

## Veggie Pizza

3 -4 Small Pizzas

### Ingredients

- 1 small head broccoli, cut into 1/2-inch florets (about 3 cups florets total)
- 1 cup thinly sliced red bell pepper (about 1 small or 6 ounce)
- 1 cup thinly sliced yellow bell pepper
- 1 small red onion, thinly sliced
- 1 cup cherry tomatoes
- Extra-virgin olive oil
- Kosher salt
- 1 recipe pizza sauce
- 1 recipe pizza dough, divided into three balls, or three 12-ounce balls store-bought pizza dough
- 1 pound grated full-fat dry mozzarella cheese (about 4 cups), very cold
- 1 envelope Fleischmann's Pizza Crust Yeast



### Directions

- 1) Toss veggies and 2 tablespoons olive oil in a large bowl. Season with salt to taste. Set aside.
- 2) At least two hours before baking, remove dough from refrigerator and shape into balls. Flour well and place each one in a separate medium mixing bowl. Cover tightly with plastic wrap and allow to rise at warm room temperature until roughly doubled in volume.
- 3) 1 hour before baking, adjust oven rack with pizza steel to top position and preheat oven to 550°F.
- 4) When ready to bake, turn single dough ball out onto lightly flour surface. Gently press out dough into rough 8-inch circle, leaving outer 1-inch higher than the rest.
- 5) Spread approximately 2/3 cup of sauce evenly over surface of crust, leaving 1/2 to 1-inch border along edge.
- 6) Evenly spread 1/3 of cheese over sauce. Spread 1/3 of veggie mixture over surface of pizza.
- 7) Bake until crust is golden brown and puffed, and broccoli is charred in spots, 4 to 8 minutes.
- 8) Transfer to cutting board, slice, and serve immediately.

For Pizza Dough

- 1) Follow the directions on the Fleischmann's Pizza Crust Yeast package.

## Nachos

6 Servings

### Ingredients

#### Taco Meat

- 1 lb ground beef
- 1/4 cup flour
- 1 tablespoon chili powder
- 1 teaspoon salt
- 1/2 teaspoon minced onion
- 1/2 teaspoon paprika
- 1/4 teaspoon onion powder
- 1/8 teaspoon garlic powder
- 1/8 teaspoon cumin
- 1/2 cup water

#### Toppings (place in separate bowls)

- 1 bag restaurant tortilla chips
- 1-2 heads of Lettuce shredded
- 3 tomatoes diced
- 1 tub sour cream
- 1 jar hot peppers
- 1 jar salsa
- 1 bag of shredded Mexican cheese or melted cheese sauce

### Directions

- 1) Preheat oven to 375f degrees.
- 2) Combine all spice **ingredients** including flour in a bowl and mix well. Set aside.
- 3) Brown and chop meat into small pieces. Drain meat of excess grease.
- 4) Pour meat back into pan and add seasoning and water.
- 5) Stir until heated through about 5-10 minutes. Remove from heat.
- 6) Arrange corn chips in a 2 inch deep, 10-cup capacity round ovenproof dish. Spoon meat mixture over.
- 7) Cover with cheese and place in the oven for 5-10 minutes or until cheese is melted. Remove from oven. Cover with other **ingredients**.



## Monkey Bread

12 servings

### Ingredients

- 1/2 cup granulated sugar
- 1 teaspoon cinnamon
- 2 cans (16.3 oz. each) Pillsbury™ Grands!™ Flaky Layers refrigerated biscuits
- 1 cup firmly packed brown sugar
- 3/4 cup butter or margarine, melted



### Directions

- 1) Heat oven to 350°F. Lightly grease 12-cup fluted tube pan with shortening or cooking spray. In large -storage plastic food bag, mix granulated sugar and cinnamon.
- 2) Separate dough into 16 biscuits; cut each into quarters. Shake in bag to coat. Arrange in pan.
- 3) In small bowl, mix brown sugar and melted butter; pour over biscuit pieces.
- 4) Bake 28 to 32 minutes or until golden brown and no longer doughy in center. Cool in pan 10 minutes. Turn upside down onto serving plate; pull apart to serve. Serve warm.

## Pasta with Marinara Sauce

### Ingredients

- 1 28-ounce can whole tomatoes
- ¼ cup extra-virgin olive oil
- 7 garlic cloves, peeled and slivered
- 1 teaspoon kosher salt
- 1 large fresh basil sprig, or 1/4 teaspoon dried oregano, more to taste

### Pasta Dough (Double Recipe)

- 2 cups flour
- 3 eggs
- 1/2 teaspoon salt
- 1/2 teaspoon extra-virgin olive oil



### Directions

#### Marinara Sauce

- 1) Pour tomatoes into a large bowl and crush with your hands. Pour 1 cup water into can and slosh it around to get tomato juices.
- 2) In a large skillet (do not use a deep pot) over medium heat, heat the oil. When it is hot, add garlic.
- 3) As soon as garlic is sizzling (do not let it brown), add the tomatoes, then the tomato water from step 1. Add oregano and salt. Stir.
- 4) Place basil sprig, including stem, on the surface (like a flower). Let it wilt, then submerge in sauce. Simmer sauce until thickened and oil on surface is a deep orange, about 15 minutes. (Taste sauce after 10 minutes of simmering, adding more salt and oregano as needed.)

#### Pasta Dough

- 1) Mound the flour on a clean work surface. Hollow out the center making a well in the middle of the flour with steep sides.
- 2) Break the eggs into the well. Add the salt, and olive oil to the hollow center and gently mix together with a fork. Gradually start incorporating the flour by pulling in the flour from the sides of the well. As you incorporate more of the flour, the dough will start to take shape.
- 3) With your hands or a bench scraper continue working the dough until it comes together. If the dough is too dry, add a little water; if too wet or sticky, add a little flour.
- 4) Begin kneading the dough and keep kneading until it becomes smooth and elastic, about 8 to 10 minutes. At this point, set the dough aside, cover it with plastic, and let it rest for 15 to 20 minutes.

## Vanilla Cupcakes

20 – 24 Cupcakes

### Ingredients

#### For Cupcakes:

- 3 cups sifted cake flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoons salt
- 1 3/4 cups sugar
- 2/3 cup butter or margarine
- 2 eggs
- 1 1/2 teaspoons vanilla
- 1 1/4 cups milk

#### For the Icing:

- 1 cup butter, room temperature
- 3 1/2 cups confectioners' sugar
- 1/8 teaspoon salt
- 2 teaspoon milk
- 1 1/2 teaspoon vanilla extract



### Directions

#### For Cupcakes:

- 1) Preheat oven to 350F; line muffin cups with papers.
- 2) Sift together flour, baking powder and salt; set aside.
- 3) Cream sugar and butter together until light. Add eggs and vanilla to creamed mixture and beat until thoroughly mixed.
- 4) Add flour mixture to creamed mixture alternately with milk, beating well after each addition.
- 5) Continue beating one minute.
- 6) Divide evenly among pans and bake for 18-20 minutes.
- 7) Let cool in pans.

#### For the Icing:

- 1) Beat slightly softened butter on medium speed with an electric or stand mixer. Beat for about 3 minutes until smooth and creamy.
- 2) Add powdered sugar (one cup at a time), milk, vanilla extract, and salt with the mixer running. Increase to high speed and beat for 3 minutes. Add more powdered sugar if frosting is too thin or more milk if mixture is too thick.

## Sliders & Buffalo Wedges

8 Servings

### Ingredients

#### Slider

- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon kosher salt
- 1 pound ground chuck
- 8 (3-inch) buns or rolls, split in half
- 2 to 3 tablespoons mayonnaise



#### Buffalo Wedges

- 4 large potatoes
- 1/4 cup cooking oil
- 1 tablespoon parmesan cheese
- 1 teaspoon salt
- 1 tablespoon paprika
- 1/2 teaspoon pepper
- 1/2 teaspoon garlic powder

### Directions

#### Sliders

- 1) Preheat the oven to 250 degrees F. Preheat a griddle to 350 degrees F.
- 2) Combine the onion powder, garlic powder, pepper, and salt in a small bowl. Set aside.
- 3) Line a jellyroll or sheet pan with parchment paper, and place the ground chuck in the middle of the pan. Cover the meat with a large sheet of plastic wrap. Roll meat with a rolling pin until it covers the surface of the pan; it should be very thin. Remove the plastic wrap, and sprinkle the meat with the seasoning mixture. Fold the meat in half, from side to side, using the parchment paper. Use a pizza wheel to cut the meat into 8 even squares.
- 4) Wrap the buns in foil and place in the oven for 5 to 10 minutes. Meanwhile, place the burgers on the griddle and cook for 2 to 3 minutes per side.
- 5) Remove the buns from the oven. Spread a small amount of mayonnaise on each bun and top with the burger and any other condiments, as desired. Serve immediately.

#### Buffalo Wedges

- 1) Wash potatoes, cut into wedges.
- 2) Place potatoes skin down in a baking dish.
- 3) Mix the next 6 ingredients together and brush onto potatoes.
- 4) Bake at 350 for 1 hour.

## Italy – Ritz Cracker with Herb and Garlic Cream Cheese

### Ritz Cracker

#### Ingredients

- 2 cups all-purpose flour
- 3 tsp baking powder
- 1 tbsp sugar
- 1/2 tsp + another 1/2 tsp salt for topping
- 6 tbsp cold unsalted butter
- 2 tbsp vegetable oil
- 2/3 cup water
- 1 egg - beaten (optional for egg wash)

### Garlic Cream Cheese

#### Ingredients

- 1 stick butter, softened
- 1 (8 ounce) package cream cheese, softened
- 2 tablespoons grated Parmesan cheese
- 2 cloves garlic, minced
- 1 1/2 teaspoons dried oregano
- 1 teaspoon dried parsley
- 1/4 teaspoon dried thyme
- 1/4 teaspoon dried dill weed
- 1/4 teaspoon dried basil
- 1/4 teaspoon ground black pepper

#### Directions

### Ritz Cracker

- 1) Preheat oven to 400 F and line baking sheets with parchment paper.
- 2) Add flour, baking powder, sugar, and 1/2 tsp of salt to the food processor and pulse to combine.
- 3) Add cold butter a few small pats at a time, and pulse to combine then, with food processor running, add vegetable oil slowly. Add water a little bit at a time while pulsing. The dough should start to form a ball.
- 4) On a floured surface, split the dough in half and roll dough out as thin as you can, adding more flour if needed when it sticks.
- 5) Use cookie cutters / ravioli stamp to cut the dough out and add cut outs to baking sheets.
- 6) Continue to roll out dough and cut out crackers until all the dough is used up.
- 7) Poke holes in each of the crackers, 2 across top, 3 across the middle, and 2 across the bottom. Brush the cracker cut outs with the egg wash and sprinkle with a flaky sea salt.
- 8) Bake in oven for 10 minutes in the center rack. Cool and enjoy!

### Garlic Cream Cheese

- 1) Mix together the butter, cream cheese, Parmesan cheese, garlic, oregano, parsley, thyme, dill, basil, and pepper in a bowl until evenly combined. Chill in refrigerator overnight or 8 hours. This can be frozen for long-term storage.



## Italy - Anginetti (Italian Lemon Drop Cookies)

### Ingredients

- 5 cups of all purpose, unbleached flour
- 5 teaspoons of baking powder
- 1 cup sugar
- 3 eggs
- one and one half cups of melted butter that has cooled down, not hot. Or you can use a vegetable shortening of your choice
- 1 cup of milk
- a pinch of salt
- zest of 1 lemon for cookie and zest of 1 lemon for icing
- sprinkles of your choice



### Lemon Glaze Ingredients

- 2 cups confectioners' sugar
- 2 tablespoons finely grated lemon zest
- 1/3 cup fresh lemon juice

### Directions

- 1) If you like dough can be made the day before and it will be nice and chilled to work with or you can start scooping them right after you make the dough but probably you will have to chill it for a while as you're making the cookies and the dough stays out. I sometimes stick it in the freezer for a few minutes to get it to firm up again.
- 2) In a large bowl, cream butter and sugar together until fluffy, add eggs one at a time, then the extract and zest.
- 3) In a smaller bowl whisk the flour, salt and baking powder, then slowly add to the creamed mixture alternately with the milk, you might not have to use all the milk.
- 4) When everything is incorporated, let the dough rest for 5 minutes or wrap and chill overnight.
- 5) Heat oven to 350 degrees. and place cookies on a parchment lined baking sheet.
- 6) To form the knots I like to use a cookie scoop so all will be similar in size, then take the scoop of dough and roll it into a log about 5 or 6 inches, it's the length of a bench scraper, that's how I measure mine.
- 7) Then take one side of the log and spiral it into a circle, you can tuck the other end down or up, it doesn't matter.
- 8) Bake for 12 to 15 minutes according to your oven, mine took exactly 12 minutes, you want the underneath to be golden brown, not dark brown.
- 9) Cool on racks.
- 10) Coat with Lemon Glaze

### Lemon Glaze Directions

- 1) In a medium bowl, whisk together confectioners' sugar, lemon zest, and fresh lemon juice until smooth.

## Philippines - Chicken Empanada

Author: Vanjo Merano

Serves: 6

### Ingredients

- 1½ lb boneless chicken breast, cut into cubes
- 1 piece medium-sized onion, minced
- 1 tablespoon garlic, minced
- 1 cup potato, diced
- 1 cup carrot, diced
- 1 cup green peas
- ¼ cup raisins
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 4 tablespoon + 1 teaspoon sugar
- ½ piece chicken cube
- 2 tablespoon cooking oil
- 1 package of puff pastry



### Directions

- 1) Make the Filing by pouring the cooking oil in a pan and then allow it to heat-up
- 2) Once the oil is hot, sauté the garlic and onions
- 3) Add the chicken breast then cook until color turns light brown (about 5 minutes)
- 4) Add water and chicken cube then simmer for 10 minutes
- 5) Put-in carrots and potatoes and simmer for 5 minutes
- 6) Add the green peas, raisins, and 1 teaspoon sugar then simmer for another 5 minutes
- 7) Sprinkle ½ teaspoon salt and pepper. Turn off the heat, drain the excess liquid, and set aside.
- 8) Lay out a sheet of puff pastry on a lightly floured surface. Flour the top of the dough and roll out the puff pastry until it is about 1/16-inch thick and about 12 inches by 16 inches.
- 9) Trim edges to size, if necessary. Cut 4-inch strips crosswise and lengthwise making 12 (4 by 4-inch) squares. Make sure the squares are well floured and stack them in a little pile.
- 10) Arrange about a quarter to half a cup of filling (the chicken that you cooked in the first few steps) at the middle of the flattened dough. Fold the dough so that opposite ends meet (you should have formed a half moon shaped dough)then press the edges and seal. (refer to the video for the technique)
- 11) After all the fillings are consumed, crack the egg and separate the white from the yolk. Beat the egg white lightly and mix a little water. Glaze the crust by brushing the egg wash.
- 12) Put a wax paper on top of a baking tray or grease the baking tray then arranged the sealed doughs.
- 13) Pre-heat oven at 400 degrees Fahrenheit for 10 minutes. Bake the sealed doughs for 25 minutes at the same temperature.
- 14) Remove from the oven.
- 15) Serve hot. Share and Enjoy!



## Philippines - Buko Pretzels

### Ingredients

- 1 12 -ounce package milk chocolate chips
- 1 12 -ounce package white chocolate chips
- 24 large pretzel rods
- Coconut Flakes

### Directions

- 1) Place the milk chocolate chips in a microwave-safe bowl and the white chocolate chips in another. Microwave one bowl on high for 1 minute. Remove and stir with a rubber spatula. (The chips should melt while you are stirring, but if they don't, you can continue to microwave for 15 more seconds, then stir again.)
- 2) Wash and dry the spatula. Microwave the other bowl on high for 1 minute, and stir until the chocolate is melted.
- 3) Dip one pretzel rod into the milk chocolate; use a spoon or butter knife to spread the chocolate about halfway up the rod. Twist the rod to let the excess chocolate drip off.
- 4) Hold the rod over a piece of wax paper and shake sprinkles on all sides. Place the pretzel on another piece of wax paper to dry.
- 5) Coat another pretzel with white chocolate and coconut flakes.
- 6) Repeat until you've coated all the pretzels, half with milk chocolate, half with white chocolate, and let dry completely. (Cover any remaining chocolate with plastic wrap and store in the refrigerator.)



## Mexico - Homemade Tortillas, Pico de Gallo, Salsa Verde, Corn Dip

### Tortillas

#### Ingredients

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 3/4 cup water
- 3 tablespoons olive oil



#### Directions

- 1) In a large bowl, combine flour and salt. Stir in water and oil. Turn onto a floured surface; knead 10-12 times, adding a little flour or water if needed to achieve a smooth dough. Let rest for 10 minutes.
- 2) Divide dough into eight portions. On a lightly floured surface, roll each portion into a 7-in. circle.
- 3) In a large nonstick skillet coated with cooking spray, cook tortillas over medium heat for 1 minute on each side or until lightly browned. Keep warm. Yield 8 tortillas.

### Pico de gallo

#### Ingredients

- 3 yellow or red onions
- 12 Roma tomatoes (slightly under ripe is fine)
- 2 cups fresh cilantro leaves
- 2 to 3 jalapenos
- 1 lime
- Salt

#### Directions

- 1) Dice up equal quantities of onion and tomato. Roughly chop the cilantro.
- 2) Now, slice 1 or 2 jalapenos in half. With a spoon, scrape out the seeds. (If you like things spicy, leave in some of the white membranes.) Dice the jalapenos very finely; you want a hint of heat and jalapeno flavor, but you don't want to cause any fires. Now dump the four ingredients into a bowl.
- 3) Slice the lime in half and squeeze the juice from half a lime the bowl. Sprinkle with salt, and stir together until combined. Be sure to taste the pico de gallo and adjust the seasonings, adding salt or more diced jalapeno if needed.

### Salsa Verde

#### Ingredients

- 8 ounces (5 to 6 medium) tomatillos, husked and rinsed
- Fresh hot green chiles, to taste (roughly 2 serranos or 1 jalapeno), stemmed
- 5 or 6 sprigs fresh cilantro (thick stems removed), roughly chopped
- Scant 1/4 cup finely chopped onion
- Salt

### Directions

- 1) Whether you choose the verdant, slushy, herby freshness of the all-raw tomatillo salsa or the oil-colored, voluptuous, sweet-sour richness of the roasted version, tomatillos are about brightening tang. The buzz of the fresh hot green chile adds thrill, all of which adds up to a condiment most of us simply don't want to live without.
- 2) For the All-Raw version roughly chop the tomatillos and the chiles. In a blender or food processor, combine the tomatillos, chiles, cilantro and 1/4 cup water. Process to a coarse puree, and then scrape into a serving dish. Rinse the onion under cold water, and then shake to remove excess moisture. Stir into the salsa and season with salt, usually a generous 1/4 teaspoon.

### For the Roasted version

- 1) Preheat a broiler.
- 2) Roast the tomatillos and chiles on a baking sheet 4 inches below a very hot broiler until darkly roasted, even blackened in spots, about 5 minutes. Flip them over and roast the other side, 4 to 5 minutes more will give you splotchy-black and blistered tomatillos and chiles. In a blender or food processor, combine the tomatillos and chiles, including all the delicious juice that has run onto the baking sheet.
- 3) Add the cilantro and 1/4 cup water blend to a coarse puree, and scrape into a serving dish. Rinse the onion under cold water, and then shake to remove the excess moisture. Stir into the salsa and season with salt, usually a generous 1/4 teaspoon.

### Corn Dip

#### Ingredients

- 3 (11 ounce) cans Mexican-style corn
- 1 (4 ounce) can diced green chiles, drained
- 5 green onions, chopped
- 7 ounces of canned black beans
- 1 7 ounce package of ready to eat chorizo
- 1 lime
- 2 tablespoons of cilantro
- 1 jalapeno pepper,
- chopped 3/4 cup mayonnaise
- 10 ounces shredded Cheddar cheese

#### Directions

- 1) Combine mayo, lime, cilantro to make dressing
- 2) Combine rest of ingredients in a bowl and mix with dressing
- 3) Serve with either chips or tortillas.

## Mexican Cinnamon Brownies

Makes 24 servings.

### Ingredients

- 1 cup flour
- 2 teaspoons Cinnamon, Ground
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 cups sugar
- 3/4 cup unsweetened cocoa powder
- 1 cup (2 sticks) butter
- 4 eggs
- 1 tablespoon Pure Vanilla Extract



### Directions

- 1) Preheat oven to 350°F. Line 13x9-inch baking pan with foil. Spray foil with no stick cooking spray. Mix flour, cinnamon, baking powder and salt in small bowl. Mix sugar and cocoa powder in medium bowl. Set aside.
- 2) Microwave butter in large microwavable bowl on HIGH 2 minutes or until butter is melted. Stir in cocoa sugar mixture. Add eggs, 1 at a time, stirring until well blended after each addition. Add vanilla. Gradually stir in flour mixture until well mixed. Spread in prepared pan.
- 3) Bake 30 to 35 minutes or until brownie begins to pull away from sides of pan. Cool in pan on wire rack. Lift from pan. Cut into squares.

## Africa - Ethiopian Chicken

Yield: 4 Servings

### Ingredients

- 16 chicken wings, split and tips discarded
- 1 onion, chopped
- 2/3 cup soy sauce
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/8 teaspoon ground ginger

### Directions

- 1) Place chicken wings and onion in a soup pot, and fill with enough water to cover. Bring to a boil, and cook for 20 minutes.
- 2) Preheat the oven to 375 degrees F (190 degrees C). While the wings are cooking, combine the soy sauce, cinnamon, cloves and ginger in a saucepan, and warm over medium heat. When chicken is done, drain water (may be reserved for other uses as a broth), and pour in the soy sauce mixture. Stir to coat all of the wings, and then place them in a single layer on a cookie sheet.
- 3) Bake for 15 minutes in the preheated oven, or until the outsides are crispy. Baste with sauce as desired while cooking.



## Africa - South African Chocolate Pepper Cookies

Makes 40 cookies

### Ingredients

- 1 pound bittersweet or semisweet chocolate, chopped and divided
- 12 tablespoons butter, at room temperature
- 2/3 cup brown sugar
- 2 large eggs
- 2 cups all-purpose flour
- 2/3 teaspoon baking soda
- 1 tablespoon freshly ground black pepper

### Directions

- 1) Melt 8 ounces of the chocolate and set aside.
- 2) Beat the butter until light and airy. Add the sugar and beat until completely incorporated into butter.
- 3) Add the eggs one at a time, mixing well after each one.
- 4) In a separate bowl, sift or whisk the flour and baking soda. With the mixer on low speed, slowly add the dry ingredients to butter mixture little by little, until just incorporated.
- 5) Mix the melted chocolate into the butter mixture. Stir in the remaining chopped chocolate and the ground pepper. Cover and refrigerate until dough is cool and firm.
- 6) Preheat oven to 350° F. Line a baking sheet with parchment paper (or grease generously).
- 7) Drop the batter by the tablespoonful onto the baking sheet, about 1 inch apart on sheet. Bake for 10 to 12 minutes, until crisp on outside but still chewy inside.

