

Gypsy Soup

40 medium-sized ripe tomatoes
2 ½ cups olive oil
40 cups chopped onion
60 garlic cloves, crushed
20 stalks celery, minced
40 cups butternut squash peeled, diced
7 tbsp salt
¾ cup mild paprika
7 tbsp turmeric
7 tbsp basil
cinnamon, to taste
cayenne, to taste
20 bay leaves
60 cups (15 quarts) water
15 medium bell peppers plus the dehydrated peppers, diced
30 cups cooked chick peas

- 1) Heat a pot of water to boiling. Core the tomatoes and plunge them in the boiling water for a slow 10 seconds. Remove the tomatoes and peel them. Cut them open; squeeze out and discard the seeds. Chop the remaining pulp and set aside.
- 2) Heat the olive oil in a kettle. Add onion, garlic, celery, and squash and sauté over medium heat for about 5 minutes. Add salt, and sauté 5 minutes more. Add seasonings and water, cover, and simmer about 15 minutes.
- 3) Add tomato pulp, bell pepper, and chickpeas. Cover and simmer for about 10 more minutes, or until all the vegetables are as tender as you like. Adjust seasonings and serve.

Struan

Ingredient	Amount	Notes
High-gluten bread flour	35 cups	
Uncooked polenta	2.5 cups	
Rolled oats	2.5 cups	
Brown sugar	2.5 cups	
Wheat bran	1 2/3 cups	
Salt	20 tsp	
Active dry yeast	15 Tbsp	
Brown rice, cooked	2.5 cups cooked	1 cup dry
Honey	1 ¼ cup	
Buttermilk	3 ¾ cup	Vegan sub
Water	7.5 cups	

First:

Proof the active dry yeast in 20 Tbsp warm water.

Mixing:

In a bowl, mix all of the dry ingredients, including the salt and the yeast. Add the cooked brown rice, honey, and buttermilk and mix. Then, add about 5 cups of the water, reserving about 2.5 for adjustments during kneading. With your hands, squeeze the ingredients together until they make a ball. Sprinkle some flour on the counter and turn the ball out of the bowl and begin kneading. Add small quantities of water as needed.

Kneading:

Because struan has so many whole grains, it takes longer to knead than most breads. The dough will change before your eyes, lightening in color, becoming gradually more elastic and evenly grained. The finished dough should be tacky but not sticky, lightly golden, stretchy and elastic rather than porridgelike. If it flakes or crumbles, add a little more water.

Proofing:

Wash out the mixing bowl and dry it thoroughly. Put in the dough and cover with plastic wrap. Allow dough to rise in a warm place for about 1 hour or until it has doubled in size.

Time to check on it: _____

Forming loaves:

Cut the dough into 12 to 15 pieces. Roll up each piece into a loaf by pressing on the center with the heels of your hands and rolling the dough back over itself until a seam is formed. Tuck all the pieces of dough or end flaps into the seam, keeping only one seam in the dough. Pinch off the seam, keeping only one seam in the dough. Pinch off the seam, sealing it as best you can and put the loaf, seam-side down, in greased bread pan. (I don't understand all this "seam" stuff, so if you don't either, don't worry about it. Just make the loaves.) Cover and allow dough to rise for about 45 minutes or until doubled in bulk.

Time to check on it: _____

Baking:

Bake at 350 for approximately 45 minutes (maybe a little less).

Ken Brown's Mom's Molasses Crinkle Cookie Bars

Ingredient	Amount	Notes
Butter	6 cups	
Brown sugar	8 cups	
Eggs	8	
Molasses	2 cups	
Flour	17.5 cups	
Baking soda	5 Tbsp	
Salt	1 tsp	
Cloves	4 tsp	
Cinnamon	8 tsp	
Ginger	8 tsp	

1. Cream together butter, brown sugar, eggs, and molasses.
 2. In a separate bowl, mix everything else.
 3. Mix wet and dry ingredients together.
 4. Spread on greased cookie sheets. Sprinkle with sugar. Bake at 375 for about 10 minutes.
 5. Eat.
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Five-herb salad

96 cups mixed salad greens
16 to 32 cups celery leaves
32 to 48 scallions, sliced on the diagonal
1 cup chopped fresh basil
4 cups chopped fresh parsley
1 cup chopped fresh dill
1 cup chopped fresh mint
1 cup fresh lemon juice or balsamic vinegar
1 cup olive oil
16 to 32 garlic cloves, finely minced or pressed... food processor?
salt and pepper to taste