



some recipes i like

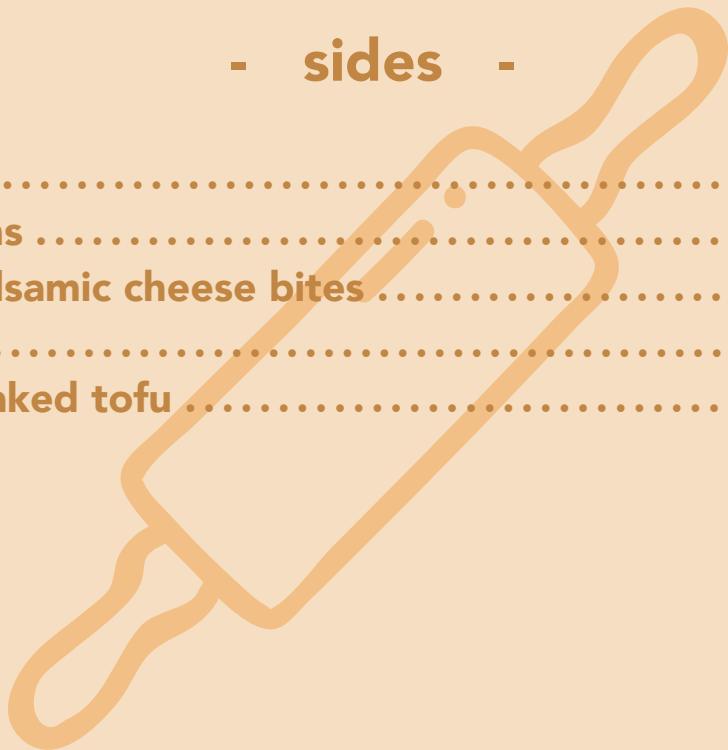
compiled by miles

- outlines -

sides	2
mains	5
treats	18

- sides -

sushi rice	3
fried onions	3
tomato balsamic cheese bites.....	3
eggnog	3
bouillon-baked tofu	4



sushi rice

VV

- 2 cup dry white rice
- 3 cup water
- 1/2 cup rice vinegar A↓
- 1 Tbsp cooking oil
- 1/4 cup white sugar
- 1 tsp salt

Rinse rice under cold water in colander until it runs clear. Add to pan with water, set to medium-high. Bring to boil, then reduce heat to low. Cover until water is absorbed, ~20 mins.

Add group A to sauce pan over medium heat until sugar dissolved. Add to cooked rice, mix until liquid is absorbed.



fried onions

VV

- 3 yellow onions cut into strips
- 2 Tbsp corn starch
- 1 cup frying oil

Heat oil. Mix onions in corn starch until well-coated. Fry in pot until golden and crispy.

tomato balsamic cheese bites

V

- 1 french bread loaf sliced and toasted
- 1 onion sliced and caramelized
- 3 tomatoes 1/4" slices
- 1/2 cup cream cheese
- 1/2 cup sour cream
- 1 tsp pepper
- 1 garlic clove finely chopped
- 2 green onions for chives
- 1 Tbsp balsamic vinegar
- 1 Tbsp olive oil

Whip group A till light and fluffy. Drizzle tomato slices with group B and broil until tomatoes start to shrivel. Top french bread slices with prepared components.

eggnog

V

- 2 cup milk A↓
- 1 cup heavy cream
- 6 egg yolks B↓
- 1/2 cup sugar
- 1/2 tsp salt
- 1 tsp vanilla C↓
- 1/4 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp cloves

Scald group A. Whisk group B until whitened. Mix in scalded milk bit by bit. Reheat this mixture at a very low temperature, no boiling, until thickened. Mix in group C. Chill and serve.



boullion-baked tofu

vv

adapted from Bon Appétit Nov 24 p32

1 firm tofu package (~14oz)

pressed, cubed, patted dry

2 tsp vegetable boullion paste

A ↓

1/2 tsp pepper

1/2 tsp garlic powder

1/2 tsp sugar

2 Tbsp olive oil

1 Tbsp corn starch

Mix group A and toss with **tofu**. Cover and let sit at least **15 mins**. Prepare oven (middle rack, **400°F**). Lightly oil parchment paper on rimmed baking sheet.

Uncover **tofu** and sprinkle on **corn starch**. Toss to coat. Arrange tofu on prepared sheet, not touching each other. Bake until golden brown and crispy, **30-35 mins**.

- mains -

pork and cucumber stir-fry	6
popover-topped pot pie	7
oyakodon (parent and child)	8
cauliflower chowder	9
miso-mayo chicken	10
garlic coconut shrimp	11
pho	12
pork and tomatillo udon	13
baked pasta and sausage	14
baked sweet potato chaat	15
miso-tahini & tofu grain bowls	16
french onion pasta	17

pork and cucumber stir-fry

adapted from Bon Appétit May 25 p38



1 lb **ground pork**

2 cup **dry rice** cooked

3 **cucumbers** zebra-peeled, halved ^{A↓}
lengthwise, seeds removed,
sliced diagonally 1/2" thick

1 tsp **salt**

3 Tbsp **oyster sauce**

^{B↓}

3 Tbsp **soy sauce**

3 Tbsp **dry white wine**

2-3 **jalapeños** no seeds, thinly sliced ^{C↓}

1 Tbsp **ginger powder**

2 **garlic cloves** grated

1 tsp **pepper**

Form **pork** into several patties, season lightly with salt. Set aside.

Toss **cucumber** with **salt** (group **A**) in medium bowl. Let sit until cucumber starts releasing its water, about **10 mins**. While waiting, mix wets (group **B**) to make sauce, set aside*.

Rinse, drain and pat dry **cucumber**. Heat **1 Tbsp** oil in large skillet at **medium-high** and cook, tossing frequently, until lightly browned. Remove and set aside.

Cook **pork** patties in skillet until deeply browned on both sides, about **5 mins** per side. Break up into bite-sized pieces and add seasonings (group **C**), cook another **1-2 mins**.

Add **cucumber** and *reserved sauce to skillet, cook ~**1 min**. Add cooked **rice** on top.

popover-topped pot pie

v

adapted from Bon Appétit May 25 p14



- | | | | |
|-----------|-----------------|-------------------------|----|
| 12 oz | golden potatoes | 1/2" cubes | |
| 1 bunch | asparagus | 1/2" pieces | A↓ |
| 1-2 cup | carrots | 1/4" sliced pieces | |
| 2 stalks | celery | thinly sliced | |
| 2 | yellow onions | chopped | |
| 1 cup | frozen peas | | |
| 6 | garlic cloves | grated | B↓ |
| 1/4 cup | flour | | |
| 2 cup | vegetable broth | | C↓ |
| 1/2 cup | dry white wine | | |
| 2/3 cup | heavy cream | | |
| 1 Tbsp | Dijon mustard | | |
| 3 Tbsp | dill | (save some for topping) | |
| 1 tsp | pepper | | |
| 1 1/2 tsp | lemon zest | | |
| 1 1/2 tsp | salt | | |
| 5 | eggs | blended till fluffy | D↓ |
| 1/2 tsp | salt | | |
| 1 1/4 cup | flour | | |
| 1 oz | Parmesan | grated | |
| 1 1/3 cup | whole milk | | |
| 1/2 tsp | baking powder | | |

Heat 1/4 cup olive oil in Dutch oven on medium. Cook potatoes for 2 mins, stirring often. Add veggies (group A) and cook 15-18 mins. Add group B, stirring until homogenous. Add group C to pot while stirring. Simmer ~1 min. Take off heat, let sit without stirring 20-60 mins.

Prepare oven: middle rack, 425°F. Mix and briefly blend group D till smooth. Gently pour into pot. Bake until deep golden brown and puffed, 45-55 mins.

oyakodon (parent and child)

adapted from Bon Appétit May 25 p18

1 1/4 lb **chicken** (preferably thighs, but breast ok)

1 1/2 **dry rice** cooked

2 tsp **Hondashi powder**

1 **yellow onion** thinly sliced A↓

1/4 cup **soy sauce**

1/4 cup **sake**

1 Tbsp **sugar**

3 **green onions** pale and dark parts separated, thinly sliced

5 **eggs** blended

Mix **dashi** and 1 1/2 cup hot water in a skillet until dissolved. Add group A and immerse on **medium-high** until onion is slightly softened and liquid slightly reduced, **6-8 mins.**

Add **chicken** and **pale green onion** to pan. Cook until chicken is not pink on the outside, for **2-3 mins.**

Reduce heat to **medium**, evenly drizzle half of **eggs**. Cover and simmer until eggs almost set, **~2 mins.** Repeat with other half of eggs.

Top with **dark green onion**, serve over **rice**.



cauliflower chowder

v

adapted from Bon Appétit May 25 p22

3 Tbsp butter

1 yellow onion finely chopped

A↓

4 celery stocks thinly sliced

6 garlic cloves finely chopped

2 tsp thyme chopped

1 1/2 cup salt

1/4 cup flower

B↓

1 cauliflower head trimmed and
cut into small florets

10 oz golden potatoes cut into 1/2"
pieces

1 1/2 cup heavy cream chopped

2 Tbsp butter melted

C↓

3 cup crackers like oyster or Ritz,
break up into smaller pieces
if necessary

2 tsp Old Bay seasoning

2 Tbsp miso

1 green onion for chives

Heat 3 Tbsp butter in Dutch oven over medium.
Add group A and cook until onion is translucent,
6-8 mins. Sprinkle in flower and stir 1 min. Add
group B and 4 cup water. Simmer until veggies
are tender and liquid is slightly thickened, stirring
occasionally, **20-25 mins.**

Toss group C in a bowl. Set aside.

Stir a few spoonfuls of soup in with miso
separately, then stir into the pot.

Serve with prepared crackers and chives.



miso-mayo chicken

adapted from Bon Appétit Nov 24 p12



- 2 lb **chicken breast** patted dry
- 2 cup **dry jasmine rice** cooked
- 1 Tbsp **soy sauce** A↓
- 1/2 cup **mayo**
- 3 Tbsp **white miso**
- 2 **leeks** white and pale green parts B↓
only, sliced 1/4" thick
- 1 lb **brussel sprouts** trimmed,
quartered lengthwise
- 1 Tbsp **rice vinegar** C↓
- 1 Tbsp **white miso**
- 1/4 cup **mayo**
- 2 Tbsp **rice vinegar**
- 2 tsp **sesame seeds**

Preheat oven to 425°F, rack in middle. Whisk group **A**, use to coat **chicken**. Arrange veggies (group **B**) on baking sheet with parchment paper, salt and drizzle ~1 Tbsp oil. Place **chicken** on top of veggies, roast 13-16 mins. Meanwhile, mix group **C** to create sauce for serving*.

Leaving chicken in oven, turn on broil. Cook till veggies are tender with some charring and chicken is cooked through and well-browned, 9-12 mins.

Cut chicken into strips, and add 2 Tbsp **rice vinegar** to veggies if desired. Top rice with veggies, chicken, *prepared sauce, and sesame seeds.

garlic coconut shrimp

adapted from Bon Appétit Sep 24 p18



1 lb **shrimp**

1 cup **dry rice** cooked

1 tsp **turmeric**

1/2 tsp **salt**

6 **garlic cloves** chopped

1/4 cup **olive oil**

1/2 cup **unsweetened coconut flakes**

1/2 tsp **salt**

1 tsp **sugar**

1/2 lb **green beans**

1/2 Tbsp **pepper flakes**

2 Tbsp **rice vinegar**

1/2 **red onion**

Prepare **shrimp**, removing tails unlike the barbarians that took the included picture. Pat dry and toss with group **A**. Set aside.

Cook group **B** in pan ~4 mins, until garlic is golden. Add **coconut**, cook ~2 mins. Strain, separating oil and coconut. Add group **C** to coconut.

Heat separated oil in large skillet at **medium**. Cook group **D** with **shrimp** ~2 mins. Add **vinegar** and **3 Tbsp** water. Cook ~2 mins, till shrimp done.

Top **rice** with **shrimp** and **green beans, onion, and coconut**.

pho

adapted from Bon Appétit Feb 25 p24



8 oz thin rice noodles soaked in water to soften, drained

1 Tbsp veggie oil

1 yellow onion thinly sliced

1 lb ground beef

1/2 tsp salt

2 tsp Chinese five-spice powder

5 garlic cloves grated A↓

2" ginger grated

1 Tbsp fish sauce

32 oz low-sodium chicken broth

1 bean sprout package B↓

1 cilantro bunch

2 jalapeño sliced

hoisin sauce

sriracha

lime

Heat 1 Tbsp cooking oil in Dutch oven at medium-high. Cook onion until it starts to soften, 2 mins. Add beef and salt and cook until beef is partially browned, 2 mins. Add five-spice powder and some pepper, cook until beef is just cooked through, 3 mins. Pour off and discard excess fat.

Add group A, cook ~1 min. Add broth and 4 cup water. Increase heat to high, bring to a boil. Add noodles until tender (might refer to package instructions).

Serve with items from group B.



pork and tomatillo udon

adapted from Bon Appétit Feb 25 p84

- 1 lb **ground pork**
- 1 lb **cooked udon** prepared per package instructions
- 3 Tbsp **hoisin sauce**
- 1 1/4 cup **tomatillo salsa**
- 2 Tbsp **butter**
- 2/3 cup **chopped cilantro**
- 1 **radish** thinly sliced

Heat 1 Tbsp **cooking oil** over medium high in large skillet.

Add **pork**, cook 3 mins.

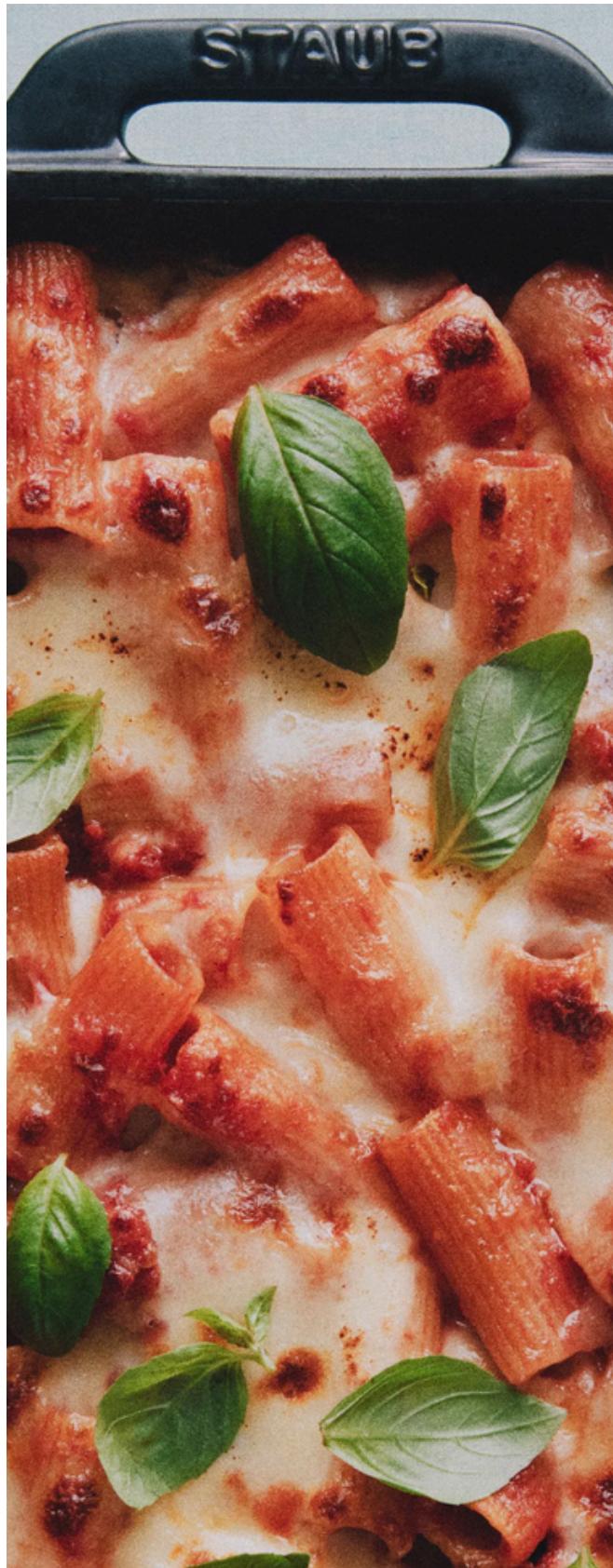
Add **hoisin sauce**, cook 2 mins.

Add **salsa**, cook 1 min.

Add **butter** and **udon**, cook 1 min.

Remove from heat and mix in **cilantro**.

Decorate with **radish**.



baked pasta and sausage

adapted from Bon Appétit Feb 25 p48

- 12 oz spicy sausage cooked or uncooked
.....
10 garlic cloves finely grated A↓
4 large basil springs chopped
56 oz canned crushed tomatoes
1/2 cup butter cut into pieces
1/2 Tbsp salt
1 tsp sugar
1 tsp red pepper flakes
.....
1 lb pasta like rigatoni
1 lb low-moisture mozzarella coarsely grated

Prepare oven: middle rack, 350°F. In a 9×13" pan, combine group A and bake uncovered for 45 mins. If sausage is uncooked, add now, otherwise add after 30 mins.

Add pasta, uncooked, with 1 cup water. Lightly mix contents. Cover pan tightly with foil. Bake 23-27 mins.

Remove pan from oven, turn oven to broil. Remove foil, lightly mix contents. Top pasta with mozzarella and broil until cheese is golden brown in spots, 5-8 mins. Keep a close eye as it can turn quickly.

baked sweet potato chaat

v

adapted from Bon Appétit Nov 24 p14



2-3 lb **sweet potatoes**

1 lb **dry chickpeas** soaked,
cooked, and patted dry A↓

1 1/2 Tbsp **cumin**

1 1/2 Tbsp **chaat masala**

1/4 cup **olive oil**

1 **cilantro bunch** B↓

2 **jalapeño** stem cut off

4-6 **green onions**

1/4 cup **lime juice**

1/4 cup **olive oil**

1-2 **serves fried onion** (see pg. 3) C↓

plain whole milk yogurt or
sour cream

1 **red onion** finely chopped

1 **pomegranate** for seeds

Preheat oven to 450°F. Cut **potatoes** in half if large. Prick all over with a fork. Run under water to dampen skin. Place on rimmed baking sheet with parchment paper. Drizzle olive oil and sprinkle salt, spread with hands to coat. Roast 30-35 mins.

In a bowl, mix group **A**. Add to potato sheet. Cook all for another 15-20 mins.

In a food processor, blend group **B** till well mixed, but not puréed.

Serve in bowls by mixing and lightly mashing potatoes and chickpeas (or do it like the picture, I'm not your mom), then topping with blended sauce and elements of group **C**.

miso-tahini & tofu grain bowls vv

adapted from Bon Appétit Apr 25 p20



- 1 firm **tofu package** (~14oz)
..... pressed, cubed, patted dry
- 1½ cup **dry brown rice** rinsed until water runs clear A↓
- 1/2 cup **dry quinoa**
- 8 oz **red cabbage** thinly sliced B↓
- 3 Tbsp **rice vinegar**
- 2 tsp **honey**
- 1/2 tsp **salt**
- 1 Tbsp **soy sauce**
- 2 **broccoli bunches** cut into florets with long stems C↓
- 1 tsp **red pepper flakes**
- 3 cup **misō** D↓
- 2 Tbsp **tahini**
- ¾ tsp **turmeric**
- 2 tsp **honey**
- 2 Tbsp **rice vinegar**
- 1 **avocado** thinly sliced

Preheat oven to **450°F**. Bring grains (group **A**) and **2½ cup water** to a boil in medium saucepan. Cover tightly with lid, reduce heat to **low**. Cook until grains are tender and liquid is absorbed, **40 mins**. Meanwhile, combine group **B** in large bowl and vigorously massage with hands. Set aside for serving.

Arrange **tofu** on rimmed baking sheet, drizzle with **soy sauce** and **3 Tbsp olive oil**. Roast until lightly browned, **9-11 mins**. Combine group **C** and roast alongside tofu until starting to char, **15-20 mins**.

Whisk group **D** to make sauce for serving. Assemble bowls with components and serve.

french onion pasta

V

adapted from Bon Appétit Apr 25 p18

4 yellow onions thinly sliced A↓

1 tsp salt

1 tsp pepper

6 garlic cloves B↓

4 tsp chopped thyme

3/4 cup dry white wine

1 lb shell pasta like lumache

1 oz Parmesan finely grated C↓

5 Tbsp butter

1 Tbsp Dijon mustard

2 tsp sugar

2 tsp Worcesterhire sauce

8-12 oz Gruyère or White Cheddar

coarsely grated

Heat 3 Tbsp olive oil in Dutch oven over medium-high. Add group A and cook, stirring occasionally and adding 1 Tbsp water at a time if onions are sticking and burning. Continue until onions are deep brown and jammy, 30-35 mins.

Add group B to pan, stirring often, cooking 1 min. Add wine and cook, stirring occasionally, until reduced by half, ~3 mins. Add 5 1/2 cup water and bring to a simmer. Add pasta and cook, stirring often to prevent pasta from sticking, until pasta is al dente, almost all liquid is absorbed besides a thick sauce, 10-14 mins.

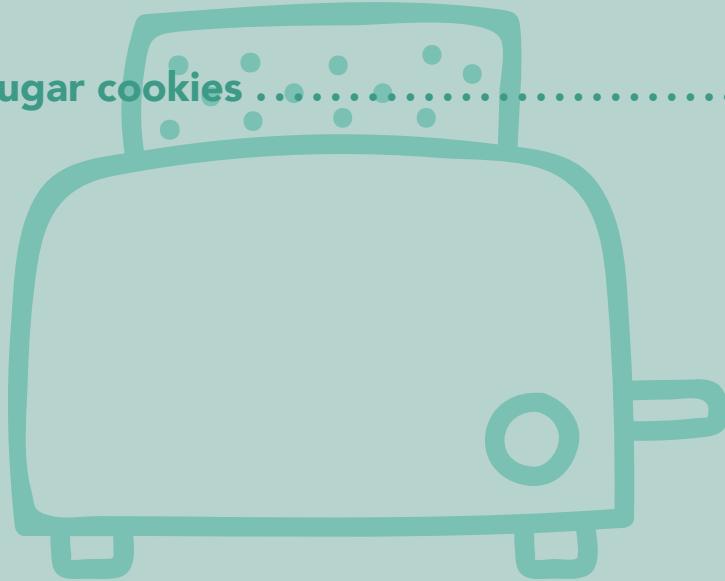
Remove pan from heat and add group C, stirring until Parmesan is melted.

Place rack in upper third of oven and turn on broil. Scatter cheese over pasta and broil until melted and golden brown, 2-5 mins, watching closely. Add chives for serving if desired.



- treats -

earl grey sugar cookies 19





earl grey sugar cookies

.....
1/2 cup butter melted A ↓

2 Tbsp earl grey tea leaves chopped if
necessary

.....
1/2 cup sugar B ↓

1/4 cup brown sugar

1 egg

.....
1 Tbsp vanilla

.....
1 1/2 cup flour C ↓

1/2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

Mix group **A**. Add group **B**, mixing until smooth.

Add dries (group **C**) and mix until no dry spots remain. Refrigerate dough for at least **30 mins**.

Preheat oven to **325°F**. Roll balls of dough in sugar. Place on sheet with parchment paper. Cookies will spread, leave room between them. Cook **12-15 mins**, until edges are darkened and set. Allow to sheet cool before serving.