

# Brandon's Recipes

Recipes that I have accumulated over the years.

- [Air Fryer](#)
  - [Fries](#)
  - [Pork Chops](#)
  - [Home Fries](#)
  - [Wings](#)
  - [Tater Tots](#)
  - [Pizza Leftovers](#)
  - [Roasted Potatoes](#)
  - [Onion Rings \(Frozen\)](#)
  - [Battered Fish \(Frozen\)](#)
  - [Asperagus](#)
  - [Whole Chicken \(Air Fryer\)](#)
  - [Chicken Thighs](#)
  - [Carrots](#)
  - [Pork Belly](#)
  - [Drumsticks](#)
  - [Drumsticks \(Shake & Bake\)](#)
  - [Chicken Strips \(Frozen\)](#)
  - [KFC Air Fried Chicken](#)
  - [McCain's Frozen Potato Products - Air Fryer](#)
  - [English Muffin Pizza](#)
  - [Air Fried Chicken](#)
  - [Soft Boiled Eggs](#)
  - [Chicken: Flat Boneless Skinless Thighs](#)
  - [Chef John's Chicken Wing Hack](#)
- [East Asia](#)

- [Brown Sauce](#)
- [Braised Ribs](#)
- [Sushi Rice](#)
  
- [French](#)
  - [Hollandaise Sauce](#)
  
- [India](#)
  - [Chickpea Curry](#)
  - [Branjeets's Fish Curry](#)
  - [Simple Dahl](#)
  - [Chickpea Chana Massala](#)
  - [Okra Masala](#)
  - [Coconut Milk Chana Masala](#)
  - [Moong Dal](#)
  - [Chicken Curry](#)
  - [Paneer](#)
  - [Bhurji \(Egg Masala\)](#)
  
- [Italy](#)
  - [Spaghetti Sauce](#)
  - [Mushroom Risotto](#)
  - [Sheet Pan Pizza](#)
  - [Pizza Dough](#)
  
- [Microwave](#)
  - [Easy Egg Omolet](#)
  
- [Middle East](#)
  - [Shattah](#)
  - [Kofta](#)
  
- [Misc.](#)
  - [Smoothies](#)
  - [Pressure Cooker: Fish & Rice](#)

- [Western](#)

# Air Fryer

Air Fryer

# Fries

- Soak fresh cut fries in cold water for 15-30min•
- Dry completely with paper towel•
- Coat in baking powder•
- Coat in light oil•
- Cook on fry setting (may be done sooner•

Air Fryer

# Pork Chops

- Salt•
- Pepper•
- Seasoning •
- 400F•
- 12min•
- Flip half way•

Air Fryer

# Home Fries

- Left over potato thick cubes•
- Toss in seasoning and oil•
- 400F•
- 10min•
- Toss half way

Air Fryer

# Wings

- Unwashed wings •
- [Chef John's seasoning](#) •
- Use chicken preset •

Air Fryer

# Tater Tots

- Put frozen Tots in at 400F for 12 min, shaking half way through.

Air Fryer

# Pizza Leftovers

- Thick and was frozen:
  - 4min @ 350F

Air Fryer

# Roasted Potatoes

- Small potato cut in half:
- Cover in oil and herbs•
- 380F for 1•

Air Fryer

# Onion Rings (Frozen)

- 400F for 8min, flipping half way

Air Fryer

# Battered Fish (Frozen)

- 400F•
- Spray tray with oil•
- 8min•
- Flip half way•

Air Fryer

# Asperagus

- Coat in Olive oil and seasonings after washing and drying. •
- 400F for 7min flip half way. •

Air Fryer

# Whole Chicken (Air Fryer)

- Rub:
- 1tsp paprika, garlic powder, salt, pepper + 2tsp Olive oil○
- Spray basket liberally •
- Breast side down at 350F for 30min•
- Flip breast side up for another 30min•
- Rest 10min before cutting•

Air Fryer

# Chicken Thighs

- Olive oil spice mix to rub on thighs (mustard, paprika, garlic powder, salt, pepper) •
- Chicken setting (380F 20min skin side down first, flip half way •
- Add 4 min for large thighs •

Air Fryer

# Carrots

- • Cut 1/4 thick 2" long
  - Equal parts (don't need alot because it doesn't stick much):
    - Oil
    - Vinegar
    - Honey
  - Garlic powder
  - Salt & pepper
- 380F for 20min

Air Fryer

# Pork Belly

1. Parboil for 3-5min
2. Cut squares in bottom
3. Rub in slurry of 1 tsp each of salt, sugar, pepper and 1/2 tsp Chinese 5 spice with tsp of Chinese wine into the crevices
4. Marinate overnight
5. Place into foil boat skin up
6. Poke holes into skin
7. Rub vinegar on skin
8. Put layer of salt on skin
9. Cook 250F for 30min
10. Remove salt
11. Add oil to skin
12. 400F 30-40min

Air Fryer

# Drumsticks

1. Mix seasonings in a bowl (1tbs each):
  1. Salt
  2. Lemon pepper
  3. Smoked paprika
  4. Garlic powder
2. Add chicken and enough Olive oil for the seasonings to stick.
3. Air fry at 380F for 20min, flipping half way.

Air Fryer

# Drumsticks (Shake & Bake)

1. Season breadcrumbs with salt and garlic powder. Mix.
2. Shake each drumstick with breadcrumbs.
3. Spray oil on basket and ontop drumsticks.
4. Air fry at 370F for 25min, flipping half way.

Air Fryer

# Chicken Strips (Frozen)

- 8-10min greased at 400F, flipping half way.

Air Fryer

# KFC Air Fried Chicken

1. Dip chicken thighs or dumbsticks in egg wash
2. Cover chicken in the dredge (below); about 1/4 cup per thigh
3. Rest for 20min at room temperature
4. Coat air fryer rack in oil
5. Place chicken skin-side-down and spray with lots of oil
6. Air fry for 20min @ 380F, flipping half way then spraying with more oil at half-way point

Note: boneless thighs require less time.

Dredge:

- 2 cups all-purpose flour
- 1 tbsp onion powder
- 2 tbsp garlic powder
- 2-3 tbsp Kosher salt
- ½ tbsp basil
- ½ tbsp thyme
- ⅓ tbsp oregano
- 1 tbsp celery salt
- 1 tbsp ground black pepper

- 1 tbsp dried mustard
- 4 tbsp paprika (smoked optional)
- 1 tbsp ground ginger
- 3 tbsp white pepper
- Pinch of MSG

Air Fryer

# McCain's Frozen Potato Products - Air Fryer

- Spiral Fries: 330F for 12 min•
- Tots: 400F for 12 min•

Air Fryer

# English Muffin Pizza

- 1. Toast English muffins while air fryer is reheating.
- 2. Add sauce then toppings.
- 3. Air fry at 380F for 5min

Air Fryer

# Air Fried Chicken

- Add chicken seasoning, paprika, hot pepper powder and garlic powder•
- Add salt pepper•
- Let rest for 4 hours•
- Dip in egg•
- Dredge in seasoned flour with the same seasonings with hot pepper•
- 360F for 20min flip half way. But this will not create a dark color; need to increase heat by at least
- 20F
- Next try 18min at 380F•

Air Fryer

# Soft Boiled Eggs

- 270F for 10min

Air Fryer

# Chicken: Flat Boneless Skinless Thighs

- 400F for 16min, flip half way

Air Fryer

# Chef John's Chicken Wing Hack

## Directions

1. Preheat the oven to 425 degrees F (220 degrees C). Line a baking sheet with aluminum foil and place an oven-proof wire rack over the foil.
2. Whisk baking powder, salt, black pepper, and paprika together in a small bowl.
3. Place chicken wings in a large bowl. Sprinkle 1/2 of the baking powder mixture over wings and toss to coat. Repeat with remaining baking powder mixture, tossing well to coat.

Baking powder mixture coated on chicken wings.

# East Asia

# Brown Sauce

- 3 cups of broth
- 6 tbsp soy sauce
- 5 tbsp sugar
- 3 tbsp wine
- 4 tbsp oyster sauce
- 2 tbsp hoisen sauce
- 2 tbsp dark soy sauce
- 2 tsp sesame seed oil
- 2 green onion stems
- 2-4 tsp minced ginger
- 2-4 tsp minced garlic
- Infuse in fridge for few hours then strain it.
- Expires after 1 week
- Brown Sauce
- February 2, 2021 10:33 AM
- East Asia Page 1

# Braised Ribs

- Cut half sawed pork ribs into 1 inch pieces•
- Place in pot of cold water and bring to a bowl then strain after 3 min. Rinse the pork•
- Fry in empty pot:
- 2 cloves of fresh garlic○
- 1/2 inch of ginger sliced○
- A few white parts of green onion (uncut)○
- After a little pre fry, add back the ribs○
- •
- Add 1 tbsp of wine•
- Add 2 cups hot water•
- 2 tbsp soy•
- 1/2 Tsp dark soy•
- 2 tsp sugar•
- 1 stair ainese•
- 1 Bay leaf•
- 1/4 cinnamon stick•
- 1/4 tsp sichuan pepper corns•
- Braise covered over low heat for 45min. Meet should easily pull of bone, but not fall off on its own•
- Turn heat to high to reduce (10 min)•
- Taste and season (salt and msg)•
- A small amount of corn Starch and water•
- Sesame oil•

East Asia

# Sushi Rice

- 2 cups uncooked sushi rice•
- 3 cups water•
- ½ cup rice vinegar•
- 1 tablespoon vegetable oil•
- ¼ cup white sugar•
- 1 teaspoon salt •

# French

French

# Hollandaise Sauce

For 4x eggs benedict (two English muffins):

- Two large egg yolk•
- 1 tsp water•
- 1 tsp lemon juice•
- Pinch of salt if unsalted butter•
- 1/2 tsp Dijon (optional for assisting with emulsion) •
- 140g butter•
- Using a stick blender, blend while slowly adding the very hot, almost boiling, butter. Can adjust taste
- and/or consistency with lemon, salt and/or hot water if needed.
- Stable for 2 hours.

India

India

# Chickpea Curry

Chef Ritesh:

Oil to pressure cooker

Cloves 2, cumin seeds

Onion fry, garlic, Ginger, salt pepper

Turmeric

Curry powder, cook

Add tomatoes diced, Garam massala, green pepper (optional), Chickpeas, chili powder

Add water to cover Chickpeas

Cook in Pressure cooker for 3 whistled or 8 min

Garnish with lemon or lime and cilantro

Chef snehal

Put Chickpeas in Pressure cooker first for 3 whistles. Cook the sauce in separate pot. Then mix and garnish

India

# Branjeets's Fish Curry

Fry 1-2 onions

Add ginger and garlic

Add peas

Add chili, seedless (optional)

2 tsp of fish curry

Dash of turmeric

Fry 2 fillets with it, can break it up

Add some Tomato puree (not paste) to make the sauce

Garnish with citrus and cilantro

India

# Simple Dahl

Don't add cinnamon

Mung beans need up to knocking knuckle

No more than 2x jalapeno

No more than 25 min

For mung, add spinach at the end

Fry Onions in Pressure cooker pot (optional) add ginger/garlic with butter

Add green chili

Add 2-3 tsp of turmeric, salt/pepper, half tsp Garam massala, tbsp curry powder

TOMATO (fresh or paste)

Pressure cook for 3 whistles (start at high heat to pressurize then reduce to medium

Puree!

2021-Nov

- Fry one onion in pressure cooker (minced because blending not required; texture is ham and pea soup)
- Add crushed 1/2 tsp pepper corns
- 1/2 tsp red chilli
- 1 tsp cumin
- 3 tsp salt
- 3 tsp kitchen king
- 1 tsp garam massala
- 2.5 cups of yellow split peas
- 3 cups water
- Pressure cook for NMT 18min

India

# Chickpea Chana Massala

- oil, add whole black pepper, and then brown 2-3 onions, then add:
- 4tbsp paste or tomatoes or puree
- 1 tsp cumin powder
- 2 tsp garlic paste
- 2 tsp coriander powder
- 1 tsp turmeric
- 1/2 tsp chili powder
- 4 tsp Chana masala
- 1 tsp Garam masala
- Then add 500g Chickpeas

pressure cook for 4 whistle or 45 min if presoaked or 1hr if dry

Less Chickpeas, more sauce. Extra sauce is key

India

# Okra Masala

- 400g okra fry separate
- 2 tsp cumin seeds
- Then,
- Fry 2 onions
- Then,
- 2-4 tomatoes depending on size
- Ginger/garlic
- 1tsp Garam massala
- 1tsp coriander
- 1tsp turmeric
- 1/2 tsp red chili powder
- Pinch of ming (optional)

India

# Coconut Milk Chana Masala

- Chickpeas 1x bowl dried
- Onion 1x
- Ginger
- Garlic
- Tsp coriander
- Tsp cumin
- 1/2 tsp turmeric
- Tbsp chana masala mix
- 1/2 tsp garam masala
- 1 can diced tomatoes
- 1 can Tomato paste
- 1 can coconut milk
- Pepper, no salt

India

# Moong Dal

Moong - boil it separately and keep some liquid for thickening

- 2 tsp turmeric
- 1 tsp garam masala
- 2 tsp cumin seeds
- Chili's or chili powder
- 1 Onion diced finely

Fry all above (except Moong) in lots of oil until nice and dark paste (about 20 min)

Add 2 diced tomatoes and a shit ton of garlic. Mash it up and dry into a paste

Salt pepper to taste

Add Moong and enough water for thick soup like texture and simmer until desired

Garnish with Cilantro and lime

India

# Chicken Curry

Marinate chopped chicken in plain yogurt.

- 1x cinnamon stick (original recipe had 2)
- (original recipe had 1x green chili)
- 1x onion, minced
- 2x small tomatoes, minced
- Crushed ginger and garlic, tbsp each
- 2 tbsp of kitchen king curry powder
- 1 tbsp cumin seeds
- 4x chicken thighs (original had 2x breast but dark meat is better)
- 1 tsp whole peppercorns

Marinate chicken in yogurt

Start by frying cumin seeds and pepper corns in hot oil for 1-2min. Add onions and the rest of the ingredients, except Tomato, and fry in hot oil for 10 min. Add Tomato and reduce until its a dry paste (I mean dry paste!); about 30 min to achieve.

Add chicken to the pan and fry for a min then mix it with the curry paste. Add water until desired thickness and cover and simmer for not more than 10min.

Done.

India

# Paneer

- Cook the shit out of 2 large red onions
- Add 4 Tomatoes, 2tbs each of garlic and ginger and chilli and cook the living shit out of them until its a dry paste
- Add paneer seasoning and cream (or half can of coconut milk)
- Add paneer after all is well. Cook paneer for 10-15 min
- Add Cilantro and/or lime

India

# Bhurji (Egg Masala)

## Egg Bhurji (Masala Scrambled Eggs)

Prep time: 10 min

Cook 10-12 min

Serves 2

### Ingredients

4  
Eggs  
2 tbsp  
Oil or ghee  
1/2 tsp  
Cumin seeds  
1 medium  
Onion, finely chopped  
1  
Green chili, finely chopped  
1 tsp  
Ginger-garlic paste  
1  
Tomato, finely chopped  
1/4 tsp  
Turmeric powder  
1/2 tsp  
Red chili powder  
1 tsp  
Coriander powder  
To taste  
Salt  
2 tbsp  
Fresh coriander, chopped

### Instructions

1

Crack the eggs into a bowl, add a pinch of salt and turmeric, and whisk until frothy.

2

Heat oil or ghee in a pan over medium heat. Add cumin seeds and let them splutter.

3

Add chopped onions and green chili. Sauté until onions turn golden.

4

Add ginger-garlic paste and cook for 1 minute until fragrant.

5

Add tomatoes and cook until soft and mushy.

6

Add turmeric, red chili powder, coriander powder, and salt. Cook for 30 seconds.

7

Pour in the whisked eggs. Let them set slightly, then gently scramble and mix with the masala.

8

Cook until eggs are soft and fluffy (or fully cooked if you prefer).

9

Turn off heat and garnish with fresh coriander.

Sources:

## ?? Serving Suggestions

- Serve with **buttered pav**, **roti**, **paratha**, or **toasted bread**.
- Add a squeeze of **lemon juice** on top for extra brightness.

## ? Optional Variations

- Add **bell peppers**, **peas**, or **mushrooms** for extra texture.
- Add **pav bhaji masala** for Mumbai-style street flavor.
- For softer, creamier bhurji, cook on low heat and stop while slightly moist.

Italy

Italy

# Spaghetti Sauce

- 1lbs (450g) lean beef (Walmart tube)
- 1x can of spaghetti sauce
- 1x can of Diced tomatoes
- 1x Tomato paste (2 if slowcooker)
- Pack of Mushrooms
- 1x large Onion
- 1x Green bell pepper
- Garlic
- Italian seasoning & pepper

## Notes:

- Brown meat and fry Onions first.
- Simmer for 2hr.
- No added salt required. Enough is in the canned stuff.
- Makes 6 bowls with spaghetti, using full pack of spaghetti.
- About 4cm of space left in slow-cooker if more ingredients are desired
- Slowcooker method tends to be runny

Italy

# Mushroom Risotto

- Onion 1x
- 2 packs of various mushrooms chopped big
- 2x cartons of regular chicken Broth (keep hot in separate pot while using), leftover drink
- 1.5 cup of risotto rice
- Thyme or rosemary or parsley or sage towards the end

Fry the onion in olive oil until translucent.

Add splash of wine.

Add the uncooked rice and a ladle of Broth and reduce. Repeat.

Fry mushrooms in a separate pan in butter while risotto is cooking. Once mushrooms are almost done add herbs.

Add mushrooms after the rice is done so that you don't boil the mushrooms in Broth. Mix. Done.

Italy

# Sheet Pan Pizza



Italy

# Pizza Dough

## ☐ Pizza Dough Ingredients

400g warm (not hot) water

20g extra virgin olive oil

7g instant yeast (1 packet)

15g salt

20g sugar

680g all-purpose flour (Bob's Red Mill recommended)

## ☐ Mixing Instructions

Combine ingredients in a medium bowl: water, oil, yeast, salt, sugar, and, lastly, flour.

Stir with a spoon for ~15 seconds until flour hydrates and clumps.

Mix by hand with a wet hand, squeezing until dough is fully combined.

Cover and ferment at room temperature for 30 minutes.

## ☐ Gluten Development

With a wet hand, perform stretch and folds (5-6 times).

Flip dough so seams are underneath.

Round into a tight ball by tucking edges under.

Cover and ferment for 60 more minutes.

## ☐ Portioning

Flip dough onto floured surface.

Divide into four 280g balls (or eyeball).

\*for quarter sheet pan pizza divide into 3 370g portions.

Fold each ball: left/right, then top/bottom.

Roll into a tight ball and place on oiled tray.

Cover and rest for 15 minutes.

#### ☐ Storage Options

Refrigerate for up to 5 days.

Freeze for later use; thaw 90 minutes before baking.

# Microwave

Microwave

# Easy Egg Omolet

- 1 egg
- 1 tbsp mayo
- Salt and pepper
- Whisk and nuke for 45sec

# Middle East

Middle East

# Shattah

- Green Chili's
- Lime
- Garlic
- Peanut butter
- Salt and pepper
- Paprika

Middle East

# Kofta

- 1 lb (500g) ground meat (lamb, beef, or a mix)
- 1 medium onion, finely grated and squeezed of excess liquid
- 1/4 cup finely chopped fresh parsley
- 2-3 cloves of garlic, minced
- 2 teaspoons of your homemade kafta spice blend
- 1 tsp salt
- 1/2 tsp black pepper
- chili powder (optional)

Cook on air fryer rotisserie setting at 350F and carve as it cooks after 30min

Misc.

Misc.

# Smoothies

## Fruit/yogurt:

- handful of frozen pineapple, peach, berries
- Yogurt plain
- Banana

## Veggie:

- Tomato
- Celery/carrot (optional)
- Kale (fibre, magnesium)
- Flax (fibre, omega 3)
- Avocado (monounsaturated fat)
- Apple (flavonoids)
- Banana (potassium)

## 2026 Veg-Fruit Combo

- Tomato
- Spinach
- Bananas
- Frozen fruit
- Avocado
- Apple
- Water

Misc.

# Pressure Cooker: Fish & Rice

- 1 cup water
- 1 cup rice
- Vegetables beside rice (frozen peas, etc)
- Frozen fish ontop
- Pressure cook for 12 min

Western