



Join us
in la cocina!

VEE'S
RECIPES

AN ILLUSTRATED
RECIPE BOOK

RECIPES FROM
THE FAMILY

ILLUSTRATED BY
VICTORIA ANN

FOR YOU
TO ENJOY!



STEP 1: PEEL THE PLANTAINS. USING KNIFE, CUT OFF BOTH ENDS OF THE PLANTAIN (ABOUT 3/4" FROM TIPS). USING THE "CORNERS" (EDGES) AS A GUIDE, SCORE THE PEEL LENGTHWISE WITHOUT GOING INTO THE PLANTAIN FLESH. THEN, REMOVE THE PEEL. REPEAT UNTIL DONE.

STEP 2: ON A CUTTING BOARD, CUT PLANTAIN INTO 1" THICK SLICES.

STEP 3: FILL PAN ABOUT A THIRD OF THE WAY WITH OIL, THEN PLACE ONTO STOVE AND TURN ON TO MEDIUM HEAT. SET ASIDE A PAPER TOWEL LINED PLATE.

PLANTAINS (UNRIPE)
1/2 CUP OIL
1 TABLESPOON SALT

STEP 4: ADD PLANTAIN SLICES TO THE OIL (IT SHOULD BE WARM ENOUGH THAT IT BUBBLES ONLY SLIGHTLY).

STEP 5: FRY THE PLANTAINS UNTIL SOFTENED AND GOLDEN (ABOUT 4 MINUTES ON EACH SIDE). USE FORK TO GENTLY FLATTEN EACH PLANTAIN PIECE. BE CAREFUL TO NOT SMASH THEM TOO THINLY. REPEAT STEPS 4 AND 5 UNTIL DONE.

STEP 6: USE SAME FORK OR TONGS TO TRANSFER TO PAPER TOWEL LINED PLATE. USE THE EDGE OF PAPER TOWEL TO GENTLY PAT DRY ANY EXCESS OIL. WHILE THE TOSTONES ARE STILL HOT, SPRINKLE SALT OVER TOP.

STEP 7: ENJOY!

PREP: 5 MIN
COOK: 10 MIN
TOTAL: 15 MIN
SERVES: 1 +

HABICHUELAS

dominican beans

1 CUBANELLE PEPPER
2 CANS OF RED KIDNEY BEANS

1/2 VIDALIA ONION
(MEDIUM)

2 - 3 GARLIC CLOVES

EXTRA VIRGIN OLIVE OIL

1 - 2 CANS OF TOMATO
SAUCE (W. BASIL, GARLIC,
& OREGANO (SMALL)

SAUCEPAN OR POT

PREP: 10 MINUTES
COOK: 20 MINUTES
TOTAL: 30 MINUTES

SERVES: 1 - 6

STEP 1: GATHER INGREDIENTS. PLACE SAUCEPAN ONTO STOVE AND TURN HEAT ON TO MEDIUM. COAT THE BOTTOM OF SAUCEPAN WITH OLIVE OIL.

STEP 2: WHILE OIL IS HEATING, CUT UP CUBANELLE PEPPER AND ONION INTO BITE-SIZED PIECES. PUT INTO PAN ALONG WITH CHOPPED GARLIC CLOVES.

STEP 3: ADD 1 - 2 CAN(S) OF HUNT'S TOMATO SAUCE AND STIR.

STEP 4: ADD THE VEGETABLE MIX, STIRING DOWN TO A SIMMER (ABOUT 2 MINUTES).

STEP 5: ADD 2 CANS OF RED BEANS, BRING TO BOIL.

STEP 6: LIGHTLY MASH THE BEANS AS IT BOILS INTO A CREAMY CONSISTENCY BUT NOT COMPLETELY (DON'T WANT REFRIED BEANS OR MASHED POTATOES).

STEP 7: ROUGHLY CHOP AND ADD IN WHOLE BUNCH OF CILANTRO FOR FLAVOR.

STEP 8: WHEN BEANS ARE READY, TURN OFF STOVE AND THEN POUR OVER RICE AS A TOPPING OR AS A DISH. OPTIONAL - COOK RICE SEPARATELY AND ONCE FINISHED, ADD TO BEANS FOR A STEW STYLE SOUP.

KALE CHIPS

STEP 1: PREHEAT OVEN TO 350F (175C). LINE A COOKIE TRAY WITH PARCHMENT PAPER. RINSE KALE WITH WATER BY HAND OR A STRAINER.

PREP: 10 MINUTES COOK: 10 - 15 MINUTES
TOTAL: 20 - 30 MINUTES

SERVES: 1 - 6
(DEPENDS HOW MUCH KALE IS USED)

STEP 2: WITH A KNIFE, CAREFULLY CUT OFF STEMS AND THEN TEAR THE LEAVES INTO CHIP-SIZED PIECES.

STEP 3: PLACE THE KALE ONTO COOKIE TRAY WITH A LITTLE SPACE IN BETWEEN EACH PIECE. (DON'T OVERCROW)

STEP 4: LIGHTLY DRIZZLE OLIVE OIL ON KALE AND THEN SPRINKLE WITH SALT.

STEP 5: WHEN READY, PLACE TRAY IN THE OVEN AND BAKE UNTIL KALE IS CRISPY (OR UNTIL EDGES ARE SLIGHTLY BROWN, BUT NOT BURNT) (10 - 15 MINUTES).

STEP 6: LET IT COOL SOME AND THEN ENJOY!

COOKIE TRAY
KNIFE
PARCHMENT PAPER
1 BUNDLE OF KALE
1 TEASPOON OF SALT
1 TABLESPOON OF OLIVE OIL

CRISPY

PAPER
F KALE
OF SALT
ON OF OLIVE OIL

CHIPS



PREP: 10 MINUTES
COOK: 5 MINUTES
TOTAL: 15 MINUTES

SERVES: 1

STEP 1: GATHER ALL INGREDIENTS, COCKTAIL SHAKER, AND GLASS. FIRST, PLACE ICE IN A COCKTAIL SHAKER. ADD 2 PART VERMOUTH, 2 PARTS WHISKEY, AND 1-2 DASHES OF BITTERS. THEN STIR.

STEP 2: RUB THE ORANGE PEEL AROUND THE RIM OF THE GLASS. STRAIN THE DRINK INTO DESIRED GLASS AND ADD 1-2 MARASCHINO CHERRIES.

STEP 3: SERVE AND ENJOY!

ICE
ORANGE PEEL
MARASCHINO CHERRIES

1 PART ITALIAN SWEET VERMOUTH
1-2 DASHES OF BITTERS (ANGOSTURA)
2 PARTS (AMERICAN) WHISKEY



Long Island Iced Tea

PREP: 5 MINUTES
COOK: 5 MINUTES
TOTAL: 10 MINUTES

SERVES: 1

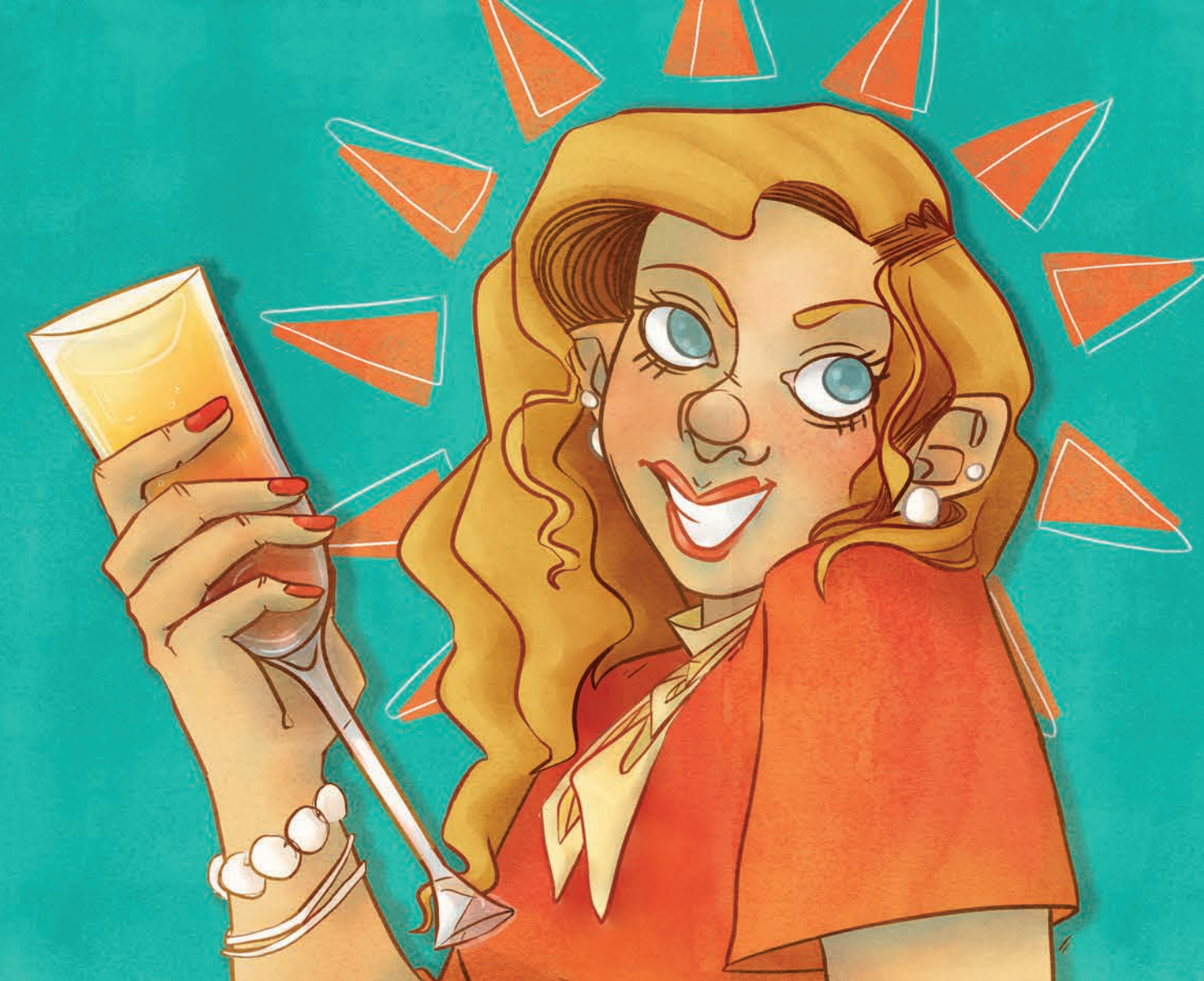
ICE
LEMON SLICE

1/2 CUP TEQUILA
1/2 CUP WHITE RUM
1/2 CUP VODKA
1/2 CUP GIN
1/2 CUP TRIPLE SEC
3/4 CUP LEMON JUICE
3/4 CUP COCA COLA

STEP 1: GATHER ALL INGREDIENTS, COCKTAIL SHAKER, AND GLASS. FIRST, PLACE ICE IN A COCKTAIL SHAKER. ADD 1/2 CUP TEQUILA, 1/2 CUP RUM, 1/2 VODKA, 1/2 GIN, 1/2 CUP TRIPLE SEC, AND LEMON JUICE. SHAKE WELL.

STEP 2: STRAIN SOME OF THE MIXTURE INTO GLASS. ADD 3/4 CUP COCA COLA. ADD LEMON SLICE.

STEP 3: SERVE AND ENJOY!



PREP: 10 MINUTES
CHILL: 2 - 24 HOURS
TOTAL: 2 HOURS & 10 MINUTES
24 HOURS & 10 MINUTES

STEP 1: GATHER ALL INGREDIENTS, LARGE PITCHER OR PUNCH BOWL, AND GLASSES. ADD 4 1/2 CUPS OF PINEAPPLE JUICE, 1 1/8 CUPS OF ORANGE JUICE, 1/3 CUP OF LIME JUICE INTO EITHER A PITCHER OR PUNCH BOWL AND STIR. ADD PINEAPPLE, BLOOD ORANGE, AND LIME SLICES. IF USING FOR A PARTY, COVER AND REFRIGERATE FOR 2 - 24 HOURS.

STEP 2: STRAIN FRUIT SLICES AND THEN POUR 1/2 CUP OF THE JUICE MIXTURE INTO DESIRED GLASS. ADD 1/4 CUP OF PROSECCO PER SERVING. SLOWLY AND CAREFULLY POUR 1 TEASPOON OF CAMPARI INTO EACH GLASS. IF DONE TOO QUICKLY, THE SUNRISE EFFECT WILL BE LOST.

STEP 3: GARNISH WITH FRUIT SLICES IF DESIRED. SERVE AND ENJOY!





FRESH PEACH DAIQUIRI

1 TABLESPOON SUGAR
3 FRESH PEACHES
3 OUNCES FROZEN LEMONADE
6 OUNCES WATER
6 OUNCES RUM
8-10 ICECUBS

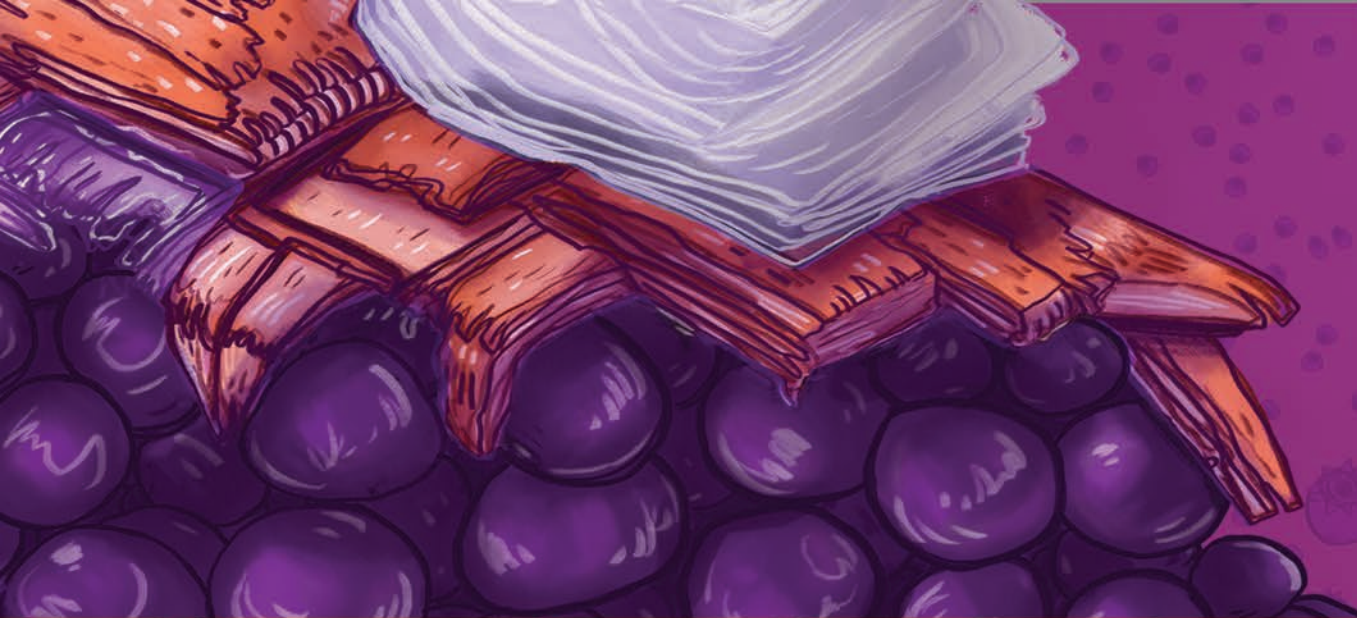
PREP: 5 MINUTES
COOK: 5 MINUTES
TOTAL: 10 MINUTES

SERVES: 1 - 4

STEP 1: GATHER ALL INGREDIENTS AND A BLENDER. SLICE ENOUGH PEACHES TO FILL BLENDER TO HALFWAY. THEN ADD THE REMAINING INGREDIENTS: 1 TABLESPOON OF SUGAR, 3 OUNCES OF FROZEN LEMONADE, 6 OUNCES OF WATER, 6 OUNCES OF RUM, AND 8 - 10 ICECUBS.

STEP 2: BLEND QUICKLY UNTIL EVERYTHING IS SMOOTH.

STEP 2: SERVE IMMEDIATELY AND ENJOY!



BLUEBERRY

pie smoothie



PREP: 5 MINUTES
TOTAL: 5 MINUTES
SERVES: 1

WHIPPED CREAM
ORANGE SLICES

1 CUP FRENCH VANILLA CREAMER
2 CUPS ORANGE JUICE

STEP 1: GATHER ALL INGREDIENTS, BLENDER, AND GLASS. FIRST, POUR 1 CUP OF FRENCH VANILLA CREAMER AND 2 CUPS OF ORANGE JUICE INTO A BLENDER. BLEND TOGETHER UNTIL SMOOTH AND OF SHAKE CONSISTENCY. ADD MORE CREAMER IF NEEDED TO THIN OUT MORE.

STEP 2: POUR 1/3 OF SHAKE INTO THE BOTTOM OF GLASS AND THEN ADD A DOLLOP OF WHIPPED CREAM. REPEAT UNTIL GLASS IS FULL. USE SPOON TO GENTLY STIR THE SHAKE, SWIRLING THE LAYERS.

STEP 3: TOP SHAKE OFF WITH WHIPPED CREAM. SERVE AND ENJOY!



BLUEBERRY

pie smoothie

STEP 1: GATHER ALL INGREDIENTS, BLENDER, AND GLASS. ADD 12 OZ OF FROZEN BLUEBERRIES, 1 CUP OF BLUEBERRY JUICE, AND 1 TEASPOON OF VANILLA EXTRACT IN A BLENDER. PEEL AND DICE 1 BANANA, THEN ADD INTO BLENDER. BLEND UNTIL SMOOTH.

STEP 2: ADD SWEETENER TO TASTE IF DESIRED. ADD MORE JUICE OR ICE A LITTLE BIT AT A TIME TO ACHIEVE DESIRED CONSISTENCY.

STEP 3: SERVE AND ENJOY!

ICE

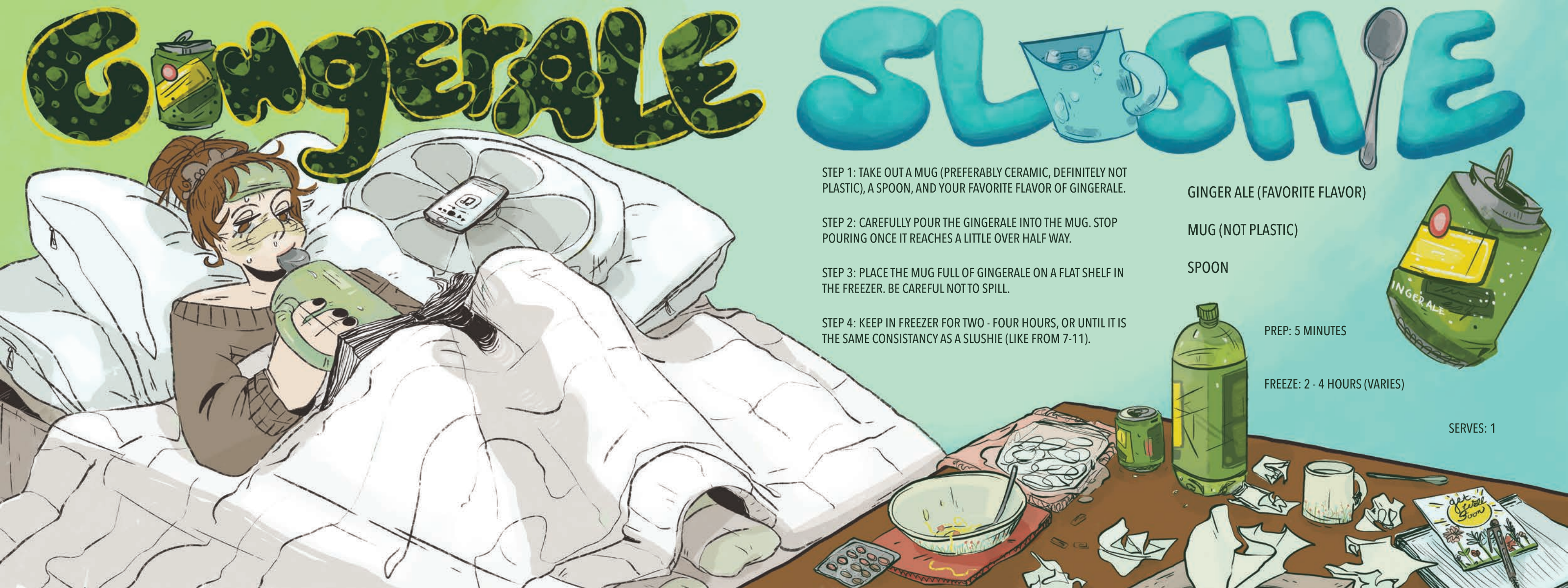
12 OZ FROZEN BLUEBERRIES
1 CUP BLUEBERRY JUICE
1 TEASPOON VANILLA EXTRACT
1 BANANA

PREP: 3 - 5 MINUTES
TOTAL: 3 - 5 MINUTES
SERVES: 1





GINGERALE SLUSHIE



GINGERALE

SLUSHIE

STEP 1: TAKE OUT A MUG (PREFERABLY CERAMIC, DEFINITELY NOT PLASTIC), A SPOON, AND YOUR FAVORITE FLAVOR OF GINGERALE.

STEP 2: CAREFULLY POUR THE GINGERALE INTO THE MUG. STOP POURING ONCE IT REACHES A LITTLE OVER HALF WAY.

STEP 3: PLACE THE MUG FULL OF GINGERALE ON A FLAT SHELF IN THE FREEZER. BE CAREFUL NOT TO SPILL.

STEP 4: KEEP IN FREEZER FOR TWO - FOUR HOURS, OR UNTIL IT IS THE SAME CONSISTANCY AS A SLUSHIE (LIKE FROM 7-11).

GINGER ALE (FAVORITE FLAVOR)

MUG (NOT PLASTIC)

SPOON

PREP: 5 MINUTES

FREEZE: 2 - 4 HOURS (VARIES)

SERVES: 1

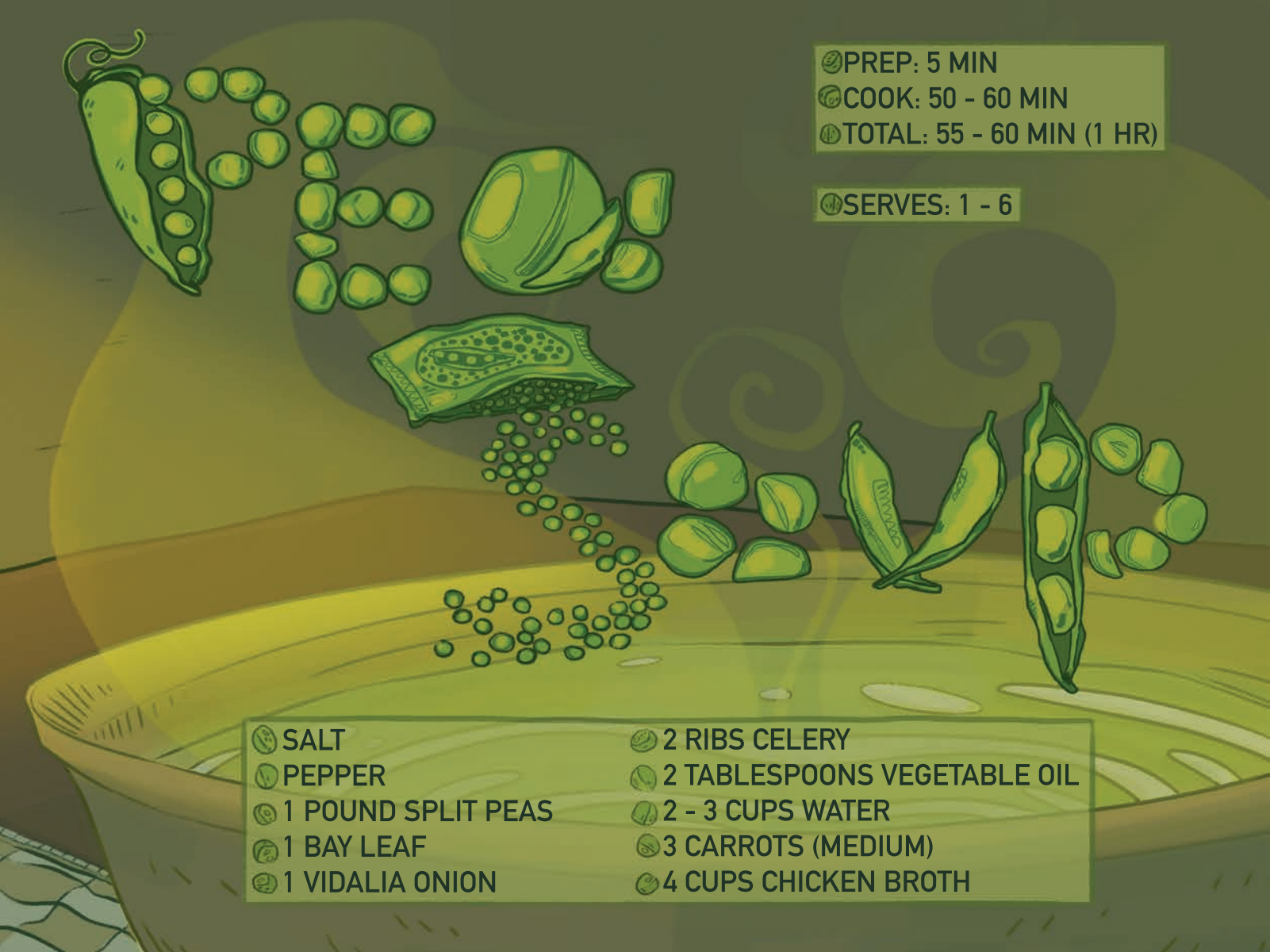




Pea

soup

- STEP 1: GATHER INGREDIENTS. IN A POT OVER MEDIUM HEAT, POUR 2 TABLESPOONS OF VEGETABLE OIL. CHOP 1 ONION AND 2 CELERY RIBS INTO SMALL PIECES, THEN ADD TO POT AND COOK UNTIL SOFT. (4 - 5 MINUTES) WHILE ONION AND CELERY IS COOKING, CHOP 3 CARROTS INTO SMALL PIECES.
- STEP 2: ADD THE CHOPPED CARROTS, 1 POUND OF SPLIT PEAS, 4 CUPS OF CHICKEN BROTH, 2 CUPS OF WATER, AND 1 BAY LEAF TO POT.
- STEP 3: STIRRING OCCASIONALLY, BRING TO A LOW SIMMER AND COVER WITH LID. COOK UNTIL THE PEAS HAVE BROKEN DOWN AND SOUP HAS THICKENED. (50 - 60 MINUTES) DISCARD BAY LEAF AT END.
- STEP 4: STIR THE SOUP UNTIL ALL IS BLENDED. IF NECESSARY, ADD MORE WATER TO SOUP UNTIL THE DESIRED THICKNESS. SEASON TO TASTE WITH SALT AND PEPPER.
- STEP 5: POUR SOUP INTO BOWLS AND THEN SERVE. ENJOY!



● PREP: 5 MIN
● COOK: 50 - 60 MIN
● TOTAL: 55 - 60 MIN (1 HR)

● SERVES: 1 - 6

- | | |
|----------------------|-------------------------------|
| ● SALT | ● 2 RIBS CELERY |
| ● PEPPER | ● 2 TABLESPOONS VEGETABLE OIL |
| ● 1 POUND SPLIT PEAS | ● 2 - 3 CUPS WATER |
| ● 1 BAY LEAF | ● 3 CARROTS (MEDIUM) |
| ● 1 VIDALIA ONION | ● 4 CUPS CHICKEN BROTH |



Chilled Cream of Avocado Soup

PREP: 5 MINUTES

COOK: 5 - 10 MINUTES
CHILL: 30 MINUTES - 1 HOUR

TOTAL: 45 MINUTES - 1 HOUR + 15 MINUTES

SERVES: 1 - 4

STEP 1: GATHER ALL INGREDIENTS AND COOKING MATERIALS. PLACE INGREDIENTS IN FOOD PROCESSOR, STARTING WITH 2 CUPS OF LIGHT CREAM (OR 1 CUP YOGURT). THEN, PIT AND SCOOP OUT 2 CUPS OF AVOCADOS. NEXT, ADD 1 3/4 CUPS OF CHICKEN BROTH, 1 TABLESPOON LEMON JUICE, 1/2 TEASPOON SALT, AND DASH OF PEPPER.

STEP 2: PROCESS UNTIL THE CONSISTANCY IS VERY SMOOTH (ABOUT 1 MINUTE), STOPPING ONCE TO SCRAPE SIDES OFF WITH A SPATULA. MIX ONCE. IF DESIRED, ADD UP TO 1/4 CUP MORE OF LIGHT CREAM (OR YOGURT) AND PROCESS AGAIN TO COMBINE.

STEP 3: POUR THE AVOCADO SOUP INTO BOWL(S) AND COVER WITH PLASTIC WRAP. PLACE INTO REFRIGERATOR TO CHILL FOR 30 MINUTES TO 1 HOUR.

STEP 4: BEFORE SERVING, MIX AGAIN AND THEN GARNISH WITH DILL LEAVES (S DESIRED). ENJOY!

- 2 CUPS MASHED AVOCADOS (EITHER 3 SMALL OR 2 LARGE)
- 2 CUPS LIGHT CREAM OR 1 CUP PLAIN, FULL-FAT GREEK YOGURT
- 1 3/4 CUPS CHICKEN BROTH
- 1 TABLESPOON LEMON JUICE
- 1/2 TEASPOON SALT
- PEPPER
- SPRIGS OF FRESH DILL (AS NEEDED)



Chilled Cream of Avocado Soup



grandma's "no name" Soup

♥ GRANDMA

PREP: 5 MINUTES
• COOK: 1 - 2 HOURS
SERVES: 6 - 8



STEP 1: GATHER INGREDIENTS AND THEN RINSE THEM OFF IN THE SINK. PUT LARGE POT ONTO STOVE AND TURN HEAT ON HIGH.

STEP 5: ENJOY!

STEP 2: ADD TO POT 1 BOX OF ORGANIC VEGGIE BROTH, 1 - 2 CANS OF TOMATO SAUCE, AND 2 CANS OF RED KIDNEY BEANS. STIR MOMENTARILY BEFORE TURNING HEAT DOWN TO MEDIUM.

STEP 4: ONCE ALL INGREDIENTS ARE ADDED, TURN HEAT DOWN TO LOW. LET COOK ON SLOW BOIL FOR 30 - 45 MINUTES. STIR OCCASIONALLY, SO AS NOT TO BURN. IF THICKER, COOK LONGER.

1 BOX OF ORGANIC VEGETABLE BROTH
1-2 SMALL CANS OF TOMATO SAUCE
2 CANS OF 15 OZ RED KIDNEY BEANS
2 LARGE ONIONS (1 RED & 1 YELLOW)
2 LBS OF ORGANIC CARROTS
CILANTRO
• CELERY
• PEPPER
• SALT
• WHOLE GARLIC

♥ GRANDMA

STEP 3: AT THE SAME TIME, PEEL AND CHOP 1 WHOLE GARLIC AND 2 LARGE ONIONS INTO BITE-SIZED PIECES. REMOVING STEMS, THINLY CHOP ONE BUNCH OF CILANTRO. DISCARDING ROOTS AND LEAVES, THINLY SLICE 2 LBS OF CARROTS. FROM BUNDLE OF CELERY, TAKE OUT THE HEART AND 4 - 5 STALKS. CHOP OFF TOP ENDS AND DISCARD, THEN CHOP CELERY INTO SMALL PIECES. AFTER EACH INGREDIENT IS PREPARED, ADD THEM TO POT AND THEN MIX.

grandma's
("no name")
Soup



Mom's RICE A' RONI

STEP 1: GATHER ALL OF THE INGREDIENTS - RICE A' RONI; GROUND TURKEY (85% LEAN); SALT, PEPPER, AND GARLIC POWDER; PAN (12" SKILLET IS BEST); SPATULA. PLACE PAN ON STOVE AND TURN ON HEAT (MEDIUM).

STEP 2: BEGIN COOKING THE RICE A' RONI FIRST, FOLLOWING THE BOX'S DIRECTIONS.

STEP 3: PLACE GROUND TURKEY IN PAN WITH RICE A' RONI, BREAKING UP AND COOKING IT UNTIL BROWN. ADD SEASONING TO TASTE. COOK UNTIL ALL MEAT IS BROWN AND THE RICE A' RONI IS DONE.

STEP 4: SERVE AND ENJOY!

An illustration of the ingredients for the recipe: a red box of "CHICKEN RICE A' RONI", a can of "MONET SALT", a wooden pepper mill, a jar of "MONSIEUR GARLIC POWDER", and a package of "85% LEAN! FRESH Ground Turkey". A wooden spoon is shown stirring the rice and meat mixture in a black skillet. The background is a light purple and pink gradient with stylized orange and yellow flames or smoke rising from the skillet.

PREP: 7 - 10 MINUTES
COOK: 15 MINUTES
TOTAL: 20 - 25 MINUTES
SERVES: 1-2

Arroz con pollo

STEP 1: GATHER INGREDIENTS. MARINATE CHICKEN (WHOLE OR CHOPPED) IN A BOWL CONTAINING THE CHOPPED CUBANELLE, PINCH OF OREGANO, CHOPPED GARLIC, CHOPPED CELERY, HALVED OLIVES, CORIANDER, THYME, SALT, AND PEPPER FOR APPROXIMATELY 10 MINUTES. SAVE REMAINING MARINADE FOR LATER.

STEP 2: IN A LARGE POT OVER MEDIUM-HIGH HEAT, ADD 3 TABLESPOONS OF EVOO AND 1 TEASPOON OF SUGAR. STIR UNTIL SUGAR TURNS BROWN, DON'T BURN. IMMEDIATELY ADD 4 1/2 LBS OF CHICKEN, SKIN-SIDE DOWN. REDUCE HEAT TO MEDIUM AND COVER POT. LET COOK UNTIL CHICKEN IS GOLDEN BROWN ON BOTH SIDES, THEN SET ASIDE ON A PLATE.

STEP 3: TURN TO MEDIUM-HIGH HEAT, ADD 4 CUPS OF WATER, RESERVED MARINADE, TOMATO SAUCE, AND AUYAMA. ADD SALT AND PEPPER TO TASTE. STIR OCCASIONALLY UNTIL PASTE AND SEASONING IS DISSOLVED. BRING TO A BOIL.

STEP 4: ADD RICE AND STIR OFTEN TO AVOID EXCESSIVE STICKING. BRING TO BOIL AND REDUCE HEAT TO MEDIUM, SIMMERING UNTIL WATER IS EVAPORATED (ABOUT 5 - 7 MINUTES). ADD CHICKEN TO POT AND REDUCE HEAT TO LOW, COVERING AND LETTING SIMMER UNTIL CHICKEN IS FULLY COOKED AND RICE IS ALMOST TENDER (ABOUT 15 MINUTES). TASTE RICE FOR DONENESS. STIR OCCASSIONALLY FROM BOTTOM TO TOP.

STEP 5: ENJOY!

AUYAMA
CELERY
CHICKEN
CORIANDER
CUBANELLE PEPPER
EVOO
GARLIC
YELLOW RICE
OLIVES
OREGANO
PEPPER
SALT
SUGAR
THYME LEAVES
TOMATO SAUCE
WATER

PREP: 15 MIN
COOK: 30 MIN
TOTAL: 45 MIN
SERVES: 1 - 4

ARROZ CON POLLO



Butterflied Trout

with spicy lettuce, celery, and herbs



BUTTERFLIED TROUT

WITH SPICY LETTUCE, CELERY, AND HERBS

PREP: 5 MINUTES
COOK: 40 - 45 MINUTES
TOTAL: 45 - 50 MINUTES

SERVES: 1 - 4

- 2 14 - 16 OZ BUTTERFLIED TROUT
- 1/2 JALAPENO PEPPER
- 2 TABLESPOON VEGETABLE OIL
- 1 TABLESPOON OF FISH SAUCE
- 1 TABLESPOON OF ORANGE ZEST
- 1/4 CUP OF FRESH ORANGE JUICE
- 1 TABLESPOON OF LIME ZEST
- 3 TABLESPOONS OF LIME JUICE
- 1 CUP OF CILANTRO LEAVES
- 1/2 CUP OF MINT LEAVES
- 1 SMALL SHALLOT
- CELERY
- LETTUCE
- PEPPER
- SALT

STEP 1: GATHER INGREDIENTS AND COOKING MATERIALS.

STEP 2: USING SIDE OF CHEF'S KNIFE, MASH JALEPEN (SEEDS OPTIONAL), LIME ZEST, AND ORANGE ZEST WITH A PINCH OF SALT ON A CUTTING BOARD TO A PASTE.

STEP 3: TRANSFER TO A MEDIUM-SIZED BOWL. MIX IN SHALLOT, ORANGE JUICE, LIME JUICE, FISH SAUCE, AND SOY SAUCE. SEASON THE DRESSING WITH SALT AND PEPPER.

STEP 4: TURN ON STOVE TO MEDIUM-HIGH HEAT, PLACE A LARGE SKILLET ON TOP AND POUR IN 1 TABLESPOON OF OIL. ON SEPARATE SURFACE, SEASON TROUT WITH SALT AND PEPPER.

STEP 5: COOK 1 TROUT, SKIN SIDE DOWN, UNTIL GOLDEN BROWN (4 MINUTES) (FLESH WILL BE NEARLY COOKED THROUGH).

STEP 6: REMOVE FROM HEAT AND TURN FISH OVER, FLESH SIDE DOWN. LET SIT UNTIL COOKED THROUGH (1 MINUTE). ONCE DONE, TRANSFER TROUT TO PLATTER. WIPE OUT SKILLET BEFORE REPEATING WITH REMAINING TROUT, ADDING 1 TABLESPOON OF OIL WITH EVERY NEW FISH.

STEP 7: ONCE FISH IS COOKED AND PLATED, TOSS TOGETHER LETTUCE, CELERY, CILANTRO, MINT, AND 3 TABLESPOONS OF THE DRESSING IN A LARGE BOWL (SEPARATE FROM STEP 1). SEASON WITH SALT AND PEPPER. TOP TROUT WITH SALAD AND SPOON REMAINING DRESSING OVER TOP.

pandekager

"danish Pancakes"



STEP 1: GATHER INGREDIENTS AND COOKING MATERIALS (BOWL; WHISK; SKILLET; SPATULA). CRACK EACH EGG, SEPERATING THE YOLKS AND WHITES IN TWO DIFFERENT BOWLS. NEXT, BEAT THE EGG WHITES UNTIL ALMOST STIFF AND THEN SET ASIDE.

STEP 2: WHISK TOGETHER THE EGG YOLK WITH THE SUGAR UNTIL THE YOLKS ARE THICK AND LEMON-COLORED, AND THE SUGAR IS DISSOLVED. THEN ADD HALF OF THE FLOUR, MILK, AND WATER. WHISK EVERYTHING TOGETHER.

STEP 3: FOLD IN THE BEATEN EGG WHITES AND THEN THE BUTTER, WHICH WILL MAKE A LIGHT, THIN BATTER.

STEP 4: PUT THE SKILLET ON STOVE AND HEAT UNTIL HOT. COATING THE BOTTOM WITH EITHER BUTTER OR OIL. POUR IN ABOUT 1/4 - 1/2 CUP OF THE BATTER, TILTING THE PAN SO THAT IT COVERS THE ENTIRE SURFACE. LET COOK FOR JUST A COUPLE OF MINUTES UNTIL THE SURFACE OF PANGAKE LOOKS DRY OR GOLDEN, THEN FLIP OVER AND COOK THE OTHER SIDE FOR ANOTHER 30 - 45 SECONDS. MOVE FROM PAN TO PLATE. REPEAT UNTIL DONE.

STEP 5: SERVE AND ENJOY! (OPTIONAL: ADD SYRUP, FRUIT PRESERVES, AND/OR WHIP CREAM)

pandekager

"danish pancakes"

4 LARGE EGGS
4 CUPS ALL-PURPOSE FLOUR
1 TEASPOON OF SALT
1/4 CUP GRANULATED SUGAR
3/4 CUP OF BEER
2 CUPS OF MILK
1 TABLESPOON OF MELTED BUTTER

STRAWBERRY PRESERVES
POWDERED SUGAR

PREP: 5 MINUTES
COOK: 10 MINUTES
TOTAL: 15 MINUTES

SERVES: 1 - 4





Mix!

Roll!

STEP 1: GATHER INGREDIENTS AND COOKING MATERIALS (A WHISK OR SPATULA, A BOWL OR FOOD PROCESSOR, A MEASURING CUP OR SPOON). IN BOWL, ADD ALMOND FLOUR, SUGAR, WATER, AND ALMOND EXTRACT.

STEP 2: MIX/BLEND INGREDIENTS UNTIL THEY START STICKING TOGETHER TO FORM A CRUMBLY DOUGH. IF THE MARZIPAN SEEMS DRY, ADD IN ANOTHER TEASPOON OF WATER AND THEN KEEP BLENDING.

STEP 3: ONCE THE INGREDIENTS ARE COMBINED, FINISH KNEADING THE MARZIPAN ON THE COUNTER UNTIL SMOOTH. ROLL INTO SHAPE OF A LOG AND/OR BALLS.

MELT!

chocolate

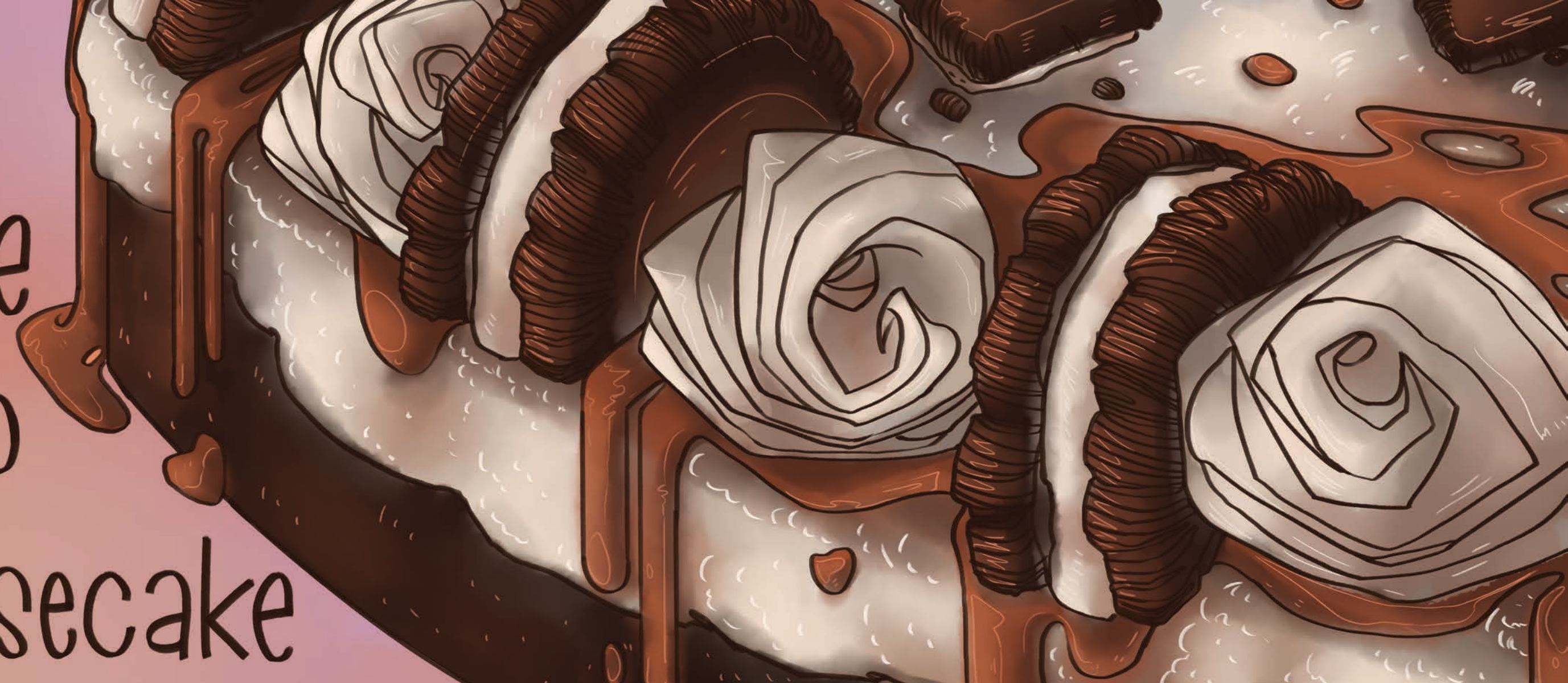
STEP 4: FILL A SMALL POT WITH WATER AND PLACE ON STOVE, BRINGING TO BOIL. THEN, POUR CHOCOLATE IN A BOWL AND PLACE ON TOP OF POT. TURN DOWN HEAT AND MELT CHOCOLATE OVER A WATER BATH, STIRRING TO NOT BURN.

STEP 5: ONCE MELTED, USE FORKS TO DIP MARZIPAN IN THE CHOCOLATE, DRIP OFF EXCESS, AND THEN TOSS IN RAINBOW SPRINKLES. PLACE EACH ONE ON A BAKING SHEET TO COOL AND HARDEN. REPEAT UNTIL DONE.

STEP 6: ONCE THE CHOCOLATE HAS HARDENED, WRAP MARZIPAN IN PALSTIC WRAP AND STORE IN REFRIGERATOR.



No-Bake Oreo Cheesecake



Oreo Crust

STEP 1: GATHER ALL INGREDIENTS, FOOD PROCESSOR, BOWL, AND PAN. WITH EACH OREO, REMOVE FILLING AND SET ASIDE. THEN, ADD THE 24 OREOS INTO A FOOD PROCESSOR AND PROCESS UNTIL FINELY CRUSHED. MELT 6 TABLESPOONS OF BUTTER.

STEP 2: IN A LARGE BOWL, ADD THE PROCESSED COOKIES AND MELTED BUTTER. STIR TO COMBINE.

STEP 3: POUR THE COOKIE MIXTURE INTO THE BOTTOM OF A PREPARED PAN. PRESS INTO THE BOTTOM AND UP THE SIDES TO FORM A FOUNDATION ("WALL") FOR THE CHEESECAKE.

STEP 4: PLACE IN REFRIGERATOR TO CHILL.

Crust

24 OREO COOKIES
FILLING REMOVED AND
RESERVED

6 TABLESPOONS BUTTER

Cheesecake FiLLing

STEP 1: GATHER ALL INGREDIENTS, HAND MIXER (OR MIXING UTENSIL), AND 2 BOWLS. IN A BOWL, BEAT 16 OZ OF CREAM CHEESE UNTIL IT IS LIGHT AND FLUFFY. ADD 1/2 CUP OF GRANULATED SUGAR, 1 TEASPOON OF VANILLA, AND THE RESERVED COOKIE FILLING.

STEP 2: IN A SEPARATE BOWL, ADD 2 1/2 CUPS OF HEAVY WHIPPING CREAM AND THEN WHIP UNTIL IT THICKENS. ADD 1 1/2 CUPS OF CONFECTIONERS SUGAR AND BEAT UNTIL STIFF PEAKS FORM.

STEP 3: IN THE BOWL WITH CREAM CHEESE MIXTURE, FOLD IN 2 CUPS OF WHIPPED CREAM MIXTURE AND CRUSHED OREOS.

STEP 4: TAKE OUT PAN WITH OREO CRUST FROM REFRIGERATOR. POUR CREAM CHEESE MIXTURE ON TOP OF THE OREO CRUST AND SPREAD EVENLY. PLACE BACK IN REGRIDERATOR TO CHILL FOR ABOUT 3 - 4 HOURS.

STEP 4: REMOVE FROM REFRIGERATOR AND THEN GARNISH WITH REMAINING WHIPPED CREAM, CRUSHED OREOS, AND HOT FUDGE. SERVE AND ENJOY!

FiLLing

15 COOKIES
CRUSHED
HOT FUDGE

1/2 CUP GRANULATED SUGAR
1 1/2 CUPS CONFECTIONERS SUGAR
2 1/2 CUPS HEAVY WHIPPING CREAM

PREP: 12 MINUTES

CHILL: 3 - 4 HOURS

TOTAL: 3 - 4 HOURS

SERVES: 1 - 12

