

Food For Thought

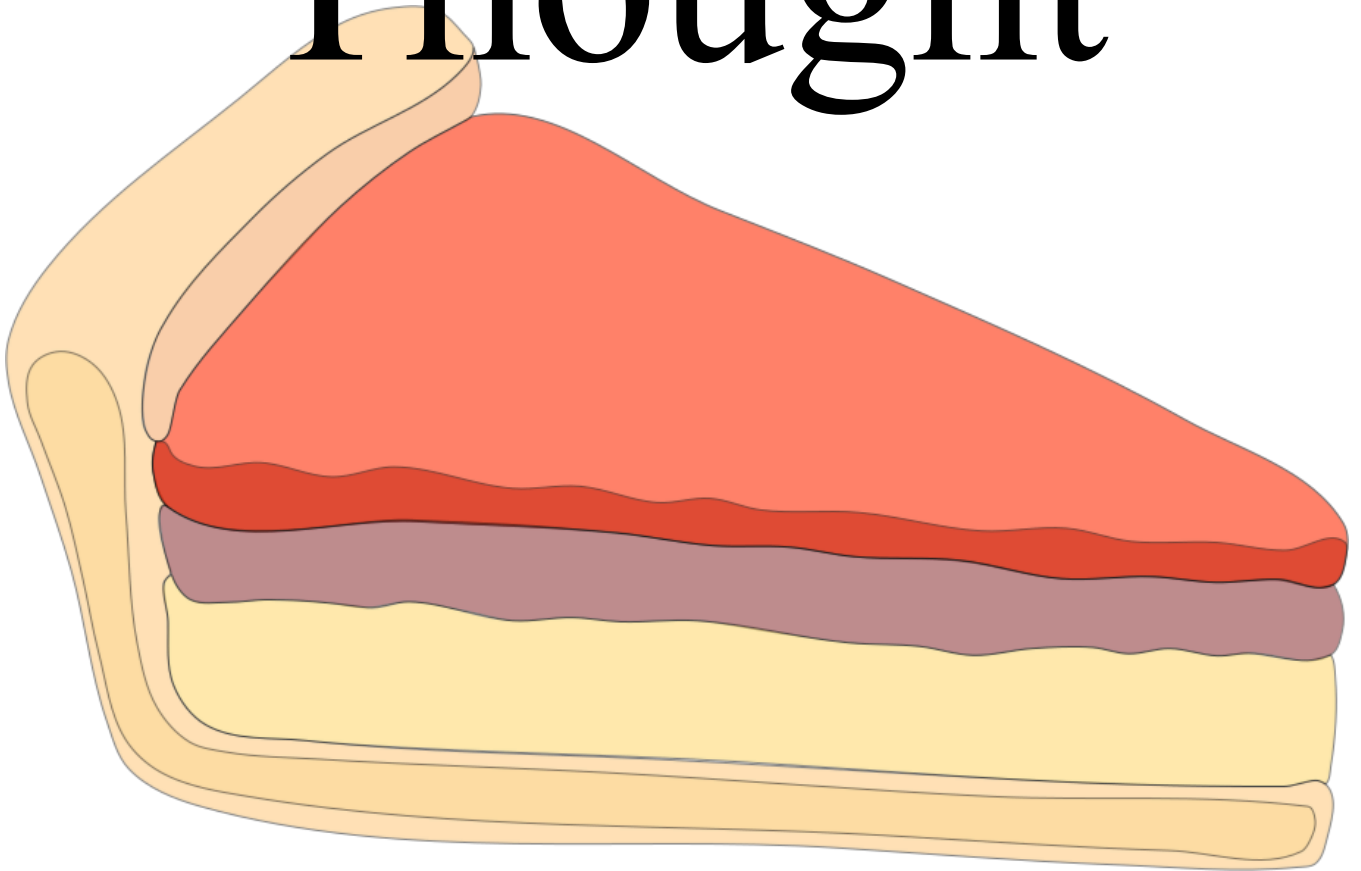


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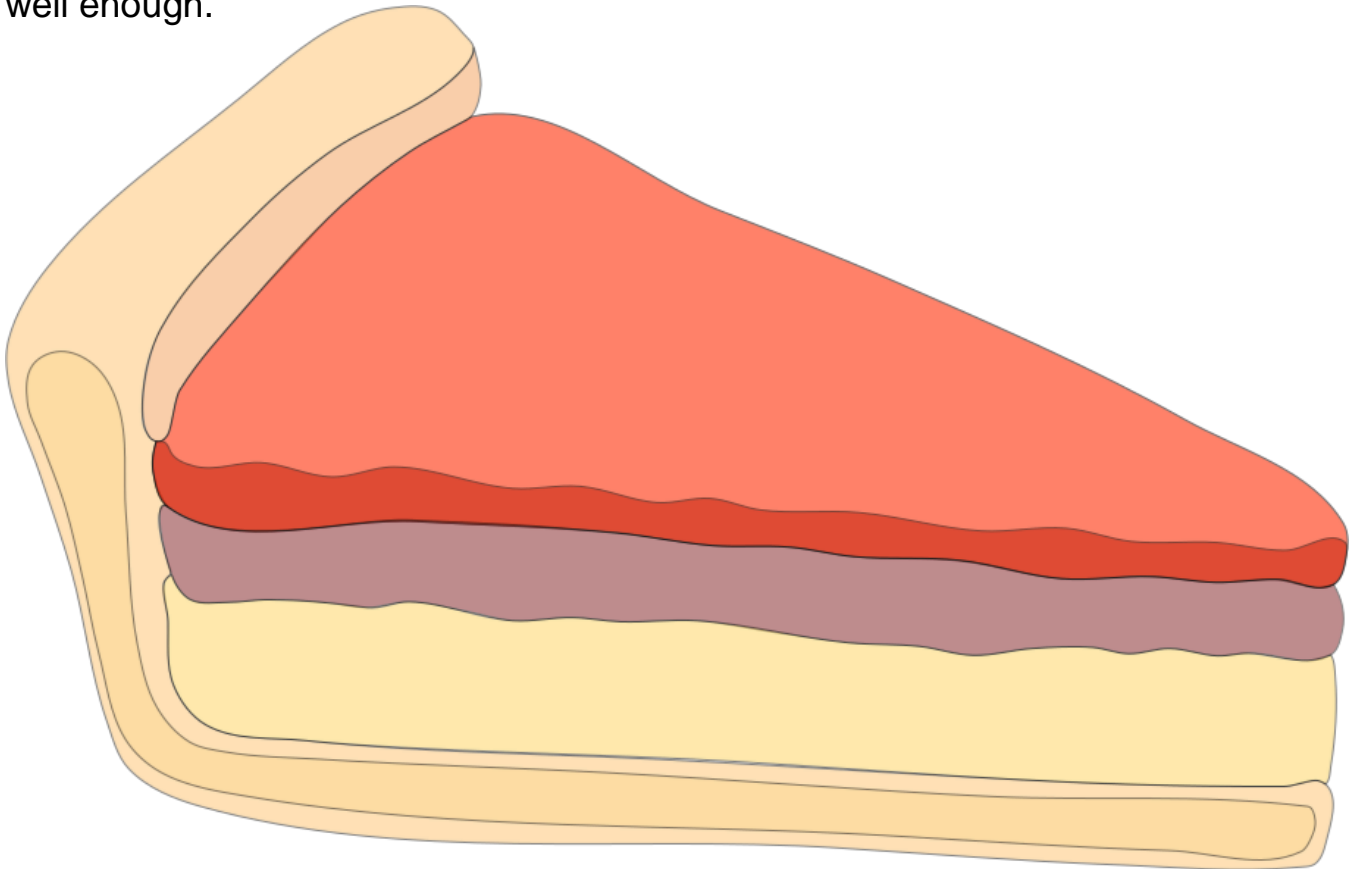
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Introduction

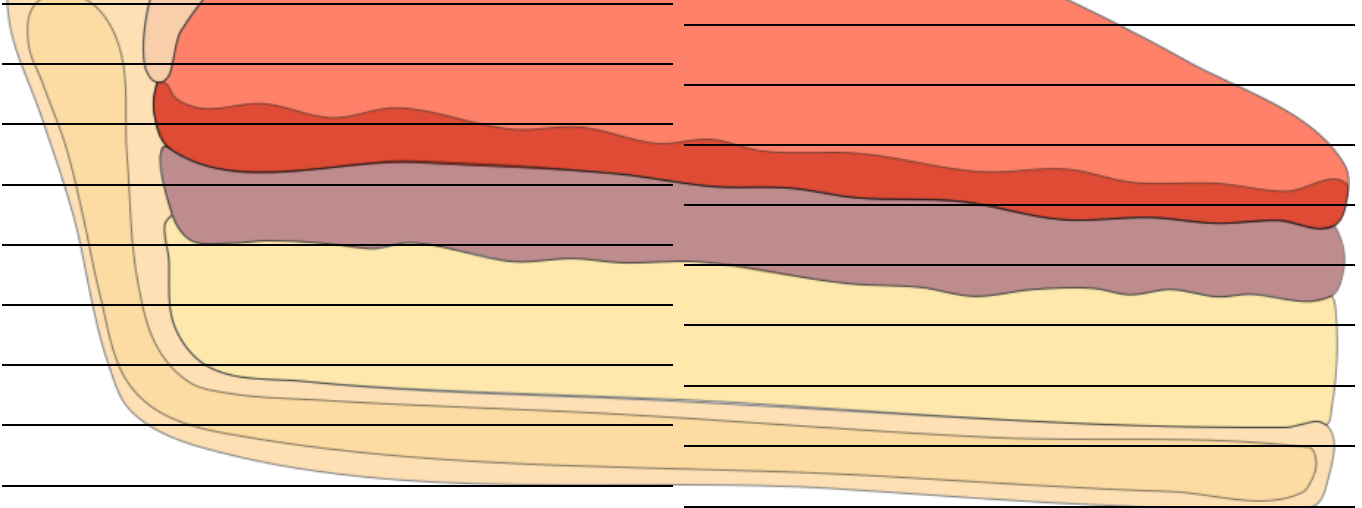
It's a cookbook! Bulk of the recipes we started with are from the Milwaukee/Chicago area, with a healthy sprinkling of things found on the internet. Recipes are split up into rough sections of what goes good with what. If you need to throw together a meal, a side and dish from any section should go together well enough.



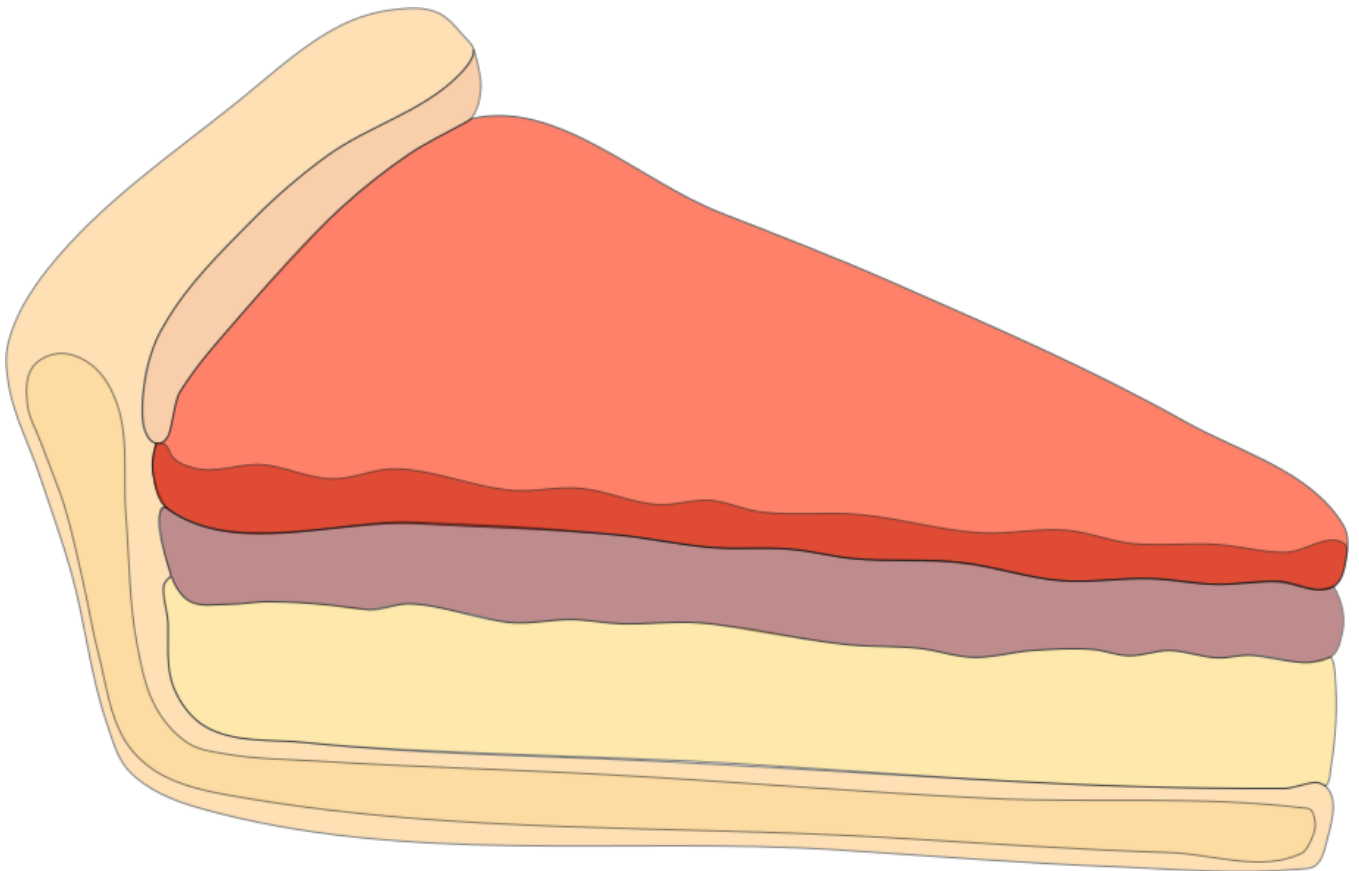
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Bread & Dough



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 F (190 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.

Notes

Kaylee's Banana Bread

Ingredients

1 3/4 cups (8 3/4 ounces) unbleached all-purpose flour
1 teaspoon baking soda
1/2 teaspoon table salt
1/2 teaspoon cinnamon
1/2 teaspoon allspice
1 1/2 teaspoon lime Peel
1 tablespoon lime juice
5 large very ripe bananas (about 2 1/4 pounds), peeled
8 tablespoons (1 stick) unsalted butter, melted and cooled slightly
2 large eggs
3/4 cup (5 1/4 ounces) packed light brown sugar
1 teaspoon vanilla extract
1/2 cup walnuts, toasted and coarsely chopped (optional)
2 teaspoons granulated sugar

Steps

Adjust oven rack to middle position and heat oven to 350 degrees. Spray 8 1/2 by 4 1/2 inch loaf pan with nonstick cooking spray. Whisk flour, baking soda, and salt together in large bowl.

Place 5 bananas in microwave-safe bowl; cover with plastic wrap and cut several steam vents in plastic with paring knife. Microwave on high power until bananas are soft and have released liquid, about 5 minutes. Transfer bananas to fine-mesh strainer placed over medium bowl and allow to drain, stirring occasionally, 15 minutes (you should have 1/2 to 3/4 cup liquid).

Transfer liquid to medium saucepan and cook over medium-high heat until reduced to 1/4 cup, about 5 minutes. Remove pan from heat, stir reduced liquid into bananas, and mash with potato masher until fairly smooth. Whisk in butter, eggs, brown sugar, and vanilla, cinnamon, allspice, lime peel, and lime juice.

Pour banana mixture into flour mixture and stir until just combined with some streaks of flour remaining. Gently fold in walnuts, if using. Scrape batter into prepared pan. Sprinkle granulated sugar evenly over loaf.

Bake until toothpick inserted in center of loaf comes out clean, 55 to 75 minutes. Cool bread in pan on wire rack 15 minutes, then remove loaf from pan and continue to cool on wire rack. Serve warm or at room temperature.

Notes

As always, use very ripe bananas. They should basically be black.

You can sub the bananas for frozen bananas. Will be done around 5 minutes earlier.

Grandma Laird's Banana Bread

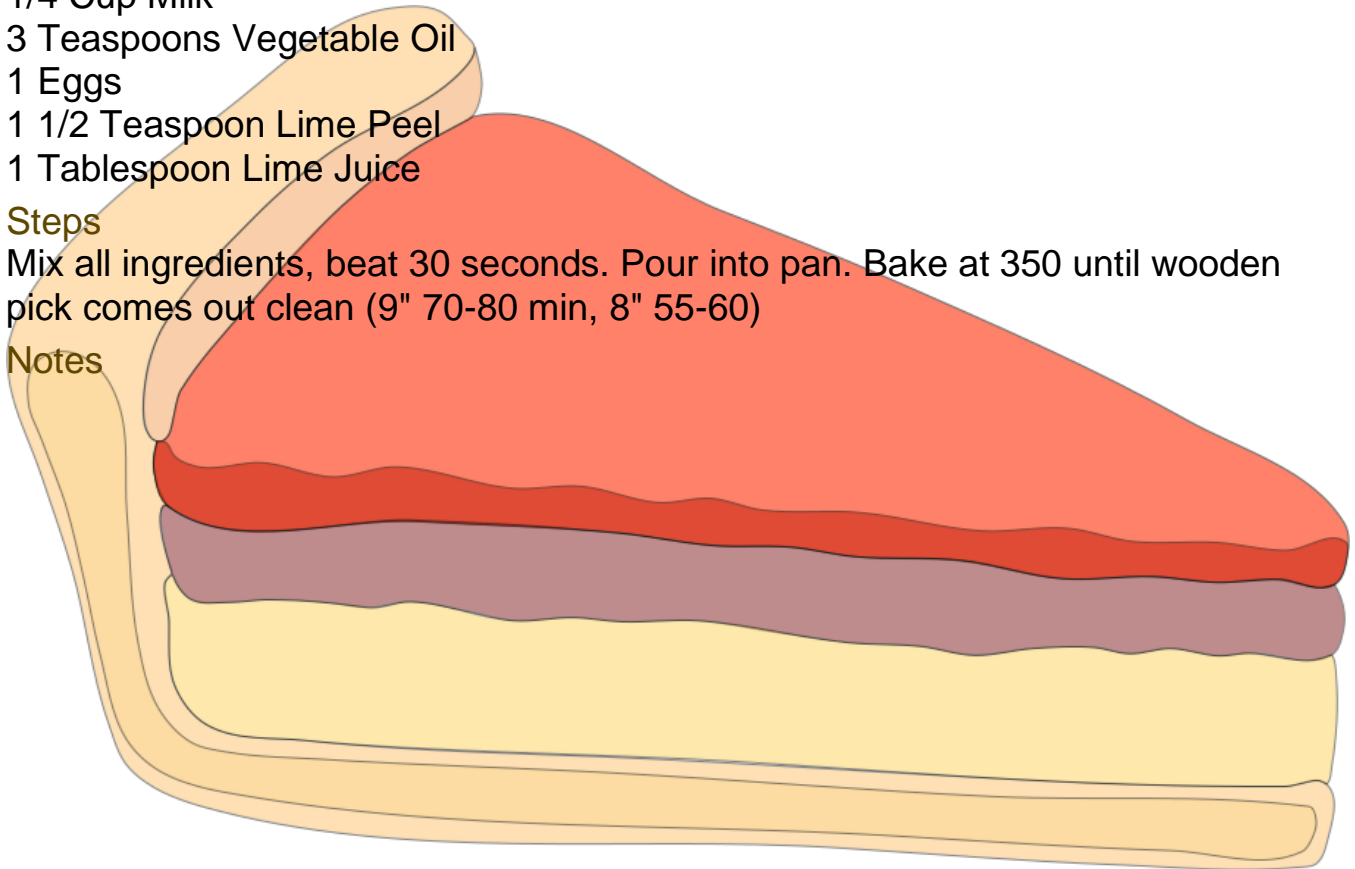
Ingredients

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 Tablespoon 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)

Notes



Butter Flake Rolls

8 ounces warm whole milk (100 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 F.

Remove the plastic wrap and bake until the rolls reach an internal temperature of 200 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.

Notes

Cemitas (Sesame Seed Sandwich Rolls)

Ingredients

12.5 ounces (2 1/2 cups) all-purpose flour
8 ounces heavy cream
2 eggs
1 teaspoon instant yeast
1 1/2 teaspoons kosher salt (or 3/4 teaspoon table salt)
3 tablespoons sugar
1/2 cup sesame seeds
Coarse sea salt
Egg wash (1 egg scrambled)

Time

5 Hours 45 Minutes

Steps

Take the cream and eggs out of the fridge and let sit for 15 minutes to warm up.

Combine flour, cream, 2 eggs, yeast, salt, and sugar in the bowl of a food processor. Process until a ball of dough that rides around the blade is formed, about 45 seconds. Dough will be very sticky. Alternatively, form dough in a stand mixer fitted with a paddle attachment by adding ingredients and mixing on medium speed until a homogenous dough comes together.

Transfer dough to a large mixing bowl, cover tightly with plastic wrap, and let rise at room temperature until about 1 1/2 times its original size, about 4 hours.

Lightly flour dough and transfer to a floured work surface. Form into a large ball then, using a bench scraper or sharp knife, divide the ball into 6 even pieces. Using lightly floured hands, form each piece into a ball. Transfer dough balls to a parchment-lined rimmed baking sheet, tucking the seam underneath. Cover with plastic wrap weighted down with a kitchen towel and set aside at room temperature for 1 hour.

Meanwhile, adjust oven rack to center position and preheat oven to 450°F. When ready to bake, beat remaining egg with 1 tablespoon of water. Brush egg mixture on top of each bun until evenly coated. Sprinkle generously with sesame seeds and lightly sprinkle with coarse salt. Bake until deep golden brown, 12 to 15 minutes. Remove from oven, transfer buns to a wire cooling rack, and let cool completely before using. Buns can be stored in a plastic or paper bag in the refrigerator for up to 1 week. Refresh in a warm oven or toaster before using.

Notes

Letting the cream and egg come to room temperature first is important

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.

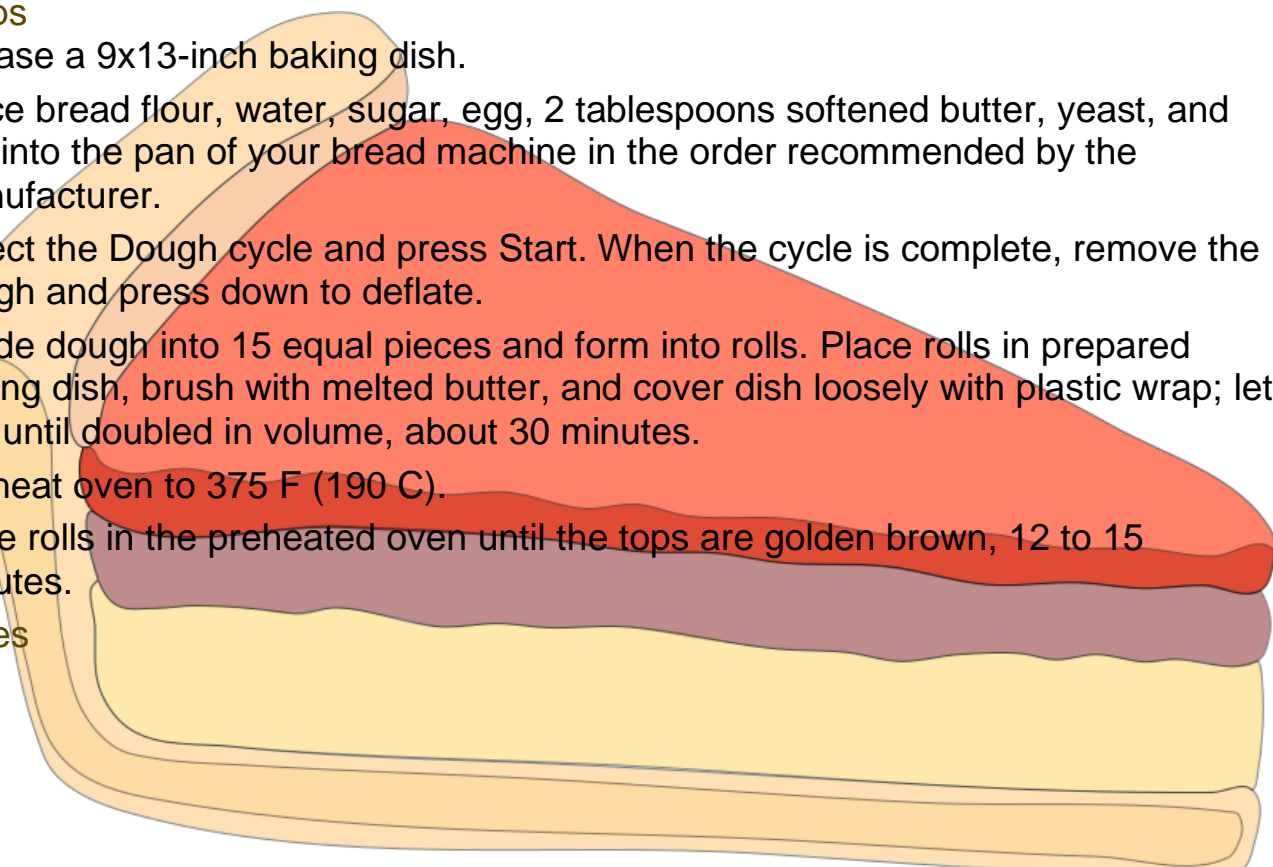
Select the Dough cycle and press Start. When the cycle is complete, remove the dough and press down to deflate.

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 F (190 C).

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

Notes



Frank's Bread

Ingredients

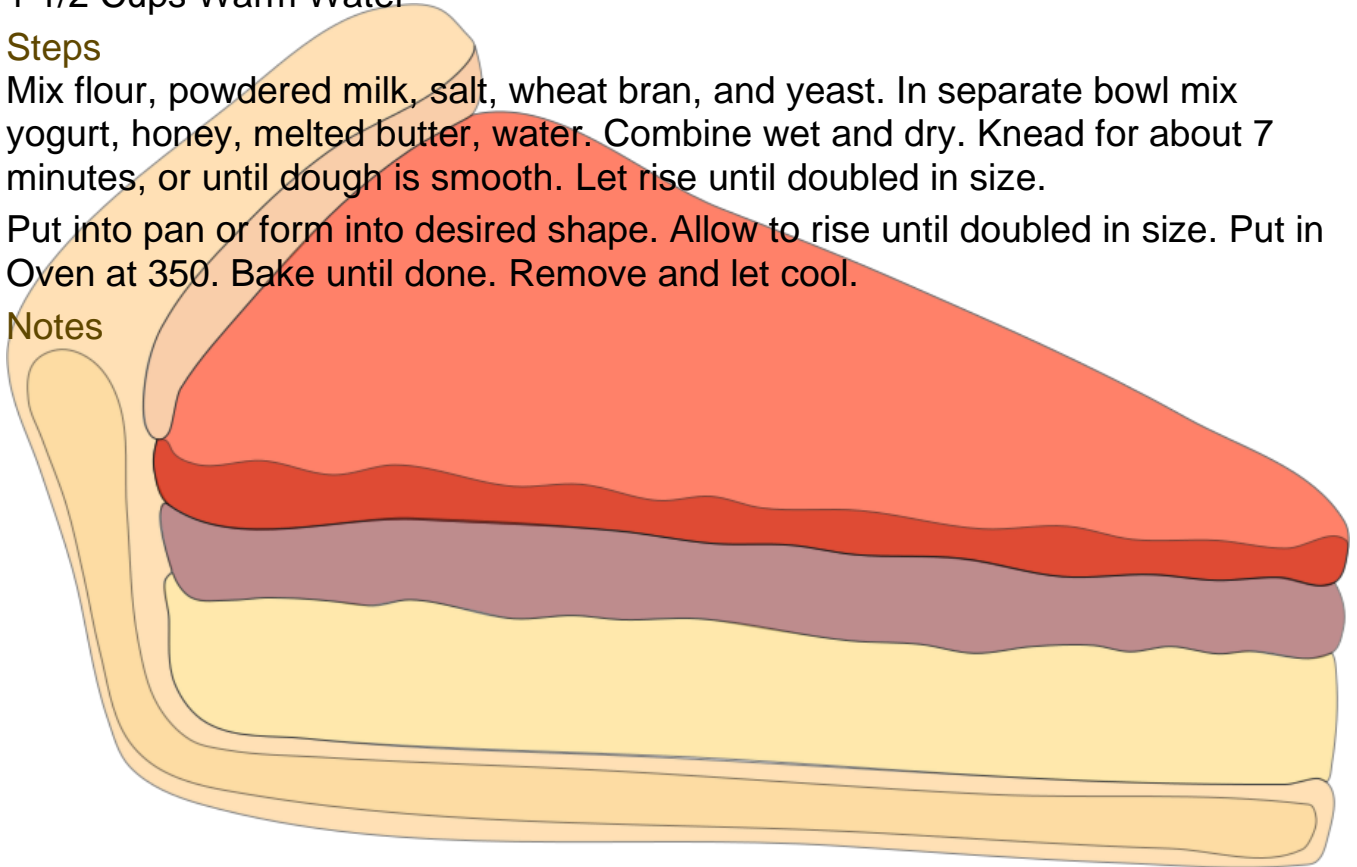
4 1/2 Cups Bakers Flour
1/3 Cup Powdered Milk
1 Teaspoon Salt
1/2 Cup Wheat Bran
1 Package Dry Yeast
4 Ounces Yogurt
1 Ounce Honey
1 Ounce Melted Butter (not margarine)
1 1/2 Cups Warm Water

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.

Notes



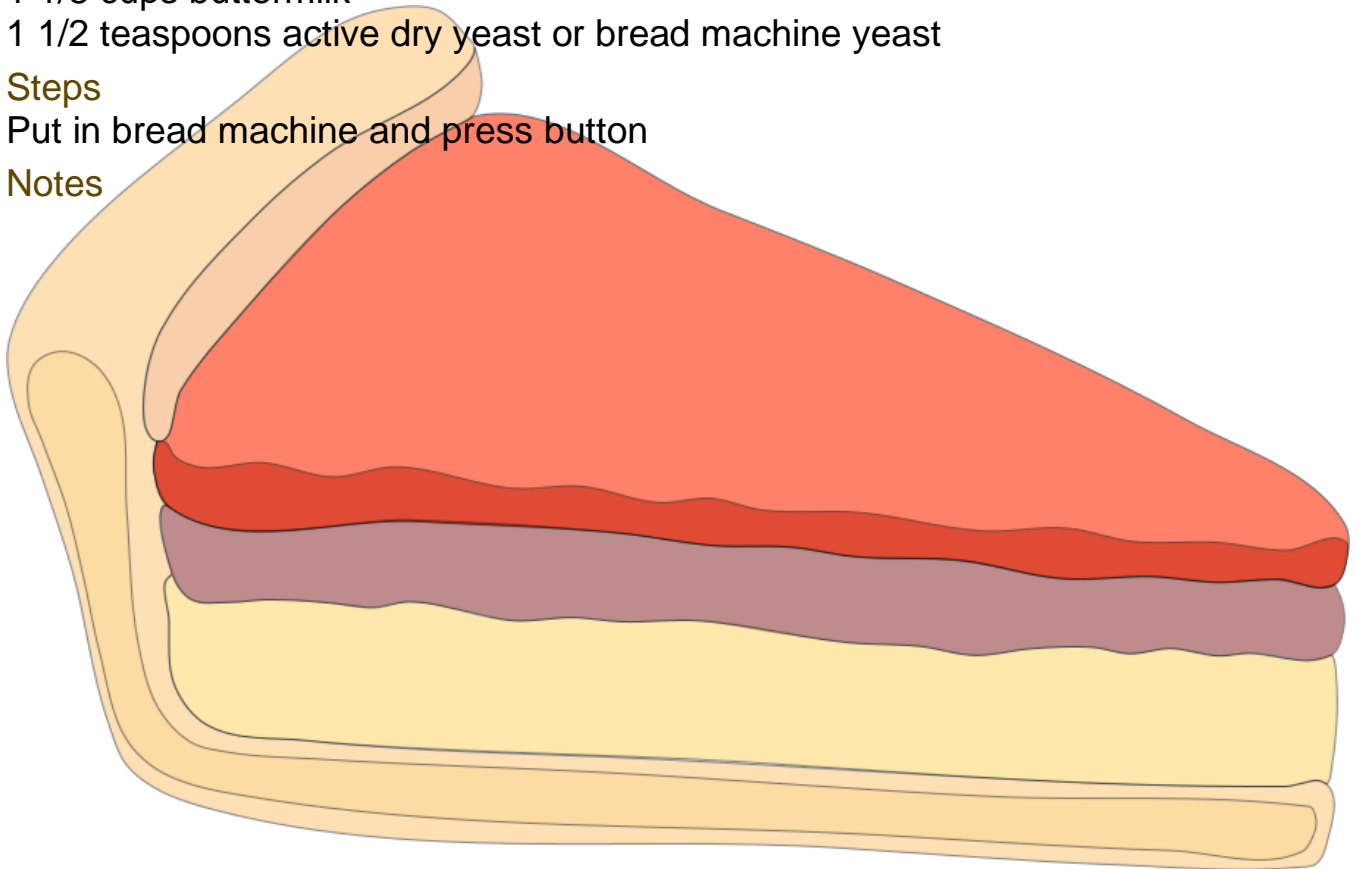
Honey Buttermilk Oatbread

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

Notes



Savory Pie Crust

8 ounces low-protein all-purpose flour (1 2/3 cups; 225 g)

1/2 ounce sugar (1 tablespoon; 15g)

1 teaspoon kosher salt (4g)

8 ounces cold butter (2 sticks; 225g)

4 ounces cool water (1/2 cup; 115g)

Time

2 hours 30 minutes

Steps

Dough

Whisk flour, sugar, and salt together in a medium bowl. Cut butter into cubes no smaller than 1/2 inch, and toss with flour mixture to break up the pieces. With your fingertips, smash each cube flat—that's it! No rubbing or cutting. Stir in water, then knead dough against sides of the bowl until it comes together in a shaggy ball. Dough temperature should register between 65 and 70°F (18 and 21°C); if not, refrigerate briefly before rolling and folding (see note).

On a generously floured work surface, roll dough into a roughly 10- by 15-inch rectangle. Fold the 10-inch sides to the center, then close the newly formed packet like a book. Fold in half once more, bringing the short sides together to create a thick block. Divide in half with a sharp knife or bench scraper. Dough temperature should still be somewhere between 65 and 70°F (18 and 21°C); if not, refrigerate briefly before proceeding (see note).

Single Crust

Using as much flour as needed, roll one piece into a 14-inch circle; this size allows ample room to line pie plate, with enough overhang to form a generous border. At smaller sizes, dough will fall short, making it difficult to shape edges, and thicker dough will not crisp as intended. Transfer to 9-inch pie plate; dough should be easy to handle, and will not require any special procedures to move. Dust off excess flour with a pastry brush, using it to nestle dough into corners of pan. With scissors or kitchen shears, trim edge so that it overhangs by 1 1/4 inches. Fold overhang over itself to create thick border that sits on top edge of pie plate, not below. Crimp or shape crust as desired. Repeat with remaining dough. Wrap with plastic and refrigerate at least 2 hours and up to overnight. Use as directed in your favorite recipe.

Double Crust

Using as much flour as needed, roll one piece into a 14-inch circle; this size allows ample room to line pie plate, with enough overhang to form a generous border. At smaller sizes, dough will fall short, making it difficult to shape edges, and thicker dough will not crisp as intended. Transfer to 9-inch pie plate; dough should be easy to handle, and will not require any special procedures to move.

Dust off excess flour with a pastry brush, using it to nestle dough into corners of pan. With scissors or kitchen shears, trim edge so that it overhangs by 1 1/4 inches. For solid top crust, roll remaining dough as before; for lattice-top pie, roll into a 9- by 15-inch rectangle instead. Transfer to a baking sheet or parchment-lined cutting board. (The parchment will prevent dough from absorbing any savory odors from the board.) Wrap both portions in plastic and refrigerate at least 2 hours and up to overnight. Use as directed in your favorite recipe; after filling pie and sealing crusts together, refrigerate 30 minutes before baking.

Pre Baked Crust

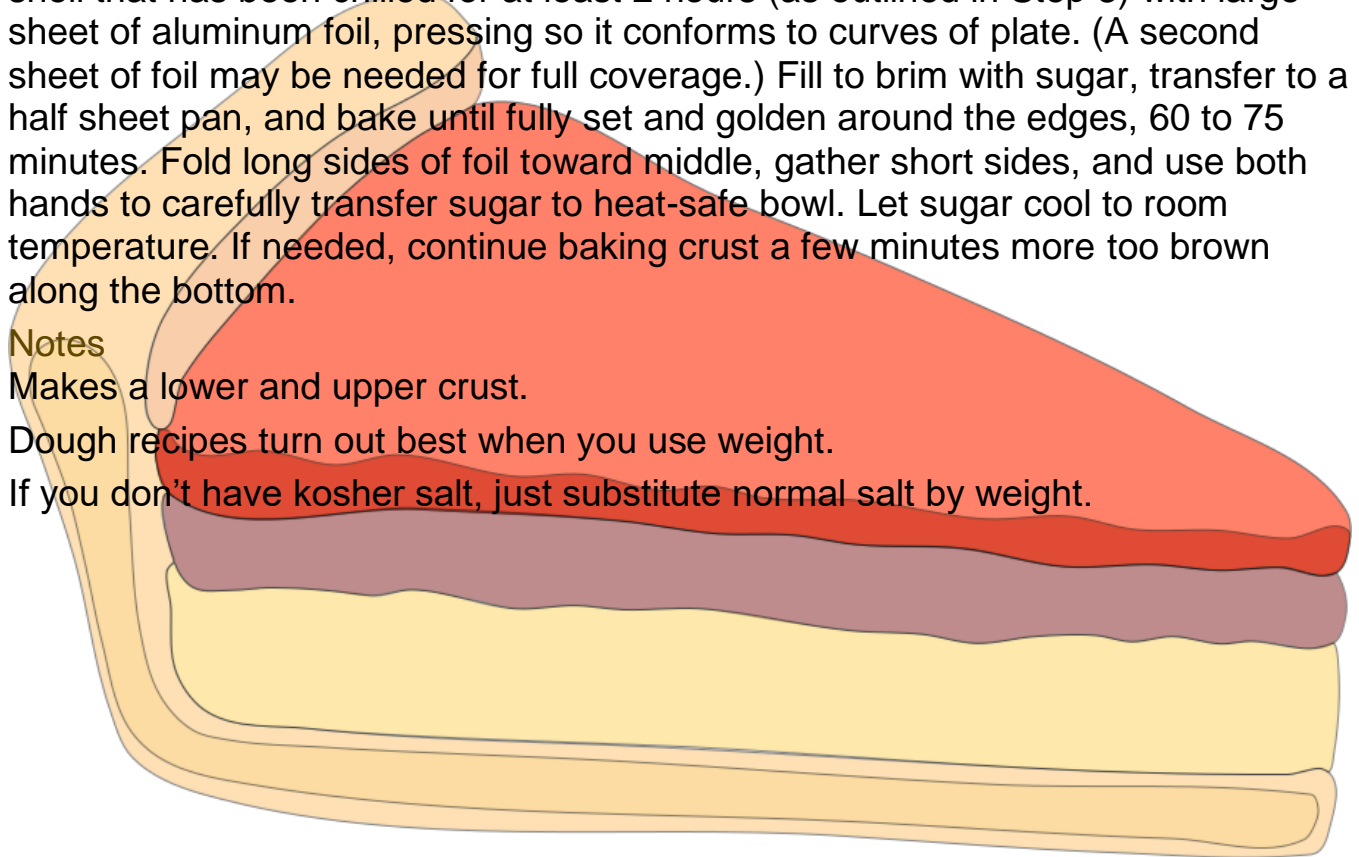
Adjust oven rack to lower-middle position and preheat to 350°F (180°C). Line pie shell that has been chilled for at least 2 hours (as outlined in Step 3) with large sheet of aluminum foil, pressing so it conforms to curves of plate. (A second sheet of foil may be needed for full coverage.) Fill to brim with sugar, transfer to a half sheet pan, and bake until fully set and golden around the edges, 60 to 75 minutes. Fold long sides of foil toward middle, gather short sides, and use both hands to carefully transfer sugar to heat-safe bowl. Let sugar cool to room temperature. If needed, continue baking crust a few minutes more too brown along the bottom.

Notes

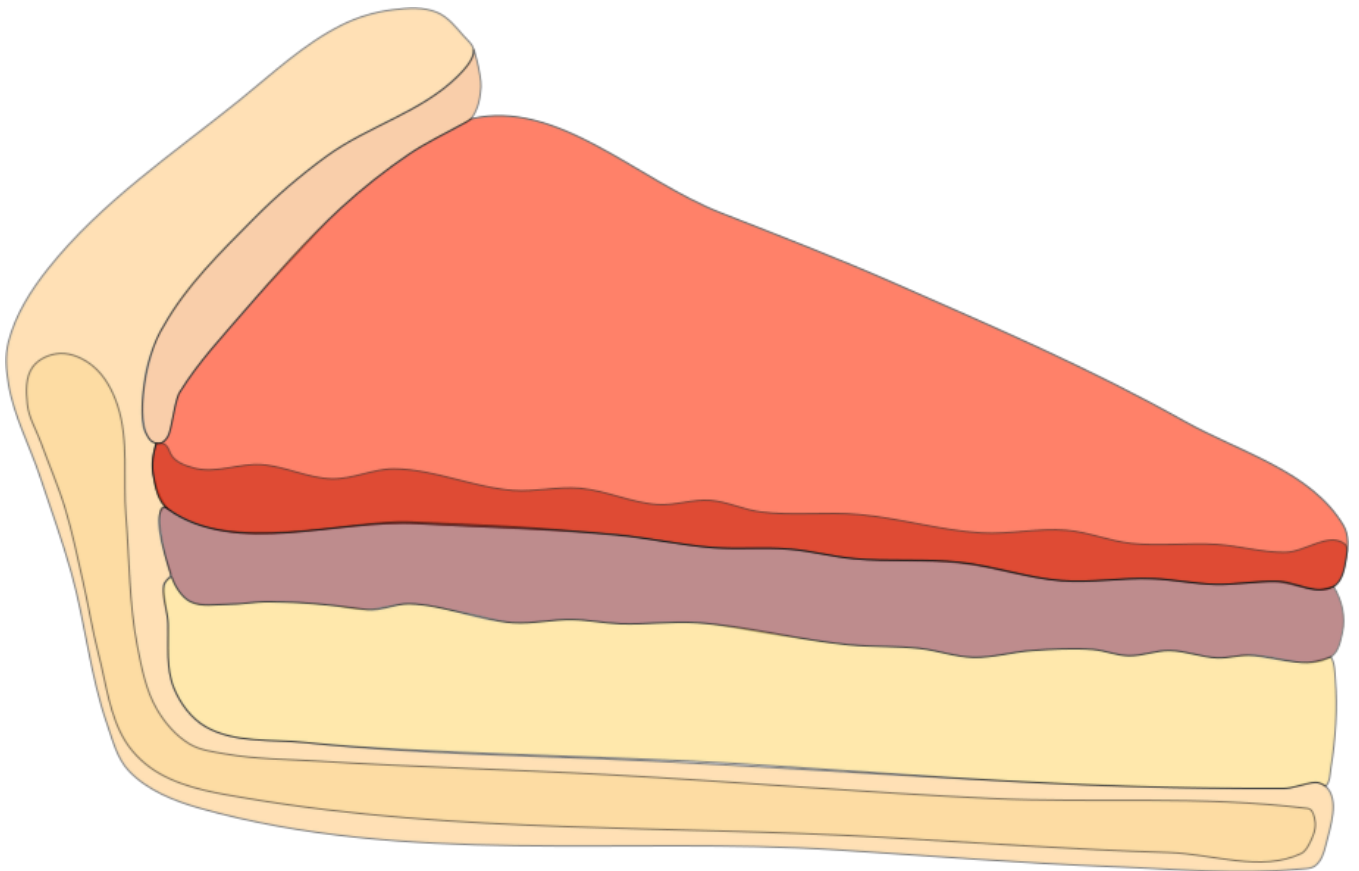
Makes a lower and upper crust.

Dough recipes turn out best when you use weight.

If you don't have kosher salt, just substitute normal salt by weight.



Dishes



Tennyson's Beef Bundles

Ingredients

1 pound ground beef
1 cup herb stuffing
1/3 cup evaporated milk
1/2 teaspoons salt
1 cup cream of mushroom soup
2 teaspoons worcestershire sauce
1 tablespoon ketchup

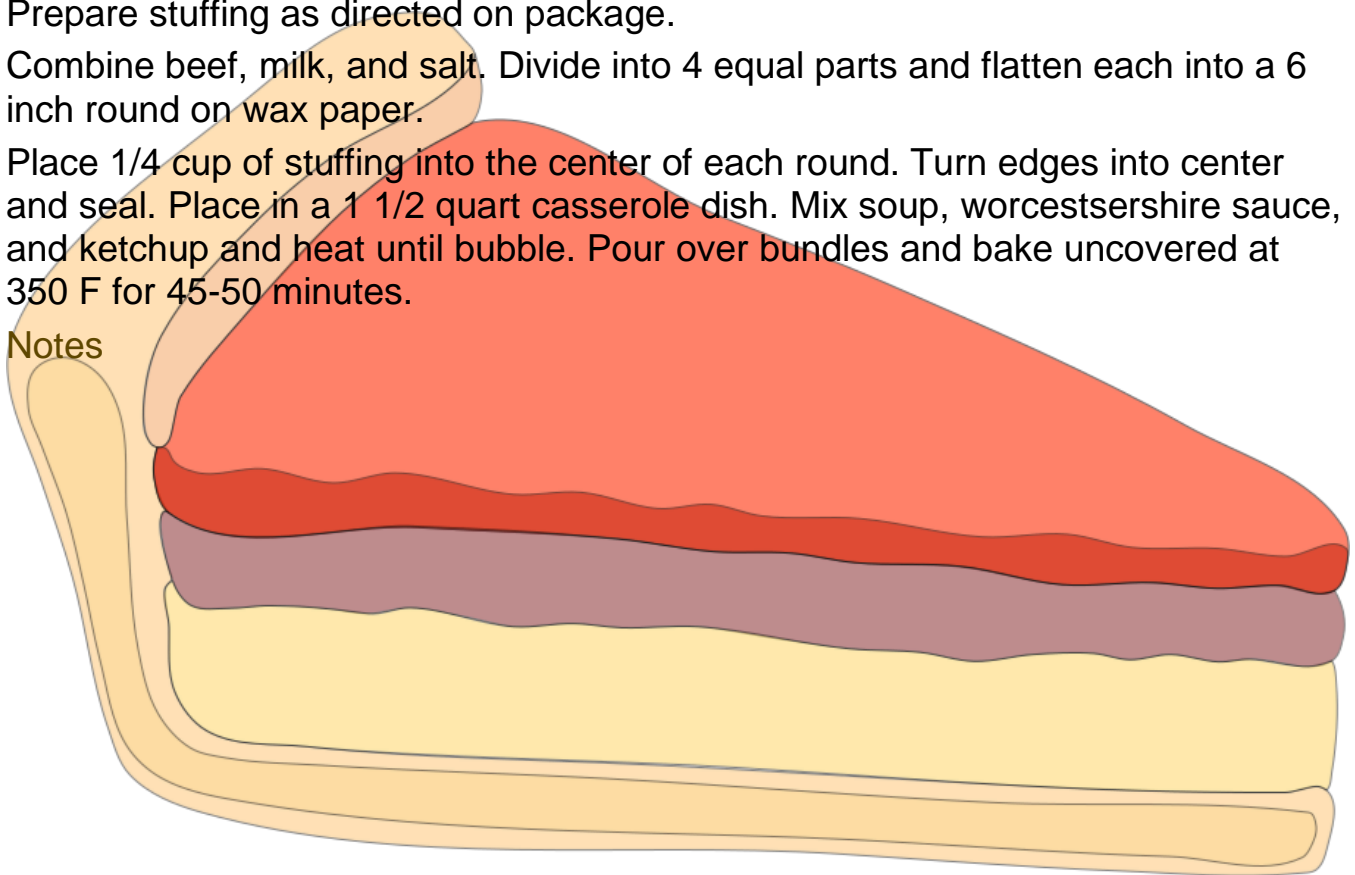
Steps

Prepare stuffing as directed on package.

Combine beef, milk, and salt. Divide into 4 equal parts and flatten each into a 6 inch round on wax paper.

Place 1/4 cup of stuffing into the center of each round. Turn edges into center and seal. Place in a 1 1/2 quart casserole dish. Mix soup, worcestershire sauce, and ketchup and heat until bubble. Pour over bundles and bake uncovered at 350 F for 45-50 minutes.

Notes



Beer Battered Fish

Ingredients

1 cup self-rising flour
2 tablespoons rice flour
1/4 teaspoon baking powder
1 cup lager style beer
4 cod or haddock fillets, fully thawed

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 to 375 F

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

To make self-rising flour, just mix 1 cup all-purpose flour with 1 tsp baking powder and 1/2 tsp fine salt

Cornstarch or potato starch will also work in place of the rice flour

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 with steak. 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.

Grandma Bozarth's Chicken and Dumplings

Ingredients

6 pound roasting chickens
1 bay Leaf
1 small onion
Celery stalk tops and leaves
1 tablespoon salt
1 teaspoon pepper
3 cups of carrots, peas, onions, celery, ect. mixed
water

Dumplings

3 cups flour
2 teaspoons salt
6 eggs

Steps

Separate chicken into parts. Chop the onion. Add to a kettle with the bay leaf, celery stalk tops, salt, and pepper. Cover with water, bring to a boil, reduce to a simmer, and cook for 2 hours or until tender.

Mix flour and salt. Add in eggs 2 at a time, mixing well until dough sticks together. Add a little of the chicken broth as needed. Knead on a lightly flowered surface. When kneaded, flour well and roll to 1/4 inch thickness. Cut into 2 inch strips, flour well, and stack.

Remove chicken and celery tops from broth, debone it, and cut into chunks. Return broth to a boil. Add mixed vegetables and onion. Add dumplings. Cook for 15 minutes or until dumplings are done. Add chicken chunks, adjust salt and pepper to taste

Servings

10

Notes

Make a smaller recipe

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 F.

Cut Chicken up into small bite size pieces.

Place in large casserole dish.

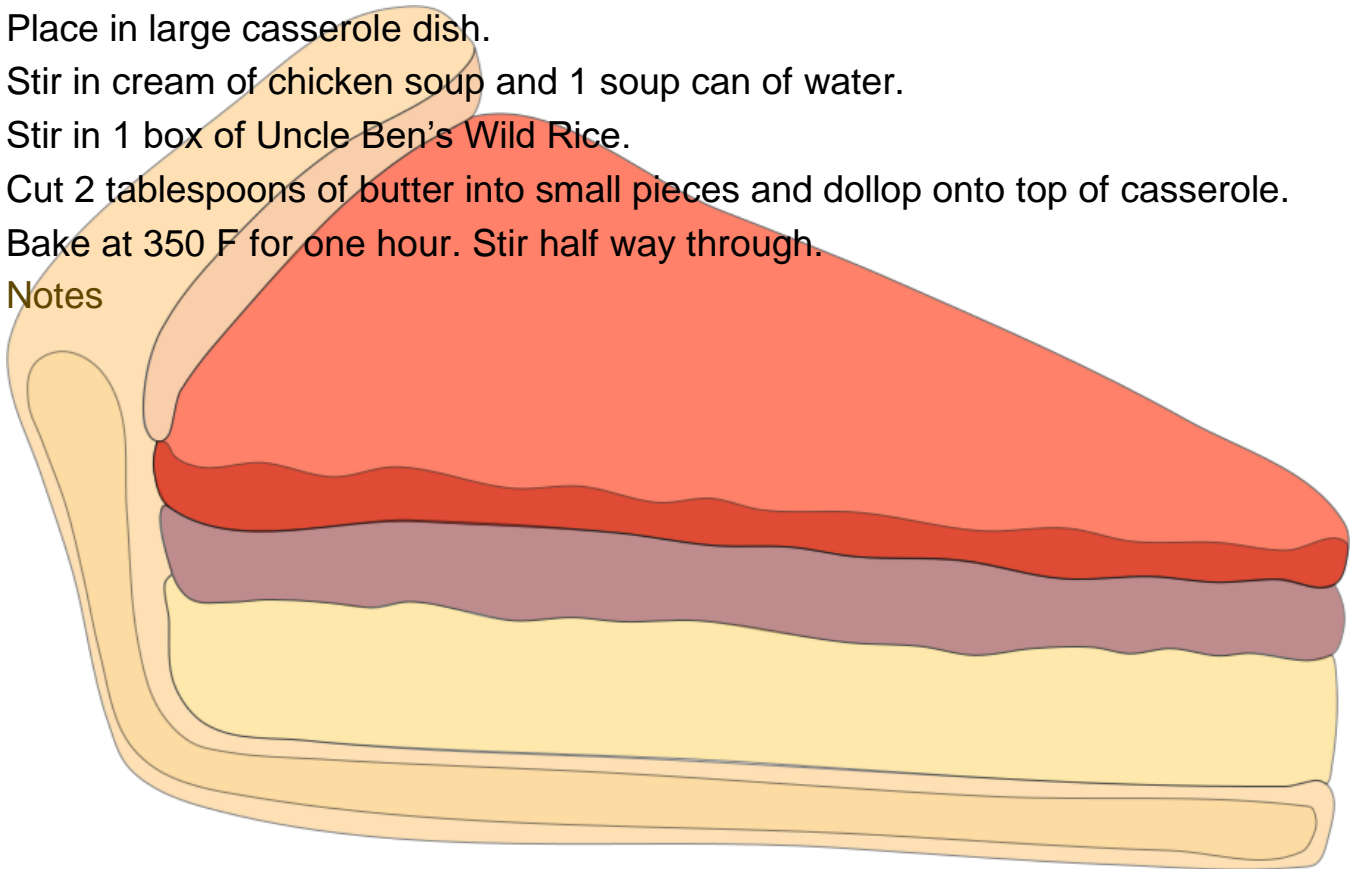
Stir in cream of chicken soup and 1 soup can of water.

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 F for one hour. Stir half way through.

Notes



Chicken Sandwich

Ingredients

8 Boneless, Skinless Chicken Thighs

Brine

1 Tablespoon Pickling Spice (See Milwaukee Pickle Spice on pg. C.44)

2 Cups Water

1 1/2 Cups White Vinegar

2 Tablespoons Salt

1 Tablespoon Sugar (Optional)

1/2 Teaspoon Onion Powder

4 Cloves Garlic

1 Teaspoon Dill

Frying

1/4 Teaspoon Kosher Salt

1 1/2 Tablespoon Chicken Spice Mixture (See on Kentucky Chicken Rub pg. L.13)

1/2 Teaspoon Baking Powder

3/4 Cup Flour

1/2 Cup Milk

1 Egg

1 Quart Peanut Oil

Steps

Put the pickling spice in a sachet, Combine the rest of the brine ingredients in a small saucepan. Over medium heat, bring up to 115 F, and then take off the heat and let sit for 15 minutes. Remove spice sachet, and let cool until room temperature. Marinate the chicken in the brine in the fridge for at least six hours, and up to overnight.

Remove chicken from brine, pat dry, sprinkle with 1/2 tablespoon of chicken spice on both sides, and return to fridge for at least 30 minutes.

Combine milk and egg. Whisk until combined. Combine flour, salt, baking powder, and remaining tablespoon of Chicken Spice. Whisk until combined. Drizzle in 3 tablespoons of egg milk mixture and mix until coarse like wet sand. Store both in fridge.

Heat oil to 350 F.

When ready, dunk thighs into egg milk mixture and let excess drip off. Then transfer to flour, turn to coat, and press into the flour mixture. Shake off excess, and slowly lower into oil. Repeat, but don't crowd the pot. Fry for 4 minutes total, flipping halfway through.

Notes

Traditionally served on a potato bun with pickle chips and mayo.

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.

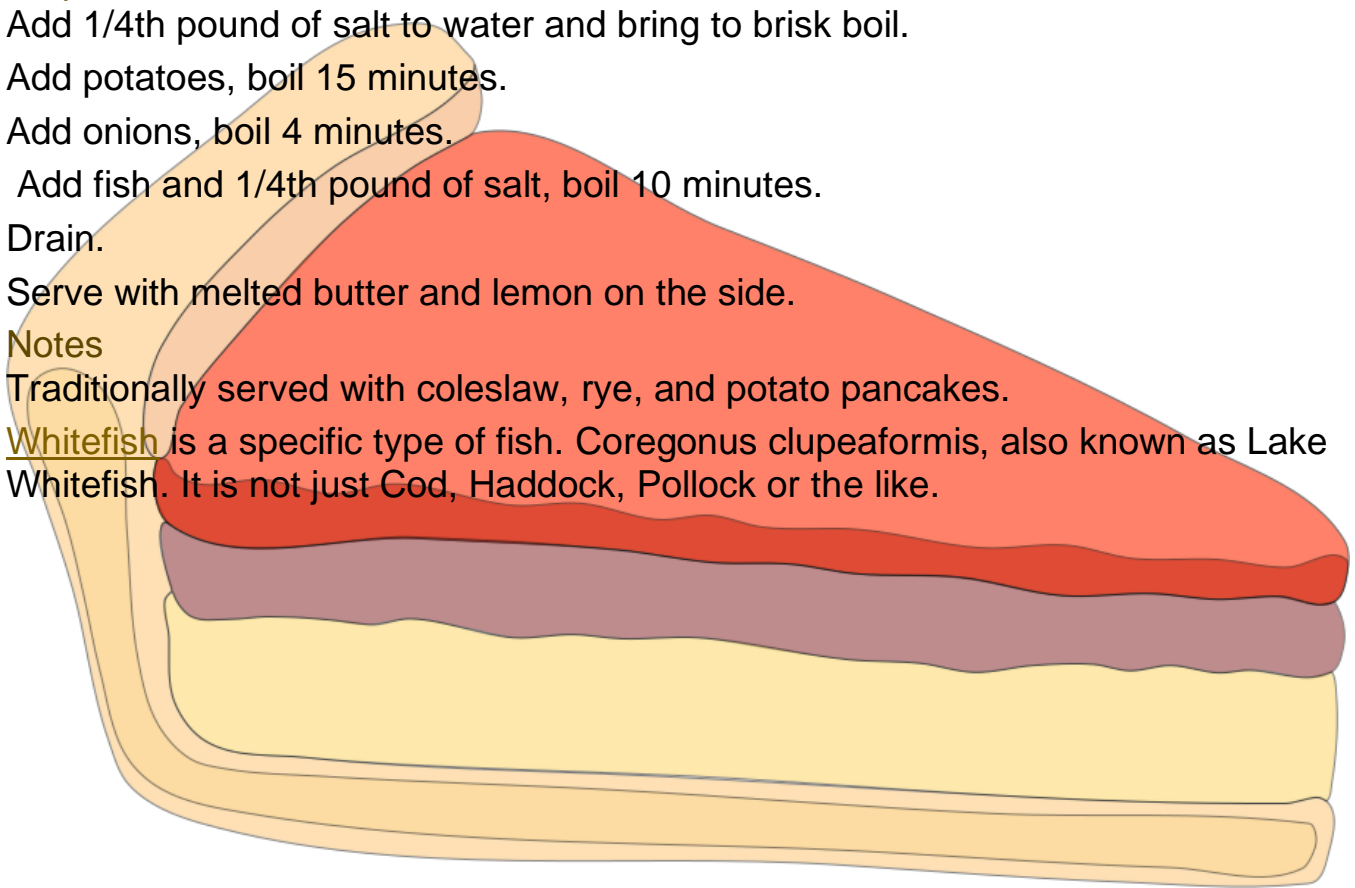
Drain.

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.



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 F for 10 minutes and then lower temperature to 350 F and bake 20 minutes more or until crust is golden.

Size

Yield 8 servings.

Notes

Grandma Laird's Barbeque Beef Sandwiches

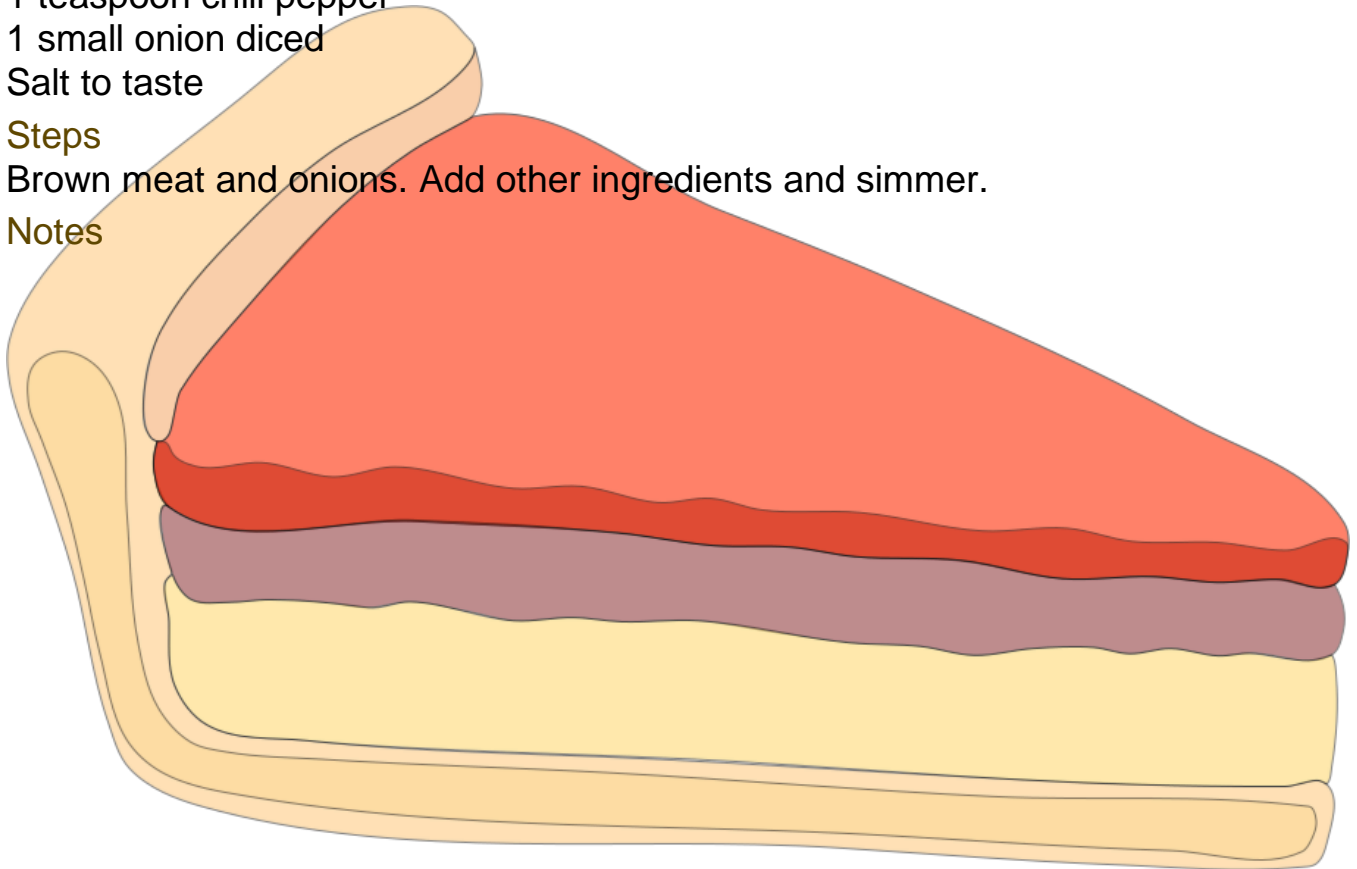
Ingredients

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.

Notes



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 F.

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

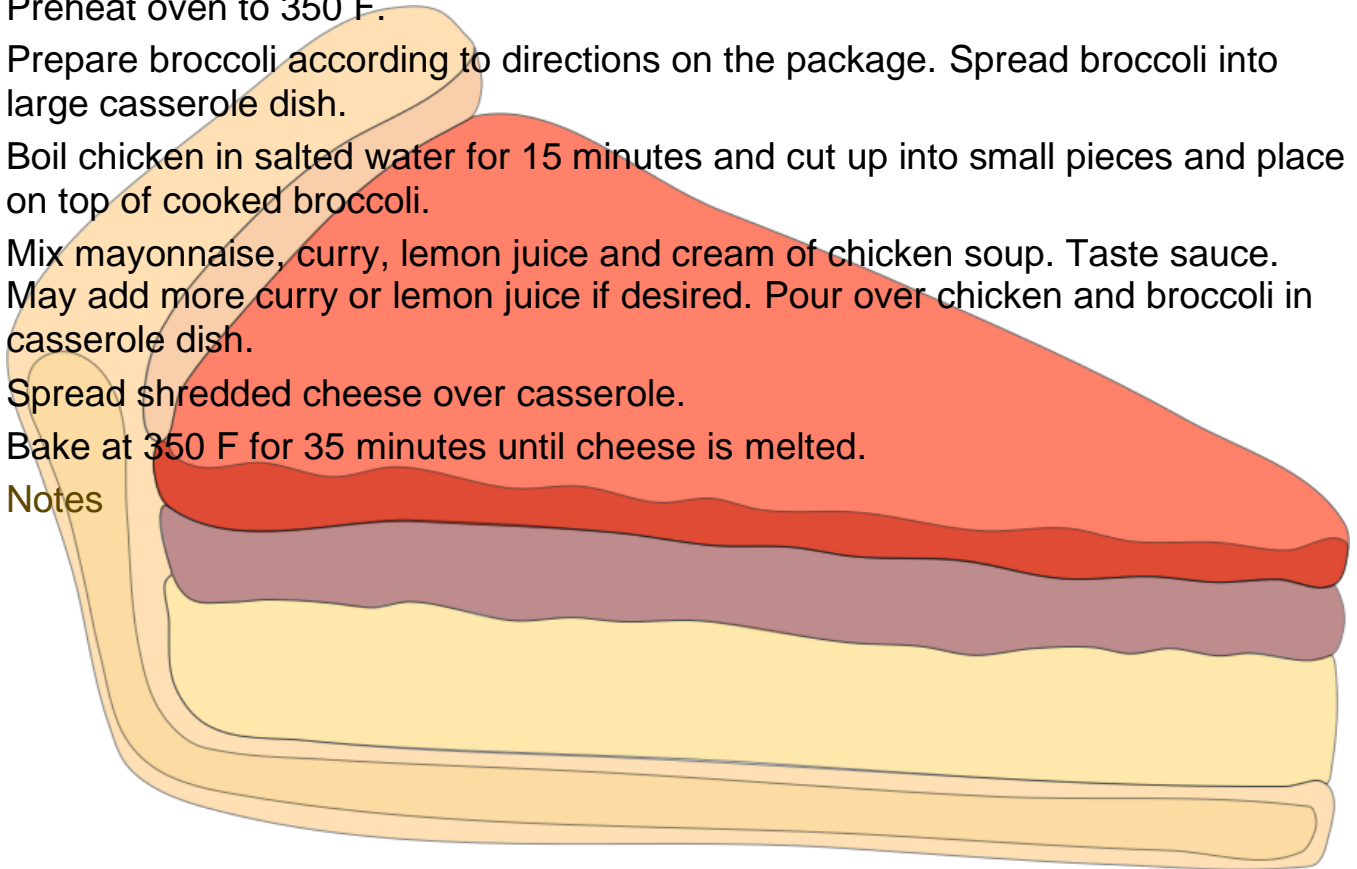
Boil chicken in salted water for 15 minutes and cut up into small pieces and place on top of cooked broccoli.

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 F for 35 minutes until cheese is melted.

Notes



Honey Glazed Ham

Ingredients

5 to 7 pound 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 F.

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

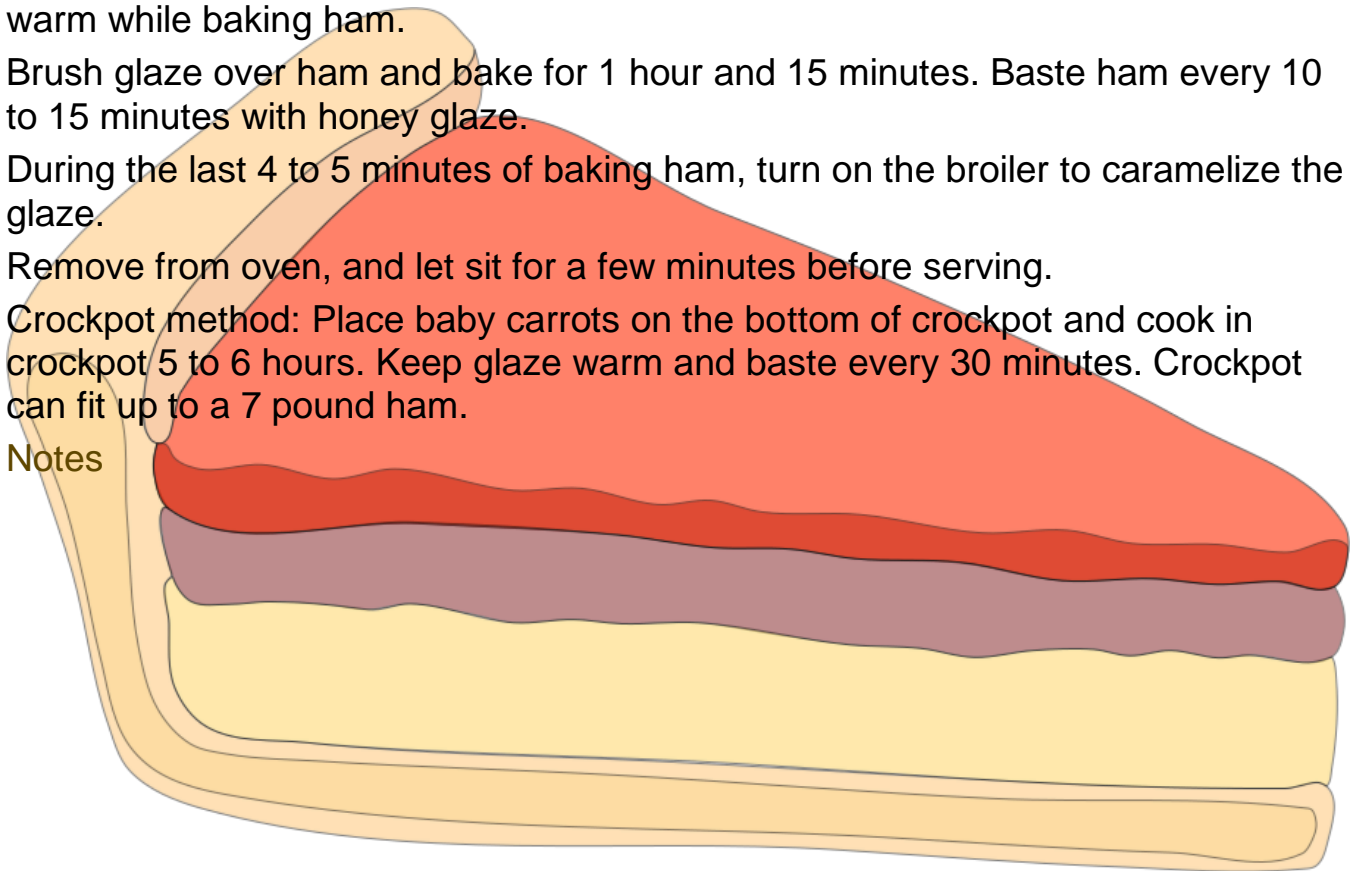
Brush glaze over ham and bake for 1 hour and 15 minutes. Baste ham every 10 to 15 minutes with honey glaze.

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.

Notes



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 °F (200 °C), and continue baking 15 minutes, to an internal temperature of 160 °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.

Notes

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

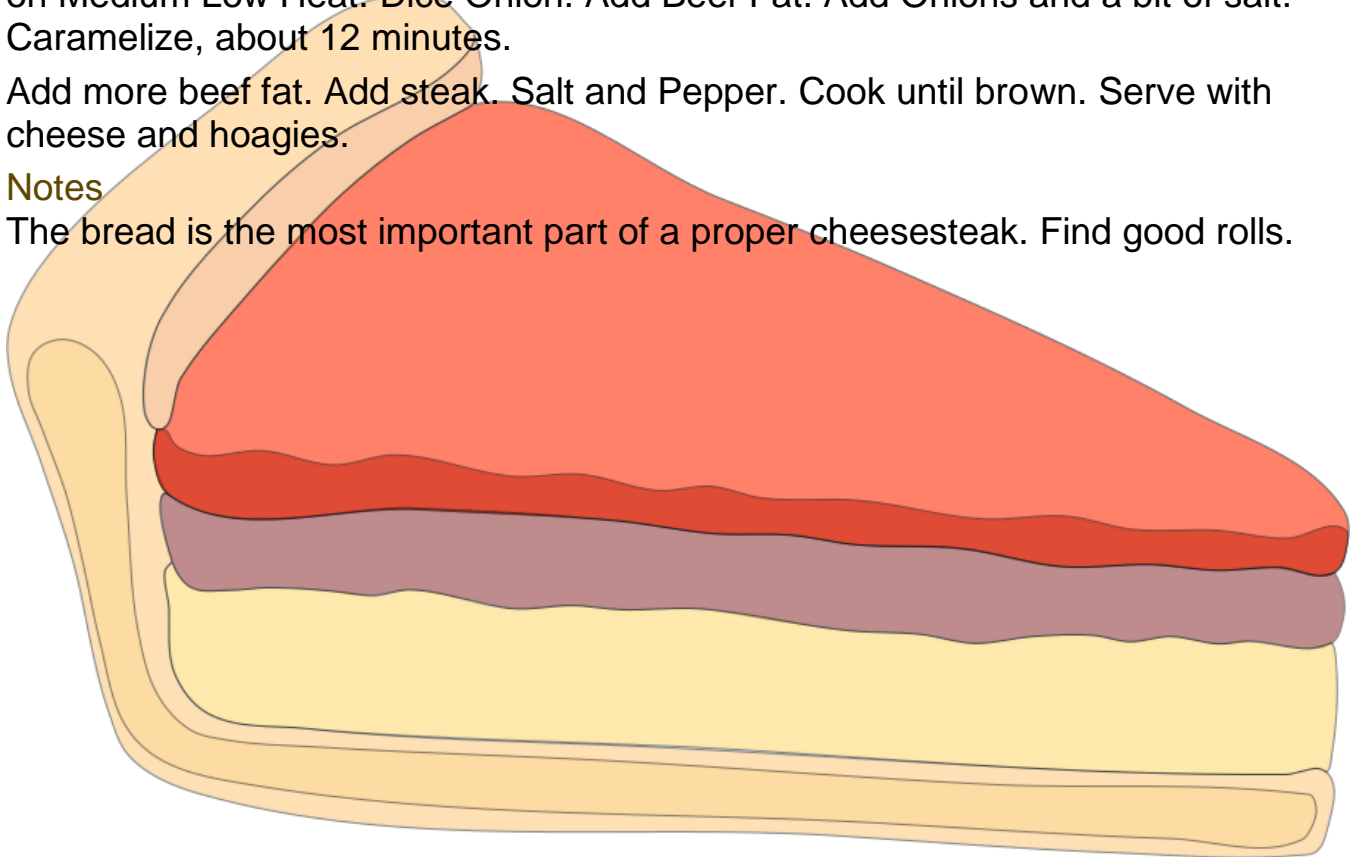
Steps

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.



Roast Beef

Ingredients

1 3-4 lb. (1.5 kg) eye of round roast (rump roast works too)	1 bay leaf
1 head of garlic	1 teaspoon onion powder
4 Tablespoons Butter	1 teaspoon dried oregano
Salt	1 teaspoon dried basil
Pepper	1 teaspoon black pepper
Olive Oil	1 teaspoon dried parsley
1 quart (4 cups, 28 oz., 830 ml) beef stock	1 teaspoon onion salt
	1 tablespoon Italian seasoning

Time

2-3 hours

Steps

For best flavor, season generously with salt and pepper, and set on a wire rack in a foil lined backing sheet overnight or up to two nights.

Put olive oil in large, oven-safe pan and heat to medium-high until shimmering. Set your oven to 170 F

Break up the head of garlic and smash the cloves

Put roast in the pan, fat side down first and brown all sides. It is ready to turn when it no longer sticks to the pan. Do a bit more brown than you think it should be.

When browned, cut the heat, drop in butter, garlic, and 1 cup of the beef stock, and all of the au jus seasoning. Roll the roast around in it. Position roast with the fat cap on top, and pop it in the oven.

Remove roast when it reaches a temperature of 130 °F throughout, 1 to 2 hours.

Remove roast from pot and let sit for at least 30 minutes.

Add remaining beef stock. Bring to a boil, simmer until reduced to desired thickness.

When ready to serve, slice beef thinly, and pour gravy over top to reheat.

Alternatively refrigerate overnight to make it easier to cut. Slice thinly. Then, if serving hot, heat up the gravy and dunk the slices in for about 30 seconds until warmed through.

Notes

Get a good roll, some giardinera, some provolone, and dip the bread in the au jus and you have an Italian beef.

The best way to warm up the meat is in the au jus. Don't microwave the meat, heat up the gravy, and drop the thin slices in for like 30 seconds.

Crockpot Italian Beef

Ingredients

5 pounds chuck roast
3 cups beef stock
1 jar giardinera (16 oz.)
1 bay leaf
2 teaspoons minced garlic
1 teaspoon onion powder
1 teaspoon dried oregano
1 teaspoon dried basil
1 teaspoon black pepper
1 teaspoon dried parsley
1 teaspoon onion salt
1 tablespoon Italian seasoning

Time

10 hours

Steps

Put beef stock into a pot along with spices and bring to a boil.

Cut beef into several chunks and throw into crockpot. Add in boiled broth, and jar of giardinera. Cover and let sit for 9 hours.

Pull the meat apart, and let sit for another hour.

Notes

DO NOT OPEN THE POT. Every time you open the pot, add another 30 minutes.

Crockpot Pot Roast

Ingredients

3 to 4 pound Beef Roast
2 pounds golden potatoes
1 package carrots
1 can beef consommé soup
1 can french onion soup

Time

10 hours

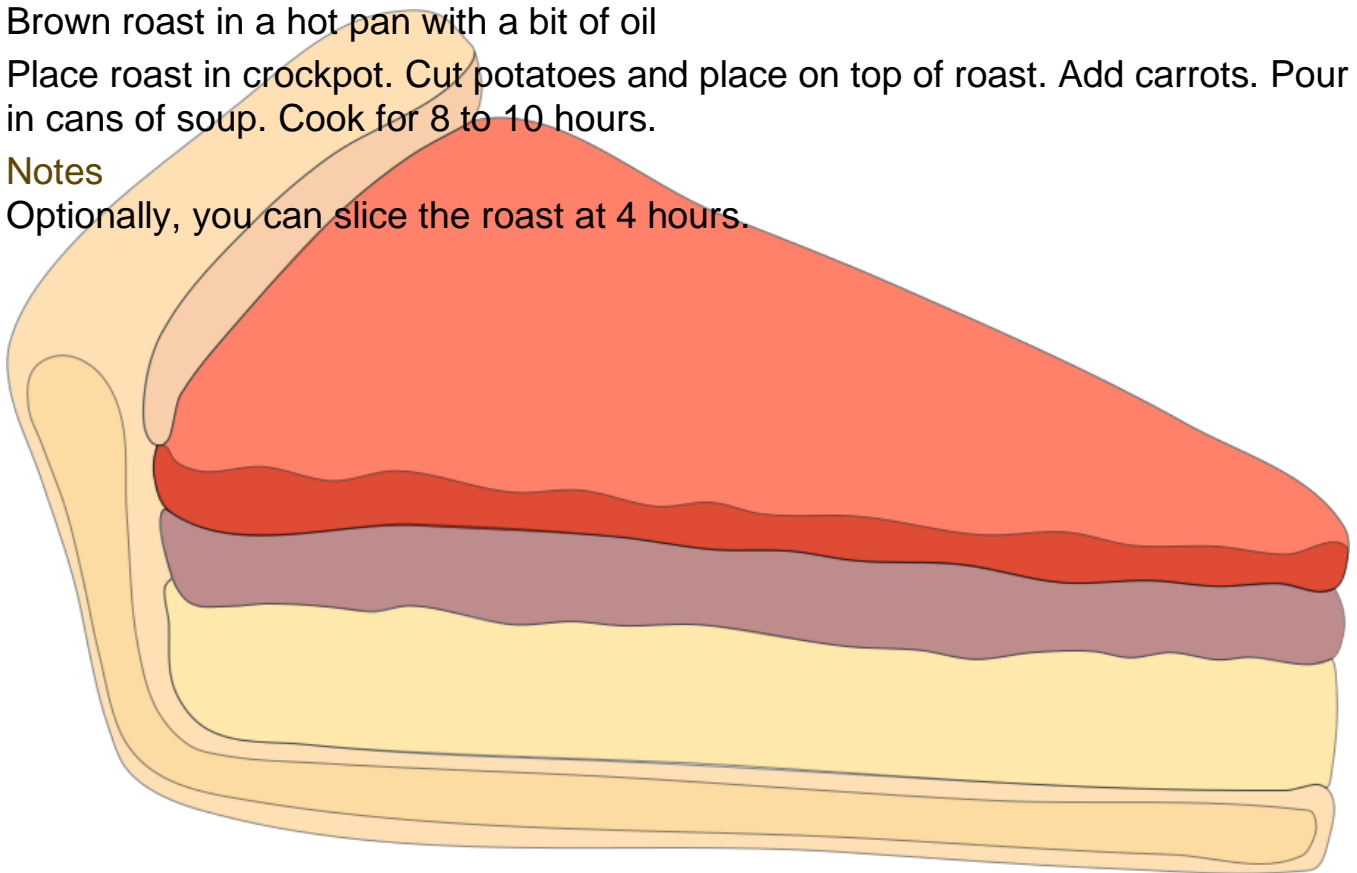
Steps

Brown roast in a hot pan with a bit of oil

Place roast in crockpot. Cut potatoes and place on top of roast. Add carrots. Pour in cans of soup. Cook for 8 to 10 hours.

Notes

Optionally, you can slice the roast at 4 hours.



Smash Burger

Ingredients

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 one at a time 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

Do not oil the pan, and do not use nonstick. You want the burger to stick to it until it forms a crust. Otherwise it will stick to your smasher.

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.

Notes

Thanksgiving Turkey

Ingredients

1 whole turkey (12 to 14 pounds total)

Seasoning Salt

Mirepoix

2 large onions, roughly chopped

2 large carrots, peeled and roughly chopped

2 stalks celery, roughly chopped

Herb Butter

4 medium cloves garlic

1/4 cup roughly chopped chives

1/4 cup fresh parsley leaves

1/4 cup fresh sage leaves

2 tablespoons fresh thyme leaves

1 medium shallot, thinly sliced

1 stick butter, cut into 1/4-inch slice

Gravy

1 tablespoons vegetable oil

1 1/2 quarts low-sodium chicken or turkey broth

1 large onion

1 large carrot

1 stalk celery

2 bay leaves

2 sprigs thyme

3 tablespoons butter

4 tablespoons flour

Steps

Spatchcocking

Lay out the thawed turkey on a cutting board. Remove and reserve innards if making gravy. Pat the turkey dry, then place it breast side down.

Holding firmly with one hand, using kitchen or poultry shears, cut along one side of the backbone. Repeat on the other side of the backbone. Remove backbone, and reserve if making gravy.

The wish bone can be removed if desired at this point.

Flip the bird over. Ensure thighs are pointing away from the bird. You may have to rotate them slightly to get to the desired orientation. Press down hard, like performing CPR, on the ridge of the backbone until turkey is flattened. Tuck the wing tips behind the breast.

Turkey Prep

Preheat oven to 450°F.

Chop vegetables very roughly. Onions no more than quartered.

Line a rimmed backing sheet with tinfoil. Scatter 2/3rds of vegetables on the bottom of the pan. Put a wire rack over the vegetables on the pan.

Combine garlic, chives, parsley, sage, thyme, and shallots. Finely puree. Food processor works well. Combine with butter chunks into paste. Season generously with salt and pepper and pulse to combine.

Reserve half of mixture, melt other half.

If desired, put on gloves. Gently separate the skin of the turkey from the flesh using your hands, going in through the bottom of the breast and working up along both breast halves and the thighs.

Using your hands, rub butter directly on the turkey meat underneath the skin all over. Massage the skin from the outside until the butter is distributed in an even layer.

Brush exterior of the turkey with the melted butter until evenly coated. Season the turkey with seasoning salt and transfer to wire rack.

Cook until the deepest part of the breast registers 150°F, and the thighs at least 165°F, about 80 minutes.

Remove from oven and let rest on another rimmed baking sheet for at least 20 minutes. Any juices should be put into gravy. Any juices from the resting period should also be put into gravy.

Gravy

While the turkey is roasting, make the enhanced stock. Roughly chop the neck, backbone, and giblets up. Heat oil in saucepan until shimmering. Add chopped turkey parts and lightly brown. Stirring occasionally. About 5 minutes.

Roughly chop onion, carrot, and celery. Add to pot, and cook another 5 minutes.

Add stock, thyme, and bay leaves. Bring to a boil, then reduce to a simmer. Reduce for 45 minutes. Then strain out solids.

Wait until turkey is done cooking.

Melt butter over medium high heat in a saucepan. Add flour and cook until golden brown. About 3 minutes.

Whisking constantly, add in drippings in a thin stream. Then add in fortified stock until we reach 2 quarts of liquid. Cook down until desired thickness. At least 20 minutes.

Serving

Separate vegetables by type and transfer to serving dish.

After letting turkey sit for 20 minutes. Separate legs from the breast. There should be a joint you can cut through easily if your knives are anywhere near decent. Find the joint between the drumstick and the thigh by moving them back and forth and feeling for it. Separate at the joint. Cut along the thigh bone to separate a large chunk of dark meat. Slice into half inch pieces, and transfer to serving platter along with drumsticks. Move the wing up and down until you find the joint. Slice through it. Then separate the drumettes, and transfer to serving platter. On the top of the turkey find the breast down. Slice downward from it, following the curvature of the bone with the knife to separate. Slice into half inch

pieces and transfer to serving platter. Turkey is now ready to serve. Remember to pick off the remainder of the meat for leftovers.

Notes

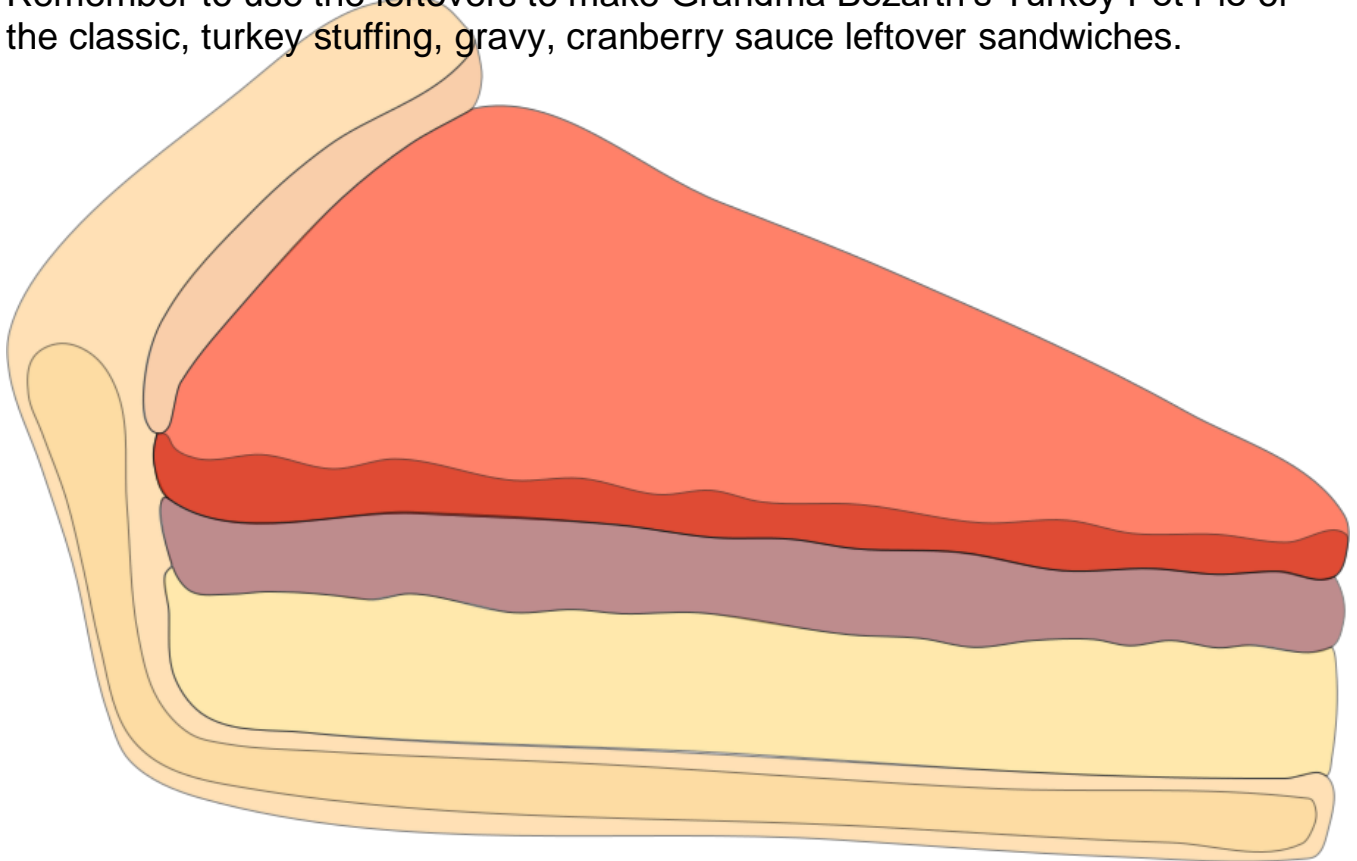
Spatchcocking makes it so that the meat is still tender throughout.

Don't skimp on the vegetables, they will taste good enough that you might forget they are vegetables

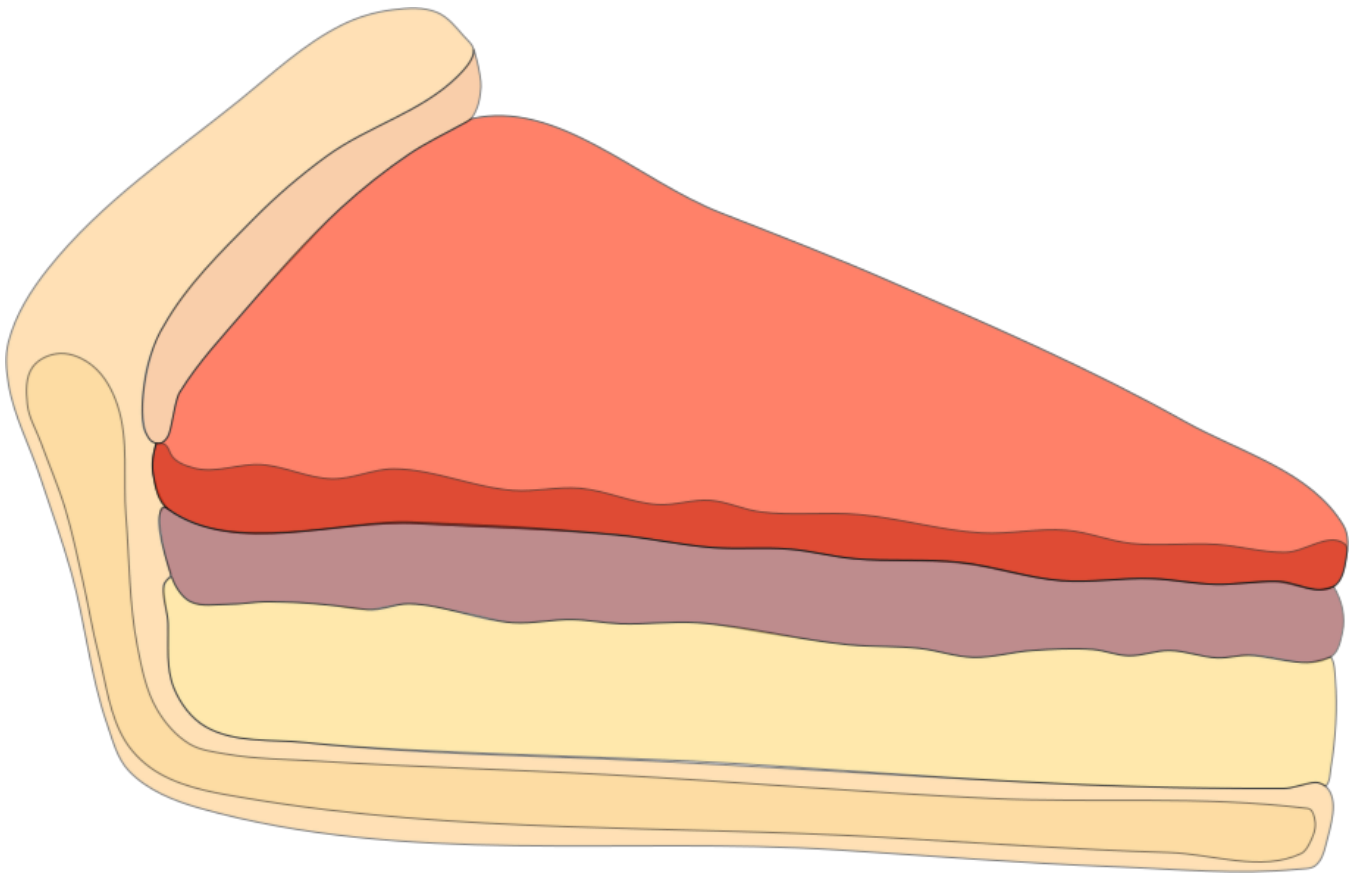
Keep the onions pieces big and under the turkey. They will burn to a crisp otherwise.

Remember to slice against the grain.

Remember to use the leftovers to make Grandma Bozarth's Turkey Pot Pie or the classic, turkey stuffing, gravy, cranberry sauce leftover sandwiches.



Sauces, Mixes, Marinades & Dips



Apple Butter

Ingredients

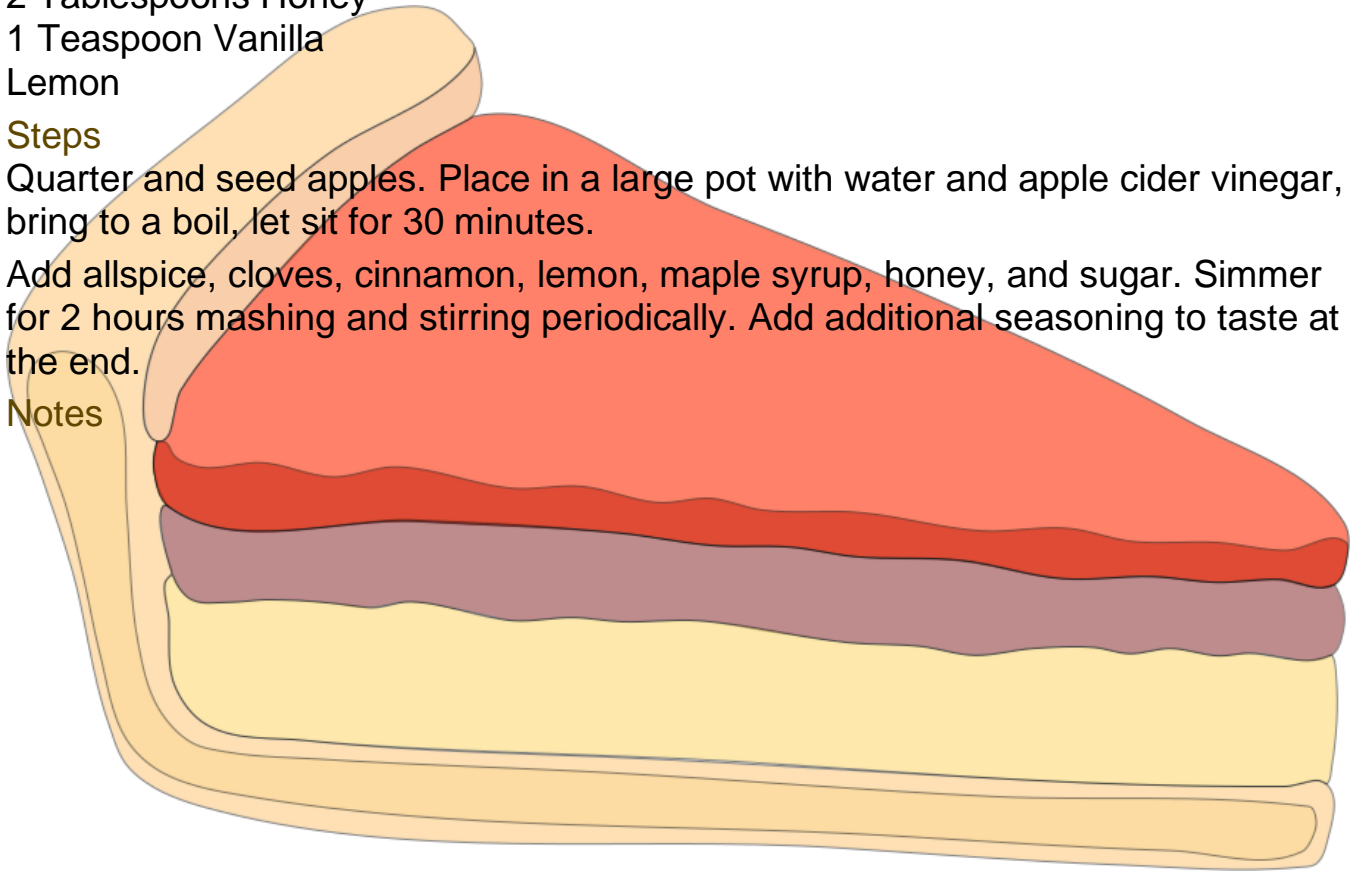
4 Pounds Apples
1 Cup Apple Cider Vinegar
2 Cups Water
4 Cups Sugar
1/2 Teaspoon Allspice
1/2 Teaspoon Cloves
1 Tablespoon Cinnamon
3 Tablespoons Maple Syrup
2 Tablespoons Honey
1 Teaspoon Vanilla
Lemon

Steps

Quarter and seed apples. Place in a large pot with water and apple cider vinegar, bring to a boil, let sit for 30 minutes.

Add allspice, cloves, cinnamon, lemon, maple syrup, honey, and sugar. Simmer for 2 hours mashing and stirring periodically. Add additional seasoning to taste at the end.

Notes



Brown Butter Gravy

Ingredients

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

Steps

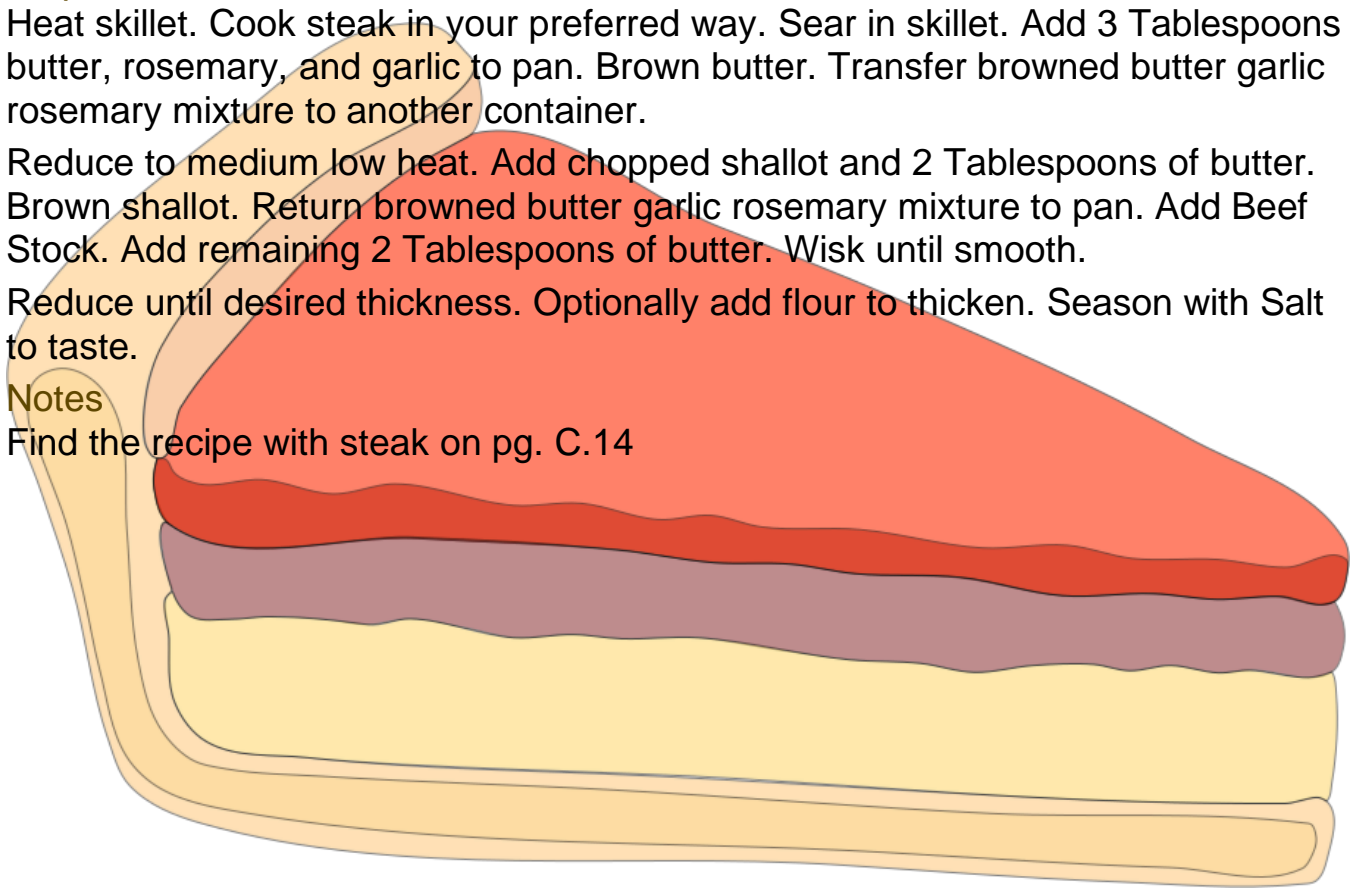
Heat skillet. Cook steak in your preferred way. Sear in skillet. Add 3 Tablespoons butter, rosemary, and garlic to pan. Brown butter. Transfer browned butter garlic rosemary mixture to another container.

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

Find the recipe with steak on pg. C.14



Bubble Room Fruit Dip

Ingredients

6 oz. strawberry yogurt

1/4-1/3 cup marshmallow fluff

8 oz. whipped cream cheese

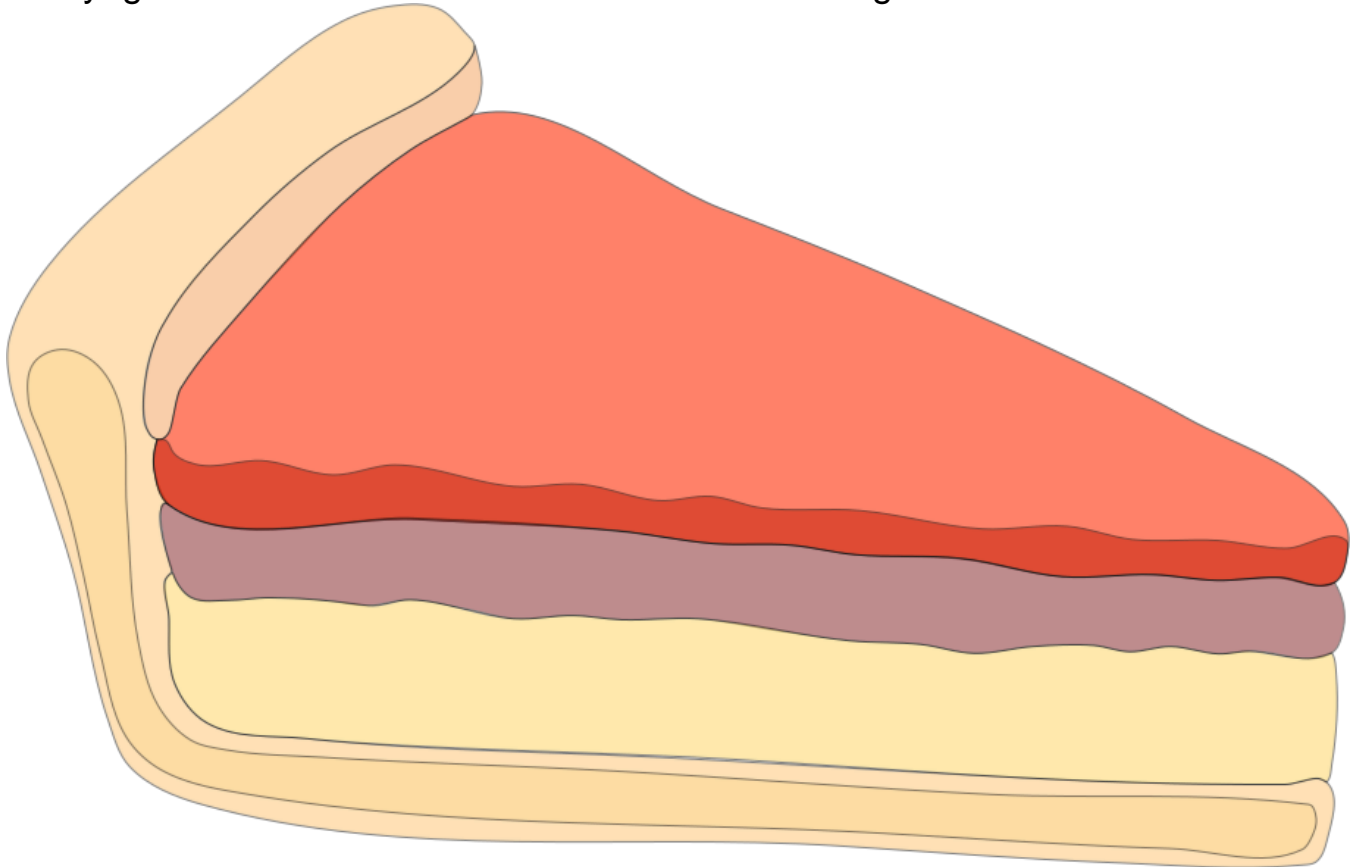
Steps

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.



Chili Dip

Ingredients

2 cans Chili with no Beans

2 jars mild picante sauce

1 pound co-jack shredded cheese

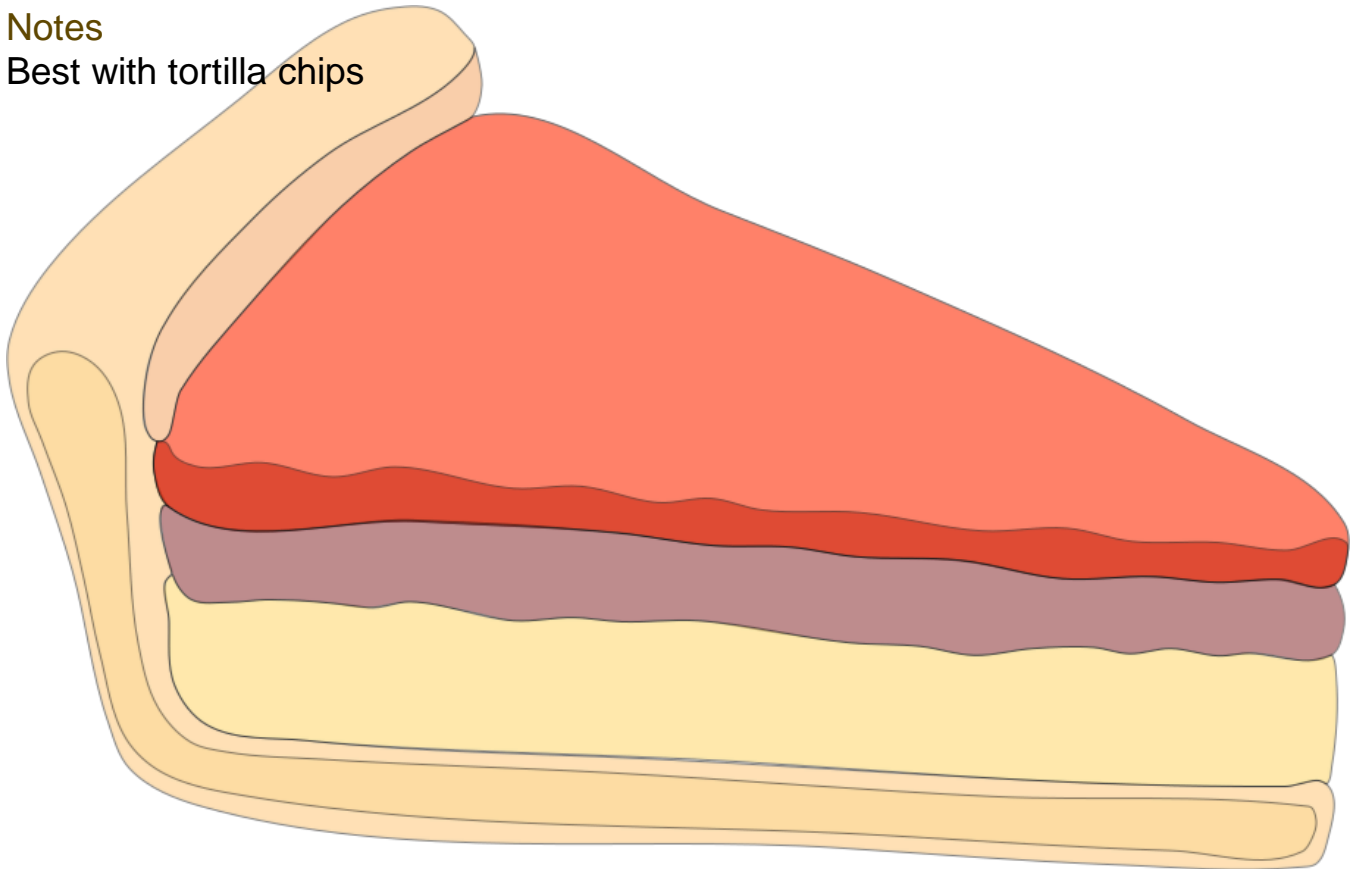
Steps

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



Cranberry Sauce

Ingredients

12 ounces cranberries

1 cup white sugar

1 cup orange juice

Steps

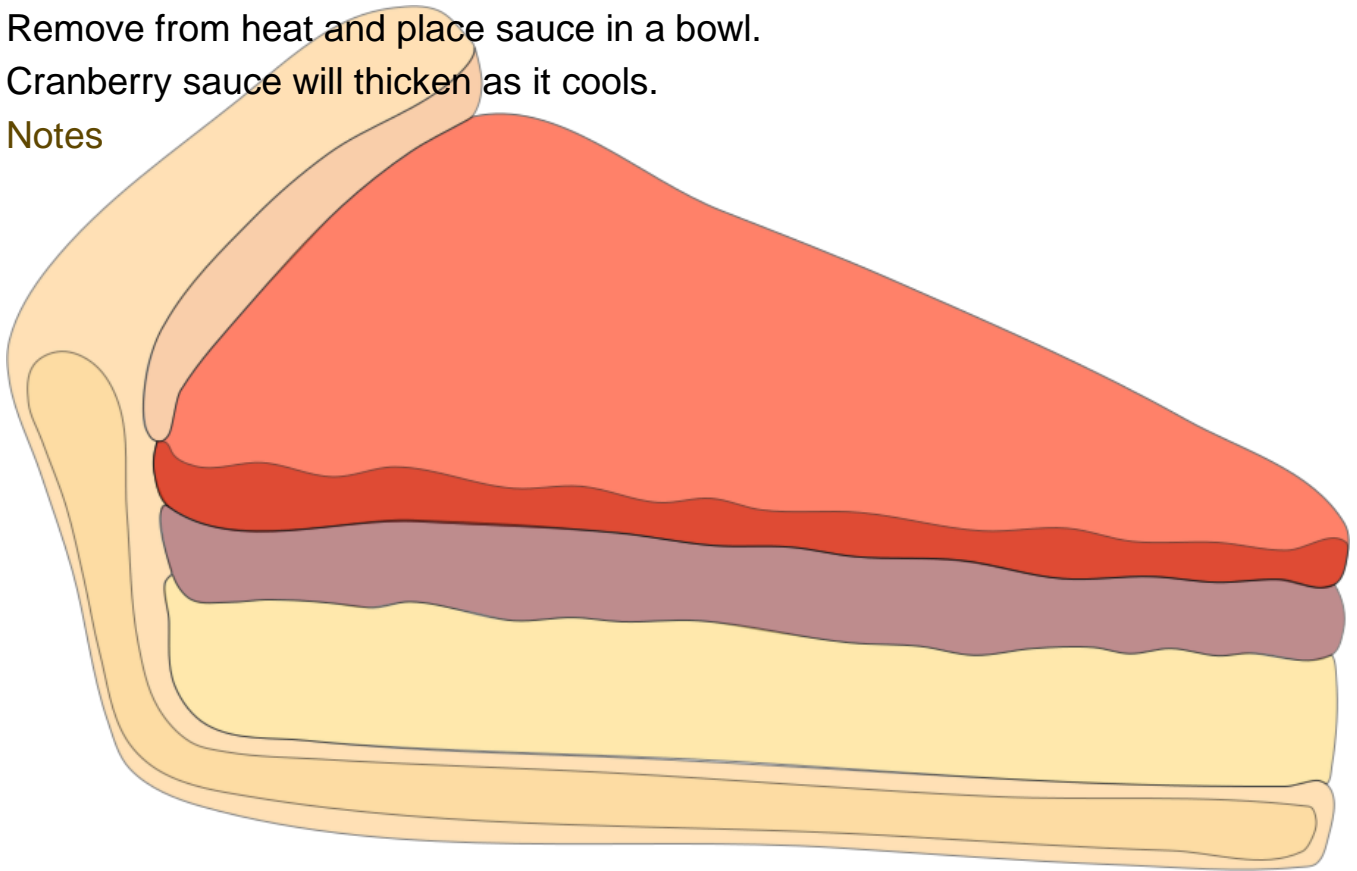
In a medium sized saucepan over medium heat, dissolve the sugar in the orange juice.

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.

Notes



Cheese Sauce

Ingredients

8 Ounces Extra-Sharp Cheddar Cheese (Not pre grated unless you can get it unstarched)

1 Tablespoon Cornstarch

1 12 Ounce Can Evaporated Milk

Steps

Add cheese and cornstarch to large bowl. Toss to combine. Transfer to medium saucepan.

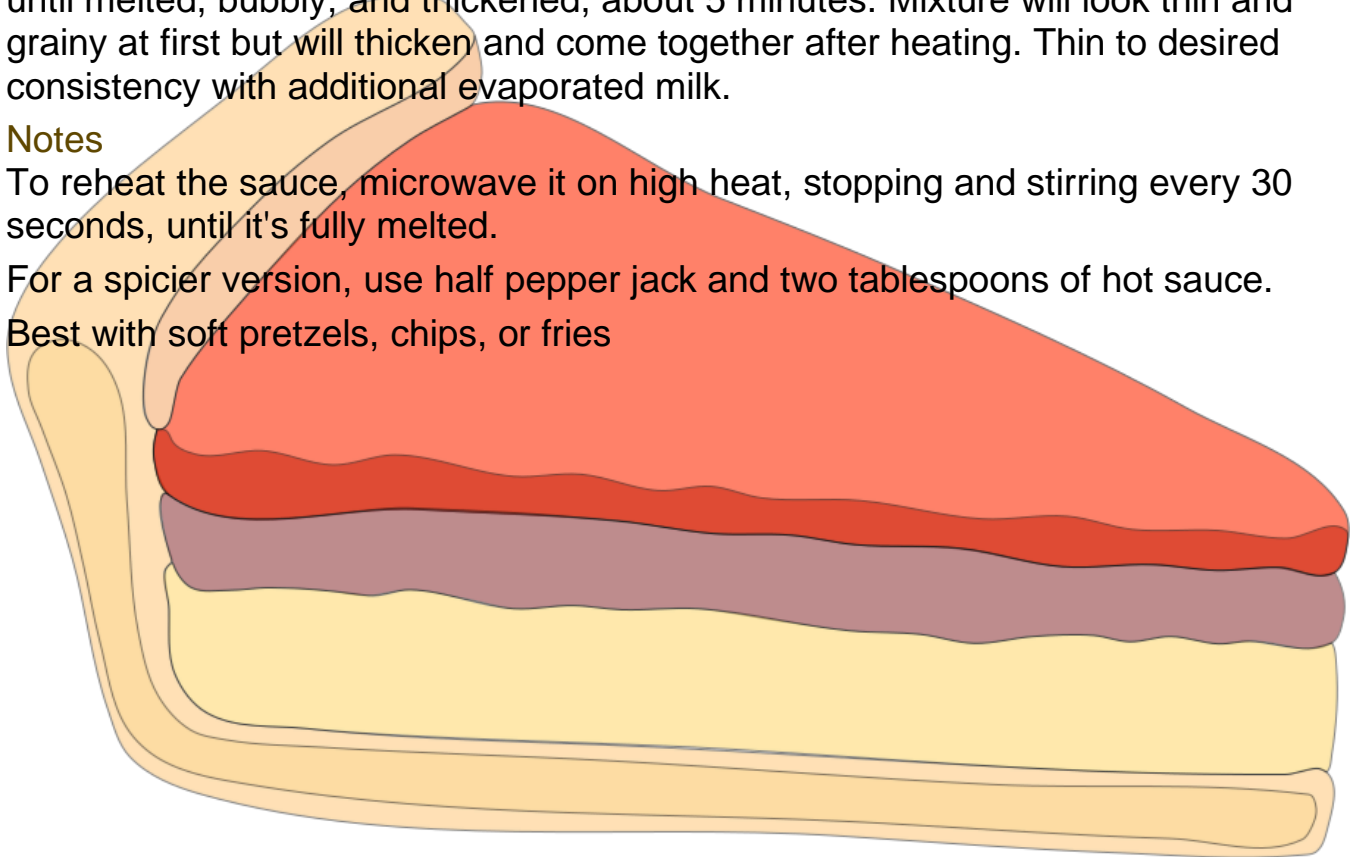
Add 1 cup evaporated milk. Cook over low heat, stirring constantly with whisk until melted, bubbly, and thickened, about 5 minutes. Mixture will look thin and grainy at first but will thicken and come together after heating. Thin to desired consistency with additional evaporated milk.

Notes

To reheat the sauce, microwave it on high heat, stopping and stirring every 30 seconds, until it's fully melted.

For a spicier version, use half pepper jack and two tablespoons of hot sauce.

Best with soft pretzels, chips, or fries



Creamy Cheese Dip

Ingredients

3 Parts Sharp Cheese Spread (Cold Pack)

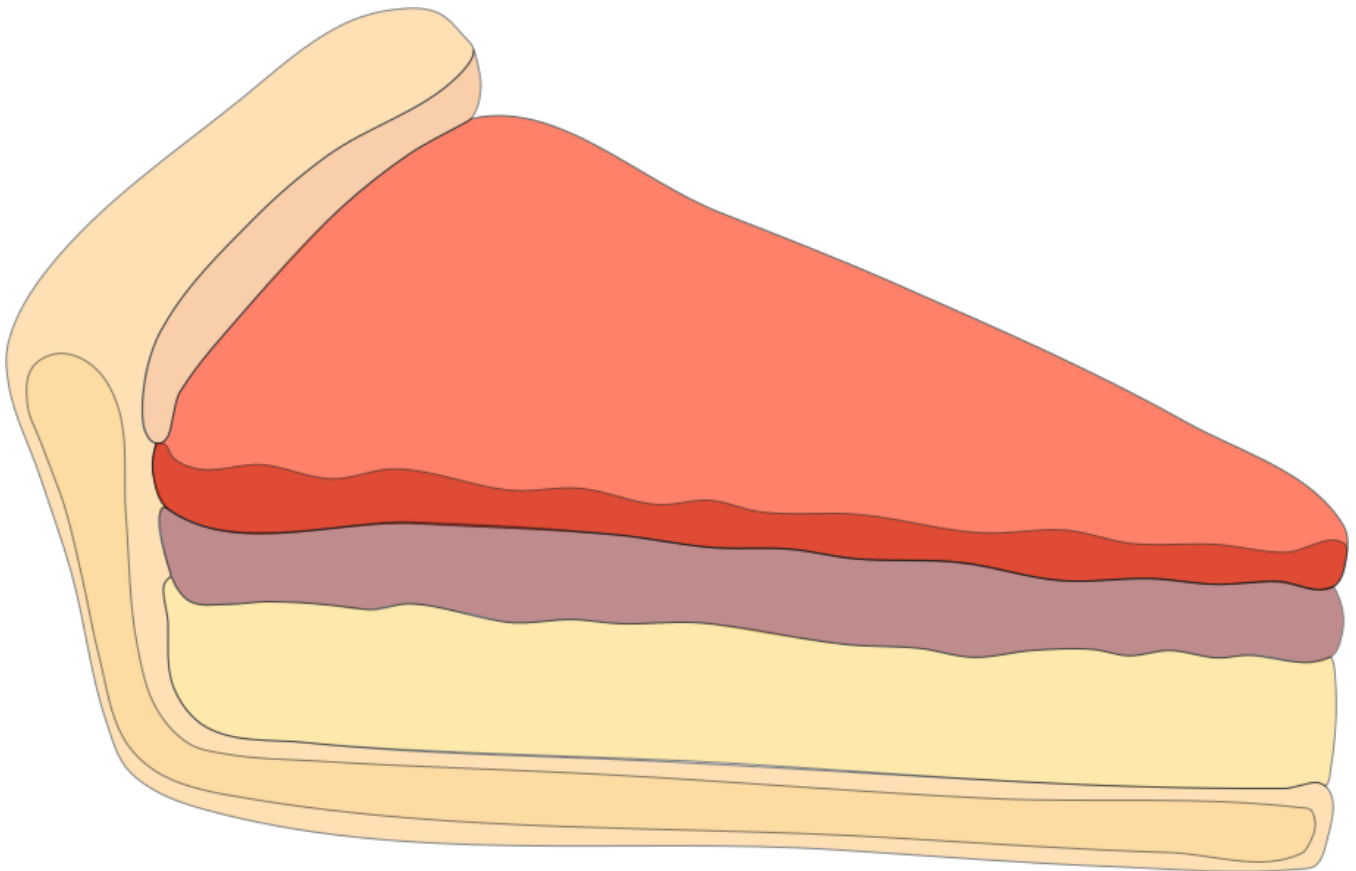
5 Parts Cream Cheese

Steps

Blend until creamy

Notes

Best with hard pretzels or crackers



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.

Milwaukee Pickle Brine

Ingredients

1 Tablespoon Milwaukee Pickle Spice
2 Cups Water
1 1/2 Cups White Vinegar
2 Tablespoons Salt
1 Tablespoon Sugar (Optional)
1/4 Thin Sliced White Onion
4 Cloves Garlic
2 Tufts Dill, Flowers Removed
2 Tablespoons Mustard Seed

Steps

In a medium stainless-steel saucepan, combine vinegar with 2 cups (475ml) water, the 2 tablespoons salt, and sugar, if using (sugar rounds out the sharp vinegar flavor, but is optional and a matter of personal preference). Add spice-mix sachet and set over medium heat, cover, and bring to about 115°F (46°F) (just warm enough to dissolve the salt and sugar and infuse the brine with spice flavor). Remove from heat and let stand 15 minutes, then remove and discard spice sachet. Let cool to room temperature.

Add Onion, Garlic, Dill, and Mustard Seed.

Notes

Makes 2 quarts of brine, enough for two jars of pickles.

Milwaukee Pickle Spice

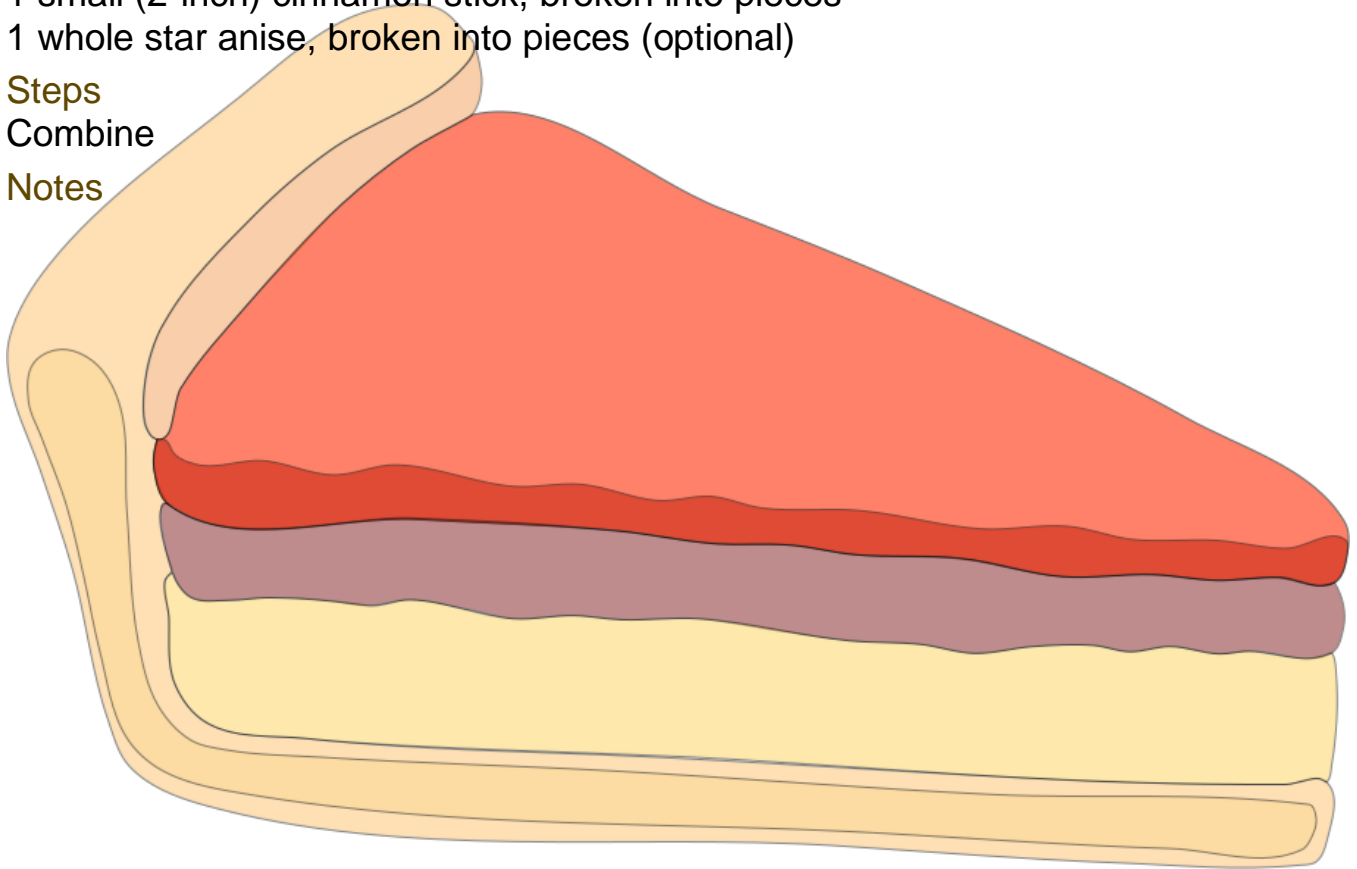
Ingredients

2 tablespoons whole mustard seed
1 tablespoon whole allspice
1 tablespoon whole juniper berries
1 tablespoon ground turmeric
2 teaspoons coriander seeds
5 whole cloves
1 teaspoon ground ginger
2 bay leaves, crushed
1 small (2-inch) cinnamon stick, broken into pieces
1 whole star anise, broken into pieces (optional)

Steps

Combine

Notes



Pineapple Dip

Ingredients

2 8 ounce Cream Cheese Packets

20 ounce Crushed Pineapple

1 Scallion (Optional)

Steps

Chop scallion greens finely if desired.

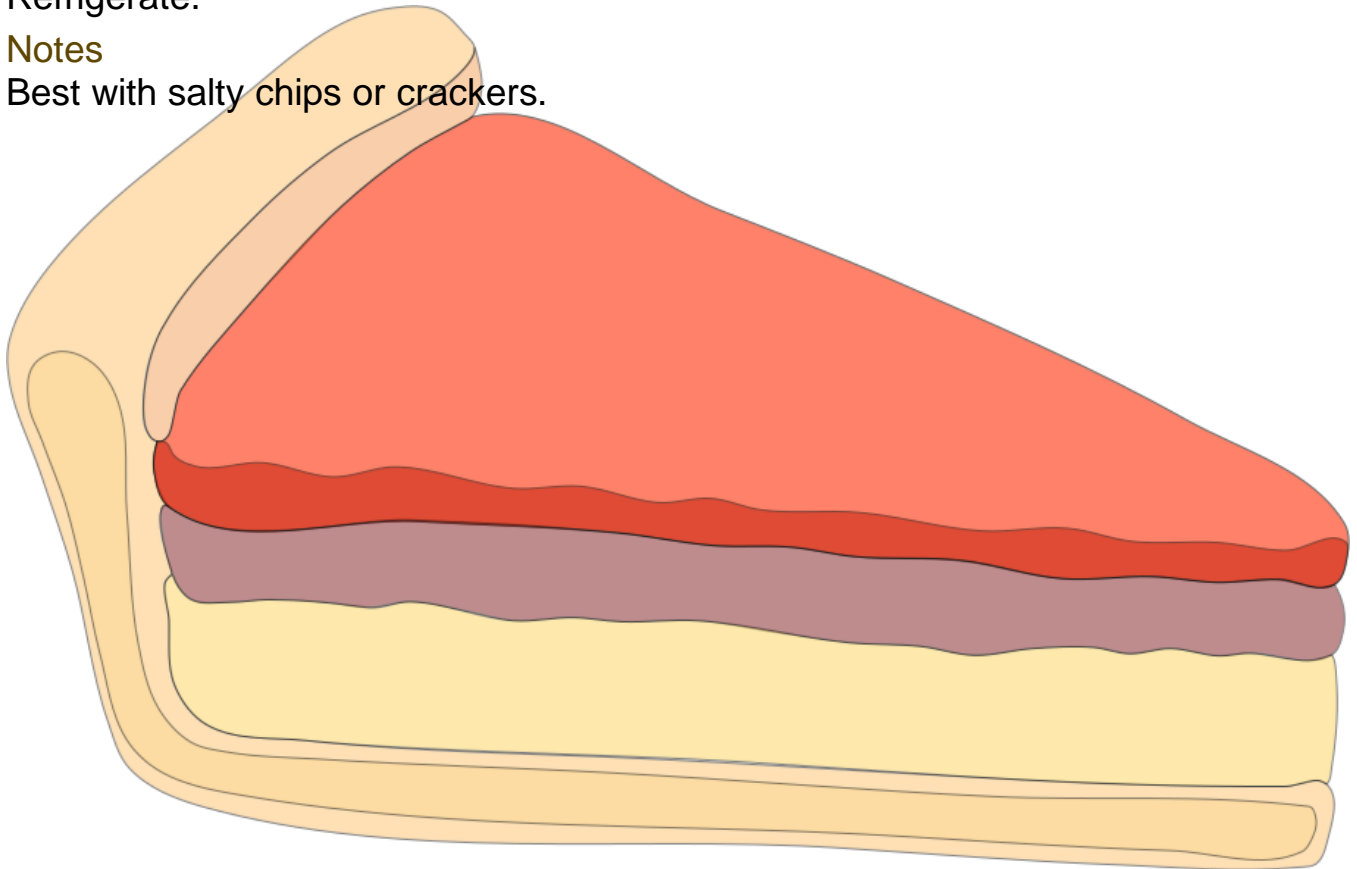
Mix cream cheese and pineapple until combined.

Original recipe is cream cheese and pineapple only.

Refrigerate.

Notes

Best with salty chips or crackers.



Shrimp Dip

Ingredients

1 pint mayonnaise
2 small cans deveined shrimp
1 onion chopped

Steps

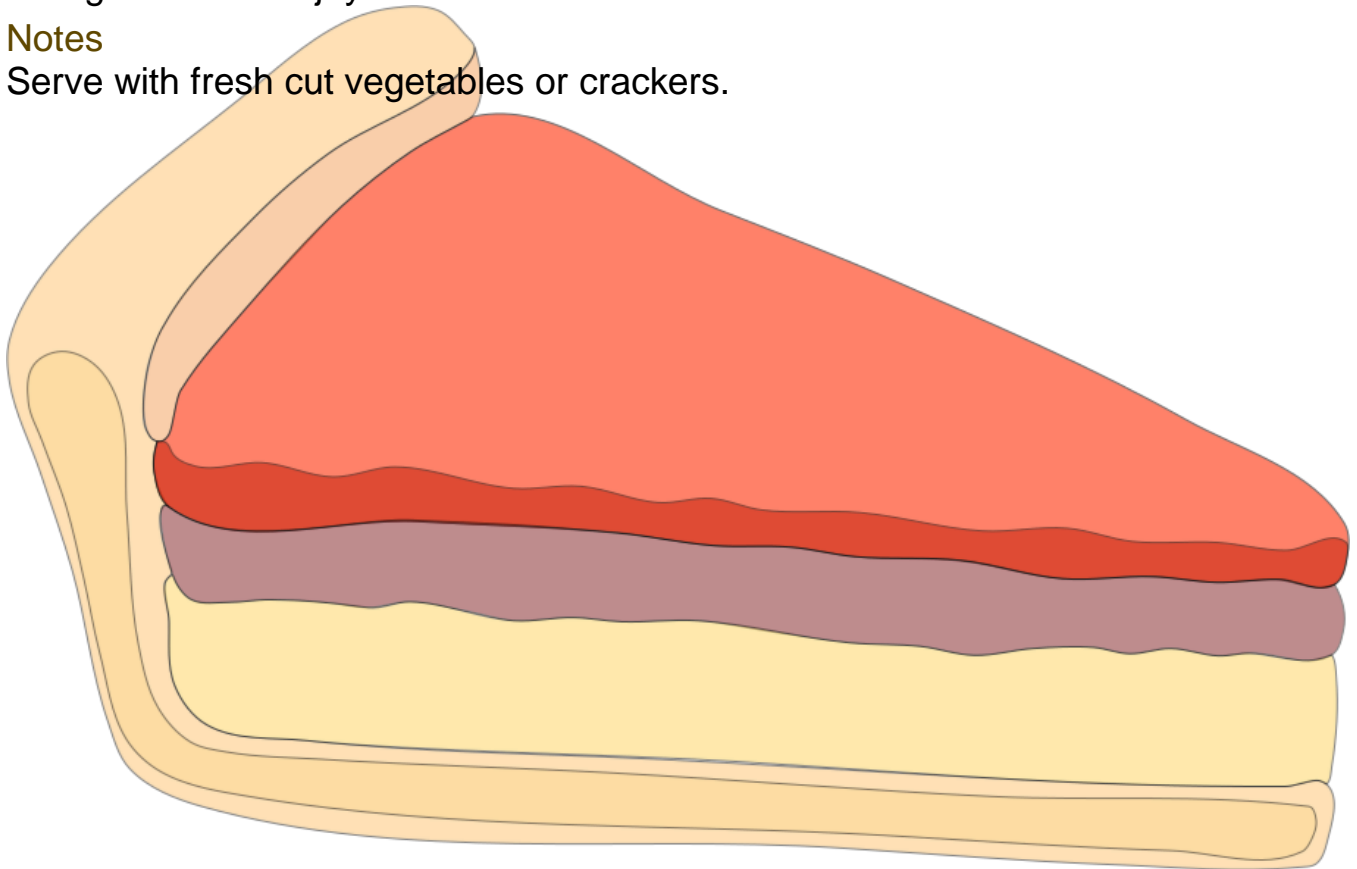
Rinse shrimp under hot water.

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.



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

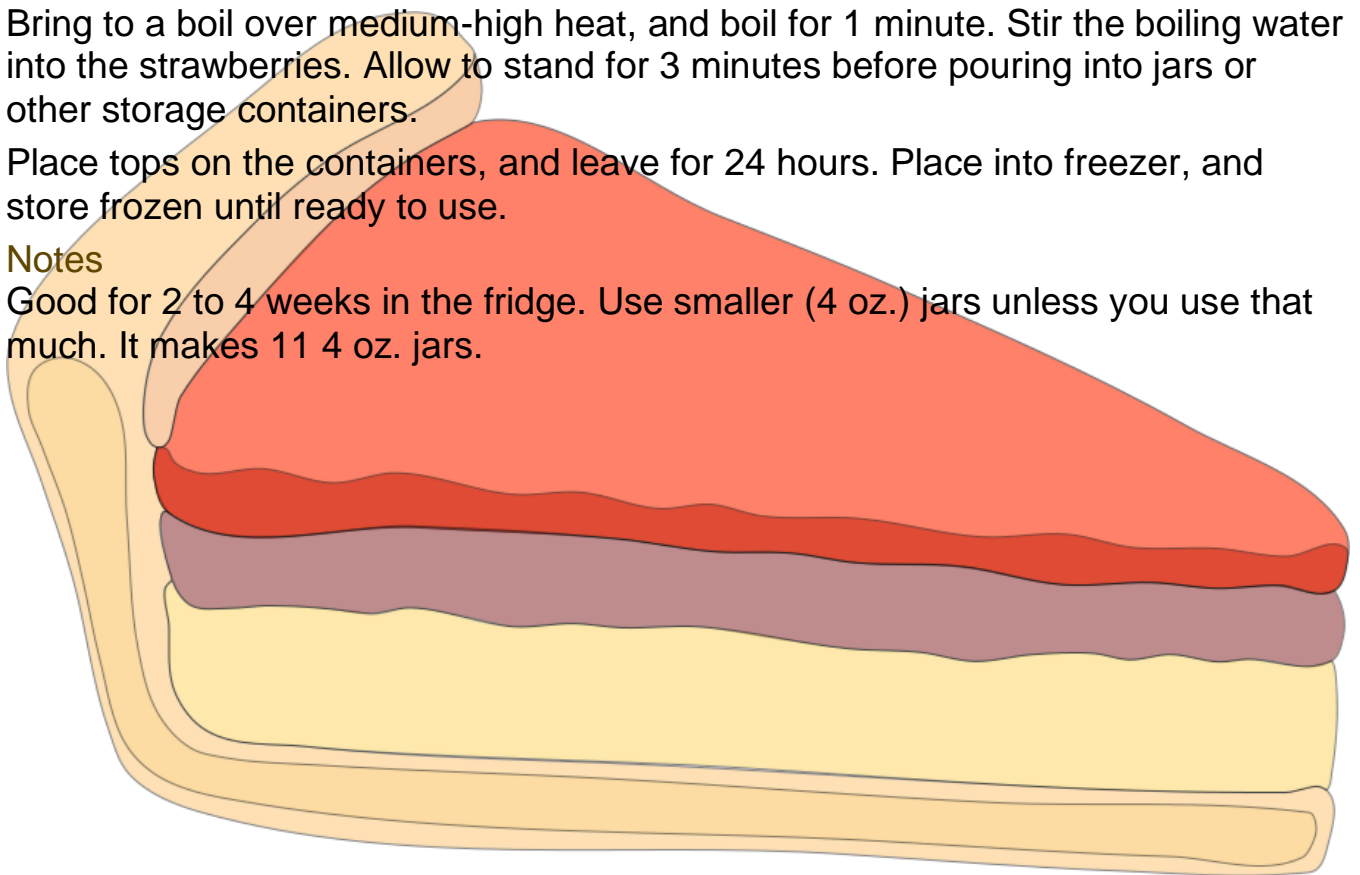
Drain liquid from crushed strawberries. Reserve. Mix crushed strawberries with sugar, and let stand for 10 minutes. Set aside. Add water to reserved liquid to get 3/4ths cup. Stir the pectin into the water in a small saucepan.

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.



Quick Thousand Island

Ingredients

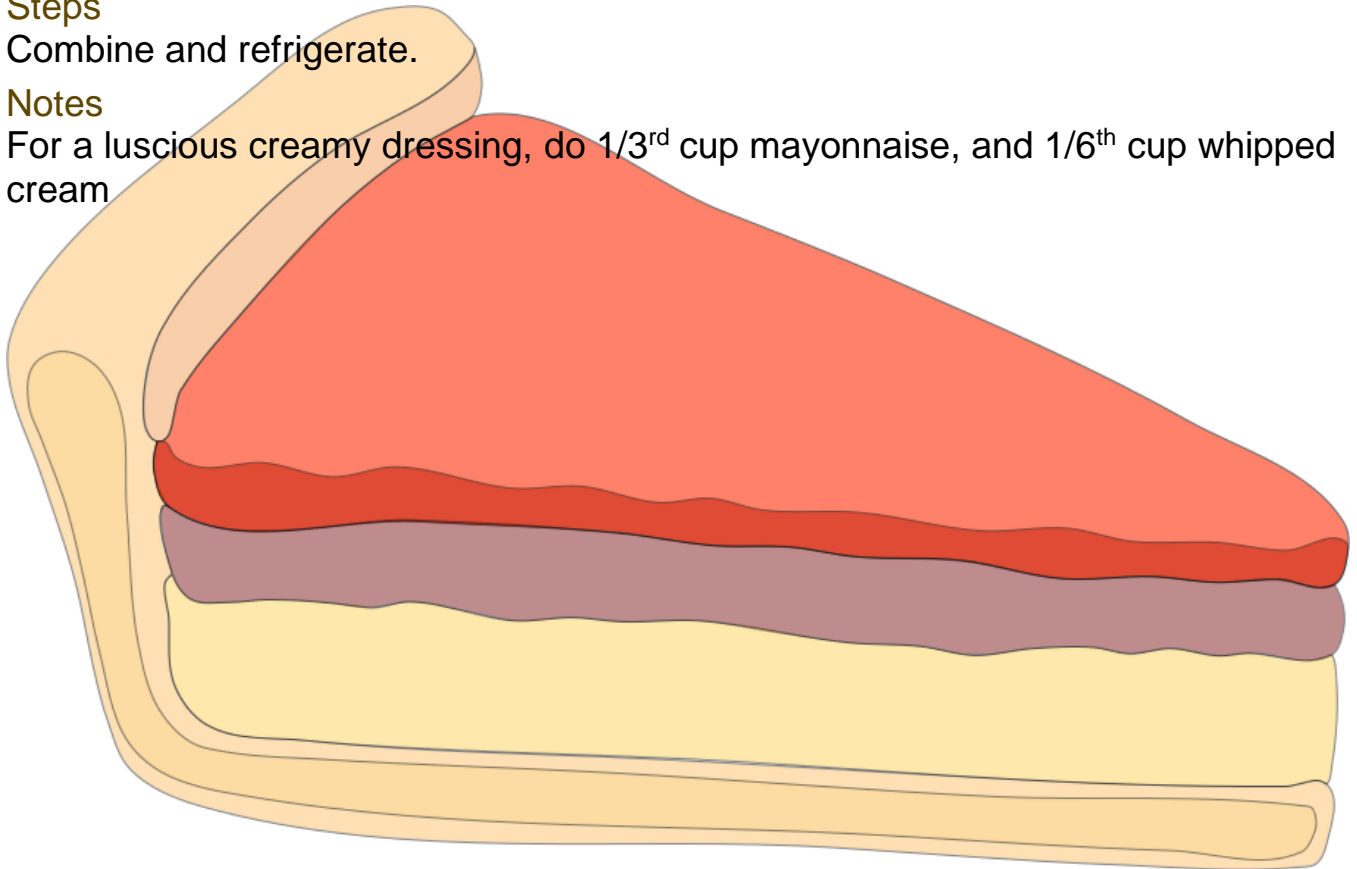
1/2 cup mayonnaise
2 tablespoons ketchup
1 tablespoon white vinegar
2 teaspoons sugar
2 teaspoons sweet pickle relish
1 teaspoon finely minced onions
1/8 teaspoon salt
1 dash black pepper

Steps

Combine and refrigerate.

Notes

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



Stagestop Thousand Island

Ingredients

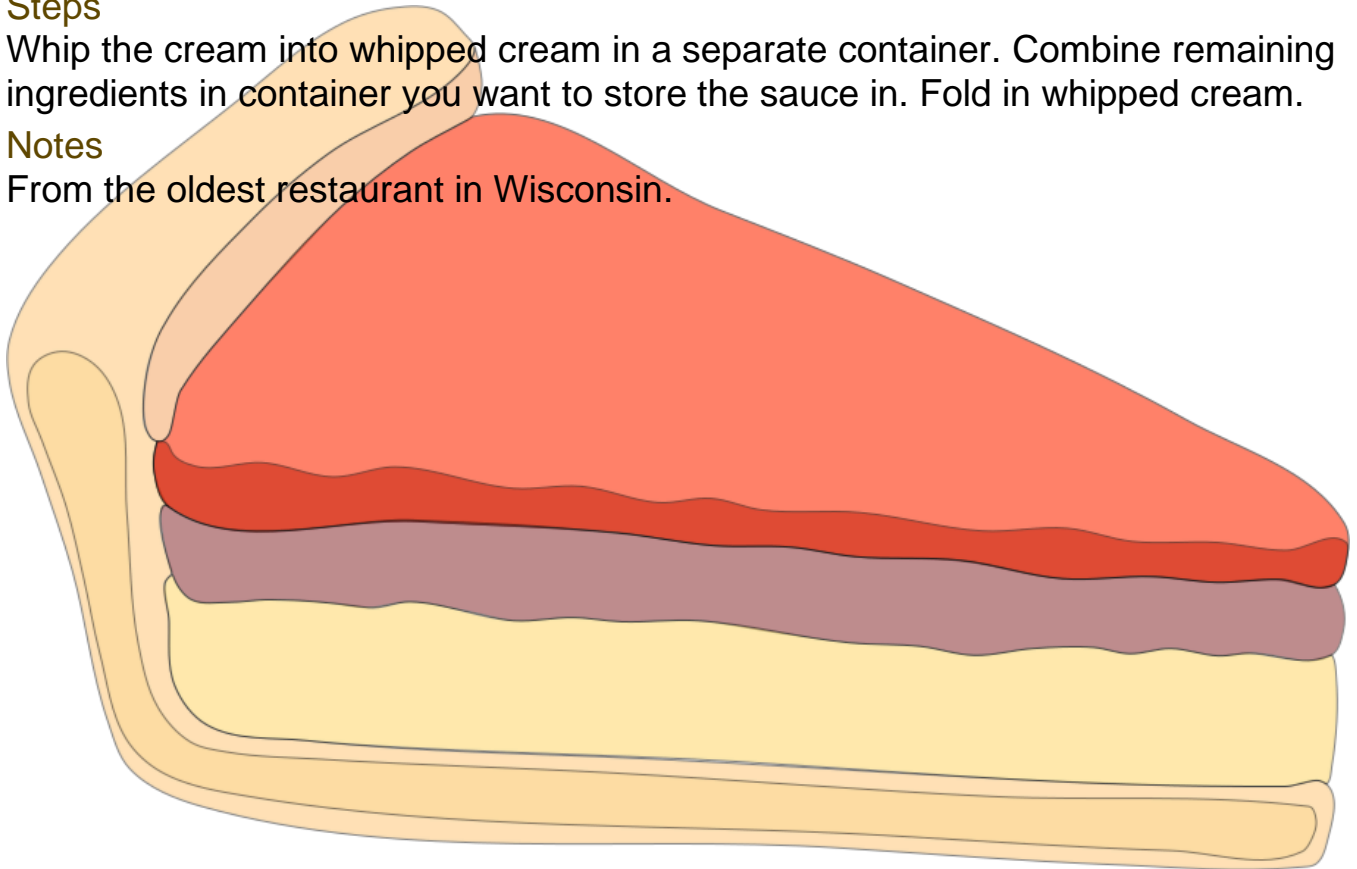
2 cup mayonnaise
1 cup whipping cream
4 tablespoons ketchup
2 teaspoons chopped pimentos
2 teaspoons sweet relish
2 teaspoons chives
2 teaspoon chopped onion
1/3 teaspoon salt

Steps

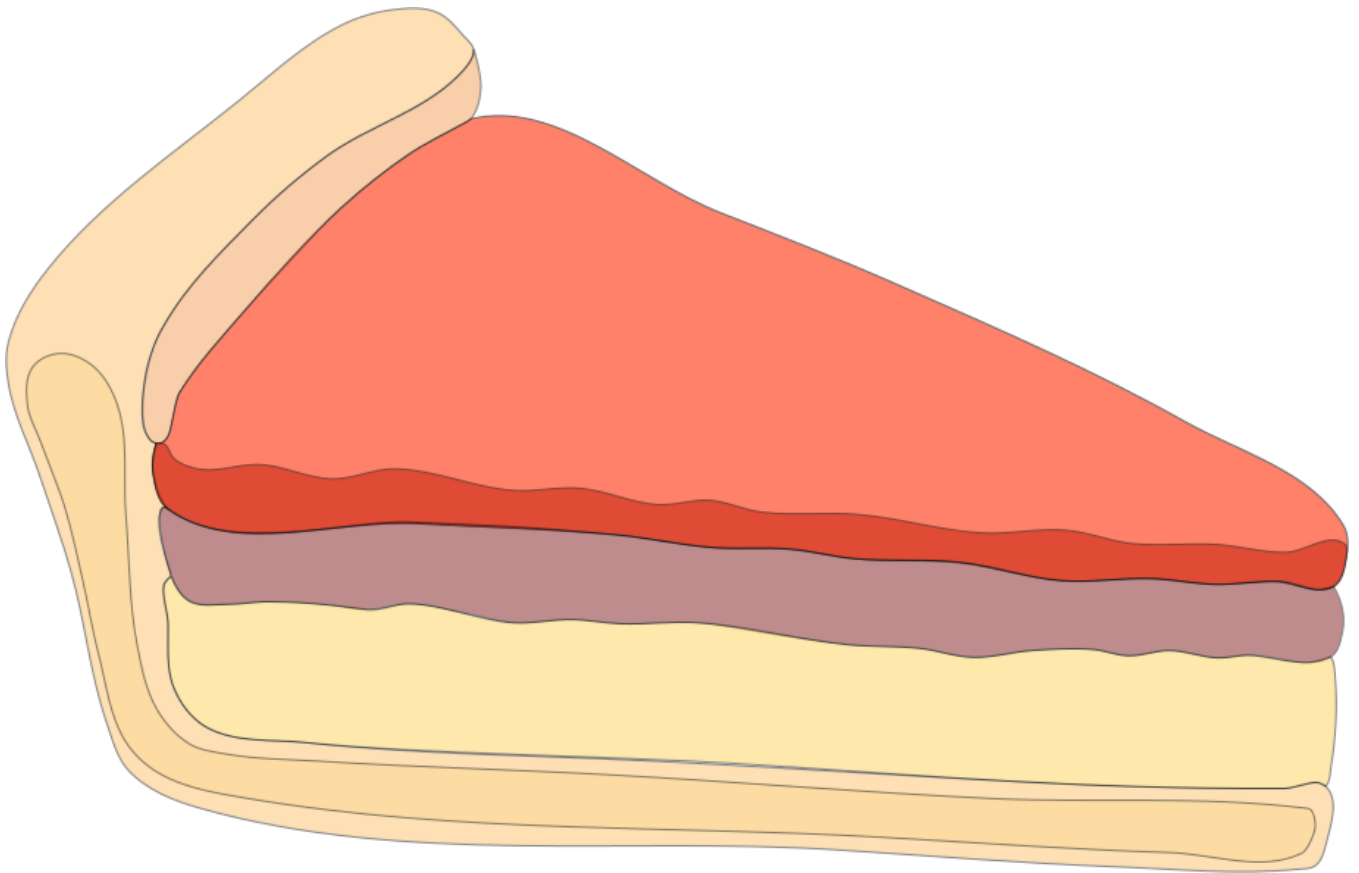
Whip the cream into whipped cream in a separate container. Combine remaining ingredients in container you want to store the sauce in. Fold in whipped cream.

Notes

From the oldest restaurant in Wisconsin.



Soups, Salads, & Sides



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

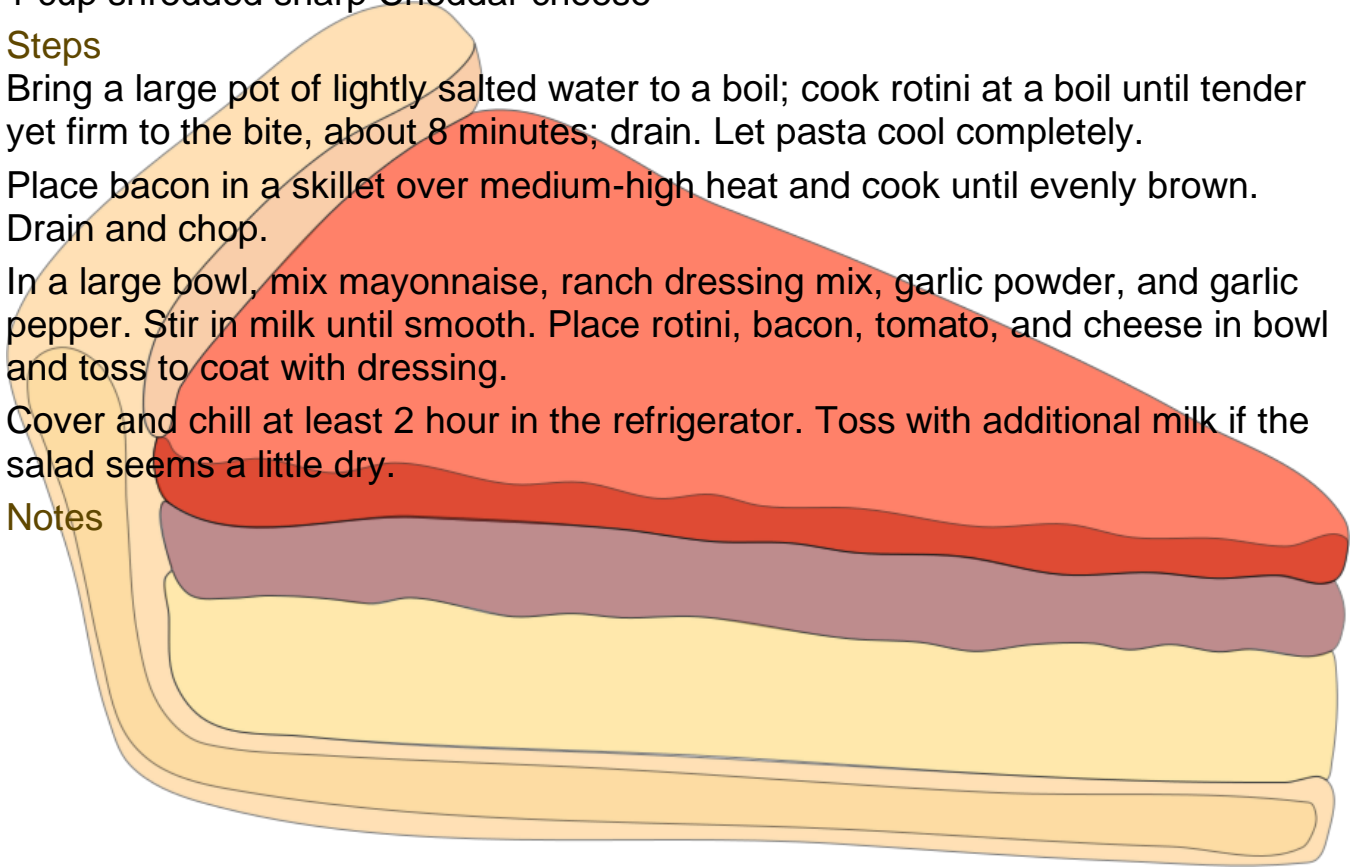
Bring a large pot of lightly salted water to a boil; cook rotini at a boil until tender yet firm to the bite, about 8 minutes; drain. Let pasta cool completely.

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.

Notes



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

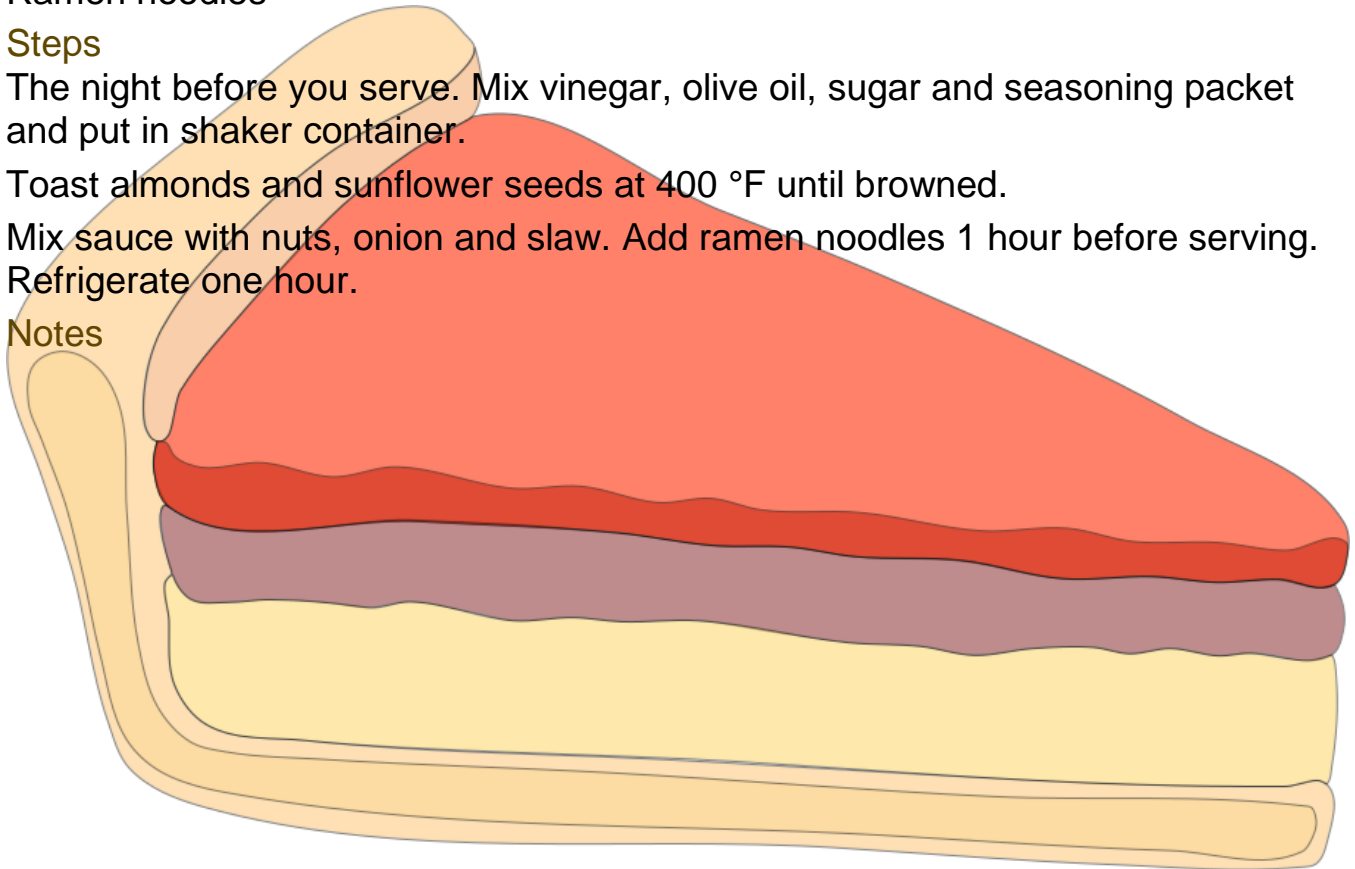
Steps

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 °F until browned.

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

Notes



Booyah

Ingredients

2 1/2 pounds bone-in short ribs trimmed
2 1/2 pounds bone-in chicken thighs trimmed
Salt and freshly ground black pepper
1 tablespoon olive oil
2 onions finely chopped
2 celery ribs minced
8 cups chicken broth
2 bay leaves
4 cups cabbage shredded (from 1 small head)
1 (28 ounce) can diced tomatoes undrained
8 ounces rutabaga peeled and cut into 1/2-inch pieces (1-2 small)
1 pound russet potatoes peeled and cut into 1/2-inch pieces (1 large)
3 carrots peeled and sliced 1/4-inch thick
1 cup frozen peas
1 tablespoon lemon juice (1 lemon)

Time

3 hours 30 minutes

Steps

Pat beef and chicken dry with paper towels and season on both sides with salt and pepper.

In a large Dutch oven (at least 5 ½ quarts) or stock pot, heat olive oil until just smoking. Brown beef all over, about 10 minutes total. Remove from pot and set aside.

Cook chicken until browned all over, about 10 minutes total. Remove from pot set aside. When the chicken is cool enough to handle, remove and discard skin. Reserve rendered fat in pot.

Over medium-high heat, cook onions and celery in rendered fat until softened, about 3 to 5 minutes. Stir in broth and bay leaves, scraping up any browned bits on the bottom of the pot. Add back short ribs and chicken, and bring to boil.

Reduce heat to low, cover, and simmer until chicken is 175 °F on an instant-read thermometer, about 25 to 30 minutes.

Remove chicken from pot. When chicken is cool enough to handle, remove and discard bones. Shred chicken into bite-sized pieces. Cover and refrigerate chicken.

Continue cooking the stew until the beef is tender, about 60 to 75 minutes longer. Remove beef from pot. When beef is cool enough to handle, remove and discard fat and bones.

Optionally strain out celery and onions, let sit, and skim off fat.

Add back shredded beef, cabbage, diced tomatoes and juice, rutabaga, potato, and carrots. Reduce heat to medium and simmer until all vegetables are tender, 30 to 35 minutes.

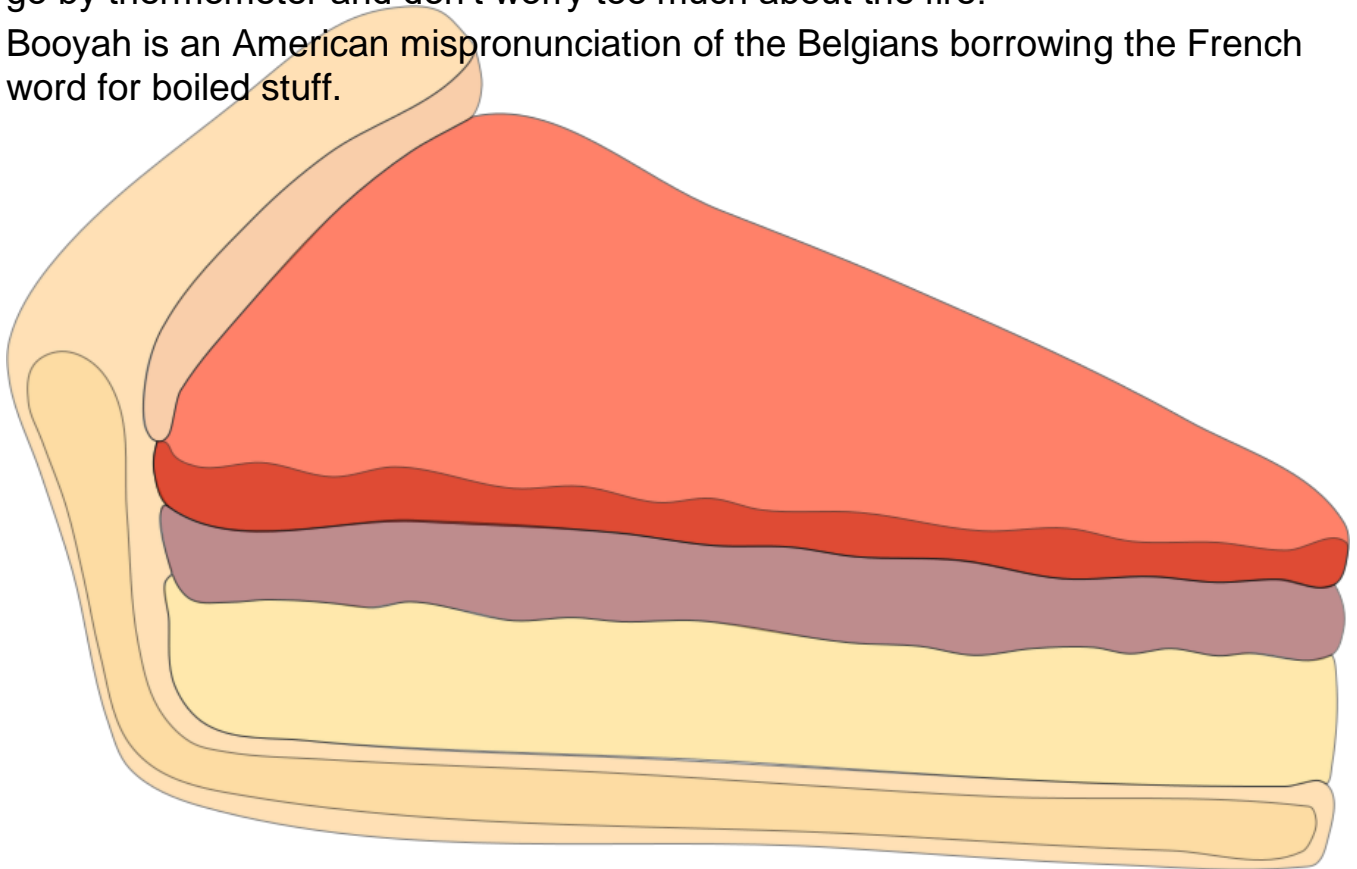
Stir in chicken, peas, and lemon juice until heated through. Season to taste with salt and pepper.

Notes

Bone in meat is important for this recipe

This is a fun, and hearty recipe while camping for a group. If you are doing that, go by thermometer and don't worry too much about the fire.

Booyah is an American mispronunciation of the Belgians borrowing the French word for boiled stuff.



Skillet Braised Brussel Sprouts

Ingredients

4 slices thick-cut bacon, sliced into 1/4-inch strips
1 pound brussel sprouts, trimmed and halved
1 clove garlic, thinly sliced, or more to taste
1/2 cup chicken stock, or more as needed
1 tablespoon butter, or to taste
1 tablespoon balsamic vinegar, or more to taste
salt and ground black pepper to taste

Steps

Place bacon in a large skillet over medium-low heat; cook until just crisp, about 10 minutes. Transfer bacon to a paper towel-lined plate, reserving bacon grease in skillet.

Increase heat to medium-high under skillet; saute brussel sprouts in the bacon grease until lightly browned, 2 to 3 minutes. Add garlic to Brussels sprouts; saute until garlic is fragrant, 1 to 2 minutes.

Pour chicken stock over brussel sprouts mixture and cover skillet with a lid; simmer until brussel sprouts are bright green, 4 to 5 minutes. Remove lid and continue simmering until liquid is evaporated and sprouts are tender, about 5 more minutes.

Remove skillet from heat and stir bacon, butter, vinegar, salt, and pepper into brussel sprouts mixture until butter is melted.

Notes

Chilli

Ingredients

2 pounds beef short ribs (substitute chuck or stew meat)	2 tablespoons adobo powder
1 pound bulk Italian sausage	1 tablespoon minced garlic
2 (15 ounce) cans beans, drained (Pinto, Kidney, Great Northern)	1 tablespoon Worcestershire sauce
1 (15 ounce) can beans in chili sauce	1 tablespoon dried oregano
2 (28 ounce) cans diced or crushed roasted tomatoes	1 tablespoon ground cumin
1 (6 ounce) can tomato paste	2 teaspoons hot pepper sauce (chili garlic sauce)
1 large sweet onion, chopped	1 teaspoon dried basil
2 poblano peppers, chopped and seeded	1 teaspoon italian seasoning
2 jalapeno peppers, chopped and seeded	1 teaspoon cayenne pepper
5 strips of bacon	1 teaspoon smoked paprika
4 cubes beef bouillon	1 teaspoon white sugar
1/2 cup beer	1 teaspoon salt, or more to taste
2 tablespoons chili powder	1 teaspoon celery salt
	1 teaspoon ground black pepper, or more to taste
	1 ounce dark chocolate

Steps

Measure out the half cup of beer and deposit the bouillon cubes into it to start dissolving.

If using a slow cooker, get ready a pan to brown the meat in. Otherwise in a large stockpot brown the short ribs, and Italian beef, and cook the bacon, retaining the drippings.

Dump in the peppers and onions, cooking until the onions soften and turn translucent. Add the minced garlic, and cook until fragrant.

Cut up the short rib into bite sized pieces, and crumble the bacon. If using a slow cooker transfer onions, peppers, and meat to it now.

Add beans, tomatoes, tomato paste beer bouillon mixture, chili powder, adobo powder, worcestershire sauce, oregano, cumin, hot sauce, basil, Italian seasoning, cayenne, paprika, sugar, salt, pepper, and dark chocolate.

Bring to a boil, then simmer over low heat, stirring occasionally, for at least 2 hours. If using a slow cooker set it too high for the first hour, then low for another 5.

Skim the grease off the top, and serve with corn chips, shredded cheese, green onions, and sour cream.

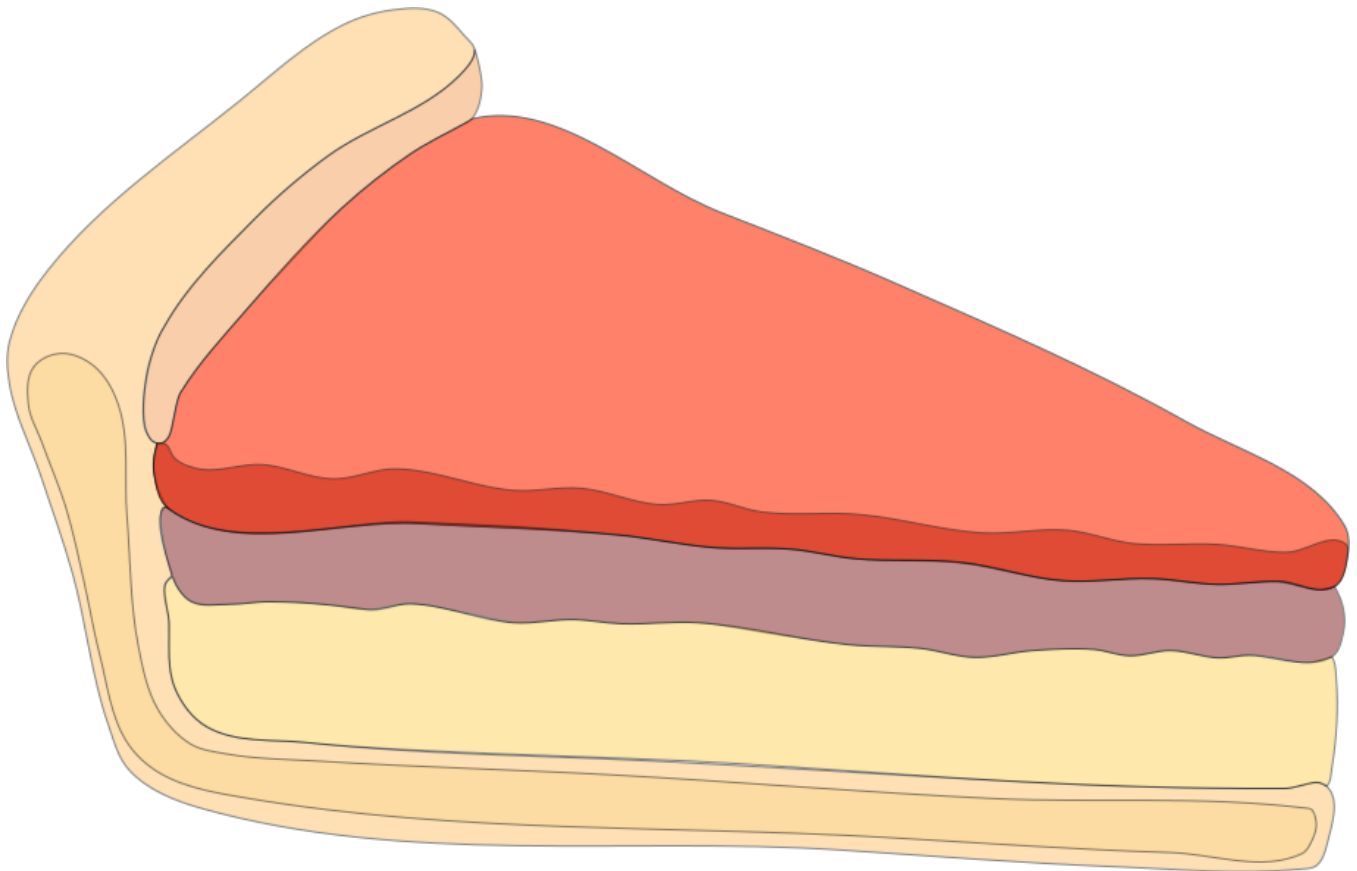
Notes

The two pounds for the short ribs is two pounds of meat. Will likely need a bit more due to bones. You can throw in the bones for a little more flavor, bit remember to fish them out of the muck before serving.

It's hard to find, but when I have it I put in a teaspoon of mushroom powder to bring out the savoriness.

For the spices, you can more or less throw in whatever you think tastes good.

The alcohol boils off, but you can sub the beer for chicken stock or even water in a pinch.



Sweet Corn on the Cob

Ingredients

Fresh Sweet Corn

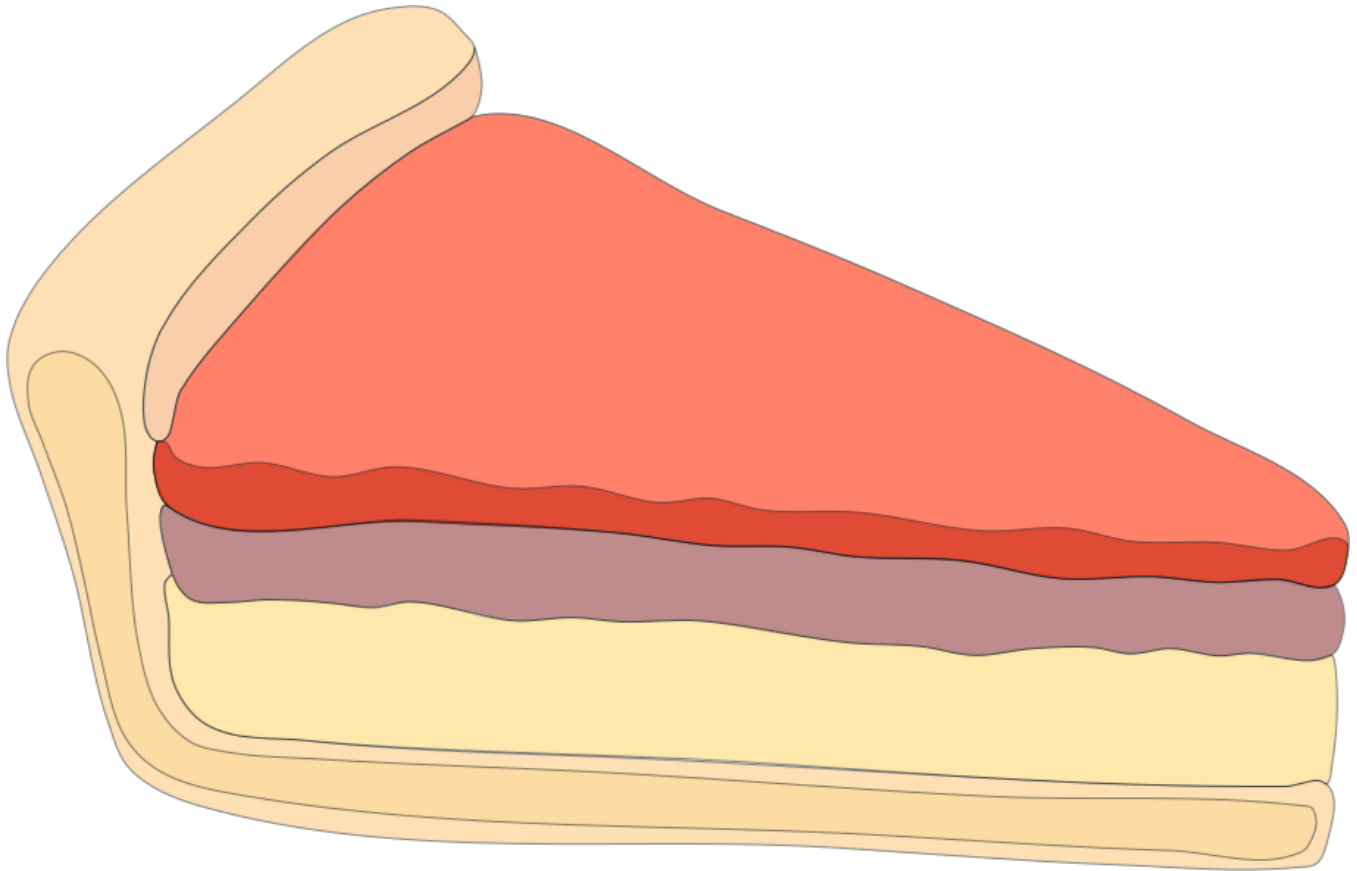
Time

15 minutes

Steps

Bring a pot of water to a boil. Cut the heat, put the corn in and let sit for at least 10 minutes.

Notes



Duchess Potatoes

Ingredients

3-4 lbs. (1.5 kg) Potatoes (Yukon golds)
1 Stick (4 oz. 113 g) Butter
8 oz. (225 g) Medium Cheese, freshly grated
4 Egg Yolks
Heavy Cream\Milk
Salt
Pepper

Time

1 Hour

Steps

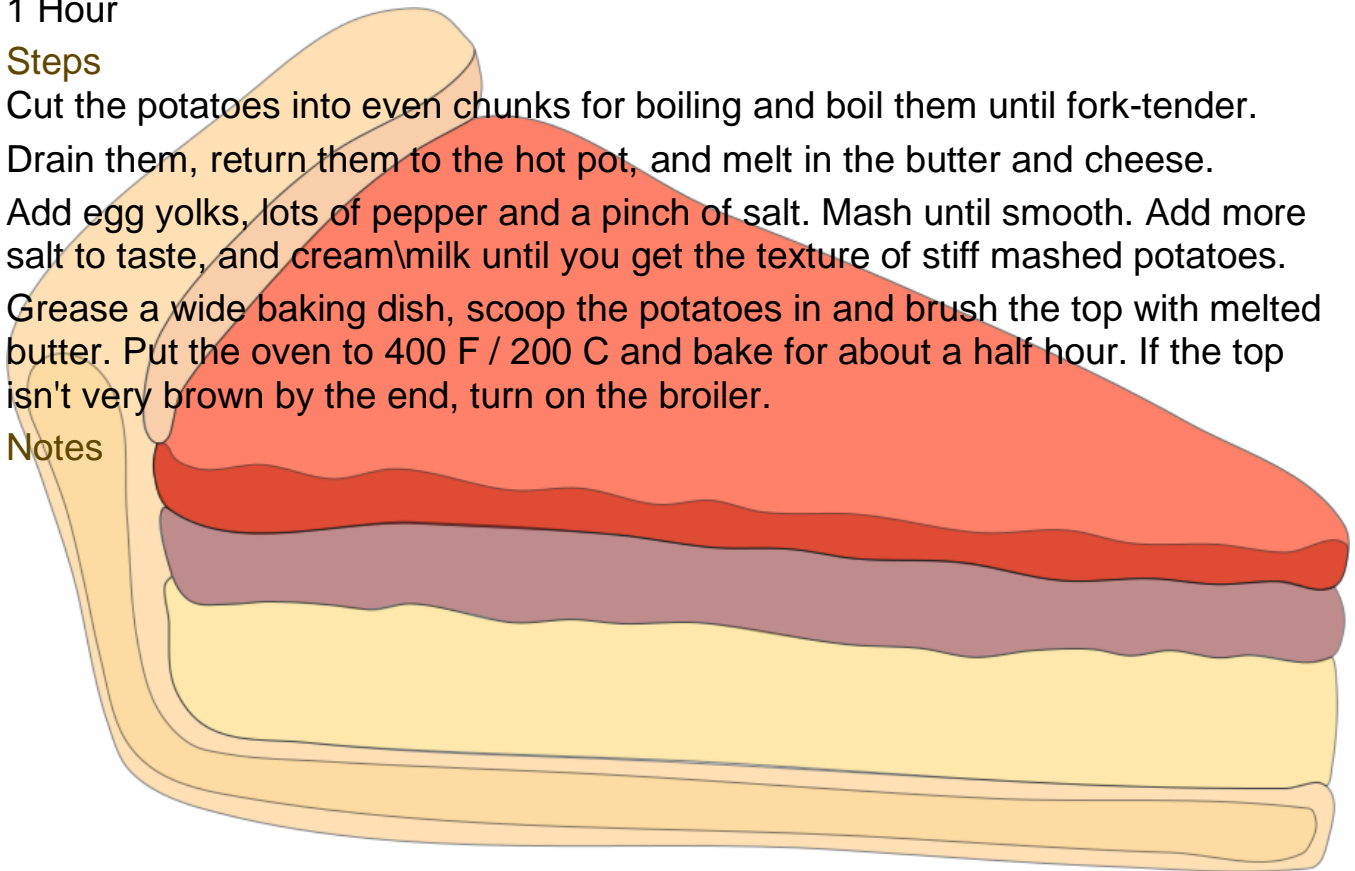
Cut the potatoes into even chunks for boiling and boil them until fork-tender.

Drain them, return them to the hot pot, and melt in the butter and cheese.

Add egg yolks, lots of pepper and a pinch of salt. Mash until smooth. Add more salt to taste, and cream\milk until you get the texture of stiff mashed potatoes.

Grease a wide baking dish, scoop the potatoes in and brush the top with melted butter. Put the oven to 400 F / 200 C and bake for about a half hour. If the top isn't very brown by the end, turn on the broiler.

Notes



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. French Fried Onions

Steps

Preheat oven to 350 °F.

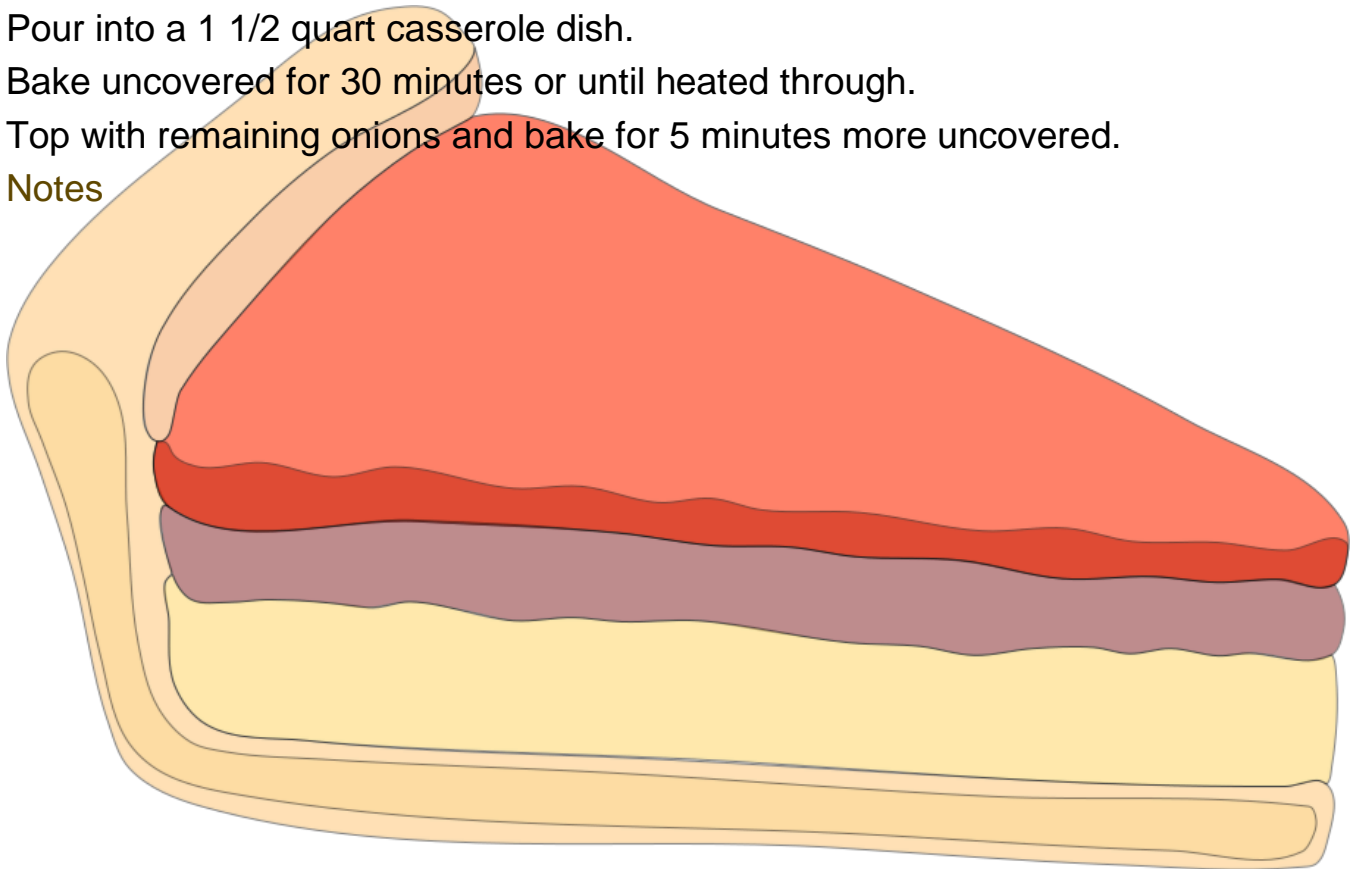
Combine all ingredients except $\frac{1}{2}$ of fried onions.

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.

Notes



Five Cup Salad

Ingredients

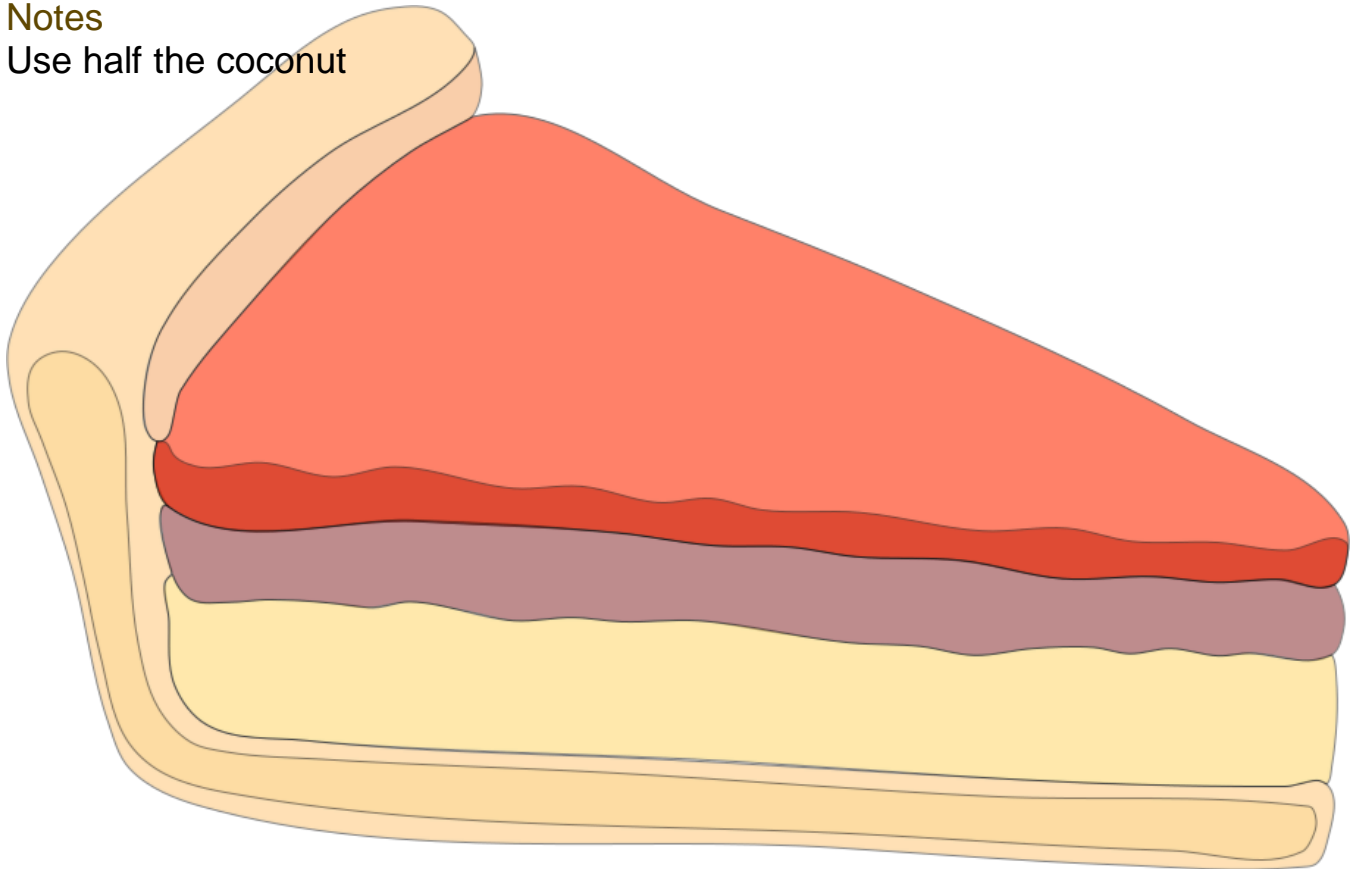
- 1 cup mini marshmallows
- 1 cup shredded coconut
- 1 cup drained mandarin oranges
- 1 cup drained pineapple chunks
- 1 cup sour cream

Steps

Mix marshmallows, coconut, oranges, pineapple, and sour cream together in a bowl. Cover and refrigerate until flavors blend, 5 to 6 hours.

Notes

Use half the coconut



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

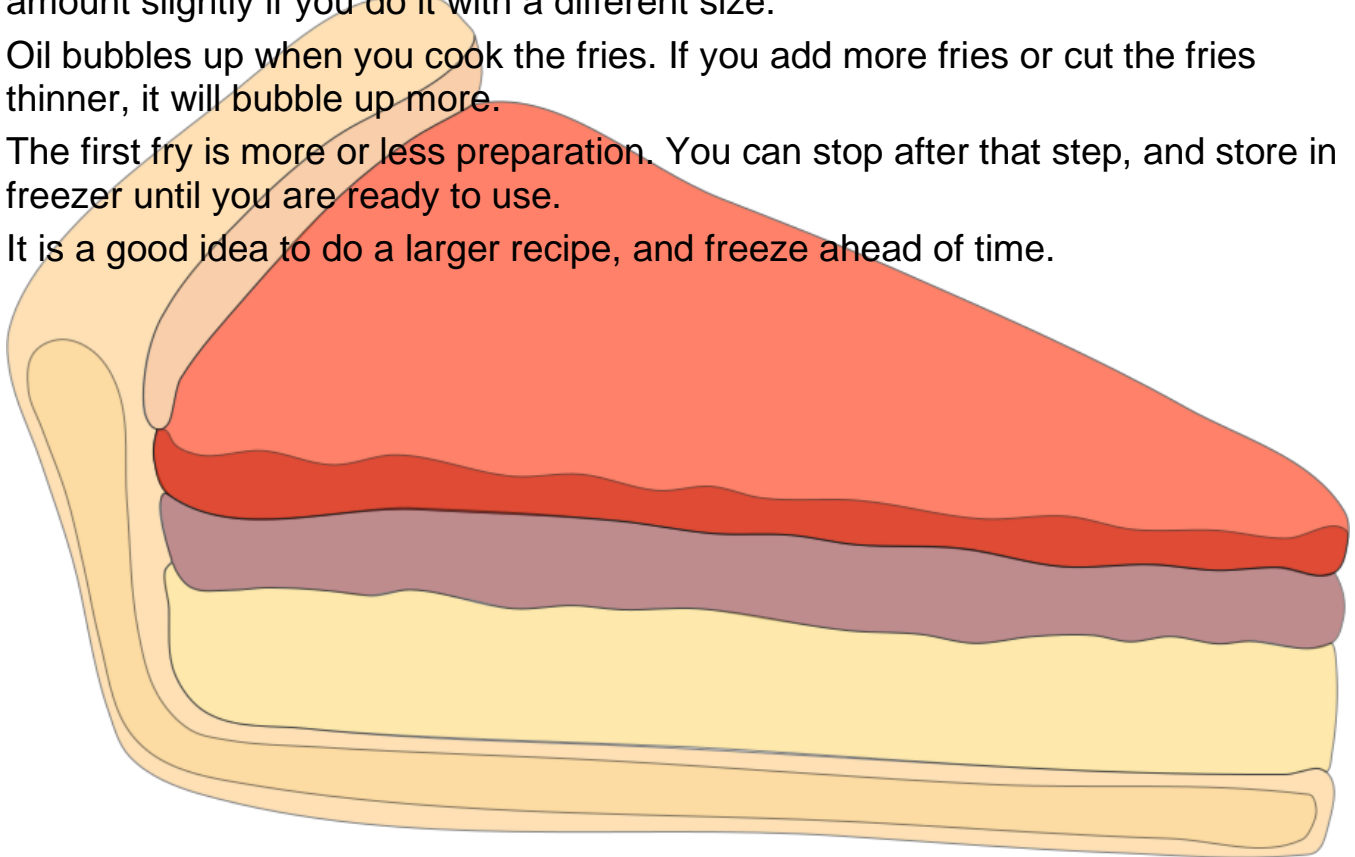
Notes

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.



Fried Cheese Curds

Ingredients

16 ounces cheese curds
2 cups buttermilk
2 cups lager beer
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon pepper
1 quart (4 cups) vegetable oil

Steps

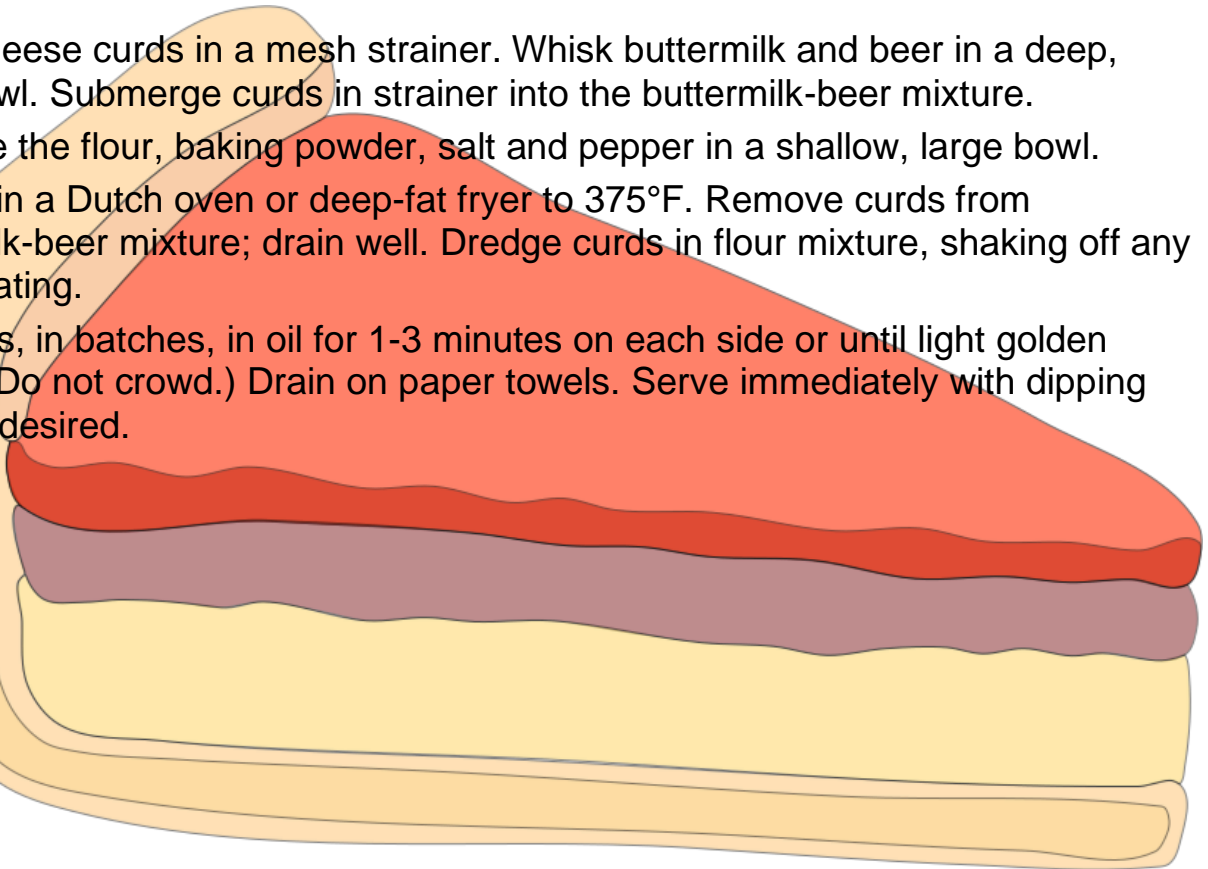
Place cheese curds in a mesh strainer. Whisk buttermilk and beer in a deep, large bowl. Submerge curds in strainer into the buttermilk-beer mixture.

Combine the flour, baking powder, salt and pepper in a shallow, large bowl.

Heat oil in a Dutch oven or deep-fat fryer to 375°F. Remove curds from buttermilk-beer mixture; drain well. Dredge curds in flour mixture, shaking off any extra coating.

Fry curds, in batches, in oil for 1-3 minutes on each side or until light golden brown. (Do not crowd.) Drain on paper towels. Serve immediately with dipping sauce if desired.

Notes



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 °F.

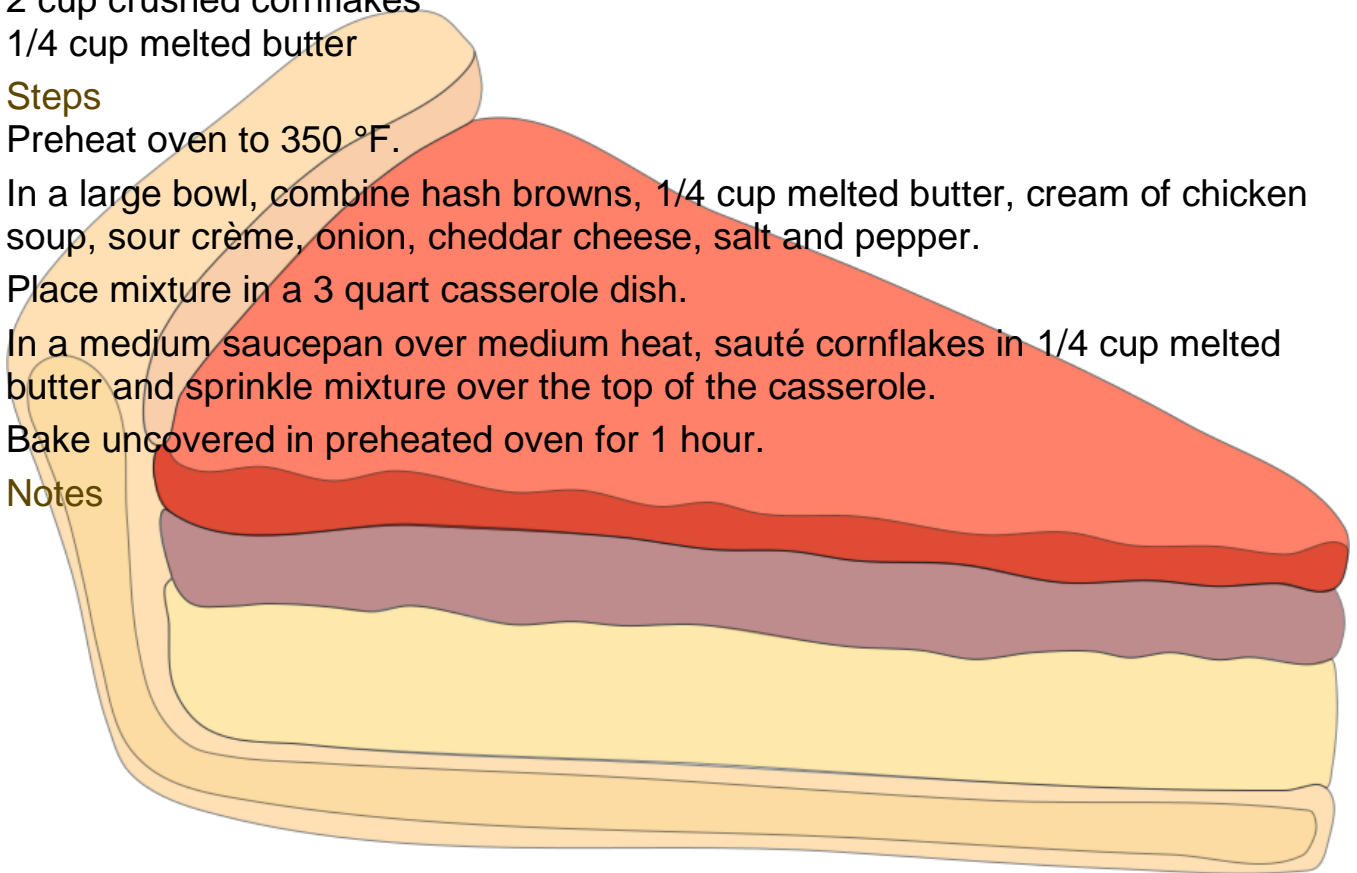
In a large bowl, combine hash browns, 1/4 cup melted butter, cream of chicken soup, sour crème, onion, cheddar cheese, salt and pepper.

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.

Notes



Creamy Mac and Cheese

Ingredients

8 ounces elbow macaroni

4 tablespoons unsalted butter, cut into small pats

3/4 cup evaporated milk

2 large eggs

1 teaspoon kosher salt, plus more for cooking the pasta

1/2 teaspoon freshly ground black pepper

10 ounces grated sharp cheddar cheese, about 3 1/2 cups

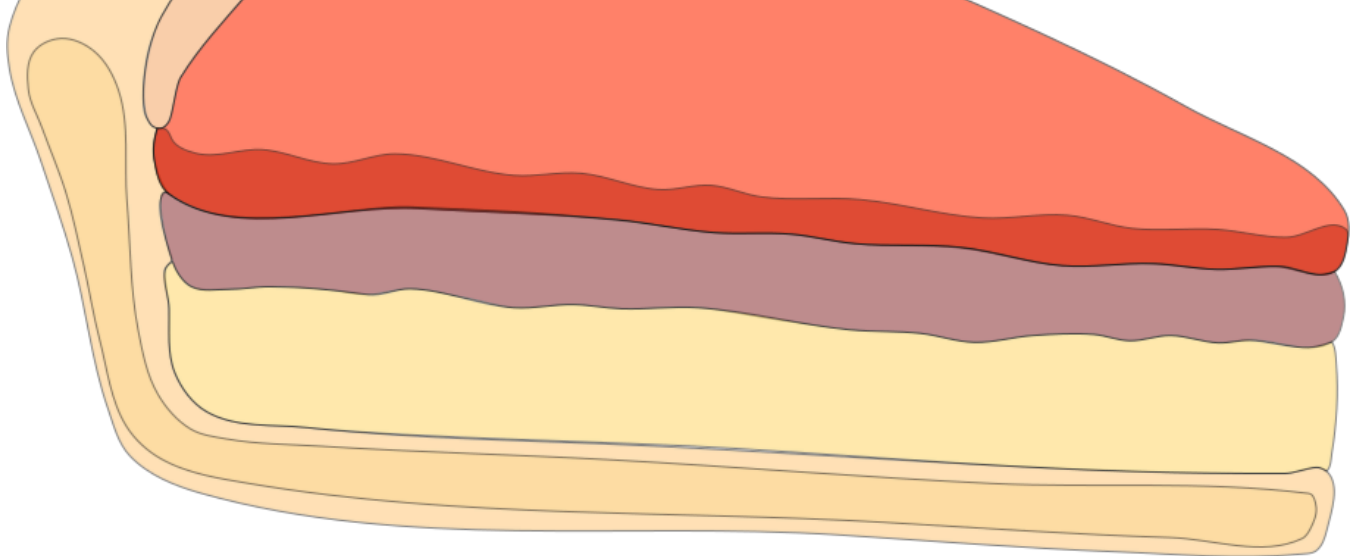
Steps

Bring a large pot of water to a boil, then sprinkle in 1 tablespoon kosher salt. Add the pasta and cook to al dente, about 8 minutes, then drain. Return to the pot and add the butter. Stir until the butter has melted and coated the pasta.

In a separate bowl, whisk together the milk, eggs, salt, mustard, hot sauce, and pepper. Stir into the pasta and add the cheese.

Set over low heat and stir until creamy, about 3 minutes. Serve.

Notes



Sauteed Mushrooms

Ingredients

3 tablespoons olive oil
3 tablespoons butter
1 pound button mushrooms, sliced
1 tablespoon red cooking wine
1 tablespoon teriyaki sauce, or more to taste
1 clove garlic, thinly sliced
1/4 teaspoon garlic salt, or to taste
black pepper to taste

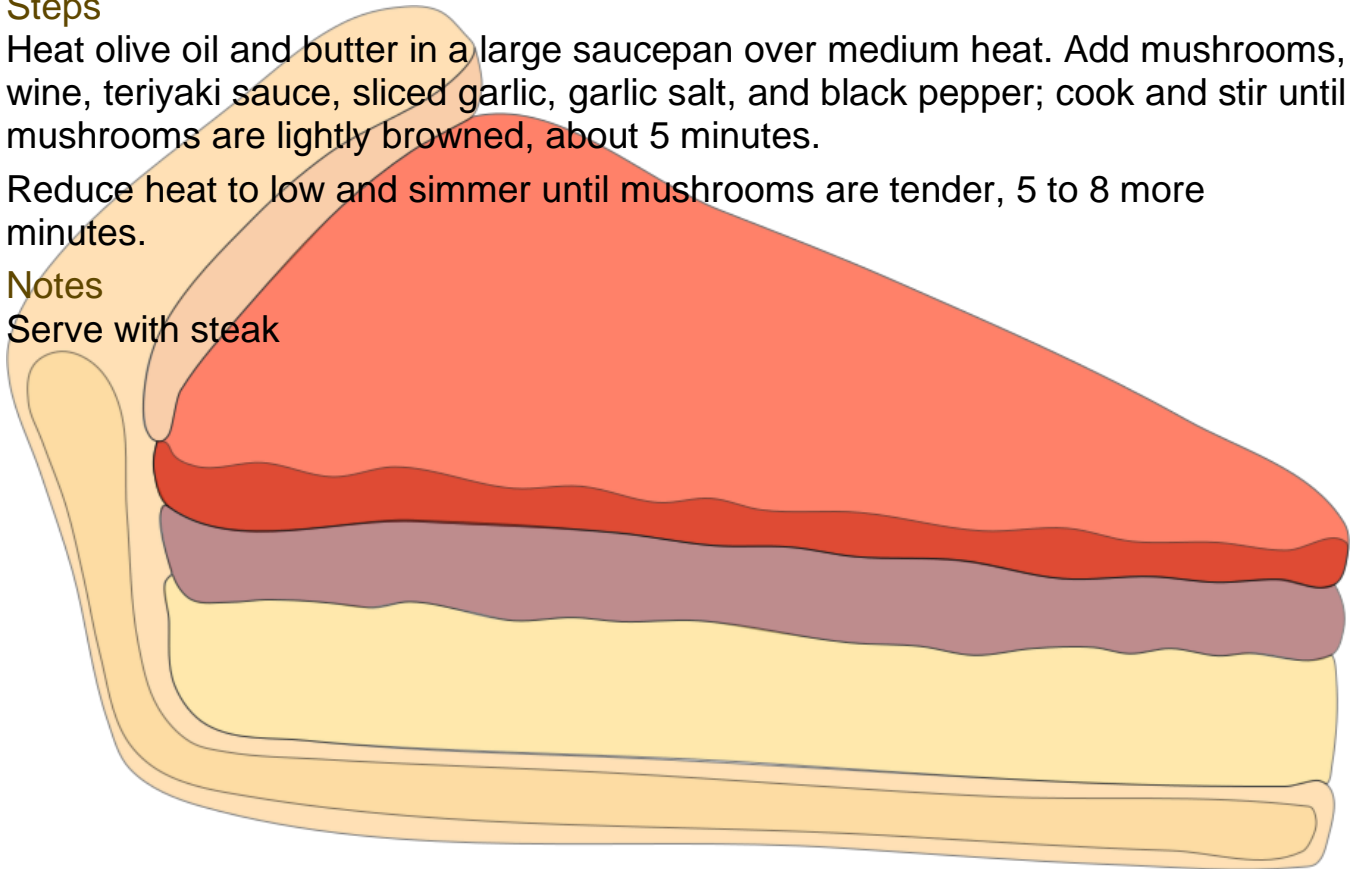
Steps

Heat olive oil and butter in a large saucepan over medium heat. Add mushrooms, wine, teriyaki sauce, sliced garlic, garlic salt, and black pepper; cook and stir until mushrooms are lightly browned, about 5 minutes.

Reduce heat to low and simmer until mushrooms are tender, 5 to 8 more minutes.

Notes

Serve with steak



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.

Notes

Grandma Laird's Potato Salad

Ingredients

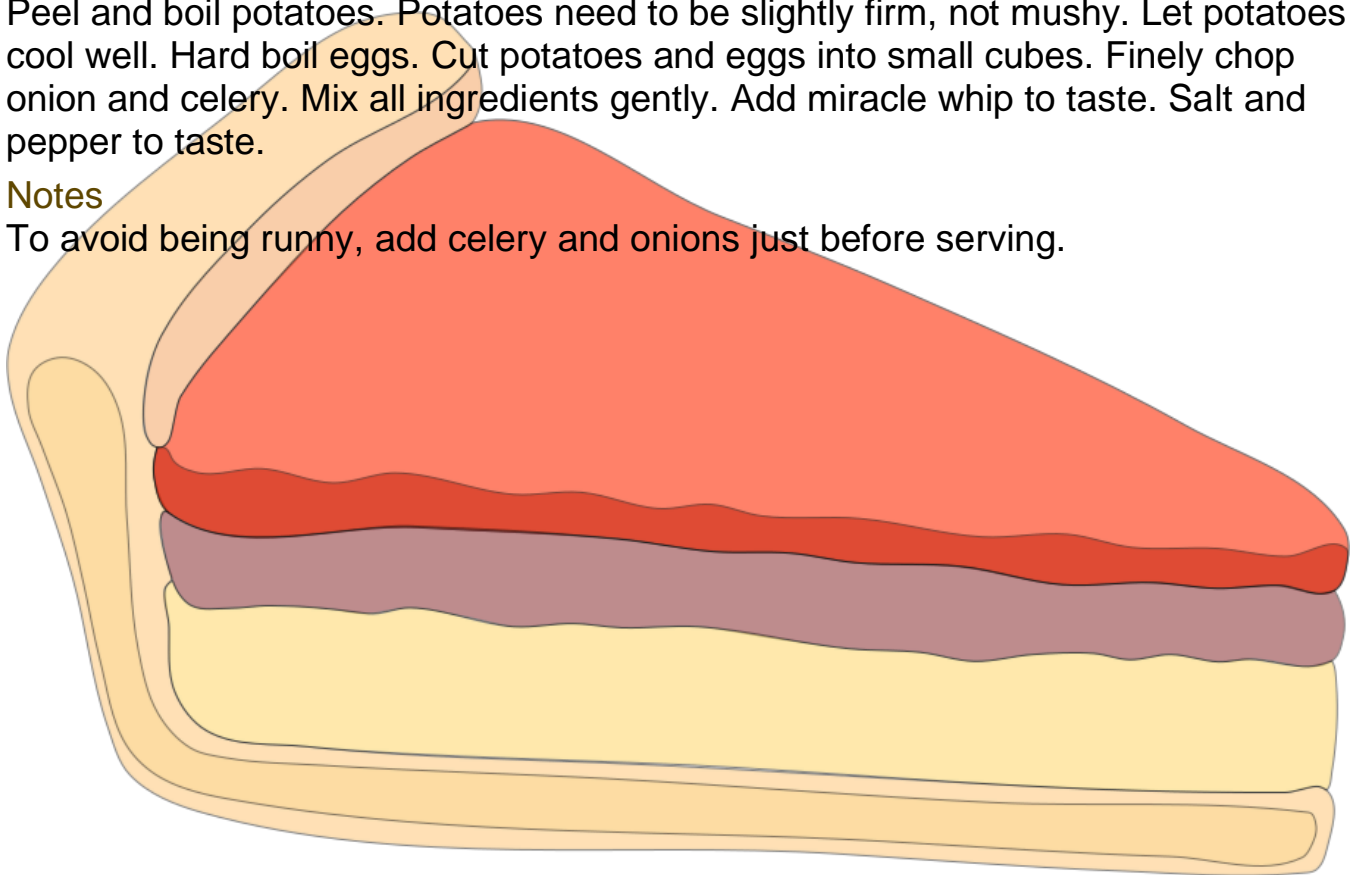
10 medium red potatoes
5 boiled eggs
1 finely chopped small onion
Celery to taste
Miracle whip
Salt
Pepper

Steps

Peel and boil potatoes. Potatoes need to be slightly firm, not mushy. Let potatoes cool well. Hard boil eggs. Cut potatoes and eggs into small cubes. Finely chop onion and celery. Mix all ingredients gently. Add miracle whip to taste. Salt and pepper to taste.

Notes

To avoid being runny, add celery and onions just before serving.



Roasted Asparagus

Ingredients

Fresh Asparagus

2 tablespoons olive oil

Salt

Pepper

Grated Parmesan cheese

Steps

Preheat oven to 400 °F.

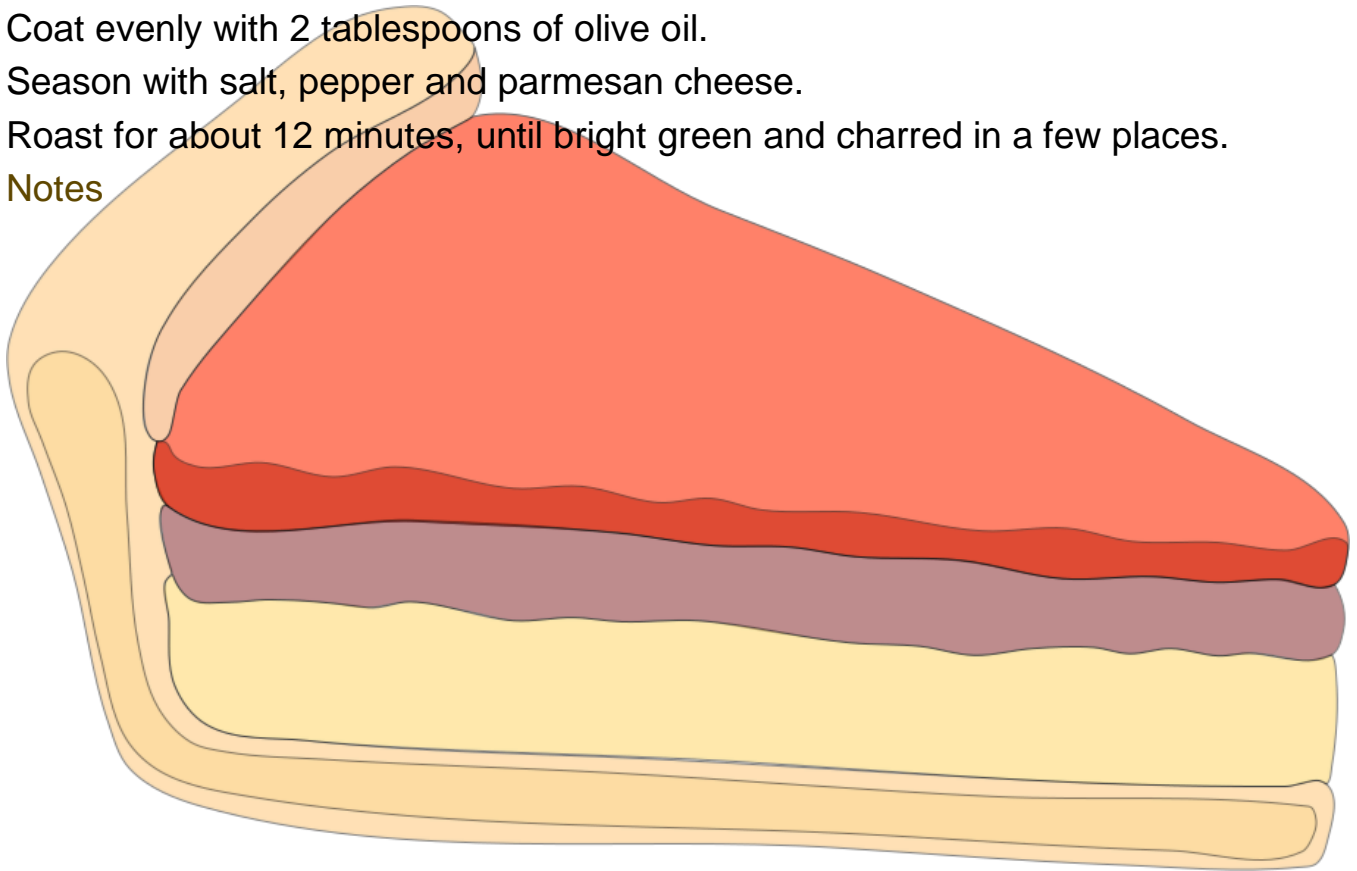
Place in single layer on baking sheet.

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.

Notes



Great Grandma Ower's Scalloped Potatoes

Ingredients

1 box scalloped potatoes

1/2 cup green onions

1/2 cup velveeta cheese

Butter

Bacon

Steps

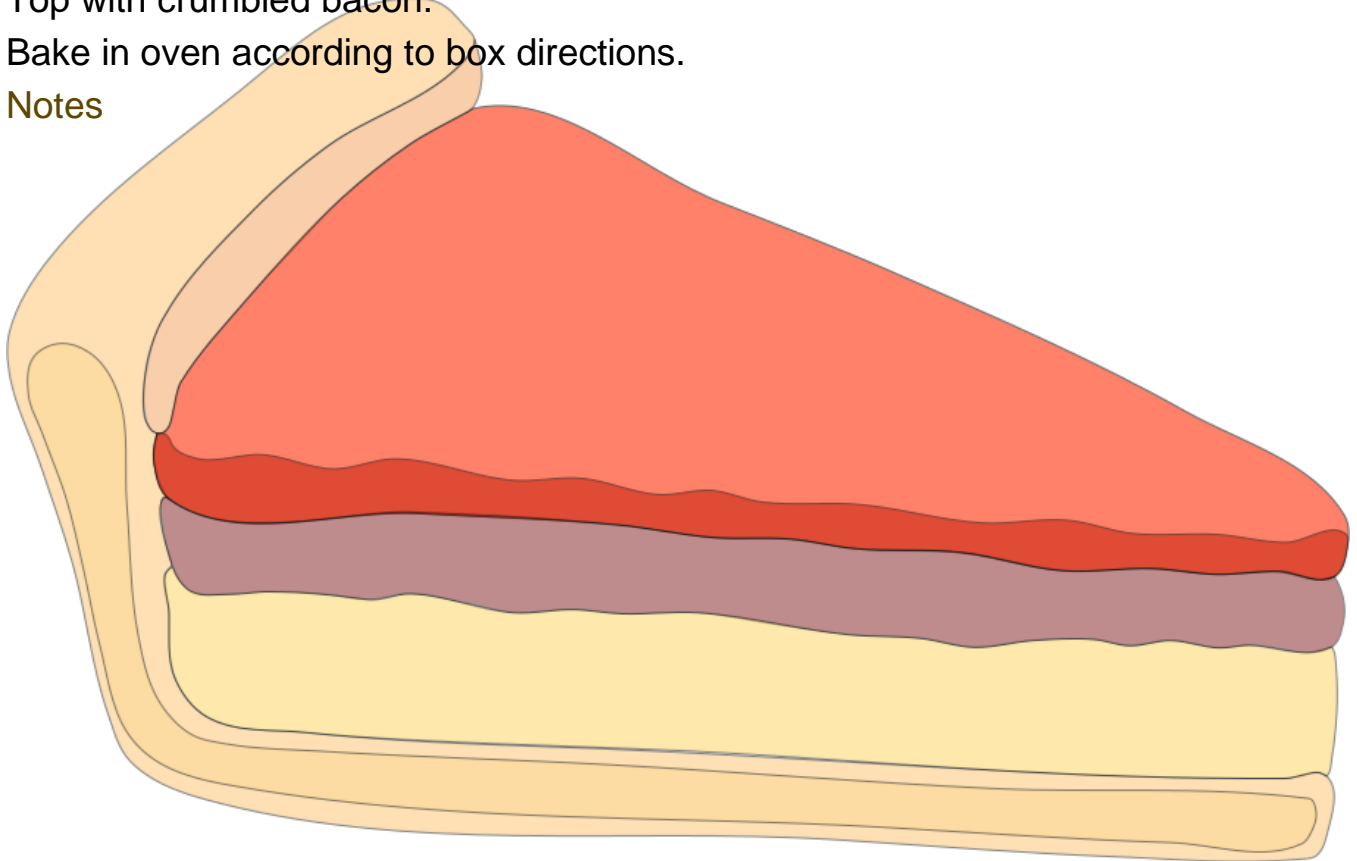
Prepare scallop potatoes according to directions on box, but add boiling water.

Add 1/2 cup green onions, 1/2 cup Velveeta cheese, add Tablespoon of butter.

Top with crumbled bacon.

Bake in oven according to box directions.

Notes



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) containers frozen sliced strawberries

Steps

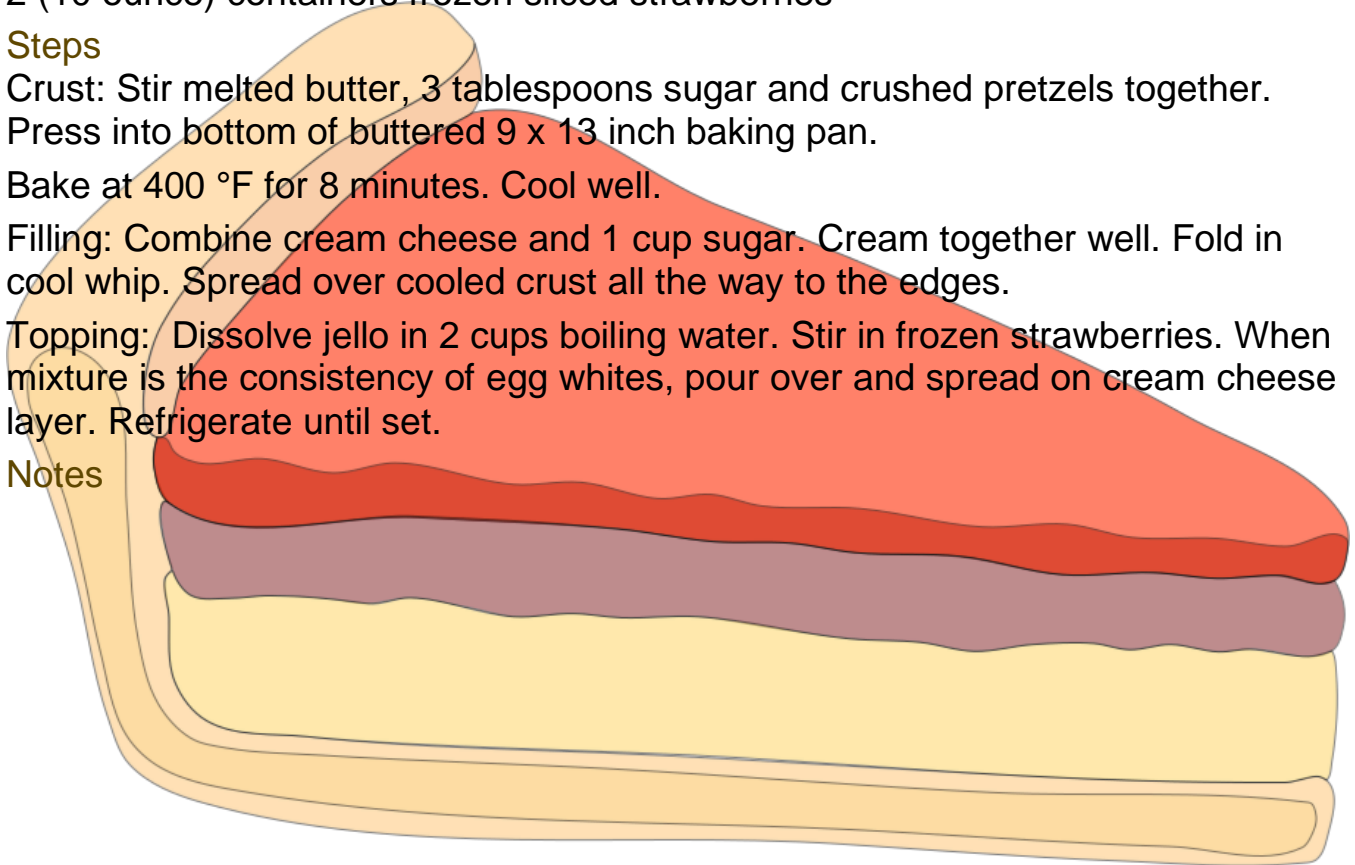
Crust: Stir melted butter, 3 tablespoons sugar and crushed pretzels together. Press into bottom of buttered 9 x 13 inch baking pan.

Bake at 400 °F 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.

Notes



Stuffing

Ingredients

12 ounces stuffing

1 stick salted butter

1/2 cup chopped onion

1 can chicken broth

Steps

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

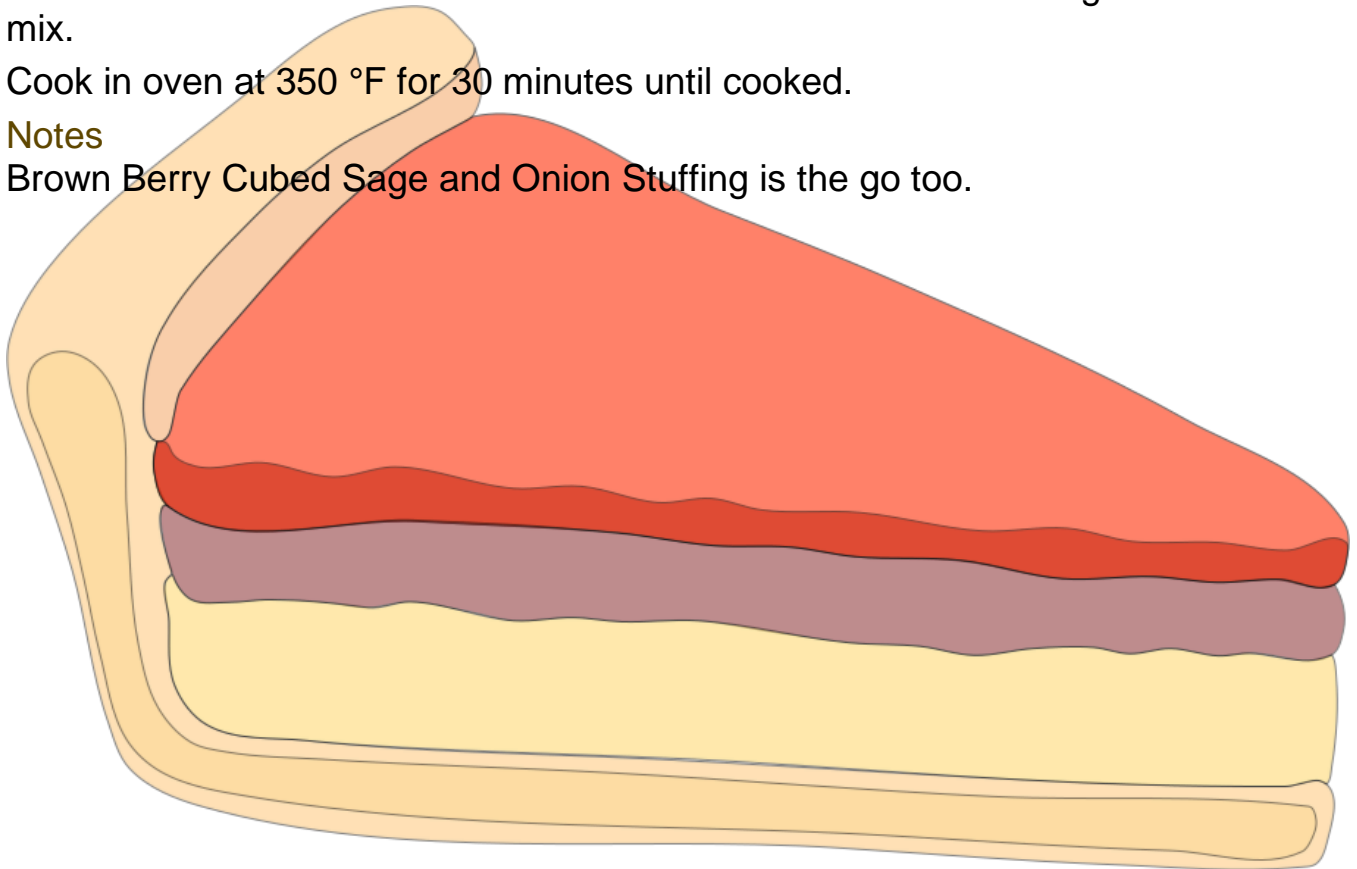
Put sage and onion cubed stuffing into large casserole dish.

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

Cook in oven at 350 °F for 30 minutes until cooked.

Notes

Brown Berry Cubed Sage and Onion Stuffing is the go too.



Succotash

Ingredients

6 Ounces (170g) Poblano Peppers (about 3 small or 2 medium)
1 Ounce (30g) Thin Sliced Bacon
6 Tablespoons (90g) Unsalted Butter
1 Medium Onion (about 6 ounces; 170g), finely diced
2 Cloves Minced Garlic
6 to 7 Ears of Corn, Shucked and Scraped (5 Cups Frozen)
One 6 Ounce (170g) Bell Pepper, Stemmed, Seeded, and Finely Diced
12 Ounces (340g) Summer Squash (~4 small yellow squash and/or zucchini)
2 Cups Beans (about 12 ounces; 340g), such as red kidney, cranberry, or lima
1/2 Cup (120ml) Bean-Cooking Water
Salt and Freshly Ground Black Pepper
Basil

Time

1 Hour

Steps

Using a broiler with the rack set in the highest position, or working directly over a gas flame, char Poblano peppers, rotating them frequently, until skin is blistered and black all over. Transfer to a heatproof bowl, cover with plastic, and let stand for 5 minutes. Using paper towels, rub charred skin off peppers. Stem and seed peppers, finely dice the flesh, and reserve. Finely dice the squash.

In a large Dutch oven, heat bacon over medium heat, stirring, until fat has rendered and bacon is beginning to brown, about 5 minutes. Add butter and stir until melted. Add onion and garlic and cook, stirring, until starting to soften, about 3 minutes.

Add corn kernels and any corn milk you were able to express, along with bell pepper and summer squash. Cook, stirring, until vegetables have become tender, about 10 minutes.

Stir in beans and reserved bean liquid (or water), as well as the reserved Poblano pepper. Season with salt and pepper. Continue cooking, stirring, until succotash is heated through and a buttery glaze coats the vegetables, about 5 minutes.

Add basil leaves, remove from heat, and serve. Succotash can be refrigerated for up to 5 days. When ready to serve, you can rewarm it if desired, or serve it at room temperature.

Notes

In a pinch you can substitute Jalapeno for Poblano

Use multiple types of beans for best results.

Sweet Baby Carrots

Ingredients

16 ounces baby carrots

1/3 cup butter

1/3 brown sugar

2 tablespoons honey

Steps

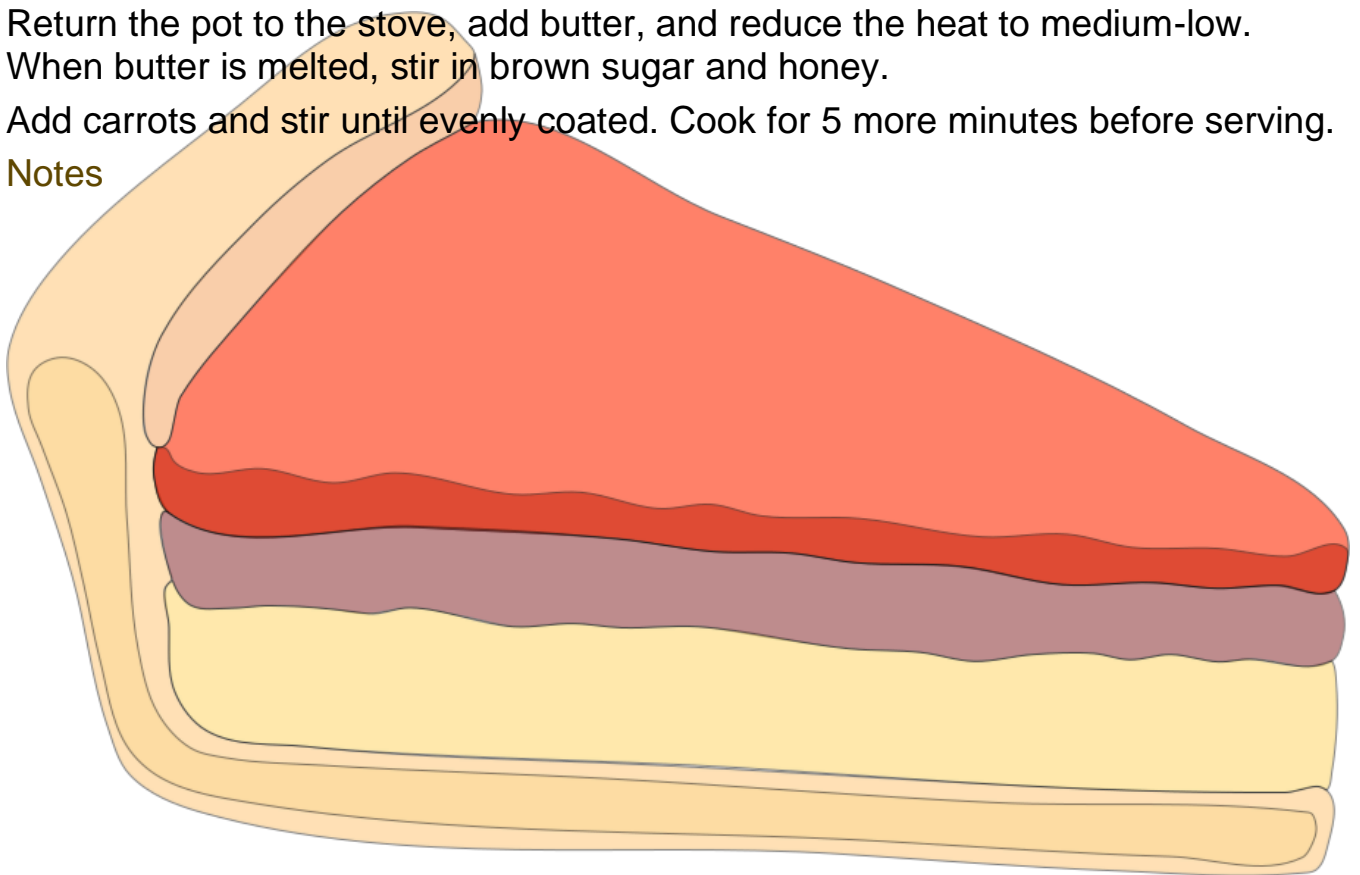
Place carrots in a large pot and cover with salted water. Bring to a boil over high heat and cook until carrots are tender, about 15 minutes. Remove from the stove and drain carrots in a strainer.

Return the pot to the stove, add butter, and reduce the heat to medium-low.

When butter is melted, stir in brown sugar and honey.

Add carrots and stir until evenly coated. Cook for 5 more minutes before serving.

Notes



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 °F.

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.

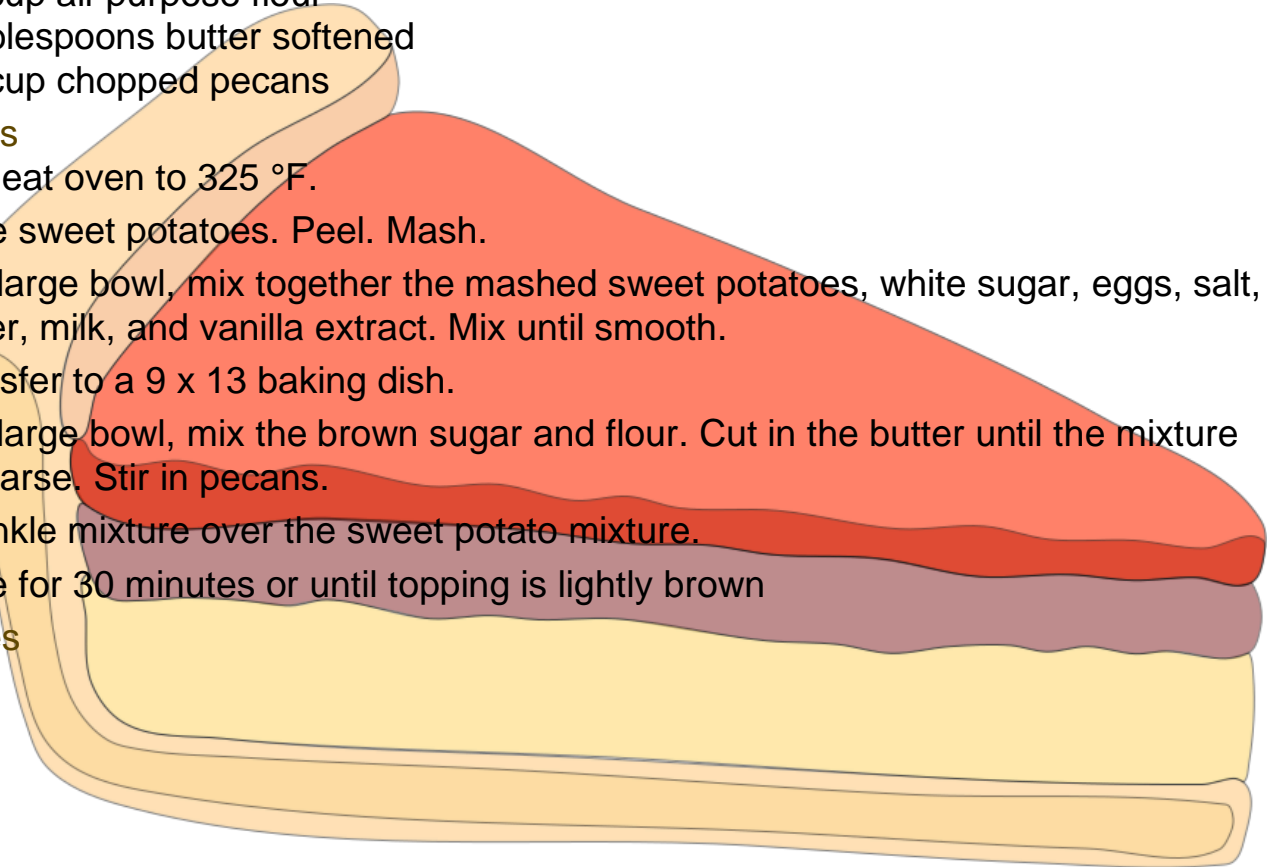
Transfer to a 9 x 13 baking dish.

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

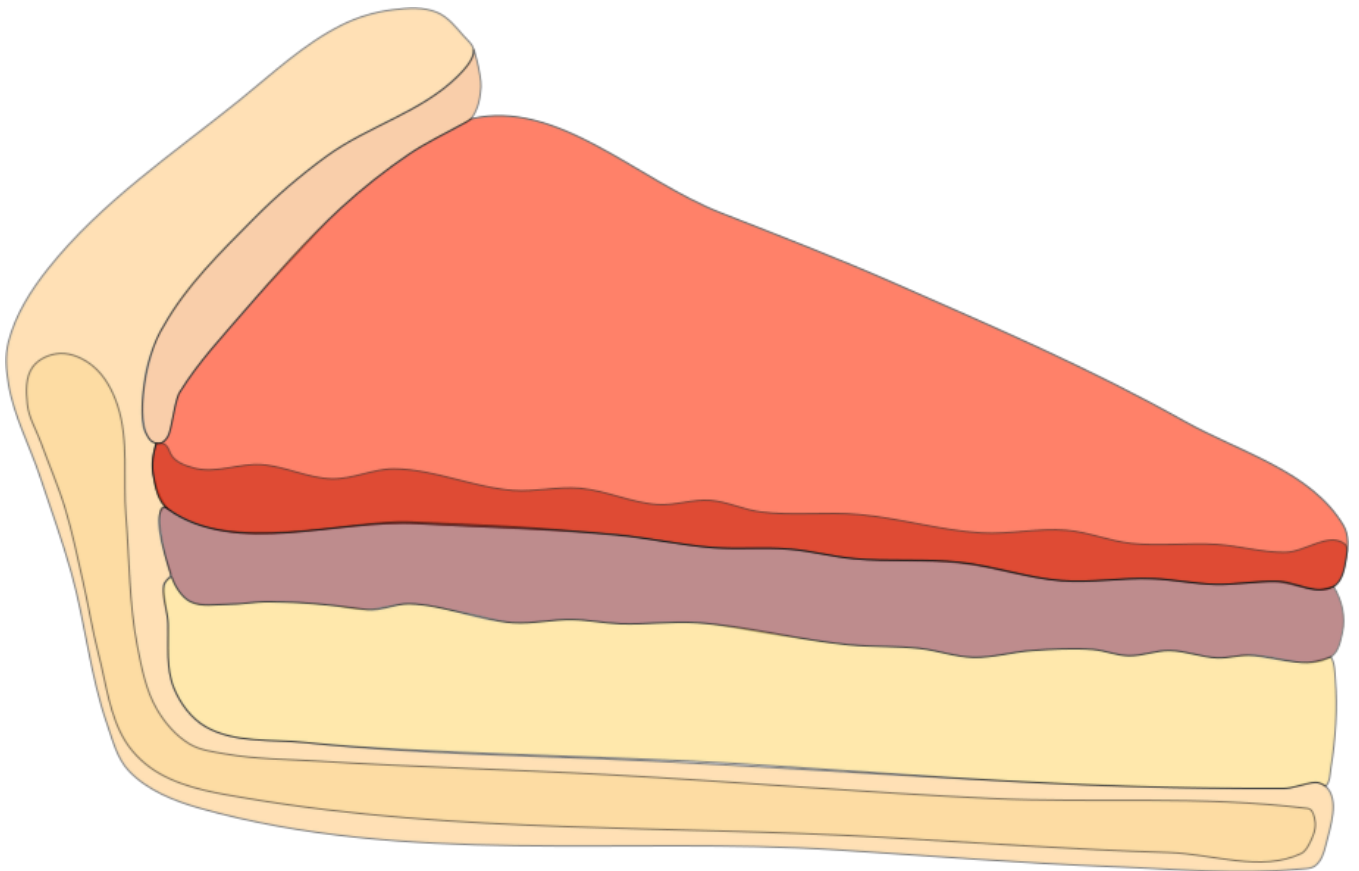
Notes



Asian

TTEOK	D.2
CRISPY CHINESE FRIED CHICKEN	D.5
BIBIMBAP	D.6
BUDAE JJIGAE	D.8
DAKGALBI.....	D.9
GUNGJUNG TTEOKBOKKI.....	D.10
JAPCHAE	D.11
KOREAN FRIED CHICKEN.....	D.12
SPAM MUSABI	D.13
GENERAL TSO SAUCE.....	D.15
HONEY SOY SAUCE	D.16
ORANGE SAUCE	D.17
SESAME SAUCE	D.18
SWEET SOY	D.19
FRIED RICE	D.21

Dough & Noodles



Tteok

Ingredients

225g (about 1 2/3 cups) rice flour

115g (about 3/4 cup + 2 tablespoons) tapioca starch (see note 1)

2 teaspoons sugar

1/2 teaspoon kosher salt

455g (2 cups) water, divided

Steps

Make Dough

In a large bowl, whisk together rice flour, tapioca starch, sugar, and salt.

Pour 1 3/4 cups (400g) of water into a pan, and bring to a boil.

While stirring, gradually pour in half the water. Once combined, gradually mix in the remaining water. Continue stirring until the water is fully absorbed.

You will find that there is still dry flour. Pour 1/4 cup of room temperature water over the loose flour. Stir until combined

Let the dough cool until cold enough to handle, at least 2 to 3 minutes, stirring periodically.

Knead the dough until mostly combined. Remember to scrape down sides of bowl.

Turn out onto floured work surface and knead the dough for another 2 to 3 minutes. The dough will feel a little tacky and may stick to your fingers a little. It shouldn't be overly sticky. If it is very sticky, add another tablespoon of flour and work it into the dough. Shape the dough into a disc. The dough should look relatively smooth.

Shape Dough

Divide the dough into 8 equal pieces. Cover pieces with a moist towel.

Shape the dough into a short, thick log and lay it lengthwise on the surface.

Starting from the middle, roll out the dough into a rope about 16 inches long and just over 1/2 inch in diameter.

Repeat three more times.

Line up the 4 ropes of dough and cut them up into 2-inch pieces. If dough sticks to knife, you can grease it.

Cover cut pieces with a moist towel.

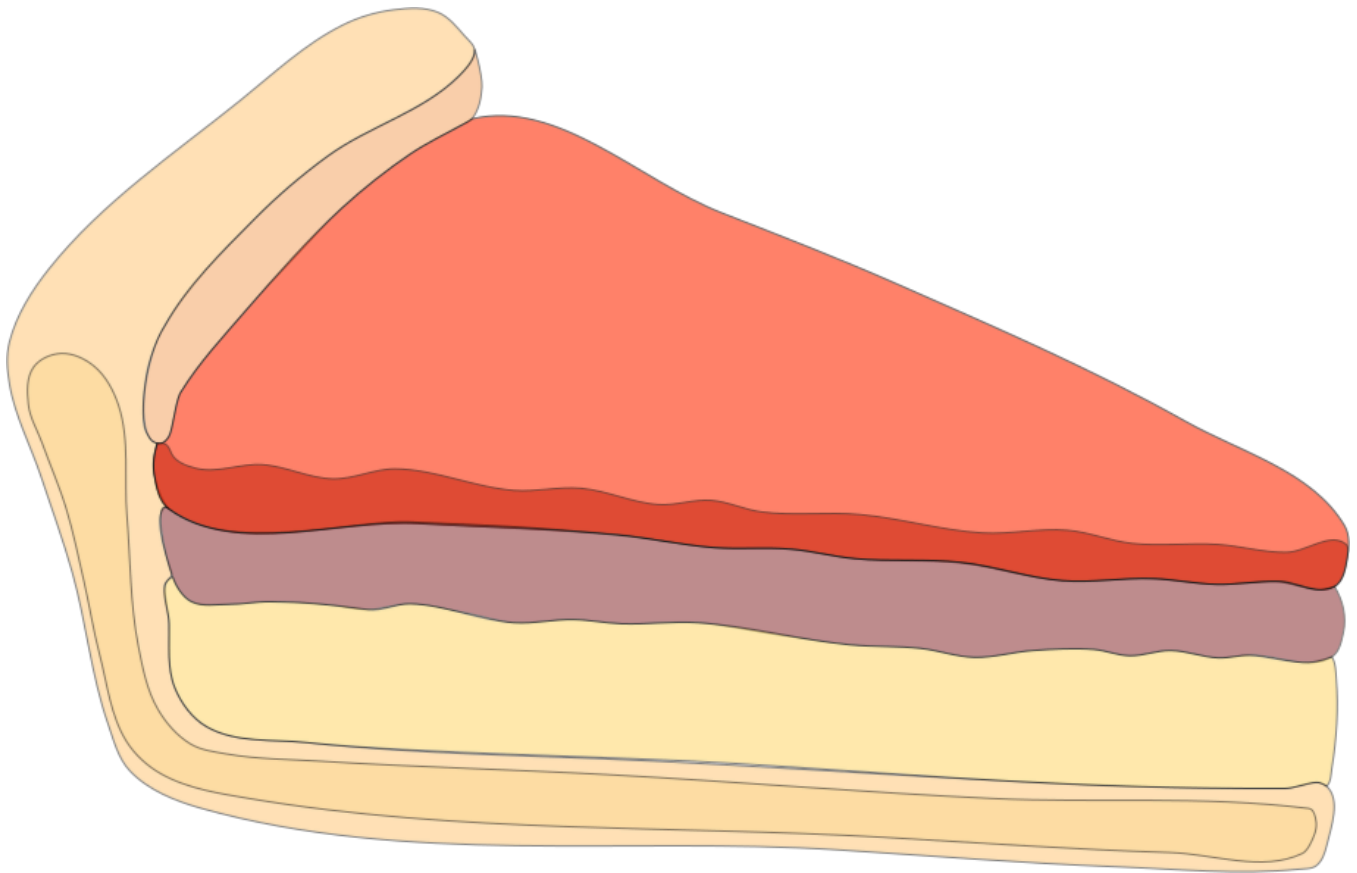
Repeat with remaining dough.

Steam

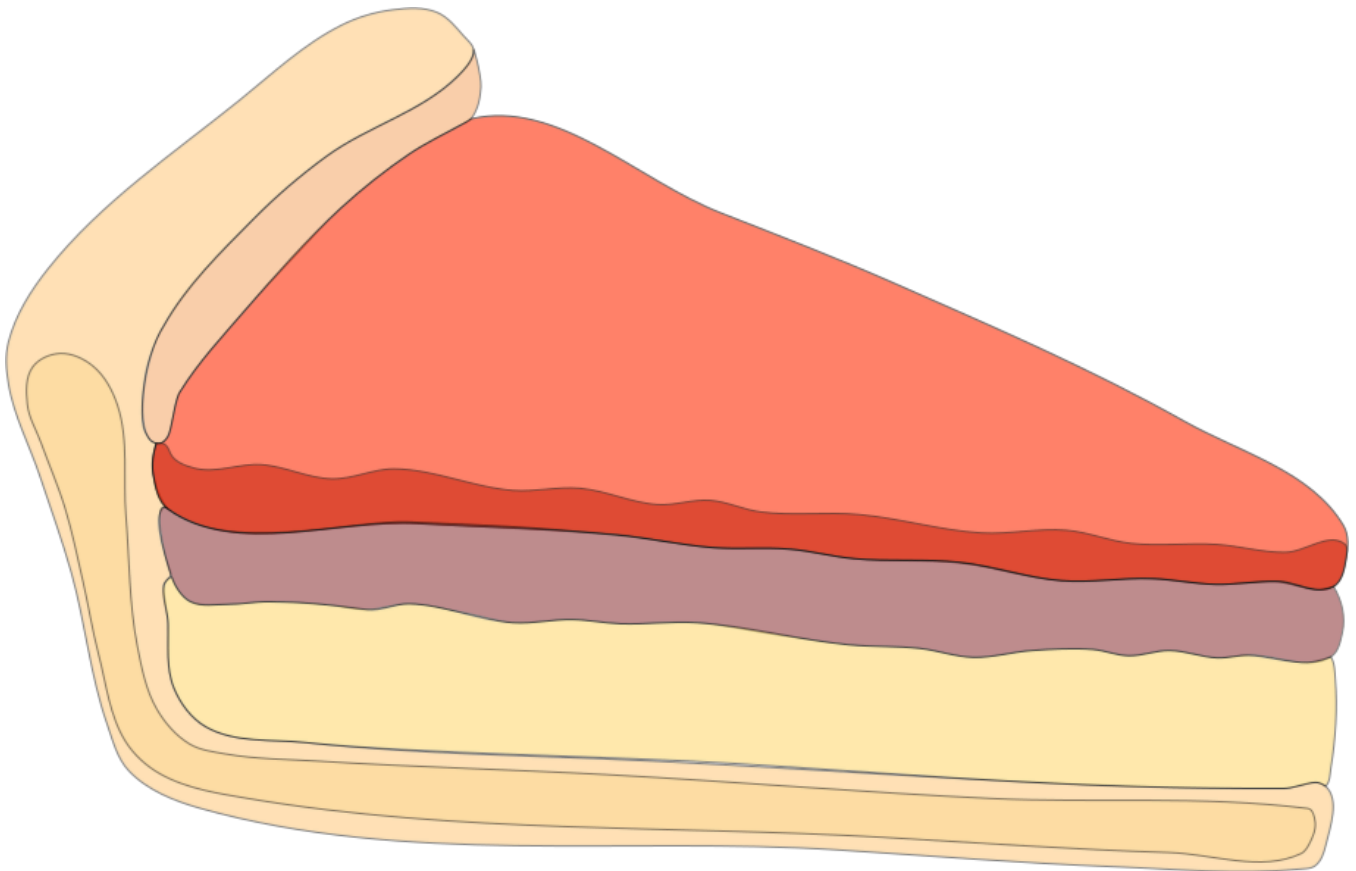
Steam for 10 to 11 minutes.

Notes

If making ahead of time, you can freeze these immediately.



Dishes



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

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. See General Tso Sauce on pg. D.15, Honey Soy Sauce on pg. D.16, Orange Sauce on pg. D.17, and Sesame Sauce on pg. D.18 for some classic favorites.

This freezes real well. Just toss it in the freezer after the first fry.

Bibimbap

Ingredients

2 carrot
2 small or 1 large zucchini
200 g baby oyster mushroom
300 g spinach
200 g bean sprouts
400 g (~1 lb.) ground beef
4 cloves of minced garlic
4 eggs
6 tablespoons salt
7 tablespoons sesame oil
2 tablespoon soy sauce
2 tablespoons sugar
1 sprinkle sesame seeds
1 cup short grain white rice
1 square dashima
1 tablespoon of red pepper paste (gochujang)
¾ 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.

Note: all the vegetables are optional. The vegetables listed are examples that work well in the dish. Choose the vegetables you enjoy and leave out the ones you dislike, or add your own that are not listed here. If you decide to not include a vegetable, simply ignore all instructions relating to that vegetable. Likewise, the type of meat can also be changed to suit your preferences.

Prepare all vegetables. Julienne zucchini and 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 4 cloves of minced garlic and 400g of ground beef. Add 2 tablespoon of soy sauce, 2 tablespoon of sesame oil, 2 tablespoon of water, 2 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.

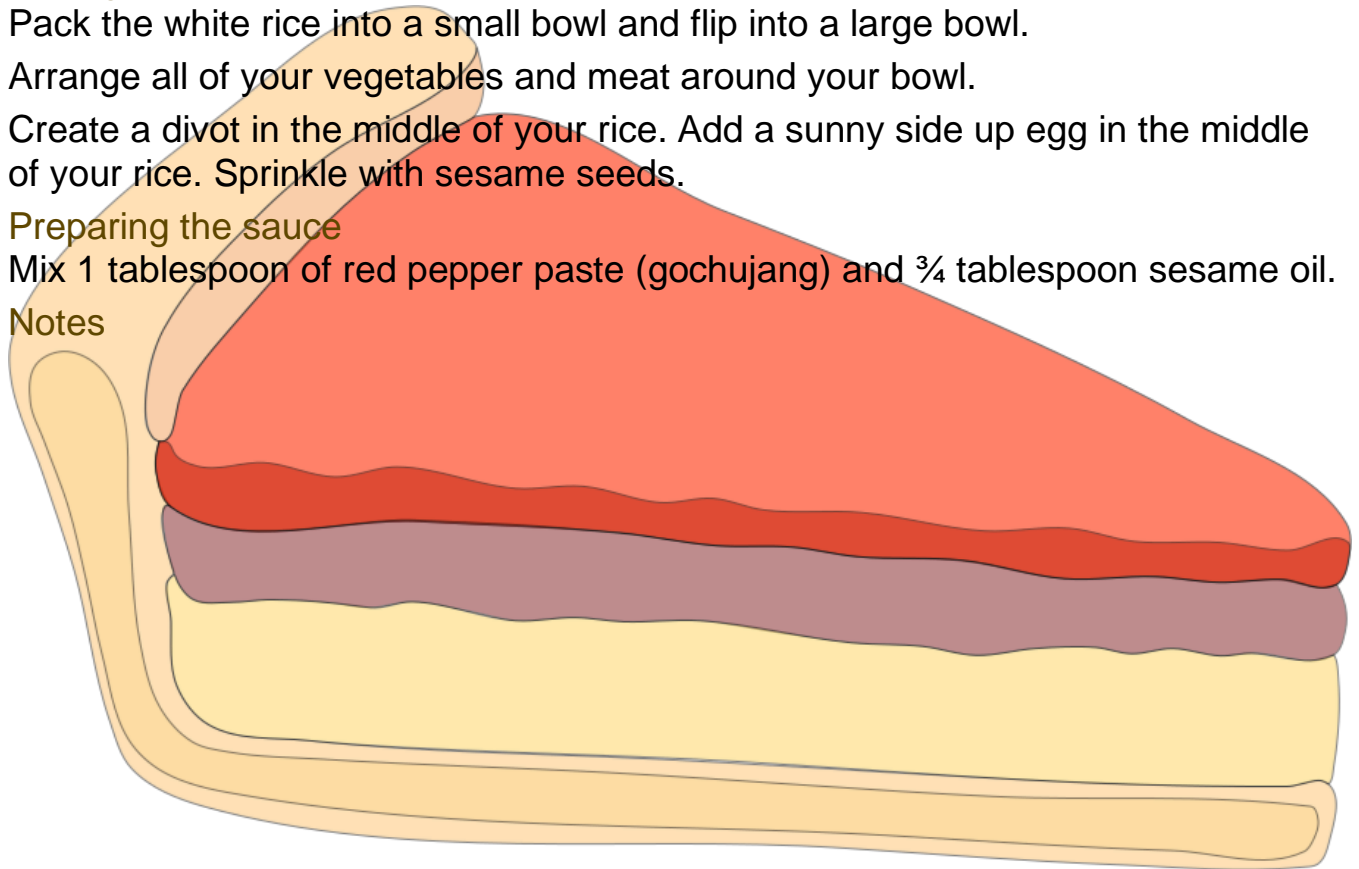
Arrange all of your vegetables and meat around your bowl.

Create a divot 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.

Notes



Budae Jjigae

Ingredients

7 ounces ground beef
7 ounces spam
3-4 hot dogs, cut diagonally into thin ovals
2 strips bacon, cut into bite sized pieces
7 ounces cabbage, chopped
1/2 yukon gold potato, thinly sliced
1-2 green onions, diagonally sliced into ovals
2 tablespoons baked beans
1 slice cheese
3 1/2 cups water

Steps

In a small container, combine seasoning paste ingredients and mix until well combined

Shape the ground beef into 10 meatballs.

In the bottom of a large, shallow pot, place the meatballs, spam, hot dogs, bacon, cabbage, potatoes, and green onion in separate sections.

On top of the prior ingredients add the seasoning paste, baked beans, and cheese. Pour water into the pot, but do not stir.

Bring to a boil, then reduce heat to medium low and simmer for another 3 minutes.

Serve with rice and kimchi.

Notes

Use a cheese that melts well. American is normal.

The actual recipe calls for twice as much chili flakes.

Korean Army Stew

Seasoning Paste

1 1/2 tablespoons gochugaru (chili flakes)
1 tablespoons minced garlic
1/2 tablespoon soy sauce
1 tablespoon sugar
1 tablespoon chicken bouillon
1/2 tablespoon dasida (beef bouillon)
1/2 tablespoon oyster sauce
2 tablespoons water

Dakgalbi

Ingredients

1 1/3 pounds boneless skinless chicken things or breasts,
 2 tablespoons neutral oil
 1 sweet potato, peeled, cut into matchsticks
 3 1/2 ounce tteokbokki (cylindrical rice cakes)
 1/2 yellow onion, 1/2 inch slices
 1/4 small green cabbage, chopped
 4-5 green onions, cut into 2 inch pieces
 5 perilla leaves, torn
 1/3 cup water
 7 ounces cooked udon or ramyun
 1 cup shredded mozzarella cheese

Marinade

3 1/2 tablespoons gochujang (chili paste)
 1 1/2 tablespoons gochugaru (chili pepper flakes)
 3 tablespoons soy sauce
 1 tablespoon dasida (beef bouillon) or chicken bouillon
 1 tablespoon oyster sauce
 2 1/2 tablespoons sugar
 1 tablespoon sesame oil
 1 tablespoon light corn syrup
 2 tablespoons minced garlic
 optionally 1 tablespoon Korean curry powder
 7 tablespoons pineapple juice (can substitute apple juice)
 1/4 tablespoon black pepper

Steps

Cut the chicken into bit sized pieces.

In a large container, combine marinade ingredients. Add the chicken, massage until evenly coated. Cover or seal and leave for at least 30 minutes, up to overnight.

In a large pan or skillet, add the oil, coating the bottom of the pan. Add the sweet potato and rice cakes, then yellow onion cabbage, green onions, and perilla leaves in that order.

Push to the sides of the pan, creating a divot in the center. Put the chicken and the marinade in the center. Set to medium heat and cook for 3 minutes without stirring.

Add the water and cook for 10 to 12 minutes more, until chicken is fully cooked.

Add the cooked noodles and stir. Push the noodles to one side and vegetables to the other side making a trough with the chicken. Sprinkle cheese into trough and reduce heat until low. Cover with a lid and steam until cheese is melted.

Remove from heat. Serve with rice.

Notes

Can substitute mint or shiso for perilla.

The original recipe calls for double the chili flakes.

Use the leftovers of this chicken stir fry for fried rice!

Gungjung Tteokbokki

Ingredients

Noodles

1 pound Tteok
1 tablespoon soy sauce
1 teaspoon sesame oil
8 ounces lean beef sirloin, eye round or rib eye
3 or 4 shiitake mushrooms fresh or soaked if dried
1/2 (4 ounces) zucchini
1 medium carrot
1/2 medium sweet onion
1 to 2 scallions
Salt
Neutral Oil

Sauce

2 tablespoons soy sauce
2 teaspoons rice wine or mirin
1 tablespoon sugar
2 teaspoons sesame oil
1 teaspoon sesame seeds
2 teaspoons minced garlic
1 pinch pepper

Steps

Combine 2 tablespoons soy sauce, 2 teaspoons mirin, 1 tablespoon sugar, 2 teaspoons sesame oil, 1 teaspoon sesame seeds, 2 teaspoons minced garlic, and a pinch of pepper into sauce.

Thinly slice beef. Thinly slice mushrooms. Marinade in a tablespoon of the prepared sauce. Let sit for at least 10 minutes.

Cut carrots into 2 inch strips. Dice scallion. Thinly slice onion.

Cut zucchini into thin strips. Generously salt. Let sit for at least 10 minutes.

Bring water to a boil in a medium size pot. Add the rice cake pieces. Boil until all the pieces float to the top. Mix with a tablespoon of soy sauce and 1 teaspoon of sesame oil.

In a lightly heated and oiled skillet, stir fry the onion, carrot, and zucchini over medium high heat, about 2 minutes. Add the scallion at the end, transfer to another bowl.

In the same skillet, cook the beef and mushrooms over medium high heat until the meat is cooked through, 1 to 2 minutes. Reduce the heat to medium low. Add the rice cakes and stir fry for another minute or two. Turn the heat off.

Add the rice cakes to the bowl with the vegetables, and the remaining sauce. Toss well to combine.

Notes

Japchae

Ingredients

6 cups water
1/2 tablespoons dark soy sauce
4 ounces dangmyeon noodles
1 1/2 tablespoons toasted sesame oil
2 tablespoons neutral oil
9 ounces pork loin (or lean meat) cut into thin strips
Salt and Pepper to taste
1 tablespoon minced garlic
1/2 large onion, thinly sliced
2 ounces carrot, julienned
2 ounces bell pepper, julienned
2 ounces shiitake mushrooms, thinly sliced
2 ounces chives, cut into 2 1/2 inch pieces
toasted sesame seeds

Sauce

1 1/2 tablespoons soy sauce
1 1/2 tablespoons granulated sugar
1 tablespoon oyster sauce
1/2 tablespoon msg (optional)

Steps

Wisk together sauce in a small container, set aside.

To a large pot, add water, soy sauce, and noodles. Bring to a boil over medium heat. Once water begins to bubble, cook for 6 minutes, stirring occasionally. Drain noodles, transfer to a bowl, and toss with sesame oil.

In a large pan, heat the oil over medium heat. Add pork and season with salt and pepper to taste. Saute for 2 to 3 minutes, or until browned. Add minced garlic, onion, carrot, and bell pepper. Stir fry for 2 minutes. When vegetables are slightly cooked, add mushrooms, chives, and sauce. Stir fry for 2 to 3 minutes more, or until vegetables have absorbed some sauce.

Reduce heat to low. Add back the noodles, and stir fry for 2 minutes or until noodles are fully coated. Transfer to a plate, and top with some toasted sesame seeds.

Notes

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.

Notes

Spam Musabi

Ingredients

2 slices spam

3 ounces cooked white rice, optionally seasoned with furikake and toasted sesame seeds

1 tablespoon of sauce (optional, ex. general tso sauce, sweet ginger)

1 sheet of nori

Steps

In a large skillet, brown the spam. Then optionally drizzle with sauce.

Form rice into a plank, optionally using the spam can to form.

Optional sprinkle with furikake and toasted sesame seeds.

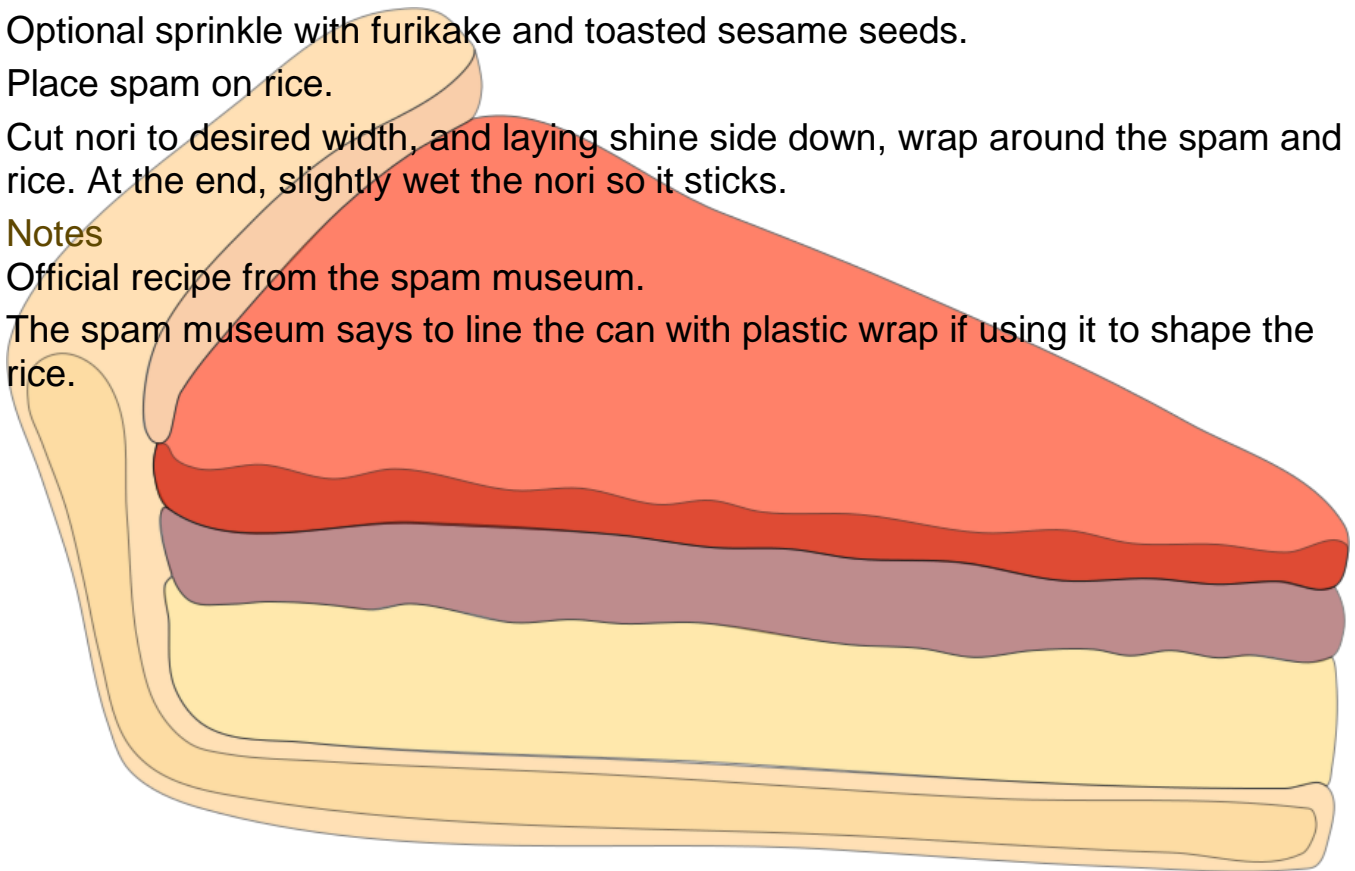
Place spam on rice.

Cut nori to desired width, and laying shine side down, wrap around the spam and rice. At the end, slightly wet the nori so it sticks.

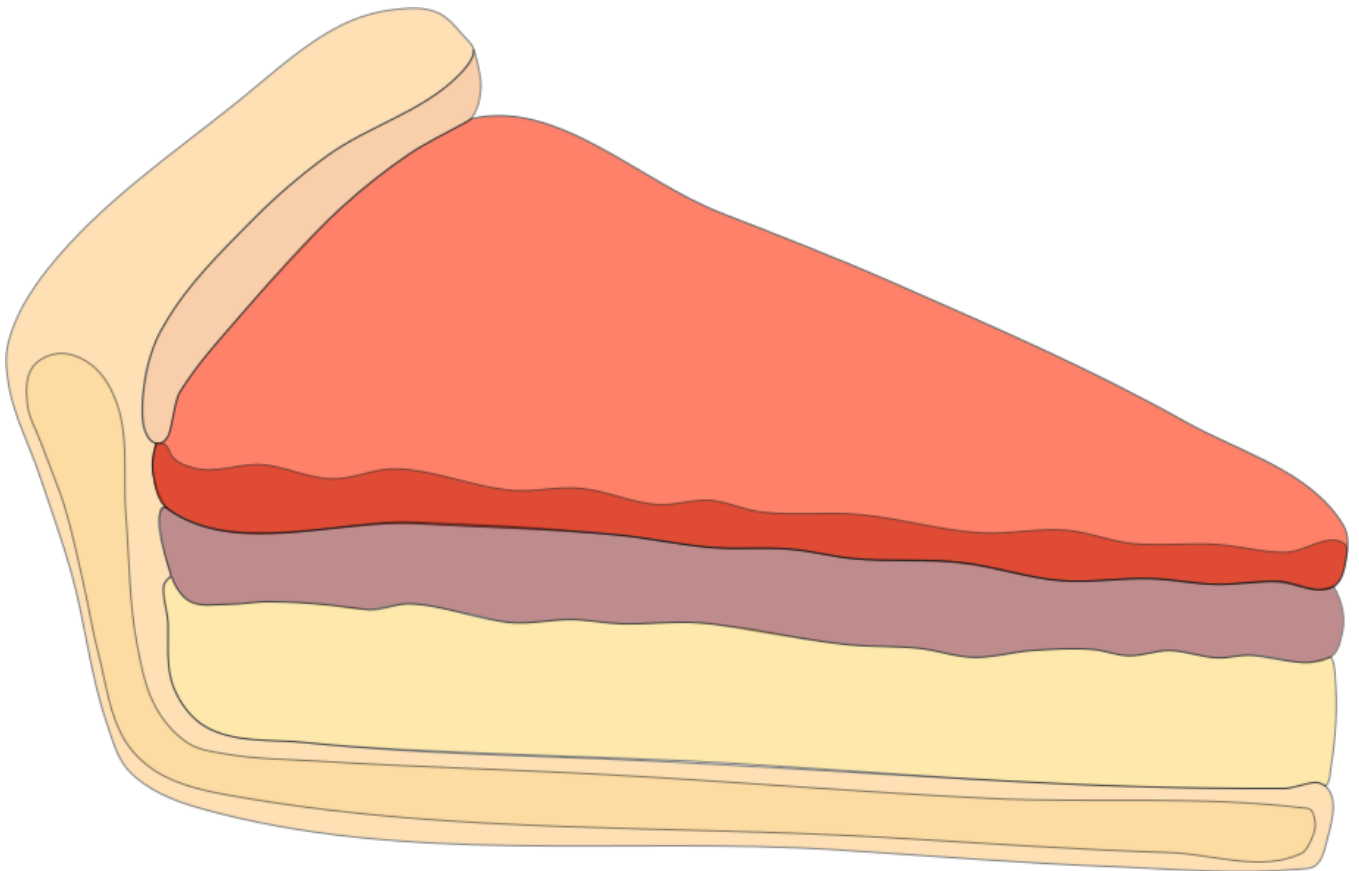
Notes

Official recipe from the spam museum.

The spam museum says to line the can with plastic wrap if using it to shape the rice.



Sauces



General Tso Sauce

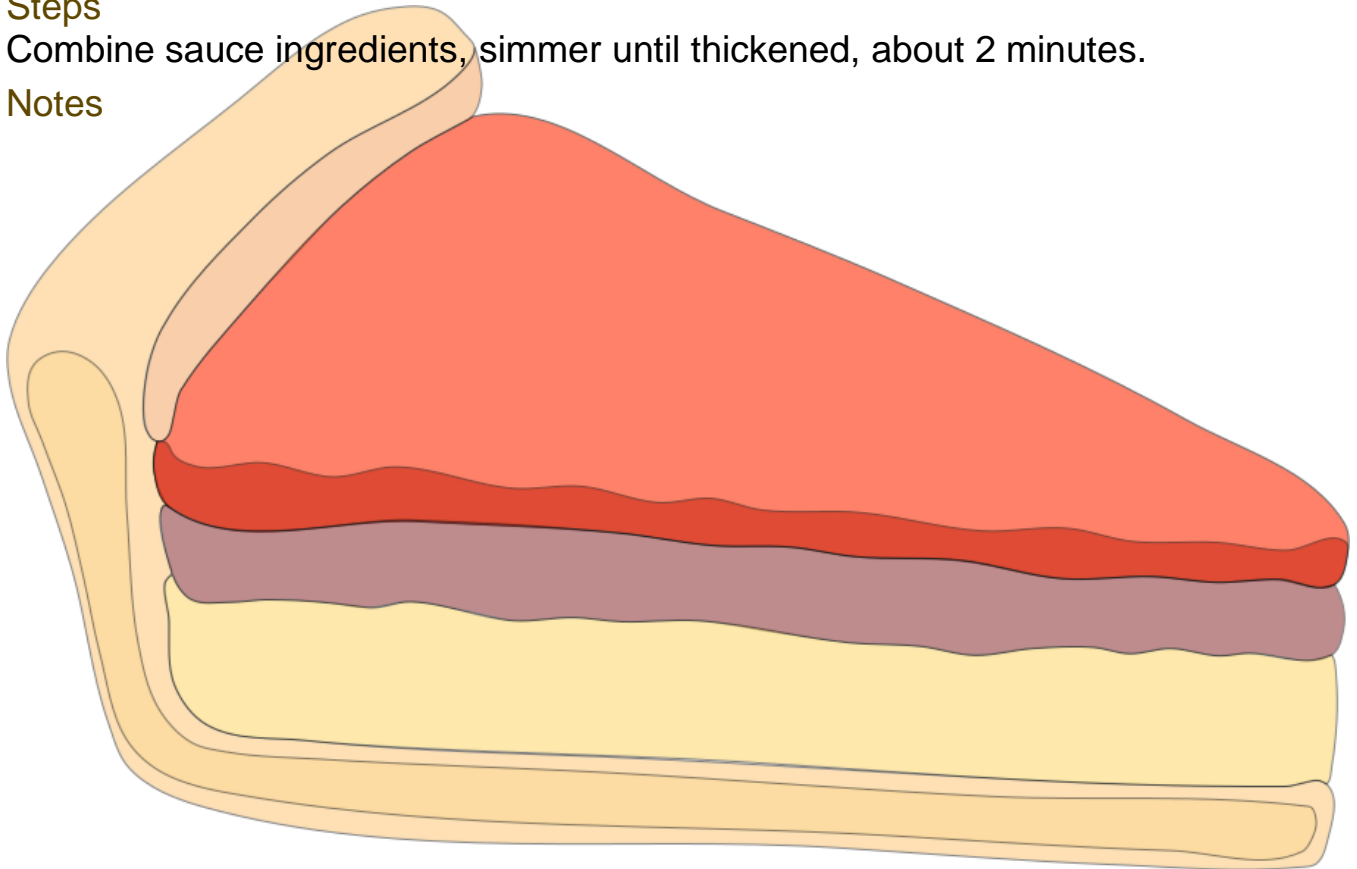
Ingredients

3 tablespoons soy sauce - light or all-purpose
1 tablespoons hoisin sauce
1 tablespoons rice vinegar (white wine vinegar)
2 teaspoons chili paste
1 teaspoons sesame oil
3 tablespoons brown sugar
1 tablespoon cornstarch
3/4 cup chicken stock/broth

Steps

Combine sauce ingredients, simmer until thickened, about 2 minutes.

Notes



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)

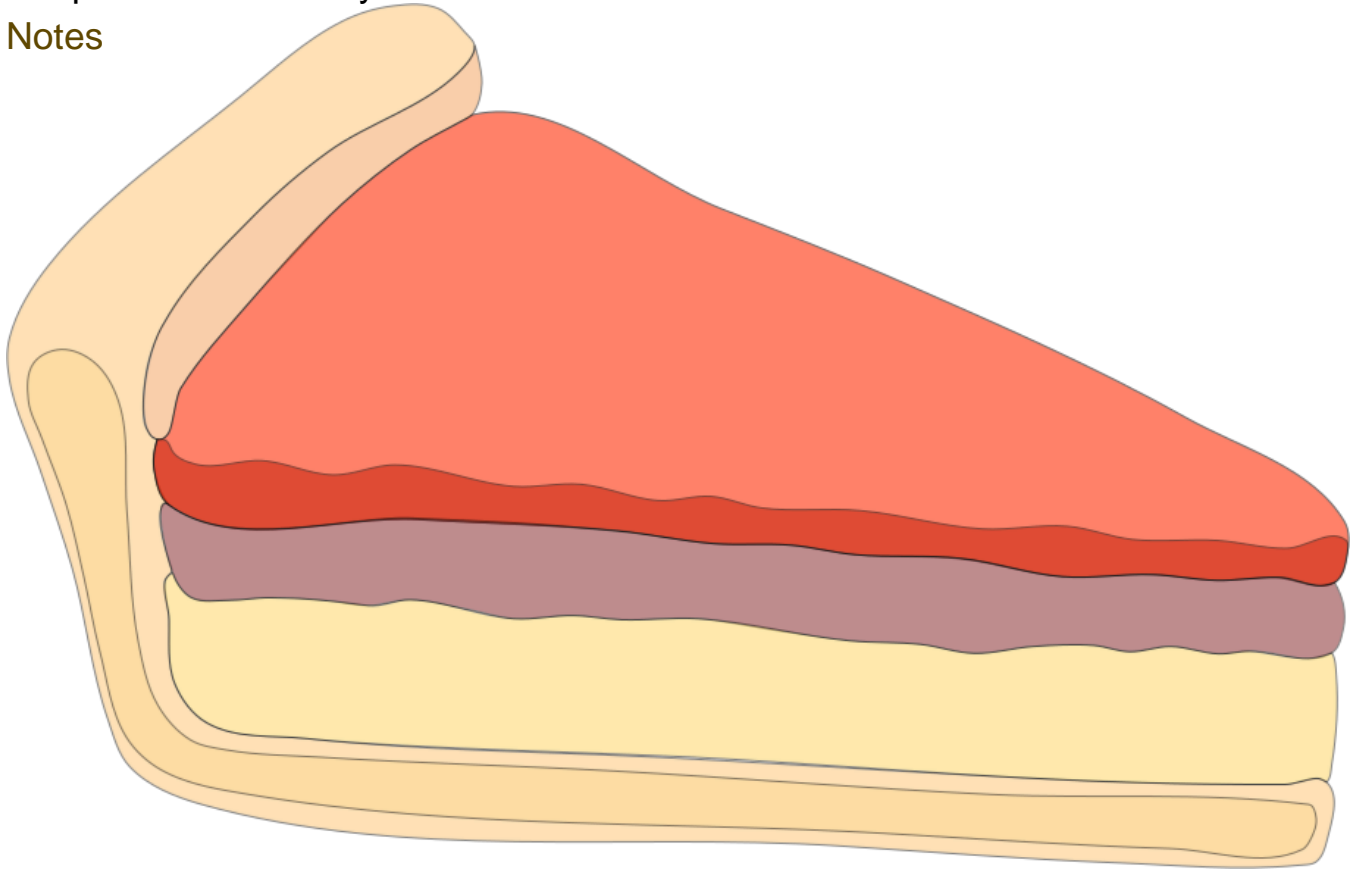
Steps

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.

Notes



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.

Notes

Sesame Sauce

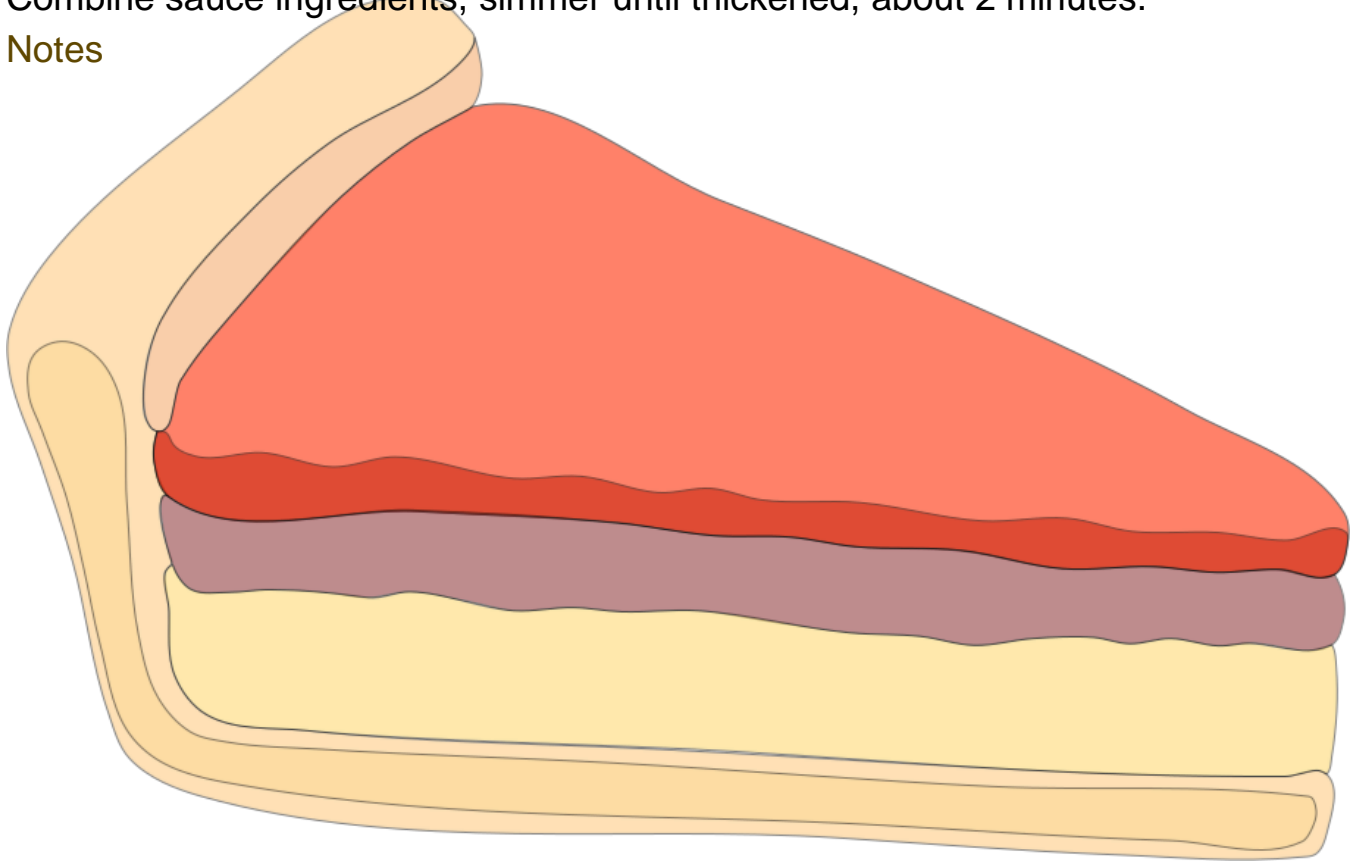
Ingredients

3 tablespoons soy sauce - light or all-purpose
1 tablespoons hoisin sauce
1 tablespoons rice vinegar (sub white wine vinegar)
2 teaspoons sesame oil
4 tablespoons brown sugar
1 tablespoon cornstarch
3/4 cup chicken stock/broth

Steps

Combine sauce ingredients, simmer until thickened, about 2 minutes.

Notes



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.

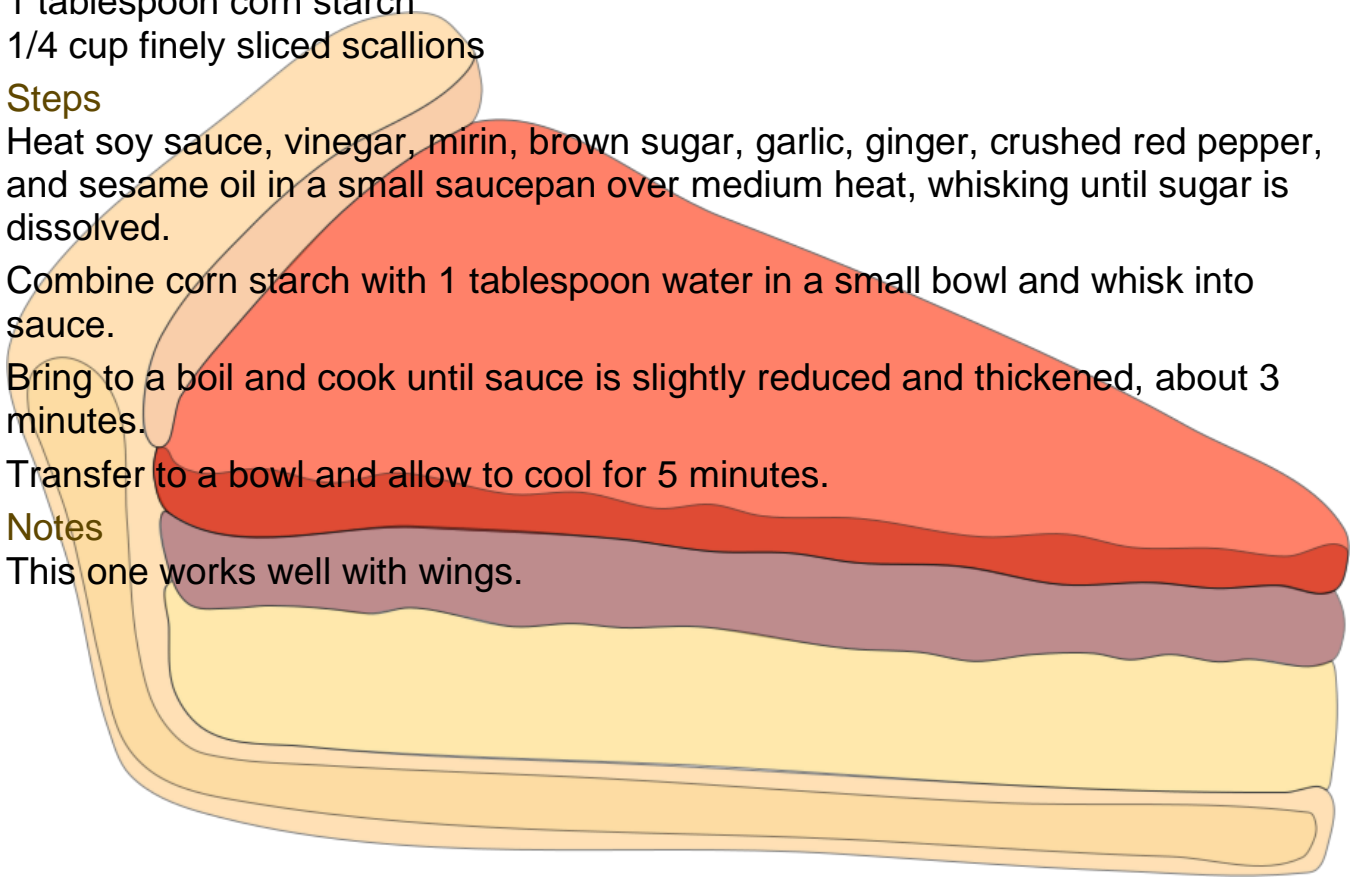
Combine corn starch with 1 tablespoon water in a small bowl and whisk into sauce.

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

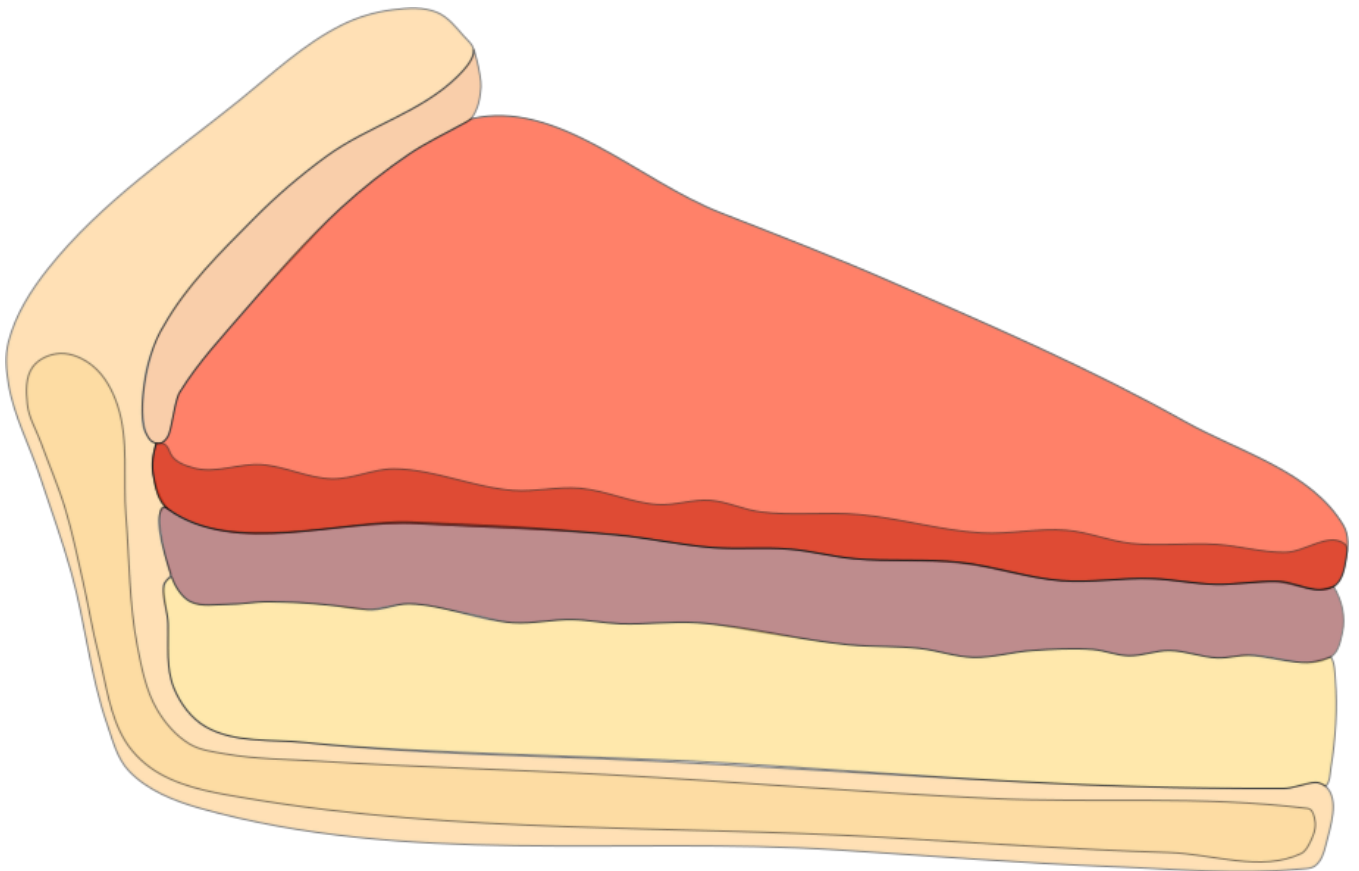
Transfer to a bowl and allow to cool for 5 minutes.

Notes

This one works well with wings.



Sides



Fried Rice

Ingredients

Rice

2 tablespoons oil
2 eggs, lightly whisked
4 oz. meat (chicken, pork, beef, spam)
2 cloves minced garlic
1/2 onion
1 1/2 cups mixed vegetables (carrots, peas, broccoli, whatever's in the fridge)
2 cups day old white rice
Optional green onion

Sauce

1 tablespoon chinese cooking wine
1 tablespoon oyster sauce
1 tablespoon soy sauce
1 teaspoon sesame oil
1/4 teaspoon white pepper

Steps

Heat 1 1/2 tablespoons oil over high heat until smoking. Chop onion. Combine sauce ingredients.

Add onion garlic, and meat, cooking until meat begins to brown.

Add chopped vegetables, and cook for 2 minutes or more if desired.

Add rice and sauce, cook for 1 1/2 minutes or until liquid evaporates

Shove rice to the side of the pan, creating an opening. Put remaining 1/2 tablespoon of oil and shift so heat is under it. Crack or pour in eggs, scramble.

If using add the green onions, then combine egg and rice. Serve.

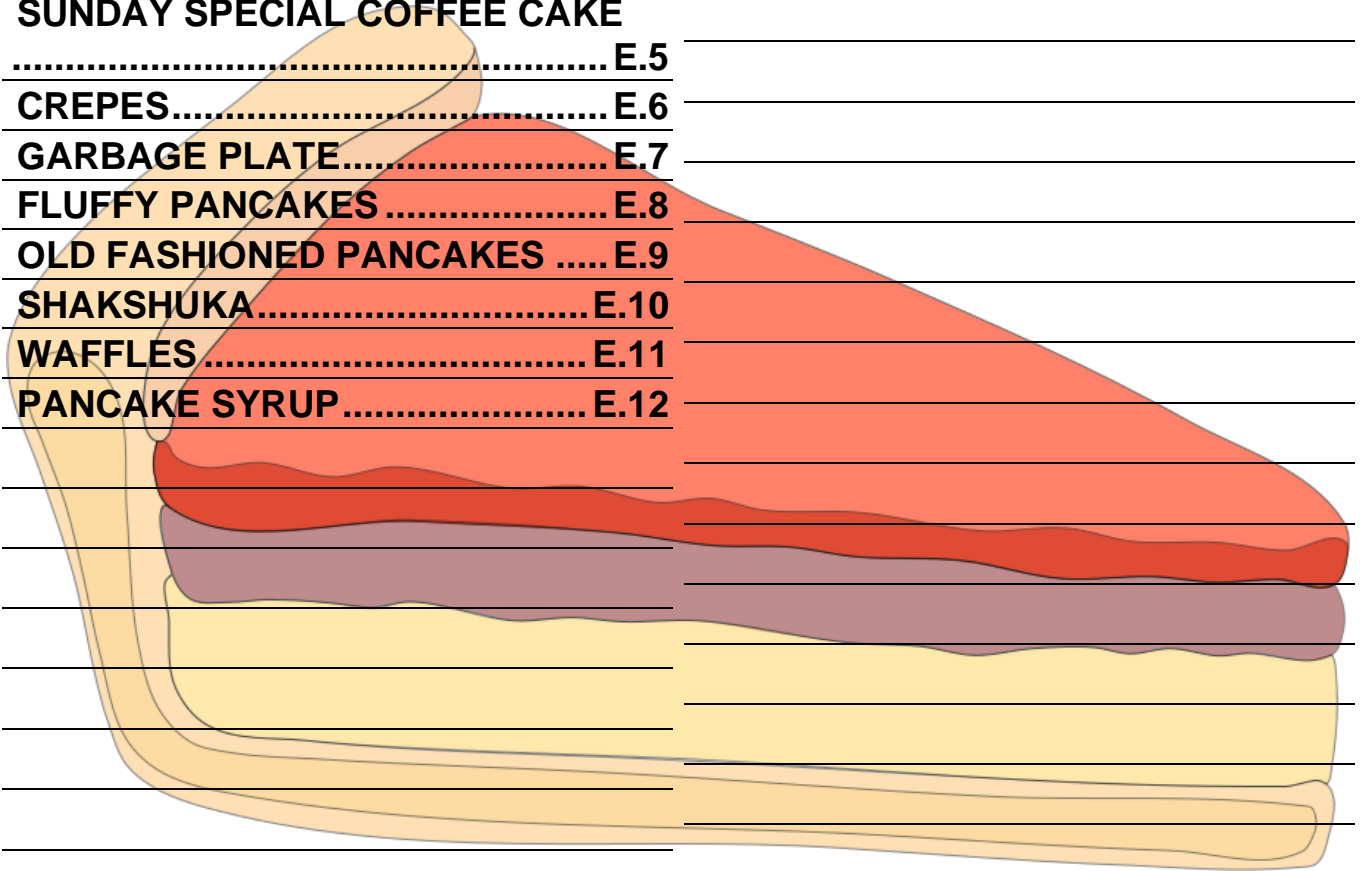
Notes

This recipe is designed to be used with leftovers. Use what you have! Experiment!

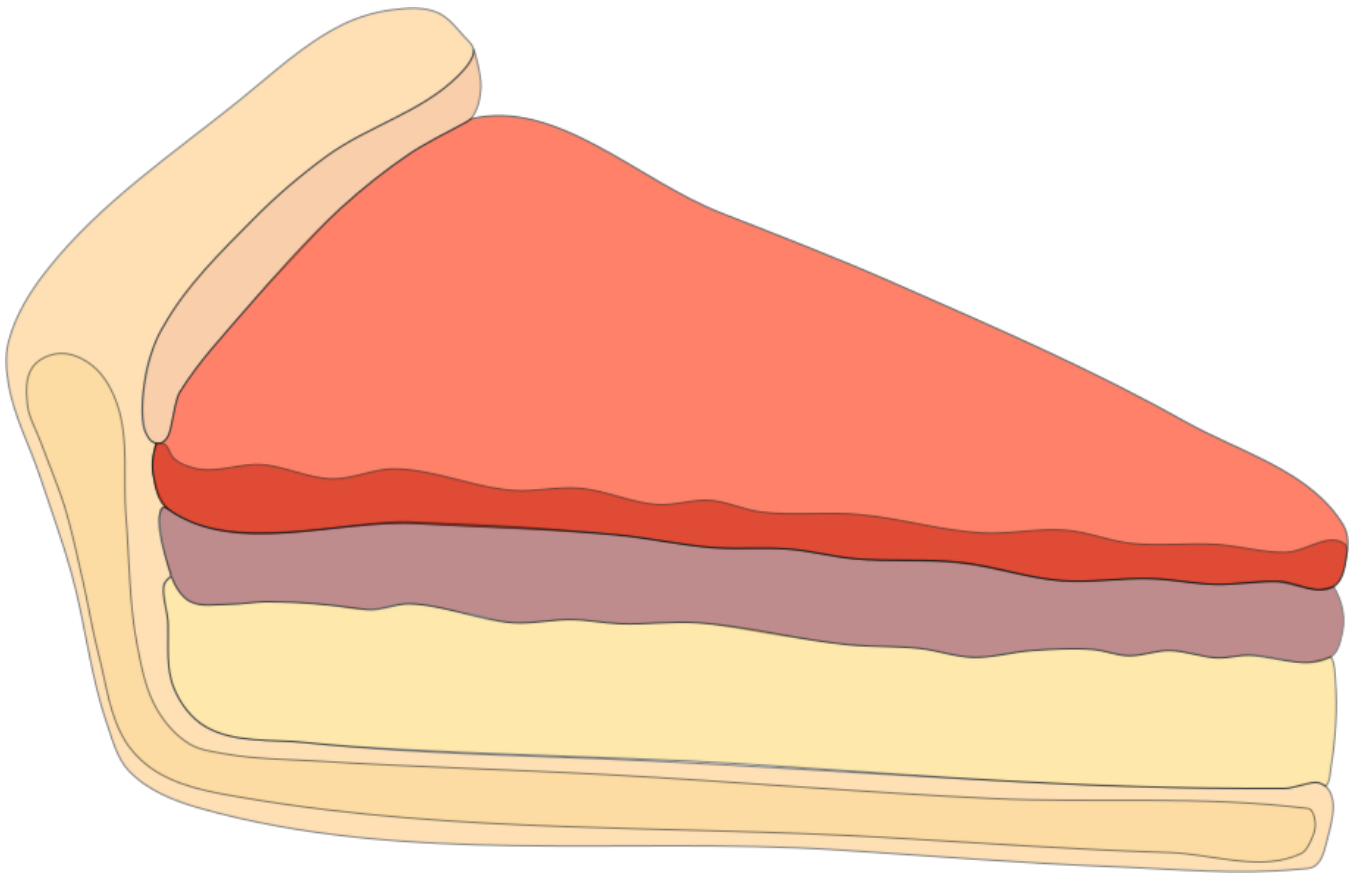
You can use black pepper, and substitute mirin for the cooking wine.

Breakfast

BANANA CHOCOLATE CHIP MUFFINS	E.2
BLUEBERRY MUFFINS.....	E.3
CINNAMON ROLLS	E.4
SUNDAY SPECIAL COFFEE CAKE	E.5
CREPES.....	E.6
GARBAGE PLATE.....	E.7
FLUFFY PANCAKES	E.8
OLD FASHIONED PANCAKES	E.9
SHAKSHUKA.....	E.10
WAFFLES	E.11
PANCAKE SYRUP.....	E.12



Dishes



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

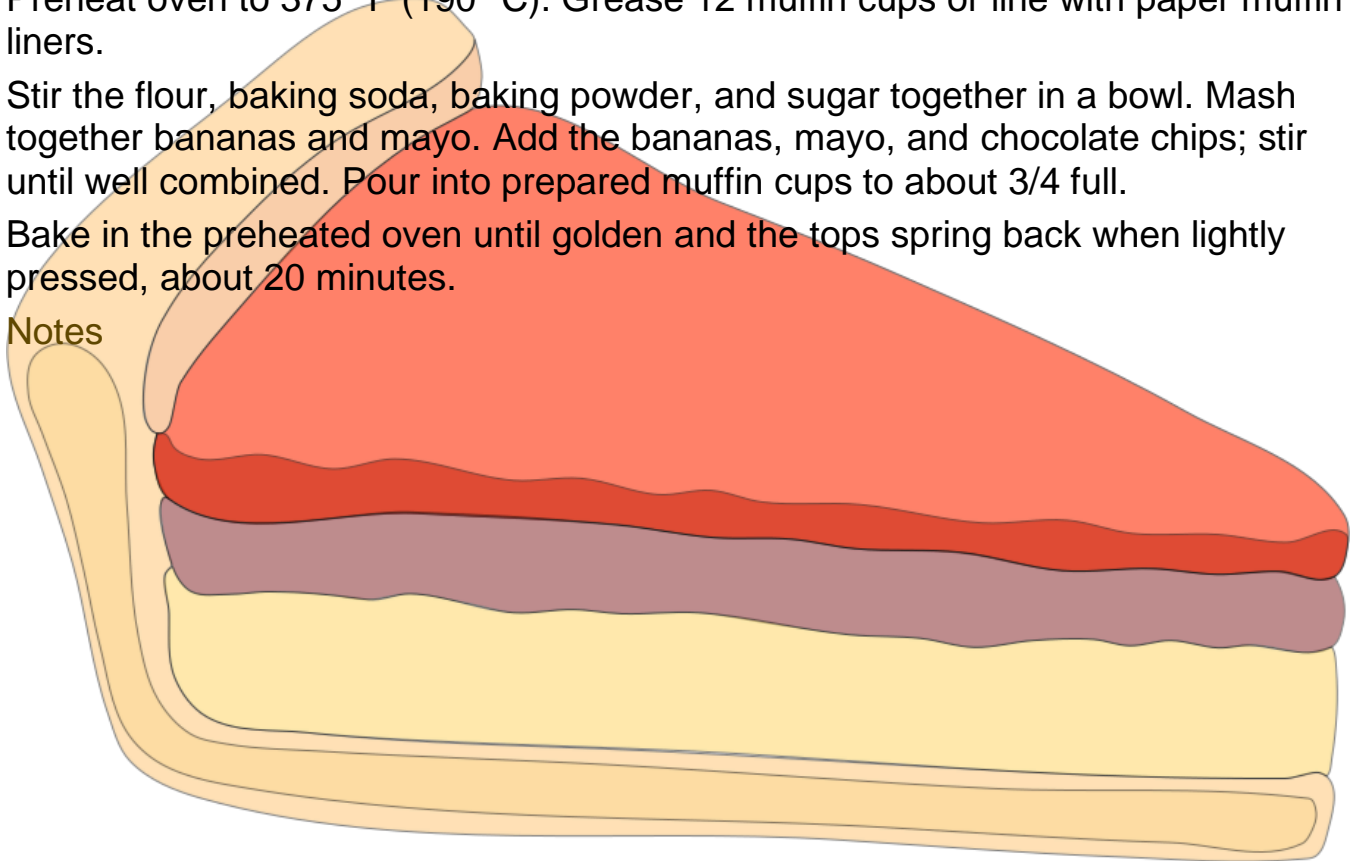
Steps

Preheat oven to 375 °F (190 °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.

Notes



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.

Notes

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 °F (175 °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.

Notes

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

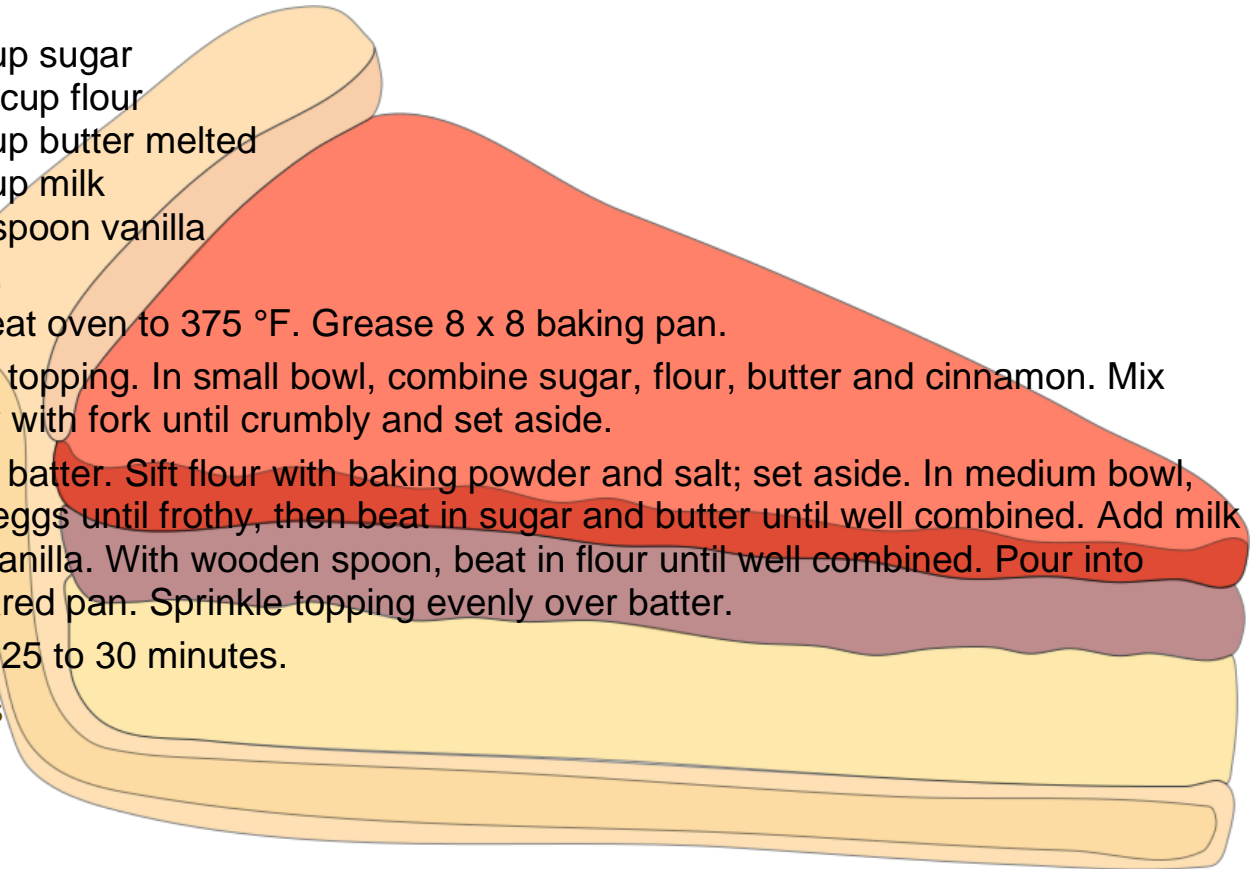
Preheat oven to 375 °F. Grease 8 x 8 baking pan.

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.

Notes



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.

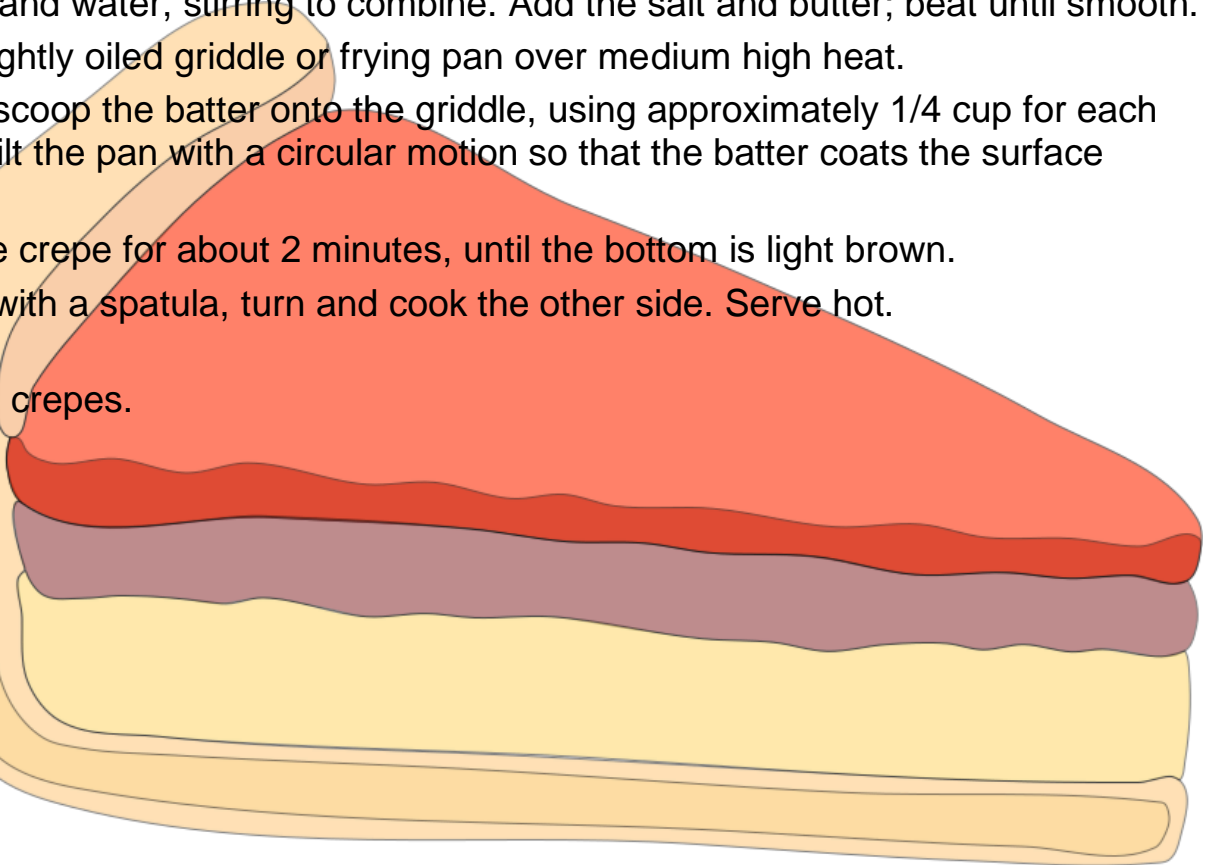
Cook the crepe for about 2 minutes, until the bottom is light brown.

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

Size

Makes 6 crepes.

Notes



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

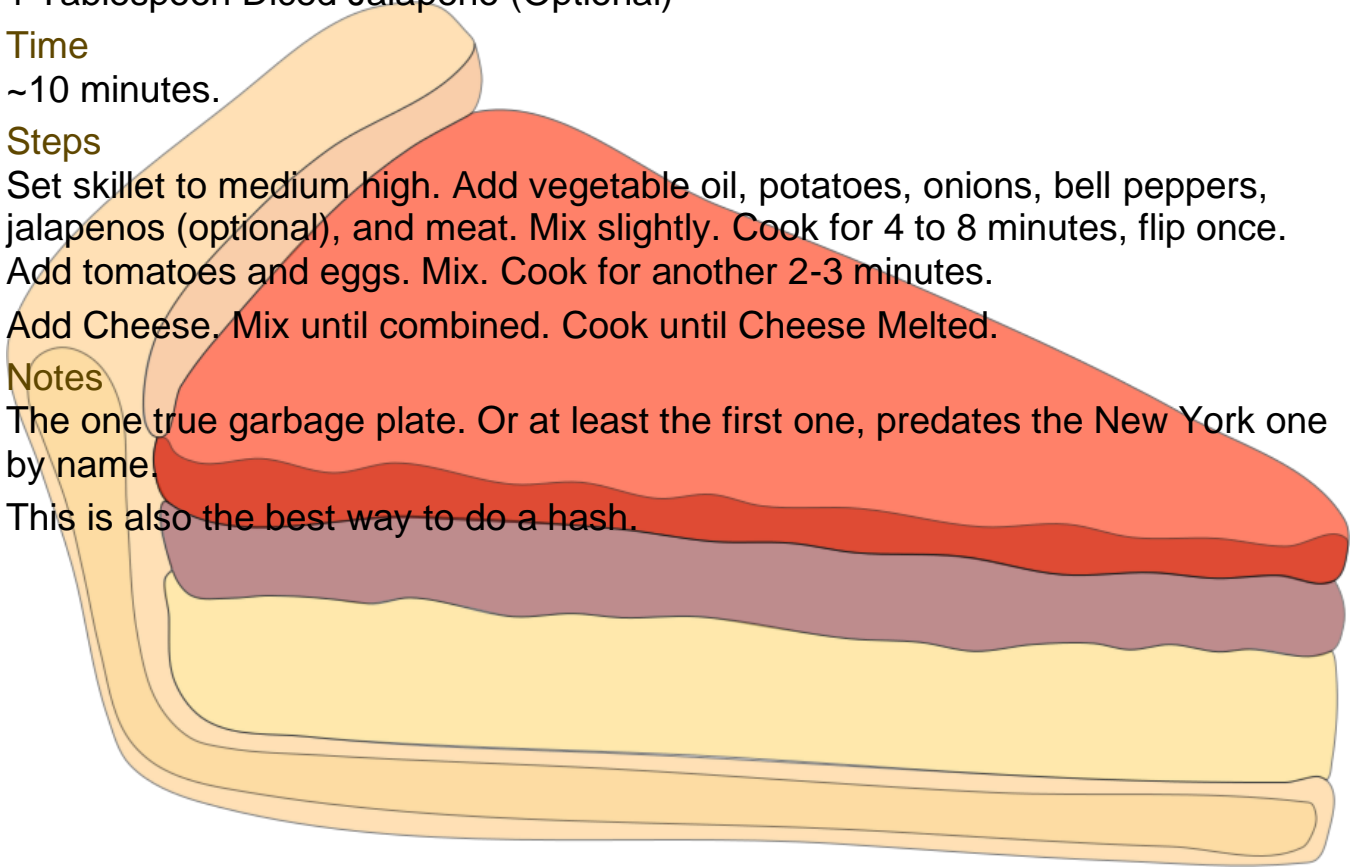
Set skillet to medium high. Add vegetable oil, potatoes, onions, bell peppers, jalapenos (optional), and meat. Mix slightly. Cook for 4 to 8 minutes, flip once. Add tomatoes and eggs. Mix. Cook for another 2-3 minutes.

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.

This is also the best way to do a hash.



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.

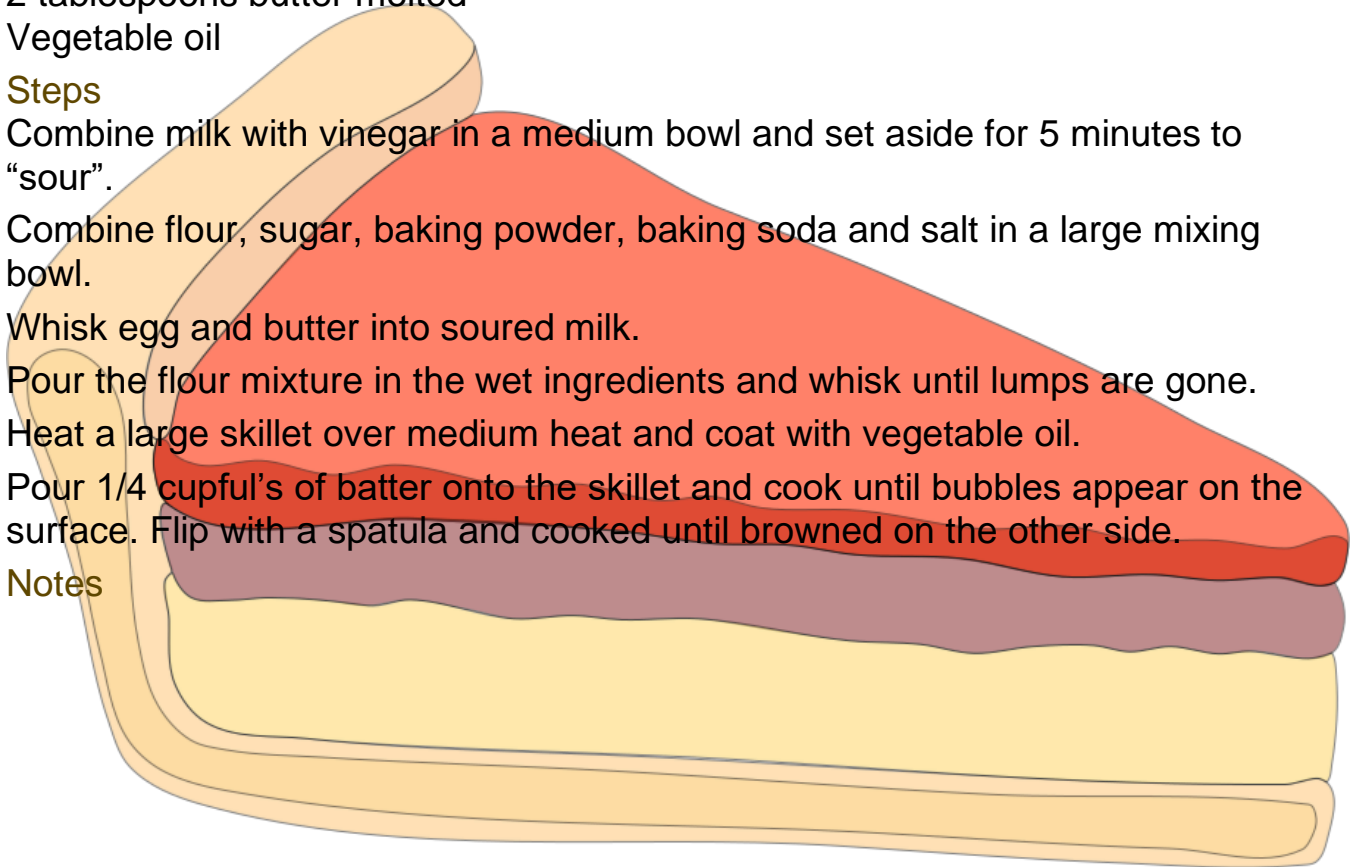
Whisk egg and butter into soured milk.

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.

Notes



Old Fashioned Pancakes

Ingredients

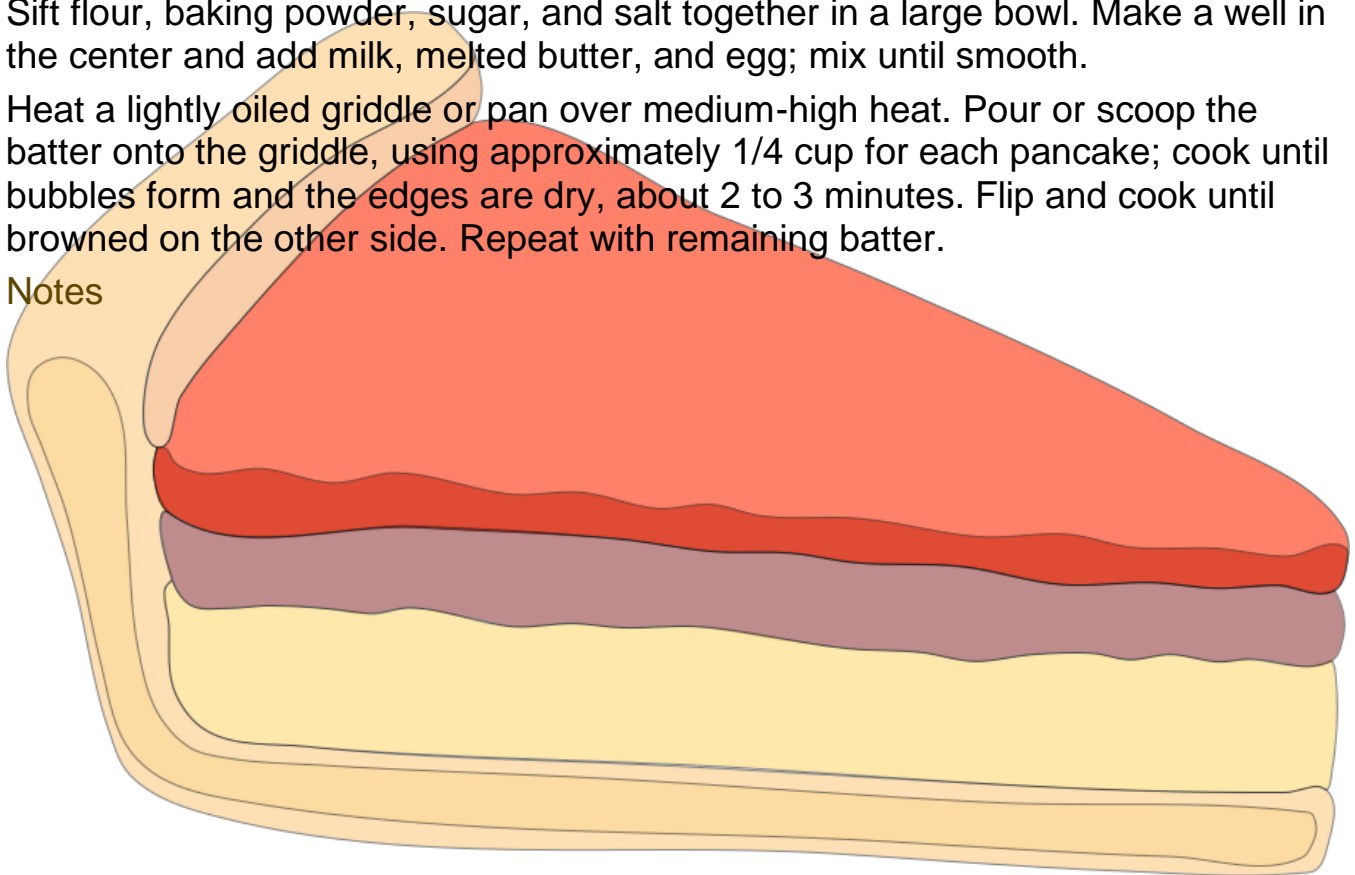
- 1 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder
- 1 tablespoon white sugar
- 1/4 teaspoon salt, or more to taste
- 1 1/4 cups milk
- 3 tablespoons butter, melted
- 1 egg

Steps

Sift flour, baking powder, sugar, and salt together in a large bowl. Make a well in the center and add milk, melted butter, and egg; mix until smooth.

Heat a lightly oiled griddle or pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake; cook until bubbles form and the edges are dry, about 2 to 3 minutes. Flip and cook until browned on the other side. Repeat with remaining batter.

Notes



Shakshuka

Ingredients

2 tablespoons olive oil
1 large onion, diced
1/2 cup sliced fresh mushrooms
1 teaspoon salt, or more to taste
1 cup diced red bell pepper
1 jalapeno pepper, seeded and sliced
1 teaspoon cumin
1/2 teaspoon paprika
1/2 teaspoon ground turmeric
1/2 teaspoon freshly ground black pepper, plus more to taste
1/4 teaspoon cayenne pepper
1 (28 ounce) can crushed San Marzano tomatoes, or other high-quality plum tomatoes
1/2 cup water, or more as needed
6 large eggs
2 tablespoons crumbled feta cheese
2 tablespoons chopped fresh parsley 2 tablespoons butter, melted

Steps

Heat olive oil in a large, heavy skillet over medium-high heat. Add onions and mushrooms. Sprinkle with salt. Cook and stir until mushrooms release all of their liquid and start to brown, about 10 minutes.

Stir in bell peppers and jalapeno pepper. Cook and stir until peppers begin to soften up, about 5 minutes.

Season with cumin, paprika, turmeric, black pepper, and cayenne. Stir and cook about 1 minute.

Pour in crushed tomatoes and water. Adjust heat to medium and simmer uncovered until veggies are softened and sweet, stirring occasionally, 15 to 20 minutes. Add more water if sauce becomes too thick.

Make a depression in the sauce for each egg with a large spoon. Crack eggs into divots. Season with salt and pepper. Cover eggs to your desired doneness.

Top with feta cheese and parsley.

Notes

Don't use a cast iron pan.

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

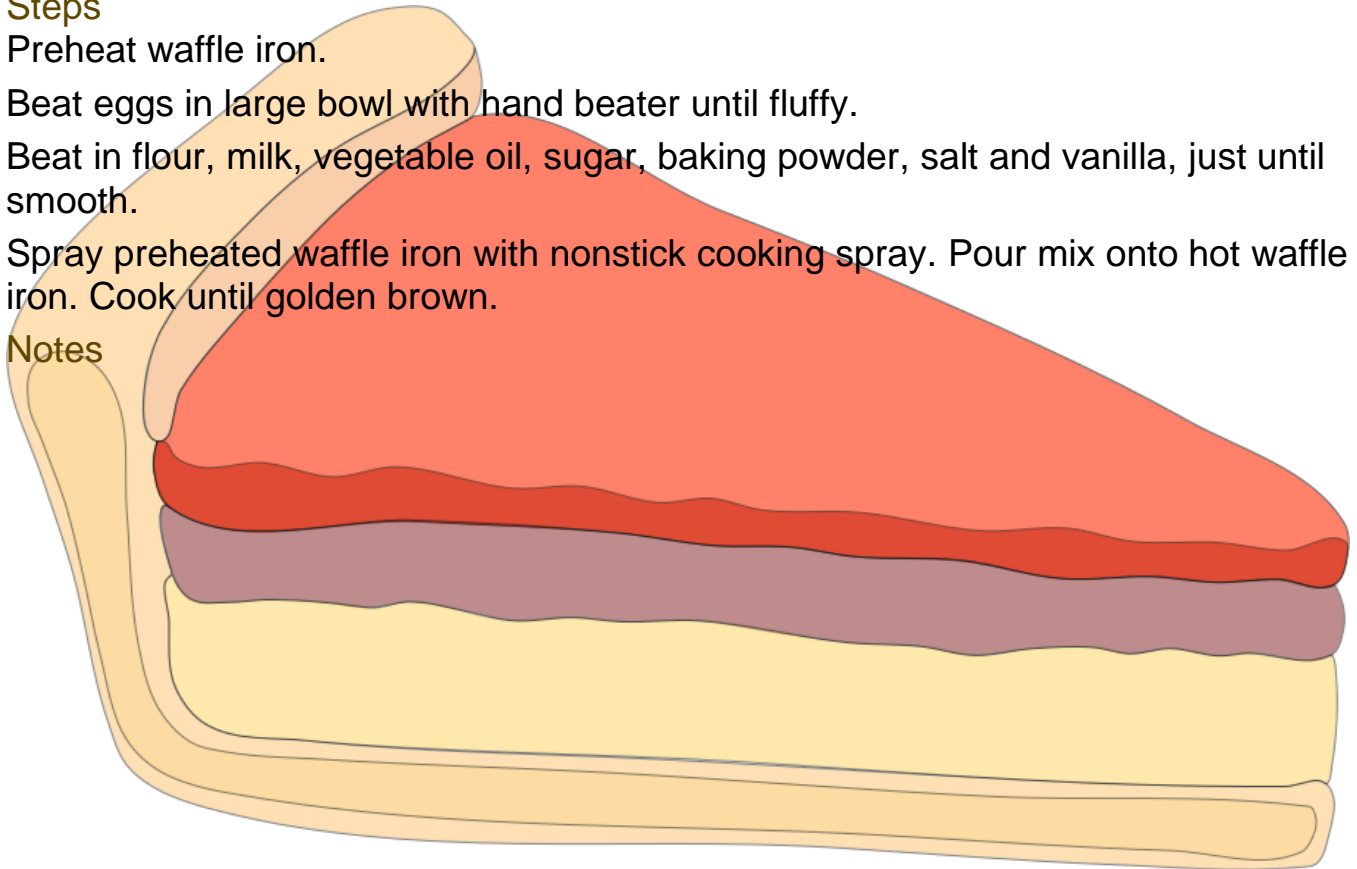
Preheat waffle iron.

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.

Notes



Pancake Syrup

Ingredients

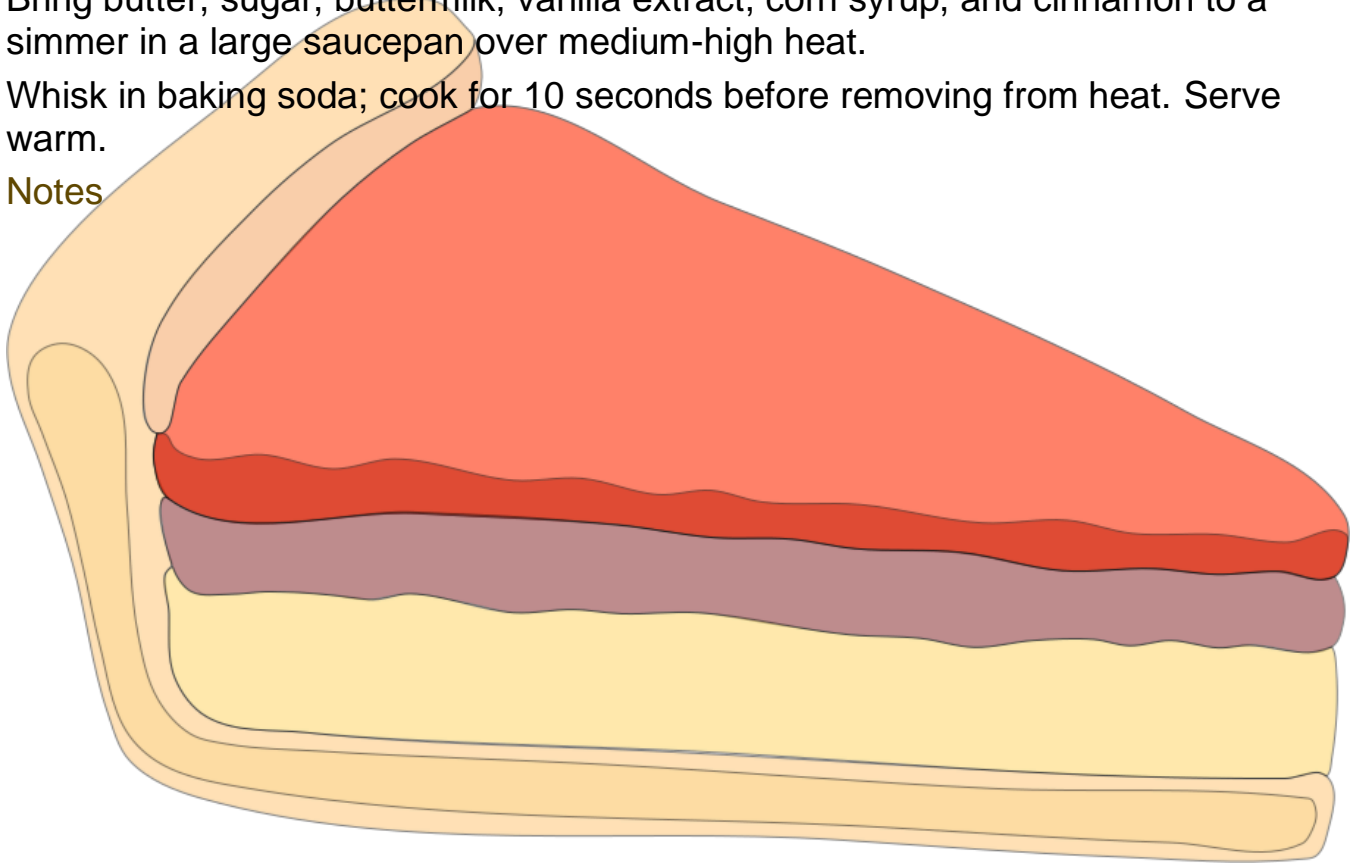
1/2 cup butter
1 cup sugar
1 cup buttermilk
1 tablespoon vanilla extract
1 tablespoon corn syrup
1/4 teaspoon ground cinnamon
1/2 teaspoon baking soda

Steps

Bring butter, sugar, buttermilk, vanilla extract, corn syrup, and cinnamon to a simmer in a large saucepan over medium-high heat.

Whisk in baking soda; cook for 10 seconds before removing from heat. Serve warm.

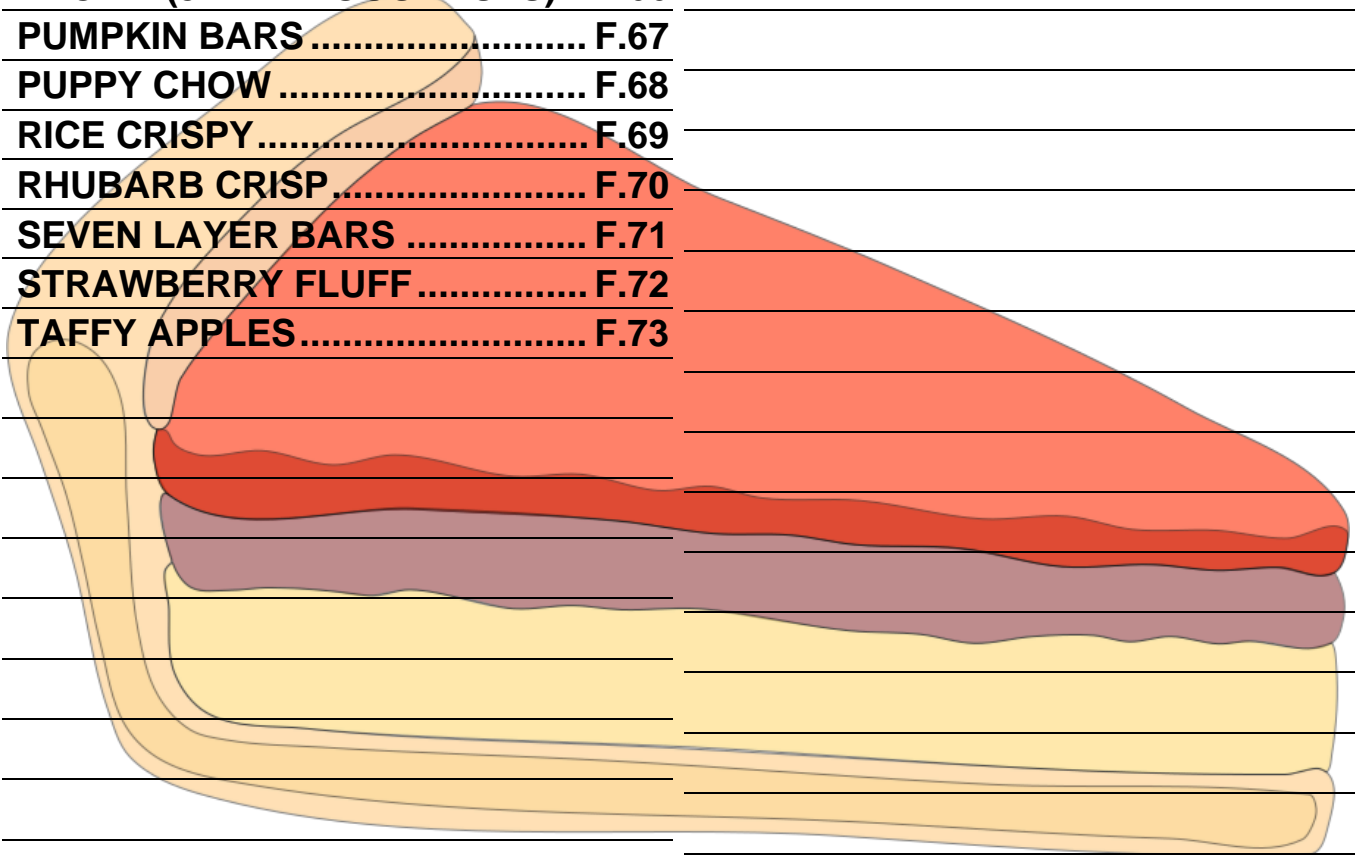
Notes



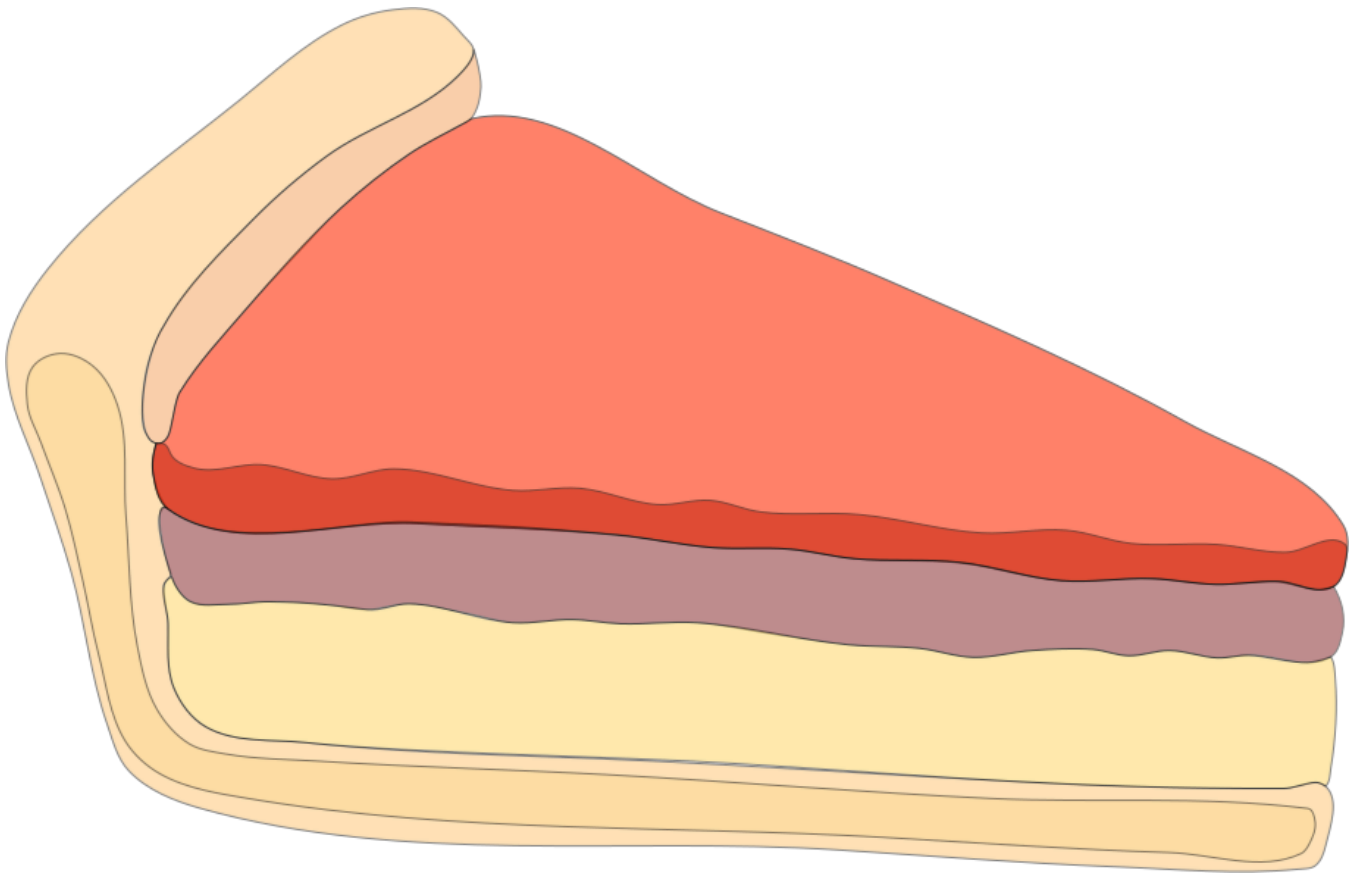
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FROZEN CHICAGO CHEESECAKE	F.6	APPLE PIE	F.35
GERMAN CHOCOLATE CAKE	F.8	BANANA CREAM PIE.....	F.36
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STRAWBERRY FLUFF	F.72
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Cake



Banana Split Cake

Ingredients

2 cups graham cracker crumbs
3/4 cup white sugar
1/4 pound melted butter
2 (8 ounce) packages cream cheese
1 1/2 cups confectioners' sugar
4 bananas, sliced
1 (15 ounce) can crushed pineapple
1 (16 ounce) container frozen whipped topping
4 cups sliced strawberries
12 ounces crushed peanuts (optional)
1 jar maraschino cherries (optional)

Steps

Combine graham cracker crumbs, white sugar, and melted butter in a large bowl; mix well. Press into a 9x13-inch cake pan; refrigerate until chilled, about 30 minutes.

Slice bananas and put into a container. Drain the crushed pineapple juice into container. Slice strawberries.

Beat together cream cheese and confectioners' sugar in the large bowl until smooth; spread over chilled graham cracker crust.

Drain bananas. Layer sliced bananas, crushed pineapple, and strawberries over cream cheese mixture; cover with whipped topping.

If using, top with cherries and chopped nuts.

Refrigerate for at least one hour. Serve chilled.

Notes

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 °F (175 °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.

Notes

Ooey Gooey Chocolate Cake

Ingredients

1 package devil's food cake mix
1 1/4 cups water
1/2 cup vegetable oil
3 large eggs
7 ounces sweetened condensed milk
8 ounces caramel, divided
4 1/2 ounces toffee, chopped
8 ounces whipped topping

Steps

Preheat oven to 350 F (175 C). Grease the bottom of a 9x13-inch glass pan.

Mix cake mix, water, vegetable oil, and eggs in a large bowl with a mixer on medium speed until well combined. Pour into the prepared pan.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, 30 to 35 minutes. Cool on a wire rack for 5 minutes. Cut shallow slits across top of cake; make sure not to touch the bottom of the dish.

Meanwhile, combine sweetened condensed milk and 6 ounces caramel topping in a saucepan over low heat; stir until smooth. Slowly pour mixture over top of warm cake, letting it soak in. Set aside 1 to 2 tablespoons chopped chocolate toffee for decorating; sprinkle remaining toffee liberally across entire cake.

Cool cake completely, then top with whipped topping. Decorate top of cake with the reserved toffee and drizzle with remaining caramel topping.

Refrigerate until chilled through and serve right from the pan.

Notes

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

~4 hours 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 200°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 45 minutes, then rotate the cake 180° to ensure even browning.

Continue baking for 45 minutes and rotating until cake is souffléing and light brown in color. About 5 rotations, 3 hours 45 minutes total.

Crank oven temperature to 500°F and cook for 6 to 12 minutes until top is brown.

Set oven to warm. Run a knife around the outside of the cake to separate from sides. Reduce the oven temperature to low. When oven reaches that temperature leave cake in for 10 minutes.

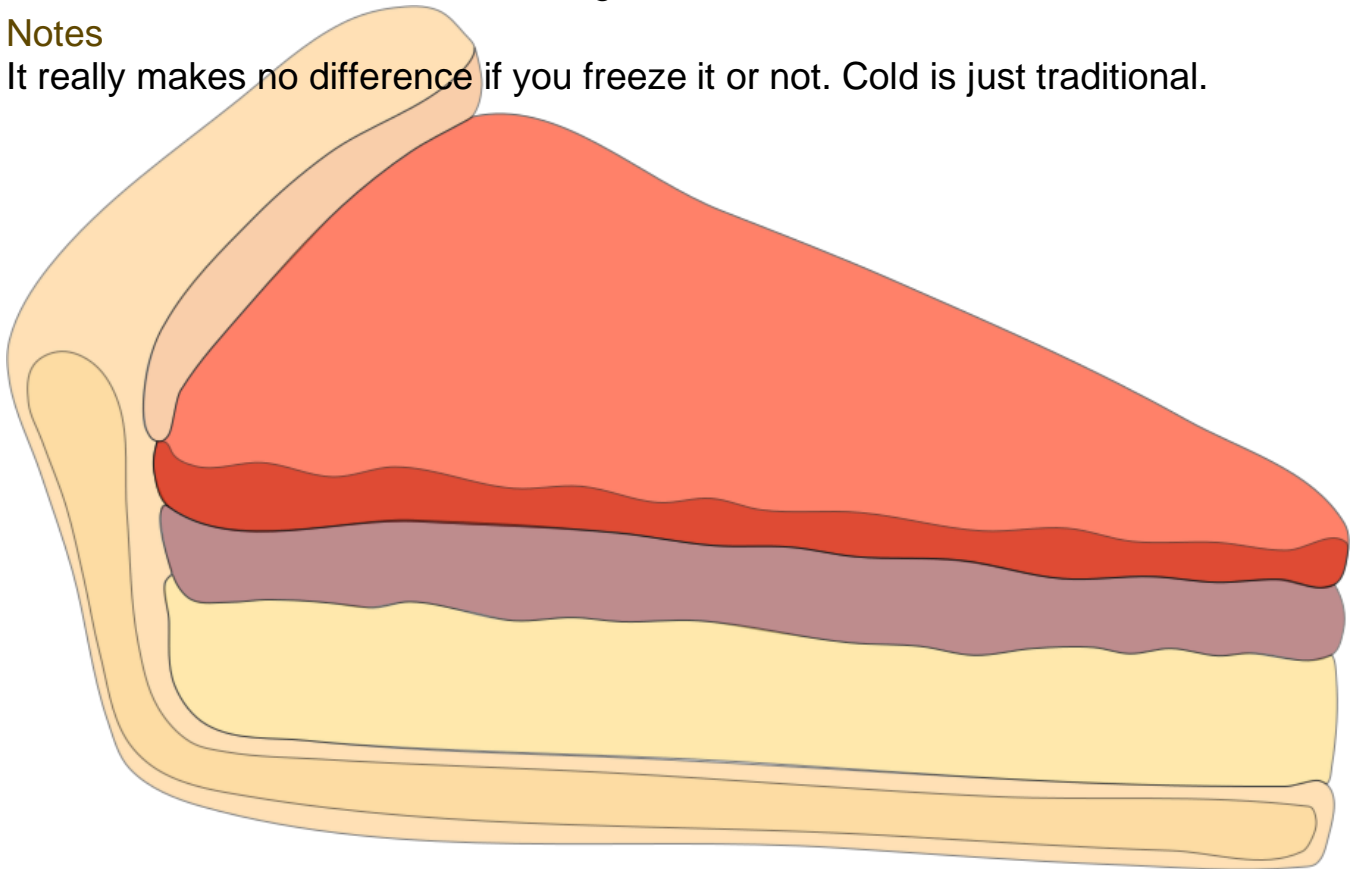
Turn the oven off and open the oven door a crack. Leave the cake in the oven until cools to room temperature. About an hour.

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

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

Preheat oven to 350 °F (175 °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.

Frosting

Add 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 spreading consistency. Spread frosting between layers and over the top of the cake.

Notes

Grandma Laird's Pineapple Cake

Ingredients

1 box yellow cake mix
1 can sweet condensed milk.
1 large can crushed pineapple with juice.
8 ounces cool whip

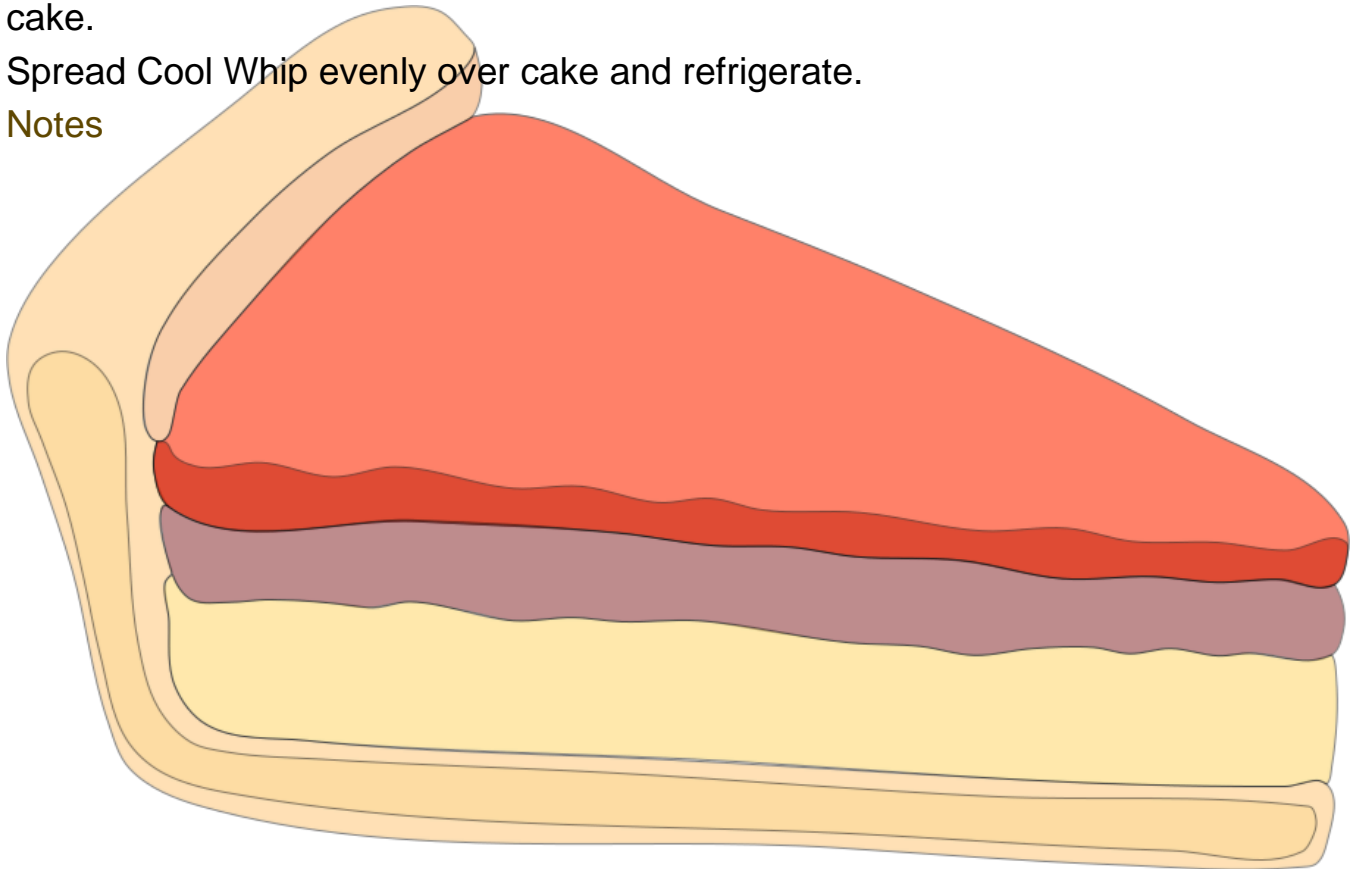
Steps

Follow the directions on the yellow cake mix. Make 9 x 13 cake.

Poke cake in 1/2 inch intervals. Pour 1 can sweet condensed milk over cake. Pour 1 can crushed pineapple with juice over cake and spread evenly. Cool cake.

Spread Cool Whip evenly over cake and refrigerate.

Notes



Strawberry Poke Cake

Ingredients

1 box white cake mix
6 ounce strawberry jello packet
2 cups water
1 pint strawberries
8 ounces cool whip

Steps

Follow directions on cake mix and make either two 9 inch cakes or a 9 x 13 cake.
Cool cake

Thinly slice strawberries, set aside

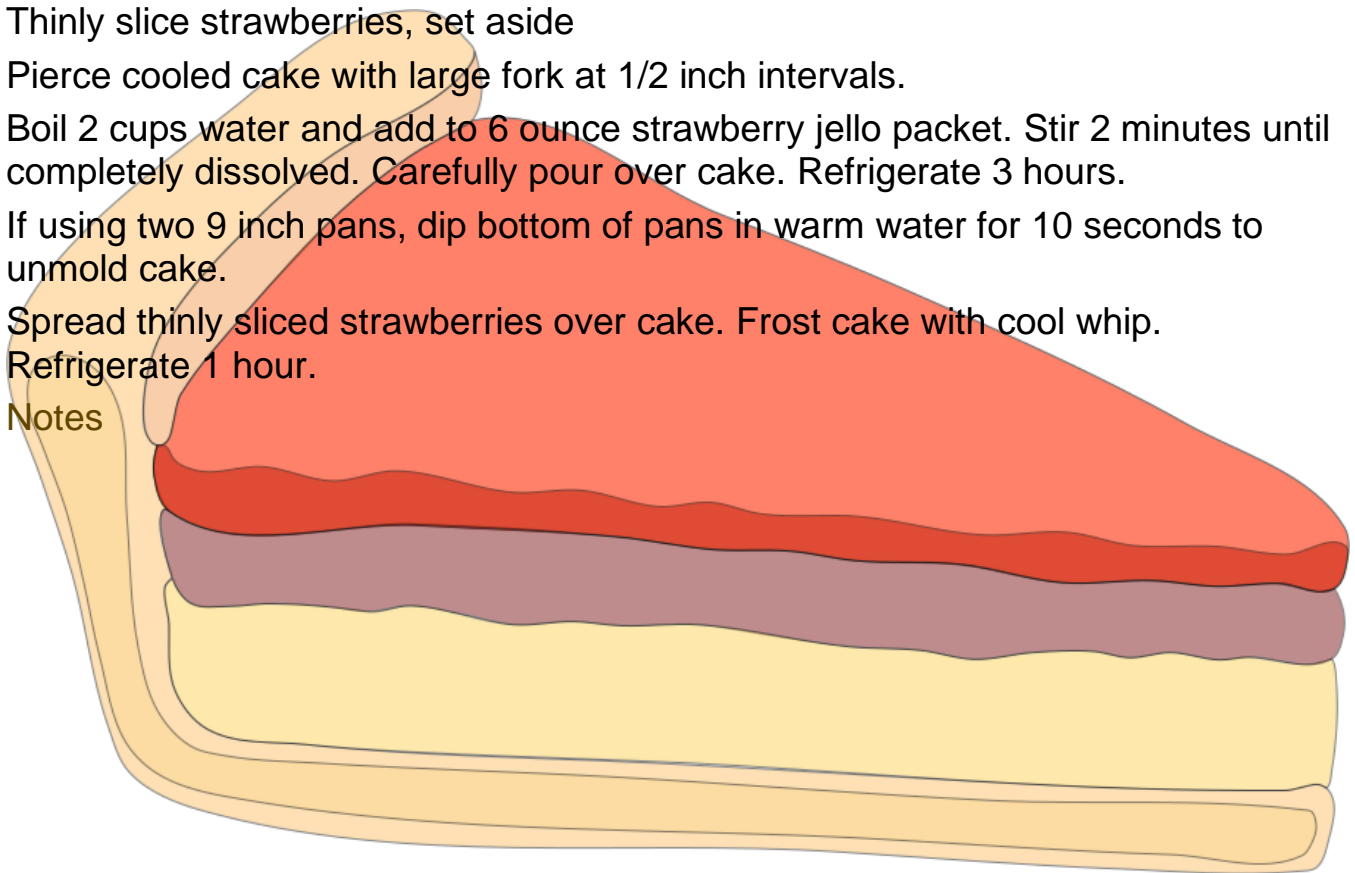
Pierce cooled cake with large fork at 1/2 inch intervals.

Boil 2 cups water and add to 6 ounce strawberry jello packet. Stir 2 minutes until completely dissolved. Carefully pour over cake. Refrigerate 3 hours.

If using two 9 inch pans, dip bottom of pans in warm water for 10 seconds to unmold cake.

Spread thinly sliced strawberries over cake. Frost cake with cool whip.
Refrigerate 1 hour.

Notes



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 °F.

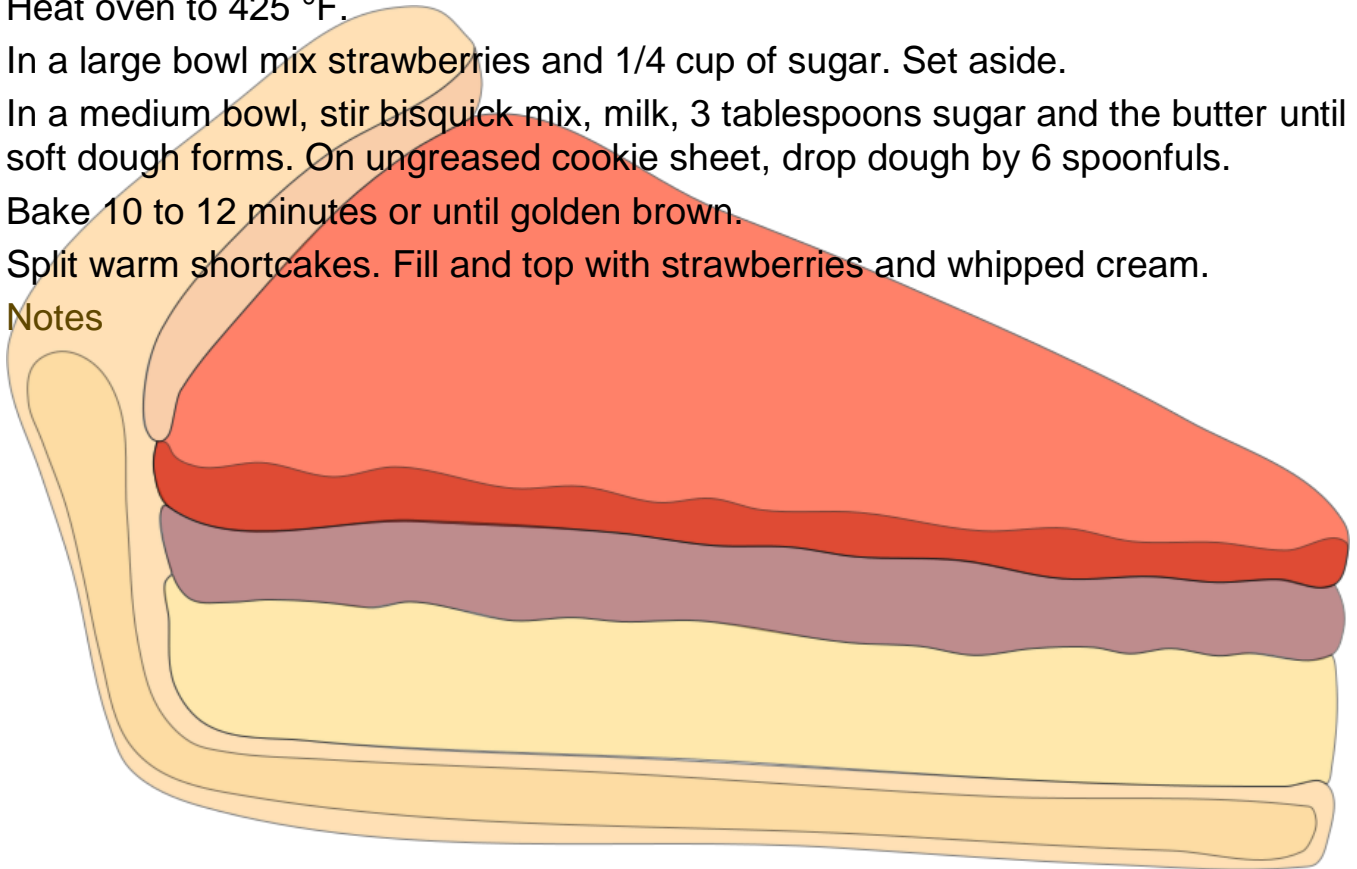
In a large bowl mix strawberries and 1/4 cup of sugar. Set aside.

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.

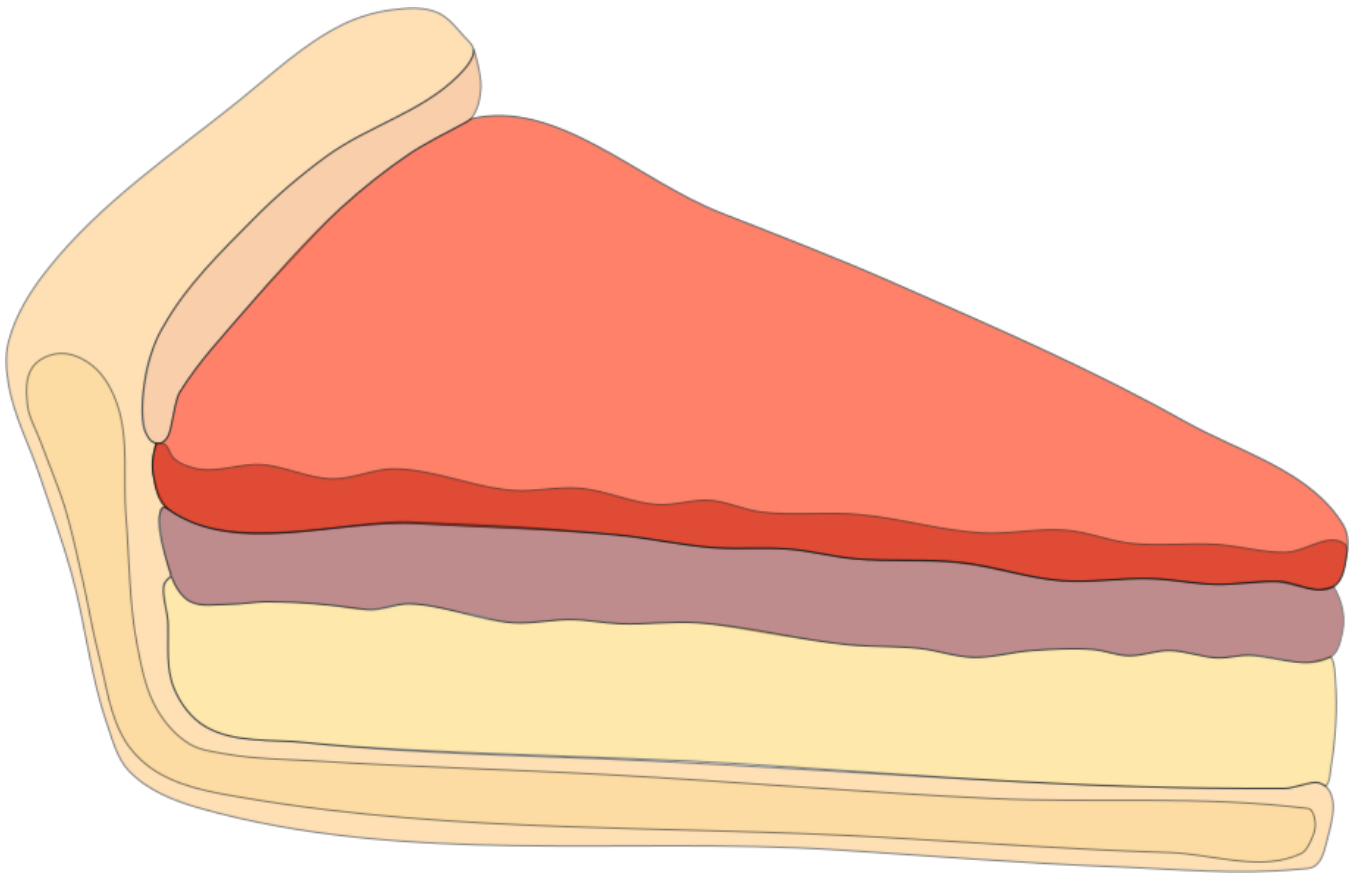
Bake 10 to 12 minutes or until golden brown.

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

Notes



Cookie



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

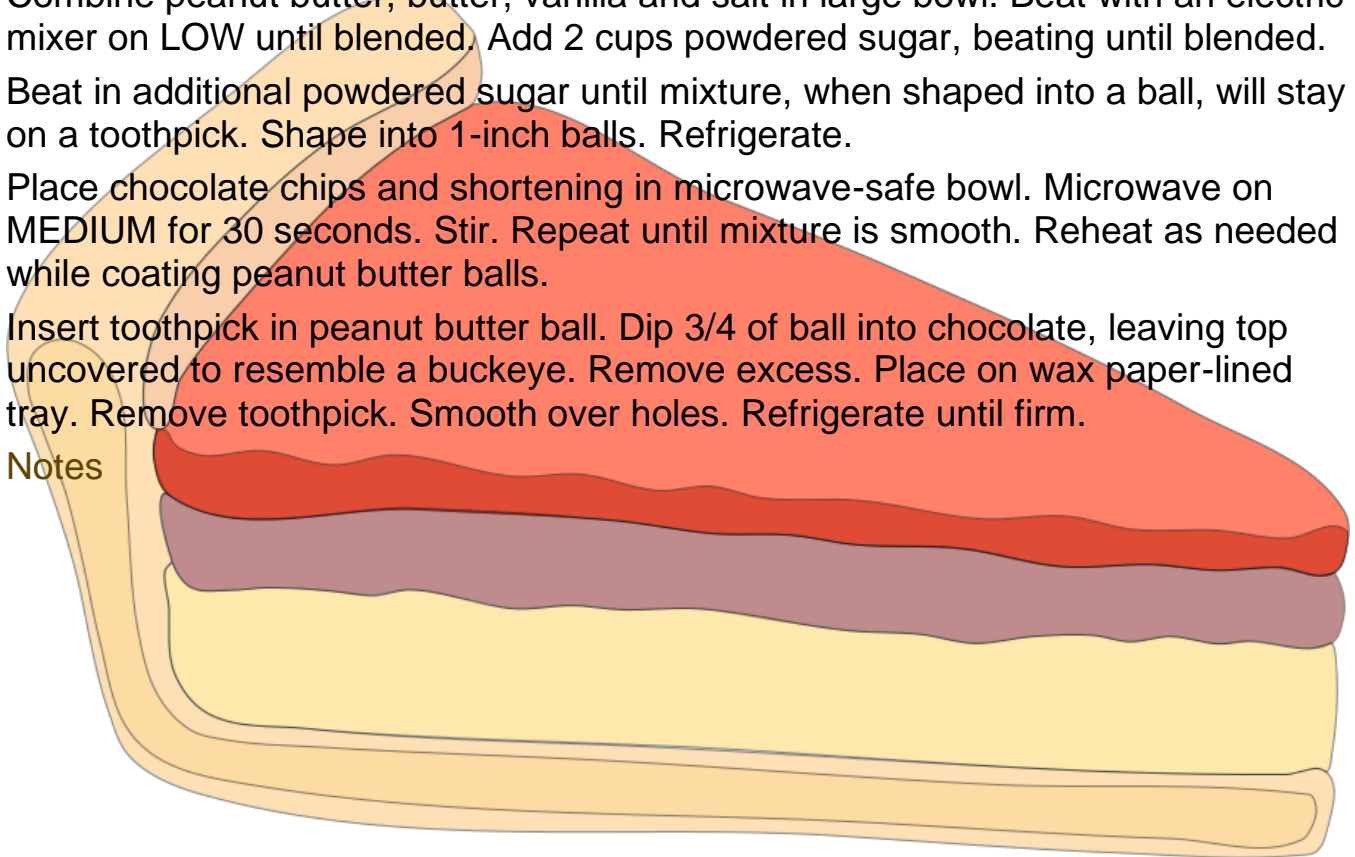
Combine peanut butter, butter, vanilla and salt in large bowl. Beat with an electric mixer on LOW until blended. Add 2 cups powdered sugar, beating until blended.

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.

Notes



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.

Notes

Skillet Cookie

Ingredients

12 tablespoons unsalted butter
3/4 cup packed (5 1/4 ounces) dark brown sugar
1/2 cup (3 1/2 ounces) granulated sugar
2 teaspoons vanilla extract
1 teaspoon salt
1 large egg plus 1 large yolk
1 3/4 cups (8 3/4 ounces) all-purpose flour
1/2 teaspoon baking soda
1 cup (6 ounces) semisweet chocolate chips
1 teaspoon malt powder (optional)

Time

~80 minutes

Steps

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

Adjust oven rack to upper-middle position and heat oven to 375 °F. Melt 9 tablespoons butter in 12-inch cast-iron skillet over medium heat. Continue to cook, stirring constantly, until butter is dark golden brown, has nutty aroma, and bubbling subsides, about 5 minutes; transfer to large bowl. Stir remaining 3 tablespoons butter into hot butter until completely melted.

Whisk brown sugar, granulated sugar, vanilla, and salt into melted butter until smooth. Whisk in egg and yolk until smooth, about 30 seconds. Let mixture sit for 3 minutes, then whisk for 30 seconds. Repeat process of resting and whisking 2 more times until mixture is thick, smooth, and shiny.

Whisk flour and baking soda together in separate bowl, then stir flour mixture into butter mixture until just combined, about 1 minute. Stir in chocolate chips, making sure no flour pockets remain.

Wipe skillet clean with paper towels. Transfer dough to now-empty skillet and press into even layer with spatula. Transfer skillet to oven and bake until cookie is golden brown and edges are set, about 20 minutes, rotating skillet halfway through baking. Using potholders, transfer skillet to wire rack and let cookie cool for 30 minutes. Slice cookie into wedges and serve.

Notes

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 °F (180 °C). Lightly grease 2 cookie sheets.

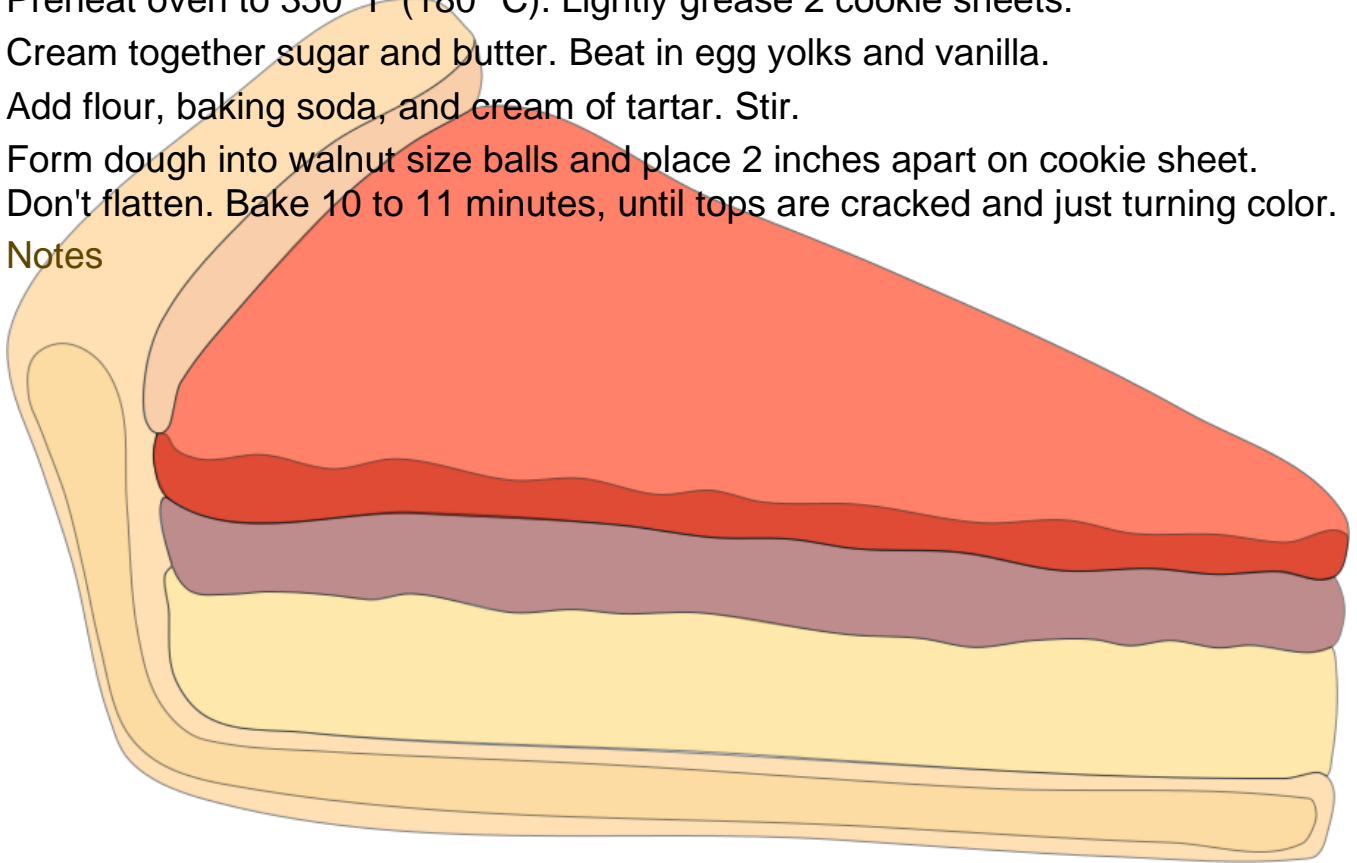
Cream together sugar and butter. Beat in egg yolks and vanilla.

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.

Notes



Grandma Laird's Sugar Cookies

Ingredients

2 cups all-purpose flour
1 1/2 teaspoon baking powder
1/4 teaspoon salt
6 tablespoon butter
1/3 cup shortening
3/4 cup sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla extract

Steps

Preheat oven to 375 °F.

Stir together flour, baking powder and 1/4 teaspoon salt.

Beat butter and shortening for 30 seconds.

Add sugar and beat until fluffy.

Add egg, milk and vanilla, beat well.

Add dry ingredients to beaten mixture, beating until well combined. Make dough into 3 balls.

Cover and chill at least 3 hours.

On a lightly floured surface, roll out dough to 1/8 inch thickness.

Cut into desired shapes.

Place on ungreased cookie sheet.

Bake for 8 minute or until done

Notes

Double this recipe for most things

Notes

Haystack Cookies

Ingredients

12 ounces semi-sweet chocolate chips

11 ounces butterscotch chips

4 cups crispy chow mein noodles (about 3 cups)

Steps

Line 2 cookie sheets with waxed paper

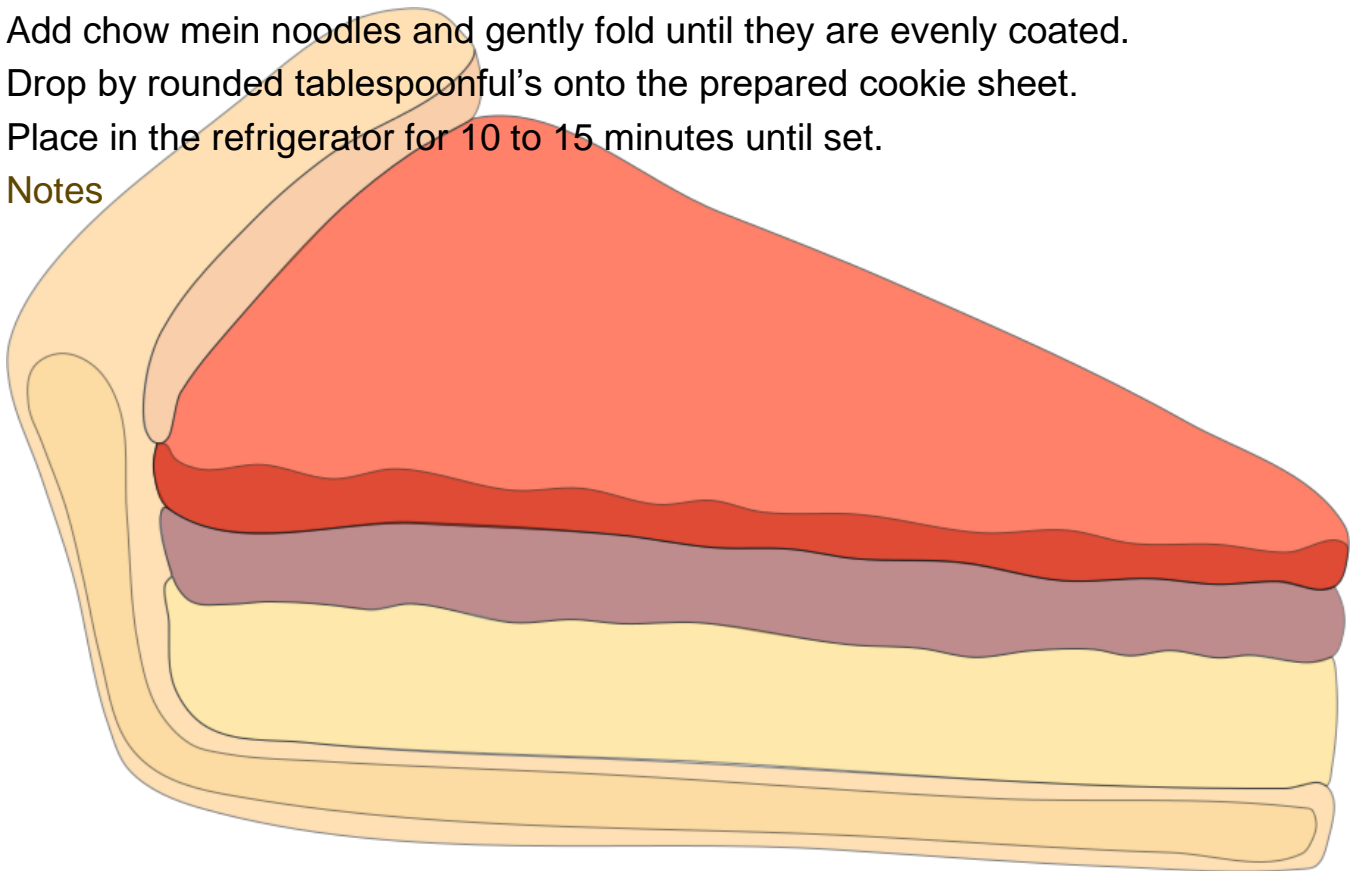
Melt chocolate chips and butterscotch chips in a microwave safe bowl. Cook for 45 seconds on high and stir. If needed, microwave additional 15 seconds intervals, stirring between each interval, until the chips are melted.

Add chow mein noodles and gently fold until they are evenly coated.

Drop by rounded tablespoonful's onto the prepared cookie sheet.

Place in the refrigerator for 10 to 15 minutes until set.

Notes



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

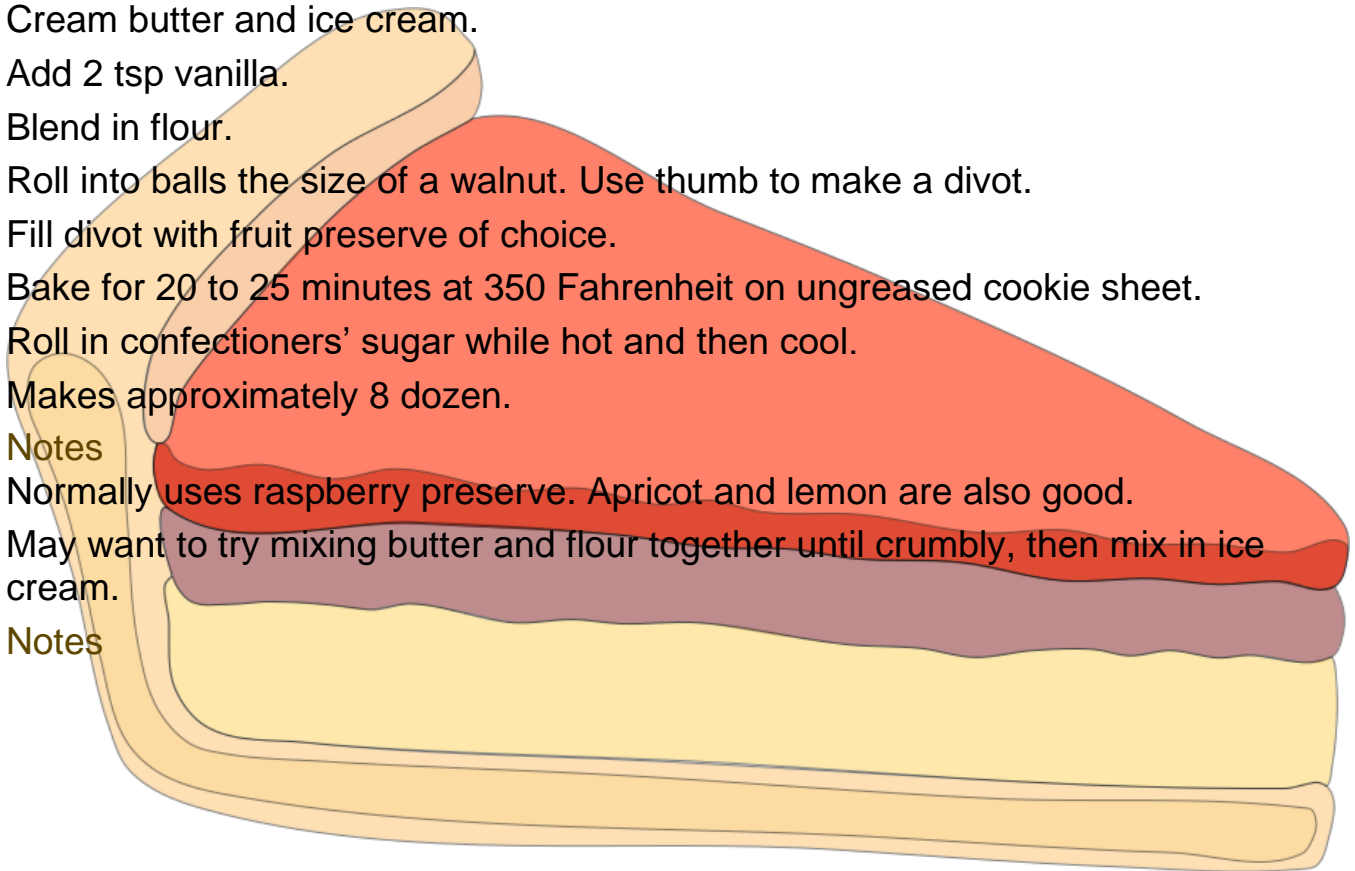
Steps

Soften butter and ice cream.
Cream butter and ice cream.
Add 2 tsp vanilla.
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.
May want to try mixing butter and flour together until crumbly, then mix in ice cream.

Notes



Karl XV's Wreaths

Ingredients

150 g (2/3 cup) butter

4 tablespoons whipping cream

4 dl (1 2/3 cup) all-purpose flour

Sugar

Steps

Beat the butter until fluffy, add the remaining ingredients mixing well.

Divide into 30 pieces and roll into 8 inch long snakes.

Form into pretzels or wreaths. Brush with water and dip in sugar.

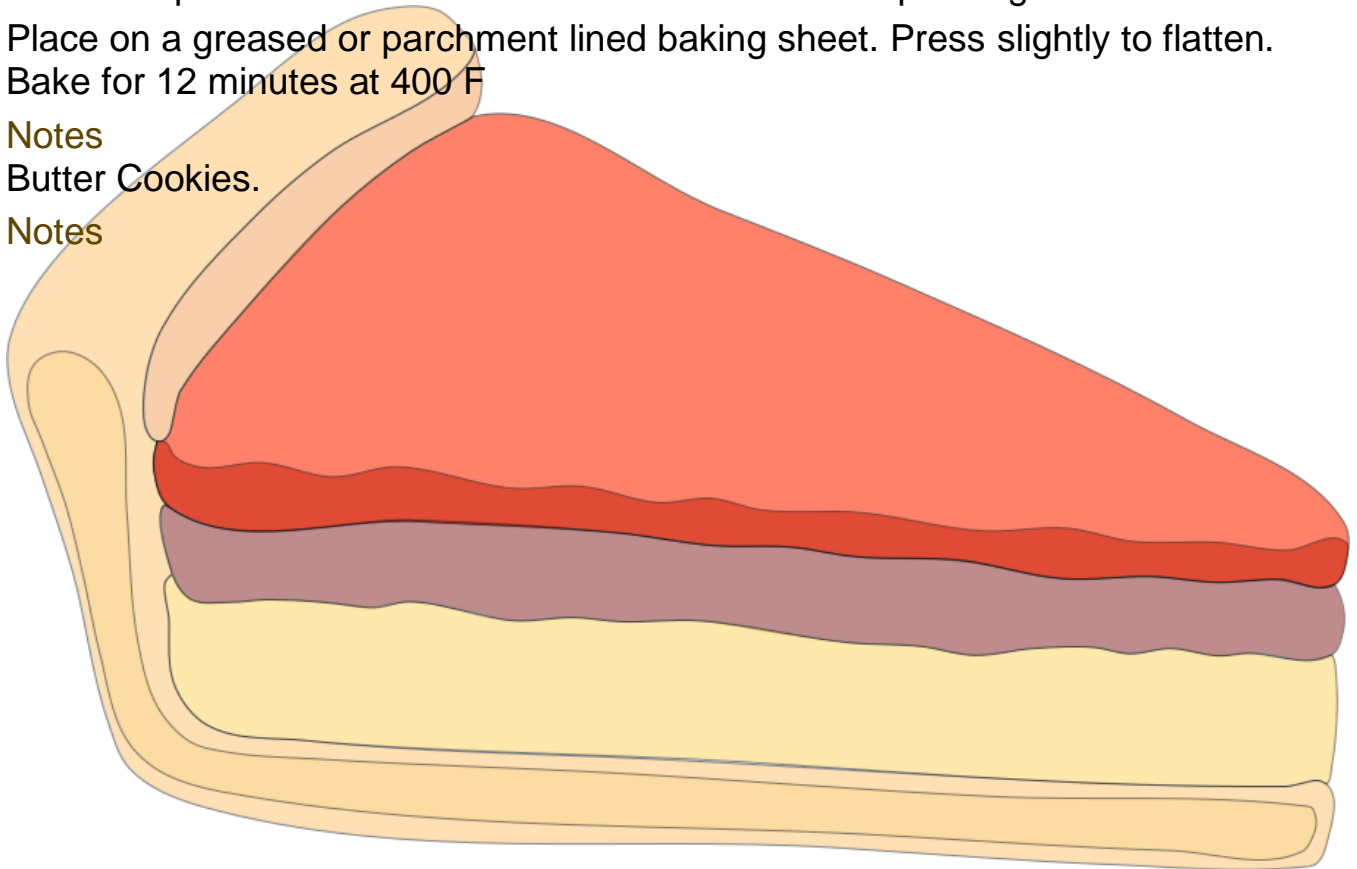
Place on a greased or parchment lined baking sheet. Press slightly to flatten.

Bake for 12 minutes at 400 F

Notes

Butter Cookies.

Notes



No Bake Chocolate Oat Bars

Ingredients

1 cup butter
1/2 cup packed brown sugar
1 teaspoon vanilla extract
3 cups quick cooking oats
1 cup semisweet chocolate chips
1/2 cup peanut butter

Steps

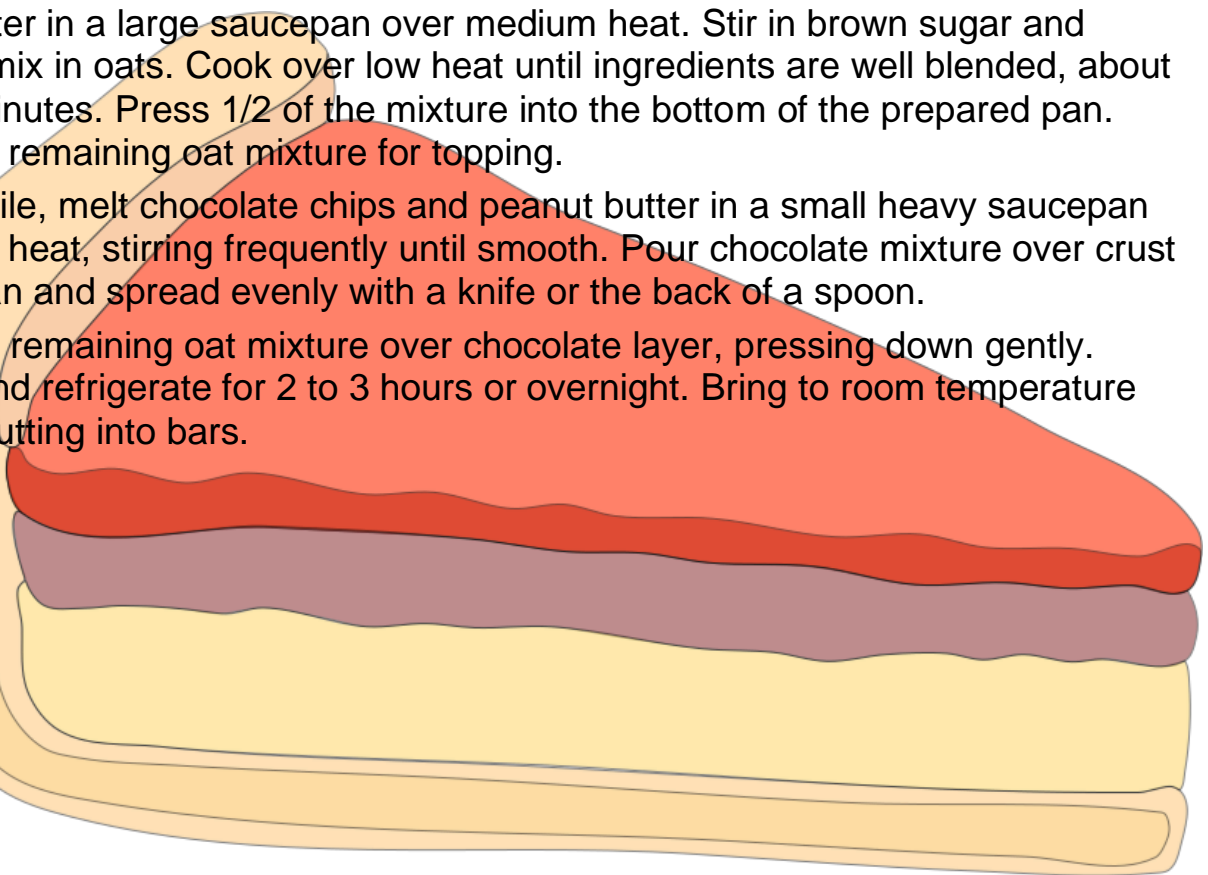
Grease a 9-inch square pan.

Melt butter in a large saucepan over medium heat. Stir in brown sugar and vanilla; mix in oats. Cook over low heat until ingredients are well blended, about 2 to 3 minutes. Press 1/2 of the mixture into the bottom of the prepared pan. Reserve remaining oat mixture for topping.

Meanwhile, melt chocolate chips and peanut butter in a small heavy saucepan over low heat, stirring frequently until smooth. Pour chocolate mixture over crust in the pan and spread evenly with a knife or the back of a spoon.

Crumble remaining oat mixture over chocolate layer, pressing down gently. Cover and refrigerate for 2 to 3 hours or overnight. Bring to room temperature before cutting into bars.

Notes



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

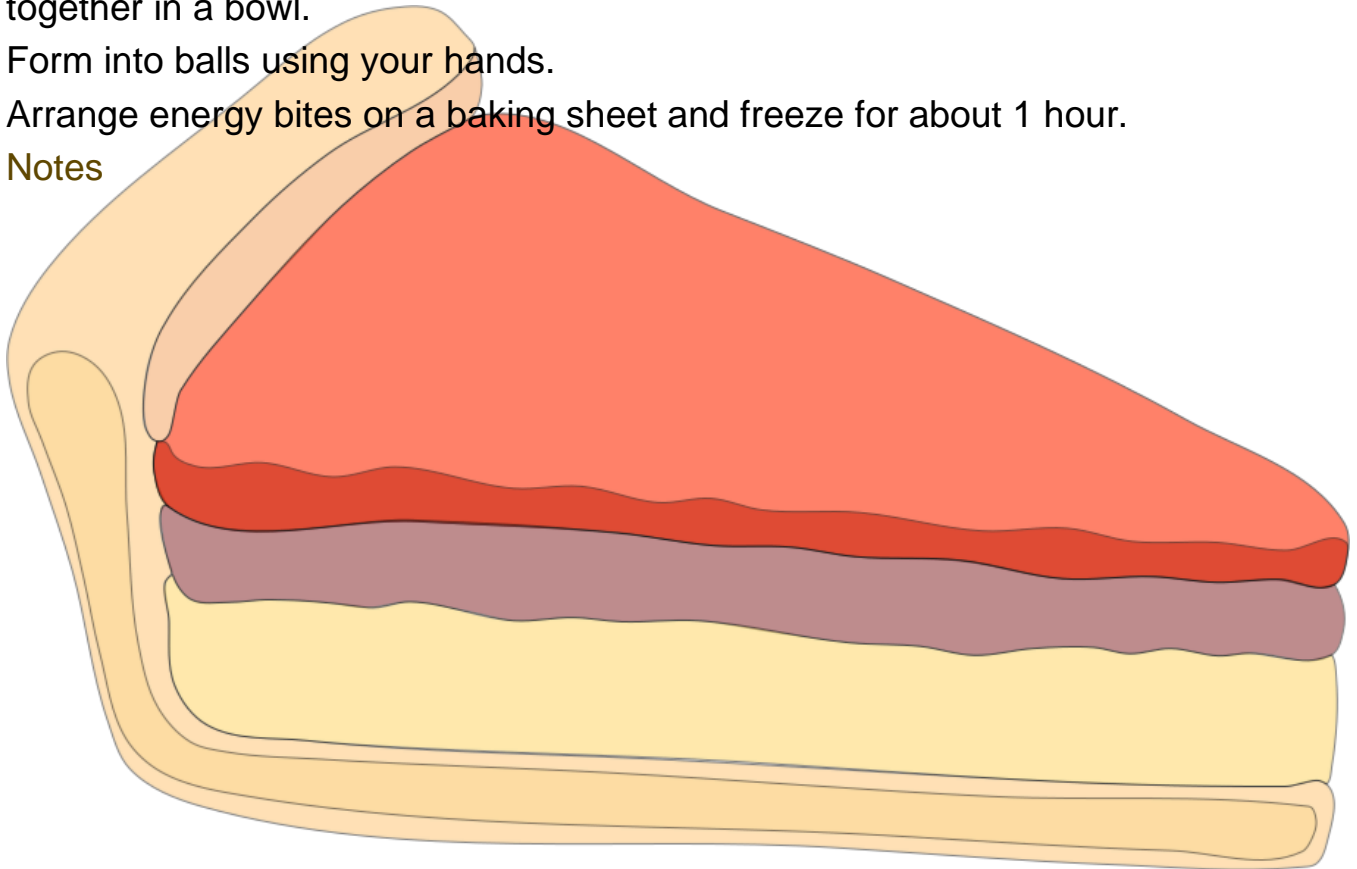
Steps

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.

Notes



Oatmeal Cherry White Chocolate Chip Cookies

Ingredients

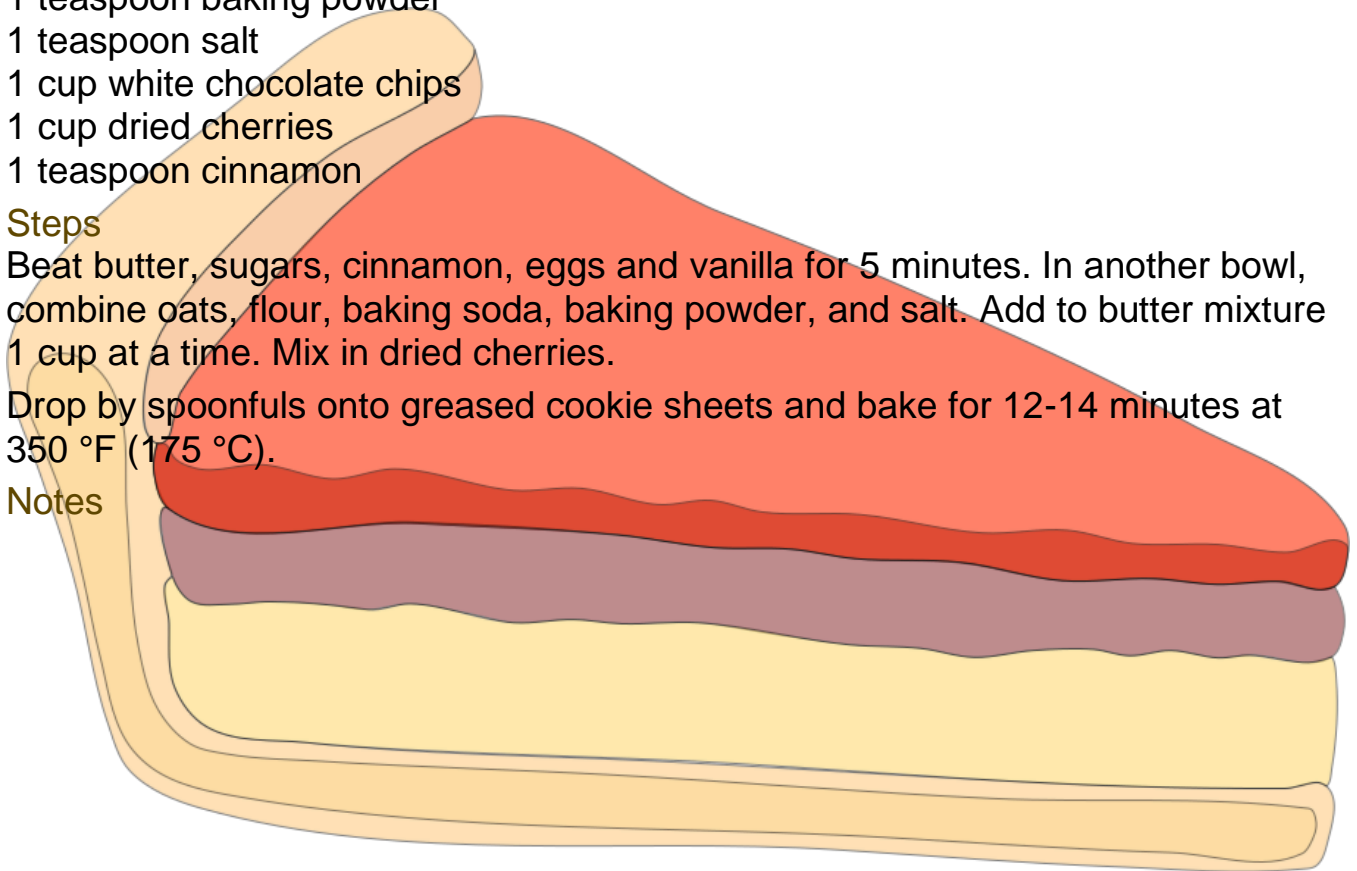
1 cup butter, softened
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups quick cooking oats
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 cup white chocolate chips
1 cup dried cherries
1 teaspoon cinnamon

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 °F (175 °C).

Notes



Oatmeal Raisin Cookies

Ingredients

14 tablespoons butter, softened
3/4 cup firmly packed brown sugar
1/2 cup granulated sugar
2 eggs
1 teaspoon vanilla
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt (Optional)
3 cups old fashioned or quick oats
1 cup raisins

Steps

Heat oven to 350 degrees F.

In large bowl, beat butter and sugars on medium speed of electric mixer until creamy. Add eggs and vanilla; beat well.

Add combined flour, baking soda, cinnamon and salt; mix well.

Add oats and raisins; mix well.

Drop dough by rounded tablespoonful's onto ungreased cookie sheets.

Bake 8 to 10 minutes or until light golden brown.

Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

Notes

Oatmeal Lace Cookies

Ingredients

75 g (5 tablespoons) margarine or butter
1 dl (1/3 cup) rolled oats
1 dl (1/3 cup) all-purpose flour
1 dl (1/3 cup) sugar
2 tablespoons light cream or milk
2 tablespoons light corn syrup or molasses
1/4 teaspoon baking powder

Steps

Preheat oven to 200 C (400 F)

Melt butter in a small saucepan. Add remaining ingredients. Heat, stirring constantly until slightly thickened.

Spoon mounds onto a greased or parchment lined baking sheet.

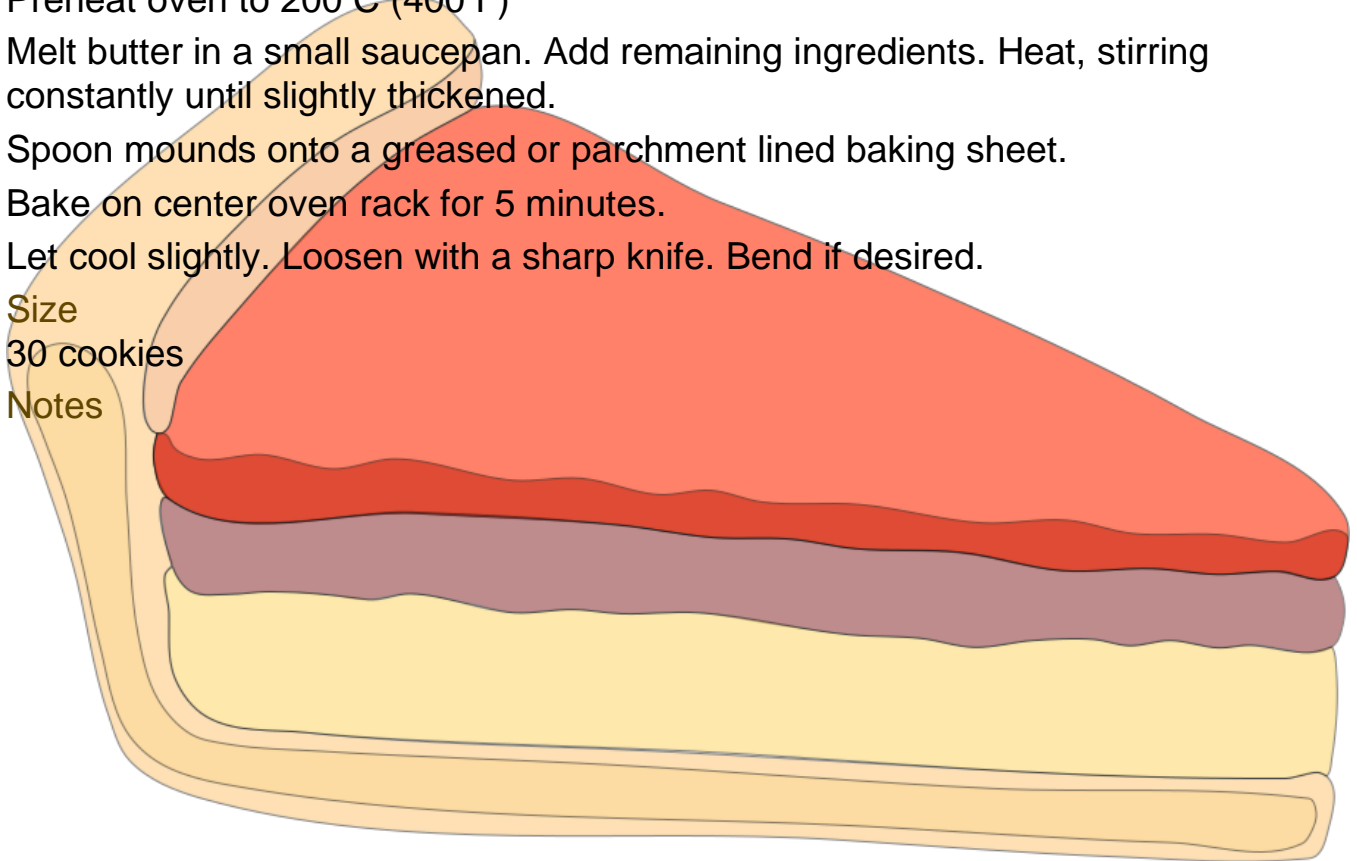
Bake on center oven rack for 5 minutes.

Let cool slightly. Loosen with a sharp knife. Bend if desired.

Size

30 cookies

Notes



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.

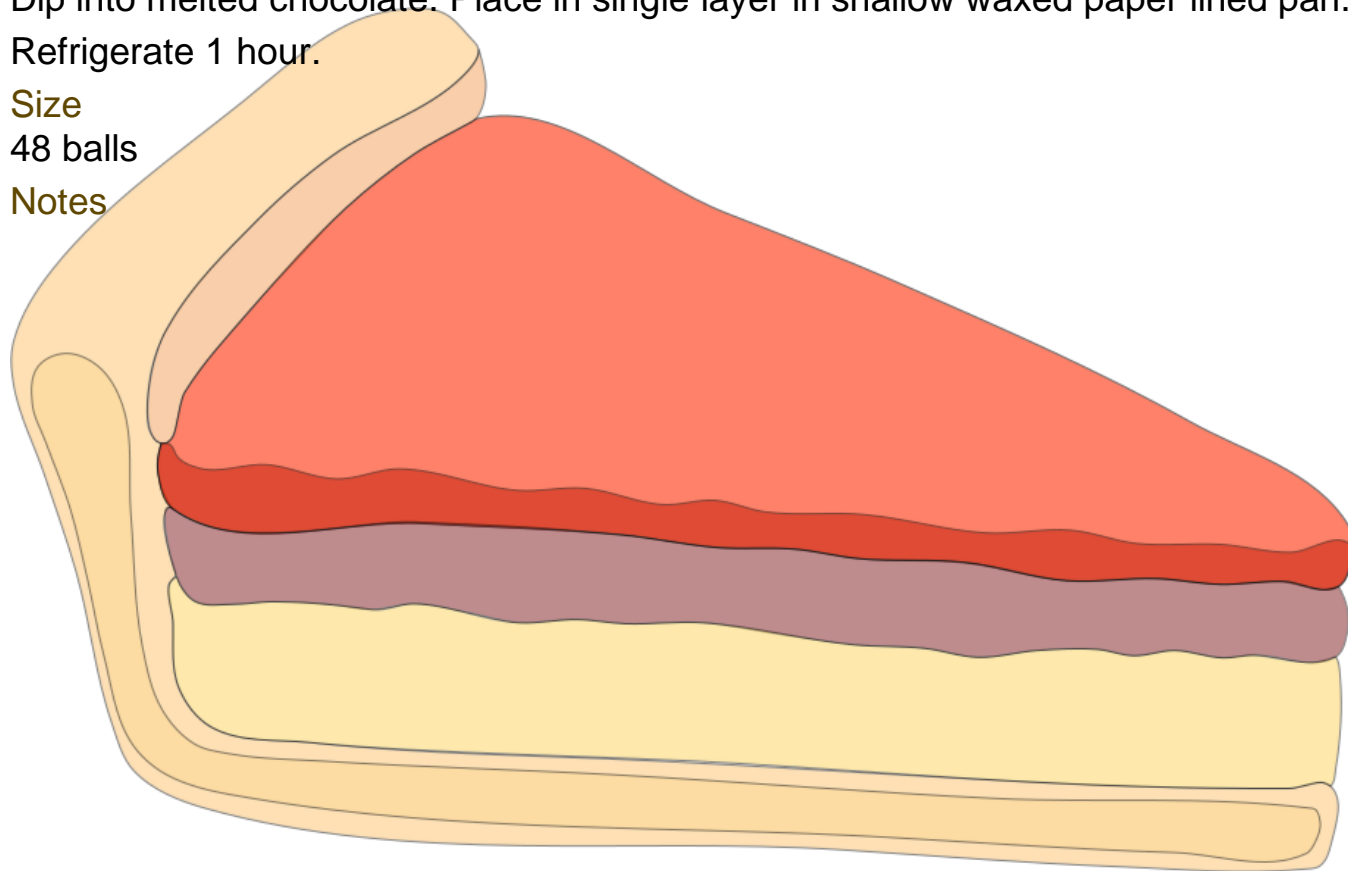
Dip into melted chocolate. Place in single layer in shallow waxed paper lined pan.

Refrigerate 1 hour.

Size

48 balls

Notes



Peanut Butter Cookies

Ingredients

1 1/4 cups sifted all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 large egg
1/2 teaspoon vanilla extract
1/2 cup white sugar for rolling

Steps

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

Sift together flour, baking soda, and salt in a medium bowl; set aside.

Cream together butter, peanut butter, 1/2 cup white sugar, and brown sugar in a large bowl until smooth. Beat in egg, then stir in vanilla. Gradually blend in flour mixture until combined.

Shape dough into 1-inch balls. Roll in 1/2 cup white sugar, then place 2 inches apart on ungreased cookie sheets. Use fork tines to make a crisscross pattern on each dough ball.

Bake in the preheated oven until edges are set, 10 to 12 minutes. Cool slightly, then remove cookies to a wire rack to cool completely.

Notes

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

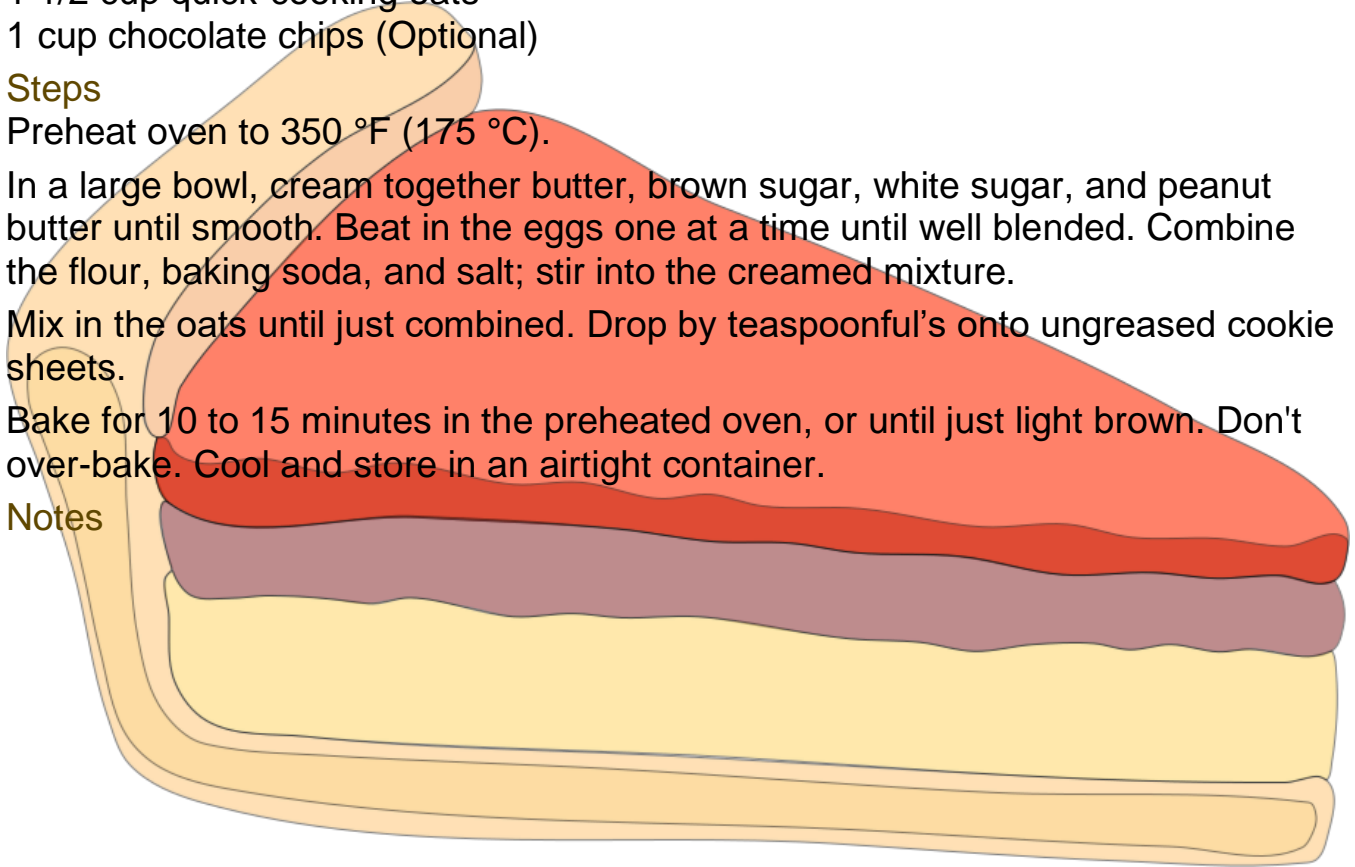
Preheat oven to 350 °F (175 °C).

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.

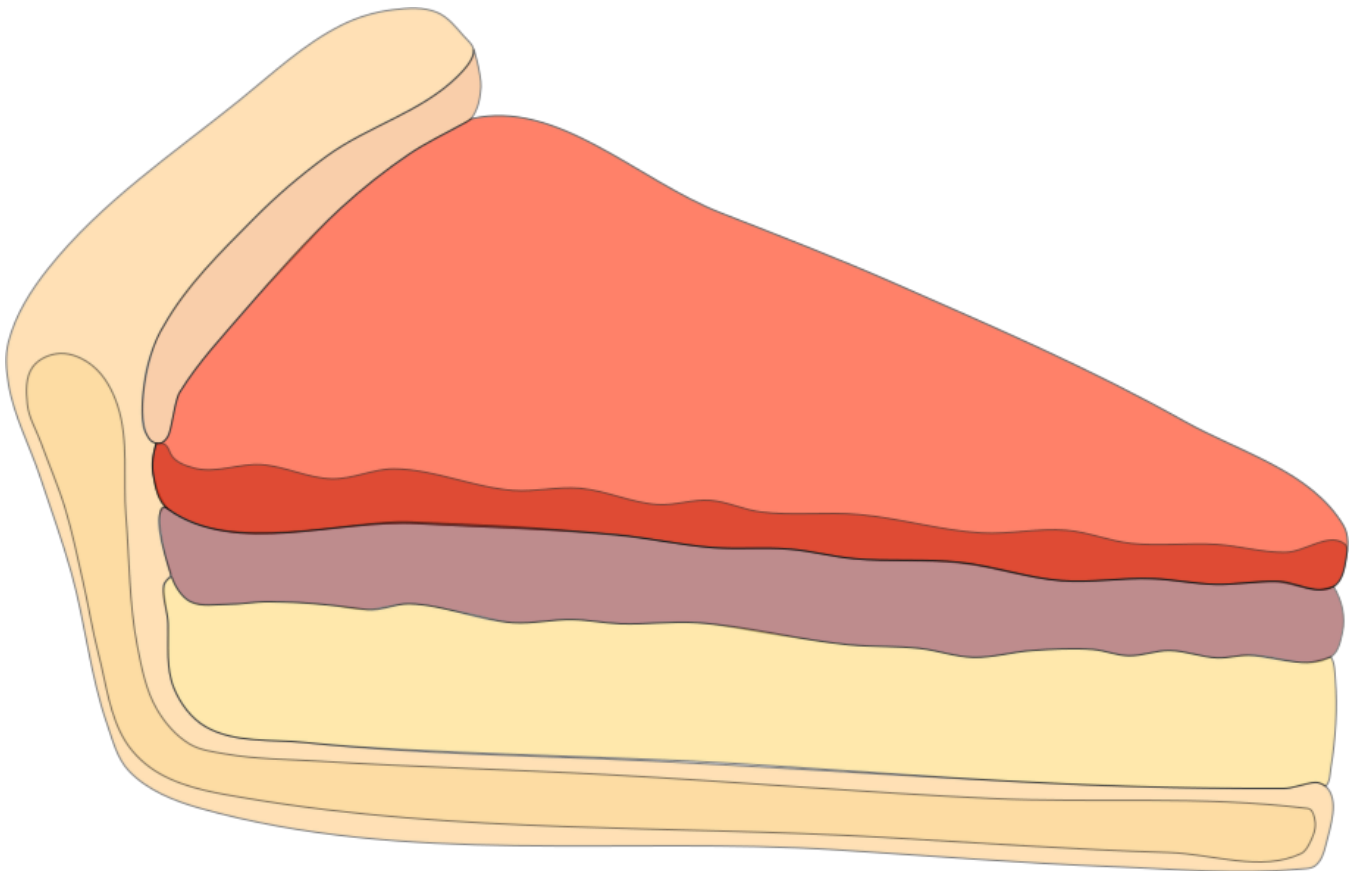
Mix in the oats until just combined. Drop by teaspoonful's onto ungreased cookie sheets.

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.

Notes



Frozen



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 °F.

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 °F.

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.

Notes

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

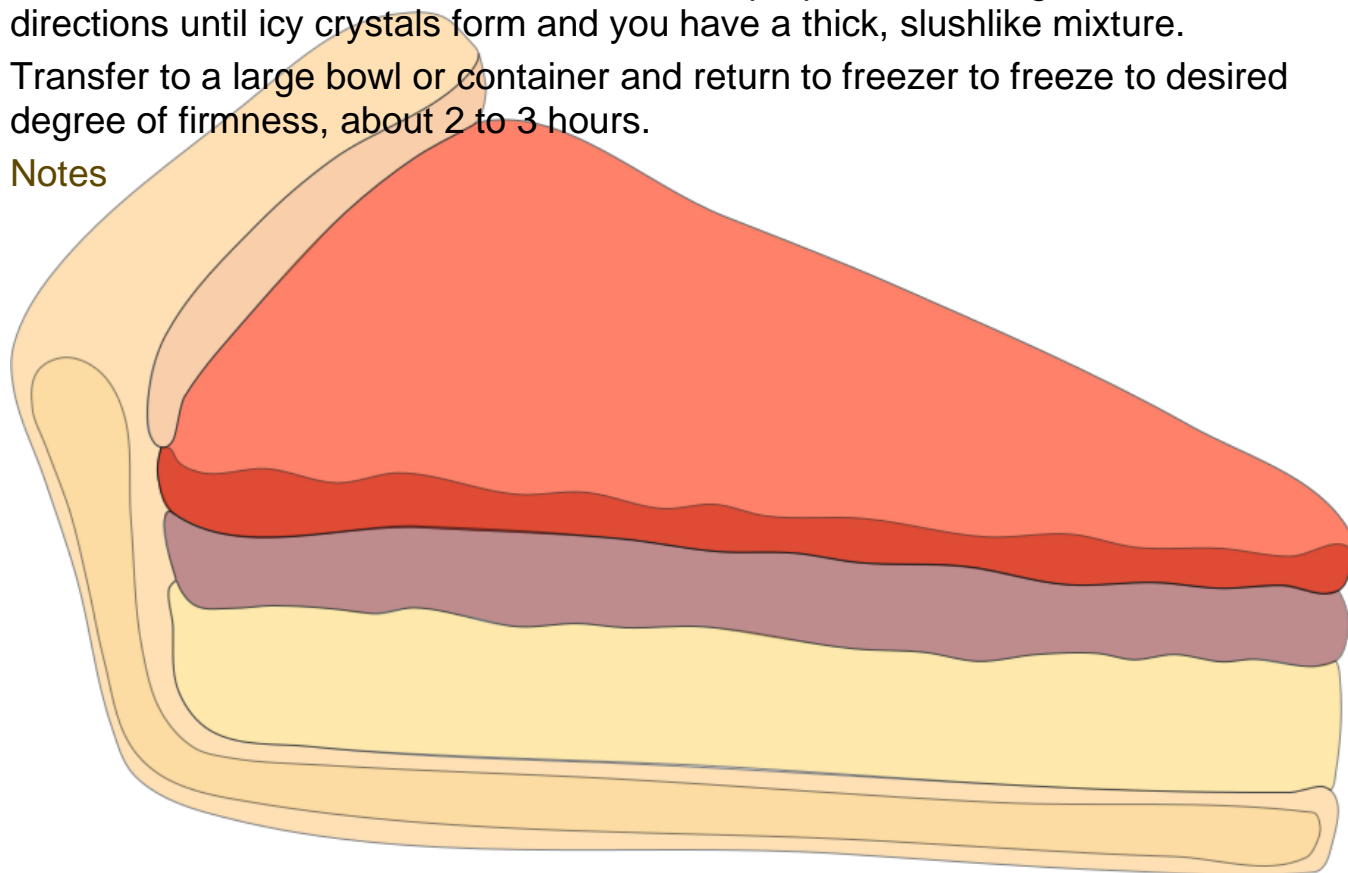
Steps

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.

Notes



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.

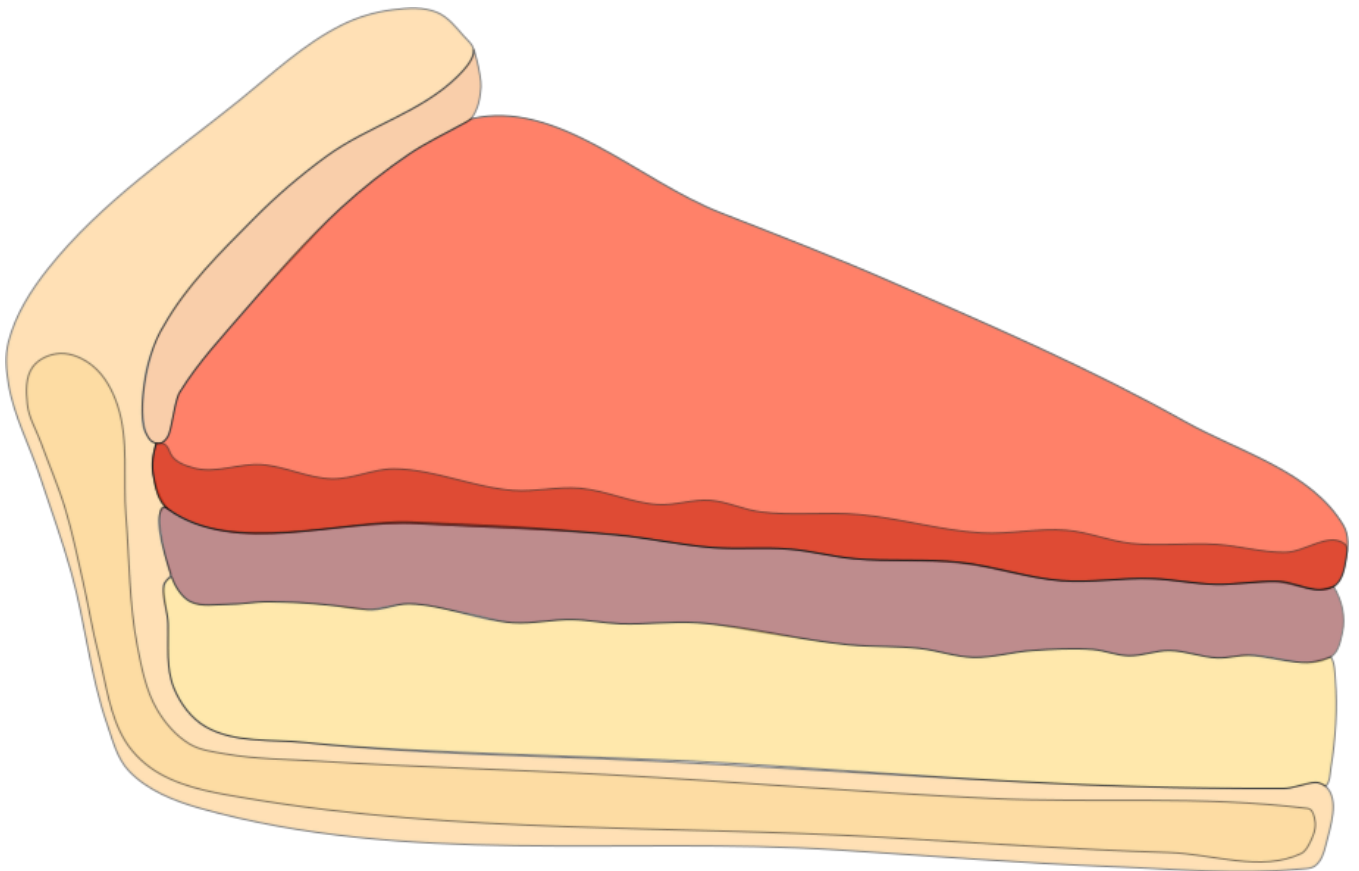
When it looks fluffy and thick, shut off the machine and, using the chilled spatula, scrape gelato into the chilled container. Cover with plastic wrap pressed directly against the surface, and freeze until thick enough to scoop, about 4 hours.

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.

Pie



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.

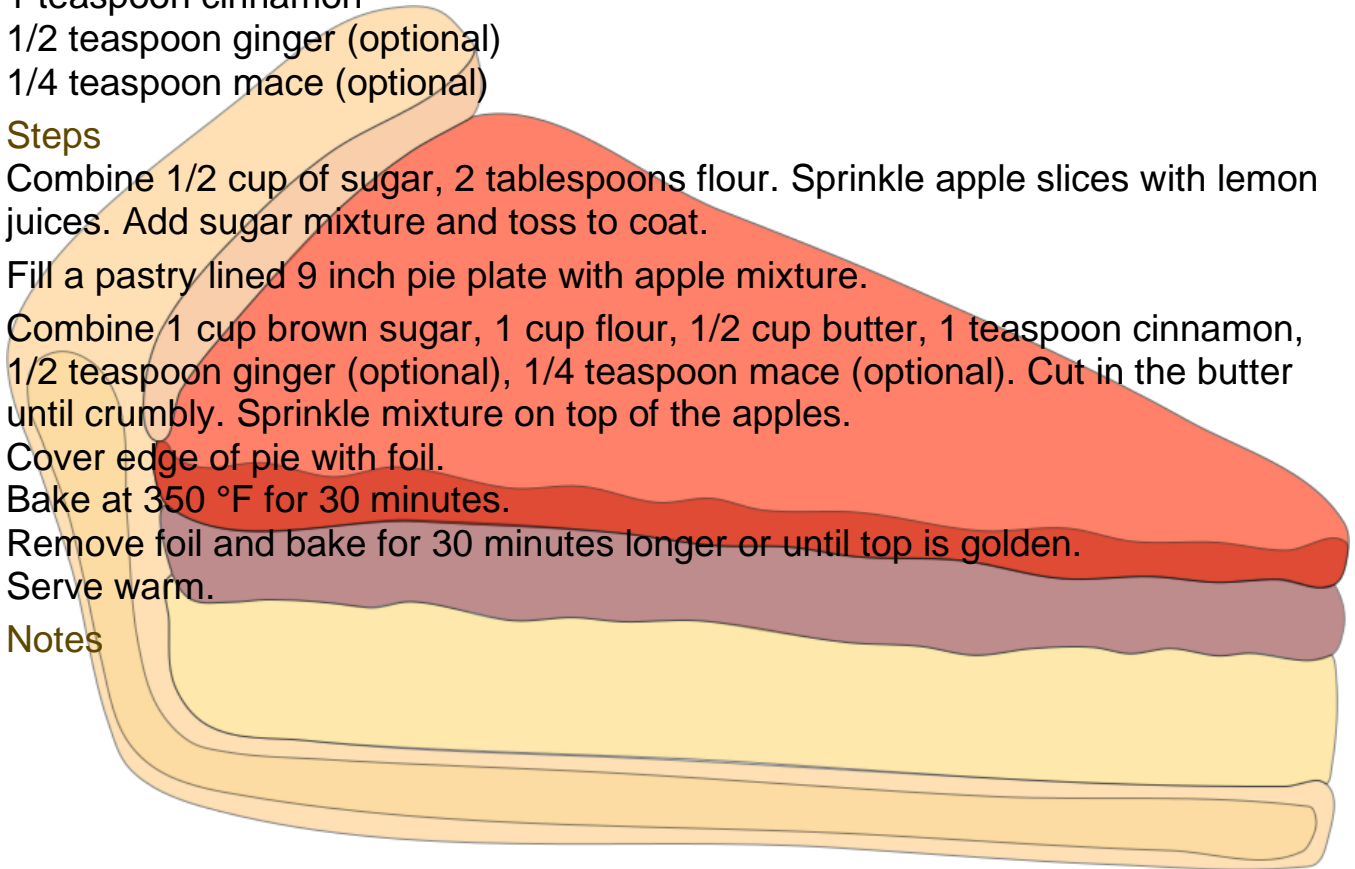
Cover edge of pie with foil.

Bake at 350 °F for 30 minutes.

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

Serve warm.

Notes



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.

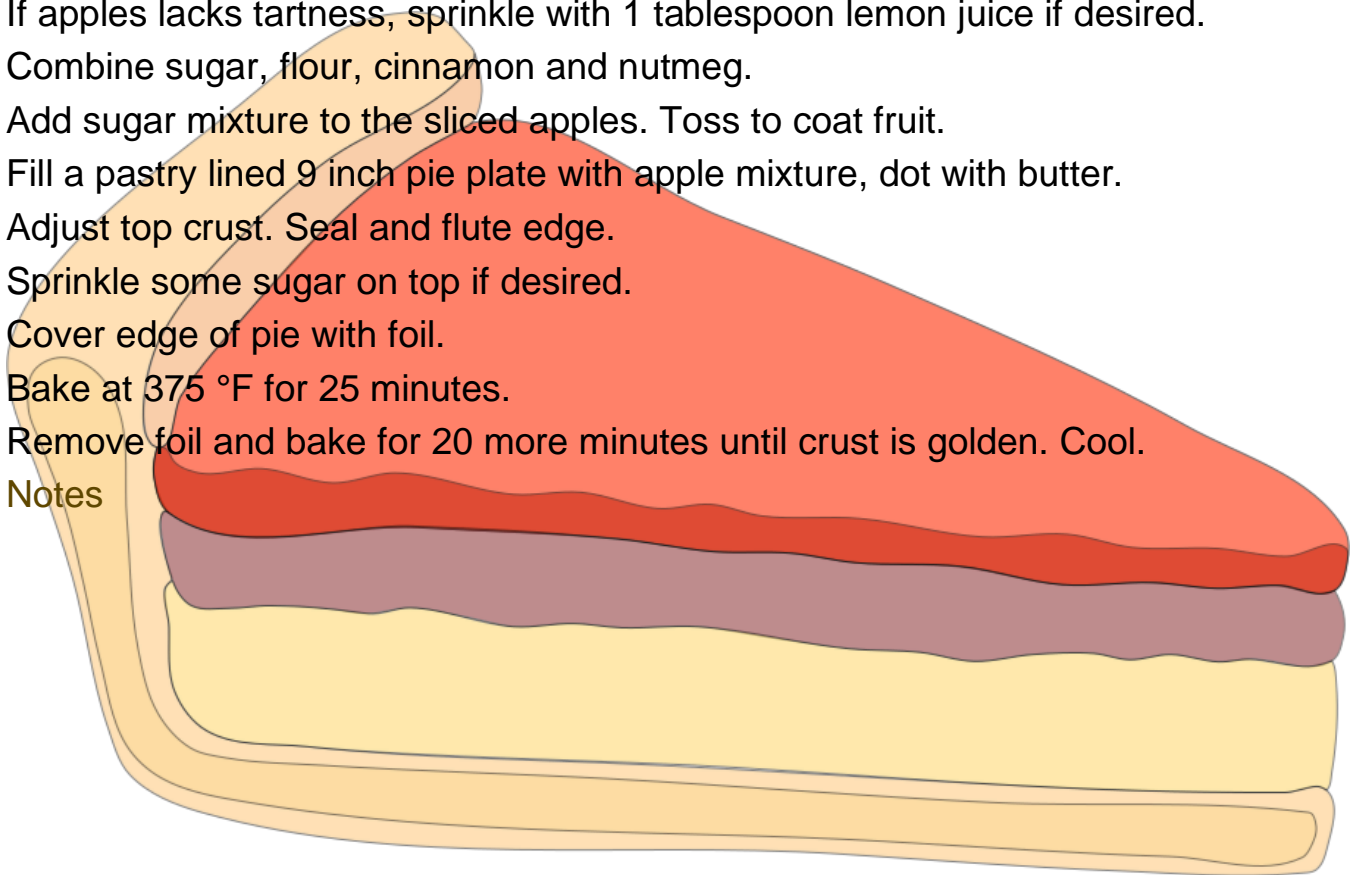
Sprinkle some sugar on top if desired.

Cover edge of pie with foil.

Bake at 375 °F for 25 minutes.

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

Notes



Banana Cream Pie

Ingredients

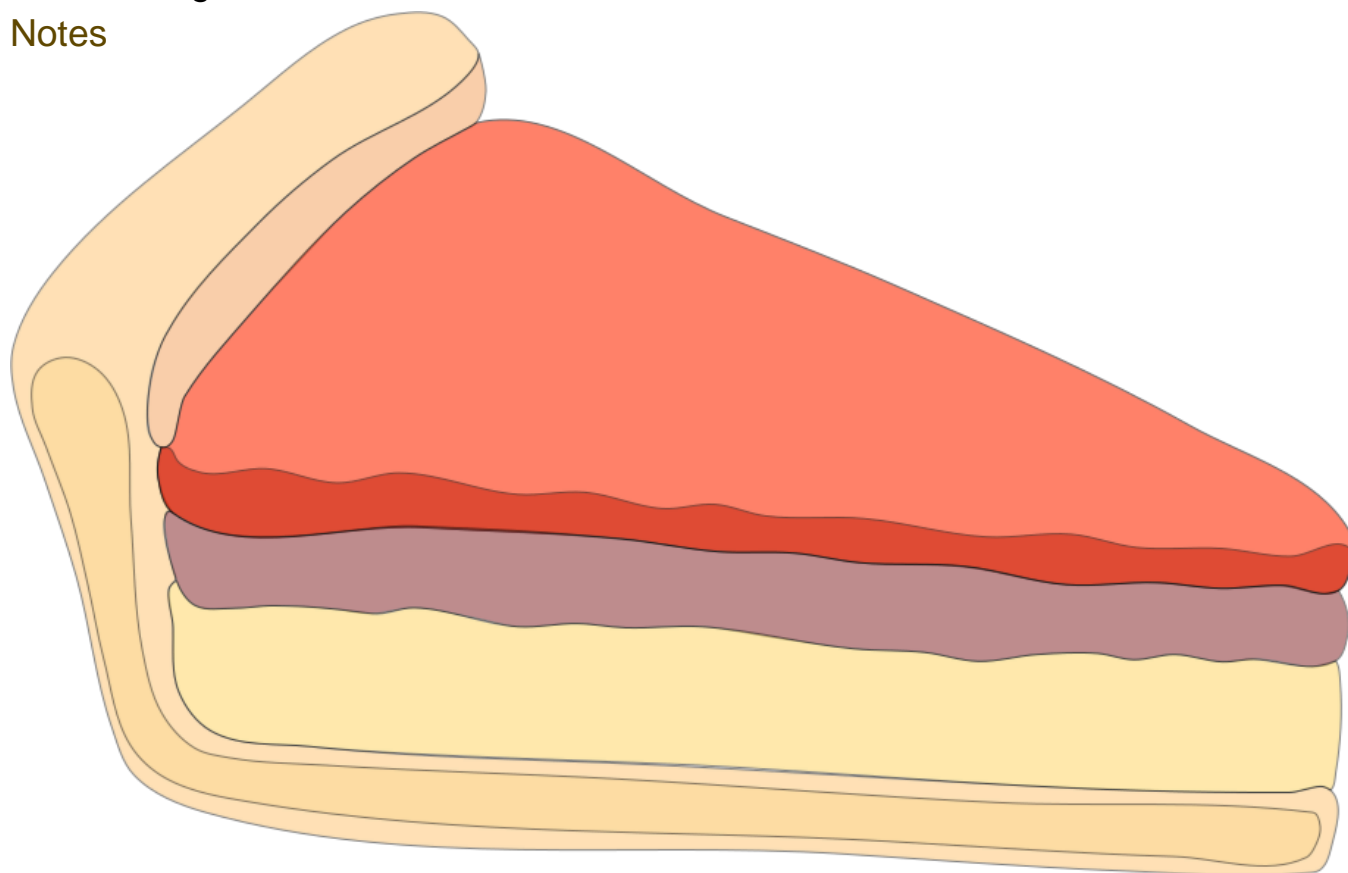
- 1 Box Instant Vanilla Pudding (3.4 oz.)
- 2 Bananas
- 1 1/2 cup milk
- 1 Graham Cracker Crust (6 oz.)

Steps

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

Put in refrigerator for 3 hours.

Notes



Bumbleberry Pie

Ingredients

1 cup sugar
5 tablespoons flour
2 tablespoons corn starch
1/2 teaspoon cinnamon
1 cup blueberries
1 cup blackberries
1 cup strawberries
1 cup raspberries
1 1/3 tablespoons butter
1 double pie crust (see pg. F.39)

Steps

Preheat oven to 375 F

Line a 10 inch pie pan with crust

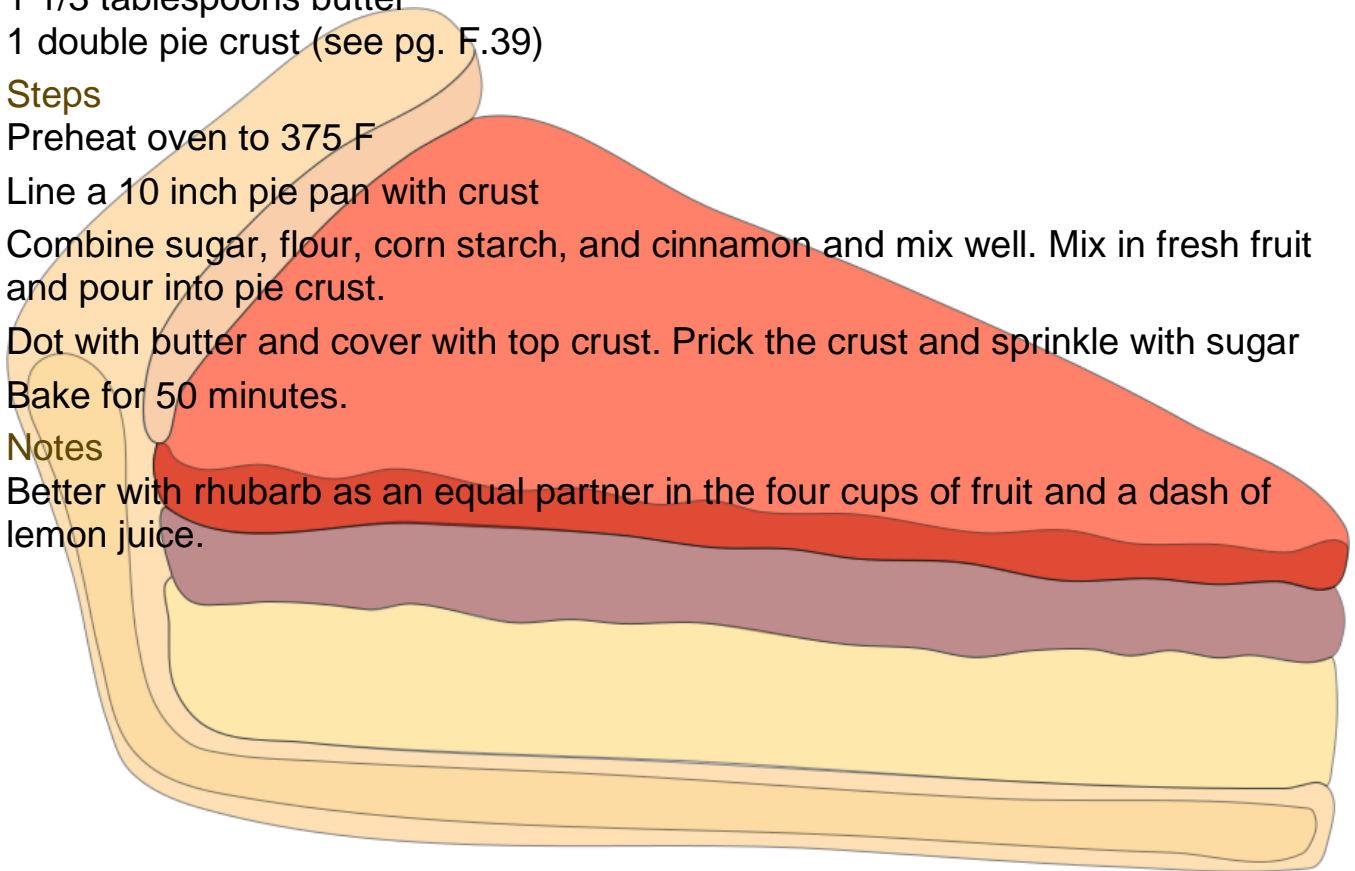
Combine sugar, flour, corn starch, and cinnamon and mix well. Mix in fresh fruit and pour into pie crust.

Dot with butter and cover with top crust. Prick the crust and sprinkle with sugar

Bake for 50 minutes.

Notes

Better with rhubarb as an equal partner in the four cups of fruit and a dash of lemon juice.



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 °F (245 °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 °F (190 °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.

Notes

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.

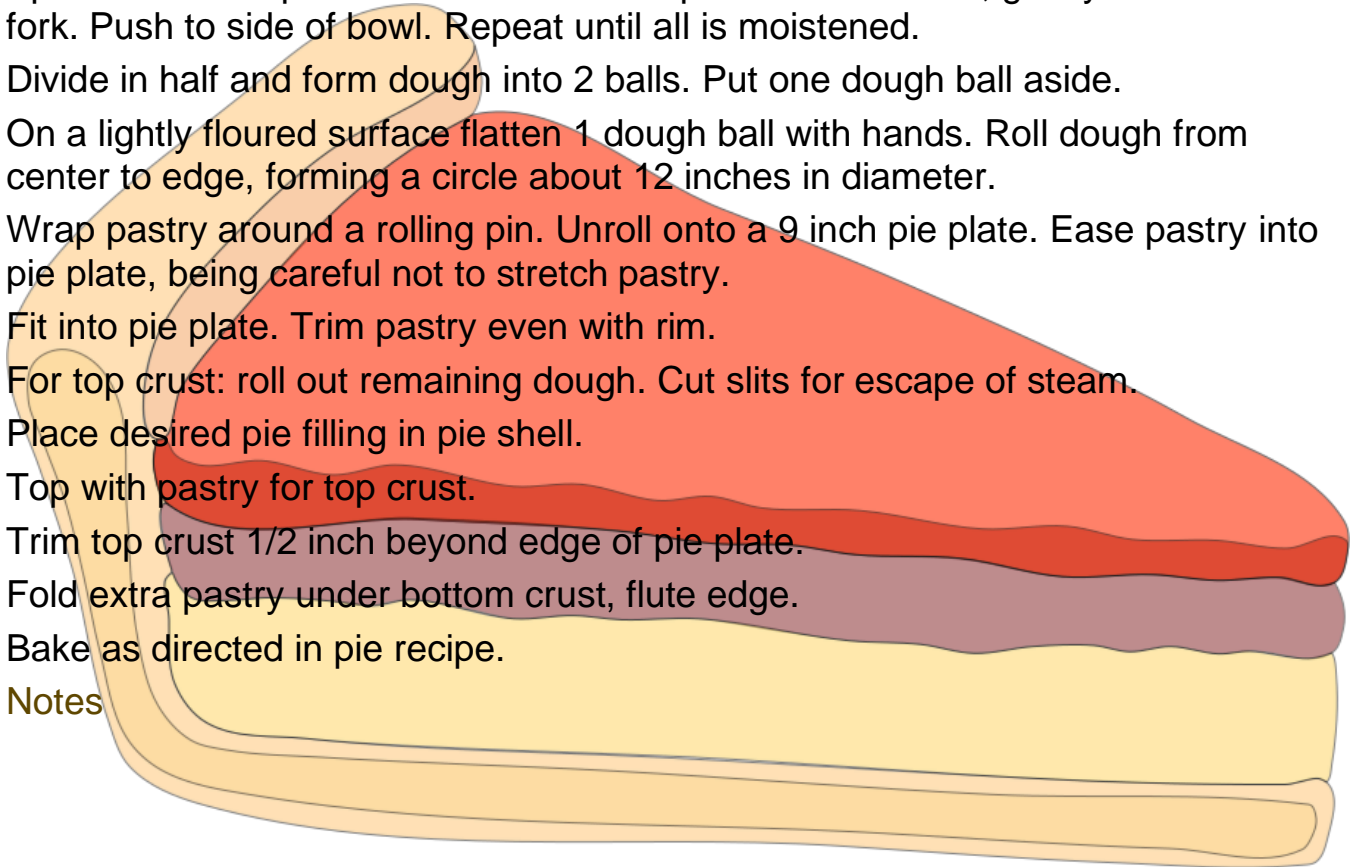
Top with pastry for top crust.

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.

Notes



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.

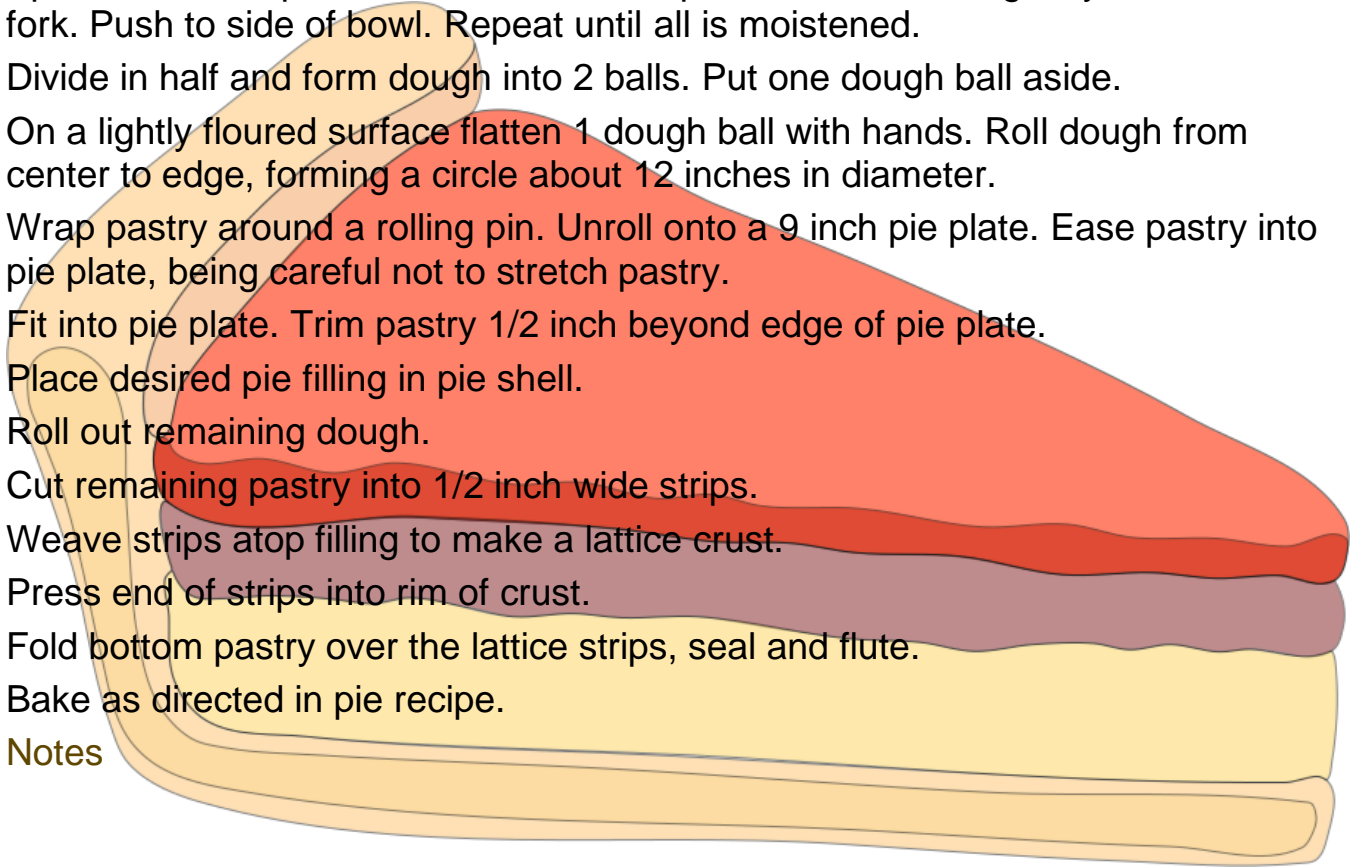
Weave strips atop filling to make a lattice crust.

Press end of strips into rim of crust.

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

Bake as directed in pie recipe.

Notes



Five Layer Chocolate Pie

Ingredients

1 Pie Crust (half of Double Crust Pie Crust pg. F.39)

Meringue

2 egg whites

1/2 teaspoon white vinegar

1/2 cup sugar

1/4 teaspoon salt

1/4 teaspoon cinnamon

Filling

2 egg yolks, slightly beaten

1/4 cup cold water

1 cup semisweet chocolate chips

Topping

1 cup heavy cream

1/4 cup sugar

1/4 teaspoon cinnamon

Steps

In a 9 inch pan, bake the pie crust at 400 °F for 10 minutes.

Preheat oven to 325 F.

Beat egg whites until frothy. Add vinegar, beating until soft mounds form.

Gradually add the sugar and salt and cinnamon and beat until meringue stands in stiff glossy peaks. Spread on bottom and sides of the pie crust

Bake for 20 minutes until lightly browned. Let cool.

Combine the egg yolks, water, and chocolate chips and melt over a very low heat until chips are melted.

Spread 3 tablespoons of this mixture over the meringue. Let cool.

Mix in the sugar and cinnamon to the cream and whip until thick. Spread half over the layer of chocolate.

Combine remaining whipped cream and remaining chocolate. Spread this over the whipped cream layer.

Cool at least 4 hours.

Notes

Frango Mint Pie

Ingredients

Crust

1 1/2 Cup Graham Cracker Crumbs
6 Tablespoons Melted Unsalted Butter
1/4 Cup Granulated Sugar

Topping

2 Ounces Hazelnuts
1/2 Cup Granulated Sugar

Filling

1/2 Cup Granulated Sugar
1 1/2 Teaspoons Cornstarch
1/8 Teaspoon Kosher Salt
1 Cup Milk
8 Frangos (Chocolate Mints)
1 Large Room Temperature Egg
1 Cup Heavy Whipping Cream
1/2 Teaspoon Vanilla Extract

Steps

Preheat oven to 350.

Butter a 9 inch pie pan, blend together graham cracker crumbs, butter, and sugar. Press evenly into bottom and sides of pan. Bake 8 minutes or until crust begins to brown, transfer to a rack and let cool.

Place hazelnuts on a baking sheet and toast for 8 to 10 minutes, shaking several times until golden brown. Remove skin from hazelnuts and let cool.

Combine sugar, cornstarch, and salt in a saucepan. Add 1/4 cup of milk and whisk until cornstarch is dissolved. Add chocolates and remaining milk, cook over medium low heat, stirring constantly until it comes to a boil. Then remove from heat.

In a small bowl, lightly beat egg. While whisking egg, slowly drizzle in chocolate milk mixture. After incorporated, cook over low heat, stirring constantly until slightly thickened, around 1 minute. Do not let come to a boil. Let cool completely, stir in cream and vanilla. Chill for 2 hours.

But a rimmed baking sheet. Coarsely chop nuts. In a small saucepan combine sugar and nuts and cook over medium heat. Stirring constantly until the sugar begins to dissolve, about 2 minutes. Reduce heat to low and caramelize. Pour onto baking sheet and let cool.

Turn mixture into ice cream, then press ice cream into pie crust and smooth top. Cover with plastic wrap and freeze for 4 hours.

Break up caramelized nuts, and sprinkle over top.

Notes

French Silk Pie

Ingredients

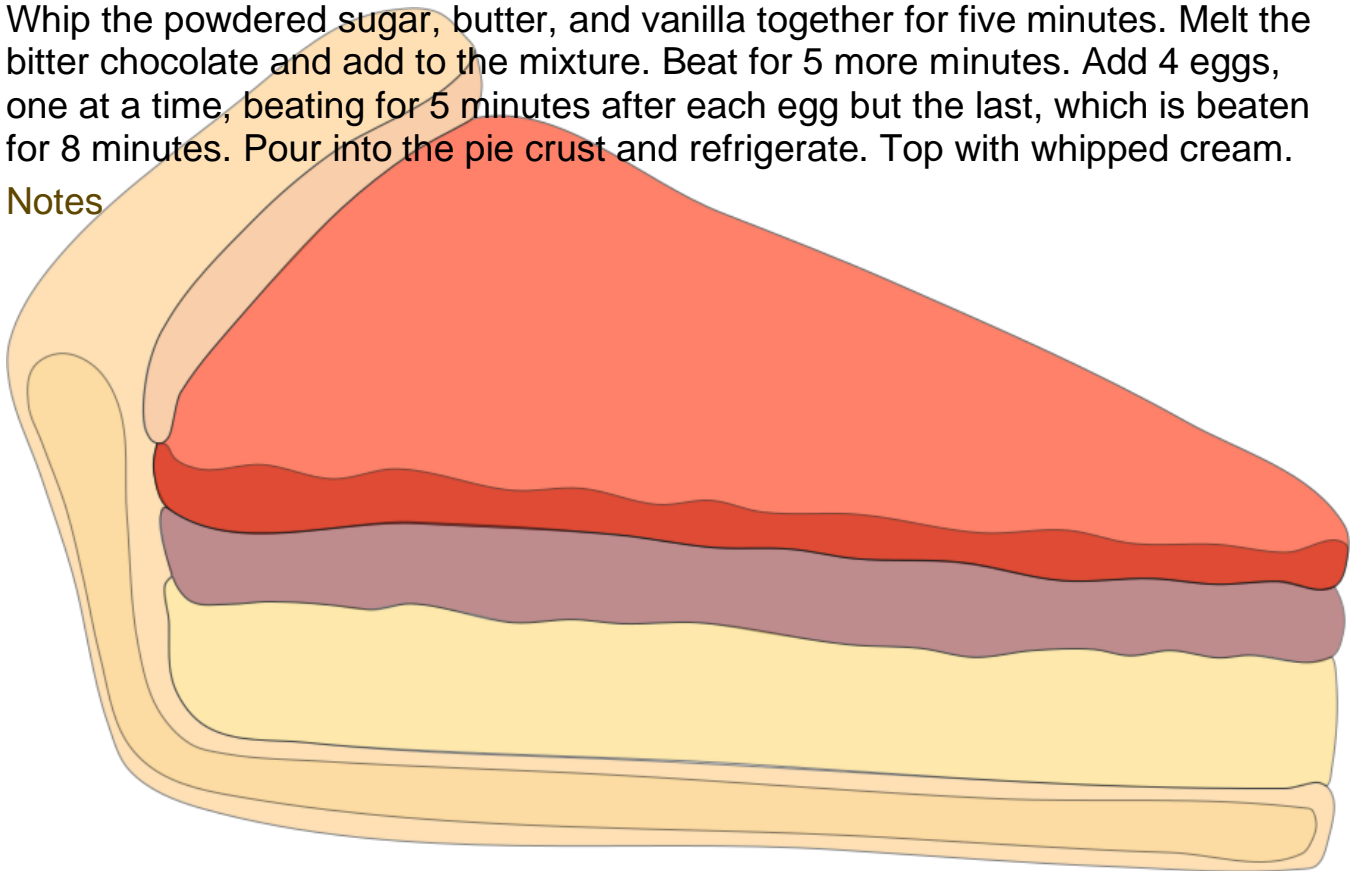
1 Pie Crust (half of Double Crust Pie Crust pg. F.39)
2 cups powdered sugar
1/2 pound butter
2 tablespoons vanilla extract
2 squares (1 ounce) unsweetened baking chocolate
4 extra large eggs

Steps

In a 9 inch pan, bake the pie crust at 400 °F for 10 minutes.

Whip the powdered sugar, butter, and vanilla together for five minutes. Melt the bitter chocolate and add to the mixture. Beat for 5 more minutes. Add 4 eggs, one at a time, beating for 5 minutes after each egg but the last, which is beaten for 8 minutes. Pour into the pie crust and refrigerate. Top with whipped cream.

Notes



Graham Cracker Crust

Ingredients

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

1/4 Cup Sugar

1/4 Cup Softened Margarine

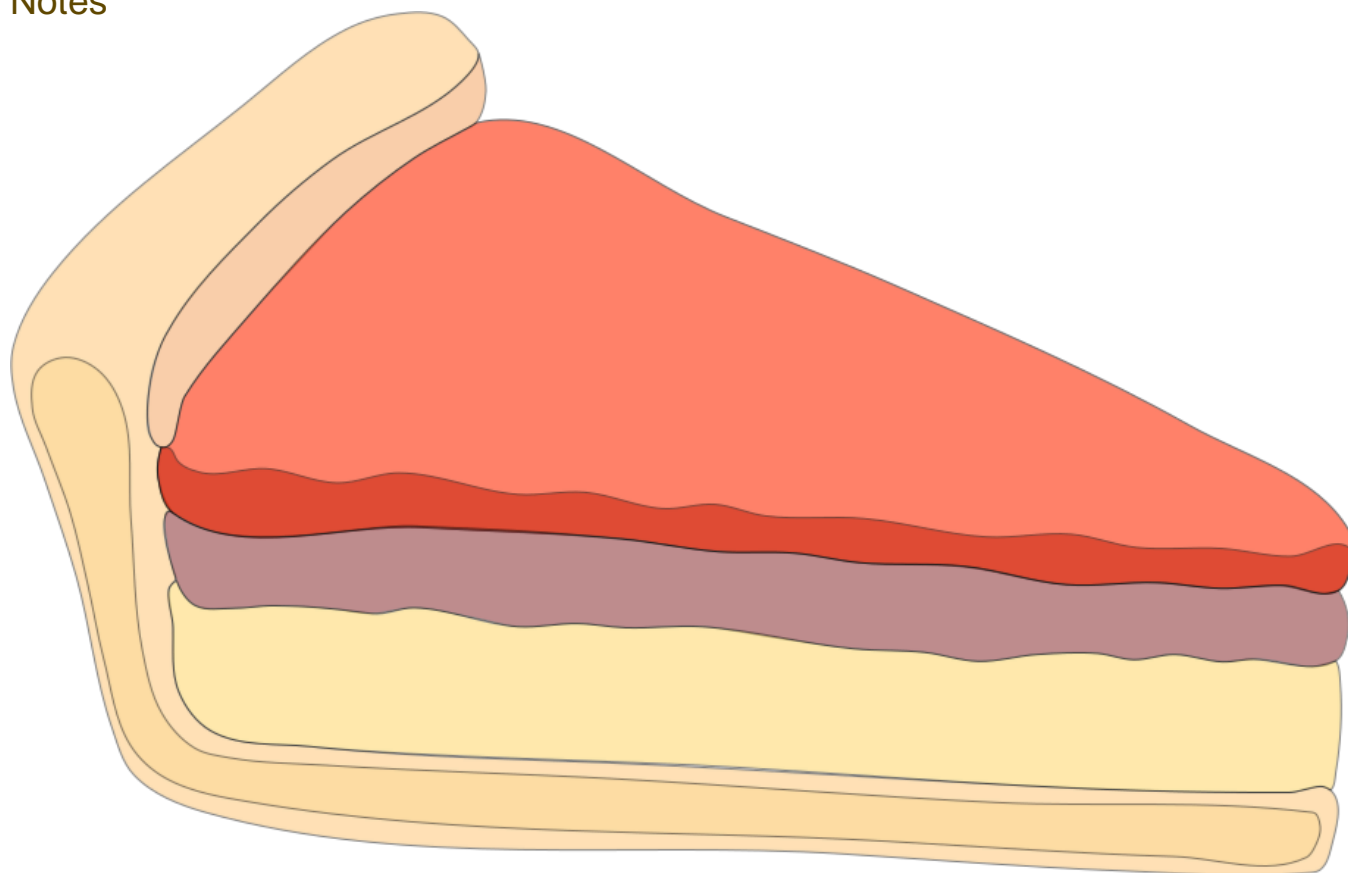
Steps

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.

Notes



Great Lakes Crunch Pie

Ingredients

1 cup blueberries
1 cup strawberries
1 cup raspberries
1 cup rhubarb
1 cup apples, chopped (Jonathan)
1 cup sugar
7 tablespoons flour
2 tablespoons corn starch
1 tablespoon strawberry jello powder
½ teaspoon cinnamon
1 Pie Crust (half of Double Crust Pie Crust pg. F.39)

Crunch Topping

¾ cup old-fashioned oatmeal
½ cup pecans, chopped
⅓ cup packed brown sugar
6 tablespoons butter
⅓ cup flour
½ teaspoon cinnamon

Steps

Preheat oven to 375 F.

Line a 10 inch pie pan with crust (don't prick)

Mix the fruits and set aside.

Combine sugar, flour, corn starch, jello powder, and cinnamon into a large bowl.

Mix in fruit, then pour into pan.

For the crunch topping, mix the oatmeal, pecans, brown sugar, butter, flour, and cinnamon until moist clumps form and sprinkle over filling. Covering completely.

Bake for 40 to 45 minutes.

Notes

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.

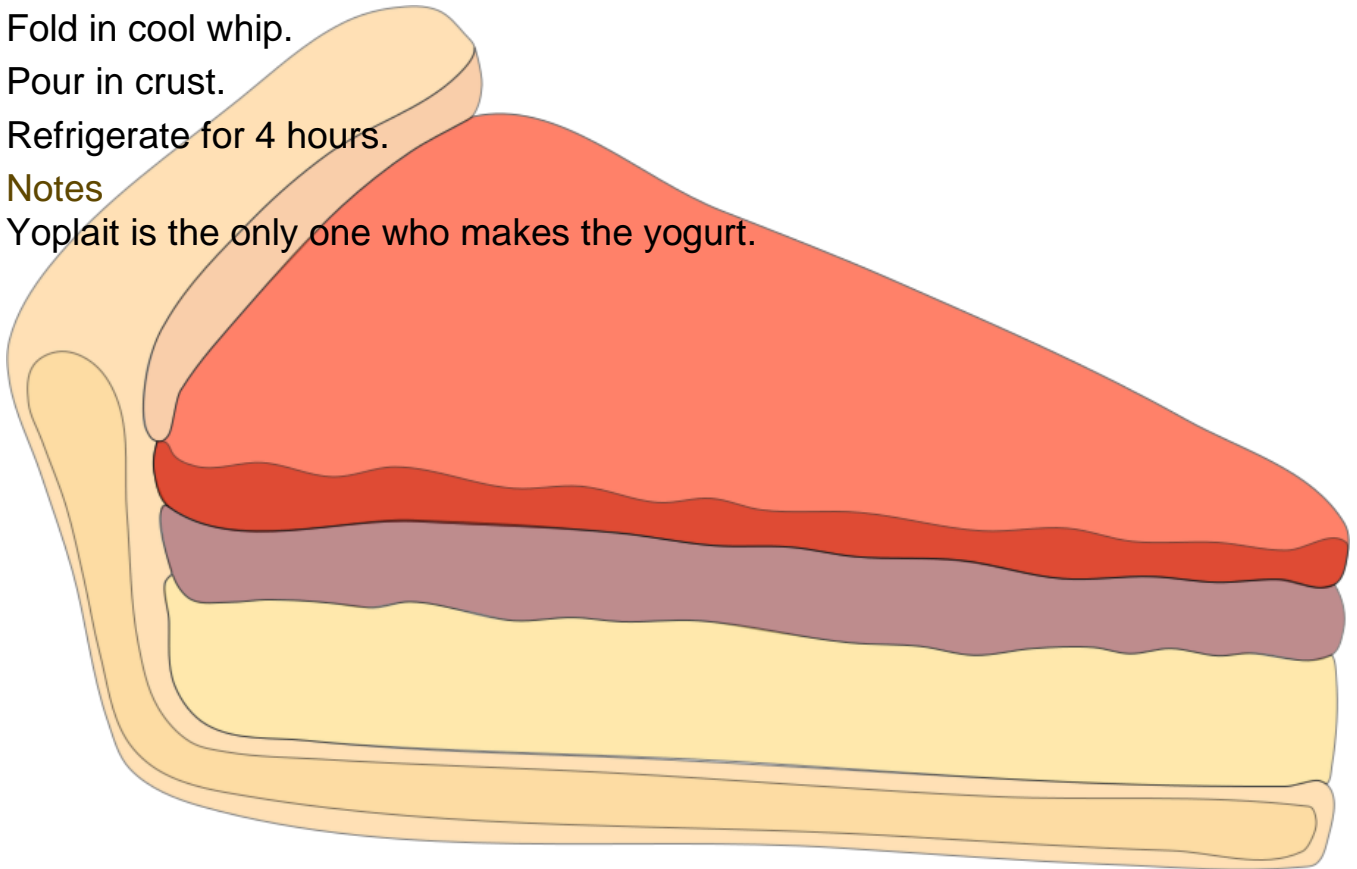
Fold in cool whip.

Pour in crust.

Refrigerate for 4 hours.

Notes

Yoplait is the only one who makes the yogurt.



Grandma Laird's Lemon Meringue Pie

Ingredients

1 package jello cook and serve lemon pudding
1/2 cup sugar
1/4 cup water
3 eggs
2 cups water
1/3 cup sugar

Steps

Separate 2 egg yolks and 3 egg whites. Set aside

Stir pudding mix, 1/2 cup sugar, 1/4 cup water, and 2 beaten egg yolks in a medium saucepan. Stir in 2 more cups of water. Bring to a full boil over medium heat. Stirring constantly.

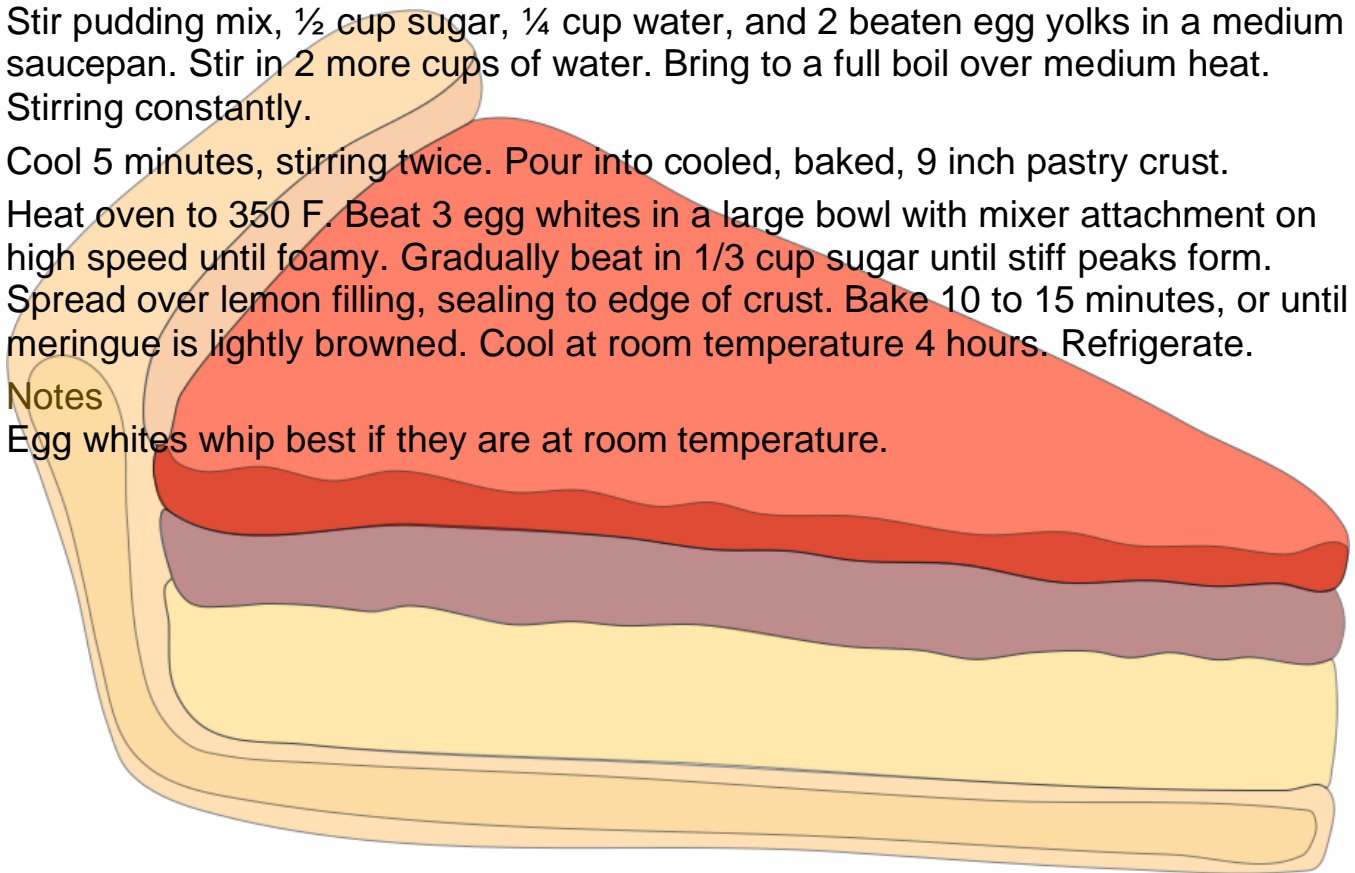
Cool 5 minutes, stirring twice. Pour into cooled, baked, 9 inch pastry crust.

Heat oven to 350 F. Beat 3 egg whites in a large bowl with mixer attachment on high speed until foamy. Gradually beat in 1/3 cup sugar until stiff peaks form.

Spread over lemon filling, sealing to edge of crust. Bake 10 to 15 minutes, or until meringue is lightly browned. Cool at room temperature 4 hours. Refrigerate.

Notes

Egg whites whip best if they are at room temperature.



Light'n Fruity Jello Pie

Ingredients

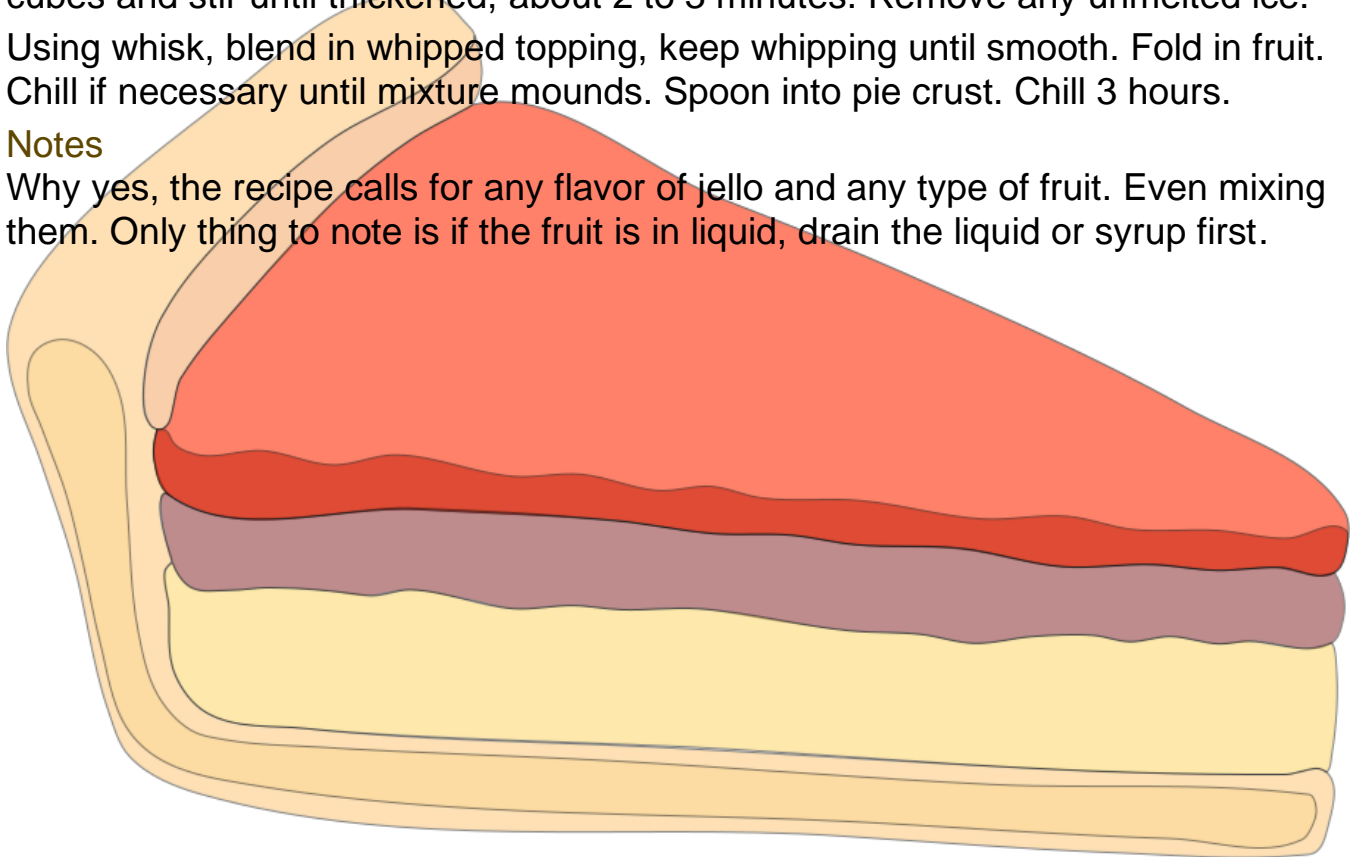
1 package jello
2/3 cup boiling water
2 cups ice cubes
3 1/2 cups whipped topping
1 cup fruit
9 inch graham cracker crust.

Steps

Completely dissolve gelatin in boiling water, stirring about 3 minutes. Add ice cubes and stir until thickened, about 2 to 3 minutes. Remove any unmelted ice. Using whisk, blend in whipped topping, keep whipping until smooth. Fold in fruit. Chill if necessary until mixture mounds. Spoon into pie crust. Chill 3 hours.

Notes

Why yes, the recipe calls for any flavor of jello and any type of fruit. Even mixing them. Only thing to note is if the fruit is in liquid, drain the liquid or syrup first.



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.

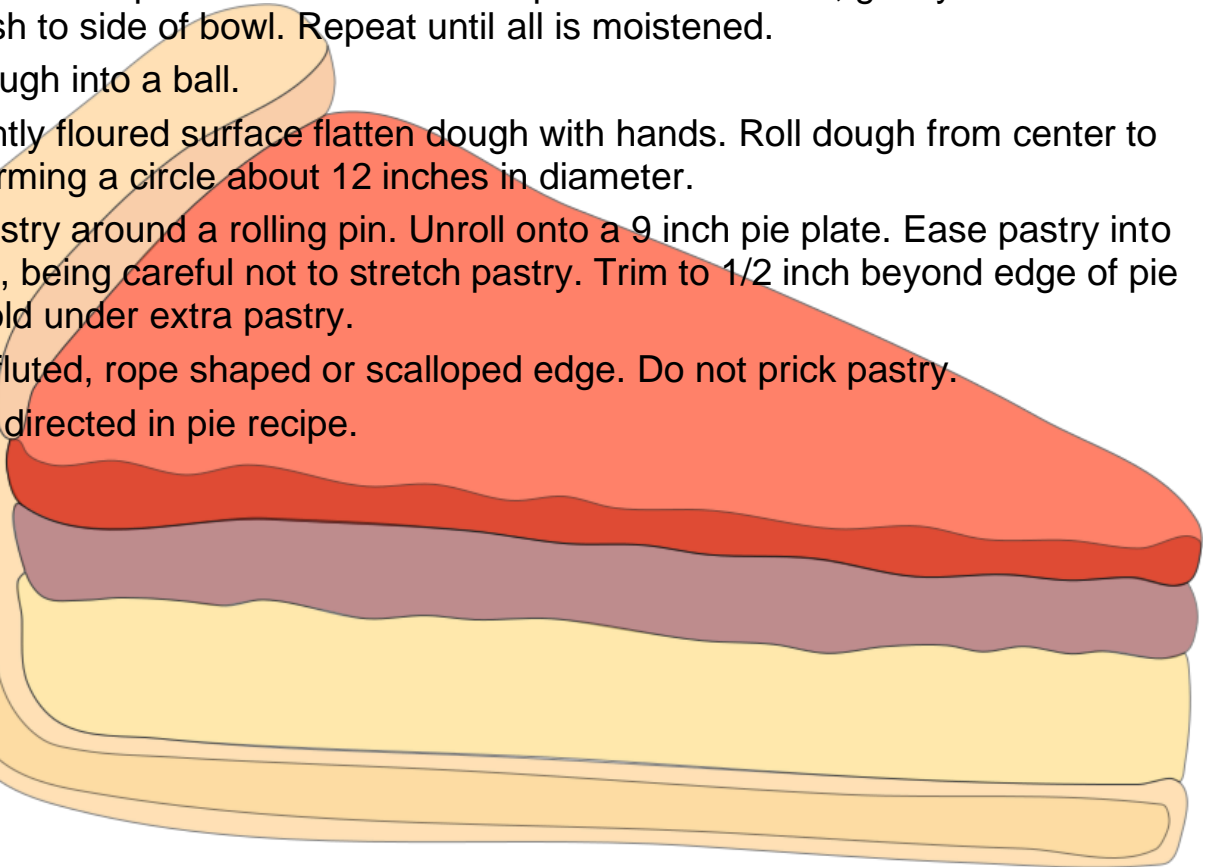
On a lightly floured surface flatten dough with hands. Roll dough from center to edge, forming a circle about 12 inches in diameter.

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.

Notes



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

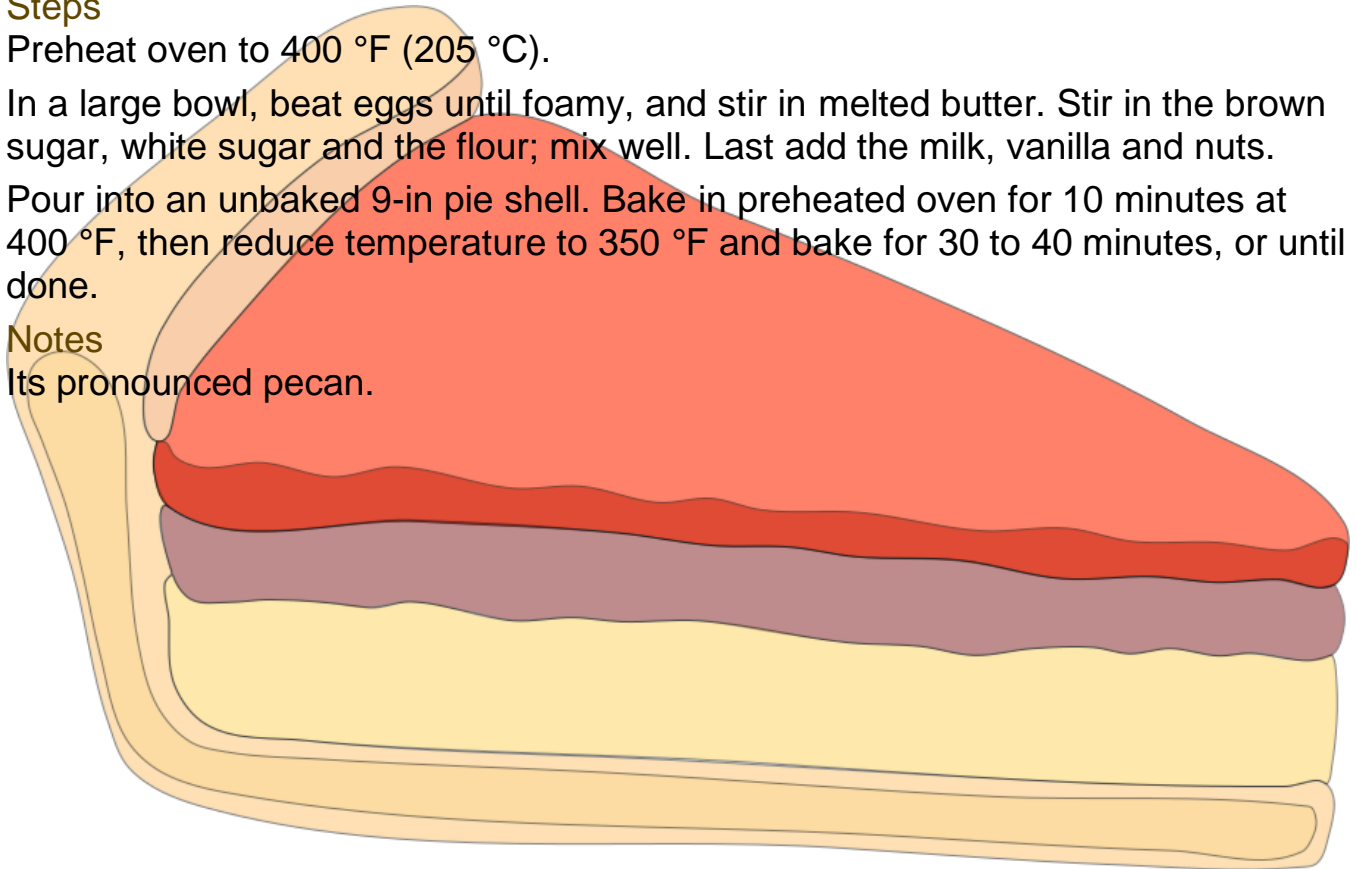
Preheat oven to 400 °F (205 °C).

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 °F, then reduce temperature to 350 °F and bake for 30 to 40 minutes, or until done.

Notes

Its pronounced pecan.



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 °F.

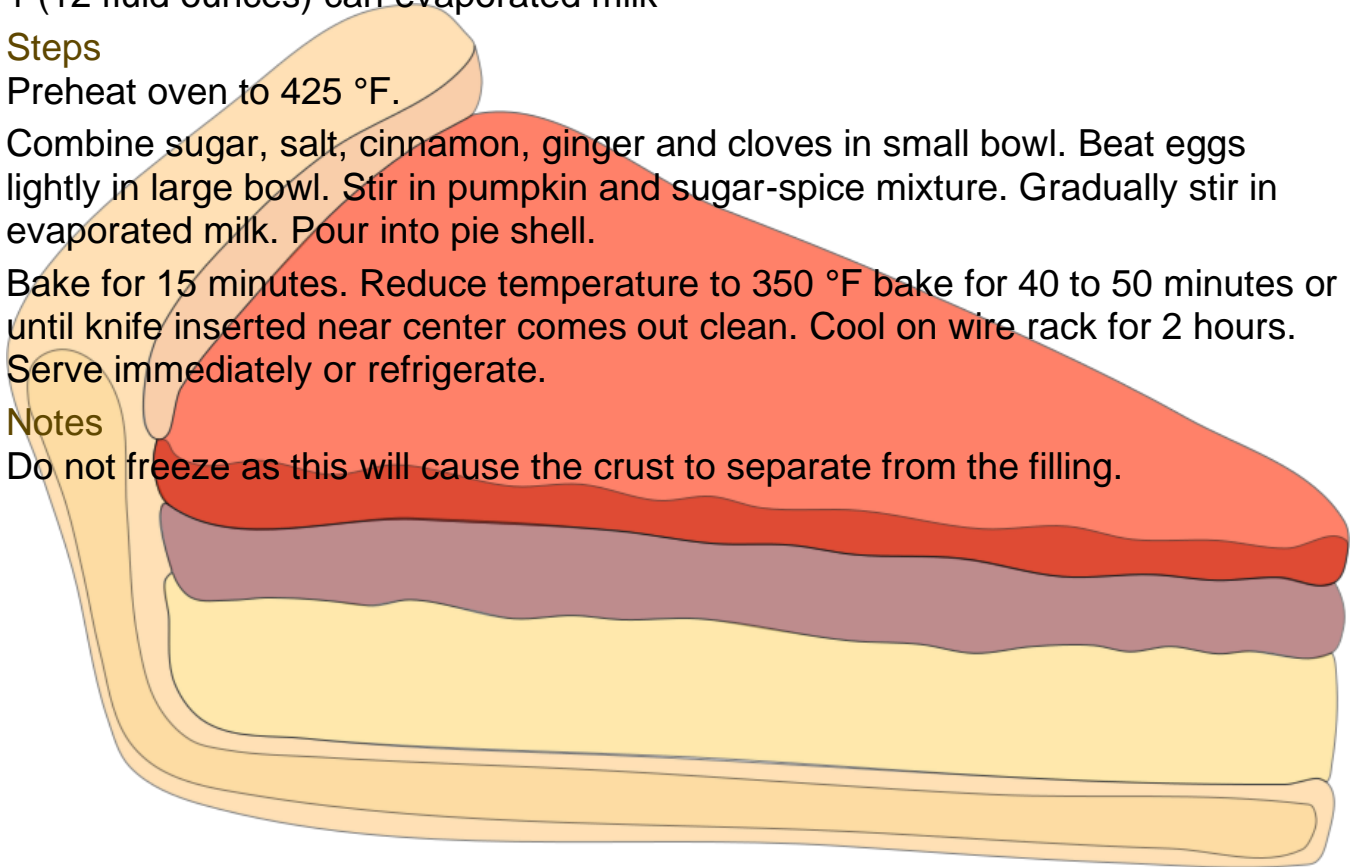
Combine sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell.

Bake for 15 minutes. Reduce temperature to 350 °F 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.

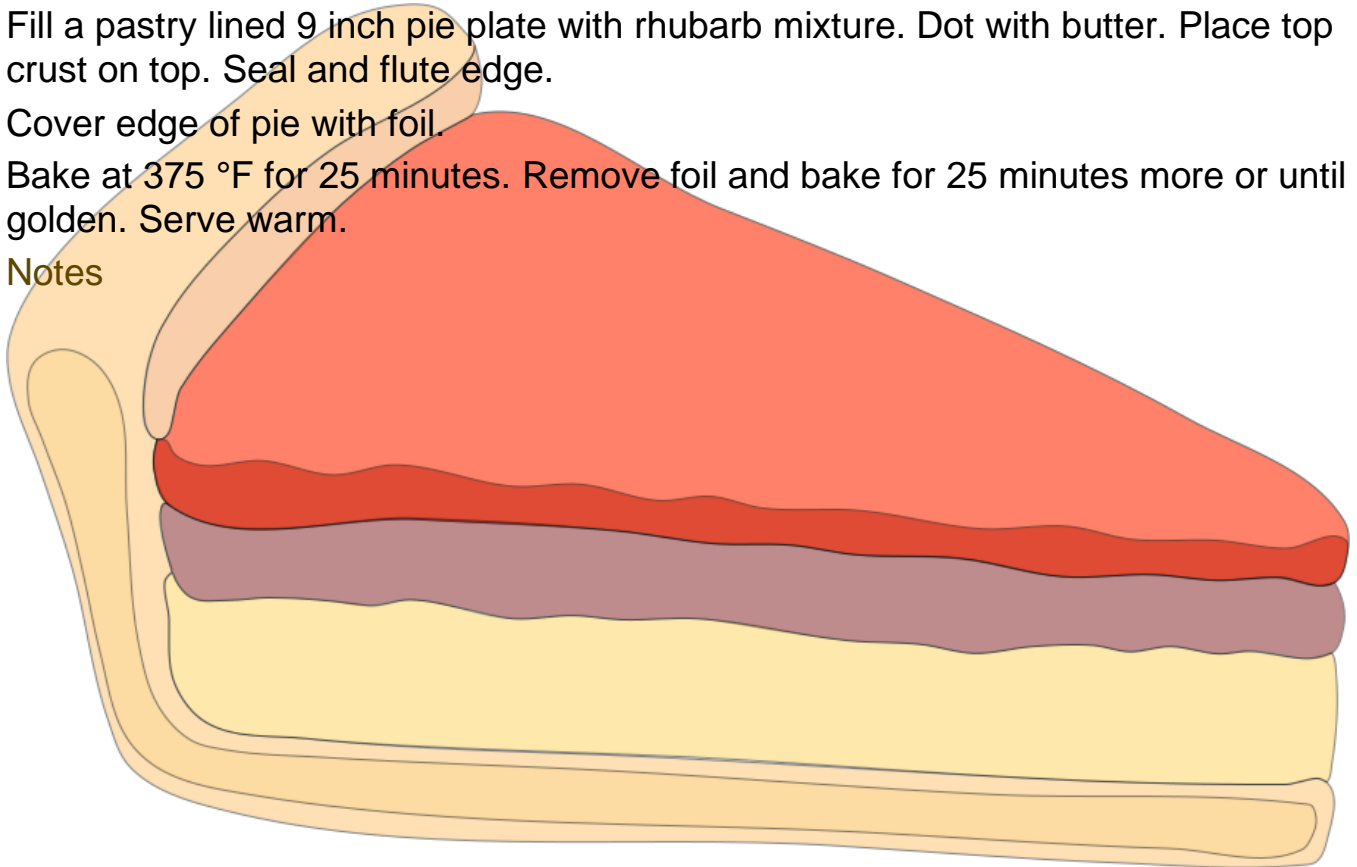
Add sugar mixture to rhubarb, toss to coat. Let fruit mixture stand 15 minutes.

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 °F for 25 minutes. Remove foil and bake for 25 minutes more or until golden. Serve warm.

Notes



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.

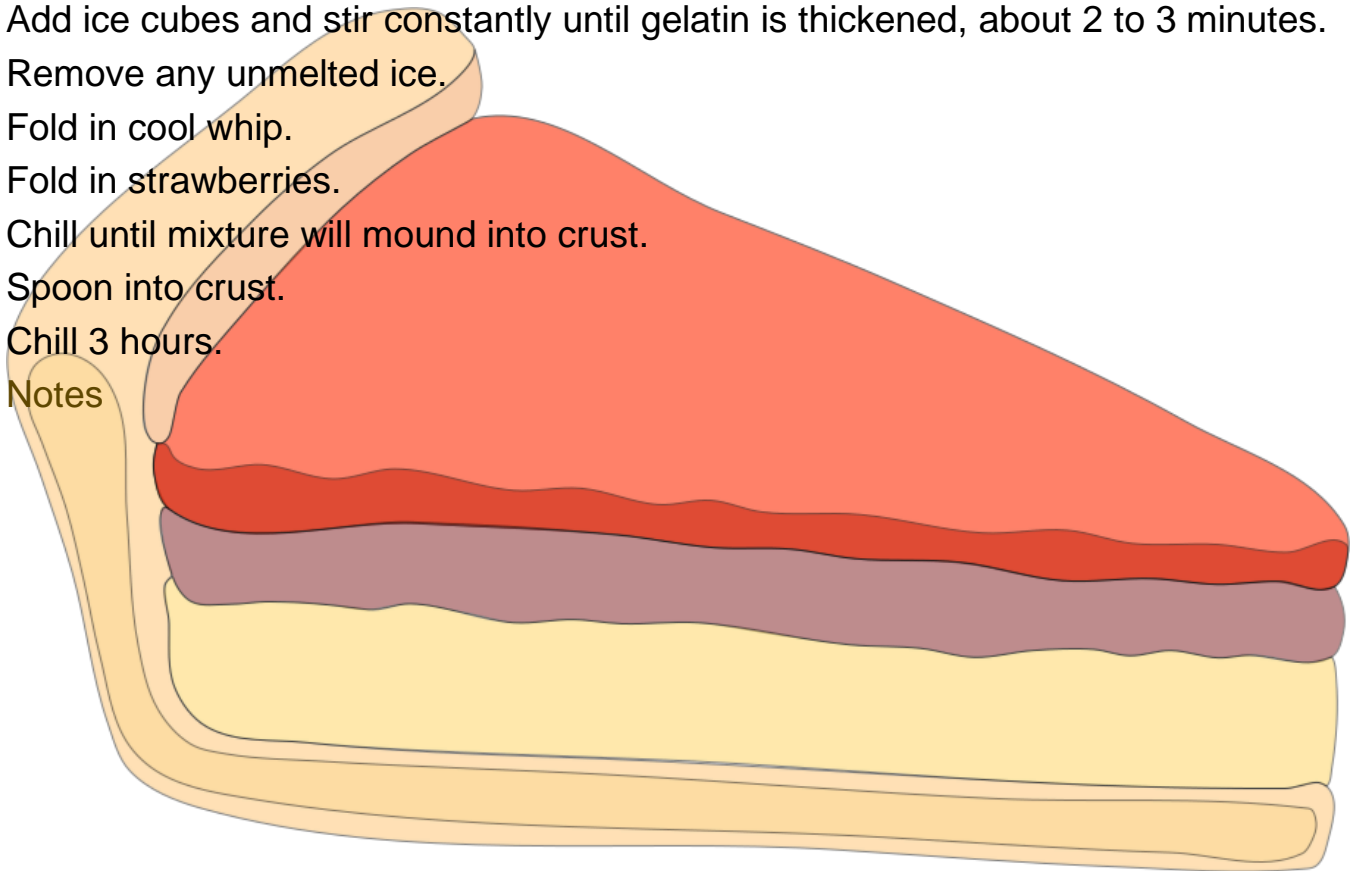
Fold in strawberries.

Chill until mixture will mound into crust.

Spoon into crust.

Chill 3 hours.

Notes



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.

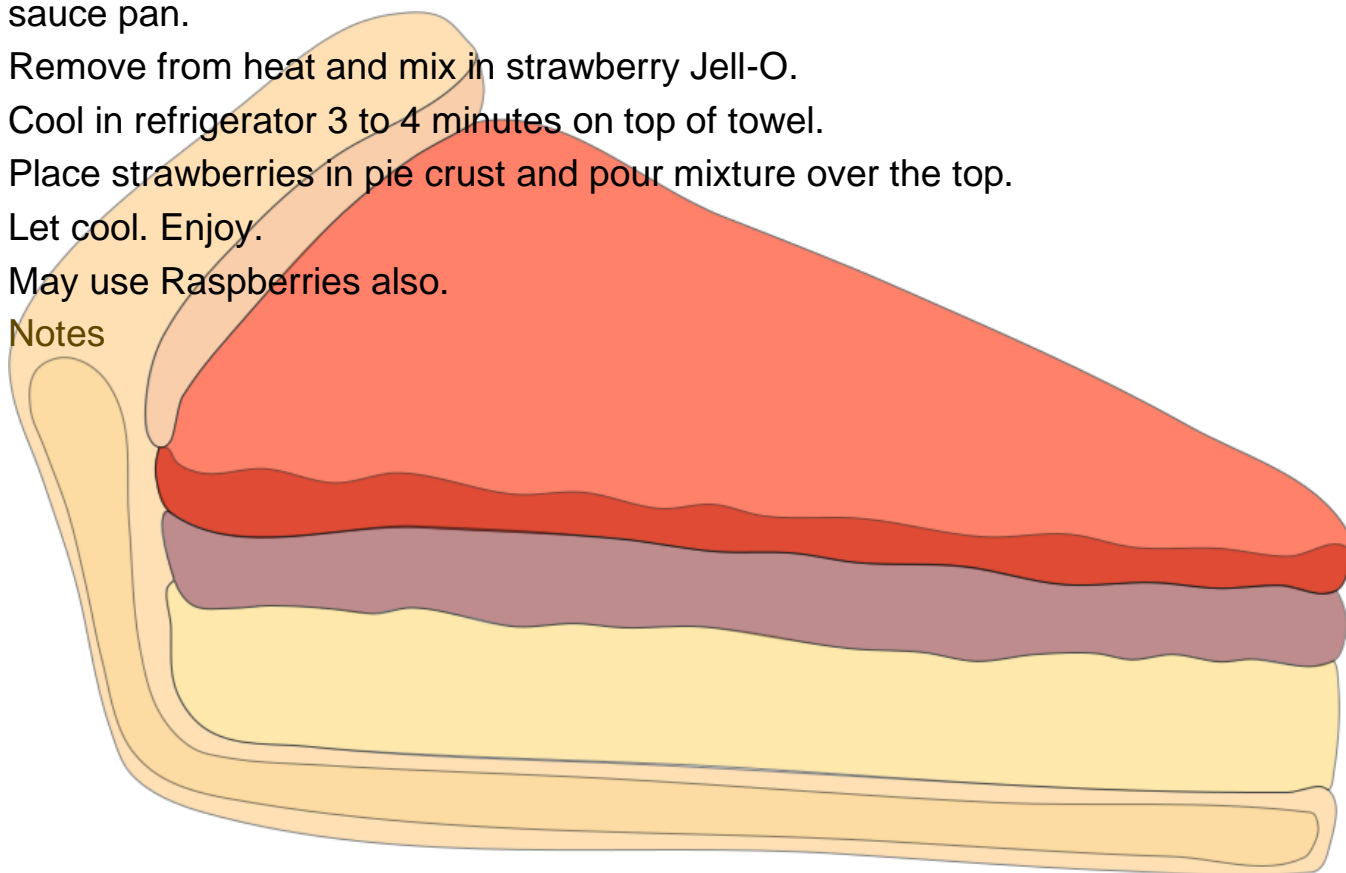
Cool in refrigerator 3 to 4 minutes on top of towel.

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

Let cool. Enjoy.

May use Raspberries also.

Notes



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 °F.

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.

Notes

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

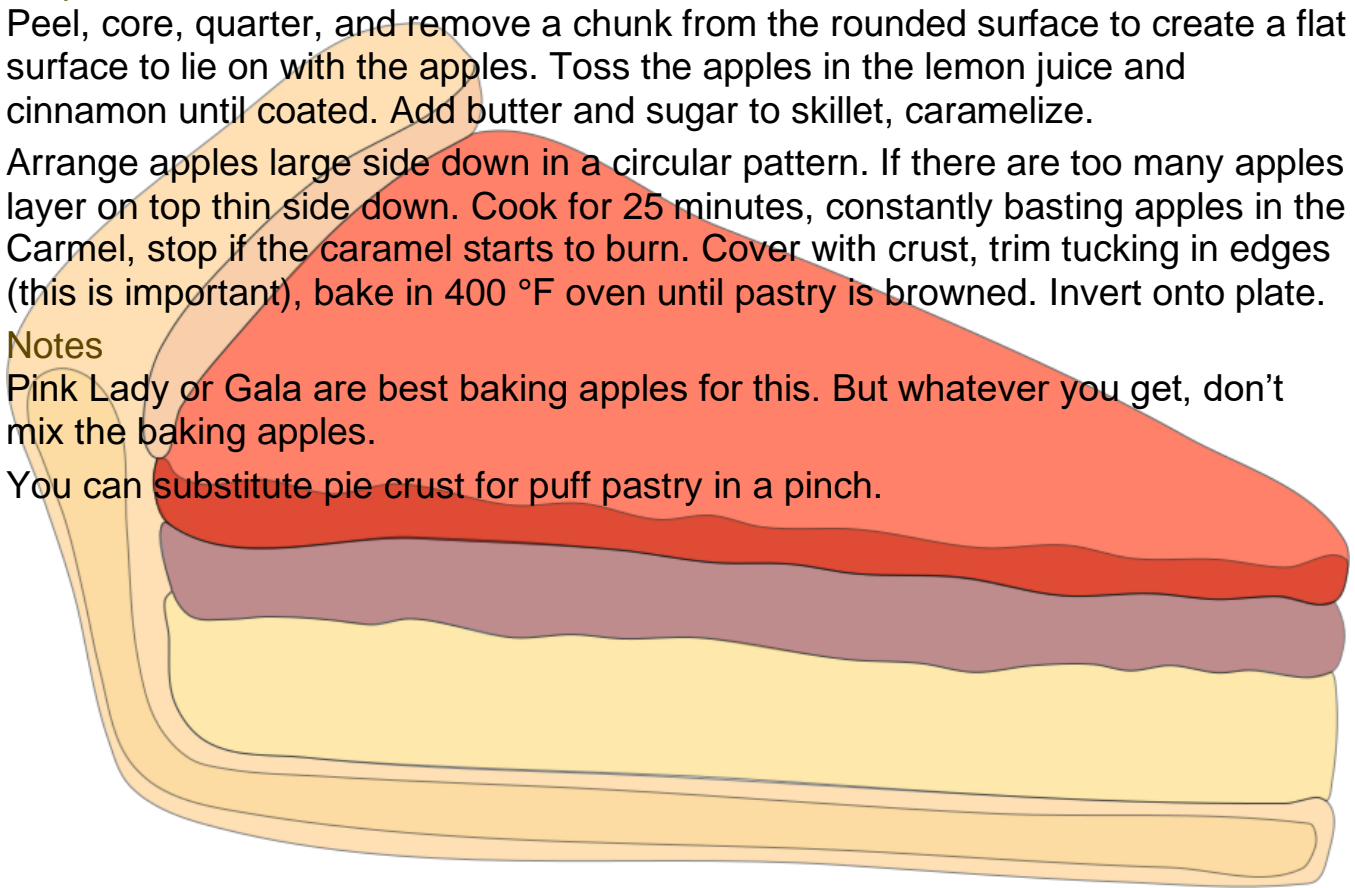
Peel, core, quarter, and remove a chunk from the rounded surface to create a flat surface to lie on with the apples. Toss the apples in the lemon juice and cinnamon until coated. Add butter and sugar to skillet, caramelize.

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 °F oven until pastry is browned. Invert onto plate.

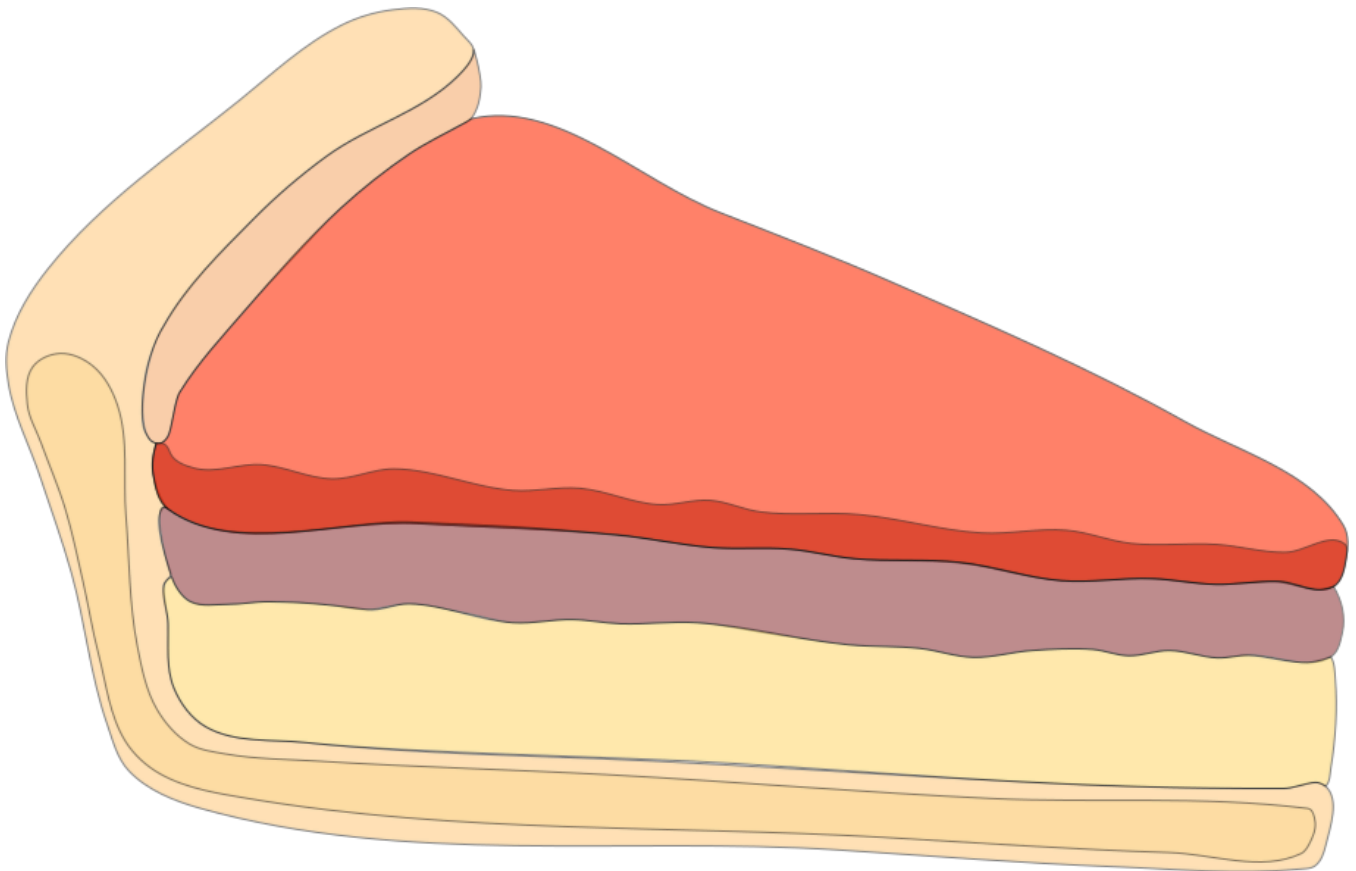
Notes

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.



Miscellaneous



Apple Crisp

Ingredients

6 apples, peeled, cored, and sliced
2 tablespoons white sugar
1 1/2 teaspoons ground cinnamon, divided
1 cup brown sugar
3/4 cup old-fashioned oats
3/4 cup all-purpose flour
1/2 cup cold butter

Steps

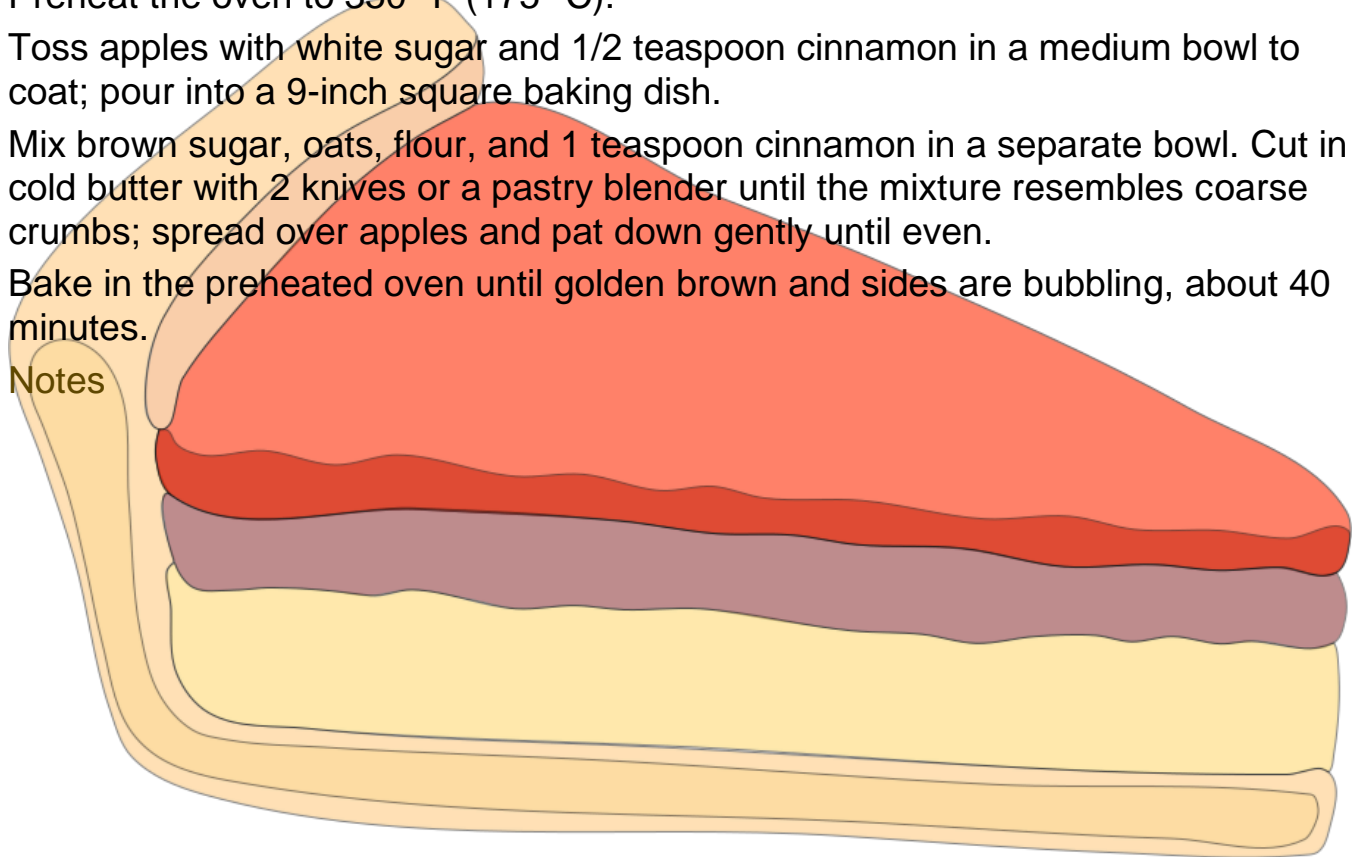
Preheat the oven to 350 °F (175 °C).

Toss apples with white sugar and 1/2 teaspoon cinnamon in a medium bowl to coat; pour into a 9-inch square baking dish.

Mix brown sugar, oats, flour, and 1 teaspoon cinnamon in a separate bowl. Cut in cold butter with 2 knives or a pastry blender until the mixture resembles coarse crumbs; spread over apples and pat down gently until even.

Bake in the preheated oven until golden brown and sides are bubbling, about 40 minutes.

Notes



Grandma Bozarth's Apple Slices

Ingredients

4 1/2 cups flour
2 teaspoons salt
1 1/2 cup shortening
2 egg yolks
2 tablespoons lemon juice
3/4 cup ice water
12 cups sliced cooking apples (Cortland, Jonathan, Granny Smith)
3/4 cup sugar
1 teaspoon cinnamon
2 tablespoons tapioca

Steps

Mix flour and salt. Cut in shortening until well incorporated.

Beat egg yolks with lemon juice. Add to the ice water.

Whisk flour into the water lightly. Adding more if needed.

Roll half of the dough into a 15"x24" rectangle and line the bottom of a rimmed baking sheet with sides at least 1 inch.

Sprinkle bottom with some quick tapioca. Mix apples, sugar, cinnamon, and 2 tablespoons of quick tapioca. Spread mixture evenly over crust.

Roll out remaining dough. Top, and seal. Sprinkle with sugar and cinnamon.

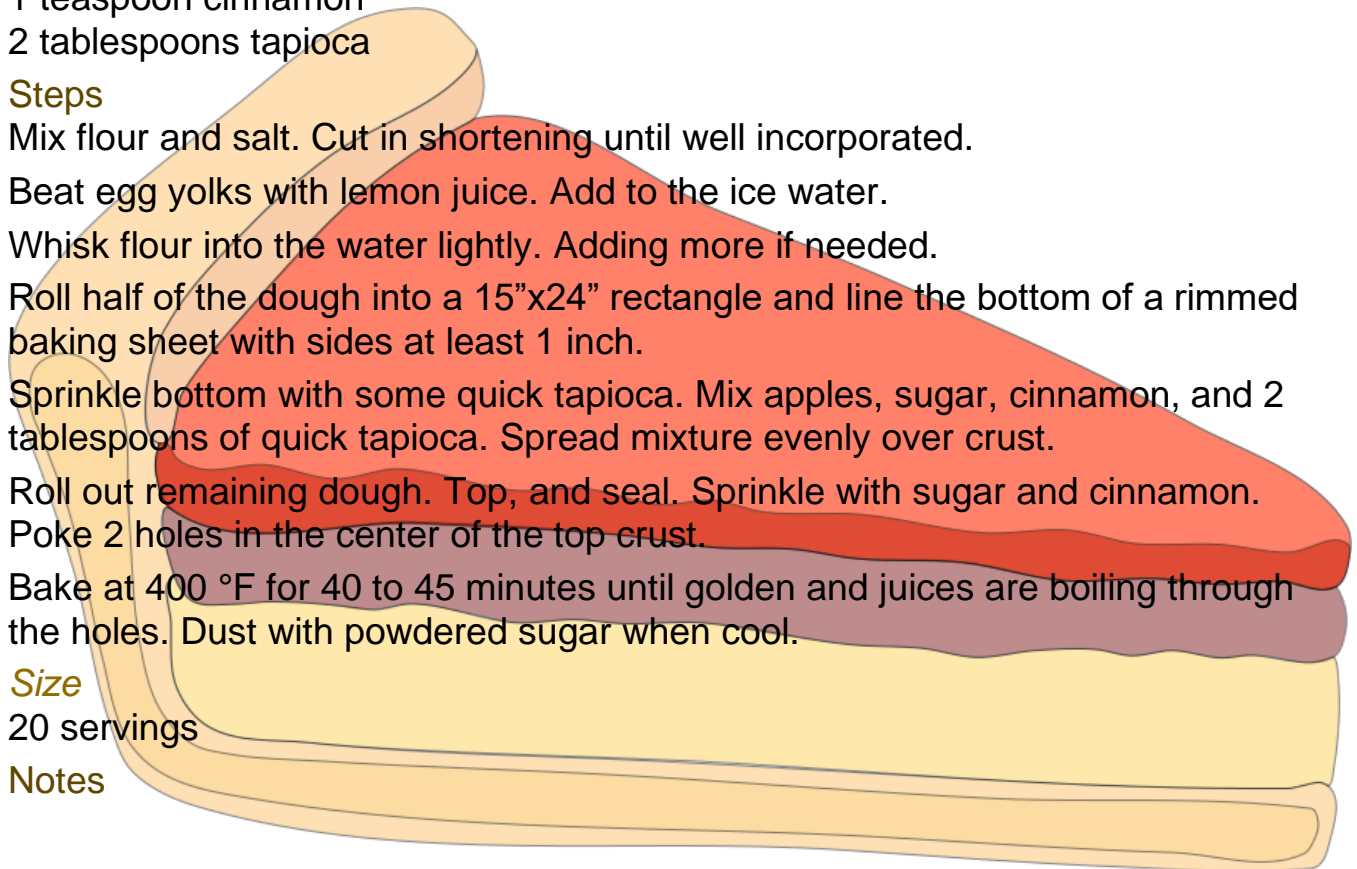
Poke 2 holes in the center of the top crust.

Bake at 400 °F for 40 to 45 minutes until golden and juices are boiling through the holes. Dust with powdered sugar when cool.

Size

20 servings

Notes



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.

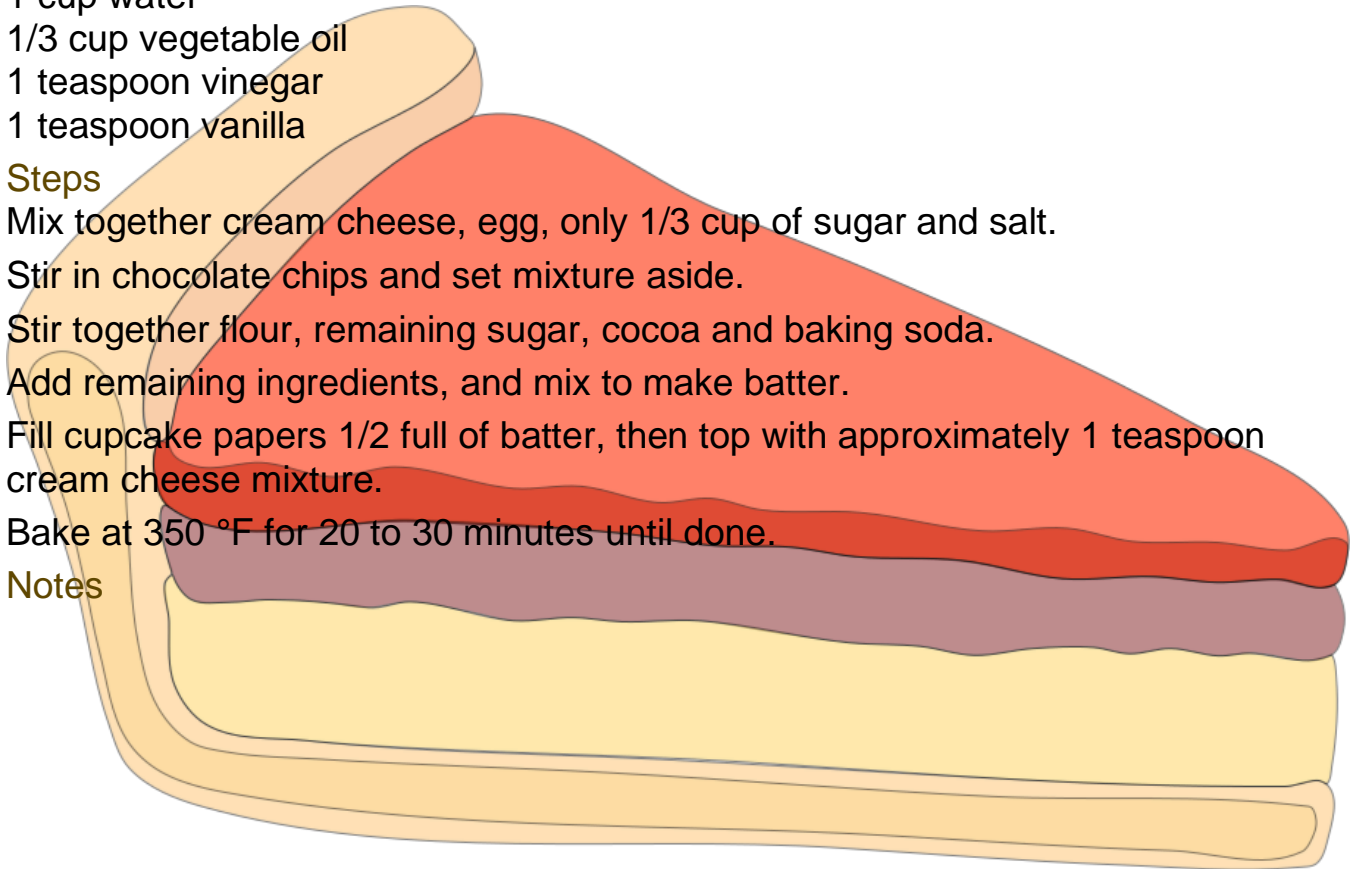
Stir together flour, remaining sugar, cocoa and baking soda.

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 °F for 20 to 30 minutes until done.

Notes



Grandma Bozarth's Caramel Popcorn

Ingredients

8 quarts popped corn
1 teaspoon salt
1 teaspoon vanilla
2 cups brown sugar
1 cup margarine
1/2 cup corn syrup
1/2 teaspoon baking soda
Optionally 1 - 2 cups of peanuts.

Steps

Cook brown sugar, margarine, salt, and corn syrup over medium heat. Bring to a boil, reduce heat to maintain boil and cook without stirring for 5 minutes.

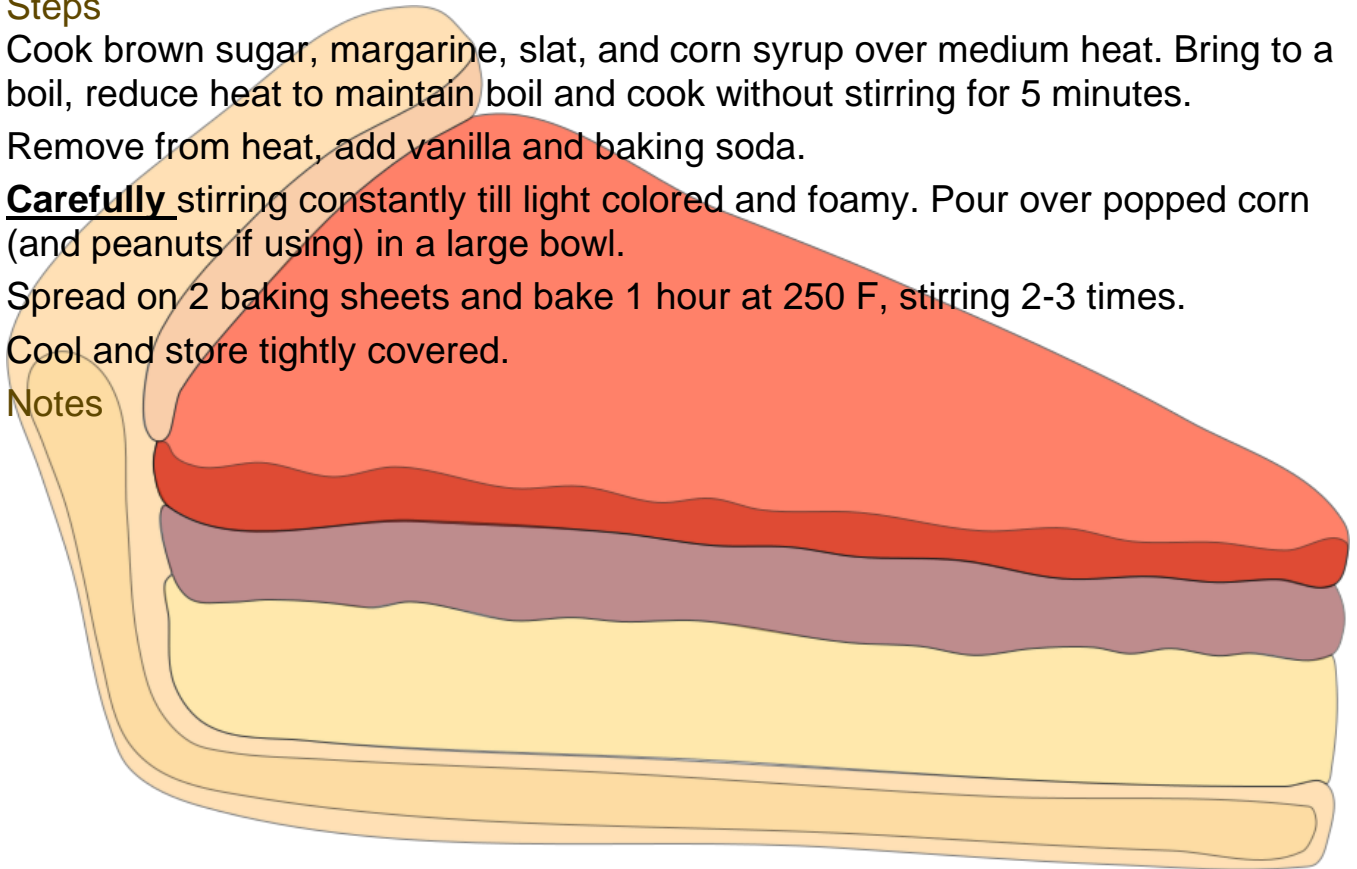
Remove from heat, add vanilla and baking soda.

Carefully stirring constantly till light colored and foamy. Pour over popped corn (and peanuts if using) in a large bowl.

Spread on 2 baking sheets and bake 1 hour at 250 F, stirring 2-3 times.

Cool and store tightly covered.

Notes



Cranberry Jello Mold

Ingredients

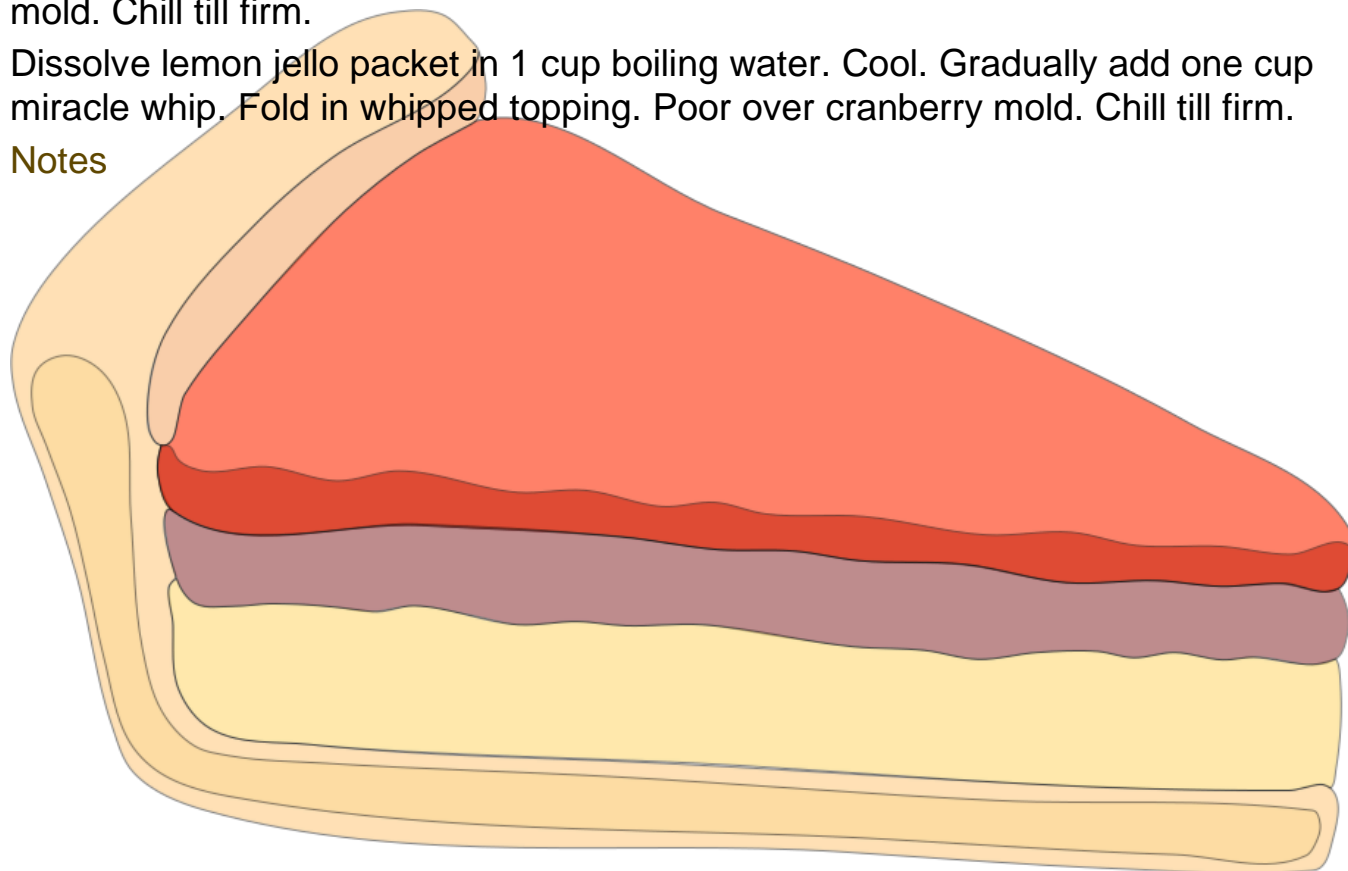
1 3 ounce packet cherry jello
1 3 ounce packet lemon jello
1 cup miracle whip
10 ounces cranberry orange relish
8 ounces whipped topping

Steps

Dissolve cherry jello packet one 1 1/2 cups boiling water. Chill till slightly thickened, and fold in thawed cranberry orange sauce. Poor into 1 1/2 quart mold. Chill till firm.

Dissolve lemon jello packet in 1 cup boiling water. Cool. Gradually add one cup miracle whip. Fold in whipped topping. Poor over cranberry mold. Chill till firm.

Notes



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

Notes

Grandma Laird's Fudge

Ingredients

7 1/2 jar marshmallow fluff
2 1/2 cups sugar
1/2 stick of butter
5 oz. evaporated milk
3/4 tsp vanilla
12 oz. semi-sweet chocolate chips

Steps

Grease a 9 inch square baking pan, set aside.

In large saucepan combine first 5 ingredients. Stir over low heat until blended.

Increase heat to medium and bring to a full rolling boil being careful not to mistake escaping air bubbles for boiling. Boil slowly, stirring constantly. 3 1/2 to 5 minutes to the soft ball stage. The soft ball stage is a test to see if the fudge has been cooked to the proper stage. Before you start cooking, fill a small dish with ice water and set aside. After you have brought the recipe to a full boil for 3 1/2 minutes, dribble a few drops of the mixture into the ice water from a wooden spoon, after it cools in the water, about 10 seconds, you should be able to roll it into a small ball with your fingertips. If you put it into your mouth it should be slightly chewy.

Remove from heat. Stir in chocolate chips until they are melted.

Stir in vanilla.

Pour into greased pan and cool.

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.

Notes

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.

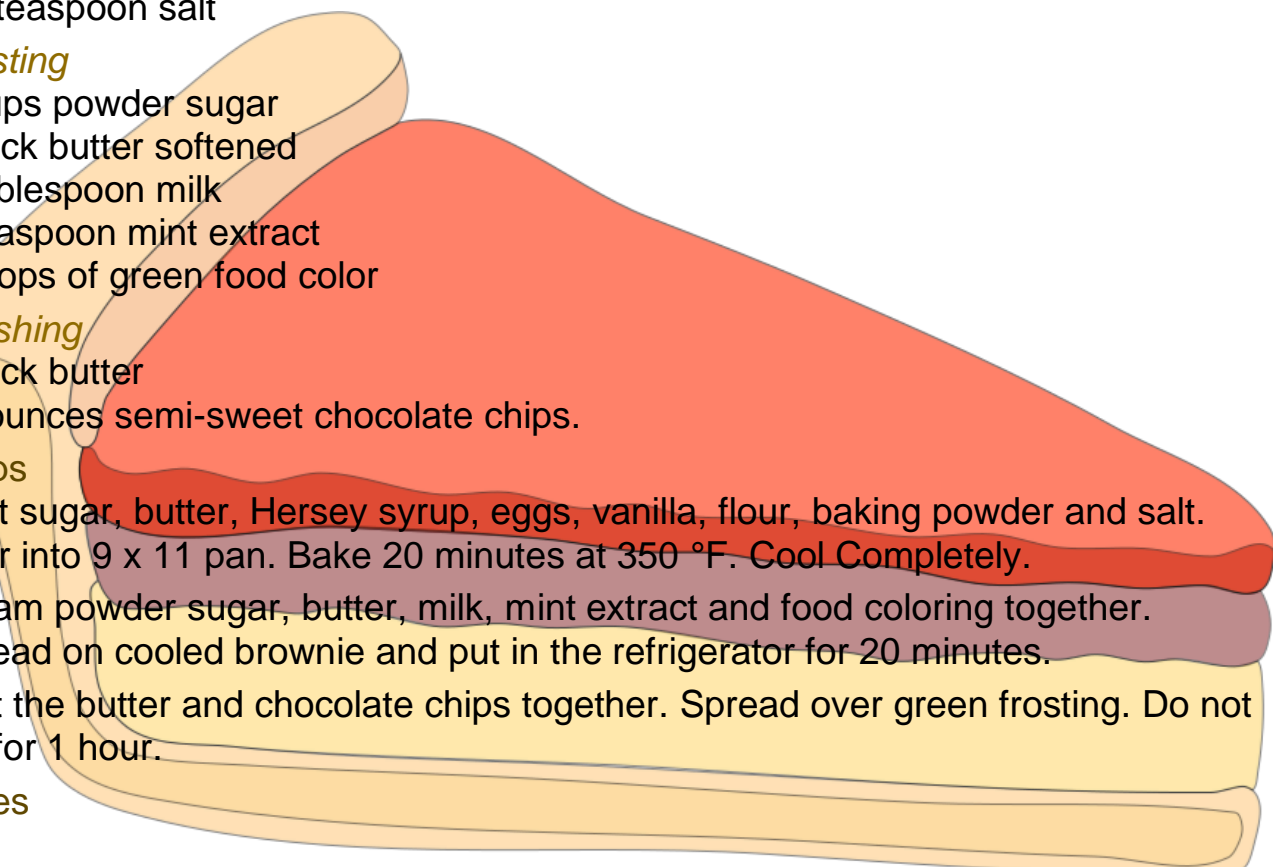
Steps

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

Notes



Paczki (Jelly Doughnuts)

Ingredients

Dough

- 4 1/2 teaspoons active dry yeast (2 packages)
- 1 1/2 cups milk (warm, about 110 F)
- 1/2 cup granulated sugar
- 1/2 cup butter (room temperature)
- 1 large egg (room temperature)
- 3 large egg yolks (room temperature)
- 1 tablespoon brandy (or rum)
- 1 teaspoon salt
- 4 1/2 to 5 cups all-purpose flour (~ 20 1/4 ounces to 22 1/2 ounces)

Finishing

- 1/2 cup Granulated Sugar or Confectioners' Sugar
- Neutral Oil (Vegetable)
- 1 Cup Jam or Pie Filling

Steps

Add the yeast to the milk. Stir to dissolve. Set aside.

In a large bowl, cream together sugar and butter until fluffy.

Beat in the egg, yolks, brandy, and salt until well incorporated.

Slowly add a little flour, then a little yeast mil mixture until incorporated. Beat until smooth.

Place dough in a greased bowl. Make sure to grease both sides.

Cover and let rise until doubled, 1 to 2 1/2 hours. Punch down and let rise again, about 45 minutes

Turn out onto a lightly floured surface. Pat or roll to 1/2 inch thickness.

Cut 3 inch rounds. Reroll scraps and repeat.

Cover with a damp towel, let rise until doubled, ~30 minutes, before frying.

Heat oil to 325, and fry for 3 minutes or until bottom is golden. Flip and fry another 1 to 2 minutes or until golden.

Roll in sugar while still warm.

Pipe with filling while still warm.

Notes

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 °F (175 °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.

Notes

Puppy Chow

Ingredients

1/2 Cup Butter

1 Cup Peanut Butter

2 Cups Milk Chocolate Chips

12 oz. Chex Mix

1 Pounds Confectioners' Sugar

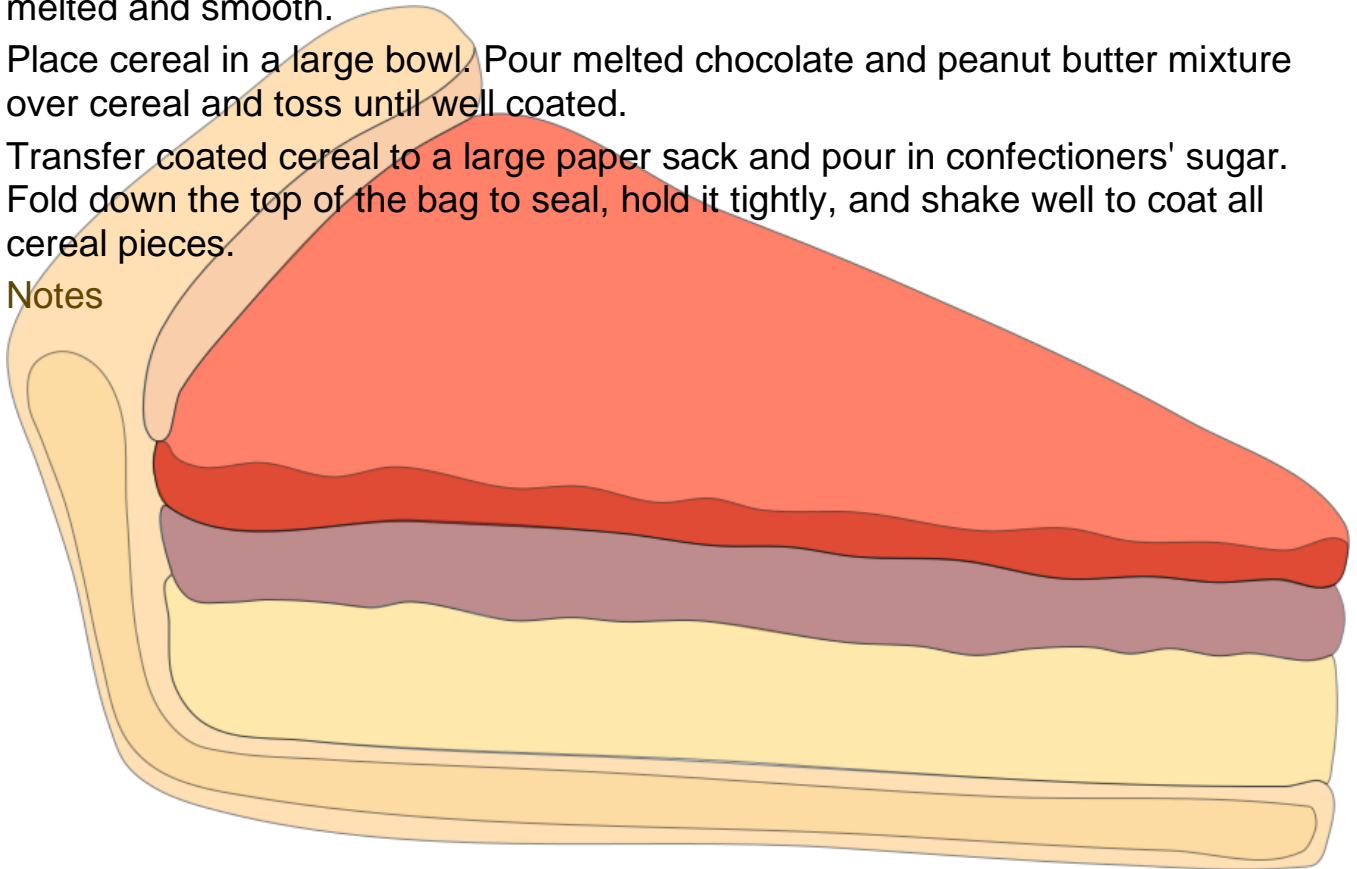
Steps

Place butter into a saucepan over medium heat. Add peanut butter and cook until butter is half melted. Stir in chocolate chips; continue cooking and stirring until melted and smooth.

Place cereal in a large bowl. Pour melted chocolate and peanut butter mixture over cereal and toss until well coated.

Transfer coated cereal to a large paper sack and pour in confectioners' sugar. Fold down the top of the bag to seal, hold it tightly, and shake well to coat all cereal pieces.

Notes



Rice Crispy

Ingredients

3 tablespoons margarine or butter
1 (10 ounce) package regular marshmallow
6 cups puffed rice

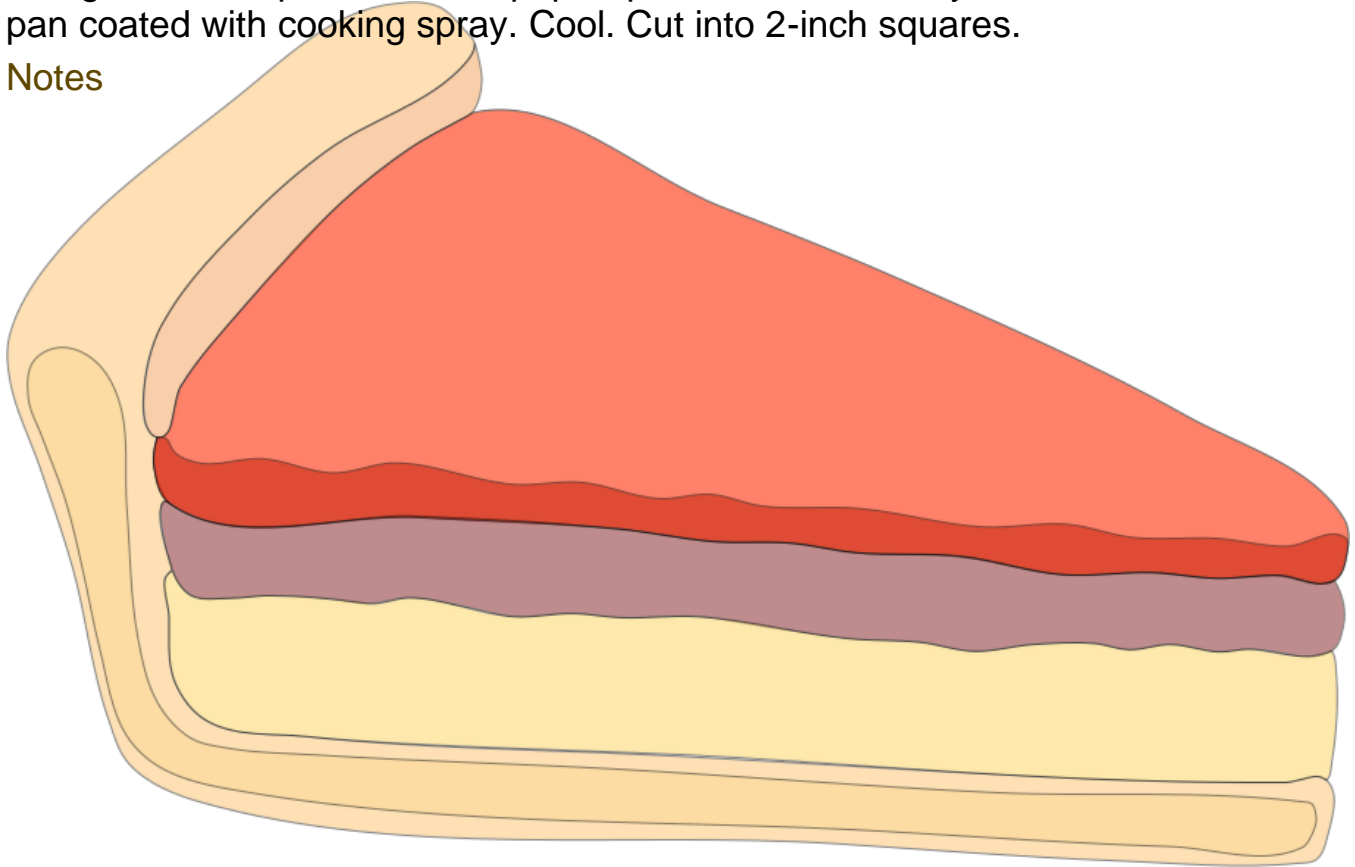
Steps

In large saucepan melt margarine over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add puffed rice. Stir until well coated

Using buttered spatula or wax paper, press mixture evenly into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares.

Notes



Rhubarb Crisp

Ingredients

3 cups diced rhubarb
1/2 cup white sugar
1 tablespoon all-purpose flour
1 tablespoon water
1 teaspoon ground cinnamon
1 teaspoon ground allspice (Optional)
1 cup rolled oats
1 cup packed brown sugar
1/2 cup all-purpose flour
1/2 cup butter

Steps

Preheat the oven to 350 F. Grease an 8-inch square baking dish.

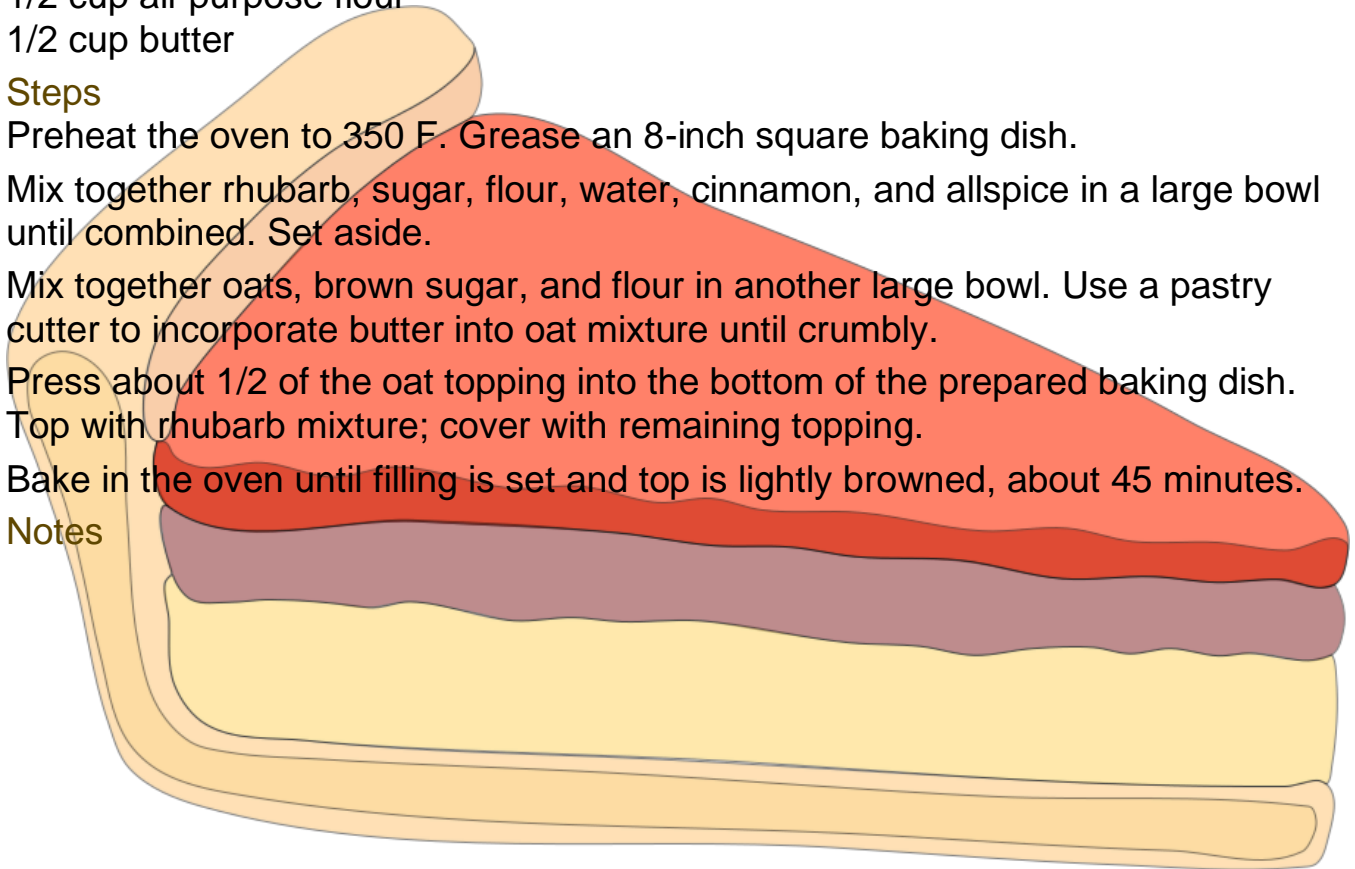
Mix together rhubarb, sugar, flour, water, cinnamon, and allspice in a large bowl until combined. Set aside.

Mix together oats, brown sugar, and flour in another large bowl. Use a pastry cutter to incorporate butter into oat mixture until crumbly.

Press about 1/2 of the oat topping into the bottom of the prepared baking dish. Top with rhubarb mixture; cover with remaining topping.

Bake in the oven until filling is set and top is lightly browned, about 45 minutes.

Notes



Seven Layer Bars

Ingredients

1/2 Cup Butter

8 1/2 ounces chocolate wafers or 1 cup graham cracker crumbs

1 cup shredded coconut

1 cup semi-sweet chocolate chips

1 cup butterscotch or peanut butter chips

1 can (14 ounces) sweetened condensed milk

1 cup chopped walnuts

Steps

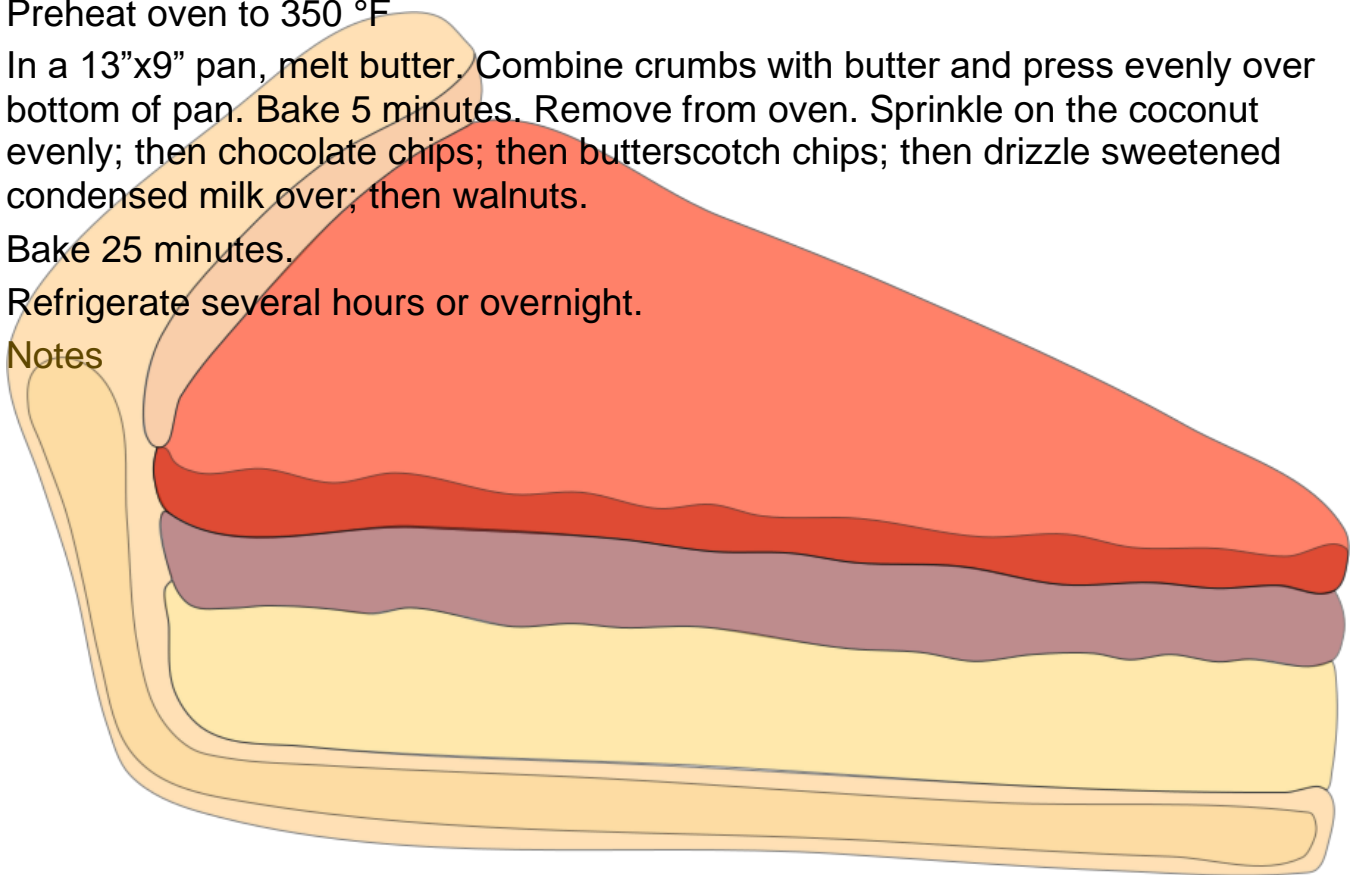
Preheat oven to 350 °F

In a 13"x9" pan, melt butter. Combine crumbs with butter and press evenly over bottom of pan. Bake 5 minutes. Remove from oven. Sprinkle on the coconut evenly; then chocolate chips; then butterscotch chips; then drizzle sweetened condensed milk over; then walnuts.

Bake 25 minutes.

Refrigerate several hours or overnight.

Notes



Strawberry Fluff

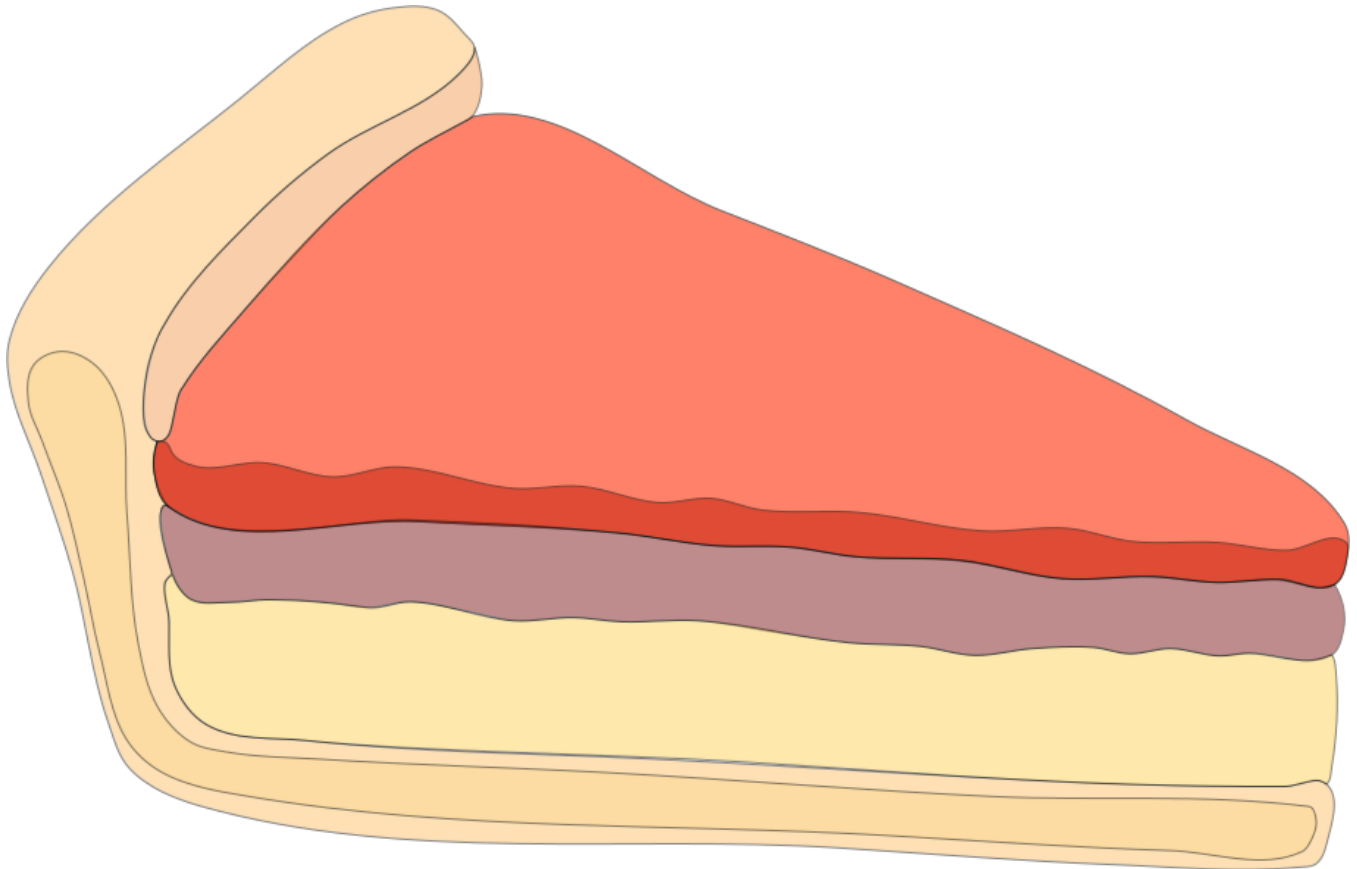
Ingredients

- 2 (3 ounce) packages strawberry flavored Jell-O®
- 1 (16 ounce) package cottage cheese
- 1 (8 ounce) container frozen whipped topping, thawed
- 1 (20 ounce) can crushed pineapple, drained

Steps

In a mixing bowl, combine the gelatin mix, cottage cheese, whipped topping and pineapple. Mix together well, refrigerate until chilled and serve.

Notes



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

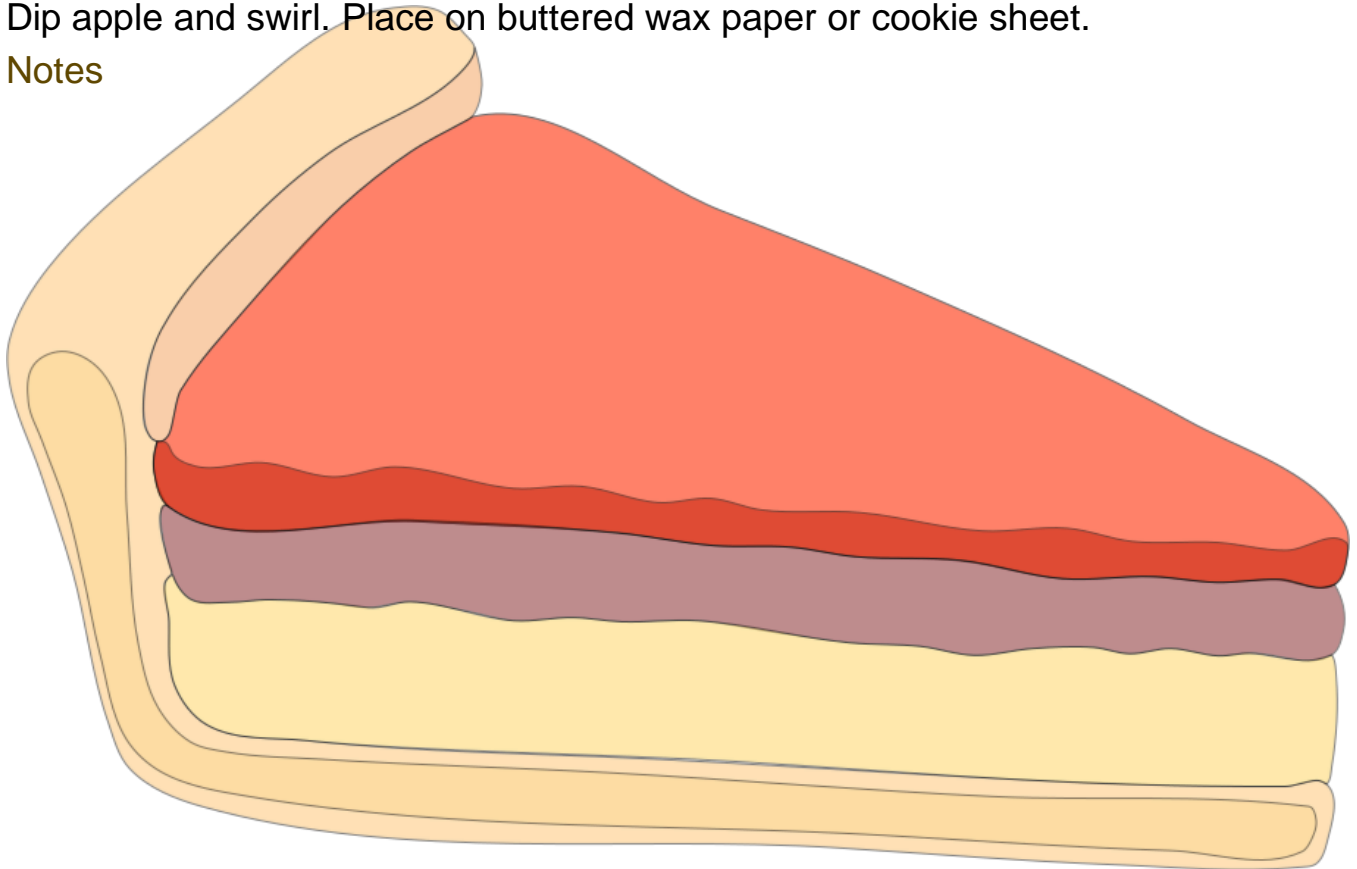
12 wood sticks

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.

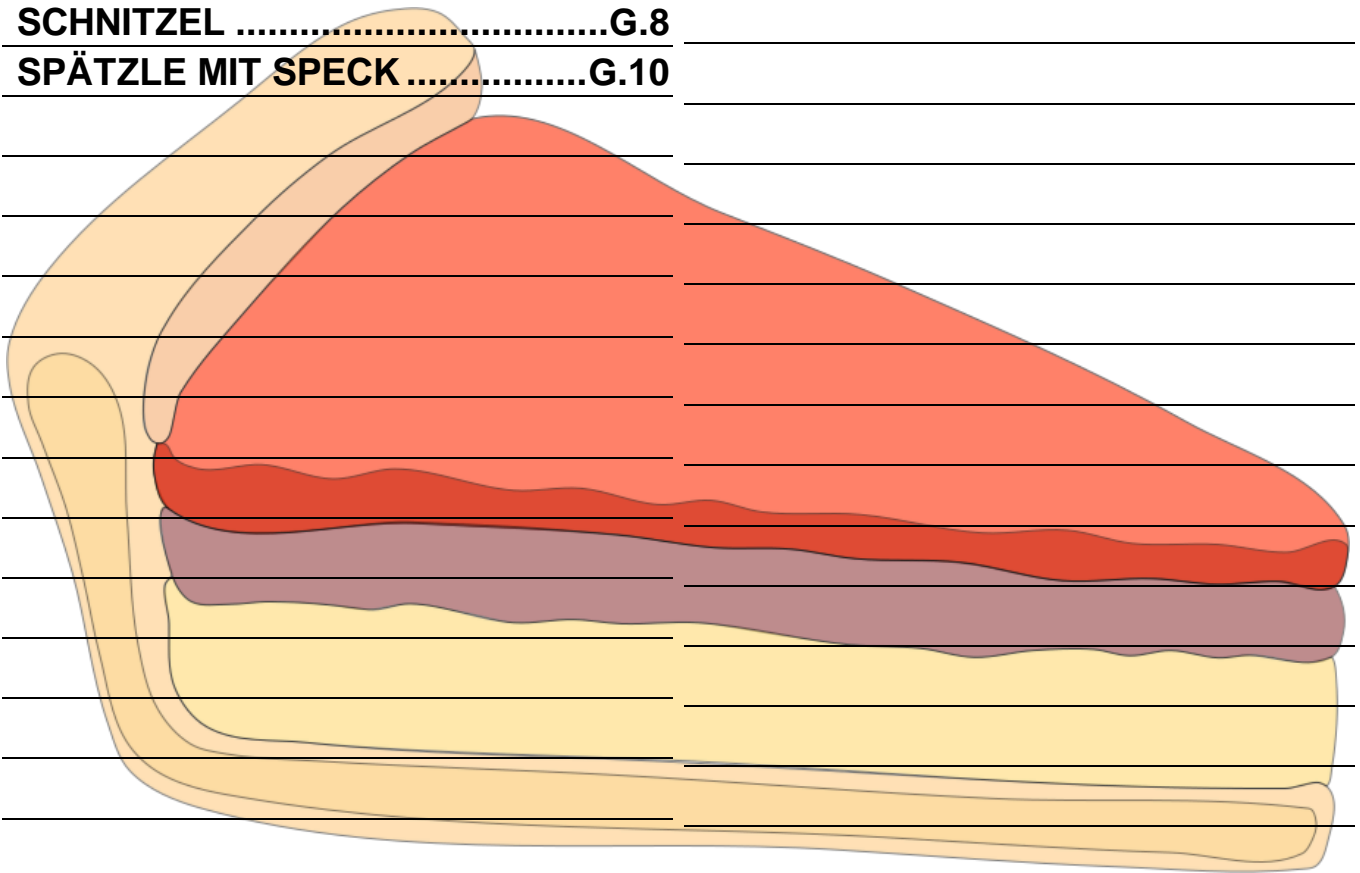
Dip apple and swirl. Place on buttered wax paper or cookie sheet.

Notes

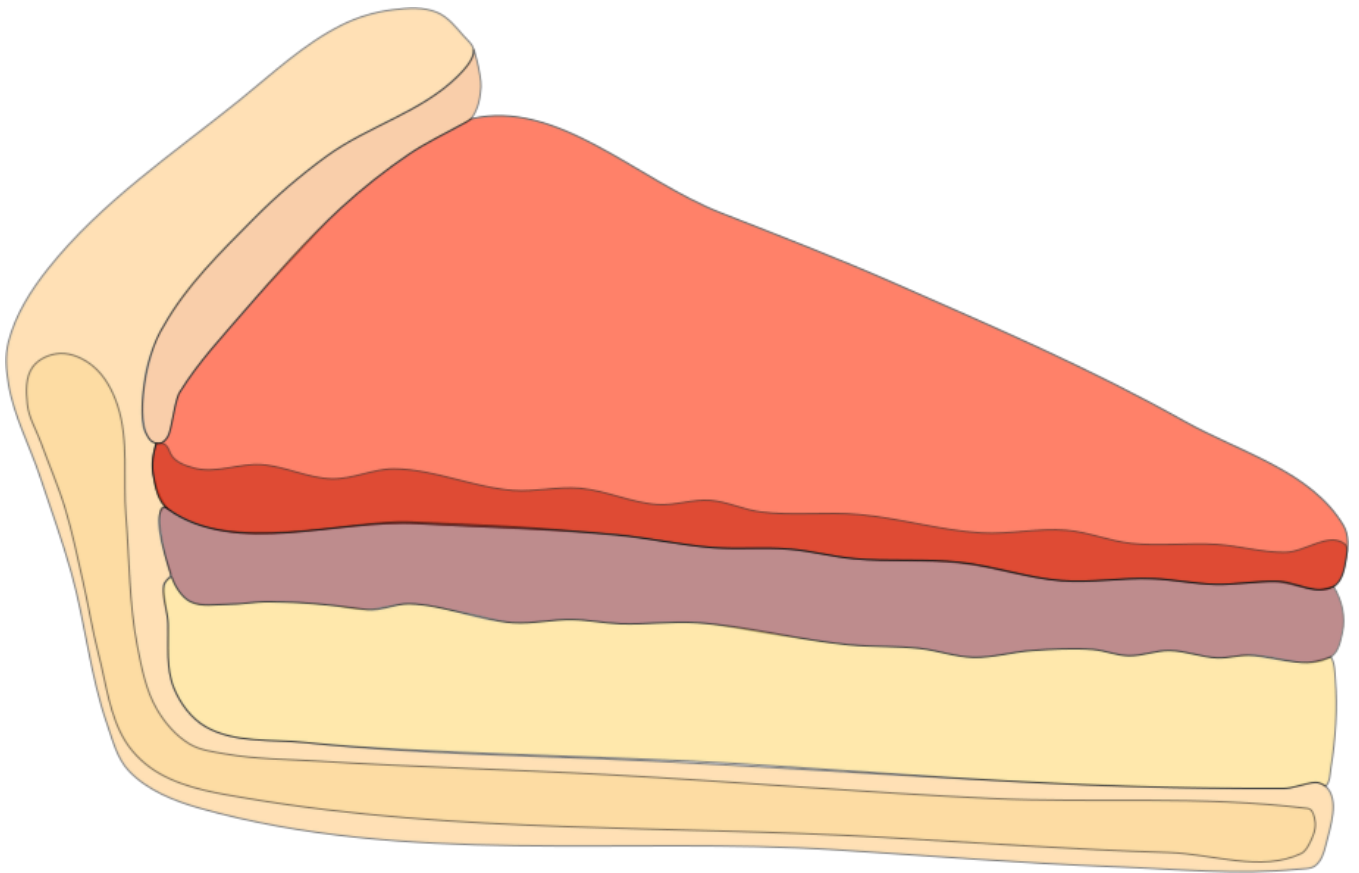


European

CASSOULET	G.2
CROQUE MONSIEUR	G.4
BRATSCHNITZEL	G.5
PIEROGI	G.6
SCHNITZEL	G.8
SPÄTZLE MIT SPECK	G.10



Dishes



Cassoulet

Ingredients

1 pound dried cannellini beans
3 tablespoons kosher salt; for table salt, use half as much by volume
1 quart low-sodium chicken stock
3 packets (3/4 ounce) unflavored gelatin
2 tablespoons duck fat (optional)
8 ounces pork belly, cut into 3/4-inch cubes
6 to 8 pieces of chicken thighs and drumsticks,
Freshly ground black pepper
1 pound garlic sausage (2 to 4 links, depending on size)
1 large onion, finely diced (about 1 cup)
1 carrot, unpeeled, cut into 3-inch sections
2 stalks celery, cut into 3-inch sections
1 whole head garlic, minced
4 sprigs parsley
2 bay leaves
6 cloves

Steps

In a large bowl, cover beans with 3 quarts water and add salt. Stir to combine and let sit at room temperature overnight. Drain and rinse beans and set aside.

Adjust oven rack to lower middle position and preheat oven to 300°F (150°C).

Place stock in a large liquid measuring cup and sprinkle gelatin over the top. Set aside. Heat duck fat (if using) in a large Dutch oven over high heat until shimmering. Add pork belly and cook, stirring occasionally, until browned all over, about 8 minutes. Using a slotted spoon, transfer to a large bowl, leaving rendered fat in Dutch oven, and set aside. (If not using duck fat, cook pork with no additional fat.)

Season chicken pieces with pepper (do not add salt) and place skin side-down in now-empty pan. Cook without moving until well browned, 6 to 8 minutes. Flip chicken pieces and continue cooking until lightly browned on second side, about 3 minutes longer. Transfer to bowl with salt pork.

Add sausages and cook, turning occasionally, until well-browned on both sides. Transfer to bowl with salt pork and chicken. Drain all but 2 tablespoons fat from pot.

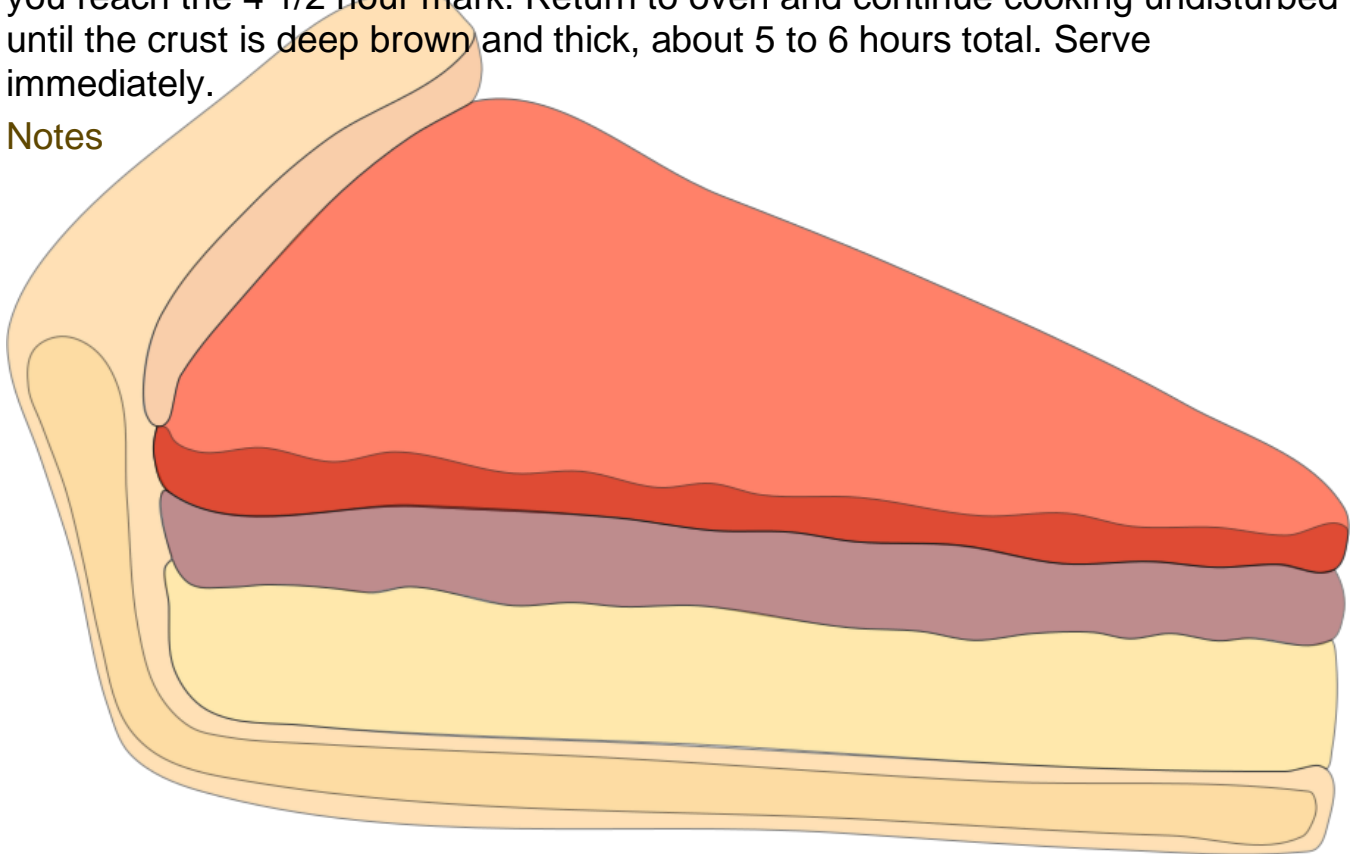
Add onions to pot and cook, stirring and scraping up browned bits from the bottom of the pot. Cook until onions are translucent but not browned, about 4 minutes. Add drained beans, carrot, celery, garlic, parsley, bay leaves, cloves, and stock/gelatin mixture. Bring to a simmer over high heat. Reduce to low, cover

Dutch oven, and cook until beans are almost tender but retain a slight bite, about 45 minutes.

Using tongs, remove carrots, celery, parsley, bay leaves, and cloves and discard. Add meats to pot and stir to incorporate, making sure that the chicken pieces end up on top of the beans with the skin facing upwards. Beans should be almost completely submerged. Transfer to oven and cook, uncovered, until a thin crust forms on top, about 2 hours, adding more water by pouring it carefully down the side of the pot, as necessary, to keep beans mostly covered.

Break crust with a spoon and shake pot gently to redistribute. Return to oven and continue cooking, stopping to break and shake the crust every 30 minutes until you reach the 4 1/2 hour mark. Return to oven and continue cooking undisturbed until the crust is deep brown and thick, about 5 to 6 hours total. Serve immediately.

Notes



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 °F.

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 °F 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.

Notes

Bratschnitzel

Ingredients

6 raw bratwurst

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)

Steps

Combine 1 teaspoon salt and flour.

Butterfly the brats without breaking the casing on one side, flatten into a patty. Flip, score the casing.

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

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.

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.

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.

Notes

Serve in a bun with normal brat toppings

If you don't score the casing, it will curl, if you remove it, it may fall apart.

This isn't actually a European recipe.

Pierogi

Ingredients

Dough

2 large eggs
1/2 cup sour cream
3 tablespoons unsalted butter
1 teaspoon kosher salt
2 cups all-purpose flour
1 tablespoon water

Filling

1/2 pound Yukon gold potatoes (1 medium or 2 small) cut into 2 inch pieces
1 tablespoon + 1/4 teaspoon kosher salt
1/4 cup cheddar cheese
1 tablespoons heavy cream

Onions (Optional)

2 tablespoons unsalted butter
1 large yellow onion
1/4 cup chicken or beef broth

Steps

Dough

Whisk 1 egg, sour cream, butter, and salt in a bowl until combined. Add flour, gently stirring until it starts to come together. Once it starts to come together, knead it until it forms a ball. Knead for 1 minute longer. Cover and let rest for 15 minutes. Whisk egg and water in a small bowl for egg wash.

Filling

Place potatoes in a medium saucepan. Add water to cover by 2 inches. Stir in a tablespoon of salt. Cover and bring to a boil over medium heat. Uncover and cook until potatoes are tender, about 10 minutes.

Drain, return to pan. Place over low heat and stir for 30 seconds. Rice the potatoes. Stir in 1/4 teaspoon salt, cheese, and cream. If filling is too dry, stir in more cream.

Onions

Halve, then thinly slice onions into strips along the grain. Melt butter in a medium skillet over low heat. Cook onions until they start to soften, about 10 minutes. Add broth and bring to a simmer. Cook, stirring occasionally until onions are deeply browned, about 1 1/2 to 2 hours, adding more broth as needed.

Assembling

Line a rimmed baking sheet with wax or parchment paper. Divide the dough into 4 equal pieces. Set aside and cover 3. Roll fourth as thinly as possible into an 8 by 12 inch rectangle. Using a 3 inch round, cut out 6 rounds.

Spoon 1 teaspoon of filling into the center of the round. Using your finger, swipe a very small amount of egg wash around the edge of the dough. Fold into a half moon. Seal by pinching the dough together or using a fork.

Repeat with remaining dough balls.

Cooking

Boil

Add 1 quart of water to the pot for every 6 pierogis. Boil a pot of water over medium high heat. Cook until floating. 2 to 5 minutes.

Bake

Preheat oven to 385. For frozen pierogis, cook 10 minutes, flip, then cook 5 minutes.

Pan Fry

Heat 1 tablespoon of neutral oil or butter over medium heat. Add as many pierogis as can fit without crowding. Cook until brown and crispy. 2 minutes per side with fresh; 5 minutes for first side, 3 for second with frozen

Deep Fry

Heat a high sided pot with at least 2 inches of oil to 350 °F. Cook until golden brown. 3 minutes fresh, 5 minutes frozen.

Air Fry

For frozen pierogis cook at 385 for 10 to 12 minutes. Flipping halfway.

Freezing

Line a rimmed baking sheet with wax or parchment paper. Place pierogis in a single layer and freeze at least 30 minutes.

Then you can transfer to a freezer bag. Keeps 3 months.

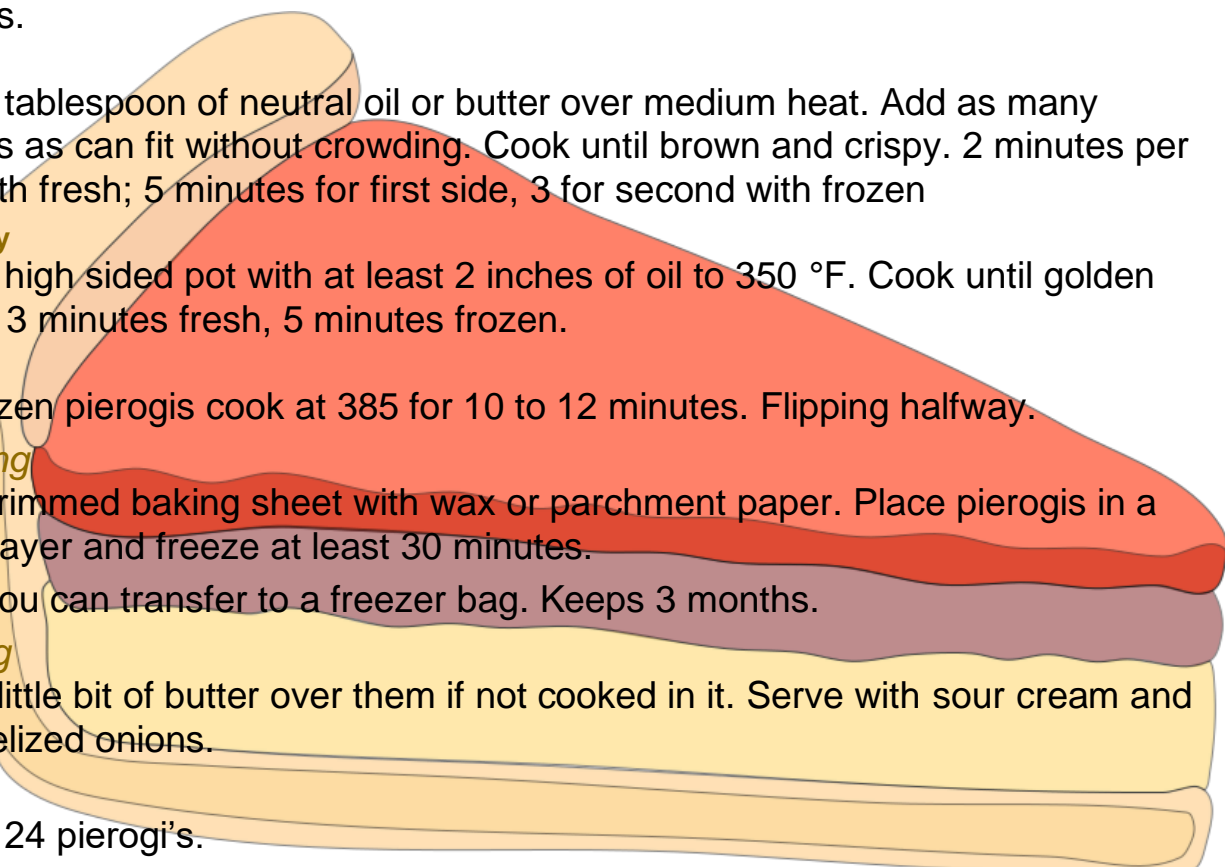
Serving

Melt a little bit of butter over them if not cooked in it. Serve with sour cream and caramelized onions.

Notes

Makes 24 pierogi's.

Make the onions ahead of time if using.



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.

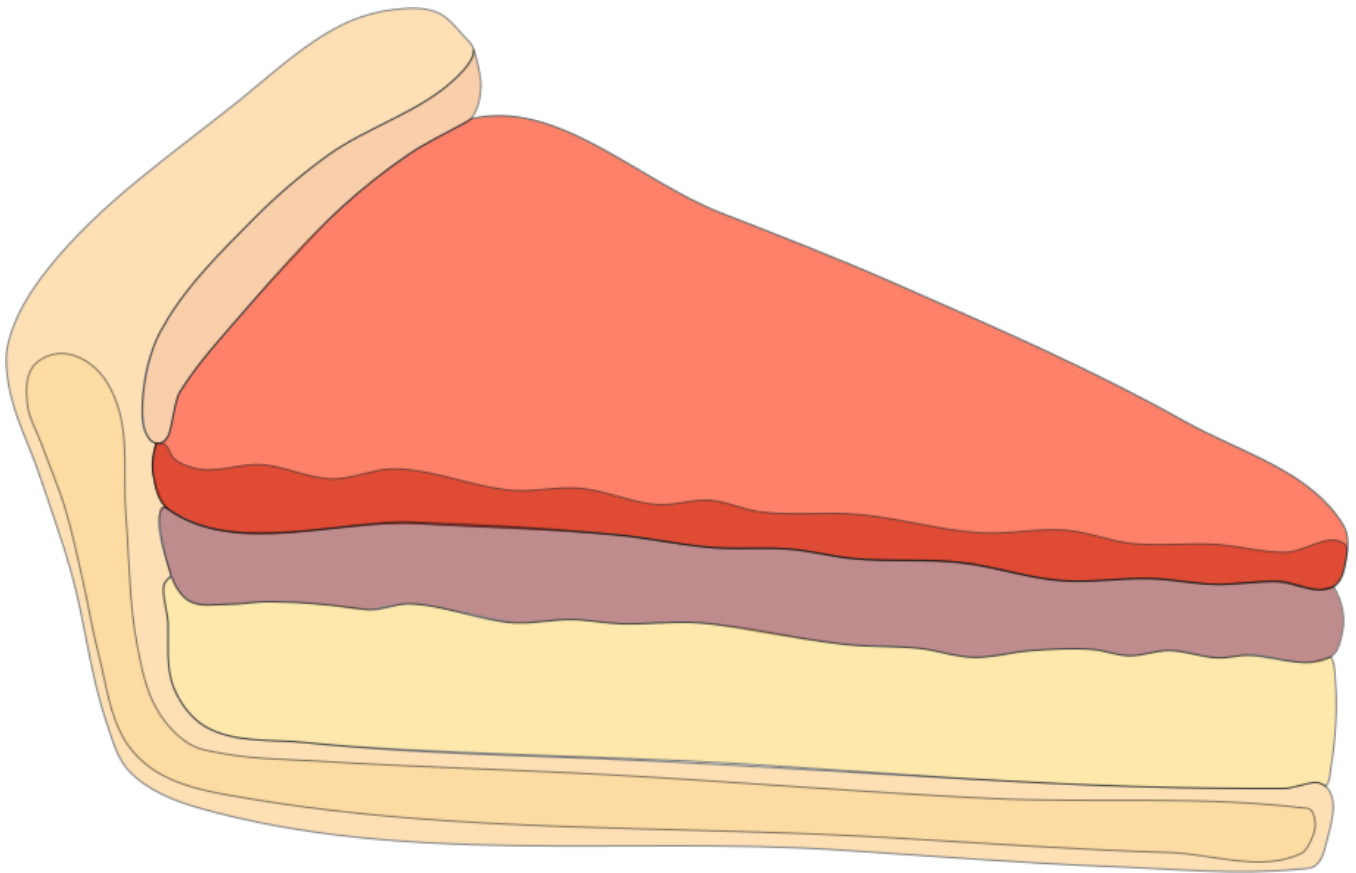
Fry the Schnitzel for about 2-3 minutes on both sides until a deep golden brown. Transfer briefly to a plate lined with paper towels.

Serve immediately with slices of fresh lemon.

Notes

Spätzle mit Speck, pg. G.10, is good side for this.

Soups, Salads, & Sides



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.

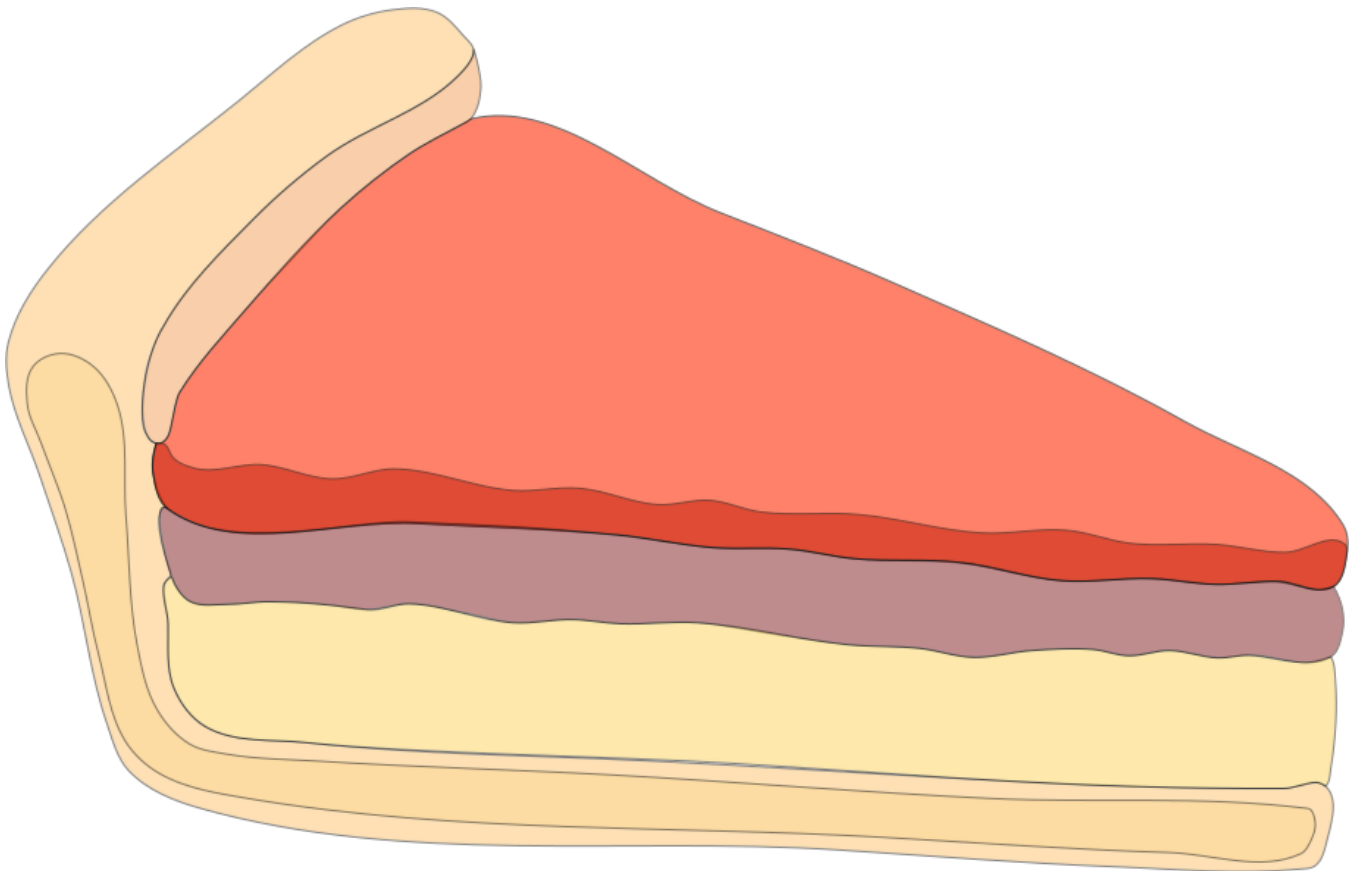
Remove the cooked spätzle with a strainer and shock briefly in ice water. Drain the cooled spätzle well and spread on a baking sheet to dry further while you continue cutting and cooking remaining dough.

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.

Notes



South Asian

GARLIC NAAN.....H.2

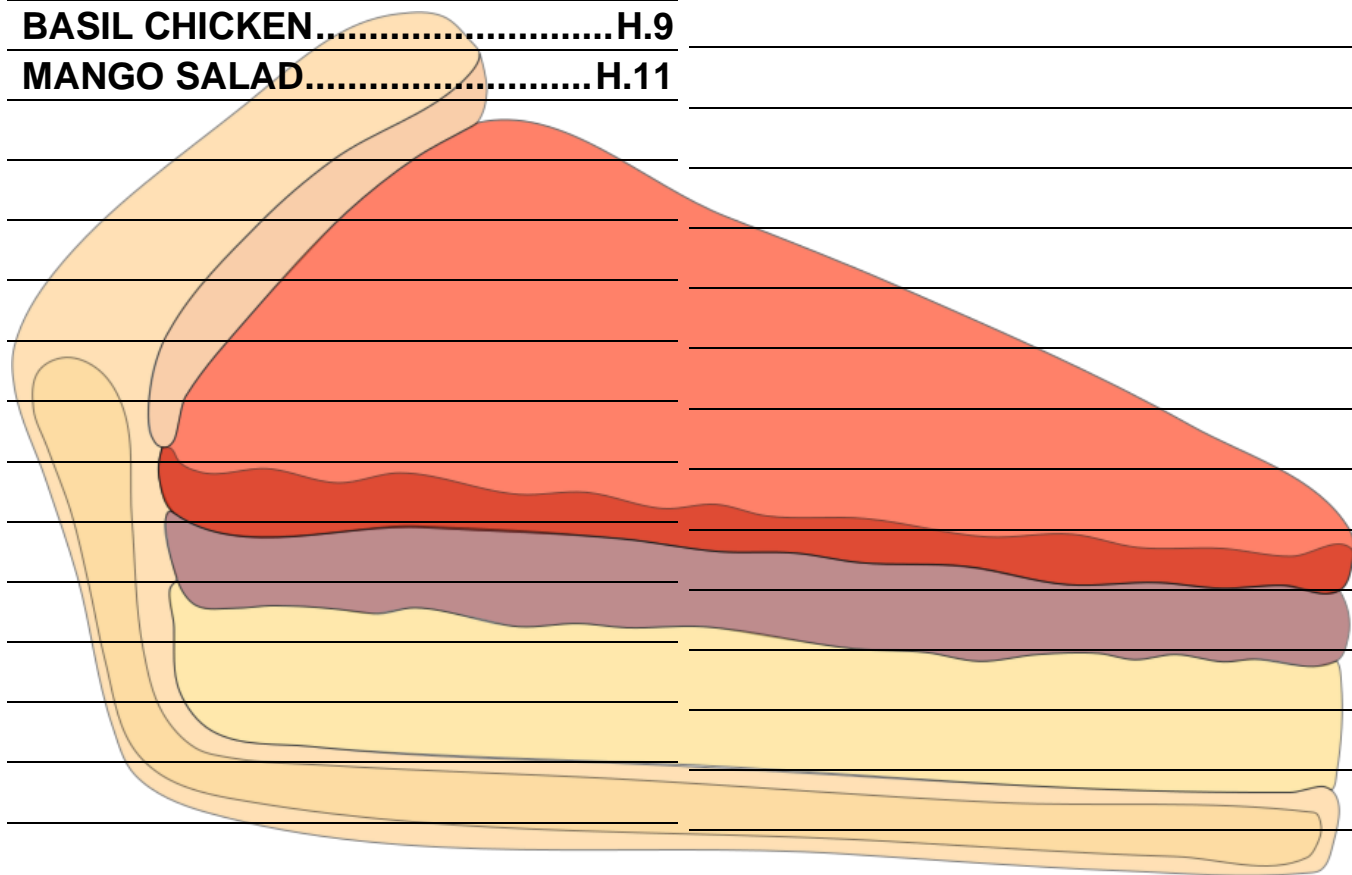
PESHWARI NAANH.3

BIRYANI.....H.6

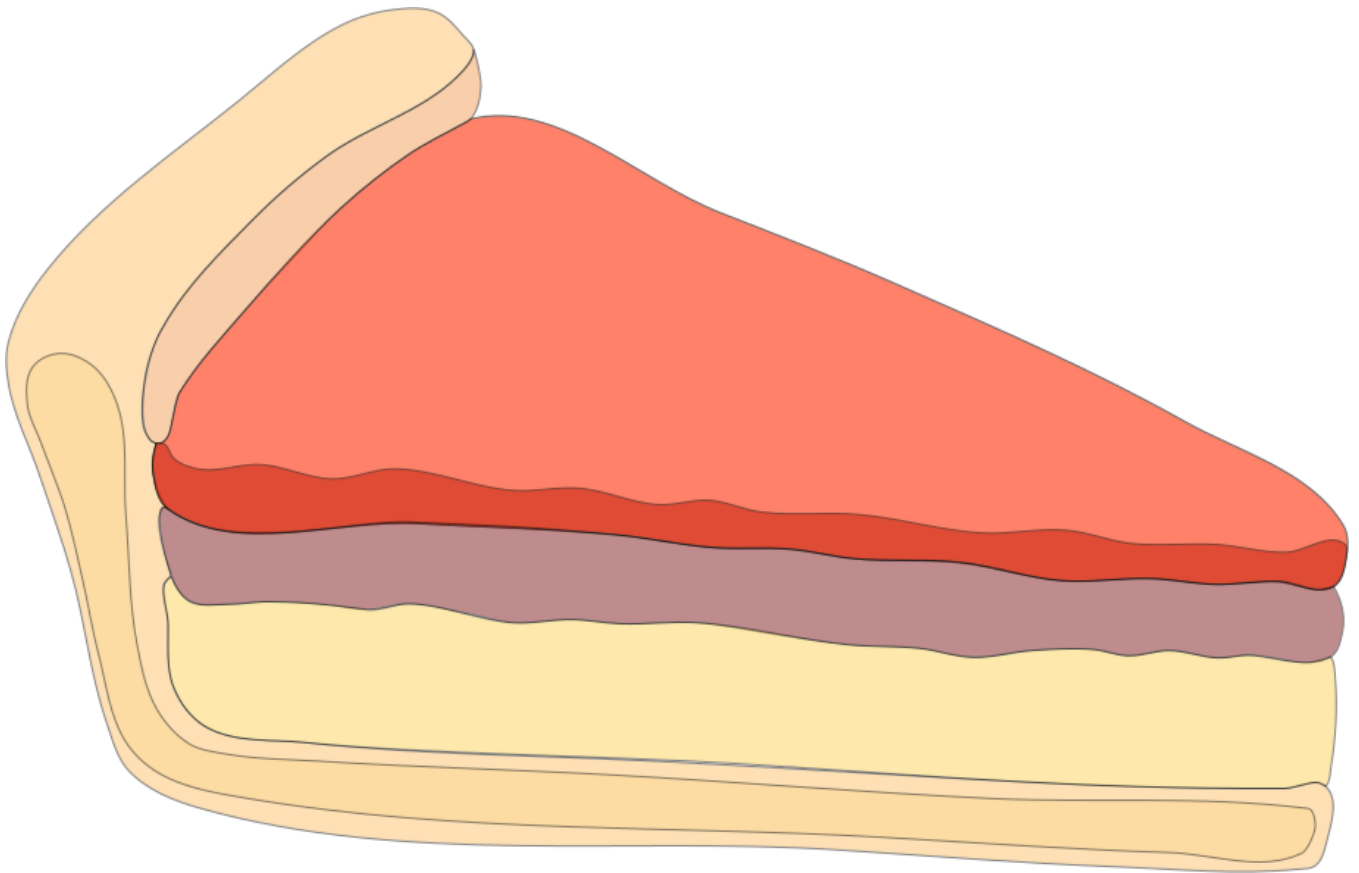
CHICKEN TIKKA MASALA.....H.7

BASIL CHICKEN.....H.9

MANGO SALAD.....H.11



Bread



Garlic Naan

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water
1 tablespoon sugar
1/4 cup white sugar
1/2 teaspoon baking soda
3 tablespoons milk
1 egg, beaten
2 teaspoons salt
3 1/2 cups bread flour
2 teaspoons minced garlic
1/4 cup butter, melted

Steps

In a large bowl, dissolve yeast and 1 tablespoon sugar in warm water. Let stand about 10 minutes, until frothy. Stir in sugar, milk, egg, salt, baking soda, and enough flour to make a soft dough. Knead for 6 to 8 minutes on a lightly floured surface, or until smooth. Place dough in a well-oiled bowl, cover with a damp cloth, and set aside to rise. Let it rise 1 hour, until the dough has doubled in volume.

Punch down dough. Pinch off small handfuls of dough about the size of a golf ball. Roll into balls, and place on a tray. Cover with a towel, and allow to rise until doubled in size, about 30 minutes.

Add garlic to melted butter, let sit for at least 10 minutes.

During the second rising, preheat grill to high heat.

At grill side, roll one ball of dough out into a thin circle. Lightly oil grill. Place dough on grill, and cook for 2 to 3 minutes, or until puffy and lightly browned. Brush uncooked side with butter, and turn over. Brush cooked side with butter, and cook until browned, another 2 to 4 minutes. Remove from grill, and continue the process until all the naan has been prepared.

Notes

Peshwari Naan

Ingredients

Naan

1 cup (250ml) warm milk

1 packed yeast

1tbsp any neutral oil (e.g. sunflower oil) OR 1tbsp coconut oil

1tbsp sugar

1 egg

4tbsp full-fat yogurt

600-700g plain flour

Stuffing

0.5 cup (60g) desiccated coconut

0.5 cup (110g) white sugar

0.5 cup nuts (70g), finely chopped (not salted)

2tbsp dried fruit (optional)

80g melted unsalted butter

1/2 tsp cinnamon powder (optional)

1/2 tsp cardamom powder (optional)

Steps

In a large mixing bowl, add the warm milk and proceed to add the yeast. Allow to set for a few minutes

Add the oil, stir in, followed by the sugar, egg and then yogurt. Whisking in with each addition

Gradually add in the flour 1/4 at a time, mixing with a wooden spoon. Eventually you will need to knead the flour with your hands. Add in just enough flour to get a firm dough that isn't wet to touch.

Brush with oil, cover with clingwrap and set aside for at least 1 hour to allow it to rise

As you wait for the naan dough to rise, mix together all the ingredients for the stuffing. Taste test and adjust to your liking

Divide your dough into 8 equal balls. Work one naan at a time, flouring the surface as needed to ensure the dough doesn't stick

Roll out one dough ball until it is about the size of your hand

Add about 3tbsp of the filling into the center of the naan

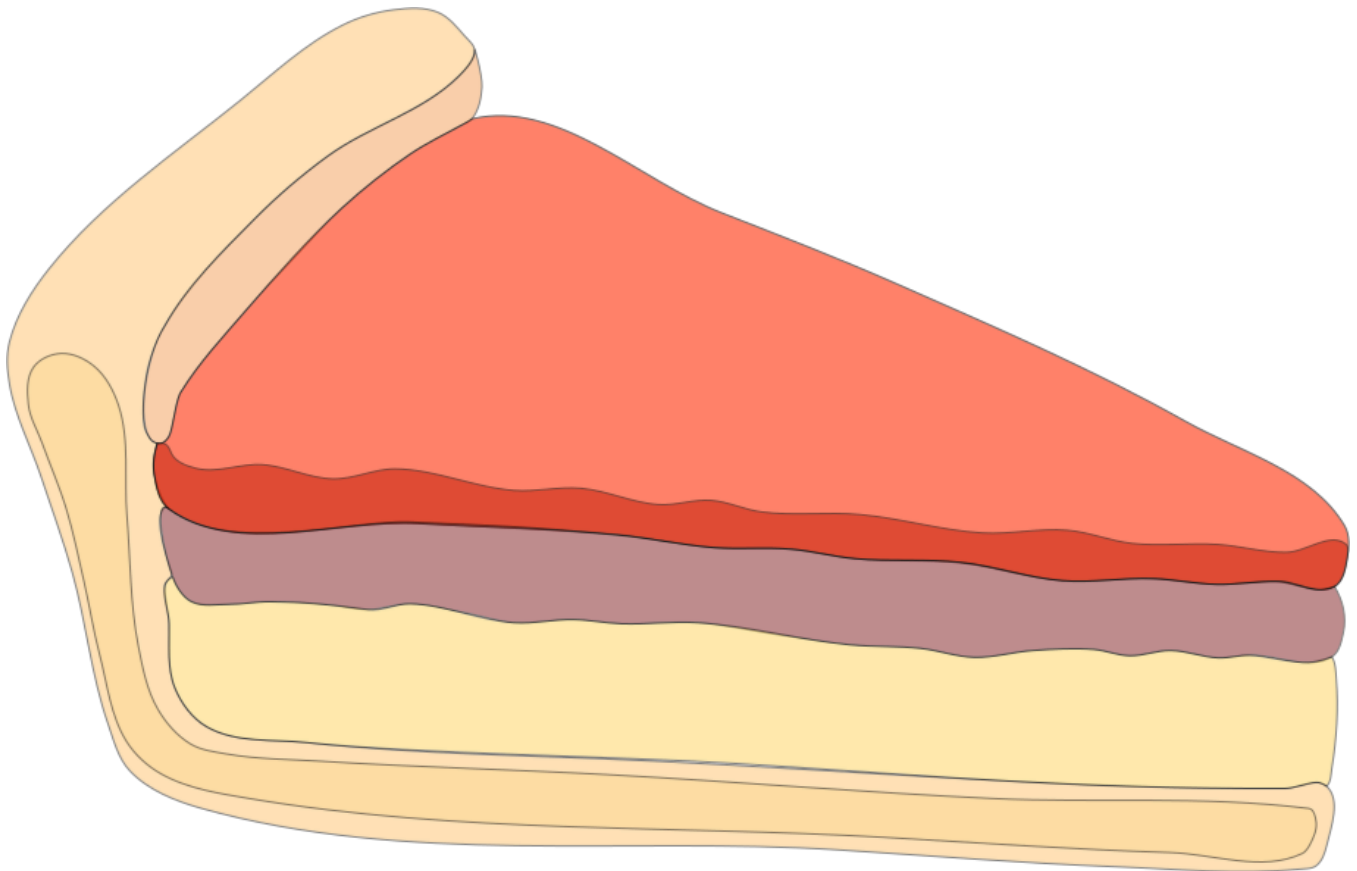
Pinch together the sides of the dough as shown in the images, then flatten with your palm

Roll this out, careful to ensure the naan doesn't stick to the surface and that the naan doesn't tear

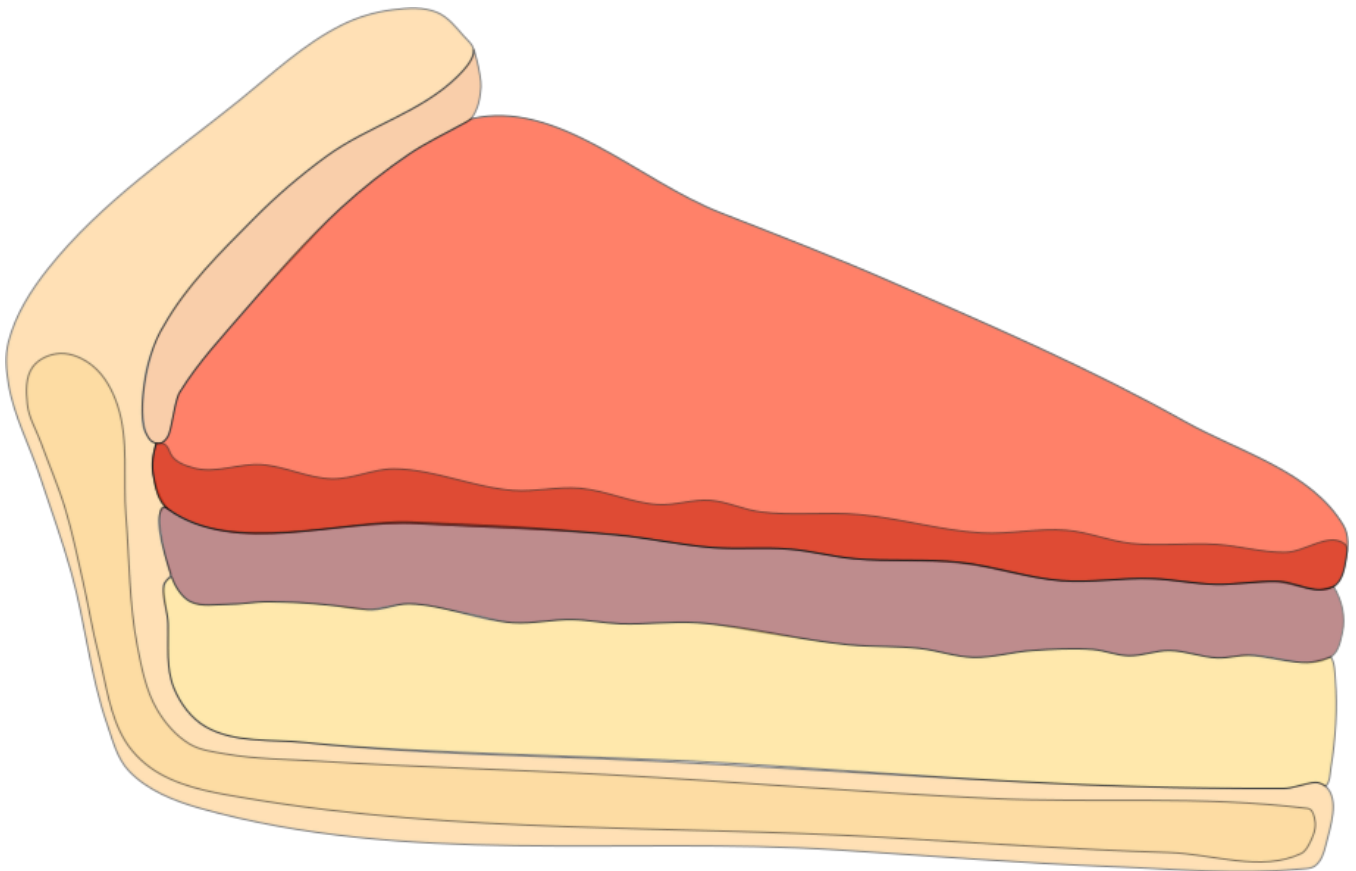
Transfer this onto a pre-heated griddle pan on medium high heat. Allow one side to cook for a few minutes, then flip the naan using a spatula and cook the other side. Cook as needed until both sides are spotted golden as shown in the images. Brush with some unsalted butter or ghee (optional step) and set in a warm place covered as you prepare the rest of the naan.

Serve warm and fresh!

Notes



Dishes



Biryani

Ingredients

1 1/2 pounds skin on, bone in chicken thighs

Marinade

2/3 Cup Yogurt

1/2 Cup Water

2 Tablespoons Vegetable Oil

6 Cloves Minced Garlic

2 Teaspoons Grated Fresh Ginger

1/8 Teaspoon Ground Turmeric

1/4 Teaspoon Cinnamon

1/2 Teaspoon Cayenne

1/2 Teaspoon Ground Cardamom

2 Teaspoons Garam Marsala

2 Teaspoons Coriander Seeds

1 Tablespoon Cumin

2 Tablespoons Paprika

1 3/4 Teaspoons Salt

Rice

2 Tablespoons Salt

10 Cloves

5 Bay Leaves

1 Star Anise

6 Green Cardamom Pods

2 1/4 Cups Basmati Rice (Long Grain)

Garnish

1/2 Cup Crispy Onion or Shallot

1 Teaspoon Loosely Packed Saffron &

2 Tablespoons Warm Water

1/4 Cup Melted Unsalted Butter

1 Cup Cilantro (Sub Parsley w/ 2

Tablespoons Lime Juice)

Steps

Mix marinade ingredients together and marinate chicken at least 20 minutes and up to overnight.

Bring 3 quarts of water to a boil, add salt and rice spices. Add rice, bring back to a boil, and cook for 4 minutes. Drain immediately, set aside, and do not discard whole spices.

Place saffron in warm water and leave for at least 10 minutes.

Pour chicken and marinate into high sided pot over medium heat. Cover and cook for 5 minutes.

Remove lid, cook for 5 minutes, turning twice.

Remove from heat, turn chicken so skin side is down. Scatter half the crispy onion, half the cilantro (parsley). Top with rice, gently pat down. Drizzle saffron water and butter over the rice in a random pattern. Place lid on, return to medium heat. When you see steam turn down to low and cook for 25 minutes. Then remove and let rest for 10 minutes.

Serve, and garnish with remaining onion and cilantro (parsley).

Notes

Use a large spoon to scoop out a thigh, and all the rice on top of it.

Chicken Tikka Masala

Ingredients

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

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.

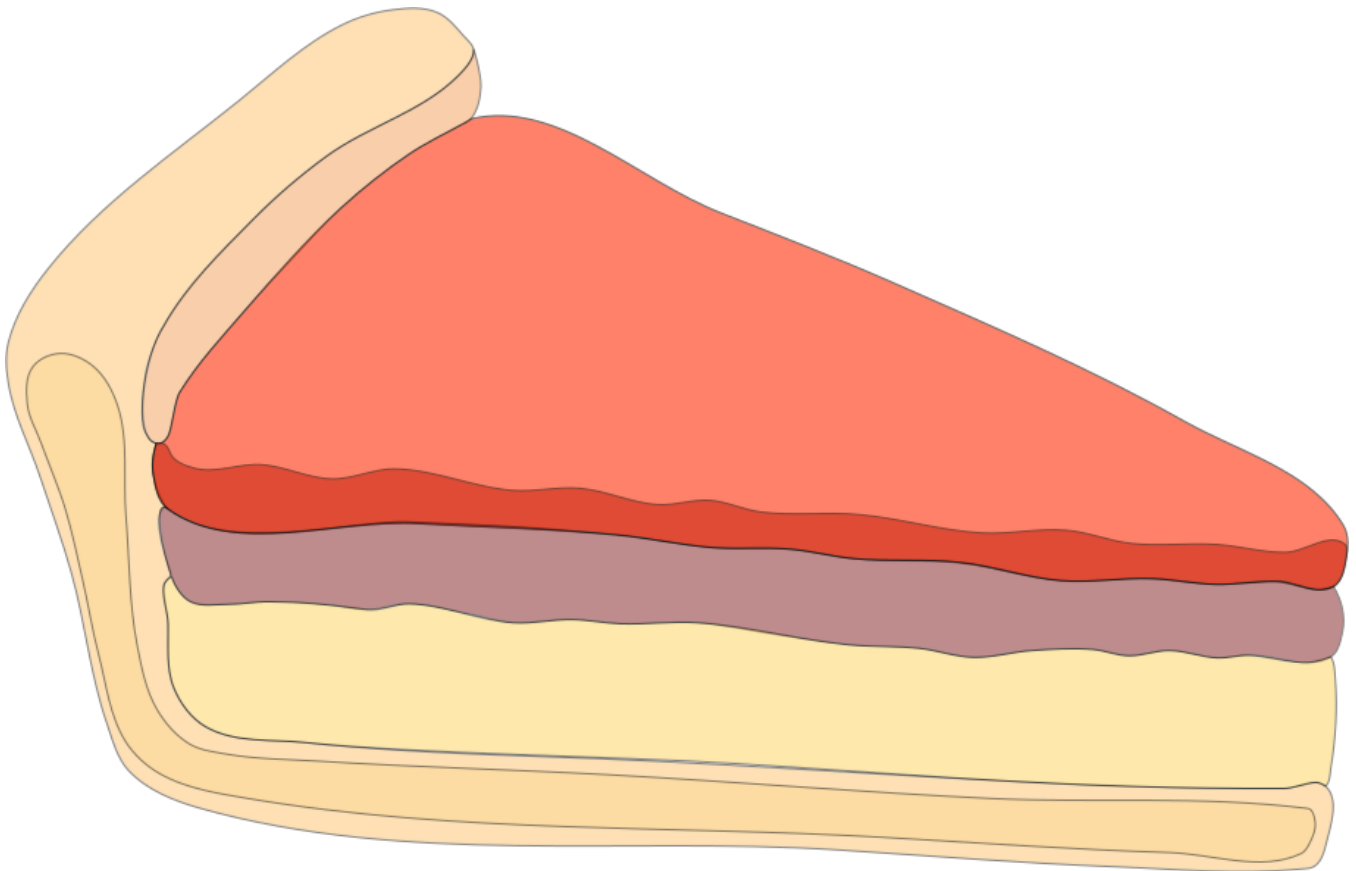
Stir chicken, any accumulated juices from the chicken, cilantro, and red pepper flakes into tomato mixture; bring to a simmer, reduce heat to medium-low, and

cook until chicken is cooked through and tender, 10 to 15 minutes. Season with salt and black pepper.

Notes

Serve with rice.

If you are feeling lazy, just get a spice mix from the store.



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.

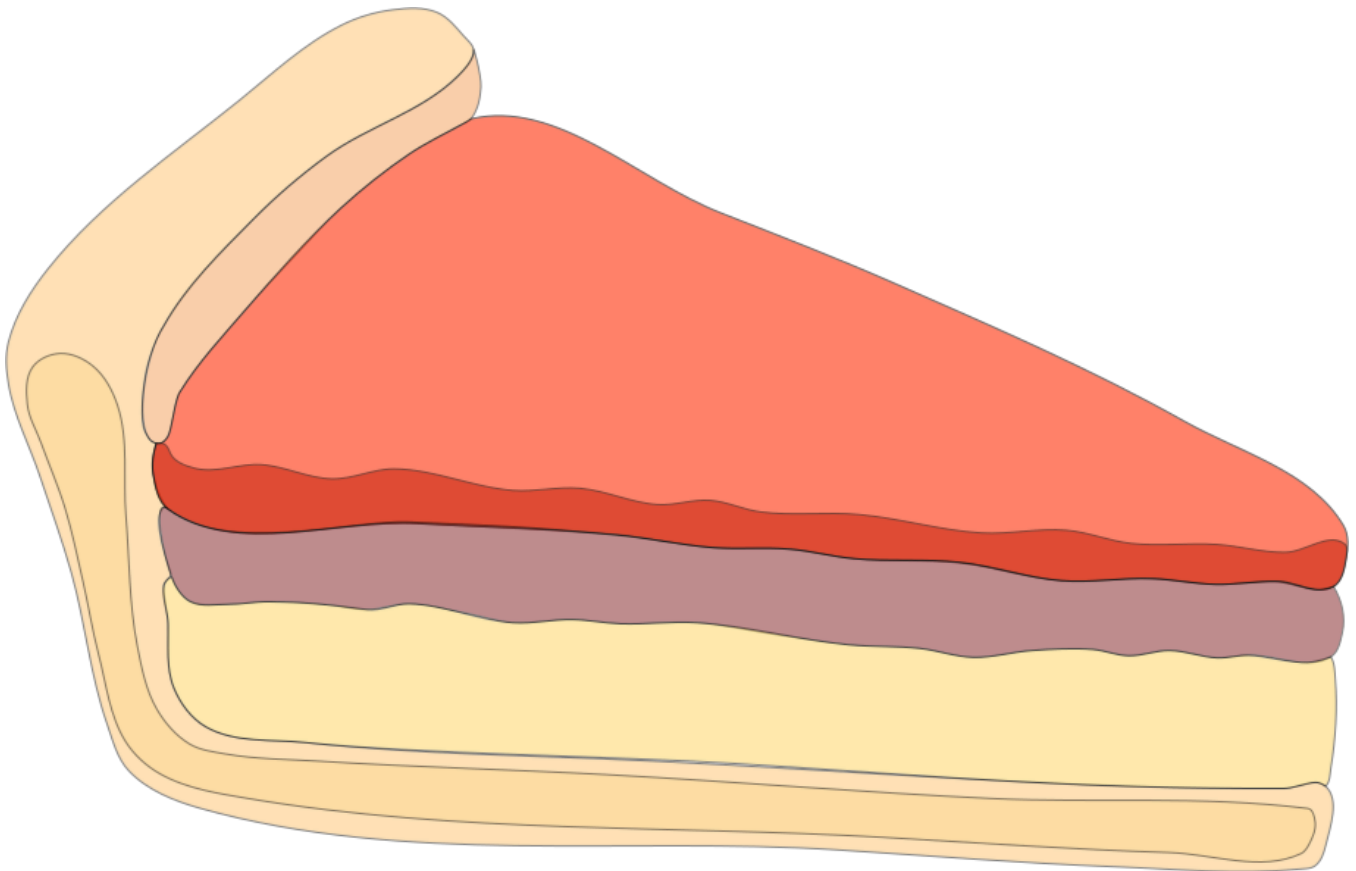
Continue cooking on high heat until some of the juices start to caramelize in the bottom of the pan, about 2 or 3 more minutes. Add about a tablespoon of the sauce mixture to the skillet; cook and stir until sauce begins to caramelize, about 1 minute. Pour in the rest of the sauce. Cook and stir until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

Desserts



Mango Salad

Ingredients

2 Mangoes

1 Cup Canned Coconut Milk

4 Tablespoon Sugar or other Sweetener

1/4th Teaspoon Sea Salt

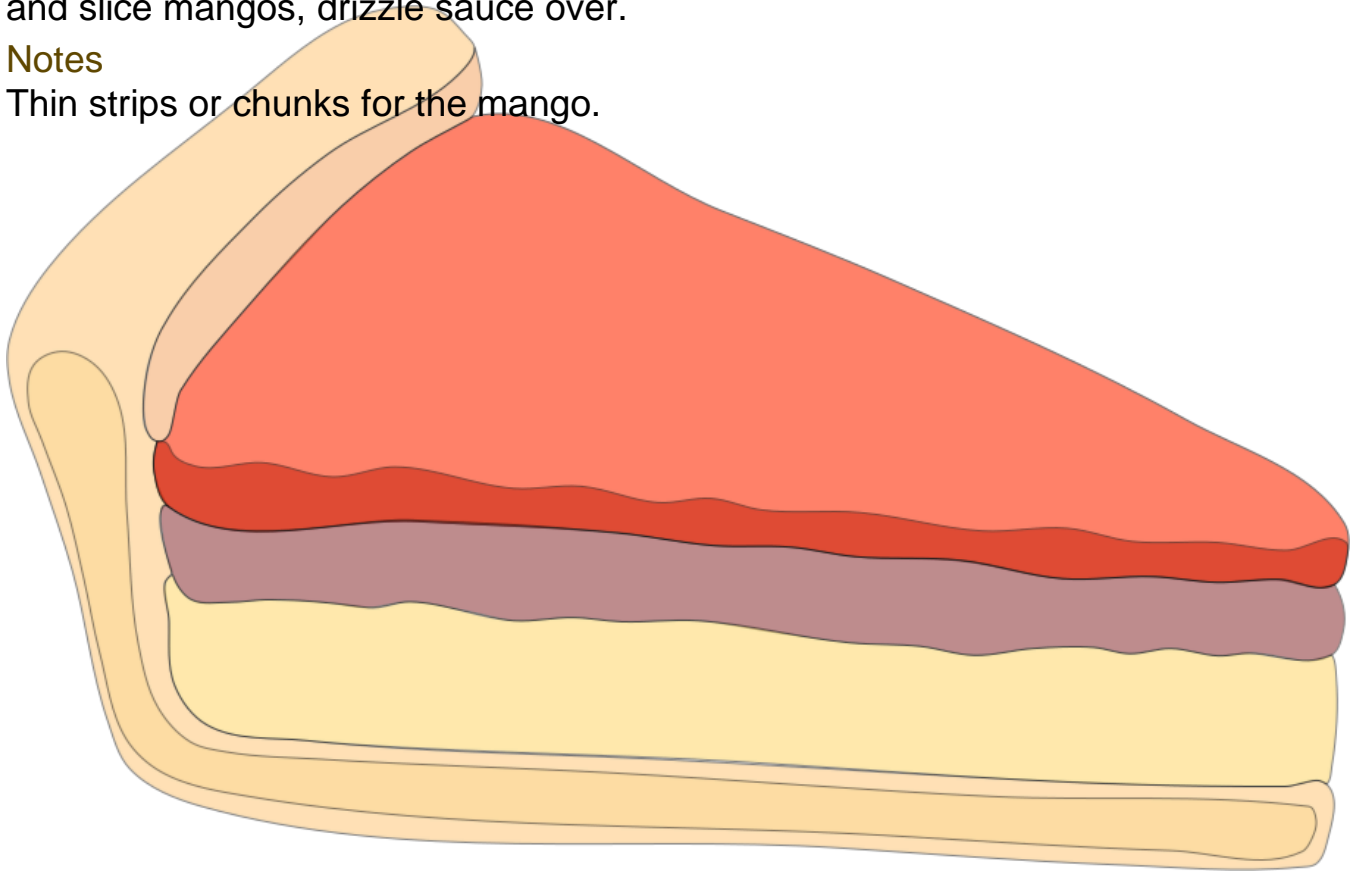
2 Teaspoons Starch

Steps

Whisk together Coconut Milk, Sugar, Salt, and Starch. Over medium low heat, bring to a gentle simmer. When thickens remove from heat and set aside. Peel and slice mangos, drizzle sauce over.

Notes

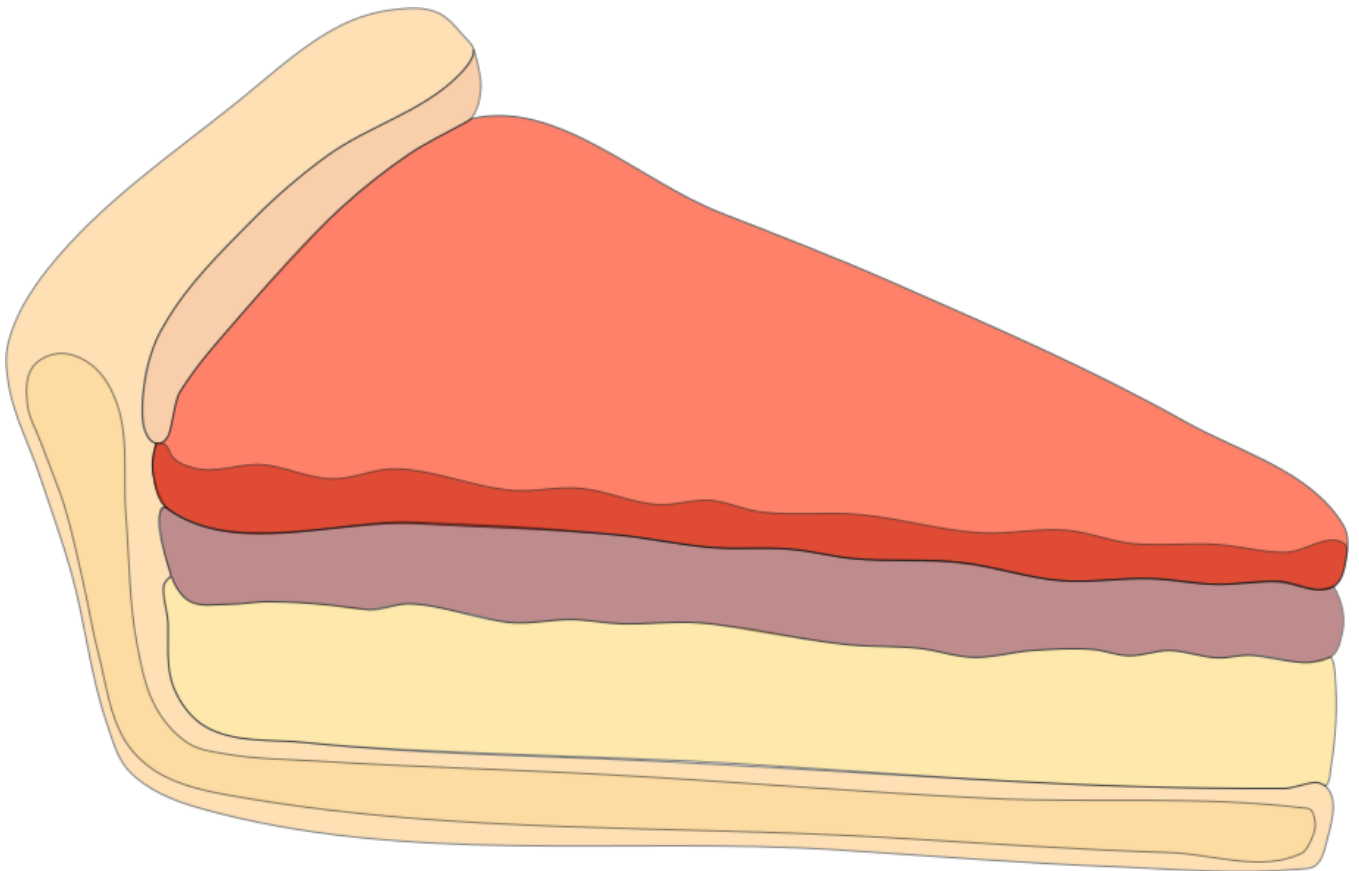
Thin strips or chunks for the mango.



Italian

DEEP DISH PIZZA DOUGH	I.2
THIN CRUST PIZZA DOUGH.....	I.3
GARLIC FOCACCIA	I.4
GARLIC PARMESAN MONKEY BREAD.....	I.6
CHICKEN MARSALA.....	I.8
MOM'S LASAGNA.....	I.10
DEEP DISH PIZZA	I.11
PAN PIZZA.....	I.13
THIN CRUST PIZZA.....	I.15
POTATO GNOCCHI	I.17
SPAGHETTI WITH RED SAUCE...	I.19
STUFFED SHELLS	I.20
TRADITIONAL ALFREDO	I.22
AMERICAN FIVE CHEESE PIZZA MIX.....	I.23
ITALIAN PIZZA CHEESE MIX.....	I.24
CHICAGO PIZZA SAUCE	I.25
WHITE PIZZA SAUCE	I.26
FRIED BREADSTICKS	I.28

Bread & Dough



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

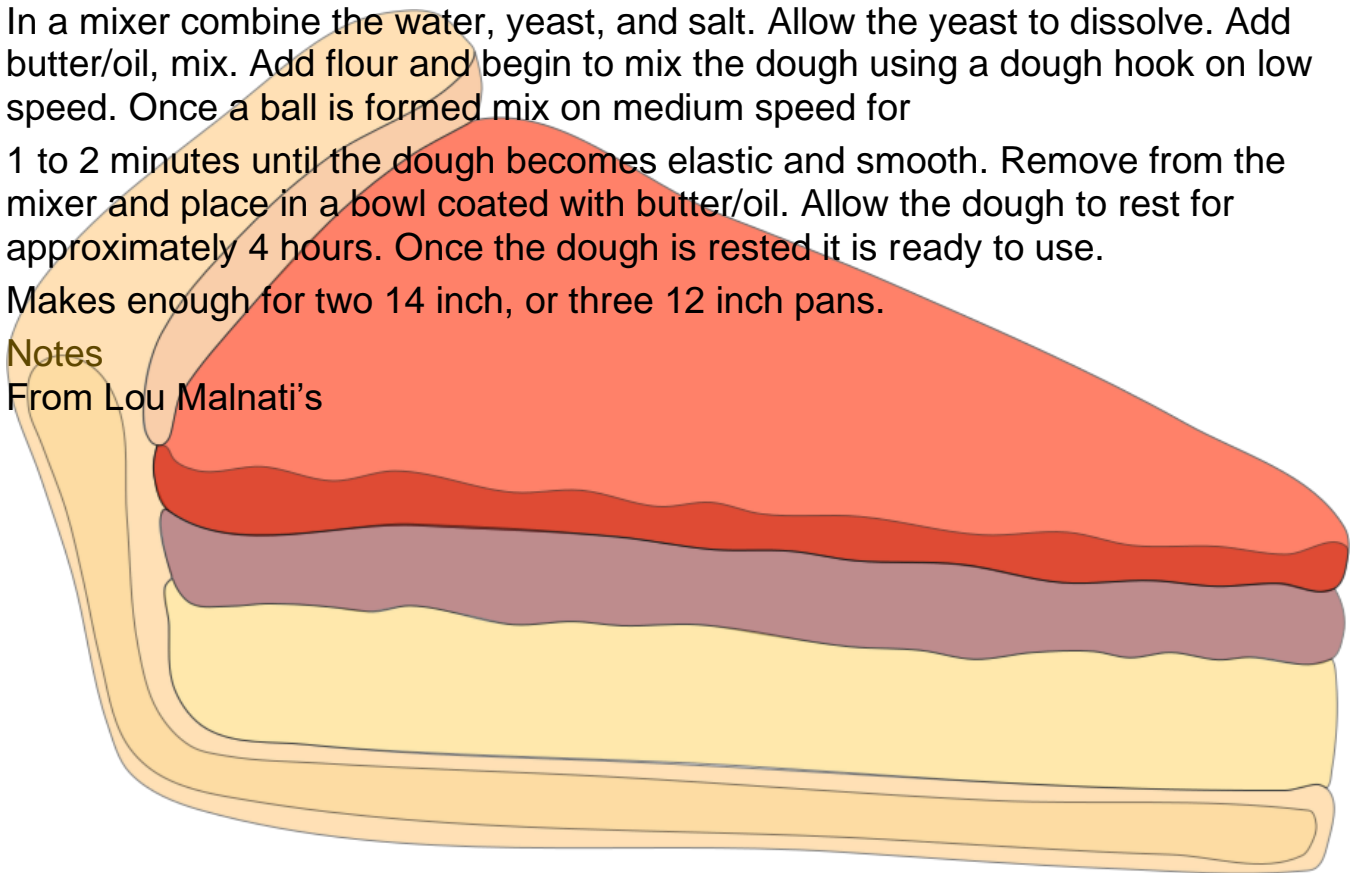
In a mixer combine the water, yeast, and salt. Allow the yeast to dissolve. Add butter/oil, mix. Add flour and begin to mix the dough using a dough hook on low speed. Once a ball is formed mix on medium speed for

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.

Notes

From Lou Malnati's



Thin Crust Pizza Dough

Ingredients

16 Ounces (3 1/4 Cups) Flour
7.2 Ounces (3/4 Cups) Water (70 F)
1.28 Ounces (2 1/2 Tablespoons) Olive Oil
0.64 Ounces (1 1/4 Tablespoons) Butter
0.24 Ounces (1 3/4 Teaspoons) Sugar
0.24 Ounces (1 1/4 Teaspoons) Salt
0.04 Ounces (1/3 Teaspoons) Yeast

Time

~8-9 hours.

Steps

Add the water to the mixing bowl, then add the salt and sugar to the water.

Add the flour, followed by the compressed yeast and butter if used.

Begin mixing at low speed and gradually pour in the oil over about 60 seconds.

Continue mixing for a total of about 4 to 5 minutes at low speed, or until about 1/4 of the flour is still seen as white, dry flour in the mixer.

Transfer the dough mix to a plastic tub and cover to prevent drying.

Allow the dough to ferment/rise in for 4 to 5 hours.

Bring the dough to the bench and scale into desired weight pieces, then form into balls.

Let rise for 2 more hours in the fridge in a lightly oiled container.

Remove dough balls from the cooler 2 hours before anticipated use, and allow to warm at room temperature.

Makes enough for two 10 inch or one 14 inch.

Notes

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.

Notes

Garlic Parmesan Monkey Bread

Ingredients

3 tablespoons finely chopped green onions

3 tablespoons parsley

1 1/2 teaspoons garlic powder

1/4 teaspoon salt

5 tablespoons butter, melted

2 eggs

2 pounds dough

1/2 cup parmesan cheese

1/3 teaspoon yeast

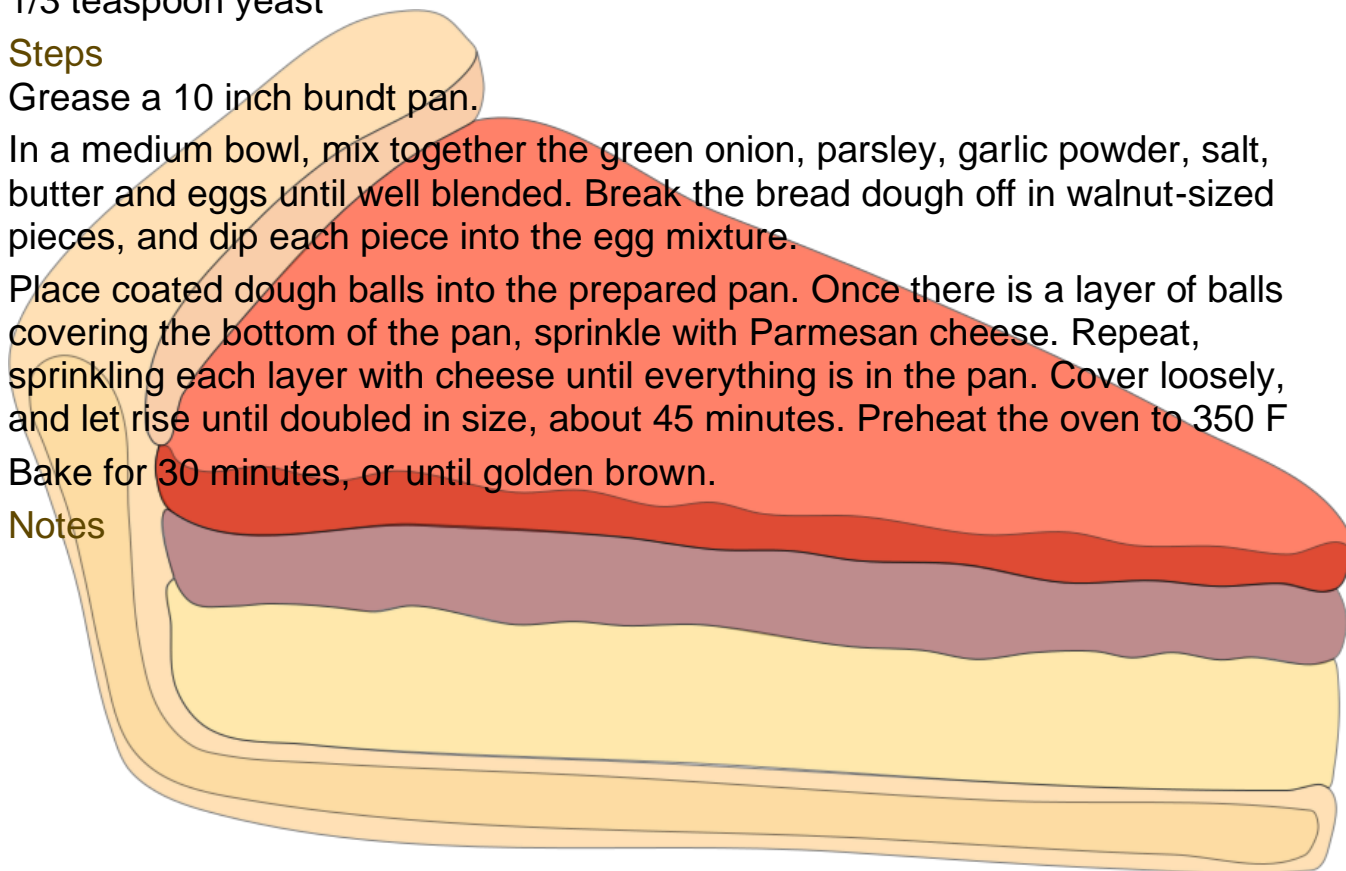
Steps

Grease a 10 inch bundt pan.

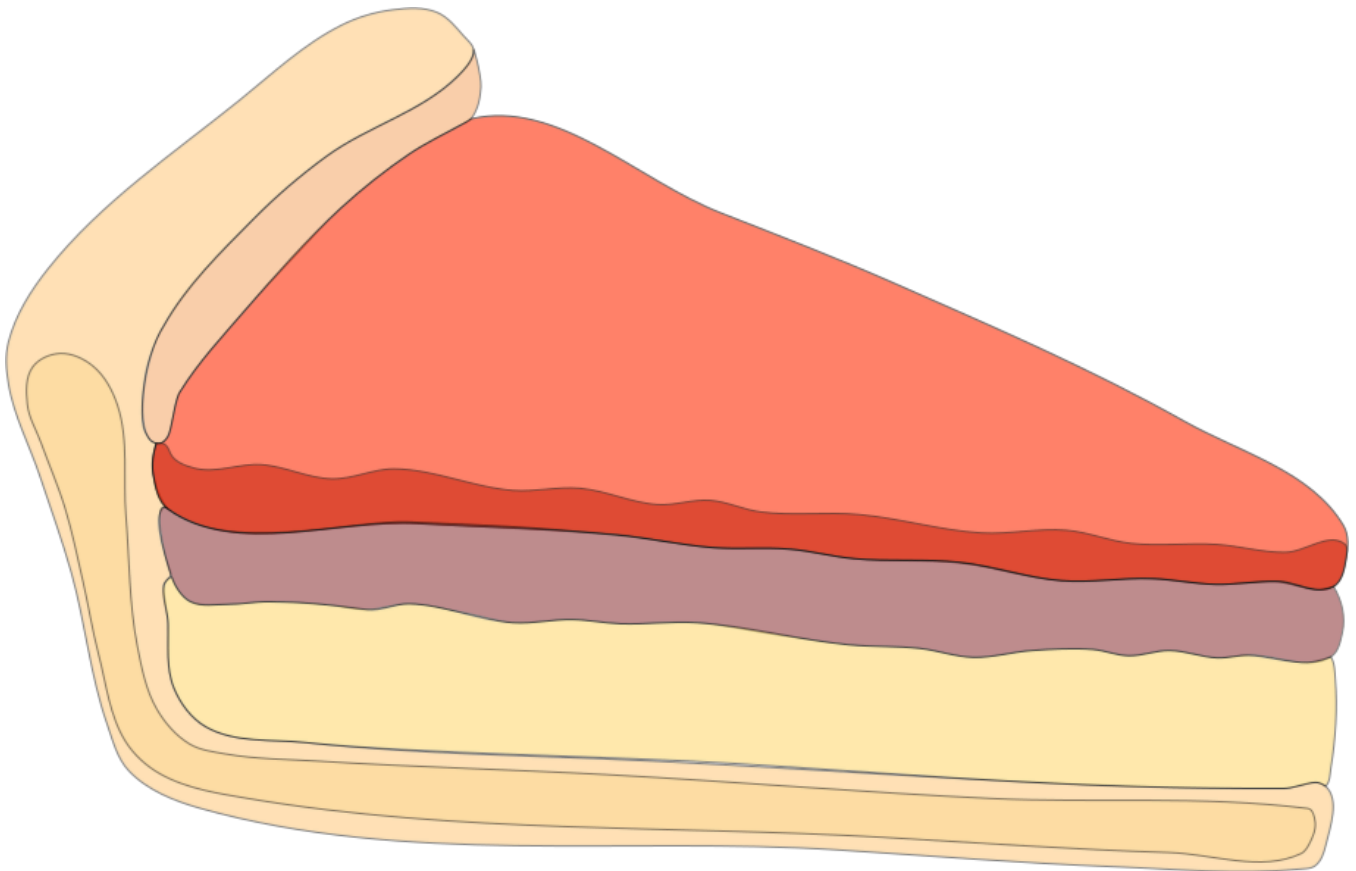
In a medium bowl, mix together the green onion, parsley, garlic powder, salt, butter and eggs until well blended. Break the bread dough off in walnut-sized pieces, and dip each piece into the egg mixture.

Place coated dough balls into the prepared pan. Once there is a layer of balls covering the bottom of the pan, sprinkle with Parmesan cheese. Repeat, sprinkling each layer with cheese until everything is in the pan. Cover loosely, and let rise until doubled in size, about 45 minutes. Preheat the oven to 350 F. Bake for 30 minutes, or until golden brown.

Notes



Dishes



Chicken Marsala

Ingredients

1 1/4 cups marsala wine
3/4 cup low sodium chicken stock
2 1/2 teaspoons gelatin (1 packet)
4 boneless, skinless, chicken cutlets (1 3/4 pounds)
Salt and pepper
1 cup all-purpose flour
1/4 cup olive oil
10 ounces mushrooms (280 g)
4 medium shallots (165 g)
2 cloves garlic
1 teaspoon fresh thyme (3g)
3 tablespoons unsalted butter
1 teaspoon soy sauce
Lemon Juice

Time

40 minutes

Steps

Combine Marsala and stock in a mixing bowl or large measuring cup and sprinkle gelatin all over surface. Set aside.

Mince shallots and garlic. Pound chicken cutlet to between 1/2 to 1/4 an inch (1/2 to 1/4 the length of the first bone on your pointer finger)

Season chicken cutlets all over with salt and pepper. Pour a roughly 1/2-inch layer of flour into a wide, shallow bowl. Dredge each cutlet in flour, tap off excess, and transfer to clean plate.

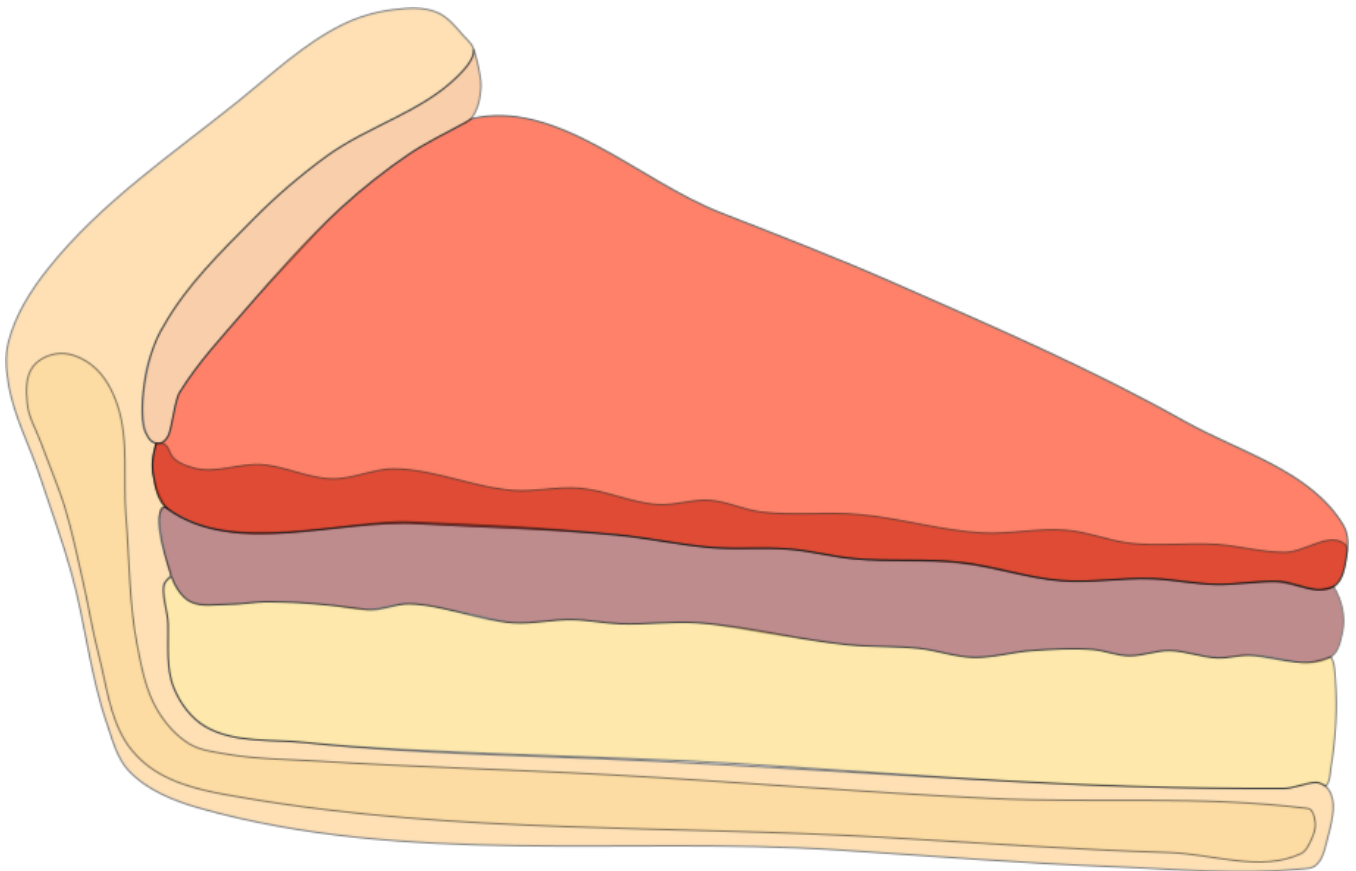
Heat olive oil in a large skillet over medium-high heat until shimmering. Working in batches if necessary, add chicken and cook, turning once, until browned on both sides, about 3 minutes per side. Using a slotted spatula, transfer to paper towels to drain.

Add mushrooms to skillet (do not drain remaining oil) and cook, stirring frequently, until mushrooms have released their juices and browned well, about 10 minutes. Add shallots, garlic, and thyme and cook, stirring, until shallots are translucent, about 2 minutes. Add more oil if pan seems too dry at any point.

Pour Marsala mixture into pan, making sure to scrape in all the gelatin. Bring to a boil, whisking and scraping up any browned bits from bottom of pan, until liquids are reduced by about three-quarters. Cube butter, add butter and soy sauce and whisk constantly until emulsified and sauce takes on the consistency of heavy cream. Season with salt and pepper. Taste sauce and adjust with a small amount of vinegar or lemon juice, as needed.

Return chicken cutlets to pan, swirling to bathe them in the sauce and warm them through. If the sauce begins to break at any point, swirl in a splash of water to bring it back together. Transfer to a warmed serving plate, spooning sauce all over chicken. Garnish with parsley and serve.

Notes



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 °F for 30 minutes or until bubbly. Let stand 10 minutes before serving.

Notes

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 (see Chicago 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 (see Chicago 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 °F. 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.

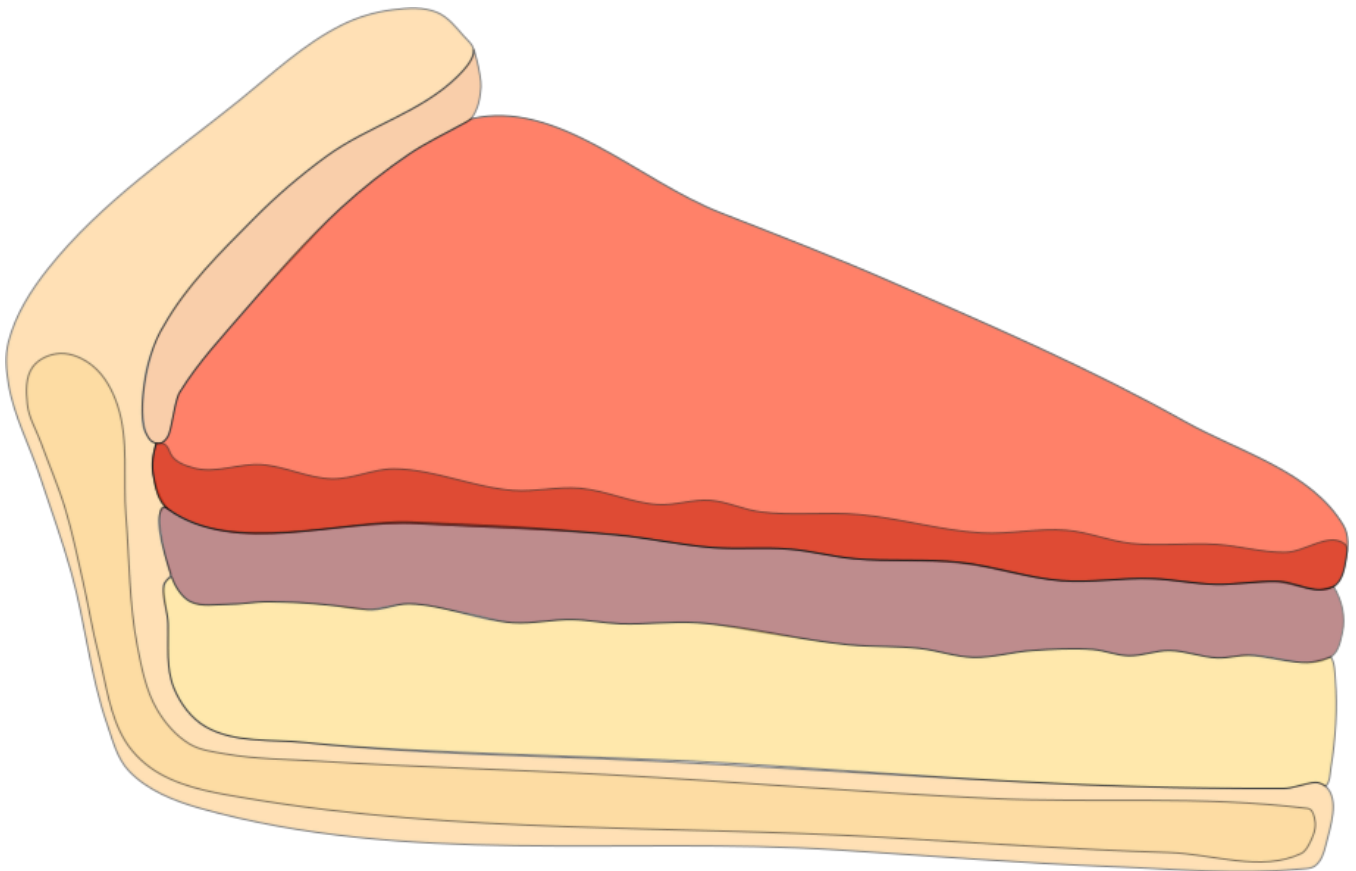
If you think there is cornmeal in the dough you are wrong.

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. I.28.



Pan Pizza

Ingredients

Dough

4 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)

Toppings

8 Ounces Cheese (see American Five Cheese Pizza Mix recipe)
1/4 Pound Italian Sausage
6 Ounces Pizza Sauce (see Chicago Pizza Sauce)

Time

Start the day before, ~13 to ~29 hours

Steps

Dough

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 2 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 500°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.

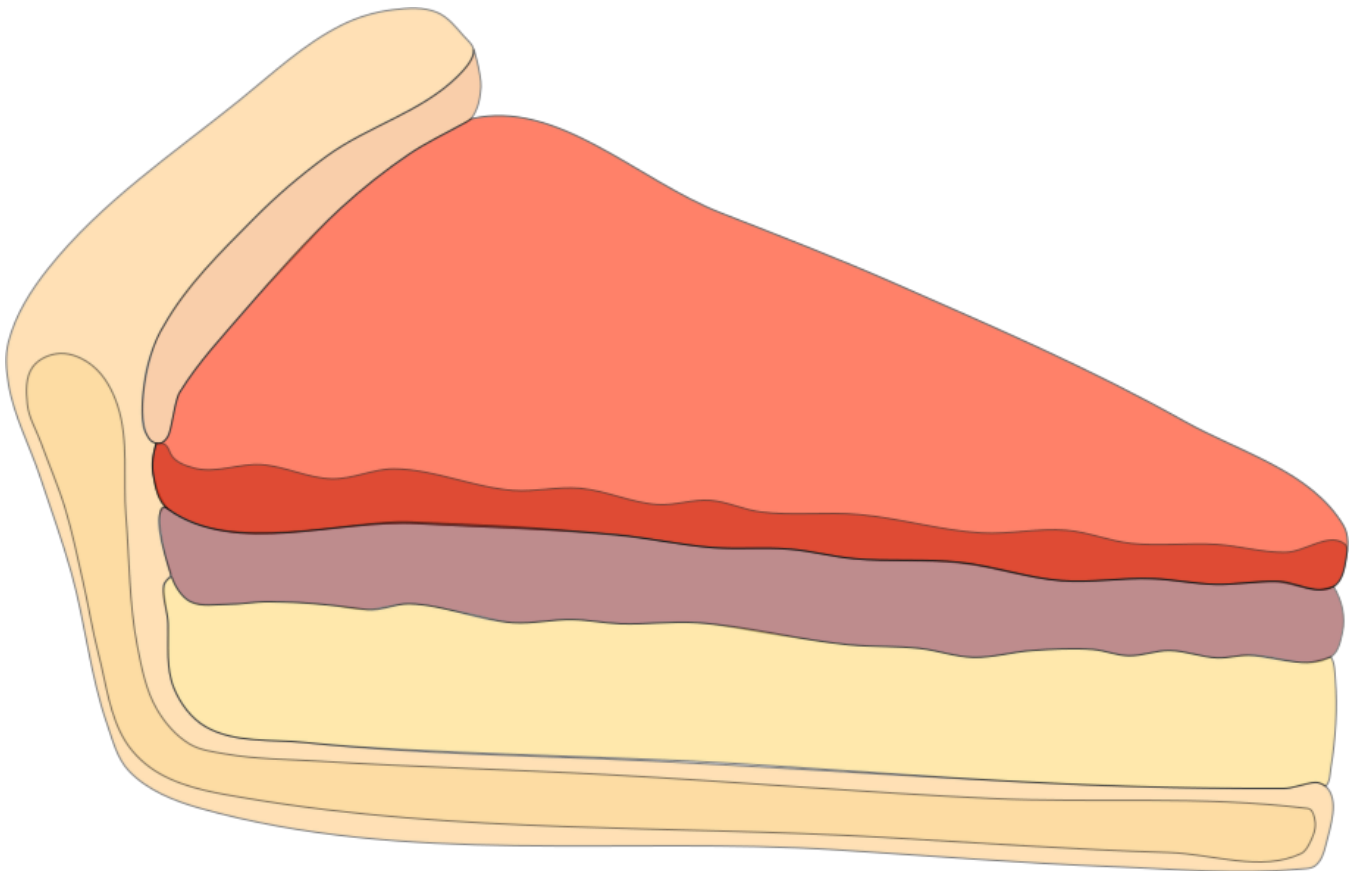
Pizza

Slightly press dough up to edges to form a crust. Ladle on and spread sauce most of the way to the edge. Put on sausage pieces. Cover with cheese. Cover with tinfoil. Cook in oven for 15 minutes.

Remove tin foil. Rotate, cook for 10 minutes or until cheese is brown.

Let sit for at least 5 minutes before removing from pan and cutting.

Notes



Thin Crust Pizza

Ingredients

Dough

16 Ounces (3 1/4 Cups) Flour
7.2 Ounces (3/4 Cups) Water (70 F)
1.28 Ounces (2 1/2 Tablespoons) Olive Oil
0.64 Ounces (1 1/4 Tablespoons) Butter
0.24 Ounces (1 3/4 Teaspoons) Sugar
0.24 Ounces (1 1/4 Teaspoons) Salt
0.04 Ounces (1/3 Teaspoons) Yeast

10 Inch

1/2th Dough Recipe (13 oz.)
10 Ounces Cheese (see American Five Cheese Pizza Mix recipe on pg.I.23)
1/3 Pounds Italian Sausage
8 Ounces Pizza Sauce (see Chicago Pizza Sauce on pg.I.25)

14 Inch

Dough Recipe (26 oz.)
20 Ounces Cheese (see American Five Cheese Pizza Mix recipe on pg.I.23)
2/3 Pounds Italian Sausage
16 Ounces Pizza Sauce (see Chicago Pizza Sauce pg.I.25)

Time

~10 Hours

Steps

Dough

Add the water to the mixing bowl, then add the salt and sugar to the water.
Add the flour, followed by the compressed yeast and butter if used.
Begin mixing at low speed and gradually pour in the oil over about 60 seconds.
Continue mixing for a total of about 4 to 5 minutes at low speed, or until about 1/4 of the flour is still seen as white, dry flour in the mixer.

Transfer the dough mix to a plastic tub and cover to prevent drying.

Allow the dough to ferment/rise in for 4 to 5 hours.

Bring the dough to the bench and scale into desired weight pieces, then form into balls.

Let rise for 2 more hours in the fridge in a lightly oiled container.

Remove dough balls from the cooler 2 hours before anticipated use, and allow to warm at room temperature.

Makes enough for two 10 inch or one 14 inch.

Pizza with Stone

Put pizza stone in oven. Set oven as high as it can go (500 or 550 F), and let preheat for 1 hour.

Roll out dough ball, into desired size, poke all over with a fork, let rest, covered, for 15 minutes.

Ladle on sauce, cover with a fourth of the cheese, the toppings than the rest of the cheese.

Slide pizza onto peel dusted with cornmeal, slide pizza onto stone.

Let cook for 10 to 15 minutes, until cheese is well browned.

Let rest for 5 minutes. Cut into squares.

Pizza with Pizza Cooker

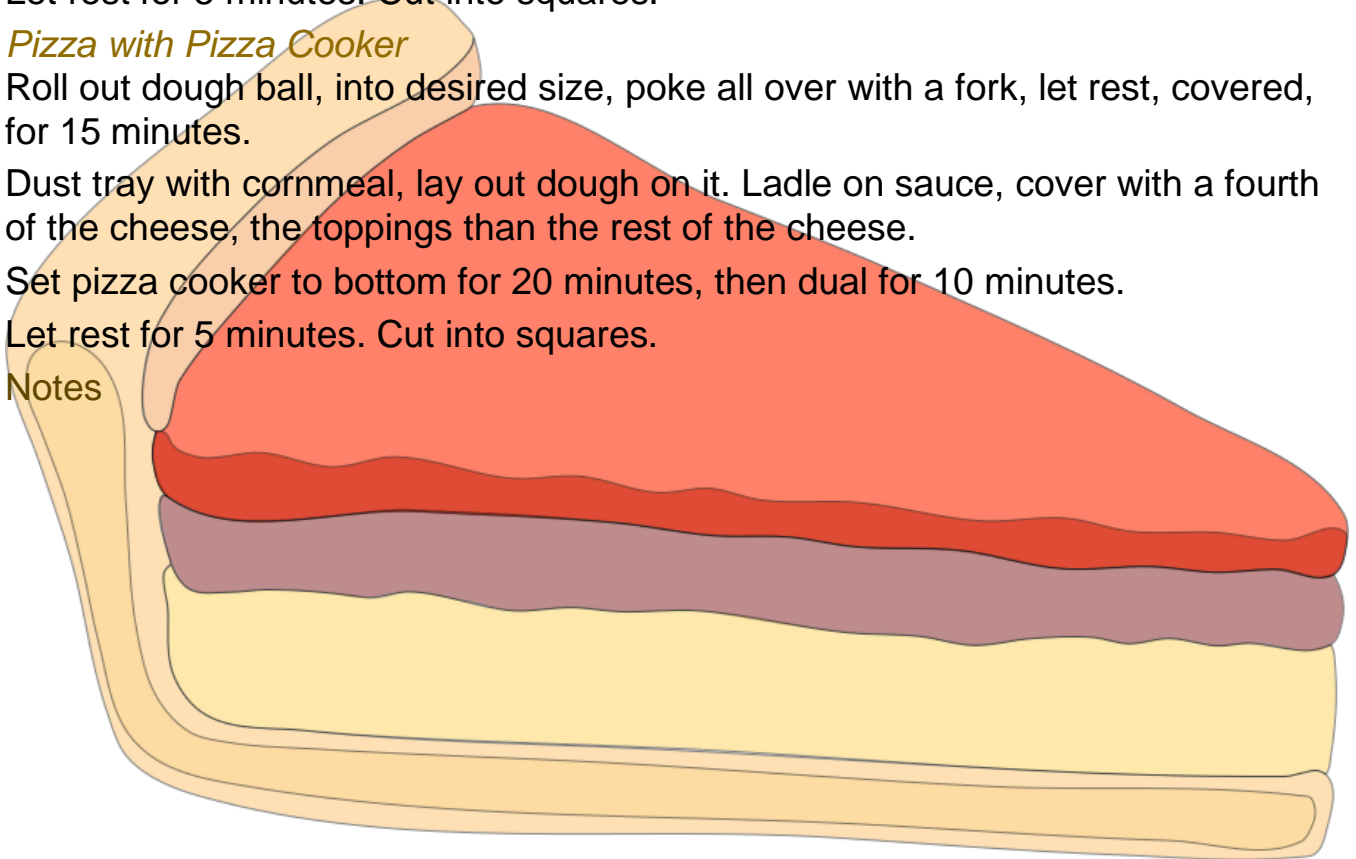
Roll out dough ball, into desired size, poke all over with a fork, let rest, covered, for 15 minutes.

Dust tray with cornmeal, lay out dough on it. Ladle on sauce, cover with a fourth of the cheese, the toppings than the rest of the cheese.

Set pizza cooker to bottom for 20 minutes, then dual for 10 minutes.

Let rest for 5 minutes. Cut into squares.

Notes



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.

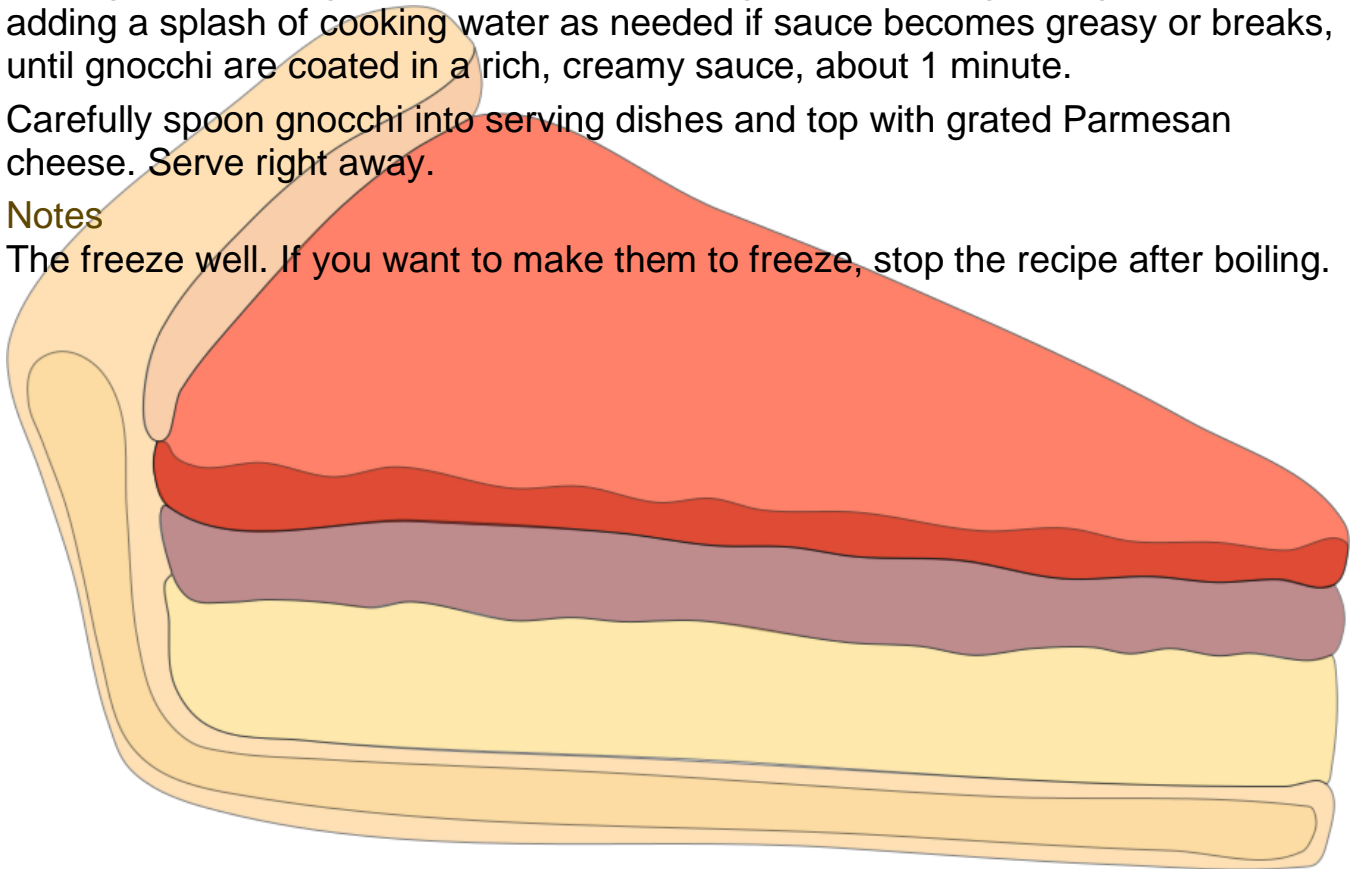
Using slotted spoon, scoop gnocchi directly into skillet with sage butter, allowing some of the water clinging to them to come along.

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.



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

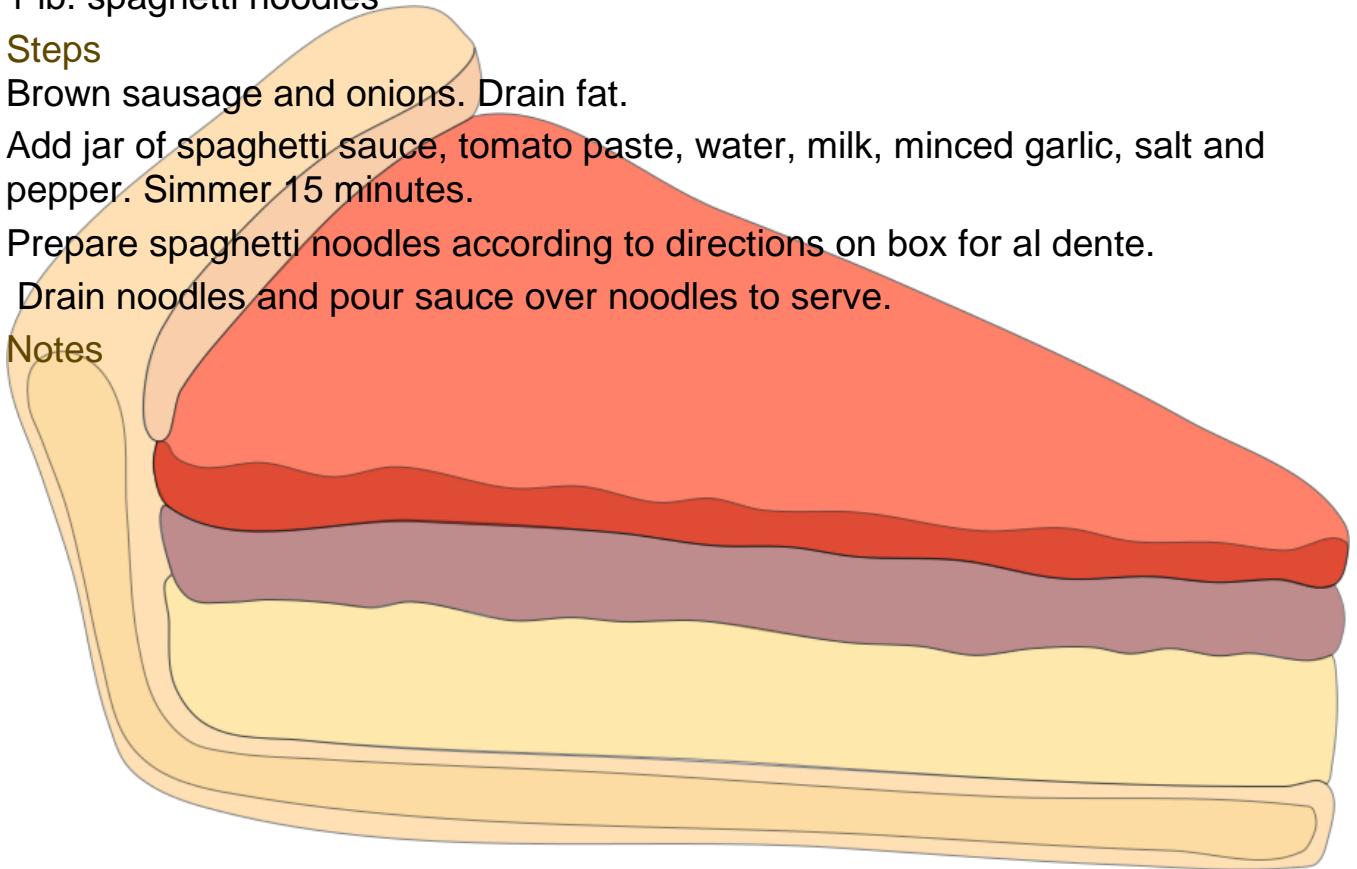
Brown sausage and onions. Drain fat.

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.

Notes



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 °F (175 °C).

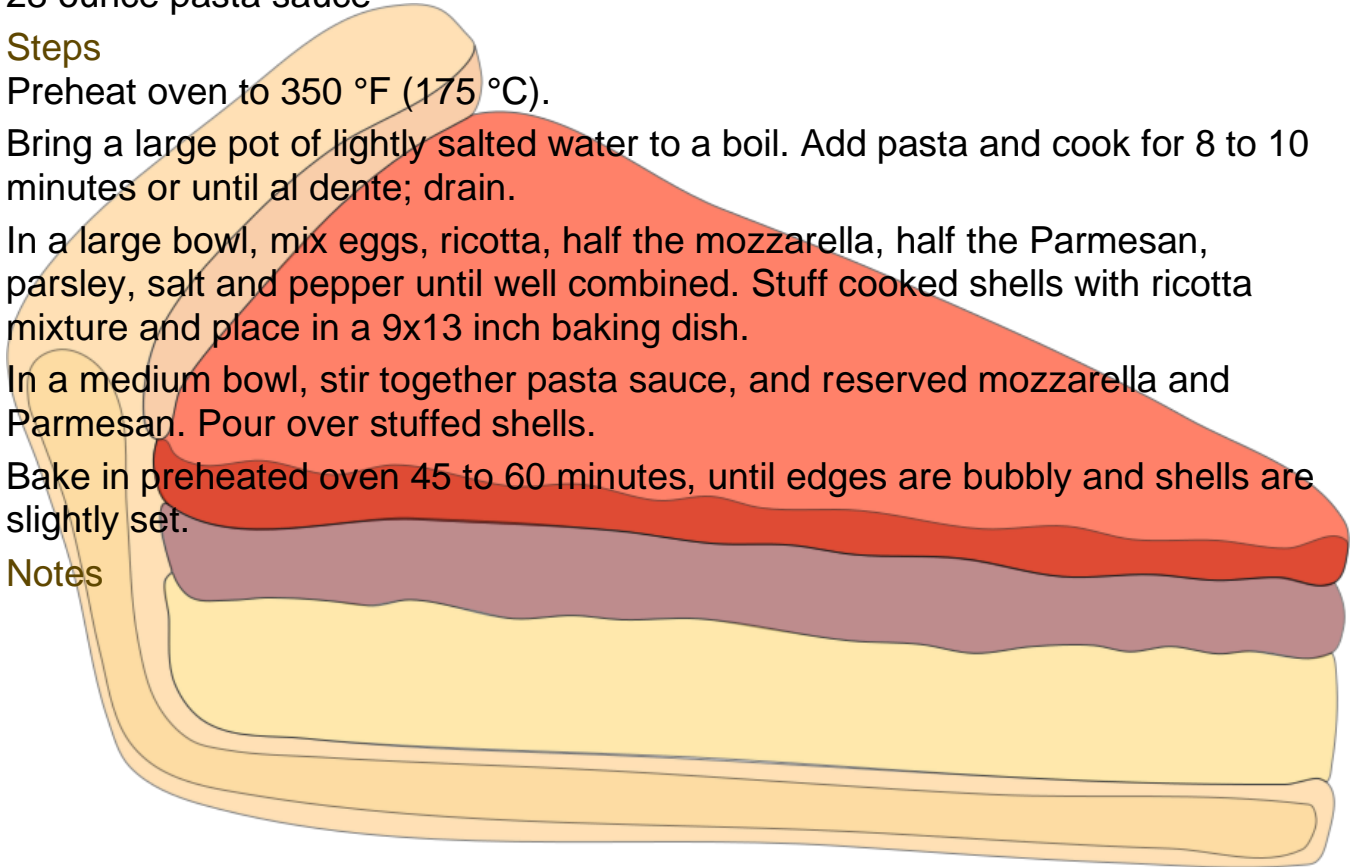
Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

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.

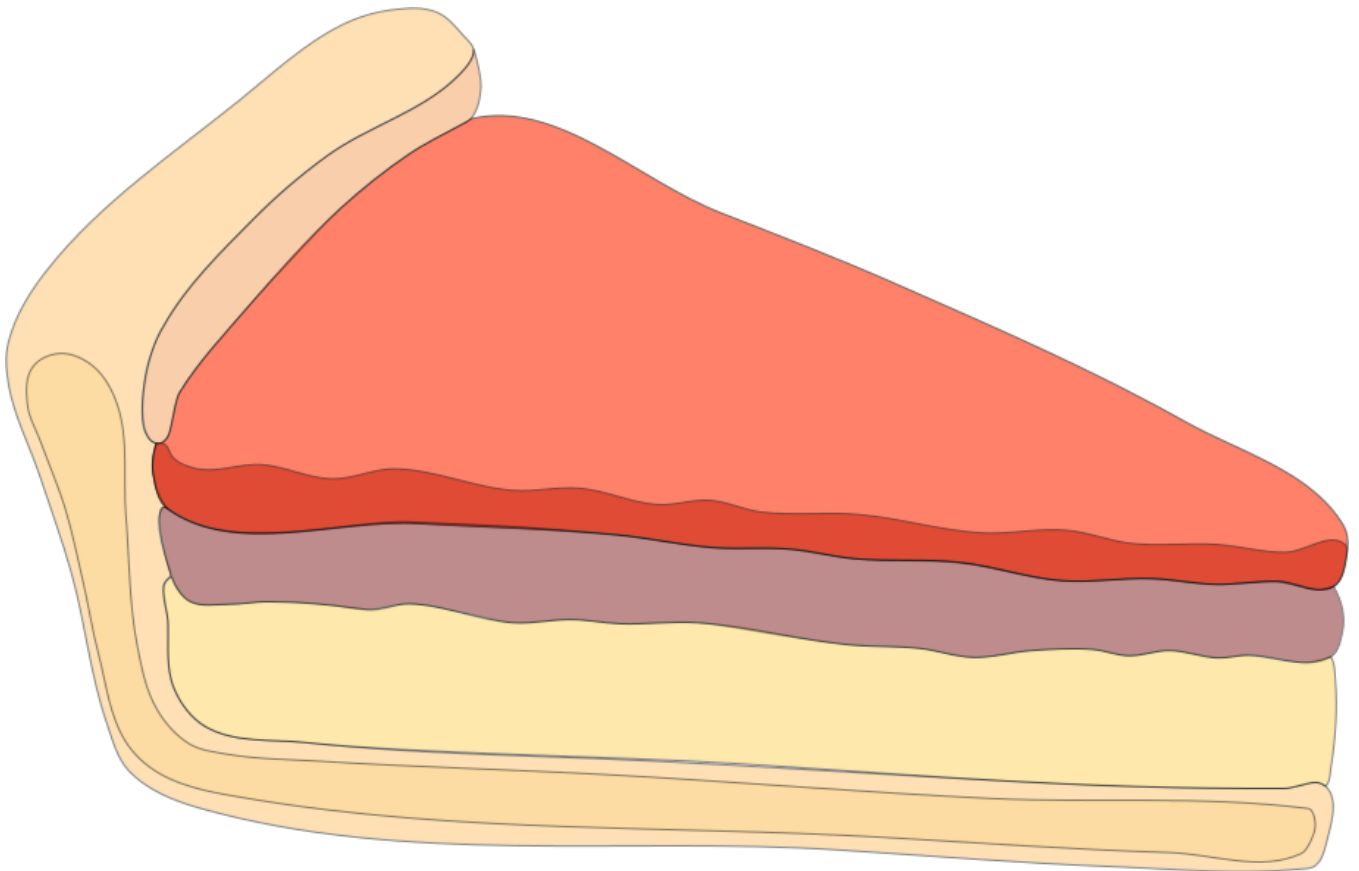
In a medium bowl, stir together pasta sauce, and reserved mozzarella and Parmesan. Pour over stuffed shells.

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

Notes



Sauces, Mixes, & Marinades



Traditional Alfredo

Ingredients

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

Steps

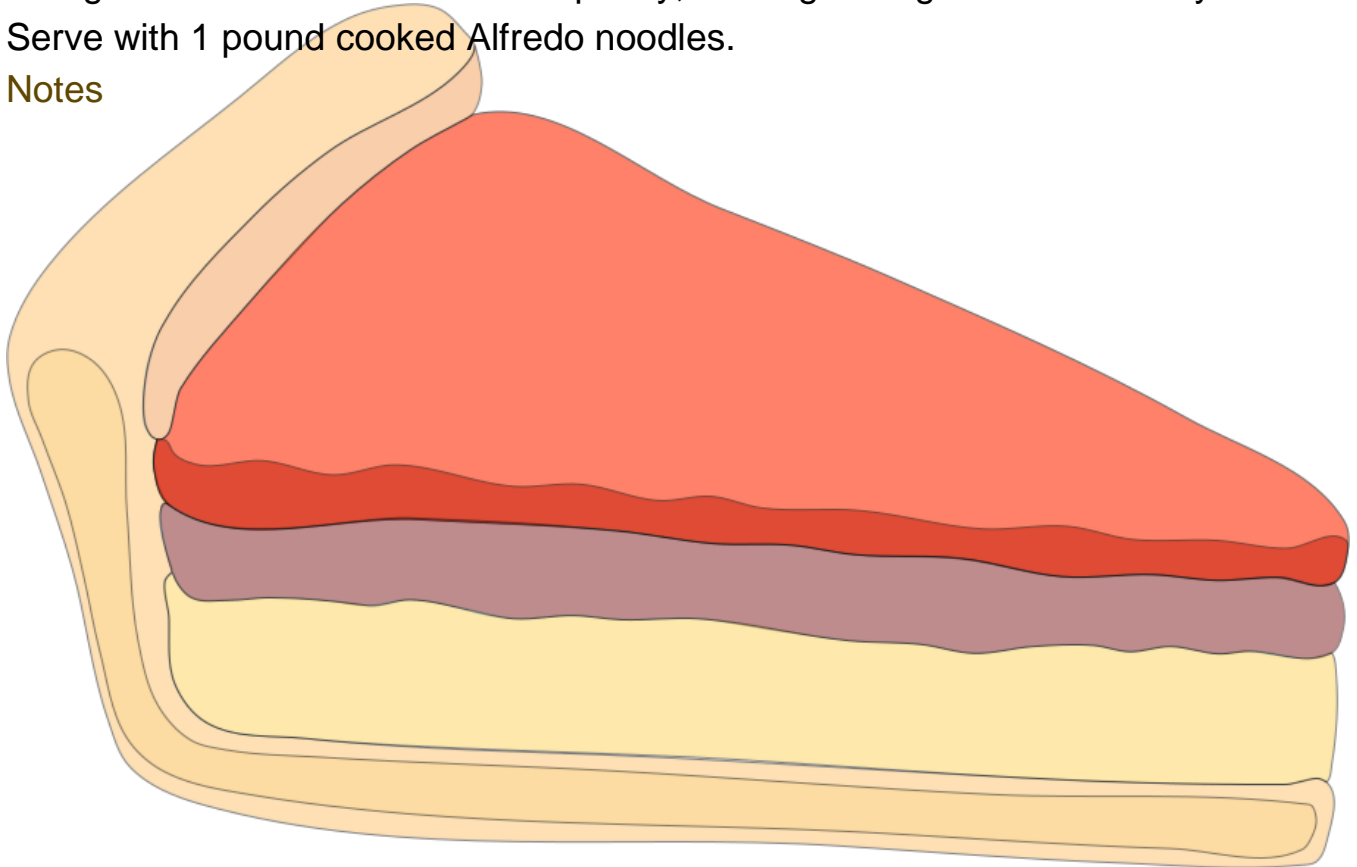
Melt butter in a medium saucepan over medium low heat.

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.

Notes



American Five Cheese Pizza Mix

Ingredients

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

Notes

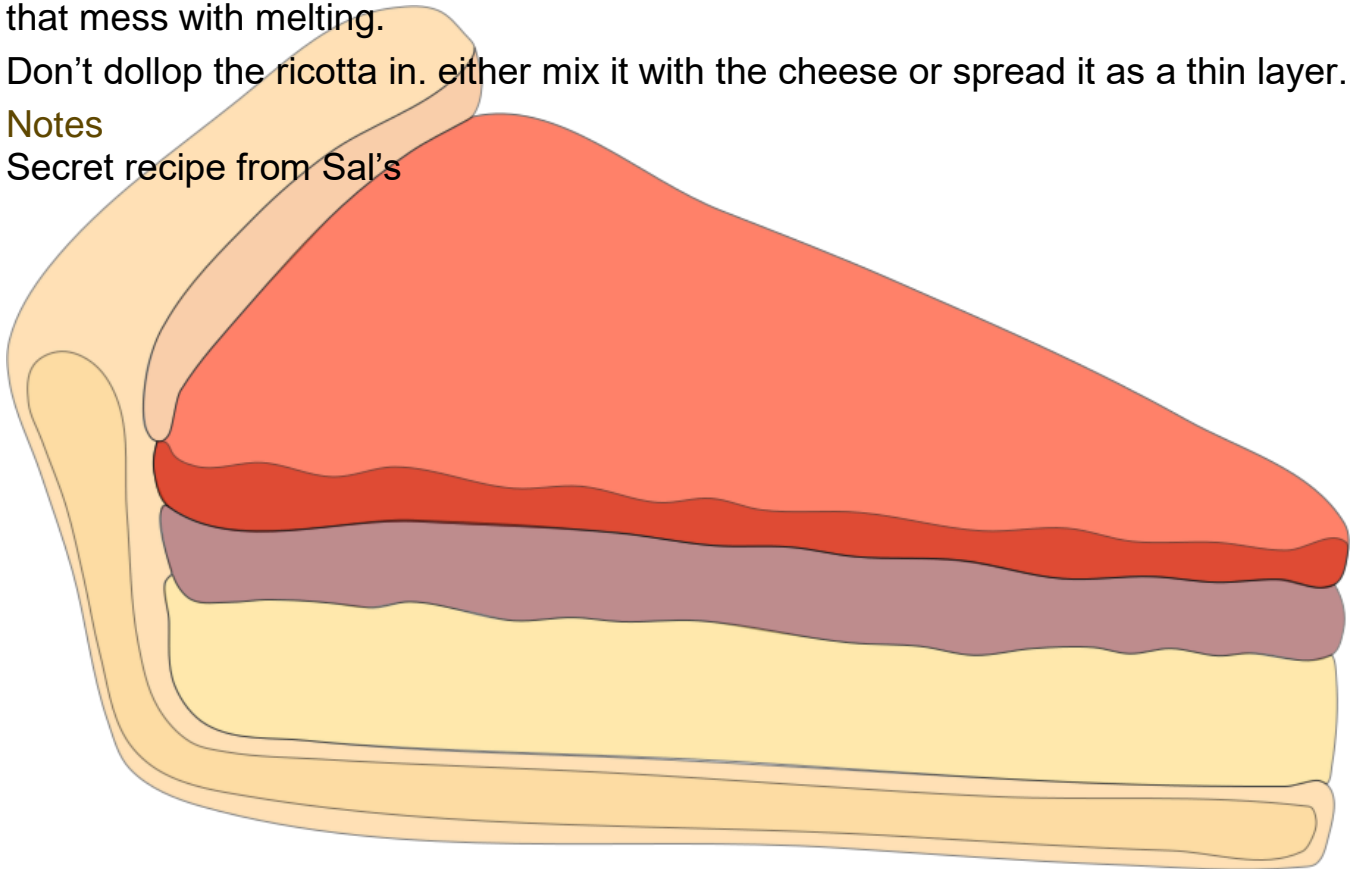
Use low moisture mozzarella and provolone.

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.

Notes

Secret recipe from Sal's



Italian Pizza Cheese Mix

Ingredients

1 Part Caciocavallo

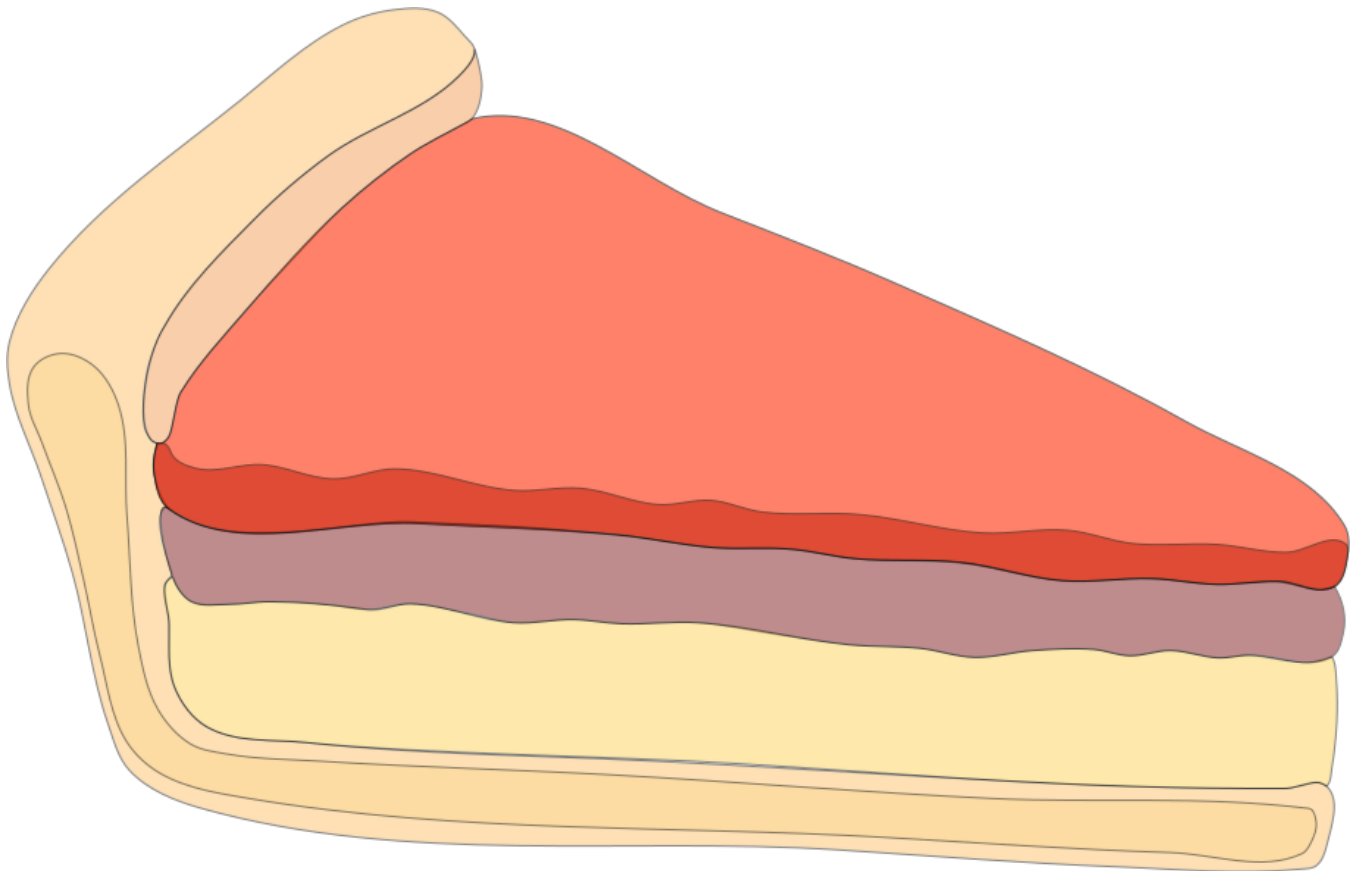
2 Parts Scamorza

Steps

Shred and combine. If you are using enough, you can layer slices

Notes

Secret recipe from Tenuta's



Chicago Pizza Sauce

Ingredients

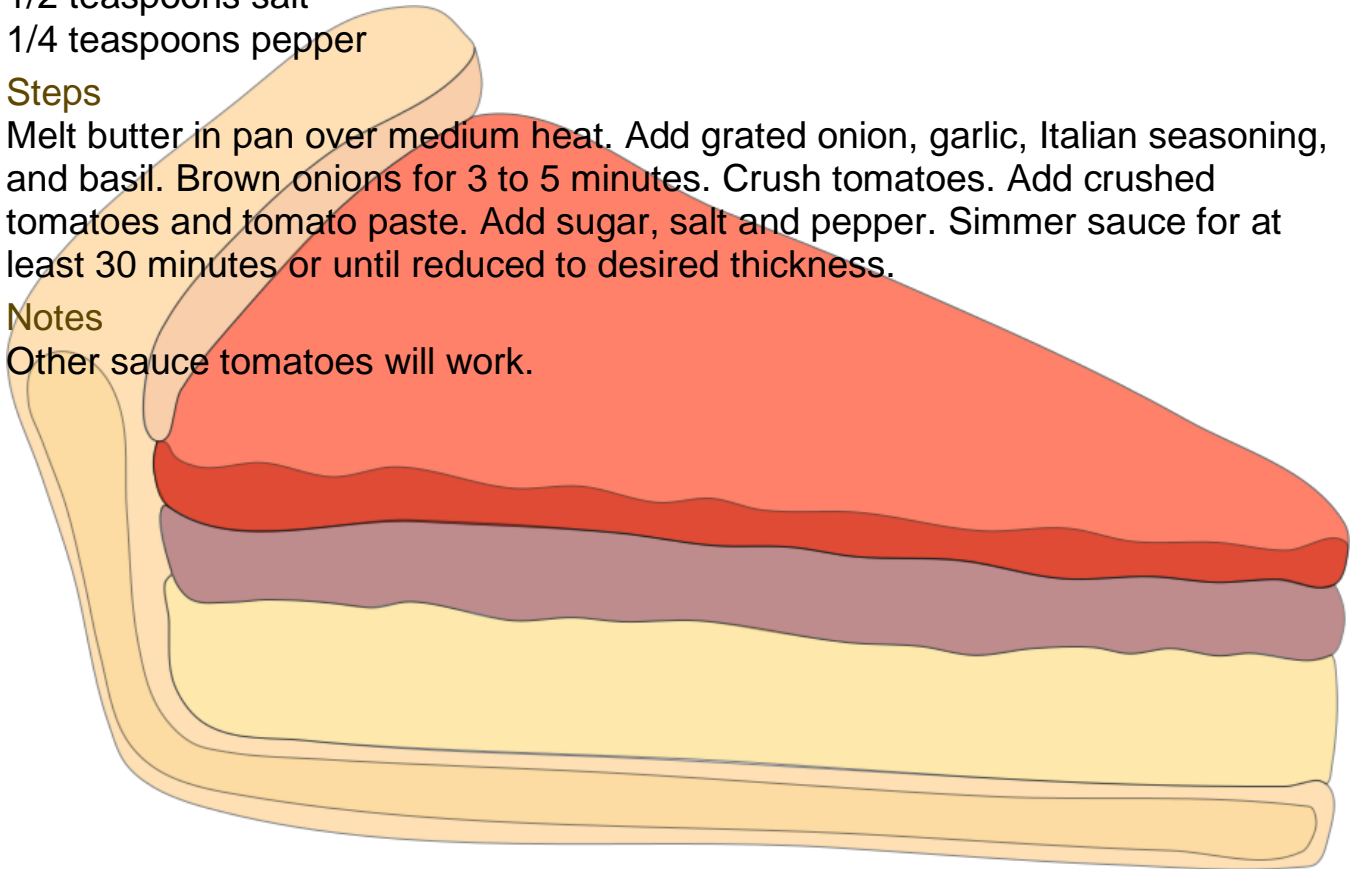
1 28 oz. can San Marzano tomatoes
1 6 oz. can tomato paste
1/3 cup grated onion
4 cloves garlic
1 tablespoon sugar
1 tablespoon butter
1 teaspoon dried basil
1 teaspoon Italian seasoning
1/2 teaspoons salt
1/4 teaspoons pepper

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.

Notes

Other sauce tomatoes will work.



White Pizza Sauce

Ingredients

Olive Oil

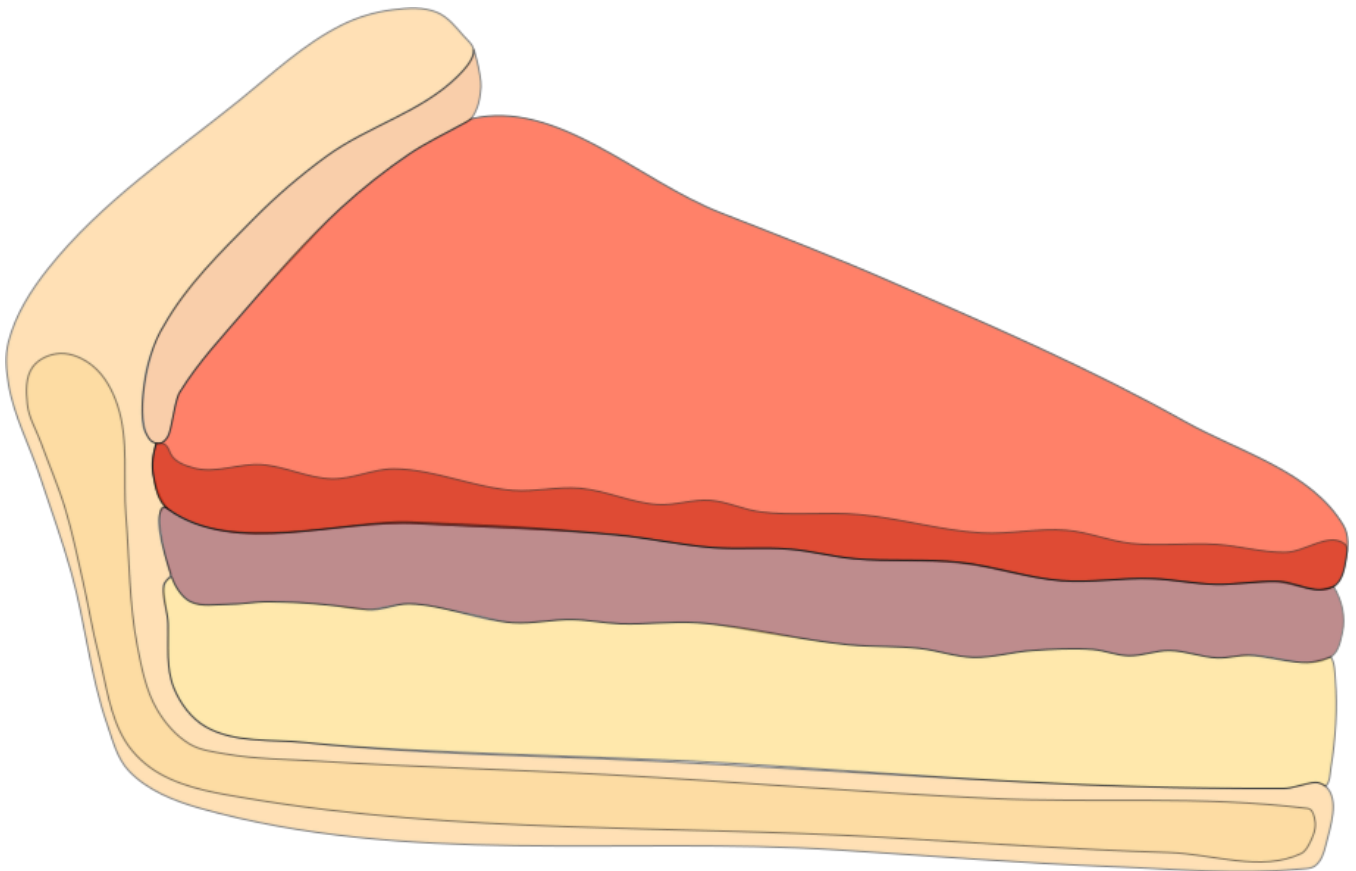
Ricotta

Steps

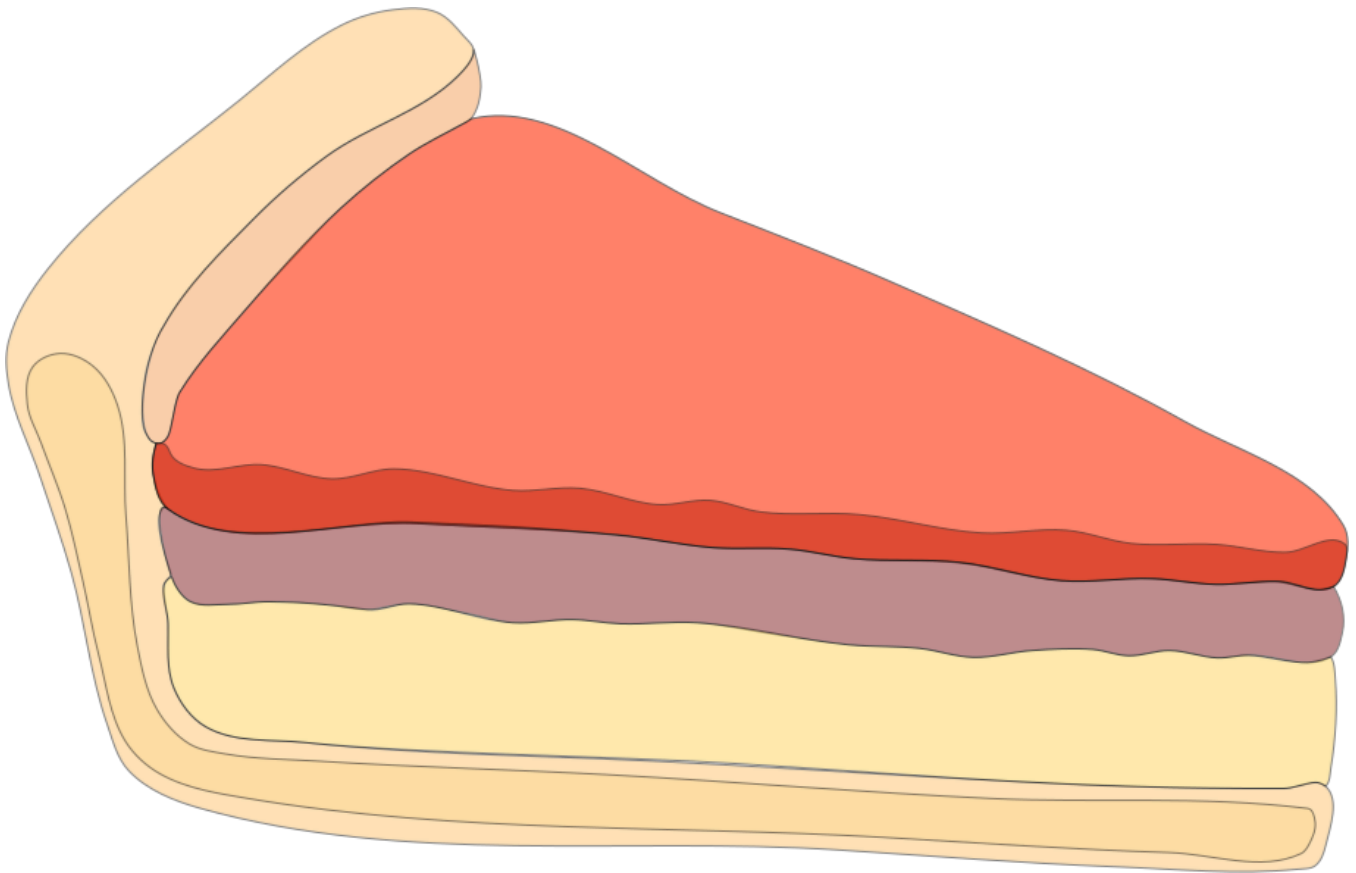
Make thin layer of both.

Notes

Secret recipe from Sal's



Soups, Salads, & Sides



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.

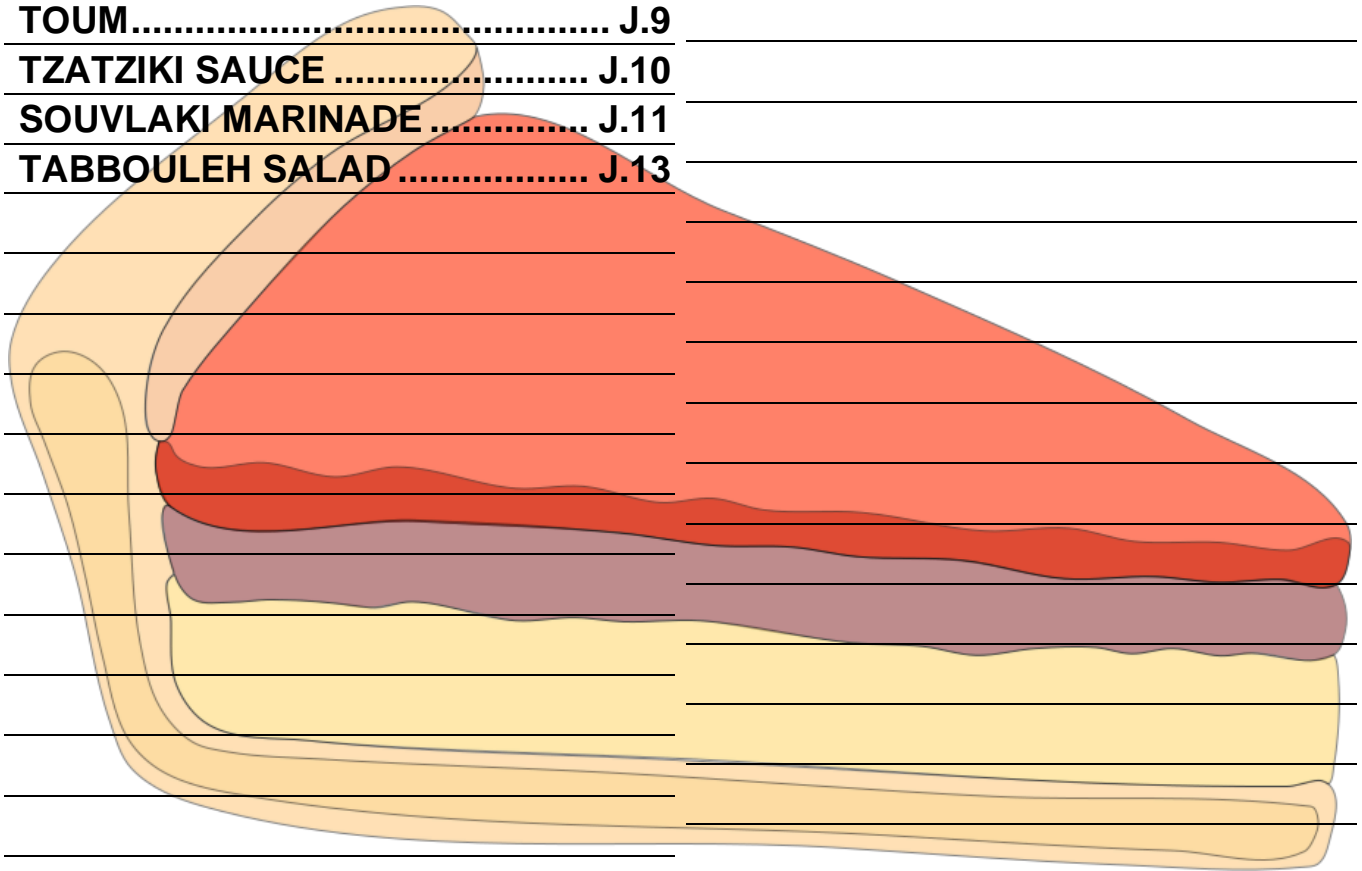
Notes

Best done with leftover dough from Deep Dish Pizza on pg. I.8

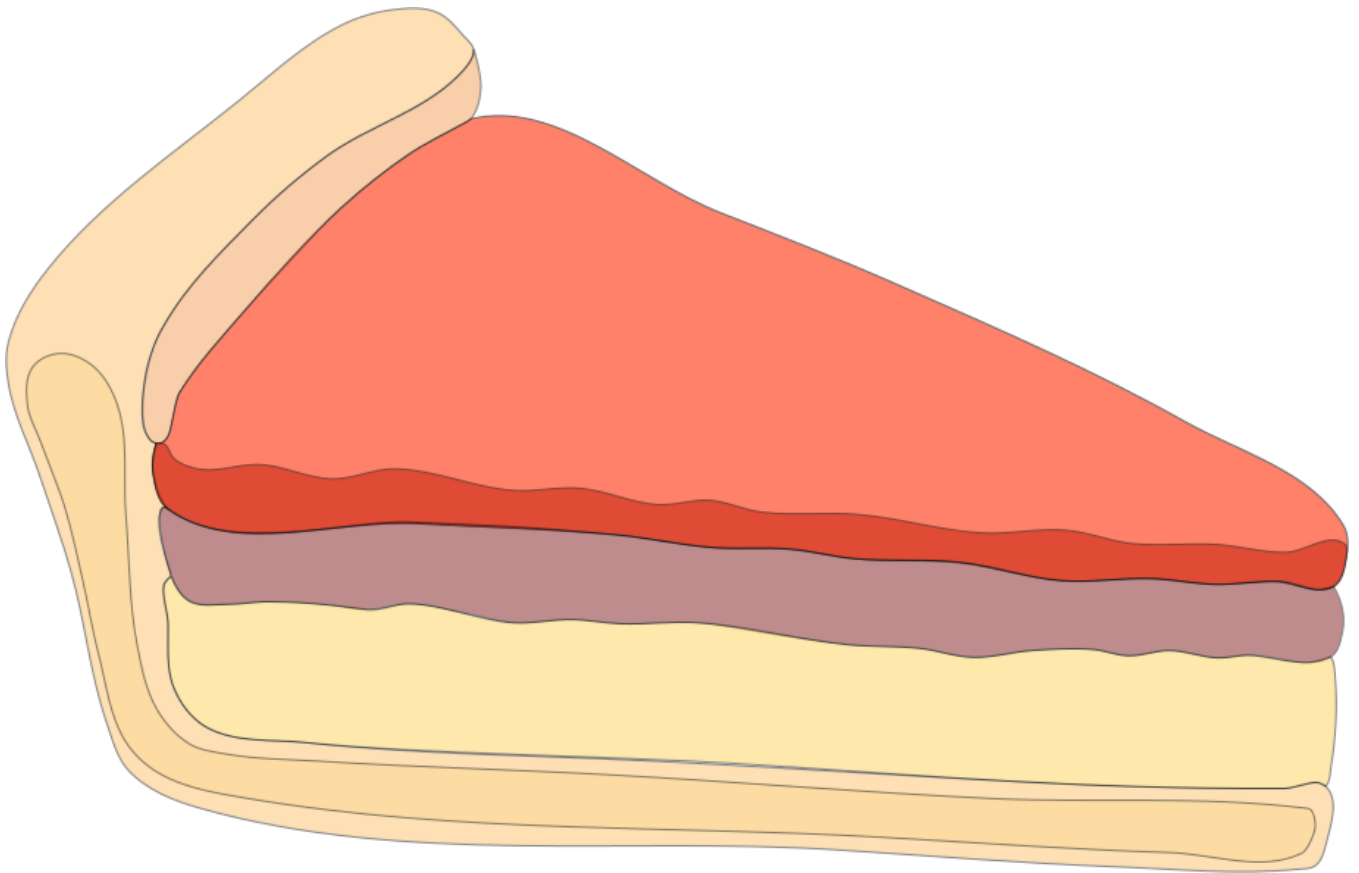
Recipe is from Jimano's

Mediterranean

PITA	J.2
GREEK LEMON CHICKEN	J.5
LEBANESE CHICKEN	J.6
CHICKEN SOUVLAKI	J.7
TOUM.....	J.9
TZATZIKI SAUCE	J.10
SOUVLAKI MARINADE	J.11
TABBOULEH SALAD	J.13



Bread



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.

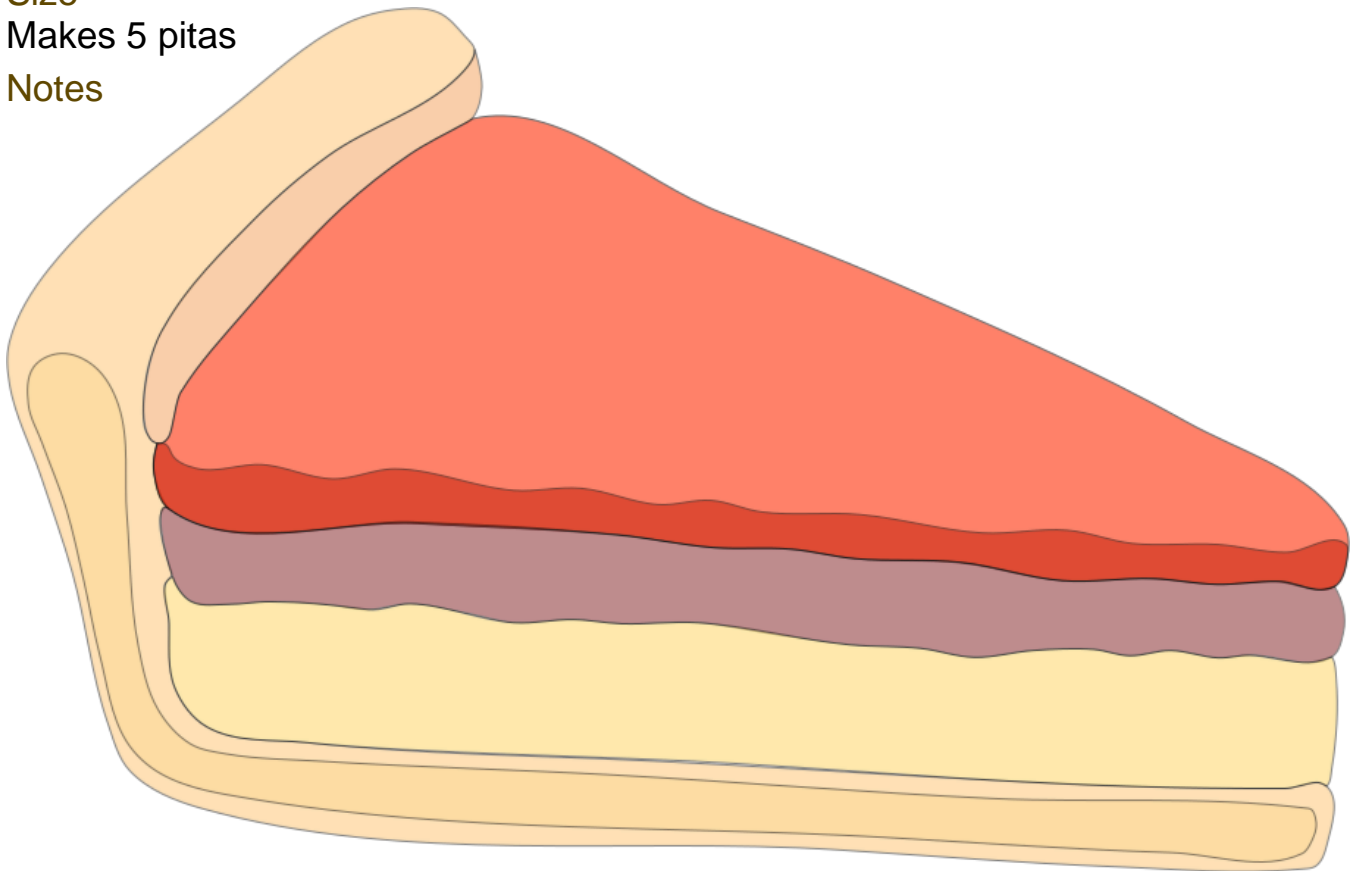
For an extra-charred finish, heat a cast iron skillet on the stove top over high heat until smoking. Working with one pita at a time, briefly heat each side until charred in a few spots, about 30 seconds.

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

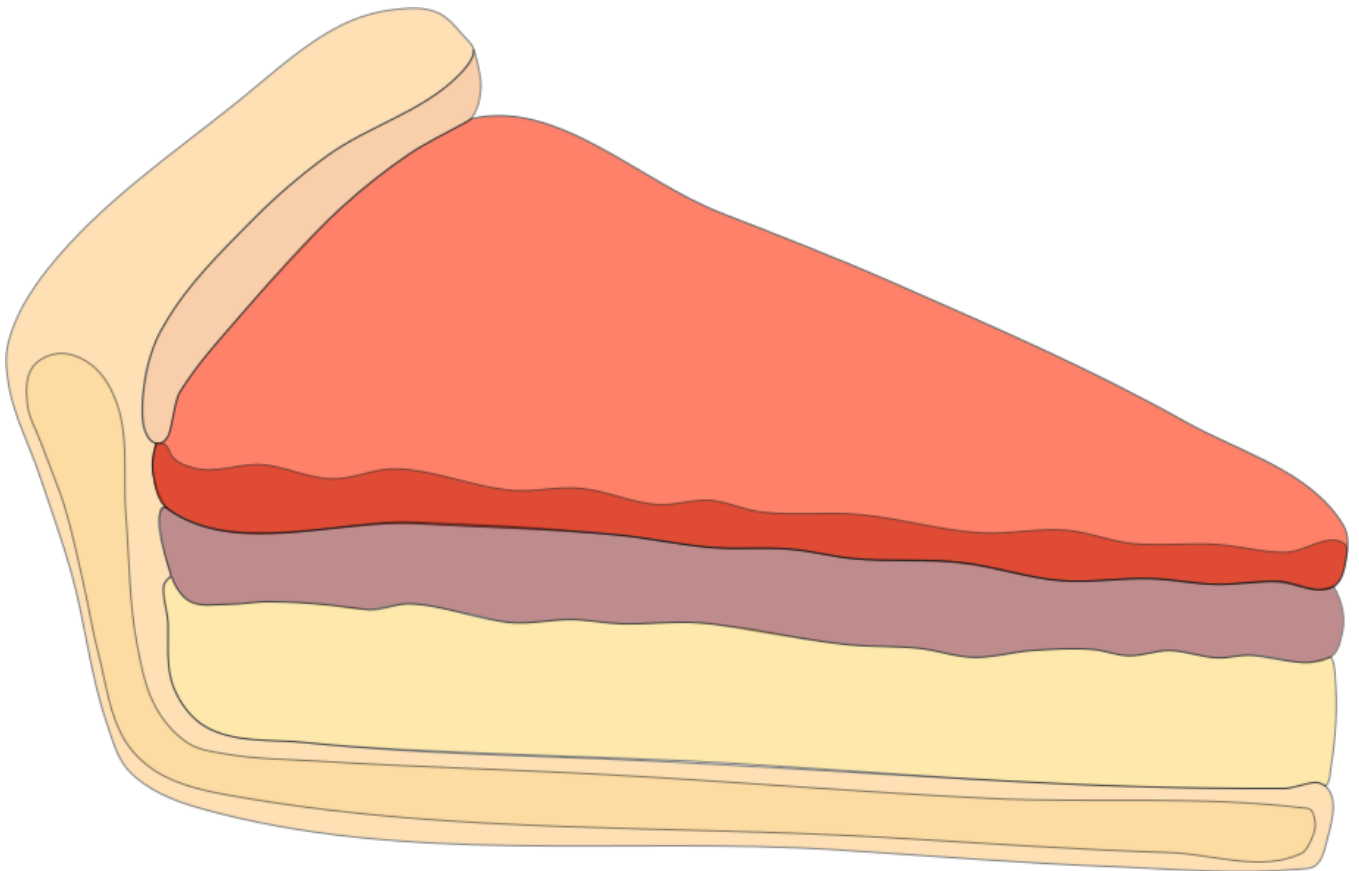
Size

Makes 5 pitas

Notes



Dishes



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.

Notes

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 °F. 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.

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

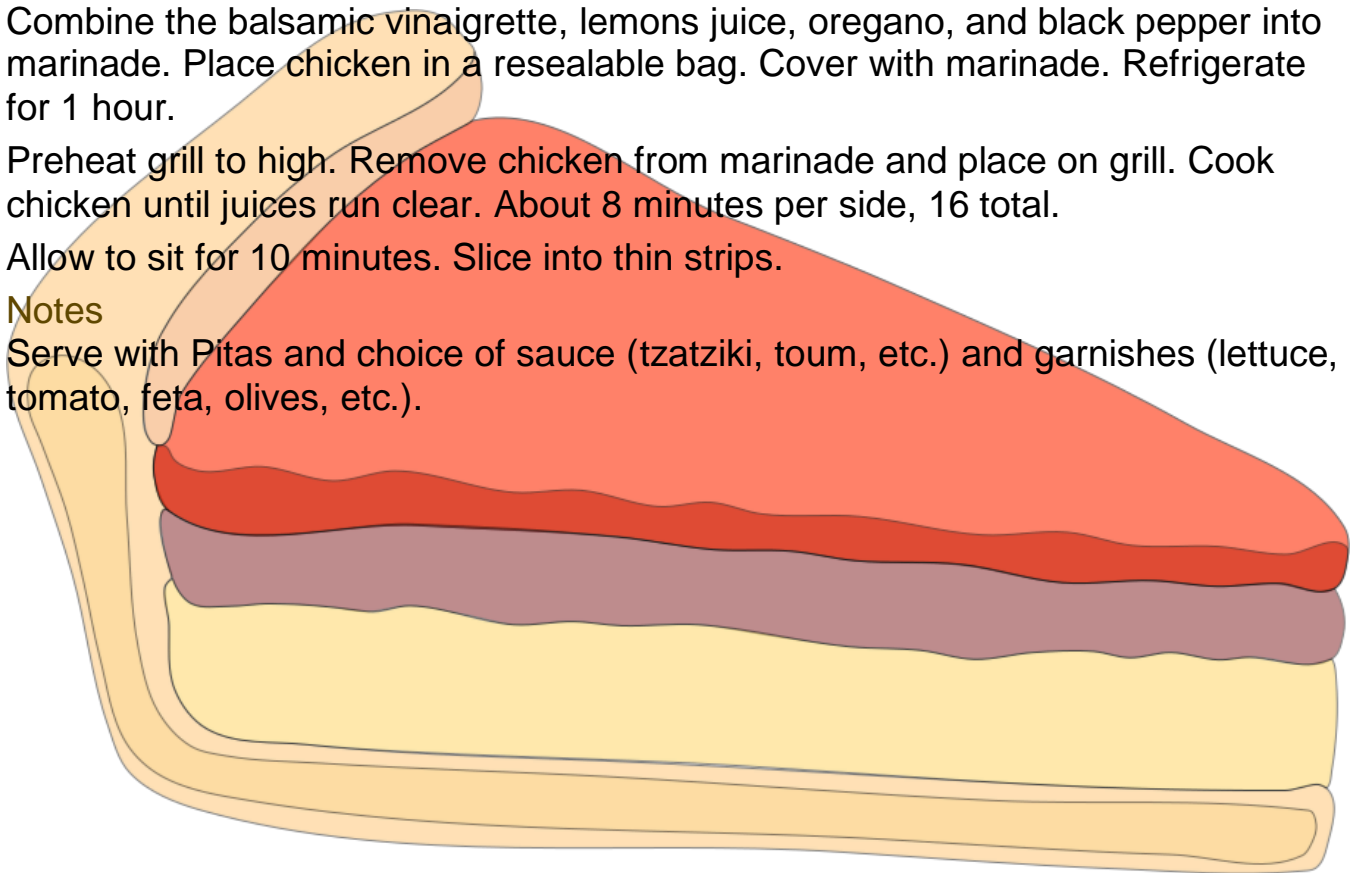
Combine the balsamic vinaigrette, lemons juice, oregano, and black pepper into marinade. Place chicken in a resealable bag. Cover with marinade. Refrigerate for 1 hour.

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.

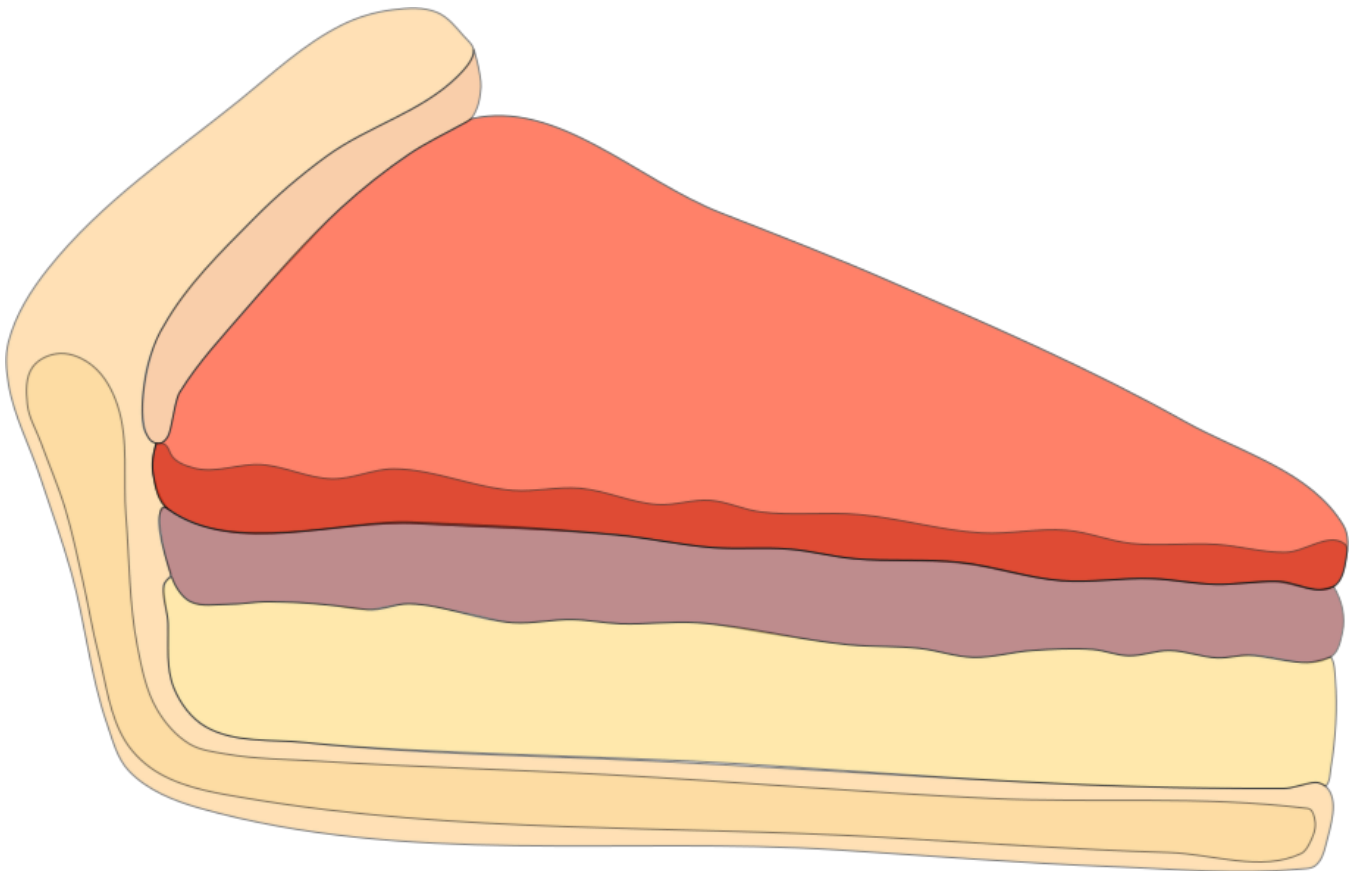
Allow to sit for 10 minutes. Slice into thin strips.

Notes

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



Sauces & Marinades



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.

If you do not de-germ the garlic, it will be spicier

Tzatziki Sauce

Ingredients

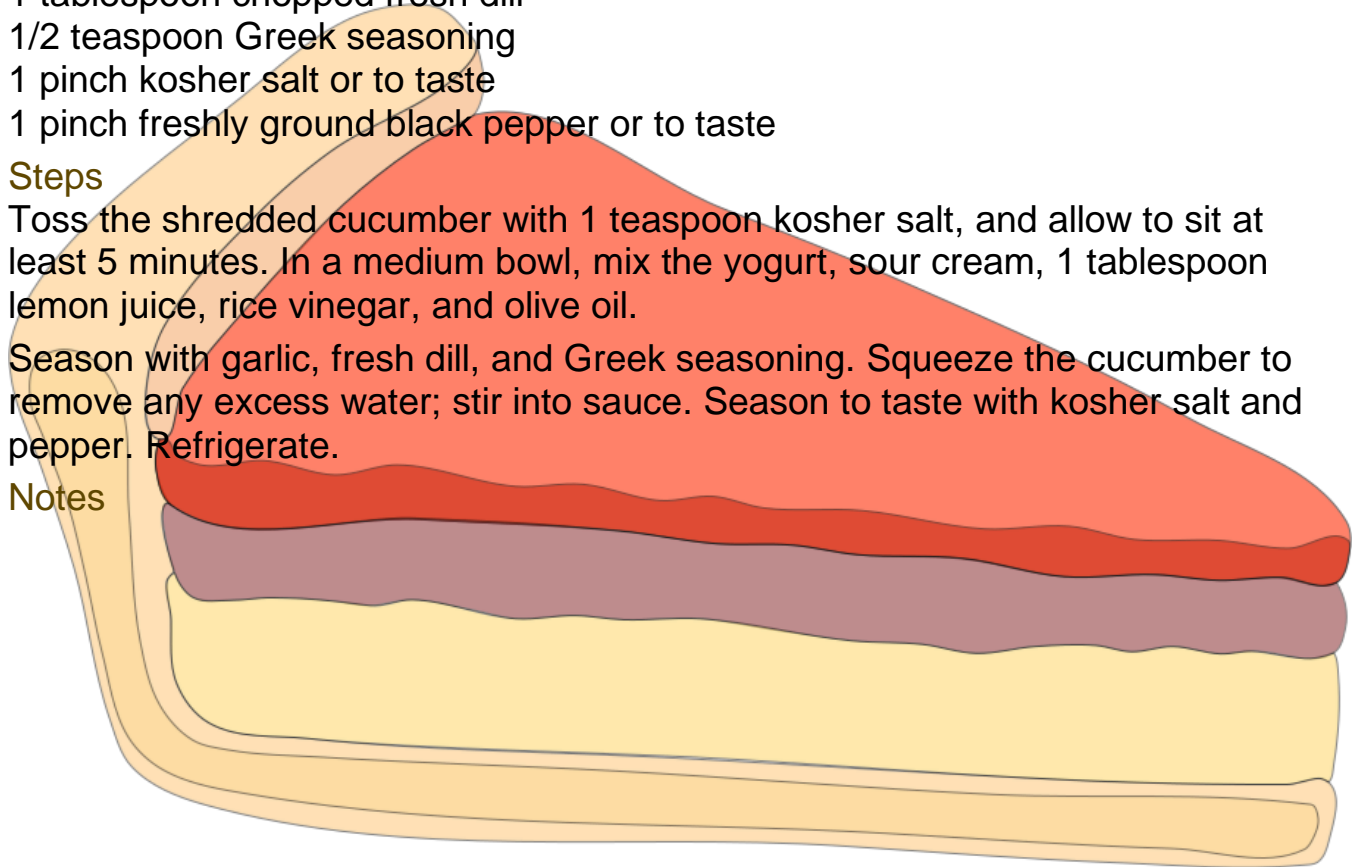
1/2 cup seeded, shredded cucumber
1 teaspoon kosher salt
1 cup plain yogurt
1/4 cup sour cream
1 tablespoon lemon juice
1/2 tablespoon rice vinegar
1 teaspoon olive oil
1 clove garlic, minced
1 tablespoon chopped fresh dill
1/2 teaspoon Greek seasoning
1 pinch kosher salt or to taste
1 pinch freshly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

Notes



Souvlaki Marinade

Ingredients

3/4 cup balsamic vinaigrette salad dressing

3 tablespoons lemon juice

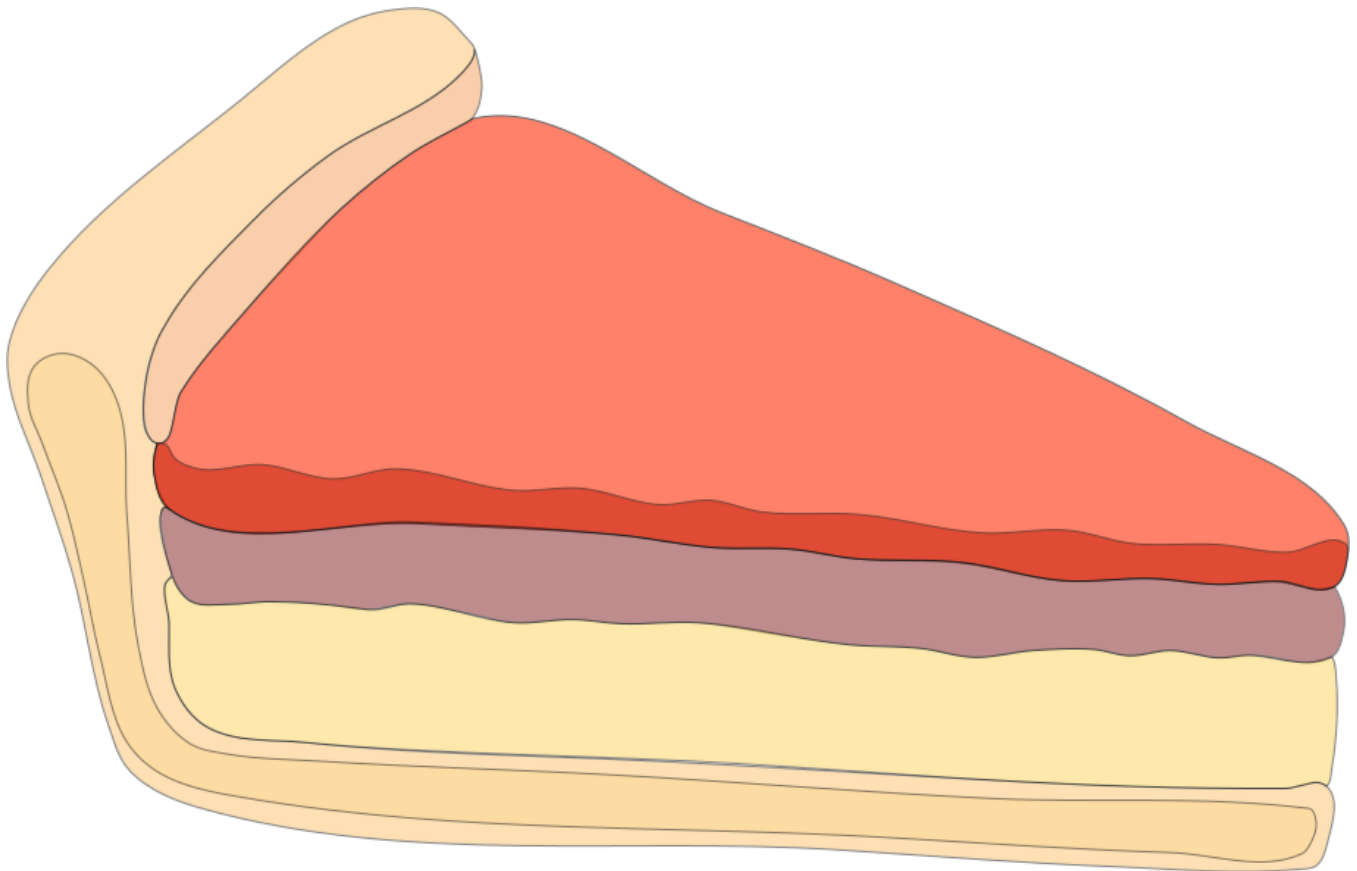
1 tablespoon dried oregano

1/2 teaspoon freshly ground black pepper

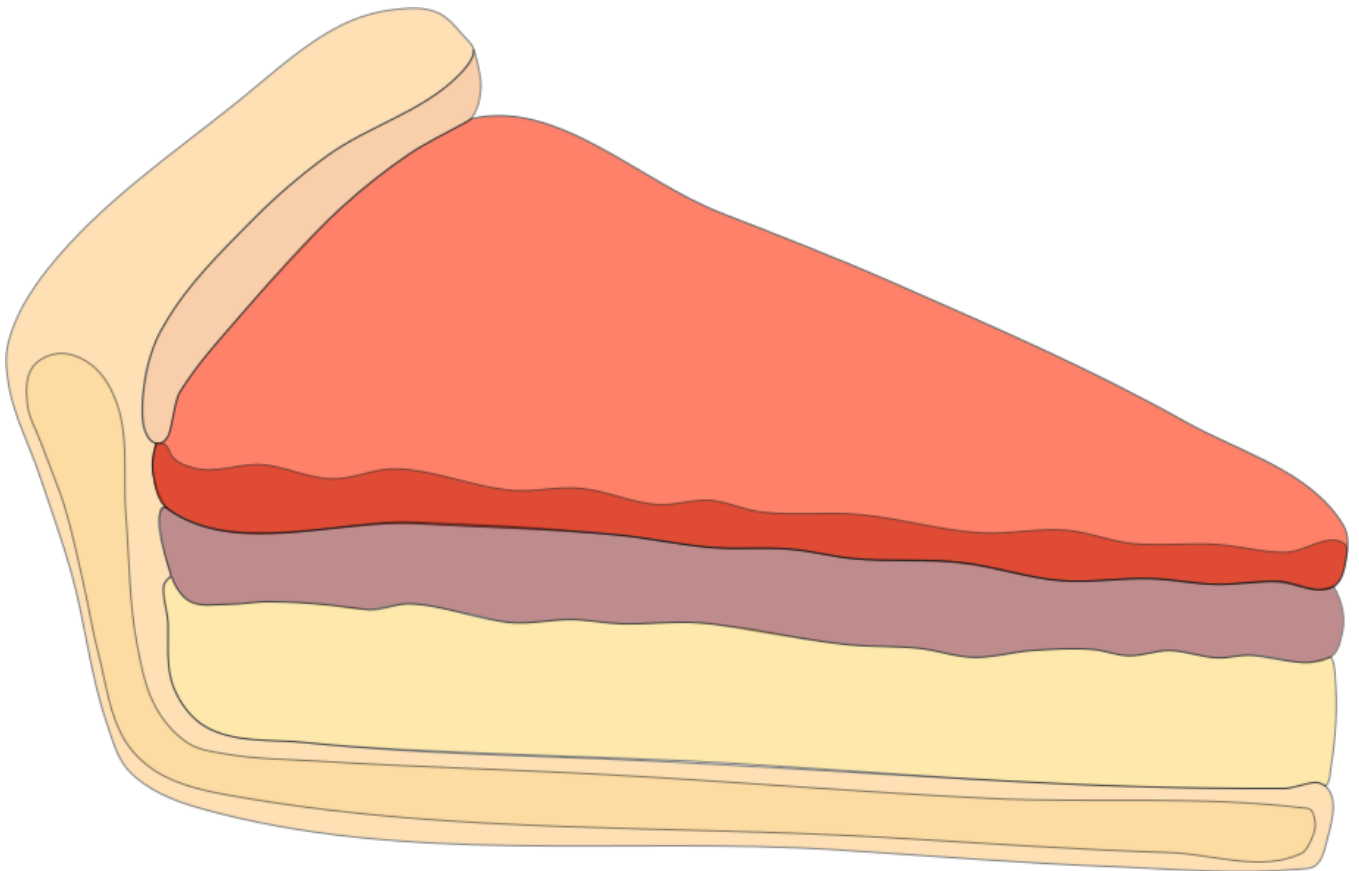
Steps

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

Notes



Salads & Sides



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.

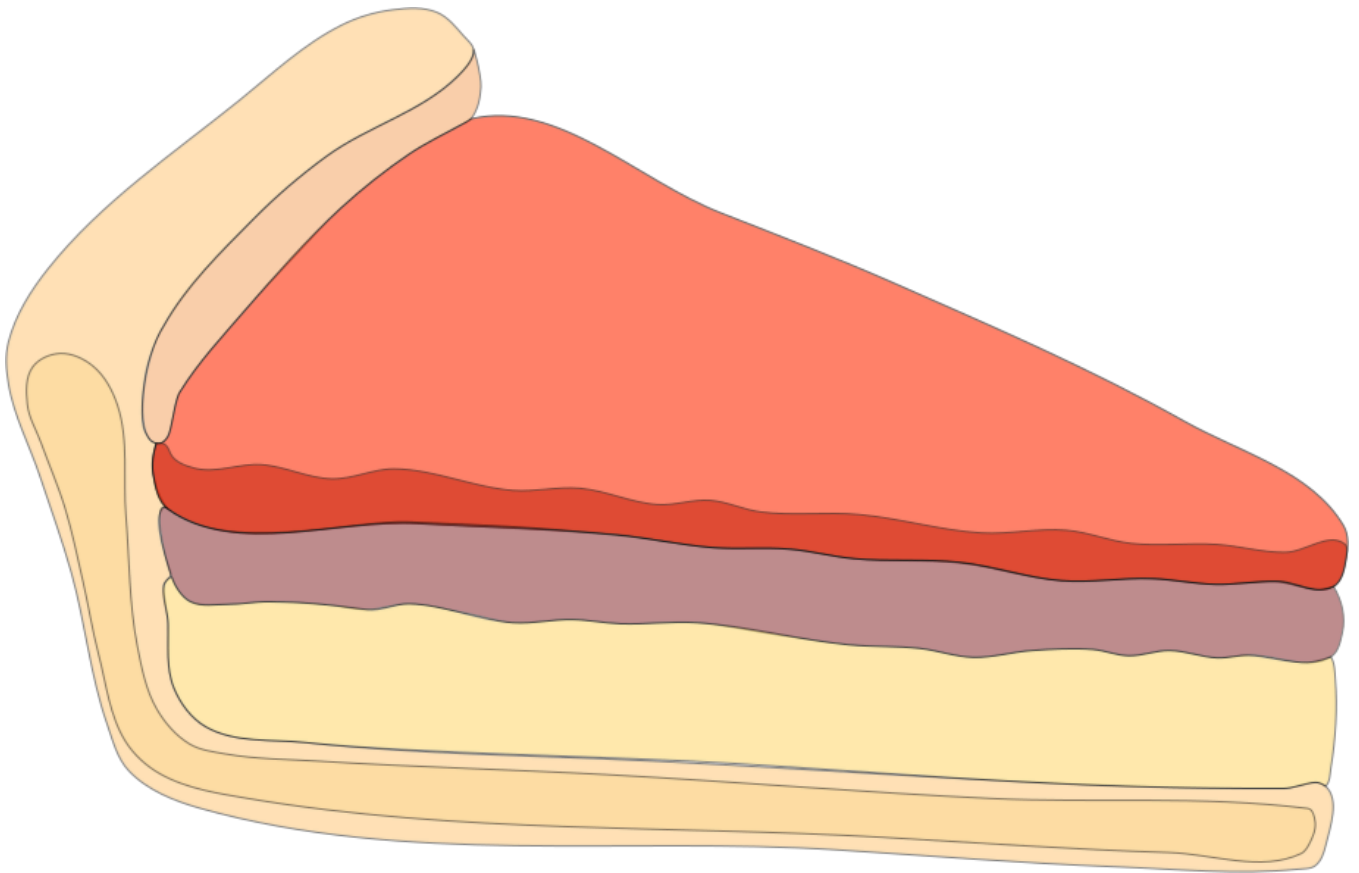
In a large mixing bowl, stir together tomatoes, parsley, mint, bulgur, scallions, olive oil, lemon juice, coriander seed, and cinnamon until well combined. Season with salt and pepper.

Notes

Mexican

FLOUR TORTILLAS	K.2
CHICKEN TINGA	K.4
ENCHILADAS SUIZAS	K.5
SLOWCOOKER PORK VERDE (PORK CARNITAS).....	K.6
HONEY LIME STEAK TACOS (CARNE ASADA).....	K.7
HONEY LIME MARINADE	K.9
ENCHILADA SOUP.....	K.10
ESQUITES (MEXICAN STREET CORN).....	K.11
GUACAMOLE	K.12
MEXICALI DIP.....	K.13
RESTAURANT STYLE RICE	K.14
CHILI'S SALSA.....	K.15
SALSA ROJA.....	K.16
SALSA VERDE	K.17
TEQUEÑOS	K.18

Bread



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

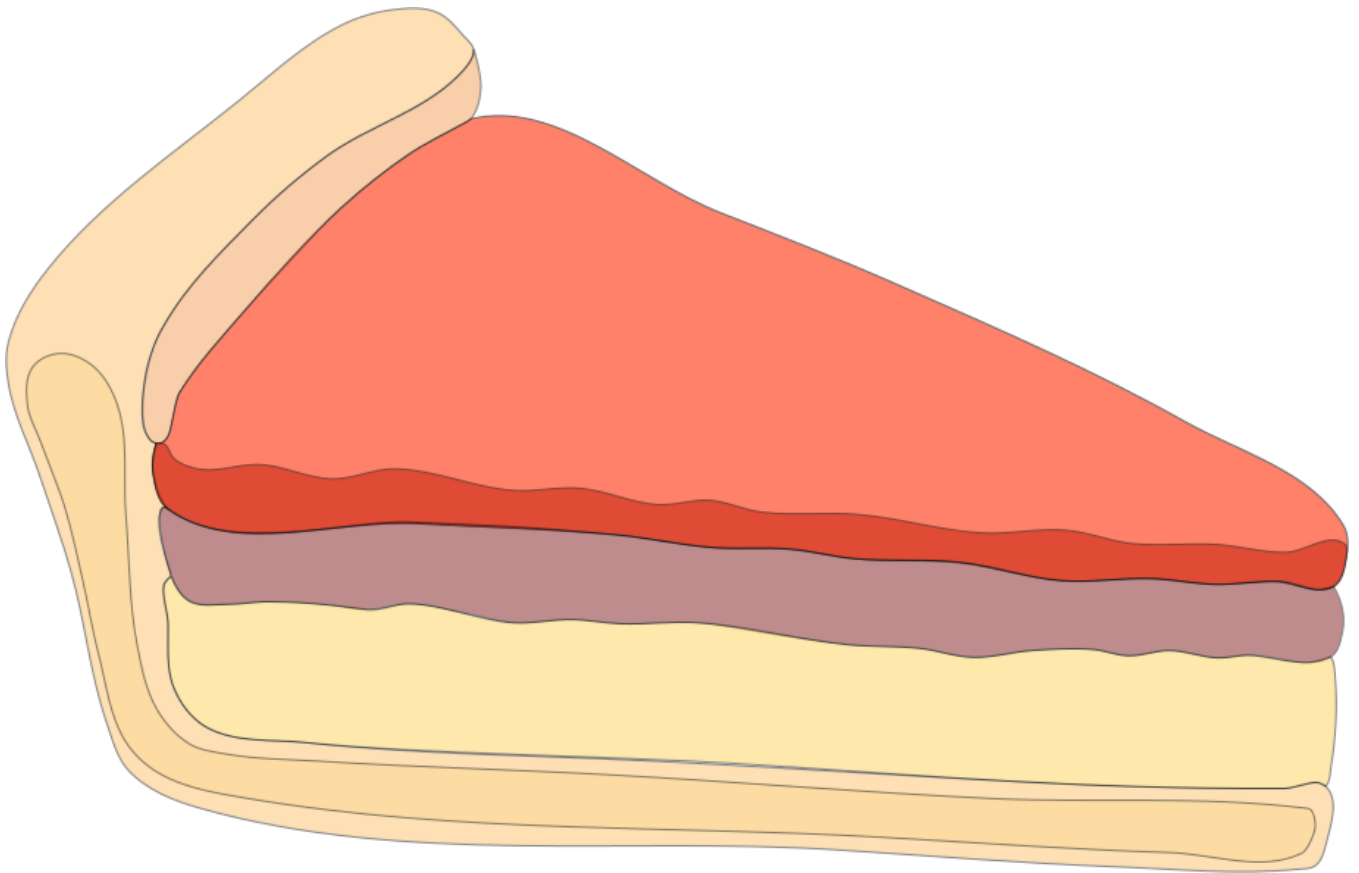
Whisk together flour, baking powder and salt in a medium bowl. Rub vegetable shortening into flour mixture using your fingertips until mixture resembles coarse crumbs. Add warm water and work dough with hands until completely combined and no dry flour is left in bowl.

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 8 balls. Cover dough balls with damp cloth or plastic wrap and let rest an additional 15 minutes.

Preheat cast iron skillet or griddle to 500 °F. 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.

Notes

Dishes



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.

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

Quick Salsa

Melt butter in saucepan over medium heat. Sauté the onion until soft. Stir in the flour. Add the broth, then chilis, garlic, salt, and cumin. Simmer 15 minutes. This is a simple salsa. Alternatively, use 2 cups of the Salsa Verde (pg. K.17).

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.

Slowcooker Pork Verde (Pork Carnitas)

Ingredients

1 1/2 Pounds Skinless Pork Shoulder
2 Cups Salsa Verde (pg. K.17)
1 Cup Chicken Stock
1/2 Tablespoon Ground Cumin
1 Tablespoon Salt

Time

9 1/2 Hours

Steps

Cut pork into 1 inch cubes. Toss with salt. Set aside for 1 hour

If making salsa, do it now.

Coat the bottom of a pan with about 2 tablespoons of oil and brown the pork well on all sides. About 10 Minutes. Add cumin and cook until fragrant. About 1 minute longer.

Add Pork to slowcooker. Pour chicken stock into pan, and scrape up all the browned bits. Add the stock and salsa to the slowcooker with the pork. Cook on low for 8 hours. Then skim off fat, shred, and serve with taco shells and accoutrements.

Notes

If you don't have a slowcooker, use a dutch oven or wide pot instead of a pan, and cook in it for 3 hours at 275 F instead.

We've done this over a campfire too. Just don't make stew the salsa in the same pot while cooking the meat, and feel free to use canned tomatillos.

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.

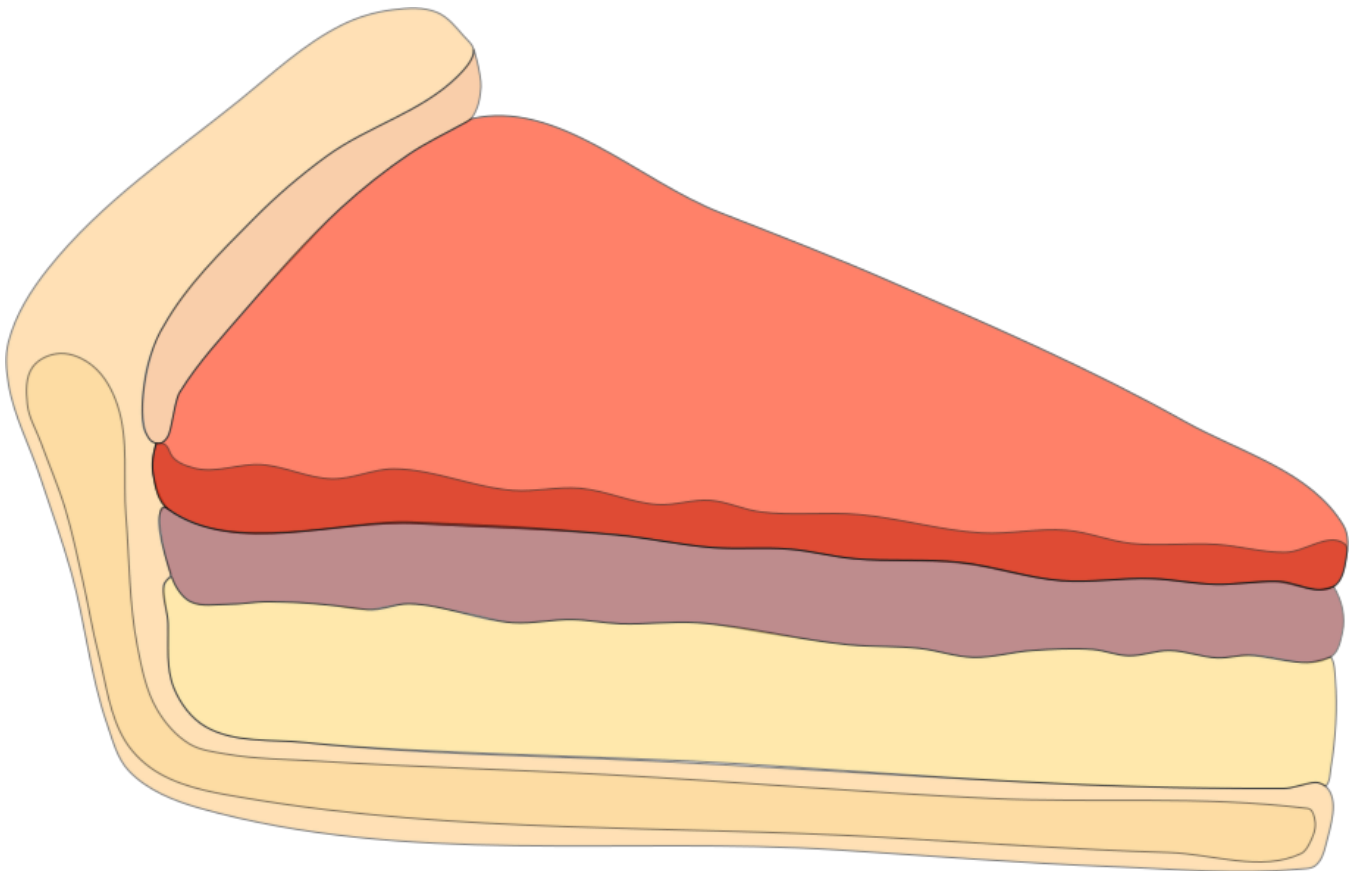
Let steak rest 5 minutes on a cutting board with a juice channel. Slice steak against the grain. Stir together board juices and reserved 1 tablespoon marinade; drizzle over sliced steak.

Sprinkle with remaining 1/4 cup cilantro if using.

Notes

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

Dips, Soups, Salads, Sides, Sauces & Marinades



Honey Lime Marinade

Ingredients

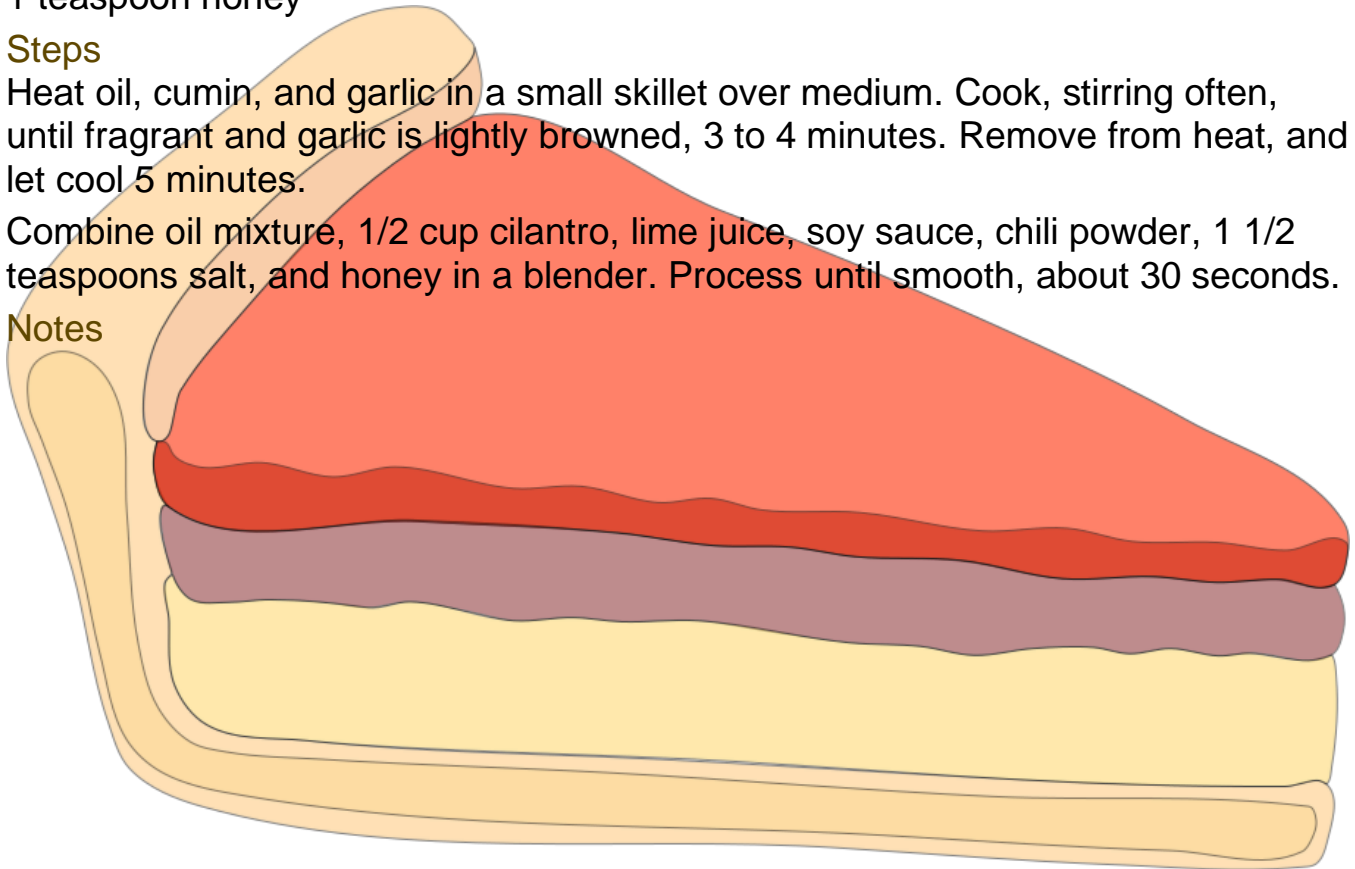
1/2 cup olive oil
1 tablespoon whole cumin seeds
4 garlic cloves, smashed
3/4 cup packed fresh cilantro leaves (or parsley + 4 teaspoon lime juice)
2 tablespoons fresh lime juice
1 tablespoon soy sauce
2 teaspoons ancho chili powder
2 1/4 teaspoons kosher salt
1 teaspoon honey

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.

Notes



Enchilada Soup

Ingredients

4 sprigs cilantro (or parsley + 1/8th teaspoon lime)
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. It tastes the same.

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.

Notes

Guacamole

Ingredients

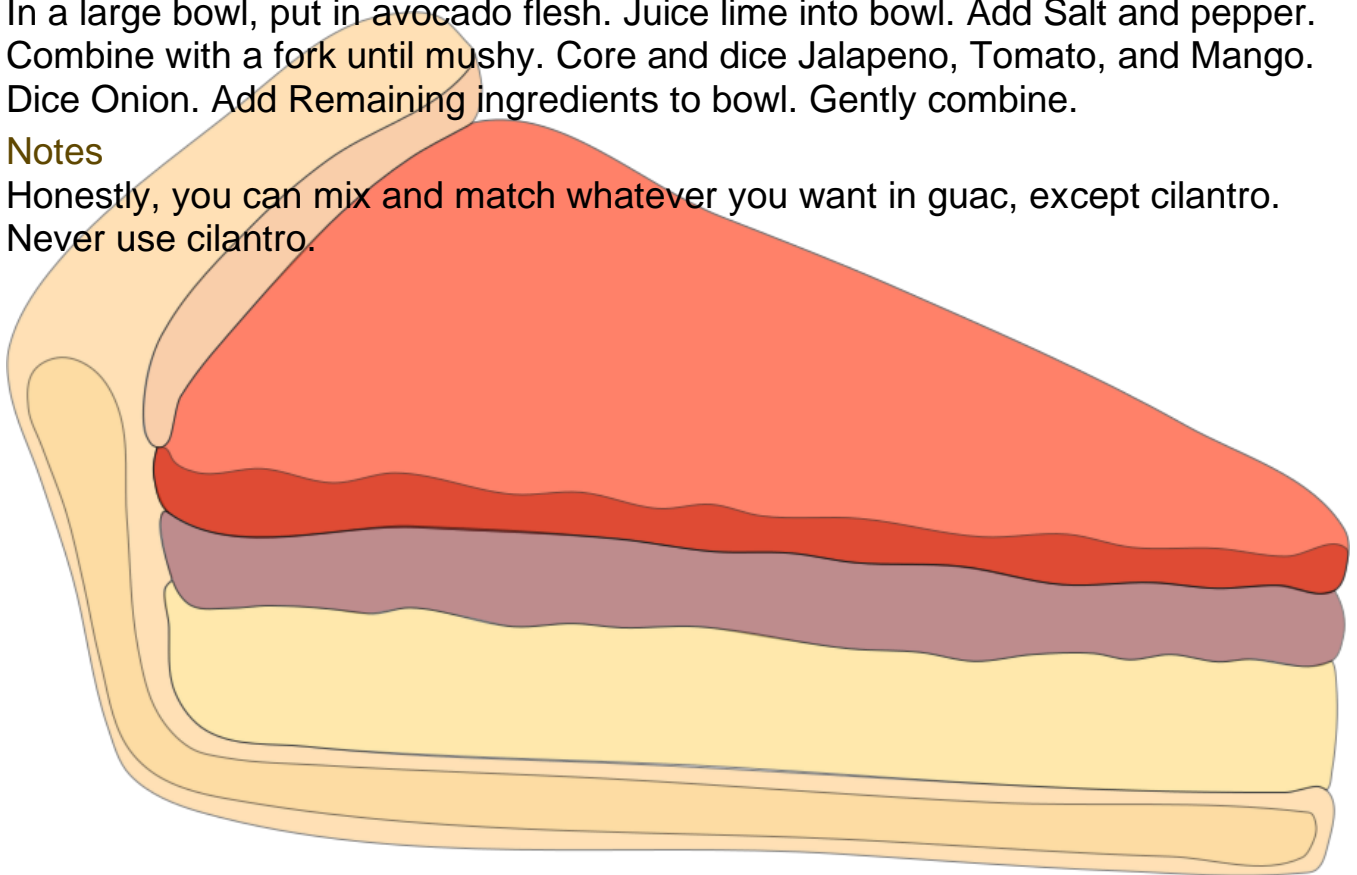
2 Large or 3 Medium Avocados
1 Jalapeno
1/2 Sweet Onion
1 Mango
1 Small Lime
1 Medium Heirloom Tomato (About the size of a roma)
Salt and Pepper to Taste

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.

Notes

Honestly, you can mix and match whatever you want in guac, except cilantro. Never use cilantro.



Mexicali Dip

Ingredients

- 1 (8 ounce) package cream cheese, softened
- 1 cup sour cream
- 1/2 cup picante salsa
- 1 tablespoon taco seasoning
- 1/4 cup green onions, finely chopped
- 1 tablespoon finely diced, seeded jalapeno pepper
- 1/2 cup shredded monterey jack cheese

Steps

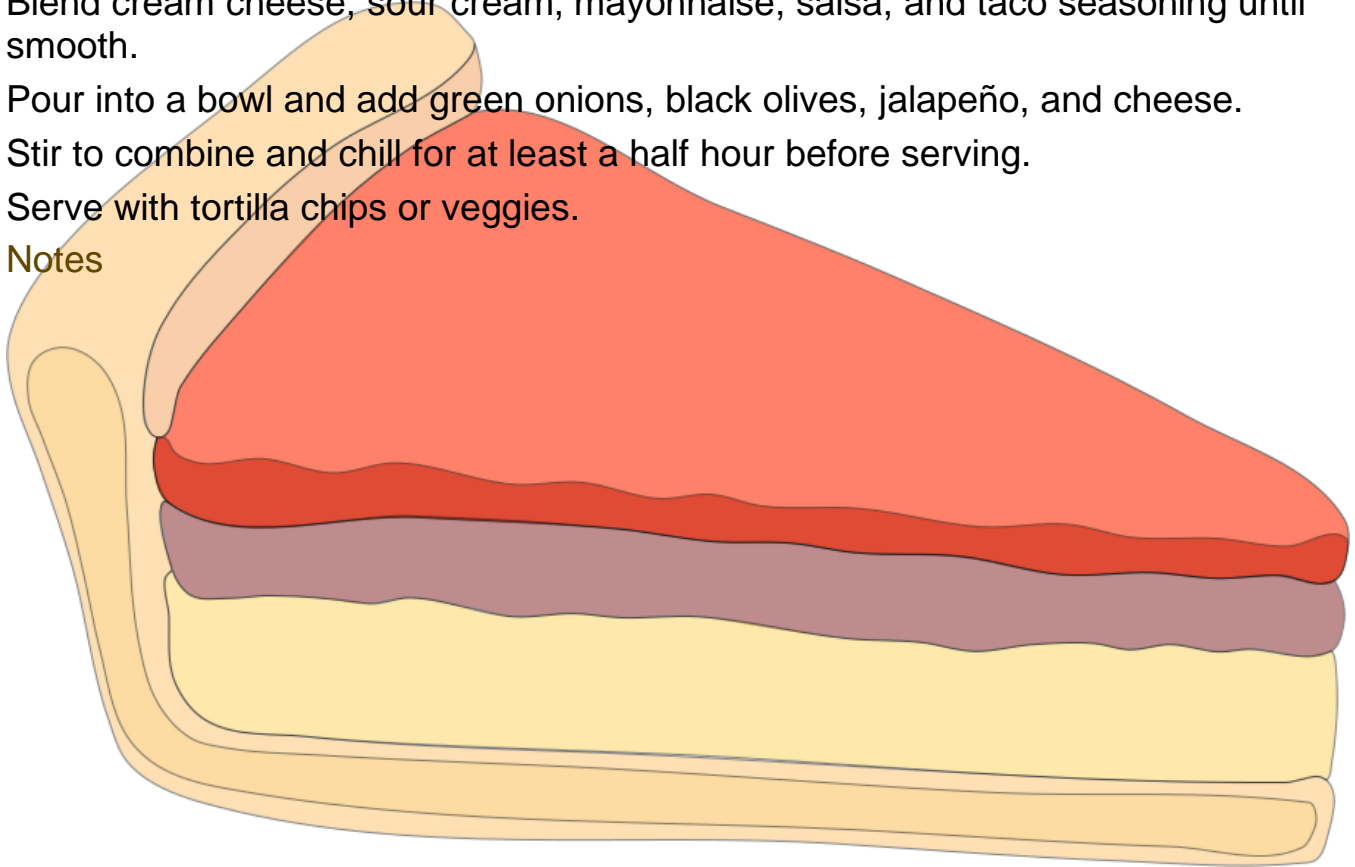
Blend cream cheese, sour cream, mayonnaise, salsa, and taco seasoning until smooth.

Pour into a bowl and add green onions, black olives, jalapeño, and cheese.

Stir to combine and chill for at least a half hour before serving.

Serve with tortilla chips or veggies.

Notes



Restaurant Style Rice

Ingredients

3 tablespoons vegetable oil
1 cup long grain rice uncooked
1 teaspoon minced garlic
1/2 teaspoon kosher salt
1/2 teaspoon cumin
1/2 cup tomato sauce
14 ounces chicken broth
3 tablespoons fresh cilantro finely chopped (or parsley + 2 teaspoons lime)

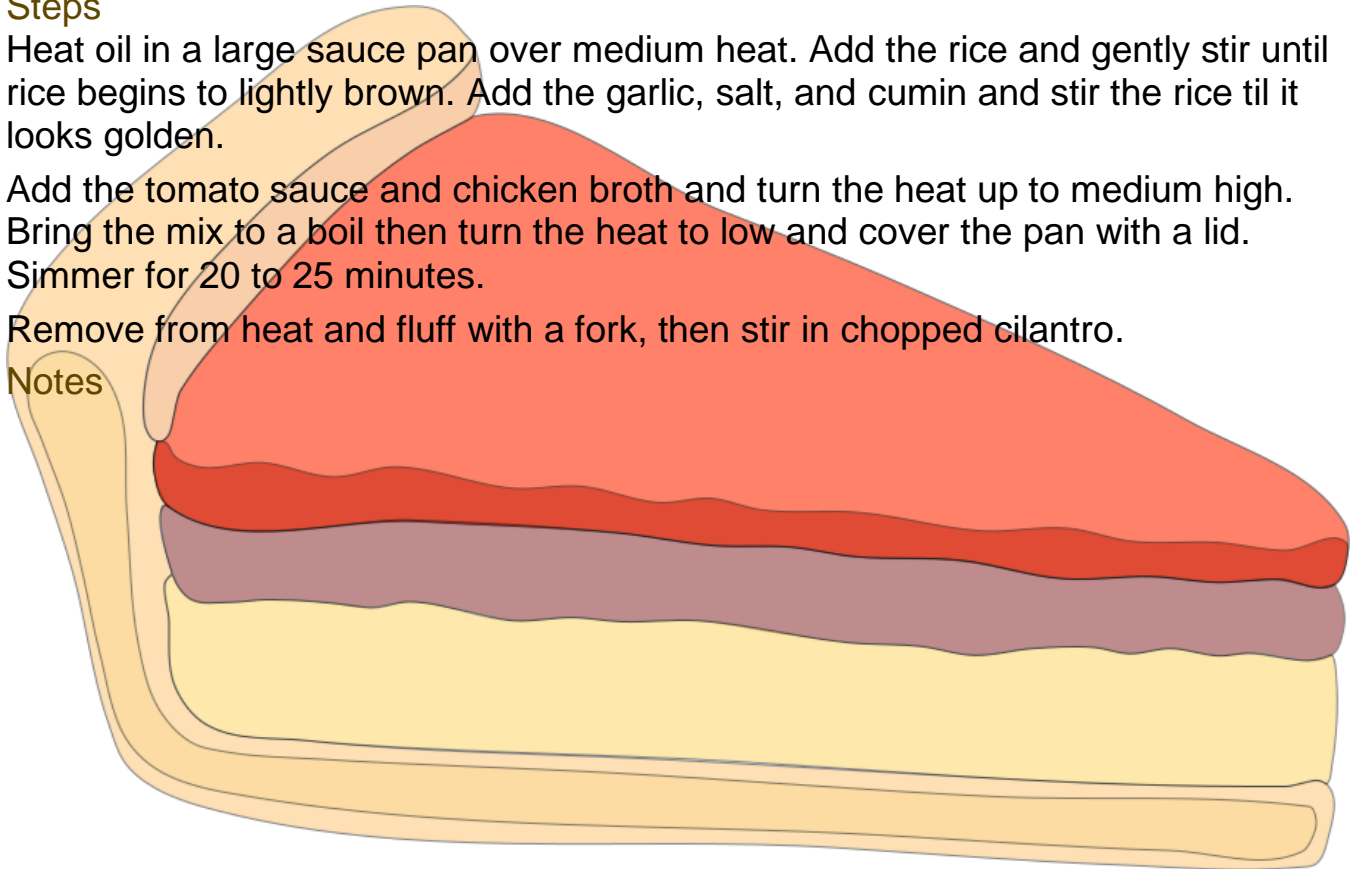
Steps

Heat oil in a large sauce pan over medium heat. Add the rice and gently stir until rice begins to lightly brown. Add the garlic, salt, and cumin and stir the rice til it looks golden.

Add the tomato sauce and chicken broth and turn the heat up to medium high. Bring the mix to a boil then turn the heat to low and cover the pan with a lid. Simmer for 20 to 25 minutes.

Remove from heat and fluff with a fork, then stir in chopped cilantro.

Notes



Chili's Salsa

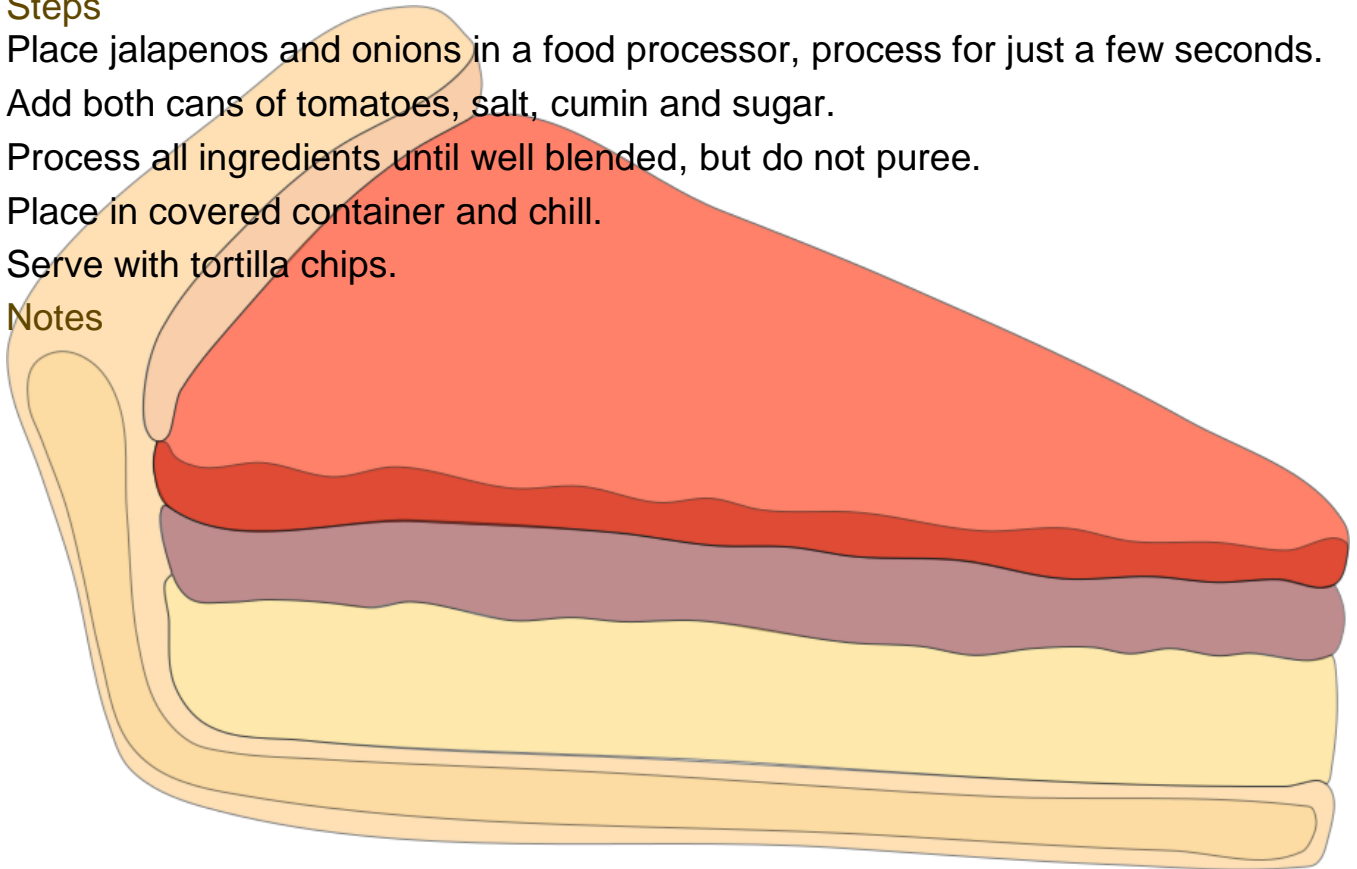
Ingredients

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.

Notes



Salsa Roja

Ingredients

- 1 Head Garlic
- 1 Medium White Onion (6 ounces)
- 1 1/2 Pounds Tomatoes
- 2 Poblano or 4 Jalapeno or 4 Serrano
- 1 Bunch Cilantro (Or parsley and 1 tablespoon lime juice)
- 1 Tablespoon Vegetable Oil

Steps

Adjust the oven rack to be 4 inches below the broiler and preheat to high. Half the tomatoes, onions and peppers (optionally deseeded) along with the head of garlic and place on a tinfoil lined rimmed backing sheet.

Broil until tomatoes and peppers are blackened. 6 to 12 minutes.

Let cool for a minute. Remove garlic from shell. Transfer roasted vegetables to a blender along with half of the cilantro. Blend until a rough puree.

Heat oil in a medium saucepan over high heat until shimmering.

Pour salsa into hot oil quickly, all at once. It will sputter. Immediately start stirring. Cook until thick enough to coat the back of a spoon. About 3 minutes. Remove from heat.

Finely chop the remaining cilantro and stir in. Season to taste with salt. Let cool, serve.

Notes

Poblano for Mild, Jalapeno for Mildly Spicy, Serrano for Spicy

Watch for smoke while broiling. Try not to catch them on fire.

Make a half recipe for chips.

Salsa Verde

Ingredients

- 1 Head Garlic
- 1 Medium White Onion (6 ounces)
- 1 1/2 Pounds Tomatillos
- 2 Poblano or 4 Jalapeno or 4 Serrano
- 1 Bunch Cilantro (Or parsley and 1 tablespoon lime juice)
- 1 Tablespoon Vegetable Oil

Steps

Adjust the oven rack to be 4 inches below the broiler and preheat to high. Remove the covering from and half the tomatillos, onions and peppers (optionally deseeded) along with the head of garlic and place on a tinfoil lined rimmed backing sheet.

Broil until tomatillos and peppers are blackened. 6 to 12 minutes.

Let cool for a minute. Remove garlic from shell. Transfer roasted vegetables to a blender along with half of the cilantro. Blend until a rough puree.

Heat oil in a medium saucepan over high heat until shimmering.

Pour salsa into hot oil quickly, all at once. It will sputter. Immediately start stirring. Cook until thick enough to coat the back of a spoon. About 3 minutes. Remove from heat.

Finely chop the remaining cilantro and stir in. Season to taste with salt. Let cool, serve.

Notes

Poblano for Mild, Jalapeno for Mildly Spicy, Serrano for Spicy

Watch for smoke while broiling. Try not to catch them on fire.

Make a half recipe for chips.

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 bowl 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.

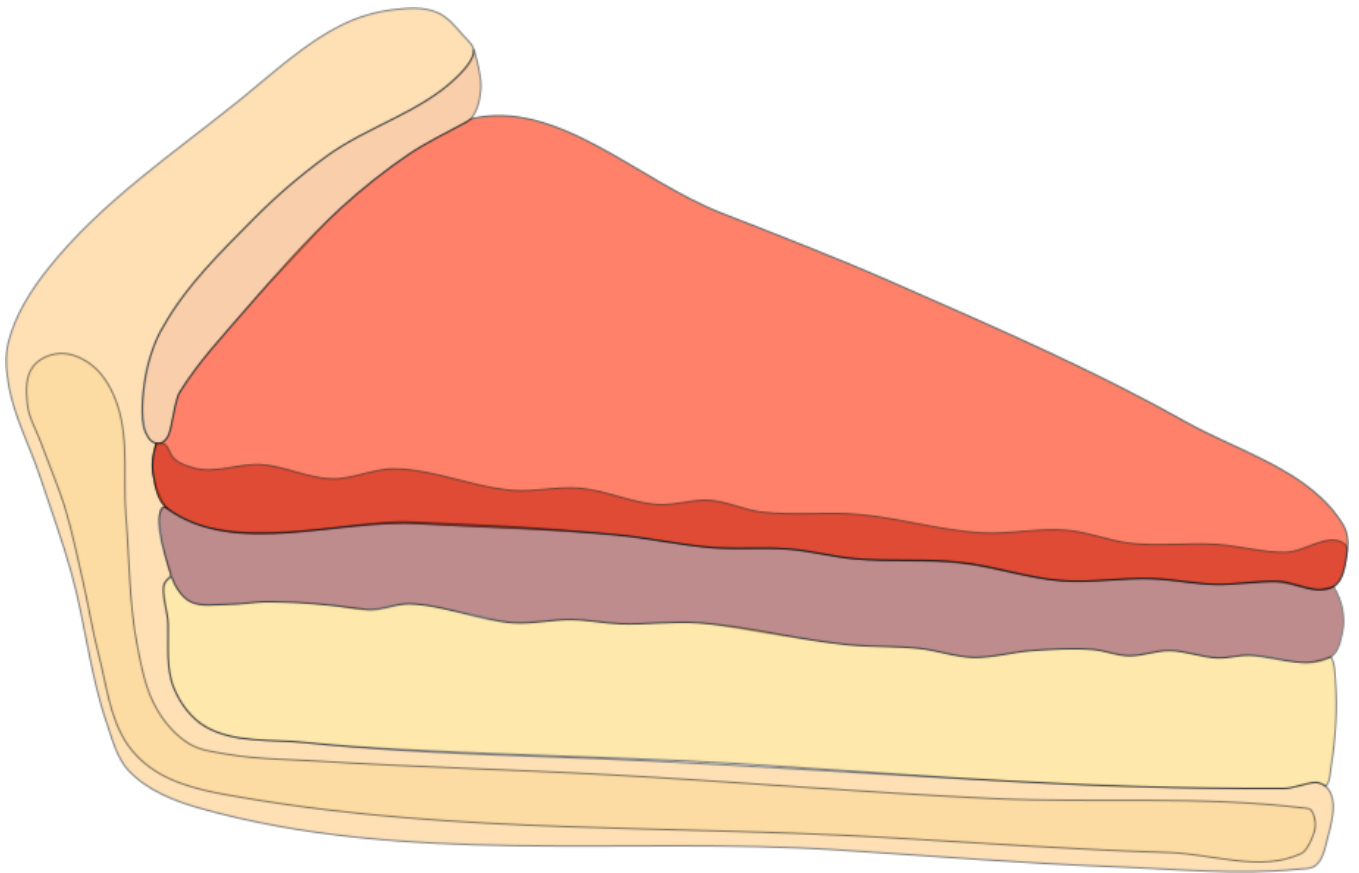
Fill a cast iron skillet with 3/4-inch of oil. Heat oil to 400°F over high heat. Place tequeños in oil and fry until crust is golden brown and blistered, 3 to 5 minutes, turning halfway through. Transfer tequeños to a paper towel lined plate, let cool for 1 to 2 minutes, and then serve immediately.

Notes

Southern

CORNBREAD	L.2
CHUCK BURNT ENDS.....	L.4
LOW AND SLOW PULLED PORK .	L.5
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CREAMY COLESLAW.....	L.21
QUICK BARBEQUE BEANS.....	L.22

Bread



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

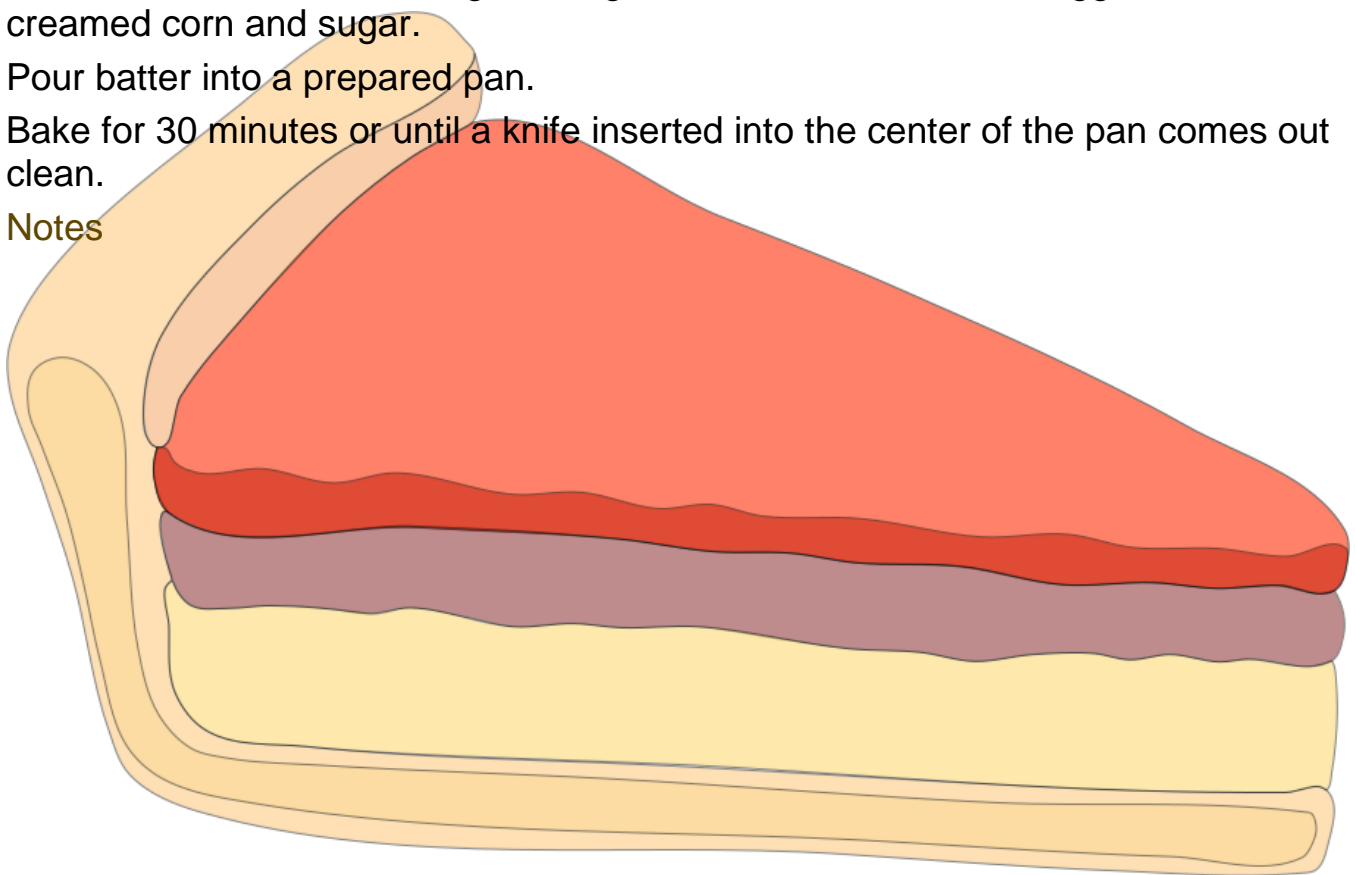
Preheat oven to 350 °F.

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

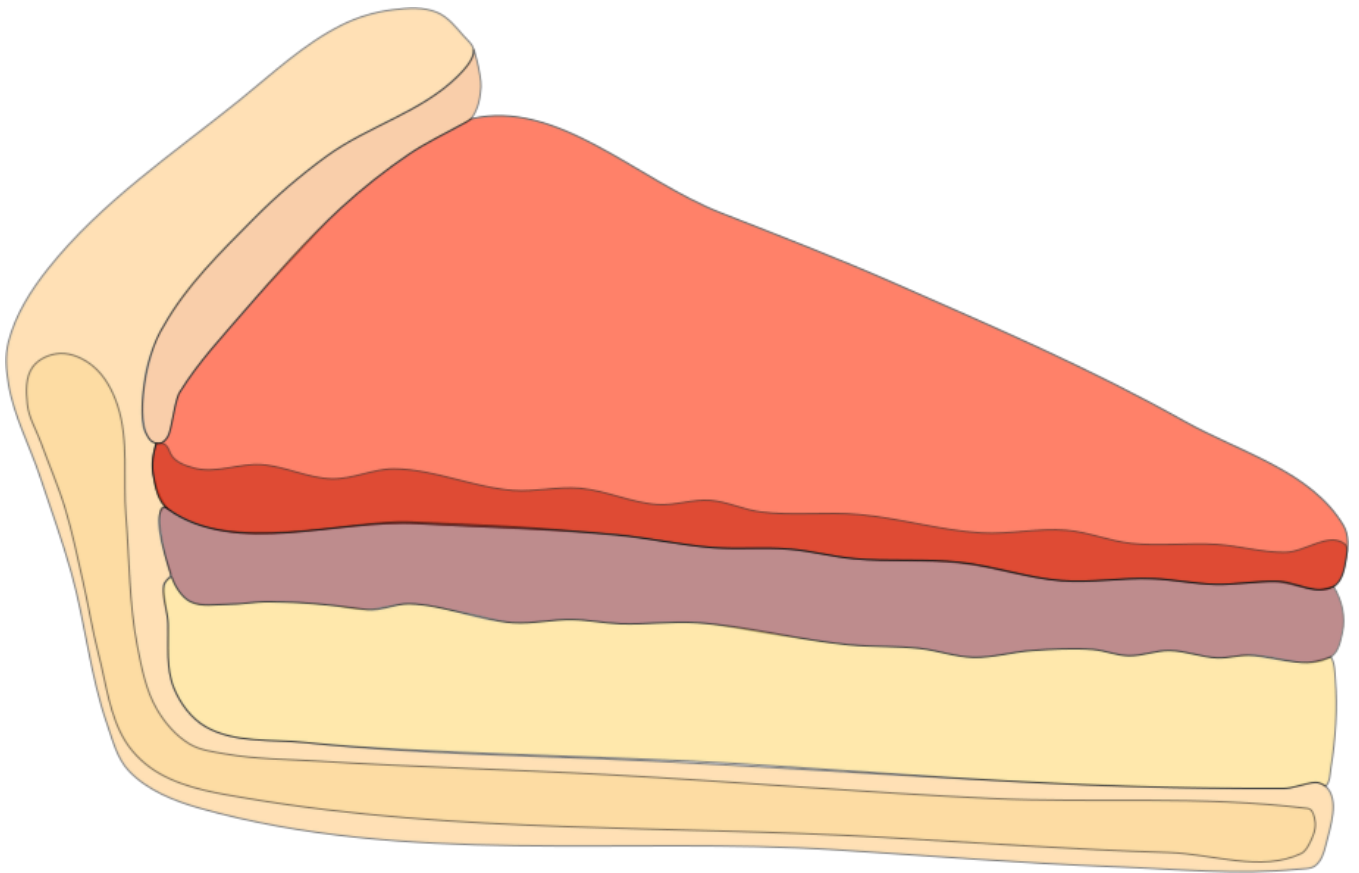
Pour batter into a prepared pan.

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

Notes



Dishes



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.

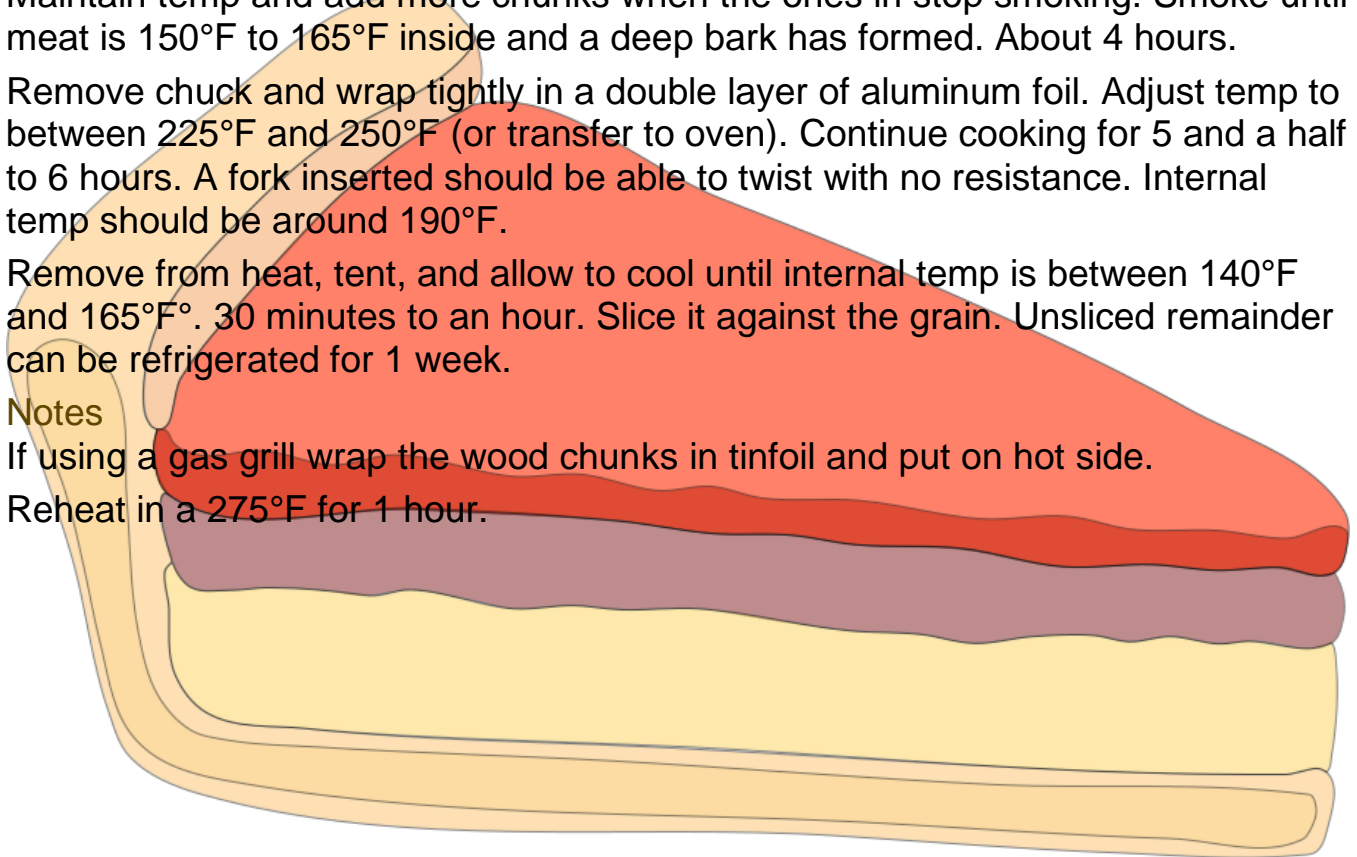
Remove chuck and wrap tightly in a double layer of aluminum foil. Adjust temp to between 225°F and 250°F (or transfer to oven). Continue cooking for 5 and a half to 6 hours. A fork inserted should be able to twist with no resistance. Internal temp should be around 190°F.

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.



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, its 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. L.18 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.

Slow Cooker Pulled Pork

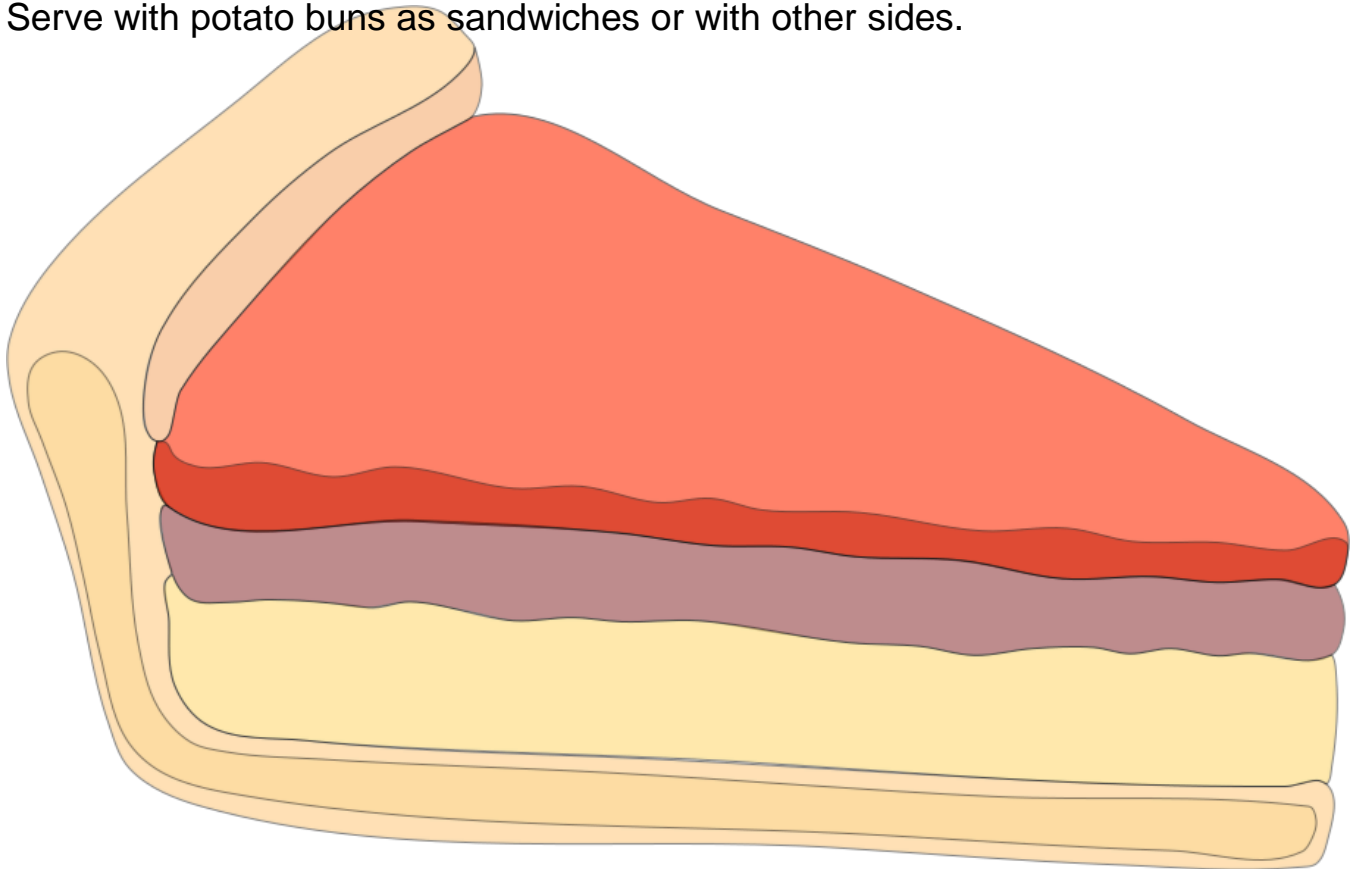
Ingredients

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.



Pork Ribs

Ingredients

2 slab of ribs
4 tablespoons barbecue rub
2 teaspoon kosher salt
1 6 ounce can pineapple orange juice
mayonnaise
barbecue sauce

Steps

Trim the ribs of any excess fat, and remove the thin membrane from the back using a paper towel.

Very lightly coat ribs with mayonnaise to enhance adhesion, Mix together barbecue dust and salt, then cover ribs with the mixture.

Set smoker to 225. Put the ribs in for 3 hours.

Remove the ribs from the smoker and wrap carefully in tinfoil leaving a gap.

Taking care not to pierce the tinfoil on the bottom. Do a double wrap if necessary.

Pour half a can of orange pineapple juice into the tinfoil, watching for leaks and rewinding if necessary.

Put ribs back on the smoker for 2 hours.

After 2 hours, remove tin foil from ribs and set smoker to 235. If making barbecue sauce, reserve the drippings and juice.

After 30 minutes have passed, baste the ribs with your favorite mop or sauce, see Sweet Chicago Barbeque Sauce on pg. L.16 or Tangy Chicago Barbeque Sauce on pg. L.18 for my suggested sauces. Repeat process ever 10 to 15 minutes until desired amount of sauce has caramelized, approximately 2 to 4 times.

Cut into slabs or bones and serve.

Notes

Normal salt is half as much by volume as kosher, so if using use 1/2 teaspoon. Just try to use non-iodized.

If using a grill and indirect heat, the temperature gauge should likely be around 25 degrees higher.

Fried Pork Ribs

Ingredients

2 slab of ribs
4 tablespoons barbecue rub
2 teaspoon kosher salt
mayonnaise
barbecue sauce
oil

Steps

Trim the ribs of any excess fat. Score the membrane on the back.

Very lightly coat ribs with mayonnaise to enhance adhesion, Mix together barbecue dust and salt, then cover ribs with the mixture.

Set smoker to 225. Put the ribs in for 1 1/2 hours.

Baste ribs with a single layer of sauce, and cook until the sauce has hardened. About another 1 1/2 hours.

Let the ribs rest for at least 30 minutes, then cut into individual bones.

Heat oil to 350 degrees, and fry each bone for 30 seconds to a minute.

Notes

If you put the ribs in while the sauce is still wet, they will bubble up high and your oil will immediately turn brown.

Recipe is from a dive bar that served the best barbecue I have ever had. Puts the entirety of the barbecue places I've been to down south to shame. Except they did the ribs ahead of time and stored them in the fridge. Frying for slightly longer. Oil is always the best way to heat up leftover ribs.

Seafood Boil

Ingredients

2 Lemons
2 Bay Leaves
3 tablespoons kosher salt
2 tablespoons whole black peppercorns
1/2 cup Cajun Seasoning (pg. L.11)
4 pounds red potatoes
2 sweet onions (substitute: yellow onion)
8 ears of sweet corn
2 pounds andouille sausage (substitute: smoked kielbasa/polish)
4 pounds fresh shrimp (or crayfish/crawdada)

Steps

Quarter lemons and onions. Shuck corn, cut in half. Cut sausage diagonally into ovals.

Add 6 quarts water to pot. Add seasonings and lemon to the water. Bring to a rolling boil.

Add potatoes, return to boil, cook for 10 minutes.

Add sausage and onions, return to boil, cook 5 minutes.

Add corn, return to boil, cook 5 minutes.

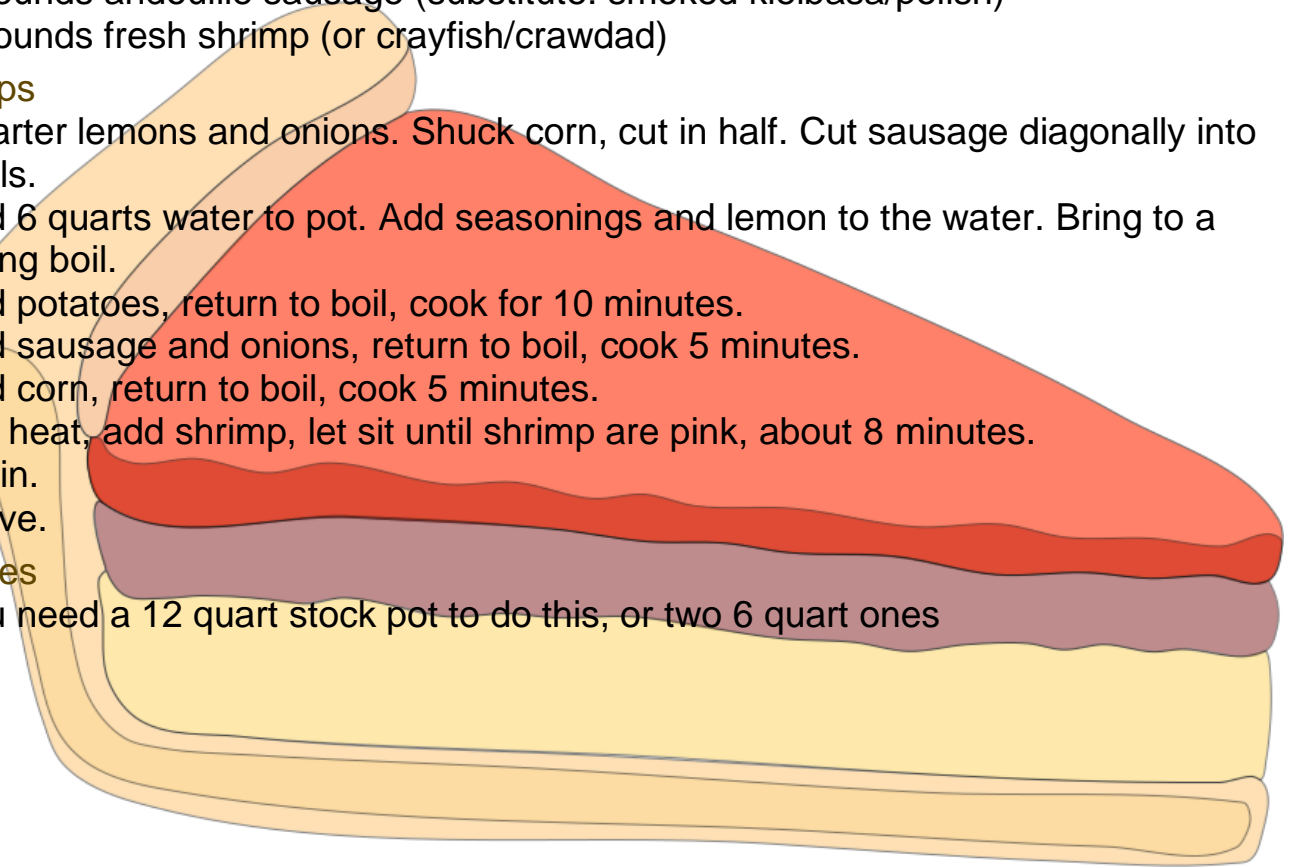
Cut heat, add shrimp, let sit until shrimp are pink, about 8 minutes.

Drain.

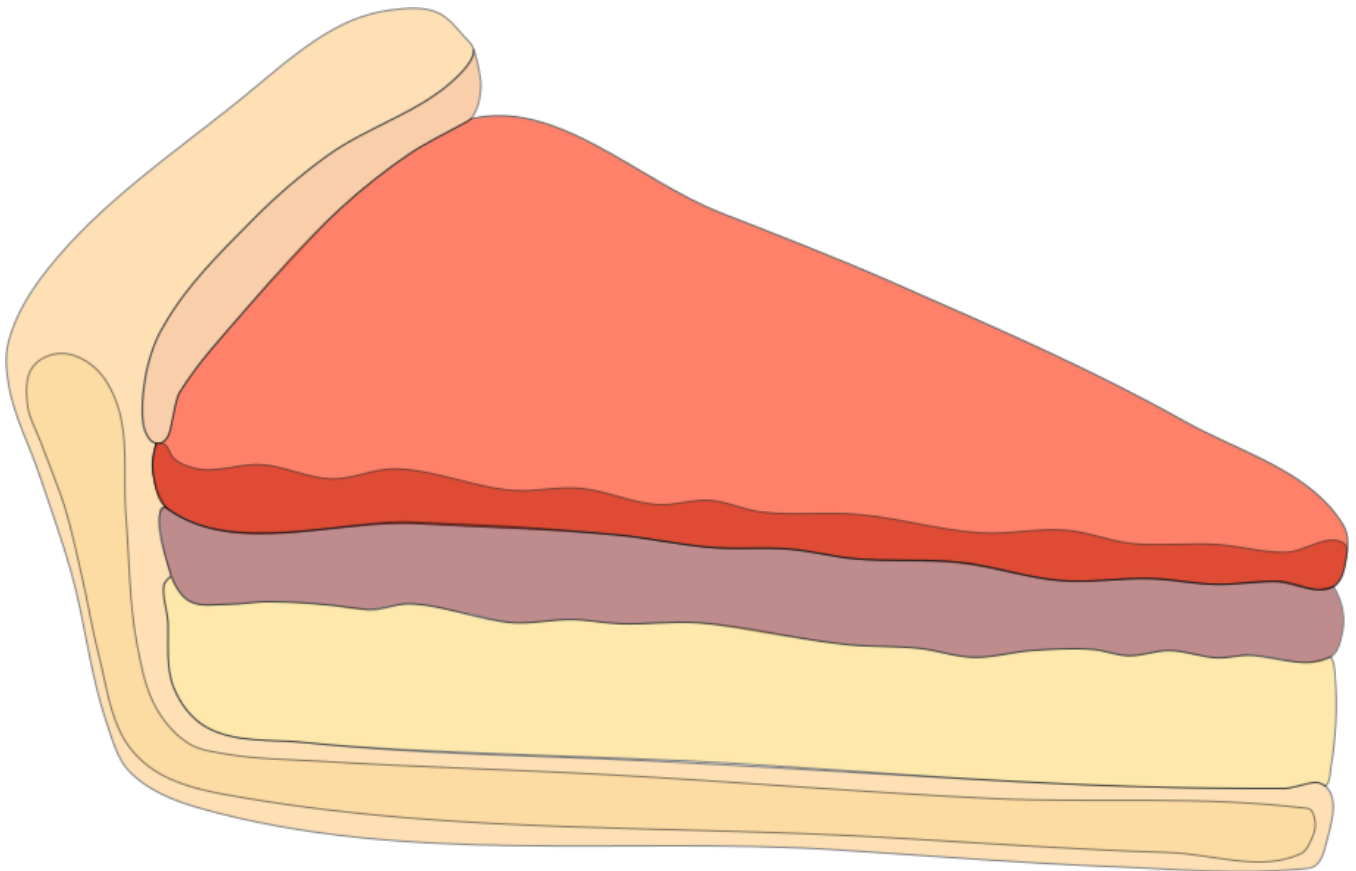
Serve.

Notes

You need a 12 quart stock pot to do this, or two 6 quart ones



Sauces & Rubs



Cajun Seasoning

Ingredients

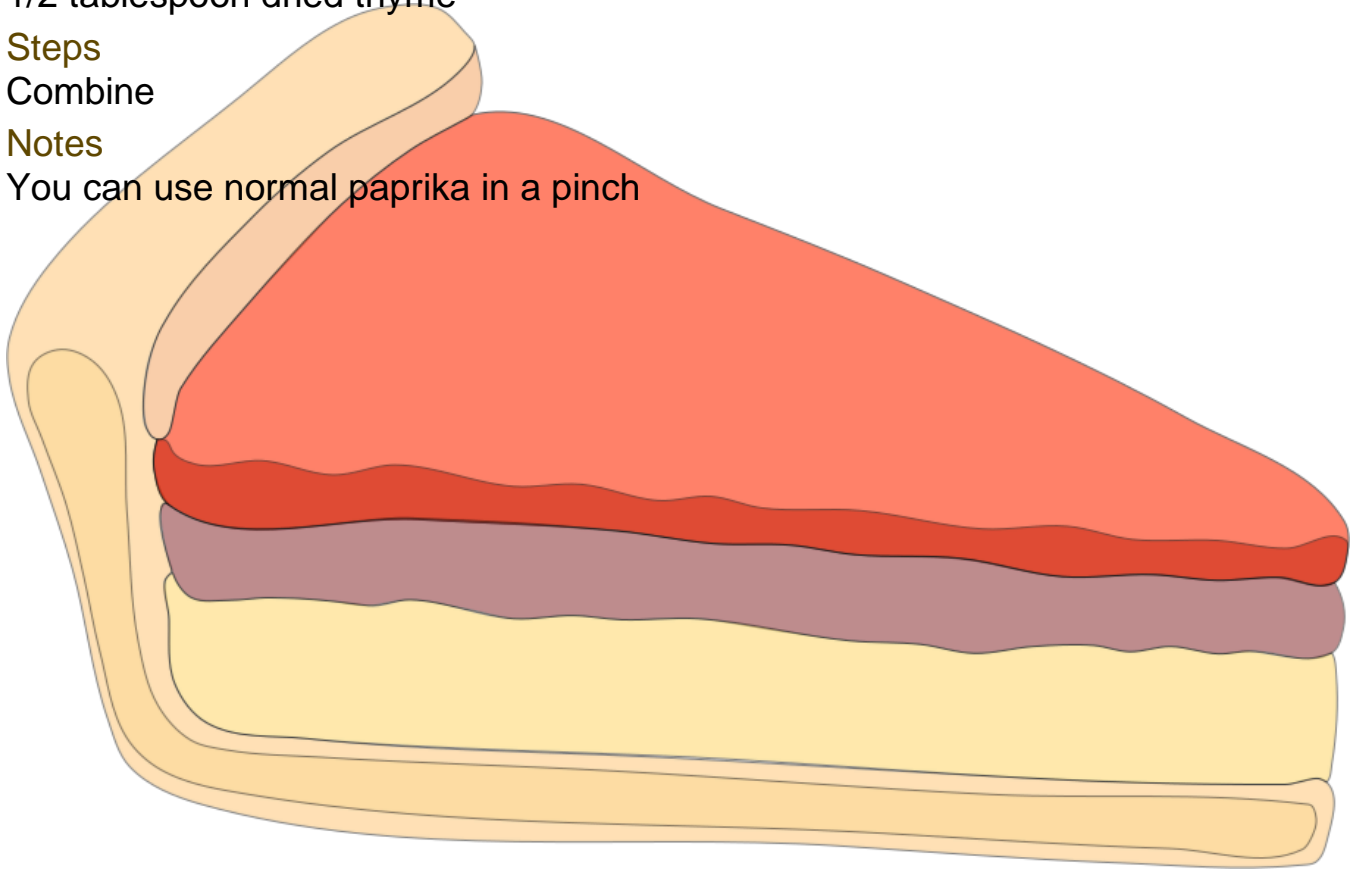
3 tablespoons smoked paprika
2 tablespoons fine kosher salt
2 tablespoons garlic powder
1 tablespoon ground black pepper
1 tablespoon ground white pepper
1 tablespoons onion powder
1 tablespoon dried oregano
1 tablespoon cayenne
1/2 tablespoon dried thyme

Steps

Combine

Notes

You can use normal paprika in a pinch



Kansas City Barbeque Rub

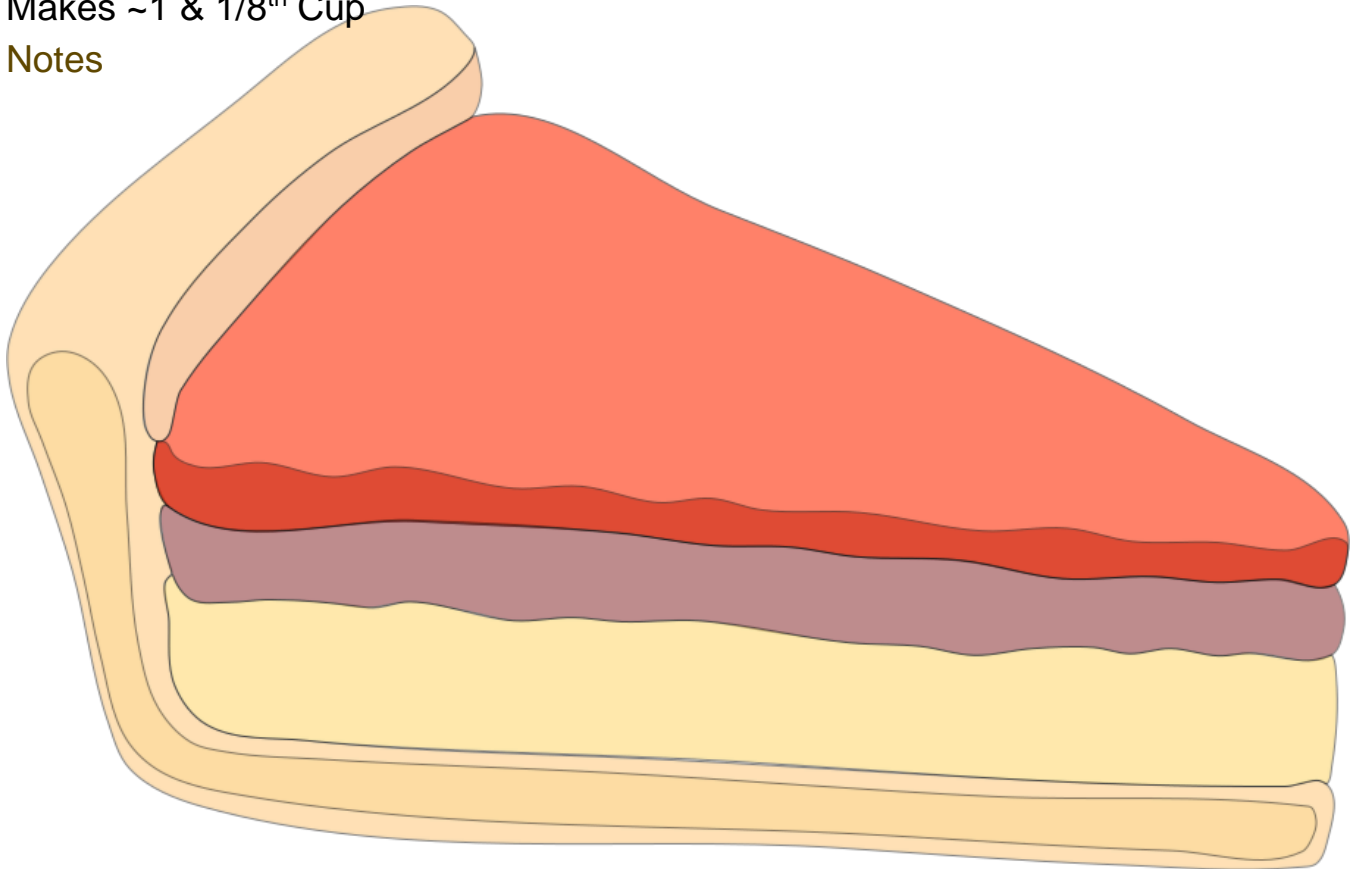
Ingredients

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

Notes



Kentucky Chicken Rub

Ingredients

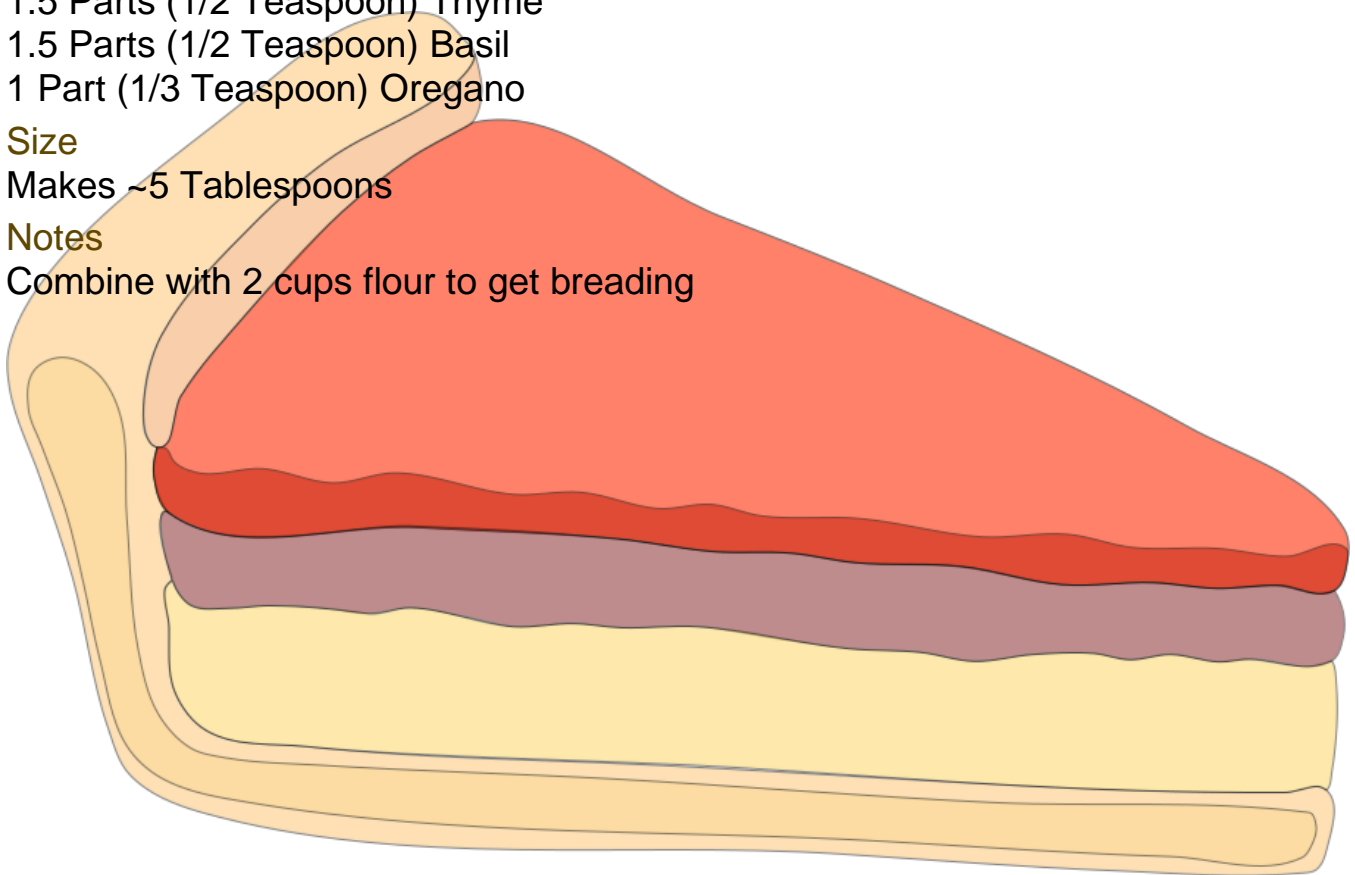
12 Parts (4 Teaspoons) Paprika
9 Parts (3 Teaspoons) White Pepper
6 Parts (2 Teaspoons) Garlic Salt
3 Parts (1 Teaspoon) Celery Salt
3 Parts (1 Teaspoon) Black Pepper
3 Parts (1 Teaspoon) Dry Mustard
3 Parts (1 Teaspoon) Ground Ginger
2 Parts (2/3 Teaspoon) Salt
1.5 Parts (1/2 Teaspoon) Thyme
1.5 Parts (1/2 Teaspoon) Basil
1 Part (1/3 Teaspoon) Oregano

Size

Makes ~5 Tablespoons

Notes

Combine with 2 cups flour to get breading



Mild Sauce

Ingredients

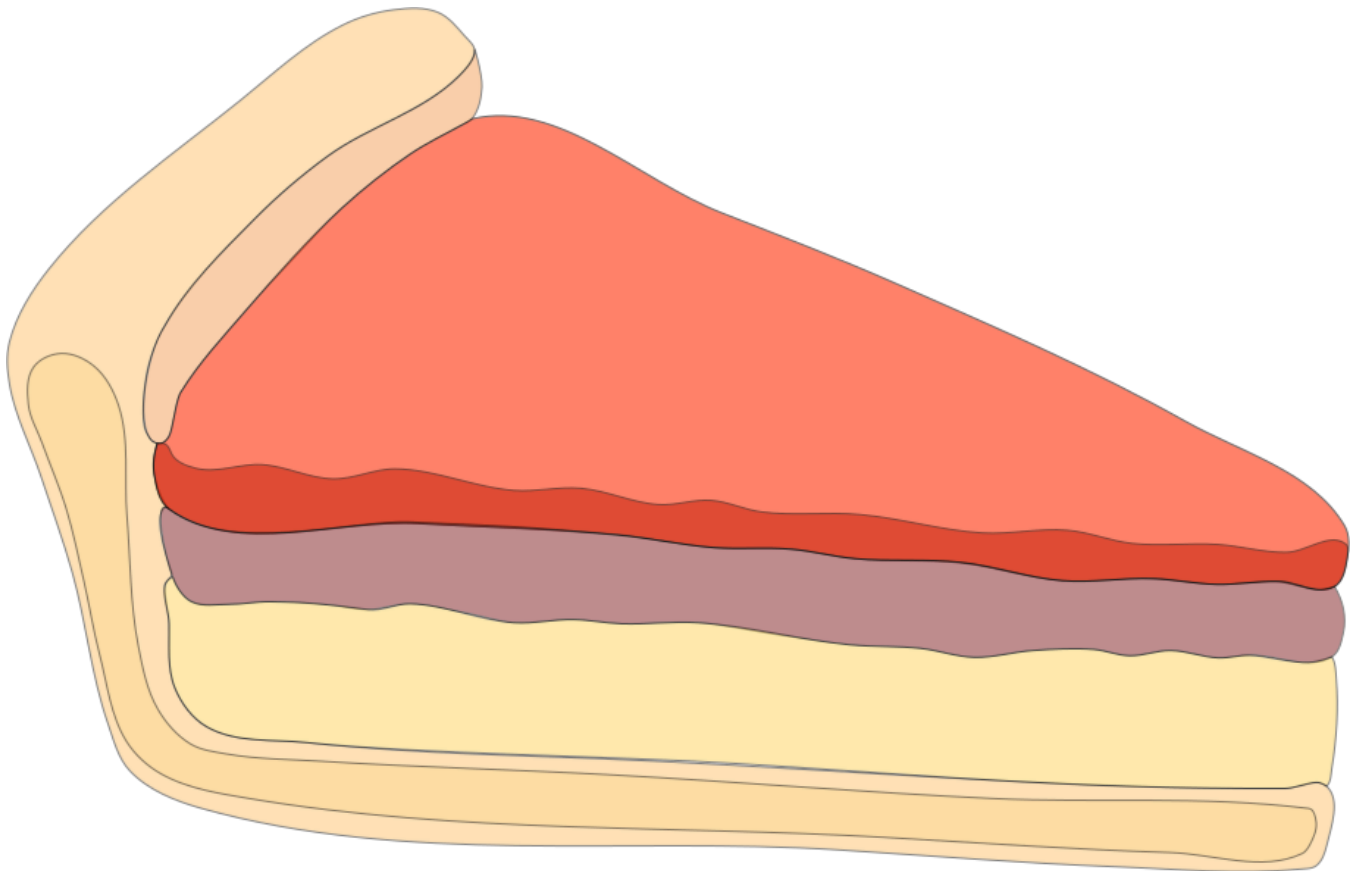
6 Parts Ketchup (Heinz)

3 Part Barbecue Sauce (Any Chicago Style)

1 Part Hot Sauce (Louisiana)

Notes

Best used with chicken.



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

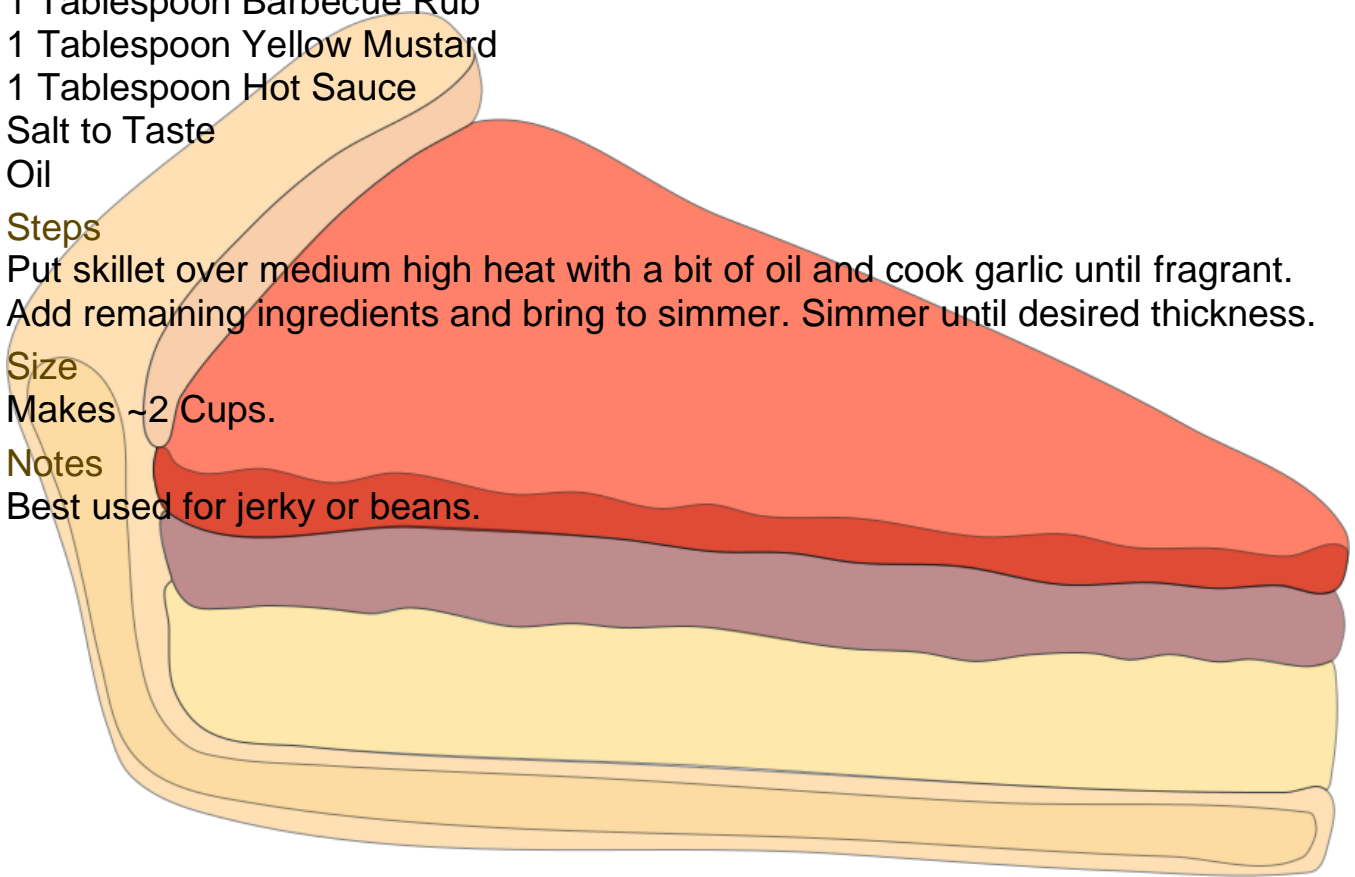
Put skillet over medium high heat with a bit of oil and cook garlic until fragrant. Add remaining ingredients and bring to simmer. Simmer until desired thickness.

Size

Makes ~2 Cups.

Notes

Best used for jerky or beans.



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.

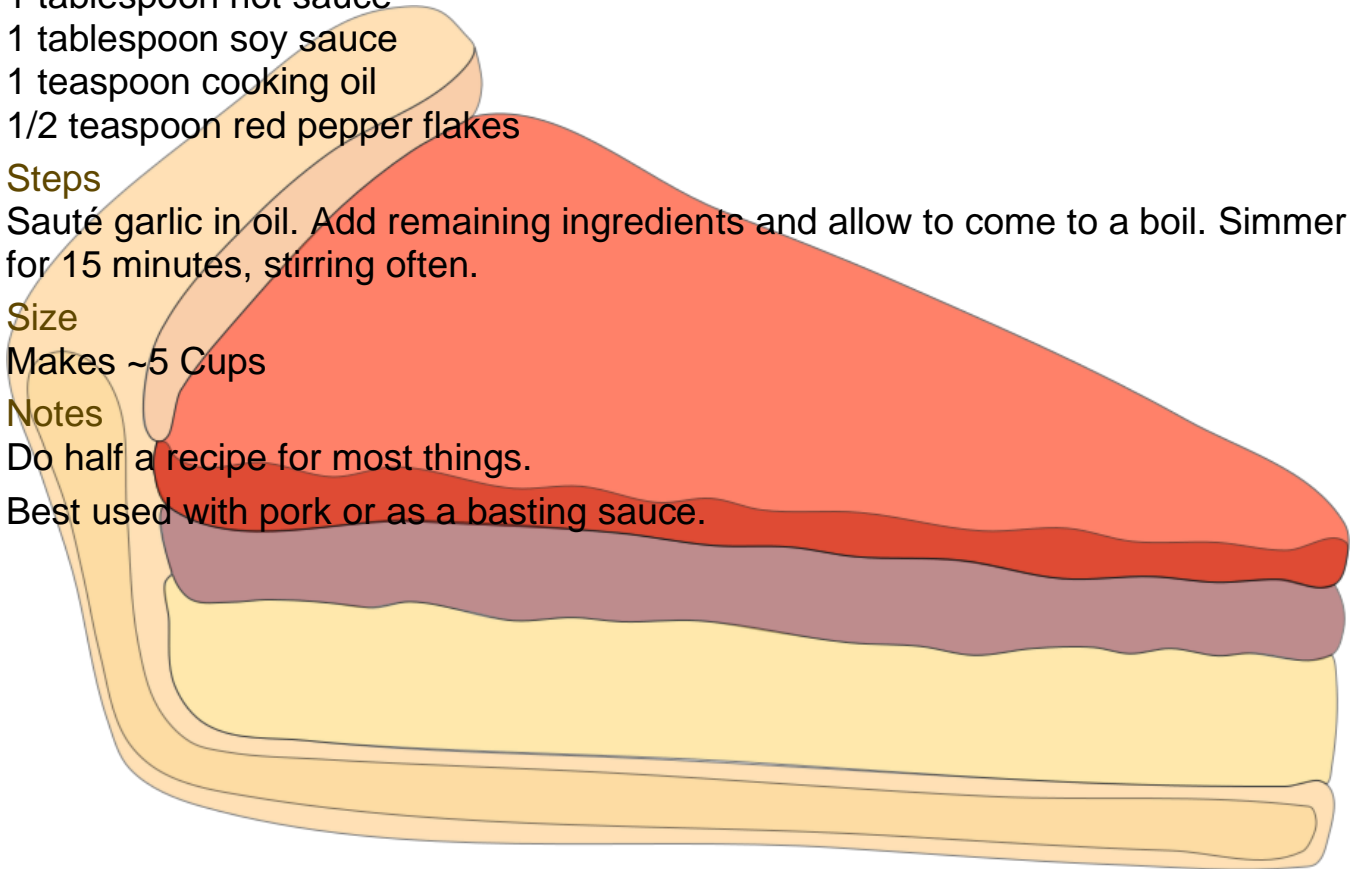
Size

Makes ~5 Cups

Notes

Do half a recipe for most things.

Best used with pork or as a basting sauce.



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

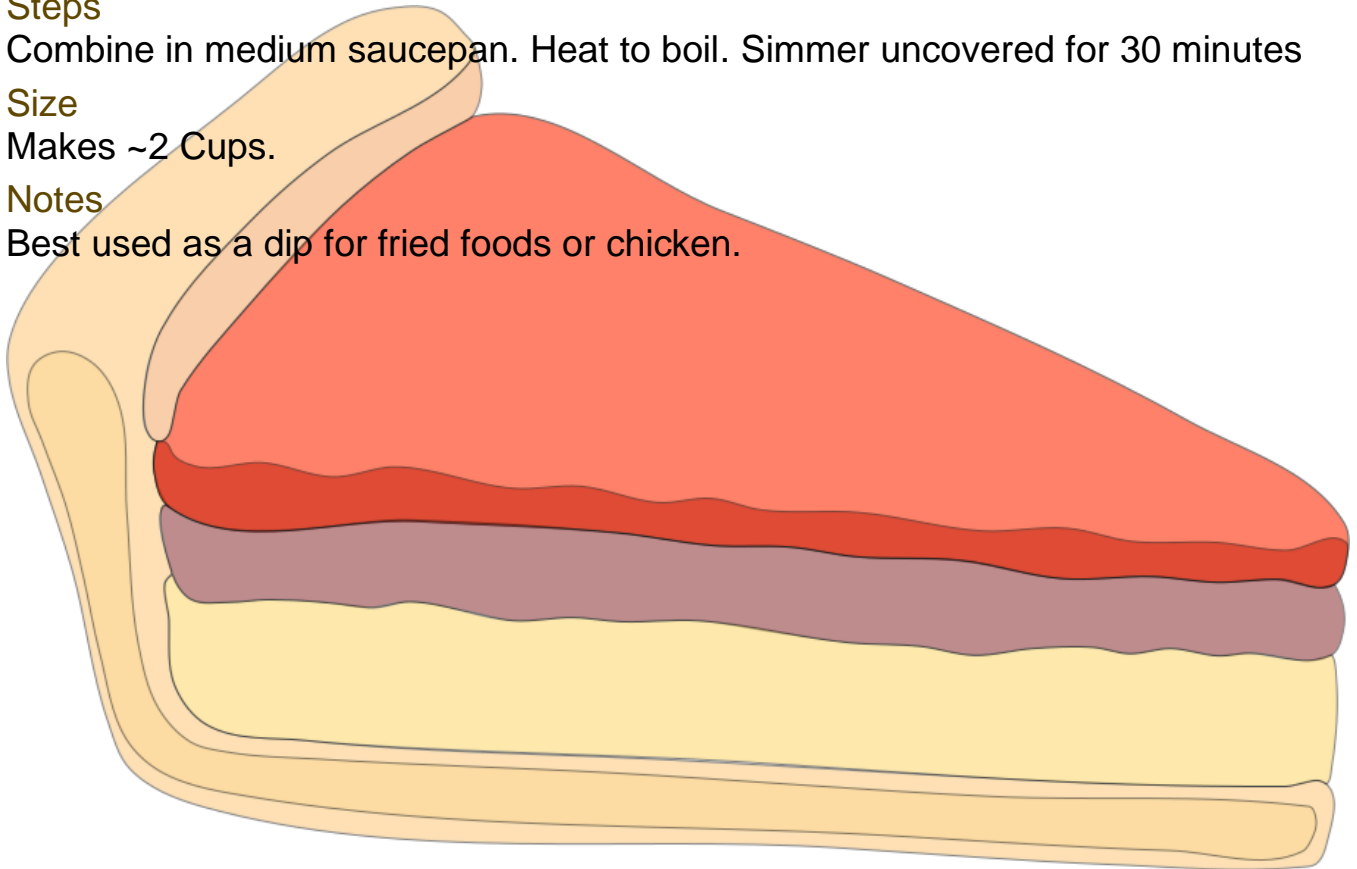
Combine in medium saucepan. Heat to boil. Simmer uncovered for 30 minutes

Size

Makes ~2 Cups.

Notes

Best used as a dip for fried foods or chicken.



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

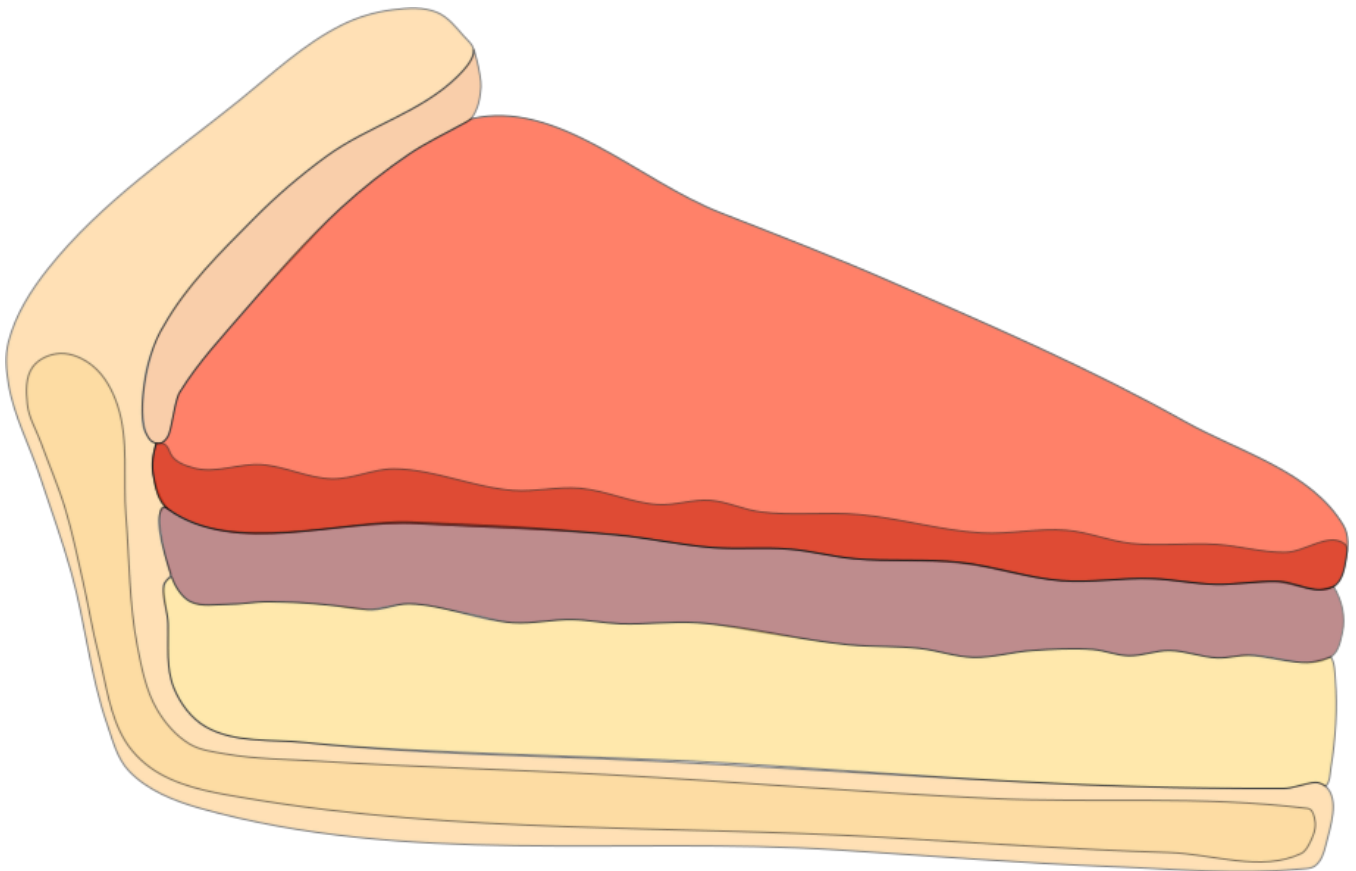
Notes

Do half a recipe for most things.

Best used with pork or as a basting sauce.



Sides



Caribbean Rice and Beans

Ingredients

1/4 cup vegetable oil
2-3 cloves minced garlic
1/2 medium onion
2 teaspoons creole spice
2 cups long grain rice
1 sprig thyme or teaspoon dried thyme
13.5 oz. can coconut milk
15.5 oz. can red kidney beans
2 small bay leaves
Salt and pepper
3 cup chicken broth
1 teaspoon chicken bouillon
1 scotch bonnet
1 teaspoon paprika

Steps

Dice the onion, rinse and drain the beans. Rinse rice until water runs clear. Preheat oil in saucepan. Add onion, garlic, thyme, and pepper, saute for one minute.

Stir rice into pan, then beans. Saute two minutes.

Add coconut milk, bay leaf, bouillon, creole spice, chicken broth, and bring to a boil. Then reduce heat and simmer until rice is cooked, around 20 minutes. Stir occasionally, and add more water if needed.

Add salt and pepper to taste, serve.

Notes

Creamy Coleslaw

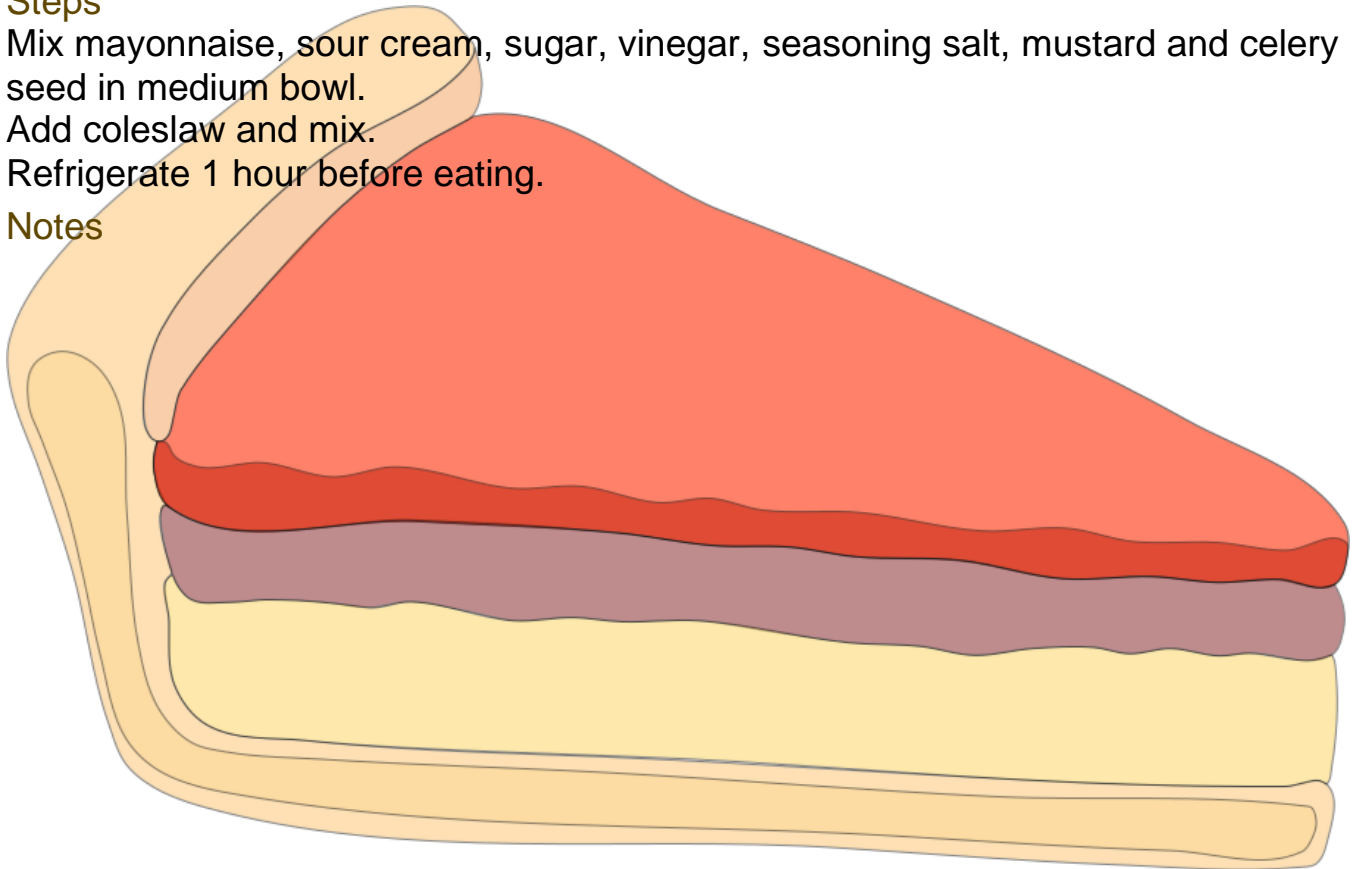
Ingredients

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.

Notes



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.

Notes

Acknowledgements

Compiled by Daniel Scott Bozarth Jr. with recipes from more friends, family, associates, local restaurants, old cookbooks, newspapers, and internet strangers that I have found worth saving.

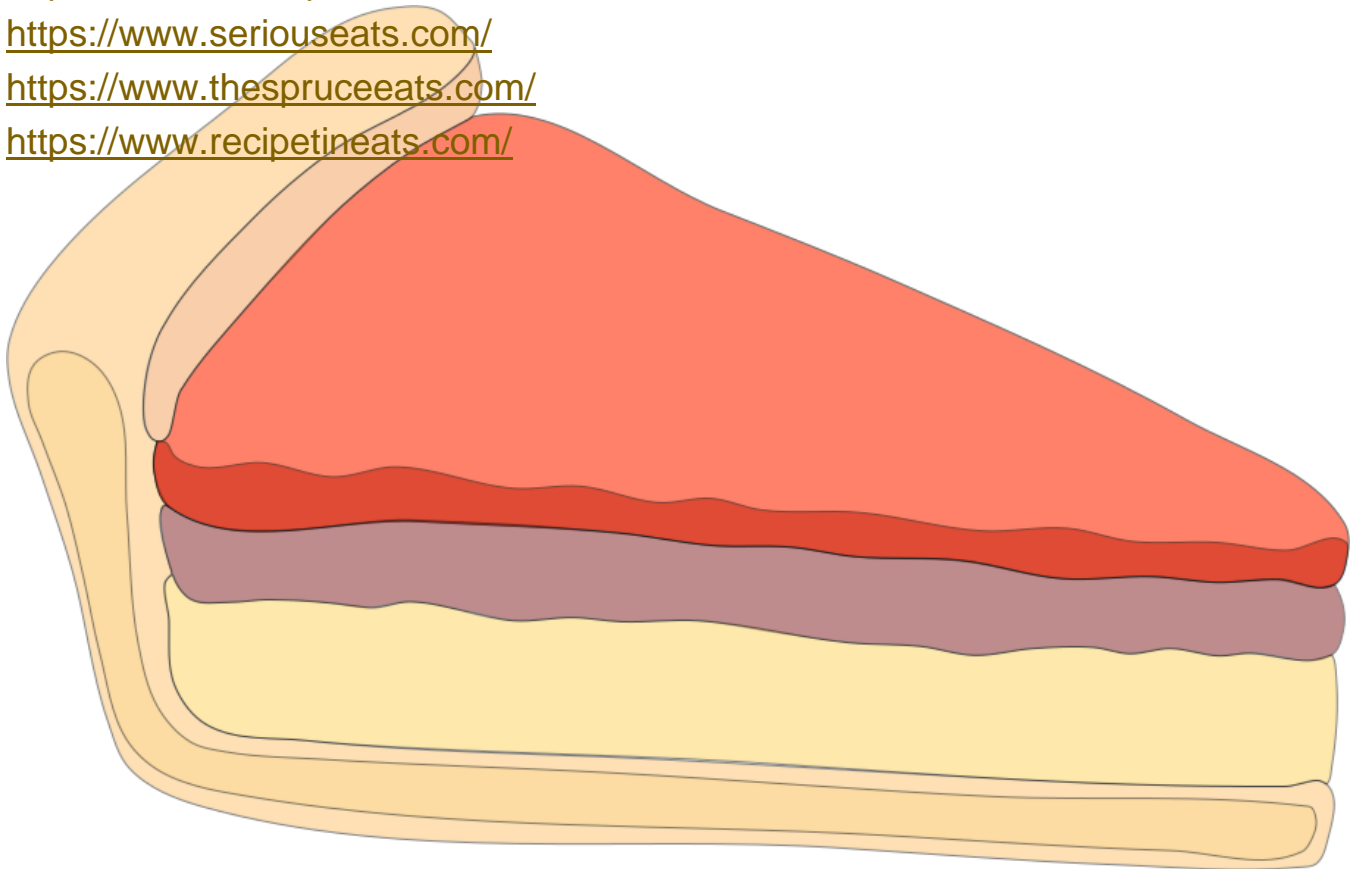
Websites

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

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

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

<https://www.recipe-tineats.com/>



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>

We've also started a google doc, but their links aren't nearly as nice.

https://docs.google.com/document/d/1PCzjv4WexE21f_HuxLTlgovihXaYfH6cxgGd3MEdXdo/edit?usp=sharing

