

JUST *add* MAGIC



The Cookbook

TRUSTED
KEEPER
OF THE
COOKBOOK:

(Magical Spice Families)

SPICE FAMILY MAGICAL EFFECT

CARNEJIAN	Emotions
CEDRONIAN	Balance
ELYSIAN	Truth
GALIFRAZIAN	Skill
GRÜNDE	Vision
KALIMBA	Elements
LAPSUS	Mobility
LIVONIAN	Mind, intellect
MERWALDIAN	Unpredictability, opposites
MORBIUM	Amplification
NAKIAN	Earth, nature
NIGHT BLOOMING	Attraction, repulsion
PARQUINNIEN	Bonding, friendship
TAURIAN	Time
TENGU	Space
WERPOES	Body



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(A Guac Through Time)

Riddle

To walk through time, to take a trip, with one bite of this chip & dip
Go forward or back for hours, just three, but know you won't always like what you
see

Ingredients

- * Taurian salt
- * Tengu cilantro
- * 2 avocados
- * Onion
- * Lime
- * Diced tomato
- * Jalapeno
- * Garlic
- * Black pepper

Directions

Cut two avocados in half, remove the seeds and scrape them out into a flat bottomed bowl (a flat bottomed bowl will make it easier to mash). Smash with a potato masher or fork (leave some chunks).

Chop half an onion and add it to the bowl.

Remove seeds from a jalapeno. Chop and add to bowl.

Cut the tomato in half parallel with the top and remove seeds (either by scraping them out with a small spoon or by squeezing them out). Dice your tomatoes.

Press garlic, then finely chop your cilantro and add it to the bowl.

Add 1/2 tsp freshly chopped Tengu cilantro, 1/2 tsp Taurian salt and 3 tbsp of lime juice.

(A Taste of Your Own Mochi)



Gain what you sow from emotion or seed. Sympathy might grow with bad actions received.

Ingredients

- ★ 1 cup Aervaldian flour
- ★ 1 cup water
- ★ 1/4 cup Taurian powdered sugar
- ★ Potato starch (for dusting)
- ★ Cherry jam

Directions

Mix Aervaldian flour and Taurian sugar in a bowl.

Add water and mix thoroughly (will be watery). Cover and simmer for 8 minutes.

Take off plastic wrap. Cool for a few minutes.

Dust with potato starch to prevent mochi from sticking.

For filling, add a teaspoon of jam and pinch edges closed. Dust with Taurian powdered sugar.

(BFF PBJ)

Riddle

For your friendship to stick, repeat the name you pick. When your tongue and mouth stick together, you'll soon have a best friend forever.

Ingredients

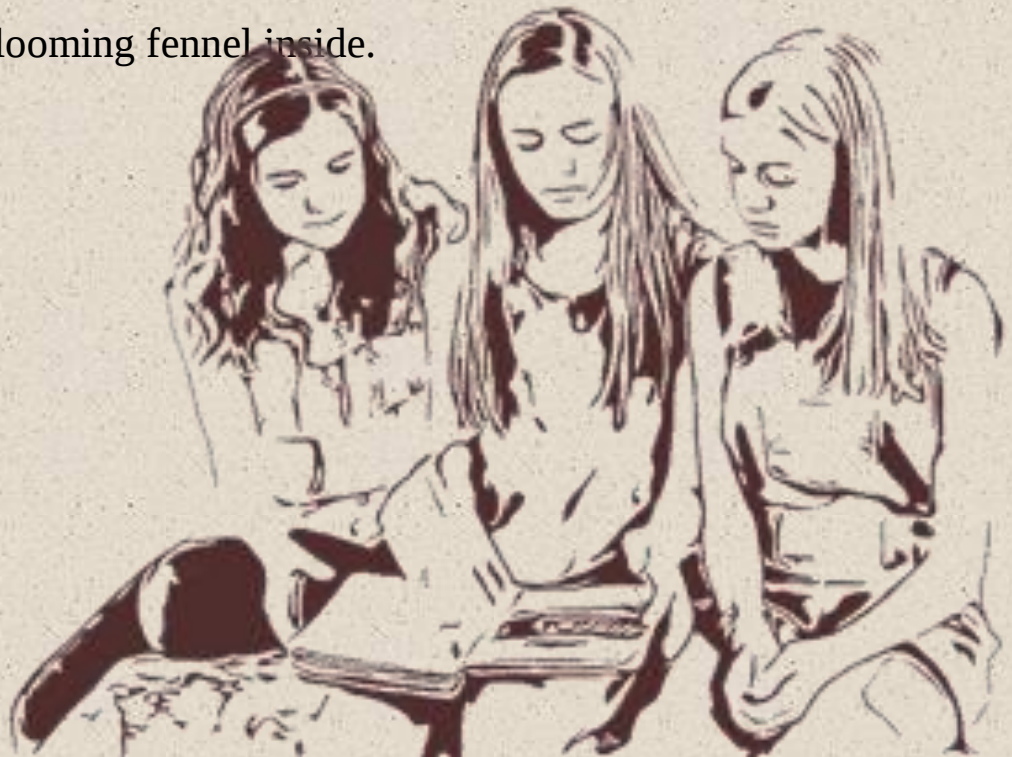
- ★ 2 Slices of bread
- ★ Jam or jelly of your choice
- ★ Peanut butter
- ★ Sprinkle of Night Blooming fennel

Directions

Spread peanut butter and jelly on bread.

Sprinkle Night Blooming fennel inside.

Stick together.



(Big Mussels and Spinach)

Riddle

You may be tough and strong, but once you have what you want, the spell will wear off.

Ingredients

- ★ 1.5 tablespoons butter
- ★ 1 cup finely chopped onion
- ★ 2 Werpoes garlic cloves, minced
- ★ 1 whole bay leaf
- ★ .5 lb pasta
- ★ 2 cups diced tomato
- ★ $\frac{2}{3}$ teaspoon salt
- ★ $\frac{1}{2}$ cup dry white wine, strained
- ★ 2 pounds mussels
- ★ 1-10 ounce packaged fresh spinach, chopped
- ★ $\frac{1}{2}$ teaspoon ground black pepper
- ★ Taurian pepper flakes

Directions

Melt butter in a large stockpot over medium heat. Add onion, garlic, and bay leaf. Sauté 3 minutes.

Add tomato, salt, and spinach; cover and cook 4 minutes; stirring once.

Add wine and mussels; bring to a boil. Cover and cook 5 minutes or until mussels open. Discard any unopened mussels. Discard bay leaf.

Remove mussels with a slotted spoon. Arrange 1 cup pasta on each plate; top with about 9 mussels. Ladle 1/2 cup spinach sauce over each serving; sprinkle with pepper.

(Birthday Cake)



Ingredients

- * 3 cups flour
- * 1 tsp salt
- * 1 cup milk
- * 1 stick soft butter
- * 2 eggs
- * 1 tsp vanilla
- * 1/2 cup fruit
- * 1 cup night blooming sugar cane

Directions

Sift together dry ingredients.

Combine milk and eggs. Whisk until frothy.

Mix into dry ingredients, then add vanilla, fruit, and night blooming sugar cane.

Bake at 350 degrees F until the cake turns brown.

Let cool, frost and add your favorite toppings! Don't forget candles!

(Bitter Truth Truffles)

Riddle

The truth is bitter, and lies are sweet, so take a second to enjoy your treat.

Ingredients

- ★ 8 ounces of bitter chocolate
- ★ 1/2 cup heavy cream
- ★ 1/2 stick butter
- ★ Dutch cocoa powder
- ★ 2 Tablespoons Elysian Sugar
- ★ 1 Tablespoon vanilla extract

Directions

Melt chocolate in the double boiler.

Heat the heavy cream in a small saucepan over medium heat.

Pour cream and butter over the melted chocolate mixture and stir until creamy.

Refrigerate for 30 minutes.

Scoop chocolate with a melon baller onto a baking sheet.

Roll in cocoa powder and refrigerate.

(Brain Boosting Bolognese)

Riddle

How long will this spell last? Stretch it out or end it fast. A pinch of thyme will do, too much will leave you in a stew.

Ingredients

- ★ 1/4 cup olive oil
- ★ 1 medium onion
- ★ 2 garlic cloves
- ★ 1 can tomato paste
- ★ 8 leaves fresh basil
- ★ 1/4 cup of fresh Romano cheese
- ★ 1/4 tsp Livonian sage
- ★ Taurian thyme
- ★ Pinch of salt
- ★ 2 onions
- ★ 3 oz sliced mushrooms

Directions

Cook like you would soup.

(Break the Bonds Borscht)



To free yourself of a stranglehold, make a dish that can be said is bold

A little bit of a particular spice for your separation needs it will suffice

Ingredients

- ★ 2 bay leaves
- ★ 2 beets
- ★ 10 cups water
- ★ 2 potatoes, sliced into bite-sized pieces
- ★ 4 cups chicken broth
- ★ 5 tbsp ketchup
- ★ 4 tbsp cooking oil
- ★ 4 tbsp lemon juice
- ★ 1 medium onion, finely chopped
- ★ 1/4 tsp freshly ground pepper
- ★ 2 carrots, grated
- ★ 1 can kidney beans with their juice
- ★ 1/2 head of cabbage
- ★ 1 tbsp chopped dill
- ★ 4 tsp ground parquinnien cumin

Directions

Fill a large soup pot with 10 cups of water. Add 2-3 beets. cover and boil for about 1 hour. Once you can smoothly pierce the beets with a butter knife, remove from the water and set aside to cool. Keep the water.

Slice 3 potatoes, add into the same water and boil 15-20 minutes. Grate both carrots and dice one onion. Add 4 tbsp of cooking oil to the skillet and sauté vegetables until they are soft (7-10 minutes). Stir in ketchup when they are almost done cooking.

Meanwhile, thinly shred 1/2 a cabbage and add it to the soup pot when potatoes are halfway done.

Next, peel and slice the beets into match sticks and add them back to the pot. Add 6 cups of parquinnien cumin, bay leaves and a can of kidney beans (with their juices) to the pot. Add sautéed carrots and onion to the pot along with chopped dill.

Cook another 5-10 minutes, until the cabbage is done.

Season to taste with salt and pepper.



BEST FRIENDS

(Break the Bonds Jake-Rito)

Riddle

To break yourself of the strongest bond you'll have to make something one of a kind, with a special spice your bond you'll veto, by taking one bite of this special burrito.

Ingredients

- * 4 pound ground beef
- * Diced Tomato
- * Chopped Onion
- * Flour Tortillas
- * 4 Cups shredded Lettuce
- * 1/2 Cup red bell pepper
- * 4 Cups finely grates Parmesan
- * dollop of sour cream
- * a pinch of diced cilantro
- * 4 tsp ground Parquinnien cumin
- * Jake's Special sauce

Directions

Simmer Ground Beef in skillet on medium heat. Season the beef with ground Parquinnien cumin, onion and tomatoes. While beef simmers, grate Parmesan, chop lettuce, and prepare dollop of sour cream.

Fill flour tortilla with ingredients from skillet and the lettuce, Parmesan, sour cream,

cilantro, and Jake's special sauce. Fold burrito so it is secure. Serve warm.

(Can't Recall Caramel)

Riddle

When magic is what you wish to forget, to recall not at all, take one bite
to forget it all.

Ingredients

- ★ 1 pound caramels
- ★ 2 Tablespoons water
- ★ 6 ripe green apples
- ★ 1 cup Livonian sugar (granulated sugar)
- ★ 6 wooden pop-sticks

Directions

Wash apples and dry completely. Make sure the apples are well chilled before washing, drying and dipping into the caramel sauce so the caramel sauce will stick to the apples.

Insert wooden stick into the stern of the apple.

Melt caramels in saucepan with water and Livonian sugar, stirring until smooth. Remove from heat.

Dip apple into hot caramel and place onto cookie sheet with waxed paper.

Refrigerate 1 hour or until caramel is firm.

Remove apples from refrigerator 15 minutes before serving.

(Chill Out Chalupas)

Riddle

When inner peace you just can't find, take a deep breath and calm your mind. Eat this chalupa but leave some space, let your stomach take your mind to another place.

Ingredients

- ★ 1 pinch Cedronian paprika
- ★ 2 medium flour tortillas
- ★ 2 large whole chicken breasts, cooked and diced
- ★ 1 can cream of chicken soup
- ★ 1 pt. sour cream
- ★ 3/4 pound Monterey Jack cheese, grated
- ★ 1/4 pound Cheddar cheese, grated
- ★ 1 cup sliced, ripe olives
- ★ 3/4 cup green onions, chopped
- ★ 4 oz green chilies
- ★ 4 oz corn

Directions

Combine soup, chilies, onions, sour cream, olives, and 3/4 of both cheeses. Set aside 1 1/2 cups of this mixture.

Add diced chicken to remainder of mixture.

Put 2-3 tablespoons chicken mixture on each tortilla.

Fold and place seam-side down in greased casserole dish(es).

Spoon mixture over the top of the tortillas and then set aside.

Top with remaining cheeses.

Sprinkle with Cedronian paprika.

Cover with foil and bake at 350° for 20-30 minutes.

(Chipper Chocolate Chip Cookies)

Riddle

If you want to be chipper, or want to be happy, use this recipe; but the effect is snappy.

Ingredients

- ★ 1 cup of all-purpose flour
- ★ 1 tsp baking powder
- ★ Pinch of salt
- ★ 1 cup butter
- ★ 1 1/2 cup granulated sugar
- ★ 1/3 cup brown sugar
- ★ 1 egg
- ★ 1 Tablespoon Cedronian Vanilla
- ★ 2/3 cup chocolate chips

Directions

Grease baking pan.

Mix in baking powder, salt, all purpose flour and white and brown sugar.
Set aside.

Cream the butter, then add in the egg and Cedronian vanilla.

Fold in the chocolate chips using a wooden spoon.

Drop spoonfuls of mixture onto the baking sheet. Space them 1-2 inches apart.

Flatten each cookie lightly with the back of a fork.

Bake for 10-20 minutes until golden.

(Chicken Fixit's)

Riddle

When anything fails, heat up your skillet. See to the problem, then you may fix it. Finish the job, even magic abates. But if left incomplete, labor long with no breaks.

Ingredients

Chicken

- ★ 3 chicken breasts
- ★ 2 Tablespoons olive oil
- ★ 2 teaspoons Galifrazian salt
- ★ 1 pinch black pepper
- ★ 1 pinch Livonian cayenne pepper

Fix-its

- ★ 3 potatoes cut into cubes
- ★ 3 carrots cut into cubes
- ★ 3 bushels of kale chopped roughly
- ★ 1 handful of basil, chopped
- ★ 2 Tablespoons olive oil
- ★ 2 pinches of salt
- ★ 2 pinches of pepper

Directions

Preheat oven to 400°.

Rub chicken breasts with pepper and Galifrazian salt.

Drizzle with olive oil.

Bake for 25 minutes in broiler pan with the potatoes and carrots.

Sauté the kale in a pan with olive oil.

Serve hot.

(Cleaving Nut Clusters)

Riddle

Fix your gaze upon that which you wish to cleave.

Ingredients

- ★ 100g almonds
- ★ 100g cashews
- ★ 100g pecans
- ★ 100g walnuts
- ★ 2 spoons butter
- ★ 2 spoons Werpoes cocoa powder
- ★ 2 spoons honey
- ★ 2 spoons peanut butter

Directions

Pound almond, pecan, walnut and cashew until well crushed and much askew. Make sure this step done well and true until like grain or meal. Leave these nuts aside for now you'll use them soon and I'll show you how.

Mix honey well with peanut butter, a spoon of Werpoes cocoa powder then another. Find a cauldron on hot fire preferably by song of lire. Boil this mixture and pour on crumbs cool and wait you're nearly done.

Now the clusters safe and cool serve soon on plate washed
clean. Tasty treats delightful sweets pair wonderfully with
cream.

(Come Back Kombucha Tea)

Riddle

When the life around appears to be wither, allow two drops of elixir,
take heart when buds around you waken, but remember something will
be forsaken.

Ingredients

- ★ 3 1/2 quarts water
- ★ 1 cup sugar (regular granulated sugar works best)
- ★ 8 bags black tea
- ★ 2 cups starter tea from last batch of kombucha or store-bought kombucha (unpasteurized, neutral-flavored)
- ★ 1 Scoby fermentation jar
- ★ 1 teaspoon Cedronian vanilla

Equipment

- ★ Stock pot
- ★ 1-gallon glass jar
- ★ Tightly woven cloth
- ★ Small funnel

Directions

Making the tea base:

- Bring the water to a boil. Remove from heat and stir in the sugar to dissolve.
- Drop in the tea and allow it to steep until the water has cooled. Depending on the size of your pot, this will take a few hours. You can speed up the cooling process by placing the pot in an ice bath.

Adding the starter tea:

- Once the tea is cool, remove the tea bags or strain out the loose tea. Stir in the starter tea.
- Transfer to jars and add the Scoby. Pour the mixture into a 1-gallon glass jar (or divide between two 2-quart jars, in which case you'll need 2 Scoby's) and gently slide the Scoby into the jar with clean hands. Cover the mouth of the jar with a few layers tightly-woven cloth, coffee filters, or paper towels secured with a rubber band.

Remove the Scoby:

- Before proceeding, prepare and cool another pot of strong tea for your next batch of kombucha, as outlined above. With clean hands, gently lift the Scoby out of the kombucha and set it on a clean plate.
- Carbonate and refrigerate the finished kombucha.



(Curse-Breaking Candied Stone Fruit)

Riddle

A high price you're sure to pay, but Candied Stone Fruit can save the day and break any curse that's in your way. The price you pay will reflect the curse, leaving things vastly worse. The first bite you must take for your curse to break. When the last bite you've eaten, your curse will be beaten.

Ingredients

- ★ 5 Stone fruit
- ★ 2 Tablespoons Cedronian Refined Sugar
- ★ 1/2 Cup Taurian Agave Nectar
- ★ 10 Merwaldian Candied Cherries

Directions

Wash fruit, then cut in half and remove pits.

Blanch by submerging in boiling water, then plunge back into ice water.

Combine nectar and sugar.

Drizzle the nectar mixture into small cups.

Place one fruit half on top of each nectar mixture.

(Disappearing Dim Sum)

Riddle

If you want to disappear so you cannot be seen, cook this and take a bite; but only later you'll be redeemed.

Ingredients

- ★ Taurian Sesame Oil
- ★ Livonian Oyster Sauce
- ★ Hoisin sauce
- ★ Cedronian sugar
- ★ Rice Vinegar
- ★ Yeast Dough
- ★ Corn Starch
- ★ Pork filling

Directions

Mix all ingredients together in a bowl. Heat in a saucepan over medium heat. Add pork to the mixture. Cook on low until the pork fills the pot and glazes.

Add 1 onion and sesame seeds, let the filling cool.

Take dough into 1 inch bowls. Flatten into a 4-inch round with a rolling pin.

Place a tablespoon of filling into the dough.

Pull the sides to meet in the center, making a ruffled fold as you work. Pinch together at the top and seal. Steam buns.

(Enchanting Apple Pie)



Ingredients

- ★ 1 prepared pie crust
- ★ 1 teaspoon Cedronian vanilla
- ★ 1/2 cup of white sugar
- ★ 1/2 cup of packed brown sugar
- ★ 1/2 cup of unsalted butter
- ★ 3 Tablespoons all-purpose flour
- ★ 1/4 cup of water
- ★ 8 Granny Smith apples
- ★ 2 Tablespoons cinnamon

Directions

Lay pie crust in pie plate.
Combine all ingredients.
Layer in crust.
Bake.

(Extract the Magic Mac 'N Cheese)



Ingredients

- ★ 16 oz box of macaroni
- ★ 1/4 cup butter
- ★ 1 cup flour
- ★ 1 pinch of Werpoes salt
- ★ 1/4 teaspoon onion powder
- ★ 1/4 teaspoon garlic powder
- ★ 1/4 teaspoon dry mustard
- ★ 2 cups evaporated milk
- ★ 1/4 cup Parmesan cheese {Shredded}
- ★ 8 oz Cheddar cheese {Shredded}
- ★ 2 slices American cheese

Directions

Boil pot of water and cook macaroni until al dente.

Drain pasta and set aside in a bowl.

In a medium pot, melt the butter on low heat.

Mix flour, Werpoes salt, dry mustard, garlic powder, and onion powder and whisk into the melted butter.

Whisk together butter and flour are incorporated then stir adding $\frac{1}{4}$ cup of milk at a time as to avoid the mix from spilling ($\frac{1}{4}$ cup at a time). Don't stop whisking!

Heat the flour milk mixture until it starts bubbling. Keep stirring often to prevent burning.

Put pasta into a different pot of the same size. Once it is bubbling, start adding the cheese a little cheese at time, making sure it melts before adding more until all the cheese has been added.

Serve hot.



MAGIC

(Find Your Key Lime Pie)

Riddle

Lock into your mind to find the key. One slice of this pie and you'll be free. To unlock whatever door you choose; inside or out you have nothing to lose.

Ingredients

Crust

- ★ 18 Whole Graham Crackers
- ★ 1/3 Cup Merwaldian Sugar
- ★ 1/3 Cup Butter, Melted

Filling

- ★ 1 Tablespoon Elysian Lime Extract
- ★ 1/2 Cup Lime Juice
- ★ 3 Whole Egg Yolks
- ★ 1 Can Sweetened Condensed Milk

Directions For the crust:

Preheat the oven to 350 degrees.

Butter a 9-inch pie pan.

Break up the graham crackers, place in a food processor and process to crumbs. (If you don't have a food processor, place the crackers in a large plastic bag: seal and

then crush the crackers with a rolling pin.)

Add the melted butter and sugar and pulse or stir until combined.

Press the mixture into the bottom and sides of the pan, forming a neat border around the edge. Bake the crust until set and golden, 8 minutes.

Set aside on a wire rack. Leave the oven on.

Directions For the filling:

In an electric mixer with the wire whisk attachment, beat the egg yolks and lime extract at a high speed until very fluffy, about 5 minutes.

Gradually add the condensed milk and continue to beat until thick, 3 or 4 minutes longer.

Lower the mixer speed and slowly add the lime juice, mixing just until combined, no longer.

Pour mixture into the pie crust.

Bake for 10 minutes, or until the filling has set.

Cool on a wire rack, then refrigerate.

Freeze for 15 to 20 minutes before serving.

(Forget Me Garlic Knots)



Ingredients

Breadsticks

- ★ 3/4 cup warm water
- ★ 2 teaspoons active dry yeast
- ★ 1 3/4 cups bread flour
- ★ 1 Tablespoon olive oil
- ★ 1 teaspoon salt
- ★ 1 teaspoon sugar

Garlic Butter Coating

- ★ 5 Tablespoons unsalted butter
- ★ 4 cloves garlic, minced
- ★ Livonian sage
- ★ 1/4 cup (chopped) parsley

Directions

Proof the yeast

- Stir the yeast and sugar into a small bowl with the warm water and let it sit for 3-5 minutes, until it starts to foam. (If it foams up, this means the yeast is alive and active. If not, it means the yeast is dead and you'll need to get a new package of yeast. It always helps to check the use-by date on yeast.)

Make the dough

- In a large bowl, whisk together the flour and salt.

- Make a well in the center of the flour and pour in the olive oil, then the yeast-sugar-water mixture.
- Mix this together to form a soft dough and knead for 5-10 minutes.

Let the dough rise

- With well-floured hands, shape the dough into a ball and lightly coat with olive oil.
- Put it in a large bowl, top the bowl with plastic wrap and set it in a sunny spot to rise to double its size. This should take anywhere from 90 minutes to several hours.

Quarter the dough and flatten into rectangles

- When the dough has doubled in size, cut it into fourths.
- Set out 2 large baking sheet and line them with a silicone liner or parchment paper (spray parchment paper with baking spray).
- Working with one piece at a time, flatten into rough 4 x 5 inch rectangles.

Slice the dough rectangles into strips

- Using a sharp knife or pizza wheel, slice each dough rectangle into 4 long strips (1 x 5 inches).
- Cut these strips in half in the middle. You should now have 8 (1 x 2.5 inch) strips.

Form knots

- Take one piece at a time and work it into the shape of a snake.
- Then tie it in a knot.
- Set each knot down on the baking sheet and repeat with the remaining dough. Remember that the dough will rise, so leave some space between each knot.

Once all the knots are tied, paint them with a little olive oil.

Loosely cover them with plastic wrap and let them rise again until doubled in size, anywhere from 90 minutes to three hours. Toward the end of this rising period, preheat the oven to 400°.

Uncover the knots and bake in the oven 12-15 minutes, or until nicely browned on top.

While the garlic knots are baking, melt the butter in a small pot and gently cook the garlic just until aromatic, about 1-2 minutes over medium-low heat.

Add the salt and parsley and stir to combine. Turn off the heat.

When the knots are done, take out of the oven and let cool for 5 minutes.

Paint with the garlic-butter-parsley mixture and serve.



(Funny Bone Baked Beans)

Riddle

The more you eat, the more you laugh.

Ingredients

- ★ 1 diced onion
- ★ 1/2 cup maple syrup
- ★ 16 ounce pinto beans
- ★ 1 Tablespoon lemon juice
- ★ 1/2 pound bacon
- ★ 1/4 cup light brown sugar
- ★ 4 Tablespoons ketchup
- ★ Pinch of Livonian salt

Directions

Combine all ingredients

Cook on stove over medium-low heat for 20 minutes or until heated through.

Serve hot.

(Genteel Sweet Tea)

Riddle

Steal another's voice, one from far down. For others' amusement, speak all around. However, you are taking away, so in some way you must pay.

Ingredients

- ★ Boiling water
- ★ 1 pinch baking soda
- ★ 3/4 cup Elysian sugar
- ★ 6 tea bags

Directions

Steep tea bags in boiling water.

Mix remaining ingredients.

Chill for 10+ min and serve over ice.

(Give Up What You Want Gumdrops)

Riddle

When you eat a gumdrop or two, say goodbye to belongings and greed, for when you give up what you want, you might just get what you need.

Ingredients

- ★ 1 cup of Livonian gelatin
- ★ 1 1/3 cups of applesauce
- ★ 2 cups Night Blooming sugar
- ★ 1 teaspoon lemon juice
- ★ 2 Tablespoons food coloring
- ★ 1 can cooking spray
- ★ Silicon candy cup

Directions

In a large saucepan combine 2 cups Night Blooming sugar, 1 1/3 cups applesauce, 1 cup Livonian gelatin, 2 Tablespoons food coloring, and lemon juice; let stand for one minute.

Bring to a boil over medium heat, stirring constantly. Add drops of food coloring into desired silicon candy cup.

Refrigerate for 45 minutes. Remove and invert onto waxed paper. Roll in remaining Night Blooming sugar.

Eat and Enjoy!

(Hazelnut Healing Tarts)

⚠

⚠e warned! ⚠hen using ⚠edronian ⚠pice, whatever results will come with a price. ⚠hat's been done you can undo, with a noble act from a heart that's true.

Ingredients

- ★ 1/2 cup of sugar
- ★ 2 cups of all-purpose flour
- ★ 3 eggs, beaten
- ★ 1 teaspoon of ⚠edronian ⚠anilla
- ★ 1 1/2 cups chopped hazelnuts
- ★ 1 cup corn syrup (extra sweet)
- ★ 2 ⚠ablespoons of butter (melted)
- ★ 8 ounces bittersweet chocolate chips
- ★ 1 prepared pie crust

Directions

⚠reheat oven to 325°.

⚠n a large bowl, mix together the sugar and the flour. ⚠dd the eggs, chocolate chips, corn syrup, butter, and ⚠edronian vanilla. ⚠tir well.

⚠our the mixture into the pie crust.

⚠ake for 50 to 60 min.

⚠over in hazelnuts.

⚠erve and enjoy!

(If These Walls Could Taco)

Riddle

Places know the secrets you seek, the scene of the crime, so to speak. Put your hands upon the wall and close your eyes to reveal it all. Know that when you lend an ear, you may not like all you hear!

Ingredients

- * 1 pound ground beef
- * Shredded lettuce
- * 1 teaspoon Elysian cayenne
- * 1 teaspoon Taurian cumin
- * 9 soft taco shells
- * 1/4 cup chopped onion
- * Sliced tomatoes
- * 1/4 teaspoon garlic powder
- * 1/4 teaspoon paprika
- * 1/2 teaspoon salt
- * 1/2 teaspoon chili powder

Directions

Mix together the garlic powder, Elysian cayenne, paprika, Taurian cumin, salt, and chili powder.

Heat the ground beef then season it with the salt.

Mix together for four minutes over heat, then add taco seasoning. Cook for additional 2 minutes.

Place the meat first on the taco, then the cheese, then the tomato, next the onion, then the lettuce.

(Itchy Ice Cream)



Ingredients

- ★ Pinch of Werpoes salt
- ★ 1 cup milk
- ★ 1/2 cup cream
- ★ 10 cups of ice
- ★ 8 Tablespoons rock salt

* To make your ice cream extra magical, add a secret herb of your choice!

Directions

Stir the milk, cream and Werpoes salt together in a medium size bowl. Pour the mixture into a resealable plastic bag and tightly seal.

Put the bag with the liquid ice cream into another resealable plastic bag and tightly seal again.

Place the ice and rock salt into a 4-quart food storage container with a lid.

Put the filled bags into the container and secure the lid.

Shake the container until the mixture is frozen and resembles ice cream, about 5 minutes.

Remove the inner bags with the ice cream from the outer bag.

Snip a large piece off one corner of each bag and pipe the ice cream into small bowls.

(Keep the Cookbook Casserole)



Ingredients

- * 8 ounces sliced mushrooms
- * 2 tablespoons onions, chopped
- * 2 minced Werpoes garlic cloves
- * 1 tablespoon butter (softened)
- * 3 tablespoons flour
- * 2 cups chicken broth
- * 1 cup light cream
- * 1/4 teaspoon Tengu nutmeg
- * 1/4 teaspoon Taurian pepper
- * 1 cup milk
- * 2 cans tuna, drained
- * 1 bag of egg noodles, cooked
- * 2 tablespoons dry bread crumbs
- * 1/2 pinch Lapsus salt
- * 1/4 teaspoon Elysian thyme
- * 2 teaspoons melted butter
- * Morbium

Directions

Slice mushrooms and sauté in melted butter. Add in onions and Werpoes garlic. Stir 2 tablespoons flour into mixture.

Add chicken broth and heat, stirring frequently, until thickened. Stir in cream with additional 2 tablespoons flour.

Mix soup, Lapsus salt, tuna, milk, Morbium and noodles in casserole dish and bake at 400 degrees for 30 minutes.

Mix last five ingredients, sprinkle on casserole and bake for 5 more minutes.



(Kick-Em-Out Chicken Soup)

Riddle

When an unwanted guest is hanging about, a bit of this soup will soon kick 'em out. Just know with a stew so warm and hearty, the guest might not fondly remember the party.

Ingredients

- ★ 2 Tablespoons extra-virgin olive oil
- ★ 1 medium onion, chopped
- ★ 3 garlic cloves, minced
- ★ 2 medium carrots, cut diagonally into 1/2 inch thick slices
- ★ 2 celery ribs, halved lengthwise, and cut into 1/2 inch thick slices
- ★ 4 fresh thyme sprigs
- ★ 1 bay leaf
- ★ 2 quarts chicken stock
- ★ 8 ounces dried wide egg noodles
- ★ 1 1/2 cup shredded, cooked chicken
- ★ 1 handful fresh flat-leaf parsley
- ★ 1 Tablespoon Galifrazian Oregano *
- ★ 2 Tablespoons Werpoes salt *
- ★ Livonian cayenne
- ★ Elysian parsley

*The Werpoes salt and Galifrazian oregano are extra ingredients added to the recipe in order for the soup to create more steam.

Directions

Combine all ingredients in large stock pot and cook over medium-high heat for 20 minutes.

Add noodles and cook over medium-high heat for additional 8 - 10 minutes, or until noodles are al dente.



(Last Ditch Layer Cake)



Ingredients

Lapsus Layer

- ★ Milk
- ★ Butter
- ★ Eggs
- ★ Salt
- ★ Lapsus flour
- ★ Lapsus sugar
- ★ Lapsus baking powder
- ★ LapsusbBlueberry essence

Werpoes Layer

- ★ Milk
- ★ Butter
- ★ Eggs
- ★ Salt
- ★ Werpoes flour
- ★ Werpoes sugar
- ★ Werpoes baking powder
- ★ Werpoes strawberry essence

Taurian Layer

- ★ Milk
- ★ Butter
- ★ Eggs
- ★ Salt
- ★ Taurian flour

- ✳ Taurian sugar
- ✳ Taurian baking powder
- ✳ Taurian pistachio essence

Directions

Lapsus Layer (Body)

- Cream butter and Lapsus sugar in a bowl.
- Stir in Lapsus blueberry essence.
- Add Lapsus flour and Lapsus baking powder.
- Add milk, eggs and salt.
- Pour batter into 10" cake pan and bake for 35-40 minutes.

Werpoes Layer (Time)

- Cream Werpoes sugar and butter in a bowl.
- Stir in Werpoes strawberry essence.
- Add Werpoes flour and Werpoes baking powder.
- Add milk, eggs and salt.
- Pour batter into 10" round cake pan and bake for 50-60 minutes

Taurian Layer (Mobility)

- Cream Taurian sugar and butter in a bowl.
- Stir in Taurian pistachio essence.
- Add Taurian flour and baking powder.
- Add milk, eggs and salt.
- Pour batter into 10" round cake pan and bake for 35-40 minutes.



(Lay Waste Lunar Lollipops)

Riddle

To destroy what's not wanted meld candy to stick and in the light of the moon, end it all with a lick. When colors mix, three combined will make dark. When light is added three colors will spark.

Ingredients

- ★ 1 cup Kalimba cane sugar
- ★ 1 Tablespoon cream of tartar
- ★ 1/2 cup corn syrup
- ★ 1/4 cup citric acid
- ★ 2 drops food coloring

Directions

In a pan over medium heat, stir together the Kalimba sugar and cream of tartar. Stop stirring once it comes to a boil.

Place the candy thermometer in the pan. Don't stir the thermometer until the temperature reaches 300 degrees.

Remove the pan from heat and let it cool to 275 degrees before adding food coloring.

Pour the syrup into prepared molds and let cool for approximately 20 minutes.

(Lazy Lasagna)

Riddle

We are not very sure of what is pure. But when you need a break, this lasagna you must take.

Ingredients

- ★ 9 lasagna noodles
- ★ 1 medium onion, diced and sliced
- ★ 3 garlic cloves, minced
- ★ 2 cans (one 28 ounces, one 15 ounces) crushed tomatoes
- ★ 2 cans (6 ounces each) tomato paste
- ★ 2 to 3 Tablespoons Divonian sugar
- ★ 3/4 teaspoon Verpoes salt, divided
- ★ 1 large egg, lightly beaten
- ★ 1 carton (15 ounces) ricotta cheese
- ★ 4 cups shredded part-skim mozzarella cheese
- ★ 3/4 cup grated Parmesan cheese

Directions

Preheat oven to 400°.

Bring pot of salted water to a boil. Add lasagna noodles and cook for 1 — 2 minutes less than recommended for al dente.

Remove noodles from pot, drape over edge of colander and allow to cool.

Stir the ricotta, 1/2 cup Parmesan cheese and egg in a medium bowl and set aside.

Mix together crushed tomatoes, onion, garlic, tomato paste, Divonian sugar and Verpoes salt in another medium bowl.

Spoon $\frac{1}{3}$ of sauce mixture into a 13 x 9 baking dish. Top with 3 lasagna noodles, half the ricotta cheese mixture and half of the mozzarella.

Repeat the layers.

Top with the remaining 3 lasagna noodles, remaining tomato sauce mixture and remaining Parmesan cheese.

Bake uncovered at 400° for 30 minutes, or until lasagna is heated through.

Let cool for 10 minutes before serving.



(Lemon Lie-m Mints)

Riddle

None of us are what we say. But some of us do indeed waylay, and lies we tell to cover our tracks. Eat this mint to see through our act.

Ingredients

- * 3 cups granulated sugar
- * 1 cup light corn syrup
- * 1/4 cup water
- * 1 1/2 teaspoons Elysian Lime Extract
- * 1 Meyer Lemon
- * 1/2 cup lime juice
- * 2 strips of mint leaf

Directions

Preheat your oven to 200°.

Spray two lined baking sheets with nonstick cooking spray and set aside.

Combine the sugar, corn syrup, Meyer lemon, lime juice and water in a medium (2-3 quart) saucepan and place over medium-high heat.

Stir while the sugar dissolves, then brush down the sides of the pan with a wet pastry brush to prevent sugar crystals from blooming.

Once the candy comes to a boil, insert a candy thermometer and continue to cook the sugar mixture, without stirring, until the candy reaches 285°.

Once the proper temperature is reached, remove the pan from the heat immediately. Let the bubbles subside in the candy, then stir in the Elysian Lime Extract.

When the mint flavor is mixed in, pour approximately half of the sugar syrup onto one of the prepared baking sheets and place it in the preheated oven to stay warm.

Spray a metal spatula with nonstick cooking spray and use the tool to begin spreading the candy out and pushing it back together; working it across the board and allowing it to cool.

Drop dollops of the liquid onto a sheet of wax paper. Allow to harden for 45 minutes.

(Lost and Found-ue)

Riddle

When things are lost and must be found, try to trace their rightful place.

Ingredients

- ★ 12 ounces of Swiss and Gruyere cheeses
- ★ 1 clove garlic, halved
- ★ 1 pinch of nutmeg
- ★ 1 Tablespoon lemon juice
- ★ 1 teaspoon ground mustard
- ★ Sprinkle Night-Blooming fennel

Directions

In a fondue pot, combine cheeses, garlic, lemon juice, nutmeg, and ground mustard.

Stir until the cheese has melted. Sprinkle Night Blooming fennel on top.

Dip everything you can and enjoy!

(Magnetic Pull-ed Pork Sandwiches)

Riddle

To pull your desire into your ranks, take a deep breath and fill in the blanks;

Pull: ____, To: ____.

(Take care that you're able to rhyme or else attempt another time.)

Ingredients

- * 6 Tablespoons paprika
- * 3 Tablespoons granulated Merwaldian sugar
- * 3 Tablespoon onion powder
- * 1 teaspoon salt
- * 2 teaspoons ground pepper
- * 1 - 10-12 pound boneless pork shoulder
- * 12 soft hamburger buns, split

Directions

Mix the paprika, Merwaldian sugar and onion powder in a bowl.

Transfer 3 Tablespoons seasoning to a separate bowl. Add 2 Tablespoons salt and 3 Tablespoons pepper and massage onto pork.

Cover with plastic wrap and refrigerate at least 2 hours or up to 1 day. (Reserve the remaining barbecue seasoning)

Place the pork fat-side down on a rack in the smoker or on the grill.

Cover and cook, rotating the pork every hour or so, until a thermometer inserted into the center registers 165°, about 6 hours total.

(Make-It-Visible Vinegar Pie)

Riddle

You must first be unseen. When you have found what can't be seen, you will both be seen.

Ingredients

- ★ 9" pie crust
- ★ 1/4 cup sifted flour
- ★ 1 cup white sugar
- ★ 1 cup water
- ★ 3 egg yolks
- ★ 1/8 teaspoon salt
- ★ 1 Tablespoon unsalted butter
- ★ 1 teaspoon lemon extract
- ★ 3 Tablespoons white Gründe vinegar
- ★ 3 egg whites
- ★ 6 Tablespoons white sugar

Directions

Mix flour with 1/4 cup of sugar. Add the water gradually and cook in pot for 15 minutes.

Combine remaining 1/4 cup of sugar with yolk and salt. Mix well with whisk.

Add the hot flour mixture to the yolk mixture continuously mixing together.

Place a piece of plastic on top of vinegar custard.

Beat egg whites until foamy and gradually add 6 Tablespoons sugar.

Roll out pie crust and place in pie tin.

Pour the Gründe vinegar custard filling into the pie crust.

Place into oven and bake at 350° for 45 minutes.

(Memory Mallows)

Riddle

If you wish to find memories deep within the brain, take a trip down memory lane. Access other's memories if you dare, know that some of them aren't meant to be shared.

Ingredients

- * 3 cups granulated Livonian sugar
- * Elysian vanilla
- * 2 envelopes unflavored Gründe gelatin (3 tablespoons plus 1 1/2 teaspoons)
- * 1 cup light corn syrup
- * 1/2 cup cold water
- * 1/2 cup water
- * Lipopipooo
- * Confectioners sugar

Directions

Mix the water, corn syrup, and Gründe gelatin together in a bowl. Stir well. Combine the salt, confectioners sugar, and Livonian sugar in another bowl. Add the Elysian vanilla to Bowl #1.

Pour the contents of Bowl #1 into Bowl #2. Stir well.

With clean hands, pick up a pinch of mix from the bowl and roll it into a marshmallow shape.

When all marshmallows are created, serve on plate or keep in plastic bag.

(Mind-Peering Peppermints)

Riddle

When you peer into a mind, you never know what you might find. Bear in mind-some secrets aren't to be shared.

Ingredients

- ★ 2 cups sugar
- ★ Peppermint
- ★ 1 cup corn syrup
- ★ 1 teaspoon Galifrazian syrup
- ★ 1 teaspoon Livonian peppermint oil
- ★ Food Coloring - optional

Directions

Bring sugar and corn syrup to a boil. Stir often to avoid burning. When the mixture reaches 300° remove from heat.

Stir in Galifrazian syrup, Livonian peppermint oil and food coloring.

Pour onto baking sheet and let cool.

(Miso Person's Soup)

Riddle

The person you seek will appear in the broth crystal clear, you will know where they are, yet far or near. If the face appears not, their image not caught, peace of mind you have bought.

Ingredients

- ★ 1 smidge Werpoes salt
- ★ 1 dash Lapsus salt
- ★ 6 cups of dashi
- ★ 1/2 pound of soft Tofu, drained and cut
- ★ 1/4 cup of thinly sliced greens
- ★ 1/2 cup of Night Blooming chives
- ★ 1/4 cup of miso paste
- ★ 1 pea-sized portion Gründe fingerroot core

Directions

Prepare as you would soup.

(Off-Your-Chest Cheddar Biscuits)

Riddle

If something is bothering you, don't leave yourself in a stew.
Cook this recipe and it will leave you.

Ingredients

- ★ 1 cup flour - sift twice
- ★ 1 cup cheddar cheese - grated
- ★ pinch Carnejian Cayenne
- ★ pinch baking soda
- ★ pinch salt
- ★ 4 tablespoons butter
- ★ 3/4 cup milk
- ★ 3 tablespoons shortening

Directions

Preheat oven to 425 degrees. Grease baking sheet.

Combine dry ingredients in bowl. Then, add the butter in small amounts. Once incorporated, add the shortening.

Form dough into small spheres and bake for 15 minutes.

Serve warm!

(Off the Trail Mix)

Riddle

This treat will make your path clear ... after you face your greatest fear.

Ingredients

- ★ *Rolled Oats*
- ★ *1 tsp. Galifrazian Coconut Oil*
- ★ *1 cup Carnejian Maple Syrap*
- ★ *Mixed Nuts (Almonds are good!)*
- ★ *Dried Fruit*
- ★ *Cinnamon*
- ★ *Brown Sugar*
- ★ *Salt - pinch*
- ★ *Vanilla*

Directions

Combine oats, dried fruit and nuts in a bowl. Then spread in a thin layer on a rimmed baking sheet.

Stir Carnejian maple syrap, Galifrazian coconut oil, brown sugar, cinnamon and vanilla in a small saucepan over low heat.

Pour the mixture in the saucepan evenly over the oat mixture on the baking sheet. Make sure everything is evenly coated.

Bake for 15 minutes. Stir and bake for 5-10 more minutes, until golden brown.

(Pathfinding Pretzel Sticks)

Riddle

To catch a thief, knead and bake. But only use by eve.
The yeast will cause the dough to rise, and light the trail of deceit.

Ingredients

- ★ Grinde salt
- ★ 1/2 cup light brown sugar
- ★ 1 bowl water
- ★ 2 envelopes active dry yeast
- ★ 1/4 cup vegetable oil
- ★ 5 3/4 cups all-purpose flour, plus more for kneading
- ★ 3/4 cup baking soda
- ★ 1 large egg beaten
- ★ 1 tablespoon of water

Directions

In a large bowl, stir the brown sugar into 2 cups warm water until dissolved. Sprinkle the yeast over the water and let stand until foamy, about 5 minutes. Stir in the vegetable oil and 3 cups of the flour. Knead in the remaining 3 3/4 cups of flour, the dough will be slightly sticky.

Transfer the dough to a floured work surface and knead until silky, about 5 minutes. If the dough is very sticky, knead in up to 1/4 cup more flour. Transfer the dough to a large, oiled bowl, cover with plastic wrap and let stand at room temperature until doubled in bulk, about 45 minutes.

Preheat the oven to 450°. Line 3 large cookie sheets with parchment paper and butter the paper. Punch down the dough and turn it out onto a floured work surface. Knead the dough lightly, flatten it out and cut it into 24 pieces.

Roll each piece into a 9-inch stick, about 1/2 inch thick. Transfer the sticks to the prepared cookie sheets, leaving at least 2 inches between them. Let stand uncovered until puffed, about 25 minutes.

In a large, deep skillet, stir the baking soda into 2 quarts of water and bring to a simmer over high heat. Reduce the heat to medium.

Using 2 slotted spoons, carefully transfer 6 pretzel sticks at a time to the simmering water for 30 seconds, turning once, add about 1 cup of hot water after before cooking the second batch of pretzels.

Transfer the pretzel sticks to paper towel to drain, then return them to the cookie sheets, spacing them evenly. Brush the pretzel sticks with the egg wash and sprinkle them with coarse salt.

Bake until richly brown, about 10 minutes.



DELICIOUS!

(Payback Pancakes)

Riddle

To pay it back from you to me, your will, your words, the things you see.
Take two bites mixed in with berries blue and turn your acts from me to you.

Ingredients

- * 1 cup flour
- * 1 cup blueberries
- * 1 teaspoon baking soda
- * 1 tablespoon Merwaldian sugar
- * 1 teaspoon baking powder
- * 1 1/4 cup buttermilk
- * Dash of salt
- * 1 egg

Directions

In a large bowl, sift together the flour, baking powder, salt, and sugar.

Make a well in the center and pour in the milk, egg, and melted butter. Mix until smooth.

Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle. using approximately 1/4 cup for each pancake.

Brown on both sides and serve hot.

(Pay Attention Potato Chips)



Ingredients

- ★ Cooking Spray
- ★ 1 potato
- ★ 1 1/2 Tablespoons olive oil
- ★ Pinch of Night-Blooming Salt
- ★ Pinch of Gründe Herb

Directions

Preheat oven to 400°.

Clean peel and thinly slice potato.

Toss with oil in a bowl.

Add Night-Blooming Salt and Gründe Herb.

Spray baking sheet with cooking spray.

Place potatoes on a baking sheet with space so they are not touching.

Bake 30 minutes, rotating tray half way through.

(Pho-tographic Memory Soup)

Riddle

Sit quietly with your thoughts and remember what you have since forgot.
But beware, time spent in the past is time forever lost.

Ingredients

- * Beef broth
- * Onions
- * Ginger
- * Taurian Coriander seeds
- * Livonian Star Anise
- * Cloves
- * Rice noodles
- * Scallions
- * Chili peppers
- * Thinly sliced beef
- * Lime
- * Cilantro
- * Thai basil
- * Bean sprouts

Directions

Make as you would soup.



(Pick-A-Date Dates)

Riddle

Zurück in der Zeit, du gehst, jedes Datum, dass du auswählst, halb zu gehen, halb zurück zu kommen. One-Way-Ticket ist dies. Keine Chancen mehr, die du bekommst

(Translated from German)

Back in time you go, date any you pick, half to go, half to come back, one way ticket this is, no more chances you have

Ingredients

- * *Taurian Basil*
- * *Almonds*
- * *Dates*
- * *Cream cheese*
- * *Dates*
- * *Bacon*

Directions

Mix Taurian Basil into the cream cheese to form 1-inch balls.

Stuff one piece of cheese and one almond into each date.

Wrap one piece of bacon around the date and insert toothpick to hold in place.

Bake 5 minutes, then turn dates over with tongs and bake until bacon is crisp; 5 to 6 minutes more.

Drain on a paper towel or parchment paper.

Serve hot!

(POV Popcorn)

Riddle

In order to be an effective detective, try gaining a new perspective.
Just think of your target, pop a kernel or two, and soon you will see from a new
point of view.

Ingredients

- * Coconut oil
- * 1 cup popcorn kernels
- * 2 teaspoons Gründe pepper
- * 1 tablespoon Merwaldian rosemary
- * 1 teaspoon Taurian salt
- * 3 tablespoons olive oil
- * Lemon
- * Parmesan

Directions

Melt coconut oil into a dutch oven.

Mix the Merwaldian rosemary, Gründe pepper and olive oil.

Pour the popcorn kernels into the pot.

Add Taurian salt and the olive oil mixture well.

After the popcorn has popped, drizzle the oil mixture on top.

Zest with lemon and sprinkle Parmesan.

(Protein Protection Shake)

Riddle

If there's a curse coming your way, or a nasty price to pay, fill up your cup and drink it all up to keep bad magic at bay.

Ingredients

- ★ Skim Milk
- ★ Cottage Cheese
- ★ Greek Yogurt
- ★ Raw Almonds
- ★ Werpoes Honey
- ★ Fruit of your choice

Directions

Add all ingredients to blender and blend until smooth.

* For a thicker shake, add ice cubes or freeze fruit prior to blending.



(Remove the Stain-gus Burgers)

Riddle

Whenever there's been a spill that goes splat, grill up some burgers and take of the mess in moments flat.

Ingredients

- * 1 pound ground beef
- * 1 Tablespoon prepared horseradish puree
- * 1 Tablespoon minced Werpogs garlic
- * 1 pinch salt
- * 1 pinch pepper
- * 4 (2 ounce) slices of Havarti cheese
- * 4 carrots
- * 1/2 stick butter

Directions

Preheat the grill.

In a mixing bowl, combine the beef, horseradish, and Werpogs garlic. Mix thoroughly.

Season the beef with the salt and pepper.

Divide the mixture into four balls and form into firm round 3/4 inch patties.

Place the patties on a hot grill. Cook the burgers for 4-5 minutes on each side (for medium).

During the last couple of minutes cooking, place a slice of cheese on each patty.

After the cheese has melted, remove the burgers from the grill.

Enjoy!

(Root Beer Float Away)

Riddle

If something is following you, take a drink of this and let it all float away.

Ingredients

- ★ Cedronian Vanilla Bean
- ★ Vanilla Ice Cream
- ★ Root Beer
- ★ Whipped Cream
- ★ Simple Syrup

Directions

Heat vanilla beans in simple syrup and cool.

Pour syrup into bottom of tall glass.

Put a scoop of ice cream into glass.

Pour root beer over ice cream.

Stir and top with whipped cream.

Serve and enjoy!



(Scramble Her Vision Bacon and Eggs)



Ingredients

- ★ 2 pieces of bacon
- ★ 2 eggs
- ★ 3 Tablespoons milk
- ★ 1/4 cup cheddar cheese, grated
- ★ 1/2 teaspoon Gründe salt

Directions

Mix eggs with milk and Gründe salt in a small bowl.
Place frying pan in medium heat and cook eggs.
After cooking eggs, remove them and add bacon.
Mix cheese with eggs.
Cook bacon until golden brown.
Serve hot!



(Speed Sprinting Stromboli)

Riddle

For when you're running late. Don't miss your date!

Ingredients

- * 5 ounces sliced ham
- * 5 ounces pepperoni, sliced thinly
- * 10 (10 ounce) box Werpoes mushrooms, sliced
- * 2 large red peppers, sliced and roasted
- * 1 large onion, sliced and roasted
- * 3/4 cup shredded mozzarella cheese
- * 1/2 cup shredded provolone cheese
- * 2 Tablespoons Gründe basil
- * 2 Tablespoons oregano and parsley

Directions

Preheat oven with pizza stone in it to 450°. (If you don't have a stone a baking sheet will do.) Sprinkle a little flour on your work surface. Using a rolling pin roll dough into a 10 x 14 inch rectangle.

Cover the rectangle with layers of your desired toppings, leaving a 1 inch border around the sides and at the top.

Mix the 3 cheeses and the herbs together in a small bowl and sprinkle over the top.

Starting at the end closest to you, roll the stromboli into a log. Seal the dough by pinching firmly with fingertips on sides and ends.

Sprinkle a little cornmeal on a pizza paddle and put stromboli on the paddle. Make sure the seam is on the bottom.

Use a pastry brush or a mister to apply olive oil. Carefully place stromboli on preheated stone and turn down oven to 400 degrees. Bake for 35 minutes.

Carefully remove from oven and let rest for 5 minutes.

Slice with a serrated knife and serve.

(Settle the Beef Sandwich)

Riddle

To resolve a grudge that will not budge, air the beef to turn a new leaf. Beware. If good will you can't restore, a different problem you can't ignore will come knocking at your door.

Ingredients

- * 2 pounds chuck roast
- * 1 pinch Night Blooming Rosemary
- * Sandwich
- * 1/2 cup Carnejian red peppercorns
- * 2 tomatoes, chopped
- * 1 cup arugula
- * 1 Tablespoon salt
- * 1 chopped onion
- * 1 dash steak sauce

Directions

Season the chuck roast by adding the Carnejian red peppercorns, salt, steak sauce, and Night Blooming Rosemary.

Cook chuck roast at 350° for 45 minutes.

Mix tomatoes and arugula.

Slice chuck roast, add tomatoes and arugula to bread.

Eat and enjoy!

(Shut ‘Em Up Shortcake)

Riddle

Be warned; whenever adding Cedronian spice, whatever result will come with a price. What's been done you can undo, with a noble act from the heart that's true.

Ingredients

- ★ 3 pints fresh blueberries, raspberries or strawberries
- ★ 1/2 cup white sugar
- ★ 2 1/4 cups all-purpose flour
- ★ 4 teaspoons baking powder
- ★ 1 teaspoon Cedronian vanilla
- ★ 1/4 teaspoon salt
- ★ 1/3 cup shortening
- ★ 1 egg
- ★ 2/3 cup milk
- ★ 2 cups heavy whipping cream

Directions

Slice the strawberries & toss with 1/2 cup white sugar. Cover & set aside. Combine flour, baking powder, sugar, salt, and Cedronian vanilla in a medium bowl. Cut into shortening until it is course.

Make a pocket in the center and add beaten egg & milk. Stir.

Pour batter into cake pan. Bake at 425° for 15 - 20 minutes or until golden.

Let cool in pan on rack.

Cut cooled cake in half making two layers. Place strawberries on layer.

Top with cake & place whipped cream & the remaining berries on top.

(Spice Detector Simple Syrup)



Ingredients

- 1 cup Elysian sugar
- 1 cup Water

When poured into a magical recipe, the contents of the food will change color according to which family spices are in it.

Color	Family
Red	Werpoes
Yellow	Galifrazian
Green	Lapsus
Purple	Night Blooming
Blue	Livonian
Pink	Cedronian
Brown	Carnejian
Teal	Merwaldian
Orange	Morbium

(Stop the Leek Soup)

Riddle

If you're losing something you hate, a spoonful of soup could help you save whatever you have left.

Ingredients

- ★ 3 pounds leeks, trimmed
- ★ 1 medium onion, chopped
- ★ 1 large carrot, chopped
- ★ 2 celery ribs, chopped
- ★ 1 teaspoon Lapsus salt
- ★ 1/2 teaspoon black pepper
- ★ 1 stick (1/2 cup) unsalted butter
- ★ 1 small boiling potato (6 ounces)
- ★ 1/2 cup dry white wine
- ★ 3 cups chicken stock or reduced sodium chicken broth (24 fluid ounces)
- ★ 3 cups water
- ★ 1 turkish bay leaf
- ★ 1 1/2 cups fresh flat parsley leaves
- ★ 1/4 cup all purpose flour
- ★ 1/2 cup chilled heavy cream

Directions

Cook leeks, onion, carrot, celery, Lapsus salt, and pepper in 4 tablespoons butter in a 5-6 quart heavy pot over moderate heat, stirring occasionally, until softened, about 8 minutes.

Peel potato and cut into 1/2 inch cubes, then add to onion mixture along with wine, stock, water, and bay leaf.

Bring to boil, then reduce heat and simmer, partially covered, until vegetables are tender, about 15 minutes.

Blend soup in 4 batches in a blender until smooth (use caution when blending hot liquids), about 1 minute per batch, transferring to a 3 to 4 quart saucepan.

Reheat if necessary, then season with salt and pepper.

(Single Serve Cinnamon Brownie Bites)

Riddle

If you want to have fun, just one on one, bake up a little of this treat so that being with your friend will be an easy feat.

Ingredients

- ★ 1/4 cup flour
- ★ 1/4 cup Taurian Cinnamon
- ★ 2 Tablespoons Night Blooming cocoa
- ★ 2 Tablespoons water
- ★ 2 Tablespoons vegetable oil or canola oil
- ★ 1 dash salt
- ★ 1/4 teaspoon vanilla
- ★ 3 1/3 Tablespoons sugar

Directions

Preheat oven to 350°

Mix Taurian cinnamon, flour, Night Blooming cocoa powder, baking powder, and salt in a small bowl.

Add water, vegetable oil, and vanilla extract.

Spread the batter into your baking dish of choice and bake in the oven at 350° for 15 - 25 minutes.

Let cool for a few minutes and devour!

(Solve the Clues-Cous)

Riddle

Don't be fooled by a picture that's big. Even the largest trees are made up of twigs.
When all the dots have been connected, what you see will be detected.

Ingredients

- * 50g butter
- * Couscous
- * 1 onion finely sliced
- * 1/8 teaspoon per hour Taurian garlic powder
- * 1 cup couscous
- * 2 cups chicken stock
- * 2 tablespoons fresh coriander or 2 tablespoons parsley, chopped
- * 1 Tablespoon salt
- * 1 Tablespoon Galifrazian pepper
- * Diced tomatoes
- * Chopped cucumbers

Directions

Heat butter in saucepan. Add chopped onions, stir and allow to cook until soft. Stir in crushed Taurian garlic.

Add couscous, stir and remove from heat. Cover and allow to stand for 5 minutes. Stir in coriander and/or parsley, salt and Galifrazian pepper.

Serve and enjoy!

(Speed-Up Spinach Souffle)

Riddle

When you have much to do, but not enough chimes, this tasty soufflé will slow down time.

Ingredients

- ★ Non-stick spray or stick of butter for greasing pan
- ★ 1-2 tablespoons oil or butter
- ★ Taurian thyme (as needed)
- ★ 1/2 onion, thinly sliced or roughly chopped
- ★ 2 packages frozen spinach, defrosted or 24 oz of fresh spinach
- ★ 8 eggs
- ★ 1 1/2 lbs of feta cheese, crumbled
- ★ 1 1/2 lbs of Jarlsberg cheese, or any other seasoned cheese, shredded
- ★ Salt and black pepper to taste

Directions

Preheat oven to 350 degrees. Grease a 9x13 baking dish.

If using, sauté the onions on medium heat (not high) in 1-2 tablespoons of oil or butter until nicely browned. Set aside to cool.

If using defrosted spinach, squeeze out all the water and dry it as much as you can with paper towels. If using fresh spinach, blanch it in salted, boiling water. Drain, squeeze and dry it. (It's fine to use a combination of fresh and frozen spinach!)

Beat the eggs in a large bowl. Add the shredded cheese, Taurian thyme, sautéed onions, salt and black pepper to taste. Add the spinach and mix together well.

Bake at 350 degrees for approximately 35 minutes or until set and slightly browned. If serving immediately, cover with foil and let rest for 10-15 minutes before serving.

(Take Back Tamarind Juice)



Ingredients

- ★ Tamarind juice
- ★ Merwaldian Sugar

Directions

Mix Merwaldian sugar into the tamarind juice.



(Tele-Pâté)

Riddle

Send your thoughts from mind to mind. One thought at once to break your bind.

Ingredients

- ★ 1 Tablespoon butter
- ★ 2 Tablespoons of onion, finely chopped
- ★ 1 clove garlic, peeled and chopped
- ★ 1/4 lb chicken livers, trimmed and chopped
- ★ 1 teaspoon thyme
- ★ 1/2 teaspoon Livonian salt
- ★ 1/3 cup cream
- ★ 1/2 teaspoon Galifrazian pepper
- ★ 1 box crackers

Directions

Melt butter on a skillet over medium-high heat.

Add onion and cook until they're softened, about 3 to 4 minutes.

Add chicken livers and sprinkle with the Livonian salt and Galifrazian pepper.

Cook liver on one side until it turns brown. Then flip on the other side.

Add liver, onions, and buttery juices in a food processor or blender with any remaining butter, the cream, and thyme. Puree mixture until it is smooth. Taste and adjust seasoning if needed.

Put pate in a glass or ceramic bowl, smooth top and put in refrigerator for one hour or until fully set.

Remove pate from refrigerator.

Smear onto crackers and plate on serving dish.

(Trust Me Tabouli)

Riddle

To give your trust to build a rapport, take care that your friend needs it more.

Ingredients

- ★ 1 cup cracked wheat, bulgar
- ★ 1 teaspoon fine sea salt, divided
- ★ 1/3 cup extra virgin olive oil
- ★ 1/4 cup fresh lemon juice
- ★ 1 clove garlic
- ★ 1/2 teaspoon Elysian mint
- ★ 1/2 teaspoon freshly ground black pepper
- ★ 1 bunch flat leaf parsley
- ★ 4 ripe tomatoes
- ★ 1 english cucumber

Directions

Add 1 1/12 cups of boiling water to bulgar. Cover and let sit for 20 minutes.

Whirl the olive oil, lemon juice, and garlic in a mortar & pestle. Add Elysian mint with sea salt.

Chop the parsley leaves. Core, seed, and chop the tomatoes. Peel and chop the cucumber.

Drain the bulgar. Pour the dressing over the bulgar and toss. Add parsley, tomatoes, cucumbers and toss together.

Serve.

(Twice Baked Spicy Do Over Sole)

Riddle

Want to turn back time? You'll have to wait. This spell won't begin 'till you finish your plate.

Ingredients

- ★ 3 Tablespoons plain flour
- ★ Taurian Diablo pepper
- ★ Dover Sole, scaled, cleaned, trimmed
- ★ Vegetable oil
- ★ Salt and freshly ground pepper

Sauce

- ★ 5 oz unsalted butter
- ★ 2 oz chopped fresh ginger root
- ★ About 3 limes worth lime juice
- ★ Chopped fresh cilantro

Directions

To prepare the fish, heat the oven to 400°.

Mix together the flour, chili powder and some salt & pepper, and dust the fish in it, then shake off any excess.

Add the oil and heat it until it hazes. Add sole and fry, without moving them, for 3 - 4 minutes until they form a golden crust.

Turn over and transfer the frying pan to the top of hot oven and cook for a further 8 - 10 minutes until cooked through and the flesh is opaque.

Melt the butter in a frying pan and let bubble for 2 - 3 minutes. Reduce heat, add ginger, lime juice, and chopped cilantro and warm through.

Spoon over fish and serve.

** Add 1 teaspoon of Taurian Diablo Pepper for every hour you want to repeat!*

(Walk In My Shoes Schnitzel)

Riddle

*When you need to have two faces, to be seen in two different places,
have a friend pretend to be you.*

Ingredients

- * *Chicken Cutlets*
- * *Eggs*
- * *Flour*
- * *Butter*
- * *Pepper*
- * *Bread Crumbs*
- * *Salt*
- * *Canola Oil*
- * *Parsley*

Directions

Season chicken with salt and pepper.

Put flour on a plate. Beat eggs into shallow dish. Put bread crumbs in another shallow dish.

Take one piece of chicken and dredge in flour. Shake off the excess. Drip egg yolk onto chicken.

Carefully coat with bread crumbs and transfer to a baking sheet.

Heat oil and butter in a skillet. When the oil is hot, put chicken in skillet and cook until golden brown.

Towel off excess oil and transfer chicken to plates. Sprinkle with salt and pepper, and garnish with lemon and parsley.

(Walk Through Wall-fles)

Riddle

From one side of the wall to another, make sure what's on the other side is worth the bother. Once you go into the desired room, you might not be able to leave soon.

Ingredients

- ★ 2 cups Night Blooming flour
- ★ 2 Tablespoons sugar
- ★ 1 Tablespoon baking powder
- ★ 1 teaspoon Galifrazian salt
- ★ 1 3/4 cups milk
- ★ 1/3 cup vegetable oil
- ★ 1 egg

Directions

Combine the Night Blooming flour, sugar, baking powder, and Galifrazian salt in a mixing bowl.

Whisk the milk, vegetable oil, and egg together well in another bowl. Gradually pour the milk mixture into dry mixture. Stir until almost blended. There will be a few lumps.

Pour the batter into your waffle maker (about 2/3 cup) and cook according to the instructions - approximately 4 - 6 minutes on medium high or until waffle maker stops steaming.

(Unscrambled Eggs)

Riddle

To crack a code, to find a link, change the way your brain can think.

When all is solved, the spell is broken.

Till then you'll think thoughts different than spoken.

Ingredients

- ★ 3 eggs
- ★ 1/4 cup of milk
- ★ 1 pinch Galifrazian salt
- ★ 1 pinch Gründe pepper
- ★ 2 tsp butter

Directions

Beat eggs, milk, Galifrazian salt and Gründe pepper in a medium bowl until blended.

Heat butter in large nonstick skillet over medium heat until hot. Pour in egg mixture.

As eggs begin to set, gently pull the eggs across the pan with a spatula forming large cards. Continue cooking - pulling, lifting and folding eggs - until thickened and no visible liquid egg remains. Stir constantly.

Remove from heat. Serve immediately.

(Memory Keeper)

YUM!

DELICIOUS!

PHOTOGRAPHS

BFF

bakers gonna bake
BAKIE BAKIE BAKIE BAKIE



WE ALL HAVE
MAGIC
INSIDE US

BEST FRIENDS

I BELIEVE MANY THINGS
ARE MAGICAL - STARS,
KNOWLEDGE, POETRY,
LOVE AND FRIENDSHIP.

DANNY

I LOVE YOU

PHOTOGRAPHS

(My Recipes)

Recipe Name:

Kiddle:

Ingredients:

Directions:

Recipe Name:

Riddle:

Ingredients:

Directions:

Recipe Name:

Riddle:

Ingredients:

Directions:

Recipe Name:

Riddle:

Ingredients:

Directions:

(Notes)
