

## Favori Tarifler

### Yemek Ad: Beef Asado

Talimatlar: 0. Combine beef, crushed peppercorn, soy sauce, vinegar, dried bay leaves, lemon, and tomato sauce. Mix well. Marinate beef for at least 30 minutes.

1. Put the marinated beef in a cooking pot along with remaining marinade. Add water. Let boil.
2. Add Knorr Beef Cube. Stir. Cover the pot and cook for 40 minutes in low heat.
3. Turn the beef over. Add tomato paste. Continue cooking until beef tenderizes. Set aside.
4. Heat oil in a pan. Fry the potato until it browns. Turn over and continue frying the opposite side. Remove from the pan and place on a clean plate. Do the same with the carrots.
5. Save 3 tablespoons of cooking oil from the pan where the potato was fried. Saute onion and garlic until onion softens.
6. Pour-in the sauce from the beef stew. Let boil. Add the beef. Cook for 2 minutes.
7. Add butter and let it melt. Continue cooking until the sauce reduces to half.

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### Yemek Ad: Crock Pot Chicken Baked Tacos

Talimatlar: Put the uncooked chicken breasts in the crock pot. Pour the full bottle of salad dressing over the chicken. Sprinkle the rest of the ingredients over the top and mix them in a bit with a spoon.

Cover your crock pot with the lid and cook on high for 4 hours.

Remove all the chicken breasts from the crock pot and let cool.

Shred the chicken breasts and move to a glass bowl.

Pour most of the liquid over the shredded chicken.

#### FOR THE TACOS:

Make the guacamole sauce by mixing the avocado and green salsa together. Pour the guacamole mixture through a strainer until smooth and transfer to a squeeze bottle. Cut the tip off the lid of the squeeze bottle to make the opening more wide if needed.

Make the sour cream sauce by mixing the sour cream and milk together until you get a more liquid sour cream sauce. Transfer to a squeeze bottle.

In a 9x 13 glass baking dish, fill all 12+ tacos with a layer of refried beans, cooked chicken and shredded cheese.

Bake at 450 for 10-15 minutes just until the cheese is melted and bubbling.

Out of the oven top all the tacos with the sliced grape tomatos, jalapeno and cilantro.

Finish with a drizzle of guacamole and sour cream.

Enjoy!

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### Yemek Ad: Fish pie

Talimatlar: 01.Put the potatoes in a large pan of cold salted water and bring to the boil. Lower the heat, cover, then simmer gently for 15 minutes until tender. Drain, then return to the pan over a low heat for 30 seconds to drive off any excess water. Mash with 1 tbsp olive oil, then season.

02.Meanwhile put the milk in a large sauté pan, add the fish and bring to the boil. Remove from the heat, cover and stand for 3 minutes. Remove the fish (reserving the milk) and pat dry with kitchen paper, then gently flake into an ovenproof dish, discarding the skin and any bones.

03.Heat the remaining oil in a pan, stir in the flour and cook for 30 seconds. Gradually stir in 200-250ml of the reserved milk (discard the rest). Grate in nutmeg, season, then bubble until thick. Stir in the cream.

04.Preheat the oven to 190°C/fan170°C/gas 5. Grate the artichokes and add to the dish with the leek, prawns and herbs. Stir the lemon zest and juice into the sauce, then pour over. Mix gently with a wooden spoon.

05.Spoon the mash onto the fish mixture, then use a fork to make peaks, which will crisp and brown as it cooks. Sprinkle over the cheese, then bake for 35-40 minutes until golden and bubbling. Serve with wilted greens.

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#### Yemek Ad: Beef Bourguignon

Talimatlar: Heat a large casserole pan and add 1 tbsp goose fat. Season the beef and fry until golden brown, about 3-5 mins, then turn over and fry the other side until the meat is browned all over, adding more fat if necessary. Do this in 2-3 batches, transferring the meat to a colander set over a bowl when browned.

In the same pan, fry the bacon, shallots or pearl onions, mushrooms, garlic and bouquet garni until lightly browned. Mix in the tomato purée and cook for a few mins, stirring into the mixture. This enriches the bourguignon and makes a great base for the stew. Then return the beef and any drained juices to the pan and stir through.

Pour over the wine and about 100ml water so the meat bobs up from the liquid, but isn't completely covered. Bring to the boil and use a spoon to scrape the caramelised cooking juices from the bottom of the pan – this will give the stew more flavour.

Heat oven to 150C/fan 130C/gas 2. Make a cartouche: tear off a square of foil slightly larger than the casserole, arrange it in the pan so it covers the top of the stew and trim away any excess foil. Then cook for 3 hrs. If the sauce looks watery, remove the beef and veg with a slotted spoon, and set aside. Cook the sauce over a high heat for a few mins until the sauce has thickened a little, then return the beef and vegetables to the pan.

To make the celeriac mash, peel the celeriac and cut into cubes. Heat the olive oil in a large frying pan. Tip in the celeriac and fry for 5 mins until it turns golden. Season well with salt and pepper. Stir in the rosemary, thyme, bay and cardamom pods, then pour over 200ml water, enough to nearly cover the celeriac. Turn the heat to low, partially cover the pan and leave to simmer for 25-30 mins.

After 25-30 mins, the celeriac should be soft and most of the water will have evaporated. Drain

away any remaining water, then remove the herb sprigs, bay and cardamom pods. Lightly crush with a potato masher, then finish with a glug of olive oil and season to taste. Spoon the beef bourguignon into serving bowls and place a large spoonful of the celeriac mash on top. Garnish with one of the bay leaves, if you like.

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Yemek Ad: Kapsalon

Talimatlar: Cut the meat into strips. Heat oil in a pan and fry the strips for 6 minutes until it's ready. Bake the fries until golden brown in a deep fryer. When ready transfer to a backing dish. Make sure the fries are spread over the whole dish.

Cover the fries with a new layer of meat and spread evenly.

Add a layer of cheese over the meat. You can also use grated cheese. When done put in the oven for a few minutes until the cheese is melted.

Chop the lettuce, tomato and cucumber in small pieces and mix together. for a basic salad. As extra you can add olives jalapenos and a red onion.

Dived the salad over the dish and Serve with garlicksauce and hot sauce

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Yemek Ad: Duck Confit

Talimatlar: The day before you want to make the dish, scatter half the salt, half the garlic and half of the herbs over the base of a small shallow dish. Lay the duck legs, skin-side up, on top, then scatter over the remaining salt, garlic and herbs. Cover the duck and refrigerate overnight. This can be done up to 2 days ahead.

Pour the wine into a saucepan that will snugly fit the duck legs in a single layer. Brush the salt off the duck legs and place them, skin-side down, in the wine. Cover the pan with a lid and place over a medium heat. As soon as the wine starts to bubble, turn the heat down to the lowest setting and cook for 2 hours, checking occasionally that the liquid is just barely simmering. (If you own a heat diffuser, it would be good to use it here.) After 2 hours, the duck legs should be submerged in their own fat and the meat should feel incredibly tender when prodded. Leave to cool.

The duck legs are now cooked and can be eaten immediately – or you can follow the next step if you like them crisp. If you are preparing ahead, pack the duck legs tightly into a plastic container or jar and pour over the fat, but not the liquid at the bottom of the pan. Cover and leave in the fridge for up to a month, or freeze for up to 3 months. The liquid you are left with makes a tasty gravy, which can be chilled or frozen until needed.

To reheat and crisp up the duck legs, heat oven to 220C/fan 200C/gas 7. Remove the legs from the fat and place them, skin-side down, in an ovenproof frying pan. Roast for 30-40 mins, turning halfway through, until brown and crisp. Serve with the reheated gravy, a crisp salad and some crisp golden potatoes.

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#### Yemek Ad: Lasagna Sandwiches

Talimatlar: 1. In a small bowl, combine the first four ingredients; spread on four slices of bread. Layer with bacon, tomato and cheese; top with remaining bread.

2. In a large skillet or griddle, melt 2 tablespoons butter. Toast sandwiches until lightly browned on both sides and cheese is melted, adding butter if necessary.

#### Nutrition Facts

1 sandwich: 445 calories, 24g fat (12g saturated fat), 66mg cholesterol, 1094mg sodium, 35g carbohydrate (3g sugars, 2g fiber), 21g protein.

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#### Yemek Ad: Crispy Sausages and Greens

Talimatlar: Preheat the oven to 350°. Remove the stems from one bunch of Tuscan kale and tear the leaves into 1" pieces (mustard greens, collards, spinach, and chard are great, too). Coarsely chop half a head of green cabbage. Combine the greens in a large baking dish and add 4 cloves of thinly sliced garlic. Adding some sliced onions and shiitake mushrooms at this point is optional, but highly recommended (I'll sauté the onions and mushrooms in a cast iron baking dish right on the stove before adding to the greens). Coat the greens with some olive oil and pour ½ cup chicken stock or broth over everything. Cover the dish with foil and bake until the greens are wilted, about 15 minutes. Remove foil and season with salt and pepper. Continue to bake until cabbage is tender, about 20-25 minutes more.

Meanwhile, heat a little olive oil in a large skillet over medium-high. Prick four sweet Italian sausages with a fork and cook until browned on all sides and cooked through, 10 to 12 minutes. When the greens are done, slice the sausage and toss into the greens with a splash of your favorite vinegar (I like sherry or red wine).

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