

International Dinner Recipes 2012

1. CSSA – Dumpling (page 2)
2. CSSA- Spring Roll (page 2)
3. LSU – Beef Enchiladas (page 3)
4. ACE – Brownies (ready made box) (page 3)
5. OLA – Chicken in Mole Sauce (page 4)
6. OLA – Mexican Red Rice (page 6)
7. OU UNICEF – Famous Skyline Chili Dip (page 6)
8. PERMIAS – Perkedel Jagung (page 7)
9. PERMIAS – Telur Balado (page 9)
10. KSA – Bulgogi (page 10)
11. PN and STAND – Tabbouleh (page 11)
12. PN – Mac and Cheese (page 11)
13. ASU – Plantain Chips (page 12)
14. TWSA – Bubble Tea (page 13)
15. ISA – Vegetable Pulao (page 14)
16. ISA – Carrot Pudding (page 15)
17. ALSA – Kushari (page 17)
18. ALSA – Fattoush (page 18)
19. AON – Chin Chin (page 19)
20. JSA – Yaki Udon (page 20)
21. JSA – Miso Soup (page 21)
22. TSA (Turkish Student Association) – Baklava (buy, not preparing) (page 22)
23. Jamaican Food (page 22)
24. Chili (page 23)
25. Raspberry White Chocolate (page 24)

CSSA-dumpling and spring roll.

Recipe-1

牛肉洋葱饺子 dumpling

牛肉末 Minced Beef

洋葱 onion

红萝卜 carrot

饺子皮 dumpling skin

芝麻油 sesame oil

酱油 soy sause

料酒 cooking wine

Recipe-2

春卷（红豆馅） spring roll

春卷皮 spring roll skin

红豆泥 red bean puree

Latino student Union -Beef Enchiladas

Recipe 3

2 cans of enchilada sauce (red)

1 pack of corn tortillas

1 pack of shredded cheese

1 white onion, finely chopped

3 cups of vegetable oil

1 packet of mild taco seasoning

Heat oil in a large skillet, and add 2 pounds of ground beef.

Tilt the pan to let the oil pool along the edge of the pan. Use a spoon to scoop out the oil and get rid of it.

Put taco seasoning in meat and mix. Take the onion, finely chopped and add to meat mixture.

Add one can of enchilada sauce to the bottom of a deep baking dish

Take corn tortillas and place them in the hot oil for a few seconds so they get a little crispy, but still pliable enough to fold.

Take them out of the oil and place the meat mixture inside the corn tortillas and fold them, placing them seam down in the pan. pour the other can of enchilada sauce on top and sprinkle the cheese on top.

Cook for about 25 minutes.

ACE brownie

Recipe 4-Brownie

OLA- Chicken in Mole Sauce and Mexican Red Rice.

Pollo en Mole Poblano (*Chicken with Puebla-Style Mole Sauce*)

Récipe 5 Chicken in Mole Sauce

INGREDIENTS

2 oz. dried mulato chiles
 1 oz. dried ancho chiles (available at marxfoods.com)
 1 oz. dried pasilla chiles (available at marxfoods.com)
 1 (3–4-lb.) whole chicken, cut into 8 pieces
 4 cloves garlic, peeled
 ½ small plum tomato, cored
 ½ medium tomatillo, husks removed, rinsed
 ¼ small white onion, peeled
 2 tbsp. unsalted butter
 ½ tsp. whole cloves
 ½ tsp. whole allspice berries
 ¼ tsp. coriander seeds
 ¼ tsp. whole black peppercorns
 ¼ tsp. anise seeds
 ½ stick cinnamon, preferably canela (available at ranchogordo.com)
 ¼ ripe banana, peeled and finely chopped
 1 cup crushed, animalitos galletas roughly chopped
 2 tablespoons almonds
 1/4 cup peanuts
 1/4 cup pecans
 1 ½ tbsp. sesame seeds, plus more for garnish
 2 tbsp. raisins
 ¼ stale bolillo (see [Mexico's Daily Breads](#)) or 1 slice white sandwich bread, toasted and crumbled
 1 tbsp. lard or canola oil
 3 oz. Mexican chocolate, Abuelita, roughly chopped
 1 tbsp. finely chopped piloncillo or packed light brown sugar
 2 tsp. kosher salt

INSTRUCTIONS

1. Heat a 12" skillet over medium-high heat. Working in batches, add mulato, ancho, and pasilla chiles, and cook, turning once, until toasted, about 2 minutes. Transfer all chiles to a large bowl; pour over 5 cups boiling water and let sit until chiles are soft, about 30 minutes. Drain, reserving soaking liquid, and remove stems and seeds from chiles, reserving 1 tsp. seeds from chiles. Set seeds aside, and transfer chiles to a food processor; add 1 cup soaking liquid, and process until smooth. Set chile purée and remaining soaking liquid aside. Bring chicken and 8 cups water to a boil in a 4-qt. saucepan over high heat, reduce heat to medium-low, and cook until tender, about 45 minutes. Drain; set aside.
2. Meanwhile, arrange an oven rack 4" from broiler element, and heat broiler to high. Place garlic, tomato, tomatillo, and onion on a foil-lined baking sheet, and broil, turning as needed, until all vegetables are charred all over, about 15 minutes. Transfer vegetables to food processor, and process until smooth; set vegetable purée aside.
3. Heat butter in a 4-qt. saucepan over medium-high heat. Add reserved chile seeds, cloves, allspice, coriander, peppercorns, anise seeds, and canela, and cook, stirring constantly, until lightly toasted and fragrant, about 6 minutes. Add plantain, and cook, stirring, until lightly browned, about 12 minutes. Add tortilla, and cook, stirring, until lightly toasted, about 6 minutes. Add almonds and sesame seeds, and cook, stirring, until lightly toasted, about 8 minutes. Add reserved chile purée and vegetable purée, along with raisins and bread, and bring to a boil; reduce heat to medium-low, and cook until all ingredients are softened, about 15 minutes. Remove from the heat, and transfer mole to blender along with remaining soaking liquid; purée until very smooth, at least 4 minutes.
4. Return saucepan to medium-high heat, and add lard. When hot, add mole and fry, whisking constantly, until slightly thickened, about 5 minutes. Add chocolate, piloncillo, and salt, and cook until chocolate and sugar dissolve and sauce is smooth, about 10 minutes. Arrange chicken on a platter, liberally cover with the sauce, and sprinkle with sesame seeds; serve with red rice, if you like.

Recipe 6-Mexican Red Rice

INGREDIENTS

1 cup chicken stock
 1 (15-oz.) can whole peeled tomatoes in juice
 2 tbsp. canola oil
 2 serrano chiles, halved lengthwise, seeds removed
 2 cloves garlic, minced
 ½ small white onion, minced
 2 cups long-grain white rice
 1 cup frozen, thawed peas
 Kosher salt and freshly ground black pepper, to taste

INSTRUCTIONS

1. Place stock and tomatoes with juice in a blender, and purée until smooth; set tomato mixture aside.
2. Heat oil in a 4-qt. saucepan over medium-high heat. Add chiles, garlic, and onion, and cook, stirring, until soft, about 4 minutes. Add rice and cook, stirring occasionally, until golden brown, about 6 minutes. Stir in tomato mixture and peas, season with salt and pepper, and reduce heat to low. Cook, covered, until rice is tender and has absorbed all the liquid, about 15 minutes. Remove rice from heat, and gently fluff with a fork before serving.

Saveur http://www.saveur.com/article_print.jsp?ID=10000906061

OU-UNICEF-Famous Skyline Chili Dip

Recipe 7

One 12 oz. package softened cream cheese
 One 13 oz. frozen Skyline Chili thawed OR one 15 oz. can of Skyline Chili
 12 oz. Skyline shredded mild cheddar cheese
 Tortilla Chips

Spread softened cream cheese evenly on bottom of 9 x 13 microwaveable casserole dish. Heat chili according to package directions. Pour heated Skyline Chili over cream cheese. Cover with Skyline shredded mild cheddar cheese.

Conventional oven: heat at 350 degrees for 10-15 minutes or until cheese is completely melted.

Microwave oven: heat on high for 2 minutes or until cheese is completely melted.

Let stand 5-10 minutes before serving. Serve with nacho or corn chips.

PERMIAS-PERKEDEL JAGUNG, a kind of traditional food from Indonesia

Recipe 8-

The ingredients / condiments:

2 pieces of sweet corn, sliced, crushed
100 grams of wheat flour
2 eggs, beaten
2 stalks of coriander leaves, finely sliced
1/4 teaspoon chicken bouillon powder
3 pieces of red chili, sliced oblique
1 tablespoon water
oil for frying

Subtle Seasonings:

2 red onions
2 cloves garlic
1 teaspoon salt
1/4 teaspoon ground pepper
1/2 teaspoon granulated sugar

Processing Method:

Mix sweet corn, flour, egg, coriander leaves, chicken broth powder, red chili sauce, and water. Stir well.

Spoon the sweet corn mixture with a ladle into the oil that has been heated over medium heat.

Fry until the color turn into golden brown and cooked through.

This recipe would make 10 Perkedel.

Recipe 9-

Telur Balado (Spicy Chile Sauce with Eggs)



Telor Balado is boiled eggs cooked in chilis, shallots, tomatoes, garlic, and shrimp paste. As it is originally come from North Sumatra (Padang or Minang) Indonesia, the word 'balado' is mostly found in Padang specialities which refer to spicy dishes. It is often served with hot, steamed rice or Indonesian fried rice (nasi goreng) with prawn crackers on the side.

Ingredients

- 1 cup vegetable oil for frying
- 6 hard-boiled eggs, shells removed
- 6 red chile peppers, seeded and chopped
- 4 cloves garlic
- 4 medium shallots
- 2 tomatoes, quartered
- 1 teaspoon shrimp paste
- 1 1/2 tablespoons peanut oil
- 1 tablespoon vegetable oil
- 1 teaspoon white vinegar
- 1 teaspoon white sugar
- salt and pepper to taste

Directions

1. Heat 1 cup oil in a small saucepan over medium-high heat. Deep fry the eggs in the hot oil until they are golden brown, 5 to 7 minutes; set aside.
2. Combine the chile peppers, garlic, shallots, tomatoes, and shrimp paste in a food processor; blend into a paste. Add in peanut oil. Process again until smooth.
3. Heat 1 tablespoon oil in a large skillet over medium heat. Pour the chile pepper mixture into the skillet. Stir the vinegar, sugar, salt, and pepper into the mixture. Add the fried eggs to the mixture, turning to coat. Reduce heat to medium-low; simmer until fragrant, about 5 minutes.

KOREAN Student union

Recipe 10 -Bulgogi

Serving size: 4 persons

1 1/2 pounds beef top sirloin, ultra thinly sliced

2 tablespoons white cooking wine

1 cup pear juice

1 teaspoon ground black pepper

1 tablespoon white sugar

2 tablespoons Asian (toasted) sesame oil

1 tablespoon minced garlic

2 tablespoons chopped green onion

1 tablespoon sesame seeds

1/2 pound fresh mushrooms, halved

1/2 onion, chopped

If you cannot get the sauce, then you'll need those:

2 tablespoons white cooking wine

1/4 cup soy sauce

Sticky Rice and chopped Kim Chee

Directions

Place the beef in a bowl, and pour in the cooking wine, pear juice, and black pepper. Stir to combine, and allow to marinate for 30 minutes. Stir in the soy sauce, sugar, sesame oil, garlic, green onion, and sesame seeds, and marinate in refrigerator at least 2 hours or overnight.

Preheat an outdoor grill for medium-high heat.

Remove the beef from the marinade, and discard the marinade. Place a sheet of aluminum foil on the heated grill, and lay the beef slices separately on the foil. Place the mushrooms and onion on another part of the foil. Cook the beef slices until they are evenly brown, 3 to 5 minutes per side. Serve with cooked mushrooms and onion.

Project Nur

Recipe 11- Mac and cheese

1 box elbow macaroni
1/2 brick velveeta
Milk
1/2 cup bread crumbs

Cook macaroni. Melt velveeta slowly adding small amounts of milk until smooth. Place in greased baking dish. Sprinkle bread crumbs on top and bake at 350 until bubbly.
Serves eight to ten

Recipe 12 -Tabouli

Yield:8 servings

- 1 cup water
- 1 cup fine cracked wheat
- 1 cup minced fresh [parsley leaves](#)
- 1/2 cup minced fresh mint leaves
- 1/2 cup finely chopped yellow onion
- 3 tomatoes, diced
- 2 [cucumbers](#), seeded and diced
- 3 tablespoons [olive oil](#)
- 3 tablespoons lemon juice, or to taste
- 1 teaspoons [sea salt](#)

Directions

In a large mixing bowl, pour the water over the cracked wheat and cover, let stand about 20 minutes until wheat is tender and water is absorbed. Add the chopped herbs and vegetables and toss with the mix. Combine the oil, [lemon juice](#), and salt in a separate bowl. Add to wheat mixture and mix well. Chill. Serve and enjoy.

ASU

Recipe 13 plantain chips

Ingredients

Ripe Plantain

Onions

Pepper

Salt

Ginger

Roasted peanut

Cooking oil

How it is prepared:

Cut the ripe plantain into pieces

chop and blend onions, pepper, and ginger (take small quantity of each)

Pour the mixture over the plantains and mix it.

Add a little a salt

Then fry the plantains

After frying, mix it with the roasted peanuts and you will have your plantain chips!

TWSA-Taiwanese student association

Recipe 14 bubble tea

This is TWSA. We are willing to join International Dinner this year and provide "bubble tea" to everyone. The following is our recipe:

1. Black Tapioca Pearls
2. Lipton Tea Bags
3. Brown Sugars
4. Milk
5. Bubble Tea Straws

ISA**Recipe 15-** Vegetable pulao

Vegetable pulao THIS RECIPE IS SUITABLE TO SERVE 2 PEOPLE

- BASMATI RICE – 2 CUPS
- POTATOES PEELED AND DICED TO 1 INCH SIZE CUBES – 1 CUP
- CARROTS DICED – 1 MEDIUM CUP
- GREEN BEANS CUT TO 1 INCH LENGTH – 1 CUP
- CAULIFLOWER – 1 CUP
- GREEN CHILLIES CUT LENGTH WAYS – 5
- GREEN PEAS – 1 BOWL
- FRESH GARLIC (NOT THE PROCESSED CANNED STUFF) – 5 CLOVES
- FRESH GINGER – 2 INCH LONG PIECE
- CINNAMON BARK – 4 INCHES LONG – 5 PIECES
- CLOVES – 10
- BAY LEAVES – 2
- BLACK PEPPER – 10 (1 SMALL TEASPOON)
- CUMIN SEEDS – 1 TEASPOON
- PERSIAN CUMIN SEEDS ALSO CALLED CARAWAY SEEDS – 1 TEASPOON
- CINNAMON POWDER – 1 TEASPOON
- CORIANDER POWDER – 1 TEASPOON
- CUMIN POWDER – 1 TEASPOON
- GARAM MASALA POWDER – 1 TEASPOON
- VEGETABLE OIL – 1 SMALL CUP
- SALT – TO TASTE

METHOD:

- SOAK RICE IN WATER FOR 15 MINS.
- IN A PAN, HEAT SOME OIL.
- ONCE OIL IS HOT, ADD ALL THE DRY SPICES.
- ADD GINGER GARLIC PASTE
- ADD AND SAUTTE ALL THE VEGETABLES FOR 15 MINS.
- ADD ALL THE SPICE POWDERS AND FRY.
- ADD RICE AND STIR FRY LIGHTLY.
- ADD 2 CUPS OF WATER FOR EVERY CUP OF RICE.
- ADD SALT TO TASTE.

- LID THE STEAM COOKER AND PRESSURE COOK UNTIL RICE DONE.
- ONCE STEAMED, OPEN THE PRESSURE COOKER AND MIX VERY GENTLY TO EVENLY DISTRIBUTE THE INGREDIENTS. DO NOT OVER STIR AS IT MAY RESULT IN CLUMPING OF THE RICE.
- SERVE HOT

ISA

Recipe 16

CARROT PUDDING

INGREDIENTS:

- CLARIFIED BUTTER OR GHEE – 1 CUP
- CARROTS GRATED FINELY – 2 CUPS
- RAISINS – 1 SMALL CUP
- FLAKED ALMONDS – 1 SMALL CUP
- FLAKED PISTACHIOS – 1 SMALL CUP
- CASHEW NUTS CHOPPED – 1 SMALL SUP
- SWEETENED CONDENSED MILK – 2 CUPS
- MILK – 2 CUPS
- SAFFRON – 1 SMALL PINCH (OPTIONAL) ONLY TO ADD AN EXTRA EDGE TO THE RECIPE
- 2 Tbl Cardamom Pwd

METHOD:

- HEAT 2 TABLE SPOONS OF CLARIFIED BUTTER IN A PAN.
- TO THE HOT PAN, TOSS IN ALL THE DRY FRUITS AND NUTS AND SHALLOW FRY LIGHTLY.
- ADD THE GRATED CARROTS AND REMAINDER OF THE CLARIFIED BUTTER AND SHALLOW FRY.
- ADD THE MILK AND COOK THE CARROT IN THE CARROT IN THE MILK.
- KEEP STIRRING CONSTANTLY OR THE CARROT WILL CATCH THE BOTTOM AND RUIN THE DISH.
- COOK UNTIL THE MILK EVAPORATES AND THE CARROT TURNS SOFT.

- ADD CONDENSED MILK AND STIR FRY THE CARROT FURTHER.
- REMOVE PAN FROM HEAT ONCE IT ATTAINS A SMOOTH CONSISTENCY OF A PUDDING.
- GARNISH WITH SAFFRON
- SERVE HOT

ARABIC LANGUAGE STUDENT ASSOCIATION INTERNATIONAL DINNER 2012 RECIPES

RECIPE 17-KUSHARI (EGYPTIAN STREET FOOD)

"Rice, lentils, macaroni, browned onions, and tomato sauce are prepared separately, **then spooned in layers** on servings plates in this traditional Egyptian vegetarian meal. "

INGREDIENTS:

1/2 teaspoon vegetable oil	7/8 onions, minced
1/3 cup uncooked white rice	3/8 clove garlic, minced
1/2 cup water	1-1/2 teaspoons distilled white vinegar
1/8 teaspoon salt	5/8 ripe tomatoes, diced
1/8 (16 ounce) package uncooked elbow macaroni	1 tablespoon and 1 teaspoon tomato paste
2 tablespoons and 2 teaspoons beluga lentils, soaked in water	1/4 teaspoon salt
1/8 teaspoon salt	1/8 teaspoon ground black pepper
1/2 teaspoon vegetable oil	1/2 teaspoon ground cumin
	1/8 teaspoon cayenne pepper

DIRECTIONS:

1. Heat 1 tablespoon vegetable oil in a saucepan over medium-high heat. Stir in rice; continue stirring until rice is coated with oil, about 3 minutes. Add 3 cups water and 1 teaspoon of salt. Bring to a boil; reduce heat to low, cover, and simmer until the rice is tender and liquid has been absorbed, 20 to 25 minutes.
2. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the macaroni, and return to a boil. Cook the macaroni uncovered, stirring occasionally, until the it has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander. Return macaroni to cooking pot, cover and keep warm.
3. Soak lentils for 30 minutes. Drain and rinse; drain again. Bring 2 cups water to a boil in a pot and stir in lentils. Bring to a boil; cover and reduce heat to low. Simmer until lentils are tender 15 or 20 minutes. Stir in 1/2 teaspoon salt.
4. Heat 1 tablespoon vegetable oil in a large skillet over medium-high heat. Cook the onions in the oil, stirring often, until they begin to brown, 10 to 15 minutes. Onions should be a nice caramelized brown color. Add garlic and cook another minute. Remove from pan, drain on a

paper towel-lined plate.

5. Place half of the onion mixture into a saucepan. Mix in the vinegar. Add the chopped tomatoes and tomato paste, black pepper, 2 1/2 teaspoons salt, cumin, and cayenne (if using). Bring to a boil then reduce heat to medium-low and simmer about 12 minutes.
6. Serve by placing a spoonful of rice, then macaroni, and then the lentils on serving plates. Sprinkle with some of the browned onions, then top with tomato sauce.

RECIPE 18 FATTOUSH (LEBANESE SALAD)

INGREDIENTS:

1/4 cup water	1/2 medium cucumber, diced
1/2 teaspoon cornstarch	1 large tomatoes, diced
2 tablespoons and 2 teaspoons lemon juice	2 green onions, chopped
1 clove garlic, minced	2 tablespoons chopped fresh flat-leaf parsley
1 teaspoon sumac powder	2 tablespoons chopped fresh mint
salt to taste	1/4 (5 ounce) package arugula
ground black pepper to taste	2 pita rounds, toasted and torn into pieces
1/2 head romaine lettuce, torn into bite-size pieces	

DIRECTIONS:

1. Mix the water and cornstarch in a small saucepan over medium-high heat until thickened. Remove from heat, and mix in lemon juice, garlic, sumac, salt, and pepper. Refrigerate until ready to use.
2. In a large bowl, toss together the lettuce, cucumber, tomatoes, green onions, parsley, mint and arugula. Toss with the dressing, and serve with pita.

AON**Recipe 19-Chin chin**

Makes about 2 gallons.

6 cups flour
2 cups butter/margarine
3 eggs
1½ teaspoons baking powder
1 cup of water
1 cup of milk (or additional cup of water)
10 tablespoons of sugar

1. Mix all the ingredients together.
2. Mix and/or knead the dough until it is smooth.
3. Place some powder on a cutting board or other flat surface.
4. Place some dough on the cutting board and flatten it until it is about ½ inch thick (1¼ cm)
5. Cut the dough into little squares, each square about ½ inch by ½ inch (1¼ cm by 1¼ cm).
6. Place some oil on the stove on medium heat, and allow the oil to heat up.
7. Once the oil is hot, place a few handfuls of the cut pieces into the oil. (the oil may appear to foam...that is all right though rotating with a utensil will tame it a bit).
8. Allow the chin-chin to deep fry until brown. Some people prefer it light brown, and others dark brown.
9. Place the fried pieces on a napkin to soak up the extra oil.

JSA-

Recipe 20-Yaki Udon

Ingredients:

- 2 pkg boiled udon noodles, run water to separate noodles (I like “Sanuki Udon” brand)
- ½ lb sliced pork belly, or your choice of meat/seafood, cut into small pieces
- ½ medium onion, sliced
- ½ carrot, peeled and cut into small strips
- 2-3 leaves cabbage, chopped
- 2 Shiitake mushrooms, chopped
- ¾ green onion, cut into 2 inch pieces
- 2 Tbsp. water

Seasonings

- 2 Tbsp. Mentsuyu
- 1 tsp. soy sauce

Toppings

- 1 pkg Katsuobushi (dried bonito flakes)
- 1/4 green onion, finely chopped
- 1 Tbsp. pickled ginger (Kizami Shoga)

Instructions:

1. In a wok or skillet, heat oil on medium high heat. Stir-fry meat until almost cooked. Sprinkle with a pinch of salt and pepper to season.
2. Add onion and cook till soft.
3. Add carrots, cabbage, Shiitake mushrooms, and green onions, and stir fry for a couple of minutes.
4. Add udon noodles over the meat and vegetables and pour water. Cook covered for 2 minutes.
5. Add seasonings and mix all together. Serve on the plate and sprinkle bonito flakes, green onions, and put pickled ginger on top. Please adjust how much Mentsuyu you use

based on the amount of the ingredients.

Recipe 21-Miso soup

- 2 teaspoons dashi granules (Japanese Hon Dashi Bonito Fish Soup Stock)
- 4 cups water
- 3 tablespoons miso paste
- 1 (8 ounce) package silken tofu, diced
- 2 green onions, sliced diagonally into 1/2 inch pieces

In a medium saucepan over medium-high heat, combine dashi granules and water; bring to a boil.

Reduce heat to medium, and whisk in the miso paste.

Stir in tofu.

Separate the layers of the green onions, and add them to the soup.

Simmer gently for 2 to 3 minutes before serving.

Recipe -22 baklava Turkish student association**Recipe 23 Jamaican food**

1 whole Chicken
1 lime or 1/4 cup lime juice (or vinegar)
½ teaspoon salt (or to taste)
½ teaspoon Black pepper
1 large onion
3-4 stalks of scallion
3-4 sprigs of thyme
1 hot pepper (scotch bonnet)
1 large sweet pepper
4-6 cloves of garlic
1 teaspoon of ginger
1 teaspoon pimento
1 large tomato
1 tablespoon of coconut oil
2 tablespoons of browning
2 tablespoons soy sauce
¼ cup of ketchup
1 teaspoon Chicken seasoning
1 teaspoon Meat seasoning (optional)
1 teaspoon All-purpose seasoning
3 large potatoes
1 large carrot

Recipe 24-

Here is the Chili recipe that will feed 4 people:

1 lb ground beef
1 medium diced onion
1 tbs olive oil
one 16 oz can tomato sauce
one can of tomato soup
one can of water
1 tablespoon chili powder
1 1/2 tsp paprika
salt and pepper to taste
one can light red kidney beans (drained and rinsed)

optional items one can petit crushed tomatoes
bell pepper diced

add olive oil and ground beef and onions
cook until done
add tomato sauce, soup, water, seasonings, and beans

cook for about one hour..stirring occasionally

serve with cheddar cheese and diced raw sweet onions (if you want)

Recipe 25-Raspberry White chocolate

- * 1/2 cup butter, cubed
- * 1 package (10 to 12 ounces) white baking chips, divided
- * 2 eggs
- * 1/2 cup sugar
- * 1 teaspoon almond extract
- * 1 cup all-purpose flour
- * 1/2 teaspoon salt
- * 1/2 cup seedless raspberry jam
- * 1/4 cup sliced almonds

Directions

* In a small saucepan, melt butter. Remove from the heat; add 1 cup chips (do not stir). In a small bowl, beat eggs until foamy; gradually add sugar. Stir in chip mixture and almond extract. Combine flour and salt; gradually add to egg mixture just until combined.

* Spread half of the batter into a greased 9-in. square baking pan. Bake at 325° for 15-20 minutes or until golden brown.

* In a small saucepan, melt jam over low heat; spread over warm crust. Stir remaining chips into the remaining batter; drop by teaspoonfuls over the jam layer. Sprinkle with almonds.

* Bake 30-35 minutes longer or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars. Yield: 2 dozen.