

RACINE KITCHEN



the
W.O.S.
cook
book



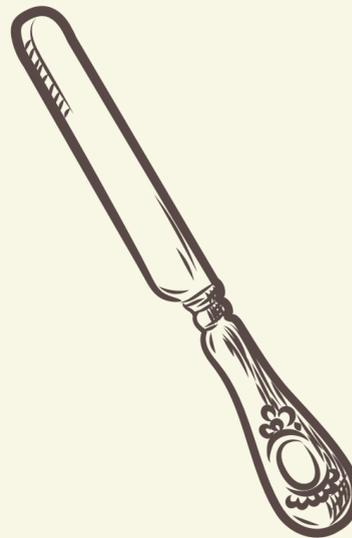
RECIPES AND TIPS
FOR THE W.O.S. KITCHEN

**by Famous Chef:
Bella Itkin**

Good Ol' Goodman's PB + J

Ingredients

- 2 Slices of Bread
- 2 tbsp of Peanut Butter
- 2 tbsps of Jelly



Instructions

1. Set out the bread with desired side facing up
2. Using a knife, spread the peanut butter on one side of one of the pieces of bread
3. Using another knife, spread the jelly onto the other piece of bread
4. Put the two pieces together and enjoy!

Anit-Sea-Sickness Oatmeal Cookies

Ingredients

1 Cup Butter	1 Tsp Salt
1 Cup Sugar	2 Tsp Cinnamon
1 Cup Brown Sugar	3 Cups Oats
2 Eggs	1 Cup Choc Chips*
1 Tsp Vanilla Extract	1 Cup Rasins*
2 Cups Flour	3 Tbsp Peanut Butter*
1 Tsp Baking Soda	

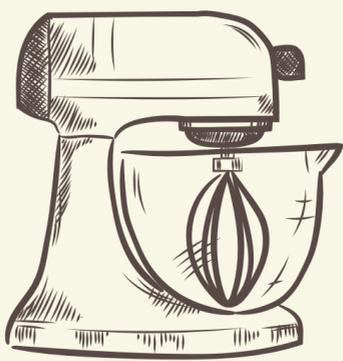
Instructions

Step 1

In a medium bowl, cream together butter, white sugar, and brown sugar. Beat in eggs one at a time, then stir in vanilla. Combine flour, baking soda, salt, and cinnamon; stir into the creamed mixture. Mix in oats. Cover, and chill dough for at least one hour.

Step 2

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Roll the dough into walnut sized balls, and place 2 inches apart on cookie sheets. Flatten each cookie with a large fork dipped in sugar.



*Optional

Step 3

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

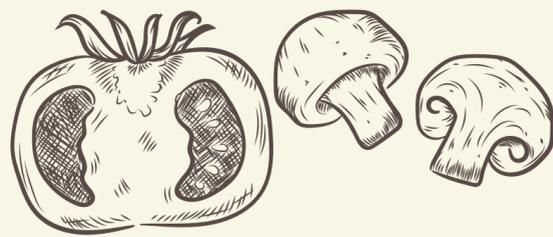
Culbert Casserole

Ingredients

2 lbs (1 kg) potatoes
1 bell pepper
1 cup (175 g) fresh corn
1 zucchini
1 eggplant

FOR THE CRUNCHY
MACADAMIA TOPPING:
1 cup gf breadcrumbs
3/4 cup (100 g) macadamias

FOR THE SAUCE:
2 tsp tahini
7 oz (200 ml) coconut milk
1 cup organic vegetable
broth
1 tsp potato starch
1 clove garlic



Instructions

1. Preheat oven to 390°F/200°C. Peel and cook the potatoes for 10-15 minutes. You only want them just about to be soft. Drain and let cool, then cut into slices.
2. Wash and cut the vegetables into slices. Line a baking sheet with parchment paper and distribute the slices. Season with a little salt and pepper and pre-roast the veggie in the oven for 10 minutes.
3. In the meantime, prepare the sauce. Heat coconut milk in a sauce pan, add 2 tsp tahini. Bring slowly to a boil. Prepare the potato starch with a bit of water (see manufacturer's instructions) and carefully whisk into the boiling sauce. The sauce should now be setting. If it gets too firm, add vegetable broth until you get the desired consistency. Season with pressed garlic, salt and pepper.
4. To prepare the Crunchy Macadamia Topping, place bread crumbs and macadamias in a food processor and blend until a crumble forms.
5. Assemble the potato casserole. Begin with half the vegetables, then half the potatoes. Add about half of the sauce and repeat. Finally top with the Crunchy Macadamia mix. Bake for another 15-20 minutes until the top browns.

Stkin Icee-3

Ingredients

2 Cups Cold Water
1 Cup Sugar
1 Package of Red or Blue
Kool-Aid
4 cups of ice



Instructions

1. Place all ingredients in a Blender
2. Blend until smooth
3. Serve immediately

*"Three Steps!
Just like my book
on Acting: Preparation,
Practice, and
Performance!"*



RACINE KITCHEN

thank you for using

**the W.O.S.
cookbook**

**by Famous Chef:
Bella Itkin**

