

Success Academy

Multicultural Potluck Cookbook

S|A

Let's Get Cooking!

Welcome to the first Success Academy virtual cookbook! This recipe book is inspired by the annual Multicultural Potlucks that take place across Success Academy schools every fall.

This year, we are expanding this time-honored tradition to share the special recipes and stories from our community.

Each recipe is shared with love by our diverse community of families and educators. Enjoy!

**Sincerely,
Success Academy**

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Recipe Story

These biscuits are made with love from Kentucky and my grandmother Joyce, a social worker in the 1960s, who was a big believer in both civil rights and delicious baked goods. We love our biscuits with breakfast or dinner. I bake these when I am homesick!

Angel Biscuits

Ingredients

- 5 cups unsifted self-rising flour
- 1/3 cup sugar
- 1 package yeast with 2 tablespoons hot water
- 2 cups buttermilk
- 3/4 cup shortening

Instructions

1. Preheat oven to 400°.
2. Mix flour and sugar, then set aside.
3. Combine yeast and hot water.
4. Add buttermilk to yeast mixture and stir to combine.
5. Blend shortening into flour and sugar mixture.
6. Pour buttermilk mixture over flour, then knead dough.
7. Roll dough until ½-inch thick, then use a round glass to cut into a biscuit shape.
8. Bake for 10-15 minutes.

Yucca & Cheese Breads

Ingredients

- 1 large egg
- 2/3 cup whole milk
- 1/3 cup olive oil
- 1 1/2 cup tapioca flour (yucca starch)
- 1/2 cup grated cheese (mozzarella preferred)
- 1/2-1 teaspoon salt

Instructions

1. Preheat oven to 400°.
2. Use olive oil to grease a mini muffin tin or a cupcake tin, depending on your preference.
3. Add all ingredients to blender and blend.
4. Pour mixture into prepared tin, leaving room at the top for bread to rise.
5. Bake 15-20 minutes, or until bread puffs up and appears golden.
6. Take out of oven, removing breads from tin immediately.

Recipe Story

My family and friends love these cheesy and chewy breads. They are a holiday party favorite. I usually have to triple the recipe to make enough to satisfy everyone!



Recipe Story

For my very first Thanksgiving as a new mom, I wanted to perfect my favorite dish and make it something my sons would love. After many attempts of making baked macaroni and cheese that would come out very dry with no real flavor, I decided to use more spices and three cheeses. My special touch was heavy cream instead of carnation milk (most people use this). It was so cheesy and creamy — the best I had ever made.

Ever since then, my family requests that I make this macaroni and cheese for every family event, especially Thanksgiving. People take macaroni and cheese very seriously! My sisters and kids always say they’re not eating Thanksgiving dinner if I don’t make the mac and cheese! I’m happy to know that I made a dish my way and that my kids love it. Someday I will give them my recipe to continue the tradition.

Baked Macaroni and Cheese

Ingredients

- 2 1/2 1lb boxes of Elbow Macaroni
- 2 large blocks cheddar cheese*
- 1 large block monterey jack cheese*
- 1 large block mozzarella cheese*
- 1 pint + 1 quart Heavy Cream
- 5 eggs

Season to your liking:

- Onion Powder
- Garlic Powder
- Paprika
- Black Pepper
- Seasoning Salt

*Use cheese that comes in blocks, not shredded. Cut into squares.

Instructions

1. Cook macaroni until semi-soft, then drain and pour into baking dish or large aluminum pan.
2. Season pasta with spices and heavy cream.
3. Cut cheeses into medium sized cubes, then add to pasta mixture and stir to combine.
4. Pour beaten eggs over mixed ingredients until absorbed.
5. Sprinkle with paprika.
6. Cover and bake in the oven at 375° for 1 hour and 15 minutes. Uncover and bake for an additional 15-20 minutes until light brown.



Recipe Story

Thanksgiving has always been my favorite holiday. Fall was always a really busy time for my family, but my dad would almost always take the whole week of Thanksgiving off and we would play games and see extended family.

In my mind, it is not Thanksgiving unless there is a sweet potato dish. My sister was always in charge of cooking the pies and I always made the sweet potatoes. The casserole recipe has changed over the years, but this is the one I have made for the last five-plus years.

Sweet Potato Casserole with Marshmallow and Pecan Streusel

Ingredients

Sweet Potatoes:

- 3 pounds sweet potatoes, peeled and cubed
- 2 tablespoons unsalted butter
- 1/4 cup milk or half-and-half
- 1/2 teaspoon ground cinnamon or pumpkin pie spice
- 2 tablespoons brown sugar
- Salt to taste

Topping:

- 4 tablespoons softened unsalted butter
- 1/4 cup brown sugar
- 1/4 cup all purpose flour
- 1/2 teaspoon cinnamon
- 1/8 teaspoon salt
- 1/2 cup chopped pecans
- 2-3 cups mini marshmallows

Instructions

1. Preheat oven to 375°. Grease a 2- or 2½-quart casserole dish.
2. Place the sweet potatoes in a large pot. Cover with water and boil until tender (about 7 minutes, depending on the size).
3. Drain well and return to the pot. Add butter, milk, cinnamon, brown sugar, and salt, then mash until smooth. For extra smooth potatoes, use a hand mixer. Season to taste.
4. Transfer potatoes to the prepared casserole dish and bake until heated through. (If they're already warm, this will only take a few minutes). While the sweet potatoes are heating, prepare the topping.
Topping:
 5. In a medium bowl, combine butter, brown sugar, flour, cinnamon, and salt, then mix in pecans.
 6. Remove sweet potatoes from the oven. Top with half the marshmallows, then sprinkle half of the streusel over the marshmallows.
 7. Top with the other half of the marshmallows and sprinkle the remaining streusel over the top.
 8. Place back into the oven for 8-15 minutes, until the topping is bubbly and golden brown. (Keep an eye on it so the marshmallows don't burn!) You can also place it under the broiler very briefly to add a little more color to the marshmallows. *Note: the longer it is in the oven, the more likely the marshmallows are to melt.*
9. Remove from oven and allow to sit at room temperature for several minutes before serving.



Arroz con Gandules

Ingredients

- Rice
- Sofrito
- Chunks of pork
- Gandules
- Tomato sauce
- Chunks of tomatoes
- Salt
- Pepper
- Banana leaves

Instructions

1. Clean pork with vinegar and soak for 30 minutes.
2. Sauté the pork until its got some carmelization...around 8-10 minutes in a heavy duty pot (cast iron preferably), then add gandules with sofrito and tomato sauce.
3. Cook for 25 minutes.
4. Add rice and cook for an additional 25-30 minutes.
5. Plate and cover with banana leaves.

Recipe Story

My recipe came from a long line of Puerto Rican women who served large family meals on Sunday afternoons with dishes including arroz con gandules, pernil (pork shoulder), roasted sweet potatoes, and a

side salad. Sundays were the best day for the meal, as it would take all morning to prepare, and Sunday dinner took place at 2:00pm. Sundays are the day of rest, food, and family.



Recipe Story

This dish is a family staple. Our family is from Jamaica (West Indies) and we serve this dish on Sundays for dinner and at every family gathering and function. It is also my son's favorite thing to eat.

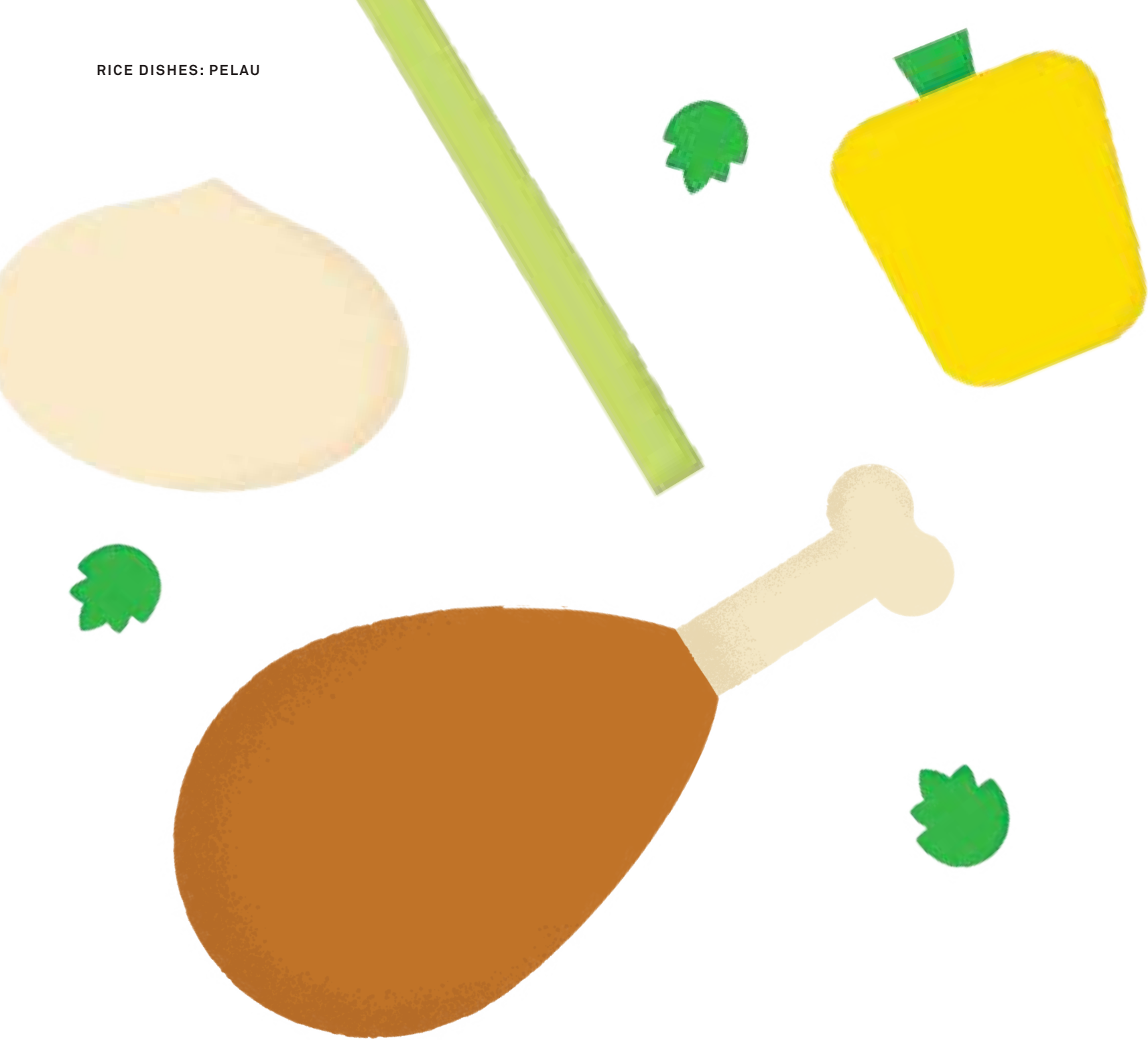
Jamaican Rice and Peas

Ingredients

- 2 cups rice (parboiled or white)
- 1 dry bag peas
- 1 can coconut milk
- 1 whole pepper (DO NOT CUT!)
- 2 tablespoons butter
- 4+ cups water
- 1 green onion

Instructions

1. Boil peas in water until tender.
2. Add coconut milk, butter, and green onion, and bring to a boil to cook the coconut milk. The mixture is ready when the color changes from white to the color of the peas.
3. Wash rice, add to peas, and stir. Make sure that the water covers the rice by about 1 inch.
4. Add pepper and bring to a boil. DO NOT STIR.
5. When the water has evaporated, reduce heat to low, remove pepper (careful not to break it), and let the rice steam until finished.



Recipe Story

Pelau is a traditional rice dish from the Caribbean islands, most popular in Trinidad and Tobago. Trinidad is the epitome of multiculturalism, with influences from Asia, Europe, the Middle East, and Africa. This is mainly reflected in our food, and one such dish is pelau. Pelau is a transformation of pilaf and paella that was originally brought to the island by the Spaniards,

Asians and Middle Easterns. Over time, slaves and indentured laborers (who were mainly Africans and East Indians brought to work on the land) used available ingredients to create what we now call pelau, a one-pot dish for an all-in-one island. Pelau is one of the most popular “Trini” dishes and a definite go-to for a beach “lime.”

Pelau

Ingredients

- 1 whole chicken, cut into pieces and washed with lemon juice
- ¼ cup green seasoning (sofrito), recau, chives, parsley, cilantro, and garlic blended together
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 medium onion, chopped
- 1 plum tomato, chopped
- 1 medium size carrot, diced
- 1 sweet bell pepper, diced/chopped
- 1 stalk celery, chopped
- 6 sprigs fresh thyme, de-stemmed or whole
- 4 pimento peppers, chopped (optional)
- 2 cups frozen pigeon peas, boiled for 15 minutes
- 2 cups parboiled long grain rice
- 2 tablespoons canola or vegetable oil
- 3 tablespoons brown sugar
- 1 cup coconut milk
- 2 cups hot water
- 1 teaspoon ketchup
- 2 packs chicken or vegetable bouillon
- 1 tablespoon Golden Ray cooking margarine (optional)
- 1 scotch bonnet pepper (optional)

Instructions

1. Marinate the chicken with green seasoning, salt, and black pepper for at least 2 hours, or overnight.
2. Right before cooking, add the onion, tomato, carrot, bell peppers, pimento peppers, celery, and thyme to marinated chicken. Set aside.
3. Heat a large pot over high heat. Add oil and heat for about 2 minutes. Add the sugar, allowing it to melt until it starts to get brown around the edges, then
4. Stir the sugar; it should be darker in color at this point. The entire browning process should take 2-3 minutes or so.
5. Add the seasoned chicken and sauté to ensure that all pieces are coated evenly with caramelized sugar and allow to cook on medium heat for about 10 minutes.
6. Add any seasoning left over from the marinated chicken bowl and the drained cooked pigeon peas. Stir and cover pot with lid for 5 more minutes.
7. While chicken is cooking, rinse rice in warm water 3-4 times and drain.
8. Add rice to pot and stir. Add Golden Ray margarine if using, bouillon seasoning, ketchup, and coconut milk. Stir.
9. Add water and mix together. Cook on high, uncovered, for 2-3 minutes.
10. Add the whole scotch bonnet pepper (only if you like and are using hot pepper).
11. Turn heat to very low, cover pot, and simmer for 30-35 minutes, checking periodically to ensure it's not sticking to the bottom of the pot. Taste and adjust seasoning as needed.
12. Remove from heat, add parsley, and mix in with your pelau.
13. ENJOY :)

Rice and Peas

Ingredients

- Rice
- Peas
- Salt
- Oregano
- Garlic
- Chicken bouillon
- Vegetable oil

Instructions

1. Heat oil in a pan.
2. Sauté garlic, oregano, salt, and peas until soft and fragrant.
3. Add water and bring to boil.
4. Add rice and boil until liquid evaporates.
5. Cook over low heat for 25-30 minutes.

Recipe Story

We eat this dish throughout the year and on special occasions like Christmas.



Recipe Story

For as long as I can remember, my mom has made this rice recipe for every single birthday party or holiday event my family has hosted (which have been quite a few). It's gotten to the point that, at every event, people ask "Where's your mom's rice?!" It has become a family tradition to have this rice for special occasions only. It is the special rice because not many people can make it the way my mom does. Although many families of Hispanic origin have their way of making this type of rice with pigeon peas, my mom's rice always has its own special taste! I have a big family, and as number six of seven children, six of whom are girls, I am the only daughter who can make the rice taste close enough to the taste of my mom's! I feel so honored to

be able to mimic that special taste, but I can still taste the difference! My mom's rice is unique! And although many may say, "Well it's just rice. Doesn't all rice taste similar?" The answer is NO! Once you have tasted my mom's rice, you will definitely be left craving more! My mom now lives in Florida, so we don't get to taste her special rice at every event anymore, but when we go to Florida or she comes up to visit us in NYC, we always have that one request! "Mommy can you please make us your rice?!!!! Pleaseee!!!" Of course she can never say no! I'm so grateful to say that for this year's multicultural potluck at my son's school, my mom will be visiting me, and sure enough I have asked her to make a big pot of her special rice!

Mom's Special Rice

Ingredients

- 1 tablespoon olive oil
- 1/3 cup country ham or bacon, diced (optional)
- 1/3 cup sofrito (Homemade is best!)
- 3 cups water or low sodium chicken broth
- 1 packet sazón con achiote y culantro
- 1 cube chicken bouillon (or more if needed)
- 1/3 cup tomato sauce or 2 tablespoons tomato paste
- 2 tablespoons pimento stuffed olives (optional)
- 1 teaspoon adobo
- 1/4 cup fresh cilantro, chopped
- 2-3 bay leaves
- 15 ounce can pigeon peas/gandules, drained and rinsed
- 2 cups rice

Instructions

1. Heat your caldero or pot over medium heat. Add your olive oil, bacon/ham (if using), and sofrito. Stir constantly for about 4 minutes, or until fragrant and tender, but not browned.
2. Add sazón, tomato sauce or paste, and chicken bouillon. Stir to combine.
3. Add oregano, cilantro (if using), bay leaves, olives (if using), and water/broth. Allow the liquid to come to a boil, and taste it for salt. If it needs more salt, add in another chicken bouillon cube. The liquid should be highly seasoned, as it will determine the final seasoning of the rice.
4. Add in the drained pigeon peas, then return the mixture to a boil. Once the mixture is boiling, add the rice. Stir to submerge the rice and distribute the pigeon peas throughout.
5. Cook uncovered, allowing the rice to absorb nearly all of the visible liquid. Once most of the visible surface liquid is absorbed, stir and cover. Lower the flame to low, and allow it to steam for 20-25 minutes. It's done when all the liquid is absorbed and the grains are fluffy and fully cooked. Delicious tasting rice and can be eaten on its own with no side if you wish!

Caribbean Sweet Potato, Black Bean, & Spinach Gratin

Ingredients

Gratin:

- 1 clove garlic, minced or pressed
- 1 1/2 teaspoons grated lime peel
- 2 tablespoons fresh lime juice
- 2 tablespoons chopped cilantro
- 1/2 teaspoon dried thyme
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 2 1/2 cups coconut milk
- 1 1/2 pounds peeled and thinly sliced sweet potato
- 1 cup cooked rice
- 1 1/2 cups cooked black beans (a drained, 15-ounce can is fine)
- 1 1/2 cups fresh spinach, rinsed, stemmed, and chopped

Topping:

- 3/4 cup cornmeal
- 1 tablespoon vegetable oil
- 1/2 teaspoon dried thyme
- 1/4 teaspoon ground cumin
- 1/4 teaspoon salt

Instructions

1. Preheat oven to 350° and coat a 9x13-inch casserole dish with cooking spray.
2. Combine garlic, lime peel, lime juice, cilantro, thyme, salt, pepper, and coconut milk in a medium bowl.
3. Pour one third of this mixture into the prepared casserole dish. Layer half of the sweet potatoes on the bottom, then top with half of the rice, half of the black beans, and half of the spinach. Pour on another third of the coconut mixture, smoothing a bit to distribute evenly, and repeat the layers of sweet potato, rice, beans, and spinach. Pour the remaining coconut mixture over all and smooth to distribute evenly.
4. In a small bowl, combine cornmeal, vegetable oil, thyme, cumin, and salt. Sprinkle over prepared gratin.
5. Bake, uncovered, for about 60 minutes, rotating pan in oven after 30 minutes to ensure even baking. When finished, the gratin topping should be crisp and slightly golden brown and the potatoes will be tender. Let stand 2 or 3 minutes before serving to allow potatoes to absorb any remaining liquid.

Recipe Story

A relatively new tradition, based on the fact that it's simply delicious! Credit goes to Moosewood restaurant and cookbook.



Recipe Story

Biryani embodies the heritage of classical South Asian cuisine. The complexity and skill needed to cook it makes it one of the finer delicacies of our time.

It originated during the Mughal Empire. Mughal Emperor Shah Jahan's queen, Mumtaz Mahal, is thought to have inspired the dish in the 1600s. On a visit to the Indian army barracks, the queen found the soldiers heavily undernourished. Queen Mumtaz Mahal requested that the chef prepare something that contained meat and rice and provided a balance of rich nutrition and protein. The chef created “biryani.”

Because of its connection to the royal courts of the Mughal Empire, biryani also stands out as a dish reserved for the most special of occasions. The Mughal

emperors were known to lavish in luxury, wealth, and fine dining, and Biryani became a perfect staple dish to suit.

The name derives from the Persian word “berian,” which means fried or roasted before cooking.

Chicken biryani is an aromatic, mouth-watering, authentic Mughal Royal dish containing succulent chicken in layers of fluffy rice, fragrant spices, caramelized flavorful onions, and boiled eggs with coriander and mint that enhance the texture of the ingredients. This rich and delicious biryani is most frequently prepared in dum style for traditional festivals like Eids, holidays, and family get togethers.

Chicken Biryani

Ingredients

- 2 pounds chicken pieces
- Just under 3 cups (1/2 kg) basmati rice
- 1.5 cups water
- 1 teaspoon ginger paste
- 1 teaspoon garlic paste
- 3 large onions, finely chopped
- 3 green chillies, chopped
- 2 tablespoons chopped mint leaves
- 2 tablespoons chopped fresh coriander leaves
- 1 teaspoon red chilli powder
- 10 strands of Saffron
- 1/2 cup milk
- 2 cups yoghurt
- 2-3 tablespoons lemon juice
- 7 cloves
- 2 bay leaves
- 5 green cardamom pods
- 1 inch cinnamon stick
- 2 tablespoons ghee
- Oil for cooking, as needed

Paste:

- 7 cloves
- 4 cardamom pods
- 1/2 inch cinnamon stick
- 1/2 teaspoon whole pepper
- 2 star anise

Instructions

1. Soak the saffron in milk and set aside.
2. Fry onions in oil until golden brown in color. Leave to cool, then grind coarsely.
3. Rub ginger and garlic paste all over chicken.
4. Add red chilli powder, salt, half of the mint and coriander, lemon juice, green chillies, ground spices, crushed onions, and yoghurt. Mix in the oil used to fry the onions.
5. Marinate for 2 hours.
6. In a deep cooking pan, cook the marinated chicken over medium heat until tender. The liquid should not be fully absorbed.
7. Boil 1½ cups of water.
8. Add whole cloves, bay leaves, cardamom pods, and cinnamon to the water.
9. Add salt to the boiling rice.
10. In a separate pan, apply ghee on the bottom, and place half the rice in a layer.
11. Cover ghee and rice with cooked chicken, and cover the chicken with the rest of the rice.
12. Sprinkle the rice with saffron milk, mint, and coriander.
13. Pour ghee all over to enhance flavor.
14. Seal the pan tightly and cook over a slow fire until the rice is fully cooked.

Notes:

To accompany this extravagant chicken biryani, try a side of salad — for example, a combination of cherry tomatoes, cucumbers, onions and roasted garlic.

If you serve a few hours after cooking, leave on a low heat for 5-10 minutes so that it'll be nice and hot. Another benefit? The aroma of the spices will hypnotize your guests and the taste will bring them back to the Mughal era. :)

Dumpling and Saltfish



Ingredients

- Saltfish:**
- 2 12 ounce packs saltfish (codfish)
 - 3 cloves garlic, crushed
 - 1 small onion, chopped
 - 1 tomato (medium), chopped
 - 2 scallions, chopped
 - 3 leaves cilantro, chopped
 - 1 Sazón all purpose seasoning pack (orange)

- Dumpling:**
- 2 cups all purpose flour
 - 1 teaspoon salt
 - ¾ cup water
 - Grated cassava

- Side:**
- 1 avocado (optional)

Instructions

- Dumpling:**
1. Bring medium pot of water to a boil.
 2. Mix flour and salt, then add water to mixture, kneading into a soft dough.
 3. Form balls about 2-3 inches in diameter, then flatten.
 4. Add to boiling water and cook for 20-25 minutes, or until dumplings float to the surface.
 5. Strain water, placing dumplings in a serving dish.

- Saltfish:**
1. Bring a pot of water to a boil.
 2. Remove saltfish from packaging, then place in boiling water and cook for 10-15 minutes. Note that the saltfish can be very salty, so you may need to wash it about three times to remove the extra salt.
 3. Remove fish from pot and use a fork to break into fine pieces.
 4. Heat olive oil to a sauté pan, then add garlic, onion, chives, cilantro, tomato, and Sazón. Cook for 3 minutes.
 5. Add the saltfish and stir to combine. Add a little water to prevent sticking.
 6. Simmer for about 5 minutes.
 7. Spread saltfish over dumplings, and serve with avocado on the side (optional).

Recipe Story

Dumpling and saltfish is a popular and traditional dish in Trinidad and Tobago. This dish was introduced to me as a child by my mom and immediately became a favorite. This dish became a once a week meal because I love it so much. I hope others enjoy this recipe as much as I do because it is very dear to my heart.



Recipe Story

As a child, I always knew it was the holidays because I would wake up to a clean house and the smell of pernil.

Pernil

Ingredients

- 10 pounds pork shoulder
- 1/2 cup corn oil
- 1/4 cup white vinegar
- 10 fresh garlic cloves, pressed
- 3 packs Sazón
- Adobo to taste
- 4 teaspoons black pepper
- 1 teaspoon oregano

Instructions

1. Rinse the pork, then stab it all over, so that it absorbs flavors.
2. Mix remaining ingredients, then pour over pork.
3. Cover and refrigerate overnight.
4. Cook at 275° for 2 hours, then increase temperature to 350° and cook for 4 more hours.
5. Uncover and broil for 10 minutes until the skin becomes crispy. Serve and enjoy!

Arroz Con Dulce

Ingredients

- 2 cups medium grain rice
- 5 14-ounce cans coconut milk
- 1 5-ounce can evaporated milk
- 12 whole cloves
- 1 teaspoon ginger
- 1 1/2 teaspoons salt
- 1 1/2 cups sugar
- 1 cup raisins
- 4 cinnamon sticks

Instructions

1. Pour rice into a bowl and add water, covering the rice by 2 inches. Allow the mixture to soak overnight. In a large pot, combine 4 of the coconut milk cans, evaporated milk, cinnamon sticks, cloves, salt, and ginger. Bring to a boil and set to low to simmer. Cook 15 minutes.
2. Drain rice and pour into a large heavy-bottomed pot.
3. Heat pot over low to medium heat.
4. Add 4 ladles of the coconut milk mixture (about 2 cups) to rice, stirring to combine. Continue to stir until the rice has absorbed most of the coconut milk. Continue this process one ladle at a time until you have used almost half of the coconut milk.
5. Add remaining coconut milk mixture, then stir until well combined and cover. Cook over low heat for 15-20 minutes, stirring occasionally to make sure it doesn't stick to the bottom.
6. Add sugar and raisins, then stir until well combined. Bring to a slow boil and reduce heat to a simmer. Cover and cook for an additional 15 minutes or until rice is tender.
7. Add remaining can of coconut milk, then stir until well combined. Continue to cook uncovered until creamy like a soft pudding. Don't worry if it's a little runny — the rice will continue to absorb the coconut milk as it cools.
8. Pour pudding into a serving dish and let cool at room temperature before serving. Garnish with cinnamon.

Recipe Story

This sweet treat is a Puerto Rican dessert that is traditionally served around the holidays (Christmas and New Year's); however, many restaurants and homes serve this delicious dish year round. Our version of rice pudding is extra sweet and thick, made with coconut milk and flavored with spices like ginger.

Caramel Apples

Ingredients

- Apple
- Melted caramel
- Plastic stick
- Sprinkles and decorations

Instructions

1. Press plastic stick into the apple.
2. Pour the melted caramel sauce onto the apple.
3. Sprinkle with decorations.
4. Enjoy for dessert!

Recipe Story

This dessert is really special to me and my family. We make it every New Year and Thanksgiving. It's such a special dessert for special days!



Recipe Story

According to Hindu scripture, Lord Ganesha once cooked kheer for a whole village. Ayurveda tells us that kheer was a part of the ancient Indian diet.

The Odia version likely originated in the city of Puri in Odisha more than 2,000 years ago. History tells us that it was the food of Indian gods. Years later, Mughals carried on this sweet tradition.

Kheer is an essential dish at our family feasts and festivals. My grandmother used to cook the best kheer, and to this day, we still serve it at parties, keeping the tradition alive through the generations.

Kheer
(Rice Pudding)

Ingredients

- 1 pack National Kheer Mix
- 1 pinch saffron
- 4 cups milk
- 1 tablespoon almonds, chopped
- 1 tablespoon pistachios, chopped
- Chopped dry fruits for topping (optional)
- Silver leaf (varq) for topping
- 1 tablespoon shredded coconut
- Rooh kewra (floral sweet essence)

Instructions

1. Boil 2 cups milk and a pinch of saffron. Stir until mixture thickens.
2. Add almonds and pistachios.
3. Add 1/2 pack of National Kheer Mix, and keep stirring vigorously.
4. Remove from heat.
5. Add crushed coconut.
6. Cool and refrigerate for 30 minutes.
7. Top with silver leaf, dried fruits, and additional coconut (optional).
8. Enjoy with friends and family!

Oliebollen

Ingredients

- 3 1/4 cups flour
- 2 teaspoons of salt
- 7 teaspoons fresh yeast
- 1 1/4 cups warm milk
- 1 tablespoon sugar
- 2 eggs
- Approx. 1 cup raisins, soaked, drained, and dried
- 1 large apple, peeled, cored, and diced
- Oil for frying
- Powdered sugar

Instructions

1. Dissolve the yeast in the milk. Leave for a few minutes to get frothy.
2. Mix the flour, salt, and sugar.
3. Add the eggs and the yeast-milk mixture to the flour, mixing well.
4. Mix in the raisins and apple.
5. Cover the bowl and leave to rise for about 1 hour.
6. Heat the oil in a deep-fryer or suitable pot to 340°.
7. Using an ice cream scoop or two spoons, shape batter into balls.
8. Fry batter for 4-6 minutes, or until brown. The oliebollen will turn themselves over when the first side has browned enough.
9. Remove the oliebollen from the oil with a slotted spoon, placing them on a paper towel to absorb most of the oil. Place in colander, layering between paper towels. The towels will absorb the remaining oil.
10. Dust with powdered sugar before serving and enjoy.

Recipe Story

These delicious Dutch doughnuts are an important part of the New Year’s Eve tradition in the Netherlands. Similar to the Italian zeppoles, oliebollen are fried dough sprinkled with powdered sugar; however, they also contain raisins and apple. Traditionally prepared and eaten on New Year’s Eve, they can also be purchased at oliebollen street stands in November and December.



Rice Krispie Treats



Ingredients

- 2 cups marshmallows
- 1 teaspoon vanilla extract
- 6 tablespoons butter
- 3 cups Rice Krispies cereal

Instructions

1. Melt your butter in a pot over medium heat.
2. Add 1 cup of marshmallows, setting the other cup aside for later.
3. Continue heating until marshmallows melt completely into butter. The mixture will appear yellow.
4. Remove from heat.
5. Add vanilla extract and stir to combine.
6. Add cereal and remaining marshmallows.
7. Line baking pan of your choice with parchment paper for easy removal (optional).
8. Flatten mixture into pan and let sit for one hour.
9. Cut into squares and enjoy!

Recipe Story

Whenever anyone is offered a Rice Krispie treat — whether family member or not — they take it! They’re not part of any family tradition, but everyone enjoys them. Although this recipe is simple, it’s always fun! The most important part is that this dish is delicious! I mean, who doesn’t enjoy gooey marshmallows with Rice Krispies cereal?!

(The marshmallows do get sticky, so be careful).





Recipe Story

Cash and I are bakers. We have a business called CashKakes, Inc. Our cake cookies are the most popular cookies. We get dozens of orders a week during bake sales. We have taught people this recipe on our YouTube as well as in classes. These cookies

have become a family tradition because we both love how quick, easy, delicious, and fun they are to make! Try it at home with your loved ones and you will impress them!

Strawberry Cookies

Ingredients

- Strawberry cake mix
- 2 large eggs
- 1/3 cup vegetable oil
- 2 cups white chocolate chips

Instructions

1. In a clean bowl, crack two large eggs. Always crack the eggs first so that if a shell accidentally falls in you can easily take it out.
2. Add strawberry cake mix and vegetable oil, mixing with a large spoon to combine.
3. Pour about 3/4 of the white chocolate chips, leaving 1/4 cup for the final topping. Mix to combine.
4. Place parchment paper on baking sheet and scoop batter onto the sheet with a spoon or ice cream scoop.
5. Bake for 8-10 minutes until the cookies rise. They should look pink and soft.
6. Immediately after removing from the oven, sprinkle the leftover white chocolate chips on top of each for decoration and added flavor. Let cool and eat. Our famous cake cookies are a hit, and you can use these steps with any flavor cake mix — super easy and delicious!

Sugar Cookies

Ingredients

- 1/2 cup butter
- 1 egg
- 1 package sugar cookie mix of choice (recommend Betty Crocker)

Instructions

1. Preheat oven to 375°.
2. Soften half of butter in microwave for about 20 seconds.
3. Pour cookie mix into bowl, adding butter and eggs. Mix to form a dough.
4. Scoop dough onto cookie sheet.
5. Bake 15 minutes.

Recipe Story

I have been baking these cookies ever since I was young. They were the first dish I baked correctly.

Thank You

Thank you to everyone who has helped
inspire this cookbook!

We are overjoyed to have this
opportunity to extend the spirit of our
Multicultural Potlucks to all family and
friends of Success Academy.