

A TASTE OF SOMETHING NEW

Learn a couple of new recipies that'll spice up your table this year!

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As the Thanksgiving season comes upon us, there are all those foods that come to mind: turkey, mashed potatoes, you know the drill. However, this year we're focusing more on dishes from other cultures that you may not be too familiar with, and hopefully will be a welcome addition to your table. The first dish, **Chicken Biryani**, is made with a combination of spices, added with poultry served on top of rice. Salma Khazain ('20) who's family is from India, says that "her mother always makes this around Thanksgiving". Here's what you'll need (makes 5 servings):

21 oz. boiled basmati rice
14 oz. thinly sliced white onion
4 tbsp. Mint leaves
2 pound chicken thighs
Salt to taste
pinch of saffron
2 tsp. Coriander powder
1 tbsp. Ginger paste
4 sliced and slit green chilies
* 2 tbsp. Cumin seeds



Step 1. To marinate the chicken, add the cumin seeds, coriander powder, a teaspoon of oil and other spices in

a bowl and cover with cling wrap for 20-30 minutes, making sure all the chicken is covered.

Step 2. Pour 3 tablespoons of oil in a pan, keeping the flame medium. Fry the onions and green chilies for about two minutes, making sure you don't burn the oil. Once the onions are browned, immediately add the tomato puree and fry for five more minutes.

Step 3. Add the ginger paste into the frying mixture and place the chicken in the mix and let it simmer for awhile so all the juices are absorbed.

Step 4. Make the rice on the stovetop, and then put a generous amount of it on five different plates. Serve the chicken over the rice, adding the sauce as garnish. Enjoy!

2. The second recipe is a traditional side dish that can be found on almost any Texan table- **Borracho beans**. This dish is a great side, Emily King ('19), a native from the southwest, thinks that "they're always good in the colder months." Here's what you'll need!

1 pound dried pinto beans
One chopped onion
Salt to taste
One fresh jalapeno
Garlic powder to taste

Step 1: Place pinto beans into a large container and cover with several inches of cool water. Soak beans 8 hours to overnight.

Step 2: Cook bacon in a large skil-

let over medium-high heat until crispy, about 10 minutes. Remove bacon slices to a plate lined with paper towel to drain, reserving the bacon drippings. Chop the bacon.

Step 3: Drain and rinse pinto beans and move to a pot. Pour enough water over the beans to cover by several inches, and stir salt and garlic powder into the water. Bring to a boil and reduce heat to medium or low. Add bacon, reserved bacon drippings cilantro, onions, and jalapeno pepper to the water; bring mixture to a simmer and cook until the beans are completely tender, which will be in about 90 minutes to 2 hours.

Step 4: Serve hot with beef or other meat, and add cheese if desired.

3. The next recipe is a traditional Irish side, **cornbread muffins**. This recipe is actually from my own family, and we always eat them on major holidays, These can be made to taste either sweet or savory, so personal preference is heavy in this recipe. The ingredients are:

6 oz maize meal
16 fl oz buttermilk
8 oz plain flour
1.5 tbsp baking powder
0.25 tsp bicarbonate of soda
1 tsp salt (fine grained)
2 oz soft light brown sugar
2 oz granulated sugar (white or brown is fine)
3 eggs
2 tbsp honey
2 tbsp unsalted butter

Step 1: Melt the butter in a milk pan. When it is fully melted but not browned, turn off the heat and add the honey. Stir these together and allow to cool for at least 30 minutes. While you're waiting, set the oven to 320 degrees fahrenheit and grease 12 muffin tins with butter or margarine.

Step 2: Sift together the flour, salt, baking powder and bicarb of soda. Stir in the sugars.. In a separate bowl, whisk the eggs and add to the mix.

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Step 3: With a large wooden spoon, add the wet mixture to the maize and buttermilk and stir well. This is your only chance to get the lumps out! When you have a smooth mixture, use a ladle to fill your deep muffin tins nearly to the top. Bake for approximately 25 minutes, but keep an eye on them.

Step 4: Allow the muffins to cool for about fifteen minutes in their tins, and then serve warm or at room temperature.

4. The next recipe hails from the Philippines, and Alexis Luther ('19) has her mom make it every year. "It's a family tradition, and it reminds her of home," she says. is a delicious mix of pork, mushrooms, spices, and other vegetable goodness. It's aptly named '**Shiitake Lup Cheong Stuffing**', and will definitely be a hit with the more culinary adventurous ones out there. Here's what you'll need for this interesting recipe:

3 bacon strips, diced
4 lup cheong, sliced
1/4 pound ground pork
8 ounces shiitake mushrooms, stems removed and sliced
1 onion, diced
1/2 cup parsley, chopped
1 cup green onions, sliced

Srep 1: In a medium sauté pan, sweat bacon, lup cheong and ground pork. When cooked through, add in mushrooms, onion and celery.

Cook for 3 minutes.

Step 2: Add parsley, green onions and water chestnuts.

Step 3: Add cooked ingredients (fat and all) to the bread crumbs and fold.

Step 4: Moisten with butter and broth to taste and adjust seasoning with salt and pepper.

Step 5: Place in oven-proof pan, cover with foil and bake at 325° for 45 minutes until golden. Serve hot, or use as leftovers!

5. The next recipe is quite common, but this slight twist is how this **coleslaw** was originally supposed to be made! It's a common side, and Delaney Warner ('19) "always has it on her table" at Thanksgiving. Here's what you're going to need:

3 medium carrots, peeled and grated
1/2 large white cabbage, shredded
3 tbsp. mayonnaise
2 tbsp. extra-virgin olive oil
2 tbsp. white wine vinegar
Kosher salt and freshly ground black pepper, to taste

Step 1: Combine carrots and cabbage in a large bowl. Whisk together mayonnaise, oil, and vinegar in a small bowl and pour over cabbage mixture.

Step 2: Season with salt and pepper and toss to combine. Let coleslaw sit for 30 minutes to allow flavors to intensify, and serve at room temperature or chilled.

6. Finally, we have **pumpkin bars**. These are an American creation, and Kaitlyn Hunt ('19) says that "my family came up with the recipe about a

year ago. It's a favorite now!" Here's the ingredients:

4 large eggs
1-2/3 cups sugar
1 cup canola oil
1 can (15 ounces) solid-pack pumpkin
2 cups all-purpose flour
2 teaspoons ground cinnamon
2 teaspoons baking powder
1 teaspoon baking soda

Step 1: In a bowl, beat the eggs, sugar, oil and pumpkin until well mixed. Put the flour, cinnamon, baking powder and baking soda together, slowly add to pumpkin 'dough' and mix well.

Step 2: Pour into an ungreased 15x10x1-in. baking pan, and bake at 350° for 25-30 minutes or until set. Let them cool completely!

For the icing (which is optional, but worth it), you'll need:

6 ounces cream cheese, softened
2 cups powdered sugar
1/4 cup butter, softened
1 teaspoon vanilla extract
1 to 2 tbsp of milk

Step 1: Beat all the ingredients together in a large bowl until slightly syrupy, and drizzle lightly over the cooled pumpkin bars.

And there you have it! The holiday's are a time to enjoy with people you care about, and hopefully these dishes will be a great companion to your holiday festivities.

