

# **Bishul Cookbook**

**Summer 2019**

## Irish Soda Bread Rolls

### Ingredients

1 ½ cup vegan buttermilk or soy milk  
1 ½ Tbsp lemon juice  
3 cups flour  
1 cup whole wheat flour  
½ cup sugar  
1 Tbsp baking powder  
1 ½ tsp baking soda  
½ tsp salt  
½ cup cold margarine cut into chunks  
1 cup raisins

### Directions:

Heat oven to 375°F

Lightly grease large cookie sheet

Make buttermilk: Combine 1 ½ cups soy milk with 1 ½ Tbsp lemon juice. Let sit until it curdles.

Combine flours, sugar, baking powder, baking soda, and salt in a large bowl.

Cut margarine in with pastry blender until mixture resembles coarse crumbs with pea-sized pieces.

Add buttermilk or soy milk and stir until clumps form, making a sticky dough with ragged edges.

Stir in raisins.

Place dough on well-floured work surface and knead gently 8-10 times until it just holds together and is no longer sticky (add a little flour as needed).

Divide dough into pieces and place on cookie sheet or in muffin tins.

Bake 20 - 25 minutes until deep golden brown with pebbly tops.

## Chocolate Balls (*Kadorei Shokolad*)

### Ingredients

1 ½ packages of graham crackers  
¾ cup granulated sugar  
5 Tbsp unsweetened cocoa powder  
7 Tbsp milk  
1 tsp vanilla  
3 ½ ounces (7 tablespoons) of butter or margarine, softened  
½ tsp cinnamon  
½ tsp powdered sugar  
1 cup raisins

### Directions:

Put the graham crackers in a plastic or paper bag and close tightly. Crush the graham crackers using a rolling pin or meat tenderizer until they have the consistency of rice.

Pour the graham cracker crumbs into a large bowl. Add the sugar, cocoa, and cinnamon. Mix well.

Add vanilla, softened butter, and milk, and stir until the batter comes together. If the mixture doesn't bind, add another tablespoon of milk.

Roll 1 Tbsp of the batter between your hands to form a ball.

Roll the formed balls in in either powdered sugar or cinnamon to coat.

## Chunky Salsa with Corn

### Ingredients

1 cup sweet corn kernels (if canned, drain first)

¼ of a medium onion, chopped

Juice of 2 whole limes

¼ cup chopped cilantro

3 cups diced tomatoes

1 clove garlic, minced

½ tsp kosher salt

Freshly ground black pepper

### Directions:

Combine all ingredients in a glass bowl and mix well.

Add salt and pepper to taste.

Salsa is best made either the night before, or at least several hours ahead of time to allow flavors to meld.

Keep chilled in an airtight container until ready to serve.

## Overnight Refrigerator Pickles

### Ingredients

1 ¼ cups distilled white vinegar (5% acidity)  
3 Tbsp kosher salt  
2 tsp sugar  
2 cups cold water  
1 ¾ - 2 pounds Kirby cucumbers (about 6), cut into halves or spears  
2 Tbsp coriander seeds  
6 large garlic cloves, peeled and halved  
¼ tsp red pepper flakes  
¼ tsp mustard seed  
16 dill sprigs

### Directions:

Combine the vinegar, salt and sugar in a small non-reactive saucepan (such as stainless steel, glass, ceramic or teflon) over high heat.

Whisk until the salt and sugar are dissolved.

Transfer the liquid into a bowl and whisk in the cold water.

Refrigerate brine until ready to use.

Place cucumbers into two clean 1-quart jars.

Add the coriander seeds, garlic, mustard seed, red pepper flakes, dill sprigs, and chilled brine into jars, dividing evenly.

Add cold water to the jars until the brine covers the cucumbers.

Cover and refrigerate about 24 hours, then serve.

Cucumbers will keep in the refrigerator for up to one month.

## Lemonade

### Ingredients

4 cups water  
1 cup lemon juice  
¼ cup honey  
2 cups ice

### Directions:

Mix lemon juice, water, and honey.  
Add ice.

## Pink Lemonade Spritzers

### Ingredients

1 ½ cups watermelon  
1 cup lemon juice  
1/3 cup honey  
4 cups seltzer  
1 cup ice

### Directions:

Blend watermelon in blender until liquefied.  
Mix watermelon juice, lemon juice, honey, and seltzer.  
Add ice.

## Funfetti Hamantashen

### Ingredients

1 (18.25 ounce) package moist yellow cake mix  
1 cup all-purpose flour  
2 eggs  
2 Tbsp water  
¼ cup rainbow sprinkles  
filling of your choice

### Directions:

Preheat the oven to 375°F. Grease cookie sheets.

In a large bowl, mix together the cake mix, flour, and sprinkles. Stir in the eggs and water to form a stiff dough.

On a lightly floured surface, roll the dough out to 1/8 inch thickness. Cut into 3 inch round circles and place 2 inches apart onto the prepared cookie sheets.

Place a teaspoon of filling into the center of each cookie and pinch the sides to form three corners. Moisten with water if necessary.

Bake for 8 minutes or until lightly browned. Allow cookies to cool for 1 minute before removing to wire racks to cool completely.

## Fruit Kabobs with Chocolate Drizzle

### Ingredients

Watermelon

Pineapple

Banana

Skewers

2 cups chocolate chips

2 Tbsp canola oil

### Directions:

Combine chocolate chips and oil in double boiler over stove and melt, or melt chocolate chips and oil in microwave safe bowl in microwave, stirring every 30 seconds until smooth.

Slice banana, cube watermelon and pineapple.

Thread fruit on skewer in any pattern.

Drizzle chocolate on top and eat immediately or refrigerate until chocolate hardens.

## Baked Tortilla Chips

### Ingredients

6 small corn tortillas

½ Tbsp canola or vegetable oil

Pinch of salt

### Directions:

Preheat the oven to 350°F.

Fold each tortilla into quarters and rip apart to make 4 chips per tortilla.

Place the torn tortillas in a large bowl and drizzle the oil over top.

Gently toss the tortilla pieces in the oil until they're all lightly coated. Herbs and spices can be added at this time.

Cover a baking sheet with parchment paper and arrange the tortilla pieces in a single layer.

Sprinkle lightly with salt.

Bake the chips for ten minutes, then gently stir and flip the chips.

Return the chips to the oven and bake until golden brown (3-5 minutes more).

Season with salt once more.

Allow the chips to cool before serving. They will crisp even further as they cool.

## Cinnamon Chips

### Ingredients

6 small corn tortillas

Water

1 Tbsp sugar

1 tsp cinnamon

### Directions:

Preheat the oven to 350°F

Combine cinnamon and sugar in a small bowl

Fold each tortilla into quarters and rip apart to make 4 chips per tortilla

Lightly brush water onto the top of each chip

Sprinkle each chip with cinnamon and sugar mixture

Cover a baking sheet with parchment paper and arrange the tortilla pieces in a single layer.

Bake chips for 8-10 minutes, or until crispy.