

DETROIT

B E C O M E H U M A N

THE UNOFFICIAL COOKBOOK

the softest cinnamon roll



INGREDIENTS

Rolls

- * 2 and 3/4 cups (345g) all-purpose flour (spoon & leveled)
- * 1/4 cup (50g) granulated sugar
- * 1 teaspoon salt
- * 2 and 1/4 teaspoons instant yeast (1 packet)
- * 1/2 cup (120ml) milk
- * 1/4 cup (60ml) water
- * 3 Tablespoons unsalted butter
- * 1 large egg

Filling

- * 3 Tablespoons (45g) unsalted butter, room temperature
- * 1 Tablespoon ground cinnamon
- * 1/4 cup (50g) granulated sugar

Icing

- * 1 cup (120g) confectioners' sugar
- * 1/2 teaspoon pure vanilla extract
- * 2-3 Tablespoons (30-45ml) strong coffee or milk

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STEPS

* Dough:

Whisk the flour, sugar, salt, and yeast together in a large bowl. Set aside.

Combine the milk, water, and butter together in a heatproof bowl.

Microwave or use the stove and heat until the butter is melted

and the mixture is warm to touch (about 110°F).

Pour into the dry ingredients, add the egg, and stir until it forms a soft dough or use your mixer.

On a lightly floured surface using floured hands, knead the dough for 3 minutes.

Place in a lightly greased bowl (I use non-stick spray), cover loosely, and let rest for about 10 minutes.

* Filling:

After 10 minutes, roll the dough out in a 14x8 inch rectangle.

Spread the softened butter on top.

Mix together the cinnamon and sugar. Sprinkle it all over the dough.

Roll up the dough tightly. Cut into 10-12 even rolls and arrange in a lightly greased 9-inch round cake pan or pie dish.

* Rise:

Loosely cover the rolls with aluminum foil or plastic wrap

Allow to rise in a warm, draft-free environment for 60-90 minutes.

* Bake:

After the rolls have doubled in size, preheat the oven to 375°F (190°C).

Bake for 25-28 minutes until lightly browned.

* Icing:

Whisk the confectioners' sugar, vanilla extract, and coffee/milk together.

Drizzle or spread over warm rolls.

Cover leftover frosted or unfrosted rolls tightly

Store for up to 3 days at room temperature or up to 5 days in the refrigerator.

<https://sallysbakingaddiction.com/easy-cinnamon-rolls-from-scratch/print-recipe/66508/>

CLANCY BROWNIES

INGREDIENTS

- * 125g unsalted butter, chopped
- * 125g dark chocolate, chopped
- * 3 eggs, lightly whisked
- * 335g (1 1/2 cups) white sugar
- * 115g (3/4 cup) plain flour
- * 30g (1/4 cup) Dutch cocoa powder
- * 1 teaspoon vanilla extract
- * Pinch of salt

STEPS

1. Preheat oven to 180C/160C fan forced.
2. Grease a 20cm (base measurement) square cake pan, line with baking paper.
3. Place butter and chocolate in a heatproof bowl over a saucepan of simmering water. Stir with a metal spoon until melted. Remove from heat.
4. Quickly stir in egg, sugar, flour, cocoa powder, vanilla and salt until just combined.
5. Pour into prepared pan.
6. Bake for 30 minutes or until a skewer inserted in the centre comes out with moist crumbs clinging.
7. Set aside to cool completely.



HankBurgers

INGREDIENTS

- * 500g cheap beef mince
- * 2 tbsp dripping or vegetable oil
- * 4 soft hamburger buns
- * Sea salt and freshly ground black pepper, to season
- * 1 brown onion, peeled, shaved into very thin rings
- * 4 slices cheddar or tasty cheese
- * ½ cup sliced dill pickles, to serve
- * Tomato sauce, to serve
- * American-style mustard, to serve

STEPS

- * Divide the minced beef into four equal portions and roll them into balls
- * Squash the balls and gently mould them into four "quarterpound" patties
- * Chill the patties in the fridge for at least 10 minutes.
- * Heat a large frying pan or barbecue hotplate and brush it with a little dripping or oil.
- * Cut the buns in half and place them, cut-side down, directly onto the hotplate.
- * Season each patty well with salt and pepper, and place onto the hotplate alongside the buns.
- * Add a small amount of shaved onion to the raw top of the patty and squish it in.
- * After a minute or so, flip it over.
- * Add a slice of cheese to the cooked top of the patty and then cover it with the top of a bun.
- * Cook the patty for a further minute or two until the cheese is melted.
- * Flip the bun bottom and cover with the cheese and bun-covered patty.
- * Serve with pickles and condiments.

Jericho chicken

INGREDIENTS

- * 1 medium onion, coarsely chopped
- * 3 medium scallions, chopped
- * 2 Scotch bonnet chiles, chopped
- * 2 garlic cloves, chopped
- * 1 tablespoon five-spice powder
- * 1 tablespoon allspice berries, coarsely ground
- * 1 tablespoon coarsely ground pepper
- * 1 teaspoon dried thyme, crumbled
- * 1 teaspoon freshly grated nutmeg
- * 1 teaspoon salt
- * 1/2 cup soy sauce
- * 1 tablespoon vegetable oil
- * Two 3 1/2- to 4-pound chickens, quartered

STEPS

In a food processor, combine all dry ingredients & process to a coarse paste.

With the machine on, add the the soy sauce and oil in a steady stream.

Pour the marinade into a large, shallow dish, add the chicken and turn to coat.

Cover and refrigerate overnight.

Bring the chicken to room temperature before proceeding.

Grill the chicken over a medium-hot fire, turning occasionally, until well browned and cooked through.

Transfer the chicken to a platter and serve.

KARA'S SPAGHETTI



INGREDIENTS

- * 1 tablespoon olive oil
- * 50g pancetta, sliced
- * 1 large brown onion, diced
- * 3 cloves garlic, thinly sliced
- * 500g beef mince
- * 1 medium carrot, peeled, finely diced
- * 1 stick celery, finely diced
- * 2 bay leaves
- * 1 x 400g can chopped tomatoes
- * 500 ml (2 cups) Campbell's Real stock - Beef
- * Grated parmesan, to serve

STEPS

- * Heat oil in a large heavy based saucepan
- * Add pancetta and cook over medium heat for 2 minutes or until golden
- * Add the onions and garlic, cook for a further 1-2 minutes until they are starting to soften
- * Add mince and increase heat to high.
- * Cook until mince starts to brown for approx 10 minutes.
- * Add the carrot and celery and cook for a further 3 minutes.
- * Pour in Campbell's Real Stock, add canned tomatoes and bay leaves.
- * Bring mixture to the boil
- * Reduce to a simmer for 20 minutes or until sauce has thickened.
- * Serve with your favourite pasta and parmesan cheese.

succulent pot pie

INGREDIENTS

- * 1 sheet frozen puff pastry, just thawed
- * 1 tablespoon extra virgin olive oil
- * 600g chicken thigh fillets, fat trimmed, coarsely chopped
- * 420g can cream of mushroom soup
- * 125ml (1/2 cup) cream for cooking
- * 150g (1 cup) frozen carrots, peas & corn
- * 1 teaspoon dried tarragon leaves
- * 1/3 cup chopped fresh continental parsley, plus extra, to serve

STEPS:

Preheat the oven to 220°C/200°C fan forced.

Lightly spray a baking tray with oil.

Trim the pastry corners to form a rough circle. Cut into 8 wedges.

Place on the prepared tray and bake for 12 minutes or until golden.

Meanwhile, heat the oil in a 25cm (top measurement) frying pan or round flameproof baking dish.

Cook the chicken over high heat, turning halfway, for 8–10 minutes or until golden.

Add the soup, cream, frozen vegetables and tarragon.

Simmer for 5 minutes or until the sauce thickens. Stir in the parsley.

Arrange the pastry over the chicken mixture and sprinkle with extra parsley.

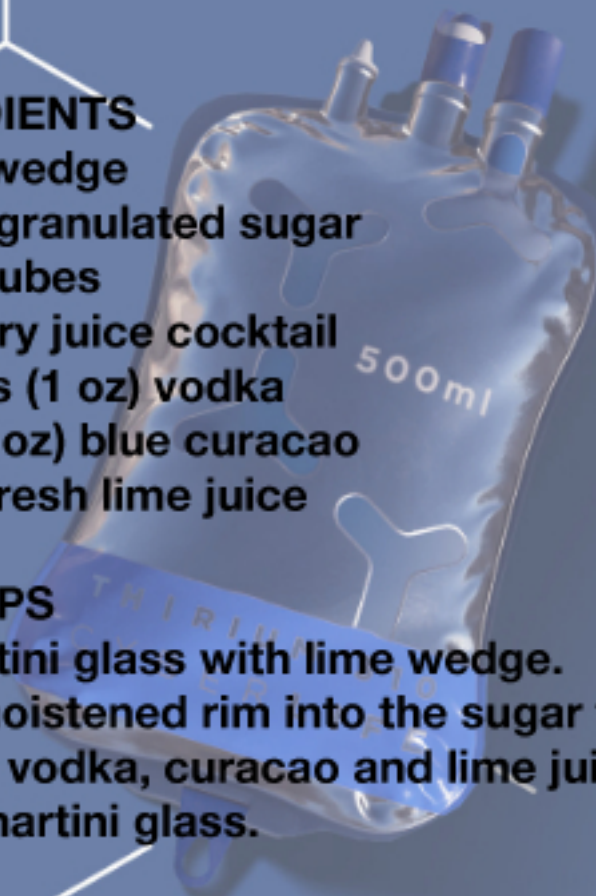
THIRSTY FOR THIRIUM

INGREDIENTS

- * Lime wedge
- * Coarse sugar or granulated sugar
- * Ice cubes
- * 1/4 cup cranberry juice cocktail
- * 2 tablespoons (1 oz) vodka
- * 2 tablespoons (1 oz) blue curacao
- * 1 tablespoon fresh lime juice

STEPS

- * Moisten rim of chilled martini glass with lime wedge.
- * Sprinkle sugar onto small plate, and dip moistened rim into the sugar to coat lightly.
- * Fill cocktail shaker with ice. Add cranberry juice, vodka, curacao and lime juice; cover and shake.
- * Strain into martini glass.



<https://www.bettycrocker.com/recipes/royal-blue-cocktail/9e167e38-5334-43f6-a8ac-daa200572db2>

Liquid Sunshine

INGREDIENTS

- * 3/4 ounce cream
- * 3/4 ounce orange juice
- * 3/4 ounce orange liqueur (Cointreau)
- * 3/4 ounce Galliano Liqueur

STEPS

- * Gather the ingredients.
- * In a cocktail shaker filled with ice, pour the cream, orange juice, Cointreau, and Galliano.
 - * Shake well.
- * Strain into a chilled cocktail glass.
 - * Serve and enjoy!



ice cold (coffee, that is)

INGREDIENTS

- * 1/2 cup sugar
- * 1/2 teaspoon vanilla extract
- * 1 cup coffee, at room temperature
- * 2 tablespoons half and half*, or more, to taste

STEPS

- * **To make syrup:** combine sugar and 1 cup water in a medium saucepan over medium heat
 - * Stirr until the sugar has dissolved.
- * Let cool completely and stir in vanilla extract; set aside.
- * Serve coffee over ice with half and half and syrup, to taste.



Amanda's Secret Garden

Ingredients:

- * 2 ounces gin
- * 1 ounce dry vermouth
- * 1 teaspoon rose-infused simple syrup
- * 3 dashes grapefruit bitters
- * Garnish: rose petal or lemon twist

Steps:

- * Gather the ingredients.
- * In a cocktail shaker filled with ice cubes, pour the gin, dry vermouth, and rose syrup.
- * Shake well.
- * Strain into a chilled cocktail glass.
- * Add a few dashes of grapefruit bitters.
- * Garnish with a rose petal or lemon twist.