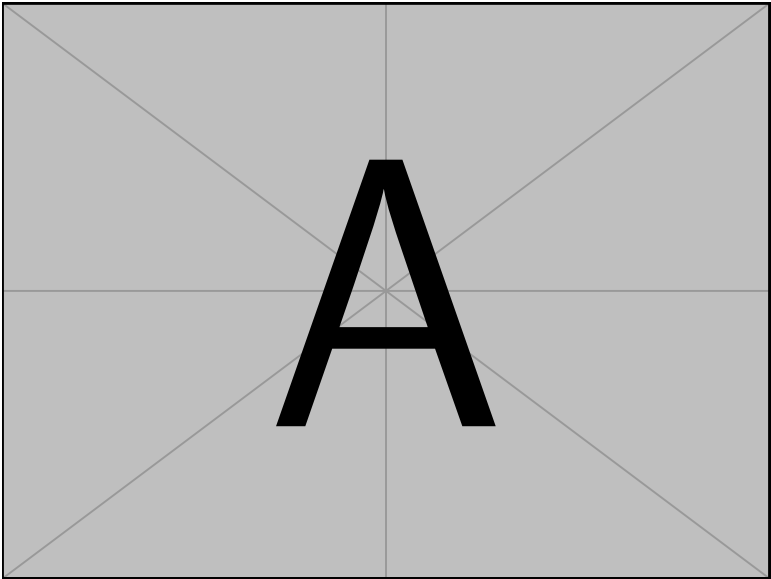


Cooking at 827



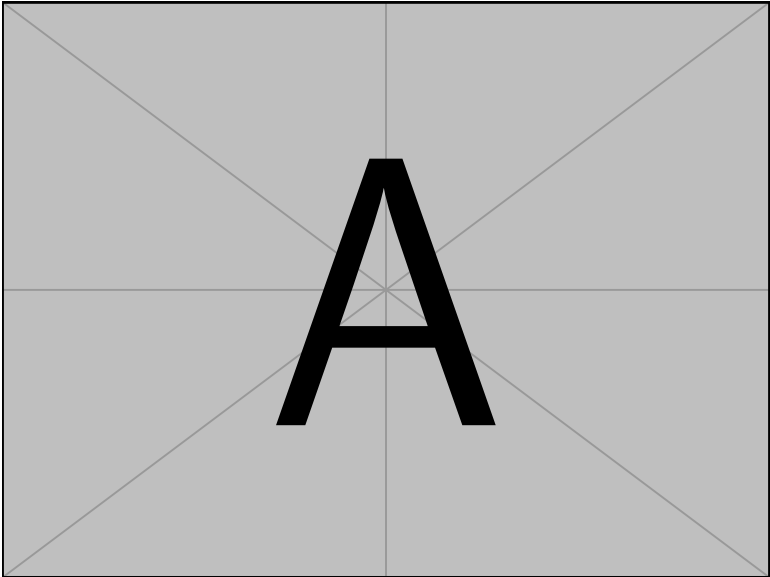
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Chapter 1

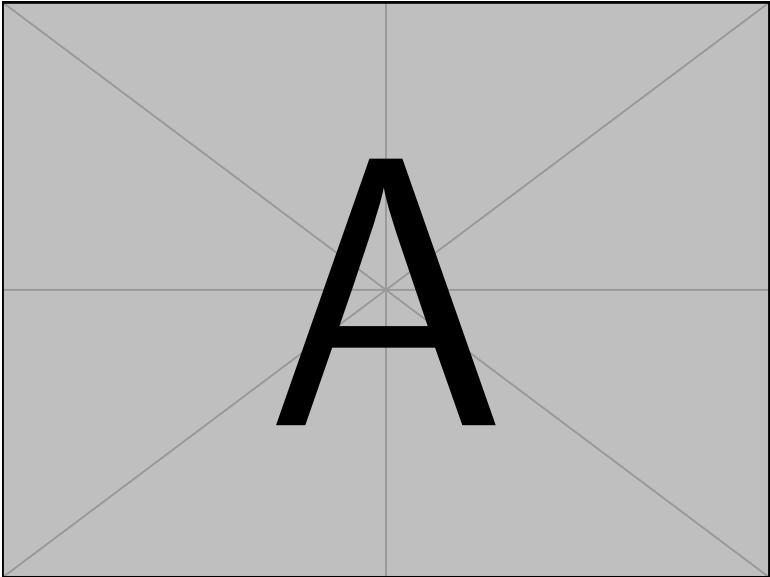
Salads



1.1 Ham Caesar salad

Chapter 2

Sides



2.1 Armenian potato side dish

Ingredients

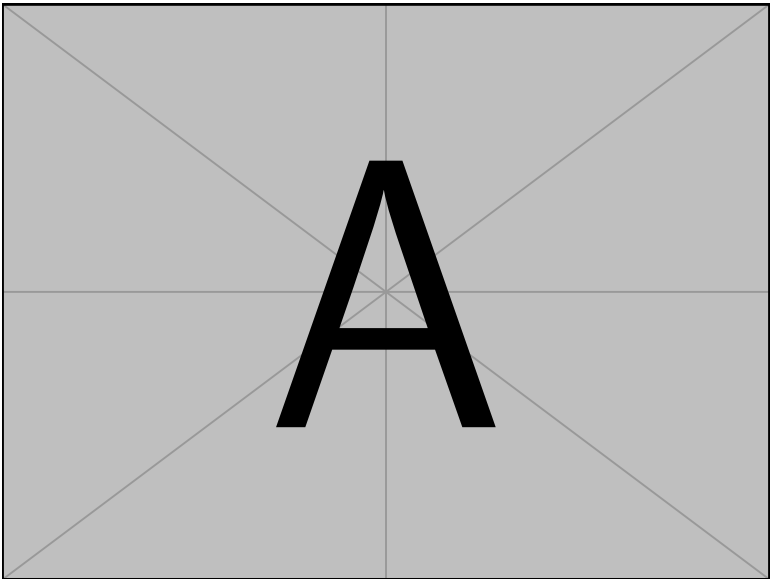
- ~> $\frac{1}{4}$ cup salad oil
- ~> 4 cups diced, uncooked potatoes
- ~> $\frac{1}{4}$ cup tomato pulp
- ~> $\frac{1}{2}$ cup water
- ~> 1 1/2t salt (could be reduced)
- ~> 1 t paprika or white pepper
- ~> 1 entire garlic (could be reduced to 1-2 cloves)
- ~> 1 bunch parsley or 1T dried parsley Could also use $\frac{1}{4}$ cup green onions instead of any garlic or parsley

Directions

1. Mix the above ingredients in the order given
2. Bake in covered dish at 325 degrees for 40 min
3. Serve warm

Chapter 3

Main



3.1 LomAGoo and Buckwheat Pancakes

Ingredients

↪ Buckweats

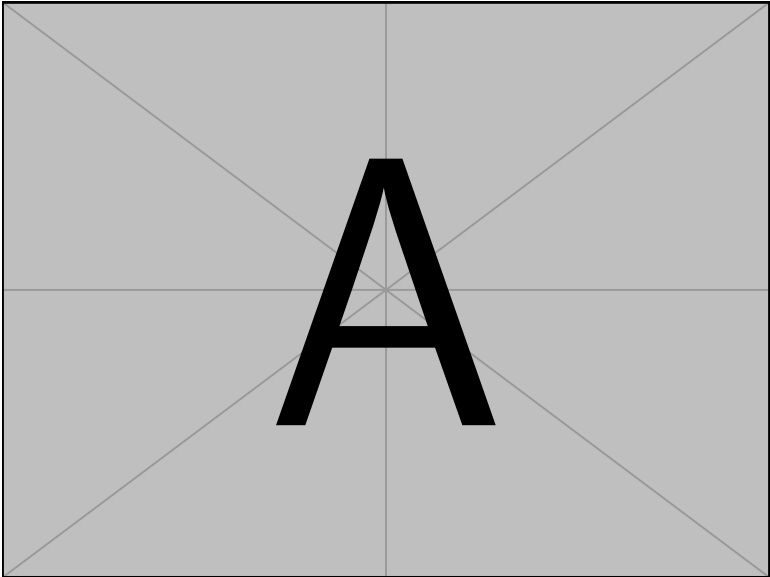
- 1 package dry yeast
- 1 c buckwheat flour
- 2 c white flour
- 1 T salt
- 2 T sugar
- 3 c water

↪ LomAGoo

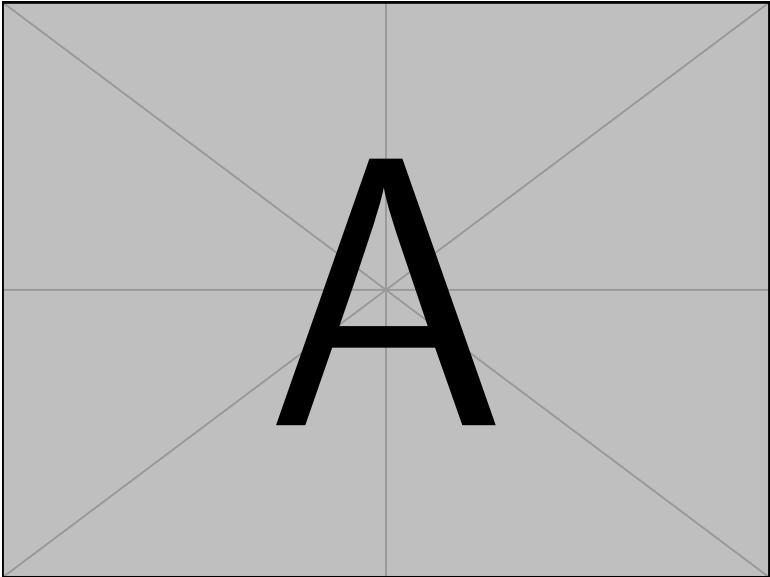
- 1 package sausage- cut into small pieces and fried
- Flour to thicken
- Coffee
- Salt and Pepper
- Small amount of milk

Directions

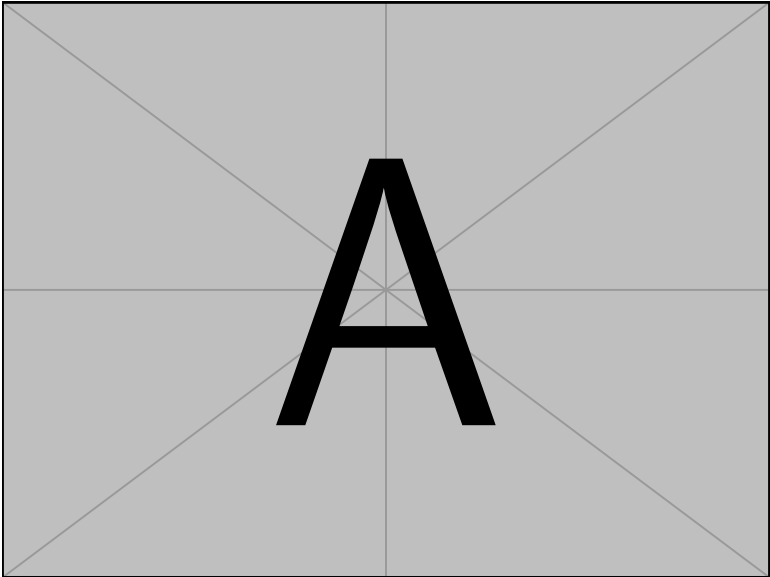
1. Stir small amount of warm water into yeast to soften
2. Add other ingredients, stirring to mix well
3. Let rise in warm spot overnight
4. Cook on a greased griddle
5. Cook goo to desired thickness



3.2 David's Quiche



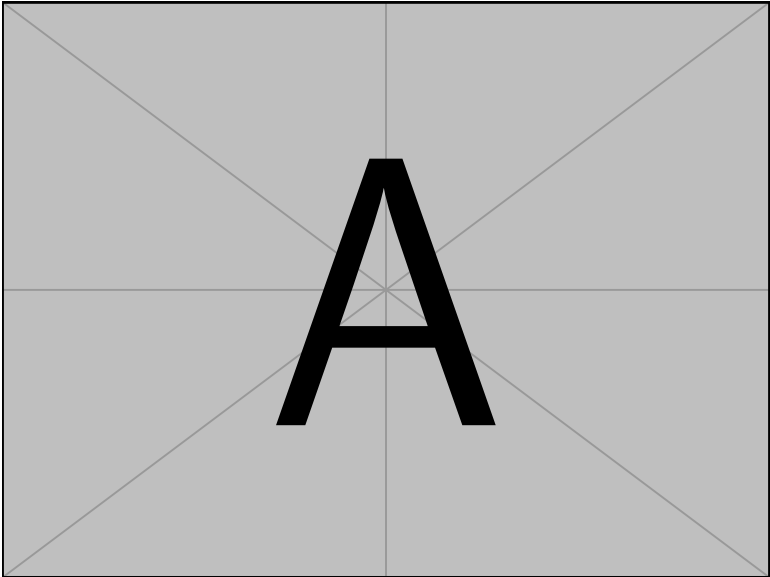
3.3 Betty's Shish ka Bob



3.4 Whole Boneless lamb loin

Ingredients One bonless lamb loin Coriander Cumin Essence 2.5 T paprika 2 T salt 2 T garlic powder 1 T black pepper 1 T onion powder 1 T cayenne pepper 1 T dried oregano 1 T dried thyme

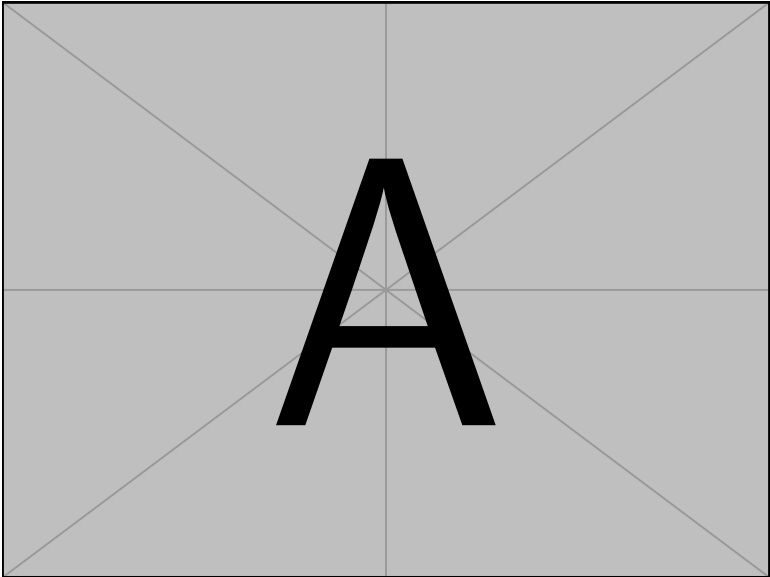
Directions Lay out lamb, cut side so it folds open Sprinkle inside with salt and Essence Place stock of rosemary inside Tie lamb up with another stock of rosemary Season outside of lamb with more salt and coriander and cumin Put lamb in a large pan which has hot olive oil in it Sear lamb at high heat 5 min Transfer to oven – cook until medium rare- 120 degrees Remove from oven and set aside for 10 minutes to rest Slice into 1 inch pieces



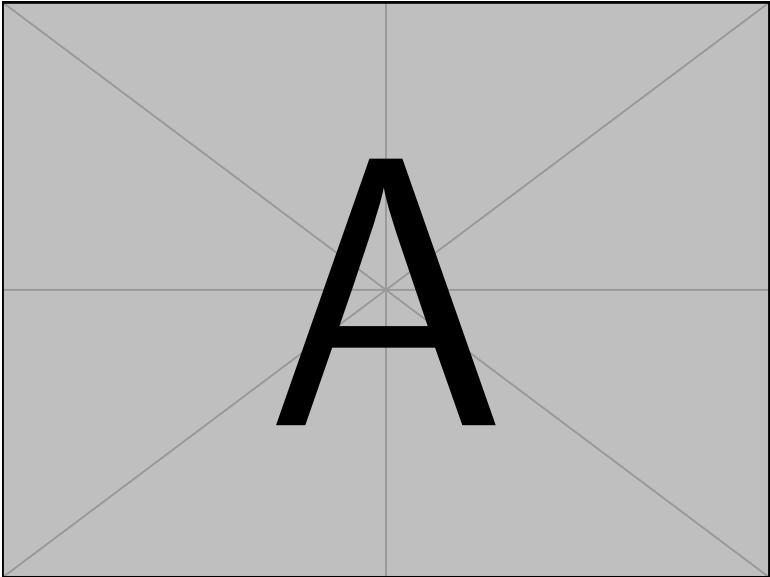
3.5 Mom's Meatloaf

Ingredients 1.5 lb ground beef/pork sausage 3 slices of bread- (Only had 1 lb of meet so used 2 slices of bread. Also used a strange bread- name is Everything by L'oven Fresh. This added quite a bit of additional seasoning. If you can't find this in a bread, you might use the bagels with the same name.) 1 cup milk (Only having 1 lb of meat, I should have used 2/3 cup milk rather than a cup, because it was not as firm as it should be.) 1 egg beaten $\frac{1}{4}$ cup onion (did not have onions, but I think they would have contributed) 1.5 t salt $\frac{1}{4}$ t pepper, dry mustard, sage, celery salt, garlic salt (did not have dry mustard, but it did not seem to matter) 3 T catsup or chili sauce (Used Heinz catsup, which we find better than other brands.)

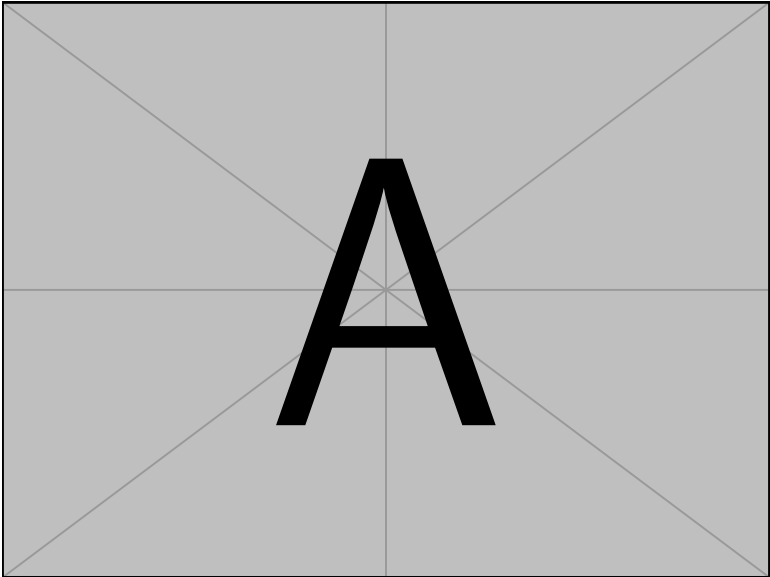
Directions Mix all but the last ingredient Form into a loaf Pour last ingredient over the loaf (I also put in slices (thin) of potato around the edge of the meatloaf. I coated them in olive oil before putting them in the pan) Cook at 350 for 1 hr or until temperature is 160 degrees.



3.6 Pig Butt



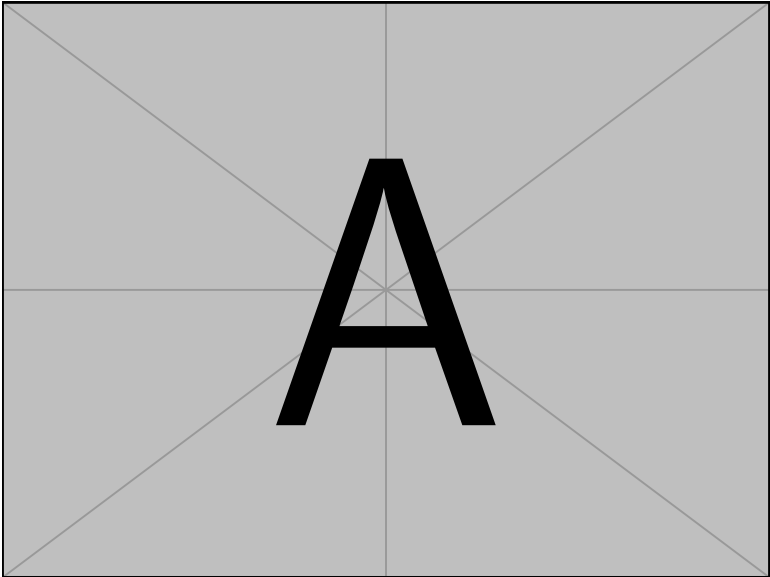
3.7 Ruben



3.8 Tava

Ingredients One eggplant (could supplement with slices of green pepper if not enough egg plant). We prefer American/globe eggplant. 2 onions 1 green pepper (for filling) 2 med cans stewed tomatoes or fresh tomatoes (if use fresh tomatoes, also use one can of stewed tomatoes for flavor and slice rather than mash the tomatoes) 1 small can tomato sauce 1 lb ground beef or pork sausage; 1/2 lb ground beef and 1/2 lb pork sausage Salt Pepper

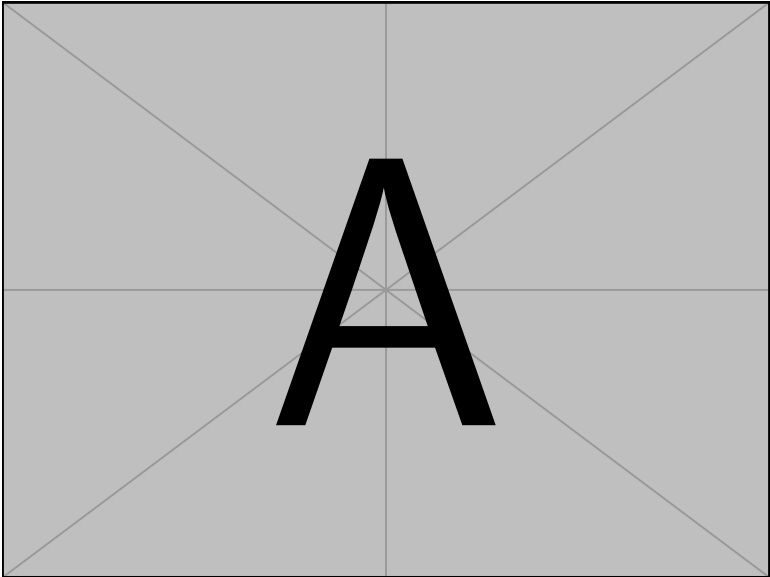
Directions Use up as much as possible from what is in the refrigerator and modify recipe to accommodate them. Plan the use of the eggplant well- you need to have the two layers of eggplant without too much overlapping or spaces. Use the size and number of pans which will accommodate number of eggplant slices. Slice the eggplant (s). Divide in half. Decide what size and number of pans will accommodate half of the eggplant slices. If you use more than one pan, you may need more stewed tomatoes and tomato sauce. Brown meat in olive oil S and P Slice onions and green pepper Slice eggplant quite thin (1/4 inch thick) Saute onions and green pepper- S and P Layer in oiled pan which is deep enough to accommodate the layers and small enough to assure that the eggplant slices are not too far apart $\frac{1}{2}$ eggplant S and P $\frac{1}{2}$ browned meat, onions, green pepper $\frac{1}{2}$ stewed tomatoes (with fluid) and tomato sauce Repeat above Cover with foil Cook 350 degrees for 2 HRS or longer In early Jan, we cooked it for about one hour then let the pans stay in the oven about 3 more hours. It did not require much cooking when we were ready to eat it. Check if eggplant is done, may require adding fluid (wine) and cooking another 40 min (make sure skin cuts easily). As of May 2022, it took 3-4 hours to cook it until the skin's cut easily. It started with the temp less than 350. Remove foil Cook 10 min to crisp top Serve with yogurt, pilaf, salad



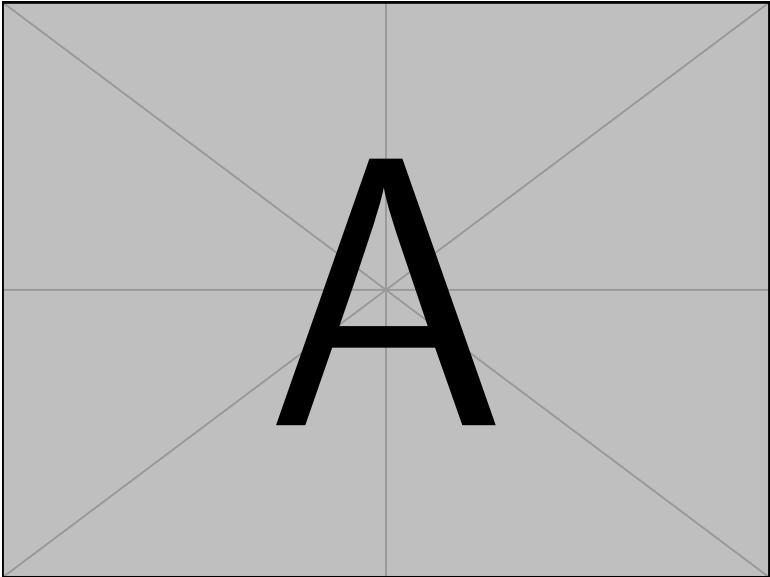
3.9 Peanut Stew

Ingredients 3 T olive oil 6 cloves of garlic 3 sweet potatoes- peeled and cubed 2 onions- diced 3 t cumin 1 t red pepper 18 oz tomato paste 1 c peanut butter- chunky $\frac{1}{2}$ cup unsalted roasted peanuts 32 oz vegetable broth Some collard greens- washed 2 x Salt and pepper to taste

Directions Saute garlic and onion in pot (5 min) Add sweet potatoes, cumin, red pepper (5 min) Add all of the remaining ingredients EXCEPT the collard greens (simmer for 15 min) Add collard greens (simmer for 5 min)



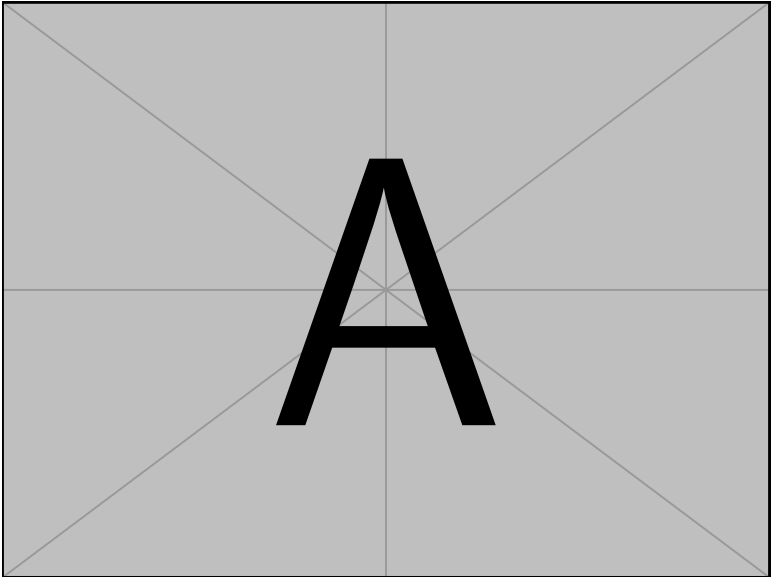
3.10 Manti



3.11 Slumgolian

Ingredients 2 cans string beans 2 cans stewed tomatoes 1 can of tomato soup $\frac{1}{2}$ package of macaroni 1 sliced onion 1 lb ground beef

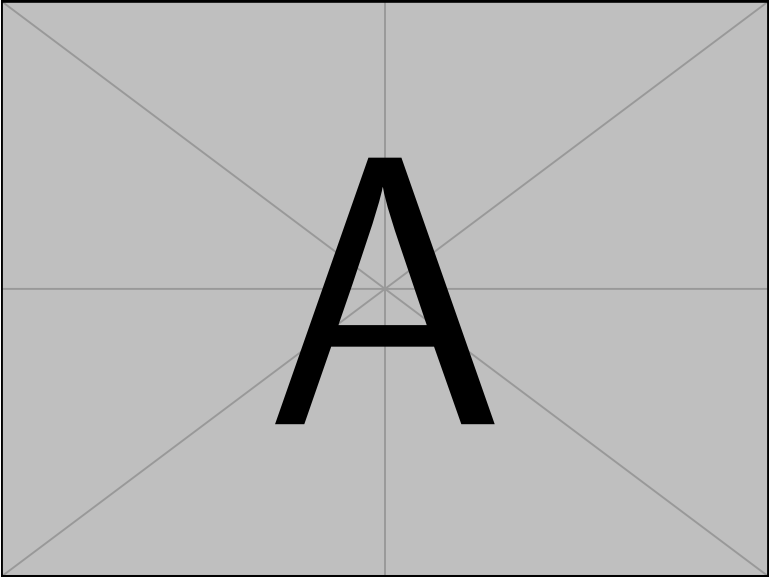
Directions Brown beef Combine browned beef with other ingredients Bring to boil



3.12 Fasulia

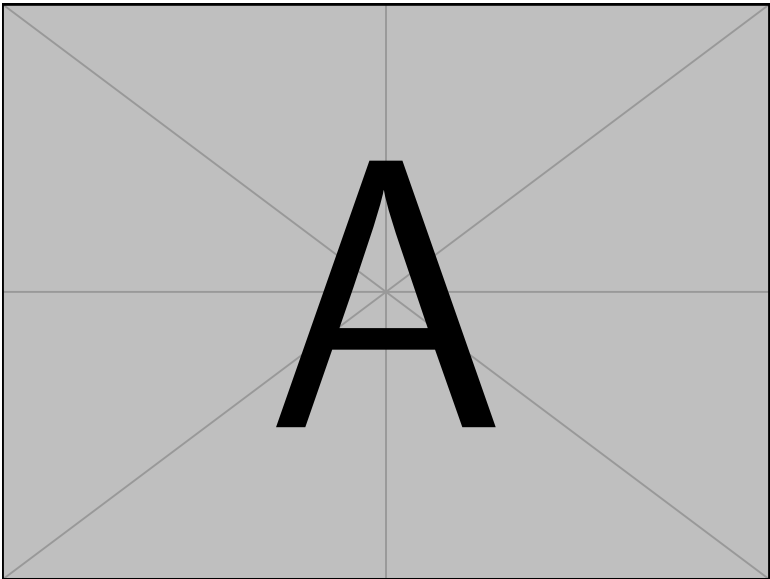
Ingredients 1 lb ground beef or lamb 1 onion- sliced 1-2 cloves minced garlic 4 lbs fresh or frozen green beans- if fresh, cut ends off and the body into 3 inch pieces 1 28 oz can of diced tomatoes or stewed tomatoes 1 6 oz can of tomato paste $\frac{1}{2}$ c water Chicken broth as needed 2-3 t allspice 1 T sugar Salt and pepper to taste

Directions Saute meat in large pot, stir frequently to break up the pieces Add onions and garlic- cook for a few minutes Season with salt, pepper and allspice Stir in green beans- cook on medium heat with occasional stirring for 10 min Add diced tomatoes, tomato paste, water, sugar, cook for 30 min with pot covered.

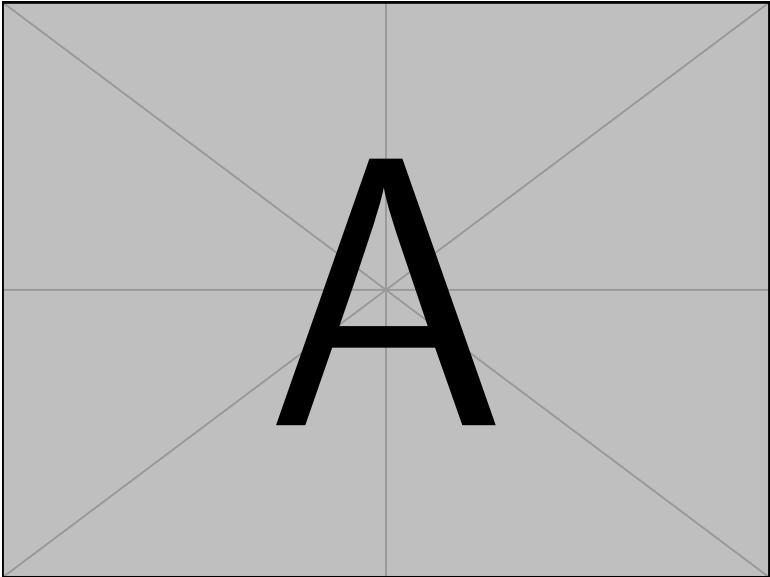


3.13 Borscht

Ingredients (may be incomplete) 28 oz can diced tomatoes Cabbage
Sour cream Pepper Broth Bay leaf Lemon juice Sour cream Directions
1) put prepared stuff in a large pot 2) add Pepper $\frac{1}{2}$ t Broth 2 c Water
2 c 3) boil above- medium high heat 4) reduce heat to medium low,
cover, cook 30 min 5) add Tomatoes and juice Cabbage 2 c shredded
6) put on high heat- bring to boil 7) reduce heat- cook 15 min- stir
occasionally 8) discard bayleaf 9) stir in lemon juice 2 t 10) when
ready to eat- add dollop of sour cream



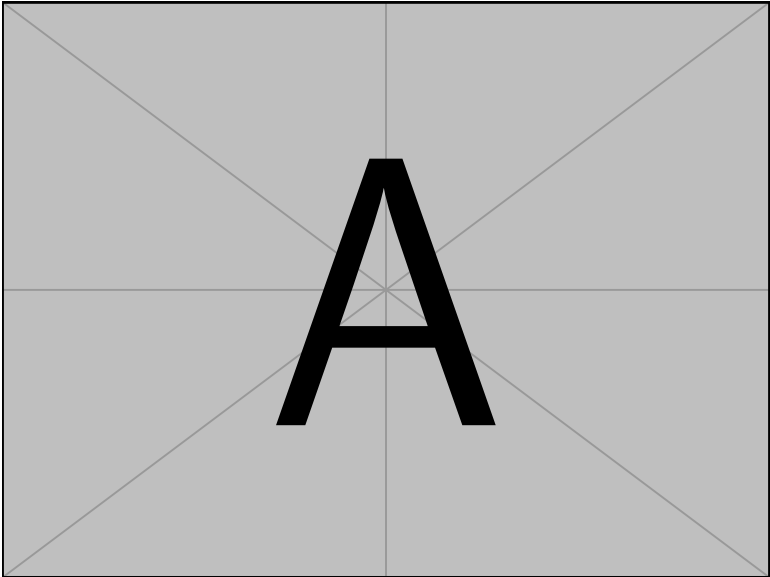
3.14 Dad's Cabbage Dolma



3.15 Bourguignon

Chapter 4

Dessert



4.1 Choreg

Ingredients

1 yeast cake $\frac{1}{2}$ c warm water 8 cups flour 1 stick butter $\frac{1}{4}$ c salad oil
1 can evaporated milk $\frac{3}{4}$ c sugar 1T salt 5 eggs Little Mahleb (ground
cherry seed)

Directions

BREAD Dissolve yeast in warm water (make sure yeast is alive) Add
sugar Add everything else EXCEPT salad oil

Mix dough with large spoon Knead dough by hand- use salad oil or
flour on hands to prevent sticking- until dough is smooth and well
mixed Put in large bowl, cover, allow to rise until at least double
in bulk (supposed to take 1-3 hours; if not could try over night but
David just chose to put new yeast in to the lump of dough) Punch
down Break off a large section ($\frac{1}{3}$ is too large, try $\frac{1}{5}$) /keep the
remaining dough covered to prevent drying out Form the section of
dough into a log (12" long by 3" wide) (should not be too fat- want
trips to be thin) Cut log into 1 inch sections Take a 1x3 inch piece
and roll it with fingertips on a lightly floured surface until it is 6" long
Twist or Braid (additional piece in the middle) Place on cookie sheet
with each choreg 2 inches apart

Repeat above until all dough is used up

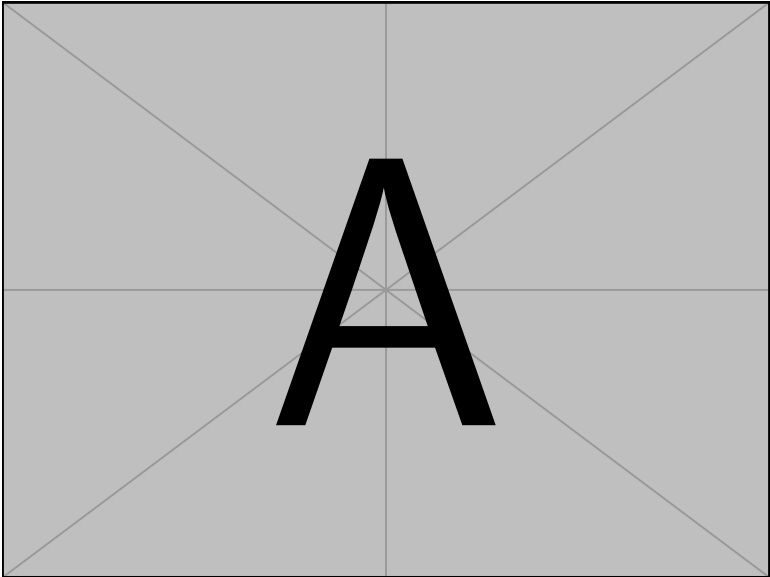
Cover with clean dishcloth and let choreg rise in a warm place until
double bulk

TOPPING Mix 1 egg with $\frac{1}{2}$ t water Brush mixture on each choreg
Sprinkle with sesame seeds

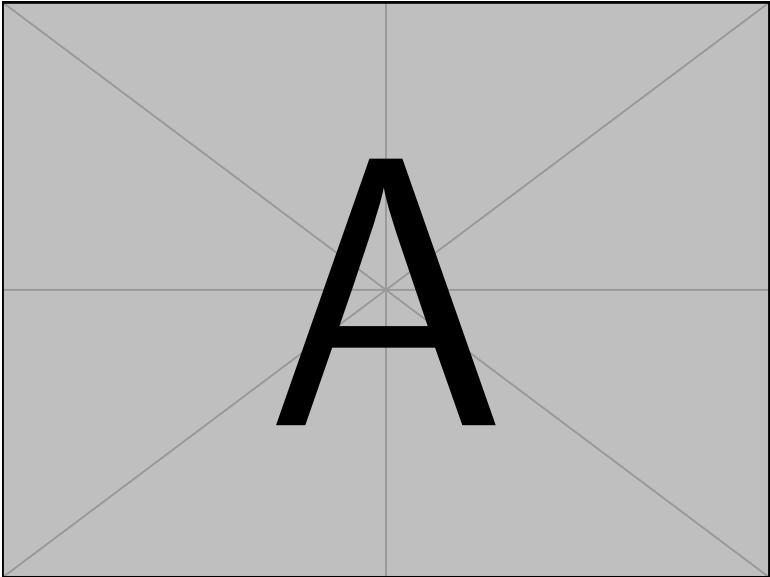
Bake at 350 until golden Remove with spatula Put on clean dishcloth
or rack to cool

Eat

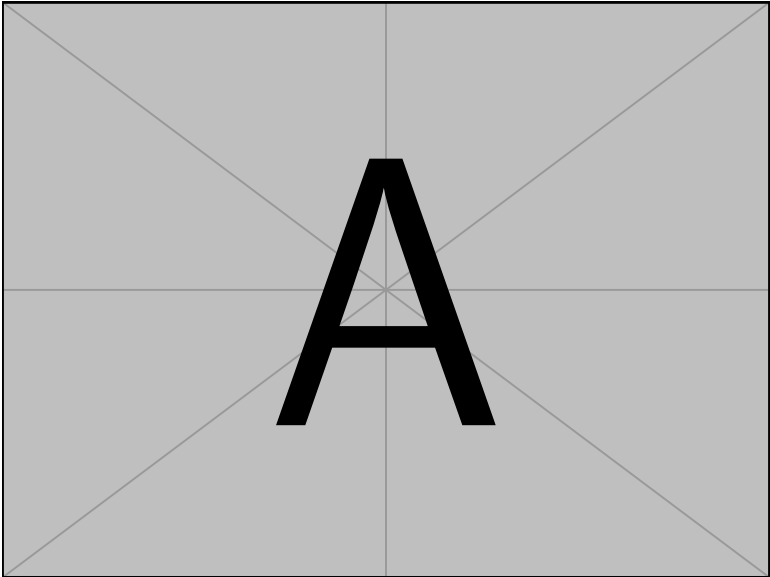
Store Put in air tight container when completely cool Can freeze



4.2 Grandma's zucchini cake recipe



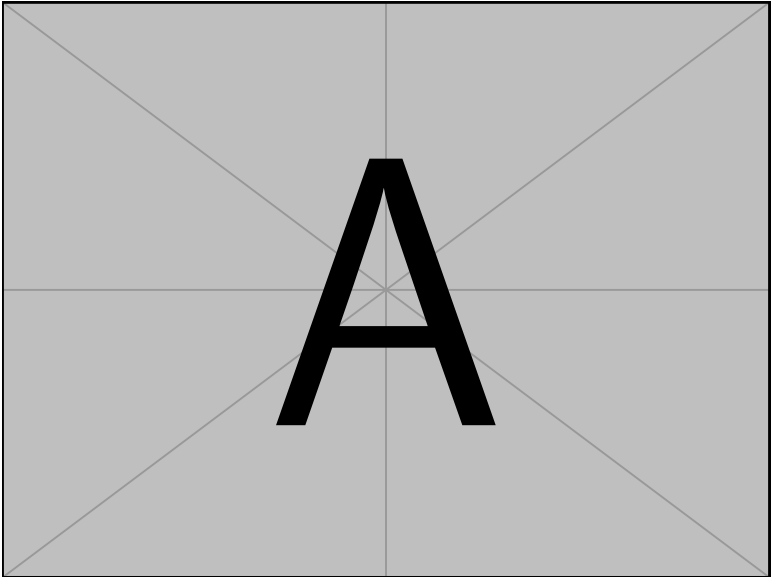
4.3 Rhubarb Pie



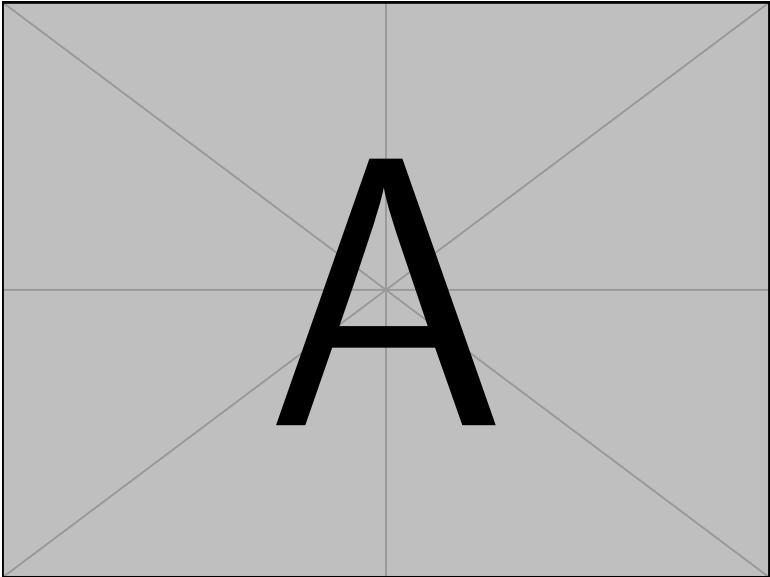
4.4 Apple Kiwi Pie

Chapter 5

Etcetera



5.1 Farmer's Pizza



5.2 Tourshi