

COMMUNITY RECIPES

Thank you for sending in the links, videos, and homemade recipes! :)

Section 1: DESSERTS

Cathedral Window Jelly

I made it for Christmas and it's sooooo good! You basically buy every jelly flavour and make it all and then chop it up and put it in a bowl and then you pour condensed milk and evaporated milk with unflavoured gelatine and it makes a really pretty and yummy dessert! :3



Example recipe (modify to your liking): <https://salu-salo.com/cathedral-window-jelly-dessert/>

Chocolate Scotcheros



Ingredients

- 1 cup light corn syrup
- 1 cup sugar
- 1 cup peanut butter
- 6 cups Kellogg's® Cocoa Krispies® cereal
- 6 cups Kellogg's® Rice Krispies® cereal
- 1 package (6 oz., 1 cup) semi-sweet chocolate morsels
- 1 cup butterscotch chips

Directions

1. Place corn syrup and sugar into 3-quart saucepan. Cook over medium heat, stirring frequently, until sugar dissolves and mixture begins to boil. Remove from heat. Stir in peanut butter. Mix well. Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated. Press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Set aside.

2. Melt chocolate and butterscotch chips together in 1-quart saucepan over low heat, stirring constantly. Spread evenly over cereal mixture. Let stand until firm. Cut into 2 x 1-inch bars when cool.

Note: Before measuring the corn syrup, coat your measuring cup with cooking spray--the syrup will pour easily out of the cup.

Source: https://www.ricekrispies.com/en_US/recipes/chocolate-scotcheroos-recipe.html

Dairy-free Egnog #1**Ingredients**

4 cups canned coconut milk not light
4 egg yolks
¼ cup maple syrup
1 teaspoon freshly grated nutmeg
½ teaspoon cinnamon
1 teaspoon vanilla extract
2-4 tablespoons bourbon

Instructions

In a blender, blend the egg yolks and maple syrup until light and fluffy. Alternatively, use a

hand held mixer.

Heat over medium-high heat, the coconut milk, nutmeg and cinnamon until simmering, but not boiling.

Once heated, turn the blender on low and very slowly stream in the hot coconut milk in the hole in the top of the blender (while the blender is running), into the egg mixture. Alternatively, slowly stream in the heated coconut milk while mixing with a hand held mixture.

Transfer the mixture back to the saucepan and heat over medium heat until mixture is thick and coats a wooden spoon, stirring/whisking constantly.

Turn off the heat and add in the vanilla and bourbon if using.

Chill completely. And then serve.

Equipment Needed

Blender

Notes

In place of maple syrup, feel free to use coconut sugar or granulated sugar.

Dairy-free eggnog will store in the refrigerator for up to 4 days. You may need to blend to incorporate coconut milk solids before serving, as coconut milk can solidify quickly in the refrigerator.

Source: <https://amindfullmom.com/coconut-milk-eggnog/>

Diary-free Eggnog #2



INGREDIENTS

2 1/4 cups unsweetened almond milk

1 (13- to 14-ounce) can full-fat coconut milk

1/2 cup bourbon, brandy, or dark rum (optional)
1/3 cup agave syrup, maple syrup, or honey
4 large egg yolks
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1 teaspoon freshly grated nutmeg, plus more for serving
1/8 teaspoon ground allspice

INSTRUCTIONS

Place all the ingredients in a blender or food processor and blend on high speed until very light and frothy, about 1 minute. Refrigerate the pitcher until the eggnog is thoroughly chilled before serving, about 4 hours. Blend again briefly to recombine, then serve in glasses topped with more freshly grated nutmeg.

RECIPE NOTES

Make ahead: This eggnog can be made up to 1 day in advance and stored in the refrigerator. Blend again before serving.

Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 2 days. Blend again before serving.

Source: <https://www.thekitchn.com/recipe-dairy-free-eggnog-252495>

Galette des Rois (King Cake)



Image: Yummix

Ingredients

1/4 cup almond paste
1/4 cup white sugar
3 tablespoons unsalted butter, softened
1 egg
1/4 teaspoon vanilla extract
1/4 teaspoon almond extract
2 tablespoons all-purpose flour

1 pinch salt
1 (17.25 ounce) package frozen puff pastry, thawed
1 dry kidney bean
1 egg, beaten

Directions

Step 1

Place the almond paste into a food processor or blender with about half of the sugar, and process until well blended. Add the butter and remaining sugar using and process until smooth, then blend in 1 egg, vanilla extract, almond extract, flour and salt. Set aside.

Step 2

Preheat the oven to 425 degrees F (220 degrees C). Butter a baking sheet or line with parchment paper, and set aside.

Step 3

Roll out one sheet of the puff pastry into an 11-inch square. Keep the pastry cool, do not knead or stretch. Use a large pie plate, cake pan or frying pan to trace an 11 inch circle onto the dough using the tip of a small knife. Place the circle of pastry onto the prepared baking sheet. Repeat with the second sheet of pastry. Refrigerate both sheets.

Step 4

Mound the almond filling onto the center of the pastry that is on the baking sheet. Leave about 1 1/2 inch margin at the edges. Press the bean or feve down into the filling. Place the second sheet of pastry on top, and press down the edges to seal. Beat the remaining egg with a fork, and lightly brush onto the top of the galette. Use a knife to make a crisscross pattern in the egg wash, and then prick several small slits in the top to vent steam while baking.

Step 5

Bake for 25-30 mins until crisp and golden or until the top is a deep golden brown. Transfer to a wire rack to cool.

Step 6

Lay a golden paper crown gently on top of the cake. This will be used to crown the person who finds the bean or feve. Serve warm or cold. Make sure to tell everyone about the bean or feve.

Ice Cream Candy Cake / (24) Cupcake Recipe



Image: Feasting on Fruit

Ingredients:

1 ¼ Cups of Water
½ Vegetable Oil or Applesauce
3 Eggs
Any Cake Mix Flavor
Optional: Fruit/Candy/Etc.

Recipe Steps:

Step 1: Heat

Preheat the oven for 350 degrees F if using a shiny/glass pan.

Preheat for 325 degrees F if using a nonstick pan.

I personally prefer using a 13"x9" pan for baking my cake.

Step 2: Mix

Mix Cake mix, water, oil, and eggs in a large bowl with a mixer on medium speed or beat vigorously by hand for 2 minutes. (Optional, add any candy or fruit if you want extra flavor, such as bananas or M&M's). Then pour into the prepared pan.

Step 3: Bake

When using the 13"x9" pan, I usually wait for 30-35 minutes. If baking cupcakes, 14-19 minutes.

When you believe it's done, test it by Inserting a toothpick/chopstick in center until comes out clean.

Cool for at least 10 before removing from pan.

Step 4: Decorate and Party!

Add any frosting, candy, ice cream on your creation. I personally prefer putting ice cream, then putting ice cream cones on as hats.

Oreo Cream Puffs



►ingredients

- cookie

30g unsalted butter, 25g powdered sugar, 30g cake flour, 8g cocoa powder

- choux

40g unsalted butter, 90g water, a pinch of salt, 53g cake flour, 7g cocoa powder, 2 (110g) eggs

►cream

300ml milk, 4ml vanilla extract, 3 egg yolks, 30g sugar, 30g corn starch, 300ml whipping cream, 30g sugar, 80g crushed oreo cookies

Video instructions:

https://www.youtube.com/watch?v=kovR3mNE_mY&feature=youtu.be

Oreo Fudge:



Image: thehappyfoodie.co.uk

1 can of condensed milk
510g white chocolate
20 crushed oreos

Place condensed milk and white chocolate in a pan to melt
Stir gently
Mix crushed oreos
Let it set

Ube Roll: Filipino dessert



INGREDIENTS

For the cake

3 Tbsp powdered ube
½ cup water
4 eggs
½ cup granulated sugar
40 grams cake flour
½ tsp ube flavoring
¼ tsp violet food coloring
2 Tbsp vegetable oil

For the buttercream icing

6 ½ ounces egg whites
1 cup sugar
2 tsp vanilla extract
4 sticks butter; softened

METHOD

Preheat oven to 325°F.

Add 3 Tbsp of powdered ube to ½ cup boiling water until a thick paste forms to get rehydrated ube. Set aside to cool and cover to keep moist.

In a stand mixer bowl at medium speed, add in 4 egg whites and slowly mix in ½ cup of granulated sugar. Then add egg yolks, one at a time, until incorporated. Sift in 40 grams of cake flour on medium speed. Afterwards, combine 50 grams of rehydrated ube, ½ tsp ube flavoring, ¼ tsp of violet food coloring, and 2 Tbsp vegetable oil. Slowly mix for 30 seconds until just combined.

Grease a quarter sheet pan, 9 by 13 inches, and place parchment paper on top. Spread out cake batter into a thin layer and tap on counter to remove any bubbles.

Place in 325°F oven for 10-15 minutes until it springs back when touched.

Place on cooling rack for about 20 minutes until completely cooled.

On a stovetop place a large pot of water and bring to a simmer.

In a new stand mixer bowl combine 6 ½ ounces of egg whites, 1 cup sugar, and 2 tsp of vanilla extract. Place bowl over the large pot of simmering water and stir until it reaches 160°F. Then place in a stand mixer and mix at high speed for 5 minutes until it triples in volume and cools off. Ideally until room temperature.

Put stand mixer on medium speed and slowly add in 4 softened sticks (room temperature) butter, half a stick at a time, and wait for it to be completely incorporated before adding the

next half stick of butter.

After that's done, place on high speed for another minute until it is smooth and creamy.

Check cake to see if it's completely cooled and flip over onto parchment paper. Slowly remove parchment paper from bottom. Flip over once again so it is facing up like it did when it came out of the oven.

Cover with buttercream icing.

Slowly roll it up lengthwise. Put in fridge for at least an hour for it to become firm.

Take out, add 3 dollops of buttercream icing on top, and enjoy!
4 sticks butter; softened

Source: <https://www.bingingwithbabish.com/recipes/uberollcake>

Video: <https://www.youtube.com/watch?v=cYRG5rkmr-s&feature=youtu.be>

Section 2:

MAINS

Crispy Asian Baked Chicken Drumsticks



Image: Wholesome Yum

An easy meal! Crispy chicken drumsticks are tossed with a killer 5-minute asian sauce – incredibly delicious.

Turn this recipe into an asian wing appetizer by substituting wings for the drumsticks. Everything else remains the same, just reduce your cooking time.

Ingredients

- 2 garlic cloves (minced)
- 1/4 teaspoon cayenne
- 2 tablespoons hoisin sauce
- 2 tablespoons soy sauce
- 1/4 cup honey
- 2 teaspoons sesame oil
- 1 tablespoon vegetable oil (plus more to coat chicken)
- 2 teaspoons sriracha (or to taste)
- 2 1/2 – 3 pounds chicken drumsticks
- kosher salt & freshly ground black pepper
- Sesame seeds
- scallions (chopped)

Method

Preheat oven to 400F.

Place a cooling rack over a baking sheet. Arrange chicken on rack. Rub chicken drumsticks with vegetable oil and season with salt and pepper. Bake for one hour or until skin is crispy and chicken is cooked through.

Meanwhile, mix sauce ingredients together (minced garlic through sriracha). Stir well and set aside.

Remove chicken from oven and place on a serving platter. Pour sauce over chicken to coat, serving any extra sauce on the side. Garnish with green onions and sesame seeds.

Source: <https://www.thewickednoodle.com/baked-chicken-drumsticks-recipe/>

Loaded chips (home recipe)



Image: Indolicious NZ

Serves 4

Ingredients:

- 750g potatoes
- vegetable oil
- 4 onions
- cheese
- bbq sauce

Method

- 1.) Pre-heat your oven to 200°C/400°F/Gas Mark 6.
- 2.) Wash and slice your potatoes. Make sure to leave on the skin.
- 3.) Par-boil your potatoes in salted boiling water for around 5-10 mins until just soft.
- 4.) Toss the chips in vegetable oil/ add some spices of your choice (for a spicy twist, Chinese salt and pepper spice works well), making sure they're all covered and bake in the oven for 15-20 mins until golden brown and crispy.
- 5.) Remove chips from pan and put them into a bowl/ dish that has plenty of room.
- 6.) Cut up the onions into small sized pieces and add them to the chips.
- 6.) Grate some cheese and add it to the chips (note this can be as much or as little as

desired).

7.) Squeeze bbq sauce onto the chips and mix them thoroughly until it's covered and the onion and cheese is mixed in. (If required you can add more onions, cheese and bbq sauce).

8.) Return to the oven for 5 mins or until you can see the sauce bubbling and cheese melted.

9.) Remove from oven. Serve and enjoy. 😊

Pambazos (Mexican Street Food)



Ingredients:

15 Bolillos (mexican Bread)
Vegetable Oil for Frying

Red Sauce:

15 Dry Pipitilla Chiles or Guajillo Chiles
1 Garlic Clove
Salt (to taste)
1 Cup Water (more if needed)

For the Filling:

1 lb. Ground Meat (beef, pork, chicken, turkey, etc)
½ Cup Grated Onion
2-3 Tomatoes (grated)
1 Grated Garlic Clove
Salt (to taste)
Black Pepper (To taste)
1 ½ Cup Cooked potatoes cut into tiny cubes
¾ cups carrots cut into tiny cubes

To Serve:

Shredded Lettuce
Sliced Onions

Sliced Tomatoes
Shredded Cheese
Mexican Cream
Your Favorite Salsa

Video: <https://www.youtube.com/watch?v=WwalQmGVy44&feature=youtu.be>

Pigs in a Blanket



Image: <https://www.jocooks.com/recipes/pigs-in-a-blanket/>

So I know it's not too fancy but we always do pigs in a blanket every year but we make them look like mummies lol. You just need to buy any hotdog brand you like and the doughboy pastry in a can. You wrap the raw pastry around the hotdogs and you bake them for 30 minutes (you can stuff them with any cheese before hand too) and just like that, they are done! You can then decorate them with condiments to your heart's content, the spookier the better! Again super simple but something we do that I eat tons of lol.

Poor Man's Pizza (Tuna Edition)



Image: <https://www.wearewhatweeat.co.nz/recipe/tuna-melt-sandwich.html>

Requirements:

- Sandwich maker
- Toast
- Meltable cheese (Mozzarella, Gouda etc. Just a high fat% cheese that could also be used for overbaking stuff)
- Can of Tuna
- Heinz Ketchup (This is Not a Joke)

Note: Yes this is pretty much the tuna sandwich recipe. The tuna can be swapped out with anything you would usually eat on a pizza, such as salami or the ever so cursed pineapple - it doesn't matter really. Also the Heinz Ketchup can be exchanged but why would you do that?
(☹️🌸)

How to:

1. Take a slice of toast.
2. Put the cheese in (can also be the tuna first but If you used sliced cheese it's a lot easier this way)
3. Add the tuna
4. Add the Incredibly wonderful Heinz Ketchup
5. Add another piece of toast

Now put it in the sandwich maker.

Depending on how good or bad your sandwich maker is, this shouldn't take longer than 3 - 8 minutes.

And Now enjoy the poor man's Pizza! (人 🍕)

It's a crime how good pizza tastes but an even greater crime how expensive it can be at some restaurants.

-Forge

Pozole Rojo (Mexican Pork and Hominy Stew)



Image: Food Network

Traditional Mexican pozole (posole) is a rich, brothy soup made with pork, hominy, and red chiles. Pile your bowl with toppings like shredded cabbage, radishes, cilantro, lime, and avocado!

INGREDIENTS

4 ounces dried guajillo, ancho, or a combination of both, chili pods

Salt

1 large (108 ounce, 6 lb 12 oz, 3 kg) can white hominy, drained and rinsed

3 pounds pork shoulder (preferably with bone), cut into 1 to 1 1/2 inch cubes (can also use pork shanks), make sure to use a cut well marbled with fat

8 cloves garlic, 4 cloves roughly chopped, and 4 whole cloves

3 bay leaves

1 teaspoon ground cumin

2 Tbsp of dry oregano (Mexican oregano if available)

Garnishes (can prep while pozole is cooking):

Half a small cabbage, thinly sliced

One bunch cilantro, chopped

1/2 white onion, chopped

2 avocados, chopped

4 limes, quartered

A bunch of red radishes, sliced thin

A couple dozen tostada shells (see Recipe Note)

METHOD

1 Boil 5 quarts water: Fill a large 10-12 quart stockpot with 5 quarts of water. Set on heat to bring to a boil while you proceed with the next steps.

2 Lightly roast chiles, cover with 3 cups hot water. Remove and discard the stems, seeds, and large veins from the chili pods. Heat a cast iron pan on medium high and lightly roast the chili

Pods for a couple minutes, until they begin to soften. Do not let them burn.

Roast the dried red chilies until fragrant and softened for the red chili pozole. Soak the red chilies in hot water for the best pozole.

While the chilies are heating, bring a medium pot with 3 cups of water to a boil. Once the chilies have softened, remove the pot of boiling water from the heat, add the chilies to the pot and cover.

Let the chilies soak in the hot water for 15 to 20 minutes.

3 Brown the pork, add garlic: Heat a tablespoon or two of olive oil (enough to coat the bottom of the pan) in a large sauté pan on medium-high heat. Pat the pork pieces dry with paper towels. Sprinkle them generously with salt.

Working in batches, taking care not to crowd the pan or stir the meat much, brown the meat on all sides.

Brown the pork chunks for the pozole. Brown the pork on all sides for the pork pozole.

Right at the end of browning the meat, add 4 cloves of roughly chopped garlic to the pan with the meat, let cook with the meat for about a minute.

4 Add pork and spices to large pot of boiling water: Once the meat has browned, transfer it to the large stockpot of boiling water. Scrape up any browned bits at the bottom of the pan, and any garlic, and add those to the pot as well. Add the rinsed hominy.

Add bay leaves, cumin, and oregano. When you put the oregano in, smooch together with your hands so that the oregano breaks up more as it goes in. Add a tablespoon of salt. Bring to a simmer, reduce the heat and cook for 15 minutes.

5 Prepare the red sauce by puréeing in a blender the chilies, 2 1/2 cups or so of their soaking liquid, a teaspoon of salt, and 4 cloves of garlic. (To prevent the blender from creating too much pressure, it's probably best to start with the chilies and garlic and only a cup of the liquid in the blender, and then adding the rest of the liquid.)

Strain the red sauce through a sieve, discarding the tough bits of the sauce.

6 Add the red chili sauce to the pot with the pork and hominy. Add another couple teaspoons of salt. Return to a simmer, lower the heat to just high enough to maintain a simmer, partially covered.

7 Cook for 2 to 3 hours until the pork is completely tender. Skim away excess fat. Taste for seasoning and add more salt to taste (you will likely need more than you expect, perhaps a tablespoon or more.)

The resulting soup should be rather brothy, as you will be adding a lot of garnishes. Add more water if necessary.

8 Assemble garnishes: When getting ready to serve the pozole, you can prep the garnishes (slice the cabbage, chop the cilantro, etc.)

To serve, arrange the garnishes in bowls on the table and serve the pozole soup into bowls. Let your guests pick and choose which garnishes they would like on their pozole.

Serve with tostada shells (or tortilla chips if you can't find tostada shells).

Source: https://www.simplyrecipes.com/recipes/posole_rojo/

Ramen



Example recipe:

<https://www.sweetteaandthyme.com/tonkotsu-broth-ramen-recipe/>

Rice Paper Rolls (Vietnamese)



Ingredients:

- 1 Tbsp grated fresh ginger
- 1 red chilli, finely chopped
- 1 tsp oil
- 400g Tegel Fresh Chicken Skinless Breast, sliced
- 12 medium rice paper wrappers
- 1 Lebanese cucumber, grated
- 2 carrots, grated
- 1 cup shredded lettuce
- 1/4 cup mint leaves
- 1/4 cup coriander leaves
- 2 spring onions, finely chopped

Dipping Sauce:

- 3 Tbsp Thai sweet chilli sauce
- 1 Tbsp fish sauce
- 1 Tbsp lemon or lime juice
- 1 Tbsp chopped coriander

Method:

1. Combine the ginger, chilli and oil in a bowl. Add the Tegel Fresh Chicken Skinless Breast and mix well.
2. Heat a non stick frying pan over medium heat. Add the chicken and cook until the chicken is cooked through. Remove from the heat and set aside to cool.
3. Place a rice paper wrapper in a bowl of hot water for about 30 seconds or until it has softened enough to roll. Pat dry and place on a flat surface.
4. Place some of the chicken, cucumber, carrot, lettuce,

mint, coriander and spring onion in a line down the centre of the rice paper wrapper, leaving about 3cm at one end. Fold up the wrapper at this end. Roll up tightly to enclose the filling, leaving the filling exposed at the top. Repeat with remaining rice paper wrappers and ingredients. Serve with the dipping sauce.

Dipping Sauce:

1. Whisk the ingredients together in a small bowl

Makes 12

Source: <https://www.tegel.co.nz/recipes/vietnamese-chicken-rice-paper-rolls/>

Rolled Egg Omelette (Gaeran Mari - Korean Recipe)



This Korean rolled egg omelette (Gaeran Mari) recipe is as easy to make as an American omelet, but it looks beautiful on the table and is an easy side dish for any meal. Healthy, delicious, and full of protein, Gaeran Mari is a complete breakfast and an easy addition to a bento lunch or a Korean dinner. Like most Korean dishes, this recipe has many variations. You can use different vegetables, even add in some diced ham, omit the seaweed if you don't have any, or Westernize it with the addition of some cheese, and it will still be delicious if you keep the proportions right.

Ingredients

3 eggs

1/2 small onion, finely chopped
1/2 small carrot, finely chopped
1 sheet Korean roasted seaweed (Gim)
1 teaspoon salt, dash of pepper

Steps to Make It

Mix eggs with whisk or fork and add onions and carrots until well combined.

In a lightly greased saute pan, pour egg mixture and heat slowly over low heat.

Heat slowly for a few minutes until almost cooked through, then place seaweed sheet on top of omelette.

Roll omelette into a tight roll by lifting side with spoon or baking spatula.

Let omelette rest for a few minutes to cool.

Slice into 1-inch pieces and serve with cross-sections showing.

(Serves 1 as a snack and 3 as a side dish).

*We make this in a very large saute pan but if you are using a standard size, pour 1/2 of the egg mixture in first and make it in 2 batches.

Source:

<https://www.thespruceeats.com/korean-rolled-egg-omelette-gaeran-mari-recipe-2118828>

Savory Bread Pancakes



Makes 5 pieces

Sooji/Semolina - 1/2 cup
Green Chillies - 2
Ginger - 1 inch
Curd - 1/2 cup

Finely Chopped Onion - 1
Finely Chopped Capsicum - 2 tbsp
Finely Chopped Tomato - 1
Finely Chopped Carrot - 1
Salt as per taste
Red Chilli Flakes - 1 tsp
Cumin Seeds - 1/2 tsp
Eno Fruit Salt - 1 sachet

For Chutney

Desiccated Coconut - 1/2 cup
Green Chillies - 2
Ginger - 1 inch
Roasted Chana Dal - 1/4 cup
Coriander
Salt as per taste
Lemon Juice

Video instructions: <https://www.youtube.com/watch?v=FFcqt23HMFY>

Savory Pasta al Burro



Image: [cookingforkeeps.com](https://www.cookingforkeeps.com)

Ingredients:

1 lb (454 grams) box of penne pasta
3 tbsp unsalted butter
Kosher salt
2 teaspoons garlic powder
2 teaspoons onion powder
2 teaspoons black pepper

2 teaspoons poultry seasoning

~2/3 of a teaspoon of chicken bullion/soup starter (sometimes, this comes in cubes instead of powder. If you're using one cube, use 2 tablespoons of garlic powder/onion powder/black pepper/poultry seasoning to get the right proportions)

Parmesan cheese

Directions:

Bring ~2 quarts of water to a boil, add 1 tablespoon of kosher salt and cook the pasta to your preferred firmness. Do not rinse the pasta before cooking. Meanwhile, in a small bowl, combine the garlic powder, onion powder, black pepper, poultry seasoning, and chicken bullion, and mix it together until it has a consistent color and texture. Set aside.

BEFORE YOU DRAIN THE PASTA WATER, use a ladle or measuring cup (careful! the water's VERY hot!) to collect about 1/4 to 1/3 of a cup of the starch-filled water. Set this water aside. Strain the rest of the pasta, and return it to the pot you cooked it in. Turn off the heat, but keep the pot on the stove. Now, add the butter, the starch water, and 1 tablespoon of kosher salt to the pasta, and stir until the heat from the pot melts the butter and covers the pasta in a nice creamy sauce.

Now, add 2 tablespoons worth of the spices you'd mixed together before (DO NOT ADD THE WHOLE THING! This mixture is VERY strong, so when in doubt add less instead of more). Stir into the pasta until no clumps remain. Serve with a sprinkle of parmesan cheese, and enjoy!

Optionally, you can add mushrooms, meatballs, or sliced sausage in with the spices for even more savory goodness.

Split Pea Stew with Beef (A.K.A. The Green Death)



Original Recipe:

Video: https://www.youtube.com/watch?v=fKNGPMefJ_A (timestamp: 3:32 - 5:00)

Transcript: <https://savoringthepast.net/2016/03/23/split-pea-stew-with-beef-the-green-death/>

Additional Notes:

1. If parsnips are unavailable as it was for me, you can replace them with carrots.
2. Improper cooking of beef has left my first attempts filled with tough and chewy meat. Don't be afraid to really darken that beef!
3. In the spirit of Samwise Gamgee, add more PO-TAY-TOES. Trust me, they're the best part of the stew.
4. Add some bay leaves. Really improves the taste.
5. If you've got gout problems, pork meat is a decent substitute.

Strammer Max (A dish from Germany, which has its origins in the area of Saxony and Berlin)



Image: TasteAtlas

Ingredients (for 1 Person):

- 2 Slices of rye bread
- Butter
- Some slices of Black Forest Ham
- 2 Eggs
- Salt and Pepper

Preparation:

1. Spread Butter on the bread and put the Black Forest Ham on the slices.
2. Fry the eggs in a pan and season them with salt and pepper to your taste.
3. Once the fried eggs are done, put them on your prepared bread with ham and enjoy.

Tamales**Ingredients**

- 1.5 cups masa harina (corn flour)
- 1 cup stock (plus more to combine dough)
- 1 teaspoon salt
- 1 teaspoon baking powder
- 6 tablespoons lard
- 3 tablespoons butter
- 20 dried corn husks
- Tamale filling (feel free to customize to your liking):
- 2 cups bean dip
- 1 cup cheese

Instructions

Start by adding the corn husks to a large bowl and soaking them in the hottest tap water you've got. You can use a bowl or plate to keep them submerged if they float to the surface. To make the dough, add 1.5 cups masa harina to a mixing bowl along with 1 teaspoon baking powder and 1 teaspoon salt. Combine well and then add 1 cup of stock, roughly combining into a shaggy dough.

Add 6 tablespoons of lard and 3 tablespoons of butter to a mixing bowl and let it come to room temp. Use a hand mixer on medium-high to whip the fat to a lighter consistency, approx. 2 minutes.

Add half of the masa dough to the fat and combine using the hand mixer on medium speed. Add the other half and combine into a cohesive dough. Along the way you might need to add additional stock to get it to combine. I usually end up using my hands to give it a final mix. Drain the corn husks and pat dry a few of them. We'll use the husks that are widest and intact.

Spread 2-3 tablespoons of masa dough on the lower left portion of the husk's wide side. I like these tamales best when the dough layer is super thin and I find that using my hands is the easiest way to get a thin, even layer of dough on the corn husk. You could also use the back of a spoon or a spatula to spread the dough.

Add 2-3 tablespoons of filling to each tamale. I used bean dip and cheese for this batch. Fold the tamale onto itself and seal the edges so that you have a cocoon of tamale dough surrounding the filling. Roll the remaining husk around the tamale and fold the bottom portion of the husk upwards.

Place a vegetable steamer inside a large pot and fill the pot with enough water to barely reach the level of the steamer. I used a large stock pot with approximately 1" of water in it. Bring the water to a boil and then lower heat to mediumish. My stove setting for this batch was between medium and medium-high.

Stand the tamales up vertically in the steamer, with the open side up and the folded side facing the side of the pot, this will keep them closed as they steam. Cover the tamales with the remaining corn husks to prevent water from dripping into the open ends. Steam for 60-75 minutes. Keep an eye on the pot to ensure that there is always water to steam; if it runs low you can add more. When the husk pulls away readily from the tamale then they are done. Ideally the tamale has a light, moist consistency.

Serve immediately with your choice of Salsa and sides.

Notes

Whipping the fat using a hand mixer will incorporate some air into the fat and result in lighter, fluffier tamales.

To simplify the process, I usually make these tamales using leftover fillings, but feel free to make any filling that sounds appealing to you.

I usually start checking on the tamales after they've been steaming for an hour. If the husk pulls away readily from the tamale then they are done. Ideally, the dough has reached a light, moist consistency.

I used homemade, unsalted stock for this batch. If you're using store-bought stock high in sodium then you won't need to add as much salt as I did.

Keep an eye on the pot during the steam to ensure that it always has water in it. If it runs low simply add more water to the pot. I used a larger pot for this batch so I didn't have to add any

additional water during the steam.

Source: <https://www.mexicanplease.com/easy-tamales-recipe/>

Section 3:

SNACKS

ANZAC Biscuits



Ingredients

1 cup plain flour
1 cup rolled oats
1 cup brown sugar
1/2 cup coconut
125g unsalted butter
2 tbs golden syrup
1 tbs water
1/2 tsp bicarbonate of soda

Method

Sift the flour into a bowl. Add the sugar, rolled oats and coconut.

Melt the butter in a saucepan, then add golden syrup and water.

Stir the bicarbonate of soda into the liquid mixture.

Add the liquid to the dry ingredients and mix thoroughly.

Place walnut-sized balls of mixture on a greased tray and bake at 175C for 15-20 minutes.

Biscuits will harden when cool.

Equipment

2 baking tray
1 sieve
1 saucepan
View all notes

Notes

For crunchier biscuits, use more golden syrup.

Source: <https://www.bestrecipes.com.au/recipes/quick-easy-anzac-biscuits-recipe/jloz2cs4>

Bara: Guyanese snack



Bara is a Flat Fried Bread. It's an example of Guyanese Street food.

Ingredients

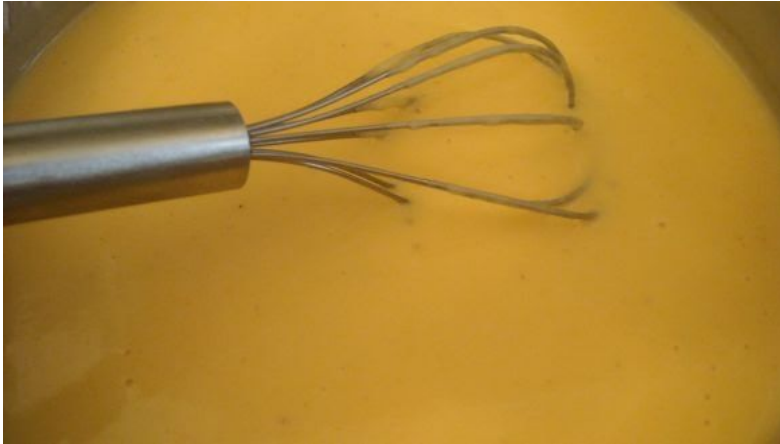
1 cup peas flour
1/2 cup flour
1 tsp baking powder
1 tsp salt
1 small onion, chopped
1 tsp pepper, chopped
1 tbsp eschallot, chopped
1 clove garlic, minced
1 tsp curry powder
Water to mix
1 pint of oil for frying

Instructions:

Sift the dry ingredients together, then add all the other ingredients and mix well.
Add enough water to make a stiff dough. Divide the dough into small pieces, the size of small potatoes.
Roll into 1/4 inch thick rounds, and fry in smoking oil until golden brown.
Drain well and serve hot with achar.

Source: <http://www.guyanadining.com/bara/>

Cheese Sauce



INGREDIENTS

3 tablespoons butter or 3 tablespoons margarine
3 tablespoons all-purpose flour
1 1/2 cups milk
1 cup shredded cheese
1/2 teaspoon salt
1/8 teaspoon paprika
1/2 teaspoon mustard powder

DIRECTIONS

In a small to medium-sized saucepan, melt butter over medium heat.
Stir in flour until blended.
Slowly stir in milk until smooth and hot.
Reduce heat, stir in cheese until melted.
Mix in seasoning.
Serve immediately.

Source:

<https://www.food.com/recipe/cheese-sauce-with-flour-408105>

Chocolate Chip Cookies (Betty Crocker)



Ingredients

2 1/4 cups Gold Medal™ all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla
2 cups semisweet chocolate chips
1 cup coarsely chopped nuts, if desired

Method

- 1 Heat oven to 375°F. In small bowl, mix flour, baking soda and salt; set aside.
- 2 In large bowl, beat softened butter and sugars with electric mixer on medium speed, or mix with spoon about 1 minute or until fluffy, scraping side of bowl occasionally.
- 3 Beat in egg and vanilla until smooth. Stir in flour mixture just until blended (dough will be stiff). Stir in chocolate chips and nuts.
- 4 Onto ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
- 5 Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Store covered in airtight container.

Source:

<https://www.bettycrocker.com/recipes/ultimate-chocolate-chip-cookies/77c14e03-d8b0-4844-846d-f19304f61c57>

Onion Dip



Image: Frugal Hausfrau

Onion dip. All you need is a packet of onion mix and one cup of sour cream and stir until the onion flakes from the packet are all mixed into the sour cream. You can make bigger portions by adding another cup of sour cream and another packet.