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# Kitchen Tools

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# Profiles

Garlic

|  |  |
| --- | --- |
| Buying: ??  Storing: ??  Preparing: ??  Converting: 1 clove of garlic = ½ tsp. of minced garlic |  |

Food

|  |  |
| --- | --- |
| Buying: ??  Storing: ??  Preparing: ??  Converting: ?? |  |

# Recipes

## Omelets

|  |  |  |  |
| --- | --- | --- | --- |
| Total Time: 4 min  Prep Time: 1 min  Cook Time: 3 min | Meal (breakfast, brunch, snack): breakfast  Cuisine (culture): ??  Course (Holiday side dish): main course | | Season: year-round  Serves: 1  Rating: 5/10 |
| Tools  Medium non-stick skillet  Small bowl, or a cereal bowl  Whisk, or a fork  Rubber spatula  Ingredients  3 eggs  Water  Salt & pepper, to taste | | Prep   1. Put the skillet on low-medium heat. 2. In the bowl combine eggs and milk, and whisk together.   Steps | |

Pairings

## Brownies & Bars

**Classic Brownies**

|  |  |  |  |
| --- | --- | --- | --- |
| **Total Time:** 50 to 55 min  **Prep Time:** 20 min  **Cook Time:** 30 to 35 min | **Meal:** dinner  **Cuisine:** American, Canadian  **Course:** desert | | **Season:** year-round  **Serves:** 36  **Rating:** ?/10 |
| **Tools**  9-by-13-inch baking dish  Aluminum foil  Large saucepan  Stirring spoon  Whisk  Cooling rack  **Ingredients**  Cooking spray  2 sticks of unsalted butter  4 oz. of semisweet chocolate chips  2 cups of granulated sugar  4 large eggs  1½ cups of all-purpose flower  ⅓ cup of unsweetened cocoa powder  ½ tsp. of salt | | **Prep**   1. Preheat the oven to 350­oF. 2. Line your baking dish with foil, leaving a 2-inch overhang on two sides; coat the foil with cooking spray. 3. Melt the butter and chocolate chips in your saucepan over low heat; let cool slightly. Stir in the sugar and eggs. Whisk in the flour, cocoa powder, and salt.   Steps   1. Spread the batter in the prepared pan. 2. Bake until a toothpick inserted into the center comes out clean, 30 to 35 minutes. 3. Let cool on a rack, then cut into bars. | |

Marble Brownies

|  |  |  |  |
| --- | --- | --- | --- |
| Total Time: 1 hr 10 min  Prep Time: 30 min  Cook Time: 40 min | Meal: dinner  Cuisine: American, Canadian  Course: desert | | Season: ??  Serves: 36  Rating: ?/10 |
| Tools  9-by-13-inch baking dish  Aluminum foil  Medium bowl  Large saucepan  Cooling rack  Ingredients  Cooking Spray  Topping  12 oz. of cream cheese, at room temperature  ⅓ cups of sugar  1 large egg  Batter  2 sticks of unsalted butter  4 oz. of semisweet chocolate chips  2 cups of sugar  4 large eggs  1½ cups of all-purpose flour  ⅓ cup of unsweetened cocoa powder  ½ tsp. of salt | | Prep   1. Bring the cream cheese to room temperature, about 30 minutes. 2. Preheat the oven to 350oF.   Steps   1. Line your baking dish with foil, leaving a 2-inch overhang on two sides; coat the foal with cooking spray. 2. Topping: beat the cream cheese, sugar, and egg in a medium bowl until smooth. 3. Batter: melt the butter and chocolate in your saucepan over low heat; let cool. Stir in the sugar and eggs. Whisk in the flour, cocoa powder, and salt. 4. Spread the batter in the prepared pan. Spread the topping on top and swirl it into the batter. 5. Bake until a toothpick inserted into the chocolate part comes clean, 35 to 40 minutes. 6. Let cool on a rack, then cut into bars. | |

## Cookies

## Cakes & Breads

Buttermilk Cornbread

|  |  |  |  |
| --- | --- | --- | --- |
| Total Time: 45 min  Prep Time: 15 min  Cook Time: 30 min | Meal: dinner  Cuisine (culture): ??  Course: side dish, holiday side dish | | Season: Fall  Serves: 8  Rating: ?/10 |
| Tools  Oven-proof 10-inch cast iron skillet  2 large mixing bowls  Whisk  Rubber spatula  Altitude Adjustments  Altitude Group  Altitude Adjustment  Ingredients  Dry Ingredients  1½ cups of cornmeal  1 cup of all-purpose flour  ⅓ cup of sugar  4 tsp. of baking powder  1 tsp. of kosher salt  Wet Ingredients  2 cups of reduced fat buttermilk  1 large egg  3 tbsp. of unsalted butter, melted  Crust  3 tbsp. of unsalted butter, melted | | Prep   1. Preheat oven to 425oF, and place your skillet in the oven. 2. Melt two separate bowls of butter. 3 tbsp. of butter each.   Steps   1. Dry ingredients: in a large bowl combine cornmeal, flour, sugar, baking powder, and salt. 2. Wet mixture: in another large bowl whisk together buttermilk, egg, and 3 tbsp. of butter. 3. Batter: pour wet mixture over dry ingredients and stir using a rubber spatula until moist. 4. Remove skillet from the oven and add the remaining 3 tbsp. of butter to the skillet until heated through, about 1-2 minutes. 5. Working carefully, immediately scoop the batter into the hot skillet. Place into oven and bake for 20-25 minutes, or until a tester inserted in the center comes out clean. Let cool 5 minutes. 6. Serve warm and with butter. | |

Figures

Pairings

Thanksgiving Turkey

# Cupcakes

# Pies and Tarts

# Ice Cream and Pudding

# Candies

## Food

Grill/Stovetop/Oven

Recipe Title

|  |  |  |  |
| --- | --- | --- | --- |
| Total Time: ? min  Prep Time: ? min  Cook Time: ? min | Meal (breakfast, brunch, snack): ??  Cuisine (culture): ??  Course (Holiday side dish): ?? | | Season: ??  Serves: ??  Rating: ?/10 |
| Tools  Tool  Altitude Adjustments  Altitude Group  Altitude Adjustment  Ingredients  Ingredient Group  Ingredient | | Prep   1. F   Steps   1. F | |

Figures

Pairings