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# Jack's Recipes

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# Potato & Bean Burritos

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## Ingredients:

- 2 potatoes
- 1 can black beans
- ½ onion
- olive oil
- tortillas
- sour cream
- cheese
- cumin
- salt & pepper
- chili powder
- hot sauce of choice
- sazón goya
- lime juice
- garlic
- bell pepper

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## Steps:

- Preheat the oven to 400°.
- Chop the potatoes into roughly ¾" 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 25-30 minutes, or until tender.
- 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

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## Ingredients:

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

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## Steps:

- Put a pot of salted water on for the noodles.
- Dice up some mushrooms and onion or shallot. Sauté them together in butter with the herbs until the onion is transparent and the mushrooms shrink and darken, roughly 5-7 minutes.
- 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

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## Ingredients:

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

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## 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.

# Mushroom Bourguignon

*(adapted from Susan Spungen)*

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## Ingredients:

- carrots
- 1 large onion
- 1 shallot
- ~1 lb. crimini mushrooms
- ~1 lb. smaller mushrooms (like maitake)
- 1 cup dry red wine
- 4 cups veggie broth
- 2 tbsp. tomato paste
- 3 tbsp. olive oil
- 1 tbsp. butter
- 2 tbsp. tomato paste
- 2 tbsp. flour
- 2-3 cloves garlic
- rosemary
- thyme
- salt & pepper
- parsley

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## Steps:

- Chop everything up. I like to quarter the mushrooms, separate the maitakes, and cut the carrots into 1/2" chunks. Dice the onion coarsely, or use some pearl onions if you can find 'em.
- Heat 2 tablespoons of olive oil in a large skillet over medium. Sauté the mushrooms and onion(s) with some salt & pepper until they shrink and begin to brown (about 10 minutes). Dump everything into a bowl.
- Put a little more oil in the pan and sauté the shallot (finely chopped), garlic (minced), and rosemary until the garlic is golden. Add a spoonful of tomato paste and 2 tablespoons of flour and keep cooking until lightly browned.
- Add one cup of wine and scrape off the bottom of the pan. Cook for a couple minutes until evaporated.
- Add the veggie broth, carrots, and the sautéed mushrooms & onions. Cook over low, partially covered, for about an hour or until it's pleasantly thick and the carrots are soft but not mushy.
- Adjust seasoning (it will need more salt) and serve with mashed potatoes, egg noodles, or some other starch.

# Squash Soup

*(adapted from J. Kenji Lopez-Alt)*

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**Ingredients:**

- butternut or kabocha squash or pumpkin or whatever
- ginger
- onion
- veggie stock
- olive oil
- rosemary
- thyme
- salt & pepper
- maple syrup
- heavy cream
- fresh sage

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**Steps:**

- Cut your squash into quarters and scoop out the seeds.
- Place the squash rind-down on a sheet pan with a sliced onion & some slices of ginger. Season with salt, pepper, and any other herbs you want.
- Roast at 375° for 45 minutes to an hour, or until the squash is soft throughout.
- Peel the skin off the squash quarters and put everything in the blender. Blend, adding vegetable broth, until smooth and creamy.
- Adjust seasoning to taste. Sweeten with maple syrup or honey if desired.
- Optionally, serve with a drizzle of cream and some sage leaves.

# Pickle Soup

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## Ingredients:

- potatoes
- carrots
- onion
- garlic
- celery
- rosemary
- thyme
- salt & pepper
- bay leaf
- veg. broth
- olive oil
- sour cream
- dill pickles
- pickle brine
- dill
- havarti cheese

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## Steps:

- Chop up one onion, 2-3 carrots, and 3-4 sticks of celery.
- Heat some olive oil in a pot and sauté the carrot, celery & onion until glassy and lightly browned. Season with plenty of rosemary, thyme, and pepper.
- Chop 2-3 russet potatoes into roughly half-inch chunks. Place in boiling salted water for 18-20 minutes or until soft. Strain and then add them to the main pot.
- Pour in enough veggie broth to cover everything. Bring to a boil, then simmer until the potatoes start to slightly break down. Stop here for a decent potato soup.
- For pickle soup, add about  $\frac{3}{4}$  cup of sour cream, some grated Havarti cheese (or white cheddar), 1 cup finely chopped dill pickles, and a splash of pickle brine. Salt to taste (be aware the pickle brine is salty).

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# Basil Fried Rice

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## 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

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## 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, toss that in too (pre-cooked).
- 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.



# Kung Pao Cauliflower

*(from Meera Sodha)*

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## Ingredients:

- 1 head cauliflower
- 1 tsp ground pepper (Sichuan or regular)
- neutral oil
- 2 tsp. cornstarch
- 3 tbsp soy sauce
- 2 tbsp. rice vinegar
- 2 tbsp. hoisin
- salt
- 4 scallions
- 4 cloves garlic
- ¾ inch ginger
- ½ cup peanuts
- bird's-eye chilis
- hot sauce

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## Steps:

- Preheat the oven to 425. Chop the cauliflower into roughly 1" chunks. Toss them in a big bowl with some oil and the pepper, then spread them out on a baking sheet so none are touching. Roast for 20 minutes.
- Make the sauce by mixing the cornstarch and soy sauce until de-lumped, then add the vinegar, hoisin, and salt. Add some hot sauce too if you don't have bird's-eyes.
- Slice the garlic as thinly as you can. Peel and cut the ginger into very fine slivers. Slice the whites of the scallions. If you have some bird's-eyes, slit them open. Put this all aside with the peanuts.
- Oil a large skillet or wok and heat it to smoking. When the cauliflower comes out of the oven, throw it in there along with the peanuts, scallions, and everything else. Toss over high heat until very fragrant and a little charred.
- Add the sauce and keep stirring & tossing until sticky and glossy. Serve over rice with the scallion greens.

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# Fusilli with Broccoli & Olives

*(adapted from Susan Spungen)*

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**Ingredients:**

- 1/2 lb. fusilli (or other small pasta)
- 2 heads broccoli
- handful of black olives (ideally fancy, but canned are good)
- parmesan
- olive oil
- 3-4 cloves garlic
- salt
- red pepper flakes
- 1 tbsp. butter

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**Steps:**

- Boil a pot of salted water. Chop the broccoli into medium chunks and boil for about 5 minutes, until tender. Scoop it out and rinse with cold water in a strainer. Squeeze out as much water as you can. Chop finely.
- Add the pasta to the pot.
- Meanwhile, heat a couple tablespoons of olive oil in a large skillet. Add the garlic (crushed) and red pepper and cook until golden.
- Add the broccoli and a ladleful of pasta water. Cook over medium-high until the pasta is done and a cohesive sauce is forming. Add the olives, roughly chopped, and salt to taste.
- Drain the pasta, reserving some more water, and add the pasta to the pan along with some butter. Stir and toss until emulsified.
- Serve with grated parmesan.

# Good Rice & Beans

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## Ingredients:

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

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## 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.

# One-Pot Curry Pasta

*(adapted from Vegan Heaven)*

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## Ingredients:

- small pasta (like rotini or bowties)
- can of coconut milk
- red curry paste
- onion
- can of diced tomatoes
- garlic
- salt
- crushed red pepper
- red bell pepper
- peas
- zucchini
- cherry tomatoes
- sriracha

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## Steps:

- Dice up one onion, one small zucchini, and a red bell pepper. Or you can use literally any vegetable you have on hand, fresh or frozen.
- Heat some oil in a big pot. Sautee the onion for a few minutes until clear. Toss in the other veggies and cook until starting to soften.
- Add a big spoonful of red curry paste & two crushed garlic cloves. Stir until fragrant.
- Dump in a can of coconut milk, a can of diced tomatoes and a box of pasta. Throw in some frozen peas, if you have 'em.
- Bring it all to a boil, then take the heat down to low and simmer uncovered for 15 minutes. Stir occasionally. Dice up some cherry tomatoes while it cooks.
- When the pasta is tender, it's done. Salt to taste and mix in the fresh tomatoes.

# Honey & Ginger Braised Tofu

*(from Meera Sodha)*

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## Ingredients:

- 1 block tofu
- 1 pear
- 4 scallions
- 3 cloves garlic
- ½ cup soy sauce
- ¼ cup honey
- 4 tbsp. sesame oil
- 4 tbsp. gochujang or sriracha
- oil
- sesame seeds

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## Steps:

- Press the tofu, if you have time. Cut it into ½"-thick squares and lay on a paper towel.
- Grate the pear into a bowl. Mix in the soy sauce, honey, crushed garlic & ginger, sliced scallion whites, sesame oil, and gochujang.
- Coat a large skillet with oil and heat to smoking. Lay down the tofu slices and fry over medium for 7-8 minutes a side or until light brown. Remove and drain on their paper towel.
- Dump the pear-sauce mixture into the pan and stir for a minute, then add the tofu. Stir, coating the squares, and cook until the sauce has reduced and thickened.
- Serve with sesame seeds and scallion greens over rice.

# Chickpea & Spinach Stew

*(from J. Kenji Lopez-Alt)*

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## Ingredients:

- 1 24oz. can whole tomatoes
- 2 14oz. cans chickpeas
- ginger
- spinach
- paprika
- small yellow or white onion
- garlic
- olive oil
- soy sauce
- salt & pepper
- vinegar

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## Steps:

- Remove about half the tomatoes from the can. Chop them up and set aside.
- Thinly slice a small-to-medium onion.
- Put the remaining tomatoes, juice from the can, and a one-inch nub of peeled ginger in the blender. Blend until the ginger disappears.
- In a large skillet, heat some olive oil on medium-high. Toss in the onion, some crushed garlic, and a solid shake (maybe 2 tablespoons) paprika. Sauté until soft and almost browned, about 8-10 minutes.
- Add the tomato-ginger puree to the pan and stir to combine. Start adding a bag of fresh spinach a handful at a time.
- Add two cans of chickpeas, the chickpea liquid, the chopped tomatoes, and a couple teaspoons of soy sauce.
- Simmer for about half an hour or until as thick as you want it. Season to taste, depending on how much soy sauce you added.
- Serve with a little more olive oil and optionally some sherry or balsamic vinegar.

# Fake Cubano

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## Ingredients:

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

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## 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

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## Ingredients:

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

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## 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)*

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## Ingredients:

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

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## Steps:

- Cook your noodles. When they're 3 or 4 minutes shy of done, melt some butter in a skillet on medium-low heat.
- Crush a few cloves (you can be generous) of garlic into the hot butter. Cook until fragrant. Your timing here will affect the harshness of the garlic: the longer you sautee it, the more mellow it gets. It's super easy to burn garlic though, so watch out.
- Quench with a big glug of soy sauce. The original recipe calls for fish sauce too, but I never have it.
- When the noodles are done, tong them directly into the skillet along with whatever water comes along.
- Turn the heat up. Toss to emulsify the sauce. I typically add some chili oil at this point; any spicy additive you like will work.
- If the sauce is too thin, you can add more pasta water (a little tiny bit at a time). If it's too thick, you can add more butter.
- Serve with sliced scallions and sesame seeds if you have any.

# Ultimate Egg Rice

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## Ingredients:

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

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## 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.

# Soft Pretzels

*(adapted from Laureen King)*

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## Ingredients:

- all-purpose flour
- butter
- sugar
- water
- dry yeast
- regular salt
- big salt
- egg

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## Steps:

- Dump 1 cup water, 2  $\frac{3}{4}$  cup flour, 1 tablespoon warm butter, 2 tablespoons sugar, 1 teaspoon salt, and 2 teaspoons yeast into the bucket of a bread machine.
- Set the bread machine to “dough.”
- While the dough proofs, put about  $\frac{1}{2}$  cup of baking soda on a sheet in the oven at 350° for roughly an hour to make sodium carbonate.
- When the dough is finished, divide it into 6 or 8 chunks. Roll these out on an unfloured counter into ropes about 18" long. Twist into pretzels or any shape of your choice.
- Dissolve the cooked baking soda in roughly 6 cups of simmering water. Dunk each pretzel in the water for about a minute, until it puffs up slightly. Let dry on a wire rack. Turn the oven up to 400°.
- For extra gloss, brush pretzels with a beaten egg. Sprinkle with your chunkiest salt.
- Bake pretzels for anywhere from 8-12 minutes depending on thickness.
- Optionally, brush with melted butter when fresh from the oven.

# Peanut Butter Cookies

*(from Alton Brown)*

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## Ingredients:

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

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## Steps:

- Heat the oven to 350° with both racks in the middle.
- Mash together 1 cup of PB, 1/2 cup plus 1 1/2 tablespoons granulated sugar, and 2/3 cup brown sugar in a bowl until smooth.
- Mix in one egg, 1 teaspoon baking soda, 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)*

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## Ingredients:

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

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## Steps:

- Heat the oven to 375°. Set out two sticks of butter to warm up to room temp, or carefully microwave them if you are impatient.
- Cream the butter,  $\frac{3}{4}$  cup sugar, another  $\frac{3}{4}$  cup brown sugar, and 1 teaspoon vanilla together in a bowl. Add two eggs and mix until fully combined. It's ideal to do this with some kind of mixer but it's possible to get there with a wooden spoon.
- Combine 2  $\frac{1}{4}$  cups flour, 1 teaspoon baking soda, and 1 teaspoon salt in a larger bowl.
- Gradually beat in the wet ingredients and about 2 cups of chocolate chips. Stop when you don't see any more dry pockets.
- Drop tablespoons of dough on a buttered baking sheet. For gooey cookies, bake 7-8 minutes. For crispy cookies, bake 9-10 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.

# Brûléed Cinnamon Toast

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## Ingredients:

- bread
- sugar
- cinnamon
- butter
- salt

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## Steps:

- Mix together a handful of sugar, a solid dash of ground cinnamon, and a little pinch of salt in a small bowl or measuring cup or whatever you have.
- Heat a pan over low-medium heat.
- Butter a piece of bread on both sides. If your butter is cold, just throw it in the pan and dab it up.
- Put the bread in the pan. Sprinkle generously with the sugar mixture, making sure it adheres to the butter. You'll want to do this on both sides, ideally making the first flip before the bottom is too toasted.
- Toast low and slow until slightly caramelized & sticky. Be careful not to burn.
- This method makes an externally-crispy but internally-moist toast. For a drier interior, you can pretoast the bread in a toaster.

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# Apple Pie Ice Cream

*(with Ben & Jerry's Sweet Cream Base)*

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**Ingredients:**

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

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**Steps:**

- Whisk one egg in a large bowl until fully beaten and lightly aerated. Add 1 1/2 cups heavy cream, 1/2 cup milk, and 3/4 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.

# Scottish-Style Shortbread

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## Ingredients:

- flour
- sugar
- butter
- salt
- chocolate
- vanilla
- orange extract

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## Steps:

- Put two sticks of soft butter, 2  $\frac{3}{4}$  cups (340g) flour, and  $\frac{1}{2}$  cup (113g) sugar in a bowl. Add a pinch of salt if your butter is unsalted. You can also add a teaspoon of vanilla extract if you want.
- Mix together until barely combined, being careful not to overwork.
- Pack lightly into a 9" square baking dish. Bake at 375° for 25-30 minutes.
- Slice into bars while still warm, then allow to cool. Sprinkle with more sugar if desired.
- Optionally, melt some chocolate in a saucepan with a drop of orange extract (or you can melt one of those Terry's chocolate oranges). Spread in a thin layer before slicing into bars.



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# Overnight Cinnamon Rolls

*(from Alton Brown)*

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## Ingredients:

- buttermilk
- unsalted butter
- granulated sugar
- eggs
- flour
- rapid-rise yeast
- salt
- brown sugar
- cinnamon
- cream cheese
- milk
- powdered sugar

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## Dough:

- Combine  $\frac{3}{4}$  cup buttermilk, 6 tablespoons melted butter, 1 whole egg and 4 yolks in a mixer with the paddle attached. Beat until combined.
- Slowly add 283 grams (about 2 cups) of flour, 1 packet of yeast, and  $1\frac{1}{4}$  teaspoons kosher salt.
- Replace the paddle with a dough hook. Add another 113 grams (about 1 cup) of flour and knead on low speed for 5 minutes until the dough is soft but not sticky.
- On a floured surface, form the dough into a smooth ball. Place in a large oiled and covered bowl and let proof until doubled in size, about 3 hours.

## Rolling:

- Butter a 9x13" glass dish. Combine 1 cup brown sugar, 1 tablespoon ground cinnamon, and a pinch of salt in a bowl for filling.
- Roll out the dough into the best 18-by-12-inch rectangle you can manage. Brush it with melted butter, leaving an inch unbuttered along the top edge.
- Sprinkle the filling mixture evenly over the entire buttered area. Gently press it into the dough.
- Starting at the bottom edge, roll the dough as tightly as you can into a log. Pinch the seam to seal, and squeeze to even out the thickness. Slice into 12 rolls.
- Place the rolls cut-side-down in the baking dish. Refrigerate, covered, for 12 to 16 hours.

## Baking:

- Heat the oven to 200°, then turn it off and place the rolls inside. Keep an eye on them until they look puffy (about 30 minutes).
- Leaving the rolls in, increase the heat to 350° and bake for 25 to 30 minutes.

## Icing:

- Mix together  $\frac{1}{4}$  cup room-temperature cream cheese, 3 tablespoons milk and  $1\frac{1}{2}$  cups powdered sugar until smooth. Spread over the rolls (or pipe with a bag) while they're still warm.

# Thai-Style Sticky Rice

*(from Epicurious)*

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**Ingredients:**

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

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**Steps:**

- Rinse 1 1/2 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 1/3 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 1/3 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)*

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## Ingredients:

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

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## 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.