



AMADOCOOKS

THE RECIPE

Easy homemade meals

ABOUT AMADOCOOKS

Hello, my name is Amado and I am the founder of AmadoCooks cooking blog. First, I wanted to start of by thanking you for picking my recipe book “muchas gracias!”. It truly, means alot to me and my family to know that we have a following who is willing to spare some time to read or try a recipe. It's a wonderful feeling! So thank you! I also wanted to thank my family member, without them I would have never started the food blog to begin with.

So, where do I begin? I was 18, when I left my sweet home town to land in the crowded New York City streets. I must admit, it was quite terrifying to arrive to a place that I did not know the culture or language. But , I made it my mission to conquer it. In a fast-paced city, I decided to enter the food industry.

The first job I landed, was in a busy greek diner. There, I worked as a dish washer for the first year. By the second year I was given the opportunity to work as a line cook. In this position, I learn about many things such as cutting, knowing the right timings, and methods of cooking. But, I was eager to learn more. My second job was at a high-end French-Japanese infused restaurant. There, I learned about two important factors in cooking - presentation and taste. Taste and presentation work hand to hand, they balance each other out to make the perfect dish.The last and current job has been at well known Japanese restaurant. Here I learned about speed and fine cuts for delicate presentation.

Prior to starting AmadoCooks, I have always cooked Mondays for my family. It was just a helpful way of helping my wife and kids out. I have always experimented on new things and found new methods of making dishes, especially when my kids decides that they no longer like a certain dish. In fact, I enjoy cooking for them, they challenge me to create a better dish everytime. One Monday night, my marketeer daughter mentioned during dinner to start an instagram page. She said “dad, why don't we start you a page for you to share your art and creations. I want the world to see your work”. And, that's how that chapter in my life started.

I want to end my note by saying life is short and filled with many experiences, don't let any scary city from discouraging from accomplishing your goals.

Thank you and I hope you enjoy AmadoCook!

Amado Caltitla
AmadoCook Founder

STUFFED MUSSEL SHELLS



Mussel Shells stuffed with Salmon

Mussels are great, but mussel shells are better! Especially, when you're thinking of ways of how to present an elegant and fancy appetizers.

Here is a quick and simple way of presenting a delicious and easy stuffed mussel shells with salmon.



salmon



celeri



almonds



grated parmesan



soy sauce

Ingredients:

- dice raw salmon
- sliced celeri
- sliced almonds
- mussel shells
- soy sauce
- grated parmesan cheese

Steps:

1. Dice the raw salmon as shown in the first image above. This allows for the salmon to mix well with the other the ingredients and fit in the mussel shell.
2. Slice the celeri and almonds, respectively. (as shown in the images above)
3. Mix the salmon, celeri, and almonds together. Then, add soy sauce to the mix to give it taste and color.
4. Fill the mussel shells with the salmon mixture.
5. Top it of with grated parmesan for taste and texture.



BACON WRAPS



Jumbo shrimp bacon wraps
with enokitake mushrooms

What's better than bacon and shrimps? I know, having both of them together! Here I'm sharing you a quick and easy way of making a sweet and savory bacon wrapped shrimps with enokitake mushrooms.



jumbo shrimps



bacon strips



enokitake mushrooms



broccoli



red wine & oyster sauce

Ingredients:

- jumbo shrimps
- bacon strips
- enokitake mushrooms
- broccoli
- oyster sauce
- red wine



Steps:

1. Peel the jumbo shrimps (as shown in the first image). Then separate each bacon strips from each other and do the same with the enokitake mushrooms. (this allows for easy and quick access to the ingredients)

2. Grab a single bacon strip and lay it flat on a cutting board. Then, grab a jumbo shrimp and a couple enokitake mushrooms and wrapped together with the bacons strips. This step is easily done, when you lay the shrimp and the mushrooms on top of the bacon strip and proceed rolling them together to one side. (as shown in the image to your right).

3. Then, steam the broccoli for about 3 minutes for crispy-tender feeling.

4. Once, everything is prepped, sautee the bacon wrapped shrimps with oyster sauce & red wine in a frying pan until the shrimps and bacon are golden and crisps.



BEEF PATTIES



Beef patties with caramelized mushrooms

Burgers are amazing. You can basically top it off with anything and it still tastes great. My favorite beef patty topping would be caramelized mushrooms. Especially, when the patty is cooked with the caramelized mixture. Here I'm sharing my go to recipe to achieve this caramelize heaven like patty!



white mushrooms



red bell peppers



white onions



ground beef



Steps to making beef patties:

1. dice a whole red bell pepper and mince half a white onion and a garlic clove.
2. Mix the three ingredients with the ground beef.
3. Using both hands, grab a handful of the mixture to form a patty (as shown in the image to the right). Repeat this step until you form 10 patties.

Directions for caramelized beef patties:

1. Use a frying pan, to first sautee the sliced white onions until they turn brown.
2. Then, add the sliced white mushrooms into the cooked onions. Also, pour some red wine to the mixture to keep it from sticking to the pan and for flavor. (also shown in the right image)
3. Proceed with adding the beef patties and top it off with pouring more red wine to the caramelized mixture.
4. Cook the caramelized beef patties for 8-10 mnutes.

Ingredients:

- sliced white mushrooms
- diced red bell peppers
- sliced white onions
- prime angus ground beef
- minced white onions
- minced garlic clove.



STUFFED BELL PEPPERS



Stuffed bell peppers
with a spicy twist

I love peppers, they come in variety of flavors and taste. Some are sweet, others are spicy, and sometimes they are both. Stuffed bell peppers is a great way to incorporate both sweet and spicy flavors together in a single bite. Below is a quick and easy way to make deliciously sweet and savory stuff bell peppers with a spicy twist!



ground turkey



mexican chorizo



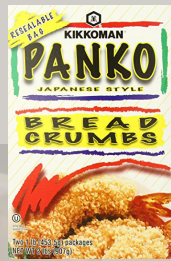
jalapeño



red onions



green & red bell peppers



panko crumbs & oyster sauce



Ingredients:

- ground turkey
- mexican chorizo
- panko crumbs
- chopped jalapeños
- chopped red onions
- red bell peppers
- green bell peppers
- eggs
- oyster sauce

Steps to ground turkey mix:

1. Chop/cut the following ingredients- a whole jalapeño, red onions, and mexican chorizo.
2. Mix in the spicy ingredients to the ground turkey and also add some salt & pepper.
3. Then, crack open two eggs and add panko bread crumbs to the mixture. Mix all the ingredients together until you can't see the bread crumbs

Directions stuffed bell peppers:

1. Cut the tops of the bell peppers and remove/scoop the seeds.
2. Stuff, the spicy ground turkey mixture into the scoop out bell peppers. Fill them to overflow similar to a muffin top. (the meat shrinks when its cooked).
3. Then, top it off with some oyster sauce to add some sweetness to the mixture.
4. Place the stuffed bell peppers in a baking dish and place it in the oven at 350 degrees for 30-45 minutes. Then serve it warm.



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