

COOKING BROCHURE

OUR RECIPES

AMERICAN PIZZA

Ingredients

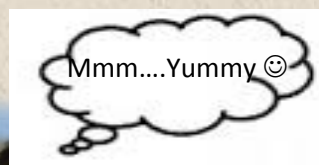
- 2+1/2 cups of bread flour
- 2+1/4 tablespoon Yeast
- 1+1/2 tablespoon of salt
- 1 cup of water
- 2 tablespoon of vegetable oil
- Cheese
- Ham or bacon
- Vegetables (potatoes, onions,peppers, mushrooms, cucumbers)
- ketchup

Instructions

1. In medium mixer bowl, combine 1 cup flour, yeast, and salt; mix well. Combine water and oil. By hand, gradually stir in enough remaining flour to make a soft dough. Put the dough into a ball, cover, and allow it to rest for 15 minutes.
2. Divide dough into 2 parts. Sprinkle ¼ cup of your favorite shredded cheese over dough to prevent a soggy crust. Spread prepared ketchup on the dough. Add your favorite toppings--mushrooms, onions, olives, green peppers,, etc. Cover with shredded cheese. Bake at 180 C for 25 to 30 minutes until edge is crisp and light golden brown and cheese is melted. Serve immediately.

ENJOY YOUR MEAL! ☺





AMERICAN APPLE PIE

Ingredients

1/3 cup of packed light brown sugar

1,3 cup of white sugar

1 tablespoon of all-purpose flour

1 tablespoon lemon juice

8 peeled sliced apples

1 cup of raisins

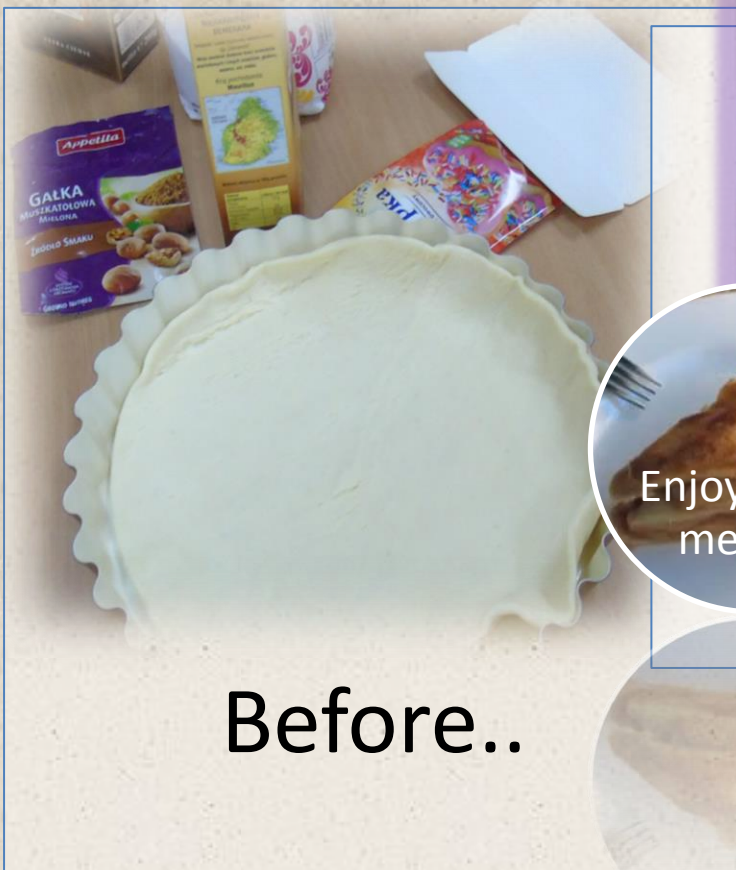
1/3 teaspoon ground cinnamon

Double crust pie

1 egg

How to do it- instructions:

1. Preheat oven 220 degrees C.
2. Combine white sugar, light brown sugar, flour, lemon, cinnamon, and mix well. Add apples and raisins to sugar mixture; stir until fruit is well coated.
3. Spoon apple mixture into pie crust. Place second piecrust on top of filling, and trim edges. Lightly glaze top of pie with a beaten egg, then sprinkled with a little sugar
4. Bake till golden brown, about 35 to 40 minutes.



Before..



Baking..looks great!

AMERICAN HAMBURGER

INGREDIENTS:

HAMBURGERS BUNS (ROLLS)

BEEF

CHEESE

THREE TOMATOES

TWO ONIONS

TWO CUCUMBERS

LETTUCE LEAVES

It's so easy to prepare!

Wash all the vegetables. Peel cucumbers and onions. Cut tomatoes, cucumbers and onions into small slices.

On bottom half of each roll spread ketchup and mayonnaise, then place 1 burger beef and top with tomato, lettuce, cucumbers, onions and a slice of cheese. Cover with top of roll. Heat hamburgers for about 10 minutes. Serve with chips. 😊





Ready to eat!



Broszura powstała jako rezultat projektu “ American cuisine – kuchania amerykańska”.

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