

Walt & Megan's
Awesome Recipes
For All Occasions

And a Few Other Yummy Tips

Recipes from around the world collected, tested and perfected by
WALT & MEGAN DALITSCH

PHOTOS START WITH JUNE 21, 2003 GETTING READY
TUNDRA START WITH 2013-5-20



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"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."

-Luciano Pavarotti





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INTRODUCTION

We love to eat. But more importantly, we love to eat what we've created. And even more than that, we love sharing what we've created with family and friends.

— Walt & Megan Dalitsch

KEY TO ORIGIN OF RECIPES

Alaska



Scotland



Austria



Slovenia



Finland



United States



France



Germany



Ireland



Italy



Mexico



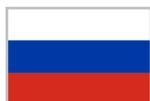
New Orleans



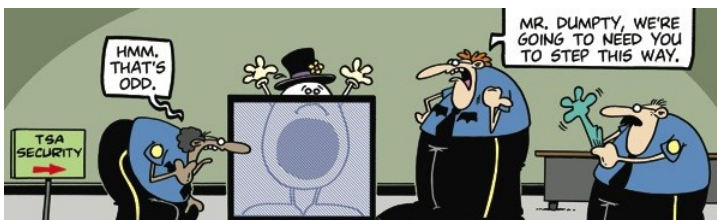
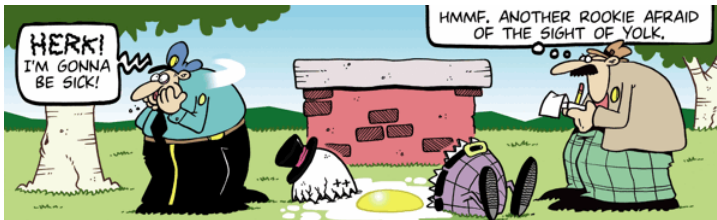
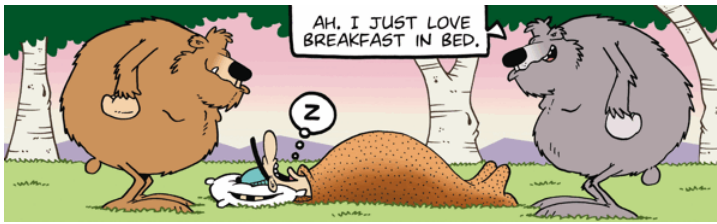
Poland



Russia



BREAKFAST & BRUNCH



Breakfast muffins

Italian Coffee

affogato (It. "drowned"): Espresso served over gelato. Traditionally vanilla is used, but some coffeehouses or customers use any flavor.



caffè - espresso coffee (very strong) with a strong aroma. Espresso machines force pressurized steam through the ground coffee beans. Coffee foam on top is properly called "schiuma" not "crema."

caffè breve (It. "short"): Espresso with half-and-half.

caffè carajillo (Sp. "courage"): Espresso with a shot of brandy, breakfast favorite in Spain for construction workers during winter.

caffè corretto (It. "corrected"): coffee with a shot of liquor, usually grappa or brandy. "Corretto" is also the common Italian word for "spiked (with liquor)."

caffè doppio—double espresso

caffè stretto—espresso made with less water; some would call this rocket fuel!

caffè con hielo (Sp. "with ice"): Espresso with sugar immediately poured over two ice cubes, preferred in Madrid during Summer.

caffè cortado (Sp./Port. "cut"): Espresso "cut" with a small amount of warm milk.

caffè cubano (Sp. "Cuban"): Sugar is added to the collection container before brewing for a sweet flavor, different than that if the sugar is added after brewing. Sugar can also be whipped into a small amount of espresso after brewing and then mixed with the rest of the shot. Sometimes called "caffè tinto."

cappuccino - espresso topped with warm milk froth often with a sprinkle of cocoa; usually 1/3 coffee, 1/3 hot milk; 1/3 foam; a breakfast drink only to the Italians "never consumed after tomatoes."

cappuccino: Traditionally, one-third espresso, one-third steamed milk, and one-third microfoam. Often in the United States, the cappuccino is made as a caffè latte with much more foam, which is less espresso than the traditional definition would require. Sometimes topped (upon request) with a light dusting of cocoa powder.

caffè latte—hot milk mixed with coffee and served in a glass for breakfast

caffè freddo—iced coffee – one of my favorites in the summer! I actually get a **caffè latte freddo forte** (iced coffee with lots of milk, but strong espresso-wise – usually two "shots")

caffè marocchino – espresso with a dash of hot milk and cacao powder, almost like a mini cappuccino in a smaller glass.

caffè macchiato - espresso with a bit of milk, typically foamed. It's always best to specify at an actual bar if you would like the milk hot or cold. Machiato means "stained" or "marked" – just a "touch"

latte macchiato - a tall glass of warm milk with a shot of espresso.

caffè Americano - unless they have a traditional American coffee maker, a caffè Americano is usually an espresso in a large cup, diluted with boiling water.

Americano (It. "American"): Espresso and hot water, classically using equal parts each, with the water added to the espresso. Americano was created by American G.I.s during World War I who added hot water to dilute the strong taste of the traditional espresso. Similar to a long black.

caffè ristretto - a super strong espresso made with two parts coffee one part water.

caffè lungo - the opposite of the ristretto, and sometimes very much the same as the caffè Americano.

caffè corretto – this is espresso that is "corrected" with a shot of grappa added; possibly cognac or another



spirit.

caffè hag - decaffeinated. Hag (pronounced with a silent H) is a brand name that has become a generic term for a decaffeinated coffee. It is not unusual to ask for a "cappuccino hag" for example.

caffè orzo - it's not really coffee, it's a coffee substitute made with barley. Quite tasty and is naturally caffeine free.

granita di caffè con panna—frozen, iced beverage (similar to a slush, but ice shavings make it authentic) and topped with whipped cream

Doppio: (It. "Double") Double (2 fluid ounces) shot of espresso.

Espresso con Panna (It. "espresso with cream"): Espresso with whipped cream on top.

Flat white: a coffee drink made of one-third espresso and two thirds steamed milk with little or no foam. (Very similar to "latte", see entry for lattes below)

Iced coffee: Generally refers to coffee brewed beforehand, chilled, and served over ice. In Australia, Iced Coffee generally refers to Espresso chilled over ice and then mixed with milk and ice Cream, with some chains using Gelato in place of Ice Cream. In Italy, the Iced Coffee (*Caffè Freddo*) is pre-sweetened and served ice-cold, but never with ice. In the United States, instead, Iced Coffee is brewed on the spot and poured over ice. In Japan iced coffee is generally served only in summer.

Latte (It. "milk"): This term is an abbreviation of "caffelatte" (or "caffè e latte"), coffee with milk. An espresso based drink with a volume of steamed milk, served with either a thin layer of foam or none at all, depending on the shop or customer's preference.

Latte macchiato (It. "stained milk"): Essentially an inverted caffè latte, with the espresso poured on top of the milk. The latte macchiato is to be differentiated from the caffè macchiato (described below). In Spain, known as "Manchada" Spanish for stained (milk).

Long Black: Similar to an Americano, but with the order reversed - espresso added to hot water.

Lungo (It. "long"): More water (about 1.5x volume) is let through the ground coffee, yielding a weaker taste (40 ml). Also known as an allongé in French.

Caffè Macchiato (It. "stained"): A small amount of milk or, sometimes, its foam is spooned onto the espresso. In Italy further differentiates between caffè macchiato caldo (warm) and caffè macchiato freddo (cold), depending on the temperature of the milk being added; the cold version is gaining in popularity as some people are not able to stand the rather hot temperature of caffè macchiato caldo and therefore have to wait one or two minutes before being able to consume this version of the drink. The caffè macchiato is to be differentiated from the latte macchiato (described above). In France, known as a "Noisette".

Mocha: Normally, a latte blended with chocolate. This is not to be confused with the region of Yemen or the coffee associated with that region (which is often seen as 1/2 of the blend "mocha java").

Red eye: A cup of drip coffee with one shot of espresso in it.

Summer Jazz Pancake Breakfast

Mimosas
Ice water
Coffee

Smashing Sourdough Pancakes



Set the griddle up on your outdoor table so it you can serve hotcakes on the spot. Let your guests enjoy their mimosas and coffee while you're flipping them their flapjacks. Some good lounge jazz is the perfect addition to this easy but enjoyable way to start the day. Great for birthdays, anniversaries or other occasions!

Ristretto (It. "restricted") or Espresso Corto (It. "short"): with less water, yielding a stronger taste (10–20 ml). Café serré or Café court in French.

Solo (It. "single") Single (1 fluid ounce) shot of espresso.

Wiener Melange (German: "Viennese blend") coffee with milk and is similar to a Cappuccino but usually made with milder coffee (e.g. mocha), preferably caramelised.

**caffè doppio* -- double shot espresso

**caffè macchiato* -- *espresso* "spotted" with a little steamed milk

**caffè ristretto* -- *espresso* with less water

**cappuccino* -- *espresso* infused with steamed milk, drunk only in the morning

**caffè corretto* — *espresso* with a drop of anise liquor or grappa

**acqua tinta* -- "colored water," an Italian description of *caffè Americano* (also called *caffè lungo*)

- See more at: <http://becomingitalianwordbyword.typepad.com/becomingitalian/2014/02/e-is-for-espresso-in-the-italian-language.html#sthash.JJSTwx5G.dpuf>



Viennese Coffee (Wiener Kaffee)

Roasted

Chicory Café au Lait

Roasted ground chicory root



Sourdough Starter

2 packages dry yeast (2 1/2 teaspoons)
2 c. warm water
2 c. flour



Before you can make sourdough recipes, you need your sourdough starter. It's simple to make and simple to maintain—and the longer you keep it, the better it gets. Dissolve the yeast in the water, then add the flour. The mixture will become a thick batter. Don't beat it or use a mechanical blender; it's okay if there are still some small undissolved flour chunks left. Cover it loosely, just to help keep out any bugs (but it needs air), and leave it overnight in a warm spot. It's ready to go the next day. Every time you use the starter, replenish it with equal parts flour and water, e.g., one cup of each, and let it sit overnight again. In between uses, you can refrigerate it, but it is best to take it out at least 12 hours before use—such as the night before. You can keep it ten years or more, so that it really develops the sourdough flavor. Be sure you label the container—otherwise a well-thinking guest or housesitter might throw it out, not knowing what it is!

Egg Sandwich

2



Simple Sourdough Flapjacks—The Quick Recipe

2 cup sourdough starter
1 cup flour
1 egg
2 T sugar
4 T cooking oil
1 tsp baking soda
1 tsp salt

Mix the starter, flour, egg, sugar and oil—don't beat, but mix until homogenous. Add soda and salt last, and mix until uniform. Ladle out a pancake-sized amount of the mixture into a frying pan with a light amount of oil on medium heat. When the bubbles have burst and the pancake is no longer glossy, flip the pancake. Alternatively, use a hot griddle at 325 to 350°F. Serve with honey, syrup, molasses, butter, jam, or all of the above. Use up all the batter and simply freeze the leftover pancakes in an airtight bag for reheating later. This recipe can also work on a camping trip; if on an extended trip, it's best to leave out the egg since you likely won't have a means of refrigeration!

Smashing Sourdough Pancakes—The Best Recipe

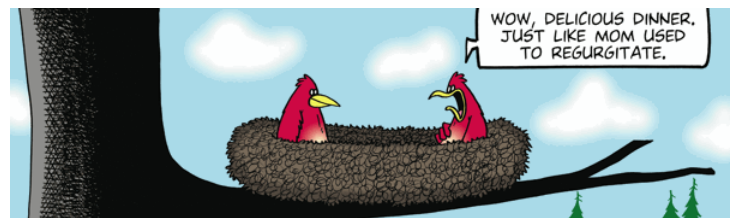
12 oz undiluted evaporated milk
6 oz sourdough starter
12 oz warm water
3 cups unsifted flour
3 eggs
3 T sugar
3/4 tsp salt
1 1/2 tsp baking soda

It's important to start before on this recipe. Shake the bejeezus out of the 12 ounce evaporated milk can, open it, and dump into a mixing bowl. Fill the can half-way with your sourdough starter and add to the mixing bowl. Now fill the can with warm water and add this to the bowl. Now add the flour (a little extra flour will make the pancakes even fluffier). Mix this by hand to blend it thoroughly, but do not use a mechanical mixer or beat it. Cover it and let it sit overnight to allow the sourdough to go to work.

The next morning, add the eggs, sugar, salt and soda. Again, mix it well, but don't beat it! Ladle out a pancake-sized amount of the mixture into a frying pan with a light amount of oil on medium heat. When the bubbles have burst and the pancake is no longer glossy, flip the pancake. Alternatively, use a hot griddle at 325 to 350°F. Serve with honey, syrup, molasses, butter, jam, or all of the above. Use up all the batter and simply freeze the leftover pancakes in an airtight bag for reheating later. This recipe is great with mimosas and some jazz playing in the background. Set the griddle up at the table, and your guests have pancakes to order, hot off the griddle!

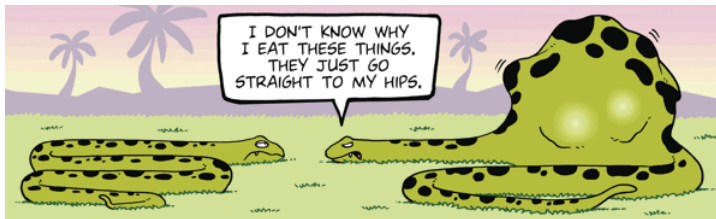


Shelby Buttermilk Waffles
This recipe comes from Cousin Rob.



Viener Eierspeise (Austrian egg breakfast/snack)

my adaptation...not fattening, oh, no!



Rollicking German Brunch

Selection of German Beer
Ice water
Viennese Coffee
Selection of Sausages
Potato Pancakes
Kuchen



This is a fun way to entertain anywhere from four to forty guests—and it's a great backyard summer party! Start about ten in the morning, with a selection of German oom-pah music playing. Be sure you have an authentic selection of German beers and sausages. And tell your guests BYOS: bring your own stein!

Polish Apple Crêpes

2 apples
cinnamon
3 eggs
6 heaped T flour
2 T granulated sugar
pinch of salt
1/2 cup sour cream
4 oz water
4 T oil
powdered sugar



We made this one morning for our 16-month old son, knowing he already loved apples and pancakes. Man, he wouldn't stop eating these crêpes!

Peel, core and slice apples into approx 1/8 to 1/4 inch slices. Sprinkle with cinnamon. Break eggs into a bowl and whisk until homogenous. Add flour, granulated sugar, pinch of salt, sour cream and about 2 oz. water. Mix until it becomes a smooth, creamy batter; add more water if necessary, but you do not want it too runny. Heat the oil in a frying pan to medium-low. Pour just a little batter, place one layer of apple slices immediately, then evenly pour in just enough batter to barely cover the apple slices. Tilt the pan in a circular motion so the batter is spread evenly to the edges. Cook until the bottom is lightly golden and wiggling the pan shakes the crêpe loose. Then, carefully turn the crêpe over and cook until lightly golden on the other side. Remove from pan and sprinkle lightly with powdered sugar. Alternatively, top with a spoonful of any fruit purée, such as strawberry, raspberry or blueberry. Makes six crêpes.



Russian Blini

Original recipe makes 20 blini

2 eggs

1 tablespoon white sugar

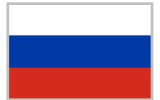
1/3 teaspoon salt

1/2 cup all-purpose flour

2 1/2 cups milk

1 tablespoon vegetable oil

1 tablespoon butter

**Directions**

In a medium bowl, whisk together the eggs, sugar, and salt. Sift the flour into the bowl, and stir in along with the milk. Mix until smooth and well blended. The batter should be thin.

Heat a griddle or skillet over medium heat. Lightly oil the pan or spray with cooking spray. Pour about 2 tablespoons of the batter, or as much as desired, into the pan. Tilt the pan to spread the batter out evenly. When the edges are crisp looking and the center appears dry, slide a spatula carefully under the blin. Flip, and cook for about 1 minute on the other side, or until lightly browned.

Remove blini to a plate. Put a little butter on top, and continue to stack the blini on top of each other. To serve, spread with desired filling, then fold in half, and in half again to form a triangle. Mmm Mmm!



Breakfast Pizza
Original



APPETIZERS, SIDE DISHES & SOUPS

Sfizzi

Roasted



Jack Duggan's Guacamole

4 avocados

1/4 onion

6 T salsa (or to taste)

2 T mayonaise (or to taste)

Lime juice



Mix it all together and enjoy. The lime juice is to keep it from turning brown.

Wiener Sauerkraut (Viennese Style Sauerkraut)

2 lbs sauerkraut
4 T fat (use drippings from previous sausages, pork, etc.)
6 T flour
1 small onion, chopped
1 large potato, grated
1/4 t salt
1 t caraway seeds

Cover the kraut with cold water and simmer for about an hour until soft. Melt the fat in a skillet and mix in the flour and onion until browned. Combine with the kraut and potato. Bring to a boil and add the salt and caraway seeds. Cook gently for about five minutes, stirring well. This is great with sausage and a big, tall, cold hefeweißen. The kraut is even better the next day when reheated; I store it back in the original jar. I have found that people who don't usually care for kraut love this stuff!

Viennese Sauerkraut (Austrian version)

my adaptation (many people who don't normally eat kraut love this stuff!)

French Onion Bread (like pizza)

Roasted



Rotkraut (Red Cabbage)

- 2 pounds red cabbage (shredded)
- 2 tart apples (shredded)
- 1/2 bay leaf
- 1 teaspoon salt
- 4 whole cloves
- 1/2 cup red wine vinegar
- 1 tablespoon fat drippings
- 1 cup water
- 1 teaspoon sugar

After shredding cabbage and apples, mix them in a large bowl with bay leaf, salt and whole cloves. Pour vinegar over it and mix it thoroughly. Cover, and let it sit overnight. The next day, heat the fat in a large pot until melted (but not “popping”), add the cabbage mixture, water and sugar. Bring to a simmer and cook until tender, mixing periodically. It should take about an hour.

Kartoffelpuffer (Potato Pancakes)

2 lbs. potatoes
1 large white roll
1 cup milk
2 eggs
2 T flour
Salt to taste
1/2 cup fat (I save drippings any time I make sausage or pork)

Slowly simmer the milk and cook the roll in it until it is completely mushy, then allow to cool; this should take less than five minutes total. While that is cooking, peel potatoes then grate them into cold water (this keeps them from turning colors from oxidizing). Drain the potatoes in a colander then mix well by hand with the roll, milk, eggs, flour and salt. Heat the fat in a skillet, and drop spoonfuls of the mixture in, flattening them out with a spatula. Fry on both sides until crisp. Best served topped with either applesauce or sour cream. Great for breakfast with a big German sausage and a big cup of coffee and cream. For brunch, have a beer.

Kartoffelpuffen (German potato pancakes)

my adaptation...great with sausage and beer and kraut (see next) Serves about eight, and goes great with sausages and the Viennese kraut.

German Oktoberfest

Selection of German Beer
Ice water
Viennese Coffee
Selection of Sausages
Potato Pancakes
Viennese Sauerkraut
Kuchen



This is best done in your backyard with all the possible guest you can fit. Set out a multitude of long tables and benches to mimic the German beer hall feeling. And like the German Brunch, tell your guests BYOS: bring your own stein!

Onion Rings

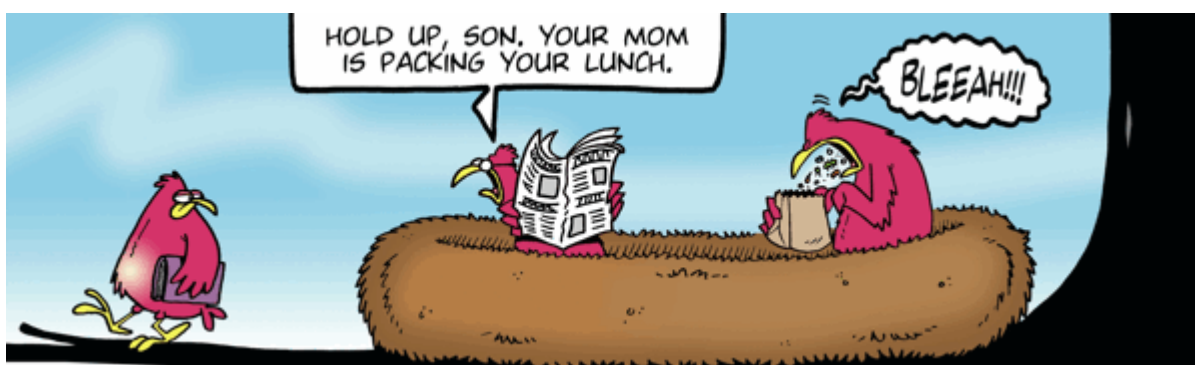
2 lbs.

Red Beans & Rice

Crusted Carrots (Finnish) “Kuorretetut Porkkanat”

6 medium carrots, peeled and quartered lengthwise
1/4 cup milk
1 egg, beaten
1 tsp salt
1/2 cup white flour
1 T butter, melted

Cut carrots so they will fit into your baking dish (4 or 5 inches long) and quarter them lengthwise. Beat milk and egg together in one bowl, and combine the salt and flour together in another bowl. Dip the carrots in the liquid first, followed by the flour. Arrange in a single layer in a well-buttered baking dish, then drip with melted butter. Bake for about 45 minutes in a 350°F oven, until the carrots are tender. Serve immediately. Serves 4 to 6.



Spinach Mashed Potatoes (Finnish) “Pinaatti Perunasose”

6 medium potatoes (do not peel, but scrub clean and remove eyes)
1 tsp salt
10 oz fresh (or frozen) chopped spinach
3/4 cup hot milk
butter

Cook the potatoes in water barely at a boil, with the salt, then drain and mash. While the potatoes are boiling, cook the spinach in the milk over low heat until done. Combine the potatoes with the spinach-milk mixture and whip until fluffy. Serve immediately. Serves 4 to 6.

Finish it with Finland

Baked Stuffed Whitefish
Crusted Carrots
Spinach Mashed Potatoes
Semi-dry White Wine



There is some wonderful Finnish folk music available if you look for it. And take some time to learn about the culture of Lapland while you're at it. They still drive sleighs with reindeer!

Beet Greens

Original recipe makes 4 servings

2 bunches beet greens, stems removed
1 tablespoon extra-virgin olive oil, or to taste
2 cloves garlic, minced
1/4 teaspoon crushed red pepper flakes (optional)
salt to taste
freshly ground black pepper to taste
2 lemons, quartered

Directions

Bring a large pot of lightly salted water to a boil. Add the beet greens, and cook uncovered until tender, about 2 minutes. Drain in a colander, then immediately immerse in ice water for several minutes until cold to stop the cooking process. Once the greens are cold, drain well, and coarsely chop.

Heat the olive oil in a large skillet over medium heat. Stir in the garlic and red pepper flakes; cook and stir until fragrant, about 1 minute. Stir in the greens until oil and garlic is evenly distributed. Season with salt and pepper. Cook just until greens are hot; serve with lemon wedges.

Borscht

I like it better cold during the summer (or add beef and make it warm for the winter)

**Smoked Salmon Dip - from Patricia VonAh**

Now the only real way to make this delicious cracker dip is with custom kippered salmon after you catch it yourself fresh. Aside from that, I suppose you could use store-bought kippered salmon...



2 oz kippered salmon, minced
1 green onion with stalk, minced (approx. 2 tsp)
8 oz cream cheese
2 T sour cream
2 tsp dill (or to taste)
2 T lemon juice

Mix it all up together until homogenous, then dip your favorite crackers in and eat!

Polenta

I like



Spätzle

I like



BREADS & BUNS

Tante Sophias Kuchen (Aunt Sophie's German Coffee Cake)



2 cups water
 1 T Crisco (heaping)
 1 cup (plus) sugar
 1 tsp. salt
 1 egg
 1 pkg. dry or cake yeast
 6 cups (plus) flour
 butter
 cinnamon

Start with one cup water boiled with heaping spoon of Crisco until Crisco dissolves. Pour into large pan with one cup sugar and one teaspoon salt. Add one cup water, one beaten egg and one package dry or cake yeast. Let stand a few minutes to dissolve yeast, stir well, add flour (approximately 6+ cups). Knead well. Rise to double its bulk (about one hour) once or twice.* Put into three to four 9-inch round, 1 ½-inch deep cake baking pans, greased. Rise again about another hour to double bulk. Butter carefully with softened butter, sprinkle with cinnamon and granulated sugar. Bake at 375 degrees for 30-35 minutes. Serves 18-24. Smear it with butter and serve with a big cup of hot coffee and cream for best results.

*NOTES:

To test risen dough, press finger into it lightly; if dent from finger remains, the dough should be just right. If finished Kuchen was risen too long it will be full of holes and if not long enough, it will be heavy and soggy. For finer grained kuchen, punch down and rise another time.

From my Great Aunt, Sophia Erdmann Schendel (13 Dec 1970)

Kuchen (German coffee cake)

From my Great Aunt Sophie

2 cups water
 1 T Crisco (heaping)
 1 cup (plus) sugar
 1 tsp. salt
 1 egg

Cornbread



Irish Soda Bread



3 T butter, softened
 2 1/2 cups flour
 2 T sugar
 1 t baking soda
 1 tsp baking powder
 1/2 tsp salt
 1/3 cup raisins (optional)
 3/4 cup buttermilk

Preheat oven to 375°F. Mix butter in with flour, sugar, baking soda, baking powder and salt in a pastry blender until the mixture forms into fine crumbs. Stir in raisins (optional) and buttermilk until the dough leaves the sides of the bowl. Knead dough on a floured surface for 1 to 2 minutes, until smooth. Then shape it into a round loaf about 7 inches in diameter. Place it on a greased cookie sheet and cut an "X" about half in deep in the top. Bake until golden brown, approximately 35 to 45 minutes. Brush the top with butter just after



Hamburger buns

Makes 9-12 buns (depending on size)

1 cup warm water
2 tablespoons canola oil
3 cups bread flour
1 tablespoon white sugar
3/4 teaspoon salt
1 teaspoon vital wheat gluten
2 1/4 teaspoons active dry yeast



Directions

Place the water, canola oil, flour, sugar, salt, vital wheat gluten, and yeast into the pan of a bread machine in the order recommended by the manufacturer, select the Dough cycle, and turn on the machine. Line baking sheets with parchment paper.

When the cycle is finished, remove the dough to a lightly oiled work surface, and knead for 2 to 3 minutes. Cut the dough into 12 equal-size pieces, and roll the dough into balls by cupping your hand, with open fingers, over each piece of dough. Roll gently, with just a little pressure, to form a dough ball with a silky surface. Place the dough balls onto the parchment-lined baking sheets, and flatten each dough ball gently into a bun. Cover with a cloth and let rise until doubled, 30 to 45 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Bake the rolls in the preheated oven until the tops are golden brown, about 12 minutes. Let cool on racks before slicing.

PREP 10 mins

COOK 15 mins

READY IN 3 hrs 45 mins

Footnotes

Cook's Note

I do not brush with milk or egg whites as the tops brown nicely on their own - just like store bought buns look. If you want to add seeds, then brush with egg white prior to baking. If making with whole grains, be SURE to add more vital wheat gluten to your dough.

I have made these twice - the first time following the recipe exactly as written and directed and the second time making a few changes. If you're looking for a very soft hamburger bun, closer to the kind you get at the store, these are good but as was reviewed by others, it will have a tough time holding together something juicy - as did mine the first time I baked and used for burgers. They would make a great bun for a sandwich and the especially the kids would love this recipe as it's a lot like store buns - which is one reason I didn't rate higher above average. The reason I bake is because I don't want store bought taste, but if you like that, then these buns are great. These would make an excellent dinner roll too. The other reason for the average rating is the ingredient Vital Wheat Gluten. This ingredient is not at all necessary in this recipe and is mainly used to lighten texture in whole grains or heavy wheat breads, so I left it out the second time around. Instead, I added a beaten egg white (use a wire whisk, beat until foamy). It added a great texture. I also used butter instead of the oil and slightly warmed milk instead of the water. Made the buns richer in flavor. Also, I used instant yeast and didn't have to pre activate the yeast, I just tossed it all in my kitchen aid, gave it a rise, shape and rise.. then baked at 400 degrees for 12 minutes in order to achieve better color. BTW, using instant yeast gives a much nicer rise.

Bread

In breadmaker, all 1.5 pound settings. Add extra flour throughout 1/2 to 1 c to prevent dough stickiness

In mixing bowl blend with dough hook for about five minutes then into oven 175 degrees covered by moist towel for forty minutes then repeat hook and rise.

Cinnamon Raisin Bread—Very Good!

3/4 cup warm water
1 egg
1 T butter
1 tsp salt
2 2/3 cup bread flour
3 T dry milk powder
2 T sugar
1/3 cup raisins
1 1/2 tsp cinnamon
1 tsp vanilla
1 1/2 tsp active dry yeast

**Sourdough Bread—Very Good!**

1/2 cup sourdough starter
3/4 cup warm water
1 tsp salt
2 tsp honey
1 T olive oil
3 cups bread flour
1 1/2 tsp yeast

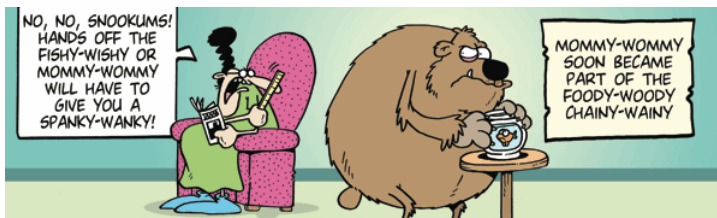


Buttermilk Bread—Delicious, big and moist!

1 cup + 2T buttermilk
3 1/4 cup bread flour
1 1/2 tsp sea salt
3T melted butter
3 T honey
1/4 tsp baking soda
1 1/2 tsp active dry yeast

**Honey Banana Whole Wheat Bread—Awesome!**

1/2 cup warm water
1T butter
3T honey
1 egg
1/2 tsp vanilla
1/2 tsp salt
1 c whole wheat flour
1 1/4 c bread flour
1 small banana, sliced
1 1/2 tsp poppy seeds
1 1/2 tsp active dry yeast



Light Whole Wheat Bread—Megan's favorite!

1 1/4 cup warm water
1 T olive oil
2 T honey
1/2 tsp salt
1 1/2 cup whole wheat flour
1 cup bread flour
1/4 cup gluten
1 1/2 tsp active dry yeast

**Light Caraway Rye Bread—Awesome!**

1 cup warm water
1 1/2 T olive oil
1 egg
1 tsp salt
1 1/2 tsp sugar
1 cup rye flour
2 cups bread flour
3 T gluten
1 T caraway seeds
1 1/2 tsp active dry yeast



Christina housesitte—Alton Brown Food Network

es/alton-brown/homemade-
Homemade Soft Pretzels Re...

Google
Intellicast
Metric Conversion
SkyVector

Yield: 8 pretzels
Level: Intermediate

Ingredients

1 1/2 cups warm (110 to 115 degrees F) water
1 tablespoon sugar
2 teaspoons kosher salt
1 package active dry yeast
22 ounces all-purpose flour, approximately 4 1/2 cups
2 ounces unsalted butter, melted
Vegetable oil, for pan
10 cups water
2/3 cup baking soda
1 large egg yolk beaten with 1 tablespoon water
Pretzel salt

Directions

Combine the water, sugar and kosher salt in the bowl of a stand mixer and sprinkle the yeast on top. Allow to sit for 5 minutes or until the mixture begins to foam. Add the flour and butter and, using the dough hook attachment, mix on low speed until well combined. Change to medium speed and knead until the dough is smooth and pulls away from the side of the bowl, approximately 4 to 5 minutes. Remove the dough from the bowl, clean the bowl and then oil it well with vegetable oil. Return the dough to the bowl, cover with plastic wrap and sit in a warm place for approximately 50 to 55 minutes or until the dough has doubled in size.


Preheat the oven to 450 degrees F. Line 2 half-sheet pans with parchment paper and lightly brush with the vegetable oil. Set aside.

Bring the 10 cups of water and the baking soda to a rolling boil in an 8-quart saucepan or roasting pan.

In the meantime, turn the dough out onto a slightly oiled work surface and divide into 8 equal pieces. Roll out each piece of dough into a 24-inch rope. Make a U-shape with the rope, holding the ends of the rope, cross them over each other and press onto the bottom of the U in order to form the shape of a pretzel. Place onto the parchment-lined half sheet pan.

Place the pretzels into the boiling water, 1 by 1, for 30 seconds. Remove them from the water using a large flat spatula. Return to the half sheet pan, brush the top of each pretzel with the beaten egg yolk and water mixture and sprinkle with the pretzel salt. Bake until dark golden brown in color, approximately 12 to 14 minutes. Transfer to a cooling rack for at least 5 minutes before serving.

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Beignets
dough



PIZZA



Genuine Neapolitan Pizza



Ideally, your pizza should be baked in a 900°F oven! We lived for three years in Naples, and tested multiple pizzarias.

Pizza Dough
13 oz of lucky water
2 tsp active dry yeast
4 cups bread dough
1/4 cup gluten
2 tsp salt



Buon Natale (Walt's creation) "Merry Christmas"

olive oil
ricotta cheese
unflavored ham
tomatoes, sliced
mozzarella cheese
arugula

**Pesto (Walt's creation)**

Pesto
Mushrooms
Tomatoes
Sausage
Mozarella



Del Bosco Derivative (Walt's creation)

Ricotta
Mushrooms
Peas
Sausage
Mozarella
Rucola



Weh-Weh Pizza (Will's creation, age approx. 18 months)

Red sauce
Ham
Mozarella
Black olives
Olive oil
Dried basil



Via Vicinale Recapito [Immondizia] (Walt's creation)

Named after the road leading to our home that was always lined with garbage

Tomato sauce
Drizzle of olive oil
Mushrooms
Italian sausage
Ham (prosciutto)
Mozarella
Rucola (put on before baking, not at end)



Mommy's New Pizza

Tomato sauce
Drizzle of olive oil
Mozarella
Dried basil
Cook a bit
Prosciutto (covering pizza)
Arugula



Daddy's New Pizza

Tomato sauce
Drizzle of olive oil
Mozzarella
Prosciutto cotto (ham)
Italian sausage
Lightly grilled onions
Dried basil
Red pepper
Cook a bit
Arugula



Jackson Pollock

Panna
Drizzle of tomato sauce
Flecks of pesto
Red, yellow, green peppers
Corn
Mozzarella
Lightly grilled onions
Arugula

(Don't recall exact ingredients)



PASTA

Handmade Pasta

Yum



Gnocchi

Boil potatoes, skins on. Allow to cool enough to handle, peel, then hand mash. Add approx equal amount flour to potatoes - knead dough which should come off sides of bowl, not stick. Add more flour to reduce stickiness, or add water if too dry (weather/humidity can make a difference). Take about a baseball-sized chunk at a time, and roll into a 1/2-inch diameter "snake," using a liberally floured surface - this coats the outside with a good layer of flour. Cut the "snake" at about 3/4-inch increments, and these are your gnocchi. You can shape them if you like - with a fork or whatever - or just leave them.



Bring pot to a good boil, drop the gnocchi in. Fish them out as soon as they surface (with slotted spoon or similar), ensuring they drain before putting on plate, in crock, etc. A simple recipe is to put them in a crock, top with your favorite pasta sauce, then top with shredded mozzarella cheese. Bake until cheese melts and sauce is bubbly. Pull out of the oven and top with a fresh leaf of basil. Megan probably has some other ideas.

Leftover gnocchi: put on a cookie sheet and let sit in freezer at least twenty minutes. This will prevent them from sticking together and becoming one big gnoccho. Then you can store them in the freezer in Tupperware or a zip-loc type storage bag.

You'd better have some limoncello ready for afterward...

FISH & SHELLFISH



Baked Stuffed Whitefish (Finnish) “Paistettu Siika”

3-lb whitefish or large freshwater trout
1 1/2 T butter, melted but not hot
3 T chopped dill
2 T chopped parsley
1 T chopped onion
4 medium tomatoes, peeled, dejuellied, chopped
1/2 tsp salt
1 T lemon juice
1/4 tsp white pepper
1 beaten egg
bread crumbs

Basting

1/4 cup butter, melted
1 cup light cream

Prepare the fish by cleaning and descaling, definning and deboning, but leave the skin attached and do not separate the fillets. Rub with vinegar and sprinkle with a little salt to coat the fish, inside and out. Let this sit for 30 to 60 minutes while preparing the stuffing.

Combine the butter, dill, parsley, onion, tomatoes, salt, lemon juice and pepper. This is your stuffing. Once the fish is done sitting in the vinegar, stuff the fish with this and truss the fish to keep it closed. Lay the fish in a buttered casserole dish, brush with the egg, and cover evenly with a moderate layer of the bread crumbs.

Bake the fish in a preheated 350°F oven for 10 minutes. Brush liberally with the melted butter and bake for another 10 minutes. Now baste the fish liberally with its own juices (coating the fish with spices in the process) and bake for another 10 minutes. Finally, pour the light cream over the fish and continue baking for another 20 minutes. The fish should flake easily.

This recipe can be done with any whitefish, and it doesn't seem to matter how strong a flavor the fish starts with. Also, the fish remains wonderfully moist due to the cooking process.

Salmon in Parchment

start

POULTRY & FOWL

Chicken Schnitzel

start

MEATS



Irish Lamb Stew



2 lbs lamb, cubed for stew
2 lbs potatoes (approx 6 medium), unpeeled and cut into 1/4-inch slices
3 medium onions, cut into 1/4-inch slices
2 tsp salt
2 tsp pepper
2 cups water
parsley

Layer approximately half each of the cubed lamb, potatoes, and onions in a large Dutch oven. Repeat so there are six layers total. Add the water, salt and pepper. Bring to a boil, then let it simmer for 1 to 2 hours, until the lamb is tender and falling off the bone. Serve hot in bowls, topped with the parsley. This meal is exceptionally good cooked with the coals of a roaring bonfire on a New Year's Eve winter camping trip, or for an outdoor St. Patrick's Day feast.

Lamb Stew (Irish) my adaptation, best done in a Dutch Oven over the bonfire

Scottish Lamb Stew



Prepare exactly like the Irish Lamb Stew, but add sliced up carrots and celery.



Lilting Irish Hoolie

Selection of Irish beer
Irish Coffee
Irish Lamb Stew
Irish Soda Bread

Put the traditional Irish jigs and reels and all those pub tunes on random play, and host your own hoolie!

*New Year's Eve Win-
ter Camping*



Champagne
Irish Lamb Stew
Irish Soda Bread

Bet you never thought winter
camping could be so fun!





Uncle Donn's Jambalaya

Jambalaya (Cajun - hey, that's international!) my wife's recipe...simple but delicious



Mardi Gras Madness

Jambalaya
Red Beans & Rice
Corn Bread
King Cake
Hurricanes
Mint Juleps
Beignets
Chicory Café au Lait



Serve up with Dixieland and Zydeco!

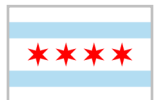
Corn Dogs

How



Chicago Hot Dog

How to make a proper Chicago Dog in ten easy steps:



1. Steam a sesame seed hot dog bun.
2. Add a bedding of neon green pickle relish.
3. Add a healthy portion of diced onions.
4. Lay down an all-beef frankfurter.
5. Add a couple fresh tomato wedges.
6. Insert a kosher dill pickle spear.
7. Add a couple pickled sport peppers.
8. Squirt on some yellow mustard.
9. Sprinkle with a dash of celery salt.
10. Eat and repeat.

NOTICE: IT IS CONSIDERED BAD MANNERS AND HARMFUL TO YOUR TASTE BUDS TO PUT KETCHUP ON YOUR HOT DOG WITHIN THE CITY LIMITS OF CHICAGO.

SAUCES & SPICES



Roasted Garlic

skin, place in aluminum foil, drizzle of olive oil, wrap foil, 30 minutes in 400 F oven. Mash with fork.

DESSERTS





Gibanica (the Slovenian version)

my favorite dessert...pastry with cottage cheese and raisins, stewed apples, sugared poppy seeds...







Sacher Torte
Homemade Iced Cream
“Salsa” with Ouzo
Kilbride Cookies
Blueberries and Sour Cream
Rice and Brown Sugar



BEVERAGES

TASTY ADULT BEVERAGES

For the Little Ones
Cocktails
Digestivi



Walt Malt

Started when I was a teenager

Tropical Storm (kid's version of the Hurricane derivative)

pink grapefruit juice (half)
pineapple juice (half)
One-half shot grenadine syrup



Lampone (Raspberry) Digestivo

Drink as an after dinner digestive. Pour an ounce-and-a-half into a fancy appetitive or shot glass, and sip. Serve room temperature in winter; keep bottle in freezer and serve cold in summer.

Cousin Chuck's Oreo Cookie

Stoli Vanilla, White Crème de Cacao, half & half with Oreo cookie crumble rim

**Chocolate Raspberry - Sorrelli Piscopi**

Mix one shot each of raspberry liqueur, chocolate liqueur, dark crème-di-cacao, and raspberry vodka. Just a little extra vodka doesn't hurt. Shake with ice, strain and pour. Makes an excellent dessert cocktail.

La Nonna (The Grandmother)

Mix two shots each of amaretto and vodka. Shake with ice, strain and pour. Serve in large martini glass with some shaved ice and three roasted garlic-stuffed green olives. Great as a before dinner cocktail.

**Bada Bortone**

Mix two espresso shots with one shot each of chocolate liqueur, dark crème-di-cacao and Irish cream liqueur. Shake with ice, strain and pour. Sprinkle half a dozen espresso beans on top. This is a great after dinner drink.

Kvas (Russian)





Mors Mopc (Russian)

18 oz cranberries, preferably fresh but may use frozen
12 oz raspberries, preferably fresh but may use frozen
1/2 gallon plus one pint of water
2 cups sugar

Combine cranberries and raspberries in a large pot. Add water and sugar, bring to a boil. Reduce to a simmer and cook for 30 to 45 minutes until the berries become mushy and there is foam on the surface. The cranberries will burst. Strain, e.g., through a colander, and discard the berries. You may strain the liquid further, but I prefer leaving some of the berry carnage for that homemade look. Cool it and put in the fridge—it stores quite well in juice containers. When you serve it, pour it over ice and mix 50-50 with water. Some people mix with selzer, and some add mint—but we never saw either of these in Russia.

Lemon Digestivo (Limoncello)

This is my “improved” and expanded version based upon first batch:

1 1/2 liter of grain alcohol
20 large lemons
3 1/4 liters of water
11 cups of sugar

Wash the lemons with a vegetable brush and hot water to remove any residue of pesticides or wax; pat the lemons dry. Using a zester, take all the lemon rinds off of the lemons so there is no white pith on the peel. Place the rind-peelings in a large container (or multiple bottles) with the grain alcohol. Cover the container and let it sit for seven days, swishing each bottle every morning and every evening to mix.

On the eighth day, strain the peels from alcohol; discard peels. Add sugar and water to alcohol; swish & swirl twice a day until sugar is dissolved. You are now finished and can drink it right away. Recommend swishing and swirling each time before pouring. Chill in freezer in Summer.

Makes about 6 liters, lasts longer than Twinkies, and tastes a lot better too.

Limoncello (Italy - duh!) no kidding...I've been making a version for many years, but have now perfected it to the point where several have said it's the best they've ever had





Dalitsch's Red Raspberry Liqueur (Lamponecello)

Sweet red raspberry liqueur digestivo, with an alcohol content of about 40%.

1/2 pound (or approx 100 count) red raspberries (fresh wild if possible)
 A half-inch piece of vanilla bean, crushed (or 1/2 tsp vanilla extract)
 2 1/2 cups sugar
 3 1/4 cup water
 1 1/2 cups grain alcohol

Lightly rinse the raspberries, then put them in a 1 liter glass bottle. Add the alcohol and seal the bottle. Allow to steep for two weeks, gently shaking them once or twice a day. The raspberries will become pale.

When you have finished steeping, remove the raspberries by gently pouring equal amounts of the liqueur through a wire mesh strainer and into two separate bottles. There should be approximately 1 1/2 cups of liqueur in each bottle. Now, add half of the water and half of the sugar to each bottle and cap again. Gently shake each bottle once or twice a day until the sugar is dissolved. When no more sugar settles out, the liqueur is ready to drink, usually within a week or two. Recipe makes approximately one-and-a-half liters in total.

The leftover raspberries are an excellent topping for French vanilla ice cream...but not for children. A couple of whole raspberries left in the liqueur adds a nice visual touch, but do not use too many. Otherwise, the raspberries continue to ferment, and the resultant liqueur will set fire to your nostrils when consumed.



Strawberry Liqueur – Fragolo/Fragola?

Fragolo, or Strawberry Liqueur: This is a sweet strawberry liqueur, with an alcohol content of about 40%. It's quite nice in the winter after dinner. When you have finished steeping the strawberries, drain them well and serve them for dessert (though not to children). They'll go quite well over ice cream.

INGREDIENTS:

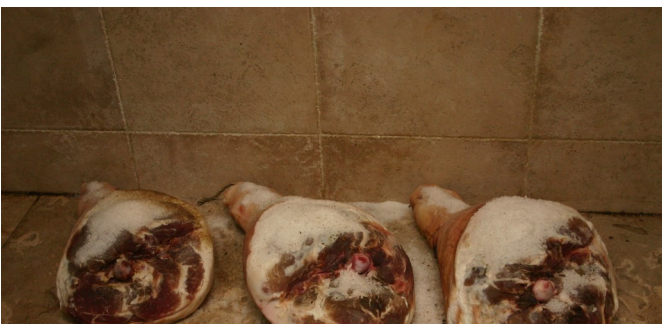
- 3/4 pound (350 g) very ripe strawberries (wild if possible)
- A half-inch piece of vanilla bean, crushed
- 1 3/4 cups (350 g) sugar
- 1/2 cup water
- 1 1/3 cups grain alcohol

PREPARATION:

Hull the strawberries and lightly rinse them, then put them in a 2-quart glass jar. Add the other ingredients, seal the jar, and steep the strawberries for a month, gently shaking them once or twice a day.

When you have finished steeping, remove the strawberries by gently pouring the liqueur through a wire mesh strainer and into a bowl. Let the strawberries drain well, then transfer the liqueur into a clear glass bottle, using a funnel and a piece of filter paper.

Stopper the bottle, let it set for about 7 months, and it's ready.



Egg Nog

Egg nog

**Glühwein (hot spiced red wine)**

1 750 ml bottle red wine (cheap table wine, e.g., cabernet savignon) (3 liters)

1 cup water (4 cups)

2/3 cup sugar (2 2/3 cups)

6 cloves (24 cloves)

1 cinamon stick (4 cinamon sticks)

1 small lemon (4 small lemons)

Mix all together in large covered pot on stove. Bring to "almost" boil, stirring frequently. Let cool to drinking temperature. Extra can be stored (after cooled) and reheated as needed or desired.

Another favorite of mine, I've been making for years. Best in the winter months; I usually make a big batch late in the Autumn, when the weather starts turning cooler, and it lasts until it starts warming up in the Spring.



Alaskan Tsunami (Hurricane derivative)

One shot each:

vodka

gin

light rum

dark rum

amaretto almond liqueur

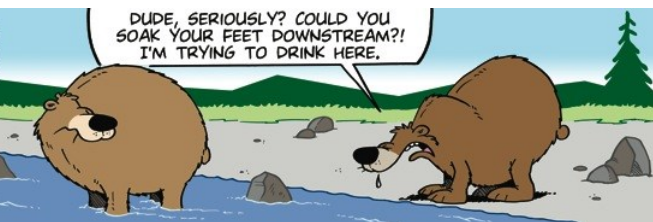
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One-half shot grenadine syrup

pink grapefruit juice (6 shots)

pineapple juice (6 shots)





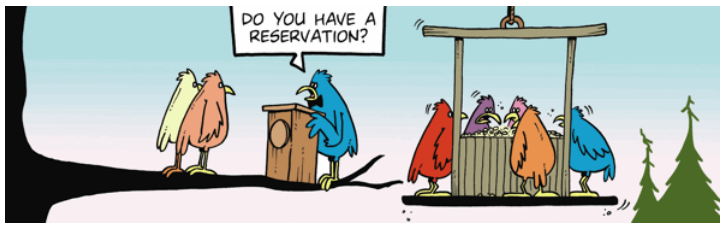
Mint Julep

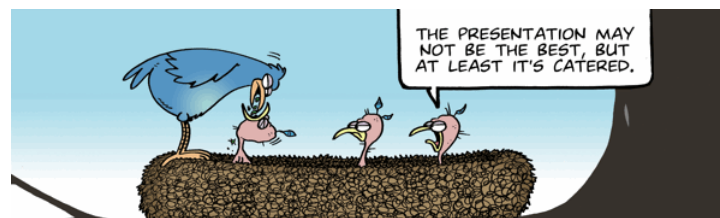
Rattlesnake Jim Martini (named after Grandpa DeBolt)

two shots gin
One shot vodka
One-half shot dry vermouth
Three large roasted-garlic-stuffed olives

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ACKNOWLEDGEMENTS

EACH OTHER

While we both share a love of the outdoors, adventure, travel and good music, we discovered also a complimentary appreciation of food and beverage. In fact, our first date hovered around a couple of tapas plates and some short-chained hydrocarbons in tasty adult liquid beverage form.

OUR PARENTS

Digestivi

OUR FRIENDS

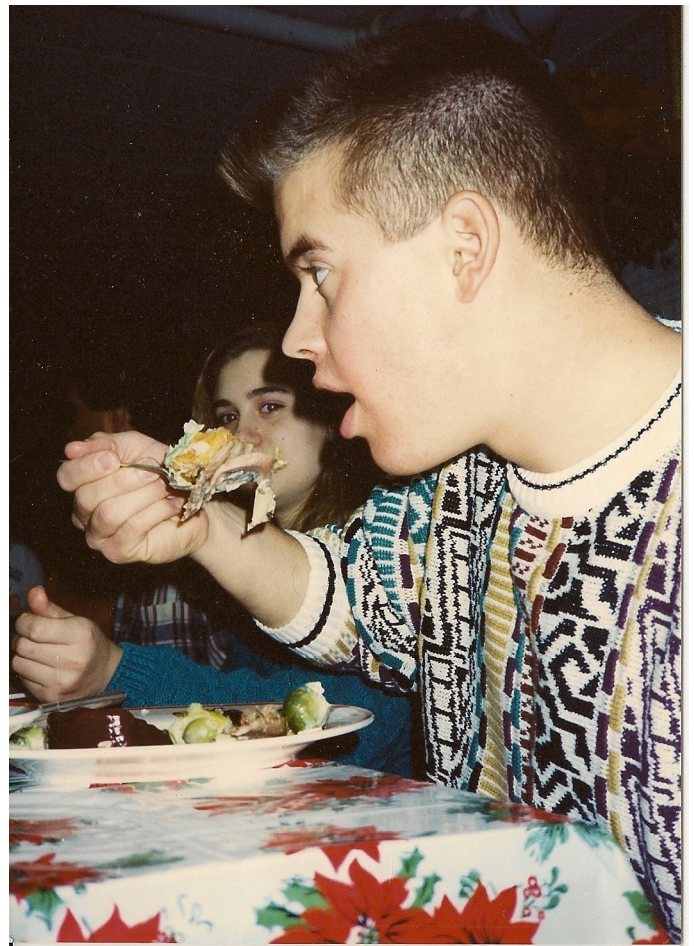
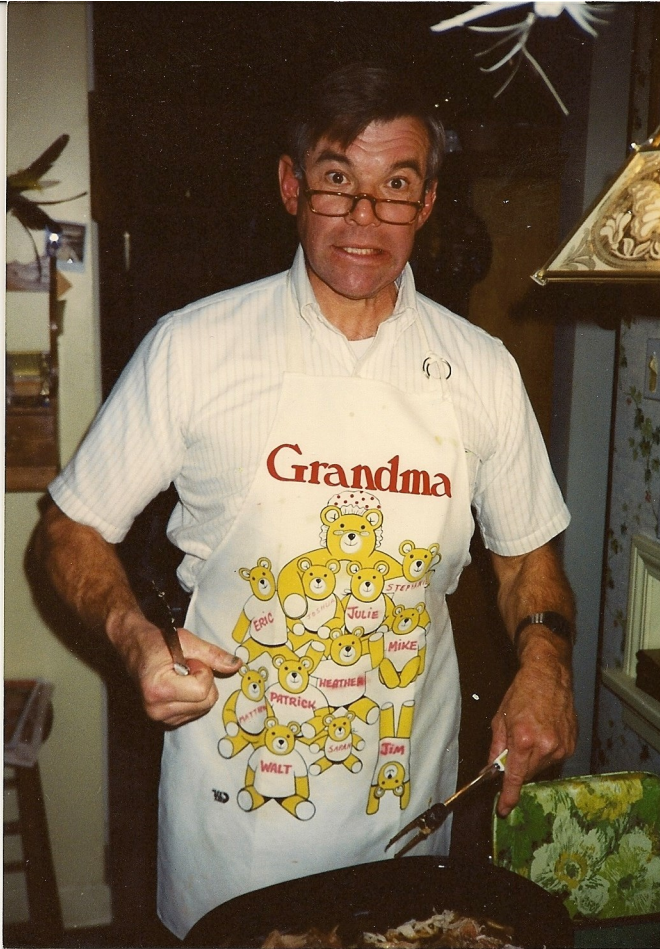
Our friends have provided more inspiration for drink than food, but that's not all. They're just some of the greatest people on the planet, and have given us many excuses to provide some fine cooking and cocktails. One of them claimed our formal New Year's parties ranked with the "epic," and who are we to argue?

OUR FAVORITE RESTAURANTS (AND BARS)

Digestivi

CHAD CARPENTER

Chad draws the **TUNDRA** comic strip. He is perhaps our favorite comic strip artist, (obviously due to our close association with Alaska), after perhaps Charles Schulz, Berkeley Breathed, Gary Larson, Bill Watterson and Jeff MacNelly — but he's still our clear favorite besides those blokes. We used a lot of his cartoons in this recipe book when we felt they fit the surrounding material, and sometimes even when they didn't. We never actually ask Chad's permission — but, then again, he never asked permission before making fun of bear, moose, vultures, Rednecks and other animals. So we figure that's only fair since we're not making any money on this recipe book, and he's making loads from his silly doodles — and we're providing him some free advertising. Besides, he seems like a pretty decent fellow on the few occasions he's been unbusy enough to chat. Incidentally, he's good enough to have been named by the National Cartoonists Society as the best newspaper comic panel in 2007, and the following year was named Alaska's Cartoon Laureate. If you'd like to see more of his cartoons, or contribute to his beer-drinking and vacation fund, see www.tundracomics.com.





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