You Can A-Smell It: Thanksgiving

Recipes from Nora's kitchen



Curated by Casper Collins

You Can A-Smell It: Thanksgiving

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Before You Cook

This book has all the recipes I could find for my Mama San's Thanksgiving Feast. Since she is no longer with us I thought I would at least share her recipes with you in case you wanted to attempt to cook one of her dishes. She has a box full of recipes on index cards that I will eventually convert as well. I just wanted to get this out there before Thanksgiving. What you see here is everything I have.

What my Mama San wrote down is what's on these pages — her handwriting on the left, typed out on the right, exactly as she wrote it. If something isn't here, it's because she didn't write it down.

If a recipe doesn't list an amount for an ingredient, your guess is as good as mine. She didn't always write amounts down.

Some things on her Thanksgiving menu never got a recipe at all. She knew those by heart, so the menu was just her reminder to make them. Lumpia was one of those.

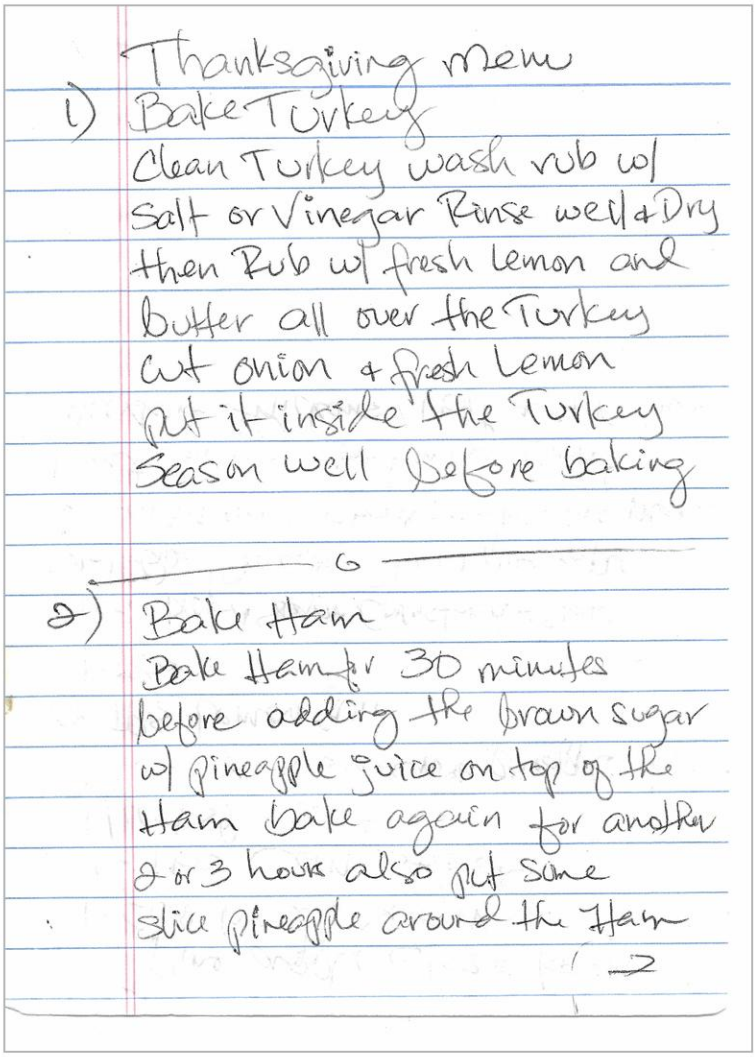
And if you're looking for cooking times — she didn't use them. When I asked her how long something should cook, she would say:

> *“You can a-smell it when it's done.”*

She said the secret to her food tasting good was simple:

> **Pray the whole time you are cooking.**

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Thanksgiving Menu

1) Bake Turkey

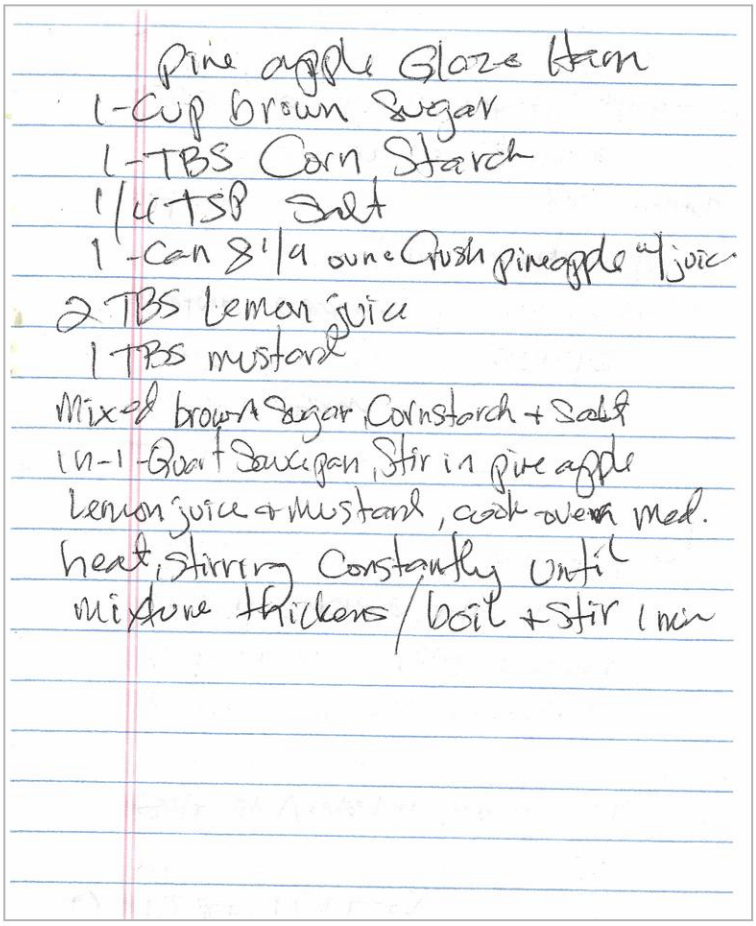
Clean Turkey wash rub w/ Salt or Vinegar Rinse well & Dry then Rub w/ fresh lemon and butter all over the Turkey. Cut onion & fresh Lemon put it inside the Turkey. Season well before baking.

2) Bake Ham

Bake Ham for 30 minutes before adding the brown sugar w/ pineapple juice on top of the Ham bake again for another 2 or 3 hours also put some slice pineapple around the Ham.

Her arrow at the bottom of the page points onward — the Pineapple Glaze Ham recipe follows on the next page.

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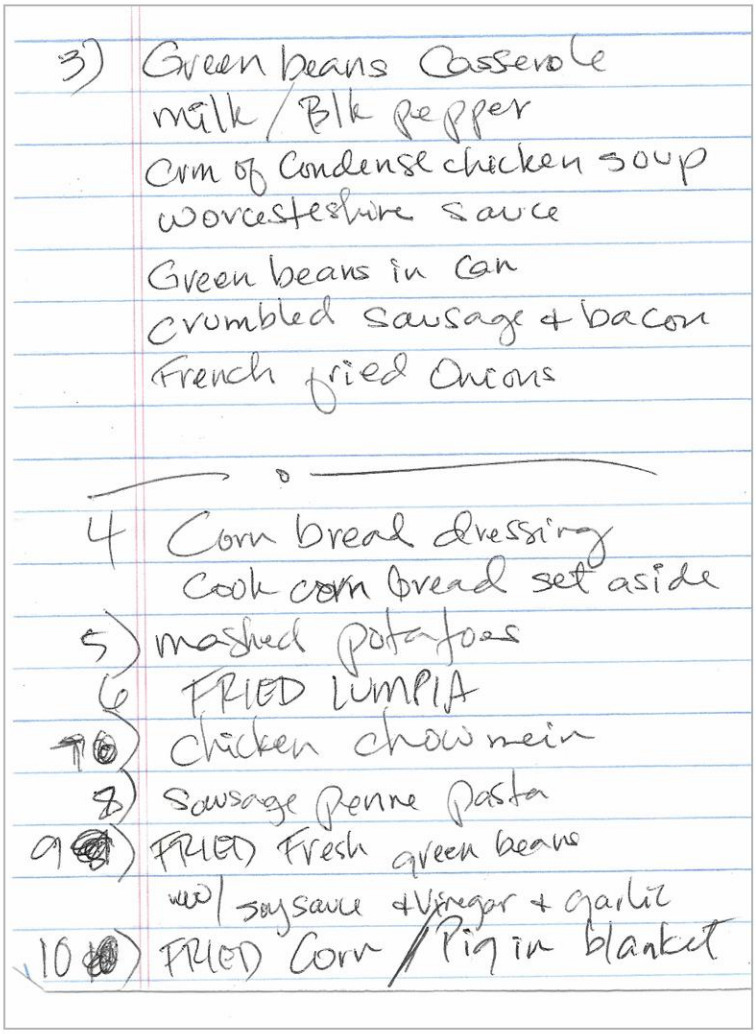

Pine apple Glaze Ham
1-Cup brown Sugar
1-TBS Corn Starch
1/4 TSP Salt
1-Can 8 1/4 ounce Crush pineapple w/ juice
2 TBS Lemon juice
1 TBS mustard
Mixed brown Sugar, Cornstarch + Salt
in-1-Quart Saucepan, Stir in pine apple
Lemon juice & mustard, cook over med.
heat, Stirring Constantly until
mixture thickens/boil + Stir 1 min

Pineapple Glaze Ham

- 1-Cup brown Sugar
- 1-TBS Corn Starch
- 1/4 TSP Salt
- 1-Can 8 1/4 ounce Crush pineapple w/ juice
- 2 TBS Lemon juice
- 1 TBS mustard

Mixed brown Sugar Cornstarch + Salt in-1-Quart Saucepan, Stir in pineapple lemon juice & mustard, cook over med. heat, Stirring Constantly until mixture thickens/boil + Stir 1 min.

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3) Green beans Casserole

milk / Blk pepper
Crm of Condense chicken soup
Worcestershire Sauce
Green beans in Can
Crumbled sausage & bacon
French fried Onions

4) Corn bread dressing

Cook corn bread set aside

5) mashed potatoes

6) FRIED LUMPIA

7) Chicken chow mein

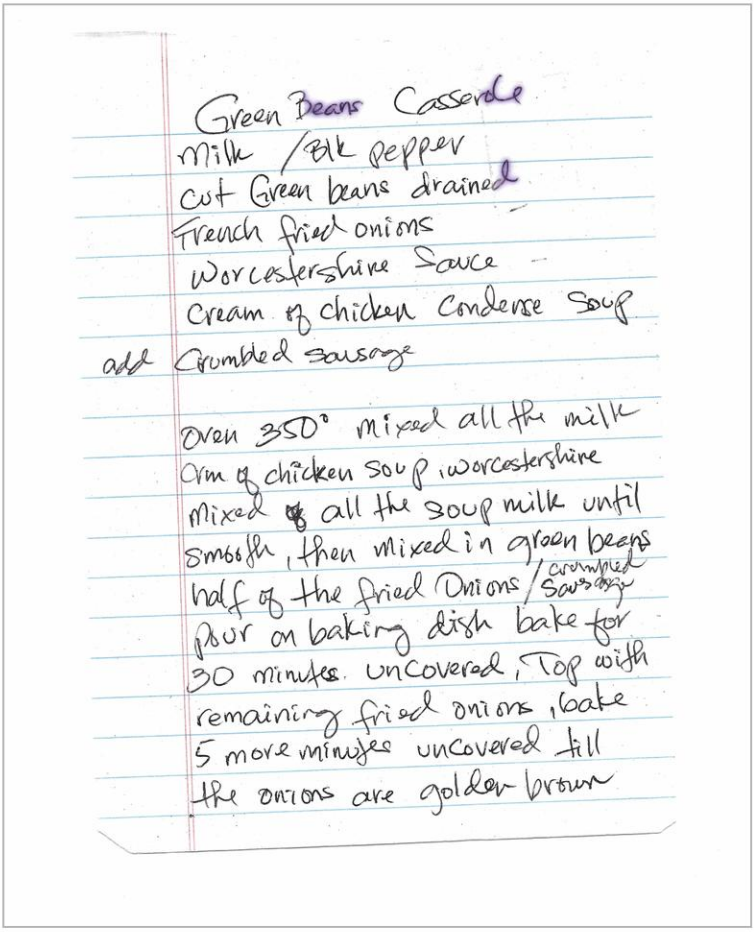
8) Sausage Penne Pasta

9) FRIED Fresh green beans w/ soy sauce & Vinegar & garlic

10) FRIED Corn / Pig in blanket

She renumbered items 7, 9 and 10 — the earlier numbers are scribbled out in her hand. The full recipes for these dishes follow in this book, where she wrote them out.

You Can A-Smell It: Thanksgiving


Green Beans Casserole
Milk / Blk pepper
Cut Green beans drained
French fried onions
Worcestershire Sauce
Cream of chicken Condense Soup
add Crumbled Sausage

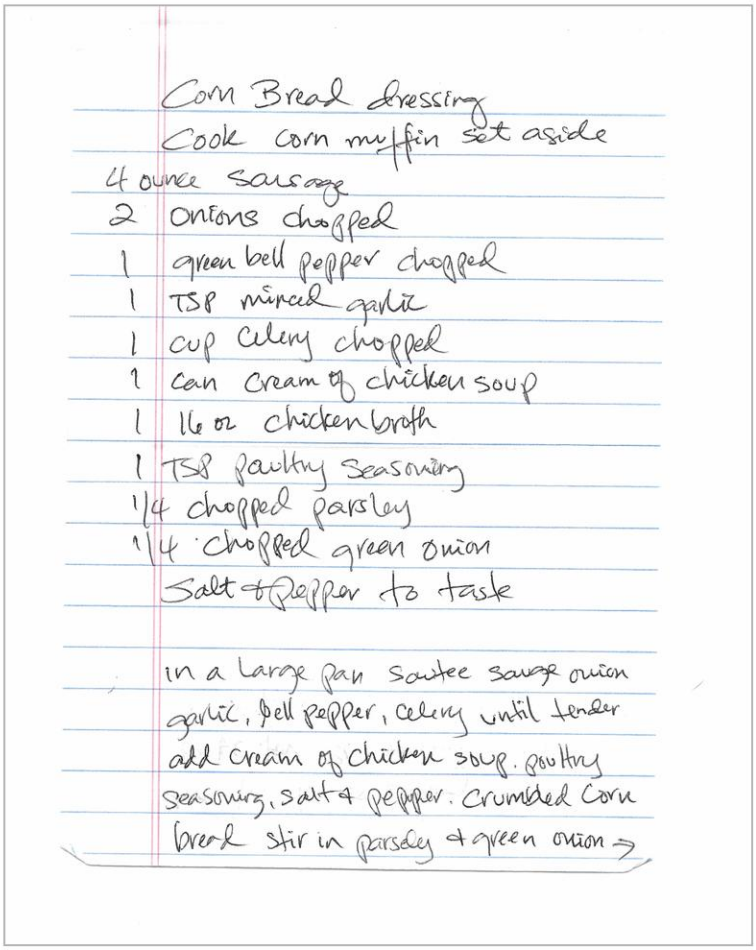
Oven 350° mixed all the milk Crm of chicken soup, worcestershire Mixed & all the soup milk until smooth, then mixed in green beans half of the fried Onions / crumbled Sausage pour on baking dish bake for 30 minutes. uncovered, Top with remaining fried onions, bake 5 more minutes uncovered till the onions are golden brown

Green Beans Casserole

- Milk / Blk pepper
- Cut Green beans drained
- French fried onions
- Worcestershire Sauce
- Cream of chicken Condense Soup
- add Crumbled sausage

Oven 350° mixed all the milk Crm of chicken soup, worcestershire Mixed & all the soup milk until smooth, then mixed in green beans half of the fried onions / crumbled sausage pour on baking dish bake for 30 minutes. uncovered, Top with remaining fried onions, bake 5 more minutes uncovered till the onions are golden brown

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Corn Bread dressing
Cook corn muffin set aside
4 ounce sausage
2 onions chopped
1 green bell pepper chopped
1 TSP minced garlic
1 cup celery chopped
1 can cream of chicken soup
1 16 oz chicken broth
1 TSP poultry seasoning
1/4 chopped parsley
1/4 chopped green onion
Salt & Pepper to taste

in a large pan sautee sausage onion garlic, bell pepper, celery until tender add cream of chicken soup. poultry seasoning, salt & pepper. Crumbled corn bread stir in parsley & green onion →

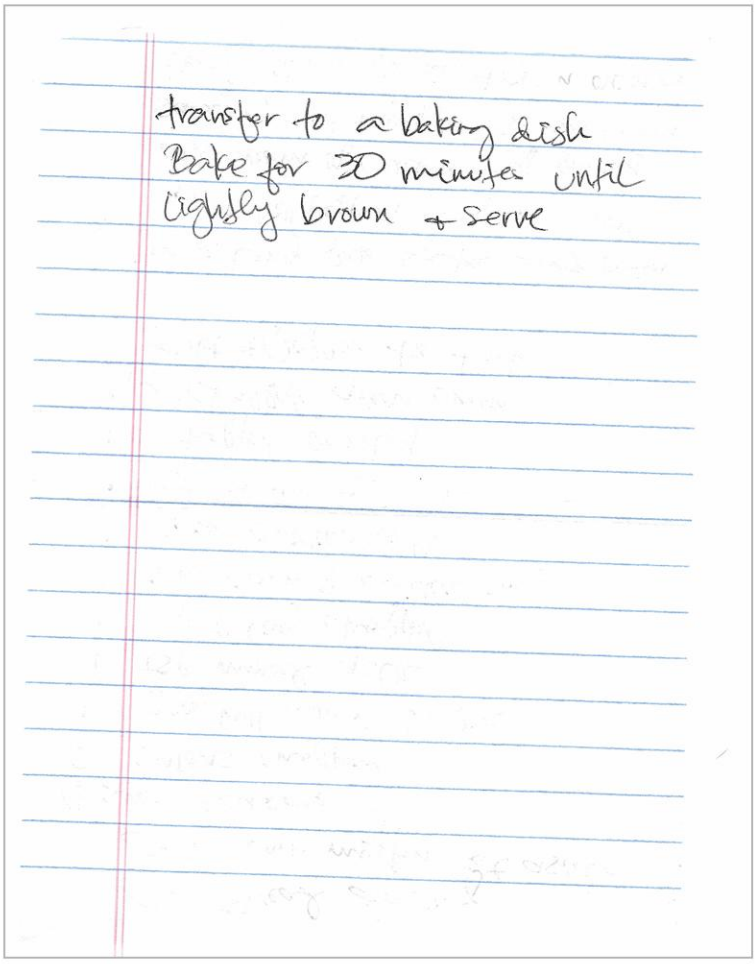
Corn Bread dressing

Cook corn muffin set aside

- 4 ounce sausage
- 2 onions chopped
- 1 green bell pepper chopped
- 1 TSB minced garlic
- 1 cup celery chopped
- 1 can cream of chicken soup
- 1 16 oz chicken broth
- 1 TSB poultry seasoning
- 1/4 chopped parsley
- 1/4 chopped green onion
- Salt & pepper to taste

in a large pan sautee sausage onion garlic, bell pepper, celery until tender add cream of chicken soup, poultry seasoning, salt & pepper. Crumbled corn bread stir in parsley & green onion

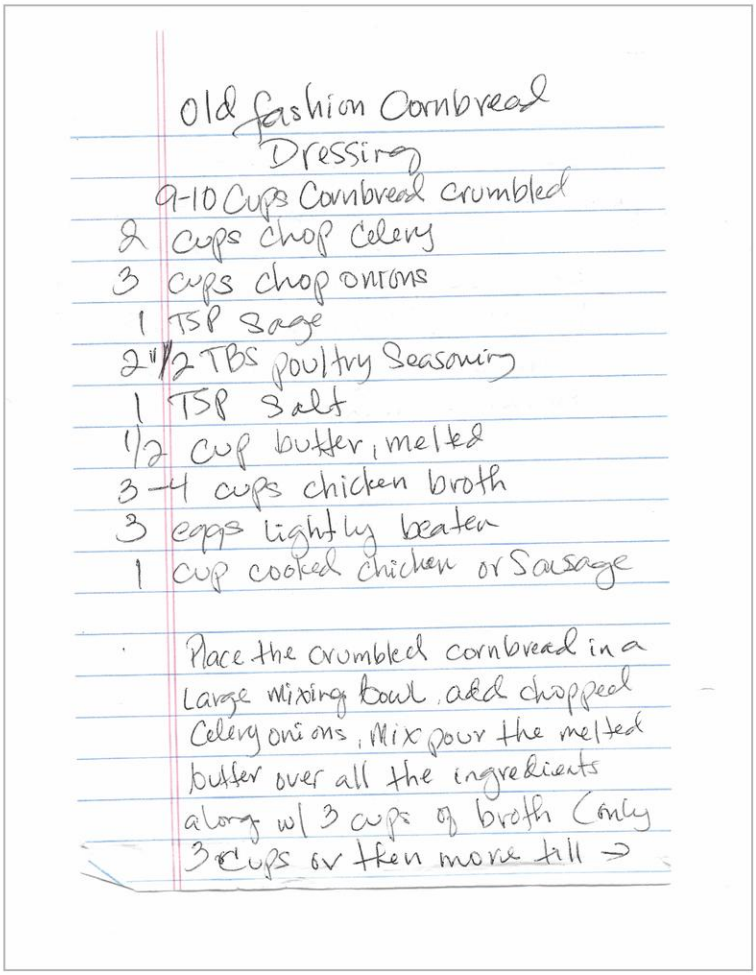
Her arrow at the bottom of the page points onward — the recipe finishes on the next page.



Corn Bread dressing, continued

transfer to a baking dish Bake for 30 minutes until lightly brown & serve

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Old fashion Cornbread
Dressing
9-10 Cups Cornbread crumbled
2 cups chop Celery
3 cups chop onions
1 TSP Sage
2 1/2 TBS poultry Seasoning
1 TSP Salt
1/2 cup butter, melted
3-4 cups chicken broth
3 eggs lightly beaten
1 cup cooked chicken or Sausage

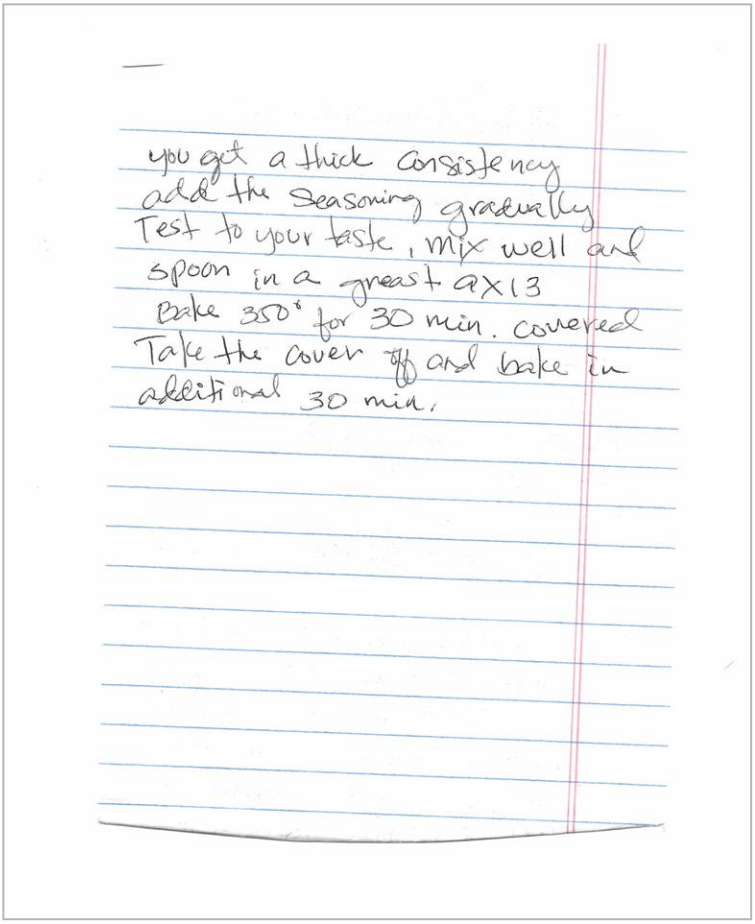
Place the crumbled cornbread in a Large mixing bowl, add chopped Celery onions, Mix pour the melted butter over all the ingredients along w/ 3 cups of broth (only 3 cups or then more till →

Old fashion Cornbread Dressing

- 9-10 Cups Cornbread crumbled
- 2 cups chop celery
- 3 cups chop onions
- 1 TSP Sage
- 2 1/2 TBS poultry Seasoning
- 1 TSP Salt
- 1/2 cup butter, melted
- 3-4 cups chicken broth
- 3 eggs lightly beaten
- 1 cup cooked chicken or Sausage

Place the crumbled cornbread in a large mixing bowl, add chopped celery onions, Mix pour the melted butter over all the ingredients along w/ 3 cups of broth (only 3 cups or then more till →

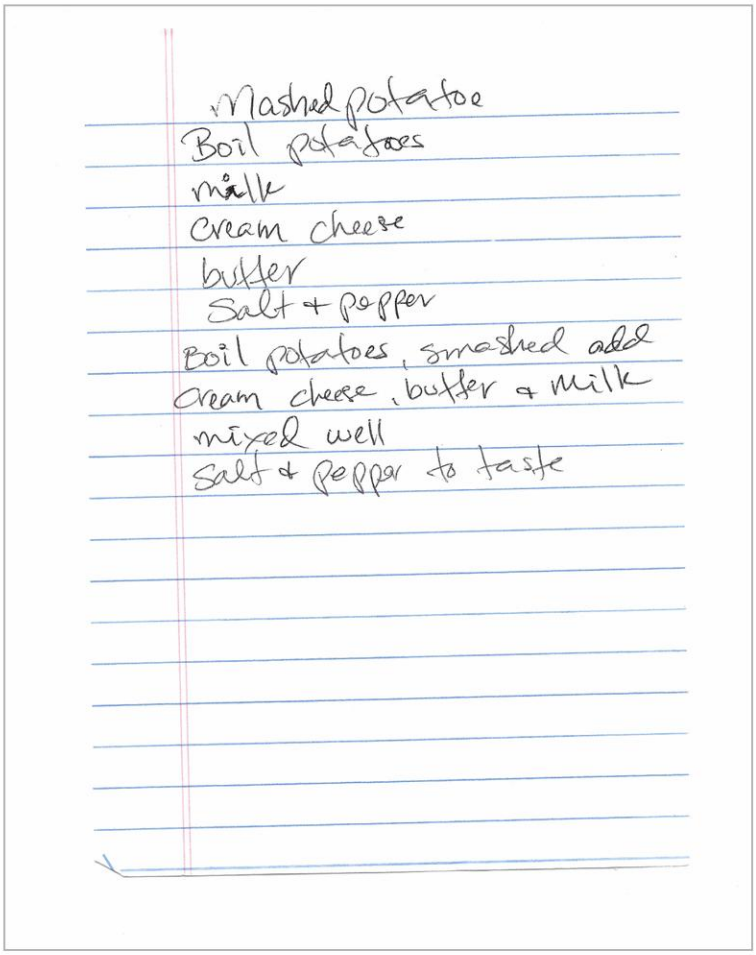
Her arrow points onward — the recipe finishes on the next page. The last line of this page was recovered from a replacement scan.


you get a thick consistency
add the seasoning gradually
Test to your taste, mix well and
spoon in a greast 9x13
Bake 350° for 30 min. covered
Take the cover off and bake in
additional 30 min.

Old fashion Cornbread Dressing, continued

you get a thick consistency add the seasoning gradually Test to your taste, mix well and spoon in a greast 9x13 Bake 350° for 30 min. covered Take the cover off and bake in additional 30 min.

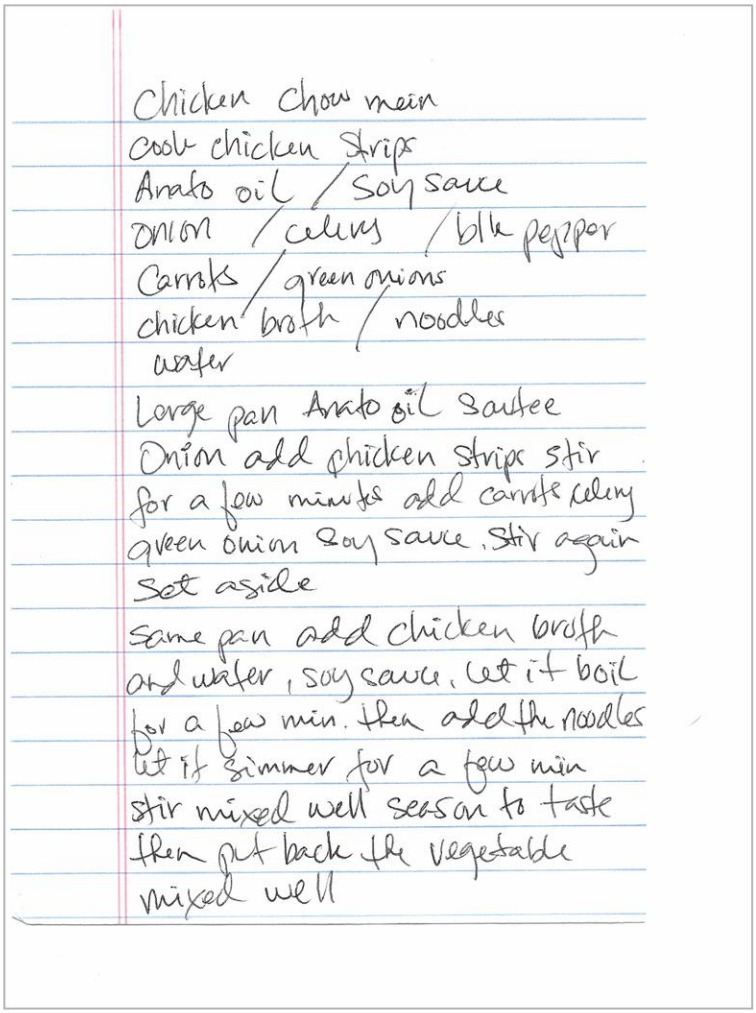
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Mashed potatoe

Boil potatoes
milk
Cream cheese
butter
Salt & pepper
Boil potatoes, smashed add cream cheese, butter & milk mixed well Salt & pepper to taste

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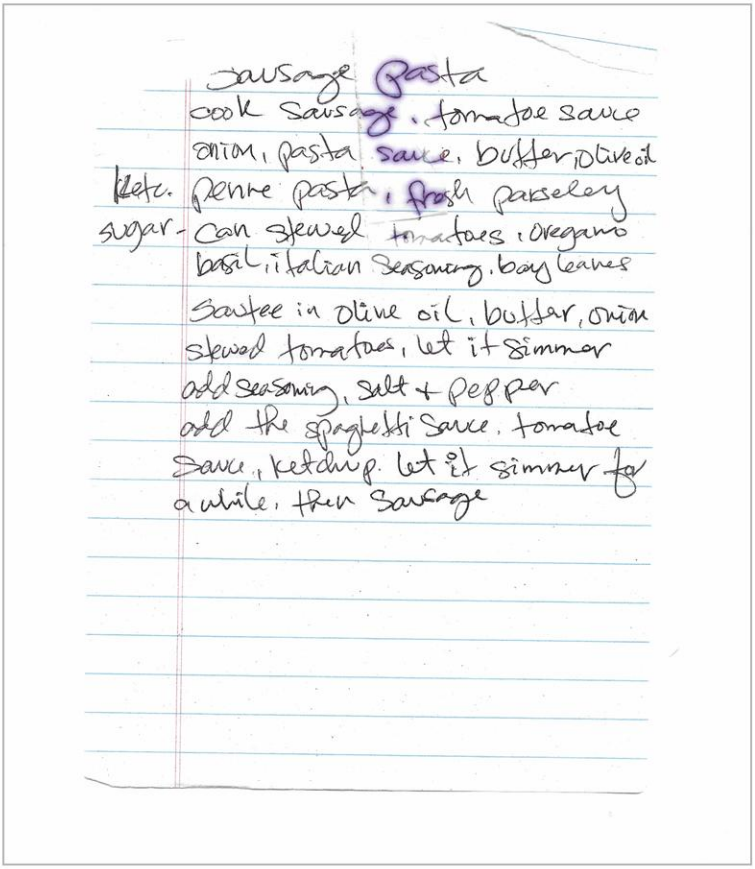

Chicken Chow mein
Cook chicken Strips
Anato oil / Soy sauce
onion / celery / blk pepper
Carrots / green onions
chicken broth / noodles
water
Large pan Anato oil Sautee
Onion add chicken strips stir
for a few minutes add carrots celery
green onion Soy sauce. Stir again
Set aside
Same pan add chicken broth
and water, soy sauce. Let it boil
for a few min. then add the noodles
let it simmer for a few min
stir mixed well season to taste
then put back the vegetable
mixed well

Chicken Chow mein

cook chicken strips
Anato oil / soy sauce
onion / celery / blk pepper
Carrots / green onions
chicken broth / noodles
water
Large pan Anato oil sautee onion add chicken strips stir for a few minutes add carrots celery green onion soy sauce, stir again set aside

Same pan add chicken broth and water, soy sauce, let it boil for a few min. then add the noodles let it simmer for a few min stir mixed well season to taste then put back the vegetable mixed well

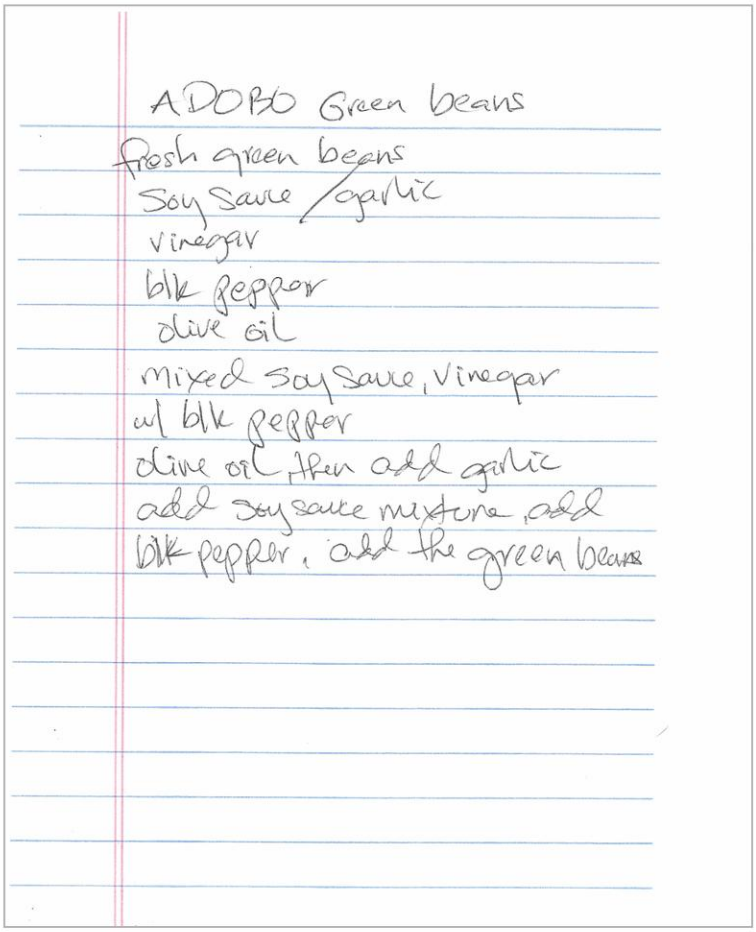
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Sausage Pasta

cook sausage, tomatoe sauce
onion, pasta sauce, butter, olive oil
Penne pasta, fresh parseley [in the left margin beside this line: “ketc.” — her shorthand for ketchup]
Can stewed tomatoes, oregano [in the left margin beside this line: “sugar”]
basil, italian seasoning, bay leaves
Sautee in olive oil, butter, onion stewed tomatoes, let it simmer add seasoning, salt & pepper add the spaghetti sauce, tomatoe sauce, ketchup, let it simmer for a while, then sausage

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ADOBO Green beans

fresh green beans
Soy Sauce / garlic
vinegar
blk pepper
olive oil
mixed soy sauce, vinegar w/ blk pepper olive oil, then add garlic add soy sauce mixture, add blk pepper, add the green beans

This is menu item 9 — "Fried Fresh green beans w/ soy sauce & Vinegar & garlic."

Just Reminders

Three dishes on Mama San's Thanksgiving menu never got a written recipe in her notepads. She knew them by heart — the menu was just her reminder to make them.

Fried Lumpia

No written recipe. She knew her lumpia by heart.

Fried Corn

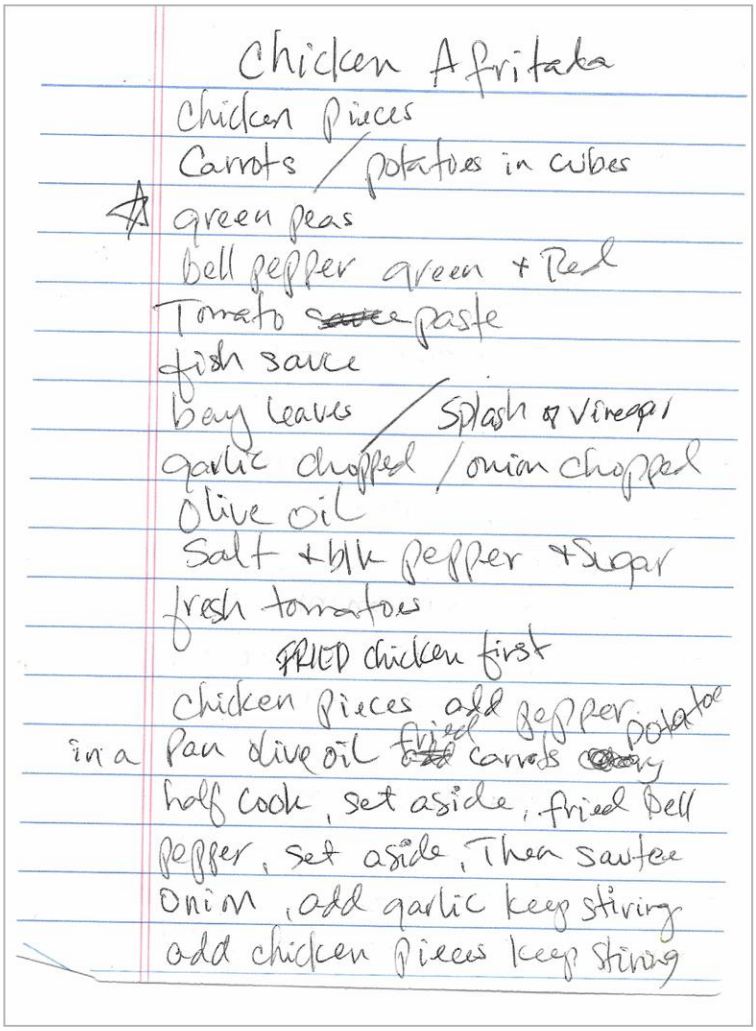
No written recipe, and what hers was, we don't know.

Pig in Blanket

No written recipe. Best guess: the standard crescent rolls wrapped around cocktail weenies — and that is a guess, not hers.

If any of these turn up on her index cards, they will be in the next book.

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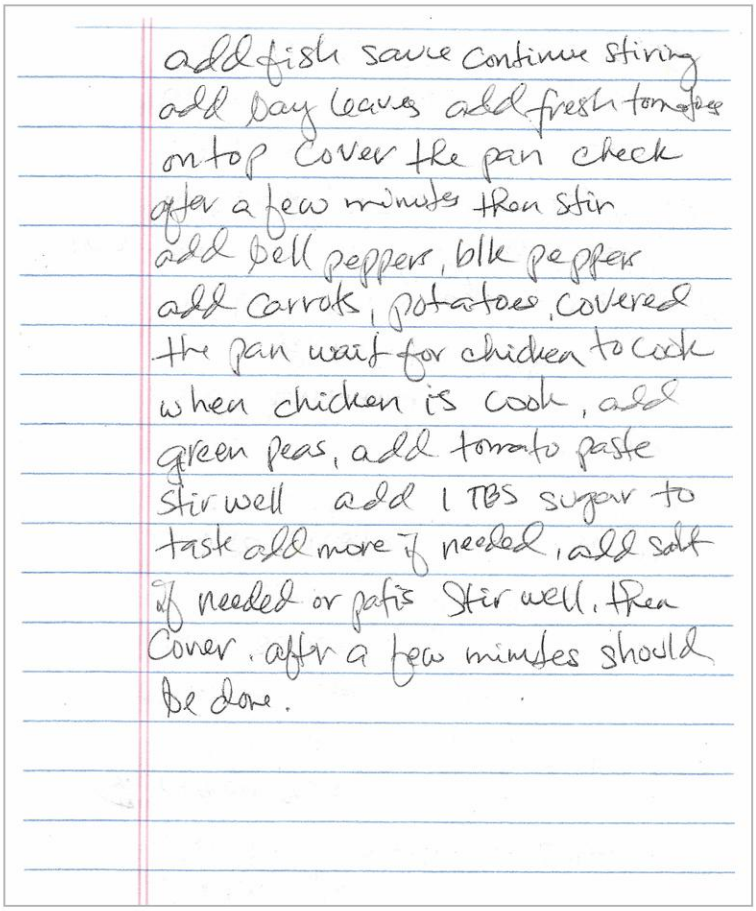

Chicken Afritada
Chicken Pieces
Carrots / potatoes in cubes
green peas
bell pepper green + Red
Tomato ~~sauce~~ paste
fish sauce
bay leaves / Splash of Vinegar
garlic chopped / onion chopped
Olive oil
Salt + blk pepper + Sugar
fresh tomatoes
FRIED chicken first
Chicken Pieces add pepper in a Pan olive oil fried ~~fried~~ Carrots potatoe half cook, set aside, fried bell pepper, set aside, Then sautee Onion, add garlic keep stiring add chicken Pieces keep stiring

Chicken Afritada

Chicken Pieces
Carrots / potatoes in cubes
green peas [starred in the margin]
bell pepper green + Red
Tomato paste [written over "sauce," which she crossed out]
fish sauce
bay leaves / Splash of Vinegar
garlic chopped / onion chopped
Olive Oil
Salt + blk pepper + Sugar
fresh tomatoes
FRIED chicken first.

[The next lines are crowded with her cross-outs and insertions. Reading confirmed by Lieu, Nov 5, 2026:]

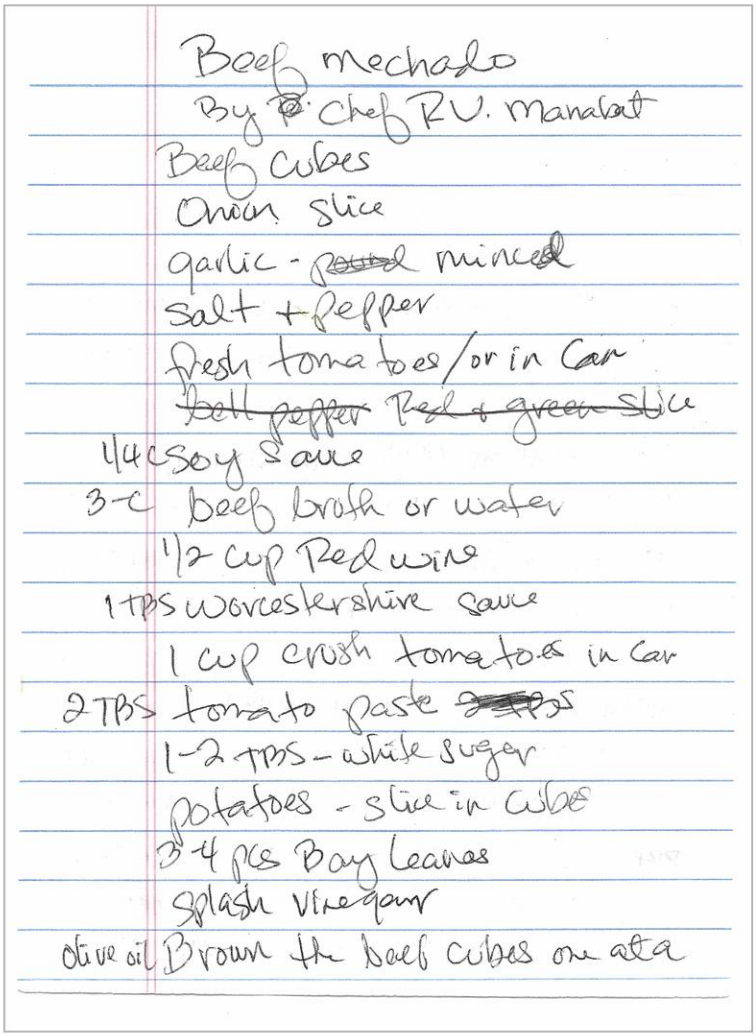
Chicken Pieces add pepper in a Pan olive oil fried Carrots potatoe half cook, set aside, fried bell pepper, set aside, Then sautee Onion, add garlic keep stiring add chicken Pieces keep stiring


add fish sauce Continue stiring
add bay leaves add fresh tomatoes
on top Cover the pan check
after a few minutes then stir
add bell peppers, blk pepper
add carrots, potatoes, covered
the pan wait for chicken to cook
when chicken is cook, add
green peas, add tomato paste
Stir well add 1 TBS sugar to
taste add more if needed, add salt
if needed or patis Stir well. then
Cover. after a few minutes should
be done.

Chicken Afritada (continued)

add fish sauce Continue stiring add bay leaves add fresh tomatoes on top Cover the pan check after a few minutes then stir add bell peppers, blk pepper add Carrots, potatoes, covered the pan wait for chicken to cook when chicken is cook, add green peas, add tomato paste Stir well add 1 TBS sugar to taste add more if needed, add salt if needed or patis Stir well, then Cover, after a few minutes should be done.

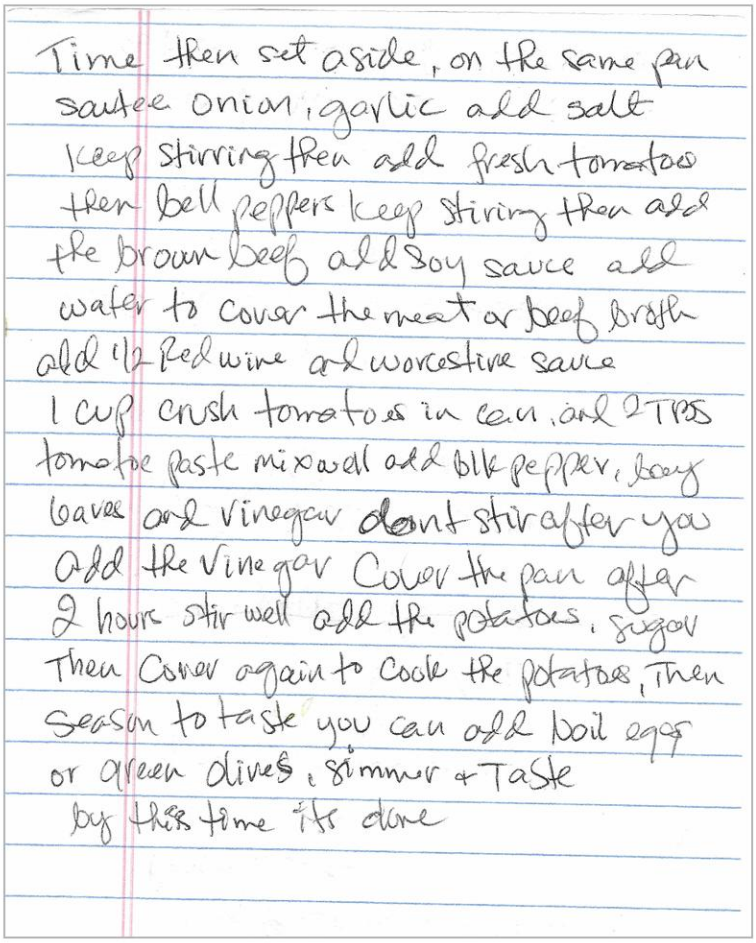
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Beef mechado

By Chef RV. Manabat [a word before "Chef" is crossed out]

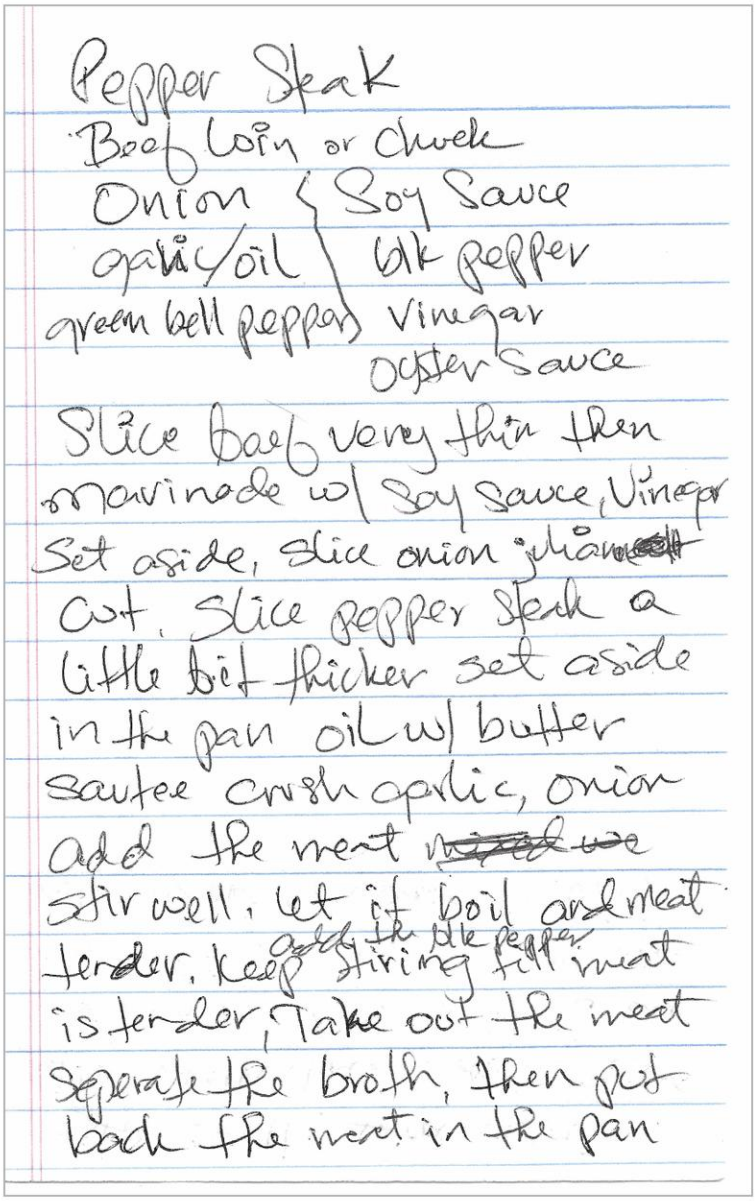
Beef Cubes
Onion slice
garlic - minced [a word before "minced" is crossed out]
Salt + Pepper
fresh tomatoes / or in Can
bell pepper Red & green slice [this whole line is crossed out in her hand — but bell peppers do appear in the method on the next page]
1/4 C soy Sauce
3-C beef broth or water
1/2 cup Red wine
1 TBS worcestershire Sauce
1 cup crush tomatoes in Can
2 TBS tomato paste
1-2 TBS - white suger
Potatoes - slice in cubes
3-4 pcs Bay Leaves
Splash Vinegar
olive oil
Olive oil. Brown the beef cubes one at a
[time — continues next page]


Time then set aside, on the same pan
sautee onion, garlic add salt
keep stirring then add fresh tomatoes
then bell peppers keep stiring then add
the brown beef add soy sauce add
water to cover the meat or beef broth
add 1/2 Red wine and worcestive sauce
1 cup crush tomatoes in can, and 2 TBS
tomatoe paste mix well add blk pepper, bay
leaves and vinegar dont stir after you
add the vinegar Cover the pan after
2 hours stir well add the potatoes, sugar
Then Cover again to cook the potatoes, Then
Season to taste you can add boil eggs
or green olives, simmer + Taste
by this time its done

Beef mechado (continued)

time then set aside, on the same pan sautee onion, garlic add salt keep stirring then add fresh tomatoes then bell peppers keep stirring then add the brown beef add soy sauce add water to cover the meat or beef broth add 1/2 Red wine and worcestive sauce 1 cup crush tomatoes in can, and 2 TBS tomatoe paste mix well add blk pepper, bay leaves and vinegar dont stir after you add the vinegar Cover the pan after 2 hours stir well add the potatoes, sugar Then Cover again to cook the potatoes, Then Season to taste you can add boil eggs or green Olives, simmer + Taste by this time its done

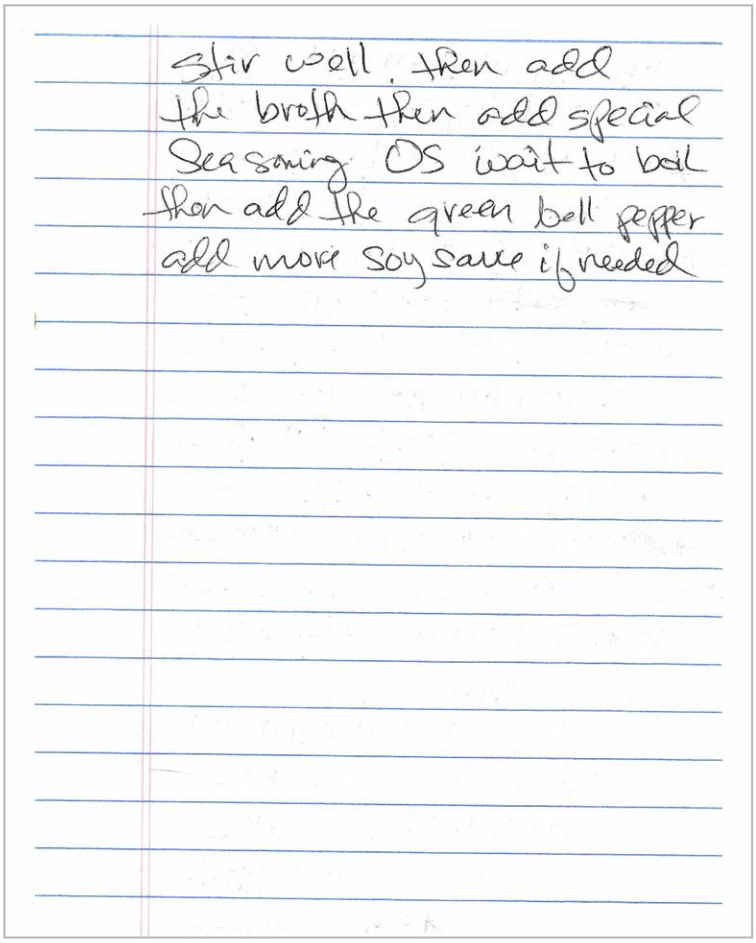
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Pepper Steak
Beef Loin or Chuck
Onion { Soy Sauce
garlic/oil } blk pepper
green bell pepper Vinegar
Oyster Sauce
Slice beef very thin then marinade w/ Soy Sauce, Vinegar Set aside, Slice onion julianne cut. Slice pepper Steak a little bit thicker set aside in the pan oil w/ butter Sautee crush garlic, Onion Add the meat ~~word~~ we stir well, let it boil and meat tender, keep add the blk pepper stiring till meat is tender, Take out the meat Seperate the broth, then put back the meat in the pan

Pepper Steak

Beef Loin or Chuck
Onion
garlic
oil
green bell pepper
Soy Sauce
blk pepper
Vinegar
Oyster Sauce
[The left-hand items are grouped with a hand-drawn brace.]

Slice beef very thin then marinade w/ Soy Sauce, Vinegar. Set aside. Slice onion julianne cut. Slice pepper steak a little bit thicker set aside. in the pan oil w/ butter Sautee crush garlic, Onion. Add the meat [a word crossed out] stir well, let it boil and meat tender, keep stiring [inserted above the line: "add the blk pepper"] till meat is tender. Take out the meat. Seperate the broth, then put back the meat in the pan [continues next page]

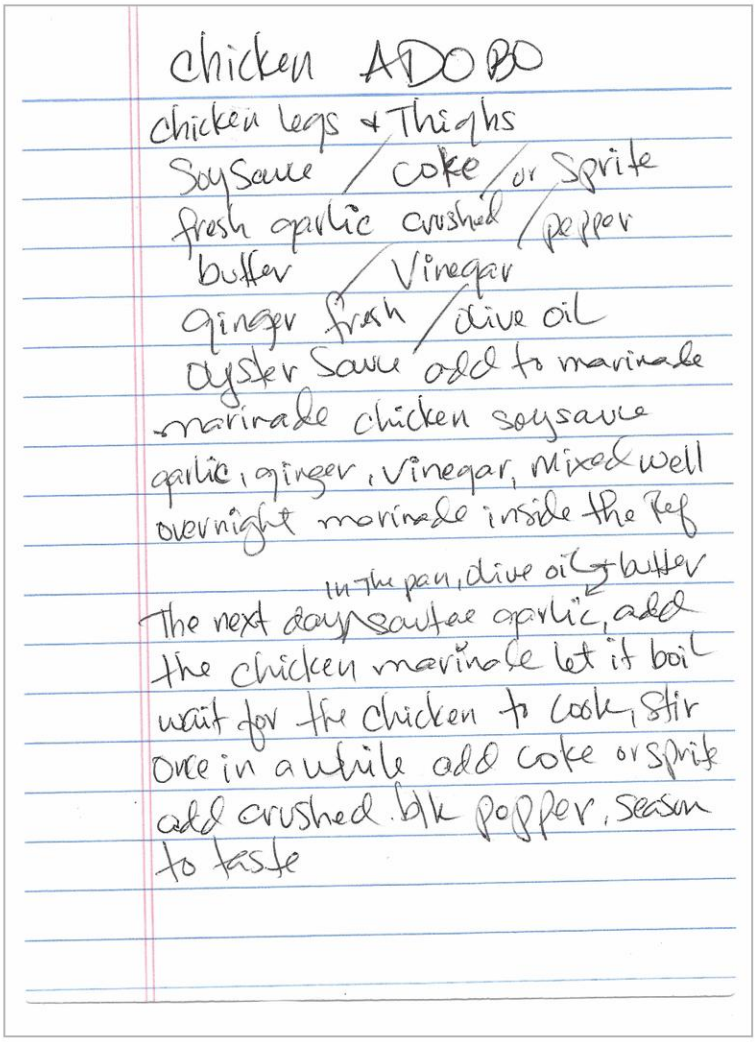


Pepper Steak (continued)

Stir well, then add the broth then add special Seasoning OS [oyster sauce] wait to boil then add the green bell pepper add more Soy sauce if needed

[Rest of the page is blank.]

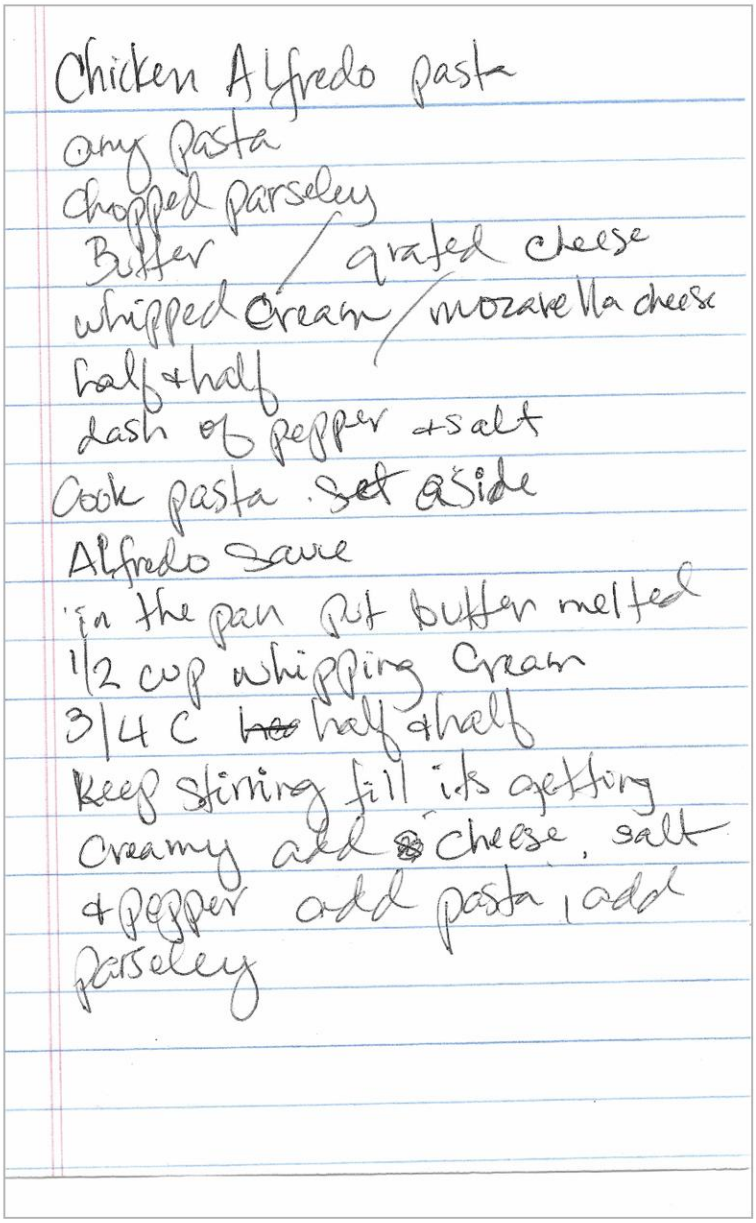
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chicken ADOBO
chicken legs & Thighs
Soysauce / coke / or Sprite
fresh garlic crushed / pepper
butter / Vinegar
ginger fresh / olive oil
Oyster Sauce add to marinade
marinade chicken soysauce
garlic, ginger, vinegar, Mixed well
overnight marinade inside the Ref
The next day in the pan, olive oil & butter sautee garlic, add
the chicken marinade let it boil
wait for the chicken to cook, Stir
once in awhile add coke or sprite
add crushed blk pepper, Season
to taste

Chicken ADOBO

Chicken legs & Thighs
Soy Sauce
Coke or Sprite
fresh garlic crushed
pepper
butter
Vinegar
Ginger fresh
olive oil
Oyster Sauce — add to marinade marinade chicken soysauce garlic, ginger, vinegar, Mixed well overnight marinade inside the Ref. The next day [inserted above the line: "in the pan, olive oil & butter"] Sautee garlic, add the chicken marinade let it boil wait for the chicken to cook, Stir once in awhile add coke or sprite add crushed blk pepper, Season to taste

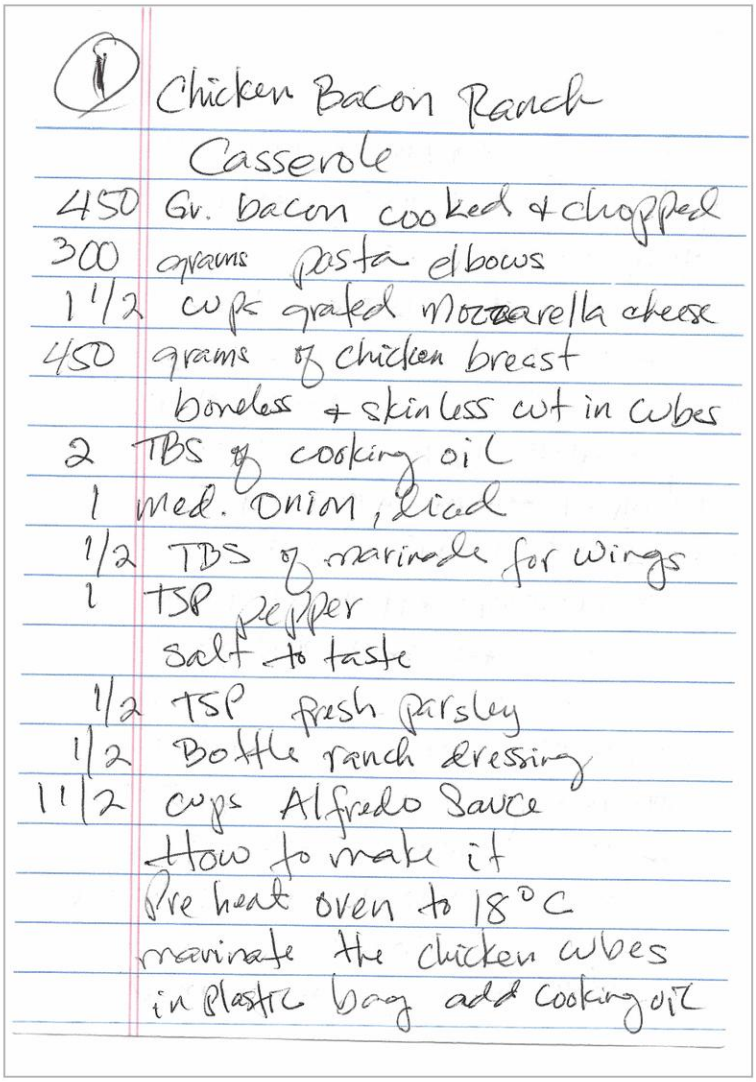
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Chicken Alfredo pasta
any pasta
chopped parseley
Butter / grated cheese
whipped Cream / mozavella cheese
half+half
dash of pepper + salt
Cook pasta. Set aside
Alfredo Sauce
in the pan put butter melted
1/2 cup whipping Cream
3/4 C ~~hea~~ half+half
Keep stirring till its getting
Creamy add cheese, salt
+pepper add pasta, add
parseley

Chicken Alfredo Pasta

any Pasta
chopped parseley
Butter
grated cheese
whipped Cream
mozave lla cheese [read as: mozavella/mozzarella, her letterforms]
half & half
dash of pepper & salt
Cook pasta. Set aside.

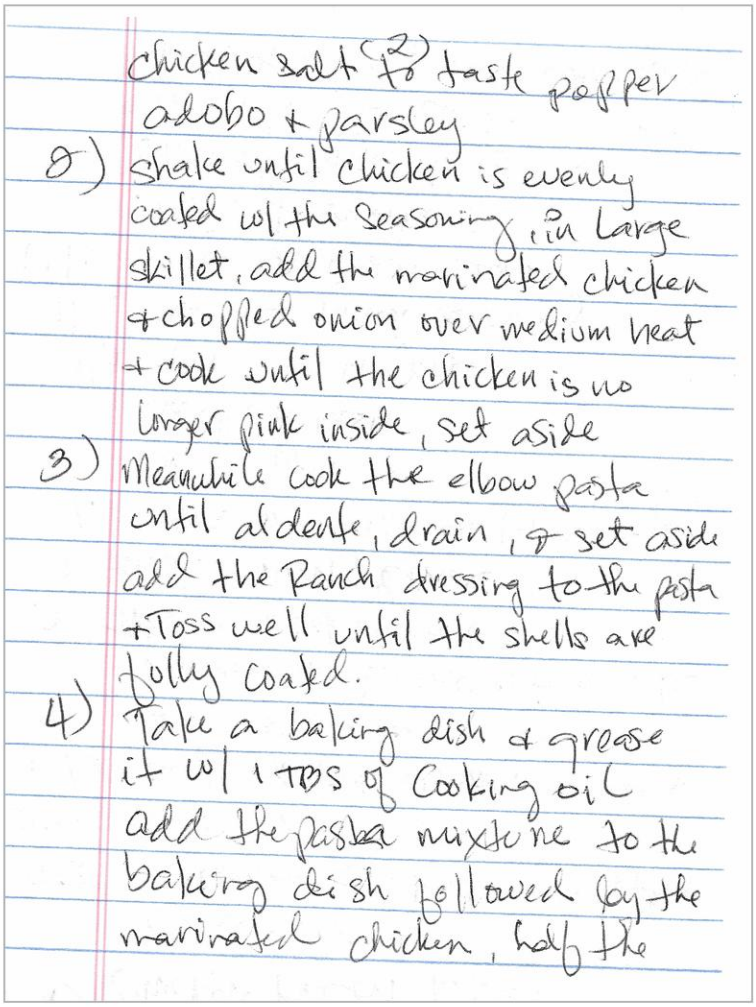
Alfredo Sauce: in the pan put butter melted 1/2 cup whipping Cream 3/4 C half & half [a word before "half" is crossed out]. Keep stirring till its getting Creamy add [a word crossed out] cheese, salt & pepper add pasta, add parseley.


1
Chicken Bacon Ranch
Casserole
450 Gr. bacon cooked & chopped
300 grams pasta elbows
1 1/2 cups grated Mozzarella cheese
450 grams of chicken breast
boneless & skinless cut in cubes
2 TBS of cooking oil
1 med. Onion, diced
1/2 TBS of marinade for wings
1 TSP pepper
salt to taste
1/2 TSP fresh parsley
1/2 Bottle ranch dressing
1 1/2 cups Alfredo Sauce
How to make it
Pre heat oven to 18°C
marinate the chicken cubes
in Plastic bag add cooking oil

Chicken Bacon Ranch Casserole

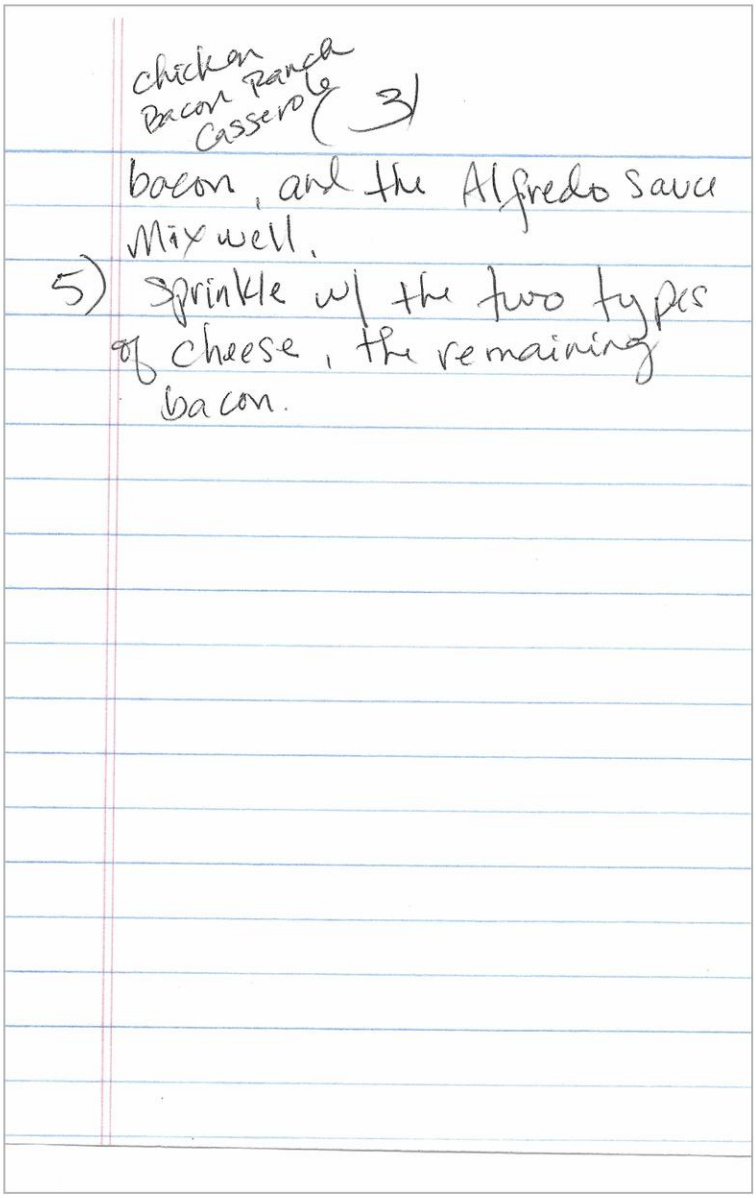
[circled "1" in the margin — her page 1 of this recipe]

450 Gr. bacon cooked & chopped [≈ 1 lb]
300 grams pasta elbows [≈ 10 1/2 oz]
1 1/2 cups grated mozzarella cheese
450 grams of chicken breast boneless & skinless cut in cubes [≈ 1 lb]
2 TBS of cooking oil
1 med. Onion, diced
1/2 TBS of marinade for wings
1 TSP pepper
salt to taste
1/2 TSP fresh parsley
1/2 Bottle ranch dressing
1 1/2 cups Alfredo Sauce
How to make it: Pre heat oven to 18°C [from her metric source recipe — confirmed by Lieu Nov 5, 2026: this is 180°C = 350°F. US conversions added at his direction for the family edition; her figures stay as written]. marinate the chicken cubes in plastic bag add cooking oil [continues next page]


chicken salt (2) to taste pepper
adobo & parsley
2) Shake until chicken is evenly
coated w/ the seasoning, in Large
skillet, add the marinated chicken
& chopped onion over medium heat
& cook until the chicken is no
longer pink inside, set aside
3) Meanwhile cook the elbow pasta
until al dente, drain, & set aside
add the Ranch dressing to the pasta
& Toss well until the shells are
fully coated.
4) Take a baking dish & grease
it w/ 1 TBS of Cooking oil
add the pasta mixture to the
baking dish followed by the
marinated chicken, half the

Chicken Bacon Ranch Casserole (continued)

chicken, salt to taste, pepper, adobo & parsley. 2) Shake until chicken is evenly coated w/ the seasoning. in Large skillet, add the marinated chicken & chopped onion over medium heat & cook until the chicken is no longer pink inside, set aside. 3) Meanwhile cook the elbow pasta until al dente, drain, & set aside. add the Ranch dressing to the pasta & Toss well until the shells are fully coated. 4) Take a baking dish & grease it w/ 1 TBS of cooking oil. add the pasta mixture to the baking dish followed by the marinated chicken, half the [continues next page]

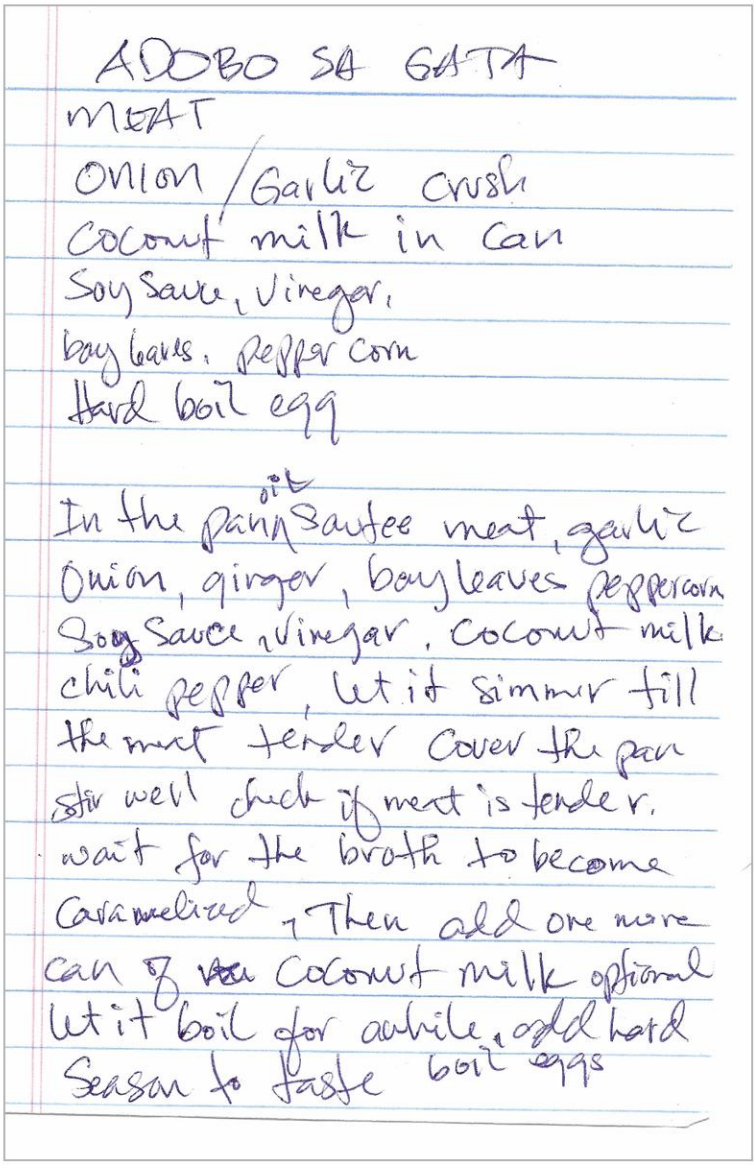


Chicken Bacon Ranch Casserole (continued)

bacon, and the Alfredo Sauce. Mix well. 5) Sprinkle w/ the two types of cheese, the remaining bacon.

[The recipe ends here in the pad — no bake time is written after the preheat.]

You Can A-Smell It: Thanksgiving


ADOBO SA GATA
MEAT
Onion / Garlic crush
Coconut milk in can
Soy Sauce, Vinegar,
bay leaves, Pepper corn
Hard boil egg

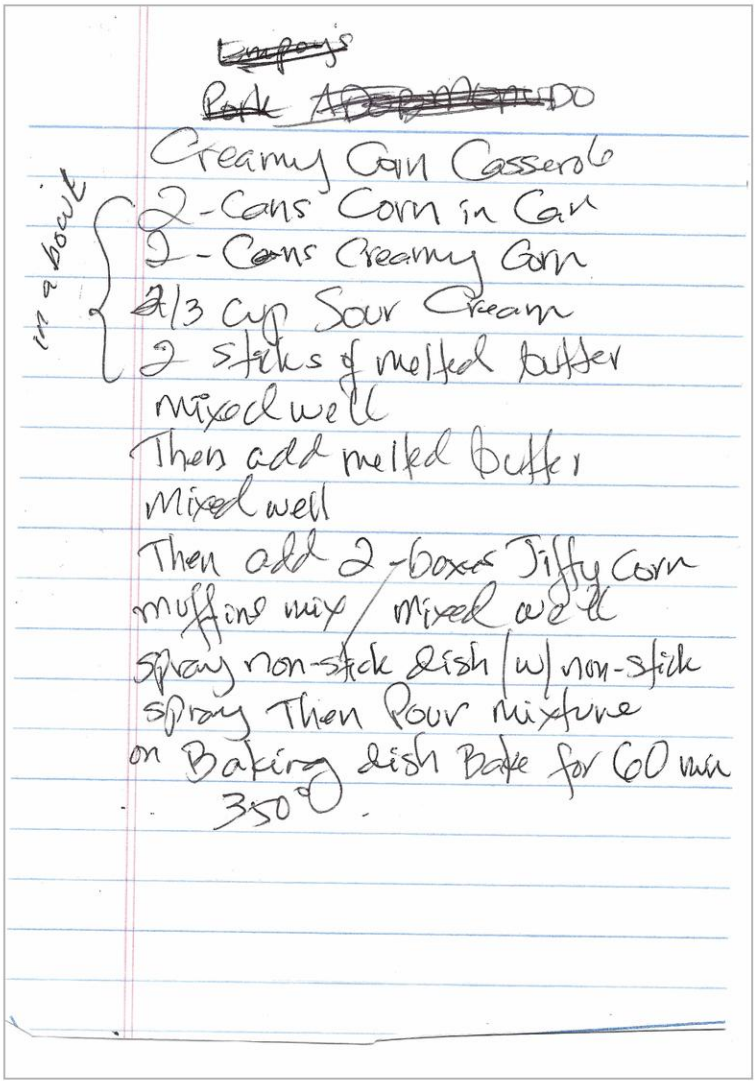
In the pan oil Sautee meat, garlic Onion, ginger, bay leaves peppercorn Soy Sauce, Vinegar, Coconut milk chili pepper, let it simmer till the meat tender Cover the pan stir well check if meat is tender, wait for the broth to become Caramelized, Then add one more can of Coconut milk optional let it boil for awhile, add hard boil eggs Season to taste

ADOBO SA GATA

MEAT
Onion / Garlic crush
Coconut milk in can
Soy Sauce, Vinegar
bay leaves
Pepper Corn
Hard boil egg
In the pan [inserted above the line: "oil"] Sautee meat, garlic, Onion, ginger, bay leaves, peppercorn, Soy Sauce, Vinegar, Coconut milk, chili pepper, let it simmer till the meat tender. Cover the pan, stir well, check if meat is tender, wait for the broth to become Caramelized, Then add one more can of Coconut milk optional, let it boil for awhile, add hard boil eggs. Season to taste.

[Ginger and chili pepper appear in the method but not in her ingredient list — as written.]

You Can A-Smell It: Thanksgiving



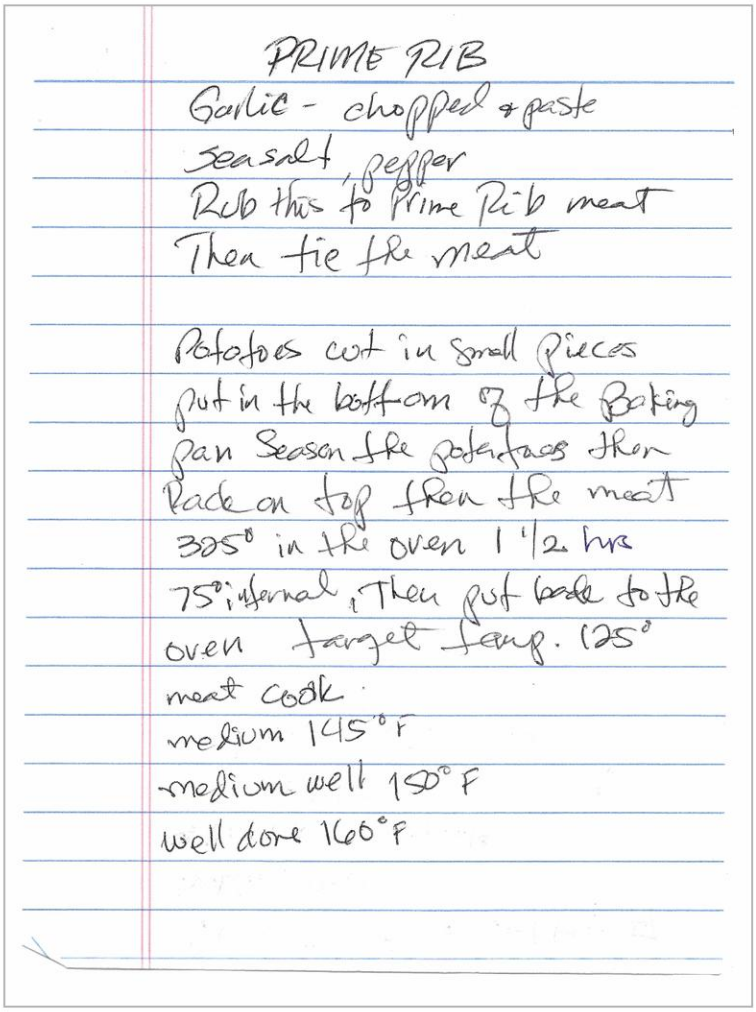
Creamy Corn Casserole

[Two earlier titles at the top are crossed out — she reused this page.]

[in a bowl — her note beside a brace grouping these four:]

2-Cans Corn in Can
2-Cans Creamy Corn
2/3 Cup Sour Cream
2 sticks of melted butter
mixed well. Then add melted butter, mixed well. Then add 2-boxes Jiffy Corn muffins mix, mixed well. Spray non-stick dish w/ non-stick spray. Then Pour mixture on Baking dish. Bake for 60 min 350°.

You Can A-Smell It: Thanksgiving

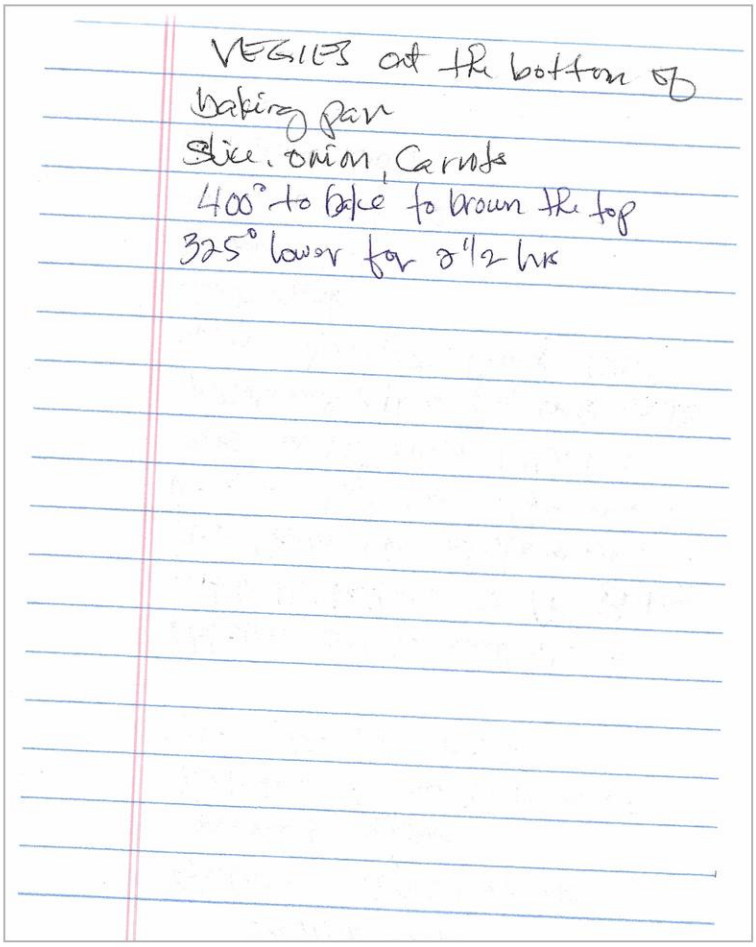

PRIME RIB
Garlic - chopped & paste
Sea salt, pepper
Rub this to Prime Rib meat
Then tie the meat

Potatoes cut in small pieces
put in the bottom of the Baking
pan Season the potatoes then
Rack on top then the meat
325° in the oven 1 1/2 hrs
75° internal, Then put back to the
oven target temp. 125°
meat cook
medium 145°F
medium well 150°F
well done 160°F

PRIME RIB

Garlic - chopped & paste. sea salt, pepper. Rub this to Prime Rib meat. Then tie the meat.

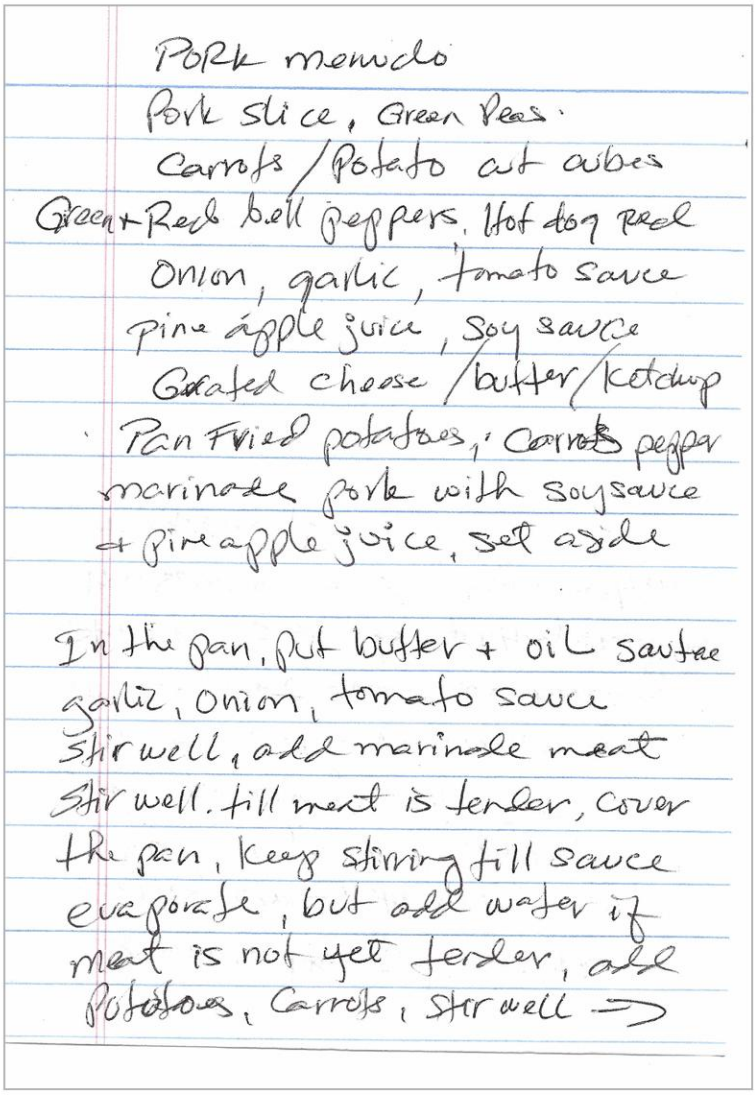
Potatoes cut in small pieces put in the bottom of the Baking pan. Season the potatoes then Rack on top then the meat. 325° in the oven 1 1/2 hrs. 75° internal, Then put back to the oven target temp. 125°. meat cook: medium 145°F, medium well 150°F, well done 160°F. [The doneness list is added in blue ink.]



PRIME RIB (continued)

VEGIES at the bottom of baking pan. Slice, onion, Carrots. 400° to bake to brown the top. 325° lower for 2 1/2 hrs.

You Can A-Smell It: Thanksgiving

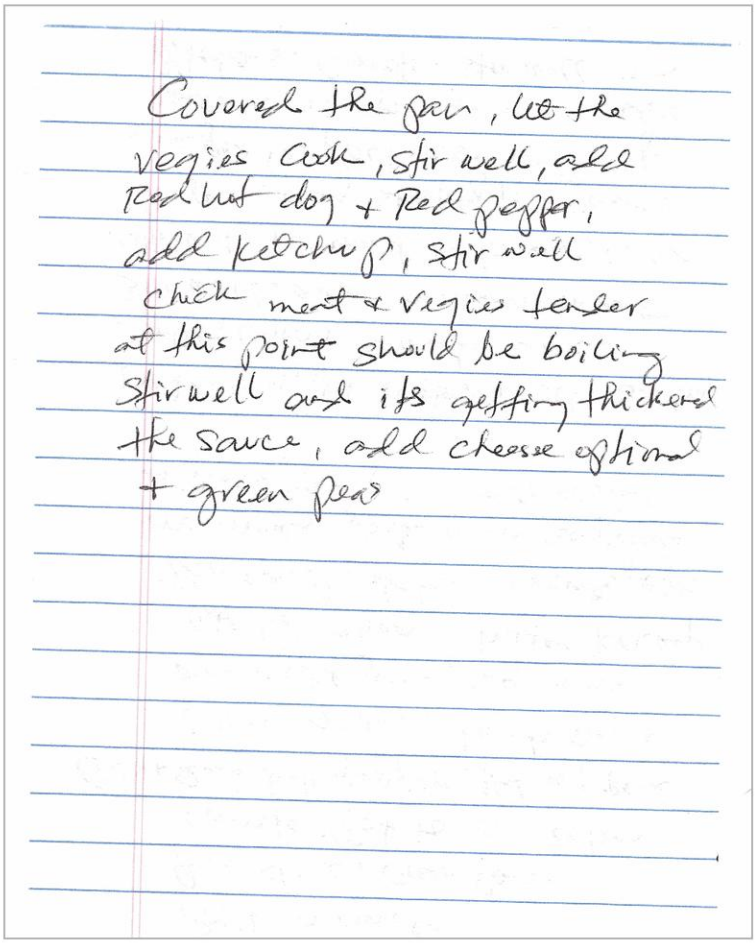

PORK menudo
Pork slice, Green Peas.
Carrots / Potato cut cubes
Green + Red bell peppers. Hot dog Red
Onion, garlic, tomato sauce
Pine apple juice, Soy sauce
Grated cheese / butter / ketchup
Pan Fried potatoes, Carrots pepper
marinade pork with soysauce
& pineapple juice, set aside

In the pan, put butter + oil sautee
garlic, Onion, tomato sauce
Stir well, add marinade meat
Stir well. till meat is tender, cover
the pan, keep stirring till sauce
evaporate, but add water if
meat is not yet tender, add
Potatoes, Carrots, Stir well →

Pork menudo

Pork slice
Green Peas
Carrots / Potato cut cubes
Green + Red bell peppers
Hot dog Red
Onion, garlic
tomato sauce
pine apple juice, Soy sauce
Grated cheese / butter / ketchup
Pan Fried potatoes, Carrots pepper.
marinade pork with soysauce &
pineapple juice, set aside.

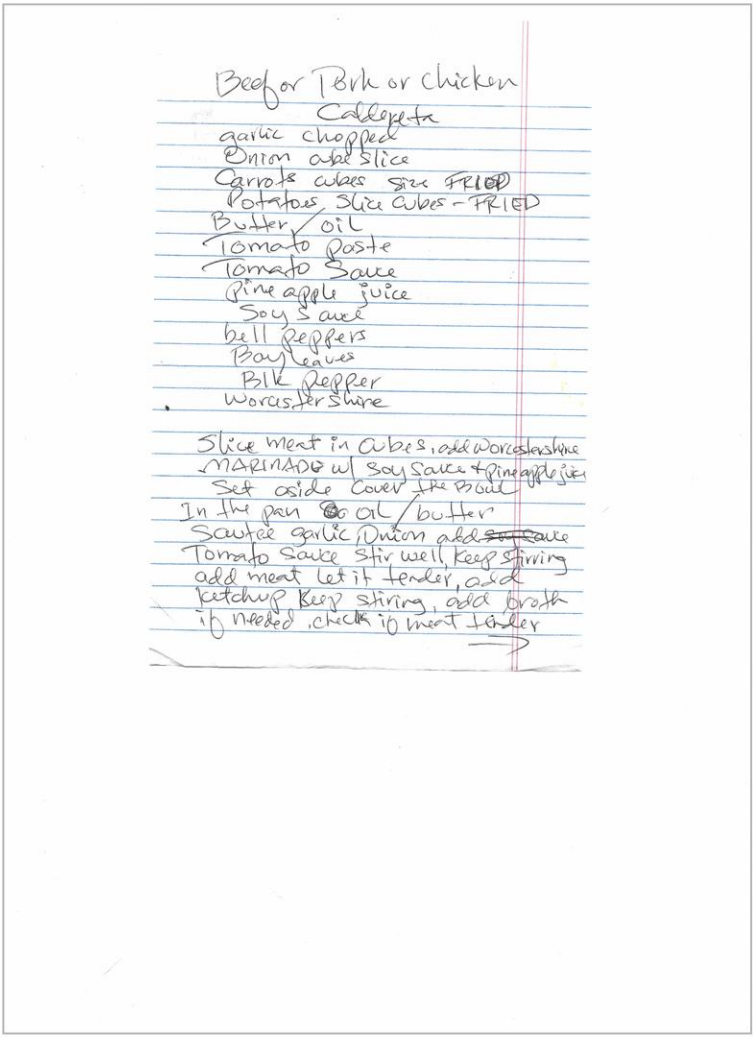
In the pan, put butter + oil sautee garlic, Onion, tomato sauce. Stir well, add marinade meat. Stir well till meat is tender, cover the pan, keep stirring till sauce evaporate, but add water if meat is not yet tender, add potatoes, Carrots, stir well → [continues next page]



Pork menudo (continued)

Covered the pan, let the vegies cook, stir well, add Red hot dog & Red pepper, add ketchup, stir well. Check meat & vegies tender at this point should be boiling. Stir well and its getting thickened the sauce, add cheese optional & green peas.

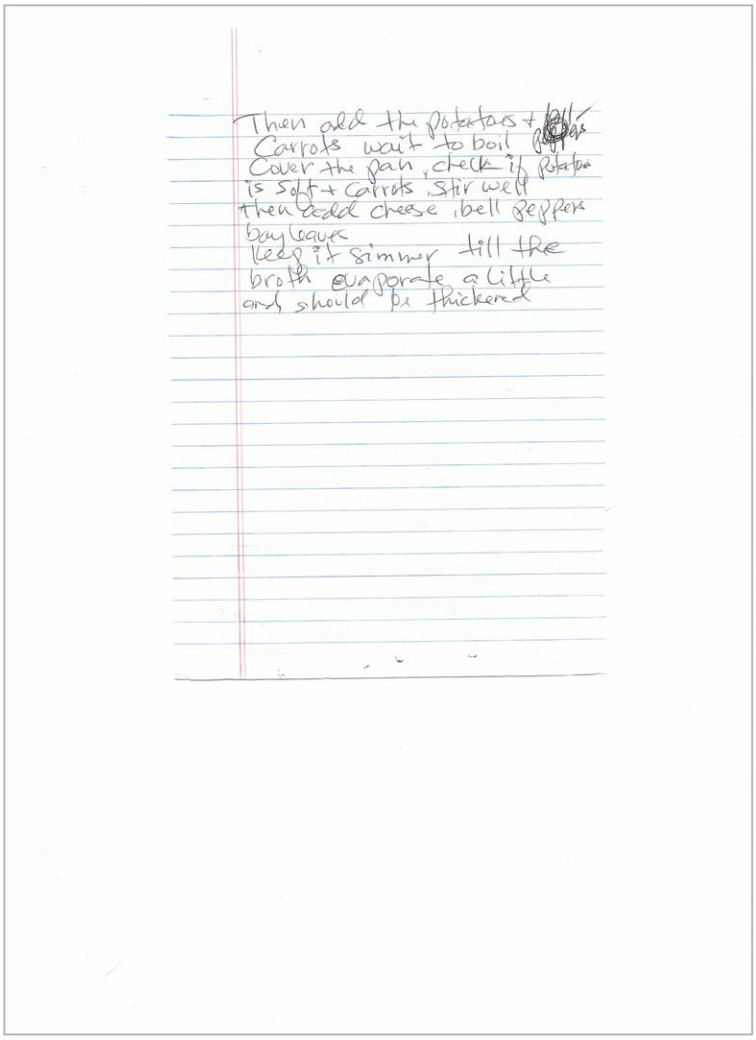
You Can A-Smell It: Thanksgiving


Beef or Pork or Chicken
Caldereta
garlic chopped
Onion cube slice
Carrots cubes size FRIED
Potatoes, Slice cubes - FRIED
Butter / oil
Tomato Paste
Tomato Sauce
Pineapple juice
Soy Sauce
bell Peppers
Bay leaves
Blk Pepper
Worcestershire

Slice meat in cubes, add Worcestershire
MARINADE w/ Soy Sauce & Pineapple juice
Set aside Cover the Bowl
In the pan ~~a~~ oil / butter
Sautee garlic, Onion add ~~Soy~~ Sauce
Tomato Sauce stir well, keep stirring
add meat let it tender, add
ketchup Keep stiring, add broth
if needed, check if meat tender

Beef or Pork or Chicken Caldereta

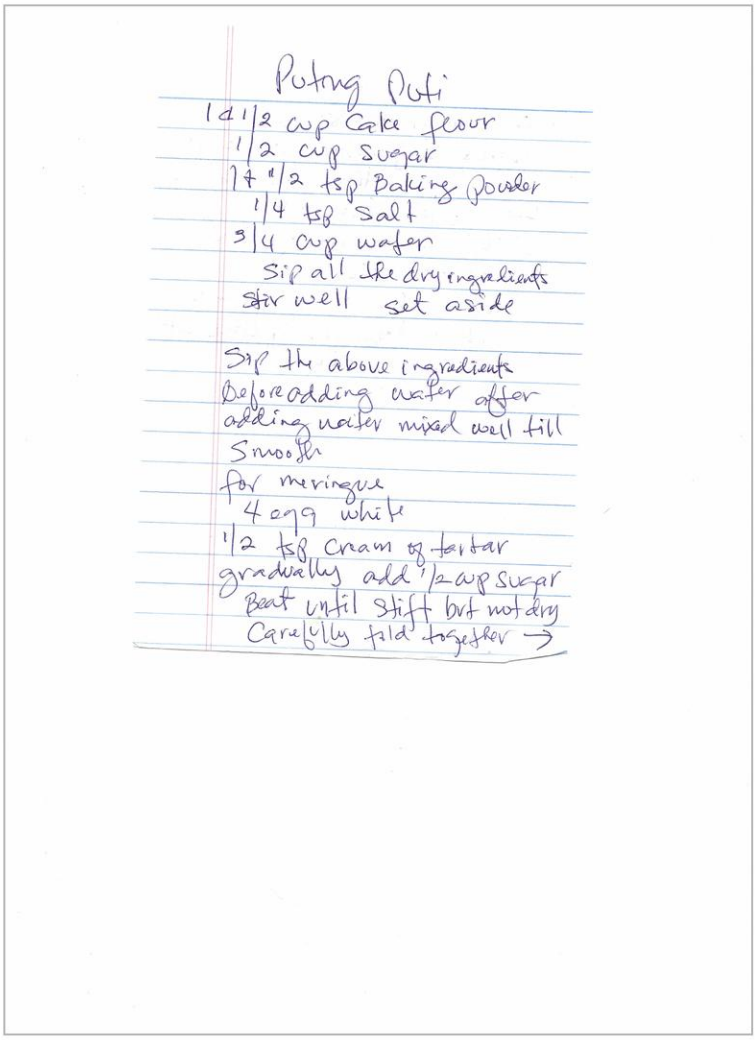
garlic chopped
Onion cube slice
Carrots cubes size FRIED
Potatoes slice cubes - FRIED
Butter / oil
Tomato Paste
Tomato Sauce
Pineapple juice
Soy sauce
bell peppers
Bay leaves
Blk pepper
Worcestershire
Slice meat in cubes, add worcestershire MARINADE w/ soy sauce & pineapple juice Set aside cover the bowl In the pan [a word crossed out] oil / butter Sautee garlic, onion add [soy sauce — crossed out] Tomato sauce stir well, keep stirring add meat let it tender, add ketchup keep stiring, add broth if needed, check if meat tender → [arrow at bottom of page — continues]



Beef or Pork or Chicken Caldereta (continued)

Then add the potatoes & [bell peppers — written, then scribbled out] Carrots wait to boil Cover the pan, check if potatoes is soft & Carrots, stir well then add cheese, bell peppers bay leaves keep it simmer till the broth evaporate a little and should be thickened

You Can A-Smell It: Thanksgiving



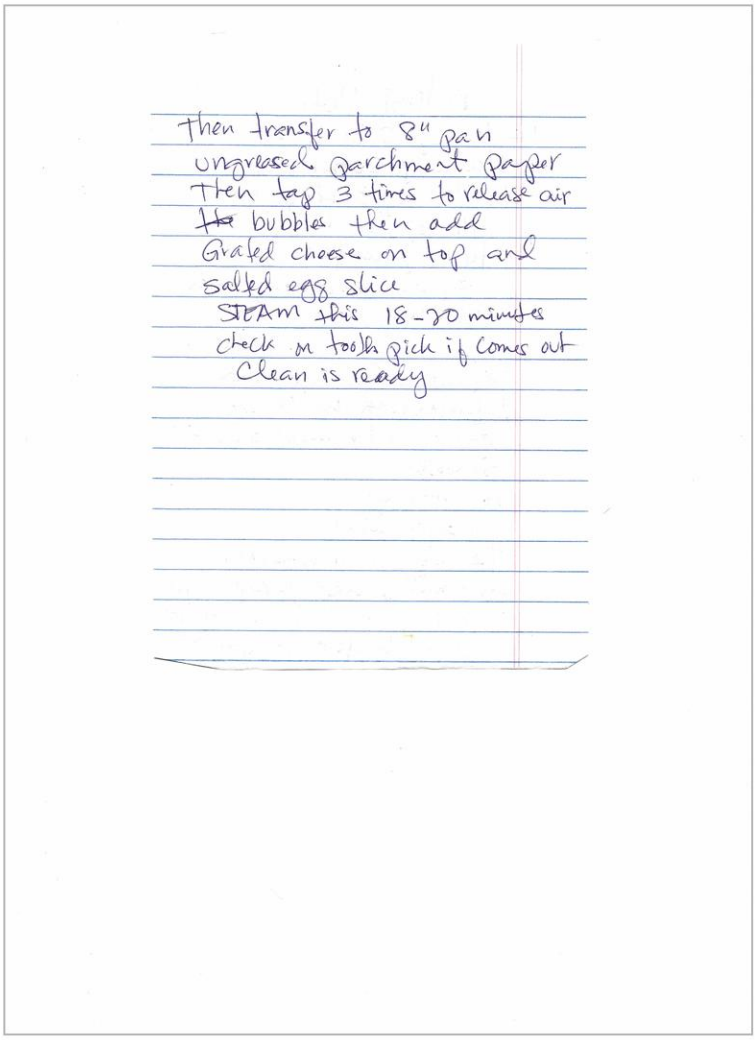
Putong Puti

1 & 1/2 cup Cake flour
1/2 cup sugar
1 & 1/2 tsp Baking Powder
1/4 tsp salt
3/4 cup water
Sip all the dry ingredients stir well set aside

Sip the above ingredients before adding water after adding water mixed well till smooth

for meringue

4 egg white
1/2 tsp cream of tartar
gradually add 1/2 cup sugar Beat until stiff but not dry Carefully fold together → [arrow at bottom of page — continues]

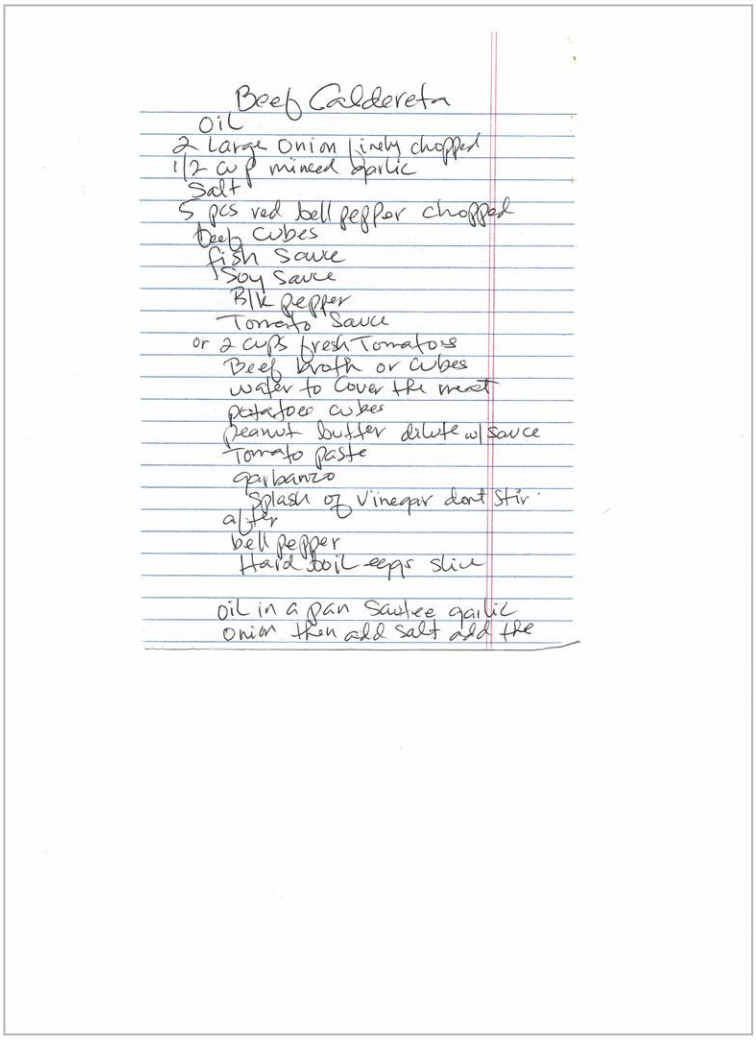


Putong Puti (continued)

Then transfer to 8" pan ungreased parchment paper Then tap 3 times to release air the bubbles then add Grated cheese on top and salted egg slice STEAM this 18-20 minutes check on toothpick if comes out clean is ready

[Rest of the page is blank.]

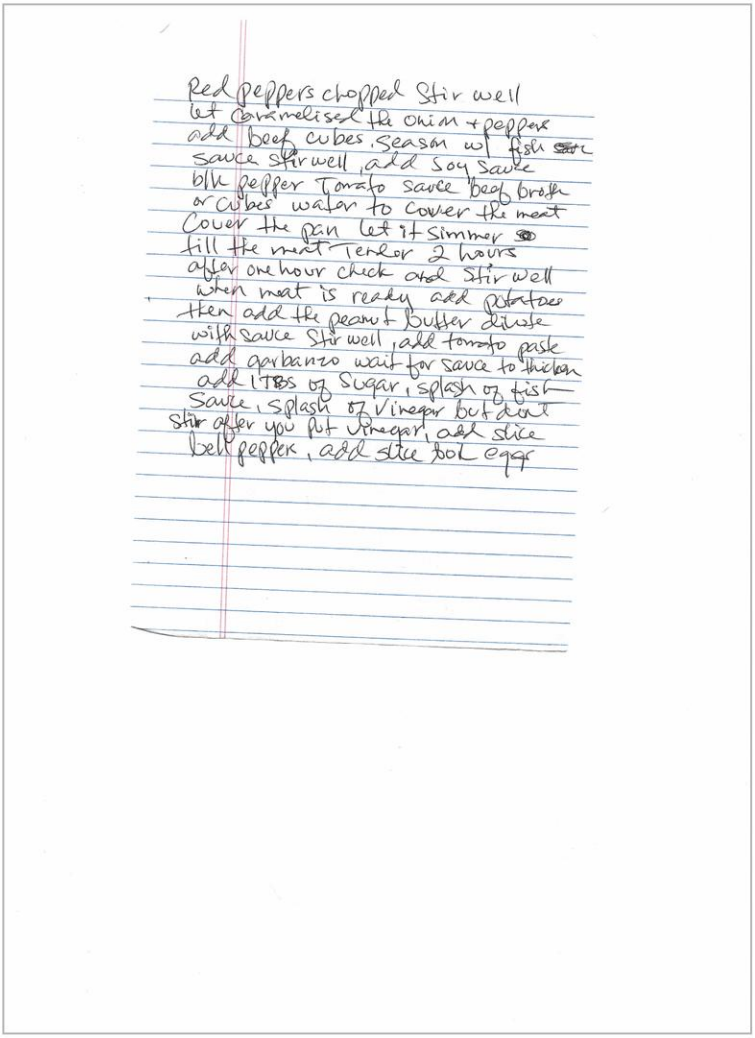
You Can A-Smell It: Thanksgiving



Beef Caldereta

Oil
2 large onion finely chopped
1/2 cup mineed garlic
Salt
5 pcs red bell pepper chopped
beef cubes
fish sauce
Soy Sauce
Blk pepper
Tomato Sauce
or 2 cups fresh Tomatoes
Beef broth or cubes
water to cover the meat
potatoes cubes
Peanut butter dilute w/ sauce
Tomato paste
garbanzo
Splash of vinegar dont stir after
bell pepper
Hard boil eggs slice
oil in a pan Sautee garlic onion then add salt add the [continues next page]

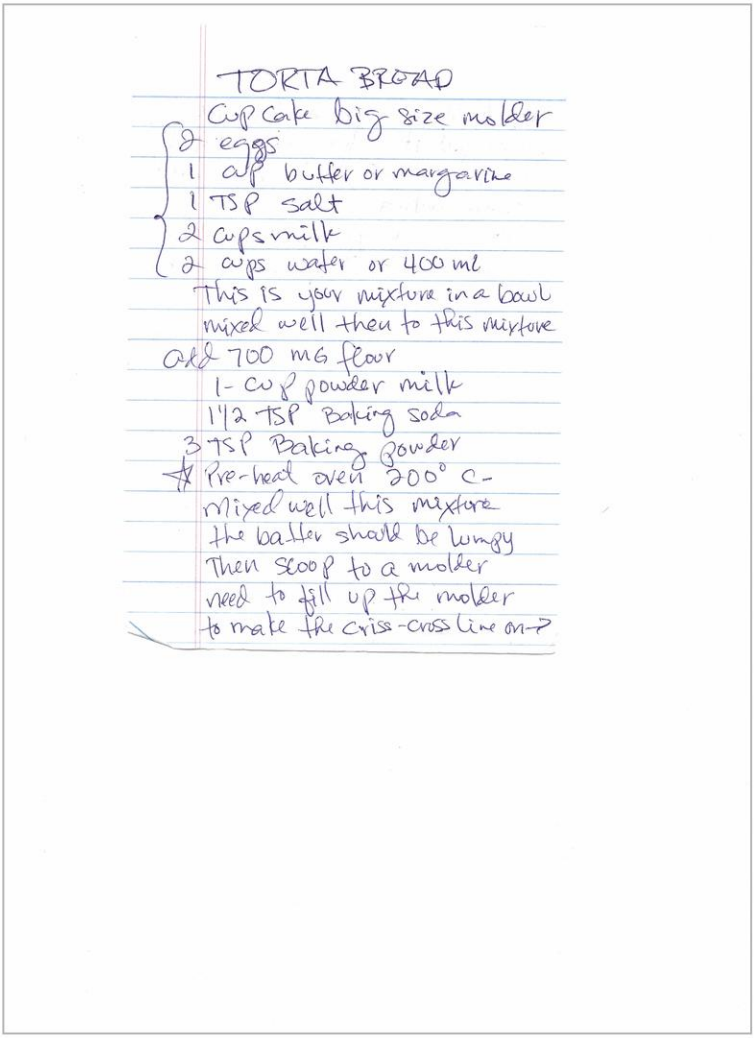
You Can A-Smell It: Thanksgiving



Beef Caldereta (continued)

Red peppers chopped stir well let caramelised the onion & peppers add beef cubes, season w/ fish [a word crossed out] sauce stir well, add soy sauce blk pepper Tomato sauce beef broth or cubes water to cover the meat Cover the pan let it simmer [a word crossed out] till the meat Tender 2 hours after one hour check and stir well when meat is ready add potatoes then add the peanut butter dilute with sauce stir well, add tomato paste add garbanzo wait for sauce to thicken add 1 TBS of sugar, splash of fish sauce, splash of vinegar but dont stir after you put vinegar, add slice bell pepper, add slice boil eggs

You Can A-Smell It: Thanksgiving


TORTA BROAD
Cup cake big size molder
2 eggs
1 cup butter or margarine
1 TSP salt
2 cups milk
2 cups water or 400 ml
This is your mixture in a bowl
mixed well then to this mixture
Add 700 MG flour
1- cup powder milk
1 1/2 TSP Baking Soda
3 TSP Baking Powder
* Pre-heat oven 200° C -
mixed well this mixture
the batter should be lumpy
Then scoop to a molder
need to fill up the molder
to make the criss-cross line on →

TORTA BREAD

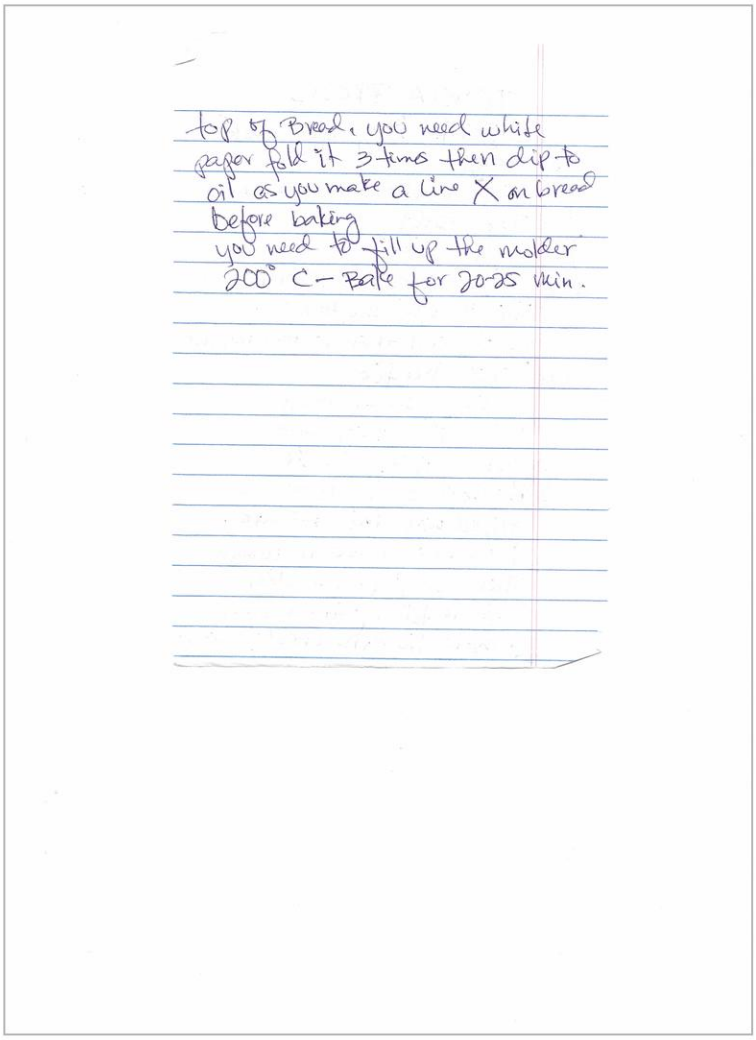
[the E is written messily and was first read as "BROAD"; Lieu confirmed Nov 5, 2026 that it is BREAD]

Cup cake big size molder

[the next five lines are grouped with a hand-drawn brace:]

2 eggs
1 cup butter or margarine
1 TSP salt
2 cups milk
2 cups water or 400 ml [≈ 1 2/3 cups]
This is your mixture in a bowl mixed well then to this mixture Add 700 MG flour [700 g ≈ 5 1/2 cups — this recipe is copied from a metric source (ml / g / °C); US conversions added in brackets per the standing convention, her figures kept as written]

1- cup powder milk
1 1/2 TSP Baking Soda
3 TSP Baking Powder
[starred in the margin] Pre-heat oven 200° C [400°F] - mixed well this mixture the batter should be lumpy Then scoop to a molder need to fill up the molder to make the criss-cross line on → [arrow at bottom of page — continues]

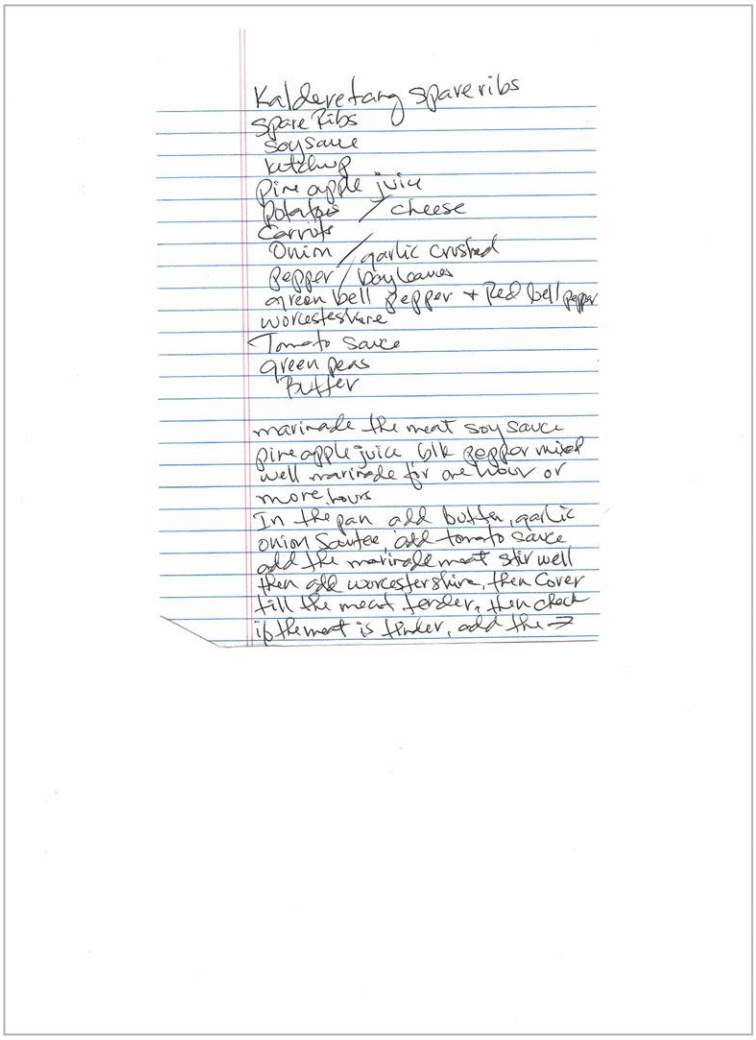


TORTA BREAD (continued)

top of Bread, you need white paper fold it 3 times then dip to oil as you make a line X on bread before baking you need to fill up the molder 200° C [400°F] - Bake for 20-25 min.

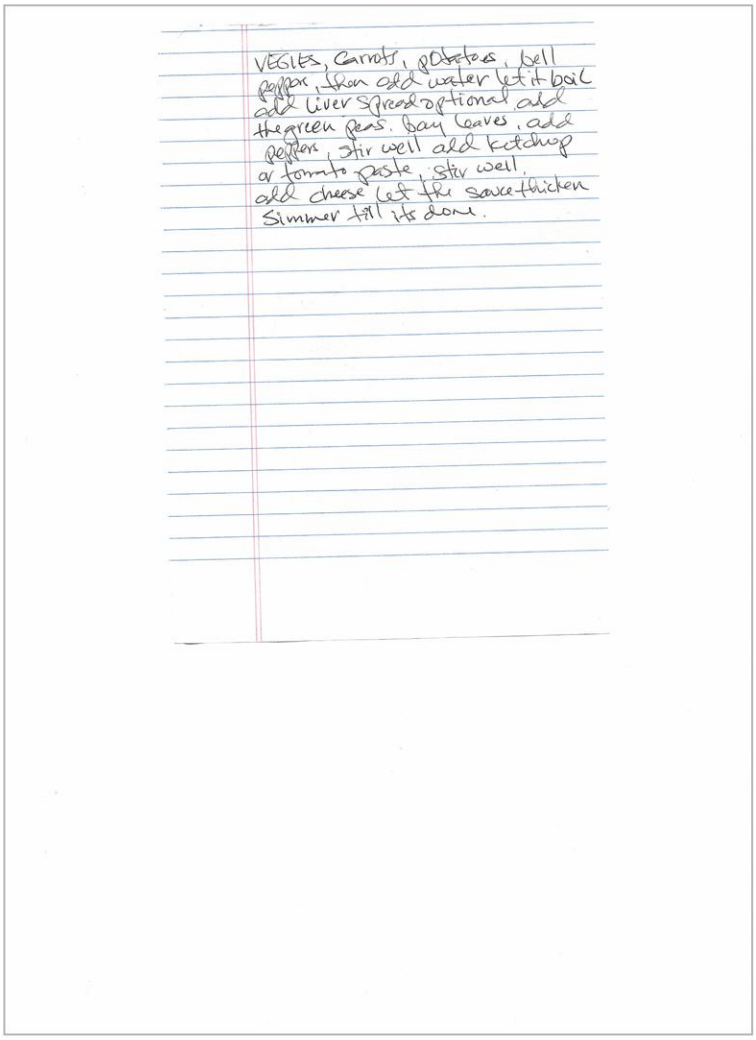
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You Can A-Smell It: Thanksgiving



Kalderetang Spare ribs

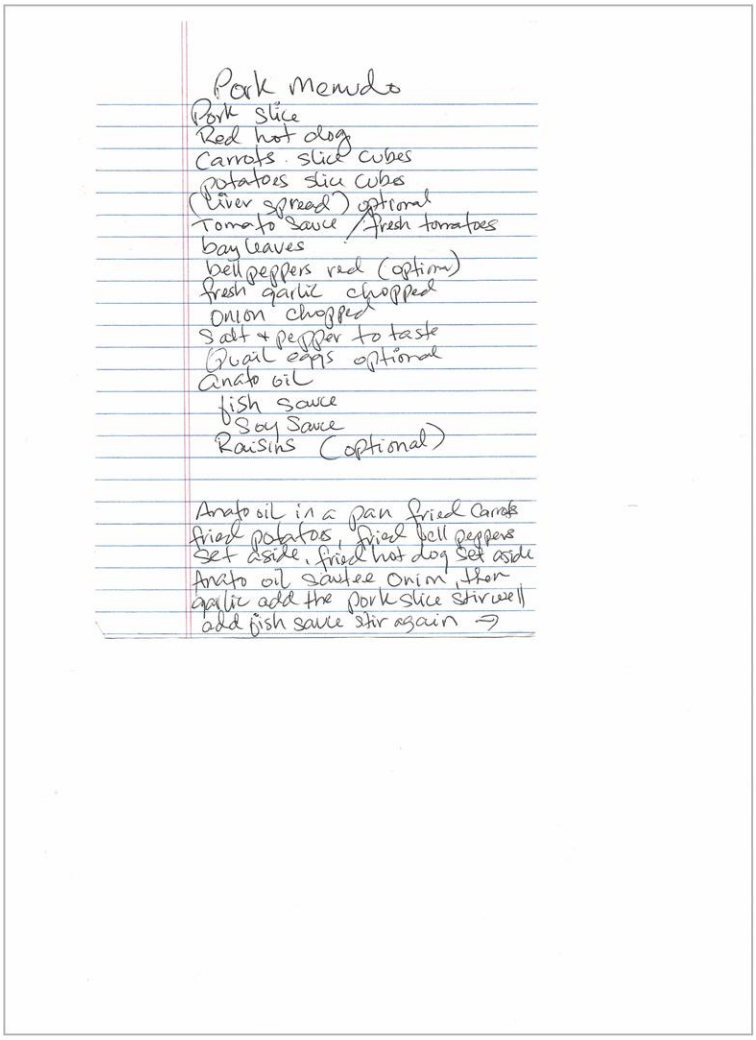
Spare Ribs
Soy sauce
ketchup
Pine apple juice
Potatoes / cheese
Carrots
Onion / garlic crushed
Pepper / bay leaves
green bell pepper & Red bell pepper
worcestershire
Tomato Sauce
green peas
Butter
marinade the meat soy sauce pineapple juice blk pepper mixed well marinade for one hour or more hours In the pan add butter, garlic onion Sautee, add tomato sauce add the marinade meat stir well then add worcestershire, then cover till the meat tender, then check if the meat is tender, add the → [arrow at bottom of page — continues]



Kalderetang Spare ribs (continued)

VEGIES, Carrots, potatoes, bell pepper, then add water let it boil add liver spread optional add the green peas, bay leaves, add peppers, stir well add ketchup or tomato paste, stir well, add cheese let the sauce thicken Simmer till its done.

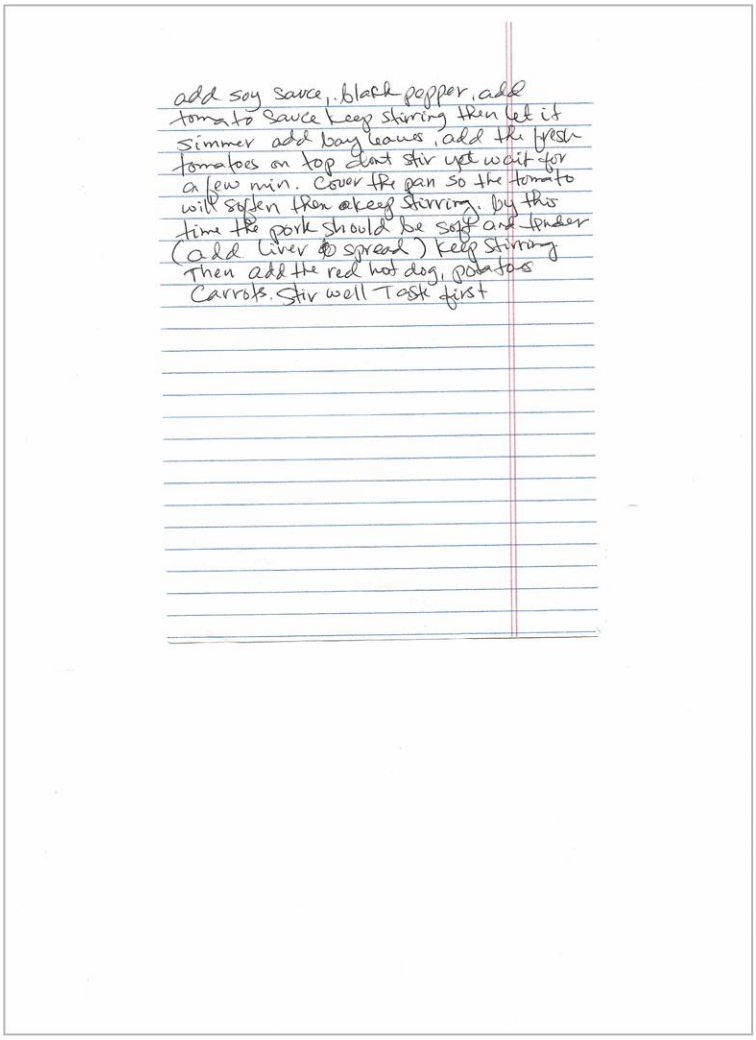
You Can A-Smell It: Thanksgiving



Pork Menudo

Pork slice
Red hot dog
Carrots slice cubes
Potatoes slice cubes
(Liver spread) optional
Tomato Sauce / fresh tomatoes
bay leaves
bell peppers red (optional)
fresh garlic chopped
Onion chopped
Salt & pepper to taste
Quail eggs optional
Anato oil
fish sauce
Soy Sauce
Raisins (optional)
Anato oil in a pan fried carrots fried potatoes, fried bell peppers set aside, fried hot dog set aside Anato oil sautee onion, then garlic add the pork slice stir well add fish sauce stir again → [arrow at bottom of page — continues]

You Can A-Smell It: Thanksgiving

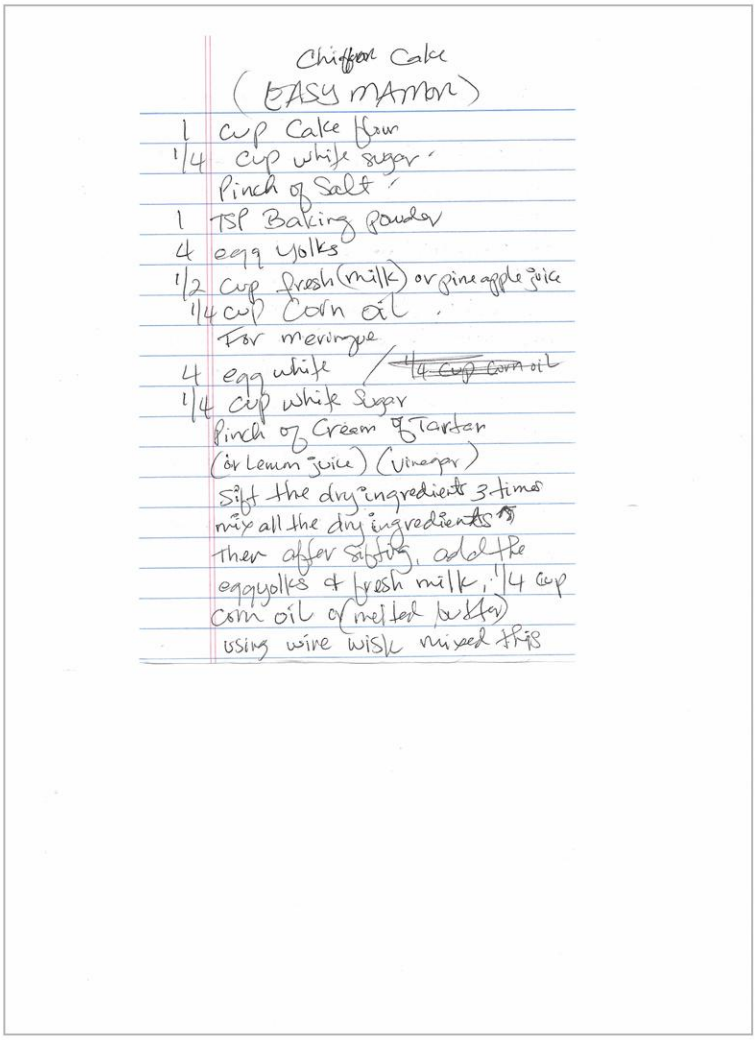

add soy sauce, black pepper, add tomato sauce keep stirring then let it simmer add bay leaves, add the fresh tomatoes on top dont stir yet wait for a few min. Cover the pan so the tomato will soften then [illegible] keep stirring. by this time the pork should be soft and tender (add liver spread) keep stirring Then add the red hot dog, potatoes Carrots. Stir well Taste first

Pork Menudo (continued)

add soy sauce, black pepper, add tomato sauce keep stirring then let it simmer add bay leaves, add the fresh tomatoes on top dont stir yet wait for a few min. Cover the pan so the tomato will soften then [a word crossed out] keep stirring, by this time the pork should be soft and tender (add liver spread) keep stirring Then add the red hot dog, potatoes Carrots. Stir well Taste first

[Rest of the page is blank — the recipe ends here in the pad.]

You Can A-Smell It: Thanksgiving

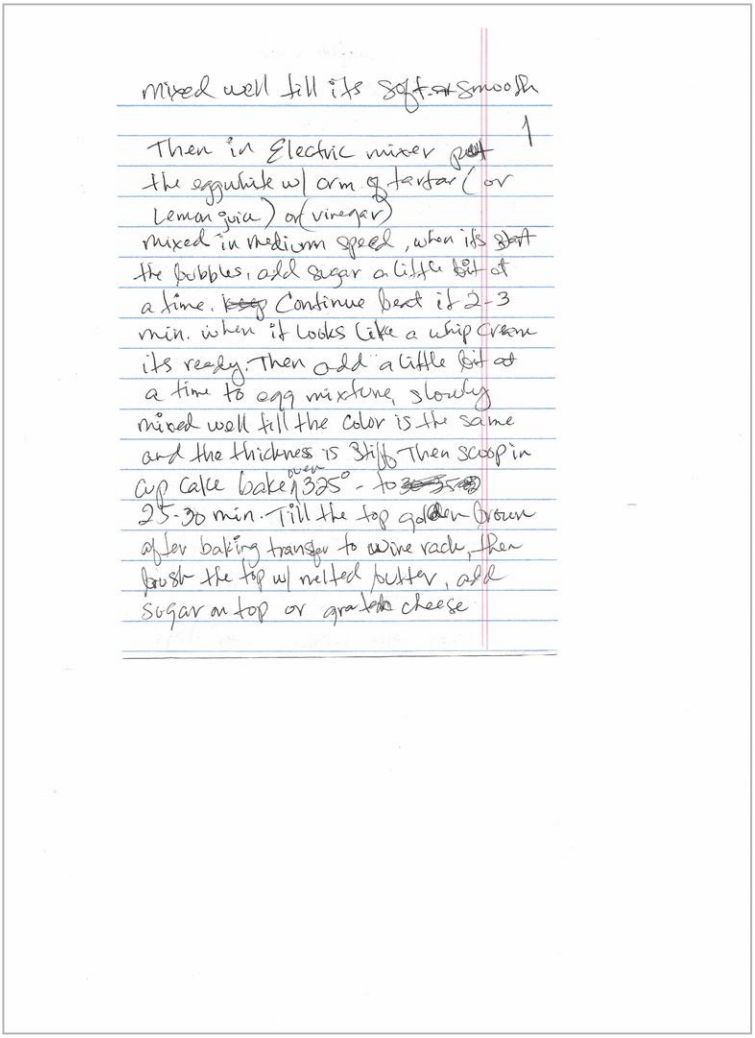

Chiffon Cake
(EASY MAMON)
1 cup Cake flour
1/4 cup white sugar
Pinch of Salt
1 TSP Baking Powder
4 egg yolks
1/2 cup fresh (milk) or pineapple juice
1/4 cup Corn oil
For meringue
4 egg white / ~~1/4 cup Corn oil~~
1/4 cup white Sugar
Pinch of Cream of Tartar
(or Lemon juice) (Vinegar)
Sift the dry ingredients 3 times
mix all the dry ingredients
Then after sifting, add the
eggyolks & fresh milk, 1/4 cup
corn oil or (melted butter)
using wire wisk mixed this

Chiffon Cake (EASY MAMON)

1 cup Cake flour
1/4 cup white sugar
Pinch of Salt
1 TSP Baking Powder
4 egg yolks
1/2 cup fresh (milk) or pineapple juice
1/4 cup Corn oil
For meringue

4 egg white / [crossed out: "1/4 cup corn oil"]
1/4 cup white sugar
Pinch of Cream of Tartar
(or Lemon juice) (Vinegar)
Sift the dry ingredients 3 times mix all the dry ingredients then after sifting, add the eggyolks & fresh milk, 1/4 cup corn oil or (melted butter) using wire wisk mixed this [continues next page]

You Can A-Smell It: Thanksgiving


mixed well till its ~~Soft or~~ Smooth

1

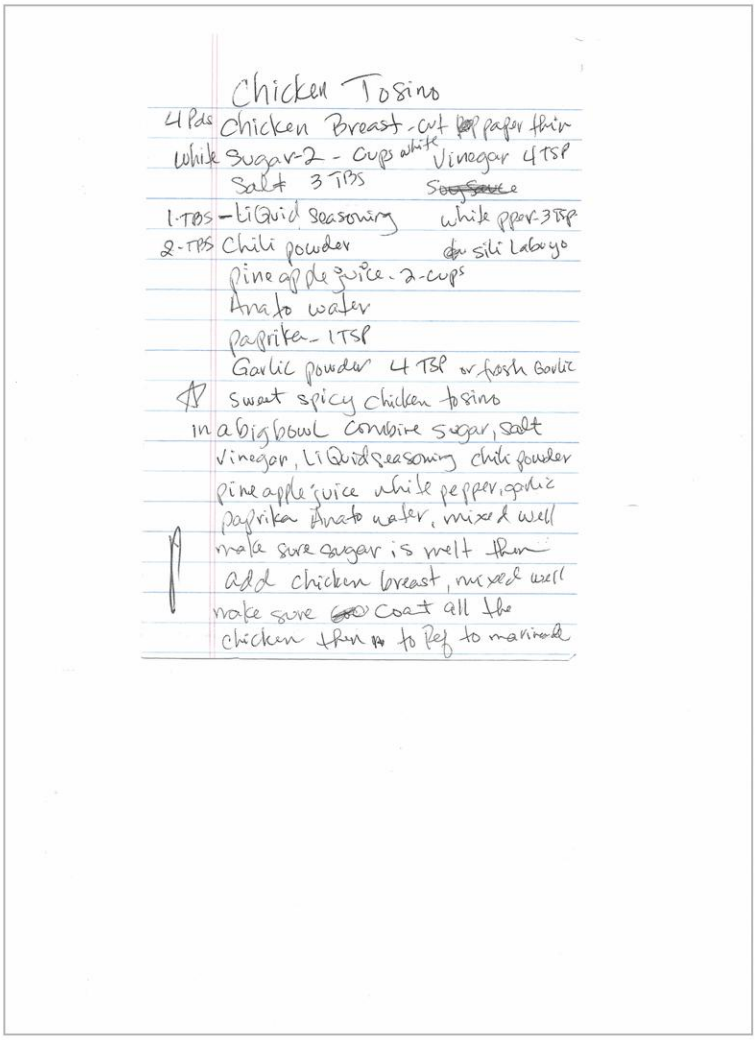
Then in Electric mixer ~~put~~ the eggwhite w/ crm of tartar (or Lemon juice) or (vinegar) mixed in medium speed, when its ~~start~~ the bubbles, add sugar a little bit at a time. ~~keep~~ Continue beat it 2-3 min. when it looks like a whip cream its ready. Then add a little bit at a time to egg mixture, slowly mixed well till the color is the same and the thickness is Stiff Then scoop in cup cake bake ~~oven~~ 325° - to ~~350~~ 25-30 min. Till the top golden brown after baking transfer to wire rack, then brush the top w/ melted butter, add sugar on top or ~~gra~~ cheese

Chiffon Cake (EASY MAMON) (continued)

mixed well till its soft & smooth

Then in Electric mixer put the eggwhite w/ crm of tartar (or Lemon juice) or (vinegar) mixed in medium speed, when its start the bubbles, add sugar a little bit at a time. [crossed out: "keep"] Continue beat it 2-3 min. when it looks like a whip cream its ready. Then add a little bit at a time to egg mixture, slowly mixed well till the color is the same and the thickness is stiff Then scoop in cup cake bake [inserted above the line: "oven"] 325° - to [crossed-out numbers] 25-30 min. Till the top golden brown after baking transfer to wire rack, then brush the top w/ melted butter, add sugar on top or grated cheese

You Can A-Smell It: Thanksgiving


Chicken Tosino
4 Pds Chicken Breast - cut ~~by~~ paper thin
White Sugar - 2 - Cups white Vinegar 4 TSP
Salt 3 TBS ~~Soy Sauce~~
1-TBS - LiQuid Seasoning white pepper - 3 TSP
2-TBS Chili powder ~~the~~ sili Labuyo
pineapple juice - 2-cups
Anato water
Paprika - 1 TSP
Garlic powder 4 TSP or fresh Garlic
* Sweet spicy chicken tosino
in a big bowl combine sugar, salt
vinegar, LiQuid seasoning chili powder
pineapple juice white pepper, garlic
Paprika Anato water, mixed well
make sure sugar is melt then
Add chicken breast, mixed well
make sure ~~coat~~ Coat all the
chicken then to Ref to marinade

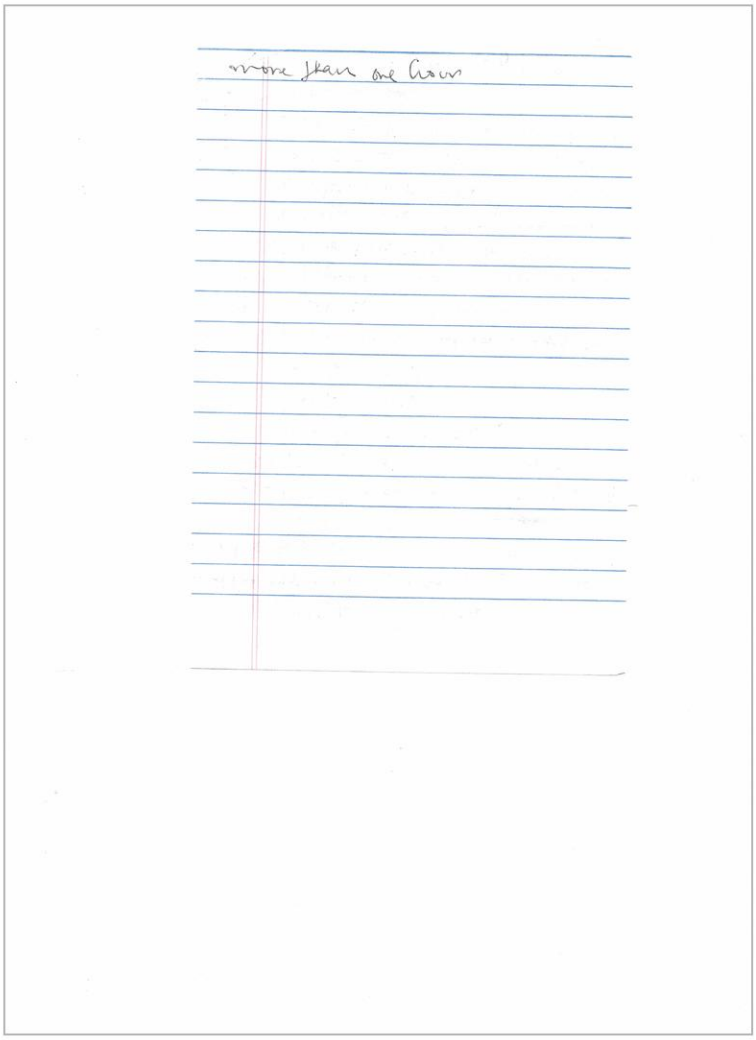
Chicken Tosino

[ingredients written in two columns:]

4 Pds Chicken Breast - cut paper thin
White Sugar - 2 - Cups / white Vinegar 4 TSP
Salt 3 TBS / [crossed out: "Soy sauce"]
1-TBS - LiQuid Seasoning / white pepper - 3 TSP
2-TBS Chili powder / [a word crossed out] sili Labuyo
pineapple juice - 2 - cups
Anato water
Paprika - 1 TSP
Garlic powder 4 TSP or fresh Garlic
[starred in the margin] Sweet spicy chicken tosino

in a big bowl combine sugar, salt vinegar, LiQuid seasoning chili powder pineapple juice white pepper, garlic Paprika Anato water, mixed well make sure sugar is melt then Add chicken breast, mixed well make sure [a word crossed out] coat all the chicken then to Ref to marinade [a hand-drawn bracket groups the last four method lines; continues next page]

You Can A-Smell It: Thanksgiving

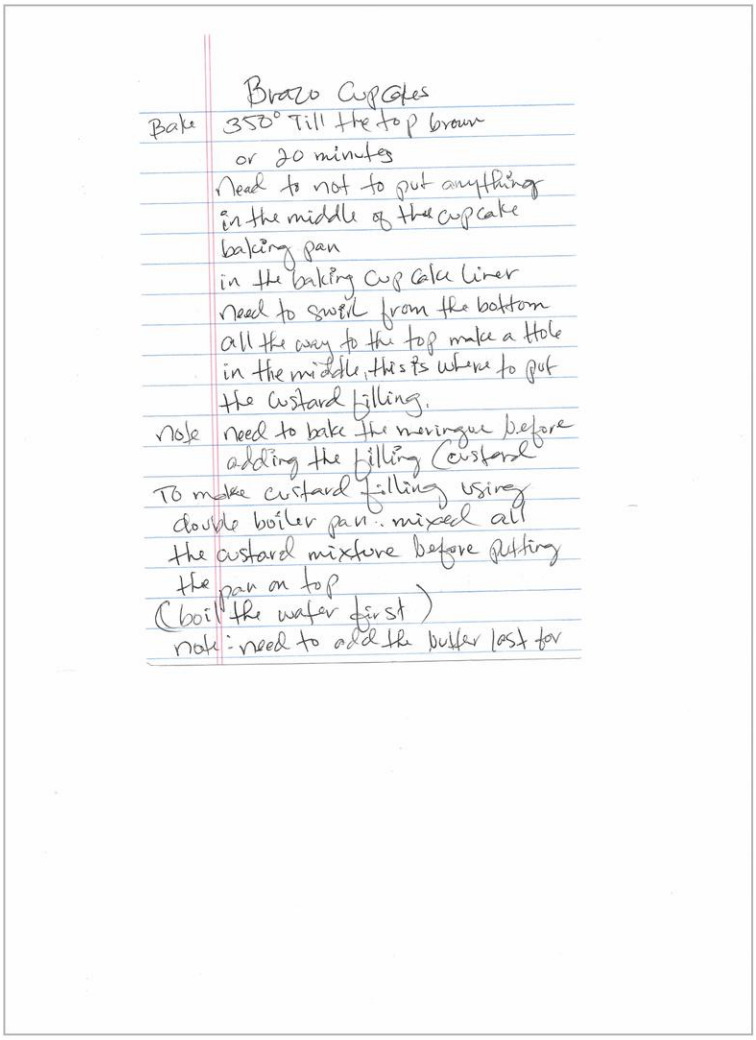


Chicken Tosino (continued)

more than one hour

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You Can A-Smell It: Thanksgiving


Brazo Cupcakes
Bake 350° Till the top brown
or 20 minutes
Need to not to put anything
in the middle of the cupcake
baking pan
in the baking cup cake liner
need to swirl from the bottom
all the way to the top make a Hole
in the middle, this is where to put
the custard filling.
Note need to bake the meringue before
adding the filling Custard
To make custard filling using
double boiler pan.. mixed all
the custard mixture before putting
the pan on top
(boil the water first)
note: need to add the butter last for

Brazo Cupcakes

[This page and the next are her working notes for the recipe; the meringue list is on page 28 and the custard filling on page 29.]

Bake [written in the left margin] 350° Till the top brown or 20 minutes

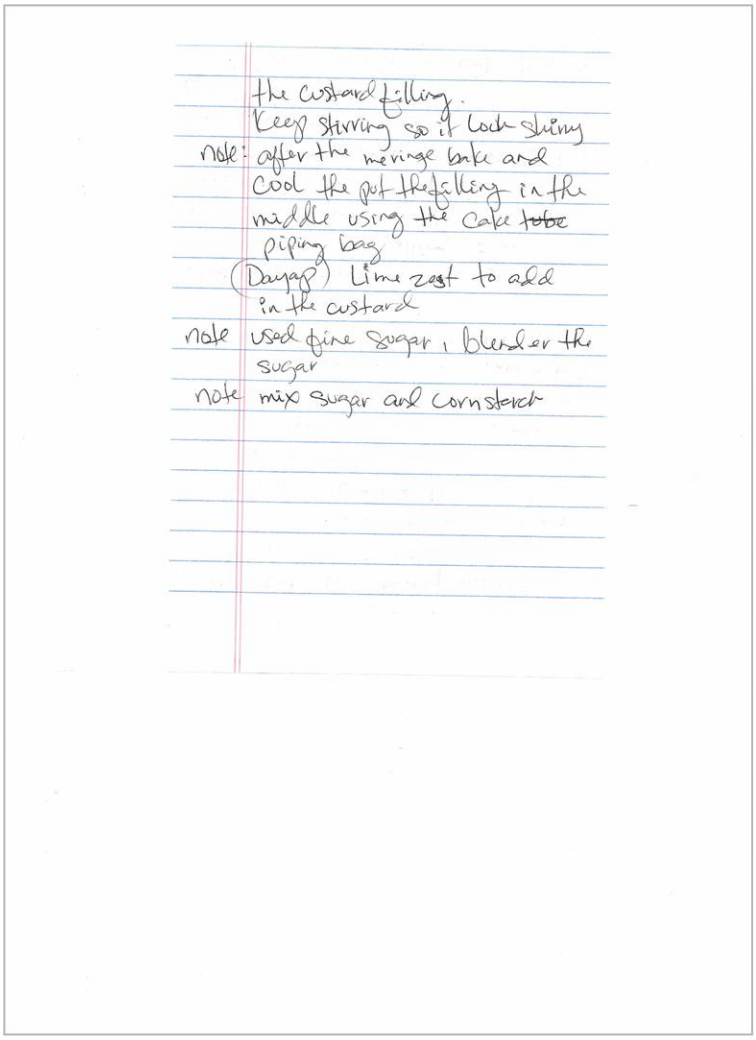
Need to not to put anything in the middle of the cupcake baking pan in the baking cup cake liner Need to swirl from the bottom all the way to the top make a Hole in the middle, this is where to put the custard filling.

Note [written in the left margin] Need to bake the meringue before adding the filling (custard

To make custard filling using double boiler pan.. mixed all the custard mixture before putting the pan on top (boil the water first)

Note: Need to add the butter last for

[continues next page]


the custard filling.
Keep stirring so it look shiny
note: after the meringe bake and
cool the put the filling in the
middle using the cake ~~tube~~
piping bag
(Dayap) Lime zest to add
in the custard
note used fine sugar, blender the
sugar
note mix sugar and cornstarch

Brazo Cupcakes (continued)

the custard filling. Keep stirring so it look shiny

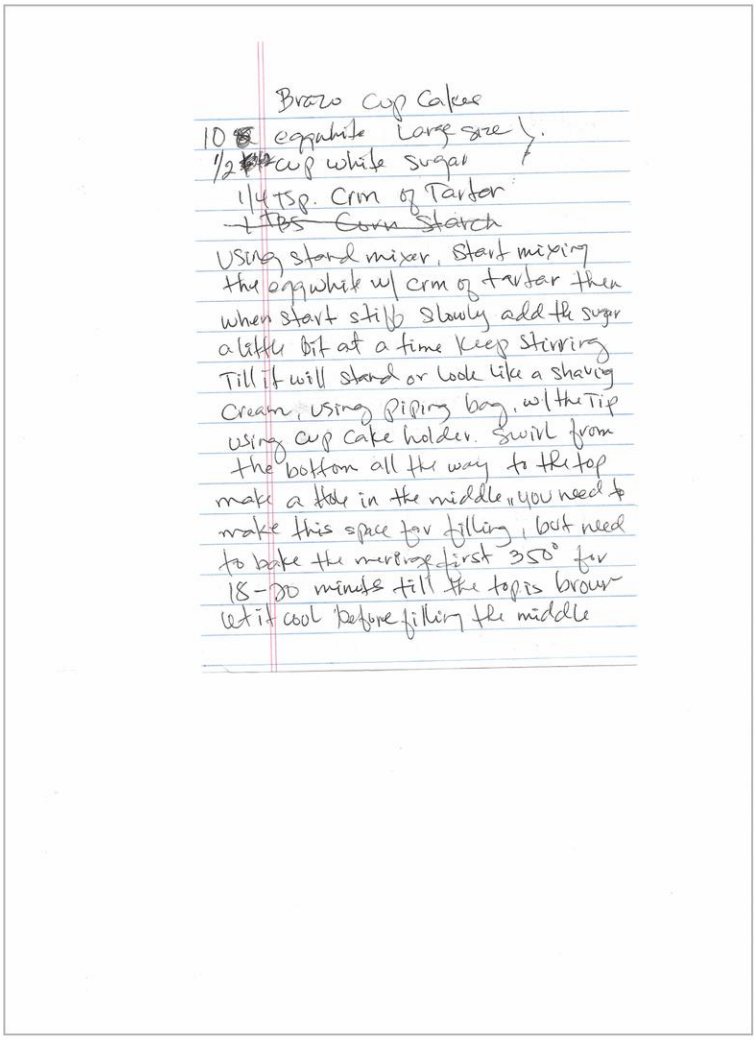
Note: after the meringue bake and cool the put the filling in the middle using the cake tube piping bag

(Dayap) Lime zest to add in the custard

Note used fine sugar, blender the sugar

Note mix sugar and corn starch

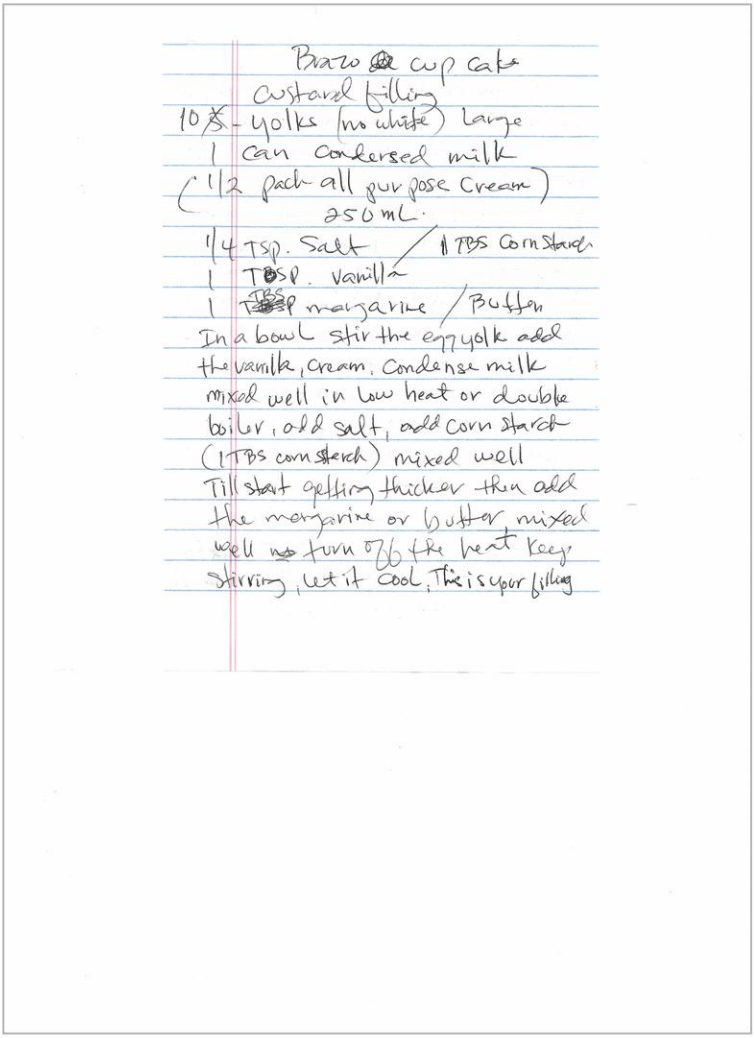
You Can A-Smell It: Thanksgiving


Brazo Cup Cakes
10 eggwhite Large size }.
½ cup white sugar
1/4 tsp. Crm of Tartar
~~1 TBS Corn Starch~~
Using stand mixer, start mixing the eggwhite w/ crm of tartar then when start stiff slowly add the sugar a little bit at a time keep stirring Till it will stand or look like a shaving cream, using Piping bag, w/ the Tip using cup cake holder. Swirl from the bottom all the way to the top make a Hole in the middle, you need to make this space for filling, but need to bake the meringue first 350° for 18-20 minutes till the top is brown let it cool before filling the middle

Brazo Cup Cakes

10 eggwhite Large size [the first two lines are grouped with a hand-drawn brace]
1/2 [a word scribbled out] cup white sugar
1/4 tsp. Crm of Tartar
[crossed out: "1 TBS Corn Starch"]
Using stand mixer, start mixing the eggwhite w/ crm of tartar then when start stiff slowly add the sugar a little bit at a time keep stirring Till it will stand or look like a shaving cream, using piping bag, w/ the tip using cup cake holder. Swirl from the bottom all the way to the top make a Hole in the middle, you need to make this space for filling, but need to bake the meringue first 350° for 18-20 minutes till the top is brown let it cool before filling the middle

You Can A-Smell It: Thanksgiving

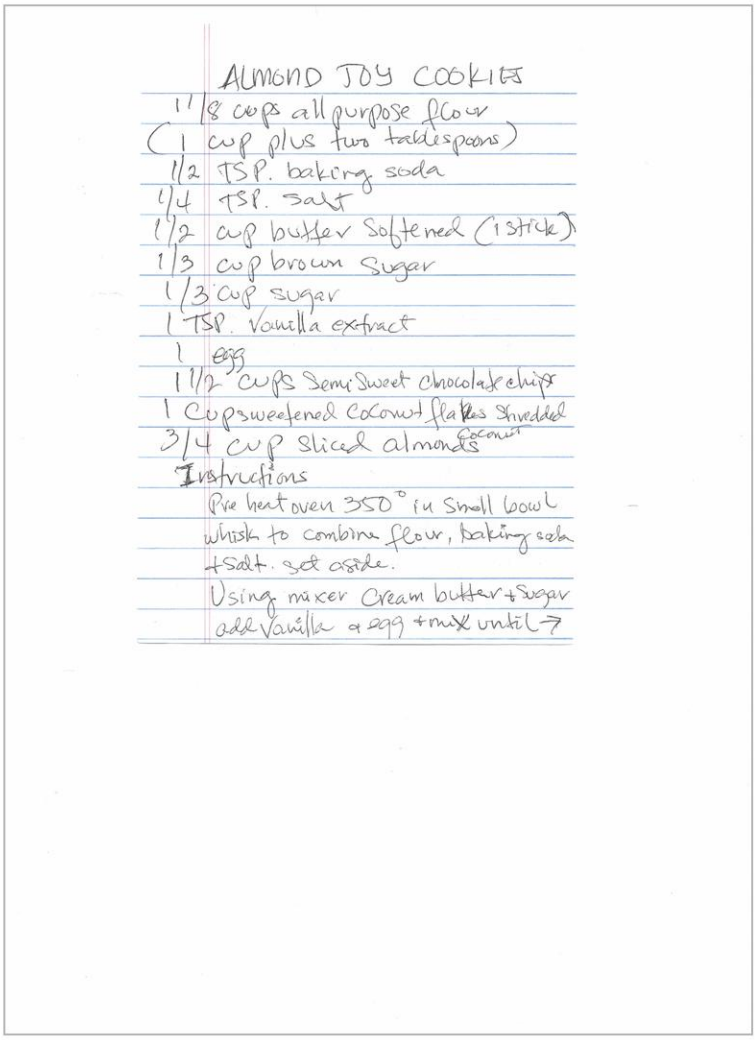

Brazo cup cake
Custard filling
10 - yolks (no white) Large
1 can condensed milk
(1/2 pack all purpose Cream)
250 mL.
1/4 tsp. Salt / 1 TBS Corn Starch
1 TBSP. Vanilla
1 TBSP margarine / Butter
In a bowl stir the eggyolk add the vanilk, cream, Condense milk mixed well in low heat or double boiler, add salt, add corn starch (1 TBS cornstarch) mixed well Till start getting thicker then add the margarine or butter mixed well turn off the heat keep stirring, let it cool, This is your filling

Brazo cup cake — Custard filling

[a word is crossed out between "Brazo" and "cup"]

10 [a figure crossed out] - yolks (no white) Large
1 can condensed milk
(1/2 pack all purpose cream) 250 mL. [≈ 1 cup]
1/4 tsp. Salt / 1 TBS Corn Starch
1 TBSP. Vanilla [the unit is overwritten in her hand]
1 TBS margarine / Butter [TBS written over TSP]
In a bowl stir the eggyolk add the vanilla, cream, condense milk mixed well in low heat or double boiler, add salt, add corn starch (1 TBS cornstarch) mixed well Till start getting thicker then add the margarine or butter mixed well [a word crossed out] turn off the heat keep stirring, let it cool, This is your filling

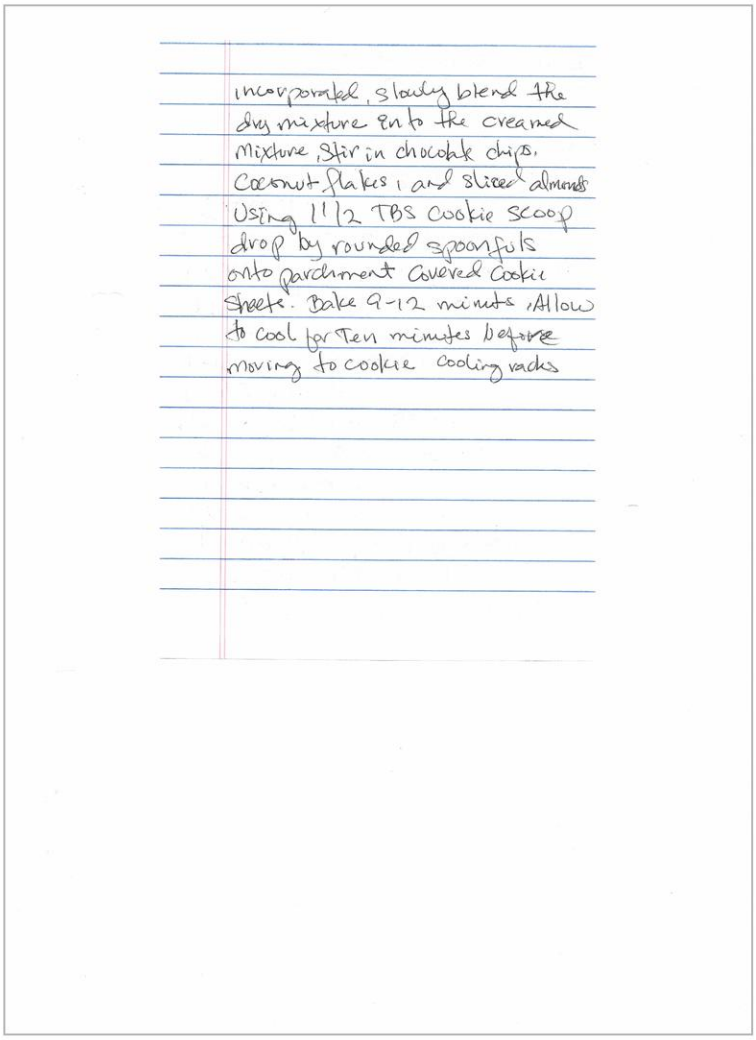
You Can A-Smell It: Thanksgiving


ALMOND JOY COOKIES
1 1/8 cups all purpose flour
(1 cup plus two tablespoons)
1/2 TSP. baking soda
1/4 TSP. salt
1/2 cup butter softened (1 stick)
1/3 cup brown sugar
1/3 cup sugar
1 TSP. Vanilla extract
1 egg
1 1/2 cups Semi Sweet chocolate chips
1 cup sweetened coconut flakes shredded
3/4 cup sliced almonds Coconut
Instructions
Pre heat oven 350° in small bowl whisk to combine flour, baking soda & salt. set aside.
Using mixer Cream butter & sugar add Vanilla & egg & mix until →

ALMOND JOY COOKIES

1 1/8 cups all purpose flour
(1 cup plus two tablespoons)
1/2 TSP. baking soda
1/4 TSP. salt
1/2 cup butter softened (1 stick)
1/3 cup brown sugar
1/3 cup sugar
1 TSP. Vanilla extract
1 egg
1 1/2 cups Semi Sweet chocolate chips
1 cup sweetened coconut flakes shredded
3/4 cup sliced almonds [the word "Coconut" is written small above the end of this line]
Instructions

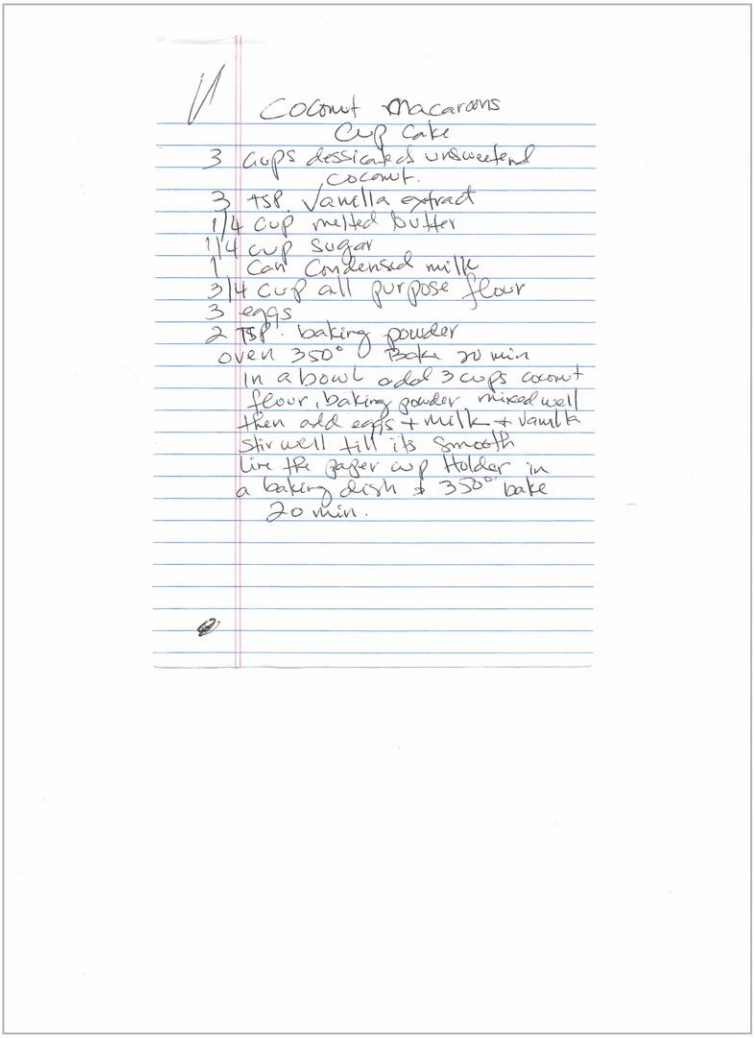
Pre heat oven 350° in small bowl whisk to combine flour, baking soda & salt, set aside. Using mixer cream butter & sugar add Vanilla & egg & mix until → [arrow at bottom of page — continues]


incorporated, slowly blend the dry mixture on to the creamed mixture, Stir in chocolate chips, Coconut flakes, and sliced almonds Using 1 1/2 TBS Cookie scoop drop by rounded spoonfuls onto parchment Covered Cookie Sheets. Bake 9-12 minutes, Allow to cool for Ten minutes before moving to cookie cooling racks

ALMOND JOY COOKIES (continued)

incorporated, slowly blend the dry mixture into the creamed mixture, stir in chocolate chips, coconut flakes, and sliced almonds Using 1 1/2 TBS cookie scoop drop by rounded spoonfuls onto parchment covered cookie sheets. Bake 9-12 minutes, Allow to cool for Ten minutes before moving to cookie cooling racks

You Can A-Smell It: Thanksgiving

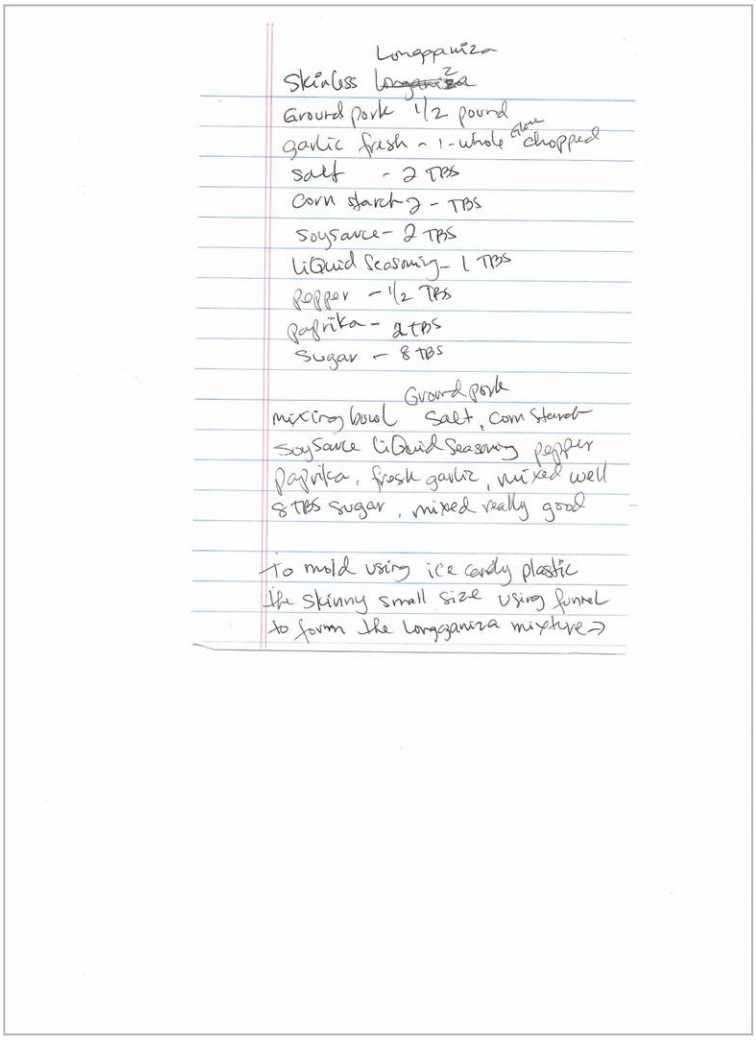

11
Coconut Macaroons
Cup Cake
3 cups dessicated unsweetend
coconut.
3 TSP. Vanilla extract
1/4 cup melted butter
1/4 cup Sugar
1 Can Condensed milk
3/4 cup all purpose flour
3 eggs
2 TSP. baking powder
oven 350° Bake 20 min
In a bowl add 3 cups coconut
flour, baking powder mixed well
then add eggs + milk + vanilla
Stir well till its smooth
Line the paper cup Holder in
a baking dish & 350° bake
20 min.

Coconut Macaroons Cup Cake

[a mark like "11" in the top-left margin]

3 cups dessicated unsweetend coconut.
3 TSP. Vanilla extract
1/4 cup melted butter
1/4 cup Sugar
1 Can Condensed milk
3/4 cup all purpose flour
3 eggs
2 TSP. baking powder
oven 350° Bake 20 min
In a bowl add 3 cups coconut flour, baking powder mixed well then add eggs + milk + vanilla Stir well till its smooth Line the paper cup Holder in a baking dish & 350° bake 20 min.

You Can A-Smell It: Thanksgiving



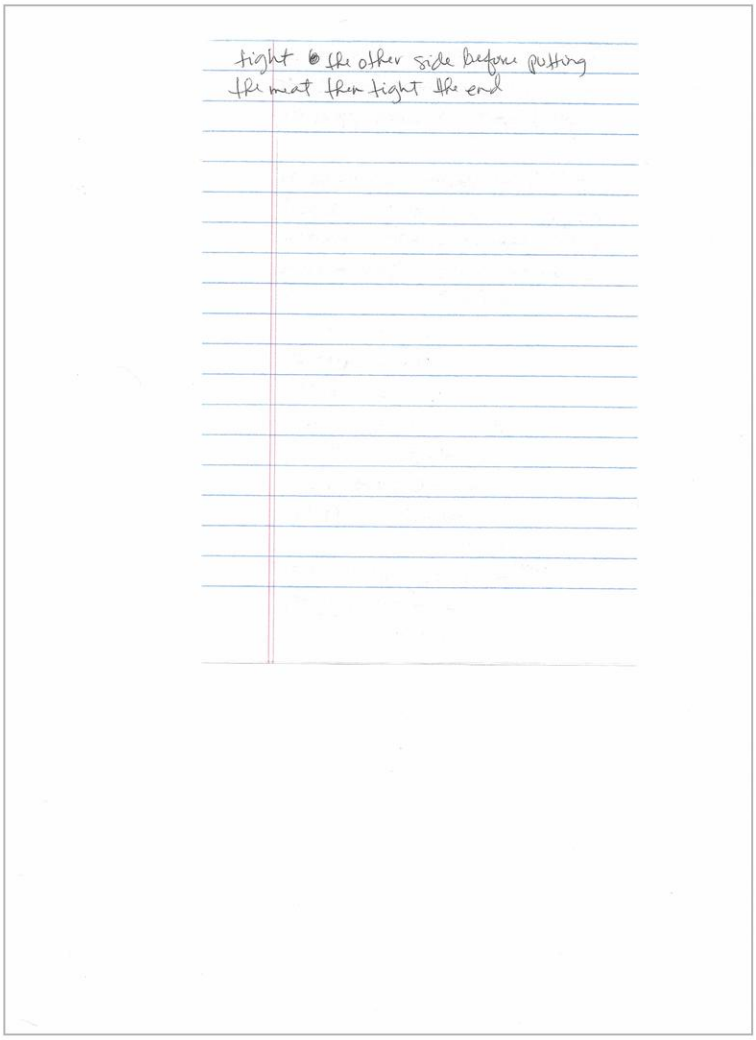
Skinless Longganiza

["Longganiza" also written above the title; in the title the "z" of Longganiza is written over another letter]

Ground pork 1/2 pound
garlic fresh - 1-whole chopped [the word "Glove" is inserted above "chopped"]
salt - 2 TBS
Corn starch - 2 - TBS
Soysauce - 2 TBS
LiQuid Seasoning - 1 TBS
Pepper - 1/2 TBS
Paprika - 2 TBS
Sugar - 8 TBS
Ground pork [written above the line]
mixing bowl Salt, Corn Starch SoySauce LiQuid Seasoning pepper Paprika, fresh garlic, mixed well 8 TBS sugar, mixed really good

To mold using ice candy plastic the skinny small size using funnel to form the Longganiza mixture → [arrow at bottom of page — continues]

You Can A-Smell It: Thanksgiving

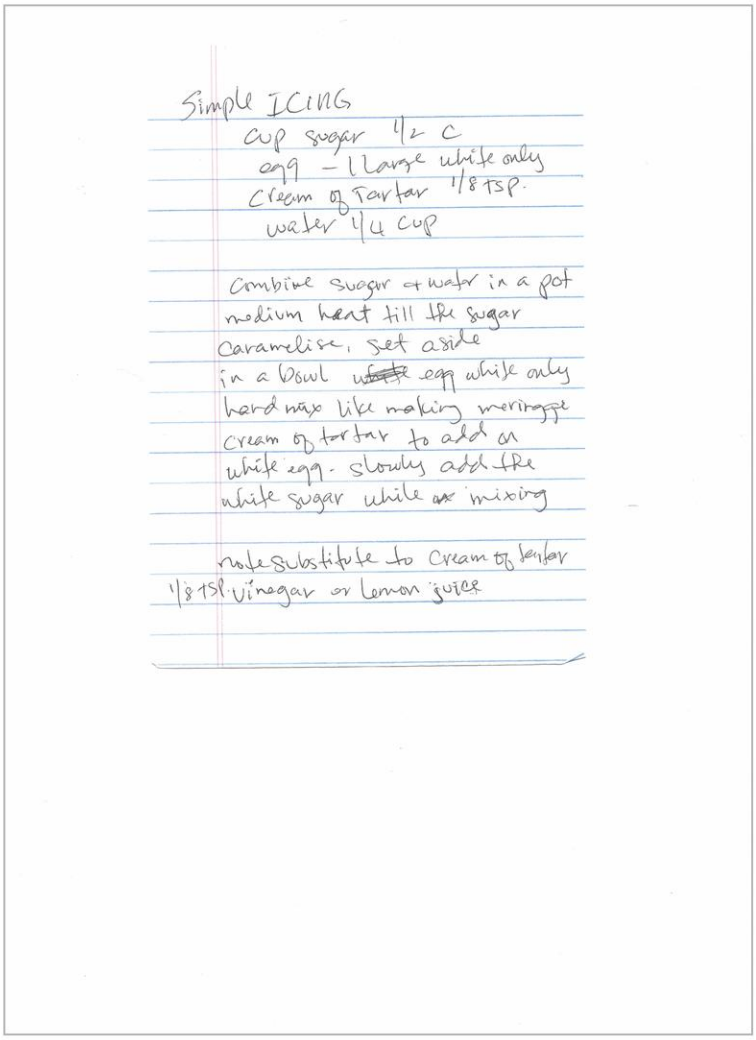


Skinless Longganiza (continued)

tight [a word scribbled out] the other side before putting the meat then tight the end

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You Can A-Smell It: Thanksgiving

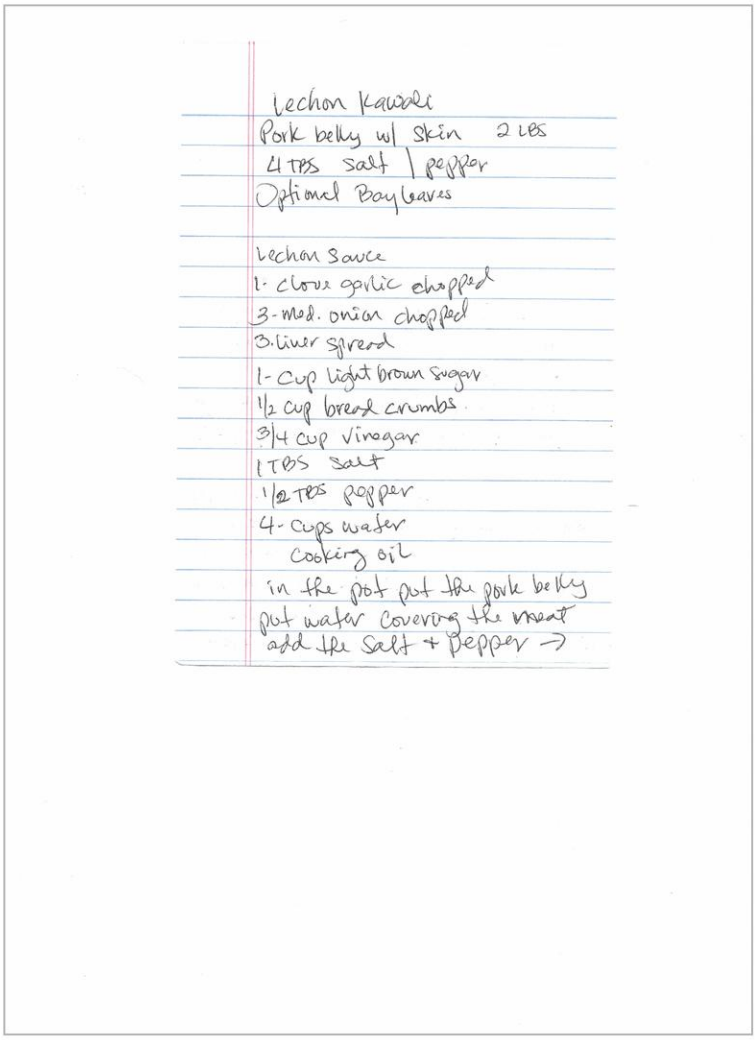


Simple ICING

cup sugar 1/2 C
egg - 1 Large white only
Cream of Tartar 1/8 TSP.
water 1/4 cup
Combine sugar & water in a pot modium heat till the sugar Caramelise, set aside in a bowl [crossed out: "white"] egg white only hand mix like making meringue cream of tartar to add on white egg. slowly add the white sugar while are mixing

note substitute to Cream of tartar 1/8 tsp. vinegar or Lemon juice

You Can A-Smell It: Thanksgiving

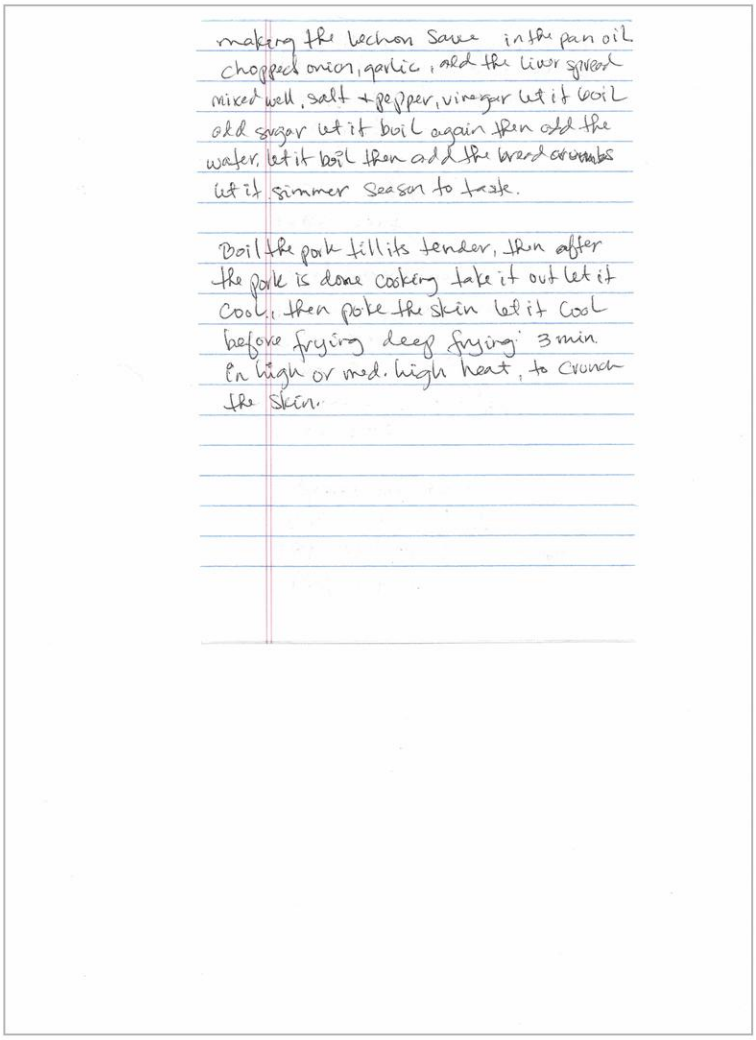


Lechon Kawali

Pork belly w/ skin 2 LBS
4 TBS salt | pepper
Optional Bay leaves

Lechon Sauce

1- clove garlic chopped
3- med. onion chopped
3. liver spread
1- Cup light brown sugar
1/2 cup bread crumbs
3/4 cup vinegar
1 TBS salt
1/2 TBS pepper
4- cups water
Cooking oil
in the pot put the pork belly put water covering the meat add the salt + pepper → [arrow at bottom of page — continues]


making the lechon Sauce in the pan oil chopped onion, garlic, add the liver spread mixed well, salt + pepper, vinegar let it boil add sugar let it boil again then add the water, let it boil then add the bread crumbs let it simmer Season to taste.

Boil the pork till its tender, then after the pork is done cooking take it out let it cool, then poke the skin let it cool before frying deep frying 3 min. in high or med. high heat, to crunch the skin.

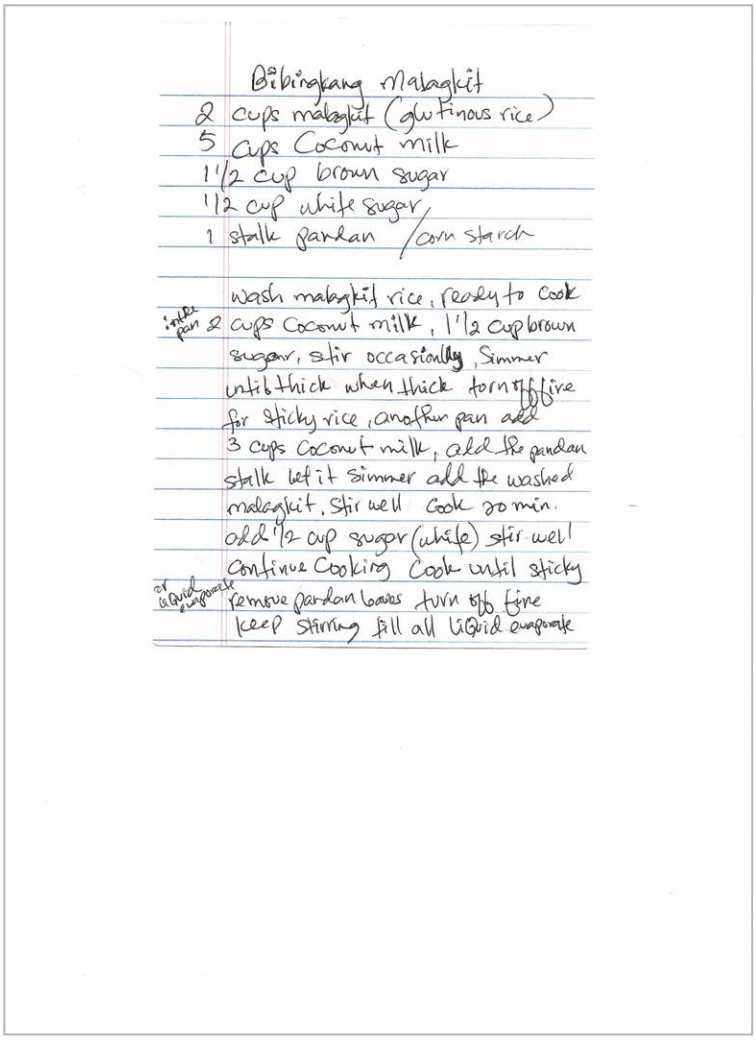
Lechon Kawali (continued)

making the Lechon Sauce in the pan oil chopped onion, garlic, add the liver spread mixed well, salt + pepper, vinegar let it boil add sugar let it boil again then add the water, let it boil then add the bread crumbs let it simmer Season to taste.

Boil the pork till its tender, then after the pork is done cooking take it out let it cool, then poke the skin let it cool before frying deep frying 3 min. in high or med. high heat, to crunch the skin.

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You Can A-Smell It: Thanksgiving

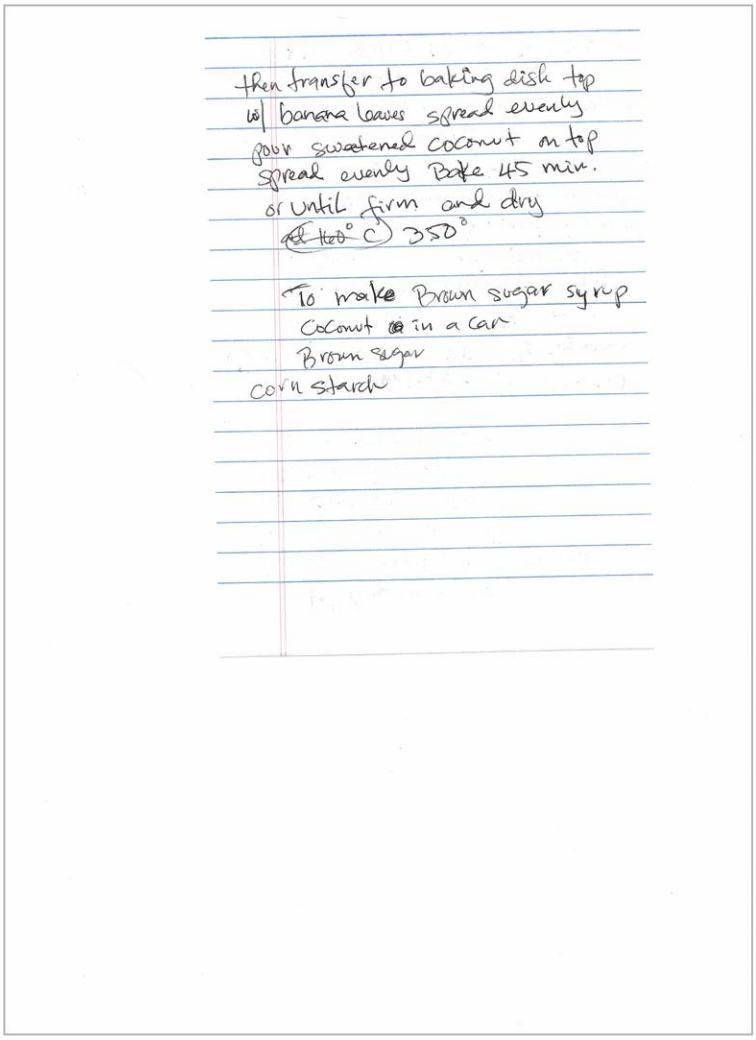

Bibingkang Malagkit
2 cups malagkit (glutinous rice)
5 cups Coconut milk
1 1/2 cup brown sugar
1/2 cup white sugar
1 stalk pandan / corn starch

wash malagkit rice, ready to cook
in the pan 2 cups Coconut milk, 1 1/2 cup brown
sugar, stir occasionally, Simmer
until thick when thick turn off fire
for sticky rice, another pan add
3 cups Coconut milk, add the pandan
stalk let it simmer add the washed
malagkit, Stir well Cook 20 min.
add 1/2 cup sugar (white) stir well
Continue Cooking Cook until sticky
or liquid evaporate
remove pandan leaves turn off fire
keep stirring till all liquid evaporate

Bibingkang Malagkit

2 cups malagkit (glutinous rice)
5 cups Coconut milk
1 1/2 cup brown sugar
1/2 cup white sugar
1 stalk pandan / corn starch
wash malagkit rice, ready to cook [in the margin at left: "in the pan"] 2 cups Coconut milk, 1 1/2 cup brown sugar, stir occasionally, Simmer until thick when thick turn off fire for sticky rice, another pan add 3 cups Coconut milk, add the pandan stalk let it simmer add the washed malagkit, Stir well Cook 20 min. add 1/2 cup sugar (white) stir well Continue Cooking Cook until sticky [in the margin at left: "or liquid evaporate"] remove pandan leaves turn off fire keep stirring till all liquid evaporate

You Can A-Smell It: Thanksgiving



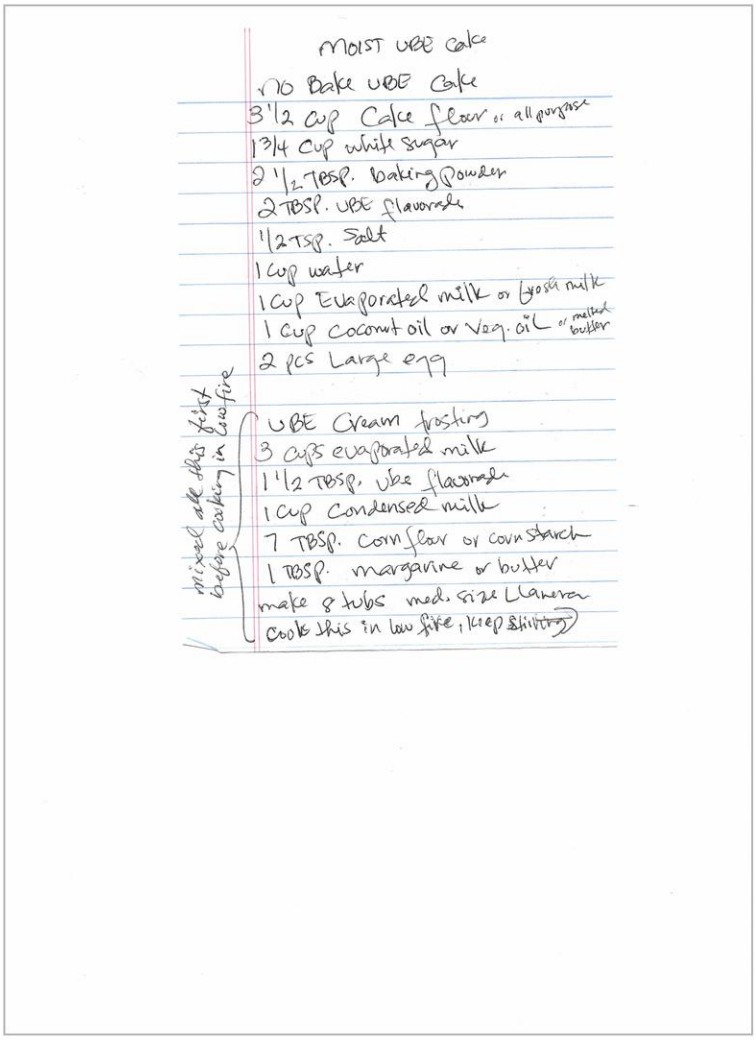
Bibingkang Malagkit (continued)

then transfer to baking dish top w/ banana leaves spread evenly pour sweetened coconut on top spread evenly Bake 45 min. or until firm and dry [crossed out and circled: "at 160° C"] 350°

To make Brown sugar syrup Coconut [a word scribbled out] in a can Brown sugar corn starch

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You Can A-Smell It: Thanksgiving



Moist UBE Cake

[this page was scanned twice — at the end of Notepad 3_1.pdf and again at the start of Notepad 3_2.pdf; transcribed once]

No Bake UBE Cake

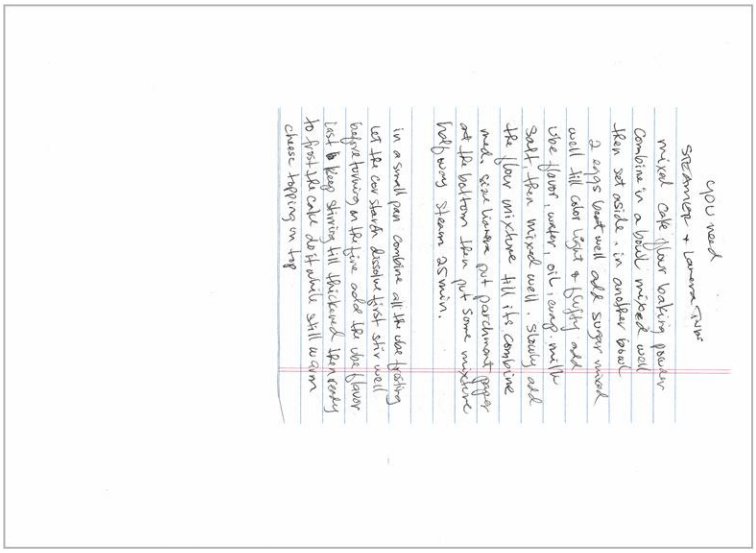
3 1/2 cup Cake flour or all purpose
1 3/4 cup white sugar
2 1/2 TBSP. baking Powder
2 TBSP. UBE flavorade
1/2 TSP. Salt
1 cup water
1 cup Evaporated milk or [fresh?] milk
1 cup coconut oil or Veg. oil [inserted above at right: "or melted butter"]
2 pcs Large egg

UBE Cream frosting

[the frosting lines are grouped with a hand-drawn brace; written vertically in the left margin beside the brace: "mixed all this first before cooking in low fire"]

3 cups evaporated milk
1 1/2 TBSP. Ube flavorade
1 cup Condensed milk
7 TBSP. Corn flour or corn starch
1 TBSP. margarine or butter
make 8 tubs med. size Llanera
Cook this in low fire, keep stirring →
[arrow at bottom of page — continues]

You Can A-Smell It: Thanksgiving



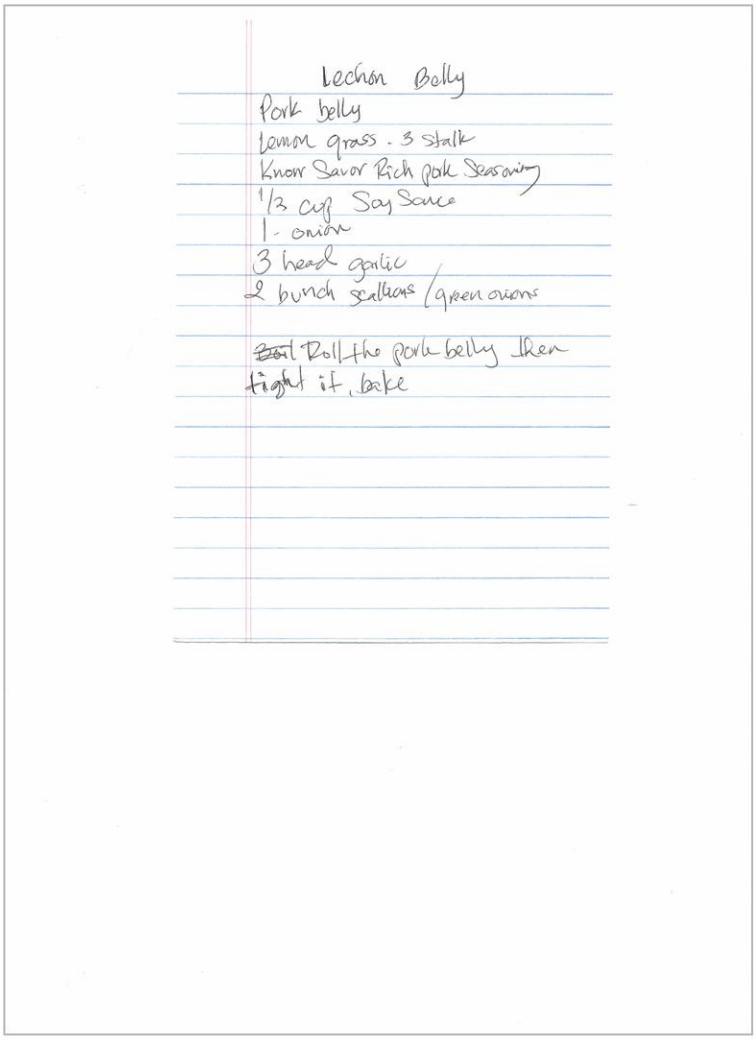
Moist UBE Cake (continued)

you need STEAMER + Llanera Tubs

mixed cake flour baking powder Combine in a bowl mixed well then set aside. in another bowl 2 eggs beat well add sugar mixed well till color light & fluffy add Ube flavor, water, oil, evap. milk salt, then mixed well. slowly add the flour mixture till its combine med. size llanera put parchment paper at the bottom then put some mixture halfway steam 25 min.

in a small pan combine all the ube frosting let the corn starch dissolve first stir well before turning on the fire add the ube flavor last [a word scribbled out] keep stirring till thickened then ready to frost the cake do it while still warm cheese topping on top

You Can A-Smell It: Thanksgiving

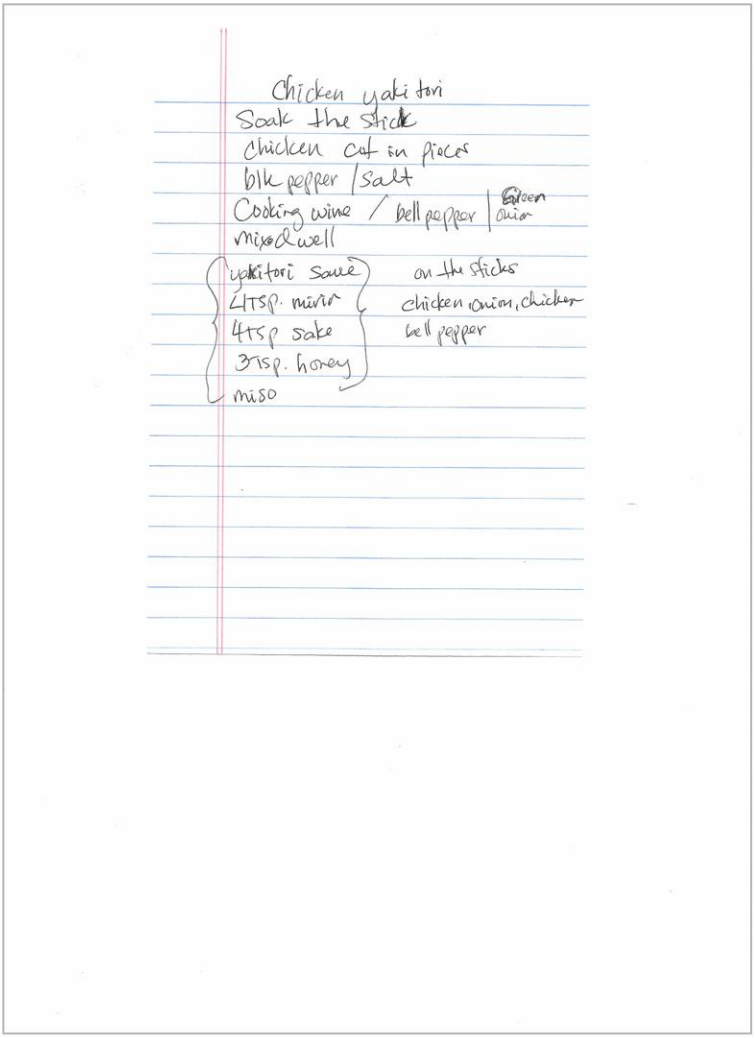


Lechon Belly

Pork belly
Lemon grass - 3 stalk
Knowr Savor Rich pok Seasoning
1/3 cup Say Sauce
1- onion
3 head garlic
2 bunch scallions / green onions
[crossed out: "Boil"] Roll the pork belly then tight it, bake

[Rest of the page is blank.]

You Can A-Smell It: Thanksgiving



Chicken yakitori

Soak the stick Chicken cut in pieces blk pepper / salt Cooking wine / bell pepper / Green onion ["Green" written above "onion"] mixed well

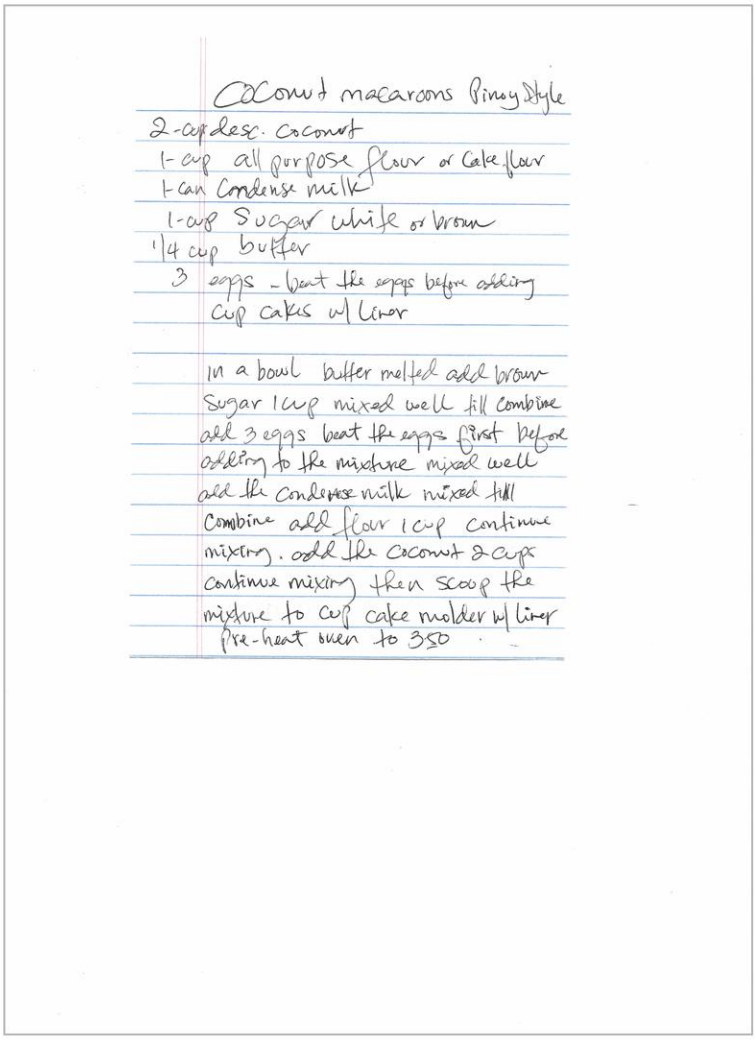
[the next four lines are grouped with hand-drawn braces:]

yakitori Sauce

4 TSP. mirin
4 tsp sake
3 TSP. honey
miso
[written to the right of the sauce list:]
on the sticks / chicken, onion, chicken / bell pepper

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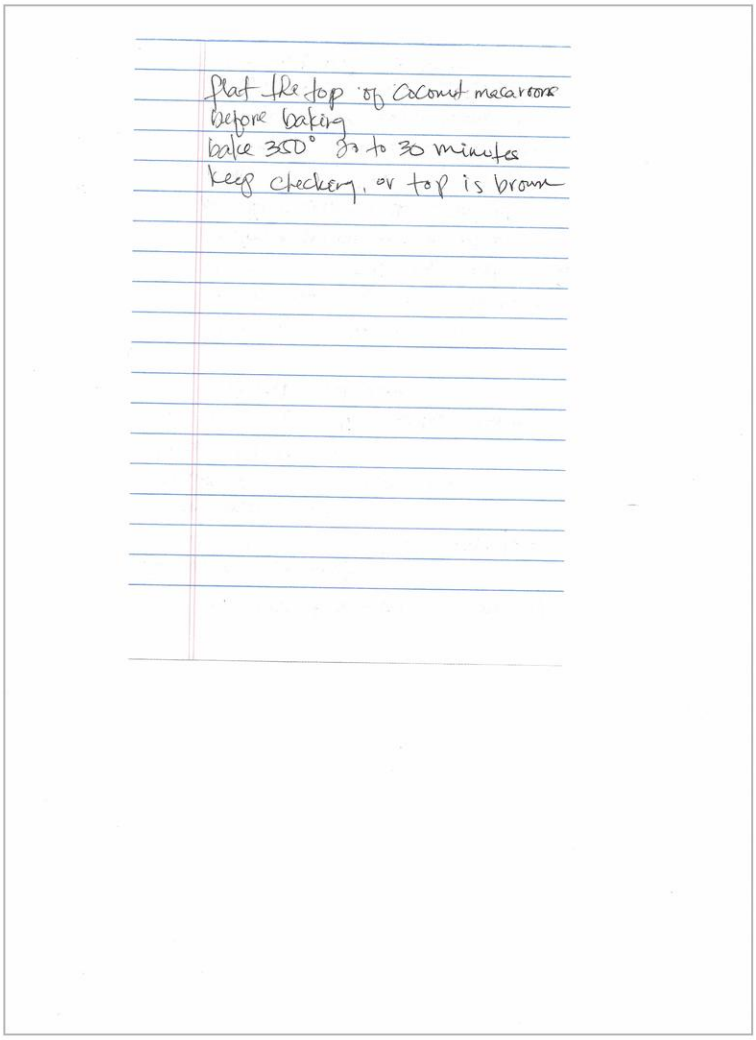
You Can A-Smell It: Thanksgiving


Coconut macaroons Pinoy Style
2-cup desc. coconut
1-cup all purpose flour or Cake flour
1-can Condense milk
1-cup Sugar white or brown
1/4 cup butter
3 eggs - beat the eggs before adding
cup cakes w/ liner

In a bowl butter melted add brown Sugar 1cup mixed well till combine add 3 eggs beat the eggs first before adding to the mixture mixed well add the Condense milk mixed till combine add flour 1 cup continue mixing. add the coconut 2 cups continue mixing then scoop the mixture to cup cake molder w/ liner Pre-heat oven to 350

Coconut macaroons Pinoy style

2-cup desc. Coconut
1-cup all purpose flour or Cake flour
1-can Condense milk
1-cup Sugar white or brown
1/4 cup butter
3 eggs - beat the eggs before adding
Cup cakes w/ liner
In a bowl butter melted add brown Sugar 1 cup mixed well till combine add 3 eggs beat the eggs first before adding to the mixture mixed well add the Condense milk mixed till combine add flour 1 cup continue mixing. add the coconut 2 cups continue mixing then scoop the mixture to cup cake molder w/ liner Pre-heat oven to 350

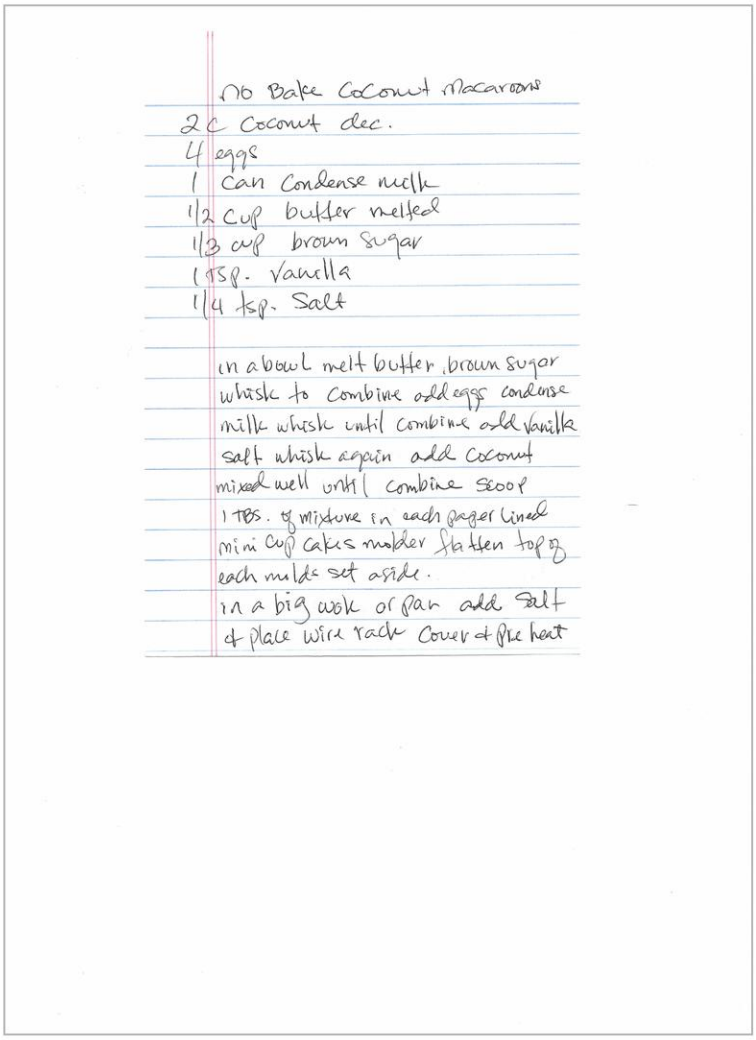


Coconut macaroons Pinoy style (continued)

flat the top of Coconut macaroons before baking bake 350° 20 to 30 minutes keep checking, or top is brown

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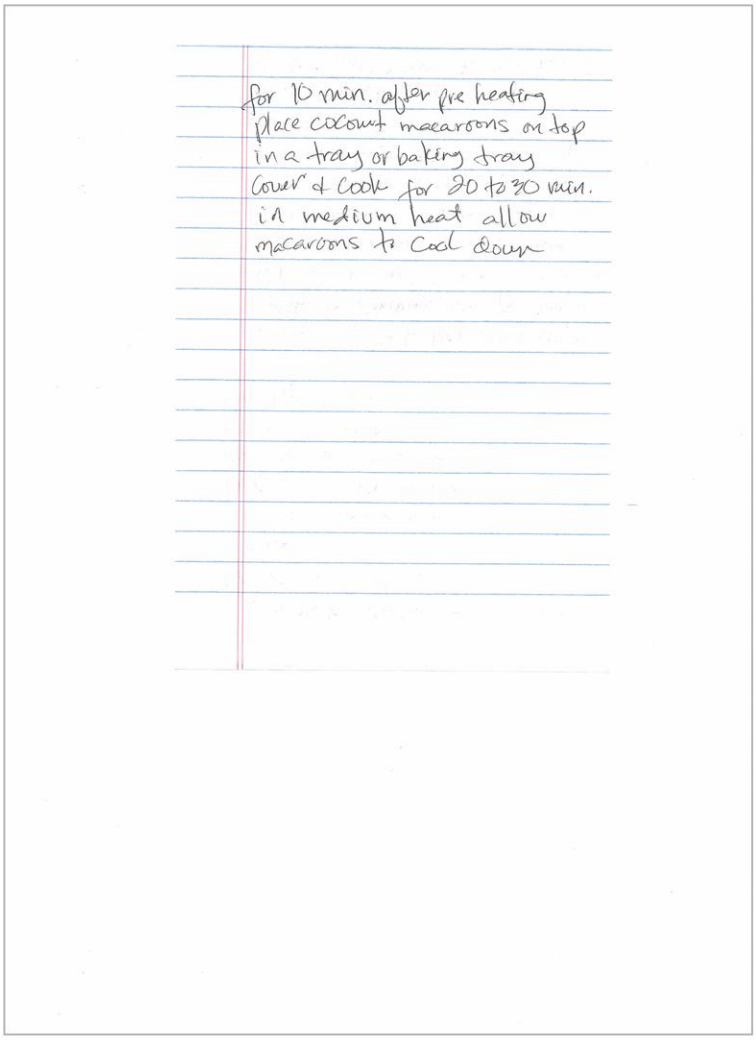
You Can A-Smell It: Thanksgiving


No Bake Coconut Macaroons
2 C Coconut dec.
4 eggs
1 can Condense milk
1/2 cup butter melted
1/3 cup brown sugar
1 TSP. Vanilla
1/4 tsp. Salt

in a bowl melt butter, brown sugar whisk to combine add eggs condense milk whisk until combine add vanilla salt whisk again add coconut mixed well until combine scoop 1 TBS. of mixture in each paper lined mini cup cakes molder flatten top of each molds set aside.
in a big wok or pan add salt & place wire rack cover & pre heat

No Bake Coconut Macaroons

2 C Coconut dec.
4 eggs
1 Can Condense milk
1/2 cup butter melted
1/3 cup brown sugar
1 TSP. Vanilla
1/4 tsp. Salt
in a bowl melt butter, brown sugar whisk to combine add eggs condense milk whisk until combine add vanilla salt whisk again add coconut mixed well until combine scoop 1 TBS. of mixture in each paper lined mini cup cakes molder flatten top of each molds set aside. in a big wok or pan add salt & place wire rack cover & pre heat

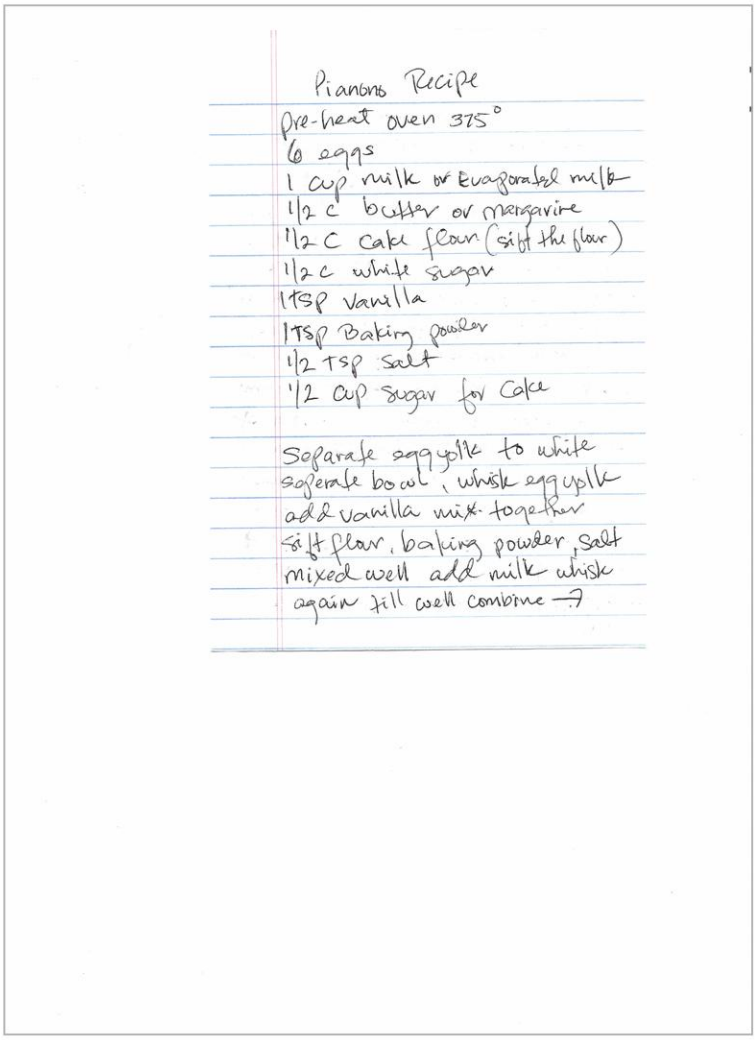


No Bake Coconut Macaroons (continued)

for 10 min. after pre heating place coconut macaroons on top in a tray or baking tray cover & cook for 20 to 30 min. in medium heat allow macaroons to cool down

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You Can A-Smell It: Thanksgiving


Pianono Recipe
Pre-heat oven 375°
6 eggs
1 cup milk or Evaporated milk
1/2 c butter or margarine
1/2 C cake flour (sift the flour)
1/2 c white sugar
1TSP Vanilla
1TSP Baking powder
1/2 TSP Salt
1/2 cup sugar for Cake

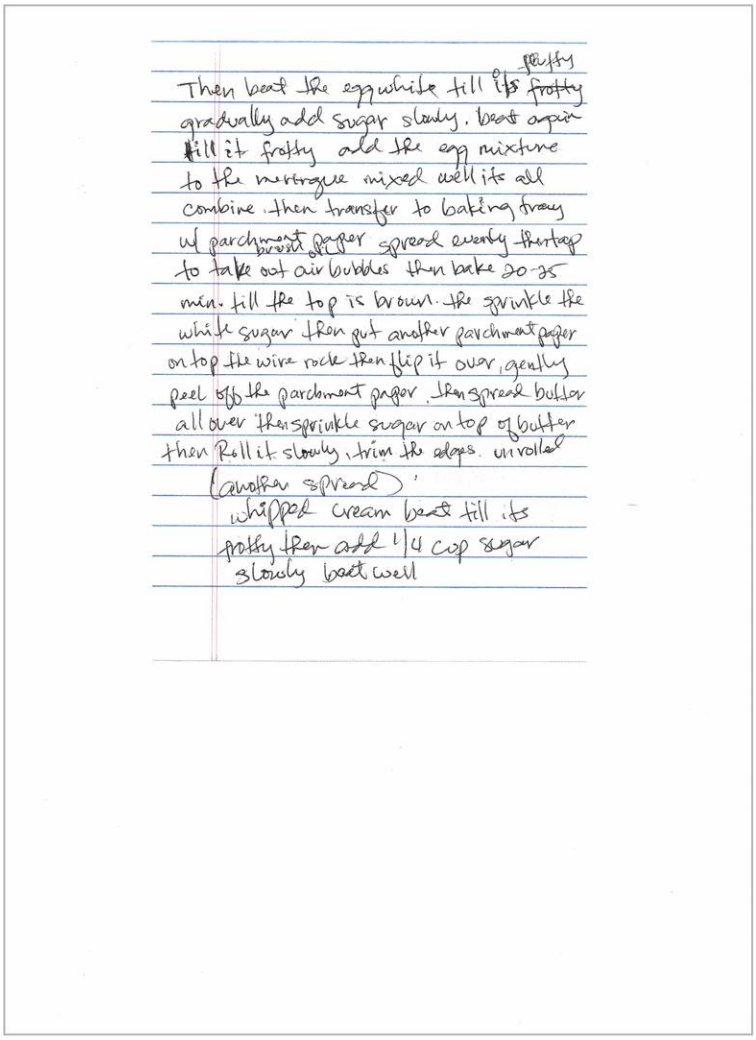
Separate egg yolk to white
seperate bowl, whisk egg yolk
add vanilla mix together
sift flour, baking powder, salt
mixed well add milk whisk
again till well combine →

Pianono Recipe

Pre-heat oven 375°

6 eggs
1 cup milk or Evaporated milk
1/2 C butter or margarine
1/2 C cake flour (sift the flour)
1/2 C white sugar
1 TSP vanilla
1 TSP Baking powder
1/2 tsp salt
1/2 cup sugar for cake
Separate egg yolk to white seperate bowl, whisk egg yolk add vanilla mix together sift flour, baking powder, salt mixed well add milk whisk again till well combine → [arrow at bottom of page — continues]

You Can A-Smell It: Thanksgiving


Then beat the eggwhite till its ~~frothy~~ fluffy gradually add sugar slowly. beat again till it frothy add the egg mixture to the meringue mixed well its all combine. then transfer to baking tray w/ parchment paper ~~spread~~ brush oil spread evenly then tap to take out air bubbles then bake 20-25 min. till the top is brown. the sprinkle the white sugar then put another parchment paper on top the wire rack then flip it over, gently peel off the parchment paper. then spread butter all over then sprinkle sugar on top of butter then Roll it slowly, trim the edges. unrolled

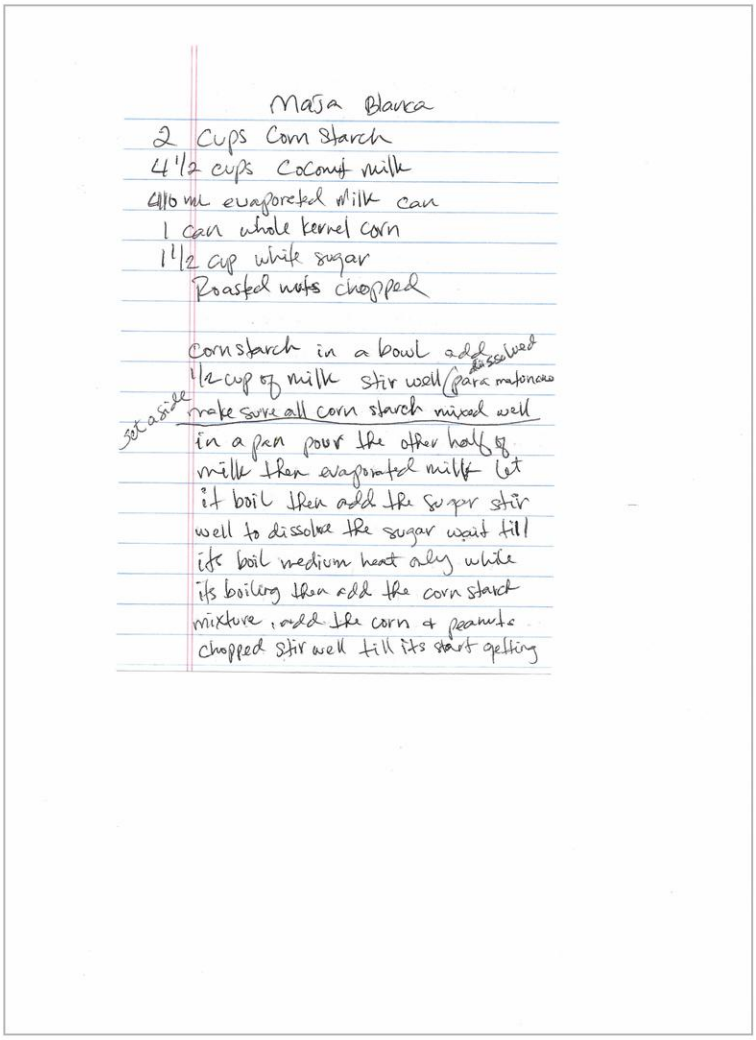
(another spread)
whipped cream beat till its frothy then add 1/4 cup sugar slowly beat well

Pianono Recipe (continued)

Then beat the egg white till its frothy [the word "fluffy" is written above the line] gradually add sugar slowly. beat again till it frothy add the egg mixture to the meringue mixed well its all combine. then transfer to baking tray w/ parchment paper [written small below the line: "brush oil"] spread evenly then tap to take out air bubbles then bake 20-25 min. till the top is brown. then sprinkle the white sugar then put another parchment paper on top the wire rack then flip it over, gently peel off the parchment paper. then spread butter all over then sprinkle sugar on top of butter then Roll it slowly, trim the edges. unrolled

(another spread) whipped cream beat till its frothy then add 1/4 cup sugar slowly beat well

You Can A-Smell It: Thanksgiving

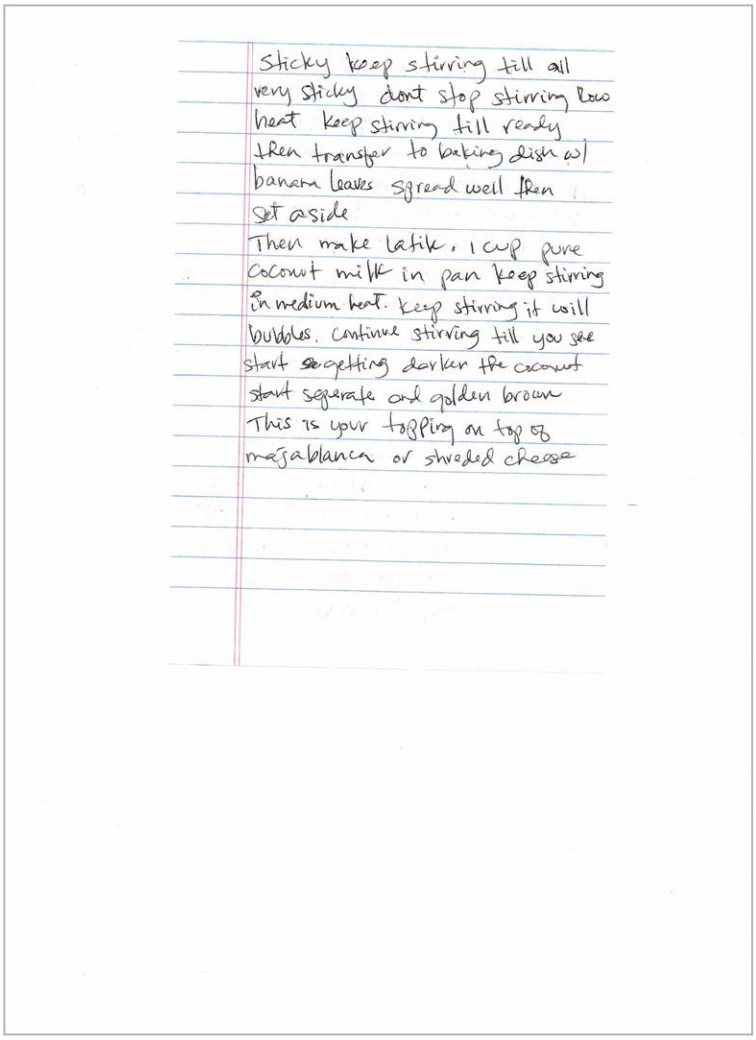

Maja Blanca
2 Cups Corn Starch
4 1/2 cups Coconut milk
410 ml evaporated milk can
1 can whole kernel corn
1 1/2 cup white sugar
Roasted nuts chopped

Cornstarch in a bowl add dissolved 1/2 cup of milk stir well (para matunaw
set aside make sure all corn starch mixed well
in a pan pour the other half of milk then evaporated milk let it boil then add the sugar stir well to dissolve the sugar wait till its boil medium heat only while its boiling then add the corn starch mixture, add the corn & peanuts chopped stir well till its start getting

Maja Blanca

2 Cups Corn Starch
4 1/2 cups Coconut milk
410 ml [≈ 13.9 fl oz, about 1 3/4 cups] evaporated milk can
1 can whole kernel corn
1 1/2 cup white sugar
Roasted nuts chopped
Corn starch in a bowl add 1/2 cup of milk stir well (para matunaw [written above: "dissolved"] make sure all corn starch mixed well [this line is underlined; written in the left margin: "set aside"] in a pan pour the other half of milk then evaporated milk let it boil then add the sugar stir well to dissolve the sugar wait till its boil medium heat only while its boiling then add the corn starch mixture, add the corn & peanuts chopped stir well till its start getting

You Can A-Smell It: Thanksgiving

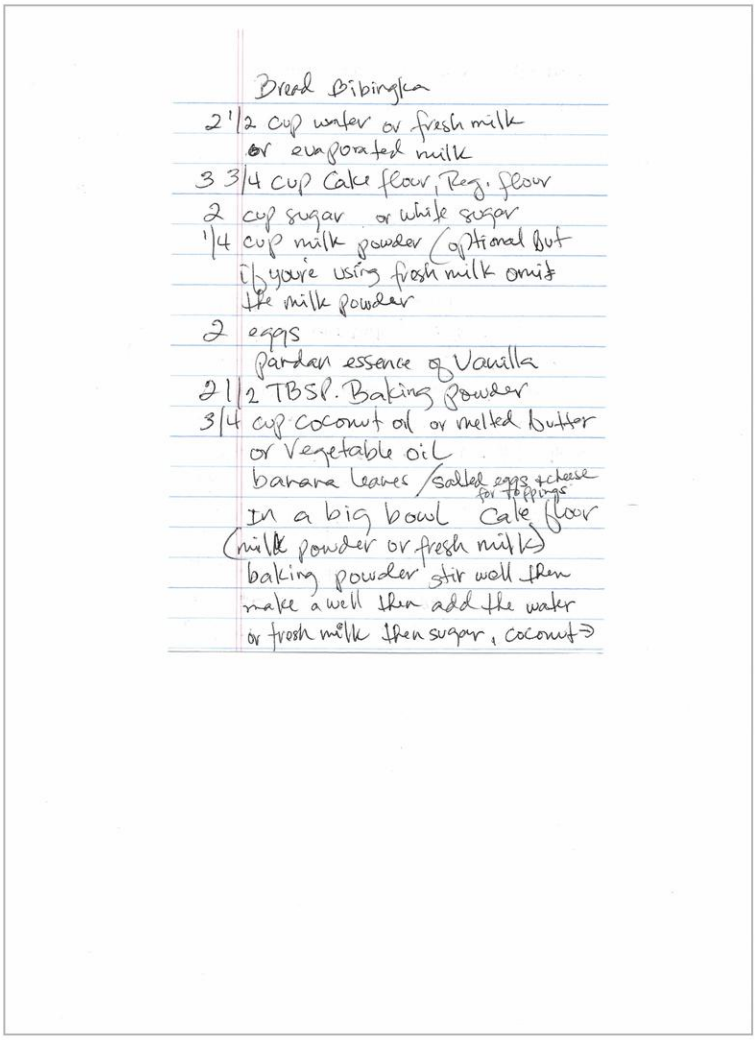

Sticky keep stirring till all very sticky dont stop stirring low heat keep stirring till ready then transfer to baking dish w/ banana leaves spread well then set aside
Then make latik, 1 cup pure coconut milk in pan keep stirring in medium heat. keep stirring it will bubbles. continue stirring till you see start ~~se~~getting darker the coconut start seperate and golden brown This is your topping on top of majablanca or shveded cheese

Maja Blanca (continued)

Sticky keep stirring till all very sticky dont stop stirring low heat keep stirring till ready then transfer to baking dish w/ banana leaves spread well then set aside Then make latik, 1 cup pure coconut milk in pan keep stirring in medium heat. keep stirring it will bubbles. continue stirring till you see start [a short word scribbled out] getting darker the coconut start seperate and golden brown This is your topping on top of majablanca or shveded cheese

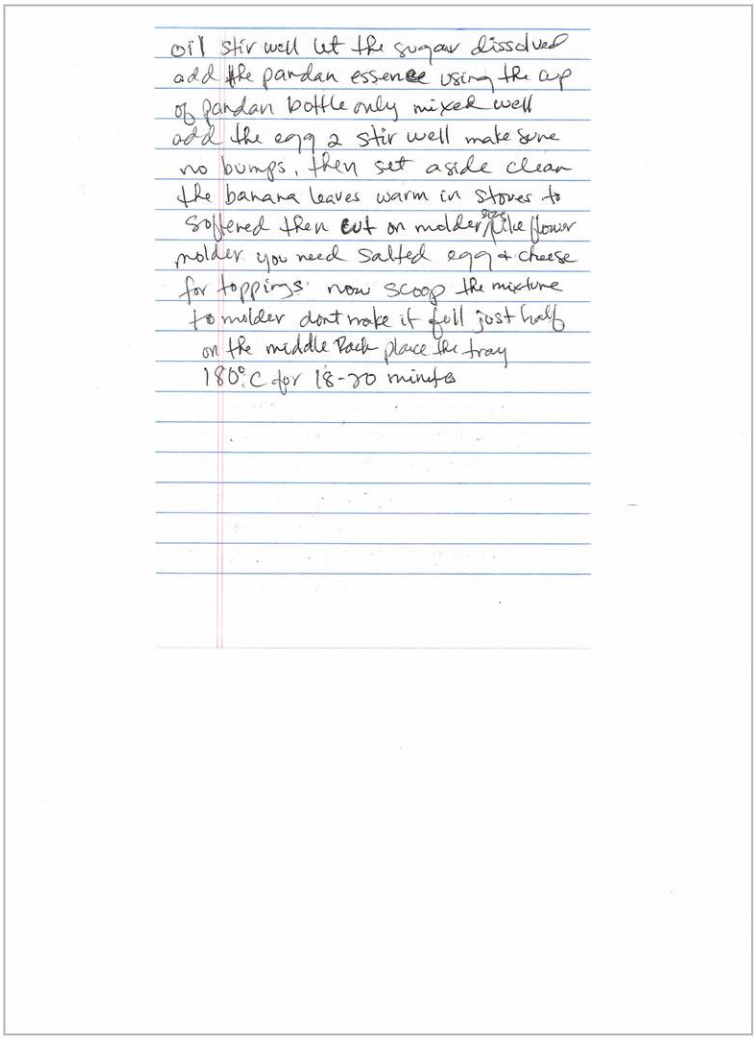
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You Can A-Smell It: Thanksgiving


Bread Bibingka
2 1/2 cup water or fresh milk
or evaporated milk
3 3/4 cup Cake flour, Reg. flour
2 cup sugar or white sugar
1/4 cup milk powder (optional but
if youre using fresh milk omit
the milk powder
2 eggs
Pandan essence or Vanilla
2 1/2 TBSP. Baking Powder
3/4 cup coconut oil or melted butter
or Vegetable oil
banana leaves / salted eggs & cheese for toppings
In a big bowl Cake flour
(milk powder or fresh milk)
baking powder stir well then
make a well then add the water
or fresh milk then sugar, coconut →

Bread Bibingka

2 1/2 cup water or fresh milk or evaporated milk
3 3/4 cup Cake flour, Reg. flour
2 cup sugar or white sugar
1/4 cup milk powder (optional but if youre using fresh milk omit the milk powder
2 eggs
Pandan essence or Vanilla
2 1/2 TBSP. Baking Powder
3/4 cup coconut oil or melted butter or Vegetable oil
banana leaves / salted eggs & cheese [written below: "for toppings"]
In a big bowl Cake flour (milk powder or fresh milk) baking powder stir well then make a well then add the water or fresh milk then sugar, coconut → [arrow at bottom of page — continues]

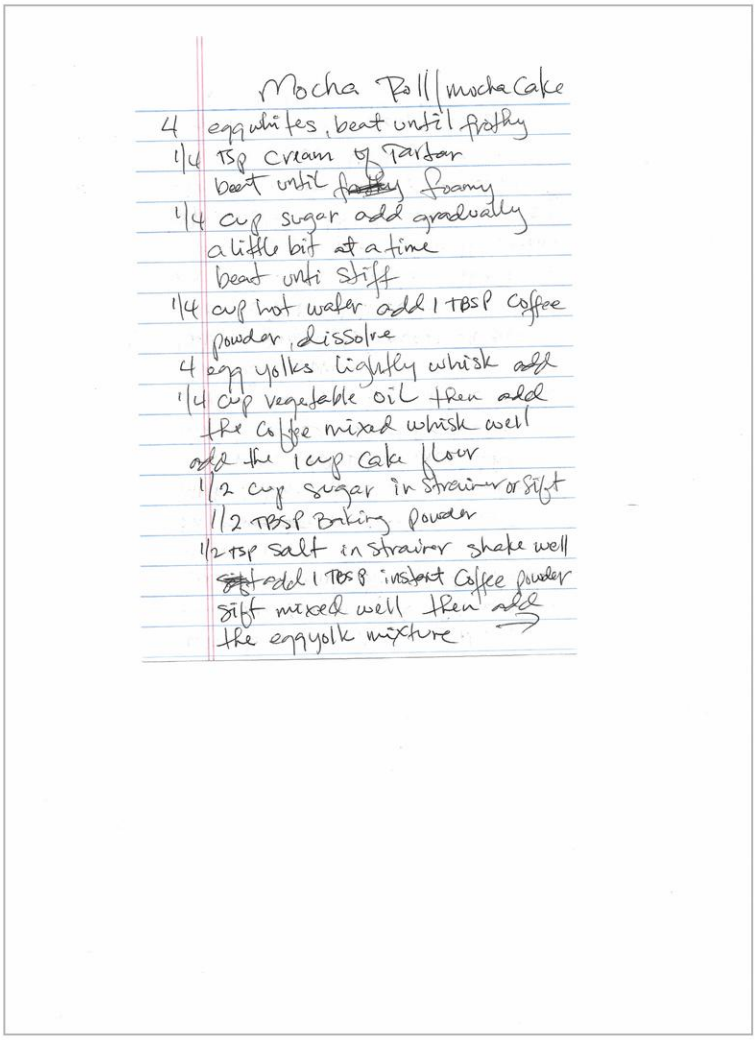

oil stir well let the sugar dissolved
add the pandan essence using the cap
of pandan bottle only mixed well
add the egg 2 stir well make sure
no bumps, then set aside clean
the banana leaves warm in stoves to
softened then cut on molder size like flour
molder you need salted egg + cheese
for toppings now scoop the mixture
to molder dont make it full just half
on the middle Rack place the tray
180°C for 18-20 mins

Bread Bibingka (continued)

oil stir well let the sugar dissolved add the pandan essence using the cap of pandan bottle only mixed well add the egg 2 stir well make sure no bumps, then set aside clean the banana leaves warm in stoves to softened then cut on molder [inserted above: "size"] like flour molder you need salted egg & cheese for toppings now scoop the mixture to molder dont make it full just half on the middle Rack place the tray 180°C [350°F] for 18-20 minutes

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You Can A-Smell It: Thanksgiving

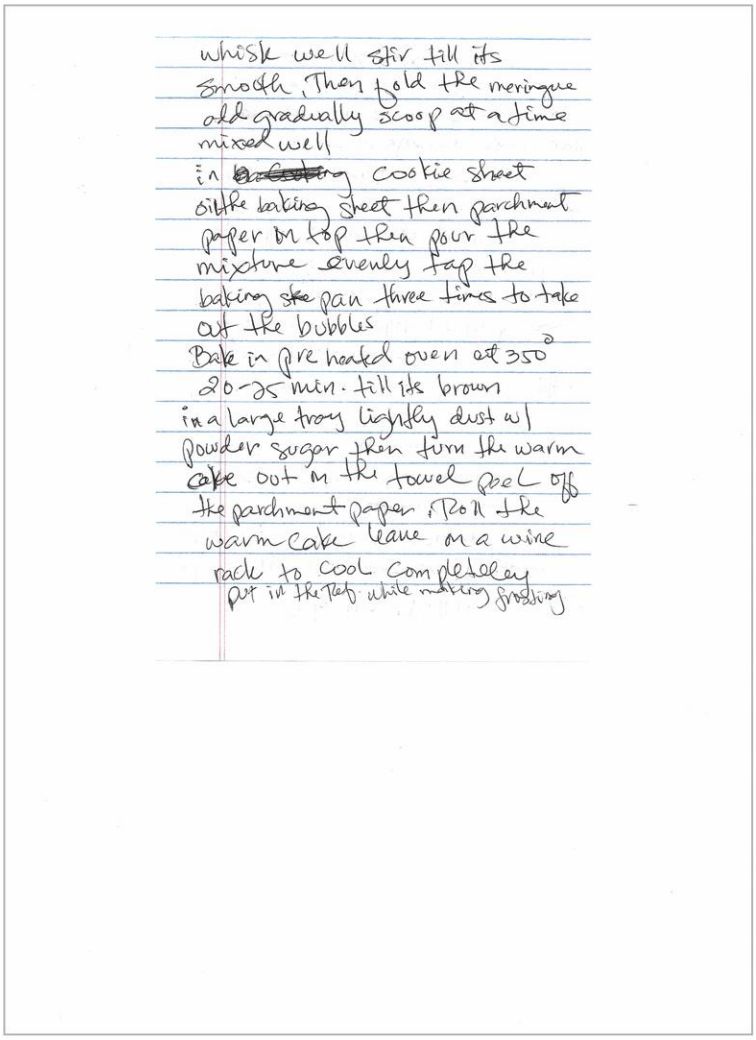

Mocha Roll / mocha Cake
4 egg whites, beat until frothy
1/4 tsp cream of Tartar
beat until ~~frothy~~ foamy
1/4 cup sugar add gradually
a little bit at a time
beat until stiff
1/4 cup hot water add 1 TBSP Coffee
powder, dissolve
4 egg yolks lightly whisk add
1/4 cup vegetable oil then add
the coffee mixed whisk well
add the 1 cup cake flour
1/2 cup sugar in strainer or sift
1/2 TBSP Baking Powder
1/2 tsp salt in strainer shake well
~~add~~ add 1 TBSP instant Coffee powder
Sift mixed well then add
the eggyolk mixture →

Mocha Roll / mocha Cake

4 egg whites, beat until frothy 1/4 TSP Cream of Tartar beat until [crossed out: "frothy"] foamy 1/4 cup sugar add gradually a little bit at a time beat until stiff 1/4 cup hot water add 1 TBSP coffee powder, dissolve 4 egg yolks lightly whisk add 1/4 cup vegetable oil then add the coffee mixed whisk well add the 1 cup cake flour 1/2 cup sugar in strainer or sift 1/2 TBSP Baking Powder 1/2 tsp salt in strainer shake well

[a word crossed out] add 1 TBSP instant coffee powder sift mixed well then add the egg yolk mixture → [arrow at bottom of page — continues]

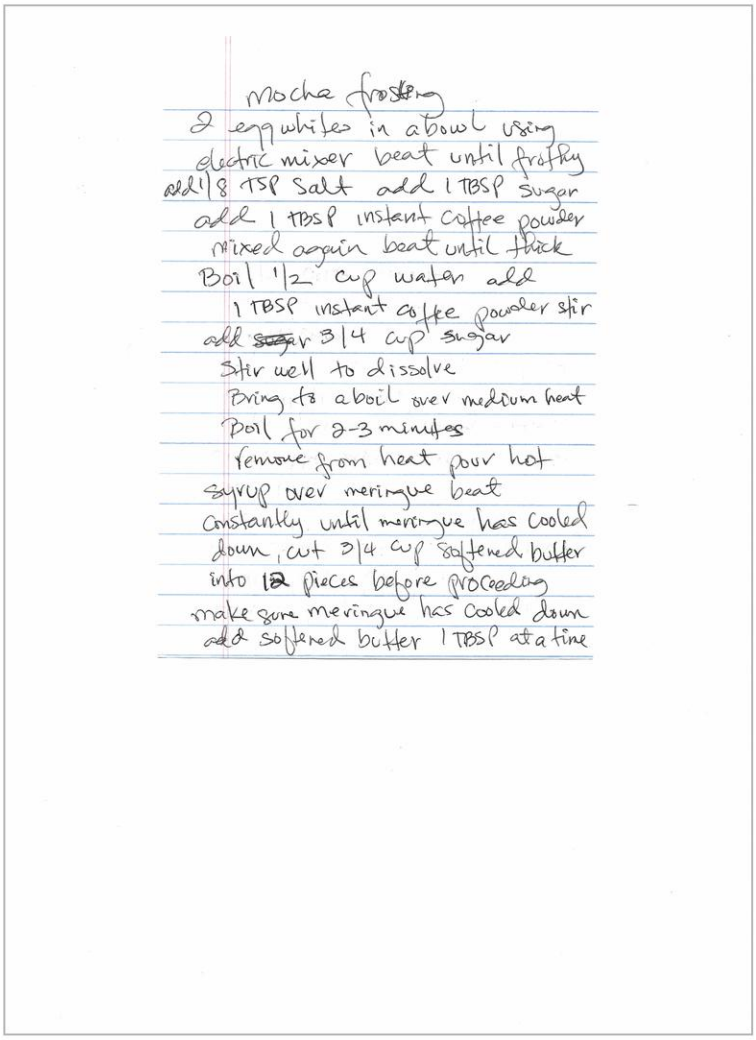
You Can A-Smell It: Thanksgiving


whisk well stir till its smooth, Then fold the meringue add gradually scoop at a time mixed well in ~~[illegible]~~ cookie sheet oil the baking sheet then parchment paper on top then pour the mixture evenly tap the baking ~~she~~ pan three times to take out the bubbles Bake in pre heated oven at 350° 20-25 min. till its brown in a large tray lightly dust w/ powder sugar then turn the warm ~~cake~~ out on the towel peel off the parchment paper, Roll the warm cake leave on a wire rack to cool completely put in the Ref. while making frosting

Mocha Roll / mocha Cake (continued)

whisk well stir till its smooth, Then fold the meringue add gradually scoop at a time mixed well in [a word scribbled out] cookie sheet oil the baking sheet then parchment paper on top then pour the mixture evenly tap the baking she pan three times to take out the bubbles Bake in pre heated oven at 350° 20-25 min. till its brown in a large tray lightly dust w/ powder sugar then turn the warm cake out on the towel peel off the parchment paper, Roll the warm cake leave on a wire rack to cool completely put in the Ref. while making frosting

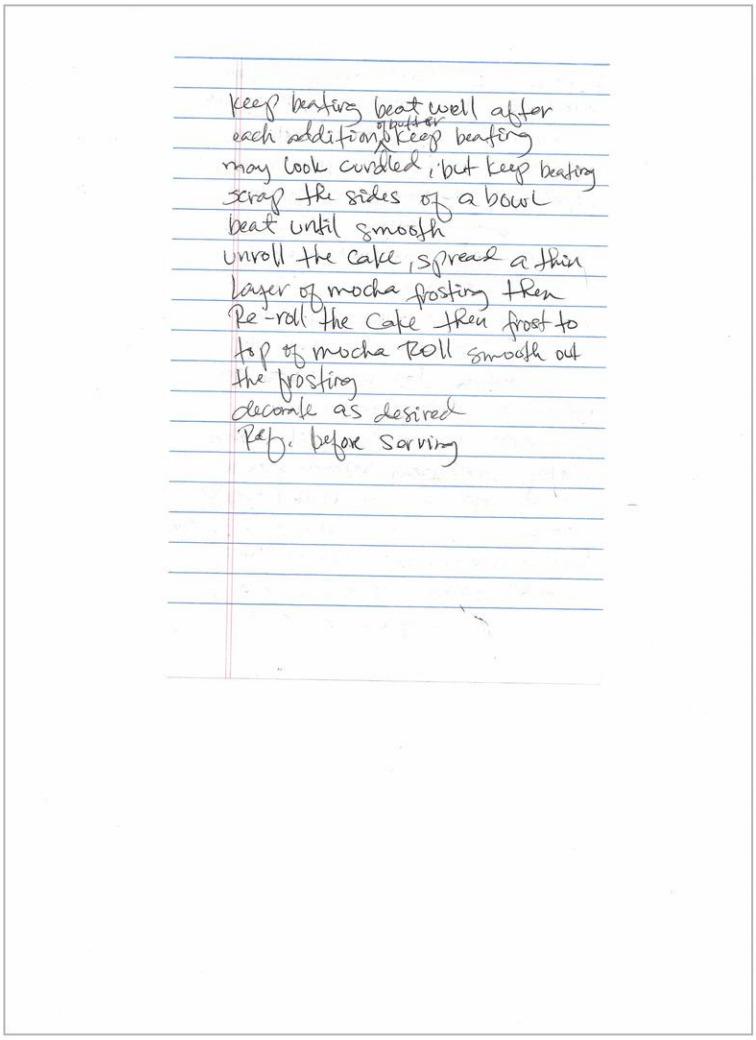
You Can A-Smell It: Thanksgiving


Mocha frosting
2 egg whites in a bowl using
electric mixer beat until frothy
add 1/8 TSP Salt add 1 TBSP sugar
add 1 TBSP instant coffee powder
mixed again beat until thick
Boil 1/2 cup water add
1 TBSP instant coffee powder stir
add ~~sugar~~ 3/4 cup sugar
Stir well to dissolve
Bring to a boil over medium heat
Boil for 2-3 minutes
remove from heat pour hot
syrup over meringue beat
constantly until meringue has cooled
down, cut 3/4 cup softened butter
into 12 pieces before proceeding
make sure meringue has cooled down
add softened butter 1 TBSP at a time

Mocha frosting

2 egg whites in a bowl using electric mixer beat until frothy add 1/8 TSP salt add 1 TBSP sugar add 1 TBSP instant coffee powder mixed again beat until thick Boil 1/2 cup water add 1 TBSP instant coffee powder stir add [crossed out: "sugar"] 3/4 cup sugar stir well to dissolve Bring to a boil over medium heat Boil for 2-3 minutes remove from heat pour hot syrup over meringue beat constantly until meringue has cooled down, cut 3/4 cup softened butter into 12 pieces [the number is written over another number] before proceeding make sure meringue has cooled down add softened butter 1 TBSP at a time

You Can A-Smell It: Thanksgiving

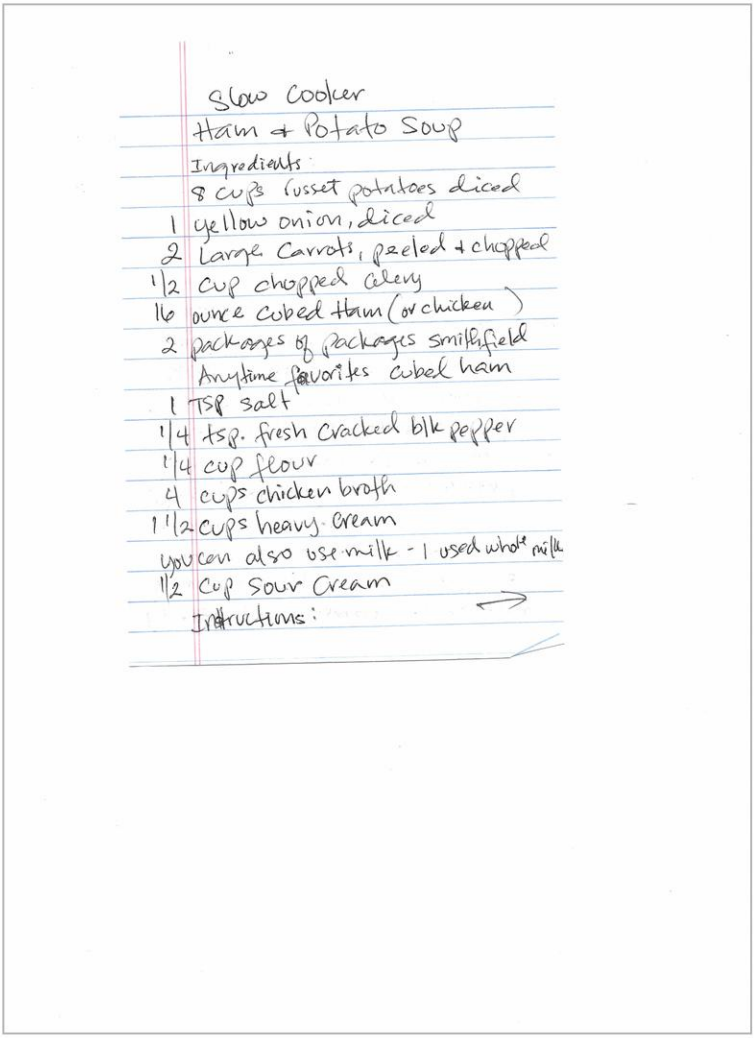

keep beating beat well after
each addition of butter keep beating
may look curdled, but keep beating
scrap the sides of a bowl
beat until smooth
unroll the cake, spread a thin
layer of mocha frosting then
Re-roll the cake then frost to
top of mocha Roll smooth out
the frosting
decorate as desired
Ref. before serving

Mocha frosting (continued)

keep beating beat well after each addition [inserted above: "of butter"] keep beating may look curdled, but keep beating scrap the sides of a bowl beat until smooth unroll the cake, spread a thin layer of mocha frosting then Re-roll the cake then frost to top of mocha Roll smooth out the frosting decorate as desired Ref. before serving

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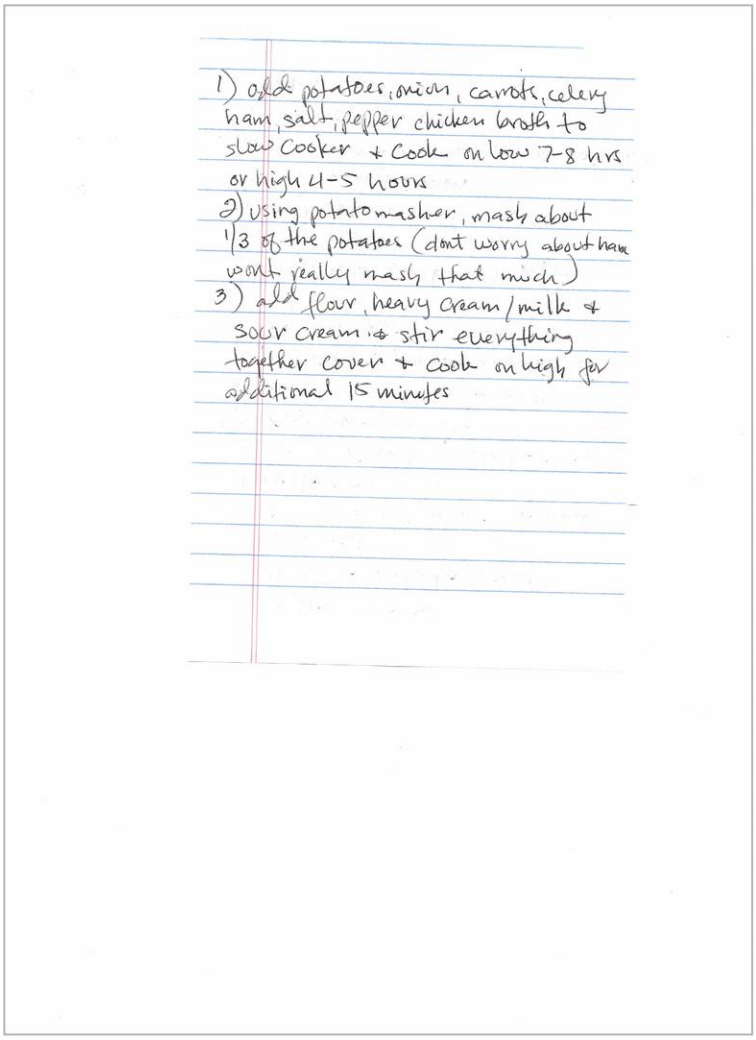
You Can A-Smell It: Thanksgiving


Slow Cooker
Ham + Potato Soup
Ingredients
8 cups russet potatoes diced
1 yellow onion, diced
2 Large Carrots, peeled + chopped
1/2 cup chopped celery
16 ounce cubed ham (or chicken)
2 packages of Packages smithfield
Anytime favorites cubed ham
1 TSP salt
1/4 tsp. fresh cracked blk pepper
1/4 cup flour
4 cups chicken broth
1 1/2 cups heavy cream
you can also use milk - I used whole milk
1/2 cup Sour Cream
Instructions:

Slow Cooker Ham & Potato Soup

Ingredients:

8 cups russet potatoes diced
1 yellow onion, diced
2 Large Carrots, peeled & chopped
1/2 cup chopped celery
16 ounce cubed Ham (or chicken)
2 packages of Packages smithfield
Anytime favorites cubed ham
1 TSP salt
1/4 tsp. fresh cracked blk pepper
1/4 cup flour
4 cups chicken broth
1 1/2 cups heavy cream
you can also use milk - I used whole milk
1/2 cup Sour Cream
Instructions: → [arrow at bottom of page — continues]



Slow Cooker Ham & Potato Soup (continued)

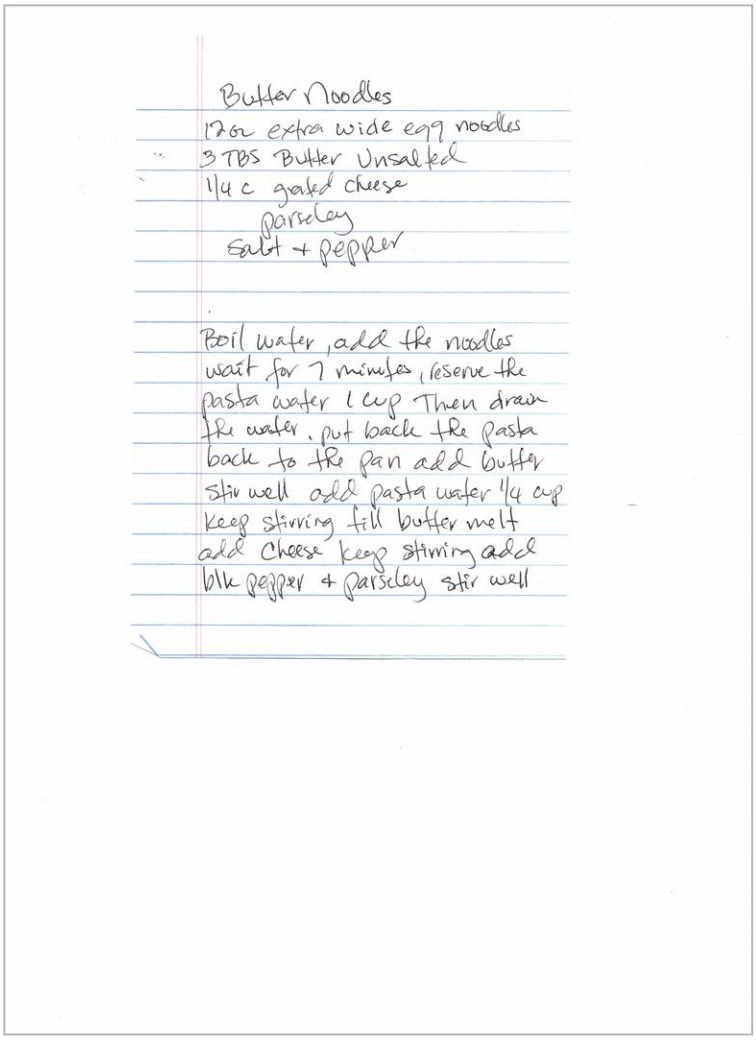
1) add potatoes, onion, carrots, celery ham, salt, pepper chicken broth to slow cooker & cook on low 7-8 hrs or high 4-5 hours

2) using potato masher, mash about 1/3 of the potatoes (dont worry about ham wont really mash that much)

3) add flour, heavy cream/milk & sour cream & stir everything together cover & cook on high for additional 15 minutes

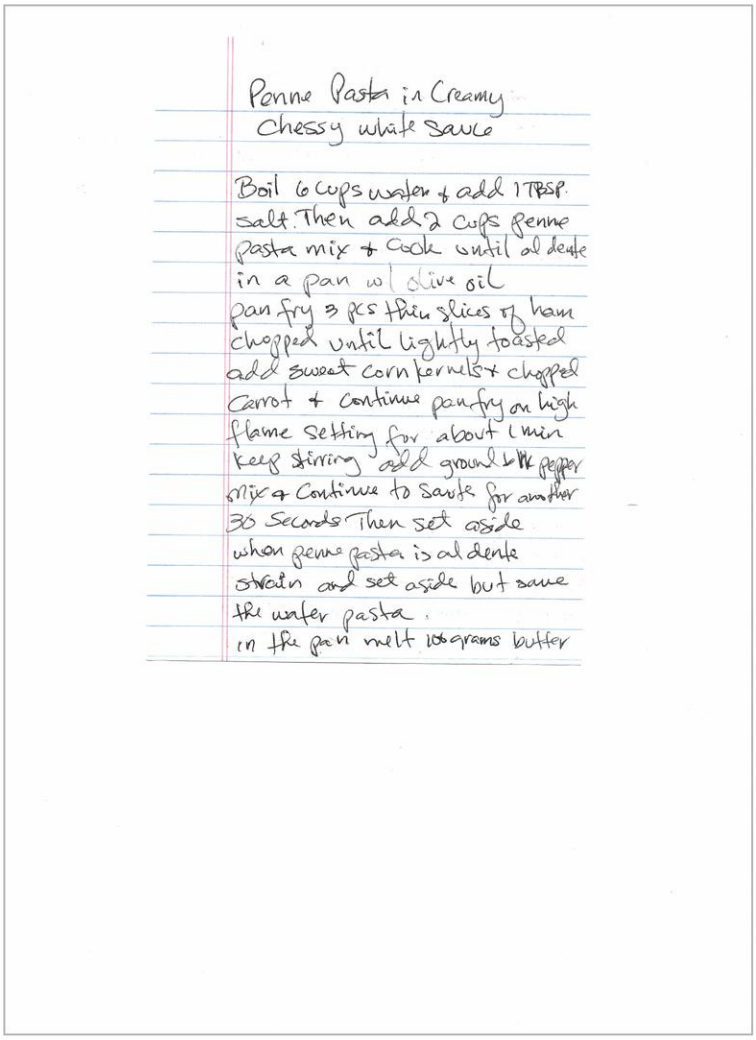
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You Can A-Smell It: Thanksgiving



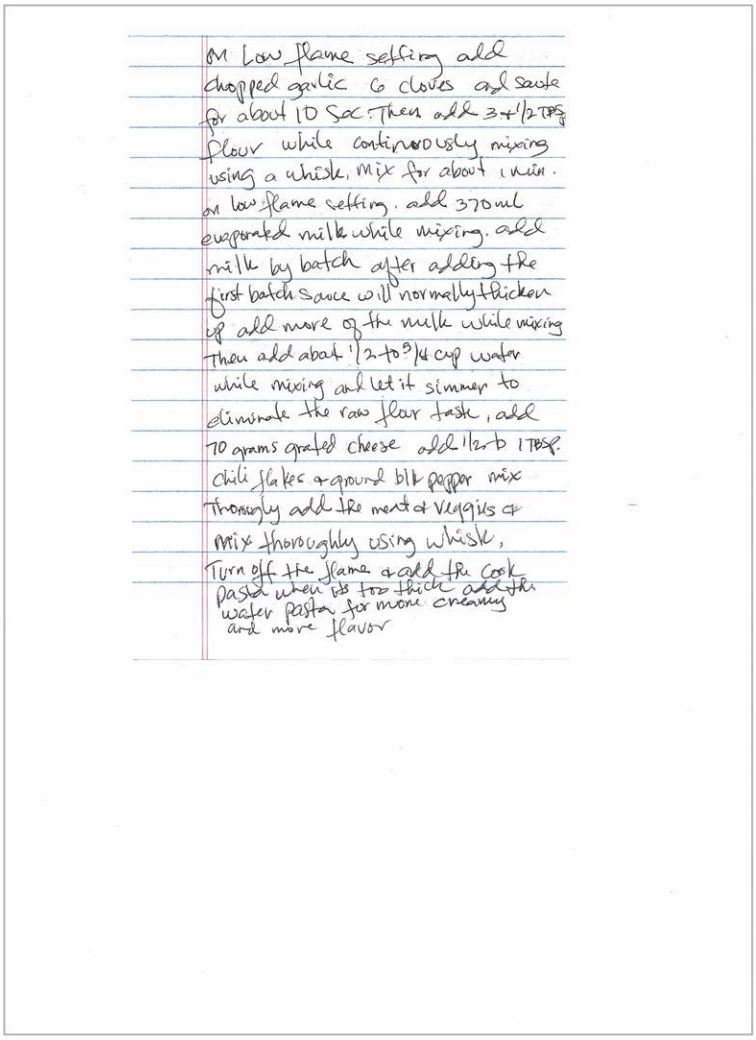
Butter Noodles

12 oz extra wide egg noodles
3 TBS Butter Unsalted
1/4 c grated cheese
Parseley
Salt + pepper
Boil water, add the noodles wait for 7 minutes, reserve the pasta water 1 cup Then drain the water. put back the pasta back to the pan add butter stir well add pasta water 1/4 cup keep stirring till butter melt add cheese keep stirring add blk pepper & Parseley stir well



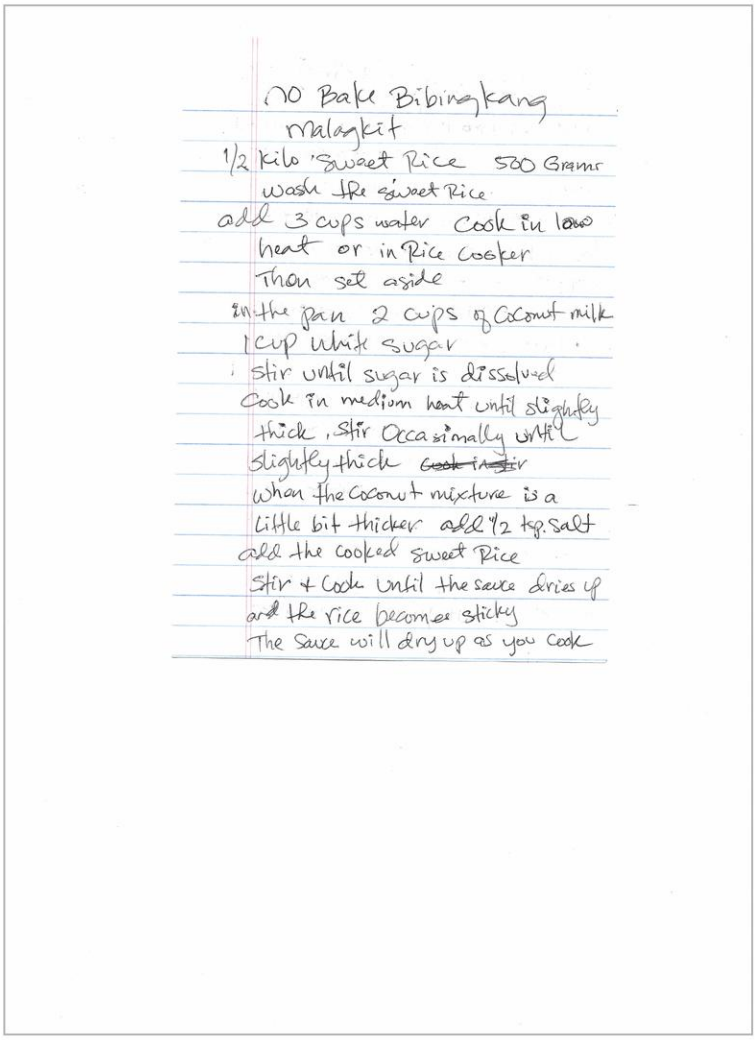
Penne Pasta in Creamy Chessy white Sauce

Boil 6 cups water & add 1 TBSP. salt. Then add 2 cups penne pasta mix & cook until al dente in a pan w/ olive oil pan fry 3 pcs thin slices of ham chopped until lightly toasted add sweet corn kernels & chopped carrot & continue pan fry on high flame setting for about 1 min keep stirring add ground blk pepper mix & continue to saute for another 30 seconds Then set aside when penne pasta is al dente strain and set aside but save the water pasta. in the pan melt 100 grams [≈ 3 1/2 oz, about 7 TBS] butter



Penne Pasta in Creamy Chessy white Sauce (continued)

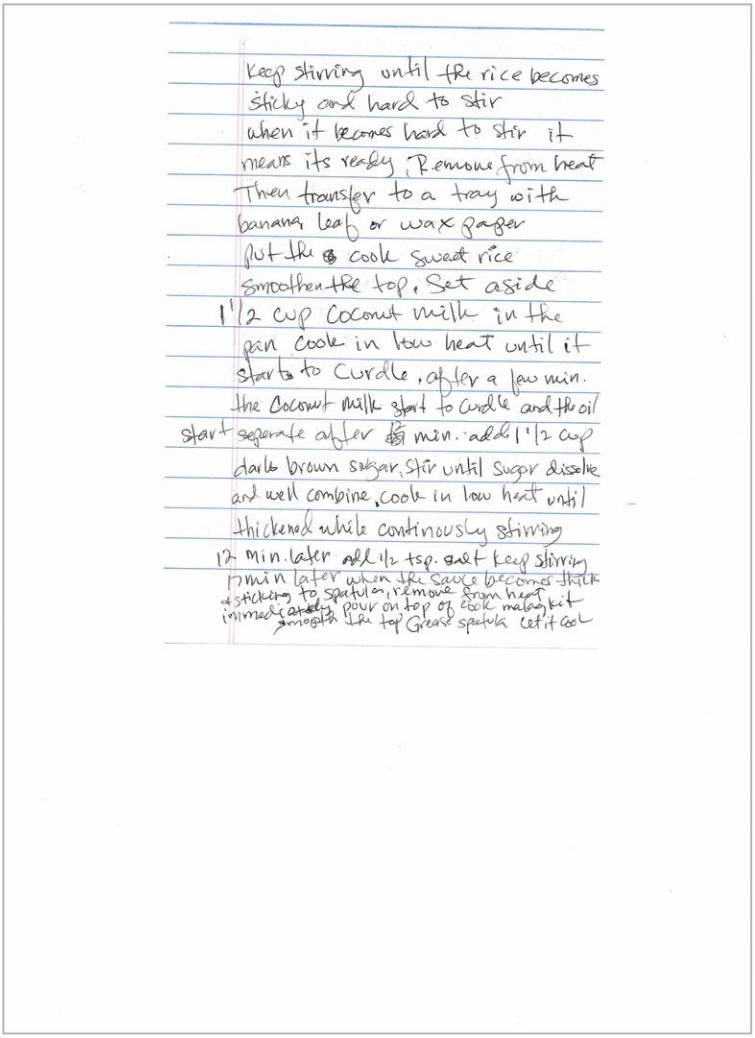
on Low flame setting add chopped garlic 6 cloves and saute for about 10 sec. Then add 3 & 1/2 TPS flour while continuously mixing using a whisk, mix for about 1 min. on low flame setting. add 370 ml [≈ 12.5 fl oz, about 1 1/2 cups] evaporated milk while mixing. add milk by batch after adding the first batch sauce will normally thicken up add more of the milk while mixing Then add about 1/2 to 3/4 cup water while mixing and let it simmer to eliminate the raw flour taste, add 70 grams [≈ 2 1/2 oz] grated cheese add 1/2 to 1 TBSP. chili flakes & ground blk pepper mix Thoroughly add the meat & Veggies & mix thoroughly using whisk, Turn off the flame & add the cook pasta when its too thick add the water pasta for more creamy and more flavor


NO Bake Bibingkang
Malagkit
1/2 Kilo Sweet Rice 500 Grams
wash the sweet Rice
add 3 cups water Cook in low
heat or in Rice Cooker
Then set aside
in the pan 2 cups of Coconut milk
1 cup white sugar
stir until sugar is dissolved
Cook in medium heat until slightly
thick, Stir Occasionally until
slightly thick ~~Cook in stir~~
when the coconut mixture is a
little bit thicker add ½ tsp. salt
add the cooked sweet Rice
Stir & Cook until the sauce dries up
and the rice becomes sticky
The Sauce will dry up as you cook

No Bake Bibingkang Malagkit

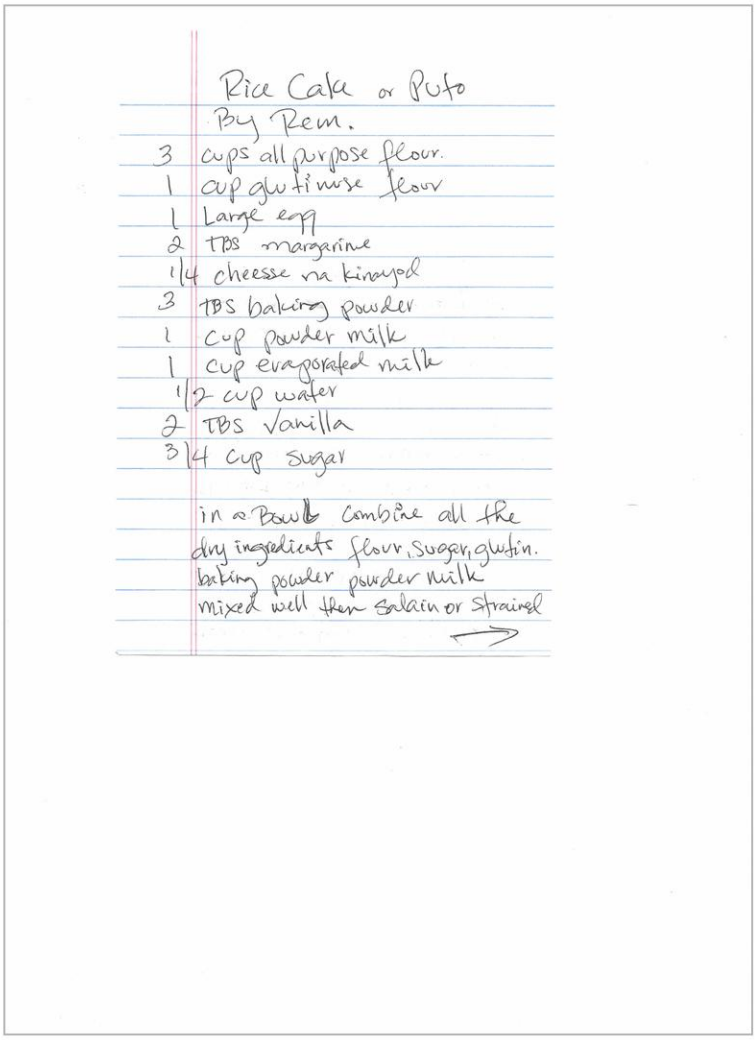
1/2 Kilo Sweet Rice 500 Grams [≈ 1.1 lb] wash the sweet Rice add 3 cups water cook in low heat or in Rice cooker Then set aside in the pan 2 cups of coconut milk 1 cup white sugar stir until sugar is dissolved cook in medium heat until slightly thick, stir Occasionally until slightly thick [two words crossed out] when the coconut mixture is a little bit thicker add 1/2 tsp. salt add the cooked sweet Rice stir & cook until the sauce dries up and the rice becomes sticky The sauce will dry up as you cook

You Can A-Smell It: Thanksgiving


keep stirring until the rice becomes sticky and hard to stir when it becomes hard to stir it means its ready, Remove from heat Then transfer to a tray with banana leaf or wax paper put the [illegible] cook sweet rice smoothen the top, Set aside 1 1/2 cup coconut milk in the pan cook in low heat until it starts to curdle, after a few min. the coconut milk start to curdle and the oil start seperate after [illegible] min. add 1 1/2 cup dark brown sugar, Stir until sugar dissolve and well combine, cook in low heat until thickened while continously stirring 12 min. later add 1/2 tsp. salt keep stirring 17 min later when the sauce becomes thick & sticking to spatula, remove from heat immediately pour on top of cook malagkit smooth the top Grease spatula let it cool

No Bake Bibingkang Malagkit (continued)

keep stirring until the rice becomes sticky and hard to stir when it becomes hard to stir it means its ready, Remove from heat Then transfer to a tray with banana leaf or wax paper put the [a word scribbled out] cook sweet rice smoothen the top, set aside 1 1/2 cup coconut milk in the pan cook in low heat until it starts to curdle, after a few min. the coconut milk start to curdle and the oil start seperate after [a number written over another number] min. add 1 1/2 cup dark brown sugar, stir until sugar dissolve and well combine, cook in low heat until thickened while continously stirring 12 min. later add 1/2 tsp. salt keep stirring 17 min later when the sauce becomes thick & sticking to spatula, remove from heat immediately pour on top of cook malagkit smooth the top Grease spatula let it cool

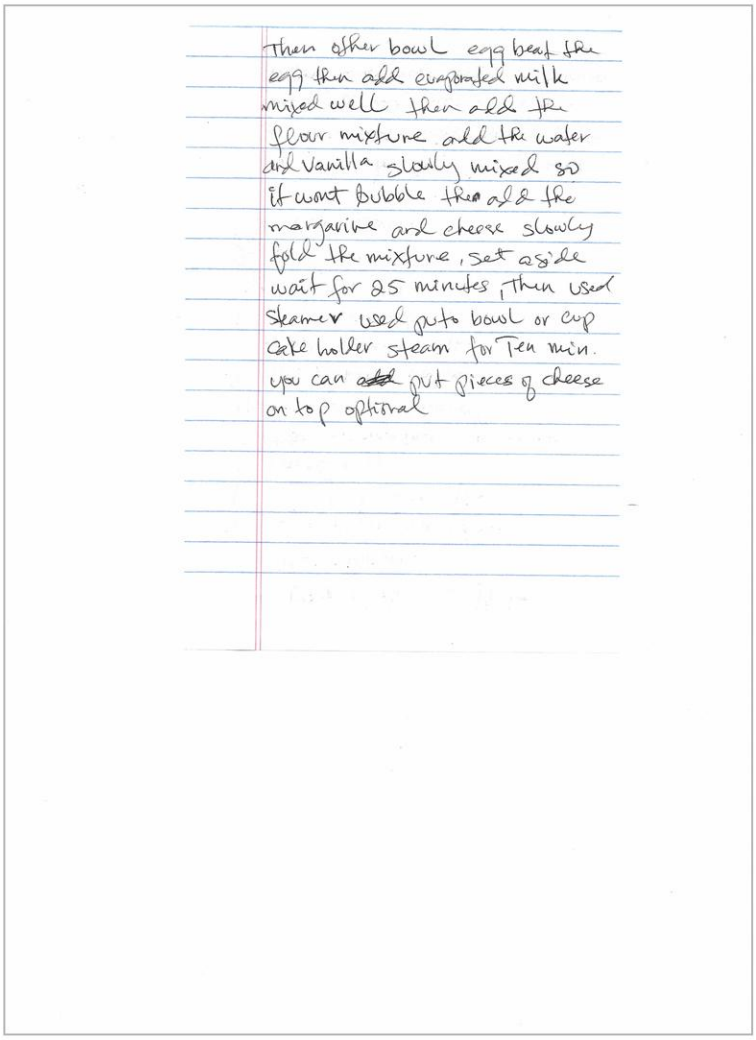

Rice Cake or Puto
By Rem.
3 cups all purpose flour.
1 cup glutinose flour
1 Large egg
2 TBS margarine
1/4 cheesse na kinayod
3 TBS baking powder
1 cup powder milk
1 cup evaporated milk
1/2 cup water
2 TBS Vanilla
3/4 cup sugar
in a Bowl combine all the dry ingredients flour, sugar, glutin. baking powder powder milk mixed well then salain or strained

Rice Cake or Puto

By Rem.

3 cups all purpose flour.
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2 TBS margarine
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3 TBS baking powder
1 cup powder milk
1 cup evaporated milk
1/2 cup water
2 TBS Vanilla
3/4 cup sugar
in a Bowl combine all the dry ingredients flour, sugar, glutin. baking powder powder milk mixed well then salain or strained → [arrow at bottom of page — continues]

You Can A-Smell It: Thanksgiving

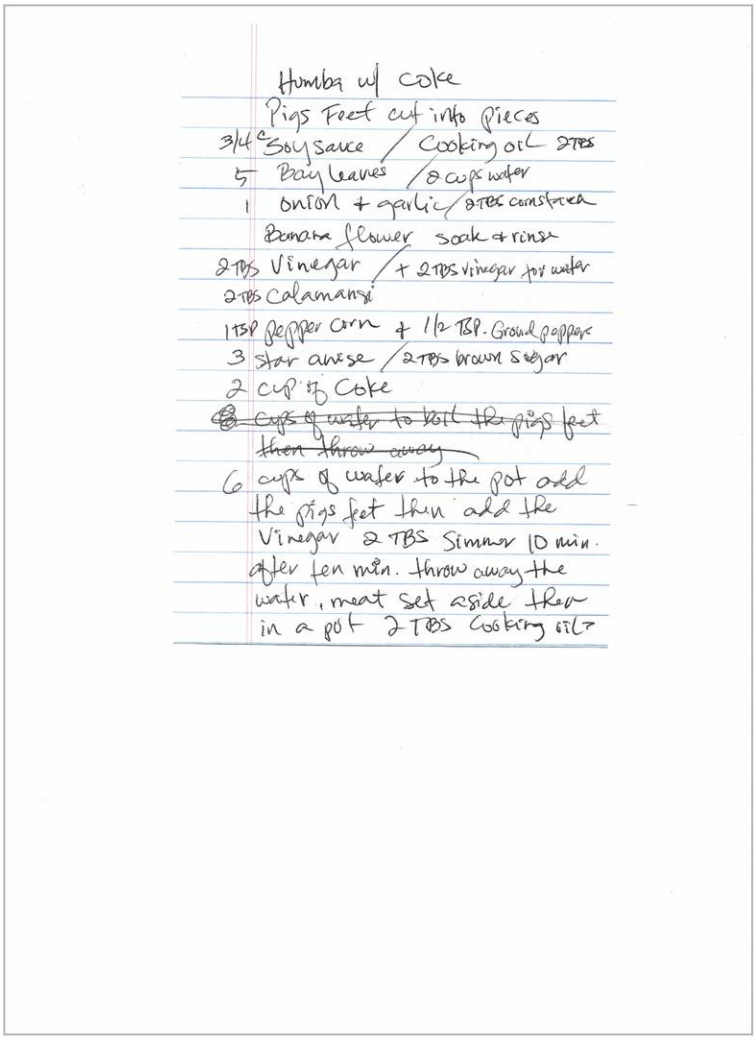

Then other bowl egg beat the egg then add evaporated milk mixed well then add the flour mixture add the water and vanilla slowly mixed so it wont bubble then add the margarine and cheese slowly fold the mixture, set aside wait for 25 minutes, Then used steamer used puto bowl or cup cake holder steam for Ten min. you can ~~add~~ put pieces of cheese on top optional

Rice Cake or Puto (continued)

Then other bowl egg beat the egg then add evaporated milk mixed well then add the flour mixture add the water and vanilla slowly mixed so it wont bubble then add the margarine and cheese slowly fold the mixture, set aside wait for 25 minutes, Then used steamer used puto bowl or cup cake holder steam for Ten min. you can [crossed out: "add"] put pieces of cheese on top optional

[Rest of the page is blank.]

You Can A-Smell It: Thanksgiving


Humba w/ coke
Pigs Feet cut into pieces
3/4 C Soy sauce / Cooking oil 2TBS
5 Bay leaves / 8 cups water
1 onion & garlic / 2TBS cornstarch
Banana flower soak & rinse
2TBS Vinegar / & 2TBS vinegar for water
2TBS Calamansi
1TSP Pepper corn & 1/2 TSP. Ground pepper
3 star anise / 2TBS brown sugar
2 cup of Coke
~~8 cups of water to boil the pigs feet then throw away~~
6 cups of water to the pot add the pigs feet then add the Vinegar 2 TBS Simmer 10 min. after ten min. throw away the water, meat set aside then in a pot 2 TBS Cooking oil →

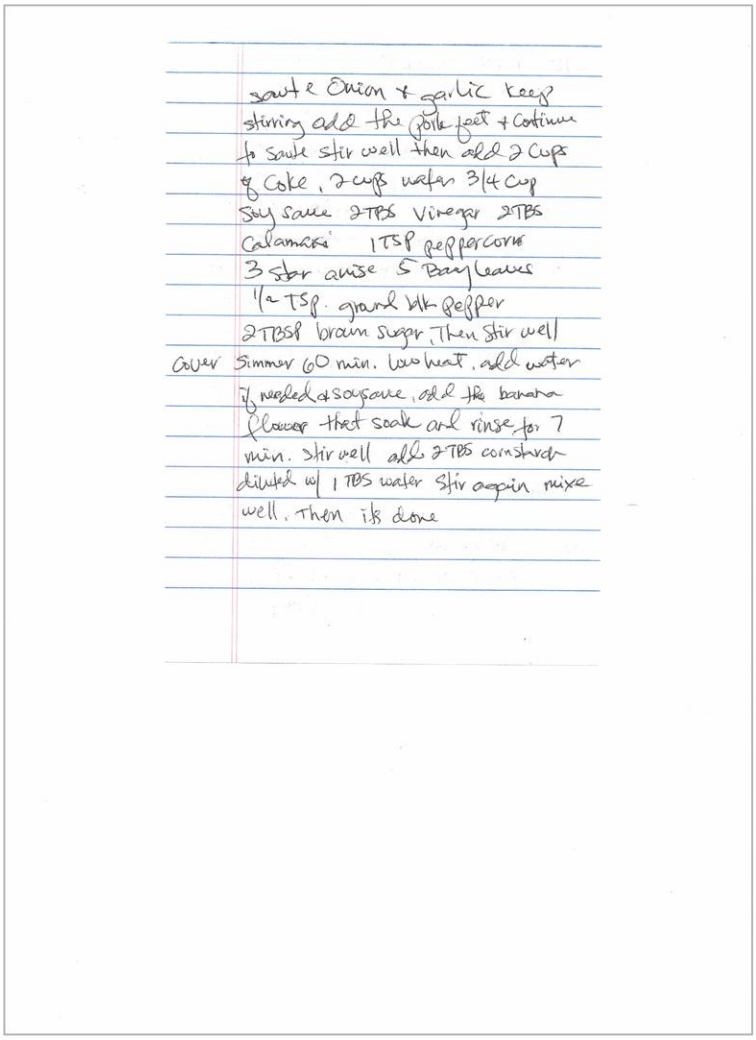
Humba w/ Coke

Pigs Feet cut into pieces

3/4 C Soy sauce / Cooking oil 2 TBS
5 Bay leaves / 8 cups water
1 onion & garlic / 2 TBS cornstarch
Banana flower soak & rinse
2 TBS Vinegar / & 2 TBS vinegar for water
2 TBS Calamansi
1 TSP Pepper corn & 1/2 TSP. Ground pepper
3 star anise / 2 TBS brown sugar
2 cup of Coke
[crossed out: "8 cups of water to boil the pigs feet then throw away"]

6 cups of water to the pot add the pigs feet then add the Vinegar 2 TBS Simmer 10 min. after ten min. throw away the water, meat set aside then in a pot 2 TBS Cooking oil → [arrow at bottom of page — continues]

You Can A-Smell It: Thanksgiving

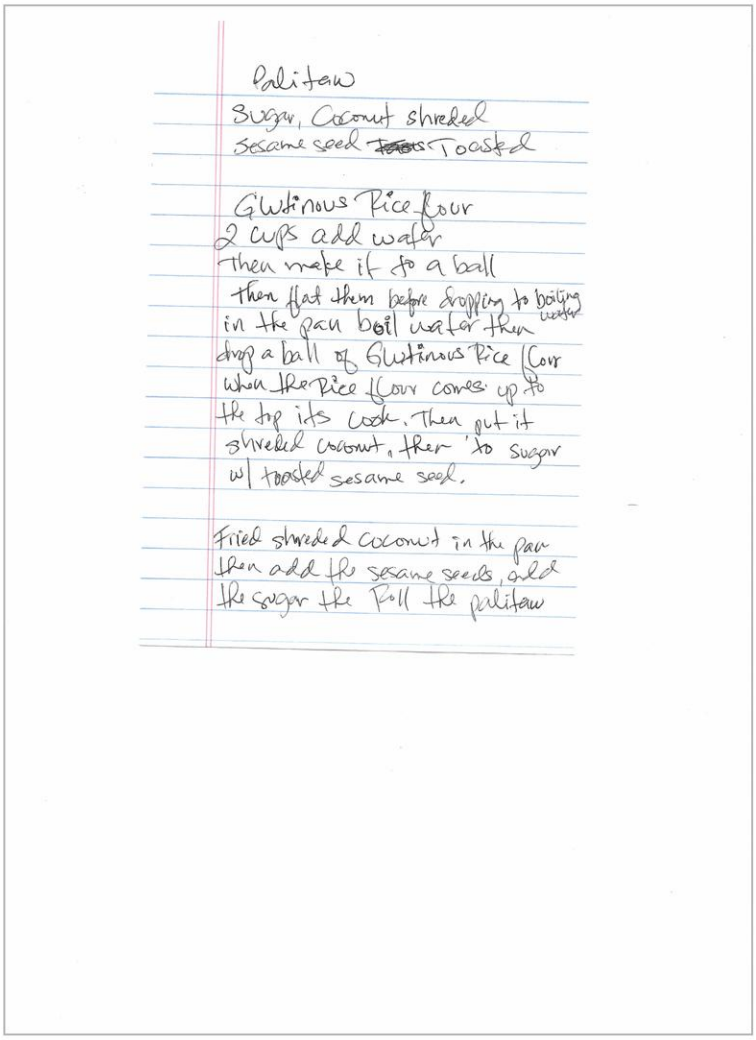

saute Onion & garlic keep
stirring add the pork feet & Continue
to saute stir well then add 2 Cups
of Coke, 2 cups water 3/4 Cup
Soy sauce 2TBS Vinegar 2TBS
Calamansi 1TSP Peppercorns
3 star anise 5 Bay Leaves
1/2 TSP. ground blk Pepper
2TBSP brown Sugar, Then Stir well
Cover Simmer 60 min. low heat, add water
if needed & soysauce, add the banana
flower that soak and rinse for 7
min. stir well add 2TBS cornstarch
diluted w/ 1TBS water Stir again mixe
well. Then its done

Humba w/ Coke (continued)

saute Onion & garlic keep stirring add the pork feet & continue to saute stir well then add 2 cups of Coke, 2 cups water 3/4 cup Soy sauce 2 TBS Vinegar 2 TBS Calamansi 1 TSP peppercorns 3 star anise 5 Bay leaves 1/2 TSP. ground blk pepper 2 TBSP brown sugar, Then stir well Cover Simmer 60 min. low heat, add water if needed & soy sauce, add the banana flower that soak and rinse for 7 min. stir well add 2 TBS cornstarch diluted w/ 1 TBS water stir again mixe well, then its done

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You Can A-Smell It: Thanksgiving


Palitaw
Sugar, Coconut shreded
Sesame seed ~~Toas~~ Toasted

Glutinous Rice flour
2 cups add water
Then make it to a ball
then flat them before dropping to boiling water
in the pan boil water then
drop a ball of Glutinous Rice flour
when the Rice flour comes up to
the top its cook. Then put it
shreded coconut, then to sugar
w/ toasted sesame seed.

Fried shreded coconut in the pan
then add the sesame seeds, add
the sugar the Roll the palitaw

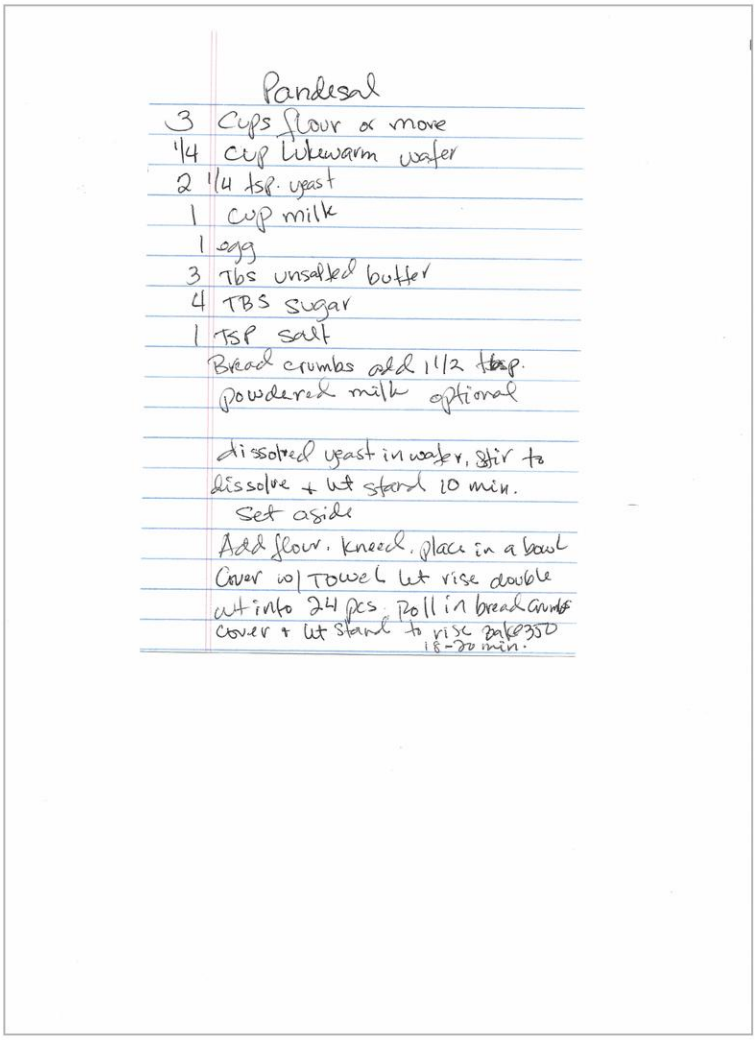
Palitaw

Sugar, Coconut shreded Sesame seed [crossed out: "toas"] Toasted

Glutinous Rice flour 2 cups add water then make it to a ball then flat them before dropping to boiling water ["water" written small at the right end of the line] in the pan boil water then drop a ball of Glutinous Rice flour when the Rice flour comes up to the top its cook. Then put it shreded coconut, then to sugar w/ toasted sesame seed.

Fried shreded coconut in the pan then add the sesame seeds, add the sugar the Roll the palitaw

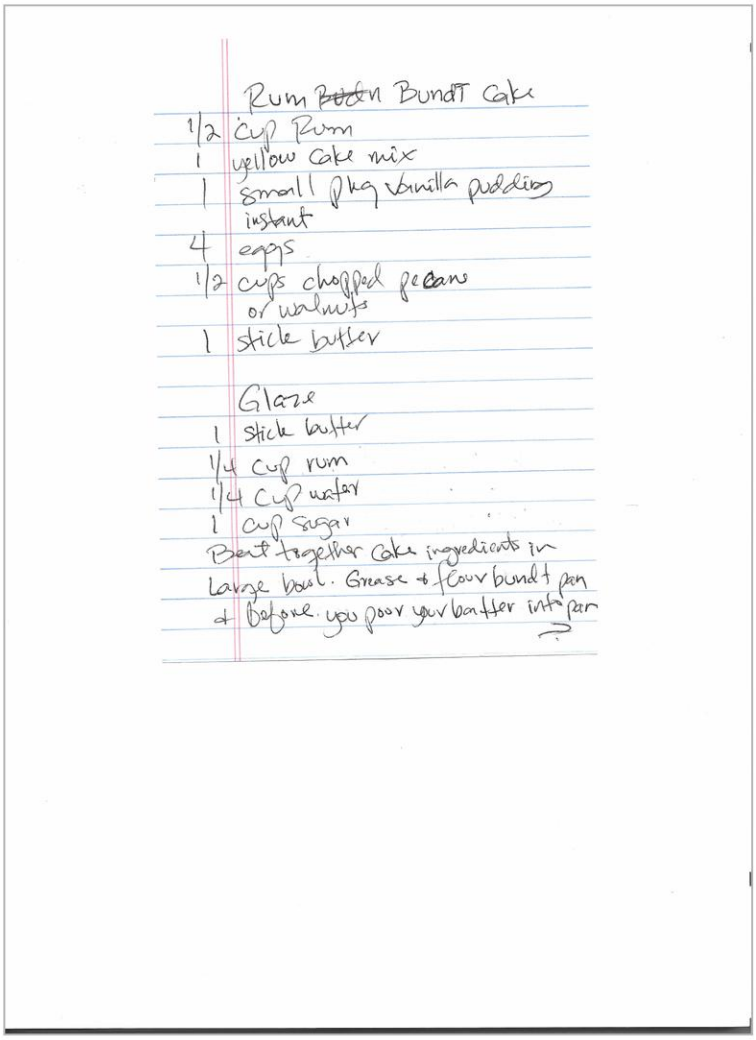
You Can A-Smell It: Thanksgiving


Pandesal
3 Cups flour or more
1/4 cup lukewarm water
2 1/4 tsp. yeast
1 cup milk
1 egg
3 Tbs unsalted butter
4 TBS sugar
1 TSP salt
Bread crumbs add 1 1/2 tbsp. powdered milk optional
dissolved yeast in water, stir to dissolve & let stand 10 min. Set aside
Add flour. kneed. place in a bowl Cover w/ Towel let rise double cut into 24 pcs. Roll in bread crumbs cover & let stand to rise Bake 350 18-20 min.

Pandesal

3 cups flour or more
1/4 cup Lukewarm water
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You Can A-Smell It: Thanksgiving


Rum ~~Bocon~~ Bundt Cake
1/2 cup Rum
1 yellow cake mix
1 small pkg vanilla pudding instant
4 eggs
1/2 cups chopped pecans or walnuts
1 stick butter

Glaze
1 stick butter
1/4 cup rum
1/4 cup water
1 cup sugar
Beat together cake ingredients in large bowl. Grease & flour bundt pan & before you pour your batter into pan

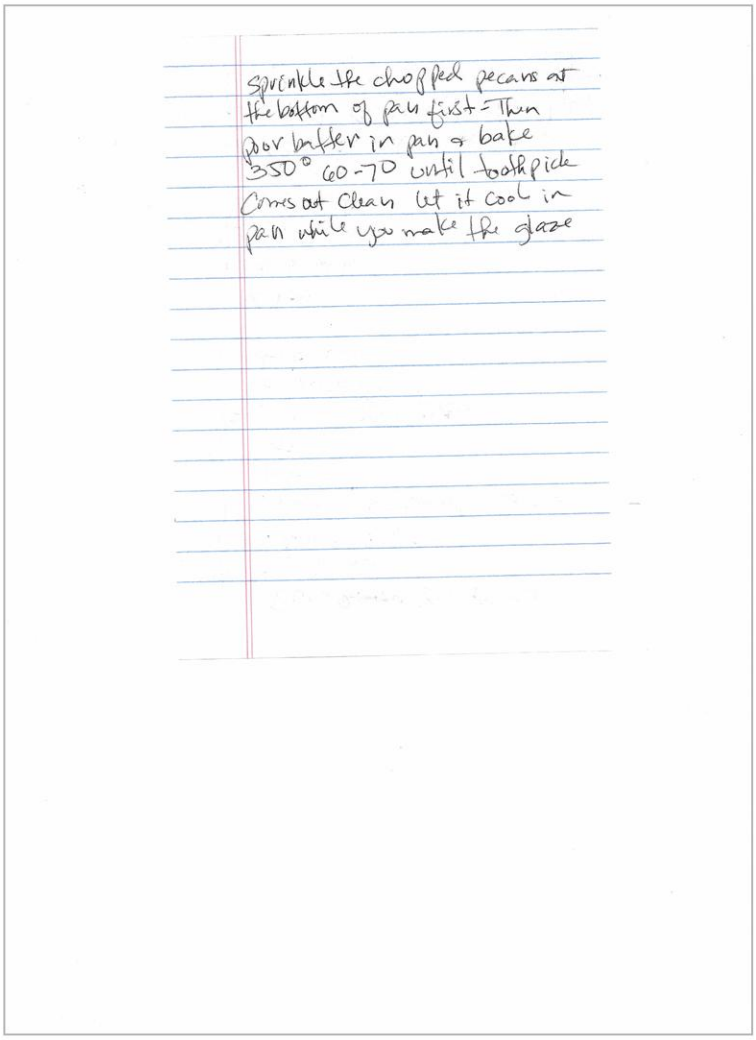
Rum Bundt Cake

[a word crossed out between "Rum" and "Bundt" in the title]

1/2 cup Rum
1 yellow cake mix
1 small pkg vanilla pudding instant
4 eggs
1/2 cups chopped pecans or walnuts
1 stick butter

Glaze

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Beat together cake ingredients in large bowl. Grease & flour bundt pan & before you pour your batter into pan →
[arrow at bottom of page — continues]

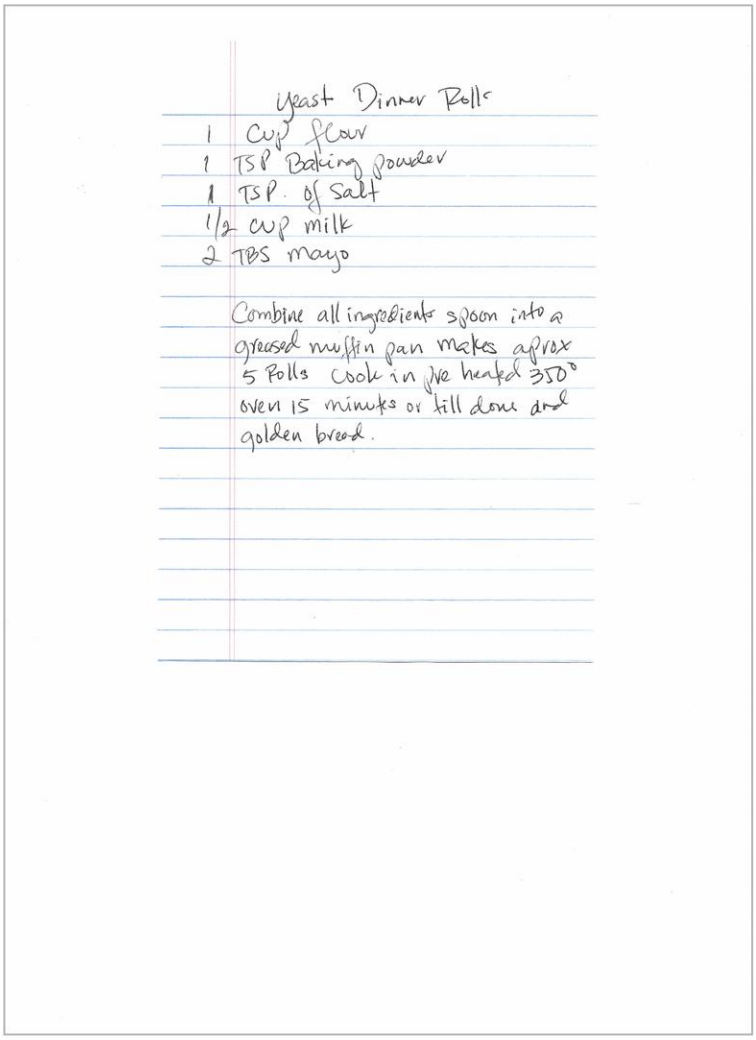


Rum Bundt Cake (continued)

Sprinkle the chopped pecans at the bottom of pan first - Then pour batter in pan & bake 350° 60-70 until toothpick comes out clean let it cool in pan while you make the glaze

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You Can A-Smell It: Thanksgiving

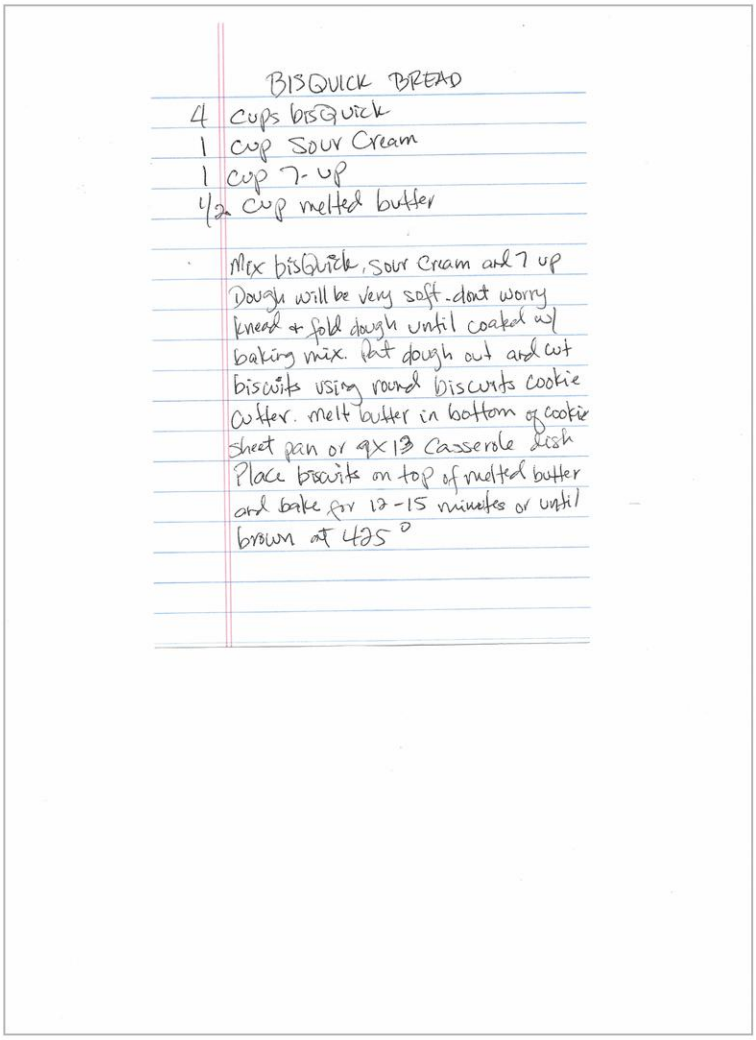

Yeast Dinner Rolls
1 Cup flour
1 TSP Baking powder
1 TSP. of Salt
1/2 cup milk
2 TBS mayo

Combine all ingredients spoon into a greased muffin pan makes aprox 5 Rolls Cook in pre heated 350° oven 15 minutes or till done and golden bread.

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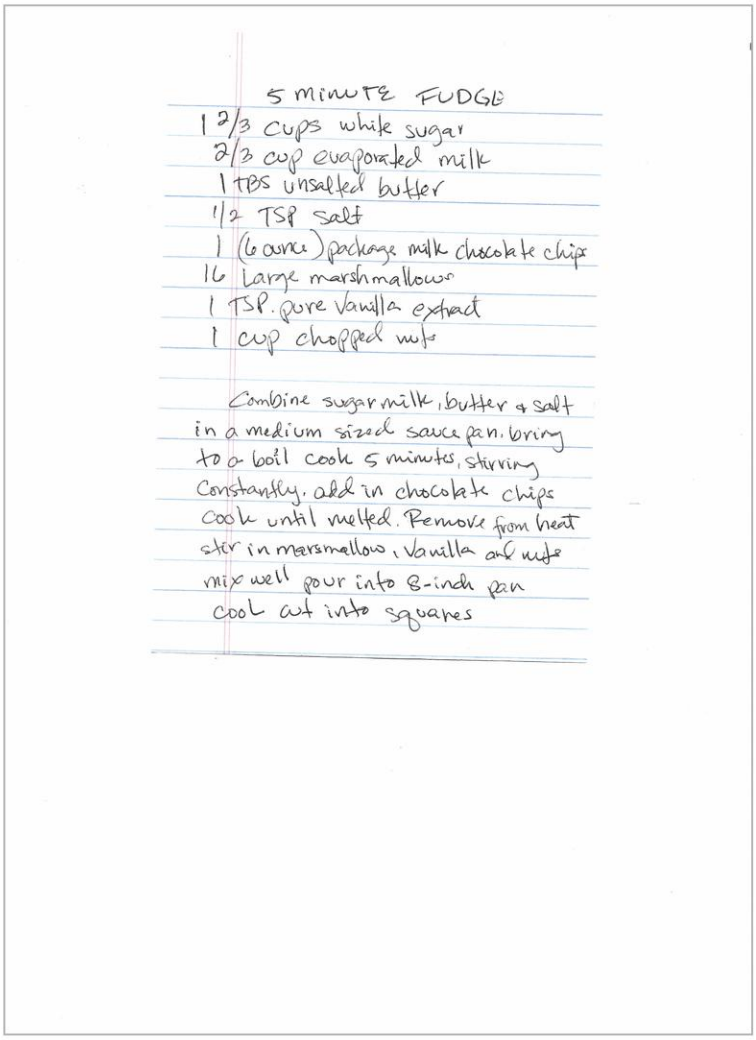

BISQUICK BREAD
4 cups bisQuick
1 cup Sour Cream
1 cup 7-up
1/2 cup melted butter

Mix bisQuick, Sour Cream and 7 up
Dough will be very soft - dont worry
knead & fold dough until coated w/
baking mix. Pat dough out and cut
biscuits using round biscuits cookie
cutter. melt butter in bottom of cookie
sheet pan or 9x13 Casserole dish
Place biscuits on top of melted butter
and bake for 12-15 minutes or until
brown at 425°

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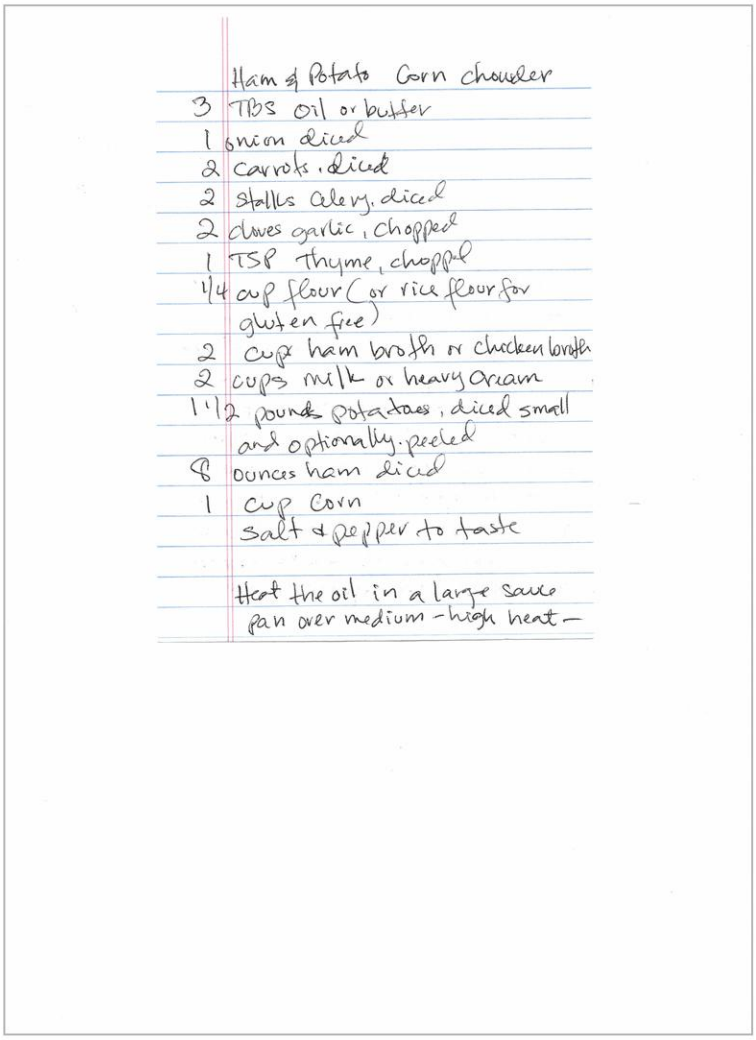
You Can A-Smell It: Thanksgiving


5 minute FUDGE
1 2/3 cups white sugar
2/3 cup evaporated milk
1 TBS unsalted butter
1/2 TSP salt
1 (6 ounce) package milk chocolate chips
16 Large marshmallows
1 TSP. pure Vanilla extract
1 cup chopped nuts

Combine sugar milk, butter & salt in a medium sized sauce pan. bring to a boil cook 5 minutes, stirring Constantly. add in chocolate chips cook until melted. Remove from heat stir in marshmallow, Vanilla and nuts mix well pour into 8-inch pan cool cut into squares

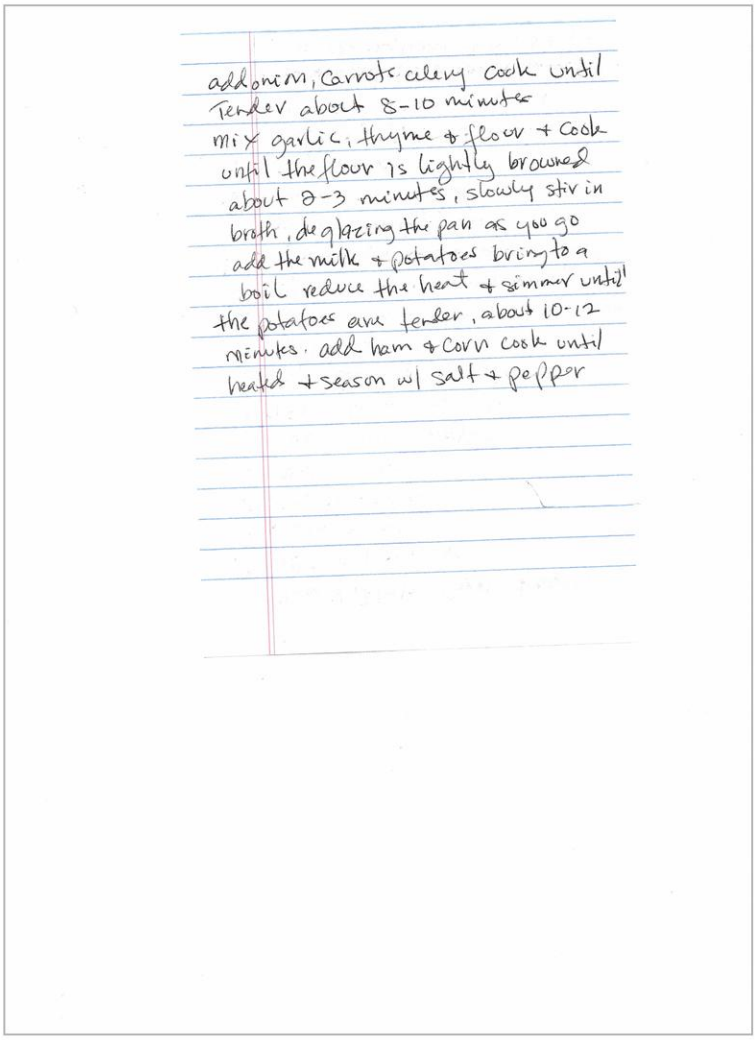
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Ham & Potato Corn chowder

3 TBS oil or butter
1 onion diced
2 carrots, diced
2 stalks celery, diced
2 cloves garlic, chopped
1 TSP thyme, chopped
1/4 cup flour (or rice flour for gluten free)
2 cup ham broth or chicken broth
2 cups milk or heavy cream
1 1/2 pounds potatoes, diced small and optionally peeled
8 ounces ham diced
1 cup corn
salt & pepper to taste
Heat the oil in a large sauce pan over medium-high heat — [continues on the next page]

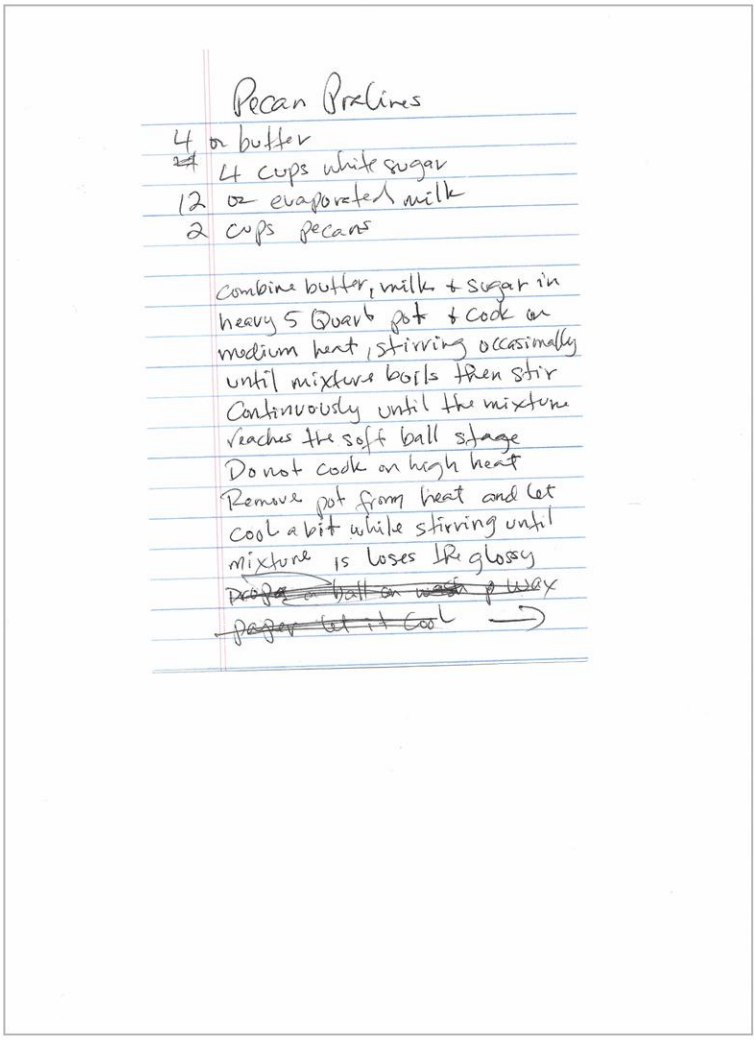

add onion, carrots celery cook until
Tender about 8-10 minutes
mix garlic, thyme & flour & cook
until the flour is lightly browned
about 2-3 minutes, slowly stir in
broth, deglazing the pan as you go
add the milk & potatoes bring to a
boil reduce the heat & simmer until
the potatoes are tender, about 10-12
minutes. add ham & corn cook until
heated & season w/ salt & pepper

Ham & Potato Corn chowder (continued)

add onion, carrots celery cook until tender about 8-10 minutes mix garlic, thyme & flour & cook until the flour is lightly browned about 2-3 minutes, slowly stir in broth, deglazing the pan as you go add the milk & potatoes bring to a boil reduce the heat & simmer until the potatoes are tender, about 10-12 minutes. add ham & corn cook until heated & season w/ salt & pepper

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You Can A-Smell It: Thanksgiving



Pecan Pralines

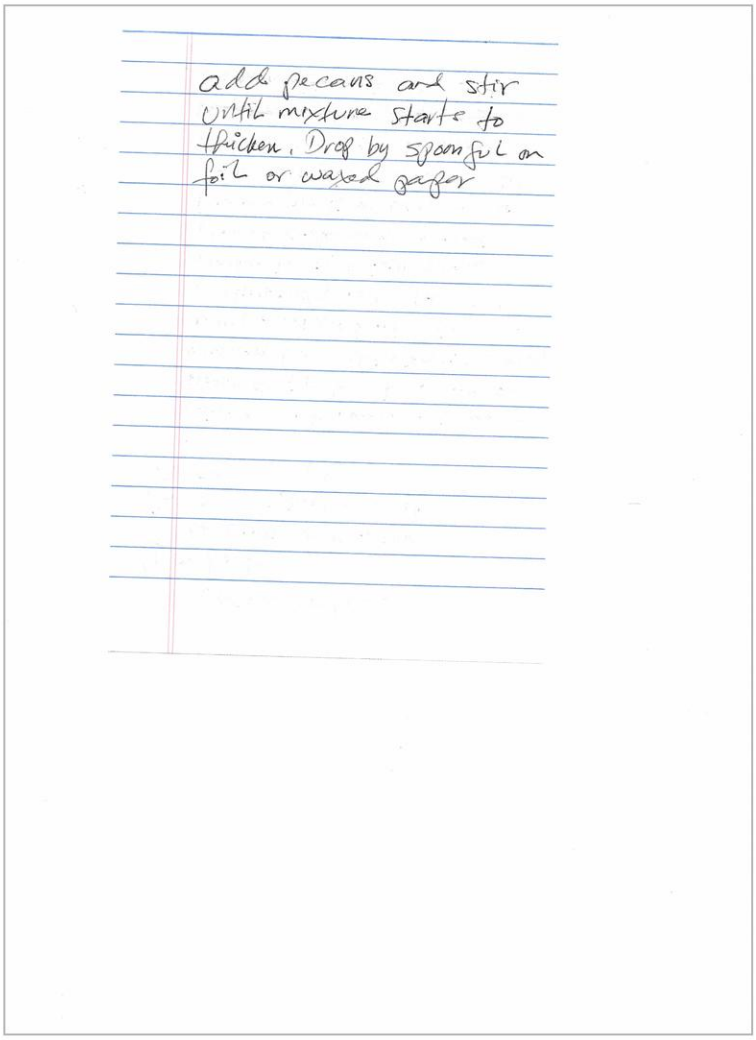
4 oz butter

4 cups white sugar [a number is scribbled out at the left of this line]

12 oz evaporated milk

2 cups pecans

Combine butter, milk & sugar in heavy 5 Quart pot & cook on medium heat, stirring occasionally until mixture boils then stir Continuously until the mixture reaches the soft ball stage Do not cook on high heat Remove pot from heat and let cool a bit while stirring until mixture is loses the glossy [two lines crossed out — they appear to read "Drop a ball on wax paper / let it cool"] → [arrow at bottom of page — continues]

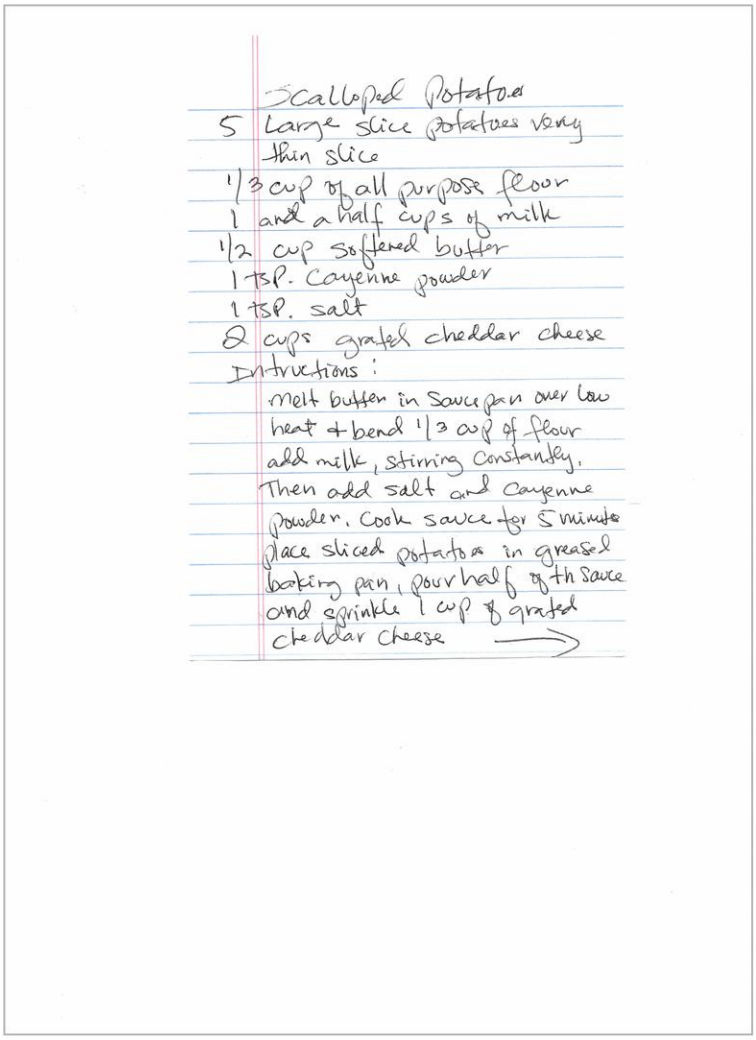


Pecan Pralines (continued)

add pecans and stir until mixture starts to thicken. Drop by spoonful on foil or waxed paper

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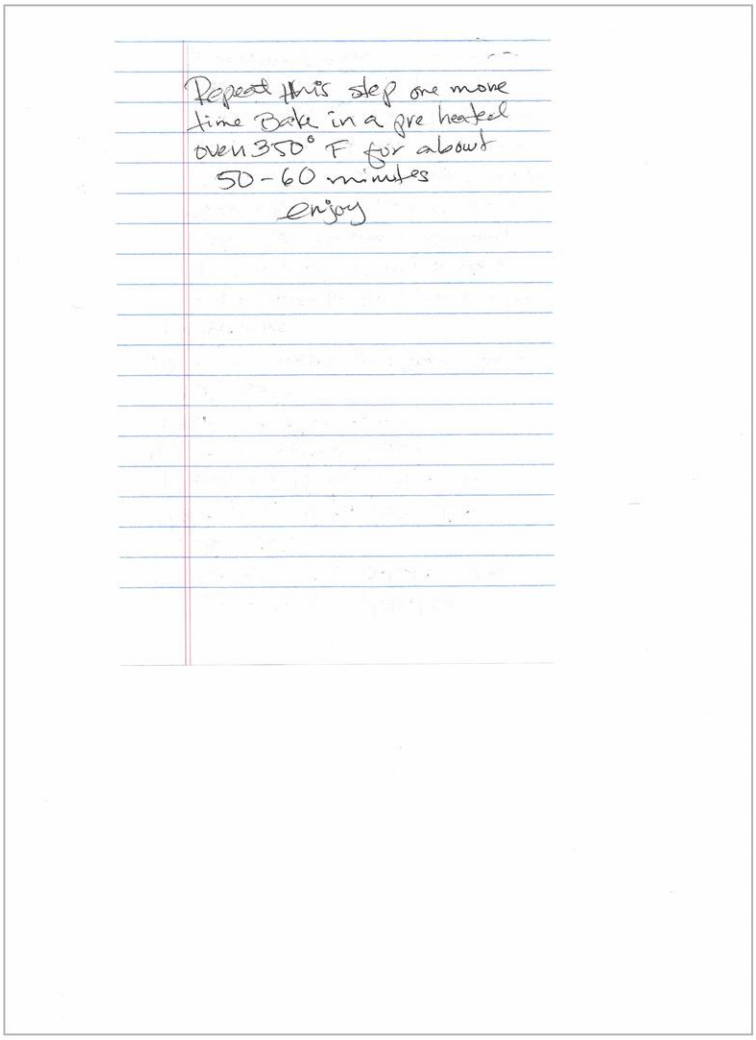
You Can A-Smell It: Thanksgiving


Scalloped Potatoes
5 Large slice potatoes very thin slice
1/3 cup of all purpose flour
1 and a half cups of milk
1/2 cup softened butter
1 TSP. Cayenne powder
1 TSP. salt
2 cups grated cheddar cheese
Intructions:
melt butter in sauce pan over low heat & bend 1/3 cup of flour add milk, stirring constantly. Then add salt and cayenne powder. Cook sauce for 5 minutes place sliced potatoes in greased baking pan, pour half of th sauce and sprinkle 1 cup of grated cheddar cheese →

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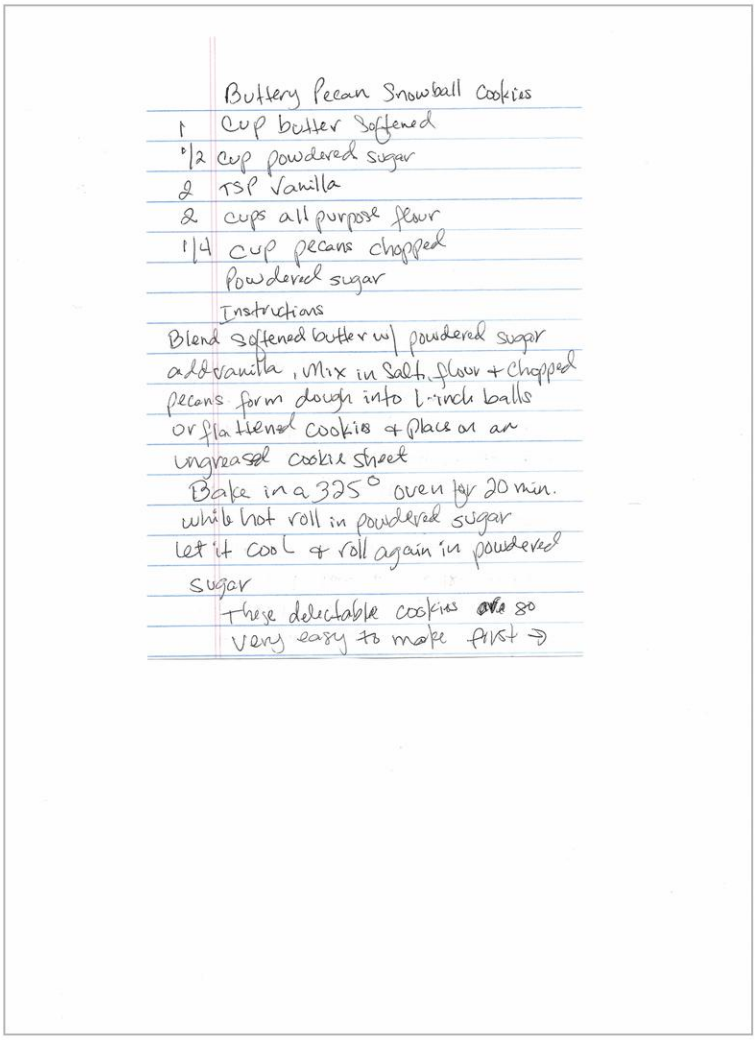


Scalloped Potatoes (continued)

Repeat this step one more time Bake in a pre heated oven 350°F for about 50-60 minutes

enjoy

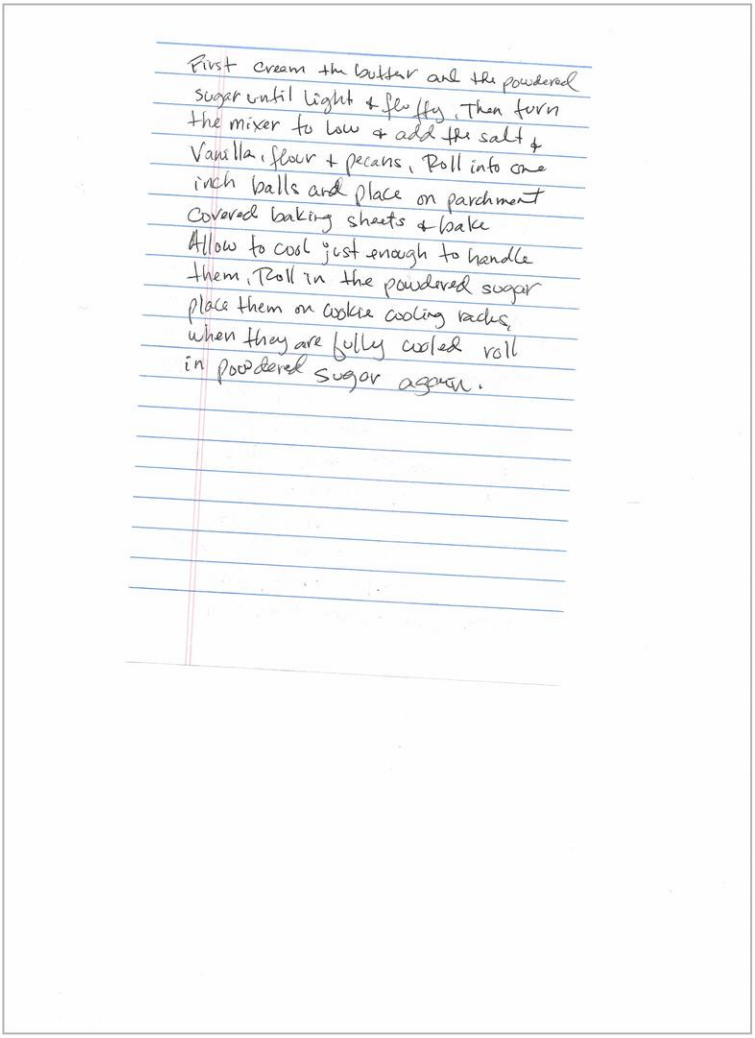
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Buttery Pecan Snowball Cookies
1 Cup butter Softened
1/2 cup powdered sugar
2 TSP Vanilla
2 cups all purpose flour
1/4 cup pecans chopped
Powdered sugar
Instructions
Blend softened butter w/ powdered sugar add vanilla, Mix in salt, flour + chopped pecans form dough into 1-inch balls or flattened cookies + Place on an ungreased cookie sheet
Bake in a 325° oven for 20 min. while hot roll in powdered sugar let it cool & roll again in powdered sugar
These delectable cookies are so very easy to make first →

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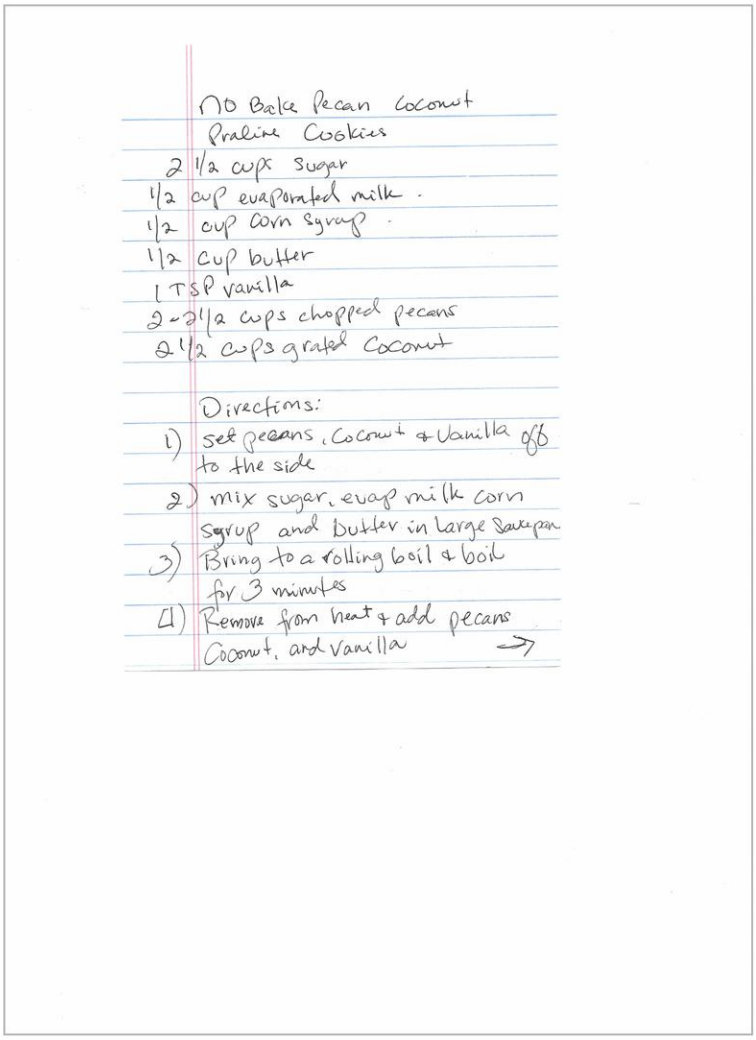
Blend softened butter w/ powdered sugar add vanilla, Mix in salt, flour & chopped pecans form dough into 1-inch balls or flattened cookies & place on an ungreased cookie sheet Bake in a 325° oven for 20 min. while hot roll in powdered sugar let it cool & roll again in powdered sugar These delectable cookies are so very easy to make first → [arrow at bottom of page — continues]



Buttery Pecan Snowball Cookies (continued)

First cream the butter and the powdered sugar until light & fluffy. Then turn the mixer to low & add the salt & Vanilla, flour & pecans, Roll into one inch balls and place on parchment covered baking sheets & bake Allow to cool just enough to handle them, Roll in the powdered sugar place them on cookie cooling racks, when they are fully cooled roll in powdered sugar again.

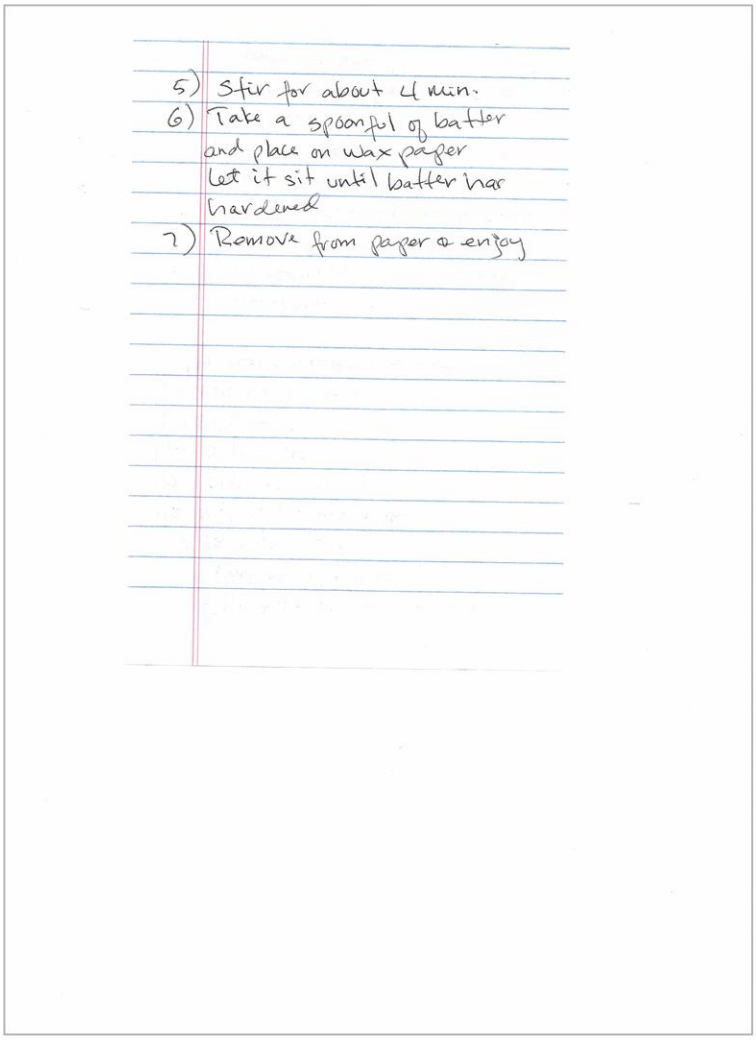
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No Bake Pecan Coconut Praline Cookies

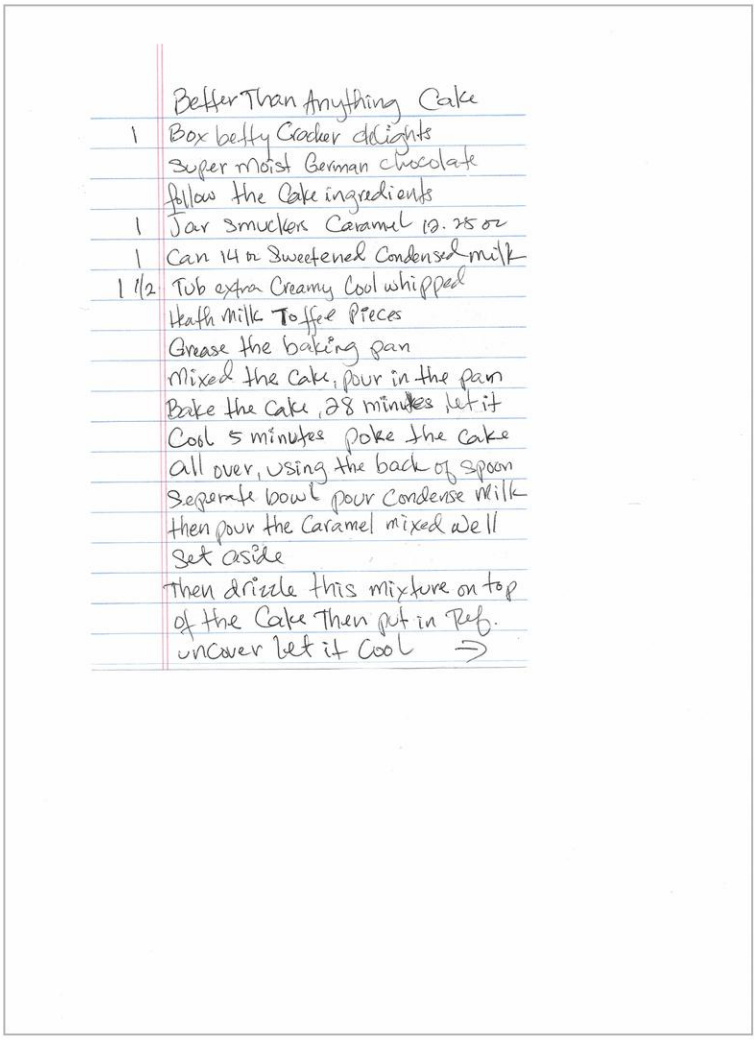
2 1/2 cups sugar
1/2 cup evaporated milk
1/2 cup corn syrup
1/2 cup butter
1 TSP vanilla
2 - 2 1/2 cups chopped pecans
2 1/2 cups grated coconut
Directions:

1) set pecans, coconut & vanilla off to the side
2) mix sugar, evap milk corn syrup and butter in large saucepan
3) Bring to a rolling boil & boil for 3 minutes
4) Remove from heat & add pecans coconut, and vanilla → [arrow at bottom of page — continues]



No Bake Pecan Coconut Praline Cookies (continued)

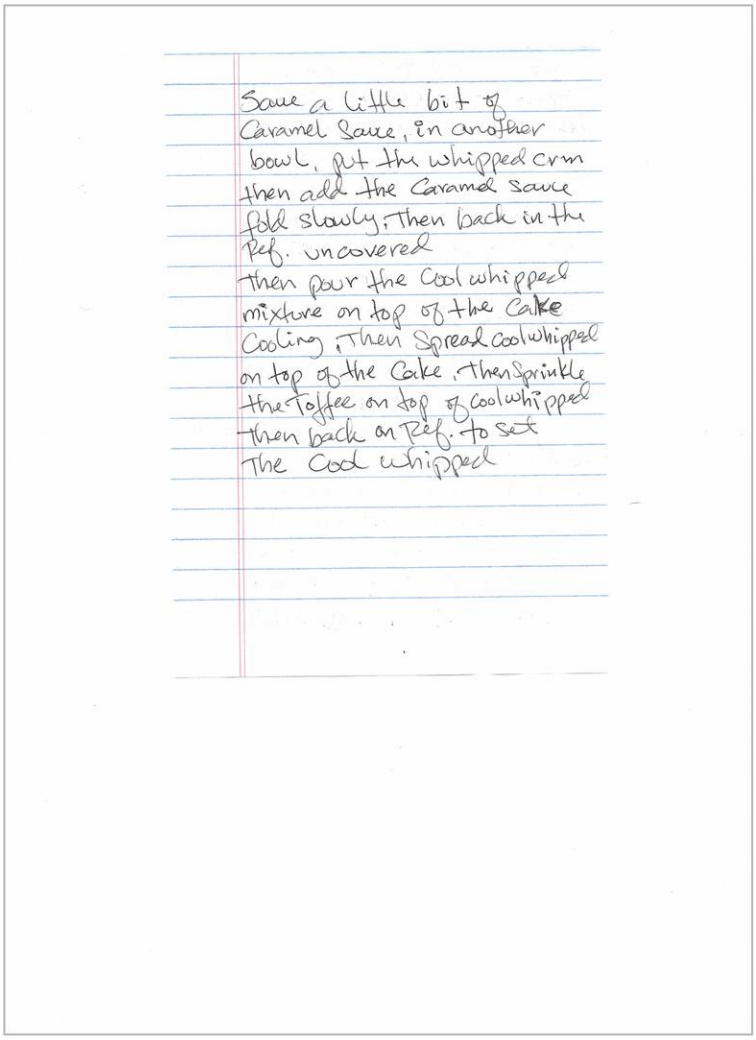
5) Stir for about 4 min.
6) Take a spoonful of batter and place on wax paper let it sit until batter has hardened
7) Remove from paper & enjoy
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Better Than Anything Cake
1 Box betty Crocker delights
Super moist German chocolate
follow the Cake ingredients
1 Jar smucker Caramel 12.25 oz
1 Can 14 oz Sweetened Condensed milk
1 1/2 Tub extra Creamy Cool whipped
Heath milk Toffee Pieces
Grease the baking pan
Mixed the Cake, pour in the pan
Bake the Cake, 28 minutes let it
Cool 5 minutes poke the Cake
all over, using the back of spoon
Seperate bowl pour Condense milk
then pour the Caramel mixed well
Set aside
Then drizzle this mixture on top
of the Cake Then put in Ref.
uncover let it Cool →

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→ [arrow at bottom of page — continues]

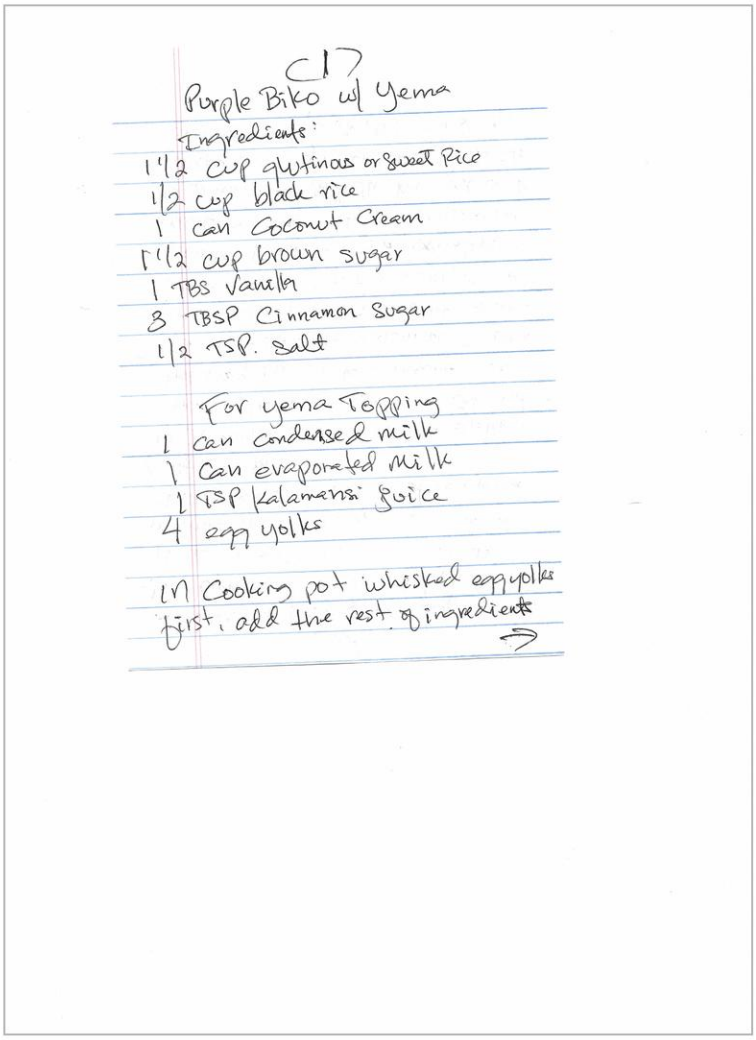

Save a little bit of
Caramel Sauce, in another
bowl. put the whipped crm
then add the Caramel sauce
fold slowly; Then back in the
Ref. uncovered
then pour the Cool whipped
mixture on top of the Cake
Cooling, Then Spread coolwhipped
on top of the Cake. Then Sprinkle
the Toffee on top of Coolwhipped
Then back on Ref. to set
The Cool whipped

Better Than Anything Cake (continued)

Save a little bit of Caramel Sauce, in another bowl, put the whipped crm then add the Caramel sauce fold slowly; Then back in the Ref. uncovered Then pour the Cool whipped mixture on top of the cake cooling, Then Spread cool whipped on top of the cake, Then sprinkle the Toffee on top of cool whipped then back on Ref. to set The Cool whipped

[Rest of the page is blank.]

You Can A-Smell It: Thanksgiving


C17
Purple Biko w/ Yema
Ingredients:
1 1/2 cup glutinous or sweet Rice
1/2 cup black rice
1 can Coconut Cream
1 1/2 cup brown sugar
1 TBS Vanilla
3 TBSP Cinnamon Sugar
1/2 TSP. Salt

For yema Topping
1 can condensed milk
1 Can evaporated milk
1 TSP kalamansi juice
4 egg yolks

In Cooking pot whisked egg yolks first, add the rest of ingredients →

Purple Biko w/ Yema

[a mark above the title reads like "C17"]

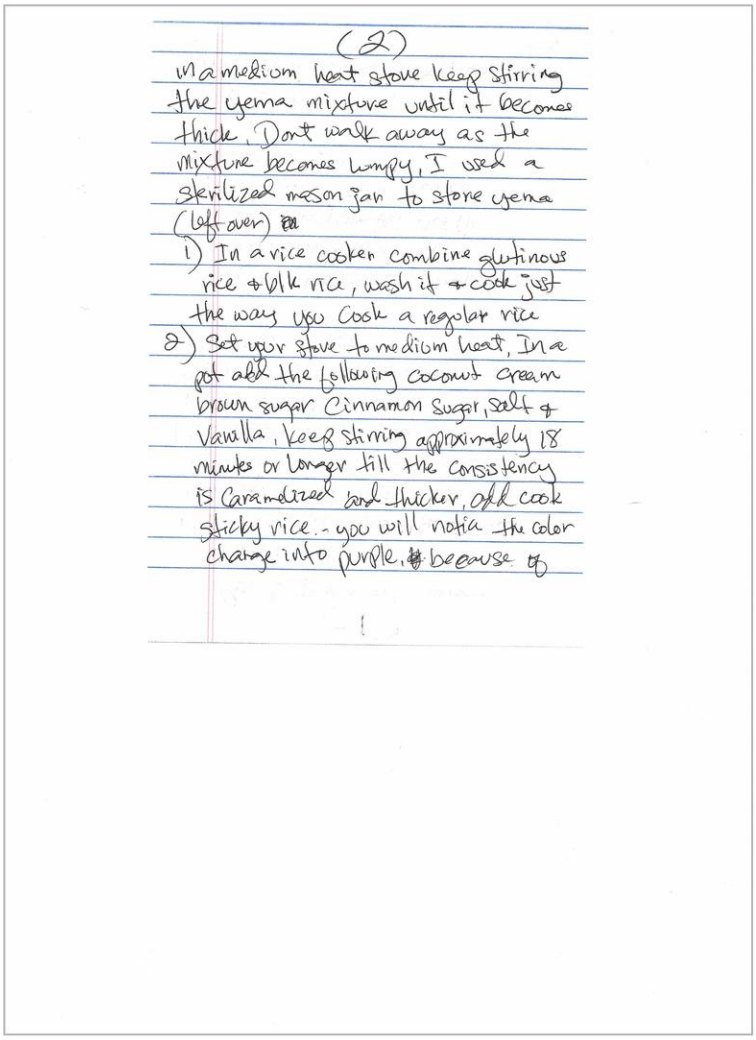
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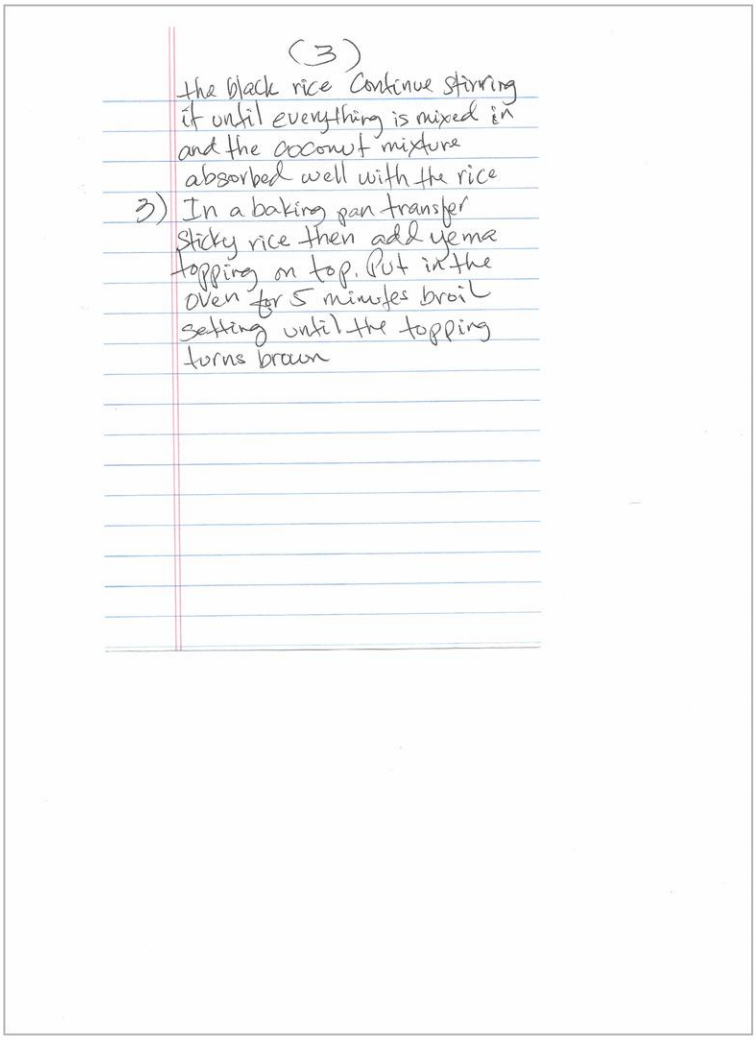
In cooking pot whisked egg yolks first, add the rest of ingredients → [arrow at bottom of page — continues]


(2)
in a medium heat stove keep stirring the yema mixture until it becomes thick. Dont walk away as the mixture becomes lumpy, I used a sterilized mason jar to store yema (left over) ~~a~~
1) In a rice cooker combine glutinous rice & blk rice, wash it & cook just the way you cook a regular rice
2) Set your stove to medium heat, In a pot add the following coconut cream brown sugar Cinnamon Sugar, salt & Vanilla, keep stirring approximately 18 minutes or longer till the consistency is Caramelized and thicker, add cook sticky rice. - you will notice the color change into purple, ~~#~~ because of

Purple Biko w/ Yema (continued)

in a medium heat stove keep stirring the yema mixture until it becomes thick. Dont walk away as the mixture becomes lumpy, I used a sterilized mason jar to store yema (left over) [a small word scribbled out]

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Purple Biko w/ Yema (continued)

the black rice Continue stirring it until everything is mixed in and the coconut mixture absorbed well with the rice

3) In a baking pan transfer sticky rice then add yema topping on top. Put in the oven for 5 minutes broil setting until the topping turns brown

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