

James Monroe Recipe Challenge



An Owl Cookbook!



Eleni M's Spanakopita



Ingredients

450 g of uncooked spinach

2 scallions

80 g dill

300 g Feta cheese

1 egg

1/4 cup Panko breadcrumbs

1/2 extra-virgin olive oil

Salt and pepper

Sesame seeds

1lb dough

Flour

Preheat the oven to 350 degrees Fahrenheit.

First, saute the dill and scallions in 1 tablespoon of olive oil. Slowly add spinach (make sure you have washed and dried your spinach). Add some salt and pepper.

Next, strain the mixture to eliminate as much moisture as you can. Then, weigh out 300 g of Feta cheese and crumble up with hands or fork. Add the Feta cheese to the spinach and dill mixture. Add one egg to the mixture and mix. Add 1/4 cup of panko bread crumbs to the mixture and mix in. Set the mixture aside and get your favorite pizza dough or phyllo crust. You are going to need a 9 by 12 inch pan. If using dough, split your dough in half, roll out one half of the dough to the thickness that you like. Grease your pan with olive oil.

Then, very carefully place the rolled-out dough in the pan. Add the spinach and Feta mixture on top of the dough. Roll out the other half of dough and put it on top. Cut off excess dough. Lightly mark squares with a knife so it's easier to cut later on. Sprinkle olive oil and sesame seeds on top. Place the spanakopita in a 350 degree Fahrenheit preheated oven and bake for 40 minutes or until golden brown. Next, cut into squares and enjoy!!



Nirmaya N's Ugadi Pachadi and Bakshalu



Ingredients

Pachadi

Tamarind juice

Raw mango

Neem Flowers

Coconut slices

Jaggery

Bakshalu

Chana Dal

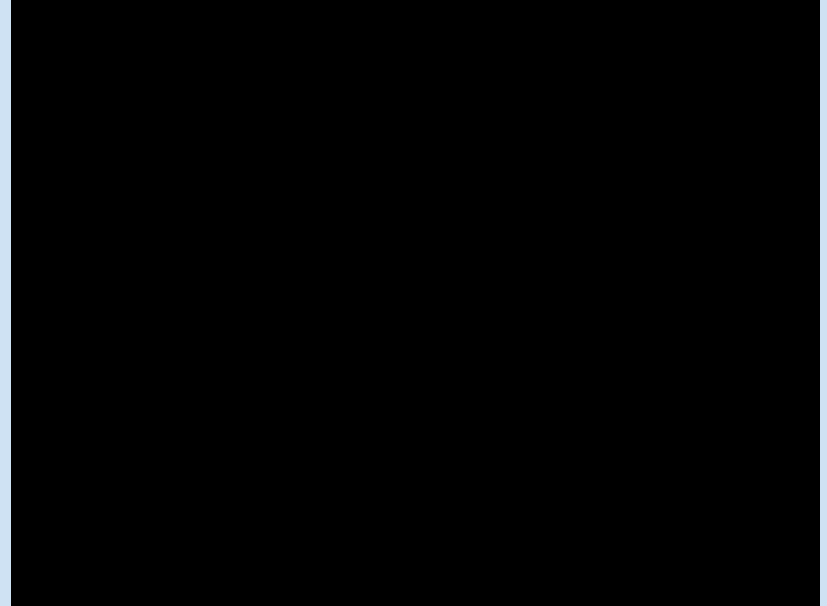
Sugar

Ghee

Cardamom powder

Wheat flour

Water



Catherine D's Nastar



Ingredients

Filling Ingredients:

1 pineapple

1 cup of sugar (but it depends on how sweet or sour your pineapple is)

Cookie Ingredients:

250 gr all purpose flour

250 gr melted butter

50 gr powdered sugar

2 egg yolks

1/4 ts of vanilla (optional)

1. Preheat the oven to 325-350
2. Prepare your baking sheets and line them with parchment paper
3. Mix the melted butter with your egg yolks and stir then add the powdered sugar and mix
4. Add the flour to the egg and butter mixture and do NOT overmix
5. Take about 1 teaspoon of the dough and press it down on your palm then take a little of your homemade pineapple jam and put on the dough and roll it and do the rest of your dough
6. Put it in the oven for about 30 minutes
7. After 30 minutes brush egg wash on them lightly
8. Then put them back in the oven for 15-30 minutes or until golden brown
9. Let it cool down and there done!
10. Have fun

Pineapple Jam:

1. Cut your pineapple into small pieces
2. Put it in a food processor and then puree it
3. Put it on low heat and mix it once and a while
4. Once about half the liquid evaporated add the sugar
5. Cook on low heat until mostly dry

NOTE It should take about 2 hours in all to turn it into jam

Elda J's Spinach Pie



Ingredients

Spinach

Onions

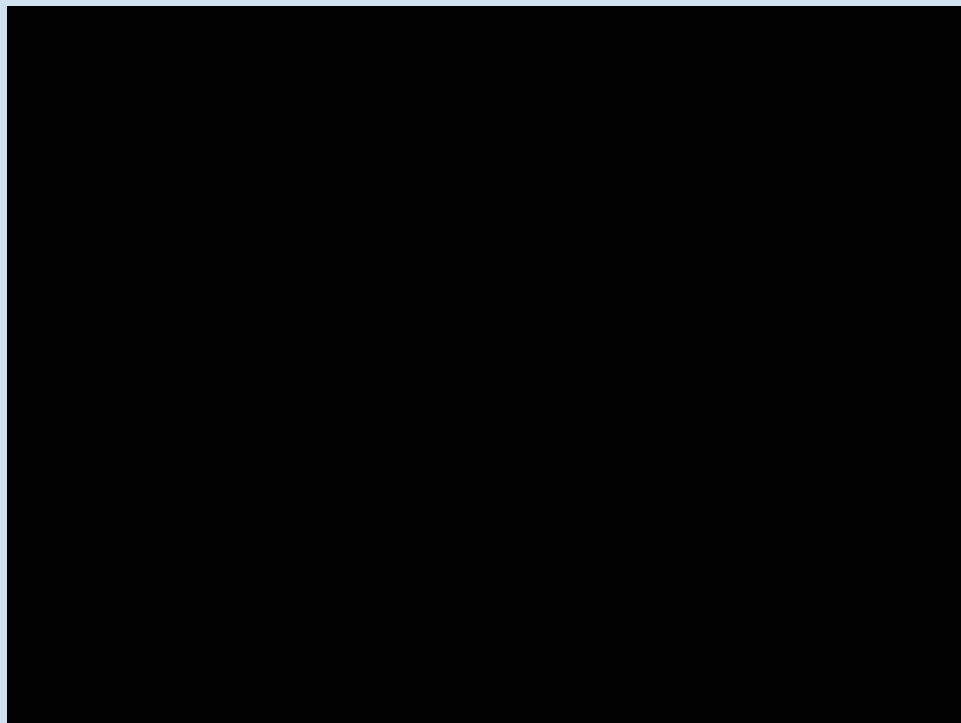
1 spoon Sour cream

1 egg

1 cup feta cheese

2 cups of water (room temperature)

1 liquid measuring cup of flour



Aveline W's Cranberry Buttermilk Pancakes



Ingredients

1 cup all-purpose flour

1 cup whole wheat flour

2 teaspoons baking powder

1 teaspoon baking soda

1/2 ground cinnamon

1/4 teaspoon ground nutmeg

**2/3 cup whole berry cranberry sauce,
divided**

2 eggs, 2 tablespoons vegetable oil

**1 1/2 cups buttermilk, and maple syrup
(optional)**

1. Combine all-purpose flour, whole wheat flour, baking powder, baking soda, cinnamon and nutmeg in small bowl; mix well. Whisk cranberry sauce, eggs and oil in large bowl until well blended. Gradually stir in flour mixture until combined. Stir in buttermilk until smooth and well blended.
2. Heat pan over medium heat. Pour 1/4 cupfuls of batter 2 inches apart into pan; cook 3 min. or until lightly browned and edges begin to bubble. Turn over and do same. Serve with syrup, if desired



Jayden V's Prasad

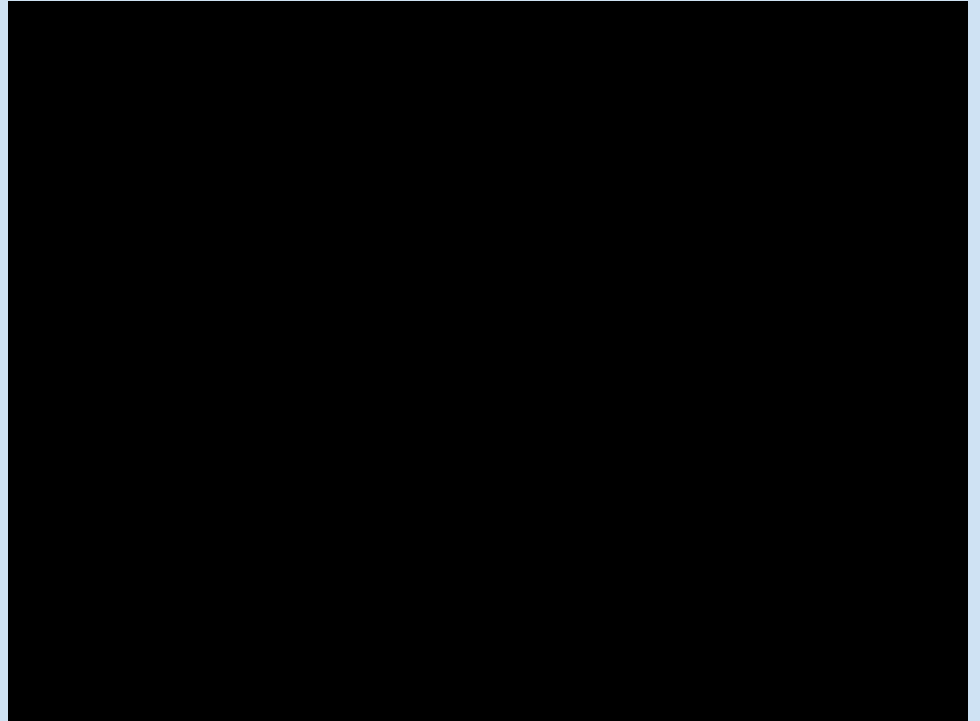
Ingredients

Wheat flour

Sugar

Ghee

Water



Kiran A's Besan Ladu

Ingredients

½ cup Ghee

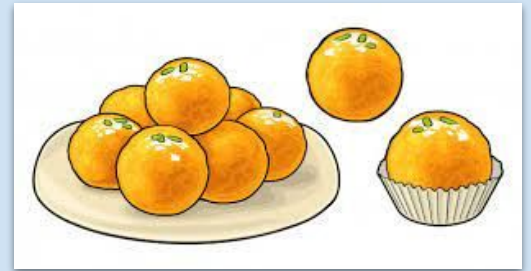
1 cup Brown Sugar

2 cups Besan

pinch of cardamom

pinch of salt

1. Heat up Ghee
2. Fry the besan
3. Mix sugar, besan, and spices
4. Let mixture cool
5. Mold into balls



Ingredients

1 lb Ground turkey

1 egg

¼ cup Bread crumbs

Salt

Garlic

2 tbs Butter

Pepper

Orgenso

1 cup Chicken stock

1 can Tomato sauce

Hot sauce

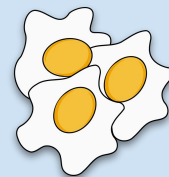
1 cup Parmesan cheese

1 box Spaghetti

Layla D's Spaghetti & Meatballs



Jerry L's Scrambled Eggs and Tomato Stir Fry



Ingredients

3 eggs

2 small tomatoes

1 teaspoon of salt

lots of ketchup

2-4 tablespoons of sugar

1 teaspoon of soy sauce (optional)

1. Scramble 3 eggs in a bowl after cracking them
2. Fry the eggs until ready
3. Add tomatoes
4. Add salt (a teaspoon)
5. Add ketchup
6. Add sugar 2-4 tablespoons
7. Mix

Anu's Veggie Salad and Sweet Kesari Bhat

Ingredients

Veggie Salad

1 bowl chopped cucumber

2 tbsp grated coconut

1 cup grated carrot

2 tbsp cilantro

1 cup sports

1/2 lemon

Salt

Kesaribath

½ cup sugar

1 cup roasted rava

crushed almonds

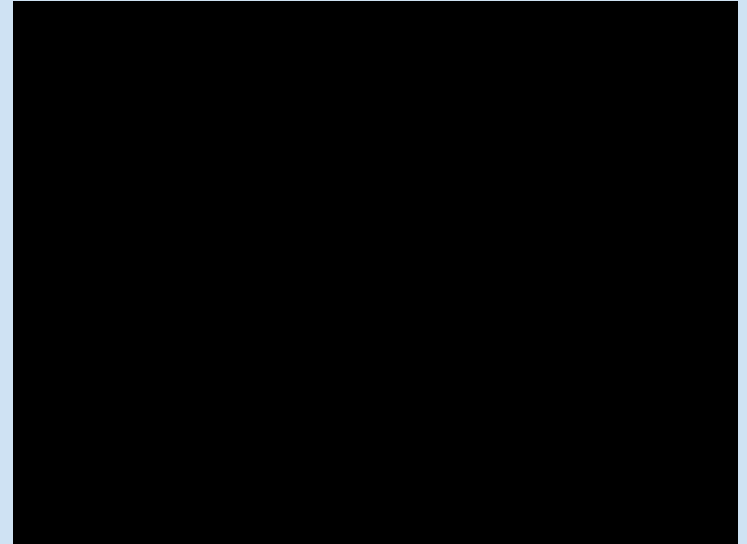
Cashews

Raisins

Cloves

Ghee

Food coloring



Lily P's Olie Koekens



Ingredients

¾ Cup warm water

1 Tbsp dry yeast

1 Tbsp sugar

2 Cups warm milk

1 ½ Cups raisins

4 Cups of bread flour

1 Tbsp salt

2lb Vegetable shortening

1. Dissolve yeast in warm water and sugar and whisk the mixture
2. Warm up your milk
3. In a big bowl add your warm milk, yeast mixture, and raisins
4. Stir in flour and salt
5. Cover with a towel and let it set for 2 hours
6. Heat oil and scoop dough with a spoon. Drop dough into oil until golden brown.
7. Pour sugar into a bowl and roll olie koekens in sugar

Divjot K's Stuffed Paratha



Ingredients

1 potato

Bunch of ginger

Pink salt

Black salt

Dough



Ingredients

2 tps Oil

½ tps Cumin seeds

10 cloves Garlic

1 Green chili

10 Curry leaf

2 Onion

3 Tomato

2 Carrot

3 Cups Drumstick leaf

1 ½ sp Rasam powderSalt

Pepper

8 cups water

Small bunch Cilantro

1 tsp Ghee/Butter (optional)

Joshua R's Drumstick Leaf Rasam

1. In a pressure cooker/heavy bottomed vessel, add 2tsp oil, and once it's hot, add the cumin seeds, chopped garlic and curry leaves.
2. Once it starts getting aromatic, add the chopped onions and sauté. Wait for onions to soften, and then add in the chopped tomatoes and carrots. Stir fry.
3. Next, add in the drumstick leaves and rasam powder. Sauté well and add enough water for the soup. Season with salt. If using pressure cooker, close lid and count up to 2 whistles on medium heat. If using a normal pan, cover with lid and let it cook on medium heat for about 15 minutes or until carrots are soft.
4. Once done, open pan and add finely chopped cilantro and 1tsp ghee/butter to add more flavor.

Sit back with a bowl of this healthy rasam (some croutons/toast) and enjoy a rainy day by the window !



NOTE:
Drumstick leaves, rasam powder, curry leaves and ghee are easily available at any Indian grocery store

Anvi S's Gulab Jamun



Ingredients

1 cup water

1 cup sugar

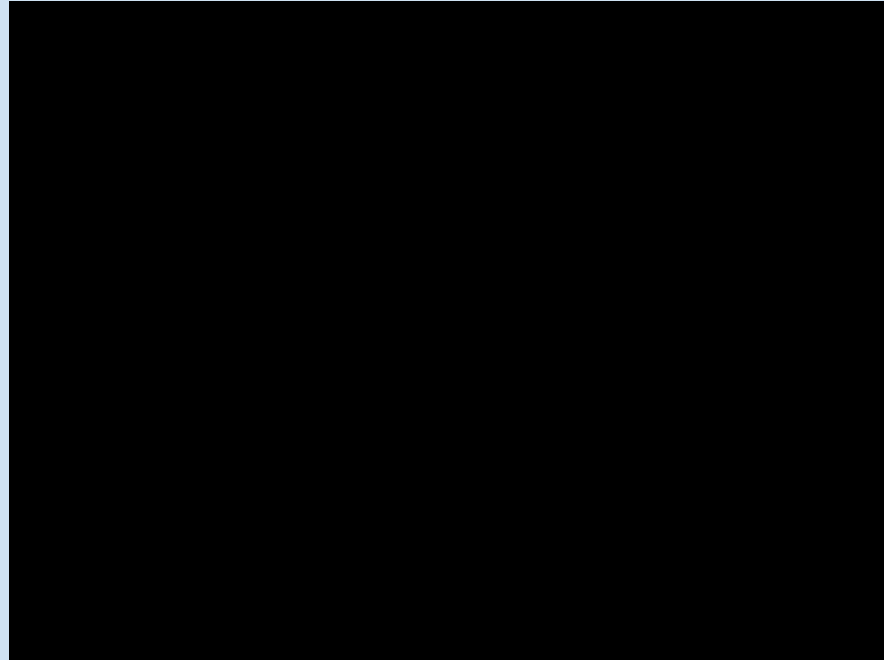
Cardamom

$\frac{3}{4}$ cup milk powder

1 $\frac{1}{2}$ pinch baking soda

1 Tbsp suji

3 Tbsp warm milk



Alexander G's Baked Pasta

Ingredients

1 Box bowtie macaroni

1 Gag chopped peperoni

1 Zucchini

1 Cube of mozzarella cheese

1 Container of pasta sauce

1 Container of parmesan cheese

1 Cup of ricotta cheese

1. Cut zucchini and heat in pan
2. Warm up the sauce and start your water for the pasta
3. Pour macaroni into boiling water and cook 8-9 minutes or until it's almost ready
4. Pour ricotta, pepperoni, and zucchini into sauce
5. Mix sauce and pasta together. Add some grated cheese and cubed mozzarella
6. Top with remaining parmesan and mozzarella cheese
7. Bake in oven for 15 minutes



Ja'honi J's Potato Pancakes



Ingredients

Baked Potatoes

Butter

Milk

¼ Onions

1 Egg

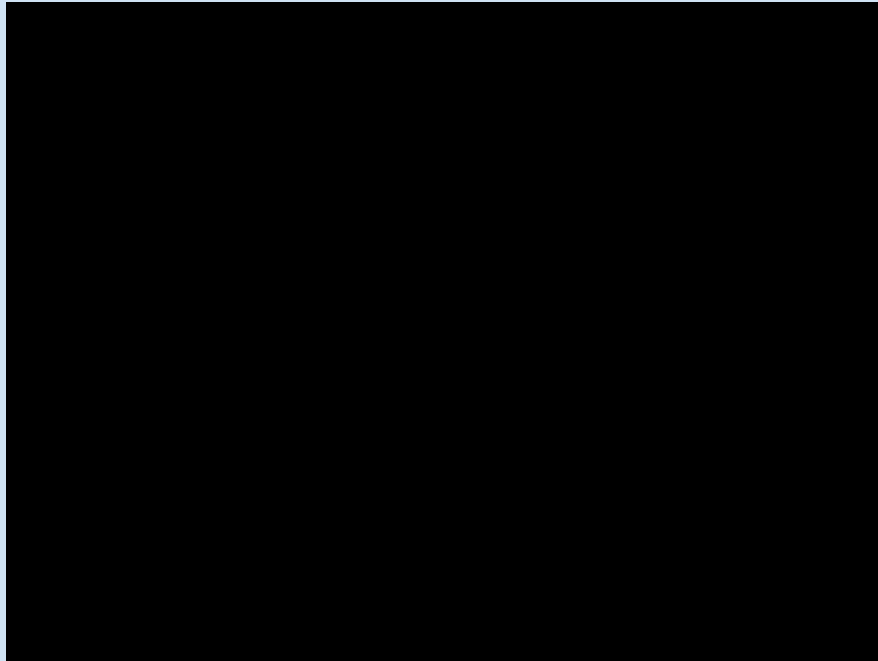
Tbsp Garlic

Pinch of Flour

Salt

Pepper

Parsley





Aisha S's Sheer Khurma

Ingredients

2 cups whole milk

2 tbsp ghee (clarified butter)

4-5 almonds chopped

4-5 cashews chopped

4-5 pistachios chopped

3-4 dry dates chopped

1/4 cup broken vermicelli

3 tbsp sugar (according to your taste)

Pinch of saffron

1. Heat ghee (clarified butter) in a pan on medium heat. Add chopped nuts and dates to the pan.
2. Roast for 1-2 minutes. Remove the nuts from pan and set them aside.
3. Now add vermicelli to the same pan and roast for 2 minutes.
4. Add milk to the pan and stir. Let the milk come to boil, stir often in between so vermicelli don't stick to bottom of pan.
5. Once milk is boiled, lower heat to medium and let it boil for 8 minutes.
6. You will see milk reduce and thickens slightly add sugar and mix.
7. Add nuts and pinch of saffron to pan and mix.
8. Cook for 2 minutes and turn off heat.
9. Serve warm or chilled.

Siri and Srinidhi's Pulihora

Ingredients

Cooked rice

Turmeric

Tamarind

Ginger

Green chilis

Peanuts

Curry leaves

Urad dal

Channa dal



Anika V's One Pot Chicken Biryani



Ingredients

2 Cups Basmati rice

1 Onion

1 Tomato

Ginger garlic paste

Mint leaves

Coriander leaves

Cloves, cinnamon, bay leaves

Chicken pieces

Oil

Salt

Turmeric

Chilli powder

Aram masala powder

1. First we add water to rice and keep it aside.

2. Add oil to pot and add cloves, cinnamon, bay leaves, onion and let it cook.

3. Then add ginger garlic paste and cook for 2 minutes.

4. Then add tomato, coriander and mint leaves. Mix and add salt, turmeric powder, chilli powder and garam masala powder.

5. Let it cook for few minutes then add chicken pieces. When chicken pieces are almost cooked add 4 cups water for 2 cups rice.

6. When soup comes to boil, drain the soaked rice and add it to the pot. Close the lid and let it cook for 15-20 minutes, stirring occasionally.

Finally yummy biryani is ready to eat

Upasna and Heer V's Roti



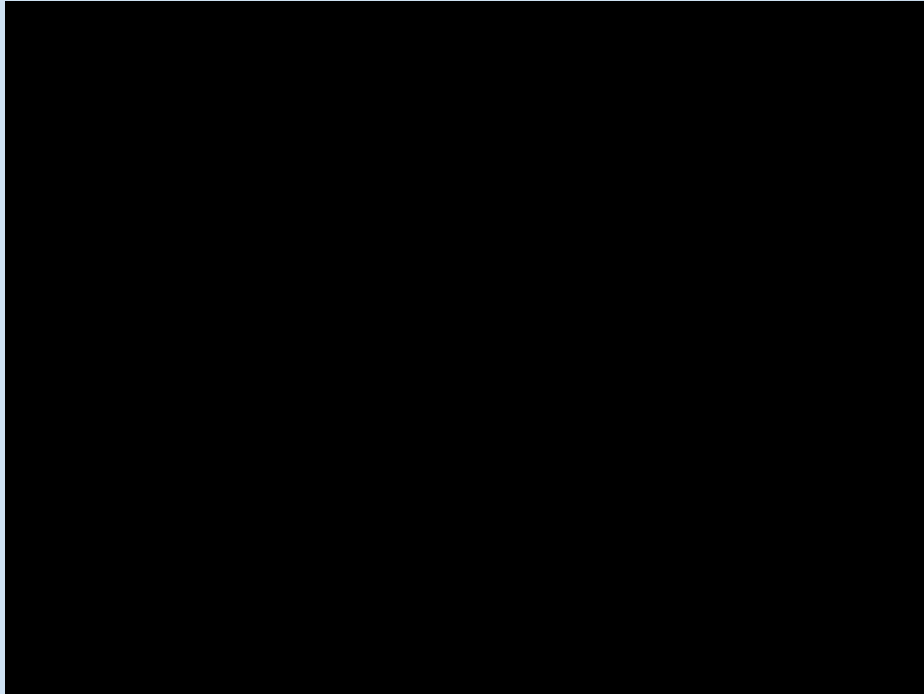
Ingredients

2 cups Flour

tsp salt

2 Tbsp cooking oil

1 - 1 ½ cup water





Eleni A's Vasilopita

Ingredients

4 cups flour, sifted

6 teaspoons baking powder

1 teaspoon salt

1 cup butter

2 cups sugar

4 eggs

1 1/2 cups milk

Grated lemon rind from 1 lemon

Confectioners Sugar

Silver or gold coin (soak in water and soap to clean. \$1 coins are fun!)

Preheat oven to 350 degrees. Sift flour, baking powder and salt. Cream butter, add sugar gradually; beat together until mixture is light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in alternately until just smooth, flour mixture and milk. Add grated lemon rind from one whole lemon (2-3 teaspoons).

Grease a 12-inch round baking pan and line bottom with parchment paper. You can use a rectangle if you don't have the large round pan. Put batter into the prepared pan. Drop in a silver or gold coin and bake at 350 degrees for about 40 minutes or until toothpick comes out clean. Cool in the pan. Then, sift confectioners sugar over the top. Cut out of pan to serve.

Aradhya P's Almond Cake

Ingredients

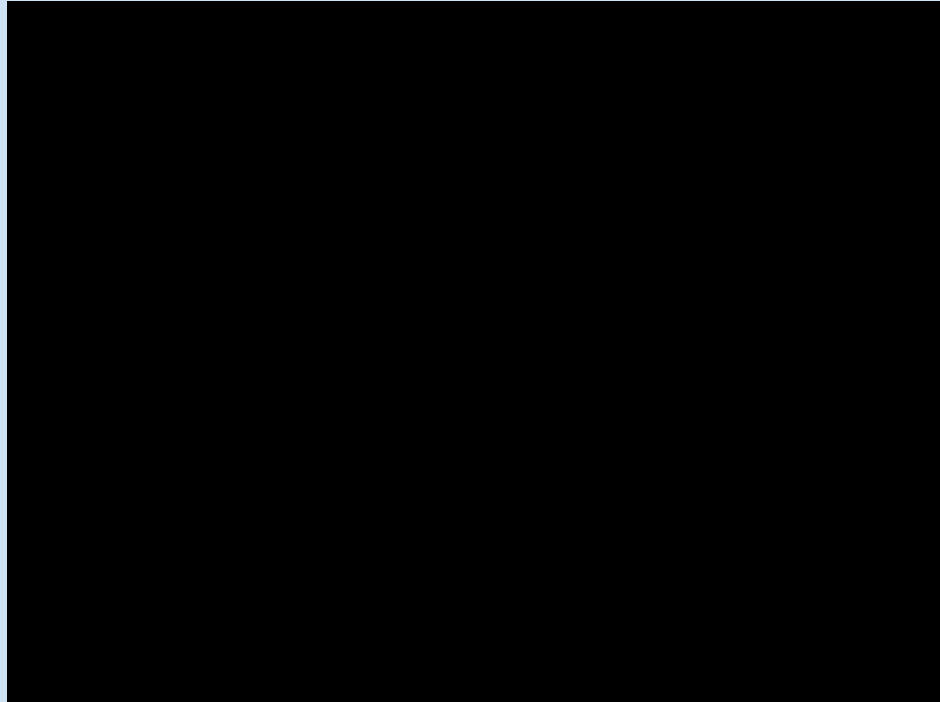
Eggs

1 ½ cups Almond flour

1 cup Sugar

½ Tbps Baking soda

1 Tbsp Baking powder



Ayaan T's Semiyan



Ingredients

1 packet vermicelli / semiyan

4 cups milk

1 tsp ghee / (clarified butter)
some almond (you can use any nuts)

1 cup sugar

4 cardamom
saffron (optional)

1. In a pot heat 4 cups milk to boil, stirring occasionally.
2. Now add cardamom, saffron, sugar and ghee and mix it.
3. Now add roasted vermicelli and give a good mix boil for 5 min or till semiyan softens.
4. Additionally add nuts. finally, serve semiyan chilled or hot garnished with few nuts.

Zavi D's Samosa and Kuchori



Ingredients

Whole Purpose Flour

Lemon

Salt

Potato

Oil

Mustard Seed

Fennel Seed

Curry Leaves

Sugar

Garam Masala

Chili Powder

Turmeric Powder

Coriander Powder

Tamarind Sauce



Sia S's Paneer Kathi Roll

Ingredients

Paneer cubes

1 Bowl chopped onions

1 Bowl chopped capsicum

Whole wheat tortilla

12. tsp kasuri methi

Red chili powder

Salt

Rasoi magic masala powder

Grated cheese

1. Heat oil in a pan or add. Add paneer. Cook for 4-5 minutes until it's golden brown. Add rasoi magic masala powder, salt, red chili powder. Add kasuri methi.
2. Then add capsicum, onions, and saute.
3. Take roti/tortilla. Put some ketchup in middle. Put the paneer mixture over ketchup. Fold roti/tortilla to make a roll





Aryana M's Mango Shrikhand

Ingredients

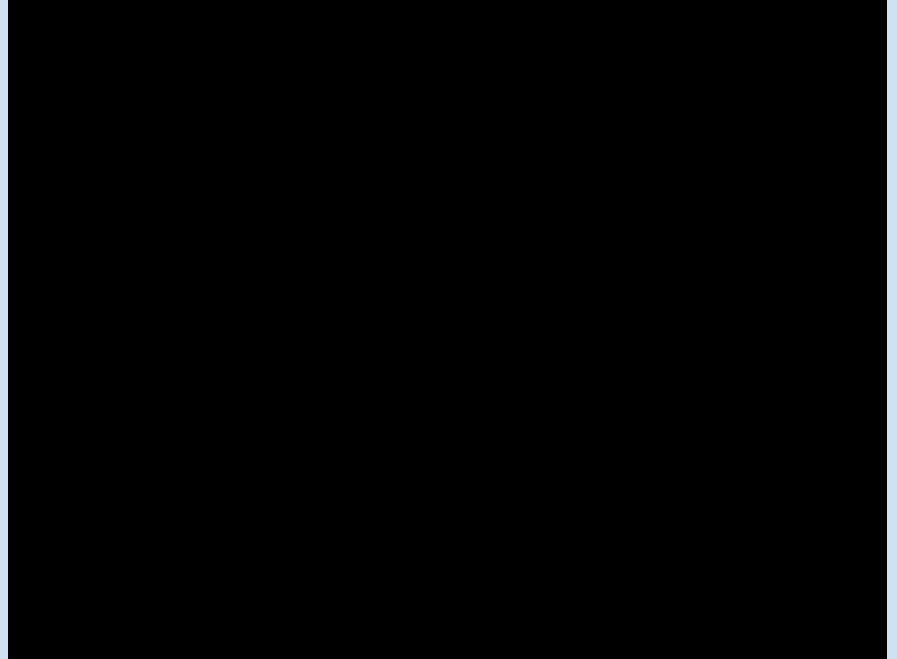
3 to 3.5 cup Curd (yogurt) or curd made from half a liter of milk

2 mangoes, chopped

4-5 green cardamom, crushed

Dried Fruits

Saffron



Tejaswini S's Chakli



Ingredients

1 cup Rice Flour

½ cup Gram Flour

1 Tbsp Sesame seeds

1 tsp Red chili powder

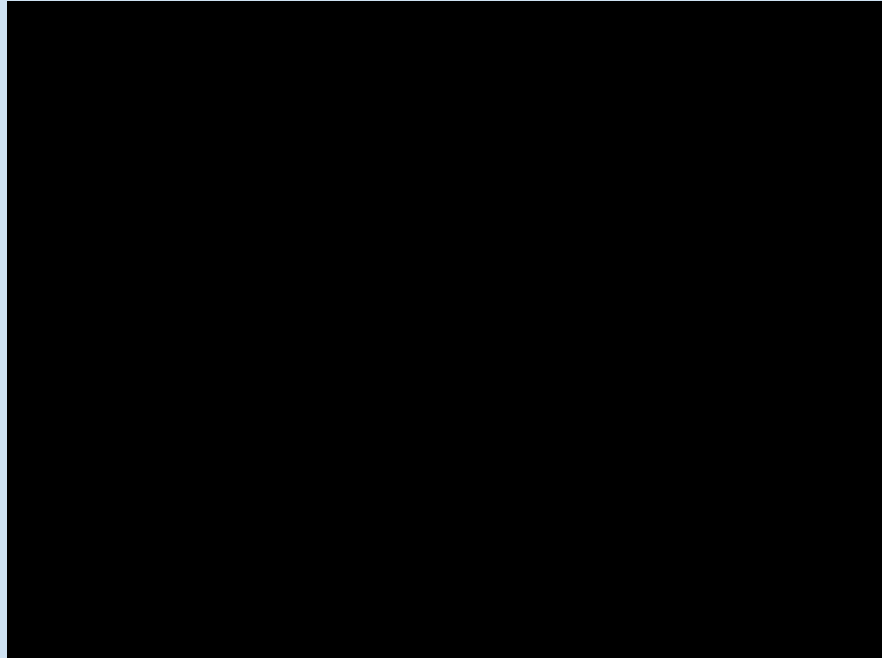
½ tsp Carom seeds

¼ tsp Turmeric powder

½ tsp Cumin seeds

Butter

Hot oil



Siddharth M's Golgappa

Ingredients

Yogurt

Boiled chickpeas

Boiled potatoes

Onions

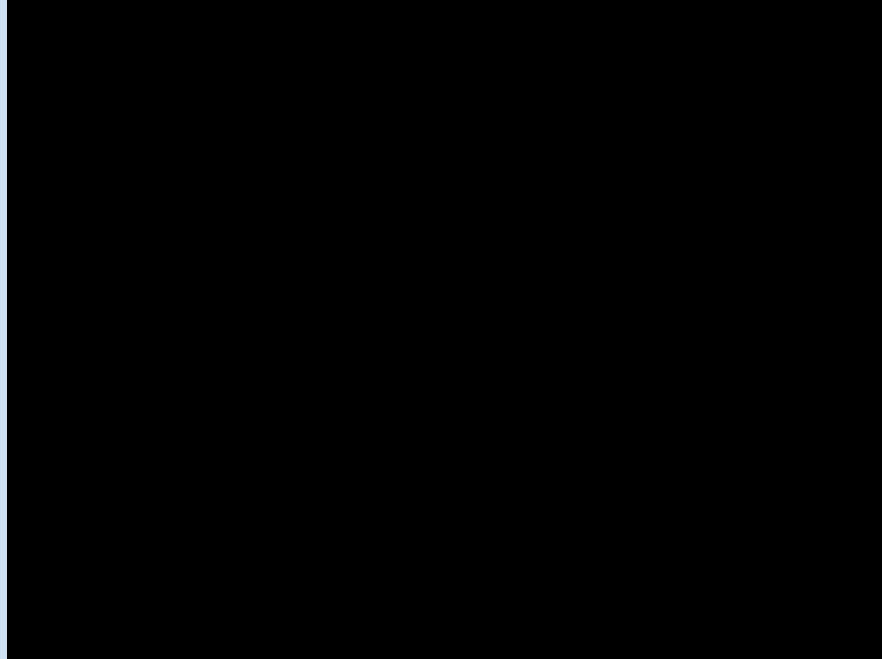
Red pepper

Black pepper

Salt

Black salt

Masalas





Ifra M's Falooda

Ingredients

Cold milk

Rose syrup

Jelly

Chia seeds

Vermicelli noodles

Sago pearls

