

# Bubbie's Kitchen

## TY Poke Bowl

### Poke:

- ½ pound of sushi grade tuna cut into ½ inch cubes
- ¼ cup of scallions
- 2 tablespoons of soy sauce
- 1 teaspoon of sesame oil
- ½ teaspoon of sriracha

### Spicy Mayo:

- 2 tablespoons of mayonnaise
- 2 teaspoons of sriracha

### For the bowl:

- 1 cup of short grain brown rice or sushi rice
- 1 cup of peeled cucumbers cut into ½ inch cubes
- ½ medium avocado sliced
- 2 scallions sliced
- 1 teaspoon of sesame seeds
- 1 sheet of nori crushed

### Instructions:

1. In a small bowl combine the mayonnaise and sriracha
2. In a medium bowl, combine tuna with scallions, soy sauce, sesame oil and sriracha. Gently toss to combine and set aside in refrigerator while you cook the rice and prep the rest of the ingredients
3. In 2 bowls, layer 1/2 the rice, 1/2 the tuna, avocado, cucumber and scallions. And other vegetables of your choice
4. Drizzle with spicy mayo and sesame seeds, crushed nori and serve with extra soy sauce on the side, if desired.



## TY Yemenite Chicken

**Ingredients:**

- 2-3 pound chicken cut into parts
- 5 potatoes cut into ½ inch rounds [2-3 potatoes per person]
- ½ cup of onions sliced thinly
- ½ cup sliced red bell peppers
- 1 pint of cherry tomatoes
- 3 tablespoons of olive oil
- 1 tablespoon of paprika
- 1 tablespoon of cumin
- 1 tablespoon of turmeric
- ½ tablespoon of allspice
- ½ tablespoon of ground black pepper
- 8 cloves of garlic
- Feel free to add salt if desired

**Instructions:**

1. In a large pan, place the chicken, potatoes, onions, red pepper and drizzle all the spices and olive oil on top, and mix well to coat everything
2. Re layer so that the chicken skin side is up and that all the chicken is on top of the vegetables add the tomatoes
3. Cover with aluminum foil and bake 45 minutes Baste with juices mid-way if you like
4. Remove foil, and broil for 15minutes until chicken skin and potatoes are crispy on top
5. Cook chicken all the way through to an internal temperature of 165 or the juice run clear (may need more time if pieces are large).

\*Here's a tip: when mixing the chicken vegetables and spices you may want to use plastic food service gloves or your hands may turn yellow from the turmeric\*

**TY Cornflake Chicken:****Ingredients:**

- 1 cup of crushed cornflakes
- ¼ teaspoon of black pepper
- ¼ teaspoon of garlic powder
- ¼ teaspoon of cayenne pepper
- ½ cup of pancake syrup
- 2lbs of chicken cut up or 1lb of chicken breast cut into strips



\*Feel free to add any spices you want, including hot sauce for a spicier chicken

**Instructions:**

1. Heat oven to 350. Line pan with foil; spray with cooking spray.
2. In a shallow dish add syrup and hot sauce (if using)
3. In a second shallow dish, combine seasoning and cornflake crumbs
4. Dip chicken into syrup and then into cornflakes.
5. Cooking tip When breading any item you want to use one hand for wet and the other for the dry.
6. Place coated chicken on pan
7. Bake till chicken is done, internal temperature of chicken should be 165

**Sprout Challah Dough**

**Ingredients:**

2 1/4 teaspoons active dry yeast or instant yeast

3/4 cup (170g) warm water

1/2 teaspoon + 2 tablespoons (25g) granulated sugar

3 3/4 to 4 cups (450g to 480g) All-Purpose Flour, plus more for dusting

1 teaspoon (6g) salt

2 large eggs

1/3 cup (67g) vegetable oil

2 tablespoons (43g) additional sweetener (sugar, honey, or molasses)

1 large egg yolk, lightly beaten with 1 tablespoon sugar

1/4 teaspoon flaky sea salt



**Instructions**

1. In a medium bowl, combine the yeast, warm water, and 1/2 teaspoon of sugar and give it a little stir. Let it sit for about 5 minutes, until it becomes foamy on top.
2. Meanwhile, in a large bowl mix together the flour, salt, and remaining 2 tablespoons sugar. In a medium bowl, whisk together the eggs, oil, and additional sweetener.

3. When the yeast is foamy, add it to the dry mixture immediately followed by the egg mixture and stir to combine. Knead until you have a smooth and slightly sticky dough, 7 to 10 minutes, adding more flour as necessary.
4. Transfer the dough to an oiled bowl, cover it with plastic wrap, and let it sit at room temperature until doubled in size, 1 1/2 to 2 hours. Alternatively, you can refrigerate it overnight and then let it sit at room temperature for about 1 hour before shaping.
5. Line a baking sheet with parchment paper. Pat the dough out into a long rectangle, roughly 3" x 12". Cut the dough into three long, skinny rectangles and roll them out a bit to get three long logs. Pinch them together at one end and then braid the logs, pinching them together at the other end. Transfer the loaf to the baking sheet and let it rise, covered, at room temperature for 30 minutes, until slightly puffy.
6. Preheat the oven to 375°F. Brush the loaf lightly with the egg wash and sprinkle with sea salt. Bake until the loaf is golden brown and has an internal temperature of 190°F; begin checking for doneness at 28 minutes.
7. Remove the loaf from the oven, and cool it on a rack before slicing. Store any leftovers at room temperature for several days; freeze for longer storage.
8. Store any leftovers at room temperature, well wrapped, for several days. Freeze for longer storage.