

FOOD & DRINK RECIPES

AdMedia.

COOKBOOK



Recipes Collected
Company-Wide

impressive entrée

Braised Short Ribs with Chocolate and Rosemary



by Yan Tsirklin

INGREDIENTS

| | | | |
|-----------------|--------------------------------------|---------------|--|
| <i>1/4 cup</i> | diced pancetta | <i>2 cups</i> | chopped & drained canned diced tomatoes |
| <i>6 lbs</i> | pounds bone-in short ribs | <i>2 tbsp</i> | chopped fresh parsley |
| <i>1.5 cups</i> | finely chopped onions | <i>1</i> | large fresh thyme sprig |
| <i>1/4 cup</i> | finely chopped shallots | <i>1</i> | bay leaf |
| <i>1/4 cup</i> | finely chopped celery | <i>3 tbsp</i> | shaved or grated bittersweet chocolate |
| <i>1/4 cup</i> | finely chopped peeled carrots | <i>2 tbsp</i> | unsweetened cocoa powder |
| <i>3</i> | garlic cloves, minced | <i>1 tsp</i> | finely chopped fresh rosemary |
| <i>2 cups</i> | dry red wine | | |
| <i>3 cups</i> | low-salt chicken broth | | |

DIRECTIONS

Step 1

Heat heavy large pot over medium heat. Add pancetta and sauté until crisp. Using slotted spoon, transfer pancetta to paper towels to drain. Sprinkle ribs with salt and pepper. Working in batches, brown ribs in drippings in pot over medium-high heat until brown on all sides, about 8 minutes per batch. Transfer to plate. Add onions and next 4 ingredients to pot. Cover, reduce heat to medium, and cook until vegetables are soft, stirring occasionally, about 10 minutes. Add wine. Boil uncovered until liquid is reduced by half, scraping up browned bits, about 5 minutes. Add broth, tomatoes, parsley, thyme, bay leaf, and pancetta. Return ribs to pot, cover partially, and simmer 1 1/2 hours. Uncover and simmer until rib meat is tender, stirring occasionally, about 1 1/2 hours longer.

Step 2

Transfer ribs to plate; discard bay leaf. Spoon fat from surface of sauce. Boil sauce until beginning to thicken, about 8 minutes. Reduce heat to medium. Add chocolate, cocoa powder, and rosemary; stir until chocolate melts. Season to taste with salt and pepper. Return ribs to pot. Simmer to rewarm, about 5 minutes.

SERVING
6-8

*ONLINE
RECIPE
SOURCE*



Braised Short Ribs with Chocolate and Rosemary (Image: Anolon)



fabulous casserole

Pioneer Woman's Chicken Spaghetti



by Andie Giles

INGREDIENTS

| | | | |
|--------|---|----------|---|
| 2 c. | cooked chicken | 4 oz. | diced pimentos, drained |
| 3 c. | spaghetti, uncooked and broken in half | 2 c. | reserved chicken broth from pot |
| 2 cans | cream of mushroom soup | 1 tsp. | Lawry's Seasoned Salt |
| 2 c. | grated sharp cheddar cheese | 1/8 tsp. | cayenne pepper |
| 1/4 c. | finely diced green pepper | to taste | salt and pepper |
| 1/4 c. | finely diced onion | 1 c. | additional grated sharp cheddar cheese |

DIRECTIONS

Step 1

Cook 1 cut up fryer chicken and pick out the meat to make two cups.

Step 2

Cook spaghetti in same chicken broth until al dente. Do not overcook. When spaghetti is cooked, combine with remaining ingredients except additional 1 cup sharp cheddar.

Step 3

Place mixture in casserole pan and top with remaining sharp cheddar. Cover and freeze up to six months, cover and refrigerate up to two days, or bake immediately: 350 degrees for 45 minutes until bubbly. (If the cheese on top starts to get too cooked, cover with foil).

SERVING

8

ONLINE
RECIPE
SOURCE



Pioneer Woman's Chicken Spaghetti (Image: The Recipe Critic)



grilled perfection

Grilled BBQ Chicken Kabobs



by Esha Sharma

INGREDIENTS

Spice Rub

2 tsp brown sugar
1 1/2 tsp smoked paprika
1 1/2 tsp kosher salt
1 tsp chili powder
1 tsp dried minced onion or powder
1 tsp garlic powder
1/2 tsp dried thyme
heaping 1/4 tsp black pepper

Chicken Kabobs

2 lbs chicken breast, cut into 1/2 - 1 inch pieces
drizzle of olive oil
green bell pepper, cut into 1/2 - 1 inch pieces
red onion, peeled and cut into 1/2 - 1 inch pieces
fresh pineapple, cut into 1/2 - 1 inch pieces
8-12 slices center cut bacon, cut into 3 shorter pieces
1/2 cup your favorite bbq sauce
minced fresh parsley, for garnish
pinch of black pepper, for garnish

DIRECTIONS

1. If using metal skewers, no prep is needed. If using wooden skewers, soak them in water for at least 30 minutes so they don't burn too much.
2. Combine spice rub ingredients in a small bowl and toss to combine.
3. Add chicken pieces, bacon and oil in a mixing bowl and toss with about 2/3 of the rub. I like to use my hands to really massage the rub into the meat.
4. To another mixing bowl, add green pepper, onion, and pineapple. Toss with remaining rub.
5. Wrap bacon pieces around the chicken, in a "C" shape, with the chicken inside. Thread bacon wrapped chicken, peppers, onion, and pineapple onto kabob skewers, alternating as desired.

TO BROIL (OVEN):

Heat broiler to HIGH, line a baking sheet (with a rim) with foil. Line up kabobs and broil 10-15 minutes, turning every 5 minutes, until cooked through. Baste with bbq sauce on both sides and broil 1-2 minutes on each side to caramelize. Once cooked (using either method), sprinkle kabobs with a bit of fresh parsley and extra black pepper (if desired). Serve with extra bbq sauce and enjoy!

SERVING

6

ONLINE
RECIPE
SOURCE



Grilled BBQ Chicken Kabobs (Image: The Chunky Chef)



irresistible

Fluffy Japanese Souffle Pancakes



by Naj Pata

INGREDIENTS

| | | | |
|---------|----------------------|---------|------------------------|
| 2 | eggs | 1/2 tsp | vanilla extract |
| 2 tbsp | milk | 1/2 tsp | lemon juice |
| 3 tbsp | flour | 2 tbsp | sugar |
| 1/4 tsp | baking powder | | |

DIRECTIONS

1. Preheat the pan over the lowest heat. Separate eggs into the whites and yolks, make sure no egg yolk gets into the egg whites. Whisk the egg yolk, milk and vanilla extract in a large bowl. Then sift the flour and baking powder into the bowl, mix to combine.
2. Put the egg whites and lemon juice into another clean bowl. Add the sugar in three parts, whip them up with a stand mixer. Whip until the stiff peak stage.
3. Add the meringue to the egg yolk mixture and mix it gently. Avoid breaking the meringue.
4. Brush the pan with the cooking oil. Remove the excess oil with paper. Pipe the pancake batter onto the heated pan and cover with the lid. Bake them for around 4 minutes.
5. Check each pancake if it becomes a golden color, then gently flip it upside down. Cover with the lid and bake them around 3 minutes.
6. Transfer to the plate, enjoy with your favorite cream or jam!

SERVING

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ONLINE
RECIPE
SOURCE



Fluffy Japanese Souffle Pancakes (Image: Two Plaid Aprons)



savory

Dry-Cured Spanish Chorizo



by Nick Fernandez

INGREDIENTS

| | | | |
|----------------|----------------------------------|-------------------|--------------------------|
| 20 | pounds pork butt | 1 <i>tblsp</i> | ground cloves |
| 1/2 <i>cup</i> | salt | 3 1/2 <i>cups</i> | ground red pepper |
| 3 heads | garlic, peeled and mashed | 1/4 <i>cup</i> | cayenne pepper |
| 8 ounces | black pepper | 1/4 <i>cup</i> | paprika |
| | | <i>casings</i> | sausage casings |

DIRECTIONS

1. Gather the ingredients.
2. Grind the meat in a meat grinder.
3. Put the meat into a large tub. Add all other ingredients in order, a little at a time, starting with the salt. Add cayenne and just enough paprika to get the desired color.
4. Knead the meat as if you were making bread. Fry a few tablespoons of the meat mixture and taste test it. If you think it needs more of seasoning, add it now. Remember it is easy to add something, but you cannot remove it once it is mixed in.
5. Using the appropriate attachment on a meat grinder, fill the already-cleaned casings with the meat. Leave about 1/2 an inch of the unfilled casing on each side to tie the openings (you can fold sausage in half and tie ends together) or tie the bottom end of the casing before filling. Use a strong string and double-tie each end.
6. With a straight pin, prick the sausage several times all over. This will help them to dry faster.
7. Hang the chorizo to dry in a very cool, dry place for 10 to 14 days or until they harden. They should get some ventilation but never a draft. They are ready to eat when they are solid all the way through and firm to the touch.

SERVING
160

ONLINE
RECIPE
SOURCE



Dry-Cured Spanish Chorizo (Image: Four Dried Links)



sweet treat

Peppermint Bark



by Nick Fernandez

INGREDIENTS

- 12 ounces **white chocolate, coarsely chopped and divided**
- 6 ounces **semi - sweet or bittersweet chocolate, coarsely chopped**
- 1 and 1/2 tsp **vegetable oil or coconut oil**
- 1/2 tsp **peppermint extract**
- 2 to 3 **regular - size candy canes, crushed**

DIRECTIONS

1. Line the bottom and sides of a 8-inch or 9-inch square baking pan with parchment paper or aluminum foil, smoothing out any wrinkles. Or use a lined baking sheet. Set aside.
2. **Bottom layer:** There are a few ways you can melt the chocolate. You can use a double boiler over just barely simmering water or you can use the microwave. The microwave is a little more convenient for most, so my directions are for a microwave. *(If using a double boiler, follow this recipe, but melt the chocolate layers in your double boiler over simmering water.)* Place 6 ounces of white chocolate in a small heatproof bowl or a liquid measuring cup. Add 1/2 teaspoon of oil. Melt in 20-second increments, stirring vigorously with a silicone spatula or spoon after each increment, until completely melted and smooth. White chocolate and chocolate overheat easily, so it's important to do this in increments. Once melted, stir in 1/4 teaspoon peppermint extract. Pour melted white chocolate into the prepared baking pan, and, with an offset spatula or spoon, spread into a thin smooth layer. *(If using a baking sheet, make it as thin as you'd like... I usually spread it out to about 8x12 inches.)* Place the baking pan in the refrigerator for 10–15 minutes or until almost completely set. If it sets completely, the bark layers could separate.
3. **Middle layer:** Place semi-sweet chocolate in a small heatproof bowl or a liquid measuring cup. Add 1/2 teaspoon of oil. Repeat melting, just as you did with the white chocolate in step 2. Once melted, stir in remaining 1/4 teaspoon peppermint extract. Pour all of the semi-sweet chocolate over the white chocolate layer and spread it into a smooth layer. Place the baking pan back in the refrigerator for 10–15 minutes or until almost completely set.
4. **Top layer:** Place the remaining white chocolate in a small heatproof bowl or a liquid measuring cup. Add last 1/2 teaspoon of oil. Repeat melting, just as you did with the other layers. Pour over the bark layers and spread into a smooth layer. (This layer will not have peppermint extract.) Sprinkle evenly with crushed candy canes. To crush, place the unwrapped candy canes in a sealed zipped-top bag and roll or bang with a rolling pin or meat mallet until crushed.
5. Refrigerate the bark until completely set, about 1 hour. Once hardened, remove from the pan and peel off the foil or parchment. Break or cut into pieces as large or as small as you want. If your bark chilled in the refrigerator for longer than 3–4 hours, let it sit at room temperature for 10–15 minutes to slightly soften before breaking/slicing. (Or else the layers might separate.)
6. Cover and store leftover bark in the refrigerator for up to 3 weeks. The bark can be left at room temperature for a few days in colder months, but it gets a little soft.

SERVING
just over 1
pound

ONLINE
RECIPE
SOURCE



Peppermint Bark (Image: Sally's Baking Addiction)



irresistible

Crockpot Jalapeno Corn Dip



by Nicole Attema

INGREDIENTS

| | | | |
|----------------|-------------------------------------|------------|-----------------------------------|
| 2, 15.25 ounce | cans of corn | 1, 8 ounce | cream cheese - cubed |
| 2 | jalapenos - seeded and diced | 6 slices | bacon - cooked and chopped |
| 1 | half juiced, half cut wedges | 1/4 cup | cilantro - chopped |
| 1 cup | shredded Colby Jack cheese | 1/4 cup | queso fresco |
| 2/3 cup | sour cream | 2 tsp | tajin seasoning |

DIRECTIONS

1. Place the corn, jalapenos, colby jack, sour cream, tajin seasoning (optional), and *cream cheese in the slow cooker. Turn on low for 2 hours.
2. Stir occasionally.
3. Add the bacon and stir, saving some for the top.
4. Remove and sprinkle with cilantro, queso fresco, and a squeeze of lime.
5. Serve with your choice of chips.

SERVING

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ONLINE
RECIPE
SOURCE



Crockpot Jalapeno Corn Dip (Image: myheavenlyrecipes.com)



MYHEAVENLYRECIPES.COM

comfort dish

Khichdi



by Garvita Sharma

INGREDIENTS

| | | | |
|----------|----------------------|-------------------|--------------------------|
| 1 cup | rice | 1/4 tbsp | asafoetida |
| 1/3 cup | black lentils | 2 | cloves |
| 2 cups | water | 1/3 tbsp | turmeric |
| 1 tbsp | cooking oil | <i>Additional</i> | salt - for flavor |
| 1/4 tbsp | cumin seeds | | |

DIRECTIONS

1. Heat the oil in a pressure cooker
2. Add all the spices mentioned (cumin seeds, asafoetida, cloves, turmeric). Saute all for 2-3 mins
3. Add rice, lentils, and water
4. Close the pressure cooker's lid.
5. Let it cook till 2-3 whistles
6. Serve hot with salted curd, pickle, and papad.

SERVING

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PERSONAL
RECIPE
SOURCE

Khichdi (Image: Bowl filled with Khichdi)



delicious

The BEST Chili



by Nicole Attema

INGREDIENTS

| | | | |
|--------------------|--|--------------------|---|
| 2 lbs | extra lean ground beef | 1/4 cup | chopped celery leaves |
| 2tsp | minced garlic | 1 tbsp | hickory flavored bbq sauce |
| 1 cup each | diced celery, green bell pepper and red onion | 1 can (19oz/540ml) | kidney beans, drained and rinsed |
| 1 1/2 tbsp | chili powder | 1 can | beans in tomato sauce |
| 1 1/2 tsp each | ground cumin, and dried oregano | 3 tbsp | chopped fresh cilantro |
| 1 tsp | ground coriander | 1 tbsp | freshly squeezed lime juice |
| 1/2 tsp | black pepper | 2 tsp | liquid honey |
| 1 can (19oz/540ml) | diced tomato undrained | | |
| 1 can (14oz/398ml) | tomato sauce | | |
| 1 cup | beef broth | | |

DIRECTIONS

1. Cook beef and garlic in a large, deep, non stick skillet or pot over medium-high heat until beef is no longer pink. Stir in the celery, onion and green pepper. Cook and stir for about 3 minutes, or until veggies start to soften
2. Stir in chili powder, cumin, oregano, coriander and black pepper (aren't you glad they are all ready to go??). Add undrained tomatoes, tomato sauce, beef broth, celery leaves, and bbq sauce. Bring mixture to a boil. Reduce heat to low. Cover and simmer for 20 minutes, stirring occasionally
3. Add beans and simmer, covered, for 10 minutes. Remove from heat. Stir in cilantro, lime juice and honey. Serve hot.

SERVING

8

ONLINE
RECIPE
SOURCE



The BEST Chili (Image: Nicole Attema)



savory soup

Italian Sausage Tortellini Soup



by Andie Giles

INGREDIENTS

| | | | |
|-------------------------|---|-----------------|--|
| <i>1 pound</i> | mild italian sausage, ground or casing removed | 1 tsp. | sea salt |
| <i>1</i> | medium yellow onion, chopped | 1 bunch | curly kale, stemmed and roughly torn |
| <i>6</i> | garlic cloves, minced | 10 ounces | fresh tortellini |
| <i>1 quart</i> | chicken stock | <i>1 cup</i> | heavy cream |
| <i>1 (14-ounce) can</i> | crushed tomatoes | <i>1/4 tsp,</i> | red pepper flakes, for serving (optional) |
| <i>2 tbsp</i> | tomato paste | <i>1 cup</i> | parmesan cheese, for serving (optional) |

DIRECTION

1. Heat a large pot over medium-high heat. Add the sausage, onions, and garlic and cook, breaking up the meat with a wooden spoon, until it is browned and the onion is translucent, about 5 minutes. Drain off any excessive fat.
2. Whisk in the chicken stock, crushed tomatoes, and tomato paste until fully incorporated. Bring to a boil and add the salt, then reduce the heat to a simmer and cook until slightly reduced, about 15 minutes. Stir in the kale, tortellini, and cream. Cook until the kale is wilted and the pasta is tender, 3-5 minutes.
3. Ladle the soup into bowls. Sprinkle with Parmesan and red pepper flakes, if desired, before serving.

SERVING

6

ONLINE
RECIPE
SOURCE



Italian Sausage Tortellini Soup (Image: The Modern Proper)



marvelous muffins

“Snitters”



by Vail Scott

INGREDIENTS

| | | | |
|----------------|----------------------|------------------|--|
| <i>1/3 cup</i> | shortening | <i>1 tsp</i> | salt |
| <i>1</i> | egg | <i>3/4 cup</i> | milk |
| <i>2</i> | flour | Add: | dates - cut up |
| <i>2 tsp</i> | baking powder | <i>Toppings:</i> | 1/2 cup of melted butter, 1 cup of sugar, 1 cup of flour, and chopped pecans. |

DIRECTIONS

Step 1

Mix all ingredients together in a bowl and set aside.

Step 2

For the toppings, melt the butter and mix in the sugar, flour, and chopped pecans until it is dry and crumbly.

Step 3

Spray a muffin pan or a baking dish with Pam spray and then sprinkle some of the toppings at the bottom of the dish or pan. Then, pour the initial ingredients into the baking dish or muffin pan. Once poured, then scoop the toppings on top of the liquid mixture. This way you will wind up with toppings on the bottom and top. Then, bake at 350 degrees for 20-25 minutes.

SERVING

I

PERSONAL

RECIPE

SOURCE

"Snitters" (Image: Vail Scott)



sweet chili

Bill's Chili



by Lacey Hayes

INGREDIENTS

| | | | |
|-------------------------|------------------------------|----------------|--------------------|
| <i>1/2 lb (or 1 lb)</i> | cubed bacon, cooked | <i>1 tsp</i> | salt |
| <i>1 lb</i> | ground beef, cooked | <i>1 tsp</i> | dry mustard |
| <i>1 cup</i> | chopped onion | <i>2 tsp</i> | vinegar |
| <i>1 can</i> | pork & beans | <i>1/2 cup</i> | ketchup |
| <i>1 can</i> | kidney beans, drained | <i>3/4 C</i> | brown sugar |

DIRECTIONS

Mix all ingredients in crock pot. The longer it simmers the better it is!

SERVING

6

*PERSONAL
RECIPE
SOURCE*

Bill's Chili (Image: FOOD52)



incredible appetizer

Michigan's Chateau Fontaine's world-famous Chardonnay, Garlic, and Dill Cheese Ball



by Jeff Alderman

INGREDIENTS

2 cups

2 blocks

1/4 cup or 1/2 if you want it softer

2 tbsp

1 tbsp

1 tsp

1 tbsp

shredded sharp cheddar

cream cheese

Chateau Fontaine's Chardonnay

Chateau Fontaine Chardonnay, Garlic, and Dill Cheese Ball mix

garlic powder

course black pepper

minced onion

DIRECTIONS

1. Mix Chateau Fontaine Chardonnay, Garlic, and Dill Cheese Ball mix, garlic powder, course black pepper, minced onion and Chateau Fontaine's Chardonnay in mixing bowl and let soak for about 2 hours.
2. Microwave cream cheese blocks until soft
3. Add cream cheese to spice / chardonnay bowl and mix well
4. Add shredded sharp cheddar cheese and mix well
5. Add more wine if needed based on your consistency preference
6. Form balls and wrap then put in the fridge overnight to let it chill and the magic to happen! Perfection cannot be rushed
7. Finally, serve to your friends and family with crackers or your favorite veggies and Chateau Fontaine's Chardonnay

SERVING

**2 softball size
cheese balls**

*ONLINE
RECIPE
SOURCE*



Michigan's Chateau Fontaine's world famous Chardonnay, Garlic, and Dill Cheese Ball (Image: Jeff Alderman)



delicious drink

Blue Curacao Mojito



by SUBIN V S

INGREDIENTS

- 1/2* **lime, cut into wedges**
- 5-7* **fresh mint leaves**
- 2 tbsp* **blue curacao syrup**
- 1 cup* **crushed ice**
- 1/2 cup* **7UP or any lemon lime soda**
extra mint leaves and limes for garnish

DIRECTION

1. Start by placing the lime wedges and fresh mint leaves in the bottom of a glass.
2. Use a muddler or the back of a spoon to gently muddle (mash) the lime wedges and mint leaves together. This helps release the flavors.
3. Add the Blue Curacao syrup to the glass.
4. Fill the glass with crushed ice. This will help keep the drink cool and refreshing.
5. Pour the 7UP or any other lemon-lime soda. This helps to add perfect amount of sweetness & carbonation.
6. Use a stirrer or long spoon to mix the ingredients together well.
7. Garnish the drink with extra mint leaves and lime slices.
8. Give the mojito a final gentle stir before serving. Enjoy your vibrant and flavorful Blue

Curacao Mojito! Adjust the ingredients to suit your taste preferences. Cheers!

SERVING

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*PERSONAL
RECIPE
SOURCE*

Blue Curacao Mojito (Image: SUBIN V S)



sweet salad

Chickpea and Pomegranate Salad



by Srikanth Krishna

INGREDIENTS

| | | | |
|-------------|--|---------|----------------------------------|
| 1 bowl | chickpeas, drained and rinsed | 1 | red onion, finely chopped |
| 1 small cup | pomegranate arils | 1-2 | lemons, juiced |
| 1 | fresh cilantro, chopped | 2 tbsp | olive oil |
| 1 | small bunch fresh mint, chopped | 1 tsp | ground cumin |
| 1 | cucumber, diced | 1/2 tsp | ground coriander |
| | | | salt and pepper to taste |

DIRECTIONS

1. Grab a mixing bowl and add chickpeas, pomegranate arils, red onion, cucumber, cilantro, and mint.
2. Whisk together ground coriander, lemon juice, olive oil, ground cumin, salt, and pepper in another bowl.
3. Mix the dressing and the salad together and toss gently to combine.
4. Taste and adjust salt and pepper if needed. Chill for 30 minutes to let the flavors blend.

SERVING

I

PERSONAL

RECIPE

SOURCE

Chickpea and Pomegranate Salad (Image: Srikanth Krishna)



spicy entree

Masala Puri



by Navnath Shivaji Satav

INGREDIENTS

| | | | |
|---------|--------------------------------------|---------|---------------------------------|
| 16 | Chaat Puri | 1/2 tsp | Chaat Masala Powder |
| 2/3 cup | potatoes - boiled and chopped | 1/2 cup | Nylon Sev |
| 1/2 cup | tomato - finely chopped | 1 | Chopped Coriander Leaves |
| 1/2 cup | onion - finely chopped | | |

DIRECTIONS

1. Take two serving plates and arrange 8 puris on each plate.
2. Place 1/2 tablespoon chopped potato over each puri.
3. Place 1/2 tablespoon onion and 1/2 tablespoon tomato over each puri
4. Sprinkle 1/4 cup sev and chaat masala powder to taste over each serving plate.
5. Garnish with chopped coriander leaves. Sev puri chaat is ready for serving. Serve it immediately to get the crispy taste of puri and serve with chutneys.
6. Assemble it at the time of serving because it will turn soggy within a few minutes.

SERVING

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SOURCE



Masala Puri (Image: 12 Masala Puri's with Ingredients around it)



quick cake

2 Min Mug Cake



by Aayushi Agarwal

INGREDIENTS

| | | | |
|----------------|--------------------------|----------------|------------------------|
| <i>2 tbsp</i> | all purpose flour | <i>1/8 tsp</i> | baking powder |
| <i>1 tbsp</i> | butter | <i>1/8 tsp</i> | salt |
| <i>2 tbsp</i> | white sugar | <i>2 tbsp</i> | milk |
| <i>2 tbsp</i> | cocoa powder | <i>2 drops</i> | vanilla extract |
| <i>1/8 tsp</i> | baking soda | | |

DIRECTIONS

Mix flour, butter, sugar, cocoa powder, baking soda, baking powder and salt together in a large microwave-safe mug. Stir in milk and vanilla extract. Cook in the microwave for 2 min and your mug cake is ready!

SERVING

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2 min mug cake (Image: Aayushi Agarwal)



tasty chicken

Pichu Potta Chicken



by Balamanikandan
Pitchaikani

INGREDIENTS

Chicken:

1/2 kg **chicken**
To Taste: **salt**
1/2 tsp **turmeric powder**
To sautee with: **water**

Marsala:

2 **tbsp oil**
2 **onions - sliced**
2 **green chili - chopped**
A few: **curry leaves**
1 **tsp ginger garlic paste**
2 **tomato - chopped**
1/2 **tsp turmeric powder**
1 **tsp chili powder**
1 **tsp Garam Masala powder**
To taste: **salt**
2 **tsp coriander powder**
2 **tsp pepper powder**
Add: **chopped coriander leaves**

DIRECTIONS

1. Pressure cook the chicken by adding the chicken, some salt, turmeric powder and water in the cooker.
2. Let it cook on a medium flame until you get four whistles.
3. Once cooked, remove the chicken pieces from the cooker.
4. Let the chicken cool and then shred it into chunky pieces.
5. Take a wide saucepan and add some oil to it. Keep it on a high flame.
6. Add the sliced onions, chopped green chillies and some curry leaves to the pan. Saute well.
7. Once the onions are golden-brown in colour, add the ginger-garlic paste and mix well.
8. Add the chopped tomatoes and mix.
9. Now, add the turmeric powder, chilli powder, garam masala, and salt. Mix well.
10. Now, add the shredded chicken to the pan and mix well until the chicken chunks are completely coated in the masala.
11. Add the coriander powder and pepper powder and mix well.
12. Reduce the flame and keep stirring it.
13. Now, pour the chicken stock (the leftover water-content you get from pressure-cooking the chicken) into the pan.
14. Keep mixing and add some chopped coriander leaves.
15. Cook the chicken until the excess stock is evaporated.
16. Once the chicken turns almost dry and the oil starts to separate, add a little more pepper powder and mix.
17. Finally, turn off the stove. Your Pichu Potta Chicken (Shredded Chicken Fry) is ready to be served as a side-dish or as a starter!

SERVING

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PERSONAL
RECIPE
SOURCE

Pichu Potta Chicken (Image: Balamanikandan Pitchaikani)



easy pizza

Bread Pizza



by Aditya Laxman
Pandule

INGREDIENTS

| | |
|--------------------------|---------------------|
| bread | garlic |
| mozzarella cheese | onions |
| butter | tomatoes |
| pizza sauce | capsicum |
| ketchup | chili flakes |
| | oregano |

DIRECTIONS

1. Take a pan and add a few drops of oil or butter
2. Spread pizza sauce on bread, and or ketchup and create layer of onions, tomatoes, capsicum and garlic
3. Put bread in pan
4. Spread cheese on bread (use mozzarella)
5. Sprinkle red chili flakes and oregano onto it
6. Cover the pan and cook on low flame until cheese is melted

SERVING

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*PERSONAL
RECIPE
SOURCE*

Bread Pizza (Image: Aditya Laxman Pandule)



cheesy goodness

Vail's Cheese Fondue



by Vail Scott

INGREDIENTS

12

Kraft Deli Deluxe American Cheese Slices - (4 slices per person) - I highly recommend you DO NOT SUBSTITUTE for another brand or the standard American cheese slices - I have tried with other brands and it does not work.

1.5 oz per person

Extra Sharp Cheddar Cheese - A block that is approximately 1/3rd of the size of the American cheese you use

1/3 cup

Gouda Cheese - (of the amount of cheddar cheese you use)

3/4 cup (or 1/4 cup per person)

White Cooking Wine

1/4 cup

Sherry Cooking Wine - (or approximately 1/3rd of the amount of white wine needed)

Bread

Perhaps 6 rolls (½ loaf per person)

Broccoli

For best results, I recommend fresh broccoli crowns, but you could substitute with frozen broccoli.

PREPARATION

Two key tips: Don't leave it unattended and eat it immediately! Don't prepare ahead of time. The fondue will thicken as it cools, so you want to eat it hot and promptly.

Bread:

- Bake the bread (if necessary) before cooking fondue
- Optional: butter the tops when they come out
- Cut the bread into bite-size pieces (if necessary; such as a full loaf.)

Broccoli:

- If using fresh crowns, break them into pieces in a large microwavable bowl.
- Fill the bowl most of the way with water.
- Once you have everything prepared and are ready to start cooking, cook the broccoli in the microwave on high for 15 minutes (while you are cooking the fondue).

Cheese:

- Cut the stack of American cheese slices into smaller pieces.
- Cut the Cheddar cheese block into smaller pieces.
- Cut Gouda cheese into small pieces.

DIRECTIONS

1. Put the white wine into a small to medium saucepan and turn on the burner to medium-high.
2. As soon as the wine is heated, begin adding the cheese, slowly stirring constantly throughout this process. Add a few individual pieces at a time. As these pieces begin melting you can add a few more and so on until about 2/3rds of the total cheese is melted. It should take anywhere from 6 to 10 minutes for this step, so don't add too much at once.
3. Once you have added somewhere around 2/3rds of total cheese, you should notice it will begin to thicken. At this point, stir in the Sherry cooking wine. Slowly add the remaining cheese in the same manner as before.
4. When all cheese has been successfully melted into the fondue, it should have a consistency like nacho cheese. It should be thin enough to still run down from the spoon while being thicker than liquid.

SERVING

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RECIPE
SOURCE

Vail's Cheese Fondue (Image: 5 Rolls, Cup of Broccoli, and Cup of Fondue)



creamy, smooth

Carrot Halwa: Gajar ka Halwa



by Kapil Arora

INGREDIENTS

| | |
|-------------|---------------------------------|
| 9 cups | carrots |
| 6 tbsp | ghee (clarified butter) |
| 1.5 - 2 tsp | cardamom powder |
| 1 tin | sweetened condensed milk |
| Optional: | sugar |
| 1/3 cup | cashews |
| 1/3 cup | golden raisins |

DIRECTIONS

1. Melt 6 tablespoons ghee in a heavy kadai or thick-bottomed skillet or pan. Add in 9 cups of tightly packed grated carrots.
2. Sauté the carrots until they turn tender and are cooked, about 15 to 20 minutes on low heat. Stir often.
3. Pour in an entire can of milkmaid or sweetened condensed milk (400 grams) and mix.
4. Add 1.5 to 2 teaspoons cardamom powder, 1/3 cup raisins and 1/3 cup cashews.
5. Mix well and simmer gajar ka halwa on a low heat. Stir often at intervals until the mixture thickens, reduces and dries up.
6. Serve carrot halwa hot or warm or chilled.

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RECIPE
SOURCE*



Carrot Halwa: Gajar ka Halwa (Image: Bowl of Carrot Halwa: Gajar ka Halwa)



crunchy, smooth

Khajur Roll



by Munish Kumar

INGREDIENTS

| | |
|---------|------------------------|
| 15 | Seedless Dates |
| 2 tbsp | Desi Ghee |
| 1/4 tsp | Cardamom powder |
| 1 tbsp | Poppy seeds |
| 1/4 cup | Almonds |
| 1/4 cup | Cashews |
| 1/4 cup | Pistachios |
| 1/3 cup | Pumpkin seeds |
| 1/3 cup | Muskmelon seeds |

DIRECTIONS

1. In a food processor, pulse the pitted dates into a coarse paste.
2. In a medium pan on medium heat, add 1 tablespoon of ghee along with the slivered almonds, walnuts, and pistachios. Toast the nuts with the ghee until they become golden brown. Make sure to constantly stir to prevent burning. Remove the nuts from the pan and set aside.
3. To the same pan, add the remaining ghee and cardamom powder and mix until combined. Add the blitzed dates and stir the date and ghee mixture until the dates soften from the heat. Once softened, add the nuts and fold them into the date mixture.
4. Transfer the date mixture onto a piece of parchment paper. Allow the date mixture to cool enough to touch, and roll it with the help of the parchment paper into a 6-inch long log. Unwrap the parchment paper and spread poppy seeds along the length of the log. Roll the log over the poppy seeds until they adhere to the outside of the khajur burfi.
5. Cover and chill the khajur burfi in the fridge for 20–30 minutes so it will cut cleanly. Using a serrated knife, cut ¼ inch discs across the log with sawing motions resulting in approximately 24 discs. Khajur burfi can be stored in an airtight container in the fridge for up to 3 weeks or tightly covered in the freezer for months.

SERVING

24

ONLINE
RECIPE
SOURCE



Khajur Roll (Image: 9 Pieces of Khajur Roll)



warming dish

Chicken Briyani



by Manikandan Rajendran

INGREDIENTS

| | | | |
|--------|----------------------------------|---------|-----------------------|
| 1 kg | Basmati Rice | 3 | Green Chillies |
| 1 kg | Chicken | 200 g | Onion |
| 100 g | Pinch of Mint Leaves | 200 g | Potato Salt |
| 100 g | Pinch of Coriander Leaves | 100 g | Ginger |
| 2 | Clove | 50 g | Garlic paste |
| 2 | Cardamom | 1 tsp | Chilli powder |
| 1 | Bayleaf | 200 g | Curd |
| 1 | Star Anise | 1 liter | Water |
| 2 tbsp | Garam Masala | 1 tbsp | Ghee |
| | | 200 ml | Oil |

DIRECTIONS

1. Wash the chicken with water and add turmeric.
2. Soak the rice in water for 20 mins.
3. Take a vessel and add 200 ml oil.
4. Add clove, cardamom, Bayleaf, and Star Anise. (fry for 20 secs)
5. Add Coriander Leaves and Mint leaves (fry for 20 seconds)
6. Add Ginger garlic paste
7. Add onion and deep fry until it turns golden brown.
8. Add tomato (Fry for 40 seconds)
9. Add 2 tablespoon garam masala (cook for 2 mins)
10. Add Curd (cook for 30 mins)
11. Add Chicken (cook for 2 mins)
12. Now drain the water in soaked rice
13. Add rice and add 1 liter of water.
14. Close it with a lid and cook for 10-15 mins.
15. Off the stove and open the lid after 10 mins.
16. Add ghee to the top and slightly mix all over and serve.

SERVING

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PERSONAL

RECIPE

SOURCE

Chicken Briyani (Image: Bowl of Chicken Briyani)



a dish with a kick

Wasabi Zinger Salmon



by Frank Pappalardi

INGREDIENTS

| | | | |
|---------|---------------------------------|--------|------------------------|
| 1 | Veggie Stock Concentrate | 6 oz | Green Beans |
| 1/2 cup | Jasmine Rice | 1 tbsp | Sesame Seeds |
| 2 | Scallions | 1 tbsp | Vegetable Oil |
| 1 | Lime | 1 tbsp | Butter |
| 4 tbsp | Sour Cream | Add: | Salt and Pepper |
| 1 tsp | Wasabi Paste | | |
| 10 oz | Salmon | | |

DIRECTIONS

1. Wash and dry all the produce. Bring 1 cup water and stock concentrate to a boil in a small pot. Once boiling, add rice. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Keep covered off heat until the meal is ready.
2. Trim, then thinly slice scallions, keeping greens and whites separate. Zest lime, then cut into wedges.
3. In a small bowl, stir together sour cream, 1/2 tsp lime zest, a squeeze of lime juice, and wasabi paste (add slowly to desired taste). Season with salt and pepper. (Taste crema and add more lime zest, lime juice, or wasabi as needed).
4. Heat a large drizzle of olive oil in a large pan over medium-high heat. Pat salmon dry with a paper towel and season all over with salt and pepper. Add to pan skin-side down. Cook until skin is crisp and flesh is almost cooked, 5-7 minutes. Flip and cook on the other side to desired doneness, 1 to 2 minutes more. Remove from pan and set aside.
5. Pierce the green bean bag with a fork and place it on a microwave-safe plate. Microwave on high for 3 to 4 minutes (or until beans are tender). Carefully remove beans from the bag and transfer them to a large bowl along with a drizzle of oil. Toss to coat beans, then add sesame seeds and toss again. Season with salt and pepper.
6. Fluff rice with a fork, then stir in 1 TBSP butter and scallion whites. Season with salt and pepper. Divide rice and green beans between plates. Arrange salmon on top of rice, then dollop with crema. Sprinkle with scallion greens. Serve with any remaining lime wedges on the side.

SERVING

2

ONLINE
RECIPE
SOURCE



Wasabi Zinger Salmon (Image: Wasabi Zinger Salmon on rice with sauce on top)



sweet and rich

Shahi Tukda



by Shruti Garg

INGREDIENTS

| | | | |
|----------|-------------------------------------|-----------|------------------------------------|
| 4 | Bread slices | 2 tbsp | Nuts (Pistachios - Chopped) |
| 2 cups | Milk | 1 tsp | Corn Flour |
| 1/3 cups | Sugar | 6 strands | Saffron |
| Add: | Ghee / oil - For deep frying | 3 drops | Rose essence |

DIRECTIONS

1. Boil milk and add saffron soaked in 3 tablespoons of warm milk and the corn flour mixed in 2 tablespoons of milk to it and simmer the milk until it reduces to a thick but pouring consistency. This is called Rabri. Add rose essence at last. If you want you can add the chopped nuts in this stage.
2. Remove the brown sides of the bread and cut diagonally. I cut one piece into four, though cut into two will do. Fry the bread pieces till golden brown and crisp evenly. Use a shallow and small pan so that you do not need to use more ghee/oil.
3. Deep frying in low or medium-low flame is necessary to get a crisp and golden brown color, otherwise will end up in uneven cooking. Prepare a thick sugar syrup by boiling the sugar with a little water just to immerse the sugar.
4. Soak the bread pieces as you fry them, just for a minute or until you take the next batch. Arrange the soaked pieces on a plate.
5. Fry the chopped nuts in ghee and add it over the bread pieces (if you have not done that in the first step). Pour the rabri over the arranged bread. Serve chilled or warm, as per your wish, I like it chilled!! But make sure you give some time for the bread to absorb the rabri.

SERVING

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*PERSONAL
RECIPE
SOURCE*

Shahi Tukda (Image: 4 Slices of Shahi Tukda)



warming and tasteful

Bedmi Poori with Thick Potato Curry



by Shruti Garg

INGREDIENTS

For Stuffing:

- 1 Cup Urad Dhuli Dal (lentil)
- 1/2 tsp Hing (Asafoetida)
- 1 tsp Garam Masala
- 2 tsp Feenel Seeds (Saunf) coarsly crushed
- 1 tsp Cumin Powder
- 1 tsp Amchoor (Dry Mango) Powder
- 1/2 tsp Turmeric Powder
- 1 tsp Red Chilli Powder
- 1 tsp Dry Fenugreek Leaves (kasoori Methi)
- 1 Cup Water

For the Dough:

- 2 Cups Wheat Flour
- 1/2 Cup Sooji (Rawa)
- 1/2 tsp Ajwain / Carom Seeds
- 1/2 tsp Salt 1 tsp Dry Fenugreek Leaves (kasoori Methi)
- 3 tbsp Ghee / Oil

For Dubki Wale Aloo Ki Sabji (Potato Curry):

- 2 tbsp Refined Oil
- 1/4 tsp Hing (Asafoetida)
- 2 Bay Leaves
- 4-5 Cloves
- 1 tsp Ginger chopped
- 2 Green Chillies sliced
- 1/4 tsp Turmeric Powder (Haldi)
- 1 tsp Gram Flour
- 1 tsp Red chilli Powder
- 1/2 tsp Black Pepper Powder
- 3/4 Cup Tomatoes pureed
- 5 Potatoes Boiled & Mashed
- 1 tsp Coriander Powder
- 1/2 tsp Dry Mango Powder (Amchoor Powder)
- 1/2 tsp Cumin Powder
- 1 tsp Garam Masala Powder
- 1/2 tsp Dry Fenugreek Leaves (Kasoori Methi)

DIRECTIONS

1. Preparing Dough: In a Mixing Bowl take Wheat flour and Sooji, Add carrom seeds, Salt, Kasoori Methi, and Ghee, and mix well. Knead a soft dough by adding warm water. Cover and keep aside for 20 minutes.
2. Preparing Dubki wale Aloo (Potato Curry): Heat oil in a heavy-bottomed vessel, once hot, add the Asafoetida, Bay leaves, Cloves, and Cumin seeds and saute for a few seconds. Add the green chili and ginger. Saute for a few seconds. Add turmeric Powder, Gram Flour, and saute. Now add Red chili Powder, Black Pepper powder, and Tomato Puree and cook till the tomatoes are cooked properly. Add the boiled potato chunks and stir it. Add 4 cups of water and salt and bring to a boil. Place lid and cook on a low medium flame for 12-15 mins. Add Amchur Powder, Garam Masala powder, Coriander Powder, and Cumin Powder mix. Turn off the flame. Add the chopped coriander leaves and mix.
3. Making Bedmi Poori: Make small Balls of the lentil mixture and keep them aside. Knead the flour again. Take one ball of dough and flatten it with your hands. Now add one stuffing ball into this and seal the dough properly. Gently press this stuffed piece with the other hand and flatten it. Keep it aside on a plate. Repeat the process with the remaining pieces of dough. Pour oil into a deep pan and heat. Pick one stuffed piece, and while exerting minimum pressure roll it into a slightly thick Puri with a diameter of 3-4 cm. Put Puri into hot oil. Fry on a medium flame till it turns brown on both sides. Take out Puri from the pan and place it on a plate covered with a paper napkin. Similarly, fry the remaining Puris. Serve Hot with prepared dubki wale aloo ki sabzi (Potato Curry).

SERVING

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PERSONAL
RECIPE
SOURCE

Bedmi Poori with Thick Potato Curry (Image: Bowl of Bedmi Poori with Thick Potato Curry)

