

Egg Drop Soup

- 4 cups broth
- 1 tsp soy sauce
- 1 tsp sesame oil
- 2 tbsp cornstarch
- ¼ cups water
- 4 eggs, beaten
- yellow food coloring (optional)
- chopped fresh chives
- ½ teaspoon salt
- 1 teaspoon ground white pepper

Combine broth, soy sauce, and sesame oil. Bring to a boil. Stir together the cornstarch and water to dissolve cornstarch; pour into the boiling broth. Stir gently while you pour in the egg and yellow food coloring if using. Add chives, salt, and pepper.

Source: <https://www.allrecipes.com/recipe/115965/egg-drop-soup-better-than-restaurant-quality/>

Caprese Salad

- 8 oz fresh mozzarella cheese, cubed
- 1 (10 oz) basket cherry tomatoes
- 3 tbsp torn fresh basil leaves
- 1 tbsp olive oil
- salt and pepper to taste

Toss together the mozzarella, tomatoes, basil, and olive oil in a large bowl. Season with salt and pepper.

Source: <https://www.allrecipes.com/recipe/228509/caprese-salad/>

Cucumber Sesame Salad

- 4 english cucumbers, thinly sliced
- ½ cup rice vinegar
- 2 tbsp sesame oil
- 2 tbsp sugar
- 1½ tbsp salt
- ¼ cup sesame seeds

Potato Salad

- 3 large potatoes
- 3 celery stalks
- green onion and/or red onion
- ½ cup mayonnaise
- ½ cup sour cream
- salt and pepper to taste
- dill (optional)

Boil the potatoes whole, then let them dry and cool off before peeling and cutting them. Mix with the rest of the ingredients, refrigerate for a few hours before eating

Roasted Potatoes

- 3 lbs potatoes
- 3 tbsp olive oil
- 1 bulb garlic
- ½ cup parmesan cheese
- 2 tsp salt
- 1 tsp black pepper
- 1 tsp oregano
- 1 tsp basil

Quarter potatoes, mince garlic, and toss all ingredients together. Spread out on a baking sheet and bake at 400F for 1 hour, turning with a spatula every 15 minutes.

Source: <https://freshaprilflours.com/roasted-herbed-red-potatoes/>

Roasted Pumpkin Seeds

Savory:

- 2 cups dry pumpkin seeds
- 1 tbsp olive oil
- 1 tbsp garlic salt

Sweet:

- 2 cups dry pumpkin seeds
- 4 tbsp melted butter
- ½ cup brown sugar
- 1½ tsp cinnamon
- ½ tsp salt

Toss together, and roast on a baking tray at 300 for 45 minutes.

Mac & Cheese

- 4 cups dry macaroni
- 1 cup butter
- 1 cup flour
- 4 cups milk
- 2 cups sour cream
- 1 lb american cheese
- ½ cup parmesan cheese
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp mustard powder
- 4 cups cheddar cheese
- 1½ cups bread crumbs (optional)
- 6 tbsp butter (optional)
- Salt and other seasonings for bread crumb topping (optional)

Cook macaroni. Melt butter in large skillet and stir in flour until smooth. Add milk and boil and stir until thickened. Add sour cream, american cheese, parmesan, salt, pepper, and mustard and stir until cheese is melted. Toss cooked macaroni with cheddar and combine with sauce in a baking dish. If adding topping, mix bread crumbs, melted butter, and seasoning and sprinkle over top. Bake at 350 for 45 minutes or until golden brown and bubbling

Source: <https://www.tasteofhome.com/recipes/creamy-macaroni-and-cheese/>

Haluski

- 16 oz wide egg noodles
- 1 cabbage
- 2 onions
- 1 cup butter
- salt

- black pepper
- garlic powder (optional)
- paprika (optional)
- parmesan cheese (optional)

Cook chopped onions with butter in a skillet until transparent. Add chopped cabbage and cook until softened. Cook egg noodles, drain, and mix with cooked vegetables. Add salt, pepper, and garlic powder. Put in a roasting pan and top with cheese and paprika (optional). Bake uncovered at 300 degrees for 40 minutes or until light brown on top.

Source: <https://www.allrecipes.com/recipe/220716/haluski-cabbage-and-noodles/>

Stuffed Grape Leaves

- 16 oz jar grape leaves
- 2 cups dry rice
- 1 tbsp olive oil
- 1 onion
- ½ cup fresh parsley
- ½ cup fresh mint
- 1 tsp allspice
- ½ tsp cumin
- salt and pepper to taste
- 4 cups vegetable broth
- 2 lemons

Soak rice for 15 minutes, then drain. Cook onion in olive oil. Combine rice, onion, and herbs, and stuff into grape leaves. Line the bottom of a pot with any extra ripped leaves, then arrange the stuffed leaves in layers, and pour in broth and lemon juice. Place a small inverted plate on top to keep contents from floating, and cook for 1 hour or until liquid has been absorbed.

Source: <https://www.themediterraneandish.com/stuffed-grape-leaves-dolmades/>

Spanakopita

- 12 sheets phyllo dough
- 3 tbsp olive oil
- 2 onions
- 2 cloves garlic
- 2 lbs spinach
- ½ cup fresh parsley
- 1 lb feta cheese

- 2 eggs
- salt and pepper to taste

Cook chopped onions and minced garlic with olive oil in a large skillet until lightly browned. Add chopped spinach and parsley and cook until limp. Mix feta and eggs in a large bowl, then add vegetables and salt/pepper. Layer half the sheets of phyllo dough into a 13x9 baking pan, brushing with olive oil in between layers. Add the filling, then layer on the rest of the phyllo sheets and fold the edges to seal in the filling. Bake at 350F for 30-40 minutes or until golden brown.

Source: <https://www.allrecipes.com/recipe/18417/spanakopita-greek-spinach-pie/>

Stir-Fried Noodles

- 12 oz dry noodles
- 4-5 cups vegetables (e.g. bok choy, bell peppers, green beans) and fried eggs
- 3 cloves minced garlic
- 1 tbsp minced ginger
- 1 tsp salt
- Vegetable oil
- Soy sauce
- Mirin or sugar

Break noodles into ~4 inch pieces and cook. Fry garlic and onion, then add vegetables in order of required cooking time. Toss with noodles, and add soy sauce and sugar mixture.

Source: <https://www.thekitchn.com/how-to-stir-fry-noodles-226766>

Dumpling Wrappers

- 5 cups flour
- 1 tsp salt
- 1½ cups water

Mix. Refrigerate before rolling and cutting. If not using immediately, use flour to separate wrappers and store in refrigerator. Cook dumplings by frying for 2-3 minutes, then steaming for 7-10 minutes. Makes about 60 dumplings.

Vegetable Dumpling Filling

- 4 cups cabbage
- 2 cups mushrooms
- 1 small onion
- 1½ cups firm tofu
- 1 tsp garlic
- 2 tsp ginger
- ½ tsp sugar
- ½ tsp white pepper
- 1 tbsp sesame oil
- 1 tbsp soy sauce

Finely chop cabbage and wilt with 1 tsp salt to remove water. Finely chop mushrooms, onion, and tofu. Mix all ingredients.

Source: <https://www.recipetineats.com/vegetable-dumplings-potstickers/>

Vegetable Spring Rolls

- 5 cups cabbage, thinly sliced
- 3 cups carrots, shredded
- 2 tbsp vegetable oil (plus more for frying)
- 1 small onion
- 1 tbsp sugar
- 1 tsp salt
- ¼ tsp white pepper
- 12-15 spring roll wrappers

Stir fry vegetables in oil until soft. Add salt, sugar, and pepper. Wrap the spring rolls and deep fry until golden brown.

Source: <https://www.wokandskillet.com/vegetable-spring-rolls/>

Pierogies

- 4 pounds mashed potatoes
- 1 pound shredded cheddar cheese
- salt and cayenne pepper to taste
- 10 cups flour

- 4 eggs
- 16 oz sour cream
- ½ teaspoon salt
- warm water
- 4 onions
- 1 cup butter

Mix together mashed potatoes and cheese, season with salt and pepper to taste. In a second bowl, beat together eggs, sour cream, and salt. Stir in flour and add warm water until the dough feels like velvet. Roll out to a 1/8 inch thickness. Cut into 3½ inch circles, fill, and close with a fork. Boil until pierogies float. Melt butter on skillet, add onions and then pierogies, cook until onions are clear and pierogies start to turn brown.

Source: <https://www.allrecipes.com/recipe/11980/pierogi-i/>

Vegetable Lasagna

- 9 lasagna noodles
- 16 oz tomato sauce
- oregano
- parsley
- garlic powder
- 10 oz frozen chopped broccoli, thawed and squeezed of excess liquid (substitute fresh microwaved broccoli)
- 1 cup shredded carrot (optional)
- 16 oz ricotta cheese
- 1 egg
- grated parmesan cheese
- shredded mozzarella cheese
- 1 zucchini, sliced (optional)
- fresh spinach, chopped (optional)

Spray 9 × 13 inch tray. Preheat oven to 350 degrees. Combine ricotta cheese, egg, oregano, parsley, garlic powder. Add some parmesan cheese and mozzarella cheese. Then add broccoli, spinach, zucchini, and carrots to mixture. Spread some tomato sauce in bottom of prepared dish. Place three noodles on top of sauce. Spread half the ricotta/vegetable mixture over noodles. Add more mozzarella cheese. Spoon some tomato sauce on top. Place another three noodles on top. Spread remaining ricotta/vegetable mixture on noodles. Add more mozzarella cheese. Spoon some tomato sauce on top. Top with the remaining three noodles, and some more tomato sauce. Bake at 350 degrees until bubbling, about 45 minutes. 5 minutes before it comes out, add a little more mozzarella cheese on top. Cool about 15 minutes before serving.

Source: Aunt Wanda

Gnocchi

- 4 potatoes, mashed
- 4 cups flour
- 2 eggs
- ½ cup olive oil
- ¼ cup butter
- 12 cloves garlic, minced
- parsley and/or oregano
- salt and pepper to taste
- 2 tbsp parmesan cheese

Combine mashed potatoes, flour and eggs. Knead until dough forms a ball, shape dough into snakes, cut snakes into half-inch pieces, and boil until floating. Heat olive oil and butter in a skillet; cook and stir the garlic until fragrant, about 3 minutes. Toss cooked gnocchi with olive oil and garlic mixture. Add the herbs, salt, and pepper to taste. Serve with parmesan cheese.

Source: <https://www.allrecipes.com/recipe/18465/gnocchi-i/>,
<https://www.allrecipes.com/recipe/12060/garlic-butter-sauce-ii/>

Scalloped Potatoes

- 3 lbs potatoes
- 9 tbsp flour
- 6 tbsp butter, diced
- garlic salt
- pepper
- thyme
- 1 qt whole milk

In a casserole dish, make a layer of potato slices, then a layer of 3 tbsp flour, 2 tbsp butter, and spices. Repeat three times. Pour in milk. Bake at 425 for 20 minutes, then at 350 for ~50 minutes.

Breads and Cakes

Bread

- 1 cup lukewarm water

- 1 tbsp sugar
- 1 packet (1.5 tsp) dry yeast
- 2½ cups bread flour
- 1 tsp salt
- 1 tbsp olive oil (optional)
- egg yolk + water (optional)

Dissolve sugar in water. Sprinkle yeast on top. Wait for yeast to proof. Mix flour and salt. Mix together with yeast mixture. Add oil. Mix until doughy. Cover dough with towel and leave in warm place to rise for 1 hour. Beat down dough. Flatten and roll into loaves. Score loaves (optional). Brush with egg yolk (optional). Bake at 400F until light brown (~30 min).

Source: Custom recipe

Naan

- 1 cup warm water
- 2 tbsp sugar
- 2 tsp yeast
- 4 cups bread flour
- 1 tsp salt
- ¼ cup milk
- ¼ cup melted butter
- 1 egg
- ¼ cup melted butter
- salt, garlic, spices, etc.

Proof yeast with water and sugar. Mix with flour, salt, milk, butter, and egg. Rise 1 hour. Divide into 8 pieces, roll out to 1/8 inch thickness, cook in a dry skillet until darkened on each side. Brush with melted butter mixed with salt, crushed garlic, parsley, etc.

Source: <https://www.recipetineats.com/naan-recipe/>

French Toast

- 8 large slices of bread
- 4 eggs
- ¼ cup milk
- 1+ tbsp sugar
- 1 tsp vanilla

Whisk eggs, add remaining ingredients. Dip both sides of bread in mixture and place on skillet. Cook until light brown on both sides.

Source: Dad

Banana Bread

- 1½ cups flour
- 1 tsp salt
- 1 tsp baking soda
- cinnamon, nutmeg, cloves (optional)
- 1 cup brown sugar
- 3 mashed bananas
- 1 egg
- ¼ cup vegetable oil

Mash bananas, then mix all ingredients. Pour into prepared pans. Bake at 325F for 45 minutes.

Source: Custom recipe

Pumpkin Bread

- 2 cups pumpkin puree
- 4 eggs
- 1 cup vegetable oil
- ⅔ cup water
- 3 cups sugar
- 3 ½ cups flour
- 2 tsp baking soda
- 1 ½ tsp salt
- 2 tsp cinnamon
- 2 tsp nutmeg
- 1 tsp cloves
- ½ tsp ginger
- ½ tsp black pepper

Mix pumpkin, eggs, oil, water and sugar. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture. Pour into prepared pans. Bake at 350F for 1 hour.

Source: <https://www.allrecipes.com/recipe/6820/downeast-maine-pumpkin-bread/>

Lemon Poppyseed Muffins

- 1 box lemon cake mix
- 1 cup boiling water
- ½ cup oil
- 1 small box instant vanilla pudding
- 4 eggs
- 1/3 cup poppy seeds

Mix all ingredients together. Fill muffin cups about half full. Bake at 375F for 10 minutes. Makes about 2 dozen muffins.

Source: Dad

Lemon Cake

- 2 cups sugar
- 2 cups sour cream
- 1 cup vegetable oil
- 6 eggs
- 1 cup lemon juice
- lemon zest
- 3 cups flour
- 1 tsp salt
- 1 tsp baking powder
- ½ tsp baking soda

Whisk together sugar, lemon zest, and wet ingredients. Stir together dry ingredients, then whisk dry into wet until smooth. Pour into sprayed and lined loaf pans. Bake at 350F for 1 hour.

Source: <https://www.thekitchn.com/starbucks-lemon-loaf-recipe-23182657>

Chocolate Cake

- 2 cups sugar
- 1¾ cups flour
- ¾ cup cocoa
- 1 tsp salt
- 1½ tsp baking soda
- 1½ tsp baking powder
- 1 cup milk
- ½ cup vegetable oil
- 2 eggs

- 2 tsp vanilla
- 1 cup boiling water

Stir together dry ingredients. Add milk, oil, eggs, and vanilla and mix at medium speed. Stir in boiling water. Bake at 350F for 35 minutes.

Source: it's the recipe from the back of the Hersheys cocoa container

Cheesecake

- 24 oz cream cheese
- 1 cup sour cream
- 1 cup sugar
- 2 tsp vanilla
- 3 eggs

Mix cheese, cream, sugar, and vanilla at high speed. Mix in eggs at low speed. Press graham cracker crust into 9-inch springform pan and add cheesecake mixture. Bake at 350F for 1 hour. Cool before removing pan, refrigerate 4 hours before serving.

Source: <https://www.allrecipes.com/recipe/236064/our-best-cheesecake/>

Hardtack

- 2 cups flour
- 1/2 tbsp salt (optional)
- 1/2 to 3/4 cup water

Preheat oven to 250 degrees F. Combine flour with salt. Add water and mix with hands until dough comes together. Roll out to about 1/3 inch thickness. Cut into 3-inch squares. Use a dowel/chopstick/etc to make 16 evenly-spaced holes in each square. Bake at 250F for at least four hours, turning over once half-way through baking. Cool in a dry room.

Source: <https://americantable.org/recipes/civil-war-recipe-hardtack-1861/>

Cookies

Foobar Cookies

- 1 cup butter

- 1 cup sugar
- 2 eggs
- 1 tsp vanilla
- 3 cups flour
- 1 tsp baking powder
- 1 tsp salt
- 1 or 2 cups [foobar]

Beat butter and sugar. Beat in eggs and vanilla. Mix flour, baking powder, and salt. Add to butter mixture. Mix until doughy. Stir in [foobar]. Roll into 1½-inch balls. Bake at 350F until light brown (~10 min).

Source: Custom recipe

Mint Chocolate Chip Cookies

- 1 cup butter
- 1 cups sugar
- ½ cup brown sugar
- 2 eggs
- 1 tsp peppermint extract
- green food coloring
- 3 cups flour
- 1 tsp salt
- 1 tsp baking soda
- 1 cup (½ bag) chocolate chips
- 1 cup (½ bag) white chocolate chips

Cream butter and sugar until light and fluffy. Mix in eggs and peppermint. Stir in flour, salt, and baking soda. Fold in chocolate chips. Refrigerate dough. Bake at 350 for 10.5 minutes.

Source: Custom recipe

Pies

Pie Dough

- 2½ cups flour
- 1 tbsp sugar
- 1 tsp salt
- 1 cup frozen cubed butter

- 1 cup cold water

Makes two crusts (or one covered pie crust). Mix flour, sugar, and salt. Blend flour and frozen butter with food processor. Add ~¾ cups water while mixing with hands. Stop adding water once mix becomes doughy. Divide dough in half. Wrap in plastic. Refrigerate at least 1 hour. If keeping for more than 1 week, freeze instead.

Source: <https://smittenkitchen.com/2008/11/pie-crust-102-all-butter-really-flaky-pie-dough/>

Graham Cracker Pie Crust

- 1 ½ cups graham cracker crumbs
- ½ cup melted butter
- ½ cup sugar

Mix together. Press into the bottom and sides of a 9" pie pan.

Source: Great-Grandma Koetting

Quiche

- 5 eggs
- ¾ cup milk
- 1 tsp salt
- 1 tsp black pepper
- 1½ cups cheese
- 1 to 2 cups chopped vegetables
- green onion (optional)
- 1 (9 inch) unbaked pie crust

Put vegetables and 1 cup of cheese into pie crust. Whisk together eggs, milk, salt, and pepper and pour on top. Top with ½ cup of cheese and green onion. Bake at 375F for 45 minutes.

Source: Custom recipe

Apple Pie

- 6 cups thinly sliced apples
- ¾ cup white sugar
- 1 tsp ground cinnamon
- 2 tbsp cornstarch
- 1 tbsp butter

- lemon juice (optional)
- 9-inch double-crust pie crust

Mix cinnamon, sugar, and cornstarch. Layer sliced apples with sugar mixture in between layers. Dot top with butter and sprinkle with lemon juice. Sprinkle cinnamon and sugar mixture on top after adding top crust. Bake at 450F for 10 minutes, then 350F for 30-40 minutes.

Source: <https://www.allrecipes.com/recipe/12324/apple-pie-i/>

Cranberry Apple Pie:

Same as above, but using 3 cups sliced apples and 3 cups fresh cranberries

Source: Custom recipe

Banana Cream Pie

- vanilla wafer (or graham cracker) crust
- 3/4 cup sugar
- 3 tbsp cornstarch
- 1/4 tsp salt
- 2 cups milk
- 3 egg yolks, beaten
- 2 tbsp butter
- 1 tsp vanilla
- 4 bananas (plus extra for decoration)
- whipped cream (optional)

Bake empty pie crust 10 minutes. Cook sugar, starch, salt, and milk in saucepan until mixture thickens and boils. Add egg yolks and cook 2 more minutes. Remove from heat and add butter and vanilla. Fill pie shell with sliced bananas, pour pudding over top, chill in refrigerator.

Source: <https://www.allrecipes.com/recipe/12151/banana-cream-pie-i/>

Blackberry Pie

- 1 quart blackberries
- 1 cup sugar
- 1 tablespoon butter
- dash of salt
- 6 tablespoons cornstarch

- cinnamon

Mix everything except cornstarch in saucepan (add water if needed). Cook until well heated. Drain some of the juice off and add the juice to the cornstarch. Mix well, then add it to the berries. Cook on low to medium heat until thickened. Pour into pie crust. Add top crust. Dot the top of the crust with sugar and cinnamon before baking. Bake at 350F for 30 minutes.

Source: Susie Huck

Blackberry Cream Pie

- 1 cup blackberries + extra for garnish
- 1 tbsp lime juice
- ¼ cup sugar
- 1 (14 ounce) can sweetened condensed milk
- 2 ½ cup heavy whipping cream
- 2 tbsp powdered sugar
- ½ tsp vanilla
- 1 (9 inch) prepared graham cracker crust

Bake empty crust at 350F for 10 minutes. Cook berries, lime juice, and sugar together in saucepot, then puree and strain out juices (should give about ¾ cup). Whip 1½ cups of heavy cream until stiff, then mix with (cooled) berry juice sweetened condensed milk and pour mixture into (cooled) crust. Freeze at least 4 hours. Whip 1 cup heavy cream with powdered sugar and vanilla until stiff. Top frozen pie with whipped cream and fresh berries. Store in freezer.

Source: <https://livetosweet.com/2019/07/11/blackberry-cream-pie/#recipe>

Custard Pie

- graham cracker crust
- 2 cups milk
- 3 eggs, separated
- 1 teaspoon vanilla
- 1/3 cup flour
- 1 cup sugar

In a saucepan, mix flour, sugar, and beaten egg yolks. Slowly add the milk, stirring as you do. Cook until thick and smooth, stirring constantly. Remove from heat and stir in vanilla. Pour into lined pie plate. Beat egg whites stiff. Add 2 tablespoons sugar as you beat. This is not really a

meringue, so peaks won't form. Spread over the top of filling. Sprinkle with extra graham cracker mixture (optional). Bake at 350F for 15-20 minutes.

Source: Great-Grandma Koetting

Key Lime Pie

- 5 egg yolks, beaten
- 1 (14 ounce) can sweetened condensed milk
- ½ cup key lime juice
- 1 (9 inch) prepared graham cracker crust

Preheat oven to 375 degrees F (190 degrees C). Mix ingredients and pour into unbaked graham cracker shell. Bake at 375F for 15 minutes. Allow to cool. Top with whipped cream and garnish with lime slices if desired.

Source: <https://www.allrecipes.com/recipe/12698/easy-key-lime-pie-i/>

Pecan Pie

- unbaked pie crust
- 4 eggs
- 1 ⅓ cup corn syrup
- 1 ⅓ cup sugar
- 6 tbsp melted butter
- 1 ½ cups pecans

Bake at 350F for 1+ hour.

Pumpkin Pie

- 2 cups pumpkin
- 1 (14 oz) can sweetened condensed milk
- 2 eggs
- 1 tsp cinnamon
- ½ tsp ginger
- ½ tsp nutmeg
- ½ tsp salt

- 1 (9 inch) unbaked pie crust

Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in a medium bowl until smooth. Pour into crust. Bake at 425F for 15 minutes, then reduce oven temperature to 350F and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean.

Source: <https://www.allrecipes.com/recipe/23439/perfect-pumpkin-pie/>

Strawberry Pie Filling

- 1 cup mashed strawberries
- $\frac{3}{4}$ cup water, or more if needed
- $\frac{3}{4}$ cup white sugar
- 3 tablespoons cornstarch
- 1 tablespoon lemon juice
- $\frac{1}{4}$ teaspoon salt
- 4 cups sliced strawberries

Combine mashed strawberries and $\frac{3}{4}$ cup water in a saucepan; bring to a boil and simmer for about 3 minutes. Strain juice from cooked strawberries and add enough water to make 1 cup juice. Discard pulp. Combine sugar, cornstarch, lemon juice, and salt in a saucepan; stir strawberry juice into sugar mixture. Bring to a boil, stirring constantly, until clear and thick, 3 to 5 minutes. Remove from heat and cool slightly. Stir sliced strawberries into strawberry sauce.

Source: <https://www.allrecipes.com/recipe/223204/strawberry-pie-filling/>