

Semolina Cake

1 1/2 Cups of Sooji
1 Cup Flour
1 Cup Oil
1 Cup Sugar
1 Cup Powdered Coconut
1 1/2 Cups of Mango, Orange, or Apricot Juice
1 tsp Baking Powder
6 Eggs

Preheat oven to 350%

Beat eggs, add wet ingredients and blend then add dry ingredients and continue mixing. Preheat oven to 350%

Use a wide baking pan, butter well, then pour mixture and bake for 30 minutes.

Serve with fresh cream and berries

Pasta Salad

(can be served cold or hot)

1 cup tri color rotini pasta
1 cup artichokes
1 cup black olives
1 cup green olives
2 cups roasted red peppers
4 cups canned peeled tomatoes
3 cups extra virgin olive oil
1 1/2 cups balsamic vinegar

Mix in metal bowl and add cooked pasta. Sprinkle parmesan cheese and parsley on top.

Grilled Marinated Skirt Steak

Cut steak into serving size pieces

Marinate with AJ's Miss Sydney's Marinade overnight or for a few hours

Sprinkle Montreal Steak Seasoning over Steak

Grill and serve

Kale Caesar Salad

Use Kale instead of Romaine or mix with Romaine

Use recipe in Culinary Celebrations and serve table side