

TO SERVE MAN

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A Personal Cookbook

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“It’s a cookbook!”

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Part I

FOOD

BREAKFAST

Classic French Toast

4 servings • 5 minutes prep • 15 minutes cook

Perfectly golden, custardy French toast with a hint of vanilla and cinnamon.

Ingredients

- eggs (4)
- whole milk (1 cup)
- vanilla extract (1 tsp)
- ground cinnamon (1/2 tsp)
- salt (1/4 tsp)
- butter (2 tbsp)
- bread (8 slices, day-old)
- maple syrup
- powdered sugar

Instructions

1. In a shallow dish or pie plate, whisk together eggs, whole milk, vanilla extract, ground cinnamon, and salt.

2. Heat a griddle or large skillet over medium heat. Add butter and let it melt.
3. Dip bread into the egg mixture, letting each side soak for 3 seconds. Don't oversoak or the bread will fall apart.
4. Place soaked bread on the hot griddle and cook for 3 minutes per side, until golden brown and cooked through.
5. Serve hot with maple syrup and powdered sugar for dusting, if desired.

RECIPE BY KING ARTHUR BAKING

MAINS

Chicken Tikka Masala

6 servings • 30 minutes prep • 45 minutes cook

Rich, creamy tomato curry with spiced yogurt-marinated chicken. Restaurant quality at home.

Ingredients

- plain yogurt (1 cup)
- garam masala (2 tsp)
- ground cumin (1 tsp)
- turmeric (1 tsp)
- salt (1 tsp)
- chicken thighs (2 lbs, boneless skinless)
- vegetable oil (3 tbsp)
- onion (1, diced)
- garlic (4 cloves, minced)
- ginger (2 tbsp, fresh grated)
- ground coriander (1 tsp)
- paprika (1 tsp)

- cayenne pepper (1/2 tsp)
- crushed tomatoes (28 oz can)
- water (1 cup)
- heavy cream (1 cup)
- fresh cilantro (1/4 cup, chopped)
- basmati rice
- naan

Instructions

Marinate the chicken

1. In a bowl, combine plain yogurt, garam masala, ground cumin, turmeric, and salt.
2. Cut chicken thighs into bite-sized pieces. Add to yogurt mixture and marinate for at least 30 minutes, or up to 24 hours in the refrigerator.

Make the sauce

1. Heat vegetable oil in a large pot or Dutch oven over medium heat. Add onion and cook until softened, about 8 minutes.
2. Add garlic, ginger, garam masala, ground coriander, paprika, and cayenne pepper. Cook for 1 minute until fragrant.
3. Stir in crushed tomatoes and water. Bring to a simmer and cook for 15 minutes.

Cook the chicken

1. Meanwhile, heat a large skillet over high heat. Remove chicken from marinade (discard marinade) and cook in batches until browned, about 3 minutes per side.
2. Add browned chicken to the sauce. Stir in heavy cream and simmer for 10 minutes until chicken is cooked through.
3. Finish with fresh cilantro and serve with basmati rice or naan.

RECIPE BY BON APPÉTIT

Instant Pot Guinness Beef Stew

20 minutes prep • 80 minutes cook

All the flavor of a slow-cooked stew done in a fraction of the time in the pressure cooker. Made with beef stew meat, onion, celery, carrots, parsnips, and of course, Guinness.

Ingredients

- beef stew meat (2 pounds)
- salt (1 tsp)
- black pepper (1/2 tsp, ground)
- butter (2 tbsp)
- onion (1 large, 8 oz, chopped)
- celery (2 stalks, chopped)
- tomato paste (2 tbsp)
- Guinness extra stout (1 cup)
- beef broth (1 1/2 cups)
- dried thyme (1 tsp)
- carrots (2, cut into chunks)
- parsnips (4 medium, about 1 lb, peeled and cut into chunks)
- potatoes (1/2 lb, peeled and cut into chunks)
- cornstarch (2 tsp)
- water (2 tsp)
- fresh parsley (1/4 cup, chopped)

Instructions

Chapter 2. Mains

Sear the meat

1. Pat beef stew meat dry with paper towels, then season on all sides with salt and black pepper.
2. Select the high "Sauté" setting on the Instant Pot. Heat butter or neutral oil.
3. Brown the beef in two batches, searing for 4 minutes per batch and flipping halfway through. Transfer meat to a dish.

Cook the aromatics

1. Add onion and celery to the now-empty pressure cooker. Cook until onions begin to soften, about 4 minutes.
2. Stir in tomato paste and cook for 1 minute.

Pressure cook the meat

1. Pour in Guinness extra stout. Use a stiff spatula to scrape up any browned bits from the bottom of the pot.
2. Let simmer for 5 minutes to reduce the beer, then stir in the reserved beef, beef broth, and dried thyme.
3. Secure the lid on the pressure cooker and set to "sealing" position. Cancel the sauté program, then select "Meat/Stew" or "Pressure Cook" setting at high pressure for 30 minutes.
4. When finished, let pressure release naturally for 10 minutes, then quick release remaining pressure.

Add vegetables and finish

1. Open the pot. Optional: skim off some fat with a ladle if desired.
2. Stir in carrots, parsnips, and potatoes (or rutabaga or celery root).
3. Put the lid back on and set to "sealing" position. Select "Pressure Cook" at high pressure for 3 minutes.
4. While stew finishes, mix cornstarch with water in a small bowl to make a slurry.
5. When cooking ends, perform a quick pressure release.

2.2. Instant Pot Guinness Beef Stew

6. Stir in the cornstarch slurry right away while stew is still bubbling. The residual heat will thicken the stew within a couple minutes.
7. Ladle into bowls and serve hot, garnished with fresh parsley.

RECIPE BY COCO MORANTE

Pasta Carbonara

4 servings • 10 minutes prep • 20 minutes cook

A rich, creamy Roman classic made the authentic way—no cream needed.

Ingredients

- water (4 liters)
- salt (2 tbsp)
- guanciale (200 g)
- pancetta (200 g)
- eggs (3)
- egg yolks (2)
- pecorino romano (100 g, finely grated)
- black pepper (generous amount, freshly ground)
- spaghetti (400 g)
- pasta water (1 cup)

Instructions

1. Bring a large pot of water to boil. Season generously with salt.
2. While waiting, cut guanciale into small strips. If unavailable, use pancetta instead.
3. Whisk together eggs, egg yolks, and pecorino romano in a mixing bowl. Season with black pepper.
4. Cook spaghetti in the boiling water for 2 minutes less than package directions.
5. Meanwhile, cook the guanciale in a cold skillet over medium heat for 8 minutes until fat renders and meat is crispy.
6. Reserve pasta water, then drain pasta. Off heat, add pasta to skillet, then quickly stir in egg mixture. Toss vigorously, adding pasta water as needed to create a creamy sauce.

2.3. Pasta Carbonara

7. Serve immediately with additional pecorino and black pepper.

RECIPE BY J. KENJI LÓPEZ-ALT, ADAPTED BY PJ

Chapter 2. Mains

SIDES

Crispy Roasted Brussels Sprouts

4 servings • 10 minutes prep • 35 minutes cook

Perfectly crispy on the outside, tender on the inside. The secret is high heat and patience.

Ingredients

- Brussels sprouts (1.5 lbs)
- olive oil (3 tbsp)
- salt (1 tsp)
- black pepper (1/2 tsp, freshly ground)
- balsamic vinegar (1 tbsp)
- lemon juice (1 tbsp)

Instructions

1. Preheat oven to 425°F (220°C).
2. Trim Brussels sprouts and cut in half lengthwise. Remove any loose or damaged outer leaves.
3. In a large bowl, toss Brussels sprouts with olive oil, salt, and black pepper.

4. Spread in a single layer on a baking sheet, cut side down. Make sure they're not crowded.
5. Roast for 20 minutes, then flip each sprout and roast for another 15 minutes until deeply browned and crispy.
6. Optional: toss with balsamic vinegar or lemon juice just before serving.
7. Serve immediately while still crispy.

RECIPE BY SERIOUS EATS

DESSERTS

Banana Banana Bread

12 servings • 15 minutes prep • 60 minutes cook

The most delicious, moist loaf with loads of banana flavor. This classic banana bread recipe creates a tender, perfectly sweet treat that's wonderful toasted.

Ingredients

- all-purpose flour (2 cups)
- baking soda (1 tsp)
- salt (1/4 tsp)
- brown sugar (3/4 cup)
- butter (1/2 cup)
- eggs (2 large, beaten)
- mashed overripe bananas (2 1/3 cups)

Instructions

1. Preheat oven to 350°F (175°C). Lightly grease a 9x5-inch loaf pan.
2. Combine all-purpose flour\2\

3. In a separate large bowl, beat brown sugar and butter with an electric mixer until smooth.
4. Stir in eggs and mashed overripe bananas until well blended.
5. Stir banana mixture into flour mixture until just combined. Do not overmix.
6. Pour batter into the prepared loaf pan.
7. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 60 minutes.
8. Let bread cool in pan for 10 minutes, then turn out onto a wire rack to cool completely.

RECIPE BY SHELLEY ALBELUHN

Brown Butter Chocolate Chip Cookies

24 servings • 20 minutes prep • 12 minutes cook

Crispy edges, chewy centers, and complex nutty flavor from brown butter. Worth the extra step.

Ingredients

- butter (3/4 cup, 1.5 sticks)
- brown sugar (3/4 cup, packed)
- granulated sugar (1/2 cup)
- eggs (2, large)
- vanilla extract (2 tsp)
- all-purpose flour (2 cups)
- baking soda (1 tsp)
- salt (1 tsp, flaky sea salt)
- chocolate chips (12 oz, mix of dark and milk chocolate)
- flaky sea salt

Instructions

Brown the butter

1. In a saucepan, melt butter over medium heat. Continue cooking, stirring frequently, until butter turns golden brown and smells nutty, about 5 minutes.
2. Transfer browned butter to a large bowl and let cool for 10 minutes.

Make the dough

1. Add brown sugar and granulated sugar to the cooled butter. Whisk until combined.
2. Add eggs and vanilla extract, whisking until smooth.

3. In a separate bowl, whisk together all-purpose flour $\frac{1}{2}$
4. Fold dry ingredients into wet ingredients until just combined. Fold in chocolate chips.

Bake

1. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.
2. Scoop dough into $\frac{1}{2}$
3. Bake for 11-13 minutes until edges are golden brown but centers still look slightly underdone.
4. Let cool on baking sheet for 5 minutes, then transfer to a wire rack.
5. Sprinkle with extra flaky sea salt while still warm, if desired.

RECIPE BY CLAIRE SAFFITZ

Part II

COCKTAILS

COCKTAILS

Paper Plane

Coupe • Bourbon

A perfectly balanced modern classic—equal parts everything, impossibly good.

Ingredients

- bourbon (3/4 oz)
- Aperol (3/4 oz)
- Amaro Nonino (3/4 oz)
- lemon juice (3/4 oz, fresh)

Instructions

1. Add bourbon, Aperol, Amaro Nonino, and lemon juice to a cocktail shaker with ice.
2. Shake vigorously for 15 seconds until well chilled.
3. Double strain through a fine mesh strainer into a chilled coupe glass.
4. No garnish needed—the drink speaks for itself.

RECIPE BY SAM ROSS

Negroni

Rocks • Gin • Garnish: orange peel

The iconic Italian aperitif. Bold, bitter, beautiful. Equal parts gin, Campari, and sweet vermouth.

Ingredients

- gin (1 oz)
- Campari (1 oz)
- sweet vermouth (1 oz)
- large ice cube (1)
- orange peel

Instructions

1. Add gin, Campari, and sweet vermouth to a mixing glass with ice.
2. Stir for 30 seconds until well chilled and properly diluted.
3. Strain into a rocks glass over large ice cube.
4. Express the oils from an orange peel over the drink by holding it over the glass and giving it a good twist. Rub the peel around the rim of the glass, then drop it in.

RECIPE BY COUNT CAMILLO NEGRONI

Classic Margarita

Rocks • Tequila • Garnish: salt rim, lime wheel

The definitive margarita. Fresh lime juice, quality tequila, properly balanced. No mix needed.

Ingredients

- lime wedge
- coarse salt
- ice
- blanco tequila (2 oz)
- Cointreau (1 oz)
- lime juice (3/4 oz, fresh)
- simple syrup (1/4 oz)
- lime wheel

Instructions

Prepare the glass

1. Run a lime wedge around the rim of a rocks glass. Dip half the rim in coarse salt to create a half salt rim.
2. Fill the glass with ice.

Make the drink

1. Add blanco tequila, Cointreau, lime juice, and simple syrup to a cocktail shaker with ice.
2. Shake vigorously for 15 seconds until well chilled.
3. Strain into the prepared glass.

4. Garnish with a lime wheel.

RECIPE BY SERIOUS EATS

COLOPHON

This cookbook was generated from Cooklang recipe files using Python and L^AT_EX.

Typography

Body text is set in Palatino, chosen for its elegance and readability. Headers use letterspaced small capitals for subtle hierarchy.

System

Recipes are stored in plain text using the Cooklang markup language, making them portable, version-controllable, and future-proof.

Generated

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