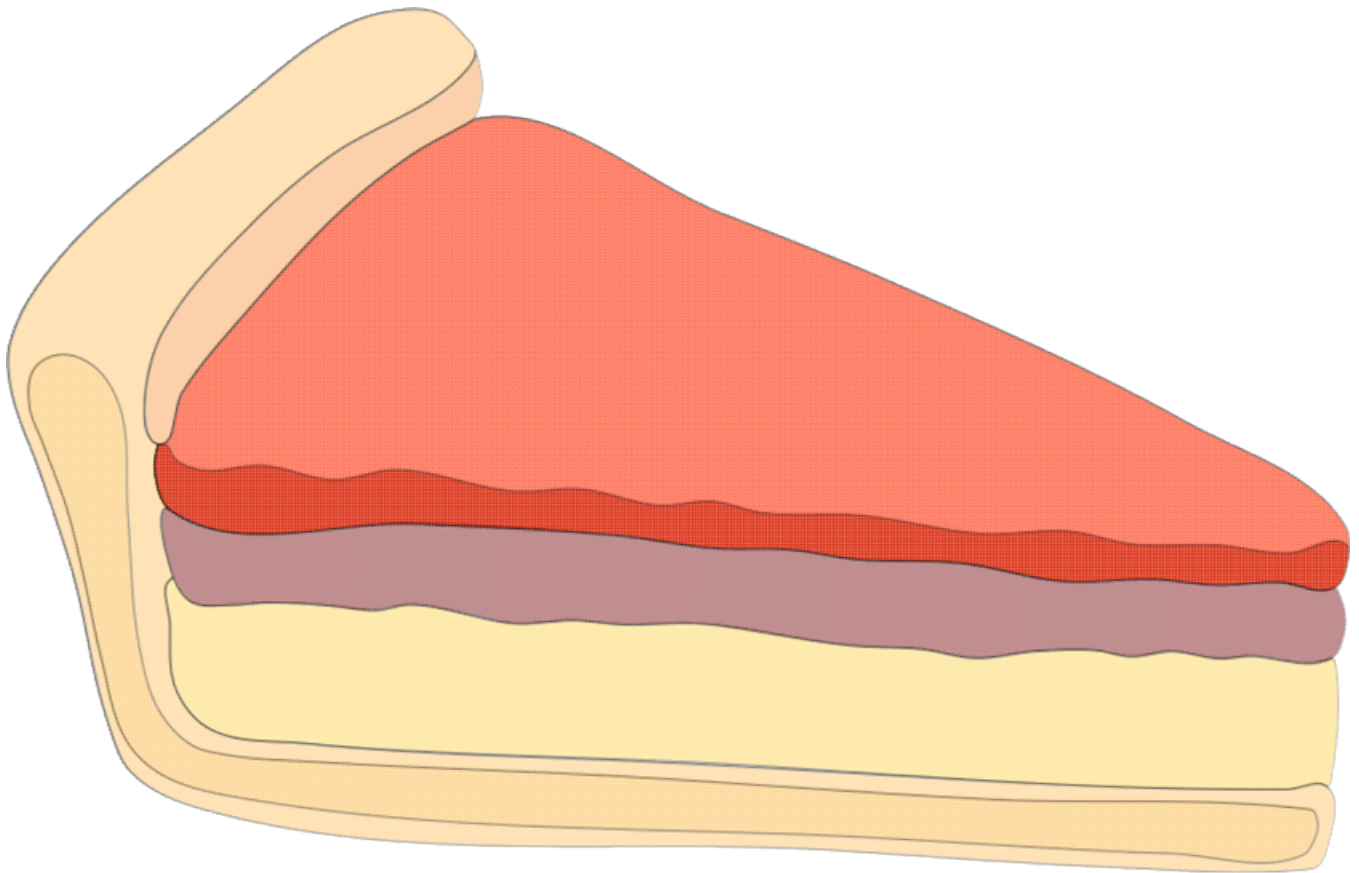
Steps

Heat oil, cumin, and garlic in a small skillet over medium. Cook, stirring often, until fragrant and garlic is lightly browned, 3 to 4 minutes. Remove from heat, and let cool 5 minutes.

Combine oil mixture, 1/2 cup cilantro, lime juice, soy sauce, chili powder, 1 1/2 teaspoons salt, and honey in a blender. Process until smooth, about 30 seconds.



13.4. Soups, Salads, & Sides



13.4.1.Enchilada Soup

Ingredients

4 sprigs cilantro (parsley if cilantro tastes like soap)
3 Tomatoes
1/4 White Onion
1 Cup Tomato Sauce
1 Tablespoon Chicken Base
1 Tablespoon Granulated Garlic
1 Tablespoon Taco Seasoning
5 Cups Water
1/2 Cup (1 Stick) Margarine (even if margarine is heresy use it)
1 Cup Flour
1 Cup Shredded Boiled Chicken
2 Cups Shredded Cheddar Cheese
Tortilla Strips

Steps

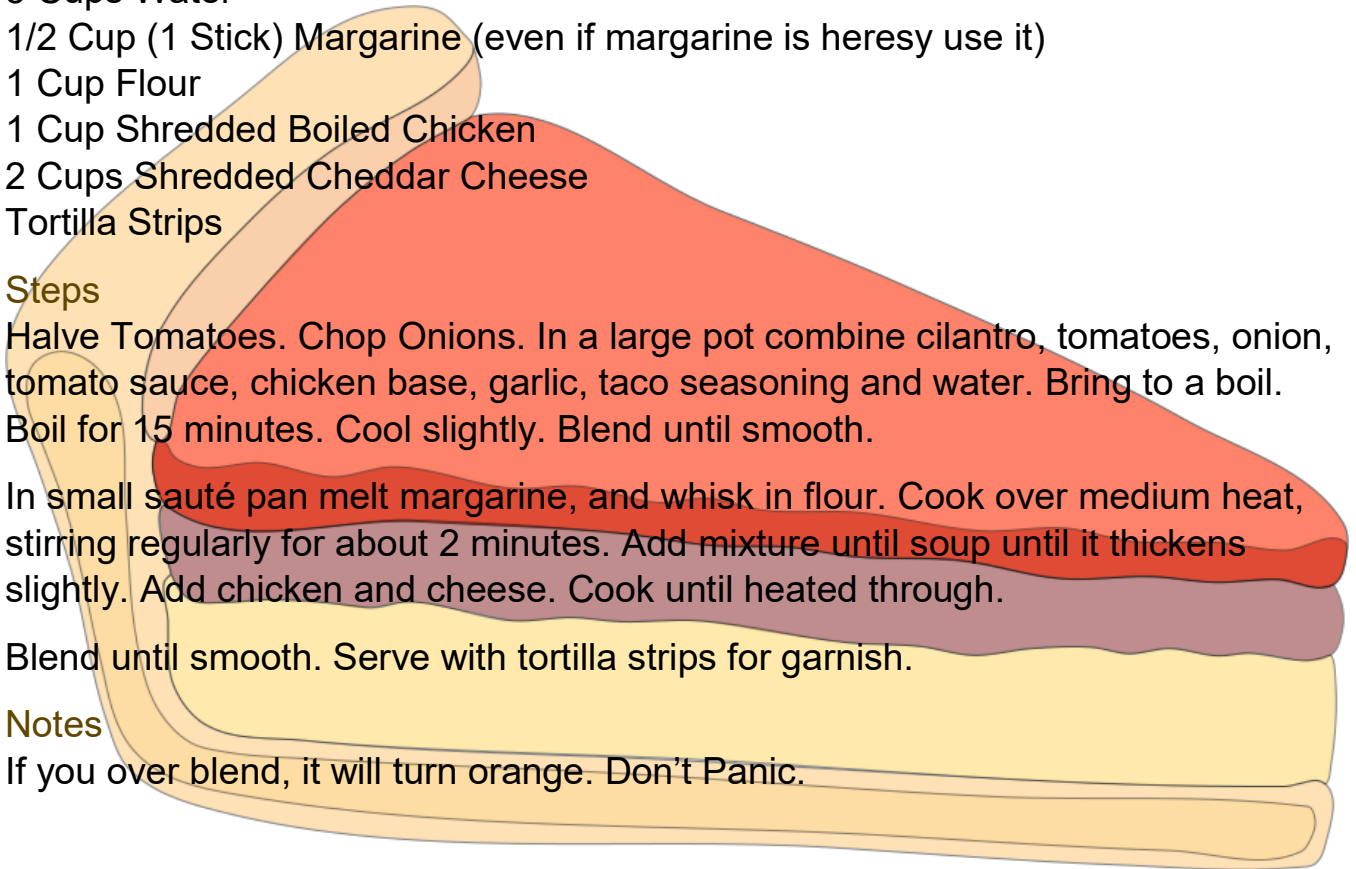
Halve Tomatoes. Chop Onions. In a large pot combine cilantro, tomatoes, onion, tomato sauce, chicken base, garlic, taco seasoning and water. Bring to a boil. Boil for 15 minutes. Cool slightly. Blend until smooth.

In small sauté pan melt margarine, and whisk in flour. Cook over medium heat, stirring regularly for about 2 minutes. Add mixture until soup until it thickens slightly. Add chicken and cheese. Cook until heated through.

Blend until smooth. Serve with tortilla strips for garnish.

Notes

If you over blend, it will turn orange. Don't Panic.



13.4.2. Esquites (Mexican Street Corn)

Ingredients

2 tablespoons vegetable oil
4 ears fresh corn, shucked, kernels removed (about 3 cups)
Kosher salt
2 tablespoons mayonnaise
2 ounces cotija cheese (feta as substitute)
1/2 cup finely sliced scallions, green parts
1/2 cup fresh cilantro leaves (or parsley), finely chopped
1 jalapeño pepper, seeded, finely chopped
1 to 2 medium cloves garlic, pressed or minced (about 1 to 2 teaspoons)
1 tablespoon lime juice
Chili powder to Taste

Time

~15 minutes.

Steps

Heat oil in a large nonstick skillet or wok over high heat until shimmering.

Add corn kernels, season to taste with salt, toss once or twice, and cook without moving until charred on one side, about 2 minutes. Toss corn, stir, and repeat until charred on second side, about 2 minutes longer. Continue tossing and charring until corn is well charred all over, about 10 minutes total.

Transfer to a large bowl.

Add mayonnaise, cheese, scallions, cilantro (parsley), jalapeño, garlic, lime juice, and chili powder and toss to combine. Taste and adjust seasoning with salt and more chili powder to taste.

Serve immediately.

13.4.3. Guacamole

Ingredients

2 Large or 3 Medium Avocados

1 Jalapeno

1/2 Sweet Onion

1 Mango

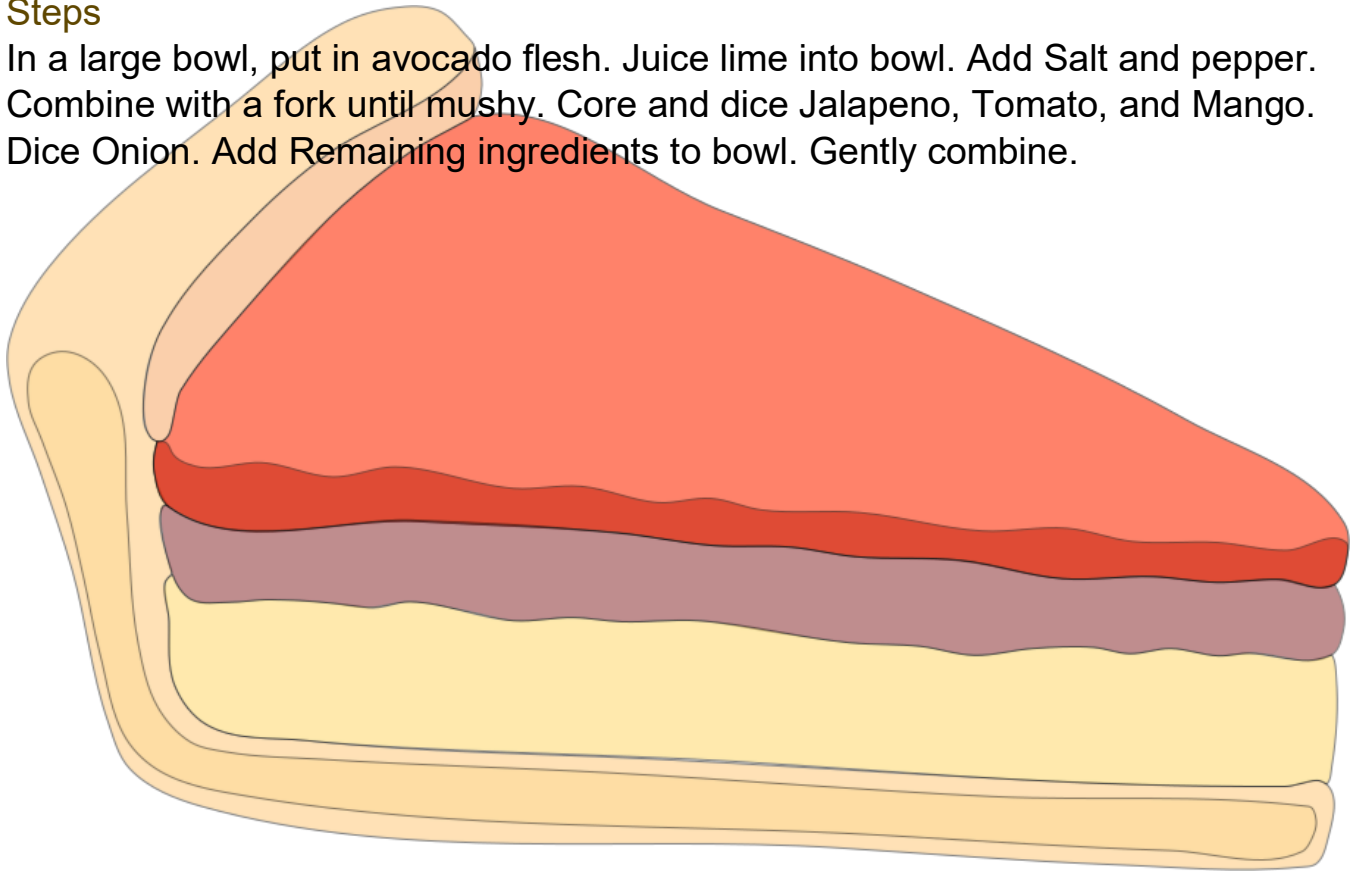
1 Small Lime

1 Medium Heirloom Tomato (About the size of a roma)

Salt and Pepper to Taste

Steps

In a large bowl, put in avocado flesh. Juice lime into bowl. Add Salt and pepper. Combine with a fork until mushy. Core and dice Jalapeno, Tomato, and Mango. Dice Onion. Add Remaining ingredients to bowl. Gently combine.



13.4.4.Chili's Salsa

Ingredients

14 oz. can tomatoes and green chili's (Ro-tel)
14 oz. can whole peeled tomatoes plus the juice
1 tablespoon canned diced jalapenos, not pickled
1 teaspoon canned diced jalapenos, not pickled
1/4 cup diced onion
3/4 teaspoon garlic salt
1/2 teaspoon cumin
1/4 teaspoon sugar

Steps

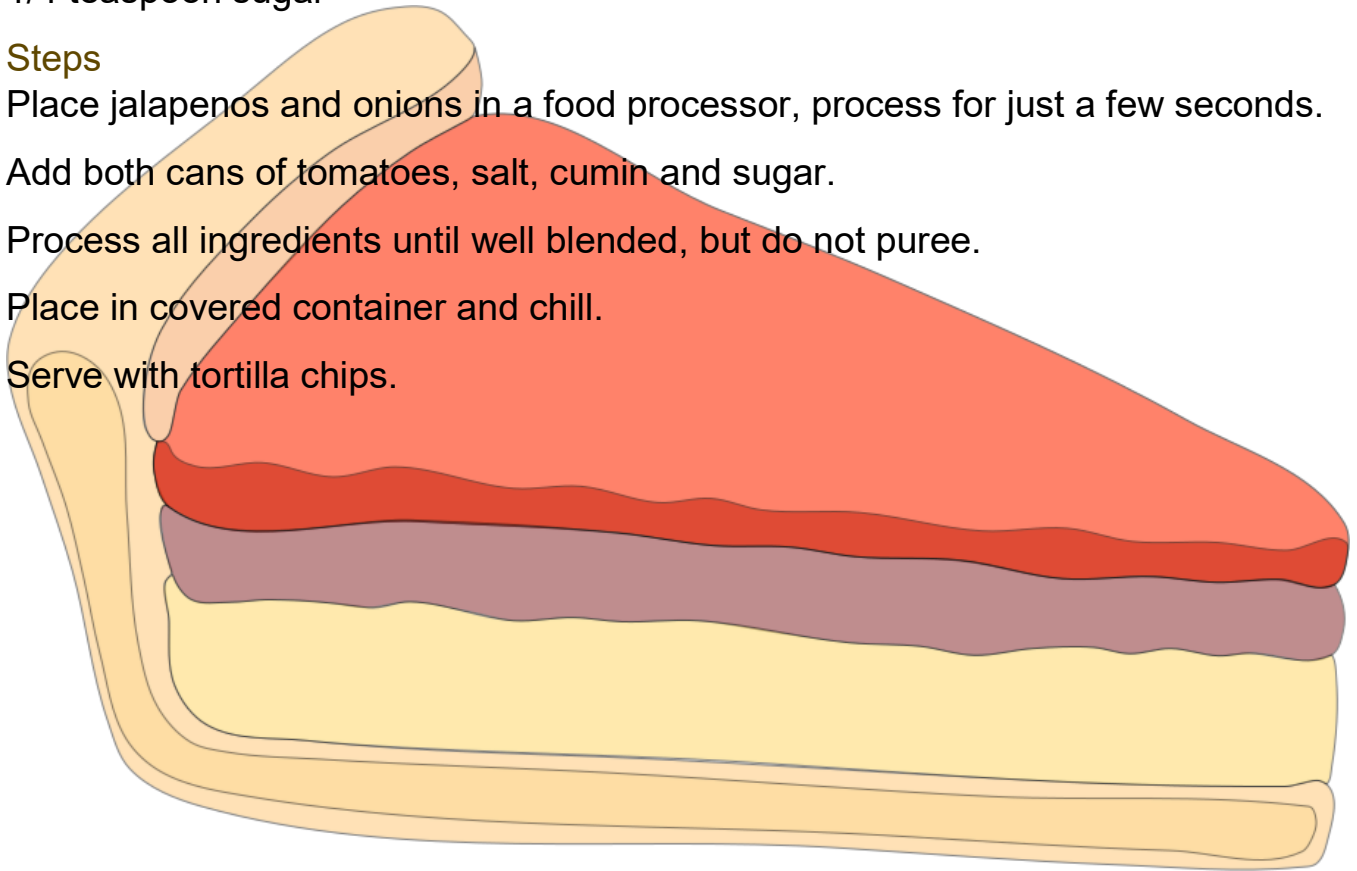
Place jalapenos and onions in a food processor, process for just a few seconds.

Add both cans of tomatoes, salt, cumin and sugar.

Process all ingredients until well blended, but do not puree.

Place in covered container and chill.

Serve with tortilla chips.



13.4.5. Tequeños

Ingredients

10 ounces all-purpose flour (about 2 cups)

1 teaspoon Kosher salt

6 tablespoons cold butter, cut into 1/4-inch cubes

1 large egg, lightly beaten

6 tablespoons cold water, plus more as needed

12 ounces queso blanco (or queso de frier or mozzarella), cut into slices 1/2-inch x 1/2-inch x 2 1/2-inch

Peanut oil, for frying

Time

1 hour 15 minutes

Steps

Place flour and salt in the workbowl of a food processor fitted with a steel blade; pulse to combine. Sprinkle butter evenly over flour and pulse until butter is cut into pieces slightly smaller than a pea, about 8 1-second pulses. Transfer dough to a large bowl.

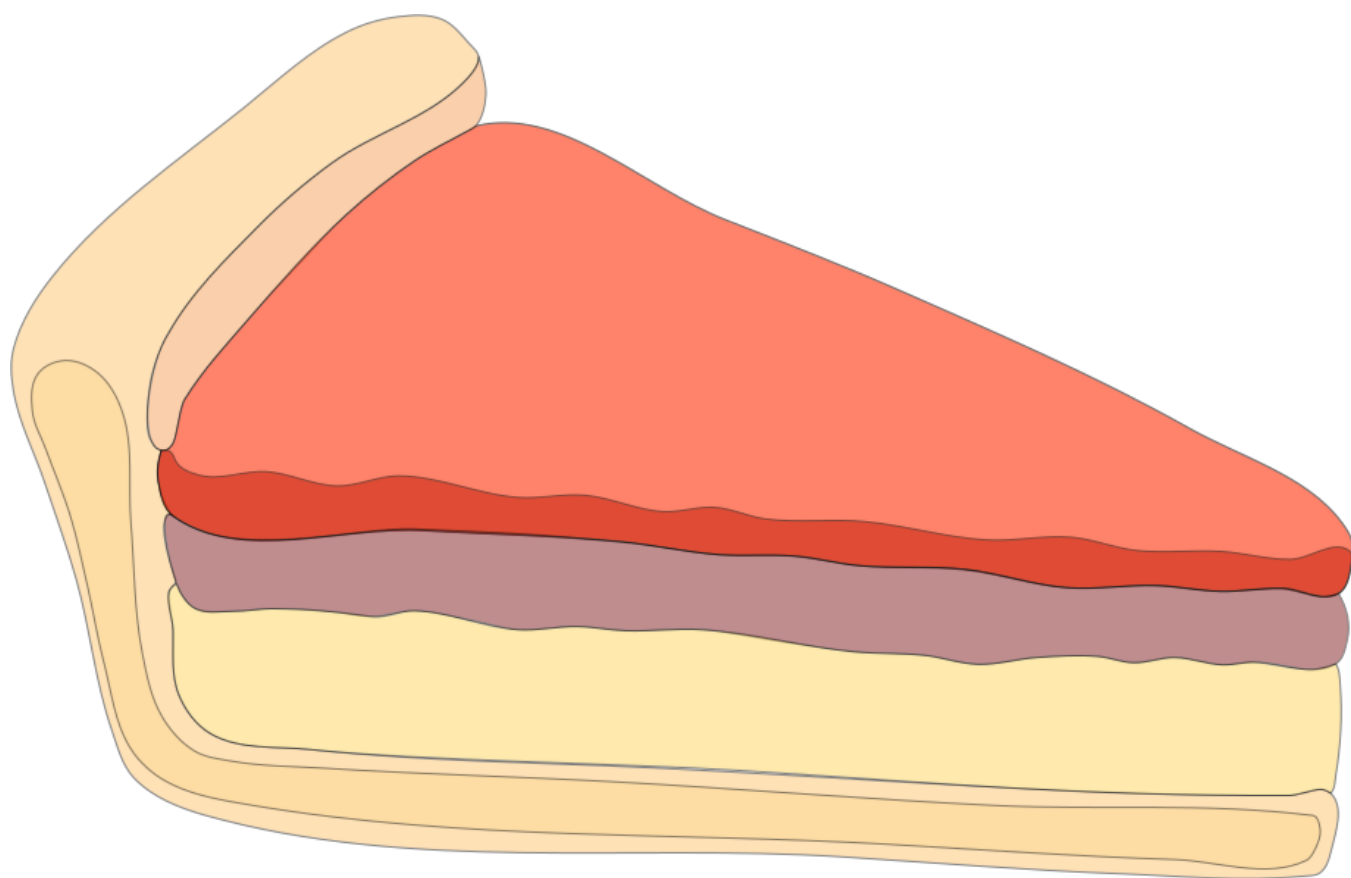
Add in egg and water. Using a rubber spatula, press dough against side of bowl until it forms into a ball. If dough is not fully forming, add additional water 1 tablespoon at a time until it comes together. Press dough into a disc, wrap tightly in plastic wrap, and rest in refrigerator for 30 minutes.

Unwrap dough and place on a lightly floured surface. Roll out into a square 1/8-inch thick. Cut off edges to create a 12-inch square. Cut square into strips 3/4-inch wide.

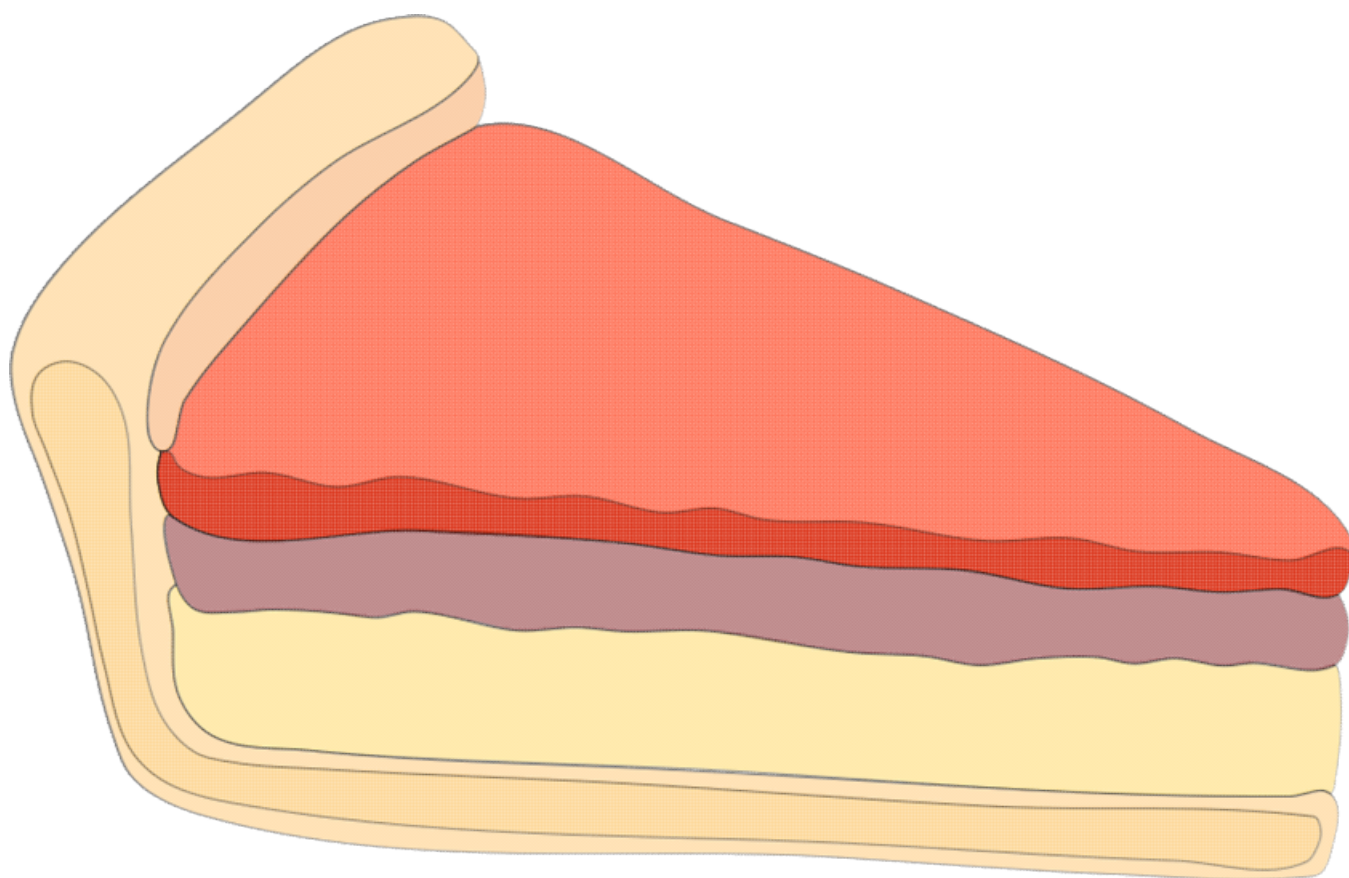
Take one strip of dough and drape end over top of one cheese slice. Wrap entire cheese slice in dough on a diagonal, overlapping dough. Cover bottom of cheese slice in dough and pinch edges close to fully seal. Repeat with remaining cheese slices.

Fill a cast iron skillet with 3/4-inch of oil. Heat oil to 400°F over high heat. Place tequeños in oil and fry until crust is golden brown and blistery, 3 to 5 minutes, turning halfway through. Transfer tequeños to a paper towel lined plate, let cool for 1 to 2 minutes, then serve immediately.

14.Thai



14.1.Dishes



14.1.1. Thai Basil Chicken

Ingredients

1/3 cup chicken broth
1 tablespoon oyster sauce
1 tablespoon soy sauce, or as needed
2 teaspoons fish sauce
1 teaspoon white sugar
1 teaspoon brown sugar
2 tablespoons vegetable oil
1 pound skinless, boneless chicken thighs, coarsely chopped
1/4 cup sliced shallots
4 cloves garlic, minced
2 tablespoons minced Thai chilies, Serrano, or other hot pepper
1 cup very thinly sliced fresh basil leaves
2 cups hot cooked rice

Steps

Whisk chicken broth, oyster sauce, soy sauce, fish sauce, white sugar, and brown sugar together in a bowl until well blended.

Heat large skillet over high heat. Drizzle in oil. Add chicken and stir fry until it loses its raw color, 2 to 3 minutes. Stir in shallots, garlic, and sliced chilies.

Continue cooking on high heat until some of the juices start to caramelize in the bottom of the pan, about 2 or 3 more minutes. Add about a tablespoon of the sauce mixture to the skillet; cook and stir until sauce begins to caramelize, about 1 minute. Pour in the rest of the sauce. Cook and stir until sauce has deglazed the bottom of the pan. Continue to cook until sauce glazes onto the meat, 1 or 2 more minutes. Remove from heat.

Stir in basil. Cook and stir until basil is wilted, about 20 seconds.

Notes

Serve with rice.

15. Acknowledgements

If you added something, or used a website for several recipes feel free to put it here.

15.1.1. Websites

<https://www.allrecipes.com/>

<https://www.serious-eats.com/>

<https://www.thespruceeats.com/>

<https://www.recipetineats.com/>

16. External Repo

This cookbook is stored [on GitHub](#). This repo is irregularly updated, check back infrequently and there might be a new version of this document, or something in it!

<https://github.com/falderol/Cookbook>.



17.Document Maintenance

17.1.1.Format

17.1.2.Macros

17.1.3.Font

17.1.4.Storage

