

BEAVERTON'S RESTAURANT COOKBOOK



*Bringing Home Your Favorite
Restaurant Recipes.*

Table of Content

Mes sage Fr om the Author	1
Re cipe 1	3
Re cipe 11	5
Re cipe 111	7
Re cipe 1v	9
About the Author	12

The image shows two plates of gourmet food on a white table. The top plate features a red sauce base with a white cheese dumpling, garnished with walnuts, orange spheres, and radish slices. The bottom plate is similar but includes a green leaf and a lemon slice. The background is a blurred indoor setting.

COPYRIGHT PAGE

NORTHEAST PUBLICATION, 2024

All rights reserved by NORTHEAST PUBLICATION. Any part of this book solely belongs to the copyright owner. As such, misuse of the redistribution for commercial purposes is not allowed unless stated otherwise.

Contact the details below to get the full copyright conditions of this book.

Message From the Author.



January 10, 2024

Dear reader,

This new edition of the Swine Dine cookbook brings new ideas for foodies and aspiring cooks. We feature desserts, salads, and other healthy options that you can also try. You can have your favorite resto meals from your kitchen.

Hopefully, this new content is fun and useful for you. Happy cooking!

Sincerely,

Owen Taylor

Choco Butter Bites

Gluten-free peanut butter cookies that kids can eat.

Ingredients

- 2 cups gluten-free peanut butter
- 1 ½ cup chocolate, melted
- 2 cups brown sugar
- 1 ½ egg

Steps

Preheat the oven to 180 degrees celsius.

Mix the peanut butter and brown sugar with a mixer.

Form the mixture into flat round pieces and place them in the baking sheets.

Bake for 3 minutes.

Scoop melted chocolate and transfer it to the top of each cookie.

Bake again for 7 minutes.



Fried Fish With Lemon Rum Sauce

Authentic Asian-style taste that
is perfect for lunch.

Ingredients

- 1 kilo fresh fish
- 1 cup olive oil
- ½ tablespoon sea salt
- ½ tablespoon soy sauce
- 2 small lemon, sliced
- 30ml rum

Steps

Prepare and clean the fish.

Drizzle olive oil in a medium heat pan.

Fry the whole fish for 8 to 10 minutes.

In a large bowl, combine the rum, sea salt, pickle, soy sauce, and lemon.

Remove the fish from the pan and drizzle with the remaining lemon.



Overnight Chia Oats

Healthy and refreshing ice-cream alternative for every foodie.

Ingredients

- 1 cup oats
- 1 cup unsweetened almond milk
- 1 tablespoon chia seeds
- 1 original flavor yogurt
- ½ cup nuts, crushed
- 1 strawberry, sliced

Steps

Mix the yogurt, chia seeds, milk, and oats into a jar.

Mix all ingredients well until smooth texture.

Close tightly and refrigerate overnight.

Add sliced strawberries.

Serve cold.



Sweet & Sour Salmon

Go-to Chinese style dish with tasty flavors and ingredients.

Ingredients

- 1-kilo salmon fillets
- 1 bottle sweet and sour sauce
- 1 cup pineapple juice
- 1 carrot, sliced thinly
- 1 red bell pepper, sliced thinly
- 1 cup olive oil

Steps

In a medium heat pan, add olive oil and fry the salmon for 7 to 9 minutes until cooked.

In a separate medium heat pan, combine sweet and sour sauce, pineapple juice, carrots, and bell pepper.

Stir until the ingredients are combined well.

Transfer the salmon strips into the mixture, then continue stirring for 5 minutes.



Super Cheesy Quesadillas

A go-to snack overloaded with cheese, bell pepper, and onion.



Ingredients

- 5 tortilla, 8 inches
- 1 ½ tablespoon olive oil
- 2 cups small bell pepper, chopped
- 2 cups green onions, chopped
- 2 cups Picante sauce

Steps

Warm tortillas in the oven for 2 minutes.

Put bell peppers, onions, Picante sauce, and 3 slices of cheese on each tortilla.

Fold and press the filling.

In a medium heat pan, drizzle olive oil over.

Add the quesadillas and cook for 6 to 7 minutes or until the cheese melts.

Iced Chocolate Chip Burst

Local and homegrown cacao drink.

Ingredients

- 2 tablespoons organic cacao powder
- 1 cup unsweetened milk
- 1 cup caramel syrup
- 1 ½ teaspoon sugar

Steps

Drizzle caramel syrup into the sides of the glass.

Add 2 tablespoons of organic cacao powder.

Blend with an immersion blender until no clump.

Transfer the drink into the prepared caramel syrup glass.

Add ice cubes and serve immediately.





About the Author

Owen Taylor is a young chef and entrepreneur. He has worked with excellent and celebrity chefs around the US.

BEAVERTON'S RESTAURANT COOKBOOK

