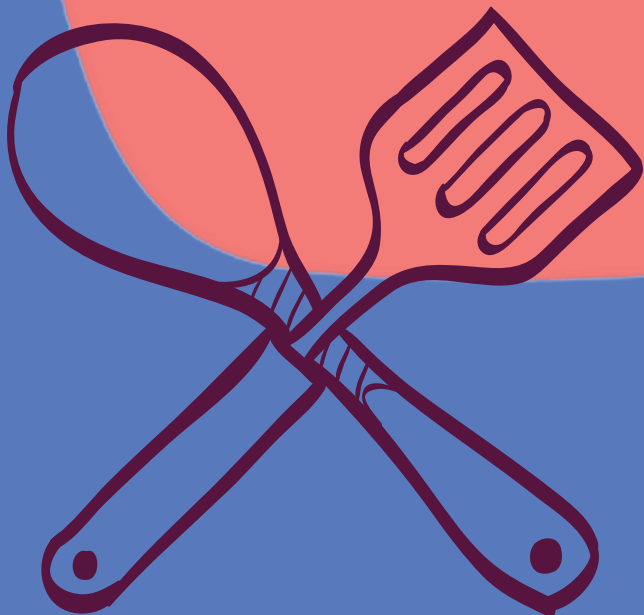


IMAGINE LA FAMILY COOKBOOK



December 7, 2021

Dear Imagine LA Family,

When we gather together to eat, we do more than nourish our bodies. **We build relationships. We create family.**

Food is tied to who we are. Our favorite meals and recipes reflect our families, places of origin, cultures, histories, journeys, and lives.

This cookbook is a symbol of the Imagine LA community, in all its diversity and joy. **It is a collection of memories and love.**

Thank you to everyone who contributed a recipe (or three!) to this project, and for sharing part of yourself with our community.

We hope that the meals you prepare and share from this cookbook help you create new, yummy memories.

Bon appetit,

Jill Govan Bauman
President & CEO
Imagine LA



TABLE OF CONTENTS

BREAKFAST & BREADS

Guerilla French Toast
Whole Wheat Bagels
Pumpkin Bread Ring
Mini Quiches

SIDES & APPS

Mushroom Pate
Blue Cheese Stuffed Celery
Brie and Chive Biscuits
Evie's Noodle Pudding
Tia's Corn Pie
Pumpkin Spice Bites

ENTREES

Pad Thai
Tequila Lime Chicken
Hungarian Mushroom Soup
Ginger Shrimp with Carrot
Couscous
Spaghetti Carbonara
Skinny Tamale Pie
Broccoli Cheddar Soup
Garlic Mint Lamb
Fresh Mushroom & Barley Soup

DESSERTS & DRINKS

Rosenbaum Family Apple Crisp
Lemon Jello Cake
Mandazi
Blueberry Muffins (Gluten Free)
Cream Cheese Flan
Carrot Pineapple Cake
Mimi's Famous Pound Cake
Holzman Family Chocolate Cake
Eggnog Fudge
Margaritas with a Swirl





**BREAKFAST
& BREADS**

GUERRILLA FRENCH TOAST

submitted by: Jay Lytton

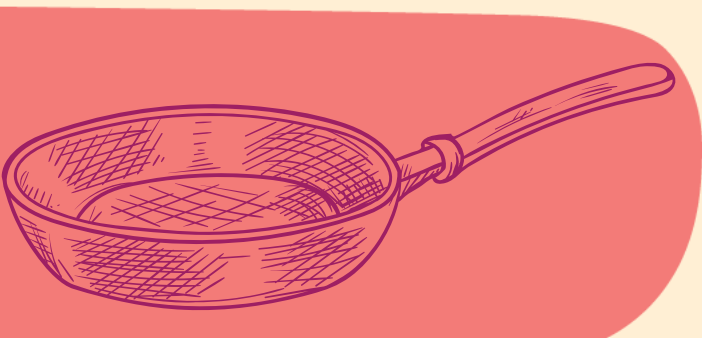
INGREDIENTS

- 4 slice of sweet French bread or challah, 1" thick
- 4 tablespoons of your favorite Jam
- 2 eggs, beaten
- 1/2 cup mlk
- 1 teaspoon vanilla extract
- 1/4 teaspoon cinnamon

"My mom would always make this dish for me when I was a kid. I love this dish because you can eat it at any time of the day and is fairly easy to make. Whenever I eat it, it always brings back those memories of waking up to the smell of French toast and watching cartoons."

DIRECTIONS

1. Turn oven onto 375 degrees
2. Lay bread slices on the counter
3. Cut into the slice to make a big enough hole to get a butter knife full of jam inside
4. Leave top and side crusts in tact
5. Stuff each pocket with a tablespoon full of jam
6. Mix eggs, vanilla, milk and cinnamon
7. Soak bread pieces for 5 minutes and turn them halfway through
8. Lay soaked slices on a cookie sheet or baking pan and put in preheated 375 degree oven for 20 minutes.
9. Then turn the pieces over with a spatula and bake for another 5 minutes until crispy and thoroughly cooked



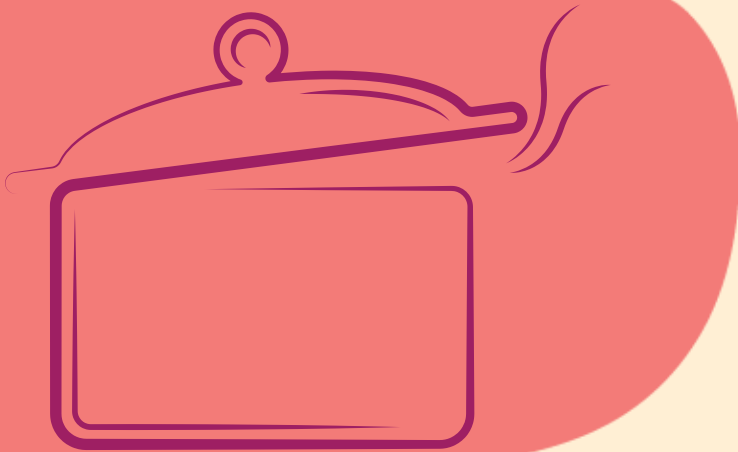
HOMEMADE WHOLE WHEAT BAGELS

submitted by: Brian Rosenbaum

For dough:

- 1 1/2 c warm water
- 1 1/2 t salt
- 1 T brown sugar
- 2 c AP flour
- 2 c whole wheat flour
- 1 T instant yeast

"Make the dough the night before and form the bagels in the morning. If the "finger-hole" method is too tricky for kids, have them make a "snake" with the dough portion, and attach the ends to form the "o" shape. Don't worry if you don't get that perfect o -- it takes practice -- and it never really bothers me if a bagel doesn't have a hole. It's easier to spread cream cheese that way, anyway! Always toast bagels cut-size-down."



For boiling:

- 2 T molasses
- 2 t baking soda

For topping:

- egg wash (1 egg + 1T water)
- or milk wash (1/3 c milk)

Topping options:

- Salt
- Poppy seeds
- Sesame seeds
- Cinnamon
- Everything seasoning
- Cheese (parmesan, cheddar)
- Dried onion/onion salt
- Dried garlic/garlic salt

Optional dough additions:

- Blueberries
- Raisins
- Chocolate chips

Options for spreading:

- Butter
- Jam
- Cream cheese
- Bacon or bacon bits

Dough Prep

1. Combine all dough ingredients (including additional ingredients, if you choose) in a bowl or stand mixer and mix until a smooth ball forms
2. Cover with cling wrap and let rise 1 hour in a warm spot
3. Punch down the dough and, on a floured surface, knead for 5 min until a smooth ball forms
4. Put dough in a gallon size zip-top bag and refrigerate overnight (optional)

Bagel Prep and Baking


5. Preheat oven to 450 F and prepare a baking sheet with parchment paper
6. Fill a pot with water and add molasses + baking soda, set to boil
7. Cut dough into 6 equal portions
8. To form the bagels, shape each portion into a circle and use your finger(s) to poke a hole in the middle. Insert your other finger(s), and slowly roll your fingers around each other, to form an "O" shape.
9. Gently lower each bagel into the pot of boiling water
10. Boil each bagel in the pot for 2 minutes on each side, flipping with a spoon (4 minutes total)
11. Remove each bagel and move to your prepared baking sheet
11. Sprinkle bagels with topping of choice. If adding dry seasoning, brush each bagel with egg wash or milk wash before adding topping.
12. Bake 20-25 min at 425 F. Rotate cookie sheet after 10-11 min for equal baking.

PUMPKIN BREAD RING WITH MAPLE CREAM CHEESE FILLING

submitted by: Karinn Cologne

PUMPKIN BREAD

- 2 ½ cups all-purpose flour
- 1 cup brown sugar
- 1 teaspoon cinnamon
- ⅛ teaspoon allspice
- ¼ teaspoon nutmeg
- ¼ teaspoon ground ginger
- ⅛ teaspoon ground cloves
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 16 oz unsweetened pumpkin puree
- ¾ cup vegetable oil
- ¼ cup water
- 2 teaspoons vanilla extract
- nonstick cooking spray, for greasing

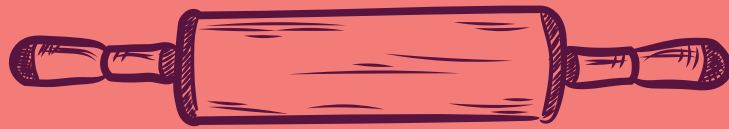


"I love pumpkin bread and have a variety of recipes, but this is a fun one with filling that is a regular in the fall."

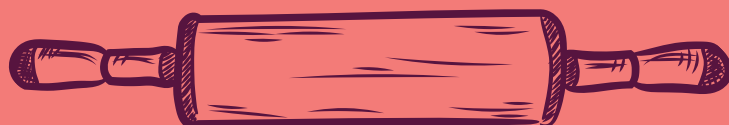
MAPLE CREAM CHEESE FILLING

- 8 oz vegan cream cheese, softened
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract
- 4 tablespoons pure maple syrup





1. Preheat the oven to 350° F (180° C).
2. Make the maple cream cheese filling: In a medium bowl, combine the cream cheese, lemon juice, vanilla, and maple syrup. Stir until smooth and creamy. Set aside.
3. Make the pumpkin cake: Sift the flour into a large bowl and add the brown sugar, cinnamon, allspice, nutmeg, ginger, cloves, baking soda, baking powder, and salt. Whisk to combine.
4. In a medium bowl, combine the pumpkin puree, vegetable oil, water, and vanilla. Whisk well.
5. Gradually add the wet ingredients to the dry ingredients, folding with a rubber spatula just until combined. Do not overmix the batter.
6. Generously grease a bundt pan with nonstick spray.
7. Add 3 cups (675 G) of pumpkin batter to the pan and spread evenly. Then, scoop the cream cheese filling over the batter, making a ring. Top with the remaining batter and spread to cover the filling.
8. Bake for 45 minutes, until a toothpick inserted into the cake comes out clean.
9. Remove the cake from the oven and let cool for 15 minutes before inverting to remove from the pan.
10. Slice and serve.



CRUSTLESS MINI BLT QUICHES

submitted by: Jill Bauman

Great for breakfast with fruit, or salad for lunch, or both for brunch.
(Can also freeze individually and eat when desired – think homemade egg bites!)

INGREDIENTS 12 muffin pan – greased well

- 2 cups chopped spinach (cut into ¼ width pieces)
- ¼ cup finely minced onions or shallots
- 1 cup large, diced tomatoes
- 8 oz bacon, crisped and crumbled (*or other type of meat/poultry – ham, chicken, turkey)
- 8 eggs
- 1 cup milk (or unsweetened almond, cashew, oat – what you like)
- ½ tsp salt
- ½ tsp pepper



DIRECTIONS

1. Cook bacon, cool and crumble
2. Preheat oven to 350
3. Equally put amount of chopped spinach into muffin tins
4. Sprinkle equally chopped onions, tomatoes and cooked bacon into muffin tins
5. Make egg custard in medium bowl: Whisk together eggs, milk, salt and pepper – until smooth.
6. Pour egg custard into muffin tins
7. Bake for 22-25 minutes and test. Muffins should be set with only slight wobble in center.
8. Cool 15 minutes – should not no longer be wobbly.



**SIDES &
APPETIZERS**

MUSHROOM PATE

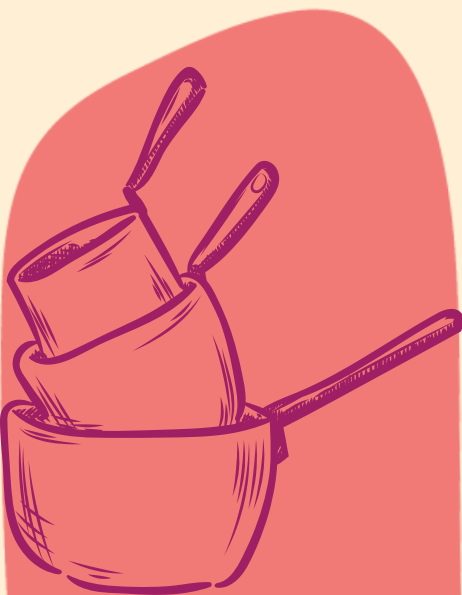
submitted by: Patty Rosenbaum

INGREDIENTS

- ¾ lb. white mushrooms, coarsely chopped
- 2 8-oz. packages cream cheese, cut in chunks
- 8 large shallots, minced
- 1 stick of butter
- Lawry's seasoned salt
- Ground pepper

DIRECTIONS

1. Clean and coarsely chop mushrooms. Melt butter in large skillet, sauté the minced shallots over medium heat until limp. Add chopped mushrooms, continue sautéing until mixture is soft.
2. In food processor, purée the cooked mixture (including the small amount of juice left in the pan) with the cream cheese and season well with Lawry's and pepper. The hot mushroom mixture will soften the cream cheese pieces, so the mixture will incorporate easily. Blend together well, spoon into serving dish, chill till firm.
3. Bring paté to room temperature or heat till warm in microwave before serving for best flavor and spreadability.
4. Garnish with fresh parsley. Serve in toast cups or with crackers.



BLUE CHEESE STUFFED CELERY

submitted by: Adrienne Boswell

INGREDIENTS

- $\frac{3}{4}$ cup blue cheese, Roquefort or Gorgonzola
- 1 package cream cheese, at room temperature
- $\frac{1}{4}$ cup sour cream
- $\frac{1}{2}$ teaspoon Worcestershire sauce
- $\frac{1}{8}$ teaspoon Tabasco sauce
- 2 drops Angostura bitters
- 12 Celery stalks, peeled
- 12 black olives, optional
- paprika, or cayenne for garnish

DIRECTIONS

1. Mix the cream cheese, blue cheese, sour cream, Worcestershire, Tabasco, and bitters together. The best way to do this is in a food processor. If you want to pipe the mixture into the celery, it's a good idea to let it sit in the fridge to firm up for about 10 minutes, depending on how warm your kitchen is. If not, then set aside and proceed to the next step.

2. Take a sharp knife and peel the strings off of the celery. If you want to be fancy, you can keep the leaves on. If you are going to be cutting the stalks in half, then cut the leaves off.

If you are going to include the olives, then cut them in half vertically, Set them aside.

3. If you want to pipe the stuffing, put the stuffing mixture into a piping bag with your chosen tip. Pipe the mixture on the celery. If you are not using a piping bag, just nicely put the mixture on the celery. Lay the celery on a nice platter. If you wish, you can use parsley and/or lettuce as a base garnish for the plate. Put a half olive on the stuffing, either at the top, or bottom, or even both. Dust lightly with paprika or cayenne depending on your taste.





BRIE & CHIVE BISCUITS

submitted by: Brian Rosenbaum

"Brie is delicious and decadent in this recipe, but you can sub in sharp cheddar, Swiss, blue, or virtually any other cheese that's not too wet. No chives? The green part of green onions works just fine. Try it out on Thanksgiving for a truly delish table!"

INGREDIENTS

- 2 c all-purpose flour, spooned and leveled, plus more for the work surface
- 2 t baking powder
- 3/4 t kosher salt
- 1/4 t baking soda
- 6 T cold unsalted butter, cut into small pieces
- 6 ounces Brie, cut into 1/2-inch pieces (include the rind) (or other cheese)
- 2 T chopped fresh chives
- 3/4 c buttermilk (or 3/4 c milk + 2 T vinegar or lemon juice + wait 5-10 min to curdle)

DIRECTIONS

1. Heat oven to 375° F and line a baking sheet with parchment paper
2. In a large bowl, whisk together the flour, baking powder, salt, and baking soda
3. Add the butter and, using a pastry blender or your fingers, cut in until crumbly
4. Fold in the brie and chives
5. Add the buttermilk and stir just until moistened (do not overmix)
6. Transfer the dough to a lightly floured surface and knead it a few times to bring it together
- 7a. Gently shape into a 1-inch-thick disk and cut into 16 x 2-inch rounds using a cookie cutter or a small glass
- 7b. OR, use the "drop" method - grab a small handful, shape it into a mound, and place on the parchment paper
8. Bake until golden brown and delicious, 15 to 18 minutes.

EVIE'S NOODLE PUDDING

submitted by: Dana Kiesel

INGREDIENTS

serves 8-10

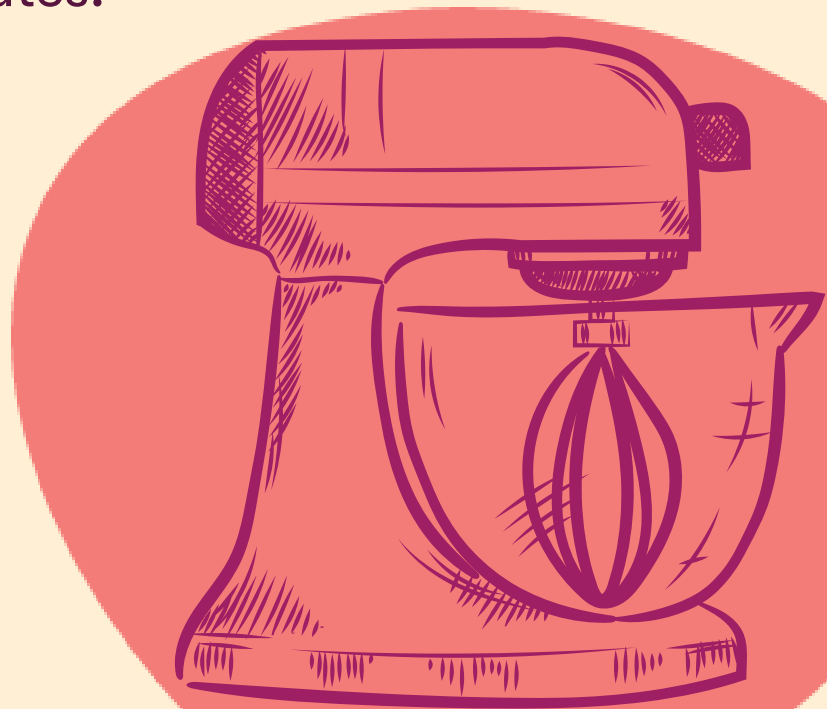
- 1- 8 ounce package of wide noodles
- 1/2 cup of raisins (soak in hot water 1/2 hour-- discard water)
- 1/2 stick butter or margarine
- 1/2 pint cottage cheese
- 1/2 cup sugar
- 3 eggs
- 1/2 pint sour cream
- 1/2 tsp. Vanilla

DIRECTIONS

1. Cook noodles in salted water.
2. While noodles are cooking, mix well in blender-- butter or margarine, eggs, sugar, sour cream, cottage cheese and vanilla.
3. Mix egg mixture with noodles.
4. Fold softened raisins into mix.
5. Pour mixture in a well-buttered 9 x 13 x 2 pan.
6. Cook at 350 for 35 minutes.

Fool proof recipe and
delicious every time!

This recipe is taken from the
Leo Baeck Temple Cookbook.



TIA'S CORN PIE

submitted by: Jill Davis

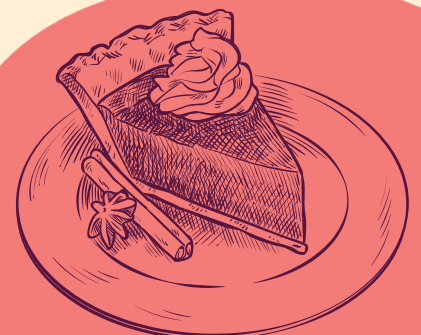
"Tia" was a family nickname for my mother, Cortelia Wilson Davis. This was one of her favorite and most popular recipes. Whenever I prepare it, I always add more cheese than called for.

INGREDIENTS

- 1 can of cream-style yellow corn
- 2 cups off milk
- 2 tablespoons of melted butter
- 1 small can of mild green chiles chopped fine
- 1 teaspoon of baking powder
- ½ teaspoon of salt
- 1 cup yellow cornmeal
- 1 cup of grated sharp cheddar cheese

DIRECTIONS

1. Mix together milk, butter and chiles.
2. Add baking powder, salt and cornmeal.
3. Stir in cream-style corn
4. Fold in shredded cheese
5. Pour into an oiled casserole dish (2" x 7" x 9")
6. Bake uncovered at 350° F for 45 min



PUMPKIN SPICE BITES

submitted by: Karinn Cologne

INGREDIENTS

- for 15 bites
- 1/3 cup pumpkin puree
- 1/3 cup almond butter
- 1/4 cup maple syrup, or honey
- 1 teaspoon vanilla extract
- 1 1/2 cups rolled oats
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ginger
- 1 pinch of salt



DIRECTIONS

1. In a medium bowl, combine the pumpkin puree, almond butter, maple syrup, and vanilla, and stir until smooth.
 2. Add the oats, cinnamon, nutmeg, ginger, and salt, and mix until evenly distributed.
 3. Chill in the refrigerator for 30 minutes.
 4. Use a tablespoon to scoop out the mixture, then roll into balls with your hands.
 5. Store in the refrigerator in an airtight container for up to 1 week.
- Enjoy!



ENTREES

PAD THAI

submitted by: Isabel Buster

INGREDIENTS

- 8 ounces flat rice noodle
- 3 Tablespoons oil
- 3 cloves garlic, minced
- 8 ounces uncooked shrimp or chicken
- 2 eggs
- 1 cup fresh bean sprouts
- 1 red bell pepper, thinly sliced
- 3 green onions, chopped
- 1/2 cup dry roasted peanuts
- 2 limes
- 1/2 cup Fresh cilantro, chopped

Sauce

- 3 Tablespoons fish sauce
- 1 Tablespoon low-sodium soy sauce
- 5 Tablespoons light brown sugar
- 2 Tablespoons rice vinegar
- 1 Tablespoon Sriracha or more, to taste
- 2 Tablespoons creamy peanut butter (can do without)

DIRECTIONS

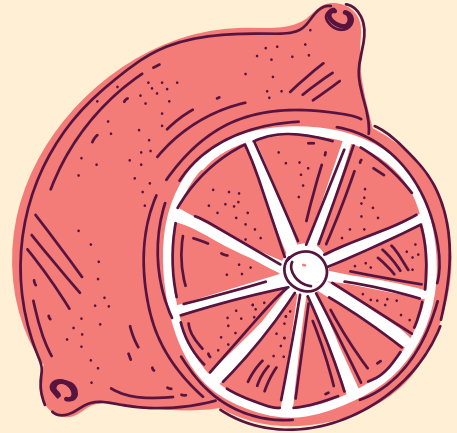
1. Cook noodles according to package instructions, just until tender. Rinse under cold water.
2. Mix the sauce ingredients together. Set aside.
3. Heat 1½ tablespoons of oil in a large saucepan or wok over medium-high heat.
4. Add the shrimp or chick, garlic and bell pepper. The shrimp will cook quickly, about 1-2 minutes on each side, or until pink. If using chicken, cook until just cooked through, about 3-4 minutes, flipping only once.
5. Push everything to the side of the pan.
6. Add a little more oil and add the beaten eggs and scramble the eggs in the pan
7. Add noodles, sauce, bean sprouts and peanuts to the pan (reserving some peanuts for topping at the end).
8. Toss everything to combine.
9. Top with green onions, extra peanuts, cilantro and lime wedges.

TEQUILA LIME CHICKEN

submitted by: Isabel Buster

INGREDIENTS

- 1 cup tequila
- 1 cup fresh lime juice
- 1 tbsp lime zest
- 1/2 cup orange juice
- 1/4 cup olive oil
- 1 tbsp Worcestershire sauce
- 1 lb boneless chicken breasts
- salt to taste
- pepper to taste
- 2 tsp paprika
- 2 tsp garlic powder
- chopped cilantro for topping



DIRECTIONS

1. Whisk together tequila, lime juice, lime zest, orange juice, olive oil and worchestershire sauce until combined.
2. Pour marinade into a large plastic storage bag then submerge chicken, close storage bag and store in the refrigerator for at least 3 hours or overnight for more intensified flavor.
3. When ready to grill, remove chicken from marinade and season with salt and pepper, and evenly with paprika and garlic powder.
4. Grill chicken on all sides until cooked through then remove from grill, cover with foil and rest to allow juices to settle.
5. Cut up chicken for tacos, eat over rice, in a salad, or anything!



HUNGARIAN MUSHROOM SOUP

submitted by:
Rylan Kepner



INGREDIENTS

- 4 Tbsp. butter
- 1 large onion diced
- 1 lb. mushrooms sliced
- 3 Tbsp. flour
- 1 Tbsp. paprika
- 3 c. vegetable stock, chicken stock,
 - or bone broth
- 3 Tbsp. soy sauce
- 1 c. milk
- 1/2 c. sour cream
- 1 Tbsp. lemon juice
- 1 Tbsp. chopped fresh dill or 2 tsp. dried dill
- 1/4 c. chopped fresh parsley
- Salt and pepper to taste

DIRECTIONS

1. Melt the butter in a large saucepan over medium heat, add the onions and mushrooms and cook until the mushrooms have released their liquids and it has evaporated, about 10-15 minutes.
2. Mix in the flour and paprika and let it cook for 2-3 minutes.
3. Add the stock, soy sauce and milk, bring to a gentle boil, reduce the heat and simmer for 10 minutes.
4. Remove from heat and mix in the sour cream, lemon juice, dill and parsley. Season to taste with salt and pepper.

GINGER SHRIMP WITH CARROT COUSCOUS

submitted by:
Jennifer Berry

My parents found this recipe in the Washington Post and the first time I tried it I was obsessed so asked for the recipe to make from time to time while in college. It never disappoints- as long as you like shrimp and spicy food you should like this one!

INGREDIENTS

- 1.5 lbs cooked, peeled and deveined shrimp
- 1 cup stringed sugar snap peas
- 1 scallion
- 1 (2-inch) piece fresh ginger root
- 1.5 to 1 small jalapeño pepper
- 2 to 4 limes
- 1 TB Saffola oil
- 1 1/4 cups fresh carrot juice
- 8 ounces dried pearled couscous
- Salt
- Cayenne pepper



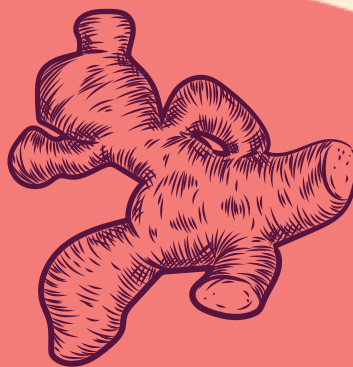
DIRECTIONS

1. Defrost shrimp as needed & discard tails
2. Trim snap peas the cut on the diagonal into 1-inch pieces
3. Cut the scallion on the diagonal into thin slices
4. Peel the ginger, the mince enough to yield 2 tsps
5. Mince the jalapeno pepper to yield 2 to 3 tsps
6. Juice the limes to yield 1/4 cup

7. Combine 1 tsp of the oil and 1 cup of the carrot juice in a medium saucepan; bring to a boil over medium-high heat.
8. Add the couscous, stirring to mix well.
9. Reduce the heat to low; cover and cook for 6-8 min, stirring once or twice, until juice has been absorbed.
10. Remove from heat and place clean towel over saucepan (to catch condensation) then cover w/lid.

11. Bring the remaining 1/4 cup of carrot juice to a boil over medium-high heat in large nonstick skillet; cook for 1 to 2 min or until it has reduced by half. The remove from heat.
12. Add the remaining 2 tsp of oil, the 1/4 cup lime juice, the jalapeno, ginger, shrimp and sugar snap peas, stirring to incorporate. Season lightly with salt and cayenne pepper.

13. Uncover the couscous; transfer to a serving bowl w/a fork then add the reduced carrot juice-shrimp mixture and sliced scallions, tossing to mix well.
14. Make sure shrimp is warmed through. Tasted and add a splash more of lime juice as needed.



SPAGHETTI CARBONARA

submitted by:
Joe Takai

INGREDIENTS

- Salt
- 2 large eggs and 2 large yolks, room temperature
- 1 ounce (about 1/3 packed cup) grated pecorino Romano, plus additional for serving
- 1 ounce (about 1/3 packed cup) grated Parmesan
- Coarsely ground black pepper
- 1 tablespoon olive oil
- 3 ½ ounces of slab guanciale, pancetta or bacon, sliced into pieces about 1/4 inch thick by 1/3 inch square
- 12 ounces spaghetti (about 3/4 box)

DIRECTIONS

1. Place a large pot of water, add tsp of salt, tbsp of canola oil, bring to a boil.
2. Set aside a large bowl with hot water for final mixing and serving.
3. In a mixing bowl, whisk together the eggs, yolks and fresh grated Pecorino Romano and Parmesan. Add a pinch of salt and robust black pepper.
4. Heat oil in a large skillet over medium heat, add the pork, and sauté until the fat renders, just as it gets a bit crispy. Remove from heat and set aside - don't clean the saute pan as the fat will contribute to the final dish.
5. Add pasta to the water and boil until just before al dente as it will cook a bit more once you mix it. Just as the pasta is finishing cooking, reheat guanciale in skillet. Reserve 1 cup of pasta water, then drain pasta and add to the skillet over low heat. Stir briefly until guanciale and pasta are mixed.
6. Empty hot water from serving bowl. Place pasta mixture from pan into bowl. Gently stir in cheese and egg mixture, carefully adding some pasta water to reach creaminess. Serve with additional grated pecorino and pepper to taste



SKINNY TAMALE PIE

submitted by: Adrienne Boswell

INGREDIENTS

- 1 tablespoon olive oil
- ½ green pepper, chopped
- ½ onion, chopped
- 1 clove garlic, minced
- 1 pound ground beef
- ½ teaspoon ham base
- ½ 10 oz can corn
- 1 10 oz can tomato sauce
- 1 5 oz can pitted olives
- 1 tablespoon chili powder
- ½ teaspoon cumin seeds
- 1 cup cornmeal
- 1 cup hot water
- 1 10 oz can diced tomatoes
- ½ cup cheddar, grated

DIRECTIONS

1. Saute onion, garlic, and pepper in the oil until the onions are translucent.
2. Add meat and ham base and cook until meat is thoroughly cooked.
3. Add corn, tomato sauce, chili powder, and cumin seeds.
4. Pour boiling water over cornmeal and mix thoroughly.
5. Add to meat mixture along with olives and diced tomatoes.
6. Bake at 350 F/ 176 C for about 30 minutes or until cheese is melted and slightly browned.
7. Serve with a big salad. Enjoy.

THE CURVY CARROT'S BROCCOLI CHEDDAR SOUP

submitted by: Jessica Culverhouse

INGREDIENTS

- 3 tablespoons unsalted butter
- 1/2 small onion, diced
- 1/4 cup flour
- 1 cup whole milk
- 1 cup heavy cream
- 3 cups vegetable broth
- Pinch nutmeg
- 2 bay leaves
- Salt and pepper, to taste
- 4 carrots, grated
- 4 cups broccoli florets (chopped into bite-sized pieces)
- shredded broccoli stems
- 8 ounces extra sharp white cheddar, shredded

DIRECTIONS

1. In a large pot over medium heat, whisk together the flour, milk, and cream. Be patient and whisk continuously. The mixture may be lumpy at first, but it will smooth out eventually with the heat.
2. Once smooth, whisk in the broth. Add the nutmeg, bay leaves, and salt and pepper (to taste) and let the mixture simmer, uncovered, for about 20 minutes.
3. While the broth mixture simmers, melt the butter in a sauté pan over medium heat. Add the onion and cook until translucent, about 4-5 min. Remove the onions from the heat and set aside.
4. After the broth mixture has simmered, add the cooked onions, broccoli, and carrot to the pot, mixing well. Simmer for 20 min more.
5. Add the cheese a handful at a time and stir until completely melted, adding more broth if necessary.
6. Serve hot with crusty bread.



GARLIC MINT LAMB

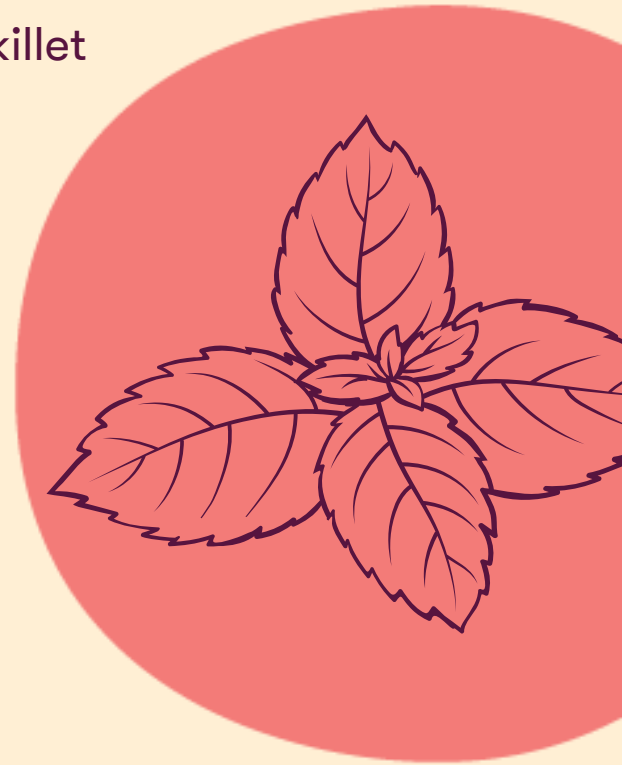
submitted by: Monet Tolbert

TOOLS

Cast iron skillet

INGREDIENTS

- 1 tablespoon of olive oil for the skillet
- Lamb
- 2-3 pound lamb chops bone in
- 1/2 teaspoon salt or to taste
- 1/2 teaspoon pepper or to taste
- Mint and Garlic Sauce
- 2 tablespoon olive oil
- 3 cloves garlic
- 1 tablespoon rice vinegar
- 2 tablespoon soy sauce
- 1 tablespoon sesame oil
- 1/2 teaspoon red chili flakes
- 2 tablespoon mint chopped



DIRECTIONS

1. Prep stove and lamb: Heat the skillet over medium heat. Generously season lamb chops with salt and pepper on both sides.
2. Make sauce: Meanwhile combine all the sauce ingredients together in a bowl and whisk well. Set aside.
3. Add about a tablespoon of olive oil into the skillet. Add the lamb to the hot skillet and sear for 1-2 minutes, flip them over and cook for another 1-2 minutes (getting a nice crust on each side). Depending on how thick they are put them in the oven on 350 for about 10 to 15 minutes. If you have a thermometer, the temp at medium should be about 135-140 degrees.
4. Serve: Generously drizzle each chop with some garlic and mint sauce over it to serve.

FRESH MUSHROOM & BARLEY SOUP

submitted by: Patty Rosenbaum

INGREDIENTS

- ½ cup pearl barley
- 1 medium onion, chopped
- 2 Tbsp. unsalted butter
- 6 cups chicken stock or broth
- 1 Tbsp. vegetable oil
- 4 Tbsp. chopped fresh dill
- 1 lb. mushrooms, thinly sliced
- ½ teaspoon ground pepper
- 6 large carrots, peeled & cut into 1/8-inch thick rounds
- 2 Tbsp. lemon juice

DIRECTIONS

1. Place barley in bowl. Pour enough hot water over to cover. Let stand 20 minutes. Drain barley.
2. Melt butter with oil in large pot over medium-high heat. Add mushrooms, carrots and onions, sauté 5 minutes.
3. Add barley, stock, half of dill, pepper and salt. Reduce heat to low, cover and cook 45 minutes. (Can be prepared 1 day ahead, refrigerate. Bring to simmer before continuing.)
4. Add lemon juice and remaining dill to soup. Taste and adjust seasonings. Serve.





**DESSERTS
& DRINKS**

ROSENBAUM FAMILY APPLE CRISP

submitted by: Brian Rosenbaum

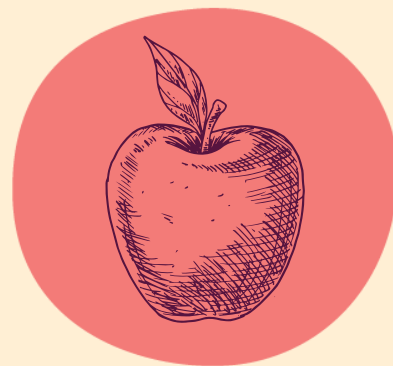
If you don't have a food processor or a dough blender/cutter, mixing the topping takes some muscle - but it is the perfect dessert on a chilly fall night, especially with a scoop of ice cream. It also saves and reheats really well, and I'd be lying if I told you I haven't eaten it for breakfast once or thrice. For some fun variations, add some ground ginger, cardamom, cloves, or nutmeg, or sub in Bartlett pears (or stone fruit in the summer) for the apples. For a healthier version, halve the sugar and go with 1 c whole wheat flour + 1 c ground oats (1.5 c oatmeal, blended in your blender).

Filling:

- 10 large Granny Smith apples, peeled, cored and sliced
- 2 T lemon juice
- 1 c granulated sugar
- 2 t cinnamon
- Toss apples with lemon juice, sugar and cinnamon, set aside.

Topping:

- 1 cup AP flour
- 1 cup whole wheat flour
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 sticks butter, cold, cut in small pieces



DIRECTIONS:

1. In food processor mix flour and sugars. Add butter and mix till crumbly.
2. Grease 9 x 13 baking dish with butter.
3. Sprinkle and pack 2/3 crumb mix on bottom of pan. Spread apple mixture on top of packed crumb mix.
4. Top with remaining 1/3 crumbs.
5. Bake in a preheated 375 degree oven for 45 minutes.
6. (May be prepared in advance. Prepare fully, refrigerate overnight, bake next day.)

LEMON JELLO CAKE

submitted by: Venera Whitlow

INGREDIENTS

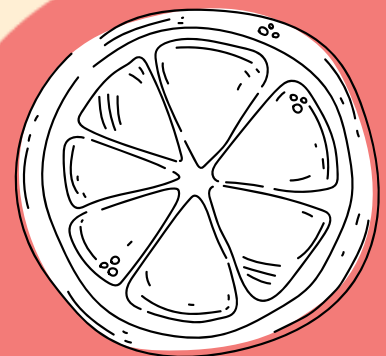
- Lemon Cake Mix (preferably Duncan Hines)
- 1 small box of lemon gelatin dissolved in 1 cup of warm water
- 4 eggs
- $\frac{3}{4}$ cup of vegetable oil
- 1-2 lemons (1/2 of one lemon will go into the cake – the remainder is used for the icing as needed for the right consistency)

Lemon Glaze:

Powdered sugar mixed with lemon juice using a wire whisk (icing should be spreadable but not too thick or thin)

DIRECTIONS

1. Heat oven to 350
2. Mix all ingredients for 2 minutes.
3. Pour into cake pan and bake for about 30 mins. Do the toothpick test. (Best when baked in a rectangular pan)
4. When done, while the cake is still warm, with a fork poke holes in the top & spread the lemon glaze.



MANDAZI (AFRICAN DONUTS)

submitted by:

Kim Kirui

"Mandazi originated on the Swahili Coast. It is one of the principal dishes in the cuisine of the Swahili people who inhabit the Coastal Region of Kenya and Tanzania. My mother had started a bakery where she had employed staff to make fresh bread called "mkate" in Swahili, Samosas, and Mandazi. I also remember as a child looking forward to visiting my grandmother as we sat in her traditional round kitchen that was made from clay mud and straw making mandazi for breakfast and enjoy it with a delicious cup of masala tea."

INGREDIENTS

- 1 medium egg
- 2 teaspoon instant yeast
- 1/2 teaspoon salt
- 1/2 teaspoon ground cardamon
- 1/4 cup fine white sugar
- 1/4 cup vegetable oil
- 1 cup warm milk
- 3 1/2 cups all-purpose flour
- Vegetable oil for deep frying



DIRECTIONS

1. Combine milk, 1/4 cup vegetable oil, sugar, egg, instant yeast, salt, and cardamom in a large bowl. Mix in flour, adding 1 cup at a time, until dough comes together and is easily handled. Knead dough on a flat work surface until no longer sticky.
2. Put the dough back in the bowl, cover, and let rise in a warm area until doubled, about 1 hour.
3. Press dough down gently. Knead it briefly and divide it into 4 portions. Roll each portion into a ball; keep covered with a cloth to prevent them from drying out.
4. Roll 1 ball into a 1/3-inch-thick circle on a floured work surface. Cut into 4 triangles using a pizza cutter. Repeat with remaining balls of dough, keeping other dough covered.
5. Heat oil in a deep-fryer or large saucepan over medium heat. Fry dough triangles 3 or 4 at a time, without overcrowding, until puffed like balloons, 1 to 2 minutes. Turn and continue frying until golden brown, 1 to 2 minutes more. Drain on paper towels. Repeat with the remaining dough.

BLUEBERRY MUFFINS (GLUTEN FREE)

submitted by: Isabel Buster

INGREDIENTS

- 1 ½ cups gluten-free 1:1 baking flour
- ½ cup almond flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ¼ teaspoon nutmeg
- 2 large eggs
- ⅔ cup sugar
- ½ cup coconut oil, melted
- 1 tablespoon lemon juice
- 1 cup whole-milk yogurt
- 1 cup blueberries
- 2 tablespoons raw sugar, optional



DIRECTIONS

1. preheat oven to 425 degrees F
2. line a muffin pan
3. mix dry ingredients
4. mix eggs and sugar together
5. slowly add in coconut oil
6. add in flour and yogurt alternately
7. mix in blueberries
8. scoop into the pan
9. bake muffins at 425 for 10 mins
10. turn down to 375 degrees F and bake for 10-15 mins



CREAM CHEESE FLAN

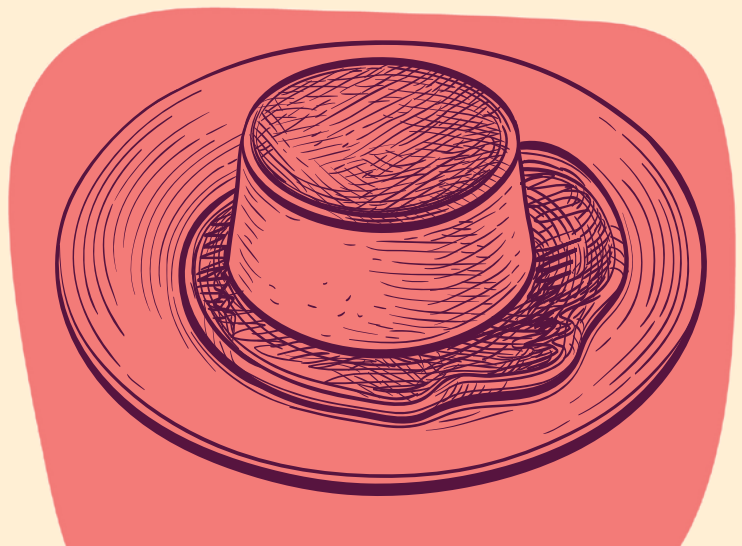
submitted by:
Jackie Fierros

INGREDIENTS

- 1 can (12 oz.) evaporated milk
- 1 pkg. (8 oz.) Cream Cheese (cubed/softened)
- 5 eggs
- 1 tsp. Vanilla

DIRECTIONS

1. Heat oven to 350°F.
2. Cook 1 cup sugar in small saucepan on medium heat until melted and deep golden brown, stirring constantly. Pour into 9-inch round pan; tilt pan to evenly cover bottom with syrup.
3. Blend milk and cream cheese in blender until smooth. Add remaining sugar, eggs and vanilla; blend just until smooth. Pour over syrup in pan.
4. Place filled pan in larger pan; add enough hot water to larger pan to come halfway up side of small pan.
5. Bake 50 min. to 1 hour or until knife inserted near center comes out clean. Cool slightly. Carefully remove flan from water; cool completely on wire rack.
6. Refrigerate several hours or until chilled. Unmold onto plate just before serving.



CARROT PINEAPPLE CAKE

submitted by:
Jennifer Berry

This is a receipt from Café Beaujolais that my parents modified slightly. They are health nuts and didn't want my sister or I to have birthday cakes with only sugar so they started making this elaborate carrot cake for our birthdays, and I absolutely love it!

INGREDIENTS

- 3/4 cup Saffola oil
- 1 cup brown sugar
- 2/3 cup white sugar
- 4 eggs
- 1 cup white flour
- 3/4 cup + 2 TB whole wheat flour
- 1 tsp salt
- 1.5 tsp baking soda
- 2.5 tsp cream of tarter
- 1 TB cinnamon
- 1/2 tsp nutmeg
- 1 tsp ground ginger
- 3 cups finely shredded carrots
- 1 can crushed/drained pineapple (8.5 oz)
- 2/3 cup chopped toasted walnuts
- 2 tsp powdered sugar



DIRECTIONS

1. Place oil, brown and white sugar and eggs in an electric mixer bowl and blend.
2. In a separate bowl, sift together both flours, salt, baking soda, cream of tarter, cinnamon, nutmeg, and ginger.
3. Add flour mixture slowly to oil mixture and stir.
4. Add carrots, pineapple and nuts.
5. Pour into greased floured 9 x 13-inch pan
6. Bake at 325 for 55 minutes. Let cool then sift powdered sugar on top.

MIMI'S FAMOUS POUND CAKE

submitted by:
Jill Davis

INGREDIENTS

- 1 pound of butter
- 1 box of powdered sugar
- 6 eggs
- ½ teaspoon of salt
- 1 teaspoon of vanilla
- 3 cups of cake flour

DIRECTIONS

1. Pre-heat oven at 325°. Cream butter and sugar. Add eggs one at a time. Add salt and vanilla. At very low speed when using an electric mixer, add flour one cup at a time. If mixing by hand, fold in cake flour.
2. Bake in a large Bundt pan or 2 loaf pans 1 hour and 10 minutes.
3. After removing from oven allow to cool 15. Turn out on cake rack to finish the cooling.

For a variation, add 1 cup of ground chocolate to the mixture described above. All other directions remain the same.

"Mary Adams, affectionately called "Mimi" by family, was regarded by everyone who knew her as a fabulous baker. This is one of her most requested recipes and it was and still is the star of many family special occasions."



HOLZMAN FAMILY CHOCOLATE CAKE

submitted by:
Patty Rosenbaum

CHOCOLATE CAKE

- 1/2 cup Dutch cocoa (I use Droste's)
- 3/4 cup boiling water
- 4 egg whites (I use pasteurized eggs)
- 1 tsp. baking soda
- 1/4 lb. (1 stick) butter
- 1 tsp. salt
- 2 cups sugar
- 1 cup sour cream
- 1 tsp. vanilla
- 2 cups sifted cake flour

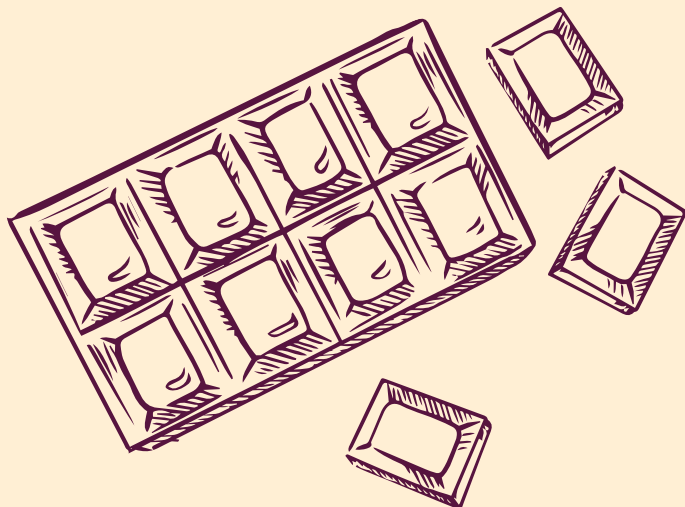
FRENCH CHOCOLATE BUTTER CREAM FROSTING

- 6 oz. real semi-sweet chocolate chips
- 1/4 cup boiling water
- 4 egg yolks (saved from the egg whites)
- 1/4 lb. softened butter
- 1 tsp. vanilla

My mother created this recipe when I was a child, and it was so amazing that it became the official family birthday cake. She died of cancer when I was 23 years old.

Six years ago, I won the dessert category of a reality cooking competition ("Recipe Hunters") with my mom's chocolate cake. I felt as though she was smiling down on me when I was announced the winner.

The best part of baking this delicious cake is seeing the look on friends and family's faces when they take the first bite! Such gratification!

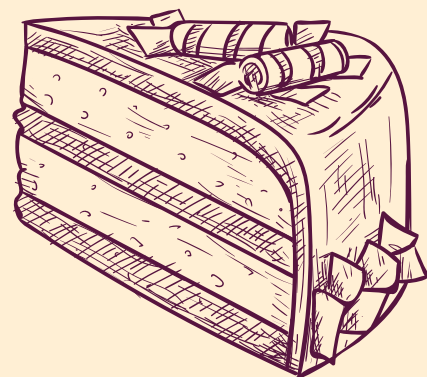


FROSTING

- Grind chocolate chips in a food processor.
- Add boiling water, then egg yolks, butter and vanilla.
- Scrape down. Blend until smooth.
- Makes enough for two 9" layers. I like to halve again the frosting ~ it's the best part! The frosting also doubles easily.
- Note: This cake can also be made in a 9 X 13 X 2" pan.
- A single recipe of frosting generously covers the cake.

DIRECTIONS

1. Dissolve cocoa in boiling water and set aside to cool.
2. Preheat oven to 350°F.
3. Separate egg whites and yolks into separate bowls. Set aside.
4. Blend sifted cake flour with baking soda and salt. Set aside.
5. Cream butter and sugar. Add vanilla, blend well.
6. Add cooled cocoa, blend well. Add sifted cake flour mixture alternately with sour cream, beginning and ending with the flour.
7. In medium bowl, beat room temperature egg whites until stiff. If using pasteurized eggs, add ½ teaspoon cream of tartar; it may take up to 5 minutes to become stiff.
8. Gently fold beaten egg whites into chocolate batter.
9. Turn into 2 greased and floured 9-inch cake pans.
10. Bake for 25 - 30 minutes or until cake starts to draw from sides of pan and a tester/toothpick comes out clean. Cool on baking racks for 10 minutes, then remove from pans, turn out onto racks and cool completely.



EGGNOG FUDGE

submitted by:
Adrienne Boswell

INGREDIENTS

- 3 cups Sugar
- 1 7-oz jar marshmallow creme
- 1 can Sweetened Condensed Milk
- 6 tablespoons Butter
- 1 12-oz package white chocolate chips
- 1 teaspoon nutmeg, grated
- 1 teaspoon brandy flavoring
- Dried cranberries, optional for garnish

DIRECTIONS

1. Line an 8x8 inch pan with parchment paper, large enough that it hangs over the sides.
2. Put a large saucepan on the stove. Mix the sugar, sweetened condensed milk, and butter together and cook until the mixture comes to a boil, stirring frequently.
3. Boil for 5 minutes, stirring constantly. Make sure to stir all the way to the bottom to avoid hot spots and burning.
4. Remove from heat and add the nutmeg and brandy flavoring. Stir in white chocolate chips and marshmallow creme.
5. Stir ingredients until the mixture is creamy and smooth. (An electric mixer may be used).
6. Pour into the pan and cool until room temperature. Put in the refrigerator until completely set.
7. Remove the parchment paper with fudge from the pan.
8. Cut the fudge into squares. Top each one with a dried cranberry. Push the cranberry down a little so it will still to the fudge.
9. Return to the refrigerator, then remove about 1 hour before serving time.

MARGARITAS WITH A SWIRL

submitted by: Jill Davis

I fell in love with “Margaritas with a Sangria Swirl” in a restaurant in Texas. When I came home to Cali I kept asking for the same drink and it was simply unavailable everywhere that I tried – after all, who has sweetened sangria slush sitting ready? So, I read up on how to make the sangria swirl and added it to my usual drink recipe. Now, this is the only way I make margaritas.

INGREDIENTS

- Approx. ¼ bottle of sangria
- Agave
- A good tequila
- Your favorite orange liqueur
- A can of frozen limeade concentrate
- Cubed or crushed ice

DIRECTIONS

1. With an ice-cube tray, freeze sangria into cubes. I usually do this a day in advance of serving Margaritas. Once frozen, use a blender to turn sangria to a slush, add agave to sweeten to taste. Immediately put sweetened slush back in the freezer in a tupperware or bag until you are ready to serve margaritas.
2. Dip bowls of glasses in water and put in freezer prior to making drinks so that they will be iced/frosted over.
3. Blend ½ a can of limeade with ½ a blender of ice. Add 5 shots of tequila or adjust amount for preference. Add 3 shots of orange liqueur or adjust amount for preference.
4. Pour margaritas into glasses, layering a little bit of sangria 2x or more in each frosted glass.
5. Use a butter knife or chopstick to create a swirl pattern effect with the layers in each glass. These two flavors taste amazing together!

**THANK YOU
TO ALL WHO
CONTRIBUTED!**

IMAGINE

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