

THE UNOFFICIAL AGAINST THE STORM COOKBOOK



Special thanks to Eremite Games for the game and inspiration

By Matthew

TABLE OF CONTENTS



Biscuits

Sage Biscuits	3
Sweet Potato Biscuits	4
Blueberry Breakfast Biscuits	5



Skewers

Quail Egg and Bacon Yakitori	6
Shrimp and Pineapple Skewers	7
Kofta Kebabs	8
Steak, Mushroom, and Vegetable Skewers	9



Pickled Goods

Pickled Cucumbers and Carrots	10
Pickled Cabbage with Carrot, Radish, and Ginger	11
White Balsamic Strawberries	12
Tarragon Pickled Eggs	13
Pickled Cremini Mushrooms	14



Pie

Pie Crust	15
Blackberry and Raspberry Pie	16
Gruyere and Herb Quiche	17
Chicken Pot Pie	18



Porridge

Egg and Berry Oatmeal Porridge	19
Mashed Cauliflower	20



Jerky

Worcestershire and Soy Sauce Beef Jerky	21
---	----

SAGE BISCUITS



Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 8 tablespoons (one stick) chilled butter
- 1 tablespoon dried sage or other herbs, or 3 tablespoons fresh herbs
- ¾ cup buttermilk

Directions

- 1) Pre-heat the oven to 450 F. Sift together the flour, baking powder, baking soda, and salt into a bowl.
- 2) Cut the stick of butter to reserve two tablespoons for later. Lightly coat the rest of the butter in the flour mixture, and grate into the bowl and combine.
- 3) Stir in the herbs, followed by the buttermilk until the ingredients are just moistened.
- 4) With lightly floured hands, form the dough into a square about ½ inch thick, fold the dough over itself twice, then reform back to its original size. Use a biscuit cutter to cut out your biscuits, or cut the dough into nine squares. Place the biscuits onto a baking sheet.
- 5) Melt the reserved 2 tablespoons of butter and brush the tops. Bake until golden brown, 12-14 minutes.

Notes

Buttermilk is acidic and reacts with the baking soda to help the biscuits rise. If you don't have buttermilk, you can add 2 teaspoons of vinegar or lemon juice to your measuring cup, and then add milk until you have ¾ cup in total.

SWEET POTATO BISCUITS

Ingredients

- 1 cup mashed sweet potato
- 1 $\frac{3}{4}$ cups flour
- 1 tablespoon brown sugar
- 1 teaspoon cinnamon
- 2 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- 1 teaspoon salt
- 8 tablespoons (one stick) chilled butter
- $\frac{1}{2}$ cup buttermilk



Directions

- 1) To make the sweet potato mash, preheat oven to 400 F. Bake a medium sweet potato for 50-60 minutes, flipping it over halfway through. If using a large sweet potato, cut it in half first. It should be soft enough for a fork to easily penetrate. Remove from the oven, let cool, remove the skin, and mash the flesh. Reserve 1 cup for the recipe, and save the rest for other uses.
- 2) Preheat the oven to 425 F. Sift together flour, brown sugar, cinnamon, baking powder, baking soda, and salt. Stir together well. Lightly coat the butter in the flour mixture, and grate the stick of butter into the bowl and combine.
- 3) Combine mashed sweet potato and buttermilk and mix into the flour mixture.
- 4) With lightly floured hands, form the dough into a square about $\frac{1}{2}$ inch thick, fold the dough over itself twice, then reform back to its original size. Use a biscuit cutter to cut out your biscuits, or cut the dough into nine squares. Place the biscuits onto a baking sheet.
- 5) Bake until golden brown, 13-15 minutes.

Notes

Buttermilk is acidic and reacts with the baking soda to help the biscuits rise. If you don't have buttermilk, you can add 1 $\frac{1}{2}$ teaspoons of vinegar or lemon juice to your measuring cup, and then add milk until you have $\frac{1}{2}$ cup in total.

BLUEBERRY BREAKFAST BISCUITS

Ingredients

2 cups flour
½ cup + 2 teaspoons sugar
½ teaspoon salt
2 ½ teaspoons baking powder
1 teaspoon cinnamon
8 tablespoons (one stick) chilled butter
¾ cup + 2 tablespoons heavy cream
1 teaspoon vanilla extract
½ cup blueberries



Directions

- 1) Pre-heat the oven to 450 F. Sift together the flour, ½ cup sugar, salt, baking powder, and cinnamon into a bowl.
- 2) Lightly coat the butter in the flour mixture, and grate the butter into the bowl and combine.
- 3) Stir in ¾ cup heavy cream and vanilla extract until the ingredients are just moistened. Fold the blueberries into the dough.
- 4) With lightly floured hands, form the dough into a square about ½ inch thick, fold the dough over itself twice, then reform back to its original size. Use a biscuit cutter to cut out your biscuits, or cut the dough into nine squares. Place the biscuits onto a baking sheet.
- 5) Brush the tops with the extra cream and sprinkle with extra sugar. Bake until golden brown, 13-15 minutes.

QUAIL EGG AND BACON YAKITORI

Ingredients

- 10 six inch long skewers
- ¼ cup soy sauce
- ¼ cup mirin
- 2 tablespoons sake
- 1 teaspoon brown sugar
- 1 green onion
- 7 or 8 strips of bacon, cut into thirds
- 20 peeled, hard-boiled quail eggs, about one 15 oz can

Directions

- 1) Combine soy sauce, mirin, sake, brown sugar, and the green part of the green onion in a sauce pan. Bring to a boil, then reduce heat to low and simmer for 10 minutes. Remove green onion. Let cool to room temperature.
- 2) Preheat oven to 450 F, and soak skewers, if wood, for at least 30 minutes.
- 3) Wrap each egg in a piece of bacon, and pierce with a skewer where the bacon overlaps to it doesn't come off. Stack loosely on skewers.
- 4) Place skewers on a wire rack on a baking sheet and bake in oven for 15-20 minutes, turning over halfway through.
- 5) Lightly brush skewers with the sauce made earlier, and serve.



SHRIMP AND PINEAPPLE SKEWERS

Ingredients

- 20 six inch long skewers
- 2 tablespoons olive oil
- 1 tablespoon garlic, about 3 cloves
- ½ cup pineapple juice
- ¼ teaspoon ground ginger
- ¼ teaspoon ground allspice
- 1 teaspoon brown sugar
- 1 teaspoon dried thyme
- ½ teaspoon ground pepper
- ½ teaspoon salt
- 1 teaspoon grated lemon zest
- 2 tablespoons lemon juice
- 1 tablespoon white wine vinegar
- 1 pound peeled, deveined shrimp
- 1 pineapple, cut into 1 inch chunks
- 2 teaspoons vanilla sugar or plain sugar (optional)
- ½ teaspoon cinnamon (optional)

Directions

- 1) Combine olive oil, garlic, pineapple juice, ginger, allspice, brown sugar, thyme, pepper, salt, lemon zest, and white wine vinegar in a bowl. Add shrimp, toss to coat, and chill in the refrigerator for half an hour, and no more than an hour.
- 2) Soak skewers, if wood, for at least 30 minutes.
- 3) Optionally, mix together the cinnamon and sugar and toss with the pineapple chunks for a sweeter option.
- 4) Thread the shrimp and pineapple onto the skewers and place on a wire rack on a baking sheet. Thread the shrimp in a “C” shape, with the skewer piercing the shrimp through both ends. Place the baking sheet in the middle of the oven and broil for 4 minutes.



KOFTA KEBABS

Ingredients

- 20 six inch long skewers
- ½ cup milk
- ½ cup diced bread
- 1 egg
- 1 medium yellow onion
- 2 tablespoons minced garlic, about 6 cloves
- 2 tablespoons fresh parsley
- 1 tablespoon fresh mint
- 2 pounds ground beef, lamb, or a mixture of both
- 1 ½ teaspoons salt
- 1 teaspoon black pepper
- 2 tablespoons ground coriander
- 1 tablespoon ground cumin
- ½ teaspoon ground cinnamon
- 1 teaspoon ground allspice
- ½ teaspoon cayenne pepper
- ¼ teaspoon ground ginger



Directions

- 1) Preheat oven to 450 F, and soak skewers, if wood, for at least 30 minutes.
- 2) Combine milk and bread in a bowl for 15 minutes, using a fork to mash them together. After, pour out excess milk, add egg, and stir together.
- 3) In a food processor, dice the onion. Drain any excess liquid. Add garlic, parsley, and mint and blend well.
- 4) In a bowl, add all spices together. Add in the onion mixture, and combine. Lastly, add the ground meat and the milk, bread, and egg mixture. Mix well until thoroughly combined.
- 5) Scoop portions of the meat mixture and form around the skewers, making kebabs about one inch thick. Place skewers on a wire rack on a baking sheet.
- 6) Bake in the oven for 20 minutes, turning over midway through.

Notes

These are best served with tzatziki sauce. You can also skip the skewers and roll them into meatballs, instead.

STEAK, MUSHROOM, AND VEGETABLE SKEWERS

Ingredients

- 20 six inch long skewers
- 8 ounces steak
- 8 ounces cremini mushrooms
- 1 zucchini
- 1 bell pepper
- 2 tablespoons melted butter
- 2 tablespoons olive oil
- 2 tablespoons Worcestershire sauce
- 1 tablespoon minced garlic
- ½ teaspoon dried thyme
- ½ teaspoon white pepper
- ½ teaspoon salt



Directions

- 1) Preheat oven to 400 F, and soak skewers, if wood, for at least 30 minutes.
- 2) Cut steak into 1" cubes, cut mushrooms in half, cut zucchini into thin rounds, and cut bell pepper into 1" squares.
- 3) Combine melted butter, 2 tablespoons olive oil, Worcestershire sauce, garlic, thyme, pepper, and salt into a marinade, and marinate mushroom halves and steak cubes for half an hour.
- 4) Immediately before cooking, toss zucchini and red pepper and remaining 2 tablespoons olive oil.
- 5) Thread mushroom, steak, and vegetables onto skewers, and place on a wire rack on a baking sheet. Bake for 20-25 minutes until tender, turning over halfway through.

Notes

It will be easier to thread the mushrooms by twisting the skewer, rather than simply trying to puncture through.

PICKLED CUCUMBERS AND CARROTS

Ingredients

2 cups water
1 cup white vinegar
1 cup rice vinegar
¼ cup cane sugar
2 tablespoons sea salt
2 or 3 Kirby cucumbers
2 or 3 carrots
2 tablespoons minced garlic
1 teaspoon mustard seeds
1 teaspoon black peppercorns
1 teaspoon coriander seeds
1 teaspoon fennel seeds
2 bay leaves, crumbled
3 sprigs of dill

Directions

- 1) Combine water, vinegar, sugar, and salt into a saucepan and heat on medium heat. Stir until the sugar and salt have dissolved, about a minute or two. Set aside to cool.
- 2) Wash and prepare vegetables. Cut off the tips of the cucumbers and quarter them. Cut carrots into lengths similar to the cucumbers, and half or quarter them to approximate the same thickness as the cucumber spears.
- 3) Add garlic and spices to a glass jar tall enough to contain the vegetables. Fill with vegetables and dill until well-packed.
- 4) Pour the vinegar mixture into the jar, ensuring the pickles are submerged. Discard any extra vinegar mixture. Let cool to room temperature, and refrigerate for three or four days before consuming.



PICKLED CABBAGE WITH CARROT, RADISH, AND GINGER

Ingredients

- 1 ½ cups rice vinegar
- 1 cup water
- ¾ cup sugar
- 4 dried Sichuan red chili peppers
- 1 teaspoon + 2 tablespoons fine sea salt
- 3 tablespoons minced garlic
- 2 cups sliced cabbage, about ¼ head
- 1 cup sliced carrot, about two carrots
- 1 cup sliced daikon radish
- ½ cup sliced ginger, about one knob



Directions

- 1) Combine rice vinegar, water, sugar, 1 teaspoon salt, and chili peppers into a small saucepan, and heat until it reaches a simmer. Cook for five minutes, stirring occasionally, until the sugar and salt have dissolved. Set aside to cool.
- 2) Wash and slice the carrot, radish, and ginger into 1/8" thick slices. Wash and cut the cabbage into strips one inch wide. The thicker, whiter, less leafy parts of the cabbage are best for this.
- 3) Combine vegetables and 2 tablespoons salt in a large bowl, and toss with hands until vegetables are coated with salt. Set aside for 30 minutes.
- 4) Drain and discard the salted water. Rinse the vegetables with clean water, drain, and squeeze out excess water.
- 5) Place vegetables and minced garlic into a large, airtight jar. Pour the cooled pickling liquid so the vegetables are completely submerged, and refrigerate for at least three days before consuming.

Notes

If you want your pickling liquid to be spicier, you can either add more peppers or allow them to simmer longer in the vinegar.

WHITE BALSAMIC STRAWBERRIES

Ingredients

8 oz strawberries
½ cup white balsamic vinegar
½ cup water
½ teaspoon vanilla paste or vanilla extract
8-10 mint leaves
1 cinnamon stick
½ teaspoon salt
¼ cup sugar

Directions

- 1) Wash berries, remove tops, and cut them in half. Place into an airtight glass container.
- 2) Put all other ingredients into a small saucepan and bring to a simmer over medium heat. Cook for about five minutes, turn off the heat, and let cool to room temperature. Remove the mint leaves and cinnamon stick.
- 3) Pour the vinegar into the container of berries, close, and refrigerate for at least a day before consuming.



TARRAGON PICKLED EGGS

Ingredients

- 6 peeled, hard-boiled eggs
- 1 cup apple cider vinegar
- 1 cup water
- ½ cup sugar
- 2 tablespoons salt
- 2 teaspoons black peppercorns
- 1 teaspoon mustard seeds
- 1 teaspoon minced garlic
- 1 teaspoon red pepper flakes
- 2 sprigs fresh tarragon

Directions

- 1) Combine vinegar, water, sugar, and salt in a saucepan and bring to a boil. Stir until the sugar and salt have dissolved and remove from heat to cool.
- 2) Place black peppercorns, mustard seeds, garlic, and red pepper flakes into an airtight container. Fill with eggs and tarragon.
- 3) Pour vinegar mixture over eggs, covering them completely. Refrigerate for at least three days before consuming.

Notes

If you need to keep the eggs submerged, you can wash a small Ziploc bag, fill it approximately a quarter full of water, remove as much air as possible, and seal it. Fold the bag over and place it on top of the eggs to keep them submerged.



PICKLED CREMINI MUSHROOMS

Ingredients

- 16 oz cremini mushrooms
- 1 cup water
- 1 cup white wine vinegar
- 2 teaspoons salt
- 1 teaspoon sugar
- 1 tablespoon minced garlic
- 1 teaspoon black peppercorns
- 1 teaspoon dried thyme
- 1 teaspoon dried marjoram
- 2 bay leaves, crumbled

Directions

- 1) Trim the stems off the mushrooms, wash them, and set up a food steamer. Steam mushrooms for 5 minutes. Set them on paper towels to dry and cool.
- 2) Combine water, vinegar, salt, and sugar in a saucepan and bring to a boil. Stir until the sugar and salt have dissolved and remove from heat to cool.
- 3) Place minced garlic, peppercorns, thyme, marjoram, and bay leaves into an airtight container. Add cooled mushrooms, and pour in cooled vinegar mixture. Refrigerate for at least two days before eating.

Notes

If you need to keep the mushrooms submerged, you can wash a small Ziploc bag, fill it approximately a quarter full of water, remove as much air as possible, and seal it. Fold the bag over and place it on top of the mushrooms to keep them submerged.



PIE CRUST

Ingredients

- 1 ¼ cup all-purpose flour
- ½ tablespoon sugar
- ½ teaspoon salt
- 8 tablespoons (one stick) chilled butter
- 3 to 5 tablespoons ice cold water



Directions

- 1) Combine flour, sugar, and salt in a food processor and pulse until mixed.
- 2) Dice butter into small pieces and add to the flour mixture. Pulse until it resembles wet sand.
- 3) Add ice water one tablespoon at a time, pulsing in between, until dough just comes together.
- 4) Place dough on a lightly floured surface and form into a flattened disk. Wrap in plastic wrap and refrigerate for at least one hour. Use within two days.
- 5) When ready to use, remove from the refrigerator and let rest for ten minutes. Place on a lightly floured surface and flatten into a circle about 12" wide if making a bottom crust, or 11"-11.5" wide if making a top crust. Use according to the recipe. This can be used for any of the following pie recipes as one refrigerated pie crust.

BLACKBERRY AND RASPBERRY PIE

Ingredients

- 18 ounces blackberries
- 18 ounces raspberries
- 1 cup sugar
- 2 tablespoons lemon juice
- ¼ cup corn starch
- 1 teaspoon oregano
- 1 teaspoon cinnamon
- ⅛ teaspoon salt
- 1 tablespoon milk or heavy cream
- 1 tablespoon sugar



Directions

- 1) Preheat oven to 400 F.
- 2) Wash berries and place in a large saucepan with sugar. Cook for five minutes on medium heat, so berries release their juices, stirring occasionally. While the berries are cooking, combine lemon juice and corn starch. If more liquid is needed to fully dissolve the corn starch, ladle in some of the berries' juices.
- 3) After five minutes, add the lemon juice and corn starch, stir well, and cook for another two or three minutes. Add oregano, cinnamon, and salt, and mix well.
- 4) Place one pie crust in the bottom of a 9" pie plate. Pour in the berry mixture, and top with the second crust. Brush the crust with milk or cream and sprinkle with sugar.
- 5) Bake until the pie crusts are golden brown, about 40-45 minutes. Let cool to room temperature, then cover and refrigerate overnight before serving.

GRUYERE AND HERB QUICHE



Ingredients

6" pie plate
1 refrigerated pie crust
4 large eggs
1/3 cup milk
1/2 cup shredded Gruyere cheese
Dash of salt and pepper
1 tablespoon minced fresh basil
1 tablespoon minced fresh parsley
1/2 teaspoon dried tarragon
1/2 teaspoon dried thyme

Directions

- 1) Preheat oven to 375 F. On a floured surface, roll out the pie crust. Place it into the pie plate and prick the bottom with a fork. If you have pie weights or dried beans, place parchment paper into the crust, and the pie weights on top. Bake for 15 minutes, carefully remove the pie weights, then bake for another 8 minutes. Remove from the oven. Preheat oven to 400 F once the pie crust is out of the oven.
- 2) Crack the eggs into a bowl, and add milk, salt, pepper, basil, parsley, tarragon, and thyme. Mix well.
- 3) Add the shredded cheese into the baked pie crust, then pour in the egg and herb mixture.
- 4) Bake in the oven for 25-30 minutes, until a toothpick inserted into the middle comes out clean. Let rest for 10 minutes before serving.

Notes

You can make this with a 9" pie plate, as well. Just double all other ingredients besides the pie crust.

You can swap out fresh and dried herbs for each other at a ratio of 3:1, or one tablespoon of fresh herbs for one teaspoon of dried herbs.

CHICKEN POT PIE

Ingredients

1 tablespoon olive oil
1 lb boneless, skinless chicken thighs
1 cup sliced carrots
½ cup diced celery
1 cup frozen or canned corn
1 bay leaf
⅓ cup butter
⅓ cup diced onion
1 tablespoon minced garlic
⅓ cup flour
½ teaspoon salt
½ teaspoon pepper
½ teaspoon dried rosemary
½ teaspoon dried thyme
1 ¾ cups chicken broth
⅔ cups milk
2 refrigerated pie crusts



Directions

- 1) Preheat oven to 425 F.
- 2) Heat olive oil in a skillet on medium heat. Cook the chicken thighs for five minutes on each side, and then set aside to cool. Discard excess oil, without discarding the fond.
- 3) Cut chicken thighs into cubes, and combine chicken, carrots, celery, corn, and bay leaf in a large saucepan. Add enough water to cover and bring to a boil. Boil for 15 minutes, remove from heat, and drain. Discard bay leaf.
- 4) While the meat and vegetables are boiling, melt butter in the skillet used for the chicken on medium heat. Add onion and garlic and cook until soft, about 5 minutes. Add flour, salt, pepper, rosemary, and thyme. Stir until completely combined. Slowly add chicken broth and milk, reduce heat, and simmer until thick, about ten minutes. Remove from heat and set aside.
- 5) Place one pie crust in the bottom of a 9" pie plate. Add chicken and vegetables. Pour hot broth mixture on top. Cover with the second pie crust, and cut several slits in the top to allow steam to escape.
- 6) Bake until the pie crusts are golden brown, about 30-35 minutes. Let rest for 10 minutes before serving.

Notes

You can also boil the chicken and vegetables in chicken broth, as well, instead of water.

EGG AND BERRY OATMEAL PORRIDGE

Ingredients

- 1 ½ cup water
- ⅛ teaspoon salt
- ½ cup steel cut oats
- 1 egg
- ¼ cup ricotta cheese
- 2 tablespoons honey
- ½ cup berries



Directions

- 1) Combine water and salt in a saucepan and bring to a boil.
- 2) Add oats. Cook on medium-low heat, stirring occasionally.
- 3) After about 10-15 minutes, when the oatmeal is nearly ready, crack one egg into the oats and stir thoroughly to ensure it's well-mixed. For the rest of the cooking process, begin stirring often.
- 4) After 2 more minutes, add ricotta, honey, and berries, and stir. Cook for another 3 minutes, and let sit for 2 minutes before serving.

Notes

You can use any kind of oats for this porridge. Adjust water amount and cooking time according to the package, reserving enough time for the egg to fully cook.

MASHED CAULIFLOWER

Ingredients

- 1 large head of cauliflower
- 4 tablespoons butter
- 1 tablespoon garlic
- ¼ cup grated Manchego cheese
- 1 tablespoon cream cheese
- 1 teaspoon celery salt
- 1 teaspoon black pepper
- ½ teaspoon thyme
- 2 green onions, diced
- 1 tablespoon fresh, chopped mint

Directions

- 1) Cut cauliflower into florets and steam until soft, about 15-20 minutes.
- 2) Melt butter in a small pan and add garlic. Cook for 2 or 3 minutes and remove from heat.
- 3) Combine cauliflower and garlic in a bowl and puree using an immersion blender, or alternatively, combine them in a food processor and blend until smooth.
- 4) Add Manchego cheese, cream cheese, celery salt, pepper, thyme, green onions, and mint and stir with a spoon until well mixed.



WORCESTERSHIRE AND SOY SAUCE BEEF JERKY

Ingredients

2 pounds lean steak, such as top round
1/3 cup water
1/3 cup soy sauce
1/3 cup Worcestershire sauce
2 tablespoons brown sugar
1 tablespoon paprika
1 tablespoon garlic powder
1 tablespoon liquid smoke
1 teaspoon ground black pepper
1 teaspoon onion powder
1 teaspoon unseasoned meat tenderizer
2 cooling racks
2 baking sheets



Directions

- 1) Put the steak in the freezer for an hour, to make it easier to slice.
- 2) Remove the steak from the freezer and remove any fat. Slice the meat into 1/4 inch wide strips.
- 3) Combine all other ingredients and mix into a marinade. Marinate the steak overnight.
- 4) Preheat the oven to 175 F. Place wire racks onto two baking sheets and arrange the marinated steak on the racks in a single layer, leaving spaces between each strip.
- 5) Cook for 3 to 4 hours, rotating the baking sheets halfway through. Once the meat is dry and chewy, but still tender, remove from the oven and allow to cool before storing in an airtight container.