Ingredients
rice (Asian rice): 1+1/4 cups (~230 ml)
egg: 4 (doesn’t matter what kind of egg)
mixed vegetables (frozen corn, carrots, peas or similar vegetables mixed together. If there’s nothing like this, just carrots, peas, and corn separately are fine.): ~50ml
onion: 1/3-1/2
bacon: 3-4 slices
ketchup (half a bottle’s definitely enough.)
milk: ~2 tablespoons
butter: just a little bit
salt pepper, sugar, cooking oil (just a little bit each)

1. Cook rice normally, then mix it with cooked veggies, bacon, and ketchup on a pan.
2. (Add salt pepper) cook egg with a bit of milk in it on a pan separately. (Using butter makes the latter part easier). Leave the inside raw.
3. Put egg on rice. Cut the egg while it’s hot and cover the whole rice.
PUMPKIN PORRIDGE

katya bezugla

Ingredients
pumpkin (orange)
sugar
milk (whole)
cup of rice

1. Cut off pumpkin top and gut it (save the seeds for roasting!)
2. Chop pumpkin in 1-1.5 inch-ish cubes
3. Put cubes in pot and cover with milk (if you stick your finger in, you should hit the pumpkin by the time your first finger joint is covered in milk).
4. Mediumish heat until pumpkin is sorta doneish.
5. Add rice and sugar and cook until it tastes cooked.

Notes: use a regular orange pumpkin and whole milk !! Non-whole milk is a blight to our society.
OATMEAL COOKIES

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Ingredients
3 cups oatmeal
1 stick butter
2 cups sugar
1/2 cup milk
1/3 cup cocoa powder
optional tsp or so of vanilla

1. Put everything except the oatmeal in a pot on medium heat.
2. Bring to a boil, stirring to combine ingredients.
3. After boiling for 3 minutes, turn off the heat and stir in the oatmeal.
4. Drop chunks of this mixture onto a baking sheet, sheet of parchment paper, or other reasonably food-safe flat surface, and wait for them to solidify.
Ingredients
Makes 2 dozen cookies
1 cup unsalted butter
1/2 cup white sugar
1 cup brown sugar
3/4 tsp banana extract
2 eggs
2 2/3 cup flour
1 tsp salt
1/2 tsp baking powder
1/4 tsp baking soda

1. Cream together the butter, sugars, and banana extract until pale and fluffy.
2. Beat in the egg.
3. Using a large spoon or rubber spatula, mix in the flour, salt, baking powder, and baking soda. It’s best if you refrigerate the dough for 30 minutes or longer before baking.
3. Preheat the oven to 375 degrees Fahrenheit. Drop tablespoons of dough onto a parchment-paper-lined or greased baking sheet.
4. Bake for 10-12 minutes.
Ingredients
20 dkg icing sugar
20 dkg butter
6 eggs
1 pint whip cream
3 oz dark chocolate, melted
ladyfingers, prob ~2-3 packets, but depends on what type you get
milk (enough to soak ladyfingers in, prob ~1-2 cup)
rum extract (because we don’t use alcoh ol)
1. Separate the eggs.
2. Whip the egg whites until stiff.
3. Cream the sugar and butter together in a separate bowl.
4. Add egg yolks one at a time until well incorporated.
5. Stir in melted chocolate with mixer beating quickly.
6. Whip all the cream.
7. Incorporate half of whipped cream into chocolate mixture.
8. Fold in egg whites.
9. Make a milk (+rum) mixture into a dish.
10. Soak each ladyfinger in milk for 2-5 seconds.
11. Place in springform pan: line the edges and the bottom with ladyfingers.
12. Add chocolate mixture in the middle.
13. Add another layer of ladyfingers.
14. Add a tablespoon of icing sugar to remaining whipped cream and spread on top of ladyfingers.
15. Place plate under springform pan to catch leaking milk and place in fridge for ~1-2 hours.
16. Remove springform pan before serving.
The BC porter room quickly fills up with various apple dishes. From grilled dinosaur-shaped apple sandwiches to tiny apple turtles to rotten apples with googly eyes, over sixty entries sit atop red-checkered tablecloths for the annual bc apple bake. Judges from each floor of bc and even the old heads of house arrive, clipboard in hand, to sample and gauge the quality of each entry. The room is full of excitement as contestants survey the other entries with curiosity and (on occasion) bewilderment.
The stakes are high — the promised prize is an adorable mug for each resident of the floor that wins. Residents pull out all the stops to showcase their best culinary skills for the judges. Since BC is a non-dining hall, it has a strong culture around food, and the evidence has never been stronger. One contestant says, beaming over her submission, “I’m really good at making dumplings with meat, so I filled them with apple instead.” Over the past fifteen years, various categories have been added: apple abroad, apple dessert, and apple art, just to name a few. Here’s to many more years of apple-related culinary creativity to come!
CHALLAH FOR HUNGER

Six people stand around a table, kneading small piles of dough and casually chatting. There’s flour in the air, in spirals and ridges all over the table, and smudged onto the aprons of the bakers. Every now and then, someone takes a bit of dough, stretches it, and holds it up to the light to see if it’s become translucent — a technique to see if it’s ready. This is Challah for Hunger!

Challah is a special type of Jewish bread, traditionally made with lots of eggs and distinctively sweetened with honey. The dough is braided, and the challah for hunger team adds all sorts of different flavors, ranging from nutella and cinnamon sugar to coconut and garlic herb cheddar. The proceeds from the challah sales go towards efforts that address food insecurity both in cambridge, through Food for Free, and nationwide, through MAZON.

The MIT Challah for Hunger chapter is a part of a larger national organization. Members participate because they find it a low-stress activity that’s fun and meaningful, and a way to meet cool people and catch up with friends. “We like to chat and catch up with each other, and then punch large buckets of warm dough,” said one baker. “It’s a tight-knit community and we bake delicious bread every week,” another said, “what more could you ask for?”