

M-x recipes

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Breakfast

Angel Biscuits

source: postcard, servings: 30-35 biscuits, prep-time: 10 mins, cook-time: 16-18 mins

Ingredients

- 5 cups all purpose flour
- 3T sugar
- 1t salt
- 1t baking soda
- 3t baking powder
- 2 packs active yeast
- 1/2 cup warm water
- 3/4 cup butter
- 2 cups buttermilk

Directions

1. Preheat oven to 375F.
2. Mix dry ingredients together.
3. Cut in shortening with pastry blender.
4. Add buttermilk
5. Dissolve yeast in warm water in smaller bowl, then add to flour mixture.
6. Blend together and knead on floured surface.
7. Roll out dough to 3/4" thickness, cut biscuits and put on baking sheet
8. Bake 16-18 minutes until golden on top with cooked centers.

Bacon Gravy

source: <https://www.allrecipes.com/recipe/161819/bacon-gravy-for-biscuits/>, servings: 5, prep-time: 10 mins, cook-time: 15 mins

Ingredients

- 4 thick slices bacon
- 1 cup milk, or as needed
- 1/4 cup all-purpose flour
- salt and pepper to taste

Directions

1. Cook the bacon in a deep skillet over medium heat until crisp, about 10 minutes.
2. Remove bacon to a paper towel lined plate and keep the grease in the pan.
3. Gradually stir in the flour so that no lumps form, then mix in the milk, continuing to cook and stir until thickened.
4. Crumble the bacon into the gravy and season with salt and pepper before serving.

Bagels

source: <https://myhomesteadpantry.com/chewy-overnight-bagels-einst-ein-bros-copycat/>

Ingredients

- 1 tbsp honey
- 1 tbsp yeast
- 1 1/2 c warm water
- 4 c bread flour
- 2 tsp salt
- 1 egg for brushing on top of bagels

Directions

1. The night before: combine honey, yeast, and water in stand mixer. Whisk and rest for 5 minutes.
2. Mix in half of flour with dough hook, then add the other half with salt.
3. Knead by hand for a couple minutes, then cover in a greased bowl in the fridge overnight.
4. Remove from fridge and rest for 1.5-2 hours, then divide into 8 pieces.
5. Roll each piece smooth, poke a hole in the middle and shape. Move to a baking sheet and cover.
6. Start water boiling and set oven to 425F.

7. Boil each bagel 1-2 minutes per side, then move back to baking sheet.
 8. Brush bagels with egg wash and add toppings.
 9. Bake for ~25 minutes until golden brown, rotate baking sheet halfway through.
2. Form ball with dough and move to greased bowl, then cover to rise for an hour.
 3. Preheat oven to 350F. Spread dough into 1.5x2ft rectangle. Spread butter on dough then cover with brown sugar and cinnamon. Roll up and cut into slices with kitchen shears. Bake in pan for around 15 minutes, then cool.
 4. For icing, whisk together softened butter, cream cheese, vanilla, salt, and milk. Slowly whisk in powdered sugar.

Cinnamon Rolls

source: <https://www.foodnetwork.com/recipes/blue-ribbon-cinnamon-rolls-recipe-3416473>

Dough

- 4 large eggs
- 3/4 cup granulated sugar (6 ounces)
- 1 teaspoon fine salt
- 2 cups lukewarm milk
- 1/2 cup (4 ounces) butter, at room temperature
- 8 cups all-purpose flour, divided
- 2 tablespoons active dry yeast
- Oil, for brushing

Filling

- 2 cups packed brown sugar
- 3 tablespoons ground cinnamon
- 1/2 cup butter room temp

Frosting

- 1/4 cup butter, softened
- 4oz cream cheese, softened
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 1 1/2 teaspoons milk
- 1-1/2 cups confectioners' sugar

Directions

1. Beat eggs, sugar, and salt together. Add warm milk, yeast, and butter. Slowly add 6 cups of flour, then add more until the consistency is right. Knead in mixer 7 minutes on medium speed.

Crepes

source: <https://www.bettycrocker.com/recipes/crepes/d1a32347-ba88-4ddf-998b-d6f9e4dd74c3>, servings: 12, prep-time: 10 minutes, ready-in: 35 minutes

Ingredients

- 1 1/2 cups all-purpose flour
- 1 tablespoon granulated sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups milk
- 2 tablespoons butter, melted
- 1/2 teaspoon vanilla
- 2 eggs

Directions

1. Mix flour, sugar, baking powder, and salt in bowl. Stir in milk, 2 tablespoons butter, vanilla, and eggs. Beat with whisk until smooth.
2. Butter pan and heat until bubbly. Pour on enough batter to lightly cover the bottom, and cook until light brown before carefully flipping.

Dutch Baby

source: <https://cooking.nytimes.com/recipes/6648-dutch-baby>, ready-in: 40 minutes

Ingredients

- 3 eggs
- 1/2 cup flour
- 1/2 cup milk
- 1 tablespoon sugar
- Pinch of nutmeg
- 4 tablespoons unsalted butter
- Syrup, preserves, confectioners' sugar or cinnamon sugar

Directions

1. Preheat oven to 425 degrees.
2. Whisk eggs, flour, milk, sugar and nutmeg until smooth.
3. Place butter in a heavy 10-inch skillet or baking dish and place in the oven. As soon as the butter has melted, add the batter to the pan, return pan to the oven and bake for 20 minutes, until the pancake is puffed and golden. Lower oven temperature to 300 degrees and bake five minutes longer.
4. Remove pancake from oven, cut into wedges

Eggs Benedict

source: <https://www.allrecipes.com/recipe/17205/eggs-benedict/>, servings: 4, prep-time: 25 mins, cook-time: 5 mins

Ingredients

- 4 egg yolks
- 3 1/2 tablespoons lemon juice
- 1 pinch ground white pepper
- 1/2 teaspoon Worcestershire sauce
- 1 tablespoon water
- 1 cup butter, melted
- 1/4 teaspoon salt

- 8 eggs
- 1 teaspoon distilled white vinegar
- 8 strips Canadian-style bacon
- 4 English muffins, split
- 2 tablespoons butter, softened

Directions

1. In top of double boiler, whisk together egg yolks, lemon juice, pepper, Worcestershire sauce, and 1 tablespoon water.
2. Slowly add melted butter to sauce while whisking constantly. Add more water if it starts to get too thick. Once butter is incorporated, whisk in salt and remove from heat. Cover to keep warm.
3. Fill a large saucepan with 3 inches of water. Bring water to a gentle simmer and add vinegar. Swirl the water to form a vortex, and crack eggs into the water carefully. Cook eggs until the whites are solid with a soft yolk, then remove and set on a plate.
4. Cook bacon in a pan and toast english muffins.
5. Spread butter on muffins, add bacon, egg, and sauce.

English Muffins

source: <https://www.allrecipes.com/recipe/6947/english-muffins/>

Ingredients

- 1 cup milk
- 2 tablespoons white sugar
- 1 (.25 ounce) package active dry yeast
- 1 cup warm water (110F/45C)
- 1/4 cup melted butter
- 6 cups flour
- 1 teaspoon salt
- 1/4 cup cornmeal, or more as needed

Directions

1. Warm milk and stir in sugar. Dissolve yeast in warm water.
2. Combine milk, yeast, butter, salt, and half of flour. Beat until smooth, then add flour and knead until it's a soft dough. Let rise in greased bowl until doubled, around 1 hour.
3. Roll to 1/2 inch thick, then cut out round. Coat both sides with cornmeal then rise again for half an hour.
4. Cook on cast iron skillet over medium heat, around 10 minutes on each side.

Pancakes

source: <https://www.bettycrocker.com/recipes/classic-pancakes/77a89da1-fd56-494b-874a-55f9195c1413>, servings: 9, prep-time: 15 minutes, ready-in: 15 minutes

Ingredients

- 1 egg
- 1 cup all-purpose flour or whole wheat flour
- 1 tablespoon sugar
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup milk
- 2 tablespoons vegetable oil or melted butter

Directions

1. Beat egg with whisk until fluffy. Stir in remaining ingredients until batter is slightly lumpy.
2. Heat pan over medium-high heat, melt butter once warm.
3. Pour batter in and cook until bubbly on top and dry on the edges before flipping. Cook other side until golden brown.

Canning

Habanero Jam

source: <https://www.chilipeppermadness.com/chili-pepper-recipes/jellies/habanero-pepper-jam/>

Ingredients

- 1/2 pound habanero peppers chopped
- 4 cups granulated sugar
- 1 1/4 cups cider vinegar
- 1/4 cup lemon juice
- 1 teaspoon salt
- 3 ounces liquid fruit pectin
- 4 drops food coloring if preferred

Directions

1. Add the habanero peppers to a food processor and pulse them until they are very finely chopped. Do not overdo it or you'll wind up with a puree.
2. Scoop out the peppers and add to a large pan.
3. Add sugar, vinegar, lemon juice, and salt.
4. Bring to a boil then reduce heat to low and simmer for about 10 minutes.
5. Return heat to high and bring mixture to a rolling boil. Stir in pectin and boil for 1 minute, stirring constantly. Remove from heat.
6. If using food coloring, add it now and stir.
7. Ladle jam into sterilized jars and cover.
8. Process jars in a boiling hot water bath for 10 minutes.
9. Remove and let cool overnight.

Jalapeño Jam

source: <https://www.allrecipes.com/recipe/47520/jalapeno-jelly/>,

servings: 32, prep-time: 20 mins, cook-time: 45 mins

Ingredients

- 1 large green bell pepper
- 12 jalapeño peppers
- 1- 1/2 cups apple cider vinegar
- 1 pinch salt
- 4- 1/4 cups granulated sugar
- 4 ounces liquid pectin
- 4 jalapeño peppers, seeded and finely chopped

Directions

1. Blend peppers together until finely chopped. Add vinegar to help blending.
2. Stir peppers in large saucepan with cider vinegar. Bring to a boil and simmer for 15-20 minutes.
3. Add sugar and bring to a rolling boil. Stir in pectin and boil for 1 minute.
4. Ladle into sterile jars and boil for 10 minutes.

Ketchup

source: <https://www.simplycanning.com/homemade-ketchup/>

Ingredients

- 4 quarts tomato puree or chopped tomatoes
- 1 cup chopped onion
- 1/2 cup chopped sweet pepper, or jalapeños for spicy ketchup
- 1 1/2 cups vinegar
- 1 Tbsp. canning salt
- 1/4 tsp. ground allspice
- 1 stick cinnamon
- 3/4 cup sugar

Directions

1. Prepare jars and start heating boiling water bath.
2. Blend tomatoes, onions, and peppers and add to large pot.

3. Heat to a boil until thickened.
4. Add vinegar, salt, sugar, and other seasonings.
5. Cook again and thicken.
6. Pour into sterile jars, leaving 1/4" headspace.
7. Clean rims and seal with lids, boil in canner for 10 minutes.

Pickled Jalapeño Peppers

source: <https://vanillaandbean.com/pickled-jalapeno-peppers/>, servings: 3x 16oz jars, prep-time: 20 minutes, cook-time: 15 minutes

Ingredients

- 1 1/2 lbs (675g) Jalapeño Peppers
- 2 C (530g) Water
- 2 C (515g) Distilled White Vinegar
- 2 Tbs Fine Sea Salt
- 2 Tbs Cane Sugar
- 2 Fat Cloves of Garlic minced

Directions

1. Sterilize three 16oz jars and lids in a boiling water bath.
2. Wash peppers and cut into rings.
3. Bring vinegar, water, salt, and sugar to a boil. Add peppers and garlic to vinegar water, then stir and remove from heat. Allow peppers to sit in the brine for 15 minutes. They will turn a duller shade of green.
4. Pack peppers into jars fairly tight and pour brine over them. Leave 1/2" headroom over peppers.
5. To seal jars:
 - (a) Bring large pot to a boil, there should be enough water to cover top of jars with an inch of water.
 - (b) Lid peppers and gently tighten rings on jars.
 - (c) Boil jars for 10 minutes.

(d) Dry off jars and set aside to cool.

6. If not sealing, just put in the refrigerator, and they will be ready in 24 hours. They will stay good for several months.

Sauerkraut

Ingredients

- 1 head of cabbage
- ~2 tbsps kosher salt

Directions

1. Cut cabbage into thin slices.
2. Weigh cabbage and measure out 2-3% of the weight in salt. Salt cabbage and leave in bowl for ~10 minutes to pull out the water.
3. Crush cabbage to extract brine, fill into fermentation crock or mason jars. Compact down until brine covers all of the cabbage.
4. Add fermentation weight on top of cabbage to keep it under the brine. If using a mason jar, loosely attach lid so that CO2 can escape, or use a fermentation lid.
5. Wait 1-3 weeks for cabbage to ferment. Store in fridge to stop fermentation.
6. Optional: To pasteurize, heat on stove and mix to get to 180-210F throughout. Sterilize jars, then fill and process in hot water bath for 15 minutes.

Sriracha

source: <https://freshbitesdaily.com/sriracha/>

Ingredients

- 1 pound peppers (Choose carefully for color and heat.)
- 2 heads of garlic
- 2 1/2 cups distilled white vinegar
- 2 tablespoons sugar or honey
- 1 tablespoon sea salt

Directions

1. Wash the peppers and spread them out to dry.
2. Cut off the pepper tops and discard.
3. Slice the peppers in half. Remove and discard the seeds and membranes.
4. Peel and mince the garlic cloves.
5. Pour the vinegar, sugar and salt into a non-reactive container. I used a glass gallon jar for this. Mix until the sugar and salt have dissolved into the vinegar.
6. Add the peppers and garlic to the vinegar mix. Cover and refrigerate overnight.
7. This next day strain the garlic and chilis from the vinegar. Strain the vinegar into a large saucepan.
8. Cook the vinegar until it is reduced by half.
9. Add the strained peppers and garlic to the reduced vinegar and continue cooking until the peppers and garlic are completely soft, cooked through.
10. Blend the cooked sauce in a food processor. Careful! This sauce is hot in more ways than one.
11. Return the blended Sriracha to the sauce pan and keep it at a low simmer while canning it.

Strawberry Jalapeño Jam

source: <https://www.food.com/recipe/strawberry-jalapeno-jam-47437>
1, servings: 8 half pints approx, prep-time: 40 minutes, cook-time: 20 minutes, ready-in: 1 hour

Ingredients

- 4 cups crushed strawberries (discard stems and leaves), or 4 cups blended pears for pear jalapeño

jam

- 1 cup jalapeño pepper (processed in food processor)
- 1/4 cup lemon juice
- 1 (1 3/4 ounce) package powdered fruit pectin
- 7 cups granulated sugar (yes this is the right amount... it's jelly!)

Directions

1. Sterilize 8 half pint canning jars.
2. Place crushed strawberries, processed jalapenos, lemon juice, and pectin in a large pot.
3. Stir in sugar while stirring over heat. Bring to a rolling boil and keep for 1 minute before removing from heat.
4. Fill jars with jam and process in hot water bath.

Desserts

Berry Pie

source: <https://www.allrecipes.com/recipe/233072/summer-fresh-raspberry-pie/>, servings: 1 pie, prep-time: 20 mins, cook-time: 10 mins, ready-in: 1hr 30 mins

Ingredients

- 1/2 cup water
- 4 cups fresh berries, divided
- 2 tablespoons cornstarch
- 1/4 cup cold water
- 1/2cup white sugar
- 1 tablespoon lemon juice
- 1 (9 inch) baked pie crust
- 1 cup whipped cream for garnish
- 1 teaspoon lemon zest for garnish

Directions

1. Heat 1 cup berries and 1/2 cup water in a saucepan over medium heat; cook and stir until berries soften, about 5 minutes.

2. Stir cornstarch and 1/4 cup cold water in a bowl until dissolved and stir into mashed berries; add sugar.
3. Heat berry mixture over medium heat, stirring constantly, until thickened, about 5 minutes. Stir in lemon juice. Allow berry sauce to cool to room temperature.
4. Line the prepared pie crust with remaining 3 cups berries. Pour berry sauce over berries and chill until set. Serve garnished with whipped cream and lemon zest.

Butter Flaky Pie Crust

source: <https://www.allrecipes.com/recipe/24094/butter-flaky-pie-crust/>

Ingredients

- 1-1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup butter, chilled and diced
- 1/4 cup ice water

Directions

1. In a large bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Stir in water, a tablespoon at a time, until mixture forms a ball. Wrap in plastic and refrigerate for 4 hours or overnight.
2. Roll dough out to fit a 9 inch pie plate. Place crust in pie plate. Press the dough evenly into the bottom and sides of the pie plate.

Chocolate Chip Cookies

source: <https://www.bettycrocker.com/recipes/ultimate-chocolate-chip-cookies/>, servings: 48, prep-time: 15 minutes, ready-in: 1 hour, 30 minutes

Ingredients

- 2 1/4 cups 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

Directions

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.

Cocoa Pie

source: grandma's cookbook

Ingredients

- 1/3 cup cocoa
- 1 cup sugar
- 1/3 cup flour
- dash of salt

- 2 cups milk
- 1 tsp vanilla
- 2 egg yolks
- lump of butter
- baked pie shell

Directions

1. Combine cocoa, flour, sugar, and salt in top of double boiler.
2. Stir in half of milk and cook until mixture is thick.
3. Add egg yolks mixed with rest of milk and cook until thick.
4. Remove from heat, add butter and vanilla.
5. Pour into baked pie shell.
6. Meringue:
 - (a) Beat egg whites with a dash of salt until stiff.
 - (b) Gradually add 1/2 cup sugar and beat until shiny.
 - (c) Spread on pie and bake 10-15 minutes at 325F until golden brown.

Donuts

source: The Doughnut Cookbook by Williams-Sonoma Test Kitchen

Ingredients

- 1 cup milk
- 2 1/2 teaspoons active dry yeast
- 1 egg
- 4 tablespoons (1/2 stick) butter
- 1/4 cup granulated sugar
- 1 teaspoon salt
- 3 cups flour
- 2 quarts neutral oil

Directions

1. Warm milk to ~90F, combine with yeast and sugar in a bowl. Stir and let sit until foamy.
2. Beat eggs, butter, and salt into yeast mixture. Slowly add flour and beat with dough hook. Once

the dough forms a ball, knead on a floured surface. Transfer to a greased bowl, cover and let rise for 1 hour.

3. Roll dough to 1/2 inch on a floured surface. Cut to shape with a glass. Knead scraps together and repeat.
4. Transfer to floured baking sheets and cover to rise, leave room between them. If the kitchen isn't warm enough, warm oven slightly to rise for another 45 minutes.
5. Start heating oil to 375F 15 minutes before rising finishes. Prepare cooling rack or paper towels.
6. Add donuts to oil in batches. Cook until golden and remove to rack.
7. For cream filling
 - (a) combine 2/3 cup sugar, 2 tablespoons flour, 2 tablespoons cornstarch and a pinch of salt in a small saucepan.
 - (b) Over medium heat, whisk in 2 eggs and 2 cups cream. Continue cooking, whisking almost constantly, until the mixture just begins to boil and thickens, about 10 minutes. Adjust the heat so the mixture bubbles gently; cook until it coats the back of a spoon (when you draw your finger through this coating, the resulting line should hold its shape).
 - (c) Stir in 2 tablespoons softened unsalted butter and 2 teaspoons vanilla. Strain through a fine-mesh sieve, and cool to room temperature before using.
8. Fill donuts with pastry bag. You

can make a cavity inside using a chopstick.

9. For the glaze
 - (a) whisk together 1 3/4 cups powdered sugar, 1/4 cup unsweetened cocoa powder, 1/4 cup milk and 1 teaspoon vanilla until smooth.
 - (b) Dip the tops of the donuts in the glaze, and let it harden on a rack.

Donut Glaze

Habanero

- 1 tablespoon habanero jam
- 1 tablespoon milk
- 1 cup powdered sugar

Maple

- 2 cups powdered sugar
- 1 tablespoon milk
- 3 tablespoons maple syrup

Directions

1. Whisk ingredients together until smooth

Donut Glaze - Strawberry

source: The Doughnut Cookbook by Williams-Sonoma Test Kitchen

Ingredients

- 1 cup fresh or frozen strawberries
- 2 cups powdered sugar

Directions

1. Boil strawberries with a bit of water and crush, whisk until smooth.
2. Whisk together half a cup of boiled down strawberries with two cups of powdered sugar.

Italian Anisette Cookies

source: <https://www.allrecipes.com/recipe/10226/italian-anisette-cookies/>, servings: 18, cook-time: 8 mins

Ingredients

- 4 cups flour
- 1 cup white sugar
- 1/2 cup milk
- 2 eggs
- 1 tablespoon baking powder
- 3/4 cup vegetable oil
- 1 tablespoon anise extract
- 1 teaspoon anise extract
- 1 cup confectioners' sugar
- 2 tablespoons hot water

Directions

1. Preheat oven to 375 degrees F (190 degrees C).
2. In large bowl, mix flour, baking powder and white sugar. Make a well in the center and add oil, milk, 1 tablespoon anise extract, and eggs. Mix together until dough is sticky.
3. Oil fingers and pinch off dough in 1 inch pieces. Roll into a ball and place on a lightly greased cookie sheet, 1 inch apart, flatten top slightly. Bake for 8 minutes. Dip cookies in Icing while warm.
4. To Make Icing: Blend in 1 teaspoon anise extract and enough hot water to 1 cup confectioner's sugar to form a smooth icing.

Jam Filled Butter Cookies

source: <https://www.allrecipes.com/recipe/25100/jam-filled-butter-cookies/>

Ingredients

- 3/4 cup butter
- 1/2 cup sugar
- 2 egg yolks
- 1 3/4 cups flour
- 1/2 cup fruit preserves

Directions

1. Preheat oven to 375F.

2. In a medium bowl, cream together the butter, white sugar and egg yolks.
3. Mix in flour a little bit at a time until a soft dough forms.
4. Roll dough into 1 inch balls. If dough is too soft, refrigerate for 15 to 20 minutes.
5. Place balls 2 inches apart onto ungreased cookie sheets. Use your finger or an instrument of similar size to make a well in the center of each cookie.
6. Fill the hole with 1/2 teaspoon of preserves.
7. Bake for 8 to 10 minutes in the preheated oven, until golden brown on the bottom. Remove from cookie sheets to cool on wire racks.

Lemon Custard Filling

source: <https://www.allrecipes.com/recipe/25622/lemon-custard-filling/>, servings: 12, prep-time: 20 mins, cook-time: 20 mins

Ingredients

- 1/2 cup white sugar
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 2 egg yolks
- 3/4 cup water
- 1/3 cup lemon juice
- 2 tablespoons butter

Directions

1. In a large saucepan or double boiler combine sugar, cornstarch and salt. Mix well.
2. Beat the egg yolks and water together, then whisk into sugar mixture.
3. Cook over medium heat, stirring constantly, until mixture is thickened.

4. Remove from heat and stir in lemon juice and butter.
5. Cover with plastic wrap until completely cooled.

Drinks

Ginger Beer

source: <https://www.joshuaweissman.com/post/fermented-ginger-beer>

Ingredients

- 2 quarts filtered water
- 1 cup sugar
- 1/4 cup grated ginger
- 1/2 cup ginger bug, or 1/4 tsp champaign yeast
- Juice of 3 lemons

Directions

1. Boil 2 quarts of water with ginger and sugar, then simmer for 5-8 minutes. Let cool to room temperature.
2. Strain through mesh strainer or cheese cloth, press out juices.
3. Add ginger bug or champaign yeast and lemon juice. Transfer to flip top bottles with 2 inches of head room.
4. Let sit at room temperature to carbonate, I usually go 1-2 days. Burp the bottles daily to make sure the pressure doesn't build up too high. Refrigerate once it is carbonated.

Pear Cider

source: <https://www.howsweeteats.com/2016/11/homemade-pear-cider/>

Ingredients

- 10 whole pears cut in half, seeds and stems removed
- 1/2 cup brown sugar
- 1 tablespoon cinnamon
- Water

Directions

1. Combine ingredients in a stock pot, fill water ~2 inches above pears. Bring to a boil and simmer for an hour, then mash the pears. Cover pot and simmer for another 2 hours
2. Cool mixture and strain through fine mesh.
3. To carbonate: Mix in ~1/8 tsp champaign yeast to room temperature cider, then bottle in flip top bottles. Leave for a day or two, burp daily. Refrigerate to stop fermentation.

Root Beer

source: <https://www.youtube.com/watch?v=VdZ4C4gAYto>

Ingredients

- 1L water
- 35g fresh ginger
- 5g cinnamon stick
- 20g dried sassafras root bark
- 10g dried sarsaparilla root
- 10g dried liquorice root, or a few star anise
- 7g dried cherry bark
- 1/2 tsp salt
- 2 cups brown sugar
- 1/2 cup lactose (optional)
- 15 mL (1 Tbsp) vanilla extract

Directions

1. Boil water with ginger and cinnamon for 2-3 minutes.
2. Remove from heat and add roots and bark, cover and steep for 15 minutes.
3. Strain out solids through mesh and run through coffee filter.
4. Bring to simmer in pot and dissolve in sugars.
5. Let cool and add vanilla extract.
6. Mix syrup with 3 parts soda water, or with 3 parts water and 1/4

tsp champagne yeast to carbonate.

Directions

1. Cube chicken and season, then set aside.
2. Heat oil in a pan, then add onion and peppers, cook for ~5 minutes until soft and a bit caramelized.
3. Whisk together sauce ingredients.
4. Add garlic and cook another minute.
5. Add cashews and chicken, cook 7-8 minutes until chicken is cooked through.
6. Add sauce and stir. If it gets too thick, add water or chicken broth.
7. Service with rice and garnish.

Entrées

Ahi Ogo Poke

source: <https://www.youtube.com/watch?v=2FXckaZQT7o>

Ingredients

- 1lb. quality Ahi tuna
- 1/8lb. ogo (seaweed)
- 1tsp. Hawaiian Alaea Salt
- 1tsp. Sesame seed oil
- 1tbls. Kukui Nut ground

Directions

1. Roughly chop ogo and place in a bowl. Sweet onions also work.
2. Cube ahi and add to bowl. Mix in rest of ingredients

Cashew Chicken

source: <https://www.chilipeppermadness.com/chili-pepper-recipes/chicken/sweet-and-spicy-cashew-chicken-with-peppers/>

Sauce

- 3T soy sauce
- 2T water
- 1T fish or oyster sauce
- 1T corn starch
- 1t brown sugar
- 1t sesame oil
- garnish with sesame seeds, herbs, green onion, or pepper flakes

Chicken

- 1T olive or sesame oil
- 1-2 chopped serrano or other peppers
- 1 small onion
- 3 cloves garlic
- 1/2 cup cashews
- 1 pound chicken, 1 inch chunks
- season with salt, pepper, optional Chinese 5 spice

Ginger Meat

source: bema

Ingredients

- Fresh ginger the size of palm
- 1 bulb garlic fresh
- Equal soy sauce and water
- Brown sugar to taste

Directions

1. Mince garlic, slice ginger, and mix with soy sauce and sugar.
2. Marinate any meat for 3 to 4 days.
3. Cook meat on grill.

Green Curry

source: <https://rasamalaysia.com/green-curry/>, servings: 3, prep-time: 5 minutes, cook-time: 15 minutes, ready-in: 20 minutes

Ingredients

- 1 1/2 tablespoons oil
- 2 tbsp green curry paste
- 8 oz. (226 g) chicken breast, cut into bite-sized pieces
- 1/2 cup coconut milk
- 1/2 cup water
- 4 oz. (115 g) bamboo shoot
- 5 kaffir lime leaves , lightly bruised

- 2 red chilies, cut into thick strips
- 1 tablespoon fish sauce
- 1/4 cup Thai basil leaves

Kalua Pork

source: <https://www.youtube.com/watch?v=zQCmao0lWks>, prep-time: 10 mins, cook-time: 12-17 hours

Ingredients

- 1.5 tablespoons liquid smoke, Mesquite/Kiawe
- 7lb Pork Butt
- 1.5 Tbsp Hawaiian Alaea Salt

Directions

1. Preheat oven to 195F for cooking 17.5 hours, or 225F for 12-14 hours.
2. Place the pork in a 6 inch deep metal pan, fill half an inch deep with water. Put 1.5 tablespoons liquid smoke on top.
3. Wrap in 3 layers of plastic wrap, then 2 layers of tinfoil. Make sure the plastic wrap does not touch the meat.
4. Cook in oven for 16-17.5 hours. If you feel the pan getting lighter, it is losing moisture. Make sure it is fully sealed.
5. Remove from oven and let the meat rest. As it rests, the plastic wrap will pull down onto the meat.
6. Remove the plastic wrap. Add ~1.5 tbsp Alaea salt and shred meat by hand into the juice.

Meatloaf

source: Kaleb

Ingredients

- ¾ to 1 lb ground beef
- ¾ to 1 lb sweet Italian pork sausage
- 1 pkg Stove Top Savory Herb stuffing mix
- 1 packet Lipton Beefy Onion soup mix.
- 1 tablespoon Dash seasoning

Directions

1. Heat up a pot over medium heat and add the oil. Saute the green curry paste until aromatic, add the chicken and stir to combine well with the curry paste. Add the coconut milk and water and bring it to a quick boil.
2. Add the bamboo shoots, kafir lime leaves, and red chilies. Lower the heat to simmer, cover the pot and let simmer for 10 minutes or until the curry slightly thickens.
3. Add the fish sauce, sugar, and basil leaves. Stir to mix well. Turn off the heat and serve immediately with steamed rice.

Italian Sausage

source: <https://www.allrecipes.com/recipe/16539/italian-style-sausage/>

Ingredients

- 1/2 teaspoon ground black pepper
- 1/2 teaspoon dried parsley
- 1/2 teaspoon Italian-style seasoning
- 1/4 teaspoon garlic powder
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon crushed anise seeds
- 1/4 teaspoon paprika
- 1/4 teaspoon dried minced onion
- 1 teaspoon salt
- 1 pound ground pork

Directions

1. Combine spices in a bowl.
2. Mix into pork

- 1 teaspoon ground black pepper
- 1 teaspoon MSG
- 1 packet (1 tsp) Herb-Ox sodium free beef bouillon mix
- ½ teaspoon liquid smoke
- 1 tablespoon Worcestershire sauce
- 1 ½ teaspoon dried thyme
- 1 cup hot (not boiling) water
- 2 eggs
- 2 handfuls shredded cheese
- 1 tablespoon browning sauce
- 1/4 cup mochiko flour
- 1/4 cup shoyu
- 1/4 cup granulated sugar
- 1/4 cup green onions, thinly sliced
- 1 tablespoon sesame seeds
- 1 teaspoon garlic, minced
- 1 teaspoon ginger, minced
- 1/2 teaspoon salt
- 2 eggs, beaten
- oil for frying

Directions

1. Cut the chicken thighs in to about 1 inch size cubes and set aside.
2. In a large mixing bowl add potato starch, flour, shoyu, sugar, green onions, sesame seeds, garlic, ginger, salt, and eggs. Whisk to combine.
3. Add cubed chicken to the sauce mixture. Stir to combine. Cover and place in the refrigerator to marinate for at least 4 hours or overnight.
4. In a large pan heat oil of choice to 325F. Place mochiko chicken in the oil and fry until golden brown on both sides and cooked through (internal temperature of 165F).
5. Remove chicken from oil and place on a cooling rack over a cookie sheet or on to paper towels to absorb excess oil.
6. ENJOY!

Directions

1. Preheat oven to 350F.
2. Combine hot water, bouillon mix, soup mix, liquid smoke, MSG, dash seasoning, thyme, pepper, and Worcestershire. Stir in stuffing mix until moistened, allow to rest five to ten minutes to soak through.
3. Combine meats together until relatively homogenous.
4. Add stuffing mixture, eggs, and cheese and combine until thoroughly mixed. Form into two loaves on a baking tray.
5. Place in oven for 40 minutes.
6. Remove from oven and brush on browning sauce.
7. Return to oven for 15 minutes.
8. Remove from oven and allow to cool for ten minutes before slicing and serving.

Mochiko Chicken

source: <https://keepingitrelle.com/hawaiian-style-mochiko-chicken-recipe/>, servings: 6, prep-time: 4 hours, 10 minutes, cook-time: 10 minutes, ready-in: 4 hours, 20 minutes

Ingredients

- 2 pounds boneless skinless chicken thighs
- 1/4 cup potato starch

Peanut Butter Chicken

source: <https://www.thecookingfoodie.com/recipe/Peanut-Butter-Chicken-Recipe>, servings: 5, prep-time: 20 minutes, cook-time: 30 minutes

Ingredients

- 800g (1 3/4 pounds) chicken breast
- 1/2 cup (125g) peanut butter

- 2 tablespoons soy sauce
- 2 tablespoons lemon juice
- 2 tablespoons honey
- 1 cup (240ml) coconut milk/cream
- 1 tablespoon grated ginger
- 3 garlic cloves
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon cumin
- 2-3 tablespoons vegetable oil
- 1/4 cup (37g) sesame seeds

Directions

1. Cut the chicken breast into small cubes.
2. In a large bowl mix peanut butter, soy sauce, lemon juice, honey, coconut milk, grated ginger and grated garlic.
3. In a large pan heat oil, add chicken cubes and cook for 5-6 minutes, until fully cooked. Season with salt, pepper and cumin. Add the peanut butter mixture, sesame seeds, stir well, cook for 4-5 minutes, until thickens.
4. Serve with rice and chopped herbs.

Pizza

source: Dough recipe from <https://www.youtube.com/watch?v=FJxJhbCFsc0>

Dough

- 1/2 cup warm water
- 1/2 tsp sugar
- 1 tsp yeast
- 1 tsp olive oil
- 1/2 tsp salt
- 1 cup bread flour

Instructions

1. Mix warm water with yeast and sugar, leave for a few minutes to bloom.

2. Add oil and salt, then mix in flour. Fold dough into ball, then move to an oiled container to ferment in the fridge for a day to a week.
3. Remove dough from container and press into an oiled skillet. Go a bit up the edges of the pan to allow it to contract a bit as it rises for ~30 minutes.
4. Cook dough in skillet without any toppings or sauce until the bottom is browned as much as you like, usually a few minutes.
5. Remove from heat and add sauce, cheese, and any other toppings. I used 1/3 cup of pasta sauce made with onions and tomatoes from the garden, mixed with a teaspoon of sugar and a tablespoon of olive oil. For the cheese, I used monterey jack, but low fat mozzarella would be less greasy.
6. Cook under the broiler on high for 5-10 minutes, until the cheese is melted and browned.
7. Carefully remove from pan and place on a cooling rack. Let it cool a few minutes before cutting into it.

Sesame Chicken

source: <https://soupeduprecipes.com/sesame-chicken/>

Ingredients

- 1 lb chicken thigh cut into 1.5 inches cubes
- 2 cloves of garlic
- black pepper to taste
- 1.5 tsp of soy sauce
- 1/2 tsp of salt
- 3/8 tsp of baking soda
- 1 egg white
- 0.5 tbsp of starch add it to the marinade

- 1 cup of Potato starch use it to coat the chicken
- 2 tbsp of Honey
- 3 tbsp of brown sugar
- 2.5 tbsp of Soy sauce
- 3 tbsp of water
- 2.5 tbsp of ketchup
- 1 tbsp of vinegar
- Potato starch water to thicken the sauce 2 tsp of potato starch mixed with 2 tsp of water
- 1 tbsp of sesame oil
- 1.5 tbsp of Toasted sesame seeds
- Diced scallion as garnish

- 1/4 cup soy sauce
- 1/4 cup oyster
- 12oz container of Spam
- 2 tablespoons oil
- 5 sheets seaweed

Directions

1. Rinse rice, then boil 2 cups of water on stove. Add rice and stir, then reduce heat, cover, and simmer for 20 minutes.
2. Remove from heat and stir in rice vinegar, then leave to cool.
3. Mix sugar, soy sauce, and oyster sauce. Cut spam into ~10 slices and marinate for 5+ minutes.
4. Heat oil in skillet over medium-high heat. Cook slices until lightly browned.
5. Cut seaweed in thirds, place mold on end of seaweed, add rice, press spam slice down to form rice. Remove mold and wrap seaweed around. Use a bit of water to seal.
6. You can make a mold by carefully cutting the bottom off of the spam can.

Directions

1. Cut chicken into 1 inch cubes
2. Marinate chicken with 1 tsp of grated garlic, 1.5 tsp of soy sauce, 1/2 tsp of salt, some black pepper to taste, 3/8 tsp of baking soda, 1 egg white, and 1/2 tbsp of starch. Mix until well combined. Cover and let sit for 40 mins
3. Heat oil to 380F. Prepare starch on plate for dipping chicken
4. Take each piece and cover in starch before placing it in the fryer.
5. Fry each batch until golden, temperature should be 165F. Place on a paper towel or cooling rack.
6. To make sauce, get a large bowl and add 3 tbsp of brown sugar, 2 tbsp of liquid honey, 2.5 tbsp of soy sauce, 2.5 tbsp of ketchup, 3 tbsp of water, 1 tbsp of vinegar.

Spicy Ahi Tuna Poke Bowl

source: <https://mangomura.com/recipe/spicy-ahi-tuna-poke-bowl/>, servings: 2 people, prep-time: 10 mins, ready-in: 10 mins

Ingredients

- 280 g ahi tuna (a little more than 1/2 lbs)
- 20 g chopped onion (0.7oz)
- 1 green onion
- 1 clove garlic
- 1 tbsp mayonnaise
- 2 tsp Sriracha sauce
- 1.5 tbsp soy sauce
- 1 tsp salt
- 2 tsp sesame oil
- 1/2 tsp chili flakes
- 1/2 avocado (optional)

Spam Musubi

source: <https://www.allrecipes.com/recipe/49785/spam-musubi/>

Ingredients

- 2 cups short-grain rice
- 2 cups water
- 6 tablespoons rice vinegar
- 1/4 cup white sugar

- sesame seeds
- chopped green onion
- 2 bowls cooked rice

Directions

1. Cook the rice according to instructions or in a rice cooker. (You can do this step later. It depends on how long you're going to marinate poke.)
2. Slice onion thinly then cut into 1/2 inch length. Cut green onions into thin slices.
3. Make spicy sauce by mixing mayonnaise and sriracha sauce and set aside.
4. Cut the ahi tuna into bite size pieces.
5. In a large bowl, put the ahi tuna, soy sauce, sesame oil, salt, chili flakes, onions and green onions. Stir gently and combine.
6. Let it sit in the fridge for about 2 hours. (If you want to eat it right away, skip this step.)
7. Add the spicy sauce to the bowl and mix well. (You can add spicy sauce when you add all other seasonings too.)
8. Right before serving, slice the avocado.
9. Arrange your poke bowl with a scoop of rice, poke and avocado. Sprinkle sesame seeds and green onions on top.

Steamed Dumplings

source: <https://www.tablespoon.com/recipes/chinese-steamed-dumplings/82ca9c72-6c14-423f-ab57-01f82b1c9c64>, servings: 48, prep-time: 1 hour, ready-in: 4 hours

Starter

- 2 tablespoons active dry yeast
- 1 tablespoon sugar
- 1/2 cup all-purpose flour

- 1/2 cup water

Dough

- 3 cups all-purpose flour
- 1 cup water
- 1 teaspoon kosher salt
- 1/4 cup sugar
- 2 tablespoons vegetable oil

Filling

- 1 pound ground pork
- 4 scallions, chopped
- 3 tablespoons cilantro, minced
- 3 inches fresh ginger, peeled and minced
- 1 tablespoon rice wine vinegar
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil

Sauce

- 1/2 cup soy sauce
- 2 teaspoons sesame oil
- 2 teaspoons chili garlic sauce
- 1 tablespoon rice wine vinegar

Directions

1. Combine yeast, sugar, and water in a small bowl. Stir together and let sit for 30 minutes until foamy.
2. Mix in other dough ingredients except flour. Slowly add flour and bring dough together into a ball.
3. Knead dough on a floured surface until very soft. Add more flour if dough is too sticky.
4. Place dough in lightly oiled bowl, let rise 2.5-3 hours until trippled.
5. While dough rises, make sauce and filling. To make sauce, mix ingredients together and chil.
6. For filling, mince scallions, ginger, and cilantro very fine. Then mix with other ingredients and set aside.
7. Punch dough and cut into quarters, then stretch it out and flour lightly. Cut dough into 12 pieces.

8. Add a tablespoon of filling to each pice and fold ends up over filling and twist.
9. Let rest for 20-30 minutes before steaming.
10. Add dumplings to steamer and let cook for around 18 minutes. Lightly oil steamer or use lettuce leaves.
11. Cool out of steamer and serve.

Macaroni Salad

source: bema

Ingredients

- 1/2 box macaroni
- Small pouch tuna
- 3 boiled eggs
- Small can peas
- 2 or 3 stalks of celery
- Mayonnaise
- Black pepper

Directions

1. Cook macaroni
2. Mix in bowl and chil

Sally Lunn Buns

source: Tasting History, <https://www.youtube.com/watch?v=w36CYveyCxU>

Ingredients

- 1 1/4cup (280ml) whole milk
- 6 tablespoons (85g) of butter at room temperature
- 1/4 cup (50g) sugar
- 3 3/4 cup (450g) of bread flour (or all purpose)
- 7g instant yeast or active dry yeast.
- 2 eggs (Plus an extra egg for the egg wash)
- The zest of 1 lemon
- 1 1/2 teaspoons of salt
- 2-3 saffron threads (optional; for color only)

Directions

1. Warm milk to 90-110F, add yeast. Mix in sugar and butter.
2. Sift flour into mixer. Add starter, lemon zest, eggs, and salt. Work dough until sticky, around 8 minutes in a mixer.
3. Cover and rise 60-90 minutes or until doubled.
4. Punch down on a lightly floured surface, split into 3 or 6 pieces.

Turkey Jook

source: bema

Ingredients

- 1/4 cup soy sauce
- Turkey carcas
- Celery
- Onions
- 1 cup rice
- 8 cups water

Directions

1. Put turkey carcas in crock pot with water. Add celery, onions, soy sauce.
2. Cook 4-5 hours on low.
3. Remove bones and stir.
4. Add rice and cook for around 30-40 more minutes.

Sides

Cream Tuna

source: bema

Ingredients

- 1 onion
- Family pouch tuna
- Small can peas
- 1 can Milk

Directions

1. Chop up onion and brown.
2. Mix in tuna, peas, and milk.
3. Cook on stove for 5 minutes.

- Shape into balls and place on a baking sheet. Cover and rise for 45-60 minutes.
5. Preheat oven to 400F, make egg wash with an egg and a tablespoon of water. Brush onto buns.
 6. Bake for 15 minutes, or until the internal temperature is 190-200F.

Spicy Cheese Bread

source: <https://www.browneyedbaker.com/spicy-cheese-bread/>

Ingredients

- 3 1/4 cups flour
- 1/4 cup sugar
- 1 tablespoon instant yeast
- 1 1/2 teaspoons red pepper flakes
- 1 1/4 teaspoons salt
- 1/2 cup warm water or milk
- 2 eggs + 3 yolks, 1 egg for wash
- 1 stick butter for dough
- 8oz Monterey Jack, cubed
- 8oz Provolone, cubed
- 1 teaspoon pepper flakes for topping
- 1 tablespoon butter to brush

Directions

1. Mix dry dough ingredients in bowl. Combine warm water, eggs, yolk, and butter. Add egg mixture to flour and knead for 4-8 minutes in mixer.
2. Shape into ball and move to greased bowl. Let rise for 1.5-2 hours.
3. Grease 9 inch cake pan, or two smaller pans to split into smaller loaves.
4. Roll dough to 18x12" rectangle on unfloured surface. Distribute cheese evenly and roll into a log ~30 inches long.
5. Wind into coil on cake pan and tuck end underneath, let rise for 1-1.5 hours.

6. Preheat oven to 350F.
7. Brush loaf with egg wash, sprinkle on pepper flakes. Bake around 25 minutes until golden brown. Rotate loaf and tent with foil, cook for another 25 minutes until internal temperature is 190F.
8. Move to wire rack and brush with butter.

Yeast Rolls

source: grandma's cookbook

Ingredients

- 1 package dry yeast
- 2 cups warm water
- 1/4 cup sugar
- 3/4 cup oil
- 1 egg
- 6 cups self rising flour

Directions

1. In a large mixing bowl, mix yeast in 2 cups warm water. Let stand for 10 minutes.
2. Add sugar, eggs, and oil then mix. Add flour and stir well.
3. Cover and place in refrigerator for at least half a day. Dough will keep for around a week.
4. Spoon dough into muffin tins and let rise at room temperature for around an hour.
5. Bake at 350F until brown.