

COOKING WITH

# The Community House



QUARANTINE COOK BOOK VOL. 1

# CHOCOLATE RATION CAKE

*submitted by Gina Hosch*

## **Ingredients**

- 3 c. AP flour
- 2 c. White sugar
- 2 c. Ice cold water
- 2/3 c. Vegetable oil
- 1/2 c. Unsweetened cocoa powder
- 2 tsp. Baking soda
- 2 tsp. White vinegar
- 1 tsp. Vanilla extract
- Frosting of your choice (I like JIF peanut butter frosting!)

## **Instructions**

Preheat oven to 350°

In a large bowl, combine all ingredients and beat with an electric mixer until well combined.

Pour into a greased 9x13x2-inch baking pan.

Bake 30 minutes or until a toothpick comes out clean.

Cool on counter, frost, then sneak bites throughout your day stuck at home

# KOREAN SAUSAGE BOWL

*submitted by Bob Agnoli*

## **Ingredients**

- 4 Sweet Italian Sausage Links, cut into bite sized pieces
- ¾ cup Korean BBQ sauce, divided
- 1 teaspoon and 1 tablespoon canola oil, divided
- 1 large egg
- 2 medium carrots, peeled and julienned
- 1 red pepper, julienned
- 3 green onions, thinly sliced
- 2 garlic cloves, minced
- ¼ teaspoon crushed red pepper
- Salt and pepper to taste
- 8 Oz angel hair pasta

## **Instructions**

In a large bowl toss sausage pieces with ½ cup of Korean BBQ sauce. Cover and refrigerate for 4 hours

In a large skillet, heat 1 teaspoon canola oil over medium heat. Break egg and cook until yolk set, turning once. Remove from pan and cut into thin strips

In same pan, heat remaining oil over medium high heat. Add carrots and red peppers and cook until crisp-tender. Stir in green onion, garlic, crushed red pepper, salt and pepper and cook for one minute. Remove vegetables from pan and set aside.

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# KOREAN SAUSAGE BOWL CONT.

*submitted by Bob Agnoli*

## **Instructions Continued**

Drain sausage and discard marinade. In same pan cook sausage until no longer pink, 12-15 minutes.

Cook pasta. Reserve  $\frac{1}{4}$  cup of pasta water. Drain

Combine pasta, cooked sausage, vegetables, the remaining  $\frac{1}{4}$  cup of Korean BBQ sauce. Slowly add pasta water and stir.

Divide into bowls, top with strips of egg and if you want more sliced green onion.

# PASTA PRIMAVERA

*submitted by Bob Agnoli*

## **Ingredients**

- 1 cup carrots, chopped
- 1 cup green beans, chopped
- 2 cups asparagus, chopped
- 2 tomatoes, peeled and diced
- 3 large garlic cloves, minced
- 2 large shallots, minced
- ½ of a trimmed leek, finely diced
- 4 spring onions, finely sliced
- ¾ cups heavy cream
- 1 6 oz package of linguine or fettuccine
- 3 Tbsp. butter
- 4 Tbsp. olive oil
- 1 tsp. fresh basil, chopped
- Grated parmesan

## **Instructions**

Bring a large pot of water to boil.

Boil carrots and green beans until semi-soft. Add the asparagus and continue to boil for an additional minute. Strain and set aside.

Set a second pot of salted water to boil. Once it is boiling cook pasta until al dente. Strain and set aside

Meanwhile, in the pot used to boil the vegetables melt the butter and oil over medium heat

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# PASTA PRIMAVERA CONT.

*submitted by Bob Agnoli*

## **Instructions Continued**

Once the butter is melted, add the shallots, leeks, and garlic. Cook until wilted.

Add the carrots, green beans, and asparagus to the pan and cook for 3 minutes, stirring occasionally.

Add the spring onion and tomatoes and season mixture with salt and pepper to taste

Add the cooked pasta and heavy cream (a little at a time, use less if you want it less creamy) to the pot with the vegetables. Stir until everything is warm and coated in heavy cream.

Top with grated parmesan

# QUARANTINE

## PORK CHOPS AND PEAS

*submitted by Marcie McGonagle*

### **Instructions**

Melt butter in frying pan

Add sliced onions

Brown pork chops

Remove frozen peas from freezer and thaw under water- set aside

Turn down heat and cover pan.

When pork chops are completely cooked, add peas to frying pan, along with Lawry's Seasoned Salt.

Cook all together a few more minutes with cover on. May need to add a little water if chops are getting dry.

For 2 people, I use ½ stick butter, ¼ onion, 2 pork chops, about ½ bag of frozen peas.

Eat 6 feet apart! Enjoy!

# FLUFFY SUGAR COOKIES

*Submitted by Samantha Leddy (Junior Board)*

## **Ingredients**

- 6 cups all purpose flour
- 8 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter (2 sticks)
- 2 cups sugar
- 4 large eggs
- 2 teaspoons vanilla
- 1 cup milk

## **Instructions**

Cream butter and sugar.

When combined add 4 eggs and 2 tsp vanilla.

In a separate bowl mix together all dry ingredients. Add dry ingredients, 1 cup at a time, and alternating with milk, to the sugar mixture. **Mix until just combined, do not over mix!**

Refrigerate for 1 hour or overnight to set dough.

Roll dough on a floured surface until dough is 1/4 inch thick. Cut out shapes and place on greased cookie sheet.

Bake in a 375 degree oven for 6 - 8 minutes. Do not brown the cookies.

Makes around 6 dozen cookies. Frost with cream cheese frosting (recipe on next page) and enjoy!

# CREAM CHEESE FROSTING

*Submitted by Samantha Leddy (Junior Board)*

## **Ingredients**

- 1/2 cup Butter (1 stick)
- 8oz. package Cream Cheese
- 1 teaspoon Vanilla
- 2 - 3 cups Powdered Sugar

## **Instructions**

Combine butter, cream cheese, and vanilla.

Slowly add powdered sugar, 1 cup at a time until desired consistency is reached.

Use to frost Fluffy Sugar Cookies on previous page!

# SPICY LEMON GARLIC BAKED TILAPIA

*Submitted by Kelci Bednar*

## **Ingredients**

- 3 tbsp minced Garlic (I added more!)
- 1/2 tsp pepper
- 1 lemon cut into thin slices
- 1/2 tsp red chili pepper
- salt to taste
- 2 tbsp fresh chopped parsley
- 4-6 tilapia fillets
- 1 tbsp lemon juice

## **Instructions**

Preheat oven 375 degrees

Wash tilapia and pat dry and arrange fillets in a baking tray

Mix lemon juice, butter, garlic, red chili pepper, salt and pepper in a bowl. I added more lemon juice than needed and a little bit of olive oil to make it more of a liquid - turned out yummy!

Pour/rub mixture of the tilapia on both sides and arrange lemon slices between fillets

Bake fish for 15-20 minutes

Garnish with fresh parsley

Enjoy!!

# HONEY GARLIC CHICKEN OR PORK CHOPS

*Submitted by Kelci Bednar*

## **Ingredients**

- 4 pork chops bone in or out (or can be subbed with chicken)
- salt and pepper to taste/ season
- 1 teaspoon garlic powder
- 2 tablespoons of unsalted butter
- 6 cloves of minced garlic
- 1/4 cup honey
- 1/4 cup water (or chicken broth)
- parsley for garnish
- 2 tablespoons rice wine vinegar (or apple cider vinegar, or any white vinegar) - I used apple cider, highly recommend

## **Instructions**

Preheat oven broiler (or grill) on medium-high heat. Season chops with salt, pepper and garlic powder just before cooking.

Heat oil in a pan or skillet over medium high heat until hot. Sear chops on both sides until golden and cooked through (about 4-5 minutes each side). Transfer to a plate; set aside.

Reduce heat to medium. Melt butter in the same pan, scraping up any browned bits from the bottom of the pan. Sauté garlic until fragrant (about 30 seconds).

Add the honey, water and vinegar. Increase heat to medium-high and continue to cook until the sauce reduces down and thickens slightly (about 3-4 minutes), while stirring occasionally.

Add pork back into the pan, baste generously with the sauce and broil/grill for 1-2 minutes, or until edges are slightly charred.

Garnish with parsley and serve over vegetables, rice, pasta or with a salad.

# MAUREEN'S HOMEMADE AU GRATIN POTATOES

*Submitted by Kेलci Bednar*

## **Ingredients**

- 2 lbs of potatoes (6 medium)
- 1 medium onion chopped (about 1/2 cup)
- 1/4 cup butter
- 1 tablespoon flour
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 cups milk
- 2 cups (8oz) shredded cheddar cheese (we used more cheese!)
- 1/4 cup fine dry bread crumbs
- paprika

## **Instructions**

Preheat oven to 375

Peel potatoes and cut into thin slices that measure to about 4 cups

Cook and stir onion in butter in saucepan until onion is tender. Stir in flour, salt, and pepper. Cook over low heat, stirring constantly until mixture is bubbly; remove from heat.

Stir in milk and 1 1/2 cups of cheese. Heat to boil constantly stirring. Heat to boiling, stirring constantly. Boil and stir for 1 minute.

Place potatoes in ungreased casserole dish. Pour cheese sauce on potatoes.

Cook uncovered for 1 hr at 375

Mix remaining cheese (add more cheese if you'd like!), bread crumbs, paprika, and sprinkle over potatoes. Cook in oven for an extra 10-15 minutes for the top to brown