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# fagottini

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the official Kundenbindung cook book

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Jonah-Noel Kaiser / Leo Kirchner / Marcel Lohmann / Jonas Menzel /  
Mathis Schlottke / Alexander Steinmetz / Jannes Sölter







# foodie

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# American

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Hey, thats pretty good.

*iDubbz*



# Double-stuffed Sheet-Pan Pizza

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by Matthew Johnson of Tasty

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3 cups shredded mozzarella cheese  
olive oil, to taste  
salt, to taste  
pepper, to taste  
string cheese  
tomato sauce  
topping of your choice

Place the first rolled dough rectangle onto the greased baking sheet. Sprinkle a thick layer of mozzarella cheese onto the dough, then place the second sheet of dough on top to cover the cheese.

Place string cheese into the edges of the dough, and fold the edges over the cheese, crimping the edges.

Brush the dough with olive oil, salt, and pepper to taste.

Bake for 20 minutes or until the crust is golden brown and the cheese is melted inside.

Quickly top the stuffed bottom crust with sauce and any extra toppings or cheese you would like.

Bake until the toppings are heated through, and the cheese has started to brown 10-15 minutes.

Transfer the pizza to a cutting board, slice, and serve.

Enjoy!

# Giant BBQ Rib Sandwich

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by Tasty

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1 rack baby back ribs, membrane removed  
2 tablespoons paprika  
1 tablespoon pepper  
2 tablespoons brown sugar  
2 teaspoons salt  
1 teaspoons garlic powder  
1 teaspoons onion powder  
1 teaspoons cumin  
1 teaspoons chili powder

1 cup barbecue sauce  
¼ cup honey  
1 large loaf bread  
¼ cup melted butter  
1 tablespoon sesame seeds  
2 large onions, sautéed or caramelized  
2 tablespoons parsley, chopped  
Pickles  
white onion slices



Preheat oven to 300°F/150°C.

Lay the ribs on a long sheet of aluminum foil.

Combine the dry rub ingredients in a small bowl, then cover the ribs evenly on both sides, making sure to press the rub into any cracks and smooth out any large lumps.

Wrap the foil around the ribs, making sure they're completely sealed. Use additional sheets if necessary. It's important that the juices of the ribs stay inside the foil to keep the ribs moist during cooking.

Bake the ribs for 3 to 3½ hours, until tender.

Unwrap the ribs carefully, then wiggle the bones out slowly. If you're having trouble removing the bones, use a knife to make small cuts to help their removal.

Combine the glaze ingredients in a bowl and brush both sides of the deboned slab of ribs generously, being sure to carefully handle the ribs since they're super tender.

Broil the ribs for about 5 minutes until the glaze is bubbling and starting to brown. Set aside.

Slice the bread in half into the thickness of your choice, then butter both sides of the bread.

Sprinkle sesame seeds on top, then toast your bread by broiling it for a few minutes. Keep a careful eye on it as it will burn extremely quickly.

With two long spatulas or knives, carefully transfer the glazed ribs to the bread, then top with onions, parsley, and the top bun.

Slice into about 2-inch sandwiches, and serve.

# Homemade Big Mac

by Free To Cook



1/2 cup Mayonnaise	Chuck Beef
1 tbsp Sweet Relish	Bacon
1/2 American Mustard	Lettuce
1/2 White Wine	1 Onion
Vinegar	Burger Bun
1 tsp Garlic Powder	1/2 cup Mayonnaise
1 tsp Onion Powder	
1 tsp Paprika	

**Burger patties:** Set up either a mincer or a food processor with the cutting blades. Add some diced chuck beef followed with some bacon. Season with salt and pepper. Pulse the food processor for a start to cut the large pieces. Continue to pulse until the meat is minced. Now the beef is minced take a handful and mold them into patties.

**Big Mac sauce:** In a bowl add half a cup of whole egg mayonnaise followed by a large tablespoon of sweet relish then half a tablespoon of American mustard. Next half a tablespoon of white wine vinegar, 1 teaspoon of garlic powder and 1 teaspoon of onion powder. Finally one teaspoon of sweet paprika for flavor and a little bit of color. Mix together and set aside.

Next dice one whole onion then slice a handful of crisp iceberg lettuce into strips. Slice a bun into thirds, so then we can build the classic Big Mac. We're going to cook the burgers for two to three minutes on each side. Also don't forget to toast the bun.

It's time to put this Big Mac together: Lay out the bottom and the middle slice of the bun. First spoon on the layer of our Big Mac sauce, followed by a layer of diced onions, then a layer of iceberg lettuce, then on the bottom layer add a slice of American cheese. On the middle bun add a layer of pickles. Finally place a burger patty on each bun. All that's left to do is to put it together.



# Homemade Peri Peri Chicken

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by MobKitchen

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- 1 Whole chicken
- Bay Leaves
- Dried Oregano
- Red Chillies
- Red Wine Vinegar
- 2 Lemons
- Garlic
- 1 Red Onion
- 2 Red Peppers
- 400g (a can) Black Beans
- Basmati Rice
- Smoked Paprika
- Salt and pepper
- Olive oil

Preheat oven to 180°C/356°F. For chicken thighs do 190°C/375°F.

Place chicken in a baking tray. Cover with olive oil. Add two teaspoons of smoked paprika and a teaspoon of dried oregano. Rub it in. Place chicken in oven for 30 minutes. For chicken thighs do 20-25 minutes, flip and do another 10 minutes.

Time to start prepping the sauce. Cut 2 peppers and 1 red onion into chunks and add to a baking tray. Cut a lemon in half. Add the lemon halves, face side down, and drizzle olive oil over everything. Place the tray in the oven for 40 minutes.

After 30 minutes, remove the chicken, and baste it in the juices. Place it back in the oven for another 30 minutes.

When the vegetables and lemon are charred and soft, remove from oven. Place the onion and the peppers into a blender. Squeeze out the juice from the roasted lemons. Add three red chillies. Then, add 3 cloves of grated garlic, the zest and juice of a fresh lemon, 2 teaspoons of smoked paprika, two teaspoons of dried oregano, a tablespoon and a half of red wine vinegar, a tablespoon of olive oil and a good pinch of salt and pepper. Blitz until you have a smooth orange sauce.

Pour the sauce into a frying pan, and add two bay leaves. Allow the sauce to gently bubble away for a couple of minutes so the bay can infuse.

While the sauce is getting on, take your chicken out of the oven. Baste it in the juices, and then remove from the tray. Hack it up roughly.

Serve the chicken on a bed of basmati rice and black beans, and pour your sauce over the top.

2 1/4 pounds lean ground beef  
 1 tablespoon kosher salt (or to taste)  
 2 teaspoons black pepper  
 2 teaspoons Worcestershire sauce  
 1/2 cup grated onion  
 6 slices American cheese  
 6 slices mozzarella cheese  
 6 slices sharp cheddar cheese  
 12 strips uncooked bacon  
 1/4 cup mayonnaise  
 2 teaspoons hot sauce (or to taste)  
 1/4 cup thousand island dressing  
 12 brioche slider buns  
 3-4 large leaves of green lettuce  
 2 tomatoes, sliced thin  
 Dill pickle chips, optional, to top

### Loaded Juicy Lucy Sheet Pan Sliders by Morgan of Host The Toast



Preheat the oven to 400°F.

In a large bowl, combine the ground beef, salt, pepper, Worcestershire sauce, and grated onion. Mix well until all ingredients are evenly distributed. Press half of the ground beef into a thin layer on the sheet pan. Layer the cheeses into 2 rows, ensuring that you leave room around the edges to prevent any leaking while the burgers cook. Cover the cheese with the remaining beef mixture. Weave the bacon on top of the sheet pan burger and tuck down any edges that might be hanging over. Place your smaller sheet pan on top of a larger one if you think you might have issues with grease dripping over as the bacon cooks. Transfer the sheet pan to the oven and bake for about 30 minutes,

or until cooked through and the bacon is beginning to cook through. Finish off by broiling until the bacon is crisp.

As the sheet pan burger cooks, Mix together the mayonnaise, hot sauce, and thousand island dressing to create the burger sauce. Set aside. Layer the bottom slider buns with the lettuce and tomato. When the burger has finished cooking, carefully drain off excess grease. Use a pair of sturdy tongs or spatulas to gently transfer the giant burger to the slider buns. Cover with pickle chips, if desired, and drizzle with the burger sauce. Top with the top slider buns. Use a large knife to slice between the rows and columns of the sliders so that they can easily be pulled apart. Serve warm while the cheese is still melted.





# Mac and Cheese

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8 ounces uncooked elbow macaroni  
2 cups shredded sharp Cheddar cheese  
1/2 cup grated Parmesan cheese  
3 cups milk  
1/4 cup butter  
2 1/2 tablespoons all-purpose flour  
2 tablespoons butter  
1/2 cup bread crumbs  
1 pinch paprika

Cook macaroni according to the package directions. Drain.

In a saucepan, melt butter or margarine over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Stir in cheeses, and cook over low heat until cheese is melted and the sauce is a little thick. Put macaroni in large casserole dish, and pour sauce over macaroni. Stir well.

Melt butter or margarine in a skillet over medium heat. Add breadcrumbs and brown. Spread over the macaroni and cheese to cover. Sprinkle with a little paprika.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Serve.



# Philly Cheese Steak Sandwich

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Ingredients: 1 Ribeye Steak, 2 Onions, 1/2 Green Pepper, Provolone Cheese, Long Bread Rolls, Salt & Pepper

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This American classic is one of the tastiest and easiest sandwiches to make. From the beautiful ribeye steak to the green peppers and onions you can't go wrong.

To start off we sliced two onions into strips. Followed by slicing half a green pepper also known as capsicum into strips. I placed the steaks in the freezer for about 20 minutes before slicing. This will make it a whole lot easier to slice them into strips. Set up your BBQ for direct cooking. Place a cast-iron pan over the charcoal before adding your onions and green peppers. Cook these off until they begin to soften.

Once they've begun to soften move them to the edges. Add your steak to the center of the pan, then season with salt, next season with black pepper. Cook off the steak until it begins to brown. Mix the onions and green peppers through the steak. Slice down the middle of a long roll and lay it out so it can toast.

The final element to the sandwich is the cheese. Any cheese with a low melting point will be perfect. Lay the cheese over the steak and allow it to melt into the meat. All that's left to do is to serve up these sandwiches. Take one of the toasted rolls and scoop up some of that amazing mixture of steak onions green peppers and cheese.

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Reddit user u/ibejustaman's tip:

"Last year I bought myself an outdoor, propane griddle. I whip on cheesesteaks on that son of a bitch all the goddamn time. Similar to what you have going on here, but I typically borderline burn some jalapeños and chuck them on there. Really good. Highly recommend it"



# Pretzel Dogs Four Ways

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by Tasty

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Flour  
12 ounces pizza dough  
4 hot dogs  
5 cups water  
¼ cup baking soda  
1 egg yolk, beaten  
Coarse sea salt  
Cheddar cheese, shredded  
Jalapeño slices  
2 tablespoons butter, melted  
2 cloves of garlic, minced  
1 tablespoon parsley, chopped  
Mozzarella, shredded  
Pepperoni

Preheat the oven to 450°F/230°C.

Dust the cutting board with flour, and cut the pizza dough into 4 equal pieces.

Roll each piece of dough out until it's a 12-inch rope. It's okay if the dough naturally shrinks.

Take the rolled out dough and wrap it around a hot dog in a spiraling motion, leaving room on the ends.

In a pot, combine the baking soda with the water and bring it to a boil.

Cook each pretzel dog in the solution for 30 seconds each. Remove with a slotted spoon and transfer to a baking tray.

Brush each pretzel dog with the egg wash.

Top the pretzels with your toppings of choice.

For sea salt, sprinkle the salt on top. For jalapeño cheddar, top the pretzel with cheddar cheese, then follow with jalapeños. For garlic butter, combine the butter, garlic, and parsley, and brush on top. For pizza, top with mozzarella and follow with pepperoni.

Bake in the oven for 12-15 minutes, or until it reaches a deep golden brown.

# Asian

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Ravioli, ravioli, what's in the pocketoli?

*FilthyFrank*



# Butter Chicken

by Get Curried



300 gms Chicken breast boneless  
1 tbsp Ginger garlic paste  
1 tbsp Red chilli powder  
500 gms roughly slit tomatoes  
100 gms roughly cut onions  
1 tbsp garlic paste  
50 gms cashew  
1 tsp kasoori methi  
1/2 tsp garam masala  
4 tbsp sugar  
2 tbsp kashmiri chilli powder  
5 tbsp butter  
3 tbsp cream  
2 tbsp malt vinegar  
1.5 tbsp White Vinegar

Marinate the chicken with ginger paste, garlic paste, red chilli powder and salt and keep it aside for 15 to 20 minutes  
In a pan heat some oil then fry the marinated chicken pieces in it, once done place it into a bowl.

In the same pan add onion, oil, spoonful of butter and once the onions are cooked add tomatoes and cashew nuts

Add some water and garlic paste, salt, malt vinegar, sugar, garam masala powder and chilli powder. Evenly mix it and let it simmer for 15-20 minutes

Churn the mixture into fine puree.

Strain it back into the same pan make sure there is minimal wastage.

Add butter, cream, chicken and kasoori meethi and let it simmer for 5-7 minutes.

Garnish it with cream and kasoori meethi  
Butter Chicken is ready to be served!



Pack of Radishes

Runny Honey

Curry Powder

Garam Masala

Mayonnaise

1 Vegetable Stock Cube

4 Skinless, Boneless Chicken Thighs

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## Mob's Chicken Katsu Burger

### Feed 4 for under 10

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#### Katsu Mayo time:

Add 8 tablespoons of mayo to a bowl. Add  $\frac{3}{4}$  of a veggie stock cube, a teaspoon of garam masala, 2 teaspoons of curry powder and a tablespoon of runny honey. Mix well and set aside.

#### Zingy slaw:

Grate your radishes and half a cabbage. Add to a bowl with 2 teaspoons of sesame oil, the juice of a lime and a large handful of chopped coriander. Mix everything together and set aside.

#### Chicken:

Get three bowls out. Add flour to one, 2 eggs to another (whisk them up), and breadcrumbs to the third. Dip your chicken thigh in flour, the eggs, then breadcrumbs.

Get a pan on the heat and add a very large glug of vegetable oil. Once oil is hot, add your chicken thighs. Cook for 3-4 minutes on each side until the breadcrumbs are golden. Keep turning the chicken until it is cooked through.

Toast your brioche buns.

#### Assembly time:

Add a very large dollop to your bun. Then add your chicken. Then add a large spoonful of the zingy slaw. Dollop some more katsu mayo on the top half of the bun, and place that on top of the burger. Take a bite and enjoy!



Vinegar in the salad is key – you need it to properly zing.

by MobKitchen

1 Cucumber  
1 Lime  
White Wine Vinegar  
Bunch of Coriander  
Bag of Radishes  
3 Carrots  
White Baguette  
Knorr Karibik Sauce  
Ginger  
Honey  
Soy Sauce  
4 Pork Loin Steaks

## Pork Bánh Mì

Place pork loins in a bowl. Add 2 tablespoons of soy sauce, 2 tablespoons of honey and a tablespoon of grated ginger. Season with pepper and mix together. Cover the bowl with cling film and leave in the fridge for 10 minutes to marinate. Salad time. Chop radishes into thin discs. Place in bowl.

Peel and chop 3 carrots into small slices. Add to bowl. Peel, halve, de-seed and then slice 1 cucumber into bite size pieces. Add to bowl. Add a handful of chopped coriander, 2 tablespoons of white wine vinegar and a splash of olive oil. Season with salt and pepper and mix together.

Cover bowl and place in the fridge.

Back to the pork. Place pork loins in a hot frying pan. Pour marinade over the top. Cook on a medium – high heat for 4-5 minutes on each side.

When the liquid evaporates, just keep adding water. This will keep the loins moist.

Remove loins from heat when they are cooked through. Put them in a bowl and let them chill for a couple of minutes. Pour a glass of water into the pan and remove all the sticky bits. Allow the water to reduce so you have some delicious pouring juices. Remove pan from heat.

Place the pork on the board and chop into thin slices.

Assembly time. Slice your baguette along one side and open it up length ways. Drizzle lots of Karibik Sauce on the bottom half. Then layer up your pork. Pour your meat juices all over the pork. Then add your salad. On top of the salad, scatter any leftover coriander leaves, and drizzle over some more Karibik Sauce. Close the baguette, carve it up with a bread knife and tuck in!





# Orange Chicken

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by Caroline Chambers of Mealthy

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The things we do to make chicken taste like something.

u/Plisskens\_snake

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½ cup freshly squeezed orange  
⅓ cup soy sauce  
¼ cup rice wine vinegar  
1 tablespoon orange zest  
3 tablespoons honey  
2 tablespoons cornstarch  
3 garlic cloves, grated  
1 (1 inch) piece ginger, peeled and grated  
2 pounds chicken breasts, cut into 1-inch cubes  
1 teaspoon salt  
½ teaspoon red pepper flakes  
2 tablespoons cooking oil  
4 cups cooked brown rice  
4 green onions, thinly sliced  
1 tablespoon toasted sesame seeds  
½ orange, cut into 4 wedges

Season chicken with salt and red pepper flakes. Heat oil in a large sauté pan over medium-high heat.

Sear chicken in oil until lightly browned, about 4 minutes.

Stir orange juice, soy sauce, vinegar, orange zest, honey, cornstarch, garlic, and ginger together in a bowl with a whisk until smooth; pour over the chicken, bring to a boil, and cook until thickened, about 1 minute.

Remove pan from heat.

Divide brown rice between four bowls; ladle chicken and sauce over the rice.

Sprinkle green onions and sesame seeds over the chicken; serve with an orange wedge.

# European

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Don't be a salad, be the best damn broccoli you could ever be.

*Pewdiepie*





# Breakfast Stuffed Bread

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by Delish

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2 demi baguettes  
5 eggs  
1/3 c. half and half  
4 slices bacon, cooked and crumbled  
1 c. shredded white Cheddar  
2 green onions, thinly sliced

Preheat oven to 350 degrees F.  
Cut a deep "V" through the top of each baguette.  
Partially unstuff the baguettes. Set aside.

Place the eggs and cream into a mixing bowl and lightly beat together. Whisk in the remaining ingredients and lightly season with salt and pepper.

Divide and pour the mixture into each baguette boat and place onto a baking sheet.

Bake for 20 to 25 minutes or until golden brown, puffed and set in the center. Season with salt and pepper.

Allow to cool for about 5 minutes, cut and serve.

# Sweet Potato Nest

by Tasty



1 large sweet potato  
1 medium yellow onion  
1½ teaspoon salt  
1 teaspoon pepper  
1 teaspoon garlic powder  
3 tablespoons flour  
7 eggs  
3 tablespoons olive oil

Peel the skin off the sweet potato, and coarsely grate on a box grater.

Peel the onion, and coarsely grate on a box grater.

Transfer the grated sweet potato and onion to a towel-lined bowl.

Gently twist the towel, squeezing the liquid into an empty bowl and discard.

5. Transfer the sweet potato and onion to a bowl, and sprinkle with salt, pepper, garlic powder, flour, and 1 egg. Gently stir to > combine.

Form large flat patties with your hands, approximately ⅓ cup of mixture each.

Heat a large pan on medium heat and coat with oil.

Add the sweet potato patties. Fry for 2-3 minutes, then gently flip.

Immediately use a small cookie cutter to remove a hole in the middle of each fritter.

Crack an egg in the hole, add a pinch of salt and pepper, then cover.

Fry for 3-7 minutes, or until cooked to your preference.

Uncover and serve with desired garnishes. Enjoy!





## Healthy Chicken Gyros

by MobKitchen

Red Chillies  
Iceberg Lettuce  
Dried Oregano  
Tomatoes  
Mint  
2 Lemons  
1 Cucumber  
Yeo Valley Yoghurt  
Pittas  
Garlic  
8 Chicken Thighs

Dice chicken into small chunks. Add to bowl. Grate 3 cloves of garlic and 1 red chilli into the bowl. Add the zest of one lemon. Add 3 tablespoons of yoghurt.

Add salt and pepper. Rub together and cover with cling film. Leave in fridge for 15 minutes.

Tzatziki time. Pour rest of yoghurt into another bowl. Add a small bunch of finely chopped mint, the juice of one lemon, and one grated cucumber. Season well and mix it all together.

Tomato salsa. Finely chop 5 tomatoes. Add to bowl with 2 or 3 teaspoons of oregano, salt, pepper and olive oil.

Finely chop your lettuce.

Put a griddle pan on a medium to high heat. Once it is hot, add your chicken. It needs 3 minutes on each side.

Warm some pittas.

Assemble to gyros and tuck in.

Enjoy!

# Homemade Falafel Pittas



500g Dried Chickpeas  
 1 Bunch Fresh Parsley  
 1 Bunch Fresh Coriander  
 Cumin  
 Cayenne Pepper  
 1 Brown Onion  
 Garlic  
 Plain Flour  
 4 Tomatoes  
 1 Cucumber  
 Bunch of Mint  
 1 Lemon  
 Parsley  
 4 Pittas  
 Pot of Hummus  
 Pickled Green Chillies

Pour dried chickpeas into a bowl, cover with warm water and soak overnight.

Preheat oven to 180°C/356°F.

Start with the falafel mix. Into a blender, add 500g dried chickpeas (soaked overnight), 1 roughly chopped onion, 3 cloves of garlic, a large handful of coriander, a large handful of parsley, 2 tablespoons of flour, 2 heaped teaspoons of cumin and 1 heaped teaspoon of cayenne pepper. Season with salt and pepper.

Pulse the mixture in the blender. You want the texture of the mix to be rough so don't overdo it. 3 or 4 five second pulses should do the trick.

Check the falafel mixture can stick in a ball. If it is too loose, just add a bit more flour.

Once you are able to stick the mixture together, make little discs, around 4 cm wide, and 3cm deep. Line up the discs on a sheet of baking paper, and put them in the fridge for 10 minutes to firm up. The mixture should make about 20 discs.

Salad time. Crack on with this while the falafels are chilling. Finely chop 4 tomatoes and put into a bowl.

Peel a cucumber and chop into chunks, and add this to the bowl. Add a handful of chopped mint, a handful of chopped parsley, the juice of a lemon salt, pepper, olive oil. Mix everything together and set aside.

Falafel time. We have designed two options for you. The first is baked falafel – less crunch than the fired version, but much healthier. For this option, line a baking tray with baking paper, and place your falafel on the paper. Drizzle lightly with olive oil on one side, and then turn over the falafel and drizzle olive oil on the other side. Pat in the oil with your fingers, and then place in the oven for 30 minutes, flipping the falafel after 20 minutes.

The fried option is a bit more unhealthy, but much crunchier. For this, take a wide frying pan and pour in some sunflower oil. You should pour in enough that it comes up by 1.5cm in the pan. Heat up the oil. To check it is hot enough, just put in a tiny bit of leftover falafel mixture. When it starts bubbling, you are good to go. Place your falafels in the pan, and cook for 5–6 minutes on each side, or until each side is brown and crisp. When ready, remove falafels from the pan and place on some kitchen paper. Lie some kitchen paper on top of them, and pat off the oil.

Assembly time. Warm your pittas. Layer one side with a generous helping of hummus. Spoon in some of the salad. Then, take your baked or fried falafels and break them into the pittas – squeeze in 4 or 5 discs into each one. Lay some pickled green chillies on top, spoon over a bit more hummus and you're there. Enjoy!

by MobKitchen





Ok but when do you build the cabinet?

-u/PM\_ME\_2DISAGREEWITHU



#### Meatballs:

- 1/3 cup panko
- 1/3 cup milk
- 1/2 pound ground beef
- 1/2 pound ground pork
- 1/2 small onion, minced
- 2 Tablespoons fresh parsley, chopped
- 2 cloves garlic, minced
- 1 egg
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon allspice
- 1/2 teaspoon nutmeg
- 2 Tablespoons vegetable oil

#### Sauce:

- 1/4 cup butter
- 1/3 cup all-purpose flour
- 4 cups beef broth
- 3 Tablespoons Worcestershire sauce
- 1 Tablespoons dijon mustard
- 1 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/2 cup sour cream

### Swedish Meatballs by TipHero

In a small bowl, combine the panko and milk, and let sit until the milk is fully absorbed.

In a medium bowl, combine the ground beef, ground pork, onion, parsley, garlic, egg, salt, pepper, allspice, nutmeg, and the milk-soaked panko. Mix until fully combined and roll into about 20 small meatballs.

Heat the oil in a large skillet over medium-high heat. Working in batches, brown the meatballs on all sides. Transfer the cooked meatballs to a casserole dish covered in foil or a low oven to keep them warm.

Prepare the sauce: return the skillet to heat and melt the butter. Add the flour and cook for 1-2 minutes, or until it turns brown. Slowly, while stirring, add the beef broth and cook until thickened. Add the Worcestershire sauce, dijon, salt and pepper. Whisk in the sour cream. Add the meatballs back to the pan, and toss to coat them in sauce.

Serve the meatballs and sauce with egg noodles, mashed potatoes or rice, and garnish with the remaining chopped parsley.



# Mexican

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The best taco bowls are made in Trump Tower Grill. I love Hispanics!

*Donald J. Trump*



Fast.  
Easy.  
Cheap.  
Delicious.

BBQ Chicken Quesadillas  
by Tasty

1/2 pound chicken breast, cut into strips  
Salt, to taste  
Pepper, to taste  
1/2 cup BBQ sauce  
2 flour tortillas  
1/4 cup red onion, julienned  
1/2 cup monterey jack cheese (double for 2 quesadillas)  
1/2 cup cheddar cheese (double for 2 quesadillas)

In a large skillet, add chicken breast and season both sides with salt and pepper.  
Cook 15-18 minutes, flipping halfway and adding the onions when you flip the chicken.

Cooking times may vary depending on thickness of the chicken breast.

Remove the chicken from the pan and shred with a fork.

Return the shredded chicken to the pan with the onions. Add the BBQ sauce and stir. Remove from the pan and set aside.

Place a tortilla in a pan and add a layer monterey jack and cheddar cheese on half of the tortilla. Place cooked chicken and onions, and top with the rest of each cheese. Fold in half and cook 6 minutes, flipping halfway.

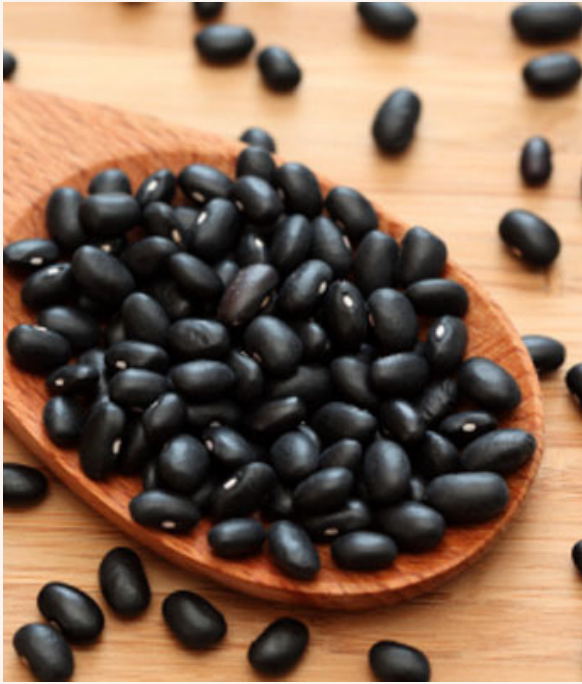
Serve with extra BBQ sauce & enjoy!

# Burritos

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with Beef and Black Beans

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1 small Yellow Onion  
1 tbsp Oil  
600g Minced Beef  
Salt, Pepper  
1 tsp Oregano  
1 can Black Beans  
4 tbsp Corn  
1 Avocado  
Coriander  
1 Jalapeno  
1 Red Onion  
200g Crème Fraiche  
8 Tortillas  
100g Feta



Peel and chop the yellow onion. Heat the oil in a pan and stew the onion for about 3 minutes on medium heat. Add the minced beef and let it brown for 2-3 minutes. Season with salt, pepper and oregano to taste. Mix in the beans and corn and let it sit on low heat for 3-4 minutes.

Peel and cube the avocado. Wash the coriander and chop into small pieces. Remove all seeds from the Jalapeno and cut into thin rings. Peel and chop the red onion. Mix the lemon juice and crème fraiche.

For the Assembly: Take a tortilla spread a tsp of the crème fraiche and add about 3 tbsp of your beef-beans-mixture, some chili, avocado cubes, red onion, feta and coriander. Roll the burrito and serve.



# Chicken Fajita Pasta

by Kevin & Amanda of TipHero

1 pound boneless, skinless chicken breast, sliced into thin strips  
3 tablespoons olive oil, divided  
3 tablespoons taco seasoning, store-bought or homemade  
1 large onion, sliced vertically into strips  
2 to 3 bell peppers (red and green), sliced into strips  
½ teaspoon kosher salt  
4 cloves garlic, minced  
1 ¼ cups low sodium chicken broth  
1 cup heavy cream  
1 – 14.5-ounce can diced tomatoes  
10 ounces tube pasta (penne, cavatelli, gemelli, etc.)

2 tablespoons chili powder  
1 ½ teaspoons ground cumin  
1 teaspoon ground coriander  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1 teaspoon dried oregano  
1 teaspoon smoked paprika  
¼ teaspoon ground black pepper  
¼ teaspoon red chili flakes

In a large bowl, add the the chicken, 1 tablespoon of the olive oil, and the taco seasoning. Mix well.

Heat a large pan – make sure the pan is one with a lid that fits well – over medium-high heat. Add the remaining 2 tablespoon of the olive oil, and then add the chicken. Cook for a few minutes, until the chicken is no longer pink on the outside. Add the onion, bell peppers and ½ teaspoon of kosher salt to the pan.

Onion, peppers and garlic being cooked with chicken for fajita pasta.

Cook, stirring occasionally, until the veggies start to soften.

Chicken cooking with pepper, onion and garlic for fajita pasta.

Reduce the heat to medium-low and add the garlic. Cook until fragrant.

Add the chicken broth, cream, diced tomatoes, and uncooked pasta. Stir to combine and bring to a boil.

Chicken fajita pasta cooking in sauté pan with sauce.

Reduce the heat, cover and simmer for 10 to 14 minutes, until the pasta is tender and most of the liquid has been absorbed. If needed, reduce the sauce to thicken with the lid removed.

Taste and, if needed, adjust seasoning.





3 garlic cloves,  
smashed to a paste  
1 tsp chili powder  
1 tsp cumin  
¼ cup unsalted butter, room  
temperature  
1 lb carne asada meat/flank  
steak  
1 ½ tsp salt  
1 tsp cracked black pepper  
Tortillas  
Sour cream  
10 oz chopped chiles  
Tostada shells  
2 cups shredded cheese  
Hot sauce  
Guacamole  
Salsa

## Crunchwrap Supreme

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In a bowl, mix together garlic, chili powder, cumin and butter to form a paste. Set aside.

Season flank steak with salt and pepper and heat a grill pan or cast-iron pan over high heat. Sear flank steak until golden on one side (about 3 minutes).

Flip over steak, turn down heat to medium and smear both sides with the butter mix, cooking until you've reached desired doneness.

Remove from heat, and allow to rest slightly.

Slice on a bias into ½-inch bites.

To assemble, layer a tortilla with sour cream, chiles, 1 tostada shell, steak, cheese and hot sauce. Bring sides of the tortilla to the middle forming a hexagon shape. Continue with remaining quesadillas.

Heat your pan over medium heat and sear quesadillas, seam side down, until golden on both sides and cheese is melted.

by Tastemade



How  
It  
All  
Began

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## Fuego Taco Kit

---

500g Ground Beef  
1 Salad head  
2 Tomatoes  
1 Bell Pepper  
100g Shredded Cheese  
1 Pot Sour Cream  
1 Can Tex Mix

Dice the tomatoes and pepper.  
In a large pan, add the beef and fry until it's almost done.

Add Taco seasoning, sauce, diced tomatoes, pepper and the Tex Mix and let it simmer until everything is heated.

In a preheated oven bake the taco shells for about 3 minutes at 180 degrees.

Time to assemble: Take a taco shell and cover the inside with a salad leaf.

Add some sour cream, completely fill it with meat and sprinkle the cheese on top.

Now don't be afraid to get messy. Everything that falls out will just make a delicious taco salad.





## Tacos with Chicken

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4 Garlic Cloves  
Juice of 3 lemons  
10g chili spice  
2 Tbsp Oil  
4 deboned Chicken Drums  
1\2 Salad Head  
12 Cherry Tomatoes  
8 Tortillas  
8 Tbsp Cottage Cheese

For the marinade: Peel and smash the garlic. Mix it together in a bowl with the lime juice, chili spice and olive oil.

Cut the meat into slices, blend with the marinade and let it rest in your fridge for an hour.

Wash the vegetables, cut the salad into thin strips and quarter the tomatoes.

Brown the meat in a pan for 7 minutes, while flipping it from time to time.

For the Assembly: Take a tortilla spread a tsp of the cottage cheese and add some meat, salad strips and tomato quarters. Fold and serve.



8.8/10.0



600 g Pork  
Salt  
1 tbsp Lemon Juice  
200g Crème Fraiche  
2 Avocados  
Coriander  
8 Tortillas  
Lime  
Salsa of choice  
Marinade:  
1tsp Hot Paprika Spice  
1tsp Sweet Paprika Spice  
3 tbsp Lime Juice  
4 tbsp Olive Oil

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## Tacos with Pork and Paprika

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Mix all the ingredients for the marinade together in a bowl and let the meat marinate in the mixture for at least 2 hours in the fridge. Fry the meat in a pan for 5 minutes on both sides and cut it into small strips. Mix the lemon juice and crème fraiche.

Peel and cube the avocado. Wash the coriander and chop into small pieces. For the Assembly: Take a tortilla add about a tsp of your crème fraiche, some pork strips, avocado cubes and coriander. Sprinkle some lime juice on it and fold the taco together. Serve with your favorite salsa. Enjoy!

# Snacks

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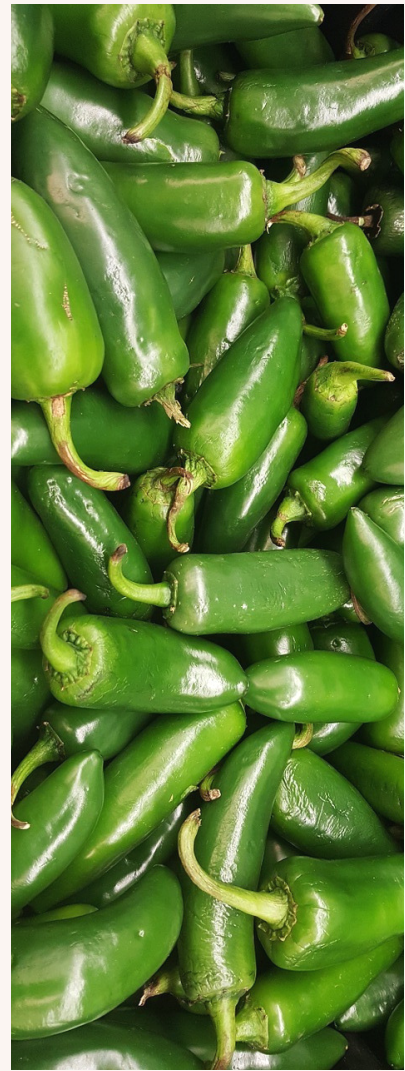


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*Reddit User*





# Jalapeno Poppers

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by Tasty (translated: u/crushcastles23)

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4 jalapeño peppers

8 slices of bacon

250g cream cheese

Preheat oven to 200 ° C.

Cut the jalapeños in half, remove the seeds by scraping with a spoon,

Fill them with cream cheese.

Wrap each jalapeño bacon.

Place the jalapeños wrapped in a dish lined with parchment paper.

Bake for 20 minutes, until the bacon is golden and soft peppers.





“

We used to make this all the time growing up! Though, we would make chicken strips instead of nuggets. Our parents would let us choose our chip flavor so we could all have whatever kind of chicken we wanted.

u/Gaelfling

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## BBQ Popcorn Chicken

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For 5 servings:

2 chicken breasts

1 cup (285 g) BBQ sauce

6 cups (1 ¼ kg) barbecue chips

Preheat oven to 375°F (190°C) and spray a baking sheet with nonstick oil.

Cut chicken breasts into bite-size pieces and place in a bowl.

Add the barbecue sauce to bowl with chicken and stir.

In a large ziplock bag, crush the barbecue chips into desired crumbs (to replace bread crumbs).

Coat each piece of chicken in chip crumbs until fully covered and place on prepared baking tray. Bake chicken until golden brown, about 12 minutes.

Serve with a side of ranch dressing or any sauce! Enjoy!

by Alix Traeger of Tasty



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## Bloomin' Onion

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2/3 c. mayonnaise  
2 tbsp. ketchup  
1 tsp. horseradish  
1/2 tsp. paprika  
1/2 tsp. garlic powder  
1/4 tsp. dried oregano  
1 large yellow onion

3 large eggs  
1/4 c. water  
1 c. bread crumbs  
2 tsp. paprika  
1 tsp. garlic powder  
1 tsp. onion powder  
1 tsp. kosher salt

Cut stem off onion and place flat side down. Cut 1/2" from the root down, into 12 to 16 sections, making sure not to cut through root. Flip over and pull sections of onion out gently to separate petals.

Preheat oven to 400°.

In a medium bowl, whisk eggs with water. Dip onion into egg wash, using a spoon to coat fully if needed.

In another medium bowl, combine bread crumbs, paprika, garlic powder, onion powder and salt. Dredge onion with bread crumb mixture, again using a spoon to coat fully if needed.

Bake onion until golden and tender, 18 to 20 minutes.

Make the dipping sauce: In a medium bowl, whisk together mayo, ketchup, horseradish, paprika, garlic powder and oregano. Season with salt and serve.

# Cocktails

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Vodka may not be the answer, but it's woth a shot.

*Someone*



# Gin

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## Bee's Knee

9.3/10.0

6cl Gin / 3 tsp Honey / 2cl Lemon Juice

In a shaker stir the honey into the Gin until it desolves. Add lemon juice and ice and shake. Serve in a Coupette with a lemon zest.



## Gin & Tonic

8.3/10.0

4cl Gin / Tonic Water / Lemon or Lime

Add gin, tonic water and ice cubes in a glas and stir carefully. Garnish with lemon or lime slice.

Gin to tonic ration can vary between 1:1 - 1:4 to your liking. You can also add herbs, berries or lemon juice.



## Mint Elder Fizz

8.3/10.0

4cl Gin / 3cl Elder Syrup / 2cl Lemon Juice / 2cl Lime Juice / Sodawater / Fresh Mint

Add all Ingredients ecxept the sodawater in a shaker with ice and shake vigorously. Pour into a longdrink glas and top with sodawater.

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# Gin

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## Monkey Gland

7.5/10.0

6cl Gin / 3cl Orange Juice / 0.5cl Grenadine  
/ Dash Absinthe

Add all ingredients into a shaker with ice and shake.

Pour into a cocktail glass and garnish with Orange slice.

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## New Orleans Fizz

2.7/10.0

4.5cl Gin / 1.5cl Lemon Juice / 1.5cl Lime Juice  
/ 3.5cl Simple Syrup / 6cl cream / 1 Egg  
White / Club Soda

Place all of the ingredients except the club soda into a cocktail shaker. Shake long and vigorously. First without ice then with. Strain into a highball glass. Top with club soda.

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## Sour

7.3/10.0

5cl Gin / 2cl Simple Syrup / 3cl Lemon Juice  
/ Club Soda

Add all Ingredients except the club soda in a shaker with ice and shake. Strain into a sour glass and top with sodawater.

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# Whiskey

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## Classic Mint Julep 8.0/10.0

7cl Bourbon / 2 Sugar Cubes /  
Fresh Mint Leaves

Place the mint and sugar cubes into a glass and muddle well to dissolve the sugar and to release the oil and aroma of the mint. Add the bourbon. Fill with crushed ice and stir well.

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## Jack and Coke 7.7/10.0

6cl Whiskey / 300ml Coke

Fill a glass with ice. Pour in the Jack Daniels. Pour in the Coca-Cola. Drink up!

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## Old-Fashioned 6.0/10.0

6cl Whiskey / 1 Sugar Cube / 3 Dashes  
Bitters

Place sugar in an Old Fashioned glass. Douse with bitters and add a few drops of water. Add whiskey and stir until sugar is dissolved. Add large ice cubes and stir rapidly with a bar spoon to chill. Garnish with a slice of orange.

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# Other

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## Mojito 7.0/10.0

4cl White Rum / 2cl Lime Juice / 1 tsp Brown Sugar / Fresh Mint Leaves / Club Soda

Place the mint, sugar and lime juice into a glass and muddle well. Add ice cubes, rum and soda.

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## Blanco 43 9.4/10.0

5cl Licor 43 / 150ml Milk

Fill a glass with ice and let it chill. Pour in the Licor 43 and the milk. Stir carefully and serve.

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