
Jack's Recipes

Dinners

Potato & Bean Burritos	1
Mushroom Stroganoff	2
Enoki Stir Fry	3
Potato Soup	4
Basil Fried Rice	5
Good Rice & Beans	6
Coconut Curry Pasta	7

Lunches & Snacks

Fake Cubano	8
Pizza Sandwich	9
Garlic Noodles	10
Ultimate Egg Rice	11

Desserts

Peanut Butter Cookies	12
Chocolate Chip Cookies	13
Apple Pie Ice Cream	14
Thai-Syle Sticky Rice	15

Extras

Pickled Red Onions	16
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Potato & Bean Burritos

Ingredients:

- 2 potatoes
- 1 can black beans
- 1/2 onion
- olive oil
- tortillas
- sour cream
- cheese
- cumin
- salt & pepper
- chili powder
- hot sauce of choice
- sazón goya
- lime juice
- garlic
- bell pepper

Steps:

- Preheat the oven to 400°.
- Chop the potatoes into roughly $\frac{3}{4}$ " chunks. Toss in a bowl with olive oil, sazón, cumin, chili powder, and pepper. Once coated, dump onto a baking sheet and spread out.
- Roast the potatoes for about half an hour.
- Meanwhile, dice up some onion and sauté it in a pan with oil until transparent. Dump in a drained can of black beans and, if you've got it, some minced garlic. Season with salt, pepper, hot sauce, etc. to taste.
- When the potatoes are done, salt immediately.
- Season the beans right at the end with a little lime juice, if available.
- Scoop some potatoes into a tortilla and top with beans, cheese, sour cream, and anything else. Roll.

Mushroom Stroganoff

Ingredients:

- egg noodles
- crimini mushrooms
- vegetable broth
- flour
- butter
- soy sauce
- onion or shallot
- salt & pepper
- rosemary
- thyme
- dill pickle
- MSG

Steps:

- Put a pot of saltwater on for the noodles.
- Dice up some mushrooms and onion or shallot. Sauté them together in butter with the herbs until the mushrooms are starting to darken.
- Toss in a little more butter and an equal amount of flour. Cook this down until your roux is medium brown, then add a splash of soy sauce and some MSG if you have it.
- Add a good amount of vegetable broth and turn the heat down. Cook until desired gravy thickness is achieved.
- Serve over egg noodles with optional diced pickle.

Enoki Stir Fry

Ingredients:

- noodles (lo mein, ramen, or udon)
- enoki mushrooms
- broccoli
- matchstick carrots
- scallions
- garlic
- soy sauce
- oil
- sesame oil
- sesame seeds
- ginger
- MSG
- mirin

Steps:

- Cook and drain the noodles. If you're making them first, toss with a little sesame or regular oil so they don't stick.
- Get the wok hot and oil it up. Toss in the broccoli, carrots, and the whites of the scallions. Cook until softened.
- Throw in the crushed garlic and ginger along with the mushrooms, and cook until fragrant.
- Add soy sauce and mirin if you have it.
- Add the noodles and toss everything together. Serve with sesame seeds, sriracha and the greens of the scallions.

Potato Soup

(or Pickle Soup)

Ingredients:

- potatoes
- carrots
- onion
- garlic
- celery
- rosemary
- thyme
- salt & pepper
- bay leaf
- veggie broth
- olive oil
- flour
- heavy cream
- chopped pickles
- fresh dill
- pickle juice
- havarti cheese

Steps:

- Per serving, chop up about one carrot, half an onion, and two sticks of celery.
- Per serving, dice up one russet potato into roughly half-inch chunks. Place in boiling salted water for 15-20 minutes or until soft.
- Heat some oil in a pot and sautee the carrot, celery & onion until glassy and lightly browned. Season with plenty of pepper and spices. Add two crushed cloves of garlic.
- Add about a tablespoon each butter & flour, and stir to coat the vegetables. Cook until a light-brown roux has formed, making sure to scrape the bottom of the pot. Toss in a bay leaf.
- Pour in some vegetable broth to your desired ratio, and add the cooked potato. (You can also boil potatoes ahead of time and keep them in the freezer.) Bring to a boil, then simmer until slightly reduced. Salt to taste.
- To make pickle soup, add a little less broth and some pickle juice, along with some chopped pickles and dill. Finish with Havarti cheese and/or heavy cream.

Basil Fried Rice

Ingredients:

- rice
- onion
- fresh basil
- chili oil
- regular oil
- garlic
- ginger
- soy sauce
- sugar
- egg (or any protein)
- MSG
- scallions
- sesame seeds
- peppers
- hot sauce

Steps:

- Get some dried-out cooked rice. You can either use leftover rice or make a fresh batch and spread it out on a sheet pan for a little while to steam off.
- Over medium heat for a skillet or high heat for a wok, heat up some oil and chili oil. Throw in some finely-sliced onion or the whites of a few scallions and cook until very red and slightly browned. If you have bell pepper or other vegetables, add those too.
- Add a few cloves of garlic and a nub of ginger, either minced or crushed. Stir briefly until very fragrant. If using a non-egg protein, add that now.
- Add the rice. Toss to mix everything together. Season with soy sauce, a pinch of sugar, and MSG if you have it.
- If you're adding egg, clear a hole in the middle of the pan and crack in roughly one per serving of fried rice. Scramble. The timing of when you mix the egg into the rice will affect the texture.
- Finely chop a handful of fresh basil and toss it in at the very end. Serve with sesame seeds, additional basil or scallion greens, and hot sauce.

Good Rice & Beans

Ingredients:

- rice
- black beans
- onion
- garlic
- cumin
- salt
- bell pepper
- tomato paste
- sazon goya
- chili powder
- lime juice
- cheese
- sour cream

Steps:

- Put your desired amount of rice & proportional amount of water in the cooker with some Sazon.
- Dice an onion up fairly small and sautee with some oil. Add the bell pepper, chopped however you want, a couple minutes later.
- When the onion is glassy and the peppers are cooked, add a spoonful of tomato paste and stir until everything is coated. Crush in a clove or two of garlic and stir until very fragrant.
- Dump in a can of black beans along with the bean juice. Season with salt, cumin, and chili powder to taste. Let everything simmer until the rice is done.
- If your rice cooker has headroom, dump everything from the pan into the rice pot. Stir together.
- Serve as-is or enhance with shredded cheese, sour cream, and a squeeze of lime.

Coconut Curry Pasta

(from Vegan Heaven)

Ingredients:

- pasta
- coconut milk
- curry paste
- onion
- cherry tomatoes
- canned diced tomatoes
- garlic
- red bell pepper
- peas
- zucchini

Steps:

- Dice up one onion, one small zucchini, and a red bell pepper.
- Heat some oil in a big pot. Sautee the onion for a few minutes until slightly cooked. Toss in the zucchini & pepper and crush in a couple cloves of garlic.
- Add about 1½ teaspoons of red curry paste and stir until fragrant.
- Dump in 1 cup coconut milk, one can of diced tomatoes, a box of pasta and a big handful of peas.
- Cook uncovered over medium heat for 15 minutes. Chop up some fresh cherry tomatoes.
- When the pasta is tender, it's done. Season with salt & pepper and top with the chopped tomatoes.

Fake Cubano

Ingredients:

- bread
- sliced ham
- bacon
- swiss cheese
- mustard
- pickles

Steps:

- Lay three or four strips of bacon down in a cold pan and gradually bring it up to medium heat. This slow-cooking method will render more fat and yield crispier bacon.
- When the bacon is crunchy, remove it and pour off some of the fat, leaving enough to toast the bread.
- Lay down two slices of bread. Top each with a slice of Swiss cheese.
- Top one slice with the bacon and the other with some ham.
- Lay some sliced dill pickles down on the bacon, which will protect the bread from being punched through. Spread some yellow mustard on top of the ham.
- When the sandwich is still slightly under-toasted, flip one slice over onto the other.
- Using a large spatula or small plate, smush the sandwich down to remove air from the bread and compact the ingredients together.
- Continue toasting until browned. Slice diagonally.

Pizza Sandwich

Ingredients:

- bread
- tomato sauce
- string cheese (or any soft italian cheese)
- butter
- minced garlic (or powder)
- parmesan
- pepperoni
- italian seasoning
- chain pizza garlic sauce

Steps:

- Melt some butter in a pan until foaming. Add garlic or garlic powder. Alternatively: Heat some garlic sauce from a recent pizza delivery in a pan.
- Drop in your first slice of bread. Top with tomato sauce.
- Peel the string cheese sticks apart into planks. Lay these on top of the sauce.
- Add a layer of pepperoni or any other desired topping.
- Sauce up a second slice of bread to complete the sandwich, lay it on top sauce-down and flip. You may need to re-butter the pan.
- Put a lid on the pan to help the cheese melt now that the bottom slice should be crisp.
- Optional: Do a quick second flip and dust both sides of the sandwich with parmesan, which will toast and stick to the bread for a more complex, mature flavor.
- Plate when your favored shade of brown is reached and the interior is sufficiently warmed & melted. Slice diagonally.

Garlic Noodles

(adapted from J. Kenji Lopez Alt)

Ingredients:

- noodles
- butter
- soy sauce
- garlic
- scallions
- sesame seeds

Steps:

- Melt some butter in a skillet. Cook the noodles as directed by the packaging.
- While the noodles cook, crush a few cloves (you can be generous) of garlic into the hot butter. Cook until just barely tanned, then quench with a good glug of soy sauce. The original recipe calls for fish sauce as well, but I never have any.
- The original recipe also says to mortar-and-pestle the garlic with coarse salt. You can do this if you want. I just go garlic-press right into the pan.
- When the noodles are done, tong them directly into the skillet along with whatever water comes along. Toss to emulsify the sauce.
- Serve with sliced scallions and sesame seeds if you have any.

Ultimate Egg Rice

Ingredients:

- rice
- egg
- scallions
- sesame seeds
- ketchup
- kewpie mayo
- garlic powder
- sugar
- vinegar
- salt
- soy sauce
- sriracha
- oil
- avocado
- furikake
- seaweed
- mirin

Steps:

- Pop the rice in the rice cooker (or make it however you want).
- Mix up some yumyum sauce with ketchup, kewpie mayo, garlic powder & sugar and thin it with a little vinegar and/ or mirin. For extra-fancy presentation you can make this in a ziploc bag for piping, or keep it in a squeeze bottle.
- Heat a decent amount of oil in a small pan. Crack the egg and pour in just the white, reserving the yolk intact if possible. You can do this just using the shell over the pan, or with a bowl if that's too tricky.
- Use a spoon to baste the egg white in oil until it's bubbly, crispy and lightly browned. Then place the egg yolk back on top and baste it until barely set.
- Get yourself a bowl of rice, season with soy sauce, and deposit the fried egg.
- Top with sliced scallions, sesame seeds, yumyum sauce, and sriracha. You can also add sliced avocado, furikake, seaweed, or anything else.
- For eating, mix the yolk and sauces up with everything to create a delicious, sunrise-colored lunch.

Peanut Butter Cookies

(from Alton Brown)

Ingredients:

- peanut butter
- granulated sugar
- brown sugar
- salt
- baking soda
- egg
- vanilla extract

Steps:

- Heat the oven to 350° with both racks in the middle.
- Mash together 1 cup of PB, $\frac{1}{2}$ cup plus $1\frac{1}{2}$ tablespoons granulated sugar, and $\frac{2}{3}$ cup brown sugar in a bowl until smooth.
- Mix in one egg, 1 teaspoon baking soda, $\frac{1}{4}$ teaspoon salt, and 1 teaspoon vanilla extract. Combine thoroughly.
- Line two baking sheets with parchment. Use a tablespoon to scoop the batter onto the pans (this recipe makes roughly 20 cookies).
- Use a fork to smush down each scoop, pressing down and sliding off.
- Bake for 10 minutes, swapping the pans after 5 minutes. Let cool on the pans.

Chocolate Chip Cookies

(from my dad)

Ingredients:

- flour
- baking soda
- sugar
- salt
- softened butter
- brown sugar
- vanilla extract
- eggs
- chocolate chips

Steps:

- Heat the oven to 375°.
- Combine 2¼ cups flour, 1 teaspoon baking soda, and 1 teaspoon salt in a bowl.
- Cream the butter, sugars and vanilla together in another bowl. Add the eggs and mix until fully combined.
- Gradually beat in the dry ingredients and about 2 cups of chocolate chips.
- Drop tablespoons of dough on a buttered baking sheet. For gooey cookies, bake 7-8 minutes. For crispy cookies, bake 8-9 minutes. Or just peek every couple minutes and pull them when they look good.
- Let cookies cool on the sheet for a little while before moving to a wire rack.

Apple Pie Ice Cream

(with Ben & Jerry's Sweet Cream Base)

Ingredients:

- heavy cream
- milk
- egg
- brown sugar
- cinnamon
- granny smith apple
- butter
- vanilla extract
- dark rum
- dried ginger
- nutmeg

Steps:

- Whisk one egg in a large bowl until fully beaten and lightly aerated. Add 1½ cups heavy cream, ½ cup milk, and ¾ cup brown sugar. Stir this all together, then dash in some cinnamon, vanilla, and any other listed spices you have.
- Finely dice the apple. Sautee it with butter in a pan along with a little brown sugar, some cinnamon, and an optional splash of rum. Cook until slightly brown, then let cool to room temperature.
- Add the apples to the cream mixture. Pour into your ice cream apparatus of choice, or cover in the freezer and stir every 20 minutes until fully set.

Thai-Syle Sticky Rice

(from Epicurious)

Ingredients:

- short-grain rice
- coconut milk
- sugar
- salt
- mango
- sesame seeds

Steps:

- Rinse 1½ cups rice until the water runs clear. This takes forever and sucks but you have to do it.
- Cook rice by your desired method. Epicurious says to soak it overnight and steam it.
- Bring 1 cup coconut milk to a boil in a saucepan. Stir in ⅓ cup sugar and a pinch of salt. Dissolve.
- Transfer the rice to a bowl and add the coconut milk mixture. Let stand for about half an hour.
- Boil ⅓ cup coconut milk with 3 tablespoons of sugar. Move this to a small bowl and chill until thickened.
- Serve a scoop of rice drizzled with the coconut sauce and sprinkled with sesame seeds next to some sliced fresh mango. This recipe makes 5 or 6 servings.

Pickled Red Onions

(Adapted from John Flansburgh)

Ingredients:

- red onion
- vinegar
- granulated sugar
- mustard seed
- bay leaf
- salt
- peppercorns
- cumin seed

Steps:

- Slice the red onion as thinly as you can. Place the slices in a glass measuring cup or other heatproof container.
- Pour as much vinegar as you'll need to immerse the onions in a saucepan over high heat (this is why it's good to use a measuring cup). Add about half as much sugar and stir until fully dissolved.
- Toss in the other spices. Bring this mixture to a rapid boil.
- Pour the vinegar solution over the sliced onions.
- Leave everything alone until it's cooled to room temperature, which can take some time.
- Transfer to a sealed container and refrigerate.