Computer Science Cookbook

RECIPES
<table>
<thead>
<tr>
<th>CHAPTERS</th>
<th>PAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Introduction</td>
<td>3</td>
</tr>
<tr>
<td>Chicken Biryani</td>
<td>4</td>
</tr>
<tr>
<td>Crispy Wheat Cre’pe</td>
<td>5</td>
</tr>
<tr>
<td>Shifta</td>
<td>6</td>
</tr>
<tr>
<td>Pecan Breakfast Bread</td>
<td>7</td>
</tr>
<tr>
<td>Parsley Salad</td>
<td>8</td>
</tr>
<tr>
<td>Mushroom Chicken Soup</td>
<td>9</td>
</tr>
<tr>
<td>Achari (Pickled) Chicken</td>
<td>10</td>
</tr>
<tr>
<td>Mandelkuchen</td>
<td>11</td>
</tr>
<tr>
<td>Kasspatzle</td>
<td>12</td>
</tr>
<tr>
<td>Macorni Salad</td>
<td>13</td>
</tr>
<tr>
<td>Chana Dal</td>
<td>14</td>
</tr>
<tr>
<td>French Chocolate Pie</td>
<td>15</td>
</tr>
<tr>
<td>Hearty Beef Chowder</td>
<td>16</td>
</tr>
<tr>
<td>RIT Food Service Spinach Rice Salad</td>
<td>17</td>
</tr>
<tr>
<td>Easy Shepherd’s Pie</td>
<td>18</td>
</tr>
<tr>
<td>Easy Chicken Marsala</td>
<td>19</td>
</tr>
<tr>
<td>Chicken Scampi</td>
<td>20</td>
</tr>
<tr>
<td>“Orange” (Carrot Pudding)</td>
<td>21</td>
</tr>
<tr>
<td>Pistachio Cream Pie</td>
<td>22</td>
</tr>
</tbody>
</table>
All recipes are from the CS MS community.

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Mina Pulcini
Ishwarryah Ramanathan
Priyanka Sinha
Cindy Wolfer

Editor: Bonnie Dillon

Enjoy
CHICKEN BIRYANI

BY: PRIYANKA SINHA

INGREDIENTS

- 1.5lb Chicken
- 2 Red Onions
- 2 cups Rice
- 1 inch ginger, garlic
- 2 Tomatoes
- Whole spices – cardamom, cloves, cinnamon, black pepper
- Powdered Spices – curry powder OR turmeric, coriander, dried red pepper powdered
- Cashews, Raisins
- Cilantro leaves
- Milk, sugar, saffron

DIRECTIONS

For the chicken masala:
- Julienne 2 red onions
- In hot oil add all garam masala: cardamom, cloves, cinnamon sticks, black pepper
- Add onions and fry until golden
- Crush together: an inch of ginger, 3-4 cloves of garlic, 1 green Serrano pepper (optional) Add to the onions
- Add: turmeric, 2 teaspoons coriander powder, red chilly powder, garam masala powder or instead you can add curry powder, salt
- Chop 2 tomatoes and chicken, add little water and cook until chicken done

For the layers:
- Cook 4-5 cups of rice with salt
- Julienes of onion deep fried (almost brown)
- Cashews and raisins blanched
- Chopped Cilantro leaves (you can add mint leaves too)
- Mix in a small bowl: Milk, saffron and sugar

To make the layers:
I use a big aluminum container, start layering with:
- Chicken masala
- Rice
- Browned onions
- Cashews, Raisins, chopped coriander

2 layers are enough.

Top it off with milk and saffron and some ghee (butter will do) add slices of boiled egg (optional) put in oven for 20-30 min.
**CRISPY WHEAT CRE’PE**

**BY:**
**ISHWARRYAH RAMANATHAN**

**RECIPE FROM MOTHER,**
**REVATHY RAMANATHAN**

---

**DIRECTIONS**

1) Mix diced onions, green chillies (diced) and curry leaves (finely chopped).
2) Mix all the dry ingredients (wheat flour, semolina, salt, pepper, cumin seeds)
3) Mix the yogurt and water. Add this to the dry ingredients to make a batter. Make sure there are no lumps.
4) Beat the egg white and add to above mixture. Add little water if required. Close with lid and let it sit for 10 mins.
5) Spread the batter on Hot Pan. Wait 40 secs until the side touching the pan browns and flip it for another 30sec.
6) Viola!! Serve hot crepes with Mint or Tomato Chutney.
## Ingredients
- 2 large potatoes
- 1 large onion
- ½ lb ground beef
- ½ cup flour
- salt/pepper/curry powder

## Directions
1) Grate the onion and potatoes
2) Mix the ground beef and flour with the grated onion and potatoes
   * Add salt, pepper, and curry powder to the mixture
3) Fry the flat balls of the mixture
4) Serve with bread, tomato and pickled cucumber

---

Step 1
Step 2
Step 3
Step 4
# PECAN BREAKFAST BREAD

**By:** Cindy Wolfer  
**Recipe From:** Mother

## BREAD

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td>• 2 (8oz) cans of refrigerated crescent rolls</td>
<td>1) Separate rolls into triangles and lay flat.</td>
</tr>
<tr>
<td>• 2 tablespoons butter</td>
<td>2) Spread butter on each triangle.</td>
</tr>
<tr>
<td>• ½ cup sugar</td>
<td>3) Mix together sugar, cinnamon, and chopped pecans.</td>
</tr>
<tr>
<td>• 1 ½ tsp cinnamon</td>
<td>4) Sprinkle mixture evenly on each triangle.</td>
</tr>
<tr>
<td>• ¼ cup chopped pecans</td>
<td>5) Roll triangles gently from large end to point.</td>
</tr>
<tr>
<td></td>
<td>6) Layer rolls into greased 9x5 loaf pan with points down; two layers approx 8 rolls for each layer</td>
</tr>
<tr>
<td></td>
<td>7) Bake at 375 for 30-35 minutes</td>
</tr>
</tbody>
</table>

## GLAZE

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td>• ¼ cup confectioner sugar</td>
<td>8) In saucepan, mix together and heat on low all but pecan halves.</td>
</tr>
<tr>
<td>• 2 tablespoons honey</td>
<td>9) Once all melted, stir in pecan halves.</td>
</tr>
<tr>
<td>• 2 tablespoons butter</td>
<td>10) Drizzle over baked bread.</td>
</tr>
<tr>
<td>• 1 tsp vanilla</td>
<td></td>
</tr>
<tr>
<td>• ¼ cup pecan halves</td>
<td></td>
</tr>
</tbody>
</table>

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**Step 1**  
**Step 2**  
**Step 3**  
**Step 5**
# PARSLEY SALAD

**BY: NEEL DESAI**

## Ingredients
- 3 Large Tomatoes
- 1 Large Onion
- half Large Lemon
- Parsley 200 gms
- Salt, to taste

## Directions
1) Chop Tomato, Onions and Parsley, as small as possible
2) Mix them and add lemon and salt to it.
MUSHROOM CHICKEN SOUP

BY: CHIN-CHUN LIN

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td>• 3 Green Onions</td>
<td>1) Rinse dried black mushroom and soak them into water until softened. Keep the soaking liquid.</td>
</tr>
<tr>
<td>• 1 oz Ginger</td>
<td>2) Cut green onion into sections.</td>
</tr>
<tr>
<td>• 1.5 oz Dried Black Mushroom</td>
<td>3) Slice ginger into pieces, 2mm thick each.</td>
</tr>
<tr>
<td>• 4 lb Whole Chicken</td>
<td>4) Clean the whole chicken.</td>
</tr>
<tr>
<td></td>
<td>5) Slice ginger into pieces, 2mm thick each.</td>
</tr>
<tr>
<td></td>
<td>6) Clean the whole chicken.</td>
</tr>
<tr>
<td></td>
<td>7) Use 7qt cooker. After pressure built, turn heat to simmer and cook for 25min.</td>
</tr>
<tr>
<td></td>
<td>8) Add salt for taste.</td>
</tr>
<tr>
<td></td>
<td>9) Serve.</td>
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</tbody>
</table>
INGREDIENTS

- 1 Red onion - Diced
- 200g boneless chicken chopped into pieces
- 2 Green chillies (for Medium hot)
- 3-4 garlic flakes finely chopped
- 1” ginger piece chopped
- Cilantro chopped
- Corn flour
- Indian Mango Pickle

DIRECTIONS

Steps:
1) Take chopped chicken in a bowl;
   a. Add some chopped garlic, salt to taste and corn flour.
   b. Sprinkle some water and mix well.
   c. Deep fry the coated chicken pieces and keep aside.
2) In a Wok, heat a little oil,
   a. Add chopped ginger, rest of the chopped garlic, diced onion and fry until the onion is transparent.
   b. Then add Indian mango pickle and mix well.
   c. Add Fried chicken pieces and mix well. Garnish with cilantro leaves.
3) Serve with Indian flat bread or fried rice
<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>For the Dough:</strong></td>
<td>1) Pour all ingredients into bowl and mix into a dough.</td>
</tr>
<tr>
<td>• 1 cup cream</td>
<td>2) Put on a baking sheet with a rim and even out.</td>
</tr>
<tr>
<td>• 1 cup sugar</td>
<td>3) Bake for 10 minutes at 420 degrees Fahrenheit in the oven on a top shelf.</td>
</tr>
<tr>
<td>• 3 eggs</td>
<td>4) In the meantime, boil the milk. Put in butter, sugar and then almonds and let boil for a little while.</td>
</tr>
<tr>
<td>• 2 cups flour</td>
<td>5) Put on top of the dough and again bake at 420 degrees for 10 more minutes.</td>
</tr>
<tr>
<td>• and baking powder</td>
<td>6) That's it. Enjoy!</td>
</tr>
<tr>
<td>(appropriate amount for 2 cups flour)</td>
<td></td>
</tr>
<tr>
<td><strong>For the Topping:</strong></td>
<td></td>
</tr>
<tr>
<td>• 1 stick + 1 tablespoon butter</td>
<td></td>
</tr>
<tr>
<td>• 1 cup sugar</td>
<td></td>
</tr>
<tr>
<td>• 3 tablespoons milk</td>
<td></td>
</tr>
<tr>
<td>• 200 gr sliced almonds</td>
<td></td>
</tr>
</tbody>
</table>
## KÄSSPÄTZLE

**BY:** HANS-PETER BISCHOF

**RECIPE FROM MOTHER, ROSEMARIE BISCHOF**

### Ingredients

- 30 large onions
- 1.5 lbs diced Swiss Cheese
- Maggi Spätzle

### Directions

1) Dice the onions, and caramelize them
   - Cook them for 90 minutes covered
   - Cook them for 30 minutes un-covered
2) Cook Spätzle as described
3) Layer Spätzle and diced Swiss cheese
   - ~ 5 layers each
   - put the bowl in a range/250F/for 10 minutes
4) Top it with the caramelized onions
5) Serve with a green salad
## MACORNI SALAD

**BY: CINDY WOLFER**

### Ingredients

- 1 lb of pasta such as macaroni, small shells, or rings
- 1 onion
- 2 or 3 stalks of celery coarsely cut
- 4 hard boiled eggs
- Miracle Whip
- Salt and Pepper
- *anything else you like to taste*

### Directions

1. Cook pasta according to directions on package.
2. Rinse in cold water.
3. Boil eggs and then cool.
4. Chop three eggs. Set one egg aside.
5. Dice onion.
6. Cut celery into bite size pieces.
7. Put all into bowl. (*any additions*)
8. Add salt and pepper to taste, if desired.
9. Add Miracle Whip a little at a time.
10. Stir until all well covered.
11. Slice remaining egg in circles.
12. Decorate top of salad with egg slices.
# CHANA DAL

**BY:** MINA PULCINI

**RECIPE FROM GRANDMOTHER**

## Ingredients

- 2 cans of chickpeas
- 1 tsp of salt
- Water
- 2 tbsp oil
- Pinch of mustard seeds
- ½ tsp cumin seeds
- ¼ tsp ground ginger
- ½ tsp turmeric
- ½ tsp ground cumin
- ½ tsp ground coriander
- ½ tsp garam masala
- ¼ tsp ground hot red pepper
- 1 tbsp chopped fresh cilantro

## Directions

1) Drain chickpeas, set aside
2) Add oil, mustard and cumin seeds to pan over medium-high heat
3) When the seeds begin to “pop/talk” add the onion and cook until translucent.
4) Add ginger and lower heat. Cook until the onions are golden brown
5) Stir in turmeric, cumin-coriander, garam masala, red pepper, and 1TBSP water. Fry for 1 minute
6) Add chickpeas and water to fully cover chickpeas. Stir and bring to a boil. Reduce heat to low and simmer for about 25 minutes until chickpeas are tender and water evaporates
7) Sprinkle with cilantro before serving and serve with naan or other bread
# FRENCH CHOCOLATE PIE

**BY: CINDY WOLFER**

**RECIPE FROM MOTHER**

## PIE SHELL RECIPE

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td>• ¼ cup sugar</td>
<td>1) Crush graham crackers until fine.</td>
</tr>
<tr>
<td>• 1 package graham crackers</td>
<td>2) Mix crackers, sugar and melted butter.</td>
</tr>
<tr>
<td>• 1/3 cup butter; melted</td>
<td>3) Press mixture into 8-inch pie plate.</td>
</tr>
<tr>
<td>• 1 package graham crackers</td>
<td>4) Bake at 375 for 8-10 minutes.</td>
</tr>
</tbody>
</table>

## PIE FILLING RECIPE

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td>• ½ cup butter</td>
<td>5) Cream together sugar and butter.</td>
</tr>
<tr>
<td>• ¾ cup sugar</td>
<td>6) Melt chocolate and add vanilla.</td>
</tr>
<tr>
<td>• 1 tsp vanilla</td>
<td>7) Blend these four ingredients.</td>
</tr>
<tr>
<td>• 2 squares unsweetened baking chocolate</td>
<td>8) Add in one egg and blend for 5 minutes on medium speed.</td>
</tr>
<tr>
<td>• 2 eggs</td>
<td>9) Add second egg and blend again for 5 minutes on medium.</td>
</tr>
<tr>
<td></td>
<td>10) Turn into one cooled 8-inch graham cracker shell.</td>
</tr>
<tr>
<td></td>
<td>11) Chill at least 2 hours before serving.</td>
</tr>
</tbody>
</table>
### HEARTY BEEF CHOWDER

**BY: MATT HEALY**

**RECIPE FROM MOTHER, JEANNA BURN**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 pound ground beef</td>
<td>Brown beef and onions in oil, and pour off fat. Combine with the remaining</td>
</tr>
<tr>
<td>or ground chuck</td>
<td>ingredients in a crock-pot, and add water to almost cover; bring to a boil.</td>
</tr>
<tr>
<td>2 large onions, chopped</td>
<td>Reduce heat to low and simmer 2 hours, stirring often during the last hour</td>
</tr>
<tr>
<td>1 tablespoon oil</td>
<td>to avoid burning.</td>
</tr>
<tr>
<td>3 tablespoons converted</td>
<td>Season to taste and serve.</td>
</tr>
<tr>
<td>rice (or brown rice)</td>
<td>Makes: 10-12 servings.</td>
</tr>
<tr>
<td>5 potatoes, diced</td>
<td></td>
</tr>
<tr>
<td>into 1/2 inch cubes</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon sugar</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon salt</td>
<td></td>
</tr>
<tr>
<td>1 28-ounce can tomatoes</td>
<td></td>
</tr>
<tr>
<td>2 cups diced carrots</td>
<td></td>
</tr>
</tbody>
</table>
# SPINACH RICE SALAD

**BY:** MATT HEALY

**RECIPE FROM MOTHER, JEANNA BURN**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Directions</th>
</tr>
</thead>
</table>
| • 1 1/4 cups rice  
• 2/3 cup Italian salad dressing  
• 1 1/4 tbsp. soy sauce  
• 3/4 tbsp. sugar  
• 2 1/2 cups fresh spinach, cut in thin strips  
• 2/3 cup chopped celery  
• 2/3 cup chopped green onion  
## RECIPE

### SHEPHERD'S PIE

**BY:** MATT HEALY

**RECIPE FROM MOTHER, JEANNA BURN**

### Ingredients

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>1½ lbs ground round beef</td>
</tr>
<tr>
<td>1 onion (chopped)</td>
</tr>
<tr>
<td>1-2 cups vegetables (chopped carrots, corn, peas)</td>
</tr>
<tr>
<td>1½-2 lbs potatoes (3 big ones)</td>
</tr>
<tr>
<td>8 tablespoons butter (1 stick)</td>
</tr>
<tr>
<td>½ cup beef broth</td>
</tr>
<tr>
<td>1 teaspoon Worcestershire sauce</td>
</tr>
<tr>
<td>Salt, pepper, other seasonings of choice</td>
</tr>
</tbody>
</table>

### Directions

1. Peel and quarter potatoes, and boil them in salted water until tender (about 20 minutes).

2. While the potatoes are cooking, melt 4 tablespoons butter in a large frying pan. Sauté the onions in butter until tender over medium heat (about 10 minutes). If you are adding vegetables, add them according to cooking time: put carrots in with the onions, but add corn or peas either after the onions are cooked or after the meat has initially cooked (see below).

3. Add ground beef and sauté until no longer pink. Add salt, pepper, and Worcestershire sauce. Add half a cup of beef broth and cook (uncovered) over low heat for 10 minutes, adding more beef broth as needed to keep everything moist.

4. Mash the potatoes in a bowl with the rest of the butter, and season to taste.

5. Place beef and onions in a baking dish, and distribute the mashed potatoes on top. Rough up the surface of the potatoes with a fork so that there are peaks that will brown nicely. (You can also use the fork to make some designs in the potatoes, if desired.)

6. Cook in a 400 degree oven until bubbling and brown (about 30 minutes). Broil for the last few minutes if necessary to brown.
**Easy Chicken Marsala**

**By: Matt Healy**

**Recipe from Mother, Jeanne Burn**

### Ingredients

- 4 boneless chicken breast halves
- 1 stick butter
- 4 tbsp. grated parmesan
- 1 clove garlic
- 16 oz. linguini
- 1/2 cup Marsala wine
- 1/4 lb. fresh mushrooms
- 1 tsp. fresh lemon juice
- 1/2 cup all-purpose flour
- Dried basil
- Salt
- Pepper

### Directions

Split and rinse the chicken breasts. Remove skin, and dry on paper towels. Slice mushrooms and mince garlic. Start cooking the linguini. Put flour on a dry plate; massage the breasts in the flour until all sides are coated, then set them aside. Melt 4 tablespoons of butter in a frying pan at low heat. Add the flour-coated breasts to the pan and sprinkle them lightly with salt, pepper, and basil. Increase heat to medium and fry the chicken until golden brown (4-5 minutes). Flip the breasts over and re-season, also adding the minced garlic and sliced mushrooms. Slowly pour 1/2 cup of Marsala wine around the breasts, add 1 tsp. of lemon juice, and cook for 3-4 more minutes. Spoon 1 tbsp. Parmesan over each breast, and cover until cheese melts. Continue cooking until the chicken is white all through, and then serve on a bed of linguini, topped with mushrooms and sauce.

Note: good accompaniments to this dish include tossed salad, warmed French bread and butter, and Côtes du Rhône wine.
## Recipe

**Ingredients**
- 1 stick of butter/margarine
- White wine
- 2 onions, diced
- 2-3 tomatoes, diced
- Diced parsley
- Chopped garlic
- 2-3 boneless, skinless chicken breasts cut into 2 inch strips
- Salt and pepper to taste

**Directions**

In a large skillet, brown chicken in 2 tbsp. butter with garlic and onion. Add remaining butter, wine, parsley, salt and pepper. Cover and simmer for 20 - 30 minutes or until chicken pieces are cooked through. Add diced tomatoes and cover. Simmer for a few minutes more. Serve over rice, pasta, noodles or couscous.
**ORANGE**
(A.K.A. CARROT PUDDING)

**BY: MATT HEALY**

**RECIPE FROM MOTHER, JEANNA BURN**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Directions</th>
</tr>
</thead>
<tbody>
<tr>
<td>• 1 1/2 lbs. carrots, sliced</td>
<td>Place carrots in a saucepan, cover with water, and boil 10 to 12 minutes or until very tender. Drain and puree with cream in blender. Melt butter, add puree, and place over very low heat. Add sugar and seasonings. Cook until thickened.</td>
</tr>
<tr>
<td>• 1/4 cup heavy cream</td>
<td></td>
</tr>
<tr>
<td>• 1 Tbs. butter</td>
<td></td>
</tr>
<tr>
<td>• 1 tsp. sugar</td>
<td></td>
</tr>
<tr>
<td>• salt &amp; pepper to taste</td>
<td></td>
</tr>
</tbody>
</table>
# PISTACHIO CREAM PIE

## By: Matt Healy

**Recipe From Mother, Jeanna Burn**

## Ingredients
- 1 cup flour
- 1 cup chopped walnuts
- 1 stick margarine or butter
- 8 oz. cream cheese, softened
- 1 cup confectioners sugar
- 3/4 of container of large Cool Whip
- 2 (3.5 oz.) packages pistachio instant pudding
- 3 1/2 cups milk

## Directions

**Mix flour, butter and nuts thoroughly. Press into pie plate by hand. Bake at 325 degrees for 20 minutes. Cool before continuing.**

**Combine cream cheese, sugar, and Cool Whip. Spread on cooled crust. Beat milk with pudding for 1-2 minutes. Layer on top of cream mixture. Chill entire pie.**