

Recipe Book

Breakfast & Brunch

Classic Pancakes

Cuisine: American

Ingredients:

- * 1 1/2 cups all-purpose flour
- * 3 1/2 teaspoons baking powder
- * 1 teaspoon salt
- * 1 tablespoon white sugar
- * 1 1/4 cups milk
- * 1 egg
- * 3 tablespoons melted butter

Instructions:

1. In a large bowl, whisk together the flour, baking powder, salt, and sugar.
2. Make a well in the center and pour in the milk, egg, and melted butter; mix until smooth.
3. Heat a lightly oiled griddle or frying pan over medium-high heat.
4. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake.
5. Cook until bubbles form on the surface, then flip and cook until golden brown on both sides.

6. Serve hot with your favorite toppings.

Avocado Toast

****Cuisine:**** American

****Ingredients:****

* 2 slices of bread (whole wheat, sourdough, etc.)

* 1 ripe avocado

* Salt and pepper to taste

* Optional toppings: red pepper flakes, everything bagel seasoning, lemon juice, a fried egg

****Instructions:****

1. Toast the bread to your desired level of crispness.
2. Mash the avocado in a bowl with salt and pepper.
3. Spread the mashed avocado evenly over the toast.
4. Add any desired toppings and serve immediately.

Appetizers & Snacks

Guacamole

****Cuisine:**** Mexican

****Ingredients:****

- * 3 ripe avocados
- * 1/2 cup diced red onion
- * 1/4 cup chopped cilantro
- * 2 tablespoons lime juice
- * 1 jalapeño, seeded and minced (optional)
- * Salt to taste

****Instructions:****

1. Mash the avocados in a bowl.
2. Stir in the red onion, cilantro, lime juice, jalapeño (if using), and salt.
3. Mix well and serve immediately with tortilla chips.

Caprese Skewers

****Cuisine:**** Italian

****Ingredients:****

- * 1 pint cherry tomatoes
- * 1 pound fresh mozzarella balls (small)

- * Fresh basil leaves
- * Balsamic glaze (optional)

****Instructions:****

1. Thread a cherry tomato, a mozzarella ball, and a basil leaf onto each skewer.
2. Arrange the skewers on a platter.
3. Drizzle with balsamic glaze, if desired, before serving.

Main Courses - Meat

Baked Lemon Herb Chicken

****Cuisine:** American**

****Ingredients:****

- * 4 boneless, skinless chicken breasts
- * 2 tablespoons olive oil
- * 1 lemon, sliced
- * 2 cloves garlic, minced
- * 1 tablespoon fresh herbs (rosemary, thyme, oregano)
- * Salt and pepper to taste

****Instructions:****

1. Preheat oven to 400°F (200°C).
2. Place the chicken breasts in a baking dish.
3. Drizzle with olive oil and top with lemon slices, garlic, and herbs.
4. Season with salt and pepper.
5. Bake for 25-30 minutes, or until the chicken is cooked through.

Beef Stir-Fry

****Cuisine:**** Chinese

****Ingredients:****

- * 1 pound beef sirloin, thinly sliced
- * 1 tablespoon soy sauce
- * 1 tablespoon cornstarch
- * 1 tablespoon vegetable oil
- * 1 onion, sliced
- * 1 bell pepper, sliced
- * 1 cup broccoli florets
- * 1/4 cup stir-fry sauce

****Instructions:****

1. In a bowl, combine the beef with soy sauce and cornstarch.
2. Heat the vegetable oil in a wok or large skillet over high heat.
3. Stir-fry the beef until browned.

4. Add the onion, bell pepper, and broccoli; stir-fry until tender-crisp.
5. Stir in the stir-fry sauce and cook until heated through.
6. Serve over rice.

Main Courses - Vegetarian & Vegan

Spaghetti with Marinara Sauce

****Cuisine:**** Italian

****Ingredients:****

- * 1 pound spaghetti
- * 1 (28 ounce) can crushed tomatoes
- * 2 cloves garlic, minced
- * 2 tablespoons olive oil
- * 1 teaspoon dried oregano
- * 1 teaspoon dried basil
- * Salt and pepper to taste

****Instructions:****

1. Cook spaghetti according to package directions.
2. Heat olive oil in a saucepan over medium heat.
3. Add garlic and cook until fragrant.
4. Stir in crushed tomatoes, oregano, and basil.

5. Simmer for at least 15 minutes.
6. Season with salt and pepper.
7. Serve the sauce over the cooked spaghetti.

Lentil Soup

****Cuisine:**** Middle Eastern

****Ingredients:****

- * 1 tablespoon olive oil
- * 1 onion, chopped
- * 2 carrots, chopped
- * 2 celery stalks, chopped
- * 1 cup red lentils
- * 6 cups vegetable broth
- * 1 teaspoon cumin
- * 1/2 teaspoon turmeric
- * Salt and pepper to taste

****Instructions:****

1. Heat olive oil in a large pot over medium heat.
2. Sauté the onion, carrots, and celery until softened.
3. Stir in the lentils, vegetable broth, cumin, and turmeric.
4. Bring to a boil, then reduce heat and simmer for 20-25 minutes, or until the lentils are tender.
5. Season with salt and pepper.

Side Dishes

Roasted Asparagus

****Cuisine:**** American

****Ingredients:****

- * 1 pound asparagus, trimmed
- * 2 tablespoons olive oil
- * Salt and pepper to taste

****Instructions:****

1. Preheat oven to 400°F (200°C).
2. Toss the asparagus with olive oil, salt, and pepper.
3. Spread the asparagus in a single layer on a baking sheet.
4. Roast for 10-12 minutes, or until tender-crisp.

Mashed Potatoes

****Cuisine:**** American

****Ingredients:****

- * 2 pounds potatoes, peeled and quartered
- * 1/2 cup milk
- * 1/4 cup butter
- * Salt and pepper to taste

****Instructions:****

1. Place the potatoes in a pot and cover with cold water.
2. Bring to a boil and cook until tender, about 15-20 minutes.
3. Drain the potatoes and return them to the pot.
4. Mash the potatoes with a potato masher or electric mixer.
5. Heat the milk and butter until the butter is melted.
6. Gradually add the milk mixture to the mashed potatoes, stirring until smooth and creamy.
7. Season with salt and pepper.

Soups & Stews

Tomato Soup

****Cuisine:** American**

****Ingredients:****

- * 1 (28 ounce) can crushed tomatoes
- * 2 cups vegetable broth
- * 1/2 cup heavy cream (optional)
- * 1 tablespoon butter
- * 1 onion, chopped
- * 2 cloves garlic, minced
- * 1 teaspoon dried basil
- * Salt and pepper to taste

****Instructions:****

1. Melt butter in a pot over medium heat.
2. Sauté onion and garlic until softened.
3. Stir in crushed tomatoes, vegetable broth, and basil.
4. Bring to a boil, then reduce heat and simmer for 15-20 minutes.
5. Stir in heavy cream (if using).
6. Season with salt and pepper.
7. Blend until smooth (optional).

Beef Stew

****Cuisine:** American**

****Ingredients:****

- * 1 pound beef stew meat, cubed
- * 2 tablespoons olive oil

- * 1 onion, chopped
- * 2 carrots, chopped
- * 2 potatoes, cubed
- * 4 cups beef broth
- * 1 tablespoon tomato paste
- * 1 teaspoon dried thyme
- * Salt and pepper to taste

****Instructions:****

1. Heat olive oil in a large pot over medium-high heat.
2. Brown the beef cubes.
3. Add the onion, carrots, and potatoes; cook for a few minutes.
4. Stir in the beef broth, tomato paste, and thyme.
5. Bring to a boil, then reduce heat and simmer for 1.5-2 hours, or until the beef is tender.
6. Season with salt and pepper.

Salads

Caesar Salad

****Cuisine:** American**

****Ingredients:****

- * 1 head romaine lettuce, chopped

- * 1/2 cup grated Parmesan cheese
- * Croutons
- * Caesar dressing

****Instructions:****

1. Wash and chop the romaine lettuce.
2. Combine the lettuce, Parmesan cheese, and croutons in a large bowl.
3. Drizzle with Caesar dressing and toss to coat.

Greek Salad

****Cuisine:**** Greek

****Ingredients:****

- * 1 cucumber, chopped
- * 1 tomato, chopped
- * 1/2 red onion, sliced
- * 1/2 cup Kalamata olives
- * 1/2 cup feta cheese, crumbled
- * Olive oil and red wine vinegar dressing

****Instructions:****

1. Combine the cucumber, tomato, red onion, and olives in a bowl.
2. Sprinkle with feta cheese.
3. Drizzle with olive oil and red wine vinegar dressing and toss to coat.

Desserts

Chocolate Chip Cookies

****Cuisine:**** American

****Ingredients:****

- * 1 cup butter, softened
- * 3/4 cup granulated sugar
- * 3/4 cup packed brown sugar
- * 1 teaspoon vanilla extract
- * 2 large eggs
- * 2 1/4 cups all-purpose flour
- * 1 teaspoon baking soda
- * 1/2 teaspoon salt
- * 2 cups semisweet chocolate chips

****Instructions:****

1. Preheat oven to 375 degrees F (190 degrees C).
2. Cream together the butter, granulated sugar, and brown sugar until smooth.

3. Beat in the vanilla extract and eggs until well blended.
4. In a separate bowl, whisk together the flour, baking soda, and salt.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
6. Stir in the chocolate chips.
7. Drop by rounded tablespoons onto ungreased cookie sheets.
8. Bake for 8-10 minutes, or until golden brown.
9. Let cool on the cookie sheets for a few minutes before transferring to a wire rack to cool completely.

Apple Pie

****Cuisine:**** American

****Ingredients:****

- * Double pie crust
- * 6-8 apples, peeled and sliced
- * 3/4 cup sugar
- * 1/4 cup flour
- * 1 teaspoon cinnamon
- * 1/4 teaspoon nutmeg
- * 2 tablespoons butter

****Instructions:****

1. Preheat oven to 425 degrees F (220 degrees C).
2. Line a pie plate with one pie crust.
3. In a bowl, combine the apples, sugar, flour, cinnamon, and nutmeg.

4. Pour the apple mixture into the pie crust.
5. Dot with butter.
6. Top with the second pie crust (or lattice top).
7. Bake for 15 minutes at 425 degrees F (220 degrees C), then reduce temperature to 375 degrees F (190 degrees C) and bake for another 45-50 minutes, or until golden brown and bubbly.