

GASTRONOMY:

The Astronomer's Comfort Food Cookbook

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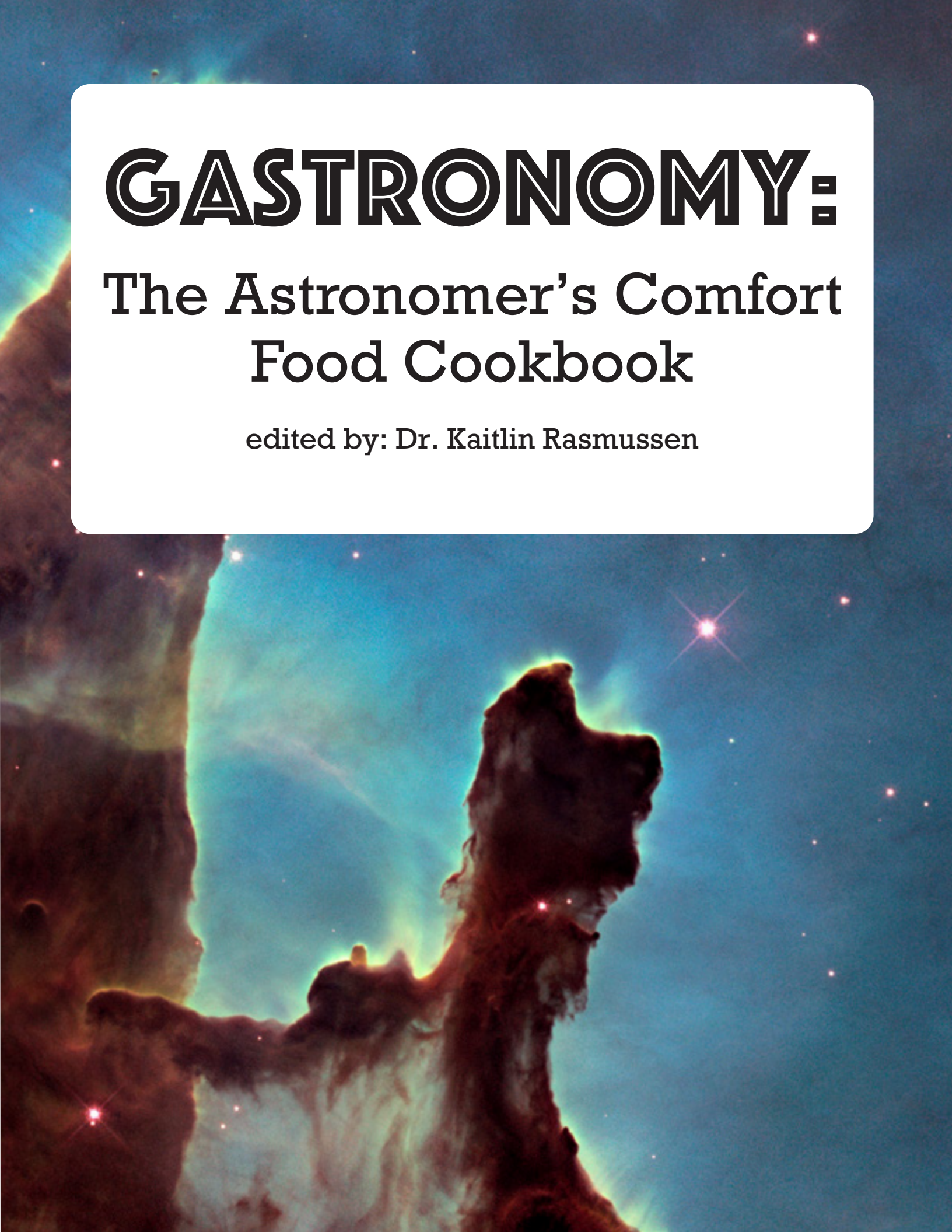


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Hello friends!

I couldn't be more excited to share this cookbook with ya'll. Inside are 68 recipes sourced directly from your fond food memories.

**Disclaimer: this cookbook is likely riddled with spelling errors and perhaps even recipe errors. If you see a spelling error, no you didn't. If you see a recipe error, please shoot me an email at krasmussen1993@gmail.com.
Happy eating!**

BREAKFASTS



Red's Pancakes

Ingredients:

- * 1 cup self-raising flour*
- * 3/4 cup milk*
- * 1 egg
- * 1 tbsp sugar
- * 1 tsp salt
- * 1 1/2 tbsp butter*

Directions:

Mix dry ingredients, egg, and milk. Add butter to pan over low heat, then pour what you can into the batter. Stir butter into batter. Return pan to low heat. Pour batter in. Flip when the batter starts to bubble.

Sarah's Waffles

Ingredients:

- * 2 cups all-purpose flour
- * 4 tsp baking powder
- * 2 eggs
- * 1 3/4 cups milk
- * 1/2 cup butter
- * 1 tbsp sugar
- * 1/2 tsp salt

Directions

Mix all ingredients in a bowl with a mixer. Pour 1/2 cup batter into preheated waffle maker. Enjoy!

Physics Fox's Breakfast Sammie

Ingredients:

- * 1 English muffin
- * 1 egg
- * 1 slice white American cheese
- * 1 smear of stone-ground mustard
- * 1 pat of butter
- * 2 slices Genoa salami

Directions:

Toast the English muffin to your desired color while frying the salami. Once the muffin is done, give one side a shot of mustard and the other a pat of butter. Place both slices of salami on the butter side and put the cheese on top. Fry the egg (preferably in an egg ring). Add a pinch of salt and three shakes of pepper. Break the yolk and flip, frying on both sides for three minutes. Or, leave the yolk intact and fry for two minutes. Stack your sammie together any way you please.

Brandon's Country Biscuits

Ingredients:

- * 2 cups self-rising flour OR all-purpose with some baking powder added in
- * 6 tbsp oil
- * 2/3 cup milk
- * couple pinches salt

Directions:

Preheat oven to 450 F. Form ingredients into dough. Using the top of a drinking glass, cut out circular biscuit shapes. Oil a baking sheet and place biscuits on it, bake for ~10 minutes.

Benne's Green Eggs

Ingredients:

- * Bag of baby spinach (washed)
- * 6-8 eggs
- * 1 onion
- * salsa to taste

Directions:

Chop and fry onion. Add to blender. Crack and add eggs to blender. Set to slow and add spinach until green slurry achieved. Pour into still-hot frying pan, cover with lid, and set heat to low. Cook for 10 minutes. Serve with ketchup or salsa.

Torrie's Homemade Bagels

Ingredients:

- * 2 tsp active dry yeast or 2 tsp instant yeast
- * 4 1/3 tsp sugar
- * 1 1/4 cup warm water
- * 3 1/2 cup bread flour
- * 1 1/2 tsp salt

Directions:

If using active dry yeast, proof the yeast in warm water for five minutes, then stir to dissolve. Mix flour and salt (and add instant yeast if using) in a large mixing bowl and form a well in the center. Add water a little bit at a time until a moist, firm dough forms. You can also add things like chives, garlic, cinnamon, and raisins at this step. Knead for 10 minutes until smooth and elastic. Work in as much flour as possible so dough is firm and stiff. Lightly oil a mixing bowl and place dough in it. Put a little flour over the dough, and place a cloth over it and let rise for 1 hour until it doubles in size. Punch down dough and let it rest another 10 minutes. Start boiling a large pot of water and preheat oven to 425 F. Gently divide dough into 8 equal pieces. Form into rounds, then poke a finger gently through the round and enlarge the hole. Place on lightly oiled cookie sheet and cover with damp towel for 10 minutes. Bring water to a gentle boil. Lower as many bagels as will comfortably fit into the water and let them float for one minute. Then flip over for another minute. Remove from water and let sit on cookie sheet on parchment paper. Add any toppings. Bake for 20-25 minutes or until golden brown. Cut in half before freezing.

A vibrant, multi-colored visualization of the cosmic web, showing a complex network of filaments and clusters of galaxies. The colors range from deep blues and purples to bright oranges and reds, set against a dark background filled with numerous stars.

MAINS

Tessa's Dragon Noodles

Ingredients:

- * 8 oz lo mein or udon noodles
- * 4 eggs
- * 4 tbsp butter
- * 2 tbsp soy sauce
- * 2 tbsp teriyaki sauce
- * 2 tbsp brown sugar
- * garlic to taste
- * red pepper flakes to taste

Directions:

Cook noodles according to package directions and drain. In a bowl, combine soy sauce, teriyaki sauce, and brown sugar. In a frying pan, melt butter over medium heat. Once hot, scramble eggs, adding garlic and red pepper flakes to taste. Add noodles to pan, mixing well, and then add sauce, tossing to coat.

Dylan's Fish Tacos

Ingredients:

- * 1 carrot
- * 1 shredded green cabbage
- * 1/2 + 1/4 red onion
- * 1 granny smith apple
- * 1 + 1 tsp honey
- * 1 tbsp apple cider vinegar
- * salt and pepper
- * tilapia
- * flour
- * corn tortilla
- * 1/2 bell pepper
- * 1/2 mango
- * 1-2 Roma tomatoes
- * 1 jalapeno
- * cilantro
- * 1 tbsp balsamic vinegar
- * 1 tbsp olive oil
- * 1 egg white
- * breadcrumbs

Directions:

Shred the cabbage, carrot, onion, and apple. If you mix the vinegar and honey first, it will distribute better. Add vegetables and liquids to a large bowl and mix. Season to taste. Leave overnight. Dice all vegetables and mango, deseeding the jalapeno if desired. Eat the rest of the mango. Roughly chop the cilantro. Add to a bowl with 1 tsp honey, 1 tbsp balsamic vinegar, 1 tbsp olive oil, and stir. After cutting the fish, season, then coat in flour. Lock off any excess before dipping in egg white, then coat in bread crumb. Fry in 1/2 of oil at medium heat until golden brown. Pile into corn tortillas and serve.

Benne's Vegetarian Pea Soup

Ingredients:

- * 1 lb bag of split peas
- * 2 carrots
- * 1 big potato
- * 1 leek
- * 1 onion
- * 16 cloves
- * thyme
- * 2 bay leaves
- * 2 bouillon cubes
- * veggie sausages

Directions:

Peel, clean, and dice the leek, potato, and carrots. Add to an instant pot and saute in some oil or butter. Add peas. Peel and cut top and bottom of onion. Stab the onion with a fork “as if it owes you money” (direct quote). Stick the whole cloves in the holes. Add onion to the pot. Put six cups of water in the pot with bouillon cubes, bay leaves, and thyme. Add some salt, and perhaps some vinegar for balance. Seal instant pot and cook for 25 minutes. Fry up some sausage slices or simply add them at the end to warm.

Kovi's Corn Soup (Vegetarian)

Ingredients:

- * 2 white onions
- * 4 carrots
- * 2 celery stalks
- * 4 cloves garlic, crushed
- * 2 cans creamed corn
- * 1 egg (optional)
- * green onion (garnish)
- * 1 dash soy sauce (optional)

Directions:

Dice the onions, carrots, and celery. Saute in butter or vegetable oil at the bottom of the soup pot. Add crushed garlic and cook for one more minute. Add the creamed corn and continue sauteing for a few more minutes before adding 3-5 cups of boiling water. Bring the whole soup to a rolling boil and then simmer for 20 minutes.

OPTIONAL: before serving, bring the soup up to a boil. Stir the pot and then slowly add one beaten egg. Garnish with chopped green onion and a dash of soy sauce.

Andy's Polenta with Mushrooms

Ingredients:

- * 2 cups milk
- * 4.5 cups water
- * 1 3/4 cups polenta
- * 9 tbsp unsalted butter
- * 1/4 cup parmesan cheese
- * 16 oz brown button mushrooms
- * 8 oz oyster mushrooms
- * 1 tbsp dark soy sauce
- * 3 sprigs fresh thyme
- * 1 tbsp milk
- * 1 clove garlic
- * 1 tbsp olive oil
- * 1 tsp salt
- * pepper to taste

Directions: For the polenta, bring water and milk to simmer in large saucepan. Pour in polenta 1/4 cup at a time, stir with whisk. Keep stirring for a few minutes to mix evenly until it starts to thicken. Turn the heat to low and stir with whisk every few minutes. Keep cooking for 40 minutes, adding water if it gets too thick. Add butter and slowly add parmesan. Salt and pepper to taste. For the mushrooms, add oil to saucepan on medium high heat. Add sliced mushrooms and cook until they're lost most of their water and become brown. Add minced garlic and cook until garlic sizzles but doesn't brown. Add thyme leaves. Turn down heat, and add butter, milk, and soy sauce. Stir until combined. Serve on top of polenta.

Andy's Carnitas

Ingredients:

- * 4 lbs pork shoulder
- * 8 cloves garlic
- * 5 serrano peppers
- * 1 tbsp cumin
- * 1/2 tbsp oregano
- * 1/2 tbsp coriander
- * 1/2 tbsp chili powder
- * 1/2 tbsp black pepper
- * 1/2 tbsp salt
- * 1/2 tsp cinnamon

Directions:

Remove any bones and large bergs of fat from pork and cut into 2" cubes. Peel garlic. Slice stems of serranos and halve them lengthwise. Add pork, garlic, peppers, and spice to bowl of pressure cooker. Mix with hands until everything is evenly distributed. Cook for 35 minutes on high pressure and manually release the lid when complete. Pour the liquid into a separate large bowl, keeping the prok solids an garlic/peppers in the pot. Put the multi-purpose attachments (not the whisks) on your hand mixer and use it to shred the pork. Add about half of the liquid back until the pork mixture is at the desired level of hydration. Serve with guacamole and tortillas.

Meredith's Green Chile Chicken Soup

Ingredients:

- * 2 tbsp canola oil
- * 1 large onion, diced
- * 4 garlic cloves
- * 2 cups roasted green chile, diced
- * 4-8 oz softened cream cheese
- * 3 cups chicken, cooked and shredded
- * 6 cups chicken stock
- * 2 tbsp flour
- * 2 cups half-n-half
- * salt
- * pepper

Directions:

In a large soup pot, heat oil over medium. Add onions and cook until soft, about 5 minutes. Add garlic and cook for one minute. Add chicken stock, raise heat, and bring to a boil. When stock is boiling, remove 1 cup of broth and let it cool. To the boiling broth, add shredded chicken and diced green chile. After reserved broth is cool, add flour and whisk until well blended. Add flour mixture back into boiling broth and mix well. Cook for 15 minutes, stirring frequently. Combine the softened cream cheese and half-n-half in a medium bowl, then add gradually into the soup, whisking constantly. Reduce heat to a simmer and add salt and pepper to taste. Simmer for 10 minutes, stirring occasionally until it thickens. Do not boil. Serve with nachos.

Avery's Baked Mac 'N Cheese

Ingredients:

- * 1 lb of elbow noodles/twists
- * 1/2 cup butter
- * 1/2 cup flour
- * 5 cups milk
- * 2 cups shredded cheddar
- * 2 cups shredded jack
- * 1 egg
- * 1/2 tbsp paprika
- * 1/2 tsp salt
- * 1/4 tsp pepper
- * 1/2 cup bread crumbs
- * 1/4 cup parmesan cheese
- * 1/2 tsp rosemary

Directions:

Heat oven to 350 F. Melt butter in large pot over medium heat. Slowly mix in flour a sprinkle at a time. Add milk and cook until it gets thick, stirring every few minutes. Cook pasta according to box directions. Mix bread crumbs, parmesan, and rosemary, and set aside. Take thickened sauce off heat. Add cheese, paprika, salt, and pepper. Add pasta. Add egg and stir in. Grease a 9x13" pan and pour pasta mix into it. Sprinkle crumb mix on top. Bake for 45 minutes.

Erika's Savory Pie

Ingredients:

- * 2.5 cups flour
- * 1/2 tsp salt
- * 2/3 cup warm water
- * 1/4 cup olive oil
- * misc. veggies and meats
- * salt
- * pepper
- * pepper
- * 2 oz grated parmesan
- * 2 eggs
- * 1 dash of heavy cream

Directions:

Preheat oven to 375 F. Make pie dough in a bowl by mixing flour and salt, making a well, and adding the water and oil. Mix until you can knead the dough. Add flour if needed. Put some plastic wrap over the bowl and put in the fridge for at least 30 minutes. Store-bought dough also ok! Cook meat fully, if using. In a pan with some oil, cook your chopped veggies and meats on medium-high for a few minutes, seasoning with salt and pepper. The filling should fill the pie 1" of the baking dish (like a casserole pan). Add eggs and parmesan to your cooking filling, making sure that egg coats everything evenly. Spread your dough over the bottom of the pan and poke the entire bottom of the dough with a fork. Add the filling mixture on top and then fold over the extra edges of the dough over the filling, "framing" it. Place pie in oven for 40 minutes. For a vegan version, use vegan egg substitute, or mashed avocado.

Rachel's Southwest Chicken Tortilla Soup

Ingredients:

- * 1.5 lbs cooked and diced chicken
- * 1 medium yellow chopped onion
- * 5+ garlic cloves
- * 2 jalapenos
- * 1 can diced tomatoes
- * 1 can crushed tomatoes
- * 1-4 tbsp soy sauce
- * 4 corn tortillas
- * 2-4 tbsp butter
- * 1 lime
- * 1/2 diced cilantro
- * 32 oz chicken broth
- * 1 can corn
- * 1 can black beans
- * 1/4 cup canola oil
- * salt, pepper, paprika, cumin, chili

powder, red cayenne

Directions:

Saute onions and jalapenos until onion is translucent. Add garlic, saute just until fragrant. Add one teaspoon of all spices and let cook for another minute. Add soy sauce and scrape bottom of pot. Add can of diced tomatoes and can of crushed tomatoes. Increase heat to medium and make sure nothing sticks to the bottom. Leave until lightly bubbling. Reduce heat and simmer 5-10 minutes. Lightly fry each corn tortilla until it becomes puffy but not stiff. Set on a plate with paper towel to soak up oil. Then rip them up and add to the soup pot. Also add cilantro and juice of the lime. Blend contents of pot until completely smooth. Stir in chicken broth, increase heat to high. Add corn, beans, and chopped chicken. Reduce heat and simmer for 15 minutes. Taste. Add soy sauce for a more savory soup. Add lime juice to reduce salt. Add cayenne for more spice. Scoop into bowls and serve.

Claire's Chicken and Dumplings

Ingredients:

- * olive oil
- * 1 onion, diced
- * carrots
- * celery
- * 3 cloves garlic
- * 3 tbsp flour
- * chopped savory herbs
- * salt
- * 16 oz gnocchi
- * 4-6 cups chicken stock
- * 16 oz cooked chicken

Directions:

Cook the gnocchi until they float. Saute onions, carrots, and celery in oil until soft and onions are translucent. Add garlic and saute another minute. Sprinkle flour over veggies and allow to brown. Add chicken and gnocchi. Stir in herbs and salt. Add chicken stock and water until level but not covering veggies, chicken, and gnocchi. Bring to a boil and simmer until thickened to desired amount.

Dani's Curry

Ingredients:

- * 4 tbsp butter
- * 4 tbsp flour, fine
- * 3 tbsp golden curry
- * 1 lb hamburger beef
- * 2 tbsp oil (not olive)
- * 1 medium onion
- * 1 large potato
- * 1.5 carrots
- * 1/2 cup shiitake mushrooms
- * 3.5 cups water
- * 2 tbsp tonkatsu sauce
- * 1/2 cup peas

Directions:

Heat a medium skillet with oil. Break burger meat into chunks and cook until brown. Set aside. Heat the oil in a saucepan over medium heat. Add in diced onions and caramelize. Add chopped potato, chopped carrots, mushrooms, and peas. Pour in the water and stir along the bottom of the pot. Make a roux with the butter, flour, and golden curry, then add to the saucepan with the vegetables. Stir to dissolve and then bring to a boil. Let simmer for 15 minutes. Season with tonkatsu sauce and salt and pepper. Serve over Nishiki rice.

Sarah's Gumbo (gluten-free!)

Ingredients:

- * shrimp shells (for stock)
- * garlic (for stock)
- * onions (for stock)
- * celery (for stock)
- * vegetable oil
- * 1 box frozen okra
- * 1 + 3/4 tsp white pepper
- * 1 + 1 tsp red pepper
- * 1 tsp black pepper
- * 3 cups chopped onion
- * 2 cups chopped green pepper
- * 2 cups chopped celery
- * 1/4 cup chopped garlic
- * 1 + 2 cup shrimp stock
- * 1 can tomatoes
- * 1 1/2 tsp salt
- * 1 tsp garlic powder
- * 1 tsp onion powder
- * 1 tsp thyme
- * 6 tbsp butter
- * 1 lb smoked sausage
- * 1 lb peeled shrimp

Directions:

Make 7 cups of rich shrimp stock with shrimp shells, garlic, onions, and celery by simmering for several hours and then draining. Saute the okra in vegetable oil until smoking and slightly burned. Add 1 tsp of white, red, and black pepper and continue cooking for on lower heat for 10 minutes. Add chopped onion and cook for 5 minutes. Add green pepper, celery, and garlic and cook for 3 minutes. Add one cup of shrimp stock and cook for 5 minutes. Add can of tomatoes and cook for 8 minutes. Add 2 cups shrimp stock, 3/4 tsp of white pepper, 1 tsp red pepper, 1 1/2 tsp salt, garlic powder, onion powder, thyme, and butter, and cook for 5 minutes. Add 4 cups of shrimp stock and bring to a boil. Add thin-sliced sausage and simmer for 45 minutes. When ready to serve, return to a boil and add 1 lb of peeled shrimp. Serve over hot rice.

Leila's Chickpeas Chole

Ingredients

- * 1/4 tsp mustard seeds
- * 3/4 cup water
- * 1/4 tsp cumin seeds
- * 1 tsp fresh lemon juice
- * 3 tbsp vegetable oil
- * 2 tbsp chopped cilantro
- * 1/2 cup thin-sliced onion
- * 2 tsp coriander
- * 1 small can diced tomatoes
- * 1 tsp cumin
- * 1 tsp salt
- * 1/4 tsp ground tumeric
- * 1/2 cup water
- * 1/8 tsp cayenne powder
- * 2 can chickpeas
- * 1/8 tsp black pepper

Directions:

In a large, deep frying pan over medium heat, heat mustard and cumin seeds covered in oil until mustard seeds begin to pop. Remove pot lid and add onion. Fry until edges are nicely browned. Add tomatoes and and fry until soft. Make the spice mixture: coriander, cumin, tumeric, cayenne, and black pepper. Add it to the pot with the salt and 1/4 cup of water. Continue frying until tomatoes break apart. Add chickpeas and remaining 1/2 cup of water; bring to a boil, turn heat down, and simmer for 5 minutes. Consistency should be moderately thick. If dry, add more water. Taste for salt. Remove from heat and mash with a potato masher to break down some, but not all of the chickpeas. Stir in lemon juice and garnish with chopped cilantro.

Sharan's Chicken Curry

Ingredients:

- * 4 chicken thighs
- * 1/2 lemon
- * 1/2 tbsp salt
- * 1 tsp tumeric
- * 2-5 Thai chili peppers
- * 2-3 whole cloves
- * 1 bay leaf
- * 2-3 peppercorns
- * 1/2 tbsp coriander powder
- * 1/2 red onion
- * 3 Roma tomatoes, pureed
- * 1/4 tbsp mustard seeds
- * 1/4 tbsp cumin seeds
- * 1 tbsp grated ginger
- * 3 cloves garlic
- * 1/2 tbsp garam masala
- * 2 tbsp whole milk

Directions:

Marinate the chicken thighs in lemon, salt, tumeric, 2 Thai chili peppers, cloves, bay leaf, peppercorns, coriander, and masala overnight. Heat some canola oil in a large pan at medium-high heat. Toss in the cumin and mustard seeds. Add ginger and garlic. After 30 seconds, add chopped onions with a pinch of tumeric and salt. When they are starting to caramelize, add marinated chicken with any juices. Add more Thai chilis if more heat is desired. Grind in pepper to taste. Cook the chicken until cooked through and add tomatoes and mix thoroughly. Add garam masala. Wait until puree starts to boil, then add whole milk. Heat until sauce thickens. Enjoy with hot rice, roti, or naan.

Bryan's Chili

Ingredients:

- * 1 beef chuck roast
- * 5 strips bacon
- * 2 dried guajillo peppers
- * 2 dried New Mexico peppers
- * 2 dried ancho peppers
- * 2 dried pasilla peppers
- * 2 dried arbol peppers
- * 2 dried chipotle peppers
- * 1 onion
- * 6 cloves garlic
- * 1 tsp Mexican oregano
- * 1 tsp allspice
- * 1 tsp coriander
- * 1 tsp ground cumin
- * 1 tsp ground cinnamon
- * 1 tsp ground nutmeg
- * 1 packet Sazon Goya
- * 4 cups beef stock

Directions:

Cook bacon in pot of choice; remove, crumble, and set aside. Brown the beef in the bacon grease. De-seed and de-vein the peppers, and cover with boiling water along with the onion and garlic to rehydrate for 20-30 minutes. Then transfer to a blender and blend until smooth. Use steeping liquid as needed. Add the chili paste to the pot along with the bacon bits, beef stock, and spices. If using an Instant Pot, pressure cook for one hour. If using a stovetop pot, cook, covered, until beef is thoroughly tender and cooked through, stirring occasionally. Serve with green onion, shredded cheese, sour cream, cilantro, and avocado, or over Fritos.

[NOTE] Beans and tomatoes are not traditional in Texas-style chili. If you choose to use them, simply add a can before cooking.

Keshawn's Seafood/ Tofu Fry

Ingredients:

- * Seafood or tofu (works with catfish, tilapia, any white fish, shrimp, squid, etc. for tofu, use extra firm and cut into fish stick shapes for frying.
- * fine-ground yellow cornmeal
- * all-purpose flour
- * cornstarch
- * salt
- * black pepper
- * yellow mustard
- * cayenne
- * garlic powder
- * onion powder
- * paprika
- * Louisiana-style hot sauce

Directions:

Coat the seafood/tofu in yellow mustard and hot sauce. Season to taste on both sides with salt, black pepper, cayenne, paprika, garlic powder, and onion powder. Dredge in one part flour, two parts cornmeal; increase cornmeal for a darker and more textured fry, increase flour for a nice golden brown, increase cornstarch for a more shatteringly crisp crust. Season the dredge with with the mix of spices from above, or use creole seasoning. Coat the seafood/tofu well in this dredge. If using fish, consider doing half-filets so they cook through without burning the coating. Put enough oil into the pan such that half of the cooked seafood/tofu is in the oil. Heat until a little dredge dropped into it sizzles and rises to the top. Add the seafood/tofu without crowding. When a visually appealing crust is achieved, flip. Seafood cooks pretty fast, and tofu is already edible, so you only need to go until both sides are golden brown. Remove from the oil and set on paper towels to drain. A tiny final pinch of salt won't hurt! Serve with hot sauce and/or tartar sauce. Consider mixing mayo, ketchup, and hot sauce together as a sandwich spread for a fish sandwich.

Amruta's Comfort Curry

Ingredients:

- * 2-3 brown potatoes
- * 1 large red onion
- * 2 tomatoes
- * 4 tsp olive oil
- * 1 tsp cumin seeds
- * 1 tsp chili powder
- * 1-2 tsp salt
- * 1/2 tsp tumeric
- * 1 tsp garam masala
- * 4-5 cups water

Directions:

Dice onions and tomatoes in 2-3 cm cubes. Boil or microwave potatoes until soft. Cut lengthwise in the middle and let cool. Then cut in 3-4 cm cubes. Heat oil on medium. Add cumin seeds. After a minute or two, add chopped onions. Let them simmer until reddish brown. Reduce heat to low. Add chili powder, tumeric, and garam masala in the pan. Mix well. Add chopped tomatoes, increase heat to medium, and mix. Add salt to taste, mix again. Let tomatoes cook down (5-7 minutes). Add potatoes to the pan. Mix well. Cook for 2-3 minutes. Add water and cook until it boils and curry starts to thicken. Garnish with coriander if available.

Kaitlin's Chicken Shiitake Ramen

Ingredients:

- * 2 chicken breasts
- * 1 cup shiitake mushrooms
- * salt and pepper
- * 4 large eggs
- * 2 Tbsp butter
- * 1/2 cup sliced scallions
- * 2 tsp sesame oil
- * 2 packs ramen noodles
- * 2 tsp fresh grated ginger
- * 1 jalapeno
- * 3 tbsp soy sauce
- * 2 tbsp mirin
- * 4 cups chicken stock

Directions:

Preheat oven to 375 F. Season chicken with salt and pepper, then cook for 5-7 minutes per side on medium heat in butter. Put (oven-safe) skillet in the oven for 20-25 minutes. While the chicken is baking, heat sesame oil in a soup pot. Add garlic and ginger and cook for 3 minutes. Add soy sauce and mirin. Cook 1 minute. Add stock and bring to a boil. Reduce heat and toss in the mushrooms. Make soft-boiled eggs by boiling eggs for 8 minutes. Immediately remove from heat and place in ice water to stop cooking. Chop scallions and jalapeno if using. Slice the cooked chicken into thin slices and set aside. Add ramen packets to the broth and let cook for 4 minutes. Peel the eggs and chop lengthwise. Assemble ingredients in an aesthetically pleasing manner and post to Instagram, then eat (2 bowls).

Am's Balsamic Vinegar and Honey Pulled Pork

Ingredients:

- * 1 2.5-4 lb pork shoulder
- * 1 cup chopped onion
- * 3/4 cup green pepper
- * 1 tsp dried thyme
- * 1/2 tsp dried rosemary
- * 1/2 cup chicken broth
- * 1 cup balsamic vinegar
- * 1/3 cup packed brown sugar
- * 1 tbsp Worcestershire sauce
- * 1/4 cup honey
- * 1/4 tsp salt
- * 1/2 tsp black pepper
- * 1 tbsp Dijon mustard
- * 1 clove garlic
- * 3/4 cup ketchup

Directions:

Trim fat from meat. In the slow cooker, combine onion and green pepper. Add meat, sprinkle thyme and rosemary over it. Pour the broth over it. Cover and cook on low heat setting for 9-10 hours or on high heat for 4.5-5 hours. In a medium bowl combine vinegar, ketchup, brown sugar, honey, Worcestershire sauce, mustard, garlic, black pepper, and salt. Bring to boiling, reduce heat. Simmer uncovered for 20-25 minutes. Transfer meat to a big bowl or platter to shred it. Strain the vegetable mixture, discarding liquid. Return shredded meat and vegetables to slow cooker. Stir in the sauce from the bowl. Cover and cook for 45 mins - 1 hour on low heat. Serve with cole slaw and pickles.

Erin's Zucchini with Wheat

Ingredients:

- * 2 medium zucchini
- * 2 tbsp oil
- * 1 onion
- * 1/4 cup bulgur wheat (#1 or #2)
- * 1/2 can tomato paste (6 oz)
- * salt
- * pepper
- * cumin

Directions:

Chop zucchini in small pieces and dice onion. In a medium sized pot, saute onion in oil (vegetable). Add chopped zucchini once onion is slightly brown. Add salt, pepper, and cumin to your liking and cover the pot. Leave on medium heat for 10-15 minutes until zucchini is fork tender. Add tomato paste and mash the zucchini. Add wheat (can also be couscous or quinoa) and cook until wheat is tender. Add spices if desired.

Allison's Risotto

Ingredients:

- * 1 cup arborio rice
- * 3 cups chicken stock
- * 1/4 cup shredded parmesan cheese
- * vegetables (onions, carrots, peppers, whatever)
- * 1/2 cup white wine
- * Salt, pepper, and basil
- * Saffron

Directions:

Over medium heat, put a couple slices of butter or some olive oil in a medium pot. Once the butter is melted, add any vegetables you're using plus a pinch of basil. Once they're almost done, set them aside. In the same pot, add a little more butter/oil and turn up the heat a little. Add rice and stir so that all rice is coated. Cook for 6-8 minutes, stirring frequently. If desired, add half a cup of white wine. Stir. Once it has largely evaporated, add a cup of chicken stock. Keep stirring! When you can drag a spoon through it and see the bottom of the pot for a moment before the rice falls into the space, then add another cup of stock. Repeat until rice is fully cooked. Add salt and pepper to taste. Turn down the heat and add the vegetables in. Add a pinch of saffron. Cook for a minute or two. Stir in the shredded cheese. Once it is fully incorporated, it is ready to serve and eat.

Allison's Minestrone

Ingredients:

- * 1/3 tsp vegetable oil
- * 1 tsp butter
- * 1/4 lb bacon*
- * 1 carrot
- * 1 stalk celery
- * 2 medium zucchini
- * small red cabbage, shredded
- * 1 can plum tomatoes, chopped
- * 2 medium onions
- * 2 cans white beans
- * 2 cups vegetable broth
- * salt
- * pepper

Directions:

Dice vegetables. Put oil, butter, onions, and bacon, if using, into a large soup pot on medium. Cook, stirring, until onion is golden brown. Add all the diced vegetables, including the cabbage and except the tomatoes. Stir well for a couple of minutes, coating the vegetables with fat. Add the tomatoes and their juices, a pinch of salt, and liberal pepper. stir again, and add broth. Vegetables must be covered by one inch of broth, add water if necessary. Cover pot, turn heat to low, and simmer for at least 2 hours. Add beans 15 minutes before you turn off the heat. Soup should be fairly thick. Taste and season. Serve with crusty bread and grated parmesan cheese.

* omit for a vegetarian version

Skylar's Chicken Noodle Soup

Ingredients:

- * 1 whole chicken
- * 5 stalks celery
- * 3-4 carrots
- * 1-2 yellow onions
- * rosemary
- * bay leaf
- * parsley
- * 2 chicken bouillon cubes
- * salt and pepper
- * egg noodles

Directions:

Boil whole chicken, removing innards prior, with 2 stalks celery with leaves, 1/2 of one onion, quartered, enough water to cover the stuff, spring of rosemary, and a bay leaf. Boil 30-45 minutes until chicken is cooked. Remove from heat and remove foam from top. Let cool 1 hour. Remove chicken but save stock. Debone chicken, and save half of meat for the soup. Put remaining onion, remaining celery, and carrots into stock. Add bouillon cubes once stock returns to a boil. Once boiling add de-sprigged rosemary, 2 tbsp chopped parsley, salt, and pepper. Let simmer for 10 minutes. If satisfied, add chicken and let simmer for 3-5 minutes. If adding noodles, boil them separately and add independently to each bowl of soup. If soup isn't tasting chicken-y enough, add another bouillon cube and pepper before tasting again.

Swarali's Lentil Curry

Ingredients:

- * 2 cups lentil
- * 4 cups water
- * 2 tsp oil
- * 1 tbsp mustard
- * cumin seeds
- * garlic (minced)
- * green chilies (optional)
- * salt
- * tumeric powder

Directions:

Cook 2 cups of lentils in 4 cups water. In a separate pan, heat oil, add mustard, cumin seeds, minced garlic, green chilies. Once well roasted, pour over cooked lentils. Add salt, tumeric powder, and eat over rice.

Duncan's Astronomer's Casserole

Ingredients:

- * 750 g round steak
- * 200 g mushrooms
- * 2 carrots
- * 1/2 cup sour cream
- * 2 cloves garlic
- * salt, pepper, thyme, sage
- * 1 can chopped tomatoes
- * 1/2 cup beef stock
- * 2 onions
- * 2 stalks celery

Directions:

Trim meat and cut into 3 cm chunks. Saute in a little oil and place in casserole dish. Slice onions, carrots, and celery and saute in same pan until beginning to brown. Add garlic and mushrooms and cook further another few minutes. Add to meat along with tomatoes, sour cream, hot stock, seasonings, and herbs. Mix well to coat. Bake in a moderate oven for 1 hour. Serve with roasted potatoes and spinach pie.

Lisa's Lasagna

Ingredients:

- * 1/2 lb Italian pork sausage
- * 3/4 lb ground beef
- * 2 carrots, chopped
- * 1 14-oz cans of chopped tomatoes
- * 1 6-oz can tomato paste
- * 1 1/2 cups ricotta
- * 1/4 tsp salt
- * 1 beaten egg
- * 1/8 tsp pepper
- * 1/2 cup parmesan
- * 1 tsp dried oregano
- * 1 tbsp parsley
- * 7-8 lasagna noodles
- * 1/2 large onion
- * 2 garlic cloves
- * mozzarella slices

Directions:

Preheat oven to 375 F. Add meat, carrots, garlic, and onion to oiled Dutch oven. Cook on medium high, stirring frequently, until meat begins to brown and vegetables are slightly soft. Add tomatoes, tomato paste, salt, pepper, and oregano. Chop any large chunks with a spatula. Reduce heat and simmer uncovered until sauce is very thick (30 minutes), stirring frequently. Remove from heat and let stand for 10 minutes. Skim off excess fat. Cook the noodles according to the directions and drain. In a small mixing bowl, stir ricotta, egg, parmesan, and parsley together. Spoon 1/3 the sauce evenly into a shallow casserole pan. Layer half the noodles over the sauce. Spread all the cheese over the noodles. Top with remaining noodles. Spread the rest of the sauce on top. Can be refrigerated or frozen until ready to bake at this point. Or bake for 30-45 minutes. If frozen, let thaw first. If chilled, increase temperature to 400 F and bake 45-60 minutes. Arrange mozzarella slices on top, then return to oven for 15 minutes. Let stand 5 minutes before serving.

Briley's Veggie Pot Pie

Ingredients:

- * shallot
- * garlic
- * crimini mushrooms
- * 3 carrots
- * 1 potato
- * celery
- * sage
- * rosemary
- * 2 pie crusts
- * butter
- * celery seed
- * 1/3 flour
- * 2/3 cup milk
- * 1 3/4 cup vegetable broth
- * thyme

Directions:

Dice up carrots, potato, and celery and boil until tender (15 minutes). Saute chopped shallot, garlic, a LOT of herbs, a mushrooms together in a lot of butter. Add flour, some celery seed, salt, and pepper into the herb-butter-mushroom mix. Whisk in broth and milk slowly to avoid chunks. Preheat oven to 425 F. Cook for 5 minutes or until thickened. Drain boiling veggies and add to filling mixture. Bake pie crust alone for five minutes, then fill with filling. Cover with top crust and pinch to seal. Cut a few slits in the top to vent. Bake 30 minutes or until golden brown. Let rest for 10 minutes before eating.

Kaitlin's Korean Popcorn Chicken

Ingredients:

- * 2 lb diced chicken
- * 1/2 cup soy sauce
- * 3 tbsp honey
- * 2 tbsp Gochujang base
- * 2 tbsp sesame oil
- * 3 tbsp sesame seeds
- * 3 tbsp flour
- * olive oil
- * 2 gallon zip lock bag
- * green onion
- * 1" fresh ginger
- * 2 cloves garlic
- * black pepper
- * 1 cup buttermilk
- * 2 tbsp rice vinegar
- 2 cups bread crumbs OR
corn flakes (ground up)

Directions:

Place diced chicken in zip lock bag with buttermilk and toss to coat. Preheat oven to 425 F and line a baking sheet with oiled tinfoil or parchment. Add bread crumbs/corn flakes, flour, and pepper to a small bowl and combine. Dredge all pieces of chicken through the flour mixture and place on baking sheet. Bake for 15-20 minutes. In a saucepan, combine soy sauce, honey, Gochujang, rice vinegar, grated ginger, diced garlic, sesame oil, and 1/4 cup of water. Bring to a boil, then simmer for 5-10 minutes or until thickened. Brush chicken with Gochujang sauce and sprinkle with sesame seeds. Enjoy over rice.



DESSERTS

Knut's Apple Cake

Ingredients:

- * 1 3/4 cups flour
- * 11 tbsp butter
- * 2 tsp baking powder
- * 2 tbsp milk
- * 1 egg
- * 3-4 apples, sliced
- * sugar
- * cinnamon

Directions:

Mix the non-apple ingredients and rest in fridge for 1 hour. Heat oven to 350 F. Roll out 2/3 of the mixture for the bottom crust and place in a baking pan. Fill with sliced apples and drizzle with the desired amount of sugar and cinnamon. Arrange last 1/3 of dough on top in a pleasing manner. Bake for 50 minutes.

Maude's Meringues

Ingredients:

- * 2 eggs
- * 1 pinch of salt
- * 1/2 cup of sugar

Directions:

Preheat oven to 175 F. Prepare a baking tray with parchment paper. In a bowl, beat egg whites until they are stiff and add salt. Add half the sugar and beat until it becomes shiny. Carefully add the rest of the sugar. Using a piping nozzle piece, squirt the mixture onto the tray in 1-2 inch blobs. Bake for 3 hours, leaving the oven open just a crack.

Maude's Redshift Cakes

Ingredients:

- * 2 oz semi-sweet chocolate
- * 1/4 cup heavy cream
- * 1 cup cake flour
- * 1 1/2 tsp unsweetened cocoa
- * 1/2 tsp vanilla extract
- * 1/2 cup salted butter
- * 1/2 tsp apple cider vinegar
- * 2 oz cream cheese, softened
- * 1 1/2 tsp red food dye
- * 1/2 cup sugar
- * 6 tbsp buttermilk
- * 1/4 tsp baking soda
- * 1 large egg yolk
- * 1/4 tsp salt

Directions:

Combine chopped semi-sweet chocolate and heavy cream in a bowl. Microwave on high for 30 seconds. Let stand 1 minute, whisk until smooth. Place plastic wrap directly on mixture, place in fridge for 2 hours. Preheat oven to 400 F. Grease 4 bowls (ramekins) with butter, dust with unsweetened cocoa. Whisk together flour, cocoa, baking soda, and salt in a medium bowl. Whisk together melted butter, sugar, buttermilk, food coloring, vanilla, vinegar, and egg yolk in separate bowl. Add butter mixture to flour mixture and whisk just until blended. Divide batter evenly among your four bowls. Portion chilled chocolate mixture into 4 balls. Place one ball in center of batter in each bowl. Bake in oven until center springs back when lightly pressed, about 18 minutes. Remove cakes from oven and run a thin knife around edges of bowl to loosen. Invert each cake onto a serving plate and dust with powdered sugar. Top with whipped cream and serve immediately.

Mallory's Gorditas

Ingredients:

- * 4 cups flour
- * 1 cup shortening
- * 2/3 cups sugar
- * 1/2 tsp salt
- * 1/2 tsp baking powder
- * 1/3 cup warm water
- * cinnamon to taste

Directions:

Mix shortening with baking powder and flour (and cinnamon, if desired). Dissolve the sugar and salt in 1/3 cups water. Mix all ingredients together and knead dough until not sticky. Form little balls, press flat on a baking pat, flatter for a crispier gordita and thicker for a chewier one. Cook both sides on a skillet on medium-high until it holds shape when picked up.

Macy's Peanut Butter Oat Bars

Ingredients:

- * 1 cup brown sugar
- * 2 cups peanut butter
- * 4 tsp vanilla
- * 2 cups whole wheat flour
- * 2 cups old fashioned oats
- * 2 tsp baking soda
- * 1 tsp salt
- * 1 cup milk
- * 1 cup chocolate chips (optional)

Directions:

Preheat oven to 350 F. Mix peanut butter, vanilla, and brown sugar with an electric mixer. Mix in dry ingredients. Slowly add milk while continuing to mix. Add in chocolate chips if desired. Spread onto parchment covered jelly roll pan. Bake for 25 minutes.

Jason's Sweet Potato Pie

Ingredients:

- * 1 1/2 cups graham crackers
- * 9 tbsp butter
- * 1 cup white sugar
- * 2 large eggs
- * 1/4 cup milk
- * 1 tsp vanilla
- * 1/4 tsp cinnamon
- * 1/4 tsp nutmeg
- * pinch of salt
- * 3 large sweet potatoes

Directions:

Mash or blend the graham crackers. Mix crumbs with 5 tbsp melted butter and 1/4 cup of sugar. Press mixture into pie pan. Preheat oven to 300 F. In a large bowl, use an electric mixer to combine the softened sweet potatoes, 1/2 cup sugar, eggs, butter, milk, vanilla, cinnamon, and salt. Pour the mixture into the pie shell and sprinkle with remaining 1/4 cup of sugar. Allow pie to stand 15 minutes before baking. Bake for one hour or until toothpick inserted in center comes out clean.

Gerard's Drambuie Chocolate Cheesecake

Ingredients:

- * 1 1/4 cup chocolate cookie crumbs
- * 1/4 cup butter, melted
- * 1 envelope of Knox gelatin
- * 1/3 cup Drambuie
- * 16 oz cream cheese
- * 3/4 cup of sugar
- * 1/2 cup cocoa
- * 1/2 tsp vanilla
- * dash of salt
- * 1 1/2 cups heavy cream

Directions:

Soften cream cheese. Combine melted butter with cookie crumbs and press into bottom of cheesecake pan. Place pan in freezer. Mix together liquids to form the filling. Sprinkle gelatin over top of the filling, carefully, to avoid clumping. Add the sugar, and cocoa and salt, a little at a time for an even mix. Dump in the softened cream cheese, and mix vigorously with a hand mixer. Dump mix into cheesecake pan with the crust, cover pan, place into freezer for at least four hours. Top with chocolate flakes, chocolate syrup, whipped cream, or cocoa powder.

Sarah's Snickerdoodles

Ingredients:

- * 2 cups flour
- * 2 tsp cream of tartar
- * 1 tsp baking soda
- * 1/4 tsp salt
- * 1 cup butter, softened
- * 1 1/2 + 1/4 cup sugar
- * 2 large eggs
- * 4 tsp cinnamon

Directions:

Preheat oven to 350 F. Grease or line 2 cookie sheets. Whisk flour, cream of tartar, and baking soda until well blended. In a large bowl, beat softened butter with 1 1/2 cup sugar. Add the eggs and beat until combined. Stir in the flour mixture. In a separate bowl, combine 1/4 cup of sugar with cinnamon. Shape the dough into 1 1/4-inch balls, roll in cinnamon sugar, then place on cookie sheet. Bake 12-14 minutes, or until cookies are light brown at the edges. Cool on rack.

Sasha's Cheesecake Brownies

Ingredients:

- * 1 stick butter in pats
- * 4 oz chopped semi-sweet chocolate
- * 1 + 1/3 cup sugar
- * 2 eggs + 1 egg yolk
- * 1/2 + 1/4 tsp vanilla extract
- * 2/3 cup flour
- * 8 oz cream cheese
- * 1/2 cup chocolate chips

Directions:

Preheat oven to 350 F and butter an 8" baking pan. Heat butter and chocolate together in a saucepan over low heat, whisking just until melted. Pull off the heat, whisk in 1 cup sugar, 2 eggs, 1/2 tsp vanilla, and a pinch of salt until combined. Whisk in flour, then spread in pan. In another bowl, whisk together softened cream cheese, 1/3 cup sugar, egg yolk, and vanilla until smooth, then pour on top of the brownie batter, swirling with a spatula. Sprinkle chocolate chips on top, then bake 35 minutes, until edges are puffy/light brown and center is just set.

Liza's Strawberry Pie

Ingredients:

- * 1 quart strawberries
- * 3 cups whole fat milk
- * 1 cup sugar
- * 2 tbsp cornstarch
- * 1/2 water
- * 2 egg yolks + 2 egg whites

Directions:

Line a deep pie dish with berries. Sprinkle with sugar. Boil 3 cups of milk and sugar. Add cornstarch dissolved in water with a pinch of salt. Stir in egg yolks. Pour custard over berries while still hot. Whip the egg whites into a meringue and cover berries and sauce. Broil in oven until meringue browns.

Dylan's Mug Brownies

Ingredients:

- * 2 tbsp water
- * 2 tbsp butter
- * 1/4 tsp vanilla
- * pinch of salt
- * 2 tbsp cocoa powder
- * 3 tbsp sugar
- * 4 tbsp flour
- * handful of chocolate chips

Directions:

Mix all ingredients well and microwave for 1-1.5 minutes and enjoy.

Grant's Banana Bread

Ingredients:

- * 2 cups sugar
- * 1/2 cup butter, softened
- * 2 eggs
- * 2 overripe bananas
- * 1 tsp vanilla
- * 16 oz sour cream
- * 3 cups sifted flour
- * 2 tsp baking powder
- * 2 tsp baking soda
- * 2/3 cup brown sugar
- * 2 tsp cinnamon
- * 6 oz chocolate chips

Directions:

Preheat oven to 350 F. Blend white sugar, eggs, and butter. Mash bananas and add vanilla and sour cream. Sift flour, baking powder, and baking soda together, add to batter, and blend thoroughly. Grease a Bundt pan or flat casserole pan. Spread 1/2 batter in pan. Mix, in a separate bowl, the brown sugar, cinnamon, and chocolate chips, then add half on top of the batter in the pan. Pour the rest of the batter in, and add the rest of the brown sugar mixture. Bake for 45 minutes.

Ace's Arroz con Leche

Ingredients:

- * 2 cups milk
- * 4 cups water
- * 1 cinnamon stick
- * 1/2 cup evaporated milk
- * 1/3 cup sugar
- * raisins (optional)
- * powdered cinnamon

Directions:

Place milk, water, rice, and cinnamon stick in a pot. Bring to a boil. Stir to make sure rice is not stuck to bottom. Reduce heat to simmer and cover for 15 minutes. Add evaporated milk, sugar, and raisins if using. Continue cooking uncovered and stirring frequently until desired consistency is reached (1.5-2 hours). Remove cinnamon stick. Place into ramekins and dust with powdered cinnamon. Refrigerate until cold.

Randall's Dutch Baby

Ingredients:

- * 4 eggs
- * 3/4 cup milk
- * 3/4 cup flour
- * 1 tbsp sugar
- * 1/2 tsp salt
- * 1 tbsp melted butter
- * 1 apple, sliced

Directions:

Preheat oven to 400 F. Blend everything but the apple. Saute the apple slices in butter with sugar in an oven safe pan. Pour batter into pan, bake for 15 minutes. Apple can be replaced with various berries.

Arlene's Ginger Cream Cookies

Ingredients:

- * 3/4 cup butter, softened
- * 1 cup white sugar + extra
- * 1 egg
- * 1/4 cup molasses
- * 1 tbsp ground ginger
- * 2 1/4 cup flour
- * 1/2 tsp cinnamon
- * 1 tsp salt

Directions:

Preheat oven to 350 F. Combine softened butter, sugar, egg, and molasses in a large bowl. Mix in dry ingredients until combined. Form mixture into 3-cm diameter balls and roll in sugar. Place 6 cm apart on a baking sheet and bake for 12-15 minutes.

Sherrie's Chocolate Chip Cookies

Ingredients:

- * 2 1/4 cup flour
- * 1 tsp baking soda
- * 2 tsp salt
- * 1 cup salted butter (soft)
- * 3/4 white sugar
- * 3/4 cup brown sugar
- * 1 egg
- * 2 tsp vanilla
- * 12 oz chocolate chips

Directions:

Preheat oven to 375 F. Whisk flour, baking soda, and salt in a small bowl. In a large bowl or mixer stand, combine butter and brown and white sugar. Beat egg and vanilla into sugar mix. Gradually add flour mixture. Add in chocolate chips and stir until combined. Separate dough into balls and place ten to a baking sheet. Bake for 9-10 minutes. Let cool before removing from sheet.

Nate's Chocolate Chip Pumpkin Loaf

Ingredients:

- * 2 1/2 cup flour
- * 2 tsp baking soda
- * 1/2 tsp salt
- * 2 tsp cinnamon
- * 1/4 tsp ginger
- * 1/4 tsp cloves
- * 1/4 tsp nutmeg
- * 1 cup chocolate chips
- * 2 eggs
- * 2 cups brown sugar
- * 1/2 cup vegetable oil
- * 1 lb canned pumpkin
- * 1 cup walnuts (optional)

Directions:

Preheat oven to 350 F. Butter a loaf pan and dust lightly with flour. Sift together flour, baking soda, salt, and spices, set aside. In a separate bowl, beat the eggs; add sugar and oil, and beat to mix. Mix in the pumpkin, then the chocolate chips. Gradually add the dry ingredients, mixing just until everything is moist. Add walnuts, if desired. Pour batter into loaf pans. Bake for 1 - 1.25 hours or until a cake tester comes out clean. Cool and wrap.

Nate's Shortbread

Ingredients:

- * 1 2/3 cups plain flour
- * 1/3 cups white sugar
- * 6 + 4 oz butter, soft
- * 2/3 cup light brown sugar
- * 2 cans condensed milk
- * 7 oz chocolate

Directions:

Preheat oven to 350 F. Lightly grease a 13 x 9 Swiss roll tin. Mix flour and white sugar in a bowl. Rub in 6 oz butter until mixture becomes grainy, then knead it to form a dough. Press into the base of the tin. Prick lightly with a fork and bake for 20 minutes or until firm to touch and lightly browned. Cool in the tin. To make the caramel, put the 4 oz butter, brown sugar, and condensed milk into a pan and heat gently until the sugar has dissolved. Bring to a boil while stirring, then reduce the heat and simmer gently, stirring continuously for about five minutes or until mixture has thickened slightly. Pour over shortbread and leave to cool. For the topping, melt the chocolate slowly in a bowl over a pot of hot water. Pour over the cold caramel and leave to set. Cut into squares or bars.

Saavik's Cherry Pie

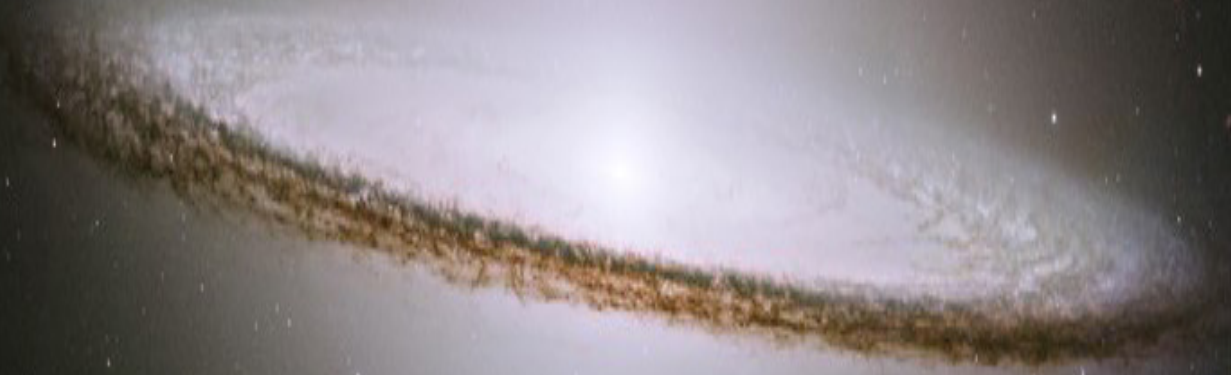
Ingredients:

- * Double crust pastry
- * 2/5 lbs pitted sour or dark sweet cherries
- * 3/4 cup sugar
- * 3 Tbsp cornstarch
- * 1/4 tsp salt
- * 1 tsp fresh lemon juice
- * 1 tbsp vanilla
- * 2 Tbsp cherry kirsch
- * 1/4 tsp cardamom
- * 2 tbsp unsalted butter
- * 1 egg

Directions:

In a cold kitchen, place bottom crust into pie dish. Slice top crust into 3/4" slices for decorative top. Place cherries and sugar in a mixing bowl and mix well. After letting cherries soak for 5 minutes, pour off as much liquid as possible into a saucepan and let simmer until liquid is reduced to 1/3 cup. Pour liquid back into cherry mixture. Preheat oven to 425 F. Add cornstarch, salt, cardamom, lemon juice, vanilla, and kirsch to the cherries and mix well. Add cherry mixture to pie crust from refrigerator, dot pieces of butter over mixture. Lay strips of cut-up crust over one another, starting with the big pieces and alternating directions until a nice woven crust is achieved. Trim edges of crust such that there is a 1/2 inch overhang from the pie plate. Shape edges as desired. Scramble egg with water until mixture is fluid enough to paint onto crust. Place pie onto rimmed baking sheet and bake 15 minutes. Reduce temperature to 375 and bake for 45-60 minutes. Pie is done when filling bubbles. Serve with vanilla ice cream.

SIDES



Jenna's White Bread

Ingredients:

- * 1 tbsp yeast
- * 1/2 cup warm water
- * 1/4 cup + 1 tsp sugar
- * 2 tsp salt
- * 2 tbsp oil
- * 2 cups hot water
- * 5 cups flour

Directions:

Dissolve yeast in warm water with the tsp of sugar. In the meantime, in a mixing bowl, mix 1/4 cup sugar with salt and oil. Once yeast mixture has doubled in size, add to mixing bowl. Add two cups of hot water to the mixing bowl. Add 5 cups flour to mixing bowl, mixing between each cup. Dough will be sticky. Use a spatula to scrape bread dough into an oiled, larger bowl. Cover with towel and let rise until doubled. Punch dough back down, scraping sides. Cover and let rise again. Divide dough into two greased bread pans. Let rise in pans until doubled again. Bake at 325 F for 10 minutes, then 350 F for 35 minutes. Turn bread onto cooling rack and butter the top of the loaf. Enjoy in large, warm slices.

Caug's Zucchini Fritters

Ingredients:

- * 1 medium zucchini
- * salt
- * 2 eggs
- * 2 tbsp cheese (romano, parmesan, etc)
- * 1 tsp basil
- * 2 tbsp flour
- * 2 tbsp beer, milk, or 1/4 tsp baking powder

Directions:

Grate the zucchini on the largest grating size. Salt and let it sit for a bit before squeezing the water out. Combine cheese, herbs, eggs, flour, etc, and zucchini. Fry in olive oil.

Misty's Sourdough

Ingredients:

- * 1 cup sourdough starter
- * 1 1/4 cups lukewarm water
- * 3 1/4 - 3 1/2 bread flour or whole wheat bread flour
- * 1 tbsp kosher salt

Directions:

In a stand mixer, dump the starter and lukewarm water. Cover with the flour, and put the salt on top—it's important to keep the salt from touching the starter. Fit the stand mixer with the dough hook attachment and turn on at low speed, letting it run until everything is combined (1-2 minutes). Then turn the speed up to medium or medium-high and let it run until a soft dough forms (8 minutes). The dough should come together as one mass, leaving fairly clean sides. Let it go until the dough appears smooth rather than shaggy. Lightly oil a large bowl. Dump the dough ball into the bowl and cover with a clean cloth. Boil a mug of water in the microwave, then place the covered bowl of dough with the steaming water in the microwave and shut the door. The microwave should be off, it is just acting as a sauna for the dough. Let rest for 30 minutes then repeat. Let it hang out in the microwave for another 1-2 hours until dough doubles in size. Punch dough down, fold in corners, and then turn out onto lightly floured surface. Tighten and shape the round. Preheat oven to 475 with a Dutch oven inside. After 30 minutes, place the dough inside the Dutch oven and score the top. Cover and bake for 25 minutes. Remove lid and bake another 7-10 minutes.

Yoni's Pita

Ingredients:

- * 4 1/4 cups flour—half white, half wheat
- * 1 1/4 cups hot water (105 F)
- * 2 packets yeast
- * 2 tbsp sugar
- * 1 2/3 tsp salt

Directions:

In a large bowl, mix the sugar, water, and yeast until dissolved. Wait ten minutes. Add the flour, mix to combine until no dry flour is left. Form a dough ball, turn out onto a lightly floured surface, knead for 7-10 minutes, until it becomes soft and smooth. Ferment the dough in a warm place, in a lightly oiled bowl covered with plastic wrap or a clean towel. It will double in size in 1-1.5 hours. After dough has risen, divide into ten dough balls and flatten into disks ~0.5 cm high. Cover with a towel and proof for ten more minutes. Heat a large, heavy-bottomed skillet on medium heat. No oil goes in the pan so use a non-stick or a well-seasoned cast iron. Bake the pitas by placing them directly on the pan, flipping every 10-15 seconds until nice and puffy.

Yoni's Hummus

Ingredients:

- * 1 can chickpeas
- * 1 cup raw tehina
- * 1 head garlic
- * 1/2 tsp cumin
- * 3 lemons
- * ice water
- * olive oil
- * paprika
- * Za'atar
- * sumac
- * extra tehina
- * extra chickpeas
- * chopped parsley

Directions:

Blend cumin, garlic, and lemon juice and let sit for 5-10 minutes. Strain out solids into a large bowl and add raw tehina. Whisk thoroughly together (or use a fork) and gradually add ice water while whisking until you reach your desired texture. Then, drain canned chickpeas and add to a pot of boiling water. Cook until very soft, 30 minutes. Drain and blend in a food processor, reserving a few for a garnish. While blending, add in tehina sauce in 1/4 cup increments until you reach a very smooth consistency. Taste for seasoning, adding salt, lemon, or cumin as needed. Spread hummus onto bowl, making a shallow well of hummus to hold the garnishes (ingredients in the right list). Serve with warm pita.

Mark's Collard Greens

Ingredients:

- * 2 lbs collards
- * 1/4 lb bacon, sausage, or olive oil (for veggie)
- * garlic to taste
- * red pepper flakes to taste
- * 32 oz broth
- * 1 tbsp sugar (optional)
- * 1 tbsp fish sauce (optional)
- * 8 oz small mushrooms (optional)

Directions:

Cook bacon or sausage in a large boiling pan (3 gallons). Pull out when done and put to the side. Chop collards into strips and wilt in leftover oil. When fully wilted, toss 3-4 cloves of garlic into the bottom of the pot and cook until fragrant. Chop up bacon/sausage and toss back into the pot. Add broth and top with water until just covering greens. Add ~ 1 tbsp red pepper flakes for spice. Add optional ingredients if desired. Bring to a boil and then immediately turn down the heat to a simmer for about 30 minutes. Don't toss the stems! Enjoy.

Taylor's Butternut Squash Soup

Ingredients:

- * 1-2 onions
- * 1 big butternut squash
- * 1-2 carrots
- * 2-3 stalks celery
- * 1-2 potatoes
- * 1-2 cups soup stock
- * salt
- * pepper
- * 1/2 tsp sage
- * 1/2 tsp cayenne
- * 1/2 tsp garlic powder
- * 1 tsp cumin

Directions:

Roast the squashes by cutting them in half, scooping out the seeds, coating with olive oil/salt/spices, and baking face-up in the oven at 350 F until tender (15-20 minutes). Meanwhile, dice up other veggies and cook in oil in soup pot until they begin to brown. Add spices on the right side of this recipe. Cube up the roasted squash and add to the pot. Add soup stock and water, fill to 1/4-1/2" above the veggies. Bring to a boil and then down to a simmer for 40 minutes. Blend the soup and add water as needed to obtain the desired consistency. Enjoy.

Taylor's Vegetable Kitchen Sink Soup

Ingredients:

- * 2 onions
- * 0-1 butternut squash
- * 0-1 acorn squash
- * 1-2 carrots
- * 3-5 tomatoes
- * 2 big potatoes
- * 2-3 heads broccoli
- * 4+ cloves garlic
- * paprika
- * cayenne
- * curry powder
- * oregano
- * 4+ small mushrooms
- * 0-2 cups greens (kale, spinach, etc)
- * 1-2 cups soup stock
- * big spoon of miso paste
- * salt and pepper
- * 1+ tsp garlic powder
- * 1+ tsp cumin
- * green chile powder
- * lemon pepper powder
- * hot sauce

Directions:

Roast squash in oven if using. Dice veggies and cook in soup pot until brown. Add spices. Add soup stock, miso paste, and water, fill to 1/4-1/2" above veggies, bring to a boil, then simmer for 40 minutes. Blend in a blender and add water as needed for consistency.

Grant's Banana Treacle Dumplings

Ingredients:

- * 1 cup self-rising flour
- * 4 tbsp butter
- * 1 frozen banana
- * 1 tsp mixed spice
- * 1-2 tbsp milk
- * 1/2 cup Treacle
- * 1/2 cup sugar
- * 2/3 cup water

Directions:

Combine mixed spice with flour and rub in butter until it resembles fine breadcrumbs. Open the banana and add to the flour mixture. Using a cutting motion with a knife, combine banana with flour, adding milk as necessary to form a soft dough. Form dough into balls. Combine Treacle, sugar, and water in a medium-deep saucepan. Drop dough balls in, keeping even spacing. Let cook for ~ 5 minutes. Turn over and cook another 2-3 minutes. Spoon out onto plates and cover with sauce from saucepan.



DRINKS

Avery's Spiked Cider

Ingredients:

- * two cups hot cider
- * clove
- * pinch nutmeg
- * cinnamon stick
- * 1 shot whiskey

Directions:

Heat cider in a pot on the stove over low. Add spices and let mingle for 5 minutes. Add whiskey and serve.

Okie's Margaritas

Ingredients:

- * 1 part tequila
- * 1 part contreau
- * 1/2 lime

Directions:

Combine ingredients. Serve over ice.

Keshawn's “No Substitute for Human Touch”

Ingredients:

- * 3 oz cold coffee
- * 1.5 oz dark rum
- * 1.5 oz peppermint schnapps
- * splash of milk of your choice
- * squeeze of chocolate syrup

Directions:

Shake in a shaker with ice until frosty outside. Serve in a coffee mug.

Amruta's Chai (not alcoholic)

Ingredients:

- * 1/2 cup water
- * 2-3 tsp loose black tea
- * 1 cup milk - full fat
- * 1/2 tsp nutmeg
- * 3-4 cardamoms
- * 1/2 tsp grated ginger or 1 tsp ginger powder
- * 1-2 tsp sugar

Directions:

In a deep pot, add water and loose tea leaves. Once the water starts boiling, reduce heat and add spices. Let it simmer for 2-3 minutes so spices can bloom. Double time if you like it stronger. Add sugar and milk. Boil until milk froths and rises to top of pot. Remove pot from heat til bubbles calm down. Then boil again until the milk rises to the top. Pour with a strainer into a mug. Sprinkle a bit of cinnamon or pumpkin spice. You can also add whipped cream to the top.

Adam's Honey Lemonade (not alcoholic)

Ingredients:

- * 16 oz honey
- * 12 oz sugar
- * 1 gallon lemon juice
- * 4 gallons hot water

Directions:

Stir all ingredients together in a 5-gallon container until honey dissolves. Chill and serve.

Dennis's Manhattan

Ingredients:

- * 2 oz Maker's Mark bourbon
- * 1 oz sweet vermouth
- * 2 dashes Angostura bitters
- * 1 dash orange bitters
- * 1 brandied cherry

Directions:

Add bourbon, vermouth, and bitters to a mixing glass with ice, shake to mix, strain into a chilled martini glass. Garnish with cherry.

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