



BETTER TOGETHER

VOL. 1

By LSW Architects & Riff Creative Studio

**BETTER
TOGETHER**



BETTER TOGETHER

—
VOL. 1

By LSW Architects & Riff Creative Studio

CONTENTS

Copyright © 2021 by LSW Architects
in Partnership with Riff Creative Studio

All rights reserved. This book or any portion thereof may not be reproduced or used in any manner whatsoever without the express written permission of the publisher except for the use of brief quotations in a book review.

Design & Photography by Riff Creative Studio

Printed in the United States of America
First Printing, 2021

INTRODUCTION	X
--------------------	---

MAINS

PORK/BEEF

RALPH WILLSON	14
<i>Grandma Laura's Swedish Meatballs</i>	16
FEN QI	18
<i>Szechuan Beef</i>	20
TREVOR CHAYCE	22
<i>Cuban Feast</i>	24

SEAFOOD

MEG HARVEY	28
<i>M&G's Super Mega Fantastical Manhattan Seafood Chowdah</i>	30
RALPH WILLSON	32
<i>Smoked Salmon</i>	34
BRENT YOUNG	36
<i>Laksa Lemak</i>	38
ESTHER LIU	40
<i>Buckwheat Noodle Salad with Baked Salmon</i>	42
MARK SCHLICHTING	44
<i>Clam Chowder</i>	46

CHICKEN

JASON OLSON	48
<i>Tex Mex Chicken Taco Soup</i>	50
CHAD DAARUD	52
<i>White Chicken Chili</i>	54
ALISON LACKEY	56
<i>Evil Jungle Prince with Chicken</i>	58
CORINNA SCOTT	60
<i>Thai Green Curry with Chicken</i>	62

STEFANI RANDALL	64
<i>Enchilada de Pollo</i>	66

VEGETARIAN/VEGAN

KORA ANZELLOTTI	68
<i>Kora's Kale and Quinoa Fall Salad</i>	70
FARLEIGH WINTERS	72
<i>Roasted Sweet Potatoes with Goat Cheese & Sage (V)</i>	74
CHRIS SPURGIN	76
<i>Popovers (V/GF)</i>	78
REGAN DYER	80
<i>Tasty, Crunchy Apple Salad (V)</i>	82
ELENA ANUNCIADO	84
<i>Vegan Tteokbokki (Korean Spicy Rice Cake) (V)</i>	86
MEGAN OLSON	88
<i>Lentil Chilli (V)</i>	90
KOURTNEY STRONG	92
<i>Grandma Strong's Homemade Fall Applesauce</i>	94
ESTHER LIU	96
<i>Sujebi (Hand-Torn Noodle Soup)</i>	98
FEN QI	100
<i>Baked Tofu</i>	102
ALISON LACKEY	104
<i>Cardamom Bread Wreath</i>	106
TREVOR WELTZER	108
<i>Sourdough Pizza</i>	110
KATIE YATES	112
<i>Dos Salsas</i>	114

DESSERTS

HEATHER ROMERO	120
<i>Cranberry Salad</i>	122
RALPH WILLSON	124
<i>Crazy Chocolate Cake circa 1960's</i>	126
KURT ZENNER	128
<i>Maple Cranberry Apple Pie</i>	130
SHANAN PICKETT	132
<i>Viola's Pecan Tassies</i>	134
REGAN DYER	136
<i>Blueberry Banana Bread</i>	138
KRISTINA WALSH—DAARUD	140
<i>Oldemor Krum Kake</i>	142
MEGAN OLSON	144
<i>Oatmeal Chocolate Chip Bars</i>	146
CINTIA VIEIRA	148
<i>Carrot Cake with Brigadeiro Frosting</i>	150
MARK SCHLICHTING	152
<i>Berry Pie with Homemade Pie Crust</i>	154
CASEY WYCKOFF	156
<i>Casey's Simple Apple Pie</i>	158
KENZIE JONER	160
<i>Snickerdoodles</i>	162
CLAYTON TRUSCOTT	164
<i>Granny Cherry's Rusks (Savory)</i>	166
STEFANI RANDALL	168
<i>Cranberry Christmas Cake</i>	170
MARK SCHLICHTING	172
<i>German Pancakes</i>	174

DRINKS

TREVOR WELTZER	178
<i>2020 Meme Cocktail</i>	180
JASON OLSON	182
<i>Hot Buttered Rum Cocktail</i>	184
MARINA BAKER	186
<i>The BEST Sangria</i>	188
MEG HARVEY	190
<i>Authentic Masala Chai</i>	192



INTRODUCTION

Our senses are a team, all working together to make the human experience more memorable and meaningful. Each one is important and unique and has its role to play. And in cases where one or more is damaged or lost, the others can be amplified to keep us whole.

Of all the senses, it's our ability to smell that has the power to conjure memories like no other.

When a scent enters the nose, it travels through the cranial nerve to the olfactory bulb, a star of the limbic system, the emotional center of the brain. There, the olfactory bulb can easily access the amygdala, which triggers emotional memories.

This amazing bond between the olfactory and the amygdala is the main reason people are so moved by familiar smells. Think of campfires, sunscreen, trees, dog-eared books we can't donate or give away. And then, of course, familiar dishes we recognize.

Our relationship with food sits alongside everything else in life. It's seasonal. It's cultural. Celebratory. Food brings us together, heals us, sustains us, comforts, and nurtures.

This cookbook is obviously about more than recipes. It's a way for us to celebrate the memories and people we love, by sharing the flavors, scents, and rituals that transport us across time and space, to special chapters we've lived. It's about the dishes we adore or simply turn to when we need a pick-me-up.

All too importantly, it's a way for us to say thank you: for being yourself, a unique and essential part of the LSW and Riff family. In so many ways, our teams operate as a unit, like a well-considered recipe we turn to on days when we seek the familiar.

Through thick and thin, we're better together.



MAINS

RALPH WILLSON

My mom was raised on a farm in Eastern Montana, where you had to cook whatever you had available. That was life on the farm. She was raised in a community called the “Dane Valley,” though our heritage is a mix of Danish, Swedish, and Norwegian.

If we had a special occasion, she would always make “Mom’s Swedish Meatballs.” What I have always appreciated was how she could take anything in the fridge, anytime or place, add people (my dad often brought visitors over with little notice), and she would stretch it with love and hospitality. She just infused everything she made with so much love; it was always so much more than just a meal.



GRANDMA LAURA'S SWEDISH MEATBALLS

INGREDIENTS

- 1 pound of ground beef
- ½ pound of sausage
(fresh ground or very
mild seasoning)
- ½ cup of breadcrumbs
- ½ cup of milk
- 1 egg
- ½ cup of chopped onion
- 1 tablespoon of salt
- ¼ teaspoon of pepper
- ¼ teaspoon of allspice
- 1 teaspoon of sugar

DIRECTIONS

1. Mix all ingredients together.
 2. Make small balls and brown.
 3. Make cream gravy with the drippings.
-

Read about Ralph's smoked salmon recipe in the mains section.



FEN QI

This is a very traditional South China recipe.

In the South, the weather is usually rainy and humid. That's the reason why people eat a lot of chili peppers regularly to keep them healthy in the high humidity. Using chili pepper is a necessary part of cooking in South China.

The same recipe can be applied to cooking pork, chicken, seafood, and vegetables. We have this dish regularly, especially when hosting big gatherings. It's really spicy but very delicious! Pairing this dish with steamed white rice is a fantastic combination.



SZECHUAN BEEF

MARINADE

1 pound of sirloin steak, sliced very thinly against the grain

2 tablespoons of Chinese black vinegar

¼ cup of low sodium soy sauce

1 tablespoon of toasted sesame oil

1 teaspoon of granulated sugar

2 cloves of garlic, grated

2 teaspoons of fresh ginger, grated

¼ teaspoon of freshly ground black pepper

½ teaspoon of ground Szechuan peppercorn

STIR FRY

3 tablespoons of cornstarch

3 tablespoons of peanut oil, divided

1 tablespoon of fermented chili bean paste (doubanjiang)

6–12 dried red chilis

1 tablespoon of whole Szechuan peppercorns

2 cloves of garlic, minced

3 green onions, thinly sliced, plus more for serving

2 tablespoons of red chili oil

2 red bell peppers, thinly sliced

2 small carrots, thinly sliced

DIRECTIONS

1. In a medium bowl, whisk the marinade ingredients except for steak until fully combined. Reserve half the marinade and set aside. Add steak to medium bowl and toss in the remaining marinade until evenly coated. Let marinate for 30 minutes, then drain and pat dry with a paper towel.
2. In a large bowl, toss together cornstarch and marinated beef, shaking off any excess cornstarch before frying. In a large skillet over medium-high heat, heat 2 tablespoons of oil (vegetable or olive). Add steak in a single layer, working in 3 separate batches if needed, and cook until seared, 1 to 2 minutes per side. Remove steak and set aside.
3. Return the skillet to medium heat. Heat remaining 1 tablespoon of oil, then add bean paste, dried chilis, peppercorns, garlic, green onion, and a pinch of salt. Stir and cook until fragrant, 1–2 minutes. Add in chili oil and vegetables and cook, stirring occasionally, until slightly softened, about 4 minutes. Add in broth and let cook, stirring occasionally, until tender, 3–4 minutes more.
4. Add hoisin, sambal oelek, and reserved marinade. Stir to evenly distribute and bring to a simmer. Add back cooked steak and toss until evenly coated. Let cook, stirring, until sauce thickens and clings to the steak. Remove from heat and stir in sesame oil and vinegar.
5. Garnish with sesame seeds and more green onions before serving.

TIPS

Put less pepper in to make it less spicy.

Yields 4 servings.

Read about Fen's tofu recipe in the mains section.

½ cup of low sodium broth or water

1 tablespoon of hoisin sauce

1 tablespoon of sambal oelek

1 teaspoon of toasted sesame oil

1 teaspoon of Chinese black vinegar

Sesame seeds for garnish

TREVOR CHAYCE

I married into a Cuban family and they take their cooking very seriously! It is a process always surrounded by family, music, and loud conversation. My wife learned to cook these dishes from her father who learned from his mother. Born in Cuba and relocated to California during Fidel Castro's time as Prime Minister, this family brought their Cuban traditions and passed them down for generations.

The recipe does not have proportions noted because cooking is something you have to see, feel, taste, and smell to understand and perfect. I encourage you to perfect it to your liking and take the time to consider all your senses in the process.



CUBAN MOJO PORK

INGREDIENTS

Crockpot
Pork shoulder
Chicken broth
Orange juice
Lemon
Lime
Onion
Garlic
Green bell pepper
Dried oregano
Cumin
Paprika
2 bay leaves
Salt & pepper
Optional: jalapeno

DIRECTIONS

1. Slow cook pork shoulder with chicken broth and orange juice.
 2. Cut and squeeze a lemon and lime and place into the crockpot with the pork.
 3. Cut onion, garlic cloves, and green bell pepper into large pieces and place into the pot (we like to also add a jalapeno though that is not part of Grandma's instructions).
 4. Season with dried oregano, cumin, salt and pepper, paprika, and 2 bay leaves and let slow cook.
-

CUBAN BLACK BEANS & RICE

INGREDIENTS

White rice
Olive oil
Salt
2 bay leaves
Whole black beans
Garlic
Red bell pepper
Green bell pepper
Onion
Cumin
Salt

DIRECTIONS

1. Place the desired amount of white rice into water with olive oil, salt, and 2 bay leaves.
 2. Use whole black beans. Apply fresh minced garlic, finely chopped red and green bell peppers, onions, and season with salt, cumin, and 2 bay leaves.
-

TOSTONES

INGREDIENTS

Plantain

Vegetable oil

Large grain salt

DIRECTIONS

1. Chop plantain into ½" chunks, then cut and remove peel. Note: plantain should be on the greener side for this dish (which is why removing the peel after you chop into pieces is an easier method).
 2. Place into a pan hot with vegetable oil to flash fry. Once these are browning, remove and let cool.
 3. Use a favorite mason jar (just like grandma) to flatten each piece into a pancake (smash thin for crispier tostones).
 4. Place back into the fryer until ready, finish with large grain salt.
-

TIP

Pair with a lime Topo Chico or citrus forward cerveza!



MEG HARVEY

This recipe was created after a weekend of cleaning out the fridge/freezer/pantry. What started as an experiment soon became one of my favorite go-to, hearty dishes—especially in the fall and winter months.



M&G'S SUPER MEGA FANTASTICAL MANHATTAN SEAFOOD CHOWDAH

INGREDIENTS

8 slices of thick bacon
3 (6 ounce) cans of clams,
save juice
3 white fish fillets
2 cups of seafood stock
4 bay leaves
6 carrots
6 stalks of celery
2 cups of corn
8 garlic cloves
4 red skin potatoes
¼ cup of fresh chopped parsley
2 bell peppers
1 (28 ounce) can of
diced tomatoes
2 yellow onions
1 teaspoon of black pepper
1 teaspoon of celery salt
1 ½ teaspoon of
Italian seasoning
½ teaspoon of red pepper flakes
2 teaspoons of salt

DIRECTIONS

1. Cook bacon in a big pot until brown and crispy. Set aside and chop into pieces, leaving grease in the pot.
2. Saute onions until tender.
3. Add crushed red pepper, carrots, celery, and bell peppers; cook for another 4–5 minutes.
4. Return bacon to pot and stir to combine.
5. Add garlic and cook for another minute or two.
6. Stir in Italian seasoning, celery salt, bay leaves, diced tomatoes, clam juice, seafood stock, potatoes, salt, and pepper. Stir well.
7. Bring to a rolling boil, then reduce heat and simmer partially covered for 35–45 minutes or until potatoes are soft and cooked through.
8. Stir in clams, fish, and corn. Simmer for 5 more minutes or until the fish is cooked.
9. Salt and pepper to taste, top with parsley.

TIPS

This is a double batch (and oh-so worth it). Use the largest pot/dutch oven you have.

I'd suggest serving it with a dollop of sour cream and fresh parsley to garnish.

Try a cup of Meg's authentic masala chai in the drinks section.



RALPH WILLSON

I am from generations of anglers—across Scandinavia and the United States. When I was able to get a cabin on Lake Merwin, I was really taken by those landlocked Sockeye salmon. They have an immense number of oils in them, which is so good for you and so delicious when smoked.

Anyway, in preparing smoked salmon, I got tired of brining and all the mess that it made. That's how I got cranked onto this no—brine recipe. It's really easy to do. Once I got the basics, I started adding things like the crushed pepper, dill, ingredients that were way more fun for me. I've even tried it with a dusting of cheese powder.

For me, this whole recipe is special, because it connects fishing (which I love) and doing something for others (which I know will be delicious), then wrapping it up as an expression of love. I think there's a bit of my mother behind this.



SMOKED SALMON (NO MESSY SOAKING IN BRINE RECIPE)

INGREDIENTS

Kokanee, salmon, or steelhead fillet

Kosher salt flakes

Dark brown sugar

Dried dill

Garlic powder

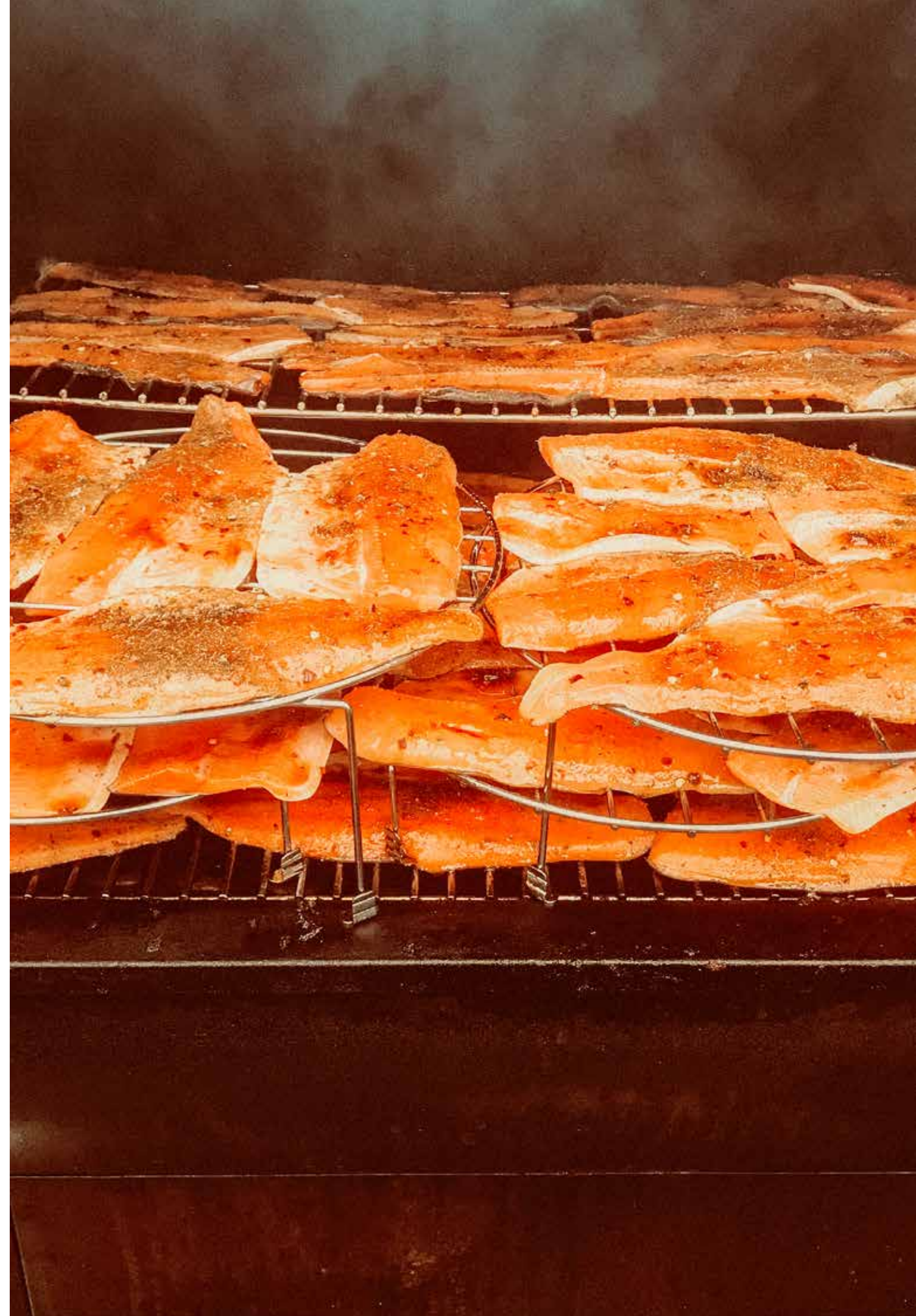
Table salt and either black or white pepper

Crushed red pepper flakes

DIRECTIONS

1. Wash salmon fillets in cold water and paper towel pat dry.
2. Lay skin-side down on a cookie sheet.
3. Sprinkle with a light coat of kosher salt flakes.
4. Cover with parchment paper and refrigerate overnight.
5. Start your smoker or pellet stove and bring to 170 degrees.
6. Rinse off salt in cold water in the morning, pat dry.
7. Lay on a clean cookie sheet again, skin-side down.
8. Dust with garlic powder.
9. Cover with a light coat of dark brown sugar 1/32 to 1/16-inch thick.
10. Sprinkle with a generous amount of dill weed.
11. Add a touch of salt and pepper.
12. Sprinkle it with crushed red pepper flakes.
13. Place in a smoker at 170 degrees for 2 hours. Check to see if the salmon flakes, if not, test every additional 30 minutes.
14. Best if not overdone!

Read about Ralph's crazy chocolate cake recipe in the desserts section.



BRENT YOUNG

In grad school, I was invited to spend a summer at an office in Singapore, where one of my professors worked. It was an amazing experience getting to explore the city. Singapore is the kind of place where you can get anything you want and you can pay \$1.00 or \$2 for a plate of food, and it'll all be worth trying.

This one is an Indonesian dish that I found called Laksa. It's super spicy, creamy with coconut milk, and very rich. I discovered it by chance, picking it at a restaurant by just looking at photos on the menu.

It's quite rare to find it in America—there used to be two places where you could order it in Portland and neither of them exist anymore. After looking far and wide, I found this recipe in a cookbook. It tastes exactly the same if you do it right—but you can't take any shortcuts. There's a lot of toasting and grinding of specific spices and ingredients. We've tried to create shortcuts for these, it's never the same.



LAKSA LEMAK

MAIN

7 ounces of shrimp, shelled and deveined
6 ounces of squid balls, halved
7 ounces of rice vermicelli
6 ounces of fresh bean sprouts
1 small cucumber
1–3 fresh chilies, seeded and chopped
3 fresh kaffir lime leaves, optional

SAUCE

5 dried red chilies
1 tablespoon of coriander seeds
1 teaspoon of cumin seeds
1 tablespoon of chopped macadamia nuts
1 teaspoon of ground turmeric
2 teaspoons of Belacan (shrimp paste)
6 slices of fresh ginger
4 slices of galangal, optional
1 lemon grass stem, trimmed and chopped
1 tablespoon of chopped cilantro stems (Chinese parsley) and roots

DIRECTIONS

1. Toast the chilies and coriander and cumin seeds in a dry pan over medium heat until they are very aromatic, about 2 minutes.
2. Pour into a spice grinder and grind to a fine powder. Add the nuts and turmeric and grind again.
3. Toast the shrimp paste or fry it in a little vegetable oil over medium heat for 40 seconds.
4. Add shrimp paste, ginger, galangal, lemon grass, and cilantro to the spices and grind to paste, adding a little of the oil if needed to prevent the blades of the grinder from clogging.
5. Heat the oil (or remaining oil) in a medium sized, heavy pan and gently fry this paste, known as rempah, for about 4 minutes over medium heat until it is very aromatic. Pour on the thin coconut milk and bring to a boil, stirring.
6. Reduce the heat and simmer, partially covered, for about 12 minutes, then pour in the thick coconut milk. Check seasonings, adding salt, pepper, and a little sugar to taste.
7. Add the shrimp and squid balls to the sauce and cook for 5–6 minutes. Meanwhile, blanch the vermicelli in boiling water for 30 seconds, drain, and blanch again. Drain thoroughly.
8. Divide the vermicelli among 4 deep bowls. Blanch the bean sprouts in boiling water and drain. Cut the unpeeled cucumber in half, scoop out the seeds, and cut across into thin slices. Place the cucumber and bean sprouts on the noodles and pour on the sauce, distributing the shrimp and squid balls evenly.
9. Add a little of the chopped chilies into each bowl. Scatter the shredded lime leaves over the top. Serve the remaining chilies in a small dish.

TIPS

Add a halved boiled egg in each serving.

3 tablespoons of vegetable oil
2 cups of thin coconut milk
1 cup of thick coconut milk
Salt, pepper and sugar

NOTES

I discovered the dish in Singapore and loved it. It is hard to find in restaurants.

Yields 4 servings.



ESTHER LIU

This is a common Korean dish. The reason we make this a lot is because of all the veggies we have in our garden. The sauce is a personal mix that I concocted, but it changes depending on my mood or preference on the day.

The noodles also need to be made to preference. The veggies make it as brightly colored as possible. You're just topping all the veggies off with this sauce and then pairing it with something like salmon.

The secret to the sauce is sweet onions. I usually put half a sweet Walla Walla onion—I'll put this in my blender with some rice vinegar. I use tamari sauce as a substitute for soy sauce and some type of sweetener (agave, sugar, or honey). Once that's ready, I'll start to throw in everything else.

It's a great summer meal—nice and light! Cooking is something that my girls and I do really well together and operate like clockwork. It's fun to pass this down. Someday, they'll make these recipes their own.



BUCKWHEAT NOODLE SALAD WITH BAKED SALMON

NOODLE SALAD

12 ounces of buckwheat noodles, cooked according to package directions, rinsed under cold water and drained

1 carrot, peeled and grated with a box grater

1 red bell pepper, seeded and julienned

¼ English cucumber, peeled and grated with a box grater

3 green onions, thinly sliced

¼ cup chopped fresh cilantro leaves

¼ cup of purple cabbage, thinly shredded

4–5 eggs, mix well and add salt and pepper to taste, cook on frying pan and cut in long strips

1 package of tofu, cut in cubes (add salt to taste) and fry in pan until slightly golden

SAUCE

¼ cup and 2 tablespoons of rice vinegar

1 teaspoon of sugar

2 tablespoons of peeled and finely grated fresh ginger

1 tablespoon of honey or agave

DIRECTIONS

1. Mix all sauce ingredients in a blender.
2. Start your dish with noodles, add all the vegetables/eggs/tofu, add the sauce to taste. Eat with Salmon.

TO COOK SALMON

1. Season with sea salt, freshly ground pepper, squeeze lemon, dot with butter.
2. Bake in the oven at 400 degrees until done (about 10–20 minutes depending on the thickness).

TIPS

This is great on a warm summer day...it is light and healthy.

NOTES

Someone shared the sauce recipe 25 years ago at a gathering and I've been tweaking it for years. I honestly don't measure when I cook...I just throw items in.

Yields 3–4 servings.

Read about Esther's Sujebi (Hand-Torn Noodle Soup) recipe in the mains section.

2 tablespoons of tamari or soy sauce

2 teaspoons of chili sauce, Sriracha recommended

¼ cup of extra virgin olive oil or grapeseed oil or avocado oil

⅓ cup of sweet onion

3–4 garlic cloves

SALMON

3–4 salmon fillets

Sea salt

Pepper

Lemon

Butter



MARK SCHLICHTING

This is my mother's recipe. It's always been our tradition to make Clam Chowder on Christmas Eve. This is a good recipe; it's warm for the winter, hearty, and it makes great leftovers.



CLAM CHOWDER

INGREDIENTS (PAN #1)

2 medium sized potatoes
cut into pieces

½ cup of diced onion

1 ½ stalks of celery

INGREDIENTS (PAN #2)

Melt ¼ cup butter

3 tablespoons of flour
(stir into paste)

1 ½ cups of milk, stirring
constantly over low heat
add salt, pepper and poultry
seasoning to taste.

DIRECTIONS

1. Cook by boiling.
-

*Read about Mark's berry pie and German pancake recipes in the
desserts section.*



JASON OLSON

I love Mexican food, especially tacos, and this is an option that is a great warm, fall dish. A very easy and versatile dish that is always a crowd favorite. It can be tweaked in any variety of ways by changing the protein (shredded pork, beef, ground beef, etc...) and switching up the veggies. You can add more broth to make it more 'soupy' or less to make it more 'stewy.'



TEX MEX CHICKEN TACO SOUP

INGREDIENTS

- ½ cup of diced onions
- ½ cup of diced green bell peppers
- 1 tablespoon of minced garlic
- Vegetable oil
- 1 pound of chicken breasts, boiled and shredded
- 1 package of taco seasoning mix
- 1 (8 ounce) jar of salsa
- 1 (14 ounce) can of corn
- 1 (14 ounce) can of hominy
- 1 (16 ounce) can of ranch style beans
- 2 (4 ounce) cans of tomato paste
- 2 (14 ounce) cans of chicken broth
- 1 (8 ounce) package of cream cheese

DIRECTIONS

1. Saute onions, green bell peppers, and garlic in a small amount of vegetable oil.
 2. Add chicken, taco seasoning mix, salsa, vegetables, beans, tomato paste, and chicken broth. Adjust liquid to your liking.
 3. Bring to a slow simmer and simmer for 20 minutes.
 4. Place cream cheese in a separate bowl. Using a measuring cup, take some of the hot liquid from the soup and pour over cream cheese to melt and then add back to the soup.
 5. Simmer on low for another 10 minutes.
 6. Serve with tortilla chips and grated Monterey jack cheese. Also, great on the second day over rice.
-

Yields 4-6 servings.

Find Jason's hot buttered rum recipe in the drinks section.



CHAD DAARUD


White Chicken Chili is a go-to family meal that my mom has made for as long as I can remember.

This is from a cookbook that my mom made for me before I went to college. She hand-wrote all of my favorite recipes. This one happens to be my best comfort food—if we need something hearty for a cold weekend or we have a lot of people coming over. It's really reliable and well-tested. My mom has won many chili cookoff with this recipe and I've followed in her footsteps, winning two cookoffs on my own.

It's one of those recipes that you get to know and stop using any directions; you just add things by feel.

Recipe for *White Chicken Chili* Serves 8 (1 1/4c. servings)
from the kitchen of Mark + Carolyn Daarud

C1



2 1/2 cups water
1 tsp. lemon-pepper seasoning
1 tsp. cumin seed
4 chicken breasts (skinless)
olive oil nonstick cooking spray or 1 tsp. olive oil
1 garlic clove, minced
1 cup chopped onions
2 (9-oz.) pkg. white corn thawed and drained
2 (4.5 oz.) cans chopped green chiles
1 tsp. cumin
2 to 3 T. lime juice
2 (15.5 oz.) cans Northern white beans undrained
2/3 cup crushed tortilla chips
2 oz (1/2 cup) shredded Monterey jack cheese
In a large saucepan combine water, 1 tsp. lemon-pepper seasoning and cumin seed. Bring to a boil. Add chicken. Reduce heat to low. Cover and simmer 20 to 28 minutes or until chicken is fork tender. Remove chicken from bones; cut into 1-inch pieces. Return chicken to saucepan. Spray medium skillet with nonstick cooking spray. Heat →

WHITE CHICKEN CHILI

INGREDIENTS

- 2 ½ cups of water
- 1 teaspoon of lemon pepper seasoning
- 1 teaspoon of cumin seed
- 4 skinless chicken breasts
- Olive oil nonstick cooking spray or 1 teaspoon of olive oil
- 1 garlic clove, minced
- 1 cup of chopped onions
- 2 (9 ounce) packages of white corn, thawed
- 2 (4.5 ounce) cans of chopped green chilies, undrained
- 1 teaspoon of cumin
- 2–3 tablespoons of lime juice
- 2 (15.5 ounce) cans of northern white beans, undrained
- ⅔ cup of crushed tortilla chips
- 2 ounces (½ cup) of shredded Monterey Jack cheese

DIRECTIONS

1. In a large saucepan, combine water, lemon pepper seasoning, and cumin seed. Bring to a boil.
2. Add chicken, reduce heat to low, cover and simmer for 20–28 minutes or until chicken is fork tender.
3. Remove chicken from bones. Cut into 1" pieces and return chicken to the saucepan.
4. Spray medium skillet with nonstick cooking spray. Heat over medium heat until hot. Add garlic and cook/stir for 1 minute. Add garlic to the chicken mixture.
5. Add 1 cup of onions to the skillet; cook and stir until tender. Add onions, corn, chilies, cumin, and lime juice to the chicken mixture. Bring to a boil. Add beans and cook until thoroughly heated.
6. To serve, place about 1 tablespoon of each crushed tortilla chips and cheese in each bowl, then ladle the soup over the top and serve with salsa verde (green salsa).

TIPS

It's better when you enjoy it with family and friends!

Yields 8 servings.



ALISON LACKEY

In 2002, my husband Ryan and I had just graduated from CWU and moved to Vancouver and were substitute teaching while trying to secure full-time teaching positions. With a once-a-month paycheck between the two of us, things were especially frugal and tight.

Despite this being the most financially dire time of our lives, it was also one of the most fulfilling because of the adventuresome and flavorful meals we shared with our dear friends Jessica and Justin.

Whoever was hosting would provide the meal, while the guests would stop by Trader Joe's (conveniently located between our apartments) for a couple of bottles of Two Buck Chuck and a baguette.

This recipe is one of the many they shared with us over the course of that year of "living in the real world". The first time they made it I remember thinking the smell of the fish sauce was horrid and was having second thoughts about eating this meal. I was elated to know the smell of the fish sauce and the flavor it lent to the recipe were two separate things and it's come to be one of my favorites.



EVIL JUNGLE PRINCE WITH CHICKEN

INGREDIENTS

- ½ pound of chicken breast
- 2–6 small red chilies
- ½ stalk of fresh lemongrass
- 2 kaffir lime leaves
- 2 tablespoons of vegetable oil
- ½ cup of coconut milk
- ½ teaspoon of salt
- 1–3 tablespoons of fish sauce, to taste
- 10–15 sweet basil leaves
- 1 cup of chopped cabbage

DIRECTIONS

1. Cut chicken into thin strips. Grind red chilies, lemongrass, and kaffir leaves in a food processor.
 2. Heat oil over medium-high heat and sauté pepper mix for 3 minutes. Stir in coconut milk and cook for 2 minutes.
 3. Add chicken and cook for 5 minutes or until done. Reduce heat to medium-low.
 4. Stir in fish sauce and basil.
 5. Serve over cabbage or rice.
-

TIPS

Go lighter on the fish sauce if this is something you're not familiar with. If you would like a less spicy dish, use less red chilies.

Read about Alison's cardamom bread wreath recipe in the mains section.



CORINNA SCOTT

This green curry is easy to make, it's healthy, and it's comforting. For me, that's the perfect trifecta of elements in any dish. As an added bonus, it makes great leftovers for work the next day.

As for the recipe itself, it was crafted by my partner, Jim. A few years ago, he made a green curry that was really good—I thought so, in any case. Most people would have been satisfied with the original recipe, but Jim thought it needed work.

For context, Jim really understands flavors and pays attention to how they come together in a meal. If something is off balance, he'll taste it and want to fix the problem. (If he had to pick another career, I am pretty sure it would be working as a chef.)

Over the years, Jim has updated this recipe many times, tweaking it by using ingredients he's researched and his own gift for taste analysis. What you're about to read is the ultimate culmination of Jim's quest for perfection in a curry recipe. It's been a long road getting here, but it was worth it—and I'm grateful for all the curries that paved the way.



THAI GREEN CURRY WITH CHICKEN

INGREDIENTS

- 2 large, boneless chicken breasts, butterflied and cut into cubes
- 1 small yellow onion, finely diced
- 2 cloves of garlic, grated or crushed into a paste
- 1 inch of ginger, grated or crushed into a paste
- 2 red bell peppers, sliced into ¼" strips with seeds and pith removed
- 2 handfuls of green beans, ends chopped off
- 1 jar of green curry paste
- 2 cans of coconut milk
- Fish sauce, to taste
- Salt, to taste
- 2 tablespoons of vegetable oil, or coconut oil
- 1 handful of fresh Thai basil, whole leaves
- 1 handful of cilantro, roughly chopped
- 2 limes, sliced into wedges
- 1 cup of rice, jasmine recommended, cooked according to the package
- Rice vinegar, just a splash

DIRECTIONS

1. Cook rice according to packaging. For white rice, make sure to rinse it well until the water is clear. Add a pinch of salt and a splash of rice vinegar to the rice and its water. When cooking has finished, remove from heat and cover with a pot lid wrapped in a kitchen towel, and set aside to steam.
2. Add the oil into a Dutch oven or other large pot and heat on medium high until oil is hot and fragrant. Add the pieces of chicken and brown on each side, then move the chicken to a bowl, cover with aluminum foil, and set aside (the chicken will not be fully cooked). You may have to brown the chicken in batches to keep from overcrowding your pot.
3. In the same pot, add a little more oil and add the onion. Sauté onion until it is starting to get soft, then add the garlic and ginger (and Thai red chile if desired) and cook until fragrant, about 2 minutes. Move the onion and other ingredients to the sides of the pot, making a well in the center and add a little more oil. Sauté the curry paste until fragrant, then mix everything together. Add the coconut milk to the mixture and stir until homogenous. Bring to a simmer.
4. Once the coconut milk mixture has started simmering, add the reserved chicken into the pot along with any juices that have accumulated. Bring back up to a simmer and start adding your vegetables in stages so that they don't overcook. Start with the vegetables that take the longest to cook and work your way down to the vegetables that cook quickly. For example, I like to add the carrots first and let simmer for 3–5 minutes, then add green beans and let simmer for 3–5 minutes, then add red bell pepper and simmer for a few minutes. This keeps the vegetables crispier and prevents them from getting overcooked and soggy.
5. Once all the vegetables have been added and cooked, turn off the heat and season the curry to taste with splashes of fish sauce and salt. Add the juice of 1 lime and the Thai basil and mix well. Ladle curry over a bed of rice, garnish with cilantro and a lime wedge, and serve.

TIPS

This makes for an excellent fall and winter dish.

Yields 4 servings.

OPTIONAL

- Add fresh minced red Thai chili to make the dish spicy
- For a healthier option, substitute in brown rice
- Add peeled & chopped carrot for extra vegetables
- Substitute any vegetables of your choice



STEFANI RANDALL

My stepmom was an amazing cook. Everything she produced was delicious. Barbeque, hearty meals—when Marianna was cooking, it was going to taste amazing. She not only mastered dishes from her Hispanic heritage, but also found joy in taking on other types of cuisine, including French, Italian, barbeque, you name it. Cooking was her passion and a way for her to serve the people she loved. Because of that, she documented her processes and created a binder of family recipes including family photos and notes that I really cherish.

I chose this enchilada recipe because it's one I love to make and have made a small change—she made it with red sauce and I personally love the green. You can do it the proper way and start by boiling chicken, or you shorten it by using shredded rotisserie chicken.



ENCHILADA DE POLLO

INGREDIENTS

- 2 (28 ounce) cans of mild las palmas red chile sauce
- 3 cups of jack cheese, shredded
- 1 cup of vegetable oil
- 2 dozen corn tortillas
- 1 small can of sliced black olives
- 1 medium chopped onion
- 4 boneless, skinless chicken breasts
- 2 cans of chopped green chilies
- 1 bay leaf
- 8 peppercorns
- 1 small onion, whole or half
- Salt
- 2 large baking dishes

DIRECTIONS

1. Place chicken in a large pot. Add water to cover the chicken. Add the onion, bay leaf, peppercorns, and salt to taste.
2. Bring to a boil; reduce heat, cover and simmer for 45 minutes or until tender. Cool chicken in broth. Then drain and save broth for another use.
3. Shred chicken with 2 forks or with your fingers. Mix chicken, olives, chopped onion, green chile, and cheese.
4. Add enough enchilada sauce to moisten the mixture. Taste and add salt if needed. Set aside.
5. Heat oil in a heavy skillet. With tongs, carefully place 1 tortilla at a time in the oil. Cook approximately 3–5 seconds until softened. Quickly turn the tortilla and soften the other side. Dip quickly into warmed enchilada sauce. Place on a baking dish.
6. Place meat and cheese mixture down the center of the tortilla. Roll tightly and place seam side down. Continue until all tortillas are filled. Do not overfill the baking dish. Spoon remaining enchilada sauce over rolled enchiladas (about 1 cup).
7. Bake for 20 minutes at 350 degrees or until thoroughly heated. If made ahead and refrigerated, bake for about 40 minutes.

TIPS

Green enchilada sauce is my go to! Sometimes I make more of a layered assembly for a quicker version.

Read about Stefani's cranberry christmas cake recipe in the desserts section.



KORA ANZELLOTTI

I was skeptical of kale salads until I was encouraged to try a bite at a restaurant sometime in 2016. It was so good, I recreated it at home! Since then, I've added my own seasonal twists based on available ingredients. Removal of the stem and massaging of the leaves really helps kale become an amazing support role which allows other ingredients to stand out. I love making these salads for family and friends!



KORA'S KALE AND QUINOA FALL SALAD

INGREDIENTS

2 bunches of organic green kale, washed, dried, and de-stemmed

2 yams or sweet potatoes

1 cup of rainbow quinoa

1 bunch of fresh mint

1 cup or container of goat cheese

½ cup of dried cranberries

¼ cup of sunflower seeds

½ cup of sliced almonds

1 orange

1 avocado

3 garlic cloves

Dry herbs, your choice

Salt and pepper

Paprika

Balsamic vinegar and olive oil

Baking sheet and serving bowl/plate

DIRECTIONS

1. Preheat the oven to 400 degrees.
2. Peel and cube yams/potatoes into ¼ inch squares. Dry on a paper towel while preparing a baking sheet with foil or parchment paper.
3. Lay out cubes and coat with olive oil, salt, pepper, paprika and dried herbs of your choice (I use oregano, parsley, rosemary and thyme). Spread around so all cubes are coated evenly and do not overlap. Bake for 20 minutes. Flip/toss around. Bake an additional 5–10 depending on cube size. You want it golden brown. Let cool. Set aside.
4. Prepare quinoa according to package. Let cool by spreading on a baking sheet. Set aside. Warm quinoa is great too, if you plan to serve immediately.
5. After washing and drying your kale, de-stem and pull the leaves into bite size pieces or slice into thin strips. Lay out onto the bottom of the serving dish.
6. Thinly slice fresh mint and massage into the kale along with fresh cracked pepper, flaky sea salt, zest of ½ an orange and small amount of olive oil. This process lightly bruises the kale, making it soft and tender and releases the aromas of the mint and orange. Too much oil and it can get soggy, dressing will be available on the side.
7. Layer time! Evenly distribute cooked quinoa, then layer your potato cubes and top with cheese, cranberries, sunflower seeds, almonds and avocado.
8. For the dressing: equal parts balsamic vinegar and olive oil, 3 peeled and smashed garlic cloves (keep them whole, do not mince), juice of ½ orange, fresh cracked pepper, flaky sea salt and a pinch of brown sugar or sweetener of your choice! Shake/Stir and keep in a bowl with a spoon or pour into a container.
9. Drizzle generously with dressing after plating or toss it all just before serving.

TIPS

I've added blackened chicken or steak to this salad as it's a great base for any meat if you want to add protein. I enjoy spicy food, so I will add to my portion some chili flakes or fresh sliced jalapenos.

In the summer, I substitute the yams for fresh strawberries and orange slices and omit the garlic, it's absolutely wonderful! Trust the process of flavors. This dish is inspired by my hometown chef, Sal Calisi, owner of Odeum in Morgan Hill, CA with the exception that mine has a lot more going on.



FARLEIGH WINTERS

This recipe takes me back to college, when I lived with a group of seven friends in a small bungalow on Harris Street. Our house was a mini community in itself and almost every night we would eat dinner together. Each evening there would typically be two meals: a vegetarian meal and a meat-eater/omnivore option. The dynamic created some fun tension between the camps and also encouraged me to embrace a more plant-based diet. Cooking and sharing recipes was one of the many things that brought us all together, and I really value the comfort and sense of connection that the group at the Harris house brought to my life.

In my early, post-collegiate years, I continued to co-habitat with friends and my partner and I shared a house with two other couples. The practice of sharing meals continued and was heightened each year around the holidays. Before Thanksgiving, we would all prepare dishes to bring to our respective family gatherings. Carrying on the tradition from school, the six of us would cook in the kitchen together, each of us making our own dishes, sharing recipes, and taste-testing each other's food. From the outside this may have looked like chaos, but I loved working together with my friends and the intimacy that it forged between us. It also didn't hurt that the food was always delicious.

My roommate, Phoebe, had this amazing recipe for herbed sweet potatoes and it has become a favorite of mine. The year it emerged at Thanksgiving, she was making three different types of potato dishes and this one was irresistible. It's a nice combination of savory with a little sweet, and the tang of the goat cheese brings it all together. I love the simplicity of the dish and that I can find most of the herbs in my garden or by gleaning from neighbors.

Sidenote: I have brought this dish to several LSW fall gatherings, and it received positive reviews, too.



ROASTED SWEET POTATOES WITH GOAT CHEESE & SAGE

INGREDIENTS

2–3 sweet potatoes, cut into
½" cubes

Olive oil or coconut oil
cooking spray

Salt and pepper for seasoning

⅔ cup of crumbled goat cheese

¼ cup of fresh sage, chopped

DIRECTIONS

1. Preheat your oven to 400 degrees.
 2. Put your cubed sweet potatoes onto a baking sheet that has been lightly sprayed with cooking spray. Lightly spray the tops of the potatoes with cooking spray and season with salt (don't go crazy here!) and black pepper.
 3. Roast for about 30 minutes or until tender, giving them a good stir every ten minutes or so.
 4. Once fully cooked, measure out into half cup servings, topping each serving with 2 ½ tablespoons of goat cheese and 1 tablespoon of chopped sage.
-

TIPS

*Roast for a little extra time to get the sweet potatoes nice and crispy.
I recommend adding the sage to the roast for at least 20 minutes to infuse
the flavors.*



CHRIS SPURGIN

In my youth, my mother worked at a well-heeled department store restaurant in St. Louis. We would stop by whenever we were in the neighborhood and, if our timing was right, she would sneak a few warm popovers into our eager hands.

Years later I was gifted another delicious popover during brunch at a friend's house. My wife Kate and I were limiting our dairy but decided to indulge. I left determined to figure out how to make a tasty dairy-free version.

I went online, found a few recipes, and quickly learned how to make dense, heavy popovers that barely peeked over the edge of the muffin tin. From there, my quest became perfecting a recipe for light and fluffy popovers. During this process, Kate gifted me with a popover pan and a fair bit of knowledge about the science of baking. I'm sharing here the recipe we've come to love. I typically make these when Kate sleeps in, which presents a challenge; I've had to take the blender outside, which I'm sure has entertained my neighbors.



POPOVERS (GF, DAIRY FREE)

INGREDIENTS

1 cup of gluten free flour blend,
I use King Arthur multi-
purpose flour blend

¼ teaspoon of xanthan gum

½ teaspoon of salt

1 ¼ cup of light coconut milk,
at room temperature

4 eggs, at room temperature

2 tablespoons of vegan
margarine, melted and divided,
I use Earth Balance Buttery

DIRECTIONS

1. Preheat the oven and muffin tin or popover pan to 450 degrees.
2. Combine dry ingredients and set aside. Combine coconut milk, eggs, and 1 tablespoon of melted butter substitute in the carafe of a blender and blend until combined. Add dry ingredients and blend until smooth.
3. Remove pan from oven and brush cups with the remaining 1 tablespoon of melted margarine. If there's any butter left over, pour it into the rest of the batter and mix briefly until incorporated. Pour the batter into the greased cups, evenly distributing among all 12 of them (about ½ to ⅔ full).
4. Place in a 450 degree oven for 15 minutes, then reduce heat to 350 degrees and cook for an additional 25 minutes. Popovers are done when they are a tad browner than golden brown. Remove from the oven and let cool just enough so you don't burn yourself when you eat them. They have a nice hollow inside for all of the yummy stuff you might want to put in them.

TIPS

Place the popover pan in the oven while it's preheating.

Ensure everything is at room temperature, especially the coconut milk and eggs.

Oil the pans just before adding the batter.

Mix until lumps are gone; do not overmix.

Never open the oven during the baking process.

Let the steam escape once they're done baking. Popovers lose their crispness if they linger in the pan, so turn them out on a wire rack immediately and make a small slit in the side of each with a paring knife to let the steam out.

Serve immediately! We love them with plant-based butter, honey, and jam.

Yields 12 servings.



REGAN DYER

For years, my family would have Friday night dinners at my grandma's house. It truly was the highlight of our weeks to share a meal with her, as it never failed to be a time full of laughter, stories, and delicious food. My grandma was an amazing cook and would spend hours, sometimes even days, creating homestyle meals for our family that were full of love. She always served GIANT portions and would not take "I'm stuffed" for an answer! Chicken crepes, bowls of spaghetti, quiches, and her famous Christmas manicotti were just a few of our favorites.

Some of my earliest childhood memories are standing next to Grandma in her kitchen as she ruffled through her recipe box. The cards were yellowed and stained, with the family favorites easy to spot due to their epic wear and tear. Early on, my grandma realized that my sister and I shared her love of cooking. One year she gifted us our own special recipe boxes, with the note, "From the Kitchen of Grandma Dyer," carved into the lid. Inside, she had started our own recipe libraries, with her perfect cursive handwriting detailing her processes for crafting our favorite meals. It will always be one of my most cherished items, as I feel like she is there with me whenever I pull out a card and start cooking.

My aunts have continued the tradition—whenever one of them makes a dish they deem "Recipe Box Worthy", I'll get an index card in the mail. It's been a special way to connect with my aunts, especially through the times we are apart, and the two recipes I'm sharing are ones my aunts developed and have shared via recipe card. Hope you enjoy them as much as me and my family do!



TASTY, CRUNCHY APPLE SALAD

SALAD

Romaine lettuce heads
2–3 apples, cut into cubes
Dried cranberries
Glazed pecans

GLAZED PECANS

1 pound of pecans
¼ cup of butter
¼ cup of light corn syrup
2 tablespoons of water
1 teaspoon of salt

DRESSING

½ cup of walnut or vegetable oil
¼ cup of apple cider vinegar
2 tablespoons of shallots,
minced
2 tablespoons of lemon juice
2 tablespoons of maple syrup
¼ teaspoon of salt and pepper,
I tend to add waaay more
pepper, but that's just me!

GLAZED PECANS

1. Bring mixture to boil.
2. Add nuts and stir to coat. Spread on a greased, foil covered cookie sheet.
3. Bake at 250 degrees for 1 hour (you will want to keep checking on them because they burn easily).
4. Let cool.
5. Store in an airtight container.

SALAD

1. Mix items and dress to taste!

Read about Regan's blueberry banana bread recipe in the desserts section.



ELENA ANUNCIADO

Growing up, my grandparents used to take care of my sister and I while my parents worked. My grandma cooked most of our meals, and as a result, my sister and I grew up eating mostly Korean food. Because of this, Korean food has always resonated as my true comfort food.

Even though my grandma didn't cook this dish for us growing up, on special occasions, my mom sometimes would, and it was always such a treat. When I went away for college and no longer had the luxury of being fed by my grandma and mom, this dish is always what I craved the most.

Today, this recipe serves as a reminder of my Korean roots. It's comforting, nostalgic, the perfect combo of salty/sweet/chewy/spicy, and always a hit, no matter what mood I'm in. It can also be cooked in under 30 minutes, which is a win in my books!



VEGAN TTEOKBOKKI (KOREAN SPICY RICE CAKE)

INGREDIENTS

- 2 cups of water or vegan dashi
- 2 cups (480 grams) of tteok
- 1 tablespoon of gochujang
- 1 tablespoon of gochugaru
- 1 tablespoon of vegan sugar
- 1 tablespoon of soy sauce
- 3 pieces of green onion for garnish, optional
- 1 teaspoon of sesame seeds for garnish, optional

DIRECTIONS

1. Heat a large metal pot or a wok and bring 2 cups of water or vegan dashi to a boil.
2. Once the water is boiling, add in tteok (rice cakes), gochujang, gochugaru, sugar, and soy sauce.
3. Cook on medium-high heat, stirring constantly to prevent the rice cake from sticking to the bottom of the pot or wok.
4. Cook for 10–15 minutes until the sauce is reduced by more than half or until your desired consistency.
5. Turn off the heat and garnish with sliced green onions and roasted sesame seeds.

TIPS

Before adding in water/broth (and bringing that to a boil), start by sautéing onions (yellow/white preferably) with mushrooms (shiitake or oyster mushrooms are best for flavor!) and garlic in oil, and season with salt, pepper, and red crushed pepper flakes until onions become translucent. Once they're done sautéing, add water/broth right on top in the same pot/pan, and continue with the rest of the recipe.

Also, if your rice cakes come frozen, it's important to let them thaw out in water ahead of time, just enough so you can break them apart from each other. When you put them in the pot/pan to cook, each rice cake should be separated out/not connected to another rice cake. Depending on if you bought your rice cakes frozen or fresh, the cooking time will vary. Frozen will take a bit longer (because you need to let them thaw out in water ahead of time and will take some time to soften up when you cook it) over fresh rice cakes, which will be done cooking in a matter of minutes.

Yields 2 servings.



MEGAN OLSON

This recipe came from the National Lentil Festival in Pullman, WA (Go Cougs!) and quickly became a family favorite. Fun fact: The Palouse was known as the lentil capital of the US until the early 2000's and produced nearly 100% of the nation's lentils at that time! At the start of my freshman year at WSU, I arrived at school a week early and went to the festival with my roommate. I think I sent the recipe home to my mother, and my family began making it on a regular basis.

About two years prior, my mother had been diagnosed with cancer and we were eating more vegetarian meals, so this recipe caught my interest. I was at school for the next five years, but this recipe became a staple for my family, usually served with my mother's corn bread. I still make it often because it is quick and hearty and most of the ingredients can be kept on hand.



LENTIL CHILI (VEGETARIAN)

INGREDIENTS

½ medium onion, chopped

½ cup of brown lentils

¼ cup of red lentils, you can also substitute brown lentils for the red lentils

1 ½ cups of water

⅔ cup of cracked wheat, optional to make for a thicker chili

1 (16 ounce) can of diced tomatoes

1 (8 ounce) can of tomato sauce

1 teaspoon of ground cumin

2 tablespoons of chili powder

DIRECTIONS

1. Sauté the onion in a saucepan until translucent.
 2. Add water and heat to boiling.
 3. Add lentils, reduce heat, and simmer for 30 minutes.
 4. Add remaining ingredients and simmer until lentils are tender.
 5. Garnish with grated cheddar cheese if desired.
-

Find Megan's oatmeal chocolate chip bar recipe in the desserts section.



KOURTNEY STRONG

This is my Grandma Strong's recipe and one she made regularly. Growing up, all of us cousins had to help pick, wash, peel, and chop the apples because it takes a lot of them to make a decent amount. It's something I really loved and looked forward to then, and still do today.

I usually make this in the fall when apples are in season. One of her tricks was to use multiple types of apples. One type alone wouldn't give it enough complexity. She would also use cardamom as seasoning, which also gave it a really special something when added with the cinnamon and nutmeg.

When I was back in Connecticut a few years ago, I actually made it with my nephew and he loved being a part of it. It was really special sharing this with him; it reminded me of my Grandma and took me back to my own childhood in Connecticut.



GRANDMA STRONG'S HOMEMADE FALL APPLESAUCE

INGREDIENTS

8 pounds of apples, approximately 24 medium sized apples, I prefer to have 2–4 varieties

¼ to ½ cup of water

¼ cup of brown sugar preferred, white sugar or other sugar substitute will also work

1 teaspoon of cinnamon or ½ stick grated

1 teaspoon of nutmeg or ½ seed grated

1 pinch of cardamom, I have never found this ingredient fresh to grate, don't skip this step - it's what makes it Grandma Strong's special applesauce

DIRECTIONS

1. Wash, peel, core, and chop apples into bite sized chunks.
2. Add water to pot and simmer skins until steamy (adds flavor but is an extra step so skip if you like).
3. Remove apples skins from water (if you did this step).
4. Add apples, sugar, and seasoning to flavored water and stir it all up.
5. Simmer on medium to low heat.
6. Stir occasionally and add more water (never let it dry out on the bottom, there is a lot of moisture in apples so you don't need much).
7. Add other ingredients to taste if you want.
8. Once apples are fork soft simmer on low to desired texture—I just use a fork or spoon to mix leaving it chunky style.
9. Use a hand masher or electric mixer for a smoother, less chunky texture.
10. Enjoy warm with vanilla bean ice cream for a treat or chilled straight from the jar for breakfast!

TIP

Pro tip—I never measure so this isn't really precise, it's approximate.

Makes approximately 2 (32 ounce) mason jars.



ESTHER LIU

If someone asks me to name my favorite food, I'll always say, "Korean food." Straight away, no hesitation. It's not that I necessarily eat a lot of traditional Korean food, but there's a strong connection to it for me. I came to the United States from South Korea when I was nine years old and the flavors, smells, and textures bring me back to when I was young.

This soup recipe is very sentimental and still a part of my life. My mother made it a lot when I was growing up, even after we came to the US. There's nothing fancy about it: you only need dough and broth. But for me, the connection is about so much more than a bowl of food.

Materially, my parents didn't have a lot when we immigrated. This soup was basic enough to make with little effort and it could feed a lot of people. When I think of her making it and how many times we shared this meal, as a family, it is a connection point that spans across eras of my life.

When I make it today, it's pure comfort food. When I am sick or I'm overwhelmed and need to feel grounded, this meal always nourishes me in a way that goes beyond nutrition.

It's the unmistakable taste of home.



SUJEBI (HAND-TORN NOODLE SOUP)

DOUGH

2 cups of all-purpose flour

¾ cup of water

½ teaspoon of kosher salt

1 tablespoon of EVOO or your favorite vegetable oil

STOCK

10–12 cups of water in a large pot

Handful of dried anchovies, remove the heads and guts, optional

1–2 dried kelp, about 4 or 5 inches on each side

2 medium sized potatoes, peeled and cut into bite sized pieces

½ cup of onion, sliced

3 garlic cloves, minced

1 tablespoon of soy sauce or tamari sauce (GF) or 1–2 teaspoons of kosher salt

TOPPINGS

3 eggs: mix eggs well and add a pinch of salt and fry on frying pan then cut them in long lengths

Handful of mushrooms, shitake preferred but it can be any mushroom

1 zucchini, julienned

2 potatoes, julienned

1–2 stalk of green onion, chopped

DOUGH

1. Combine all the ingredients and knead by hand for about 10 minutes until the dough gets softer and sticks together firmly.

— OR —

Use the KitchenAid mixer (preferred option if you are in a hurry): spread the oil around the mixing bowl and then mix all the ingredients. Mix the ingredients in the mixer until a nice firm dough is formed.

STOCK

1. Each ingredient (except green onion) should be sauteed in a pan separately with light oil (season to taste using kosher salt, fresh ground pepper, red crushed pepper, crushed garlic).

HAND-TORN NOODLES

1. Take a small sized dough and tear by pulling and stretching with your hand, trying to get it as thin as you can. Tear it into bite sized pieces and drop it into the boiling soup.
2. Repeat until you use all the dough. Let the dough boil for 5 or so minutes until they float up.
3. Scoop the soup into a bowl. Place the topping on the top of the soup, add green onion, and you are ready to eat.

TIPS

You need a good broth, which can be made with chicken, beef, or vegetables. And then you add this simple dough made from water, salt, and flour. And you're just pulling it apart to make the dough as thin as possible to drop it in. You can add your favorite veggies, meat. I like to cook my vegetables separately and add them as a topping. For me, it's all about texture and color—adding layers of complexity.

Yields 2–3 servings.



FEN QI

Tofu is very popular in China and actually comes from China. In the old times, most families knew how to make tofu using soybeans. Nowadays, it is widely available in grocery stores.

For us, it's kind of like a symbol for China. It's clean, healthy, and honest. The story is that people should aspire to be like tofu, simply being natural. There are many ways to cook tofu and it is a necessary dish at holidays or family gatherings.

My husband and I are from different parts of China, and we have totally different ways of cooking it. For us, it's a really traditional dish. It reminds me of my family and that's one reason I want to pass this down to my kids. There's a strong cultural connection that is important to me. I enjoy teaching my kids to cook and my daughter already knows how to bake tofu.



BAKED TOFU

INGREDIENTS

- 1 (14 ounce) block of extra firm tofu, drained
- 2 cloves of garlic, grated
- 1 inch piece of ginger, grated
- 2 tablespoons of low sodium soy sauce
- 1 tablespoon of Sriracha
- 3 tablespoons of toasted sesame oil, divided
- 2 teaspoons of rice wine vinegar
- 2 tablespoons of packed brown sugar
- 1 ½ tablespoons of cornstarch
- ¼ teaspoon of baking powder
- 1 green onion, thinly sliced, for garnish
- Toasted sesame seeds, for garnish

DIRECTIONS

1. Carefully pat tofu dry: On a cutting board, sandwich tofu between doubled layers of paper towels and press down slowly to remove moisture without cracking the block. Remove paper towels and cut tofu into 32 equal pieces: halve tofu laterally across, then cut the block into a 4" x 4" grid.
2. Make marinade: In a medium bowl, whisk together garlic, ginger, soy sauce, Sriracha, 2 tablespoons sesame oil, vinegar, and sugar until smooth. Set aside half this mixture and reserve for glazing later.
3. Preheat the oven to 400 degrees. Meanwhile, add tofu to the bowl and toss gently to coat in marinade. Let sit for 15 minutes, then drain off excess marinade.
4. In a small bowl, whisk together cornstarch and baking powder. Sprinkle over tofu and gently toss to coat evenly. Drizzle over remaining 1 tablespoon sesame oil and toss to coat each piece.
5. Spread tofu evenly out onto a baking sheet and bake for 15 minutes. After 15 minutes, decrease oven temperature to 375 degrees. Flip tofu pieces to allow for even toasting, then return the tray to the oven and continue to bake until tofu is crispy on the outside and deeply golden, about 15 minutes more.
6. Brush with reserved marinade mixture for a glaze finish, then sprinkle with green onions and sesame.

Yields 2–3 servings.



ALISON LACKEY

This recipe was passed down from my great aunt Edna to my mom many years ago on a 3" x 5" cursive, handwritten note card, and now she's shared this beloved recipe with me and my family.

When we make this recipe during the Christmas season, it's something that bridges five generations of our family and I take comfort in the value of traditions such as this.

My young son Taavi enjoys participating in the process by kneading the dough. It's fun to bring him into this experience with my mom.

This recipe is a time capsule that releases a flood of memories through the making process and scents wafting through the kitchen and truly defines what it is to have comfort food.



CARDAMOM BREAD WREATH

INGREDIENTS

1 package of active dry yeast

¼ cup of warm water,
about 110 degrees

¾ cup of warm milk,
about 110 degrees

½ cup sugar

½ teaspoon of salt

2 eggs

1 teaspoon of cardamom,
or less, depending on taste

4 ½ cups of all-purpose flour,
unsifted

½ cups (¼ pound) of butter
or margarine, melted

2 teaspoon of orange peel,
optional

DIRECTIONS

1. In a mixing bowl, combine the yeast and water and let stand for 5 minutes to soften.
2. Blend in milk, sugar, salt, eggs, cardamom, and 2 cups of the flour.
3. Beat until smooth, then add butter and blend well. Stir in 2 ¼ more cups of flour, beating to make the dough.
4. Coat a board with the remaining flour and scoop the dough out onto it. Then put the flour over the surface of the dough.
5. Knead until the dough is smooth and satiny (takes 5 minutes).
6. Place the dough in a greased bowl, turn over to grease the top. Cover and set in a warm place until doubled in volume (takes 1 ½ hours).
7. Knead the dough on a lightly floured board just to expel air bubbles and then add 2 teaspoons of grated orange peel to the dough.
8. Divide the dough in 6 equal portions, then roll each portion between your hands to make strands of equal length (18–24 inches).
9. On a greased baking sheet, place three of the strands side by side along the edge, then braid from the center out to each end. Pinch the ends together to make the wreath.
10. Repeat to make the second wreath cover and let rise for about 1 hour until doubled in size.
11. Brush the braids with beaten egg plus if you like you can sprinkle with chopped almonds.
12. You can also ice with this mixture beaten smooth: 1 cup of powdered sugar, 2 tablespoons of milk, and ½ teaspoon of lemon extract.
13. Place in a 350 degree oven for 15–20 minutes to bake.

NOTES

This recipe is courtesy of my Great Aunt Edna. It's special to make these during the Christmas season and give them as gifts.



TREVOR WELTZER

This recipe's origin hearkens back entire weeks before the pandemic forced us all to work from home, solidly establishing my sourdough hipster cred. I started baking my way through the Josey Baker Bread book and soon after so did my dad and brother. We started a group chat to share pictures of our bread successes (and failures) and to compare the differences in yeast activity between Portland, Tucson, Sarasota, and DC.

As a way to use up my starter instead of throwing most of it out each week, I started baking pizzas for date night. After a few unintentional calzones I figured out what I was doing and made some edible pies. I like to alternate between neapolitan-style and cast iron pizzas, but load me up with toppings either way!



SOURDOUGH PIZZA

INGREDIENTS

Dough
Sauce
Cheese
Toppings

DOUGH

Yeast, sourdough starter or
1 teaspoon of instant yeast
3 cups of bread or AP flour
Water
2 teaspoons of salt

Alternative: There is no alternative, you have to make the dough yourself.

SAUCE

2–3 tablespoons of tomato
paste, processed from your
garden
1 tablespoon of olive oil or so,
I've never thought to measure
Add salt, pepper, oregano, basil,
red pepper flakes to taste
Give a splash of the red wine
you're drinking (if you're feeling
saucy)

*Alternative: You can use pasta
sauce or tomato sauce, plus spices
to taste, but they're both too watery
and you'll end up with soggy pizza.
If using these as alternatives, add
1 tablespoon of tomato paste or
simmer the pasta sauce in advance
until it thickens up a bit. But don't
use hot sauce! You'll end up again
with soggy pizza.*

DIRECTIONS

1. Combine 1 tablespoon of sourdough starter with $\frac{3}{4}$ cup flour and $\frac{1}{2}$ cup room temperature water and mix until no dry flour remains. Allow this to sit for at least one hour and up to four. Alternative: If you didn't get into the sourdough craze, it's acceptable to proof 1 teaspoon instant yeast in the $\frac{1}{2}$ cup water for 5 minutes before adding the $\frac{3}{4}$ cup flour.
2. Combine 2 cups of flour, two teaspoons of salt (4 if you use Diamond Crystal salt) with the dough mixture and add 1 cup water. Mix until no dry flour remains, dough will be extremely sticky.
3. Stretch and fold your dough 4 times, once every 30 minutes. Dip your hand in cool water prior to each fold to avoid stickage. Alternative: If you're in a hurry, oil your hands and a clean work surface and use the slap-and-fold technique until your dough ball is supple and taut, around 50 slaps.
4. Divide into two dough balls, or multiply by $\frac{1}{2}$.
5. Cover dough with an inverted bowl and allow to rest and rise for 30 minutes to an hour. Preheat your oven to at least 475 degrees or up to 550 degrees. You've got a pizza stone/steel, right? Good.
6. Press and dimple your dough (on a lightly floured parchment paper!) into a flat, pizza-shaped circle using your fingertips until dough has reached your preferred thickness and radius—not so thin any sections are translucent. Alternative: Try to imitate a pizzaiolo and toss the dough in the air. Alternative 2: Generously oil a cast iron skillet and press your dough into that.
7. Spoon about 2 heaping tablespoons of your sauce onto your dough, just enough to make it red all the way to the edges.
8. Apply cheese and toppings in your preferred layering. It's unnecessary to cover every inch of the pizza with cheese, but you do you. I prefer more toppings.
9. Carefully transfer your pizza and parchment paper onto your pizza stone, or just set your skillet in the oven if you took that alternative. Alternative: Try to learn how to slide pizza off a peel using only flour or cornmeal. Messed it up? Congratulations, you've just learned how to accidentally make calzones!

CHEESE

Whole milk,
low moisture mozzarella

Tip: This can be a bit hard to find, but New Seasons carries nice blocks of it. I like to thinly slice this on my box grater, but if you prefer to use the big holes side of your grater that's acceptable too. Try freezing the cheese before slicing it for an easier experience.

For an extra punch of umami a little grating of parm or a similar hard cheese on top is quite nice. Also grate this yourself — never buy pre-grated cheese.

Alternative: Fresh mozzarella, pressed dry. I only recommend this for a traditional margherita pizza — if you try to cover an entire pizza in fresh mozz you'll end up with soggy pizza.

10. Bake for approximately 10–14 minutes or until the bottom of the crust resembles leopard print and cheese is bubbling and browning. Skillet pizzas usually take 16–20 minutes.
11. Remove and enjoy! Alternative: Wait until the cheese cools enough that you won't burn the roof of your mouth. Pro move.

Find Trevor's 2020 meme cocktail recipe in the drinks section.



KATIE YATES

My favorite bonding time with my stepdad, Brian, is spent in the kitchen. Some of our best dishes to make together are Latin or Mexican cuisine. Salsa serves as a staple in our household, and you can utilize it to add a spice of flavor to any dish or enjoy with chips!



DOS SALSAS

SALSA TAQUERIA

Tomatillos: 2 cups
(about 6–8 large)

Tomatoes: 1 cup of small ripe
plum, cherry, or pear

¼ small, sweet onion,
Vidalia or Walla Walla

5 cloves of garlic, whole,
unpeeled

16 dried chile arbol

½ teaspoon of kosher salt

½ teaspoon of fresh black
pepper, coarsely ground

Juice of ¼ lime

½ teaspoon of dried
Mexican oregano, crushed

SALSA DE MESA

½ cup of Salsa Taqueria

Tomatillos: 2 cups
(about 6–8 large)

Tomatoes: 1 cup small ripe
plum, cherry, or pear

¼ small, sweet onion, Vidalia or
Walla Walla

4–6 cloves garlic, whole,
peeled, fresh

3–4 fresh green serrano chilies

1 fresh chili poblano

1 large, dried chile guajillo

Pinch of kosher salt to taste

PREPARE COMMON INGREDIENTS

1. Simmer the chili de arbol and chili guajillo in a small pot until soft. Strain and reserve 1 cup liquid. De-stem the chile de arbol. De-stem, remove seed pod, and peel any large waxy skin from the guajillo chilies.
2. Roast the tomatillos, tomatoes (only half), garlic (unpeeled only, save peeled for fresh chopped), 2 onion quarters (save 2 for fresh diced), and poblano chili.
3. Put them under a broiler on a foil covered pan, on a grill, or cook on a plancha, until charred. We sometimes use a propane torch for chilies like the poblano to get it good and charred without it becoming overcooked and too soft. Whichever method is used, it should be a very hot pan or very close to broiler, coals, etc.
4. When a nice browning and char has developed on everything, use tongs to place tomatillos, onions and tomatoes into a blender or food processor.
5. Peel garlic cloves and add to the blender. Peel poblano, then remove seed pod and stem. You don't have to go crazy peeling the chili, just remove any easy to peel waxy skin, but it is good to have some char left! Set the poblano aside for salsa de mesa.

PREPARE SALSA TAQUERIAS

1. With the roasted tomatillos, roasted tomatoes, roasted onion, and roasted garlic already in blender or food processor. Add the chile de arbol, ¼ lime juice, salt, pepper, and oregano.
2. Pulse blend until chilies are chopped very finely.
3. Add water as needed to get a good pourable but not too liquid consistency.

PREPARE SALSA DE MESA

1. Put the following in food processor:
 - ½ cup or so of the salsa taqueria
 - ⅓ cilantro bunch including stems
 - Roughly chopped roasted poblano chilies
 - 3–4 roughly chopped fresh serrano chilies
 - Pinch of oregano
 - Sugar
 - Finely chopped fresh garlic cloves

Juice of lime, to taste, if needed

1 teaspoon of palm sugar,
piloncillo, brown sugar,
or cane sugar

⅓ bunch of cilantro

2. Pulse blend just until poblano and serrano are small enough. Do not over blend or process.
3. Add fresh tomatoes, halved, or quartered.
4. Pulse blend/process briefly only until tomatoes are the size you want.
5. Taste and add salt and lime juice to taste.

TIPS

We almost always make both (dos) salsas at the same time because I use the Taqueria style salsa as a base for my Salsa de Mesa (table salsa, for dipping tortilla chips).

The Salsa Taqueria is very spicy and is used on tacos, burritos, etc., and the Salsa de Mesa is medium heat for dipping tortilla chips. If you want a mild salsa, you will need a different recipe.

There are a few crossover items in the two recipes that are done at the same, specifically roasting and simmering chilies that only go in one of the salsas and the tomatillos that go in both. They are listed as steps in each recipe but would normally be done at the same time.

It does not take very long to make both salsas; about 30 minutes if you have all of the ingredients ready to go.

We use a lot more tomatillo than tomatoes, and sometimes no tomatoes at all, especially if the tomato quality is lacking.





DESSERTS

HEATHER ROMERO

This recipe was passed down in my family for a few generations. I hated it as a child, but it has grown into one of my holiday favorites!



CRANBERRY SALAD

INGREDIENTS

2 cups of fresh cranberries

1 $\frac{3}{4}$ cups of boiling water

1 $\frac{1}{2}$ tablespoons of Knox

$\frac{1}{4}$ cup of cold water

1 cup of sugar

$\frac{1}{3}$ cup of crushed pineapple

$\frac{1}{2}$ cup of seedless grapes,
cut in half

$\frac{1}{2}$ pint of whipping cream

Marshmallows

1 package of cream cheese

CRANBERRIES

1. Cook berries in boiling water for 10 minutes. Put through a sieve. Let Knox sit in $\frac{1}{4}$ cup cold water for 5 minutes. Meanwhile add sugar to berries and stir until dissolved. Add the Knox and stir until dissolved. Add pineapple and grapes and stir. Cover and refrigerate.

TOPPING

1. In a deep glass or metal bowl, combine $\frac{1}{2}$ pint whipping cream, 6 marshmallows chopped, and 1 small package cream cheese cut into small chunks. Stir, cover, and refrigerate until ready to use. When ready, mix with an electric mixer until it is thick and fluffy. Top each serving with topping. Do not stir the topping once you have finished mixing with the electric mixer as the mixture will fall and become thin.

TIPS

Make it the day before so it can sit overnight.



RALPH WILLSON

This was my introduction to cooking.

My mom was determined that all of us kids know how to cook and be handy in the kitchen. When I was a little kid (elementary school age), she found this recipe that mixes all ingredients in one pan.

It was simple and included all of the things that I loved.



CRAZY CHOCOLATE CAKE CIRCA 1960'S

CAKE

- 1 ½ cups of flour
- 1 cup of sugar
- 6 tablespoons of dry cocoa
- ½ teaspoon of salt
- 6 tablespoons of oil
- 1 teaspoon of vinegar
- 1 teaspoon of vanilla

GERMAN CHOCOLATE ICING

- 16 ounces of evaporated milk,
or powdered milk doubled in
dry mix
- 1 cup of brown sugar
- 3 egg yolks
- 1 cube (¼ cup) of margarine
- 1 teaspoon of vanilla

DIRECTIONS

1. Add first four ingredients directly into ungreased pan and mix with a fork until blended.
 2. Make three holes in the mixture and add last three ingredients, one into each hole.
 3. Pour 1 cup of cold water over all and blend with a fork.
 4. Bake at 350 degrees for 25–30 minutes.
 5. For icing, mix all ingredients together and cook until thickened (approximately 12 minutes).
 6. Add 1 ½ cups coconut and 1 cup pecans to top of cake.
-

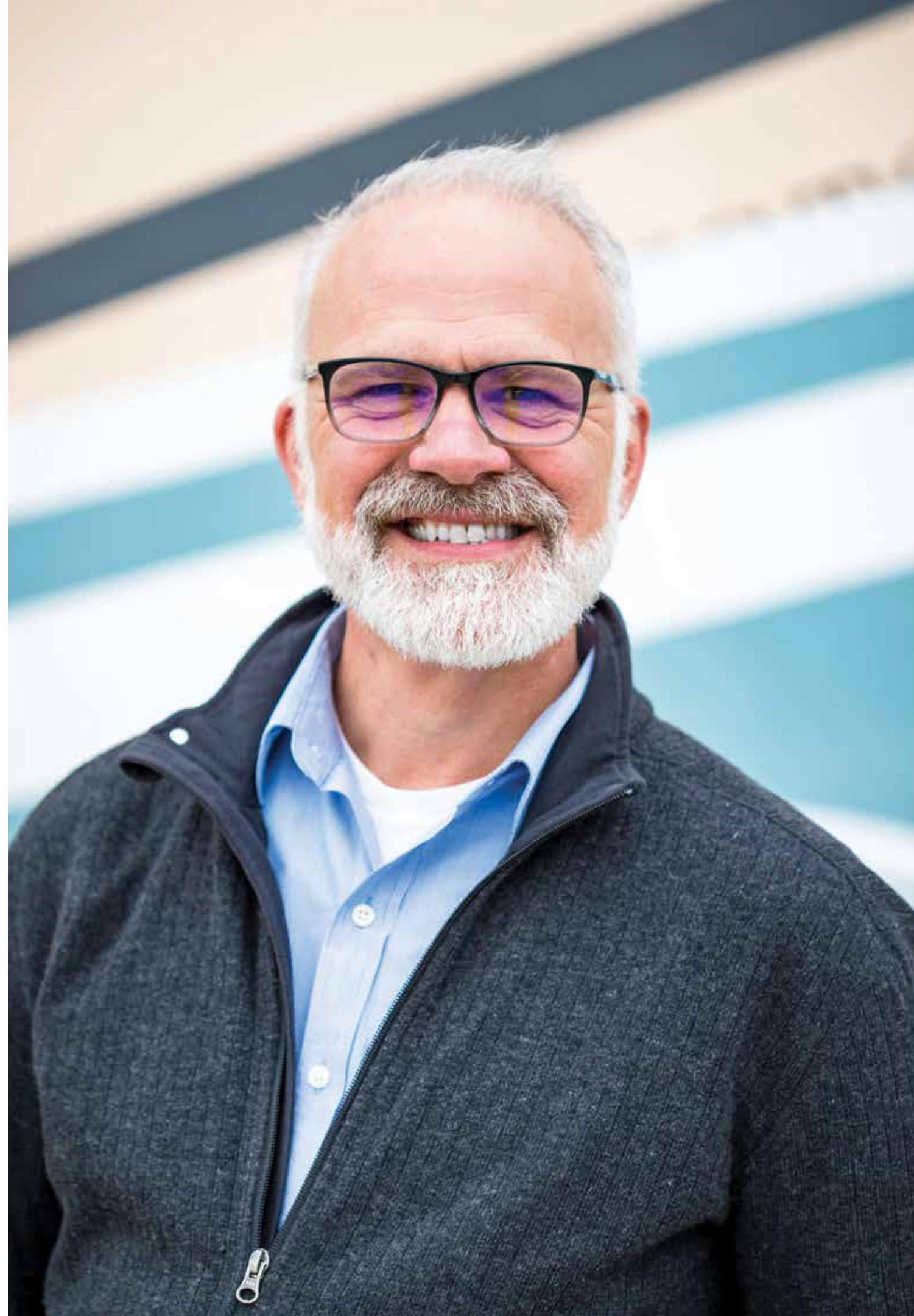


KURT ZENNER

Growing up, I spent a lot of time in the kitchen with my mother. She was a fabulous cook and baker and I have (somewhat) inherited the baking skill from her. My wife, Michael, is also a really great self-taught cook. We have a running joke that she does all the cooking while I do all the baking.

This pie recipe is one that I found in an early '90s issue of Bon Appetit Magazine. I shared it with my mom and she absolutely loved it! Come Fall, this is the only pie request that Michael makes. It has amazing seasonal flavors, like cinnamon, maple, apple. I am not scared of making crusts and we both love the way it makes our house smell.

For me personally, making pies takes me back to so many memories of spending time in the kitchen with family, cooking with my mother.



MAPLE CRANBERRY APPLE PIE

INGREDIENTS

- 4 cups of cranberries
- 1 cup of sugar
- $\frac{1}{3}$ cup of maple syrup
- $\frac{1}{2}$ teaspoon of cinnamon
- $\frac{1}{2}$ teaspoon of maple flavor
- $\frac{1}{8}$ teaspoon of salt
- 5 large apples
- 3 tablespoons of flour

DIRECTIONS

1. Combine cranberries, sugar, and maple syrup in a heavy pan.
 2. Cook over medium heat until cranberries pop and mixture thickens (about 20 minutes). Stir often.
 3. Remove from heat and add cinnamon, maple flavoring, and salt.
 4. Slice apples and add the berry mixture and flour. Mix thoroughly.
 5. Roll out the crust and assemble the pie in a 9 inch pan.
 6. Bake at 375 degrees for 50–60 minutes.
-



SHANAN PICKETT

Growing up, there was always a huge party for family and friends at Grandma's house on Christmas Eve. Everyone would gather around her dining table, which was heaped with cookies, candies, fruits, nuts, cheeses, crackers, and a big, sliced ham. My favorite treat of all was her Pecan Tassie—I looked forward to them all year long.

She always made sure to have a plate of them near the edge of the table, where I could reach for one before scampering off to play with my cousins. Those tassies combined with Johnny Mathis' Christmas album and bubble Christmas lights always make me think of her and the warm embrace of her home during the holidays. When she passed away, she left me her tassie pans and now I make them every year for Christmas Eve at my house.



PECAN TASSIES

EQUIPMENT

- Mini pie pans
- Tart tamper

DOUGH

- 1 cup of butter, softened
- 6 ounces of cream cheese, softened
- 2 cups of flour

FILLING

- 2 large eggs
- 1 ½ cups of brown sugar, firmly packed
- 2 tablespoons of butter, melted
- 1 ½ teaspoons of vanilla extract
- 1 ½ cups of pecans, diced

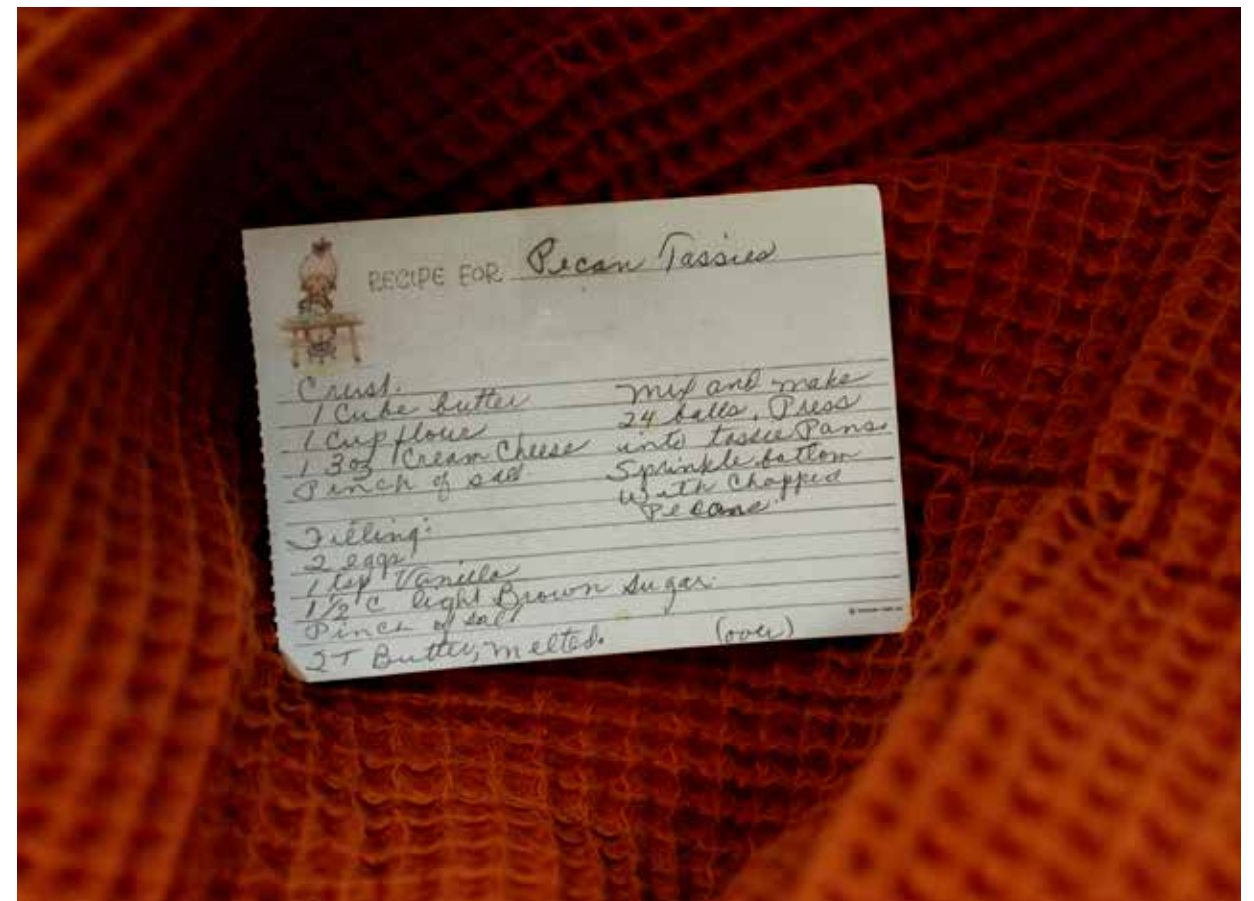
DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Spray mini muffin pans or pie pans with baking spray.
3. In a mixing bowl, combine softened butter and cream cheese, beating until fluffy.
4. Add flour and mix until all flour is absorbed.
5. Roll dough into 48 equal sized pieces and place into the cups of the pans.
6. Form dough around the bottom and up the sides of each pan.
7. In a separate bowl, combine filling ingredients and mix well.
8. Place equal amounts of filling into each dough cup.
9. Place into the preheated oven and bake for 20–25 minutes, or until the crust has turned golden brown.
10. Remove from the oven.
11. Allow tassies to cool for at least 30 minutes.
12. Carefully remove each tassie from the pan and set onto a cooling rack to finish cooling.

TIP

A tart tamper and mini muffin pan (available on Amazon) make the process much easier.

Do not skimp on the cooking spray! These get sticky and can be difficult to get out of the pan without breaking without it.



REGAN DYER

This recipe is my homage to 2020, when Banana Bread had its star moment. It's a recipe that has been in my family for a long time, but we recently added blueberries to the mix (another great way to use up the garden produce!), and it's taken this recipe to another level. It's simple, comforting, easy to make, and feels like the perfect way to wade into fall flavors!



BLUEBERRY BANANA BREAD

INGREDIENTS

Butter for greasing loaf pan

1 ½ cups of flour, plus extra for the dusting pan

1 teaspoon of baking soda

1 teaspoon of salt

½ teaspoon of baking powder

½ teaspoon of cinnamon

½ teaspoon of nutmeg

1 cup of sugar

½ cup of vegetable oil

2 large eggs, beaten

2 teaspoon of vanilla extract

2 ripe bananas (¾ cup), coarsely mashed

1 cup (approximately 4 ounces) of fresh blueberries

DIRECTIONS

1. Place the oven rack in the center of the oven.
 2. Preheat the oven to 350 degrees.
 3. Butter and flour a 9" x 5" x 3" loaf pan. Set aside.
 4. In a medium bowl, whisk together the flour, baking soda, salt, baking powder, cinnamon, and nutmeg. In a large bowl, beat the eggs, sugar, oil, and vanilla until blended. Stir in the bananas and blueberries. Add the dry ingredients and stir until blended.
 5. Pour the batter into the prepared pan. Bake until a cake tester inserted into the center of the loaf comes out clean, about 1 hour.
 6. Cool for 15 minutes.
 7. Remove loaf and cool completely on a wire rack, about 2 hours.
-

NOTES

While banana bread had its star moment during 2020, this recipe has been a favorite of my family's for years. The blueberries add something special!



KRISTINA WALSH-DAARUD

My family is very Norwegian and I grew up with countless Norwegian traditions, one of them being Krum Kake at Christmas.

My great grandma immigrated to the United States from Norway on her own when she was only nineteen years old, with a baby girl and without speaking English. She went on to live in America to one hundred and one years old, raising ten children and many, many grandchildren and great grandchildren.

On one of her last Christmases, my grandma and great grandma (Bestemor and Oldemor) gifted me a Krum Kake Iron along with Oldemor's Krum Kake recipe. I remember her saying to me, "as the oldest, it's your duty to make these every year at Christmas." I was so proud to have this honor.

The very next Christmas, I made them for Oldemor. Chad and I brought them to her and I was so excited to share my Krum Kake with my hundred year old great grandma. Bestemor ceremoniously sat her down and handed her the cookie, filled with pride.

Oldemor took a bite, and took her time exploring the flavors. Bestemor was so very excited, and asked, "what do you think?"

Oldemor made us all laugh when she said in her thick Norwegian accent, "it's okay."

We proudly make Krum Kake every year and invite family members to join. It is such a fun tradition and delicious treat. Watch out for burnt fingers when rolling them on the cone! Bestemor suggests filling them with lingonberries and whipped cream.

Jeg elsker deg Bestemor og Oldemor!!



OLDEMOR KRUM KAKE

INGREDIENTS

- 1 cup of sugar
- 4 eggs
- 2 cups of flour
- 1 teaspoon of vanilla
- ½ cup of melted butter or margarine
- ½ teaspoon of almond flavoring

DIRECTIONS

1. Cream the eggs.
 2. Add the sugar and beat for 2 minutes.
 3. Blend in cool, melted butter.
 4. Blend in flour and flavorings.
 5. Bake for about 1 minute until light brown.
-

TIPS

Bake with krumkake iron, then immediately roll onto the krumkake cone, and then set aside to cool. My grandma (Bestemor) says to top it with lingonberries and whipped cream... then enjoy!



MEGAN OLSON

My mother never made chocolate chip cookies—she was an oatmeal cookie person. This was the only exception and one of my mother's go-to cookie recipes when I was growing up—and it has become mine as well. These cookies are quick to mix up and everyone seems to love them—a real winner!



OATMEAL CHOCOLATE CHIP BARS

INGREDIENTS

- ½ cup of butter or coconut oil
- 1 cup of brown sugar
- 1 egg
- 1 teaspoon of vanilla
- 1 ¼ cups flour
- ½ teaspoon of baking soda
- 1 cup of old-fashioned oatmeal
- ½ cup of chocolate chips

DIRECTIONS

1. Cream together butter or oil and sugar.
 2. Add egg and vanilla.
 3. Stir in flour and baking soda.
 4. Stir in oatmeal.
 5. Press dough lightly in a greased 13" x 9" glass pan. Sprinkle dough with chocolate chips.
 6. Bake at 375 degrees for 15–18 minutes or until edges are golden and center has just fallen (center will be soft).
-

NOTE

Do not overbake! I recommend watching them for the last few minutes of baking to make sure they're not overdone.



CINTIA VIEIRA

My family and I love cakes. There's always a cake in my parents' house for an afternoon break when everybody sits around the table to drink coffee or juice and eat cake. Sometimes with family, sometimes with friends and guests. This recipe is the favorite one of my family (and our friends love it when mom bakes her carrot cake).



CARROT CAKE WITH BRIGADEIRO FROSTING

CAKE

2 medium sized carrots,
roughly chopped or shredded

3 eggs

1/3 cup of vegetable oil

2 cups of sugar

2 cups of flour

1 tablespoon of baking powder

BRIGADEIRO FROSTING

1 can of sweetened
condensed milk

5 spoons of hot chocolate
powder (or 3 spoons of
cocoa powder)

CAKE

1. Preheat the oven to 350 degrees.
2. Grease and flour a 9" square cake pan.
3. In the blender, puree the carrots, eggs, oil, and sugar. In a medium bowl, add the flour and baking powder, plus pour in half of the mixture.
4. Stir.
5. Do the same with the rest of the mixture. Pour into the prepared pan.
6. Bake in the oven for 40–45 minutes or until the toothpick or fork inserted into the center of the cake comes out clean.
7. Let it cool and turn out onto a nice plate to add the Brigadeiro frosting.

BRIGADEIRO FROSTING

1. In a small pot, pour in sweetened condensed milk and the hot chocolate/cocoa powder. On low heat, stir the ingredients constantly until the mixture becomes more consistent and begins loosening from the bottom of the pot.
 2. Pour on the cake. Slice and enjoy!
-



MARK SCHLICHTING

I make pie instead of cake for all of our birthdays and celebrations.

This one was my aunt Donna's recipe. In the family, she was always the pie maker during holidays. She was an amazing baker and everyone was always in awe of the crusts she'd make. This would make her laugh; she always said how easy the crust was to do.

At one point long ago, after I made a similar comment, she told me that she'd teach me. She was the one who showed me and my cousin how to make pie, and it just took off from there.

The funny backstory is that my mom is a really good cook, but she could never make a pie crust. In a funny way, it rubbed her the wrong way that I could make pie as good as my aunt and she still couldn't do it.

After that, I started making all the pies in our family. And like I said, we have pie instead of cake for birthdays.

Now that my aunt is gone, it's always a joyful thing and a sad thing because it reminds me of her, but it's a good way to remember her.



BERRY PIE WITH HOMEMADE PIE CRUST

PIE FILLING

3 cups of berries, thawed

1 cup of sugar

4 tablespoons of flour

½ teaspoon of cinnamon

1 teaspoon of butter,
crumbled into pie filling

PIE CRUST

3 cups of flour*

1 ½ teaspoons of salt*

1 ¼ cup of salted butter*,
room temperature (Tillamook
butter works best!)

**Mix together until crumbly*

1 egg

1 tablespoon of apple
cider vinegar

4 tablespoons of water

ALTERNATIVE APPLE PIE FILLING

6 apples, Honey Crisp or
Granny Smith mixed

2 teaspoons of flour

1 cup of sugar

1 teaspoon of cinnamon

PIE FILLING

1. Mix all pie filling together in a bowl to coat berries then set aside.

PIE CRUST

1. Preheat the oven to 400 degrees.

2. Whisk egg, apple cider vinegar, and water together, then add slowly to the flour mixture until dough holds together and is moldable, does not always require the entire mixture.

3. You might not use it all to make dough for 2 pies if smaller, or 1 large and a single crust.

4. Add filling to pie crust then add pie crust top and sprinkle with cinnamon and sugar.

5. Bake at 400 degrees for 20 minutes then 350 degrees for 25 minutes or longer until filling starts to bubble.



CASEY WYCKOFF

I learned to make pie from my grandmother, Laura—not just because I loved pie, but mostly because I loved spending time with her.

Thinking back, I can remember everything: where I sat at the table, smells in the kitchen, the music. All precious details that rush back whenever I make a pie today. Because of her, by the age of nine, I was making all of the pies for our whole family on Thanksgiving.

I don't know why my grandmother chose me to be the apprentice; she just had an intuition. In a beautiful, natural way, the ritual of making pie with her is now an ingredient in me.

People always say their grandma or aunt or distant relative was amazing, and that was always true. But we are hard pressed to match Grandma Laura—she set the bar so high, I don't even know where it reaches up to.

Yep. She was pretty amazing.



CASEY'S SIMPLE APPLE PIE

CRUST

2 sticks of cold, unsalted butter, cut into small pieces

2 ½ cups of flour

1 teaspoon of salt

1 teaspoon of sugar

6–8 tablespoons of water

FILLING

4 Granny Smith Apples, peeled, cored, and sliced into ¼" thick pieces

4 Golden Delicious Apples, peeled, cored, and sliced into ¼" thick pieces

1 tablespoon of lemon juice

⅔ cup of sugar

3 tablespoons of flour

½ teaspoon of cinnamon

¼ teaspoon of nutmeg

¼ teaspoon of allspice

2 tablespoons of butter, cut into small bits

CRUST

1. Mix flour, sugar, and salt in a food processor.
2. Add half the butter, pulse with processor, add remaining butter, pulse again until butter is chopped to the smaller bits. Don't over process.
3. Start adding water slowly, a couple tablespoons at a time, pulsing between water additions until 6 tablespoons of water are added.
4. Test the consistency of the mixture, you should be able to take a small handful of the crumble and press it together. If it doesn't hold together, add the remaining 2 tablespoons of water and pulse again.
5. Divide the mixture and gently knead into two fat pancakes. Wrap each in plastic wrap and place in the fridge.

FILLING

1. Mix apples and lemon juice.
2. Add sugar, flour, and spices. Mix until coated and set aside.
3. Save butter for when filling is poured into the crust.

PIE

1. Take dough out of the fridge, roll out on a floured board about 1 ½" larger in diameter than your pie pan. Rolling pin should be lightly floured as well.
2. Fold round into half, transfer into pie pan, unfold into the pan. Roll out the second pancake of dough for the top.
3. Pour the apple filling into the crust, top with a few pieces of butter.
4. Place the dough top on the pie, cut some vent holes, pinch the crust together at the edge.
5. Place into a preheated oven at 375 degrees for 20 minutes, turn heat down to 350 and bake for about another 45 minutes. Remove and cool for a bit, slice and serve.

TIPS

Amounts of ingredients are mere suggestions, as is the process. This will be more fun if you enjoy the process of making a delicious mess, knowing that the goal isn't an Instagram post, but a plate of warm goodness that you can enjoy on your own in peace and quiet or with friends. I prefer apple pie for breakfast.

Baking is best when music is played in the kitchen.



KENZIE JONER

My love for snickerdoodles was kindled by the simplicity of the recipe. It lived in my mom's red, checkered cookbook on a shelf in the kitchen. It contained only a few basic ingredients and it was almost impossible to mess up, which was ideal for a kid who had neither the passion nor the gift for baking.

I also loved it because cookies are my favorite dessert. Some argue that cookies are too boring to be a front-runner, but I maintain the exact opposite—there's no dessert with more variety and adaptability. Not to mention cookies melt in your mouth when you eat them. Anyway, for these reasons, this snickerdoodle recipe became my go-to anytime I needed to contribute a food item. I was so committed to the recipe that I actually gained a reputation as the 'snickerdoodle girl' with my friends and family. If you wanted snickerdoodles, you came to me.

The highlight of my relationship with this recipe was weaponizing it in my personal war on pie. If you know me, you know that I think pie is the most over-rated dessert. I don't think pie is inherently bad, I just wonder why on earth people get so excited about hot, crusted fruit? Mostly pie and I can coexist peacefully by staying out of each other's way. However, there was always one day a year when I felt defenseless against its mediocrity: Thanksgiving. In my family, you have only pie for dessert on Thanksgiving. For many years I was faced with the horrible decision of skipping dessert or fraternizing with the enemy.

But then one year, I'd had enough. Despite the fact that I had not been asked to bring a dessert, I got out that checkered cookbook and baked a double batch. The snickerdoodles fit into the Thanksgiving foodscape perfectly, lots of people ate them, and I got to enjoy a dessert that lived up to the occasion.

I don't make snickerdoodles as often anymore, but they remain a fan favorite, a Thanksgiving staple, and still the only kind of cookie I can bake exceptionally well.



SNICKERDOODLES

PIE FILLING

½ cup of margarine or butter,
butter recommended

1 ½ cups of all-purpose flour

1 cup of sugar

1 egg

½ teaspoon of vanilla

¼ teaspoon of baking soda

¼ teaspoon of cream of tartar

2 tablespoons of sugar

1 teaspoon of ground cinnamon

PIE FILLING

1. In a mixing bowl, beat margarine or butter with an electric mixer on medium to high speed for 30 seconds.
 2. Add about half the flour, the 1 cup of sugar, the egg, vanilla, baking soda, and cream of tartar. Beat till thoroughly combined.
 3. Beat in remaining flour. Cover and chill for 1 hour.
 4. Shape dough into 1-inch balls. Combine the 2 tablespoons of sugar and the cinnamon. Roll balls in sugar-cinnamon mix.
 5. Place 2 inches apart on an ungreased cookie sheet. Bake in a 375 degree oven for 8–10 minutes or until edges are golden.
-

TIPS

Make sure the butter is room temperature (cold or melted butter will change the consistency of the cookies).

I always splash in a little extra vanilla.

Chilling the dough is optional—you can bake without chilling but chilling the dough will create a better cookie shape.

*You'll need more sugar and cinnamon for rolling the dough balls.
I never measure it; I just mix them together until I like the color!*

NOTES

I grew up making these cookies. They're my signature baking move!

Yields 25–30 (depending on how much dough you eat).



CLAYTON TRUSCOTT

Of all the things I miss about South Africa, starting my day with a rusk is one of the most constant.

A rusk is essentially a twice-baked dunking biscuit that pairs with tea or coffee. You mostly eat them in the morning or as a snack with tea in the afternoons, but there's no off-limit occasion where a rusk would be frowned upon (except as a bar snack, maybe).

Traditionally, the rusk is a simple creature (buttermilk, flour, sugar) but my Gran has been sprucing hers with raisins and seeds as far as I can remember. That's become pretty common as contemporary ingredients have gotten healthier. This particular recipe is one that I crave and always look forward to when I visit.

They're not hard to prepare, but it's fairly time consuming and requires some flexibility. On the plus side, you'll typically make large batches that store for weeks, even months (I have eaten a few fossilized specimens in my time).



GRANNY CHERRY'S RUSKS

INGREDIENTS

5 cups of cake flour
50 milliliters of baking powder
1 cup of bran
2 cups of brown bread flour, roughly 6 crumbled Weetabix, if that means anything to you
2 cups of whole grain wheat
500 grams of margarine
2 teaspoons of bicarbonate of soda
2 cups of brown sugar
2 teaspoons of brown vinegar
2 eggs
2 cups of butterscotch
Raisins, flax seeds, chia seeds, and any other seeds that strike your fancy
A pinch of blind faith in the process

DIRECTIONS

1. Beat the sugar, vinegar, eggs, and buttermilk.
2. Add the melted margarine and mix it up.
3. Add the remaining ingredients and mix until your forearms ache and your fingers are ready to fall off.
4. Put the mix into greased bread tray and bake at 320 degrees for 45 minutes.
5. Remove from heat and break these rusks into your desired serving size.
6. Allow it to cool completely.
7. Break apart and allow it to dry at 160 degrees; when drying, keep the door ever-so-slightly ajar to prevent the rusks from burning.

DUNKING ETIQUETTE

There are no hard rules of engagement when it comes to dunking a rusk.

If anything, the act of dunking is a personality test of sorts. Some folks like to dunk twice, bite once, and keep the process tidy. Personally, I have no qualms with dropping a whole rusk into my tea and going fishing for chunks with a teaspoon.

Live adventurously and do what makes you happy.



STEFANI RANDALL

This was a delicious one I found that has become a family favorite. The kids don't like cranberries, so I've started making half with cranberries and half without. I always keep cranberries for this Christmas cake—whenever I see them on special, I'll buy them and store them in the freezer.



CRANBERRY CHRISTMAS CAKE

INGREDIENTS

- 3 eggs
- 2 cups of sugar
- $\frac{3}{4}$ cup of butter, softened
- 1 teaspoon of vanilla
- 2 cups of all—purpose flour
(see note below for
gluten—free alternative)
- 12 ounces of fresh cranberries

DIRECTIONS

1. Preheat the oven to 350 degrees. With a mixer, beat the eggs with the sugar until slightly thickened and light in color, about 5–7 minutes. The mixture should almost double in size. The eggs work as your leavening agent in this recipe, so do not skip this step. This mixture should form a ribbon when you lift the beaters out of the bowl.
2. Add the butter and vanilla and mix for 2 more minutes.
3. Stir in the flour until just combined. Add the cranberries and stir to mix throughout.
4. Spread in a buttered 9" x 13" inch pan. Bake for 40–50 minutes, or until very lightly browned and a toothpick inserted near the center of the cake comes out clean.
5. Let cool completely before cutting into small slices.

GLUTEN FREE SUBSTITUTION

1 $\frac{1}{4}$ cup of brown rice flour + $\frac{1}{2}$ cup of potato starch + $\frac{1}{4}$ cup of tapioca starch + 1 teaspoon of xanthan gum may be substituted for the amount of all-purpose flour listed in the ingredients above.

Yields 16 servings.



MARK SCHLICHTING

This one is in acknowledgement of our German Heritage,
Bokelman and Schlichting families.



GERMAN PANCAKES

INGREDIENTS

- 6 eggs
- 1 cup of milk
- 1 cup of flour
- ¼ teaspoon of vanilla
- ¼ teaspoon of cinnamon
- 5 tablespoons of butter

DIRECTIONS

1. Preheat oven to 450 degrees.
 2. Mix all ingredients in a mixer, grease pie pan (one for each pancake) pour in ¼ inch of mixture into each pan and bake for 20–25 minutes.
 3. Top with powdered sugar and syrup.
-

Yields 4–6 large pancakes.





DRINKS

TREVOR WELTZER

I don't think there's anything bookworthy in this category that's less complex than an IBA Official Cocktail, and those are already too complex for most people.

On the other hand, maybe I'm just a snob. I actually like gin martinis and scotch, but I like well-mixed long islands too – I don't judge, you should drink what you like. Here's my best shot for 2020 meme points.



2020 MEME COCKTAIL

INGREDIENTS

Instant coffee

Sugar

Hot water

Coffee

1 oz Frangelico

1 oz Baileys

Optional: +1 ounce of Irish Whiskey if you want to embrace your inner lush, or Kahlua for the coffee trifecta

DIRECTIONS

1. Equal parts instant coffee, sugar, hot water. Beat with an electric mixer until stiff (remember that one week everyone on the internet was making dalgona coffee?). Two tablespoons of each, maybe?
 2. Separately, brew a cup of real coffee. Add 1 ounce Frangelico, 1 ounce of Baileys, +1 ounce of Irish Whiskey if you want to embrace your inner lush, or Kahlua for the coffee trifecta.
 3. Put 1 on top of 2; take a photo for Instagram; drink up.
-



JASON OLSON

It's perfect for a cool fall/winter evening by the fire.



HOT BUTTERED RUM COCKTAIL

INGREDIENTS

1 stick of unsalted butter,
softened

2 cups of light brown sugar

1 teaspoon of ground cinnamon

½ teaspoon of grated nutmeg

Pinch of ground cloves

Pinch of salt

Bottle of dark rum

Boiling water

DIRECTIONS

1. In a bowl, cream together the butter, sugar, cinnamon, nutmeg, cloves, and salt.
 2. Refrigerate until almost firm.
 3. Spoon about 2 tablespoons of the butter mixture into 12 small mugs.
 4. Pour about 3 ounces of rum into each mug (filling about halfway).
 5. Top with boiling water (to fill the remaining half), stir well, and serve immediately.
-

Yields 10–12 servings.



MARINA BAKER

Yes, it's true that sangria reminds me of summertime parties in Portland. But I also love it because there are hundreds of ways you can make it; sangria can be fancy or budget friendly depending on your choice of wine, fruit, sparkling water, and/or liquor.

You really can use any combination of ingredients to make a good sangria. If it's too sweet, add more sparkling water and wine. If it needs a bigger bite, add in a smidge of brandy. You really can't mess it up, which is most likely why the recovering perfectionist in me loves a sangria recipe. It also reminds me of community because it's often the drink I make for BBQs and group hangs with my friends. It's all those reasons and more why we also chose to serve this ultimate party drink as a welcome cocktail at our wedding.

Oh! One more thing: if you close your eyes after taking a sip, you could transport your mind to any sunny and beautiful place. It's like a mini vacation for your brain!



THE BEST SANGRIA

INGREDIENTS

2 bottles of Spanish red wine, Rioja wine is most popular

½ cup of brandy

2 oranges, one juiced and one diced

1 green apple, diced

1 lemon, diced

1 cinnamon stick

Optional sweetener: simple syrup or maple syrup*

Optional bubbles: lemon-lime soda, ginger ale, or sparkling water

DIRECTIONS

1. Add the wine, brandy, orange juice, diced orange, diced apple, diced lemon, and cinnamon stick to a large pitcher. Stir to combine. Taste and add in a few tablespoons of sweetener, if desired.
 2. Cover and refrigerate for at least 30 minutes or up to 4 hours.
 3. Serve the sangria over ice, topping off each glass with a splash of bubbly soda (or sparkling water) if desired.
-

TIPS

I skip the sweetener and add orange juice instead. Also, who has cinnamon sticks?! (Not me.) But really, you can sub in/out anything you like, except for the red wine and brandy. Those are a must.

NOTES

**Simple Syrup: To make simple syrup, just combine equal parts sugar (or honey) with water. Give the mixture a stir and heat until the sugar (or honey) has dissolved. Then use immediately or cover and refrigerate in a sealed container until ready to use.*



MEG HARVEY

It is quite fun to make and will make your house smell amazing! Let it steep for several hours for best results. By far the best chai you'll ever taste.



AUTHENTIC MASALA CHAI

INGREDIENTS

5–7 green cardamom pods

3–4 whole cloves

1–2 star anise

5–7 peppercorns

1 cup of water

2–3 slices of ginger or more,
skins ok

½ a cinnamon stick, split
lengthwise, use your fingers
to separate

1–2 tablespoons loose leaf
black tea (or 1–2 tea bags),
or sub decaf black tea

1 cup of milk of your choice:
organic whole milk, almond
milk, oat milk, soy milk, cashew
milk, hemp milk. See notes
for “ratio”.

2–3 teaspoons, or more or less,
maple syrup, honey, sugar or
alternative. Sugar is traditional,
but I prefer maple.

DIRECTIONS

1. Lightly crush cardamom pods, whole cloves, star anise and peppercorns, and place in a small pot with 1 cup of water. Add ginger, cinnamon and black tea. I like to muddle the ginger a bit right in the pot.
2. Bring to a boil and turn the heat off (don't continue to boil the tea, it may get bitter) and let it steep for at least 10 minutes...or for several hours. The longer, the more flavor!
3. Add your choice of milk. Bring to a simmer once more, turn off the heat.
4. Stir in your choice of sweetener, taste, adding more sweetener to taste. If it tastes bitter, you need more sweetener. Strain into a chai glass or mug.

NOTES

Tea: Any dark, rich, robust black tea will work best here. Assam, Darjeeling, etc. You can also make the tea part as strong as you like. Start with one tablespoon loose leaf tea and add more according to your taste. Use loose-leaf or tea bags.

Spices: Whole spices are preferred here but in a pinch feel free to add or sub ground spices to taste. You can add the ground spices at the end if you like.

Milk ratio: Instead of the full cup of milk, I typically use a ratio of ½ water and ½ milk. Many prefer the richness of a full cup milk, so feel free to adjust to your taste.

Batch making: You can make a big batch of the masala chai (without the milk) and refrigerate for up to 4 days, and heat up with the milk and sweetener when ready to serve.

You can add more whole spices and more black tea for an even stronger more concentrated version.

TIPS

I prefer Earl Grey black tea for this recipe.

My milk of choice is vanilla oat milk creamer and I only use a third of the amount the recipe calls for and do not add any sweetener as the creamer is already very sweet.



