



HOBBS + BLACK ARCHITECTS

QUARANTINE COOKBOOK

Banana Bread (with Chocolate Chips)

Contributed by Betsy Wagner

My family devoured it before we could take a good picture!



INGREDIENTS

- ½ c butter (softened)
- 1 c sugar
- 2 eggs
- 1 tsp vanilla
- 1 c mashed bananas (2-3)
- ½ cup sour cream
- 1½ c Flour
- 1 tsp baking soda
- ½ tsp salt
- chocolate chips (optional – to taste)

DIRECTIONS

1. Mix ingredients together
2. Bake at 350° for 1 hour



Bob's Better Than Take-Out Stir-Fried Udon Noodles

Contributed by Bob Hoida



INGREDIENTS

- 2 Tbs vegetable oil, divided
- 4 c (~ $\frac{1}{4}$ head) cabbage, coarsely chopped
- 1 (18-oz) package udon noodles
- 2 tsp toasted sesame oil
- 1 Tbs rice wine vinegar
- 16 oz ground turkey or pork
- 1 green pepper, cut into $\frac{3}{4}$ " pieces
- 2 carrots, thinly sliced
- 5 scallions, white and green parts coarsely chopped
- 2 tsp ginger, finely grated
- 1 tsp red pepper flakes, crushed
- 2 Tbs Sambal Oelek
- $\frac{1}{3}$ c soy sauce
- 1 Tbs toasted sesame seeds

DIRECTIONS

1. Heat 1 Tbs vegetable oil in a large skillet or wok over medium-high. Add cabbage and cook, tossing often, until edges are browned, about 4 minutes. Reduce heat to low and continue to cook, tossing often until thickest parts are tender, about 4 minutes.
2. Cook udon noodles according to package directions. Rinse in cold water.
3. Transfer noodles into a heat-proof bowl and toss with sesame oil. Transfer cabbage to bowl with noodles.
4. Add 1 tsp oil to pan or wok and heat over high heat. Add green pepper and carrot and stir-fry 2 minutes. Add to bowl with cabbage and noodles.
5. Heat 1 Tbs vegetable oil in skillet or wok until hot. Add ground meat and break up over bottom of pan or wok. Cook undisturbed in pan until browned. Continue cooking until meat is no longer pink, about 1 minute. Add scallions (white parts), ginger and red pepper. Continue to cook, tossing, until onions are softened, about 45 seconds. Add noodle mixture, rice vinegar, soy sauce, and sambal oelek, tossing constantly until noodles are coated in sauce. Remove from heat and fold in toasted sesame seeds and dark green parts of scallions.
6. Top with more sesame seeds before serving.

Bulgogi (Korean Beef)

Contributed by Tony Kraatz

I wanted to share this recipe because the hardest part is allowing it to marinate for 24 hours. Since we all have spare time right now, it seemed appropriate. The depth of flavor is worth the wait! Enjoy!

INGREDIENTS

Serves two. If you double the recipe, only double the meat.

1 lb top sirloin (or ribeye), sliced thin against the grain

½ c Bartlet pear, grated

1 cup green onion, chopped

4 cloves garlic, minced

1 Tbs sesame seeds

¼ tsp black pepper

½ tsp red pepper flakes

6 Tbs soy sauce

3 Tbs water

4 Tbs sugar

2 Tbs mirin (can substitute with dry sherry or omit)

2 Tbs sesame oil

DIRECTIONS

1. Combine all the ingredients into a glass bowl and allow to marinate in the refrigerator for at least 12 hours, though 24 is recommended. Stir the mixture halfway through the marinating process.
2. Take the mixture out of the refrigerator about an hour before cooking so it has a chance to warm.
3. Warm a Dutch oven or deep cast iron skillet on high heat. Scoop the marinated beef mixture into the hot vessel with very little of the liquid. Arrange the meat in a single layer and try not to over crowd the bottom. The goal is to sear the meat and cook down any of the transferred liquid so that the mixture caramelizes.
4. Move the meat around as required to cook evenly and avoid burning. The cooking process will take about 10 minutes depending on how much liquid gets transferred into the skillet. Once the liquid is cooked down and a caramelized coating remains, the beef is done.
5. Serve over a bed of Jasmine rice, or rice of your choice.



Buttermilk Pancakes

Contributed by Dan Pierce



INGREDIENTS

1 ¼ c flour
1 Tbs sugar
1 tsp baking powder
½ tsp baking soda
½ tsp salt
1 c buttermilk
1 egg
2 Tbs oil

DIRECTIONS

1. Sift dry ingredients
2. Add wet ingredients
3. Stir until just mixed
4. Pour batter onto hot skillet
5. Flip when sides bubble

Chicken & Chickpea Bowl

Contributed by Wayne Chubb

I chose this recipe because it is quick and easy once you get moving. Plus it uses ingredients I hadn't had much experience with, so after the first time don't be afraid to turn up the spice. It makes enough for four people or plenty for leftovers. Leftovers are just as good as the first time.

INGREDIENTS

- 1 lb chicken breast, cubed
- 1 onion
- 3 cloves garlic
- 2 Tbs curry powder
- 1 heaped tsp of ground turmeric
- Pinch of chili flakes
- 1 can chickpeas, drained
- 2 servings brown rice
- 100g / half packet mushrooms
- 2 big handfuls of spinach
- 1 lemon
- 1 can coconut milk
- Lots of salt and pepper



DIRECTIONS

1. Brown chicken in frying pan and cook the brown rice separately.
2. The rest of the meal will take fifteen minutes to make so start when chicken and rice are nearly ready. Start #3 while you wait.
3. Dice the garlic and onion. Place them in a large frying pan with a drizzle of olive oil, lots of salt and pepper, sauté for five minutes or so, until they soften.
4. While they cook, slice the mushrooms.
5. Stir in the spices, letting them toast for a minute before adding the chickpeas and mushrooms. Let them cook for five minutes before adding the coconut milk, chicken, and brown rice.
6. Bring to boil, simmer for a couple of minutes, then turn down the heat, stir the spinach through and allow it to wilt.
7. Finally squeeze the lemon juice over and stir.
8. Toss in your favorite dish and enjoy!

Chicken Gumbo

Contributed by Adam Pohl



A favorite recipe of my ours that our two-year-old daughter loves.
(We skipped the cayenne for her and added it separately)

INGREDIENTS

Roux

4 oz canola oil
4 oz flour

Vegetables

1 c onion, diced
½ c celery, diced
½ c green pepper, diced
½ c tomato, diced
1 c okra, sliced short (with seeds and juice)

Rice

3 c Basmati rice, uncooked

Seasoning

1 Tbs salt (optional if broth is store bought)
2 Tbs garlic, minced
½ tsp black pepper
1 tsp thyme
½ tsp cayenne pepper

Broth

2 qt chicken broth

Meats

1 lb ground sausage
2 c chicken, chopped

DIRECTIONS

1. Cook chicken, sausage, and rice separately, until done
2. Mix roux and bake roux 1½ hours at 350°, stirring every 30 min
3. Remove roux from oven and add to a pot
4. Sauté vegetables with seasonings in the roux until onions are translucent
5. Add meat and broth to pot
6. Bring to boil, and then low boil for 30 minutes
7. Serve over rice

Coconut-Braised Chicken with Chickpeas & Lime Stew

Contributed by Samantha Wing

This slightly modified recipe is from one of my favorite cookbooks, *Nothing Fancy: Unfussy Food for Having People Over* by Alison Roman. We make this dish almost weekly in our household because we usually have all the ingredients on hand and it's simply delicious. We always have leftovers and it's just as good on day two. I pour the stew on top of a bed of rice to make it more filling, but it's not necessary.

INGREDIENTS

- 4 lbs bone-in chicken (sometimes I use chicken breasts)
- Salt and pepper (to taste)
- 2 Tbs canola oil
- 4 cloves garlic
- 1 large onion, thinly sliced
- 2 Tbs chili garlic sauce (or tomato paste)
- 1 tsp turmeric, ground
- 1 Tbs cumin
- 2 tsp red pepper flakes
- 2 14oz cans coconut milk (I've used dairy milk and it worked fine)
- 3 c chicken broth
- 2 cans chickpeas
- 2 tsp fish sauce (optional)
- 1 c cilantro (optional)
- 2 limes, quartered



DIRECTIONS

1. Season the chicken with salt and pepper. Heat oil in a large pot over medium heat. Sear chicken, skin side down, until browned (8-10 min). Turn chicken and cook again until browned (8 min).
2. Transfer chicken to plate (sometimes I shred the chicken as well). Add garlic and onion to pot; season with salt and pepper. Stir often, until softened (5 min). Add chili garlic sauce, ginger, turmeric, cumin, and red pepper; keep stirring (2 min). Add milk and broth and bring to simmer. Return chicken to pot and add chickpeas; season with salt and pepper. Reduce to low, place lid on pot, and walk away for around 45 min.
3. Remove lid, continue to simmer uncovered until chicken is tender and liquid thickens (20-25 min). Add fish sauce, if using. Serve with cilantro and lime.

Copycat Beach Bar Tomato Soup

Contributed by Amanda Ciliberti

One of our local spots has the most AMAZING tomato soup. It's a must whenever we visit. Since we can't go to the restaurant at the moment, we thought we'd try making it at home and it's pretty darn good! The recipe is very easy and a great way to jazz up tomato soup...though maybe doesn't make it a whole lot healthier ;)

INGREDIENTS

- 1 (32 oz) can tomato soup
- 1 (8 oz) package cream cheese
- 3 (16 oz) cans stewed tomatoes
- 1 quart half and half
- Garlic powder and black pepper
- ¼ cup (½ stick) butter
- Shredded mozzarella cheese
- Croutons



at the Beach Bar



DIRECTIONS

1. Mix soup and cream cheese with mixer
2. Blend tomatoes in blender and add to soup and cream cheese mixture
3. Add half and half
4. Season to taste
5. Add butter
6. Heat and serve with mozzarella cheese and croutons on top

Lehto's Original Cornish Pasty

Contributed by Bill Harvey

Favorite pasty nort of 'da bridge, eh! This makes eight pasties, but this is a very heavy meal so they can be cut in half to serve 16 and served with a nice salad or fruit dish. They freeze well; I'll take one out of the freezer in the morning, sit it on the counter, and it is ready for the microwave at lunch. One my family's favorite meals!

LEHTO'S PASTY

INGREDIENTS

- 5 c flour
- 2 c shortening (or margarine)
- 1 Tbs salt
- 2 c water
- 1 c milk (reserved for patting on top before baking)



DIRECTIONS

Mix flour and salt in large bowl and mix in shortening by hand until texture resembles coarse crumbs. Add water and work into pastry quickly. (2 cups can be too much water and mix becomes too sticky. Start with less water and add flour until consistency is firm). Add remaining water to absorb any dry mix left in bottom of bowl. Don't over mix or it will be tough. Put this in the fridge while you prepare the filling.

MANDIE'S FILLING

INGREDIENTS

- | | |
|---|--|
| 5 medium potatoes, peeled and diced | 1-2 lbs raw-round steak, cubed steak, or stew meat |
| 1 large onion, cut in half, then sliced thin | diced small (alternate: raw boneless chicken thighs) |
| 1 medium rutabaga, peeled and diced | 1 Tbs salt |
| 1 small to medium turnip, peeled and diced larger | ½ or 1 tsp pepper |
| 2-3 carrots, peeled and sliced thickly | 1 c water (add judiciously) |

DIRECTIONS

Combine all ingredients in large bowl or any combination of the above, noting that rutabaga tends to be the "secret ingredient" for that special pasty flavor. Preheat oven to 450°. Spray 2-3 baking sheets with spray oil. Divide pastry dough into 8 equal parts. On a lightly floured surface roll out each part into approximately a 10" circle. Place approximately 1 cup of filling on one half of the circle. Fold the other half up over the top and fold up the edges together to seal it. (I roll it up and the press it in with my finger) Place on your prepared baking sheets, leaving a little space in between (they don't change their size or shape very much during baking). Bake at 450° for 15 min, reduce heat to 350° and bake for 30 min longer. I would not put them on the upper and lower racks at the same time. My oven will hold one cookie sheet of 4 on one rack so I just repeat the baking process for the second half.

Mac & Cheese

Contributed by Dan Pierce

A double batch of this recipe is a must! And so much better if you do a variety of cheese for the 2 cups. Cheddar. Parm. Gouda. White cheddar. All great options.

INGREDIENTS

- 8 oz elbow noodles, cooked 6 mins
- 2 Tbs butter
- 2 Tbs cornstarch
- 1 tsp salt
- ½ tsp dry mustard
- ¼ tsp pepper
- 2 ½ c milk
- 2 c cheddar cheese, shredded
- ½ c buttered bread crumbs, or add olive oil to dry crumbs

DIRECTIONS

1. Melt butter
2. Whisk in cornstarch and spices
3. Bring to a boil
4. Add cheese
5. Mix until melted
6. Add noodles
7. Pour into casserole dish
8. Sprinkle with bread crumbs to top
9. Bake 25 minutes at 375°



Orecchiette with Sausage & Broccoli

Contributed by Betsy Wagner

The Wagner's Favorite Meal – you don't have to be Italian to make or love eating this dish! It is simple, quick and a crowd pleaser. Dinner in 25 minutes.

INGREDIENTS

- 1 pound orecchiette
- 5 Tbs extra virgin olive oil, divided
- 1 lb sweet or spicy Italian sausage, removed from casings
- 3 cloves garlic, minced
- 1 onion, diced
- 1 lb broccoli florets (or veggie of choice)
- 1/2 tsp salt
- 1/4 tsp red pepper flakes
- 3 Tbs salted butter
- 1/2 c freshly grated Pecorino Romano or Parmesan cheese
- Salt and pepper to taste

DIRECTIONS

1. Bring a large pot of salted water to a boil. Add the orecchiette and cook according to package instructions. Reserve 1 cup of pasta water aside to add to the skillet.
2. Meanwhile, in a large skillet, heat 1 tablespoon of the olive oil over medium high heat. Crumble the sausage into the skillet and cook, breaking apart with a spoon, until lightly browned, 5-6 minutes. Reduce the heat to medium and add the garlic; cook for 1 minute more.
3. Add the remaining 4 tablespoons of olive oil, pasta water, broccoli, salt, and red pepper flakes. Cook, stirring frequently and scraping the bottom of the pan to release the flavorful brown bits, until the broccoli is tender-crisp, 3-4 minutes. Stir in the butter and pasta water, until melted and simmer for a few minutes to reduce and concentrate the sauce.
4. Drain pasta well and place back in the pot. Add the sausage and broccoli mixture, along with half of the cheese, and toss to blend. Taste and adjust seasoning. Transfer to a serving platter or individual bowls and pass the remaining grated cheese at the table.



Shakshuka: Eggs Poached in Spicy Tomato Sauce

Contributed by Bill Harvey



INGREDIENTS

- | | |
|---|---------------------------------------|
| 3 Tbs olive oil | 2 Tbs tomato paste |
| 1 medium yellow onion, chopped | 2 Tbs honey |
| 3 poblano and 2 Fresno chiles, or a mix of your favorite hot and mild peppers | 1 c coarsely chopped spinach or kale |
| 5 cloves garlic, thinly sliced | 1 28oz can whole peeled tomatoes |
| ½ tsp cumin | ¾ c crumbled feta |
| 1 tsp paprika (smoked or sweet) | 6 eggs |
| ½ tsp turmeric | 1 Tbs chopped fresh flat-leaf parsley |
| ½ tsp salt | 1 ½ tsp za'atar (optional) |
| 1 tsp freshly ground black pepper | Toasted bread or pita for serving |

DIRECTIONS

1. Put tomatoes and their liquid in a large bowl and crush them with your hands. Set aside.
2. Heat olive oil in a large skillet over medium high heat. Add onions and chiles and cook, stirring occasionally, until softened; about 5 minutes.
3. Add garlic, cumin, paprika, turmeric, salt, and pepper; cook for another 2 minutes, stirring constantly.
4. Stir in tomato paste and honey. Add greens, then tomatoes and half a cup of water. Stir until well combined, then reduce the heat to medium. Cook until the sauce has thickened; about 15 to 20 minutes.
5. Remove the skillet from heat. Stir ½ cup of feta crumbles into the sauce. Make six evenly-spaced indentations in the sauce with the back of a spoon, and carefully crack an egg into each indentation.
6. Return the skillet to a gentle simmer, basting the eggs with the tomato sauce for about 10 minutes. Then cover the skillet with a lid and cook for an additional 3–5 minutes, or until the eggs have cooked to your liking. Optimally, you would like the whites to set but the yolks to remain runny.
7. Sprinkle with parsley, remaining ¼ cup of feta, and optional za'atar over the eggs and sauce, and serve immediately with some toasted bread or some pita.

Thai Peanut Chicken Ramen

Contributed by Amanda Ciliberti

This dish is nice and flexible; sometimes I'll make substitutions just to change things up - carrots for peppers, tofu for chicken, soba for ramen, etc. Just don't go heavy handed on the peanut butter!

INGREDIENTS

- 4 c chicken broth
- 1 can (14 oz) coconut milk
- 1/4 c soy sauce (maybe a little less)
- 2 Tbs fish sauce
- 3 Tbs honey
- 1/4 c creamy peanut butter (maybe less)
- 1/4 c Thai red curry paste
- 3/4 lb boneless, skinless chicken breasts
- 8 oz cremini mushrooms, sliced (substitutions are fine)
- 2 red bell peppers, chopped
- 1 inch fresh ginger, grated
- 1 clove garlic, minced or grated
- 2 - 4 squares ramen noodles
- juice of 1 lime
- 3 c fresh baby spinach
- 1/3 c fresh basil or cilantro, roughly chopped, plus more for serving
- chopped peanuts and toasted sesame oil, for serving
- *garlic chili paste or Sriracha for additional heat (optional)



DIRECTIONS

1. In a large soup pot, combine the chicken broth, coconut milk, soy sauce, fish sauce, honey, peanut butter, and curry paste. Add the chicken, mushrooms, peppers, ginger, and garlic. Set over medium heat on the stove and bring to a simmer, reduce the heat to medium-low and simmer 15 minutes or until the chicken is cooked through and shreds easily.
2. Once done cooking, shred the chicken.
3. Bring the soup to a boil over high heat. Stir in the noodles, lime juice, spinach, and cilantro. Let sit 5 minutes or until the noodles are soft.
4. Ladle the soup into bowls and top with peanuts and toasted sesame oil. Enjoy!