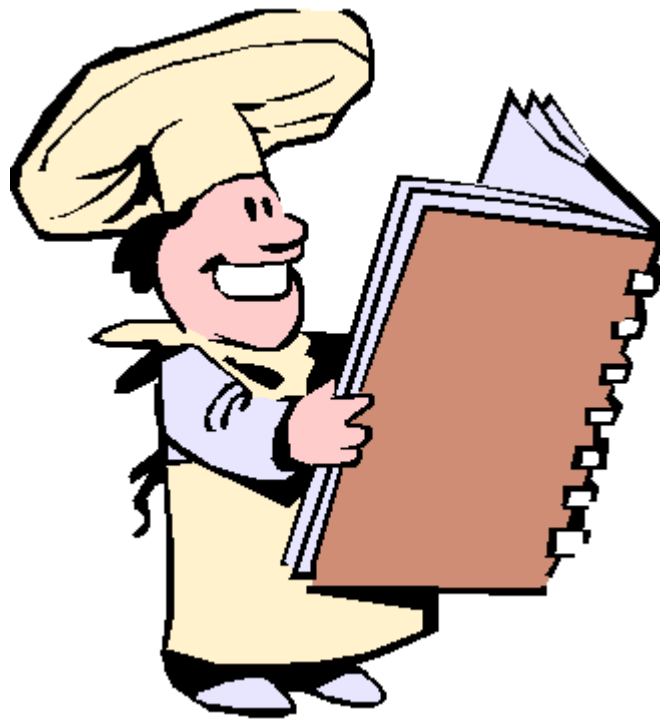


MS. KELLY'S 5TH GRADE CLASS'S RECIPE BOOK



We learned about traditions and immigration in reading class. Therefore, we came up with our favorite family recipes to share with the whole class! Enjoy!

Appetizers

Great Grandma Ceil's Matzah Ball Soup

By: Isaac Grossman

Ingredients:

- A few pieces of uncooked chicken on the bone
- One large onion
- 2 handfuls of baby carrots
- 4 dry chicken consommé powder
- Salt and pepper
- Matzah ball mix

Steps:

1. Fill a big pot with water
2. place chicken pieces in the water and bring to a boil
3. skim fat from the surface of the water
4. turn down the heat
5. Add carrots and onions
6. Add consommé powder, salt and pepper
7. Cover pot and simmer for several hours
8. In a separate pot, make Matzah balls using the recipe on the box
9. When ready to serve, place soup in a bowl and add a few Matzah balls

Dumplings

By: Hana Hancock

Ingredients:

- 1 package of dumpling wrappers
- 1 pound ground beef
- 1 cup of onion (finely chopped)
- 3 cups of Carrots (shredded)
- 3 cloves of garlic
- 3 table spoons of soy sauce
- 1 table spoon of sesame oil

Steps:

In a large pot, brown the beef. Then add all the vegetables, soy sauce, and sesame oil. Cook for three minutes. When the mixture is cool, spoon the mixture into a dumpling wrapper. Moisten the edges of the wrapper with water. Fold wrapper and seal with fingertips. After you form a couple of dumplings, pan fry them in oil. Cook for two to three minutes at medium heat until both sides are lightly brown.



Appetizers

Chicken Soup with Matzo balls

By: Rachel Lynch

Ingredients

- 4 pounds of Kosher chicken parts**
- 6 turnips**
- 6 parsnips**
- 3 onions**
- Kosher salt and pepper(pepper not kosher)**
- Box of matzo balls and soup mix**

Steps

- 1. Cut up all the vegetables**
- 2. Put all of the ingredients in a pot**
- 3. Cover the chicken parts with water**
- 4. Add salt and pepper to the chicken parts**
- 5. Put stove on medium**
- 6. Cook until boils**
- 7. After it boils let it simmer for about 2-3 hours**
- 8. Open the box of matzo balls**
- 9. Put the mix in a bowl**
- 10. Add seltzer**
- 11. Make the balls**
- 12. For the last half hour of cooking the vegetables, add soup mix and balls to the soup**



Sides

Parks' Homemade Macaroni and Cheese

By: Ryan Singleton

Ingredients:

1 box of macaroni
2 8oz.. Packages of extra sharp cheddar cheese
5 eggs
1 cup of whole milk
1 can of evaporated milk
2 teaspoons of season salt
2 teaspoons of pepper
1 teaspoon of table salt
1 stick of butter

Steps:

Boil macaroni approximately 10-12 minutes. Cut cheddar cheese into cubes. Melt butter in microwave and allow it to cool. Preheat oven to 350 degrees.

In a large bowl, mix macaroni, milk, and butter. Beat eggs gently and add to the macaroni mixture. Next add salt, pepper, and cheese to bowl. Blend ingredients well. Pour ingredients into a roasting pan for baking. Bake for approximately one hour until it's bubbling and slightly brown on the top.

Spanish Rice

Grandma/ Carmen Hernandez

By: Taylor Hernandez

INGREDIENTS:

2 cups of white rice
2 tea spoons of oil
6 cups of water
2 table spoons of tomato sauce
1 table spoon of salt 1 pack of goya sazon

STEPS:

- 1. Turn on the stove.**
- 2. Cook 2 cups of white rice with 2 teaspoons of oil, 6 cups of water, 2 tablespoons of tomato sauce, 1 tablespoon of salt, and 1 pack of goya sazon. Cook until rice is tender.**

Sides

Carrot Soufflé

By: Daniel Susson

Ingredients:

2(14 oz.) canned carrots, drain $\frac{1}{2}$ of the juice
1tsp. vanilla
1tsp. baking powder
cinnamon
Drop of orange juice

Toppings (opt.) :

$\frac{1}{2}$ cup of corn flakes
1/4 cup margarine
1 tbsp. brown sugar

Steps:

1. Preheat oven to 350 degrees.
2. Spray a 1 $\frac{1}{2}$ quart pan with Pam or grease.
3. Mix all ingredients together in a blender or a processor until smooth.
4. Pour into pan.
5. Bake in oven for 45 minutes.



Main Course

Arroz Conpollo

By: Ben Dias

Ingredients

1 lb. chicken

¼ cup olive oil

8 oz of Spanish Yellow rice

2 cups of water

Cayenne red pepper and Mexican chili powder to taste

Directions:

1. Take one lb of chicken breasts and cut into cubes.
2. Sauté chicken in olive oil until cooked through.
3. While sautéing chicken, add Spanish rice to boiling water. Simmer for about 20 minutes or until rice is tender.
4. Combine rice and chicken. Add seasonings to taste.

Great Grandmas Ham and Potatoes By: Mattias Samuelsson

Ingredients:

Ham

Green beans

Potatoes

Salt

Pepper



Steps

- 1) First cut up ham into cubes
- 2) Then peel and cut potatoes in to quarters
- 3) Place potatoes and ham in a large pot
- 4) Wash and cut ends on green beans
- 5) Place them into the pot with the ham and green beans
- 6) Fill the pot with water and boil it for about an hour and a half on medium heat
- 7) Drain some water out
- 8) Add salt and pepper to your likings

Main Course

Chicken Meatballs

By: DJ Winfield

Ingredients:

2 pounds of ground chicken
2 cups Italian breadcrumbs
1 tablespoon chopped parsley
5 tablespoons of Worcestershire sauce
2 eggs
½ small onion diced
¾ cup sour cream
4 cups of chicken broth
3 tablespoons of butter
1/3 cup dry white wine (optional)
2 tablespoons of flour mixed in a small amount of cold water to dissolve and thicken gravy
Salt and pepper to taste
2 tablespoons olive oil

Directions:

1. Mix chicken with breadcrumbs, parsley, and 2 tablespoons Worcestershire sauce, 2 eggs, and ¼ cup diced onion, salt and pepper.
2. Make into meatballs a little larger than walnuts and brown meatballs in the oil. Then place on a separate dish.
3. Using the same pan, brown ¼ cup diced onions. Add 3 tbsp. of butter.
4. Add 3 tbsp. of Worcestershire sauce, sour cream, wine, and chicken broth.
5. Bring to a light boil and add the flour that has been mixed with water. Wisk to incorporate the flour.
6. Place the meatballs back into the gravy and simmer for 15 to 20 minutes.
7. Serve over whole wheat penne pasta.



Main Course

Spaghetti Bolognese Olivia Tinari

Ingredients:

2 tablespoons olive oil
Chopped pancetta ¼ cup
½ cup of heavy cream
1 large onion, minced
1 clove garlic, minced
1 pound lean ground beef
½ pound ground pork
½ pound (about 2 carrots) chopped small
1 stalk celery, chopped small
1 (28 ounce) can Italian plum tomatoes
1 can tomato paste
½ cup dry white wine
2-3 cups chicken stock
½ teaspoon dried basil
2 bay leafs (remove prior to serving)
salt and pepper to taste
1 pound pasta

Steps:

1. In a large skillet, warm oil over medium heat and sauté pancetta, onion, and garlic until bacon is browned and crisp, then set aside.
2. In a large saucepan, brown beef and pork. Drain off excess fat. Stir in bacon mixture, carrots, celery, tomatoes, tomato paste, wine, stock, basil, bay leaf, salt and pepper to the saucepan. Cover, reduce heat and simmer for one hour, stirring occasionally. Add cream and stir at the very end before serving.
3. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente, then drain.
4. Serve sauce over hot pasta.



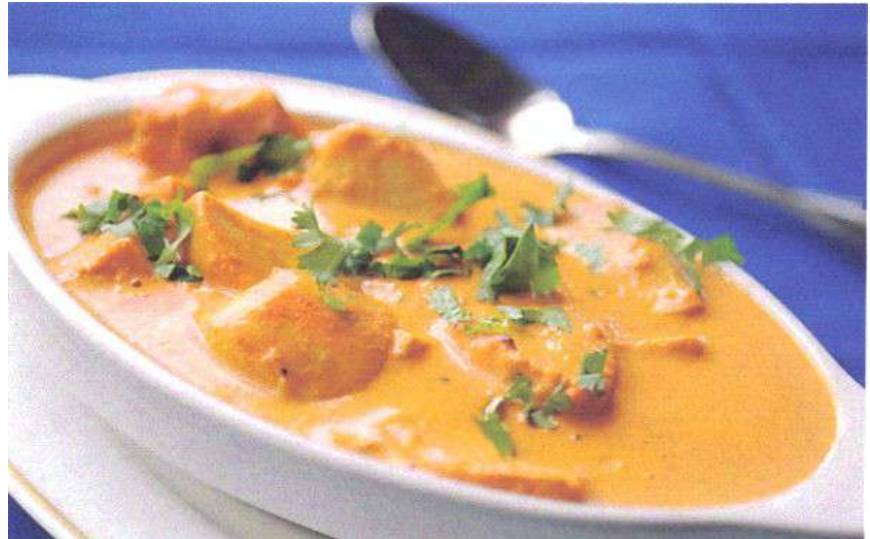
Main Course

Butter Chicken

By: Supreet Sandhu

Ingredients:

2lb chicken
2 medium onions
5-6 gloves garlic
1 medium tomato
500ml light cream
4-5 teaspoons olive oil
1 teaspoon salt
1-2 pinches pepper
2-3 drops red food coloring
Indian spices
1 coriander
green chili
Cumin



Steps:

1. Cut medium sized pieces of the chicken and wash it
2. Put one teaspoon of olive oil in a pan
3. Then, put the chicken in the pan
4. Next, put 1/2 teaspoon of salt and pepper in the pan and 2-3 drops of red food coloring
5. Let the chicken cook until you are comfortable
6. Check to see if there is enough salt and pepper; if not add some more
7. Then, turn off the stove and get another pot for the butter chicken's gravy
8. To make the gravy put 2-5 teaspoons of olive oil in the pan
9. Next, put cumin (however much you want) in the pot
10. After, the cumin starts to get brown put 5-6 glove of garlic in the pot
11. Cook the garlic until it is brown
12. Next, put 2 chopped medium onions in the pot
13. After 5 minutes add green chili (however much spice you want)
14. When everything is cooked put 1 chopped tomato in the pot
15. Let that cook for about 10 minutes
16. Then, put some Indian spices in the pot and let it cook for about 5 minutes
17. Then put 500ml of light cream in the pot
18. After that, add some water (depending on how thin or thick you want the gravy)
19. Let that cook for about 15 minutes on low heat
20. Finally, you can mix the pan and the pot together to create Butter Chicken!
21. At last, put 1 handful of coriander on the top for decoration
22. If you want to have a more pleasurable dinner, you can eat it with rice!

Main Course

Homemade Gravy Recipe (Pasta Sauce) By Sarah Casella

Ingredients:

- 1 quart plum tomato
- 1/3 medium onion
- 3-4 garlic cloves
- 1 teaspoon of sugar
- 1/4 can of tomato paste
- fresh basil

Steps:

1. Sauté onion and garlic until translucent (clear)
2. Add remaining ingredients
3. Simmer for 3-4 hours



Meat Birioni

By: Safwaan Khan

Ingredients:

Rice: 4 cups of rice, 2" cinnamon sticks, 1/2 tsp saffron, 2 tbsp lemon juice, 1 tbsp salt

Gravy: 1 1/2 cup oil, 2 lbs meat cut in pieces, 1 tbsp garlic ginger powder, 1 cup yogurt, 1/2 tsp red chili powder, 4 cloves, cardamom, 1 tsp salt, 2 medium onions

Directions:

Heat oil and brown sliced onions, add all ingredients and cook until liquid dries. Add 2 cups of water, cook until meat is tender and water has dried. Fry 3 minutes or until oil separates.

Rice:

Soak saffron in milk. Wash rice and set aside. Boil 12 cups of water with remaining ingredients, except lemon juice. Add rice and cook until half done. Drain water. Spread meat gravy between 2 layers of rice, sprinkle saffron and milk, and the lemon juice on top. Cover and bake at 350 degrees for 20 to 25 minutes, before serving blend rice and gravy together.

Dessert

Choc Chip Cookies

By: Bobby Prushinski

Ingredients:

2-eggs

1-cup of butter

2- ¼ cups of flour

1- teaspoon baking soda

¾ cup of brown sugar

¼ cup of sugar

1- teaspoon of vanilla

1- package of instant pudding

1- package of chocolate chips

Steps:

1) Mix flour with baking soda.

2) Combine butter, sugar, vanilla, and pudding mix into a bowl. Beat until smooth and creamy. Beat in eggs.

3) Add flour mixture. Stir in chocolate chips.

4) Drop by teaspoon onto ungreased baking sheet.

5) Bake at 375 degrees for 8-10 minutes.

Cyrena Kokolis

Pizzelles (Christmas cookies)

By Cyrena Kokolis

Ingredients:

6 eggs

3 ½ cups flour

1 ½ cups sugar

1 cup margarine/butter

4 tsp baking powder

2 tbsp vanilla

½ jar anise seeds

6 tsp or 1 bottle anise extract

A pizzelle iron

Directions:

1. Beat eggs, adding sugar gradually. Beat until smooth.
2. Add cooled or softened butter, vanilla, and anise (the extract and the seeds)
3. Beat the mixture.
4. Sift flour and baking powder into mixture gradually
5. Test mixture (dough should be sticky enough to be dropped by the spoonful)
6. Drop heaping teaspoon into pizzelle iron
7. Cook for 20 seconds
8. Remove promptly and gently with fork
9. Place on cooling racks

Dessert

Pumpkin Bread

By: Eric Evans

Ingredients:

2 eggs; beaten
1½ cup sugar
1 can of pumpkin
½ cup oil
¼ cup water
1 2/3 cup flour
½ tsp. baking powder
1 tsp. baking soda
¾ tsp. salt
½ tsp. ground cloves
½ tsp. cinnamon

Steps:

1. Mix the first 5 ingredients & beat until well blended. Sift dry ingredients. Add dry mixture to wet mixture & beat until batter is smooth.
2. Pour in greased pan. Bake at 350 degrees. Makes 1 large or 2 small loaves.

Pizzelles

By: Joe DiDio

Ingredients:

3 eggs
2 teaspoons of baking powder
1 teaspoon of vanilla extract
1 3/4 cups of flour
½ a cup of butter, melted
¾ a cup of sugar

Steps:

1. Beat eggs and sugar.
2. Add cooled melted butter and vanilla.
3. Sift flour and baking powder. Add to egg mixture.
4. Batter should be stiff enough to be dropped by spoon onto the pizzelle iron.
5. Cook for about 60 seconds or until golden.