

M-X recipes

Emacs 27.1 (Org mode 9.3)

August 24, 2021

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| 15 | Cream Tuna | 16 |
| 15 | source: bema | |
| 15 | Ingredients | |
| 15 | - 1 onion | |
| 15 | - Family pouch tuna | |
| 15 | - Small can peas | |
| 15 | - 1 can Milk | |
| 15 | Directions | 16 |
| 15 | 1. Chop up onion and brown. | |
| 15 | 2. Mix in tuna, peas, and milk. | |
| 15 | 3. Cook on stove for 5 minutes. | |
| 15 | Garlic Aioli | 16 |
| 15 | source: https://www.allrecipes.com/recipe/213608/garlic-aioli , servings: 8, | |
| 15 | prep-time: 10 mins | |
| 15 | Ingredients | |
| 15 | - 3/4 cup mayonnaise | |
| 15 | - 3 cloves garlic, minced | |
| 15 | - 2 1/2 tablespoons lemon juice | |
| 15 | - 3/4 teaspoon salt | |
| 15 | - 1/2 teaspoon ground black pepper | |
| 15 | Directions | 16 |
| 15 | 1. Mix mayonnaise, garlic, lemon juice, salt, and pepper in a bowl. Cover and refrigerate for at least 30 minutes before serving. | |
| 15 | Macaroni Salad | 16 |
| 15 | source: bema | |
| 15 | Ingredients | |
| 15 | - 1/2 box macaroni | |
| 15 | - Small pouch tuna | |
| 15 | - 3 boiled eggs | |
| 15 | - Small can peas | |
| 15 | - 2 or 3 stalks of celery | |
| 15 | - Mayonnaise | |
| 15 | - Black pepper | |
| 15 | Directions | 16 |
| 15 | 1. Cook macaroni | |
| 15 | 2. Mix in bowl and chili | |
| 15 | Yeast Rolls | 16 |
| 15 | source: grandma's cookbook, prep-time: 10 minutes, cook-time: 1 hour | |

Breakfast

Angel Biscuits

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

Ingredients

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

Directions

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

Bacon Gravy

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

Ingredients

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

Directions

1. Cook the bacon in a deep skillet over medium heat until crisp, about 10 minutes.
2. Remove bacon to a paper towel lined plate and keep the grease in the pan.
3. Gradually stir in the flour so that no lumps form, then mix in the milk,

continuing to cook and stir until thickened.

4. Crumble the bacon into the gravy and season with salt and pepper before serving.

Classic Pancakes

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

Ingredients

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

Directions

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

Crepes

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

Ingredients

- 1 1/2 cups all-purpose flour
- 1 tablespoon granulated sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups milk
- 2 tablespoons butter, melted
- 1/2 teaspoon vanilla
- 2 eggs
- Butter, margarine or shortening
- Applesauce, sweetened berries, jelly or jam, if desired

6. For filling, mince scallions, ginger, and cilantro very fine. Then mix with other ingredients and set aside.
7. Punch dough and cut into quarters, then stretch it out and flour lightly. Cut dough into 12 pieces.
8. Add a tablespoon of filling to each pice and fold ends up over filling and twist.
9. Let rest for 20-30 minutes before steaming.
10. Add dumplings to steamer and let cook for around 18 minutes. Lightly oil steamer or use lettuce leaves.
11. Cool out of steamer and serve.

Turkey Jook

source: bema

Ingredients

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

Directions

1. Put turkey carcas in crok pot with rice and water. Add celery, onions, soy sauce.
2. Cook 4-5 hours on low.
3. Remove bones and stir.

Sides

Blue Cheese Dressing

source: <https://www.tasteofhome.com/recipes/blue-cheese-dressing/>, servings: 2 cups., prep-time: 5 minutes, ready-in: 5 minutes

Ingredients

- 1-1/2 cups mayonnaise
- 1/2 cup sour cream
- 1/4 cup cider vinegar
- 4 teaspoons sugar
- 1/2 teaspoon ground mustard
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 cup (4 ounces) crumbled blue cheese

Directions

1. In a bowl, combine the first seven ingredients.
2. Stir in the blue cheese.
3. Cover and chill at least 2 hours. Store in the refrigerator.

Burger Buns

source: <http://leitesculinaria.com/81501/recipes-hamburger-buns.html>, servings: 12 buns, prep-time: 25 minutes, cook-time: 15 minutes, ready-in: 1 hour 45 minutes

Ingredients

- 3/4 to 1 cup lukewarm water
- 2 tablespoons unsalted butter cold, cut into pieces
- 1 large egg
- 3 1/2 cups flour
- 1/4 cup granulated sugar
- 1 1/4 teaspoons salt
- 1 tablespoon instant yeast
- 3 tablespoons butter, melted plus more for the baking sheet

Directions

1. Knead dough ingredients except butter together by hand or with mixer until a smooth dough forms.
2. Let rise for 1-2 hours or until doubled.
3. Gently deflate and divide into 12 pieces.
4. Shape into balls and flatten to blobs around 2 1/2 in. across.
5. Place buns on buttered baking sheet and let rise for an hour until puffy.
6. Preheat oven to 375F. Brush buns with half of butter and bake until golden. If adding sesame seeds, brush with egg wash instead.
7. Brush with remaining butter after removing from oven. Cool on a wire rack.

Spicy Ahi Tuna Poke Bowl

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

Ingredients

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

Directions

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

onions on top.

Steamed Dumplings

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

Starter

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

Dough

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

Filling

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

Sauce

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

Directions

1. Combine yeast, sugar, and water in a small bowl. Stir together and let sit for 30 minutes until foamy.
2. Mix in other dough ingredients except flour. Slowly add flour and bring dough together into a ball.
3. Knead dough on a floured surface until very soft. Add more flour if dough is too sticky.
4. Place dough in lightly oiled bowl, let rise 2.5-3 hours until tripled.
5. While dough rises, make sauce and filling. To make sauce, mix ingredients together and chill.

Directions

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

Dutch Baby

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

Ingredients

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

Directions

1. Preheat oven to 425 degrees.
2. Combine eggs, flour, milk, sugar and nutmeg in a blender jar and blend until smooth. Batter may also be mixed by hand.
3. Place butter in a heavy 10-inch skillet or baking dish and place in the oven. As soon as the butter has melted (watch it so it does not burn) add the batter to the pan, return pan to the oven and bake for 20 minutes, until the pancake is puffed and golden. Lower oven temperature to 300 degrees and bake five minutes longer.
4. Remove pancake from oven, cut into wedges and serve at once topped with syrup, preserves, confectioners' sugar or cinnamon sugar.

Eggs Benedict

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

Ingredients

- 4 egg yolks
- 1 pinch ground white pepper
- 1/2 teaspoon Worcestershire sauce
- 1 tablespoon water
- 1 cup butter, melted
- 1/4 teaspoon salt
- 8 eggs
- 1 teaspoon distilled white vinegar
- 8 strips Canadian-style bacon
- 4 English muffins, split
- 2 tablespoons butter, softened

Directions

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

English Muffins

source: <https://www.kingarthurbaking.com/recipes/english-muffins-recipe>, servings: 16 large (3" to 3 1/2") English muffins, prep-time: 25 minutes, cook-time: 30 minutes, ready-in: 2 hours, 20 minutes

Ingredients

- 1 3/4 cups (397g) lukewarm milk
- 3 tablespoons (43g) softened butter
- 1 1/4 to 1 1/2 teaspoons salt to taste
- 2 tablespoons (25g) sugar
- 1 large egg lightly beaten
- 4 1/2 cups (539g) Unbleached Bread Flour
- 2 teaspoons Instant Yeast
- Semolina Flour or farina for sprinkling the griddle or pan

Directions

1. Combine all ingredients except semolina/farina in mixing bowl, or bread machine.
2. Beat dough until it separates from the sides of the bowl, it should take around 5 minutes.
3. Form a ball with the dough and cover, let rise for 1-2 hours.
4. Prepare griddle by sprinkling with semolina/farina, add oil if needed.
5. Gently deflate dough and divide into 16 pieces. Form into smooth balls and flatten to 3-3.5 in diameter. Place directly onto griddle, or onto a baking sheet covered with semolina/farina.
6. Cover and let rise for 20 minutes.
7. Cook over low heat 7-15 minutes per side, until crust is golden brown and interior is cooked. They should be ~200F
8. Remove from oven and cool, split them with a fork.

Canning

Apple Pectin

source: <https://www.escoffier.edu/blog/recipes/how-to-make-fruit-pectin/>, servings: 1 1/2 cups, time: 24 hours (60 minutes active cooking)

Ingredients:

- 7 large, tart apples
- 4 cups water
- 2 tablespoons lemon juice

Instructions:

1. Wash the apples, but do not peel them.
2. Cut apples into quarters, core included.
3. Put apples in a large pot, add water and lemon juice. Bring mixture to boil.
4. Let boil for 40 minutes, stirring at the halfway mark.
5. Strain the mixture through cheesecloth. Let the mixture strain overnight to get the most pectin.
6. Boil the pectin and cook until reduced by half - about 20 minutes.
7. Refrigerate to use within four days, or store in the freezer for up to six months.

Coffee Jelly

source: <https://www.foodiewithfamily.com/coffee-jelly/>, servings: 5-6 8oz jars

Ingredients

- 4 cups VERY strongly brewed coffee preferably a darker roast
- 1/4 cup lemon juice
- 5 1/2 cups granulated sugar
- 1 1/3 cups Dutch gel pectin
- 5 to 6 jelly jars with new two-piece lids. 8 ounce

Directions

1. Stir the coffee and lemon juice together in a 4 quart saucepan and bring to a boil over high heat. In a separate bowl, whisk together the sugar and Dutch Gel Pectin. Add the sugar to the boiling coffee mixture all at once, and whisk vigorously for 2 minutes, or until the pectin and sugar are fully dissolved into the solution. Return the mixture to a full rolling boil, and boil for exactly 1 minute. Remove the pan from the heat, ladle into clean

Directions

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

Sesame Chicken

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

Ingredients

- 1 lb chicken thigh cut into 1.5 inches cubes
- 2 cloves of garlic
- black pepper to taste
- 1.5 tsp of soy sauce
- 1/2 tsp of salt
- 3/8 tsp of baking soda
- 1 egg white
- 0.5 tbsp of starch add it to the marinade
- 1 cup of Potato starch use it to coat the chicken
- 2 tbsp of Honey
- 3 tbsp of brown sugar
- 2.5 tbsp of Soy sauce
- 3 tbsp of water
- 2.5 tbsp of ketchup
- 1 tbsp of vinegar
- Potato starch water to thicken the sauce 2 tsp of potato starch mixed with 2 tsp of water
- 1 tbsp of sesame oil
- 1.5 tbsp of Toasted sesame seeds
- Diced scallion as garnish

Directions

1. Cut chicken into 1 inch cubes
2. Marinate chicken with 1 tsp of grated garlic, 1.5 tsp of soy sauce, 1/2 tsp of salt, some black pepper to taste, 3/8 tsp of baking soda, 1

- egg white, and 1/2 tbsp of starch. Mix until well combined. Cover and let sit for 40 mins
3. Heat oil to 380F. Prepare starch on plate for dipping chicken
4. Take each piece and cover in starch before placing it in the fryer.
5. Fry each batch until golden, temperature should be 165F. Place on a paper towel or cooling rack.
6. To make sauce, get a large bowl and add 3 tbsp of brown sugar, 2 tbsp of liquid honey, 2.5 tbsp of soy sauce, 2.5 tbsp of ketchup, 3 tbsp of water, 1 tbsp of vinegar.

Spam Fried Rice

source: yungmysterymane

Ingredients:

- 1 cup of cooked rice, cooled
- 1 egg
- 2 slices of Spam (or 1 Spam Single)
- 3 tablespoons of rice grain oil
- 1 tablespoon of shoyu soy sauce
- 1 tablespoon of minced garlic
- 1 teaspoon of butter
- Ichimi togarashi (red pepper)
- salt
- cracked black pepper
- dried parsley

Directions:

1. Fry spam in a pan until crisp but not burned. Remove from pan and set on a cutting board
2. Cut spam into small cubes and set aside.
3. Put teaspoon of butter in pan and set to medium heat. Scramble egg and add black pepper, salt, red pepper, and parsley. Add to bowl with spam and cover with a paper towel.
4. Add 3 tablespoons of rice grain oil to pan with minced garlic, salt, black pepper, parsley, and red pepper. Swirl in pan and cook garlic.
5. Once garlic is golden brown, add tablespoon of shoyu, stir, and add rice.
6. Cook rice until golden while stirring, then add spam and egg and continue to stir.

Homemade Ketchup
source: <https://www.simplycanning.com/homeade-ketchup/>

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

- Directions**
1. Prepare jars and start heating boiling water bath.
 2. Blend tomatoes, onions, and peppers and add to large pot.
 3. Heat to a boil until thickened.
 4. Add vinegar, salt, sugar, and other seasonings.
 5. Cook again and thicken.
 6. Pour into sterile jars, leaving 1/4" headspace.
 7. Clean rims and seal with lids, boil in canner for 10 minutes.

- Dill Pickles**
source: <https://www.tasteofhome.com/recipes/grandma-s-dill-pickles/>,
cook-time: 15 minutes, ready-in: 1 hour, 5 minutes

- Ingredients**
- 11 cups water
 - 5 cups white vinegar
 - 1 cup canning salt
 - 12 pounds pickling cucumbers, quartered or halved lengthwise
 - 9 dill sprigs or heads
 - 18 garlic cloves
 - 18 dried hot chilies

- Directions**
1. In a stockpot, bring water, vinegar and salt to a boil; boil 10 minutes.
 2. Pack cucumbers into nine hot quart jars within 1/2 in. of top.
 3. Place one dill head, two garlic cloves and two peppers in each jar.
 4. Carefully ladle hot mixture into jars, leaving 1/2-in. headspace.
 5. Remove air bubbles and adjust headspace, if necessary, by adding hot mixture. Wipe rims. Center lids on jars; screw on bands until fingertip tight.
 6. Place jars into canner with simmering water, ensuring that they are completely covered with water. Bring to a boil; process for 15 minutes. Remove jars and cool.

Kau Yuk
source: <https://www.youtube.com/watch?v=-7apby-qwqM>

- Ingredients:**
- 3 lbs Pork Belly
 - 4 cubes red fermented tofu (nam yue)
 - 2 cubes yellow tofu (tofu mui)
 - 1 tsp salt
 - 1 tsp. Star anise
 - 2 tsp Hoi Sin sauce
 - 2 tsp Oyster sauce
 - 1/2 tsp Chinese five spice
 - 2 cloves garlic, minced
 - 1/2 cup Sake
 - Oil for frying

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

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

- Ingredients**
- 1/4 cup green onions, thinly sliced
 - 1 tablespoon sesame seeds
 - 1 teaspoon garlic, minced
 - 1 teaspoon ginger, minced
 - 1/2 teaspoon salt
 - 2 eggs, beaten
 - oil for frying

- Ingredients**
- 800g (1 3/4 pounds) chicken breast
 - 1/2 cup (125g) peanut butter
 - 2 tablespoons soy sauce
 - 2 tablespoons lemon juice
 - 2 tablespoons honey
 - 1 cup (240ml) coconut milk/cream
 - 1 tablespoon grated ginger
 - 3 garlic cloves
 - 1/2 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1/4 teaspoon cumin
 - 2-3 tablespoons vegetable oil
 - 1/4 cup (37g) sesame seeds

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

- Ingredients**
- 2 pounds boneless skinless chicken thighs
 - 1/4 cup potato starch
 - 1/4 cup mochiko flour
 - 1/4 cup shoyu
 - 1/4 cup granulated sugar

- Directions:**
1. Mix everything except pork in a large bowl.
 2. Cut pork belly into 3x1 inch strips, making sure to cut with the grain.
 3. Boil 1.5 gallons of water with half a cup of sake. Boil the pork for ~8 minutes
 4. Run strips under cool water and dry.
 5. Prick small holes deep into the skin with a toothpick.
 6. Fry in 325F oil until it is golden brown, the skin should be crispy. Put in ice bath.
 7. Cut into smaller pieces, then put into bowl with marinade. Leave for ~30-45 minutes.
 8. Steam in bowl for 3-3.5 hours until meat is tender.

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

- Ingredients**
- 2 pounds boneless skinless chicken thighs
 - 1/4 cup potato starch
 - 1/4 cup mochiko flour
 - 1/4 cup shoyu
 - 1/4 cup granulated sugar

Homemade Sriracha

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

Ingredients

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

Directions

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

Jalapeño Jelly

source: <https://www.allrecipes.com/recipe/47520/jalapeno-jelly/>, servings: 32, prep-time: 20 mins, cook-time: 45 mins

Ingredients

- 1 large green bell pepper
- 12 jalapeño peppers

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

Directions

1. Combine the green bell pepper and 12 jalapeño peppers in the container of a food processor or blender. Process until finely chopped. This can be done in batches, if the peppers do not fit.
2. Transfer the peppers to a large saucepan, and stir in the cider vinegar. Bring to a boil, and let simmer for 15 to 20 minutes. Strain the mixture through at least 2 layers of cheesecloth, and discard pulp. You should have about 1 cup of liquid.
3. Return the liquid to the saucepan, and stir in the salt and sugar until dissolved. Bring to a boil over medium-high heat. When the mixture comes to a rolling boil (one that cannot be stirred down), boil for one minute, then stir in the liquid pectin.
4. Stir in the remaining jalapeño peppers, and ladle into sterile jars leaving 1/4 inch headspace. Seal jars in a hot water bath. Refrigerate jelly after seal is broken.

Pickled Jalapeño Peppers

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

Ingredients

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

Directions

1. Sterilize three 16oz jars and lids in a boiling water bath.
2. Wash peppers and cut into rings.

servings: 1 cup., prep-time: 5 minutes, ready-in: 5 minutes

Ingredients

- 2 cups confectioners' sugar
- 3 tablespoons 2% milk
- 2 tablespoons maple syrup
- 1/2 teaspoon maple flavoring

Directions

1. In a small bowl, whisk all ingredients until smooth.

Entrées

Ahi Ogo Poke

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

Ingredients

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

Directions

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

Ginger Meat

source: bema

Ingredients

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

Directions

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

Kalua Pork

source: <https://www.youtube.com/watch?v=zQCmao01Wks>, prep-time: 10 mins, cook-time: 12-17 hours

Ingredients

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

Directions

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

Ingredients

- 1/3 cup cocoa
- 1 cup sugar
- 1/3 cup flour
- dash of salt
- 2 cups milk
- 1 tsp vanilla
- 2 egg yolks
- lump of butter
- baked pie shell

Directions

1. Combine cocoa, flour, sugar, and salt in top of double boiler.

2. Stir in half of milk and cook until mixture is thick.

3. Add egg yolks mixed with rest of milk and cook until thick.

4. Remove from heat, add butter and vanilla.

5. Pour into baked pie shell.

6. Meringue:

- (a) Beat egg whites with a dash of salt until stiff.

- (b) Gradually add 1/2 cup sugar and beat until shiny.

- (c) Spread on pie and bake 10-15 minutes at 325F until golden brown.

Italian Anisette Cookies

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

Ingredients

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

1. Preheat oven to 375 degrees F (190 degrees C).

2. In large bowl, mix flour, baking powder and white sugar. Make a well in the center and add oil, milk,

- 1 tablespoon anise extract, and eggs.

3. Mix together until dough is sticky.

- 1 inch pieces. Roll into a ball and place on a lightly greased cookie sheet, 1 inch apart, flatten top slightly. Bake for 8 minutes. Dip

- cookies in Icing while warm.

4. To Make Icing: Blend in 1 teaspoon anise extract and enough hot water to 1 cup confectioner's sugar to form a smooth icing.

Lemon Custard Filling

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

Ingredients

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

Directions

1. In a large saucepan or double boiler combine sugar, cornstarch and salt.

- Mix well.

2. Beat the egg yolks and water together, then whisk into sugar mixture.

3. Cook over medium heat, stirring constantly, until mixture is thickened.

4. Remove from heat and stir in lemon juice and butter.

5. Cover with plastic wrap until completely cooled.

Maple Glaze for Doughnuts
source: <https://www.tasteofhome.com/recipes/maple-glaze-for-doughnuts/>,

3. Bring vinegar, water, salt, and sugar to a boil. Add peppers and garlic to vinegar water, then stir and remove from heat. Allow peppers to sit in the brine for 15 minutes. They will turn a duller shade of green.

4. Pack peppers into jars fairly tight and pour brine over them. Leave 1/2" headroom over peppers.

5. To seal jars: For about 5 minutes discourages the fruit from separating.

3. Pack the jam into the hot, sterilized jars, filling the jars to within 1/4 inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids and screw on rings.

4. Process 10 minutes in a boiling water canner. Remove the jars and place onto a cloth-covered or heat-resistant surface. (While cooling, I shake frequently to redistribute content.) Allow to cool overnight. Store in a cool, dark area.

Strawberry Jalapeno Jam

source: <https://www.food.com/recipe/strawberry-jalapeno-jam-474371>, servings: 8 half pints approx, prep-time: 40 minutes, cook-time: 20 minutes, ready-in: 1 hour

Ingredients

- 4 cups crushed strawberries (discard stems and leaves), or 4 cups blended pears for pear jalapeno jam
- 1 cup jalapeno pepper (processed in food processor)
- 1/4 cup lemon juice
- 1 (1 3/4 ounce) package powdered fruit pectin
- 7 cups granulated sugar (yes this is the right amount...it's jelly!)

Directions

1. Sterilize eight half pint canning jars with lids and rings, boiling for at least 5 minutes and kept hot.

2. Place the crushed strawberries (do not chop in a food processor; the texture will be too fine and choppy), processed jalapeno pepper, lemon

Desserts

Berry Pie

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

Ingredients

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

Directions

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

Boston Cream Doughnuts

source: <https://cooking.nytimes.com/recipes/1017066-boston-cr>, servings: 12-20 Doughnuts, ready-in: About 3 hours, mostly unattended

Ingredients

- 1 1/2 cups milk
- 2 1/2 teaspoons (one package) active dry yeast
- 2 eggs
- 8 tablespoons (1 stick) butter, melted and cooled
- 1/2 cup granulated sugar
- 1 teaspoon salt

- 4 1/2 cups all-purpose flour, plus more for rolling out the dough
- 2 quarts neutral oil, for frying, plus more for the bowl

Directions

1. Warm milk to ~90F, combine with yeast and sugar in a bowl. Stir and let sit until foamy.
2. Beat eggs, butter, and salt into yeast mixture. Slowly add flour and beat with dough hook. Once the dough forms a ball, knead on a floured surface. Transfer to a greased bowl, cover and let rise for 1 hour.
3. Roll dough to 1/2 inch on a floured surface. Cut to shape with a glass. Knead scraps together and repeat.
4. Transfer to floured baking sheets and cover to rise, leave room between them. If the kitchen isn't warm enough, warm oven slightly to rise for another 45 minutes.
5. Start heating oil to 375F 15 minutes before rising finishes. Prepare cooling rack or paper towels.
6. Add doughnuts to oil in batches, pick them up with a metal spatula if needed. Cook until golden and remove to rack.
7. For the glaze, whisk together 1 3/4 cups powdered sugar, 1/4 cup unsweetened cocoa powder, 1/4 cup milk and 1 teaspoon vanilla until smooth. Dip the tops of the doughnuts in the glaze, and let it harden on a rack.
8. For cream filling, combine 2/3 cup sugar, 2 tablespoons flour, 2 tablespoons cornstarch and a pinch of salt in a small saucepan. Over medium heat, whisk in 2 eggs and 2 cups cream. Continue cooking, whisking almost constantly, until the mixture just begins to boil and thickens, about 10 minutes. Adjust the heat so the mixture bubbles gently; cook until it coats the back of a spoon (when you draw your finger through this coating, the resulting line should hold its shape). Stir in 2

tablespoons softened unsalted butter and 2 teaspoons vanilla. Strain through a fine-mesh sieve, and cool to room temperature before using.

9. Fill doughnuts with pastry bag. You can make a cavity inside using a chopstick.

Butter Flaky Pie Crust

source: <https://www.allrecipes.com/recipe/24094/butter-flaky-pie-crust/>, servings: 8, prep-time: 15 mins, ready-in: 4 hrs 15 mins

Ingredients

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

Directions

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

Chocolate Chip Cookies

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

Ingredients

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 2 cups semisweet chocolate chips
- 1 cup coarsely chopped nuts, if desired

Directions

1. Heat oven to 375°F. In small bowl, mix flour, baking soda and salt; set aside.
2. In large bowl, beat softened butter and sugars with electric mixer on medium speed, or mix with spoon about 1 minute or until fluffy, scraping side of bowl occasionally.
3. Beat in egg and vanilla until smooth. Stir in flour mixture just until blended (dough will be stiff). Stir in chocolate chips and nuts.
4. Onto ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
5. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Store covered in airtight container.