***Friday 6.23.23 Trendy Recipes***

**Walking Tacos**

Taco Seasoning:

* ▢1 tablespoon chili powder
* ▢1/4 teaspoon garlic powder
* ▢1/4 teaspoon onion powder
* ▢1/4 teaspoon dried oregano
* ▢1/2 teaspoon paprika
* ▢1 1/2 teaspoons ground cumin
* ▢1 teaspoon salt
* ▢1 teaspoon black pepper

1. Brown off beef, add seasoning mix and ½ cup water, simmer 10 minutes
2. Dice tomatoes, store cold until service
3. Chiffonade lettuce, store until service
4. Dice onion, store until service
5. Shred cheese, hold cold for service

Assembly:

Open bag of desired chips, add in 2 TBS meat, and desired toppings. Serve With Fork.

**Walking Banana Pudding**

**PASTRY CREAM**

16 ounces milk

5 ounces sugar

2 ounce corn starch

2 egg yolk

2 tsp. vanilla extract

2 ounce butter

**Procedure**

* 1. Bring milk and half of sugar to boil in non reactive pan.
  2. In separate bowl combine remaining sugar and cornstarch.
  3. Whisk egg yolks into cornstarch mixture.
  4. Temper milk into egg mixture, return to stove and cook for two minutes. You should see boiling large bubbles, and it will thicken when heated enough.
  5. Remove from stove, stir in vanilla and place in clean mixing bowl. Fold in butter. Do not overmix. Chill until service
  6. Slice bananas just before service.

Assembly:

Open Bag of nilla wafers, add 2 TBS pastry cream, and sliced bananas. Serve with spoon.

Variations: Chocolate pudding/Dirt cups in to go cups. Gummy worms, oreo cookies, chocolate pudding

**Chocolate pudding** – 4 servings

¾ cup sugar

1/3 cup cocoa

3 TBS cornstarch

Pinch of salt

2 cups milk

2 tablespoons butter

1/2 tsp. vanilla extract

**Procedure:**

1. Combine cocoa powder and cornstarch, pour in ½ cup on cold milk and whisk to dissolve.
2. Warm remaining milk in non-reactive pot, add sugar to dissolve.
3. When milk is at a boil, gradually whisk in “Chocolate slurry”. Simmer for two minutes or until thick and pulling from the sides of the pan.
4. Remove from stove, stir in vanilla and butter, chill until service.

## Vegan Cowboy Cookies Mix in a Jar

1 Bowl Coconut Oatmeal Pecan Chocolate Chip Cookies. Vegan Cowboy Cookies Mix in a Jar. Makes great Jar gift for the Holiday Season. Layer oats, flour, coconut, chocolate sugar and pecans. Mix, add applesauce and oil, and bake. Can be gluten-free. Makes 16 to 20 cookies based on size. Fill a 32 oz or 4 cup jar

### Ingredients

#### Jar:

* 1 cup flour (I use unbleached white flour, See notes for gluten-free option)
* 3/4 tsp cinnamon or pumpkin pie spice
* 1.5 tsp baking powder
* 1/4 tsp baking soda
* 1/2 tsp salt
* 1/4 cup powdered sugar
* 3/4 cup oats
* 2/3 cup [shredded coconut](https://www.amazon.com/gp/product/B002YR7A9Q/ref=as_li_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B002YR7A9Q&linkCode=as2&tag=vegric-20&linkId=DGYULBEWANIHBDVI)
* 3/4 cup [vegan chocolate chips](https://www.amazon.com/gp/product/B00GJ64AGE/ref=as_li_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B00GJ64AGE&linkCode=as2&tag=vegric-20&linkId=O5HA6J3VD6KSW4SX)
* 1/2 cup light brown sugar
* 3 tbsp chopped pecans

#### To make the Cookies:

* 1/4 cup + 1 tbsp applesauce
* 1/3 cup + 1 to 2 tbsp oil

### Instructions

* In a bowl, mix the flour, cinnamon, baking powder, soda, salt and 1/4 cup sugar. Whisk well and set aside.
* In a 4 cup(32 oz) mason jar, add the oats, then add coconut, tap to settle, then add chocolate chips, then 1/2 cup sugar. Tap to settle. Add the flour mixture. Tap a couple of times to settle, so that there is space for the pecans. Add the chopped pecans. Add as many as you can.
* Close the lid. Add instructions and store.

#### Bake the cookies: (Instructions on the Jar)

* Empty the contents of the jar in a large bowl. Mix well to combine. Make a well a center. (see note if not making a jar)
* Add applesauce, 1/3 cup oil and vanilla extract and whisk them in the center to mix a bit.
* Then mix in with the dry ingredients. Press down and mix for a few seconds. Add a tbsp more oil if needed and mix in. The dough should start to come together even though crumbly. Chill the mixture for an hour for best results.
* Preheat the oven to 350 degrees F. Line a sheet with parchment. Make flat discs of the dough and place on the baking sheet.
* Bake for 11 to 13 mins, depending on size. Cool for 10 mins. Store on the counter for upto 2 days or refrigerate for longer.

## Hawaiian Roll French Toast

### Ingredients

* 0.5 (12 pack) of Kings sweet Hawaiian Rolls
* 1.5 large eggs
* 0.38 cup half and half (or whole milk if that's all you have)
* 0.5 tablespoon vanilla extract
* 0.5 teaspoon ground cinnamon
* 1 tablespoons brown sugar
* 0.5 small pinch salt
* 2 tablespoons butter (salted or unsalted is fine)
* Powdered sugar, fresh fruit, and syrup for topping

### Instructions

* Crack your eggs into a large bowl, then add the half and half. Whisk until they full combined and you no longer see bits of egg whites.
* Add in the vanilla, cinnamon, sugar, and salt and whisk again.
* Take a toothpick or skewer and poke a few holes in the bottom of each roll so the egg mixture can soak in a bit better.
* Drop a few rolls at a time in the egg mixture and allow to soak for about 30 seconds. (not much longer or they will be too mushy)
* Heat a non-stick skillet over **medium-low heat**. (If your heat is too high, the outside of the rolls will burn before the inside can cook.)
* Add about 2 tablespoons of butter to the pan and allow to melt. You can add more butter for each batch of rolls (I like to cook only 4 rolls at a time since it's a lot of turning)
* Add the soaked rolls to the pan and turn the rolls after about 30 seconds per side or when each side is golden brown. (You should cook each of the 4 sides plus the top and bottom.)
* Once all the rolls are cooked, you can serve them immediately.

( I like to sprinkle some powdered sugar on top and serve with berries and maple syrup.)

**Savory Bread Pudding**

* Hawaiian Bread 16 oz, cubed
* Bacon 2 oz, diced
* Onion 4 oz, diced
* Garlic 1 clv, minced
* Egg 3 each whole
* Heavy Cream ½ cup
* Milk ½ cup
* Dried Thyme ¼ tsp.
* Salt and Pepper To Taste

Procedure:

* 1. Render bacon and sweat onions in pan
  2. Add all ingredients to bowl and mix well.
  3. Soak cubes for 10 minutes.
  4. Place in ramekins, Bake at 350 for 10-15 minutes.