

Apple Crisp and how to pilfer your ingredients from the dining hall to make it!  
You'll be the hit of your dorm with this simple dessert! Everything you need is readily available in the dining halls!

By Brooke Tillotson

Ingredients:

- A number of apples (as many as can fit in your purse conspicuously when leaving the dining hall, I took 7)
- About a cereal bowl full of oats (pour this in a napkin and do a few layers to safely bundle it up so you don't have an explosion of oats in your bag)
- About a ¼ cup of brown sugar (also bundle this in a napkin) this is found in the cereal toppings.
- A few handfuls of those single serving cups of half and half they keep near the coffee in Ade or Lil' Alf.
- A condiment cup of cinnamon and sugar (if you're nice, the ladies in Lil' Alf might give it to you. Just ask nicely)
- A couple of the butter packets.
- Some water, but you can get that anywhere that isn't a desert.
- If you can get away with it, a barrel of vanilla ice cream is great, because when the apple crisp is done, the ice cream can melt on it. In the mean time, you can buy your own or go without.

Preheat the oven to 350° Fahrenheit

Cut and core the apples, putting the slices in a bowl of cold water to keep them from turning brown. Mix the oats with some cinnamon, butter and half and half until it forms something like a dough. Put it in the fridge while you prepare the filling. Find a pan to put your soon to be delicious pie thing in. Anything with about 2 inch depth is fine as long as it's not too big for the contents, something like 9 by 9 is best whereas 18 by 12 is probably too big.

Drain the water from the apples and pour the slices into your pan. Pour one or two of the half and half cups over the slices and shake the cinnamon mixture and remaining brown sugar over the apples with it. Whatever butter you have left, put over the apples. As it bakes it will make the tasty syrup. Remove the doughy oat stuffs from the fridge and cover the apples with enough so that the filling is covered but the dough is not too thick. Whatever is left can be placed on a cookie sheet and made into simple cookies.

Cook until crisp is browned and the apples are tender.

Apples and honey (Hannah)

Homemade pasta alla Roma (Josh and Tyler)

*Flour, eggs, olive oil, salt, garlic, red pepper, romanesco, mozzarella*

Start with a cup of flour, add enough eggs to give it the right doughiness (should be 1-2 eggs), also add a pinch of salt and a squirt of olive oil. Knead together with hands and fists.

Add more flour if you made it too gooey. Keep kneading and flouring.  
Your dough is complete when it doesn't stick to anything. Let it sit for a half hour, or don't.

Have a thin coating of flour on the counter. Don't neglect to add more as the dough absorbs more of it.

Cut dough into quarters. Add flour to make non-sticky ball shapes.

Start boiling some water in a pretty big pot on the stove.

Put dough ball through widest pasta-machine setting, or roll with wooden pin/glass bottle/etc.  
Keep adding flour as necessary to prevent sticking.

Put the dough sheet through progressively smaller settings in pasta machine, or continue to flatten with rolling pin. You may need to further divide the dough for convenient handling as it flattens and stretches.

Put your very thin (and still not sticky) dough through the fettuccini setting (if you don't have a pasta machine, you can spend forever cutting your pasta into strips if you'd like).  
Again, make sure your noodles stay floured enough to prevent them from sticking to each-other.  
Cut the fettuccini strands to make pasta rectangles of about 1-2 inches long (you can use scissors). Don't forget the flour.

Homemade pasta cooks much more quickly than dry pasta, so before you toss it in the boiling water, prepare the rest of your ingredients.

If you're using romanesco or cauliflower or broccoli, cut it into bite-size pieces and blanch it first in a separate pot of boiling water for about 5-10 minutes (until tender, i.e. when you can penetrate it easily with a fork)

If you're using a red pepper, slice it up and pan fry it for a few minutes in a little vegetable oil or whatever you have. Just make it a little softer. I suppose you could blanch it with the romanesco, or leave it raw for now.

Cook your pasta in batches very briefly (until it floats to the top, should be a couple minutes at most). Transfer from pot to strainer. Dump water, put pasta back in pot with some olive oil (be generous). Add romanesco pieces and red pepper and crushed garlic (or sliced, but I think crushed gives more flavor; at least a few cloves) and some mozzarella cheese if applicable. Stir to homogenize. Serve hot.

### **Dip (Corine)**

- **Cook a box of macaroni and cheese according to the instructions on the box.**
- **Put finished mac and cheese on the bottom of a casserole dish and layer it with**

salsa, lettuce and ground beef (optional, ground beef is sometimes preferred to be mixed in the with noodle layer).

- Serve with chips to eat the dip with.

### **Pulled pork (Caralee)**

Put a pork shoulder, a bottle of bbq sauce, and a can of root beer into a crock pot and let it cook on low for about 8 hours.

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### **Humus (Julia Weiss)**

#### **Ingredients:**

**Stolen chickpeas**

**Stolen lemon juice**

**Stolen olive oil**

**Stolen pepper and salt**

#### **Instructions:**

**Mash stolen chickpeas with fork**

**Add a dash of olive oil for moisture**

**Add a dash of lemon juice for zest**

**Add a pinch of salt and pepper for flavor**

**Steal Chips if available**

**Munch**

### **Homemade Ginger Ale (Samantha)**

1 cup sugar

1 lemon (or about 2.5 tbsp of lemon juice)

2 tbsp grated ginger (I used 2 tbsp of powdered ginger)

1/4 teaspoon yeast (I used Fleischmanns instant active yeast to shorten the time)

water

2 liter plastic bottle (NOT GLASS)

1. Pour the sugar and yeast in the bottle. Shake it a little.
2. Grate up the ginger and mix it with the lemon juice. Pour into bottle. Swirl it around.
3. Fill the remaining space with water, leaving about 1 to 2 inches empty.

4. Make sure all the sugar dissolves. Swirl as needed.
5. Leave the bottle in room temperature between 8-48 hours (doubling the yeast amount decreases the time to about 5-6 hours)
6. Test to see if its done-- use your best judgement. If the bottle seems full of pressure, it's time to refrigerate it.
7. Strain/Filter any excess ginger.

Wheat Paste (Daniel Totten)

<http://www.wikihow.com/Make-Wheat-Paste>

**Recipe: Peanut butter sandwiches. (Patrick Grider)**

**Ingredients:** bread, peanut butter

**Instructions:** apply peanut butter to a slice of bread, place another slice of bread on top of the peanut butter

**Five-Minute Chunky Monkey Ice Cream (Pattilyn, Roxanne. Leanne)**

3 peeled and chopped, then frozen, bananas

1/4 cup walnuts, chopped

Handful of chocolate chunks

2 Tablespoons peanut butter or Nutella (optional)

Puree the bananas in a food processor or blender until smooth. Add the walnuts and chocolate chunks and pulse until mixed in. Stir in the peanut butter or Nutella, if desired. Serve immediately or freeze for later consumption.

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Cake in a Mug (Claire Thibodeau & Emily Stoddard)

What You'll Need:

A microwave oven

A large microwavable mug

A tablespoon for measuring

4 Tablespoons flour

9 Tablespoons hot chocolate mix

1 pinch of salt

1 egg

3 Tablespoons water

3 Tablespoons oil  
Cooking Spray

Combine the hot chocolate, flour and salt. Stir.

Then add the egg and stir.

Add water and oil. Stir thoroughly.

Put it into the microwave for three minutes on high.

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### Black Forest Boy Scout Cobbler (AJ Lamphere)

#### Ingredients:

1 can cherry pie filling  
1 box devil's food cake mix  
1/2 stick butter

#### Materials:

Dutch oven  
Aluminum foil  
Large spoon  
Knife

#### Procedure:

- 1] line dutch oven with foil to prevent sticking
- 2] pour pie filling into the dutch oven
- 3] spread cake mix over the top of the pie filling
- 4] slice up butter over the top
- 5] bake either in the oven or over coals for half an hour
- 6] enjoy your chocolate-cherry deliciousness!