

RSVP



recipes

*friends and family favorites*



Snixy Kitchen

# Breakfast



# Recipe

please share a favorite family recipe



Thai Style Omelets: Khaj Jiao (ไข่เจียว)



(recipe name)

## INGREDIENTS:

2 large Chicken eggs  
3-5 drops of lime juice  
1 tea spoon of soy sauce  
— plenty of canola  
or peanut oil

## DIRECTIONS:

1. Crack the eggs into bowl that is big enough to hold twice their volume 2. Add lime juice and soy sauce to the eggs 3 get wok or pan ready. fill with oil up til it covers entire pan — heat-up at high heat 4. beat eggs up with fork uptil a good layer of bubbles cover entire surface (add little drops of water help) 5. drop one tiny drop of egg onto pan if it boils-up immediately the pan is ready 6. When pan is hot add pour entire egg into pan, it should puff up immediately. 7. when the egg turns slight brown turn once wait 10 second ready to serve

SERVES:

Good with Vaseline  
Rice & Sriracha sauce →

From the kitchen of:

The Arunanondchai





# Recipe

please share a favorite family recipe



## Banana Crumb Muffins



(recipe name)

### INGREDIENTS:

1 1/2 cups flour

1 tsp baking soda

1 tsp baking powder

1/2 tsp salt, 1/8 tsp cinn.

3 bananas, mashed

3/4 cup white sugar

1 egg, lightly beaten

1/3 cup butter, melted

1/3 cup brown sugar

2 tbsp flour

1 tbsp butter

### DIRECTIONS:

1. Preheat oven to 375°. Lightly grease 10 muffin cups.

2. In a large bowl, mix together 1 1/2 cups flour, baking soda, baking powder, & salt. In another bowl, beat together bananas, sugar, egg, & melted butter.

Stir banana mixture into flour mixture until just mixed.

Spoon batter into prepared muffin cups.

3. In small bowl, mix 2 tbsp flour, brown sugar, & cinnamon. Cut in 1 tbsp butter until mix resembles coarse cornmeal. Sprinkle over muffins.

4. Bake in preheated oven for 18-20 min.

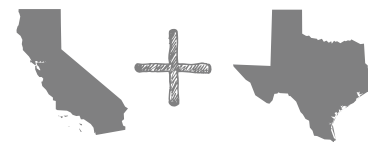
From the kitchen of:

Margot & Kevin! ☺

SERVES:



# Snacks





# Recipe

please share a favorite family recipe



Condensed Milk Toast



(recipe name)

## INGREDIENTS:

- 1 slice thick white bread  
(you can get this at a bakery like Kee Wah)
- Sweetened Condensed Milk
- optional: butter
- optional: peanut butter

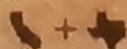
## DIRECTIONS:

1. Toast the slice of bread
2. Optionally, spread butter on the toast. Do this quick with a thin layer so that it melts.
3. Also optionally, add a layer of creamy peanut butter onto the toast.
4. Drizzle the condensed milk over the toast
5. Cut the toast diagonally into triangles

SERVES:

1

From the kitchen of:





# Recipe

please share a favorite family recipe



Tostones (Flattened Fried



(recipe name) plantains)

DR!

## INGREDIENTS:

2 unripe  
Plantains

1/2 cup of Olive  
Oil

Salt

## DIRECTIONS:

① Peel the plantains and cut into 1  
inch thick slices

② In a deep frying pan heat oil and fry  
plantains till golden brown

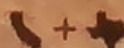
③ Flatten the plantains

④ Fry the plantains again until  
golden yellow on both sides

⑤ Serve Immediately

SERVES:

4



From the kitchen of:  
The Hart  
Family

# Sides





# Recipe

please share a favorite family recipe



## Cauliflower Mashed Potatoes



(recipe name)

### INGREDIENTS:

- 8 cups cauliflower florets ( $\approx$  1 head)
- 4 cloves garlic, crushed & peeled
- $\frac{1}{3}$  cup nonfat buttermilk
- 4 tsp extra-virgin olive oil
- 1 tsp. butter •  $\frac{1}{2}$  tsp salt
- pepper & Chives for garnish

From the kitchen of:

### DIRECTIONS:

• Steam Cauliflower & Garlic until very tender (12-15 min.)

- Place steamed cauliflower & garlic in a food processor
- Add buttermilk, olive oil, butter, salt & pepper (only  $\frac{1}{2}$  tsp.)
- Pulse several times, then process until smooth & creamy texture

• Transfer to bowl, drizzle w/ remaining 2 tsp. oil • Garnish w/ chives • Serve hot

SERVES:

4- $\frac{3}{4}$  cup servings

Sarah Buster Brooks



# Recipe

please share a favorite family recipe



daal (lentils)

(recipe name)



## INGREDIENTS:

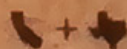
## DIRECTIONS:

1. Wash daal a few times
2. In the pressure cooker:  
Salt, turmeric, daal, water, hing powder, water to cover
3. In the ghee fry:  
whole rai (mustard) seeds,  
whole jeera (cumin) seeds,  
whole coriander seeds (just a little, optional),  
hing powder  
red chili powder/cayenne

SERVES:

From the kitchen of:

Supriya Misra



*mains*





# Recipe

please share a favorite family recipe



불고기 - Bulgogi - Korean BBQ Beef



(recipe name)

## INGREDIENTS:

2lbs beef (flank steak)

$\frac{1}{3}$  C soy sauce

6tbsp sugar

3tbsp wine

3tbsp minced garlic

2tsp minced ginger

1tsp black pepper

1tsp white wine vinegar

## DIRECTIONS:

1. Thinly slice the beef into strips.

2. Mix all the marinade ingredients together.

3. Marinate the beef (I usually do overnight in the fridge).

4. Cook in a saute pan (should be quick if it's thin).

Or, grill (may want to add some liquid to the marinade)

SERVES:

From the kitchen of: Spike's mom





# Recipe

please share a favorite family recipe



Red Menudo



(recipe name)

## INGREDIENTS:

## DIRECTIONS:

2 1/2 lbs beef Tripe Tripe should be white (that means it  
6 days of garlic has been cleaned) when you buy it!  
1 large white onion Place tripe in pot reduce heat and trotter  
1 1/2 tsp. Salt Skim fat off. Simmer 2 hrs. then drain  
1 lb. ground black pepper water, ~~reduce heat~~ <sup>add fresh</sup> gal. of water  
1 1/2 lbs. dried oregano cont. to simmer tripe for 2 hours. Skim  
2 lbs. ground red pepper fat pour remaining 1 gal. water  
2 pig trotters (feet) bring to boil add onion, garlic &  
3 gallons water divided / 6 cups <sup>seasonings</sup> canned white **SERVES:**  
Serves: 8 hominy  
Simmer 1 hour  
serve with onion, cilantro and <sup>onion</sup>

From the kitchen of: Grandma  
Marta Hernandez

Simmer 1 hour  
serve with onion, cilantro and <sup>onion</sup>



# Recipe

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## ROULADEN



(recipe name)

### INGREDIENTS:

### DIRECTIONS:

- 6 slices Lardan
- Broil beef
- Salt, pepper
- Mustard
- 3 oz bacon strips
- 2 onions (cut strips)
- 3 gherkin pickles
- 3 TBS oil
- 2 onions, cut into 4s
- 2 TBS flour
- 4-6 quart pot

Layout the slices of beef and coat with mustard, pepper + salt. Cut bacon, onions + pickles in long strips. Put those pieces on the beef and roll up the meat. Hold together w/ string or toothpicks. Heat oil and add beef. On medium to high heat, turn frequently to brown the meat on all sides. Add the 2 onions. Add  $\frac{1}{2}$  cup of water. Turn heat to medium. As fluid evaporates, add small amounts of water for 1  $\frac{1}{2}$  hours. Remove beef + cover. Add 1  $\frac{1}{2}$  cups of water, mix well. In a cup mix flour w/ 3 TBS of water, add to beef drippings.

SERVES: 6

From the kitchen of:

2 Family

Opdula

Bring to a boil. Serve with potatoes and red cabbage or cauliflower. GUTEN APPETIT XO



# Recipe

please share a favorite family recipe



## Rack of Lamb for Two

(recipe name)



### INGREDIENTS:

- 1 tsp. whole cumin seeds
- 1 tbsp. unsweetened cocoa powder
- 1 tbsp. mild-roast coffee, ground
- 1/2 tsp. finely ground pepper
- 1 6-bone rack of lamb
- 3 tbsp cooking oil
- 1 tsp. salt
- 2 tbsp. unsalted butter
- 2 garlic cloves, peeled: smashed
- 3 sprigs fresh thyme

### DIRECTIONS:

- Pre-heat oven to 400°
- Grind cumin, whisk together with cocoa, coffee: pepper
- Rub exposed lamb bones with 1 tbsp of oil, then wrap each bone in foil, leaving meat uncovered. Sprinkle meat with salt and rub in spice mixture
- In a heavy pan, heat remaining oil until hot. Sear rack, meat side down, until crust forms, about 2 minutes. Flip to sear underside and bottom in same manner, 2 mins each.
- Flip rack to meat side up: transfer to oven: roast for 7 mins
- Add butter, garlic: thyme and continue to cook 7 mins more.
- Spoon juices over meat: transfer to rack to rest 10 mins.

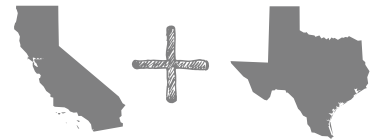
SERVES:

2

From the kitchen of: Meredith: Charles Van Dyke



Sweets





# Recipe

please share a favorite family recipe



Brennan's Bananas Foster



(recipe name)

## INGREDIENTS:

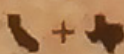
- 1/4 cup Butter
- 1 cup Brn. Sugar
- 1/2 tsp. Cinnamon
- 4 Bananas, cut in half lengthwise, then halved
- 1/4 cup DK. Rum
- 4 scoops Vanilla Ice Cream

## DIRECTIONS:

Combine butter, sugar, cinnamon in skillet. Place pan over low heat, stir until sugar dissolves. Place bananas in pan. Once they begin to brown, carefully add rum. Cook until rum is hot, tip pan slightly to ignite. Once flames subside and rum cools off completely, lift bananas out of pan, place four pieces (1 banana) over one scoop of ice cream. Generously spoon warm sauce on top. Serve immediately.

SERVES:

4



From the kitchen of:

Ralph Brennan (+ Clyde Stes)



# Recipe

please share a favorite family recipe



## Cocoa Oat "Truffles"



(recipe name)

### INGREDIENTS:

### DIRECTIONS:

1 cup rolled oats

1 cup pitted dates,

chopped

1/4 cup unsweetened

cocoa powder

1/2 cup raw almond

butter

2 tsp vanilla extract

1/4 tsp ground nutmeg

1/4 tsp cinnamon

From the kitchen of:

Angela ☺

① Place the oats in a food processor & process until finely ground

② Add the rest of the ingredients\* & process until finely ground/sticking together

③ Roll mixture into balls (2-3 tsp per truffle), pressing firmly so it sticks together

④ Place remaining 2 tbsp cocoa powder in a bowl & roll truffles in it

⑤ Chill before serving, at least 1 hr

\*use 2 tbsp cocoa powder, set rest aside

SERVES:

makes

30 truffles

