

# The PCLinuxOS magazine



*PCLinuxOS Recipe Corner Special Edition, Volume 1*  
2013 - 2016

February, 2025



# ***In This Issue...***

- 3 From The Assistant Editor's Desk**
- 4 Cracker Candy**
- 5 Bacon and Egg Lasagna**
- 6 Macaroni and Cheese Ham Pie**
- 7 Chicken Quesadillas**
- 8 Slow Cooker Beef Stroganoff**
- 9 Chocolate Chip Ice Cream Bread**
- 10 Fresh Blackberry Custard Pie**
- 11 Easy Pierogi Casserole**
- 12 Grilled Barbecued Chicken Bacon Skewers**
- 13 Cinnabon Style Cinnamon Rolls**
- 15 Baked Blooming Onion**
- 16 Rose Bouquet With Ham and Cheese**
- 17 Caramel Apple Cookie Bread**
- 18 Mouth Watering Fall Off The Bone BBQ Ribs**
- 19 Blackberry Bacon Cobbler**
- 21 Aussie Works Burger**
- 22 Grilled Flank Steak**
- 23 Campfire Chili In A Dutch Oven**
- 24 Ground Beef and Sausage Manicotti**
- 25 Cheater Korean Beef**
- 26 Bacon Cheeseburger Meat Loaf**
- 27 Hash Brown Casserole with Bacon,  
Onions, and Cheese**
- 28 Chicken Bacon Ranch Enchiladas**
- 29 Baked Teriyaki Chicken**
- 30 Sausage and Egg Stuffed Sourdough  
Breakfast Rolls**
- 31 Easy Cottage Cheese Cheese Horns**

- 32 Penne with Smoked Sausage  
and Caramelized Onions**
- 33 Beef Parmesan with Garlic  
Parmesan Pasta**
- 34 Breakfast Egg Rolls**
- 35 Mexican Chorizo Breakfast Bake**
- 36 Gluten-Free Mini Meatloaves**
- 38 Honey-Garlic Slow Cooker Chicken Thighs**
- 39 Tofu Parmigiana**
- 40 Cheddar Bacon Chicken Tenders**
- 41 Southwest Twice Baked Potatoes**
- 42 Sausage and Potatoes Italiano**
- 43 Overnight Orange and Vanilla Bean  
Sticky Buns**
- 44 Slow Cooker Cheesy Mexican Chicken**
- 45 Beef Fry Bread Tacos**
- 46 Japanese Beef Tenderloin Curry**
- 47 Smoked Watermelon Salad**
- 49 Salsa Shrimp Tacos**
- 50 Cheesy Bacon Ranch Potatoes**
- 51 Slow-Cooker Sloppy Joe Lasagna**
- 52 Watermelon Fire and Ice Salsa**
- 53 Japanese Hamburger Steak**
- 54 Pig Candy**
- 56 Cheesy Ground Beef Manicotti**
- 57 Monte Cristo Strata**
- 58 Creamy Spinach & Sausage Pasta**
- 59 Cake Mix Cinnamon Rolls**
- 60 Glazed Pork Chops**
- 61 Applesauce Cake**

# From The Assistant Editor's Desk...

Welcome to another Special Edition! This one, as you can see, is a compilation of recipes from the PCLinuxOS Recipe Corner.

The CrankyZombie/YouCanToo mentioned that some forum members had asked him if we could create a special issue from the recipes. We had already talked about it because others of us had gotten the same request. We're doing the same thing on this as we did on the graphics special editions: compile three or four years into one document. Remember, since these have already been in the magazine, the only way we are publishing the special edition as a PDF file.

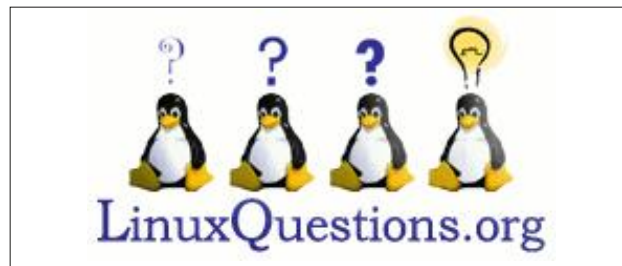
I welcome this special edition! In spite of having a whole kitchen cabinet full of cookbooks, I have seen some recipes in the magazine that I really want, and instead of looking through over 100 issues for the ones I want to try (I've already tried quite a few), it's so much easier for me to have them compiled all together so they don't get lost. I'll probably print it out and add it to my cookbook collection.

This special edition contains recipes from the years 2013 through 2016. They started in the magazine in March, 2013, and not all the issues had two recipes. They have been put in the same order that they were published.



I hope you enjoy this compilation! Also, as parnote would say, until next month, I bid you peace, happiness, serenity, prosperity, and continued good health!

The cover was made by Meemaw, using an image from Pixabay.



The **PCLinuxOS** magazine

The PCLinuxOS name, logo and colors are the trademark of Texstar. **The PCLinuxOS Magazine** is a monthly online publication containing PCLinuxOS-related materials. It is published primarily for members of the PCLinuxOS community. The magazine staff is comprised of volunteers from the PCLinuxOS community.

Visit us online at <https://pclosmag.com>.

This release was made possible by the following volunteers:

**Chief Editor:** Paul Arnote (parnote)

**Assistant Editor:** Meemaw

**Artwork:** Paul Arnote, Meemaw

**PDF Layout:** Paul Arnote, Meemaw

**HTML Layout:** tbs

**Staff:**

YouCanToo                      David Pardue

Alessandro Ebersol

**Contributors:**

*The PCLinuxOS Magazine is released under the Creative Commons Attribution-NonCommercial-Share-Alike 3.0 Unported license. Some rights are reserved. Copyright © 2024.*



# PCLinuxOS Recipe Corner



From The Kitchen of  
*You Can Too*



## Cracker Candy

### Ingredients:

enough crackers to line a baking sheet.  
1 cup unsalted butter. (2 sticks).  
1 cup packed light brown sugar.  
1/2 tsp vanilla extract.  
1 cup semisweet chocolate chips.  
1 cup marshmallows or coconut, optional.  
1 cup nuts of your choice.  
(cashews, almonds, walnuts, pecans, peanuts)

### Cooking Instructions:

1. Line a baking sheet with foil, making sure you have enough to create a tall rim around the pan. Line the pan with crackers, breaking up pieces if you have to, to fill in any cracks. Preheat the oven to 375F.
2. In a medium sized saucepan, melt the butter and brown sugar together over medium heat.

Stir frequently until the mixture begins to boil. Once boiling, continue boiling for 3 minutes, stirring constantly. Remove from heat and add in vanilla.

Pour caramel over crackers, and spread evenly with a silicone spatula. CAUTION! This mixture is very hot and will stick to your skin, causing a nasty burn. BE CAREFUL!

3. Put the baking sheet in the oven, reducing heat to 350F. Bake for 15 minutes, watching carefully that the caramel does not burn.

4. Remove from heat and cover with chocolate chips. Let stand 5 minutes until chocolate melts, and then spread evenly with a spatula. Sprinkle nuts or whatever toppings you desire. Let cool completely, and then break into pieces, storing in an airtight container.





# PCLinuxOS Recipe Corner



## Bacon and Egg Lasagna

### Ingredients:

12 lasagna noodles (cooked and drained)  
2 Tbsp. chopped parsley  
1 lb. bacon (cut in 1 inch strips)  
1/4 tsp. pepper  
1 cup chopped onion  
4 cups milk  
1/3 cup bacon drippings

12 hard cooked eggs (sliced)  
1/3 cup all purpose flour  
2 cups shredded Swiss cheese  
1/2 tsp. salt  
1/3 cup grated Parmesan cheese

### Cooking Instructions:

1. In large skillet, cook bacon until crisp; drain, reserving 1/3 cup drippings. Set bacon aside. Cook onions in bacon drippings until tender. Add flour, salt, and pepper. Stir until a paste forms.

2. Add milk; cook and stir until mixture comes to a boil and is thickened.

3. Heat oven to 350 degrees F. Grease 9x13 inch baking dish. Spoon a small amount of white sauce into bottom of pan. Divide lasagne noodles, bacon, white sauce, eggs, and Swiss cheese into thirds; layer in pan. Sprinkle with Parmesan cheese. Bake at 350 degrees for 25-30 minutes or until thoroughly heated. Sprinkle with parsley. Let stand 10 minutes before serving. Makes 12 servings. Can be made the day before.



# PCLinuxOS Recipe Corner



## Macaroni and Cheese Ham Pie

### Ingredients:

3 cups shredded Cheddar cheese (12 oz)  
1 cup cubed cooked ham  
1 cup uncooked elbow macaroni (3 1/2 oz)  
2 1/4 cups milk  
2 eggs  
1/2 cup Original Bisquick® mix  
1/4 teaspoon salt  
Chopped fresh parsley, if desired

Create your own Bisquick mix [here](#).

### Cooking Instructions:

1. Heat oven to 400°F. Spray 10-inch or 9 1/2-inch glass deep-dish pie plate with cooking spray.
2. In large bowl, mix 2 cups of the cheese, the ham and uncooked macaroni. Spread in pie plate.
3. In blender, place milk and eggs. Cover; blend on medium speed until smooth. Add Bisquick mix and salt; blend until smooth. Pour over mixture in pie plate.
4. Bake 35 to 40 minutes or until knife inserted in center comes out clean. Sprinkle with remaining cheese. Bake 1 to 2 minutes longer or until cheese is melted. Sprinkle with parsley. Let stand 10 minutes before serving.



**Looking for an old article?  
Can't find what you want? Try the  
PCLinuxOS Magazine's  
searchable index!**

The **PCLinuxOS** magazine





# PCLinuxOS Recipe Corner



## Chicken Quesadillas

### Ingredients:

1/2 lb. Chicken, chopped very small  
1/3 c. Sour cream (can be lowfat)  
1/3 c. Salsa  
1 c. Shredded cheese, any type, I prefer cheddar.  
12 Small soft tortillas  
1/2 tsp. Garlic salt  
Pepper to taste  
1 tsp. Chili powder  
1 tsp. Paprika  
1/2 tsp. Cumin

### Cooking Instructions:

1. Saute chicken with seasonings.
2. In medium bowl, combine chicken, sour cream, salsa and cheese.
3. Heat frying pan to medium.

4. Sandwich the mixture between two tortillas at a time. Place enough mixture so there is about an inch between the mixture and the edge of the tortilla.

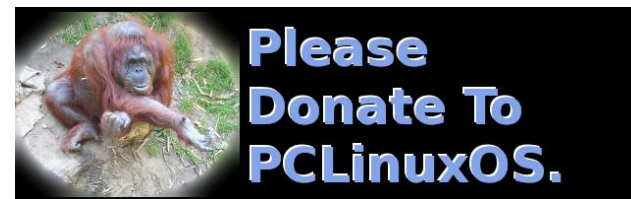
5. Heat each quesadilla in the pan, and flip when the bottom is lightly browned. Serve with salsa and sour cream to dip. Enjoy!



*Like us on Facebook!*

*PCLinuxOS Magazine*

*PCLinuxOS Fan Club*



# PCLinuxOS Recipe Corner



From The Kitchen of  
*You Can Too*



## Slow Cooker Beef Stroganoff

### Ingredients:

- 2 pounds beef stew meat.
- 1 cup chopped onion.
- 1 can (10 3/4 ounces) condensed cream of golden mushroom soup.
- 1 can (10 3/4 ounces) condensed cream of onion soup.
- 1 jar (6 ounces) sliced mushrooms, drained or use fresh sliced.
- 1/4 teaspoon pepper.
- 1 package (8 ounces) cream cheese, cubed.
- 1 container (8 ounces) sour cream.
- 6 cups hot cooked noodles or rice.

3. Stir cream cheese into beef mixture until melted. Stir sour cream into beef mixture. Serve over noodles.



*The*  
**PCLinuxOS**  
*Magazine*  
**Created with Scribus**



### Cooking Instructions:

1. In 3 1/2- to 4 1/2-quart slow cooker, mix beef, onion, soups, mushrooms and pepper.
2. Cover and cook on low heat setting 8 to 10 hours or until beef is very tender.



## PCLOS-Talk

Instant Messaging Server

**Sign up TODAY!** <http://pclostalk.pclosusers.com>





# PCLinuxOS Recipe Corner



## Chocolate Chip Ice Cream Bread

### Ingredients:

2 cups vanilla ice cream, softened  
1 1/2 cups self-rising flour  
1/2 cup mini chocolate chips  
Sprinkles

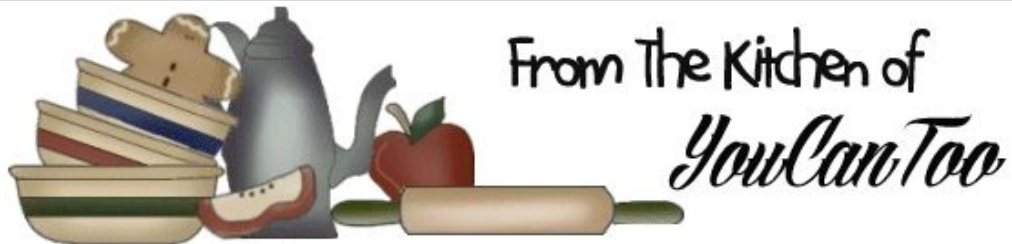
\* substitute for self-rising flour  
1 1/2 cups AP flour  
2 1/4 tsp baking powder  
1/2 tsp salt  
Mix to combine.

### Cooking Instructions:

1. Preheat the oven to 350 degrees F.
2. Combined the ice cream, flour, and chocolate chips in a bowl. Press the batter into a buttered 5x3 loaf pan and shake the sprinkles on top.
3. Bake for 45 minutes, or until the top turns golden brown. Allow to cool for five minutes in the loaf pan, then turn out onto a wire rack to cool completely.



# PCLinuxOS Recipe Corner



## Fresh Blackberry Custard Pie

### Ingredients:

1 (9 inch) pie crust

### FOR THE BERRIES:

2 cups fresh berries

1 1/2 cups sugar

1/4 cup flour

### FOR THE CUSTARD:

2 eggs, beaten

1 small can evaporated milk  
(2/3 cup)

1/2 tsp. vanilla

### FOR THE CRUMB TOPPING:

1/2 cup sugar

1/3 cup flour

1/4 cup margarine

1/2 tsp. vanilla

### Cooking Instructions:

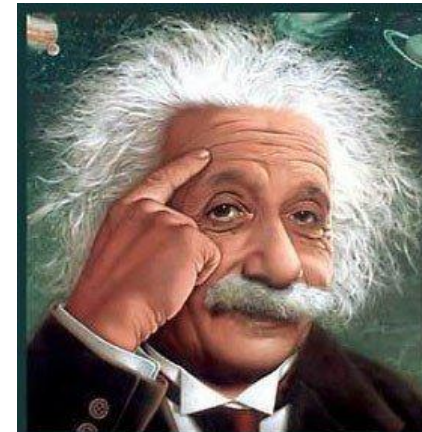
Combine berries, 1 1/2 cups sugar and flour and toss to coat fruit. Fill a pastry lined 9 inch pie plate.



Mix beaten eggs, milk and vanilla and pour over fruit.

Mix topping ingredients together until it resembles coarse crumbs. Sprinkle crumb mixture over berry filling.

Bake at 350 degrees F about one hour or until done.



It's easier than  $E=mc^2$   
It's elemental  
It's light years ahead  
It's a wise choice  
It's Radically Simple  
It's ...





# PCLinuxOS Recipe Corner



## Easy Pierogi Casserole

### Ingredients:

9 lasagna noodles, uncooked  
4 cups hot mashed potatoes  
1/2 cup Herb & Garlic cream cheese spread  
6 green onions, thinly sliced  
1 cup Bacon Bits, divided  
2 cups shredded Cheddar cheese, divided

### Cooking Instructions:

1. Heat oven to 375°F.
2. Cook noodles as directed on package, omitting salt. Meanwhile, combine mashed potatoes, cream cheese spread, onions, 2/3 cup bacon and 1 cup Cheddar cheese.
3. Place 3 noodles in 13x9-inch baking dish sprayed with cooking spray; cover with 1/3 of the potato mixture. Repeat layers twice. Top

with remaining bacon and Cheddar; cover.

4. Bake 30 min. or until heated through. Uncover; bake 3 to 5 min. or until cheese is lightly browned. Let stand 10 min. before cutting to serve.

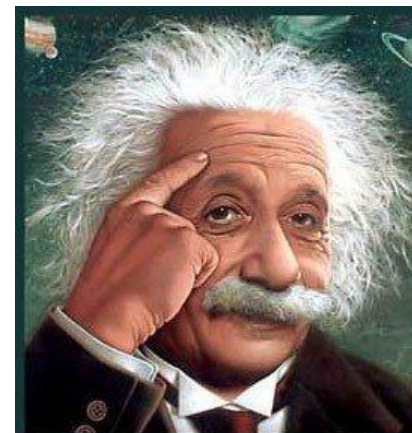
**Options:** For a change of pace, substitute cottage cheese for the mashed potatoes.



DESTINATION **LINUX**  
Linux is Our Passion



Open Source Initiative



*It's easier than  $E=mc^2$   
It's elemental  
It's light years ahead  
It's a wise choice  
It's Radically Simple  
It's ...*



# PCLinuxOS Recipe Corner



## Grilled Chicken Bacon Skewers

### Ingredients:

- 5 bamboo skewers (6 inch)
- 3 large boneless skinless chicken breasts (about 1 lb)
- 4 large green onions
- 5 strips of cooked bacon cut into thirds (15 pieces)
- 1/2 cup of your favorite barbecue sauce

### Cooking Instructions:

1. Soak skewers in water at least 30 minutes to prevent burning. Meanwhile, cut each chicken breast in half lengthwise, then cut crosswise to make 10 (about 1-inch) pieces. Cut onions into 2-inch pieces (30 pieces total).
2. Heat gas or charcoal grill. Push 1 skewer through end of 1 bacon piece, then through middle of 1 chicken piece and back through other end of bacon piece; add 2 onion pieces, then repeat with another bacon piece and

chicken piece. Place on large plate or tray. Repeat to make remaining kabobs.

3. Place kabobs on grill over medium heat. Cover grill; cook 5 minutes. Turn kabobs; brush with half of the barbecue sauce. Cover; cook 5 minutes. Turn kabobs; brush with remaining sauce. Cover; cook about 1 minute longer or until chicken is no longer pink in center. If desired, serve with additional barbecue sauce for dipping.



**Does your computer run slow? Are you tired of all the "Blue Screens of Death" computer crashes?**



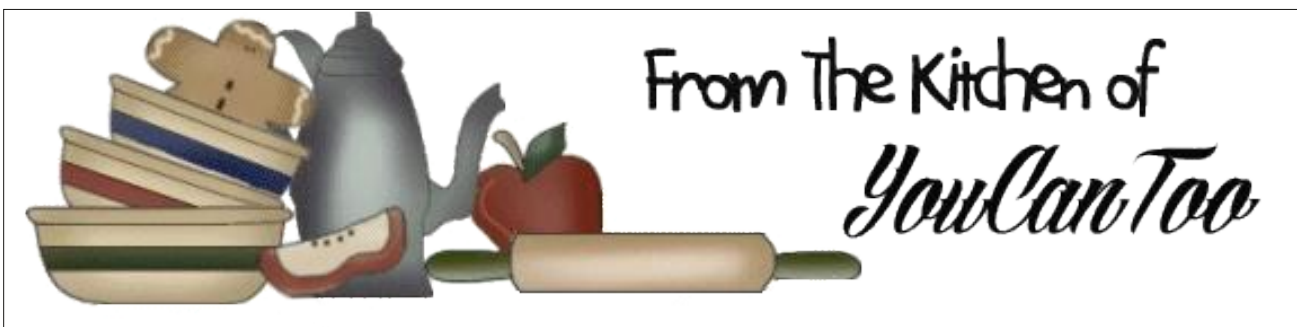
**Are viruses, adware, malware & spyware slowing you down? Get your PC back to good health TODAY! Get**



*Download your copy today! FREE!*



# PCLinuxOS Recipe Corner



## Cinnabon Style Cinnamon Rolls

### Ingredients

**You will need the following for the cinnamon roll dough:**

1/4 cup warm water  
2 1/2 teaspoons yeast  
1 tablespoon of white sugar  
  
3/4 cup warm milk (110°F/45°C)  
2 eggs, room temperature  
1/3 cup margarine, melted  
4 - 4 1/2 cups bread flour  
1 teaspoon salt  
1/2 cup white sugar

**Here's the list for the cinnamon filling:**

2 cups dark brown sugar, packed  
4 tablespoons ground cinnamon  
1/3 cup butter, softened

**And finally the cream cheese frosting, this was the hardest part to perfect (I usually end up making a double batch):**

1/2 cup butter, softened  
1 teaspoon vanilla extract  
1/4 teaspoon salt  
1 (8 ounce) package cream cheese, softened  
2 2/3 cups confectioners' sugar - aka powdered sugar

**Note:** *Conversions to metric measurements can be found [here](#).*

You will do a few things differently when making these cinnamon rolls compared to other cinnamon rolls.

Mix the water, yeast, and sugar. Let sit for 10 minutes to make a slurry.

While the slurry is forming add the dry ingredients for the dough together in a mixer with a dough hook.

When slurry is done add all remaining wet ingredients to the dry ingredients, mix for 5 minutes.

Put the dough in an airtight container and let double in size (about an hour)

While the dough is proving you can mix up the sugar and cinnamon mixture that will go inside the cinnamon rolls. I know it seems like a lot of cinnamon, but the cinnamon rolls are going to be big.

Once the dough has fully proofed, you will need to roll it out on a large surface to roll it out on. Lightly dust the surface with some bread flour so the dough does not stick.

Roll dough into a 16 x 21 inch rectangle (about 1/4 inch or 64 mm thick). Spread dough with 1/3 cup (79 ml) butter. Sprinkle evenly with sugar/cinnamon mixture. Roll up dough and cut into 12 rolls.

Make sure to reserve about a 1/4 cup of the cinnamon sugar mixture to coat the bottom of the pan to help the rolls come out of the pan easier.



It will be a little tough to start rolling up the roll. As you roll it up lightly tug on the roll to slightly stretch the dough to help hold it together.

I decided to give baking the rolls their own section, because you are going to use your oven as an industrial bread proofer to get them to double the second time. What I usually do is turn the oven up to about 200°F for a few minutes to get it nice and warm, put in a small shallow pan with some water in it in the oven while the rolls are proofing.

Place rolls in a parchment paper lined 9 x 13 inch baking pan. Let them rise until nearly doubled again (about 30 minutes).

After they are done rising for the second time, remove the rolls and preheat the oven to 385° F (200 degrees C).

Bake for 15 minutes while the entire pan is covered in aluminum foil.

After 15 minutes remove the foil and bake for an additional 3 to 4 minutes to lightly brown the tops (watch it, they will brown quickly!).



I want to give the frosting its own section as well, because this was actually the hardest part about making the cinnamon rolls.

You will need to add the ingredients for the frosting in precisely this order:

1/2 cup butter, softened  
1 teaspoon vanilla extract  
1/4 teaspoon salt  
1 (8 ounce) package cream cheese, softened  
2 2/3 cups confectioners' sugar

When you first put the butter in make sure it is at room temperature, and after it is been whipped for about 2 min. you will need to put the bowl in an ice bath to lower the butter down to right around 45°F. As soon as the butter has stiffened up just slightly, whip it with the mixer again and you will noticeable fluff up significantly more this time.

While the mixer is still running, add in the vanilla, salt, and the cream cheese and whip for another 2 min. After everything is been incorporated add in the confectioners' sugar 1/2 cup at a time.

The end result will be a very creamy fluffy frosting that will melt slightly when spread on a roll.

As soon as the rolls come out of the oven put a glob of frosting on each of the rolls and put it back in the oven for 1-2 minutes to lightly melt some of the frosting and let it seep in between the rolls.

Let cool for 10-15 minutes, then enjoy your warm homemade Cinnabon style cinnamon rolls.

If you let the cinnamon rolls come down to room temperature you will be able to freeze them for up to three months in the freezer, as long as they are in an airtight bag.

Even though these take a while to make, the taste is exceptional and you will never be able to eat another cinnamon roll out of a can again!





# PCLinuxOS Recipe Corner



## Baked Blooming Onion

### Ingredients

Preheat oven to 375 degrees

1 large onion (Vidalia is best but any onion will do. I used a regular yellow onion)

1/2 cup all purpose flour

1/2 cup milk

2 Tbsp vegetable oil

spray oil

1 tsp paprika

1/4 tsp garlic powder

1/4 tsp baking powder

1/4 tsp xanthan gum

1 large ziplock bag

It is **very important** to note the diagrams outlining how far down to cut the onion. Failure to leave enough uncut at the base will result in the onion bloom to fall apart. No big deal, just try again :)

The solid black lines are the first main cuts. The red circle on the bottom will be where you need

to stop cutting. The black dotted lines are the additional cuts to create the petals.

1. Cut 1/4 of inch off the top of the onion. Peel off outer skin. Turn onion upside down, roots up.
2. (BEFORE you cut, make sure to leave at least 3/4 inch from the roots for all cuts).
3. Make 4 equal cuts or quarters. Start your cut from the top (near the roots) where the red circle would start.
4. Cut each quarter 2 more times. A total of 12 sets of petals will be created.
5. Gently spread the petals to open the bloom. Soak in ice cold water will do the same.
6. Combine all dry ingredients in ziplock bag. Add onion and gently shake to coat.
7. Take onion out of bag and shake off excess flour in a bowl.
8. Pour remaining flour from ziplock into bowl; add oil and milk.
9. Batter should be fairly thick. Add extra flour if batter is runny.

10. Use your hands to coat all individual petals with batter.

11. Place on a pan lined with parchment paper. Lightly spray entire onion with oil.

12. Bake for 18-20 minutes. Allow to cool before moving and serving.

13. Serve with your favorite dipping sauce. I'd serve it with a creamy ranch dressing.



< Cut lines.

V Onion cut.



# PCLinuxOS Recipe Corner



From The Kitchen of  
*You Can Too*

## Rose Bouquet with Ham and Cheese

### Ingredients

3.2 cups all purpose flour  
½ cup milk + 1 Tbsp  
0.42 oz yeast  
1 tsp sugar  
3.38 tbsp olive oil  
1 egg  
2 tsp salt

### For the filling:

ham  
cheese (any kind you like)

Start by mixing the yeast in the milk with a tsp of sugar.

Now put your flour in a bowl and add the milk/yeast mixture that you've prepared and mix everything a little. I used a mixer but you can use your hands for the whole recipe if you don't have one.

We have to prepare another mixture now:

Put your egg in a bowl, add the olive oil and 2 tsp of salt. Mix everything with a fork and add it to the rest of the ingredients. Continue to mix everything together until you obtain a homogeneous dough.

Let your dough rest for a couple of hours, leaving it in a covered bowl to make sure that it will rise.

After your dough has risen, spread it on a table using a rolling pin, until it becomes a big rectangle, about ¼ inch thick.

Lay your slices of ham and cheese on the rectangle and begin to roll it starting from one of the longest sides. Try not to make the roll too tight.

Prepare a round cake pan, spreading some oil or putting parchment paper in it.

Now you have to cut your roll into sections, about 1 ¼ inches. (These sections will be the roses of your bouquet :) Place them in the pan trying to keep them a little distant from each other because they are going to grow some more.



Let them rest for another 45 minutes, or until doubled in size.

Brush some milk over the top, and bake at 350F for about 35 minutes.





# PCLinuxOS Recipe Corner



From The Kitchen of  
*You Can Too*

## Caramel Apple Cookie Bread

### Ingredients:

½ cup + 2 Tbsp. softened butter.

The 2 tablespoons are for the caramel apples...

2 small to medium apples peeled and diced

(I used gala apples)

¼ cup brown sugar

1 tsp. vanilla

2 large eggs

1 cup white sugar

1¾ cup all-purpose flour

½ tsp. salt

1 tsp. baking soda

been creamed, sift flour, baking soda and salt; mix dry ingredient into the wet ingredients.

Fold caramel apples into the batter so the batter becomes moist and sticky. Once done place batter into a greased loaf pan and put in the oven. The bread should bake for an hour and twenty minutes (I have a skinny loaf pan so it takes longer to bake, if your loaf pan is wider than mine it make not take as long) or stick a

toothpick in the middle. If it comes out clean the bread is done. Let cool completely. Once cool take out the loaf pan and serve.





**DONATE  
TODAY**

*Help PCLinuxOS  
Thrive & Survive*

# PCLinuxOS Recipe Corner



From The Kitchen of  
*You Can Too*

## Mouth Watering Fall Off The Bone BBQ Ribs

These ribs take a long time to slow cook, but the results are beyond finger licking good.

Things you will need:

Pork bareback ribs

Marinade of your choice (I prefer Stubbs)

BBQ sauce of your choice (I prefer Stubbs or Sweet Baby Rays)

Dish (Glass cake pan will work)

Aluminum foil

Brush to spread BBQ sauce

Gas or Charcoal Grill

Put the ribs in shallow dish, meaty side down (can be glass, ceramic, whatever you have that that will fit the ribs in). Add your marinade. Then cover, and put into the fridge overnight.

Pour out your marinade. You can leave a little of it in your dish to help add more flavor as you cook. However, I recommend that you don't leave all of your marinade in your dish.

Once you pour out your marinade re-cover with aluminum foil.

Preheat your oven to 250°F.

Place your covered ribs in the oven.

Now cook at 250°F for 3-4 hours. Set it and forget it. There is no need to do anything until you're ready to BBQ.

First prepare your grill. I prefer charcoal so that's what I am using.

The trick to charcoal grilling is to let your lighter fluid soak for a couple minutes.

Also, remember to allow your charcoal to turn white to almost white before grilling. It allows for a more even burn.

After your charcoal has turned white to almost white it's time to start adding ribs and BBQ sauce.

First, place your meat onto the grill (may already be falling off the bone so be careful).

Second, add your favorite BBQ sauce spreading on in a nice even layer with a brush. Cover up your grill and allow to cook for 10-15 minutes.

Third, flip meat and repeat by adding more BBQ sauce and cooking for 10-15 minutes.

Now your ribs are done. Eat and Enjoy the mouth watering fall off the bone ribs you just made. It took awhile to make, but the satisfaction of eating them is well worth it. If you happen to have leftovers (which I doubt you will) you can make an amazing pulled pork sandwich. Enjoy!



 **FREE SOFTWARE  
FOUNDATION**



# PCLinuxOS Recipe Corner



From The Kitchen of  
*You Can Too*

## **Blackberry Bacon Cobbler**

This requires only six ingredients:

- 3/4 cup of flour
- 2 cups of white sugar
- 1/2 cup of butter
- 3-5 cups of blackberries
- 18-20 strips of bacon
- About a cup of brown sugar

Simple!

First off, we need some well done bacon to crumble into the topping.

Simple cook three or four strips of bacon until they are well done, and cool them on a plate with a paper towel. When cooled, crumble or run them through a food processor.

Mix the flour and sugar in a large mixing bowl. Soften the butter and fold it into the dry ingredients. Mix it well until it's lumpy, it should stick together if you squeeze it but crumble easily. If it seems too dry add a bit of water, but be careful, just add it a teaspoon at a time.

Finally, stir in the crumbled bacon and set aside.

On a foil lined baking sheet, lay out 7-8 strips of bacon side by side. Along one edge, fold every other strip of bacon back a bit, and lay another strip of bacon along this edge and fold the strips back over it.

The strips it is lying along should now alternate over-under-over-under. From the other side of the weave, fold all the under strips back, all the way to the perpendicular bacon strip. Lay another strip next to it, fold the strips back over, and then fold back all the new under strips. Repeat until you've got a weave!

Turn on your oven to 425F. Rub a good amount of

brown sugar all over the top of the weave, and put it in the oven. Check it every ten minutes or so, until it's started to brown nicely.

Carefully flip the weave with a pair of tongs, and add more brown sugar. Put it back in the oven cook it longer, again checking every ten minutes or so. Candied bacon can get overdone pretty quickly!

Next time I make this, I'm going to pour off the grease after the flip. I think it would have been better if the bacon weave had come out a bit more crispy!



When it's finally done, place it on a plate with a paper towel to soak up the worst of the grease.

Line a small cake pan with tin foil and put the candied bacon weave crust in it. Trim any edges that stick out (and eat them!)

Pour the berries into the pan. It's fine if they stick out a bit over the rim, they will reduce down as they cook.

Pour the bacony topping crumble over the berries and gently pat it down.

Preheat the oven to 375F. Place the cobbler pan on a baking sheet to catch any drippings. Bake it for about fifteen minutes, then check it every five until the topping is golden brown and the berry juice starts to bubble up into it.

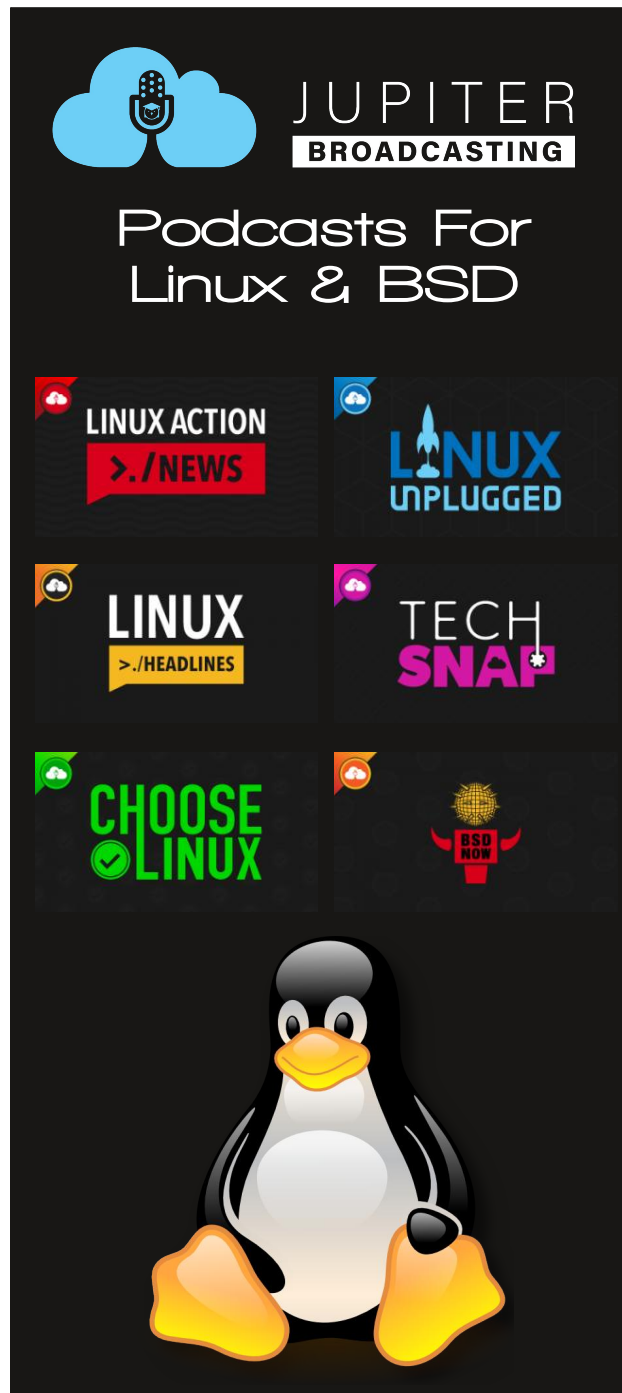


*A magazine just isn't a magazine  
without articles to fill the pages.  
If you have article ideas, or if you  
would like to contribute articles to  
the*

*PCLinuxOS Magazine,  
send an email to:*

***[pclinuxos.mag@gmail.com](mailto:pclinuxos.mag@gmail.com)***

*We are interested in general articles  
about Linux, and (of course), articles  
specific to PCLinuxOS.*



## Disclaimer

1. All the contents of the PCLinuxOS Magazine are only for general information and/or use. Such contents do not constitute advice and should not be relied upon in making (or refraining from making) any decision. Any specific advice or replies to queries in any part of the magazine is/are the person opinion of such experts/consultants/persons and are not subscribed to by the PCLinuxOS Magazine.

2. The information in the PCLinuxOS Magazine is provided on an "AS IS" basis, and all warranties, expressed or implied of any kind, regarding any matter pertaining to any information, advice or replies are disclaimed and excluded.

3. The PCLinuxOS Magazine and its associates shall not be liable, at any time, for damages (including, but not limited to, without limitation, damages of any kind) arising in contract, rot or otherwise, from the use of or inability to use the magazine, or any of its contents, or from any action taken (or refrained from being taken) as a result of using the magazine or any such contents or for any failure of performance, error, omission, interruption, deletion, defect, delay in operation or transmission, computer virus, communications line failure, theft or destruction or unauthorized access to, alteration of, or use of information contained on the magazine.

4. No representations, warranties or guarantees whatsoever are made as to the accuracy, adequacy, reliability, completeness, suitability, or applicability of the information to a particular situation.

5. Certain links on the magazine lead to resources located on servers maintained by third parties over whom the PCLinuxOS Magazine has no control or connection, business or otherwise. These sites are external to the PCLinuxOS Magazine and by visiting these, you are doing so of your own accord and assume all responsibility and liability for such action. Material Submitted by Users A majority of sections in the magazine contain materials submitted by users. The PCLinuxOS Magazine accepts no responsibility for the content, accuracy, conformity to applicable laws of such material.

**Entire Agreement:** These terms constitute the entire agreement between the parties with respect to the subject matter hereof and supersedes and replaces all prior or contemporaneous understandings or agreements, written or oral, regarding such subject matter.





# PCLinuxOS Recipe Corner



## Aussie Works Burger

### Ingredients:

- 1 lb ground beef
- 1 large onion, sliced
- 4 eggs
- 4 slices Canadian bacon
- 4 pineapple rings
- 4 slices cheddar cheese
- 1 (8 1/4 ounce) can sliced beets, drained
- 4 slices Tomatoes
- 4 lettuce leaves
- ketchup (optional)
- dill pickle relish (optional)
- mayonnaise (optional)
- mustard (optional)
- 4 kaiser rolls, split and toasted

### Directions:

1. Preheat an outdoor grill for high heat.
2. When the grill is ready, lightly oil the grilling surface. Form the ground beef into four patties, and grill for 5 minutes per side, or until cooked through.

3. Meanwhile, melt butter in a large skillet over medium heat. Add onions, and fry until soft. Remove the onions from the skillet, and crack the eggs in the same skillet over medium heat. Cook until the yolks are solid, turning over once. Remove the eggs, and set aside. Place the Canadian bacon in the same skillet, and fry until toasted. Remove the bacon, and turn the heat to high. Quickly fry the pineapple rings in the bacon drippings just until browned on each side.

4. To assemble sandwiches: Set bottom of Kaiser rolls on a plate, and top with burger, a slice of cheese, a slice of Canadian bacon, one fried egg, fried onions, a few slices of beet, a slice of pineapple, a slice of tomato, and a leaf of lettuce. Decorate the top bun with ketchup, mustard, relish and mayonnaise as desired. Place over the burger. Repeat with remaining burgers.



**Looking for an old article?  
Can't find what you want?  
Try thePCLinuxOS  
Magazine's searchable  
index!**

The **PCLinuxOS** magazine



# PCLinuxOS Recipe Corner



## Grilled Flank Steak

### Ingredients

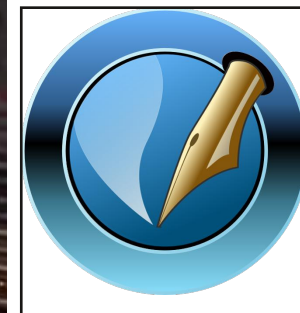
3 lb flank steaks  
1/3 cup white-wine vinegar  
3/4 cup olive oil  
1 1/2 tablespoons minced fresh rosemary  
3 garlic cloves, minced  
2 teaspoons salt  
1 teaspoon black pepper

### Preparation

Lightly pierce steaks all over with a sharp fork or knife. Whisk together remaining ingredients and transfer to a large resealable heavy-duty plastic bag. Add steaks and seal, pressing out excess air. Marinate steaks at least 6 hours or up to 1 day.

Prepare grill for cooking.

Grill steaks on an oiled rack set 5 to 6 inches over glowing coals, turning once, about 12 minutes for medium-rare. Transfer to a cutting board and let stand 5 minutes. Thinly slice steaks diagonally across the grain to serve.



**The  
PCLinuxOS  
Magazine**

**Created with  
Scribus**





# PCLinuxOS Recipe Corner



## Campfire Chili In A Dutch Oven

### Ingredients:

- 1 pound piñto beans, soaked in water for at least 4 hours
- 2 tablespoons vegetable oil
- 3 pounds pork shoulder cut into 1- to 2-inch chunks.
- 1 pound raw hot Italian or chorizo sausage, removed from casing
- 1 large onion, finely chopped
- 1 jalapeño chili, finely chopped
- 3 tablespoons chili powder
- 1 tablespoon ground cumin
- 2 teaspoons dried oregano
- 1 cup finely minced cilantro
- 1 (28-ounce) can crushed tomatoes
- Kosher salt and freshly ground black pepper, to taste.
- 1/2 cup finely sliced scallions

### Directions:

1. Rinse and drain soaked beans. Heat oil in Dutch oven over hot coals until smoking.

Add half of pork and cook until well-browned on all sides, about 10 minutes. Transfer to a large bowl and repeat with remaining half of pork. Transfer second batch to bowl with the first batch.

2. Add sausage to pot and cook, breaking it up with a wooden spoon until no longer raw. Return meat to pot with sausage and add onion, jalapeño, chili powder, cumin, oregano, and half of cilantro. Cook, stirring constantly, until aromatic and onions have begun to soften, about 4 minutes.

3. Add soaked beans, tomatoes, enough water to cover meat and beans by 2 inches, and a large pinch of salt (it should still taste under-seasoned, as it will reduce). Place lid on Dutch oven and cover with hot coals. Allow to heat for 10

minutes, then peek and check temperature. Liquid should be mildly bubbling.

4. Allow to cook until beans are soft and creamy, and meat is completely tender, 3 to 6 hours, depending on how hot you cook it (for best results, cook over very low heat for a long period of time). Check on pot as it cooks every hour or so, topping up with water as necessary. After the chili is done, season to taste with salt and pepper and stir in the remaining cilantro and scallions. Serve immediately.

**DESTINATION LINUX**  
Linux is Our Passion



# PCLinuxOS Recipe Corner



From The Kitchen of  
*You Can Too*

## Ground Beef and Sausage Manicotti

### Ingredients:

1 (8-ounce) package uncooked manicotti shells  
1/2 pound hot Italian sausage  
1/2 pound ground round  
1 medium onion, chopped  
1/2 cup dry white wine  
2 cups whipping cream  
1 teaspoon dried Italian seasoning  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 (14 1/2-ounce) can diced tomatoes with basil, garlic, and oregano, drained  
2 cups (8 ounces) shredded mozzarella cheese  
3/4 cup shredded Parmesan cheese

### Directions:

1. Cook pasta according to package directions; rinse in cold water. Drain. Place in a single layer on a wire rack; set aside.

2. Remove casings from sausage, and discard. Cook sausage, ground round, and onion in a

large skillet, stirring until meat crumbles and is no longer pink. Drain and set aside.

3. Add wine to skillet, stirring to loosen browned bits; bring to a boil. Add whipping cream and the next three ingredients; reduce heat, and simmer, stirring often, 15 minutes or until thickened. Remove from heat; cover and set aside.

4. Combine meat mixture, tomatoes, and mozzarella cheese. Spoon mixture evenly into 12 manicotti shells; arrange shells in a lightly greased 13- x 9-inch baking dish.

5. Bake, covered, at 350° F for 20 minutes. Uncover and pour cream mixture evenly over shells; sprinkle with Parmesan

cheese. Bake, uncovered, at 350° F for 10 more minutes. Broil, 5 1/2 inches from heat, for two to three minutes, or until cheese is lightly browned.



[commandlinefu.com](http://commandlinefu.com)

**edX** **THE LINUX FOUNDATION**  
**Introduction to Linux**  
**FREE Course**





# PCLinuxOS Recipe Corner



From The Kitchen of  
*You Can Too*

## Cheater Korean Beef

### Ingredients

1 pound lean ground beef  
1/4 - 1/2 cup brown sugar  
1/4 cup soy sauce  
1 Tablespoon sesame oil  
3 cloves garlic, minced  
1/2 teaspoon fresh ginger, minced  
1/2 - 1 teaspoon crushed red peppers  
salt and pepper

1 bunch green onions, diced

Options: Replace ground beef with either thinly sliced chicken or beef.



### Directions:

Heat a large skillet over medium heat and brown hamburger with garlic in the sesame oil.

Drain most of the fat and add brown sugar, soy sauce, ginger, salt and pepper and red peppers.

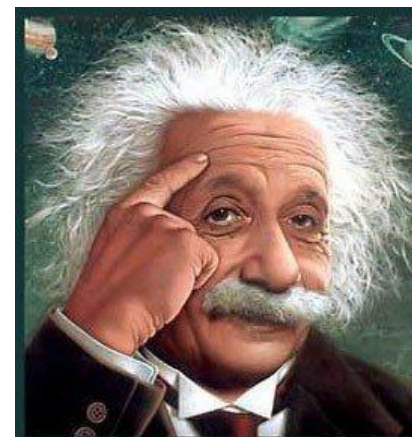
Simmer for a few minutes to blend the flavors.

Serve over steamed rice and top with green onions.

 **FREE SOFTWARE  
FOUNDATION**

**Looking for an old article?  
Can't find what you want?  
Try the PCLinuxOS  
Magazine's searchable  
index!**

The **PCLinuxOS** magazine



*It's easier than  $E=mc^2$   
It's elemental  
It's light years ahead  
It's a wise choice  
It's Radically Simple  
It's ...*

**PCLinuxOS**  
Radically Simple

# PCLinuxOS Recipe Corner



From The Kitchen of  
*You Can Too*

## Bacon Cheeseburger Meat Loaf

### Ingredients:

#### Meat Loaf

3 slices bread, torn into small pieces  
½ cup milk  
1 ½ lb lean (at least 80%) ground beef  
8 slices bacon, crisply cooked and crumbled  
1 cup finely shredded sharp Cheddar cheese  
(4 oz)  
¼ cup dill pickle relish  
½ cup finely chopped onion  
1 clove garlic, finely chopped  
1 egg, slightly beaten

#### Topping

⅓ cup ketchup  
1 tablespoon packed brown sugar

#### Directions

Heat oven to 350°F. Line 9x5-inch loaf pan with foil; spray foil with cooking spray.

In large bowl, mix bread and milk. Let stand 5 minutes to absorb milk. Add beef, all but 2 tablespoons of the bacon, the shredded cheese, relish, onion, garlic and egg. Mix until well combined. Shape mixture into 8x4-inch loaf. Place in pan.

In small bowl, stir together Topping ingredients. Spread on top and sides of loaf. Top with reserved 2 tablespoons crumbled bacon.

Bake uncovered 1 hour to 1 hour 15 minutes or until meat thermometer inserted in center of loaf reads 160°F. Cool 10 minutes.

Cut meat loaf into slices to serve. Top with desired burger toppings, such as pickle relish, ketchup and mustard.

 **FREE SOFTWARE  
FOUNDATION**

**DOS GAMES ARCHIVE**  
WWW.DOSGAMESARCHIVE.COM



**The  
PCLinuxOS  
Magazine**

**Created with  
Scribus**



# PCLinuxOS Recipe Corner



## Hash Brown Casserole with Bacon, Onions, and Cheese

### Ingredients

6 bacon slices  
4 extra large eggs  
1 cup chopped onion  
2 garlic cloves, minced  
1 (32-ounce) frozen Southern-style hash brown potatoes  
1 cup (4 ounces) pre-shredded Classic Melts Four Cheese blend, divided  
1/2 cup chopped green onions or substitute with chives  
1/2 cup sour cream  
1/2 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
1 can condensed cream of mushroom soup, undiluted  
Cooking spray

### Options:

Sliced sauteed mushrooms -  
O'Brien potatoes - crumbled sausage - garlic

### Preparation

Cook bacon in a large nonstick skillet over medium heat until crisp. Remove bacon from pan, and crumble. Discard drippings in pan. Add 1 cup onion and garlic to pan; cook for 5 minutes or until tender, stirring frequently. Stir in the potatoes; cover and cook for 15 minutes, stirring occasionally.



Combine crumbled bacon, 1/4 cup cheese, green onions, sour cream, eggs, salt, pepper, and soup in a large bowl. Add potato mixture; toss gently to combine. Spoon mixture into an 11x7-inch baking dish coated with cooking spray. Sprinkle with remaining 3/4 cup cheese. Cover with foil coated with cooking spray.

Preheat oven to 350°

Bake casserole, covered, at 350° for 30 minutes. Uncover and bake an additional 10 to 15 minutes or until thermometer inserted in center reads 160°F. Should be bubbly around the edges and golden brown.

A whole meal in a single dish!



**DOS GAMES ARCHIVE**  
WWW.DOSGAMESARCHIVE.COM

# PCLinuxOS Recipe Corner



## Chicken Bacon Ranch Enchiladas

### Ingredients

#### Enchiladas

- 4 - cups shredded chicken
- 9 - slices bacon, crisply cooked and crumbled
- 1 - packet (1 oz) ranch dressing & seasoning mix
- 1 - pouch (8 oz) roasted tomato Mexican cooking sauce
- 2 - cups shredded Mexican blend cheese (8 oz)
- 20 - flour tortillas for soft tacos & fajitas (6 inch)

Garnishes, as desired

Chopped fresh cilantro  
Chopped fresh tomatoes  
Chopped red onion



### Directions

Heat oven to 375° Lightly grease 13x9-inch (3-quart) baking dish and 8-inch square (2-quart) baking dish.

In large bowl, mix chicken, half of the crumbled bacon, 1 tablespoon of the ranch dressing & seasoning mix, the cooking sauce, and 1 cup of the cheese; mix well. Divide mixture among tortillas, and roll up, placing seam side down in baking dishes. Set aside. If you want to freeze the smaller baking dish of enchiladas at this point, cover the baking dish with foil, and label before placing in the freezer. Use within 1 month.

In 10-inch skillet, heat oil over medium-high heat. Cook onion in oil until softened. Add chilies, and cook until most of the liquid from chilies evaporates. Stir in flour.

Slowly add chicken broth, stirring constantly to prevent lumps.

Once broth is incorporated, cook another minute or until slightly thickened. Stir in sour cream and remaining ranch dressing & seasoning mix, and simmer 1 minute.

Remove from heat, and pour over enchiladas. If baking both baking dishes, pour the sauce over both; otherwise, pour all of it into the 13x9-inch dish. (To make just enough for the smaller pan of enchiladas later, divide the recipe for the sauce in half. Top with remaining cheese and bacon.

Bake about 20 minutes until cheese is melted and sauce is bubbling. Cool 5 minutes before serving with garnishes.





# PCLinuxOS Recipe Corner



## Baked Teriyaki Chicken

This month's recipe comes from the PCLinuxOS forum user Ramchu.

### INGREDIENTS:

2 Tbsp Cornstarch  
2 Tbsp Cold Water  
3/4 Cup White Granulated Sugar  
1/2 Cup Soy Sauce  
3 Tbsp Cider Vinegar  
1 Tsp Garlic Powder  
1/2 Tsp Ground Ginger  
1/2 Tsp Ground Black Pepper  
10 Chicken Thighs or 6 Chicken Breasts

### DIRECTIONS:

1. In a small saucepan over low heat, combine the cornstarch, cold water, sugar, soy sauce, vinegar, garlic, ginger and black pepper. Let simmer, stirring frequently, until sauce thickens and bubbles.

2. Preheat oven to 425 degrees F (220 degrees C).

3. Place chicken pieces in a lightly greased 9x13 inch baking dish. Brush chicken with the sauce. Turn pieces over and brush again.



4. Bake in the preheated oven for 30 minutes. Turn pieces over, and bake for another 30 minutes, until no longer pink and juices run clear. Brush with sauce every 10 minutes during cooking.



A magazine just isn't a magazine without articles to fill the pages.

If you have article ideas, or if you would like to contribute articles to the PCLinuxOS Magazine, send an email to:

[pclinuxos.mag@gmail.com](mailto:pclinuxos.mag@gmail.com)

We are interested in general articles about Linux, and (of course), articles

# PCLinuxOS Recipe Corner



## Sausage and Egg Stuffed Sourdough Breakfast Rolls

### Ingredients

12 sourdough dinner rolls  
6 lg eggs  
1/3 C + 1 tbsp heavy whipping cream  
6 oz. pork breakfast sausage  
2 oz. or 1/2 C sharp cheddar cheese, grated  
2 green onions, chopped  
1/4 tsp kosher salt  
a few grinds black pepper

### Instructions

Cut a small, deep circle in the tops of the rolls being careful not to pierce the bottom. Remove the cut circle and any more needed bread with your fingers until the roll looks like a mini bread bowl.

Brown the sausage until slightly crisp and drain off any fat. Set aside until lightly cooled as to not curdle the egg. Combine the eggs and heavy cream, whisking until well combined and smooth. Add the cheese, onion, salt, pepper, and sausage.

With a measuring spoon or cookie scoop, evenly distribute the egg mixture between the cut rolls until it is all used. Cover the rolls with plastic wrap and refrigerate for at least an hour, up to overnight.

Remove from fridge and bake in a preheated oven at 350° for 20-25 minutes or until a knife inserted into the middle of the roll comes out clean and the egg is set.

**Looking for an old article?  
Can't find what you want?  
Try the PCLinuxOS  
Magazine's searchable  
index!**

The **PCLinuxOS** magazine





# PCLinuxOS Recipe Corner



*from the kitchen of  
youcantoo*

## Easy Cottage Cheese Cheese Horns

### Ingredients

#### For the Rolls

- 1 C salted butter, softened
- 1 1/2 C small curd cottage cheese  
(2% or better)
- 2 C all purpose flour
- 1/2 tsp salt

#### For the Glaze

- 2 Tbsp butter, melted
- 1 C powdered sugar
- 2-3 Tbsp water
- 1 tsp vanilla extract

### Instructions

1. Cream butter, cottage cheese and salt together until combined. Stir in flour until no dry spots remain-- dough will be sticky.
2. Use a spatula to move the dough to the center of the bowl into a rough ball, cover and

refrigerate for at least 3 hours or overnight until the dough is manageable.

3. Turn dough onto a lightly floured surface and divide into thirds. Roll each third into ball and flatten into a disk.

4. Cut each disk into 8-12 wedges using a pizza cutter. Roll each wedge starting with the widest side and place the pointed side down onto a lined baking sheet.

5. Bake at 350 Degrees for 25-30 minutes or until golden brown.

6. While rolls are cooking combine the butter vanilla and sugar for the glaze. Drizzle in water until it's the consistency you'd like, mixing until smooth.

7. Drizzle rolls white still warm with the glaze and serve.



*A magazine just isn't a magazine  
without articles to fill the pages.  
If you have article ideas, or if you  
would like to contribute articles to  
the*

*PCLinuxOS Magazine,  
send an email to:*

*[pclinuxos.mag@gmail.com](mailto:pclinuxos.mag@gmail.com)*

*We are interested in general articles  
about Linux, and (of course), articles  
specific to PCLinuxOS.*



# PCLinuxOS Recipe Corner



*from the kitchen of  
youcantoo*

## ***Penne with Smoked Sausage and Caramelized Onions***

### **Ingredients**

12 oz. smoked sausage, sliced  
8 oz dry penne pasta  
1, 14.5 oz can diced tomatoes  
1 medium onion, sliced  
1/4 tsp salt  
1/4 C parmesan cheese, shredded  
1/2 tsp dried oregano

### **Instructions**

1. In a large skillet brown sliced sausage until caramelized. Remove from skillet and set aside, leaving the drippings from the sausage in the pan.
2. Lower heat to medium-low and place onions and salt in sausage drippings. Cook onion, stirring often, until very soft and well caramelized-- about 15 minutes.

3. Boil pasta according to package directions and drain, reserving 1/2 C of the starchy cooking water.

4. Add sausage to the onions as well as the tomatoes and oregano. Bring to a simmer and stir in pasta and parmesan cheese, adding a bit of the cooking water if necessary to loosen it up. Serve with additional parmesan cheese and chopped fresh basil if desired.



Does your computer run slow? Are you tired of all the "Blue Screens of Death" computer crashes?



Are viruses, adware, malware & spyware slowing you down? Get your PC back to good health TODAY! Get



Download your copy today! FREE!





# PCLinuxOS Recipe Corner



## Beef Parmesan with Garlic Parmesan Pasta

### Ingredients

1 ½ lbs beef cube steak  
½ tsp kosher salt  
¼ tsp black pepper  
1/4 C prepared Italian salad dressing  
1/2 C bread crumbs  
1/2 C all purpose flour  
½ C parmesan cheese, shredded  
1 tsp garlic salt seasoning  
¼ C olive oil  
3 garlic cloves, sliced  
1-1 ½ C prepared spaghetti sauce  
1 C mozzarella cheese, shredded  
½ lb angel hair pasta  
4 tbsp butter  
½ C parmesan cheese

### Instructions

1. Cut cube steak into individual portions and season with kosher salt and pepper. Combine

breadcrumbs and flour with parmesan cheese and garlic salt. Dip each piece of cube steak into the italian dressing and then coat in the breadcrumb mixture. Set aside.

2. Heat 2 tbsp of olive oil in a large skillet over medium high heat and cook sliced garlic in the oil until very lightly browned, remove just the garlic from pan and set aside. Brown the steaks in batches until golden brown on each side, adding more oil as needed and remove from the heat -- steaks do not need to be cooked all the way through. Arrange the steaks in the skillet and pour spaghetti sauce over the top and finish with shredded mozzarella cheese.

3. Bake uncovered at 400 degrees for 30-35 minutes or until bubbly and the steaks

are cooked through, time will vary depending on thickness of the steaks.

4. While steaks are in the oven, cook pasta according to package directions and drain, saving 1 C of the starchy cooking water. Add reserved garlic, butter and parmesan cheese to hot pasta, adding the cooking water as needed to loosen it up. Serve steaks and sauce alongside the pasta.



# PCLinuxOS Recipe Corner



## Breakfast Egg Rolls

### Ingredients

1 box Betty Crocker Seasoned Skillet<sup>TM</sup>  
hash brown potatoes  
Butter or Margarine called for on box  
6 eggs  
2 tablespoons water  
1 tablespoon butter  
1/3 cup bacon pieces  
1 package (1 lb) egg roll skins  
2 cups shredded Cheddar cheese (8 oz)  
Salt and pepper, to taste  
Vegetable oil, for frying

### Directions

1. In 12-inch skillet, cook hash browns as directed on box. Set aside.
2. In large bowl, beat eggs and water with whisk. In 10-inch skillet, melt butter; cook eggs in butter. After eggs are cooked, stir in hash browns and bacon pieces. Add salt and pepper.

3. Place egg roll skins on large work surface. Spoon 1/3 cup egg mixture on center of each skin. Top each with 2 tablespoons shredded cheese.

4. For each egg roll, bring up bottom corner; fold in side corners, and roll up. Bring down top corner; wet with small amount of water to stick.

5. In 8-inch skillet, heat oil until hot. Fry egg rolls in oil until crispy; shake off excess oil, and place on cooling rack to cool slightly. Serve immediately.

### Options:

You can change up the flavor profile by using cooked sausage or ham instead of bacon.

Serve with a dipping sauce like salsa, a cheese sauce or even syrup, depending how adventurous you are feeling!





# PCLinuxOS Recipe Corner



Make-Ahead Directions: Make as directed through step 3. Cover and refrigerate up to 12 hours. Uncover, and bake as directed in step 4.

\*\* See our Bisquick recipe here <http://recipes.dm-enterprises.net/?p=recipe&recipe=289>

## Mexican Chorizo Breakfast Bake

### INGREDIENTS:

1 lb bulk chorizo sausage  
1 small yellow onion, diced  
2 cloves garlic, finely chopped  
1 can (15 oz) black beans, drained, rinsed  
2 cups shredded Monterey Jack cheese (8 oz)  
¾ cup Original Bisquick™ mix \*\*  
1 ½ cups milk  
3 eggs  
1 tablespoon chopped fresh cilantro  
Sliced fresh avocado, chopped fresh tomato, salsa, hot sauce, lime wedges, if desired

### DIRECTIONS:

Heat oven to 400°F. In 10-inch cast-iron skillet, cook chorizo, onion and garlic over medium-high heat, stirring occasionally, until chorizo is no longer pink and onion is tender; drain.

Reserve ¾ cup of the black beans; stir remaining black beans into chorizo mixture in skillet along with 1 cup of the cheese.

In medium bowl, stir Bisquick mix, milk and eggs until blended. Pour over mixture in skillet. Top with reserved black beans and remaining 1 cup cheese.

Bake 25 to 30 minutes or until knife inserted in center comes out clean. Cool 5 minutes. Top with chopped cilantro. Serve with remaining ingredients.



*The  
PCLinuxOS  
Magazine*

*Created with  
Scribus*

# PCLinuxOS Recipe Corner



## Gluten-Free Mini Meatloaves

### INGREDIENTS:

For the meatloaf mixture

2 eggs (120 g, weighed out of shell), lightly beaten

3/4 cup (6 fluid ounces) milk (any kind)

1 1/2 teaspoons Worcestershire sauce (Lea & Perrins brand is gluten free, at least in the U.S.)

1 cup (110 g) quick-cooking certified gluten free oats\*

1/4 cup chopped fresh flat-leaf parsley

3/4 teaspoon kosher salt

1 teaspoon ground cumin

1/2 teaspoon mustard powder

2 teaspoons dried onion flakes (can substitute 1 teaspoon onion powder)

1/2 teaspoon garlic powder

4 ounces (about 1 cup) grated sharp cheddar cheese

2 pounds lean ground beef

For the glaze

2/3 cup (180 g) gluten free ketchup (Heinz is gluten

free, but I really like Organicville ketchup as it has

no added sugar)

1/4 cup (55 g) packed light brown sugar

1 1/2 teaspoons Dijon mustard

**\* NOTE:** I rarely buy quick-cooking certified gluten free oats. I simply place certified gluten free old fashioned rolled oats in a food processor and pulse them 2 to 3 times. The difference is only one of grind.

Bob's Red Mill has Gluten free quick cooking steel cut oats available in most stores, in the baking section.

### DIRECTIONS:

Preheat your oven to 350°F. Line a large baking sheet with parchment paper and set it aside.

Make the meatloaf mixture. In a large bowl, place the eggs, milk, Worcestershire sauce, oats, parsley, salt, cumin, mustard powder, onion flakes and garlic powder, and mix to combine well. Add the grated cheddar and ground beef, and mix gently with clean hands to combine. Do not overwork the beef, or the meatloaves will be tough. Divide the mixture into 10 equal pieces. With clean, moistened hands, shape each piece into an oval and place about 2 inches apart from one another on the prepared baking sheet. Place the baking sheet in the preheated oven and bake for 20 minutes.



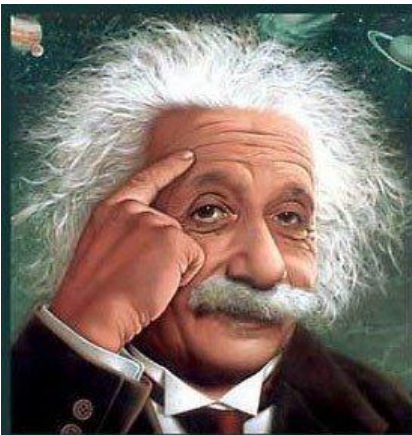


Make the glaze. While the meatloaves are baking, place the glaze ingredients in a small bowl, and mix to combine well. After 20 minutes of baking, remove the baking sheet from the oven and brush the tops of the meatloaves generously with the ketchup glaze using a pastry brush or spoon. Return the baking sheet to the oven and continue to bake until the meat loaves are browned on the outside and cooked all the way through (about another 20 minutes). Remove from the oven and serve immediately.



[linuxfordummies.org](http://linuxfordummies.org)

*There Are No Stupid Questions*



*It's easier than  $E=mc^2$   
It's elemental  
It's light years ahead  
It's a wise choice  
It's Radically Simple  
It's ...*



# PCLinuxOS

**Users Don't  
Text  
Phone  
Web Surf  
Facebook  
Tweet  
Instagram  
Video  
Take Pictures  
Email  
Chat  
While Driving.**

**Put Down Your  
Phone & Arrive  
Alive.**



**Support PCLinuxOS!  
Get Your Official  
PCLinuxOS Merchandise  
Today!**

# PCLinuxOS

# PCLinuxOS Recipe Corner



*from the kitchen of  
youcantoo*



## Honey-Garlic Slow Cooker Chicken Thighs

### INGREDIENTS:

4 skinless, boneless chicken thighs  
1/2 cup soy sauce  
1/2 cup ketchup  
1/3 cup honey  
3 cloves garlic, minced  
1 teaspoon dried basil



### DIRECTIONS:

1. Lay chicken thighs into the bottom of a 4-quart slow cooker.
2. Whisk soy sauce, ketchup, honey, garlic, and basil together in a bowl; pour over the chicken.
3. Cook on Low for 6 hours.





# PCLinuxOS Recipe Corner



## Tofu Parmigiana

### INGREDIENTS:

1/2 cup seasoned bread crumbs  
4 tablespoons grated Parmesan cheese  
2 teaspoons dried oregano, divided  
1 (14 ounce) package extra firm tofu  
2 tablespoons extra-virgin olive oil  
1 (18 ounce) can/jar marinara sauce  
1/2 teaspoon dried basil  
13 clove garlic, minced  
4 ounces shredded mozzarella cheese  
1 egg, beaten  
pepper, to taste

### DIRECTIONS:

In a small bowl, combine bread crumbs, 2 tablespoons Parmesan cheese, 1 teaspoon oregano, salt, and black pepper.

Slice tofu into 1/4 inch thick slices and press water out of tofu using paper towels. Coat tofu

in egg and one at a time, press tofu slices into crumb mixture, turning to coat all sides.

Heat oil in a medium skillet over medium heat. Cook tofu slices until crisp on one side; turn, and brown on the other side.

Combine tomato sauce, basil, garlic, and remaining oregano. Place a thin layer of sauce in an 8 inch square baking pan. Arrange tofu slices in the pan. Spoon remaining sauce over tofu. Top with shredded mozzarella and remaining 2 tablespoons Parmesan.

Bake at 400° F for 20 minutes. Serves 5.



**Looking for an old article?  
Can't find what you want?  
Try thePCLinuxOS  
Magazine's searchable  
index!**

The **PCLinuxOS** magazine



# PCLinuxOS Recipe Corner



*from the kitchen of  
youcantoo*

## Cheddar Bacon Chicken Tenders

### Ingredients

1 egg  
1/2 cup Progresso™ plain panko crispy bread crumbs  
1/2 cup finely shredded Cheddar cheese (2 oz)  
1 3 oz cooked real bacon bits or pieces  
1 package (14 oz) uncooked chicken tenders (not breaded)

Chive and onion sour cream potato topper, if desired

### Directions

1. Heat oven to 400°F. Spray large cookie sheet with cooking spray.
2. In shallow bowl, beat egg. In large resealable food-storage plastic bag, place bread crumbs, cheese and bacon. Dip chicken into egg. Place in bread crumb bag; seal and shake to coat. Place chicken on cookie sheet.

3. Bake 15 to 20 minutes, turning once, until chicken is no longer pink in center and bread crumbs are golden brown. Serve with topper.

**Options:** use chicken breasts cut into strips instead of chicken tenders. Add garlic, pepper and onion powder for some extra flavor. Serve with sour cream, ranch or honey mustard for dipping.





# Southwest Twice Baked Potatoes



Add a little zest to your baked potatoes

## Ingredients:

4 baking potatoes  
1/2 onion, diced  
1/2 cup milk  
Salt and Pepper to taste  
3 tablespoons butter  
1 green bell pepper, seeded and diced  
1 red bell pepper, seeded and diced  
2 jalapeno peppers, seeded and chopped  
1 tablespoon minced garlic  
2 cups shredded Cheddar cheese  
4 tablespoons bacon bits  
1/4 cup sour cream

## Directions:

Prep 30 min. Cook 15 min. ready 45 min.

Cook potatoes in the microwave until tender enough to pierce with a fork, about 8 minutes. Allow potatoes to cool, then slice in half lengthwise.



Preheat the oven to 350 degrees F.

Scoop out the centers of the potato halves, leaving about 1/4 inch of potato in the skin to keep its shape. Place skins on a greased baking sheet and place the potatoes you scooped out into a bowl. Mash the potato in the bowl with milk, salt, pepper and butter until smooth. Stir in the green and red peppers, jalapeno, garlic and sour cream until evenly distributed. Mound the

mixture into the potato skins. Sprinkle cheese and bacon bits over the top.

Bake for 15 minutes, or until the cheese is starting to toast.



**PCLinuxOS Magazine  
Graphics Special Edition  
Volumes 1 - 4**

**Unleash your GIMP & Inkscape Skills.  
Over 160 tutorials.  
Grab your FREE copy now!**

# PCLinuxOS Recipe Corner



*from the kitchen of  
youcantoo*

## Sausage and Potatoes Italiano

### Ingredients

1 lb bulk Italian pork sausage  
4 cups boiling water  
1 cup milk  
1/4 cup margarine or butter  
2 boxes Betty Crocker™ au gratin potatoes  
1/2 cup chopped green onions (8 medium)  
2 tablespoons sliced green onions (2 medium)

### Directions

1. Heat oven to 400°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In 10-inch skillet, cook sausage over medium-high heat, stirring frequently, until no longer pink; drain.

2. In large bowl, mix water, milk and margarine. Stir in 2 pouches Potatoes and 2 pouches Sauce Mix. Stir in sausage and 1/2 cup green onions until well blended. Pour potato mixture into baking dish.

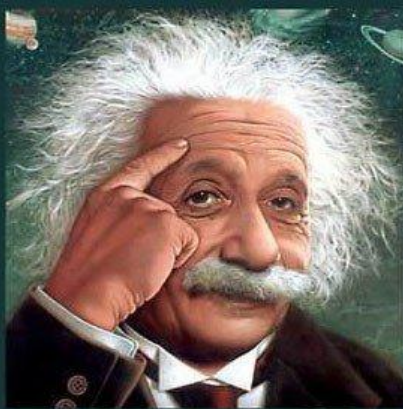
3. Bake uncovered 35 minutes. Top with 2 tablespoons green onions. Bake 5 minutes longer or until potatoes are tender. Let stand 5 minutes before serving (sauce will thicken as it stands).

**Options:** Replace Italian Pork Sausage with hamburger, ham, chicken or turkey.




*The  
PCLinuxOS  
Magazine*

*Created with  
Scribus*



*It's easier than  $E=mc^2$   
It's elemental  
It's light years ahead  
It's a wise choice  
It's Radically Simple  
It's ...*





# PCLinuxOS Recipe Corner



*from the kitchen of  
youcantoo*

## Overnight Orange and Vanilla Bean Sticky Buns

### Ingredients

3/4 cup butter  
1 1/2 cups packed brown sugar  
1/3 cup honey  
1/3 cup whipping cream  
1/4 cup water  
2 teaspoons grated orange peel  
3 tablespoons orange juice  
1 vanilla bean, split, seeds scraped out  
and reserved, bean discarded  
1 cup pecan halves, toasted  
2 loaves (1 lb each) frozen white bread dough,  
thawed  
1/4 cup packed brown sugar  
1/4 cup granulated sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon salt

### Directions

1. In a 2-quart saucepan, melt butter over medium heat. Add 1 1/2 cups brown sugar, and cook until combined. Remove from heat. Stir in honey, whipping cream, water, orange peel, orange juice and seeds from vanilla bean. Cool 30 minutes. Pour mixture in ungreased 13x9x2-inch pan. Scatter pecan halves over top.

2. Roll out one loaf of dough into rectangle shape about 14 inches by 6 inches. In small bowl, mix 1/4 cup each of brown sugar and granulated sugar, the cinnamon and salt. Spread half of mixture over dough. Roll dough tightly, and pinch seams closed. Using serrated knife, cut into 1 1/2-inch pieces. Place rolls cut side down in pan. Repeat with

second loaf remaining sugar mixture. Cover pan of rolls with plastic wrap; refrigerate overnight.

3. Remove from refrigerator and let sit 30 minutes. Heat oven to 350°F. Bake 35 to 45 minutes or until golden brown. Cool in pan 20 minutes. Cover pan with platter, and carefully flip over.

**OPTIONS:** If you want to make these the same day, instead of placing in refrigerator overnight, leave out to rise about 2 hours or until doubled in size, and bake as directed.

**DESTINATION LINUX**  
**Linux is Our Passion**



# PCLinuxOS Recipe Corner



*from the kitchen of  
youcantoo*

## Slow Cooker Cheesy Mexican Chicken

### Ingredients:

#### Chicken

- 1 lb boneless skinless chicken breasts, cut into bite-size pieces
- 1 package mild taco seasoning mix
- 1 can (10 oz) mild enchilada sauce
- 1 can (14.5 oz) diced tomatoes, undrained
- 1 cup shredded Cheddar cheese (4 oz)

#### Accompaniment

- 2 packages (8.2 oz each) Old El Paso™ fiesta rice

#### Optional Toppings

- 1/4 cup chopped fresh cilantro

### Directions:

1. Spray 4-quart slow cooker with cooking spray.

2. Place cubed chicken in slow cooker. Sprinkle taco seasoning mix over chicken; stir, making sure all pieces are well coated. Stir in enchilada sauce and tomatoes. Stir once again until well combined.

3. Cover; cook on Low heat setting 6 hours.

4. Uncover; sprinkle cheese over chicken. Cover; cook on Low heat setting 10 minutes longer.

5. Meanwhile, cook rice as directed on packages.

6. Serve chicken over rice. Top with cilantro if desired.

### Tips:

Make a double batch of this recipe and pack leftovers for an excellent lunch the next day.

Not only does this cheesy Mexican chicken taste great on rice, it also is great in wraps or as a salad topper.



**The  
PCLinuxOS  
Magazine**

**Created with  
Scribus**



# PCLinuxOS Recipe Corner



## Beef Fry Bread Tacos

### Ingredients:

#### Ground Beef

3 lb lean (at least 80%) ground beef  
1 cup chopped onions  
2 to 3 chipotle chiles in adobo sauce,  
finely chopped  
2 teaspoons adobo sauce (from jar)  
1 teaspoon salt  
1 teaspoon ground cumin  
2 teaspoons chile powder  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/4 teaspoon sugar  
1 cup water

#### Tacos

4 frozen dinner roll dough (raw),  
thawed as directed on bag  
Canola oil for frying

### Toppings

Shredded cheese  
Chopped tomatoes  
Diced onion  
Fresh cilantro  
Shredded lettuce  
Sour cream  
Hot sauce



### Directions:

1. In slow cooker, stir together Ground Beef ingredients. Cover; cook on High heat setting 2 hours. Stir mixture to break up beef. Cover; cook 2 hours longer or until beef is no longer pink. With slotted spoon, remove beef from slow cooker; place half in bowl and keep warm. Place remaining half in freezer container or freezer plastic bag; freeze for another use.

2. With hands or rolling pin, flatten dinner roll dough into rough rounds about the diameter of a small taco shell. If sticky, dust with flour.

3. Heat cast-iron or deep skillet over medium-high heat. Fill with about 1/2 inch of canola oil; heat oil until hot. Fry dough rounds in batches a few minutes per side or until dough is deep golden brown. Flip; repeat. Remove fried bread to plate lined with paper towels to drain.

4. Top fry bread with beef and desired toppings. Serve with a knife and fork, or if you don't mind a little mess, just like a regular taco.

# PCLinuxOS Recipe Corner



*from the kitchen of  
youcantoo*

 **FREE SOFTWARE  
FOUNDATION**

## ***Japanese Beef Tenderloin Curry***

### **Ingredients:**

1 1/3 Lbs (600 grams) of beef tenderloin,  
cut into chunks  
1/2 of red bell pepper, cubed  
1 sweet potato, peeled and cut into pieces  
2 big onions, sliced  
1 japanese curry block  
1 tablespoon of oil  
3 Cups (700 ml) of water

### **Marinade:**

1 tablespoon of light soy sauce  
1 tablespoon of sake

### **Directions:**

1. Mix marinade, add meat and refrigerate  
minimum 1 hour (could be overnight).

2. Heat oil in the wok and fry onions, add meat  
fry till it changes colour, add remaining  
vegetables, pour in water and add curry block.

3. Bring to boil, then reduce heat and simmer  
about 20 minutes till potatoes are boiled.

4. Serve on bed of steamed  
white rice.

5. Sprinkle with coriander.  
(optional)



***Like us on Facebook!***

***PCLinuxOS Magazine***

***PCLinuxOS Fan Club***





# PCLinuxOS Recipe Corner (Bonus)



## Smoked Watermelon Salad

### Ingredients

½ seedless watermelon  
1 cup (250 mL) wood chips for smoking  
¼ cup (60 mL) extra virgin olive oil  
2 limes, juiced  
1 teaspoon (5 mL) sea salt (use smoked salt if you have it)  
½ teaspoon (2.5 mL) freshly ground black pepper  
½ cup (125 mL) fresh mint leaves, chopped  
1 cup (250 mL) crumbled feta cheese

### Method

Soak wood chips in water for 30 minutes.

While chips are soaking, cut watermelon lengthwise into two pieces and then cut these segments in half. You'll now have four large pieces of melon. This gives more surface area to absorb the smoke.

Drain wood chips and place on a sheet of heavy duty tin foil; fold up edges to make a packet. Pierce holes all over the top of the packet. Place directly on top of burner of gas barbeque and preheat barbeque to very hot.

As soon as packet begins to smoke (depending upon your grill, this could take up to 30 minutes), reduce heat in barbeque to medium (or, if possible, leave burner under packet on high and turn off other burners).

Place watermelon, rind side down, directly on grill, as far away from the packet of smoking wood chips as possible (over one of the burners that has been turned off).

Smoke for 20 minutes (by this point the packet will stop emitting smoke).

Remove smoked watermelon from barbeque and cut rind off; cut flesh into ¾ inch (2 cm) cubes.

Gently place cubes in a colander and let drain for 10 minutes.

Refrigerate until ready to assemble salad, no more than one hour before serving. Note that you can smoke the watermelon up to 24 hours prior to serving, as long as you have the means to refrigerate it afterwards.

To assemble salad, place drained, chilled watermelon cubes in a serving bowl.



Make vinaigrette by combining lime juice, olive oil, salt and pepper in a small jar with a tight lid and shake well until blended (this can be done ahead of time).

Drizzle the watermelon with the vinaigrette and toss gently to combine.

Sprinkle the chopped mint leaves over the watermelon and toss gently once again.

Sprinkle crumbled feta over the top and serve, using a slotted spoon.

Makes 6 – 8 servings.

**Does your computer run slow? Are you tired of all the "Blue Screens of Death" computer crashes?**



**Are viruses, adware, malware & spyware slowing you down?**  
**Get your PC back to good health TODAY!**  
 Get



Download your copy today! FREE!



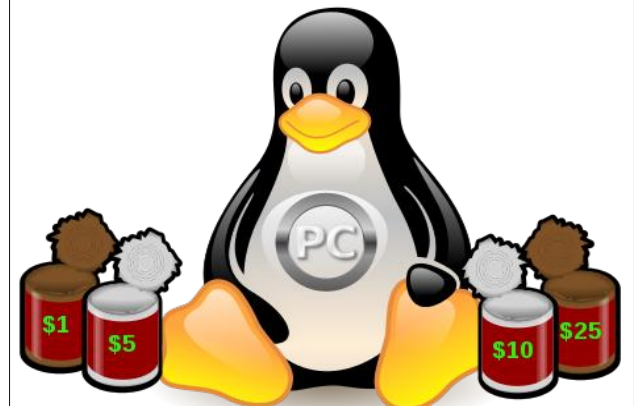
**Support PCLinuxOS!**  
**Get Your Official**  
**PCLinuxOS Merchandise**  
**Today!**

**PCLinuxOS**



## Donate To PCLinuxOS

*Community Supported.*  
*No Billionaires/Millionaires.*  
*No Corporate Backing Or Funding.*  
*Click here to make a one-time donation through Google Checkout.*  
*Or, click one of the amounts down below to make a monthly, recurring donation.*





# PCLinuxOS Recipe Corner



*from the kitchen of  
youcantoo*



Linux DocsLinux  
Man Pages

## Salsa Shrimp Tacos

### Ingredients

3/4 cup Thick 'n Chunky salsa  
1/2 cup frozen chopped green bell pepper  
3/4 lb uncooked deveined peeled medium  
shrimp, thawed if frozen, tail shells removed  
1 box (4.6 oz) taco shells (12 shells)  
3/4 cup shredded Mexican cheese blend (3 oz)  
3/4 cup shredded lettuce  
1/4 cup your favorite taco sauce

### Directions

1. In 10-inch nonstick skillet, heat salsa and bell pepper over medium-high heat, stirring frequently, until warm.
2. Stir in shrimp. Cook 3 to 4 minutes, turning shrimp occasionally, until shrimp are pink.
3. Fill each taco shell with about 1/4 cup shrimp mixture. Top with cheese, lettuce and taco sauce.



[linuxfordummies.org](http://linuxfordummies.org)

*There Are No Stupid Questions*



**The  
PCLinuxOS  
Magazine**

**Created with  
Scribus**



# PCLinuxOS Bonus Recipe



## Cheesy Bacon Ranch Potatoes

### Ingredients

- 1 1/2 lb small (two-bite) Yukon gold potatoes, halved
- 4 teaspoons oil
- 2 tablespoons ranch dip mix (from 1-oz package)
- 1 jalapeño chile, seeded, finely chopped
- 4 slices cooked bacon, coarsely chopped
- 1 cup shredded Cheddar cheese (4 oz)

### Directions

1. Heat gas or charcoal grill. Cut 2 (18x12-inch) sheets of heavy-duty foil. Spray with cooking spray.
2. Add cut potatoes to medium bowl. Drizzle with oil; sprinkle with ranch dip mix. Add jalapeño chile; stir until evenly coated. Place equal amount of mixture on center of each sheet of foil. Evenly sprinkle with bacon.

3. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.

4. Place packs on grill over medium heat. Cover grill; cook 12 minutes. Rotate packs 1/2 turn; cook 12 to 14 minutes longer or until potatoes are tender.

Remove packs from grill, cut large X across top of each pack. Carefully fold back foil, and sprinkle potatoes with cheese. If desired, garnish with sliced jalapeño chile.

Serves 6

### Options:

Regular Yukon gold potatoes can be substituted for the small potatoes in this recipe. Cut them into 3/4-inch chunks.

To make in oven, place packs on cookie sheet. Bake at 375°F 40 to 45 minutes or until potatoes are tender.





# PCLinuxOS Recipe Corner



## Slow-Cooker Sloppy Joe Lasagna

### Ingredients

1 pound ground beef  
1/2 large white onion, diced  
2 carrots, diced  
1 red bell pepper, diced  
1 green bell pepper, diced  
3 cloves garlic, minced  
1 (6 ounce) can organic tomato paste  
2 tablespoons ketchup  
2 tablespoons Worcestershire sauce  
2 (14.5 ounce) cans fire roasted diced tomatoes  
1 pinch of salt and pepper  
6 to 8 wide and flat no-boil lasagna noodles  
2 2-3 cups shredded cheddar cheese

### Directions

1. In a large sauté pan, brown the beef over medium-high. If using a high-fat beef, drain. Remove meat from skillet; set meat aside and return pan to the stove.

2. Back in the pan, add the onions and carrots. Sauté for five minutes, until they start to soften. Add the peppers and garlic. Sauté another 2 to 3 minutes, taking care to not burn the garlic.

3. Add the tomato paste, ketchup and Worcestershire sauce. Stir to combine. Add the beef and tomatoes to the pan and simmer for a few minutes. Taste it and season with salt and pepper if needed.

4. In a slow cooker, spoon a little of the beef mixture on the bottom. Lay a couple of lasagna noodles on top of the beef, breaking them to fit the pan. Layer with

beef mixture, more noodles, more beef, more noodles and the remaining beef. Sprinkle the cheese on top.

5. Cook at medium for 3 to 4 hours, until the noodles are cooked and cheese is melted.

Serves 6



# PCLinuxOS Bonus Recipe



## Watermelon Fire and Ice Salsa

*A summertime treat with an unbelievable blend of flavor and textures.*

### Ingredients

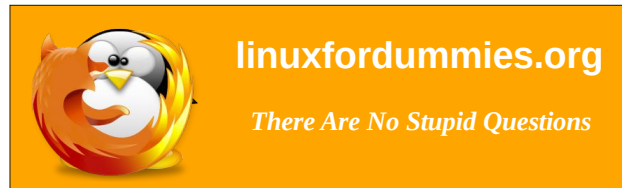
3 cups cubed watermelon  
1/2 cup chopped green bell pepper  
2 tablespoons lime juice  
2 tablespoons chopped fresh cilantro  
1 tablespoon chopped green onions  
1 tablespoon chopped jalapeno pepper  
1/2 teaspoon garlic salt

### Directions

In a large bowl, combine the watermelon, green bell pepper, lime juice, cilantro, green onions, jalapeno and garlic salt. Mix well and serve.

### Options:

Serve with Lime Tortilla chips.





# PCLinuxOS Recipe Corner



## Japanese Hamburger Steak

Hamburg Steak (pronounced hahm-bah-goo in Japan) is probably the most popular bento lunch entrée in Japan.

### Ingredients

- 1 large Egg
- 1 small Onion (finely diced)
- 1 large clove Garlic (minced)
- 1 Lbs. Ground beef
- 6 Ozs. soft Tofu
- 1 cup Panko
- 2 tablespoons Ketchup
- 1 tablespoon Oyster sauce
- 1 tablespoon Parsley (minced)
- 1 teaspoon Soy sauce
- 1/4 teaspoon Black pepper
- 1/2 cup Dry red wine
- 1/4 cup Ketchup
- 1/4 cup Water
- 2 tablespoons Tonkatsu sauce  
(Worcestershire sauce also works)
- 1 tablespoon Demi-glace (optional)

### Directions

1. Add a tablespoon of vegetable oil to a frying pan and sauté half the onions and all of the garlic until medium brown and caramelized. Let these cool to room temperature.
2. Combine the beef, tofu, sautéed onions, raw onions, panko, egg, 2 tablespoons of ketchup, oyster sauce, parsley, soy sauce and black

pepper in a large bowl. Put some food-safe gloves on and knead the mixture together until it is uniform in color and texture.

3. Add a little bit more oil to the frying pan that you fried the onions in and place over medium heat. Because the patties are on the soft side, you'll want to form them and add them directly to the pan. I usually make about 8 oval patties about 1" thick.

4. Fry them until they've formed a dark brown crust on one side, then use a spatula to carefully flip them over and brown the other side. Unless you have a very large pan, you won't be able to do them all at once, so fry 4 at a time and transfer them to a plate when they're browned on both sides. Don't worry if they're not cooked all the way through as they will finish cooking in the sauce.

5. After you've fried all the patties, drain off any excess oil (but don't wash the pan as the brown stuff is what will give your sauce flavor). Add the red wine and boil until it's reduced by about half in volume. Add the ketchup, water, tonkatsu sauce, and demi-glace and stir to combine.

6. Place the patties back into the pan, cover, and cook for 7 minutes, flipping them over once in the middle. Cook uncovered for another 3 minutes to thicken the sauce a little. Serve with rice, pasta or boiled potatoes.



# PCLinuxOS Bonus Recipe



*from the kitchen of  
youcantoo*

## Pig Candy

Have you ever wanted bacon and candy but you just couldn't make up your mind? Well, now you can have both! Pig Candy is a great treat that will impress your friends and make your neighbors jealous.

### Ingredients

12 oz thick cut bacon. About 11-12 pieces.  
1/3 cup brown sugar.  
1/4 cup pure Grade A maple syrup.  
1/4 tsp cayenne pepper.

### Directions

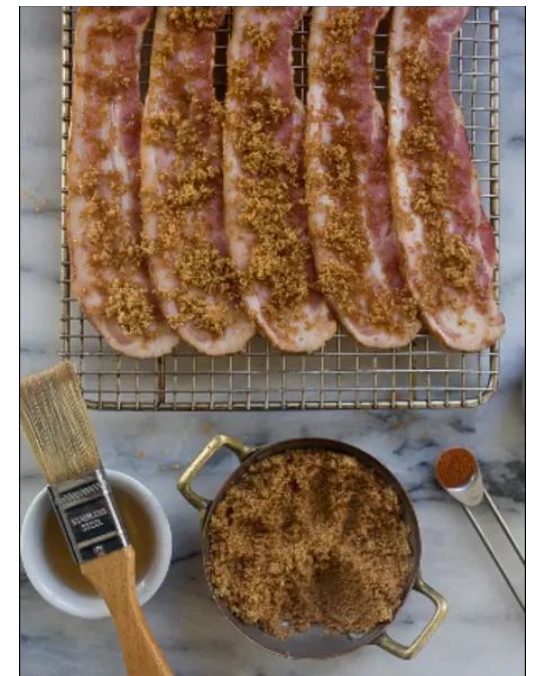
- Preheat the oven to 350 degrees F. In a small bowl, mix together the brown sugar, and cayenne powder.
- Line a baking sheet with a sheet of tinfoil. Place a baking or cooling rack atop the lined baking sheet and lay the bacon side-by-side.

- Sprinkle half of the brown sugar mixture onto the bacon, pressing it into the bacon to be sure it adheres.

- Bake for 8 minutes, or until very lightly brown. Take the bacon out of the oven and brush the top side of the bacon with maple syrup. Return to the oven to bake for an additional 2-3 minutes. After the 3 minute mark, flip the bacon over, and sprinkle the bacon with the remaining brown sugar mixture. Return to the oven and bake for an additional 10 minutes. Brush the top side with maple syrup and bake for an additional 2-3 minutes.

- Allow the bacon to reach room temperature or until it's cool enough to handle and then transfer the bacon to a sheet of parchment or a plate. Store any leftovers in refrigerator.

(See finished pig candy next page.)







*Download Your Free Copy Today*

**KDE  
Mate  
Xfce  
LXQt**

**Openbox  
Enlightenment  
IceWM  
Trinity**


**PCLinuxOS**  
*Radically Simple*

**ELECTRONIC FRONTIER FOUNDATION**  
DEFENDING YOUR RIGHTS IN THE DIGITAL WORLD


 **PCLOS-Talk**  
*Instant Messaging Server*

**Sign up TODAY!** <http://pclostalk.pclosusers.com>

*Instant Messages*

 **Help PCLinuxOS Thrive & Survive**

**DONATE  
TODAY**

 **PATREON**

**Setup Error**

 Microsoft Windows has encountered an unrecoverable error. Please reboot and install PCLinuxOS.

**OK**



**The  
PCLinuxOS  
Magazine**

*Created with  
Scribus*

# PCLinuxOS Recipe Corner



## Cheesy Ground Beef Manicotti

### Ingredients

- 14 uncooked manicotti shells
- 1 lb lean (at least 80%) ground beef
- 1 large onion, chopped (1 cup)
- 2 cloves garlic, finely chopped
- 1 jar (26 to 30 oz) tomato pasta sauce (any variety)
- 2 boxes (9 oz each) frozen chopped spinach, thawed
- 2 cups small curd cottage cheese
- 1 can (8 oz) mushroom pieces and stems, drained
- 1/3 cup grated Parmesan cheese
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon pepper
- 2 cups shredded mozzarella cheese (8 oz)
- 2 tablespoons grated Parmesan cheese

### Directions

Cook and drain manicotti as directed on package using minimum cooking time (cooking for the minimum time helps prevent the shells from tearing while filling).

Meanwhile, in 10-inch skillet, cook beef, onion and garlic over medium heat 8 to 10 minutes,

stirring occasionally, until beef is brown; drain. Stir in pasta sauce.

Heat oven to 350°F. Spray 13x9-inch glass baking dish with cooking spray.

Squeeze thawed spinach to drain; spread on paper towels and pat dry. In medium bowl, mix spinach, cottage cheese, mushrooms, 1/3 cup Parmesan cheese, the nutmeg and pepper.

In baking dish, spread 1 cup of the beef mixture. Fill manicotti shells with spinach mixture. Place shells on beef mixture in dish. Pour remaining beef mixture evenly over shells, covering shells completely. Sprinkle with mozzarella cheese and 2 tablespoons Parmesan cheese.

Cover and bake 30 minutes. Uncover and bake 20 to 25 minutes longer or until hot and bubbly.



**Like us on Facebook!**

**PCLinuxOS Magazine**

**PCLinuxOS Fan Club**





# PCLinuxOS Bonus Recipe



## Monte Cristo Strata

### Ingredients

1 loaf (20 oz) country white bread,  
crusts removed and thinly sliced  
1/4 cup spicy brown mustard  
14 oz sliced Black Forest ham  
3 1/2 cups shredded Gruyère cheese (14 oz)  
3 tablespoons chopped fresh sage leaves  
6 eggs  
2 cups milk  
2 teaspoons ground pepper

### Directions

Heat oven to 375°F. Generously grease bottom and sides of 13x9-inch (3-quart) baking dish with shortening or cooking spray.

Place layer of bread slices in bottom of baking dish. Brush with 2 tablespoons of the mustard. Top with half of the ham slices, then sprinkle with 1 cup of the shredded cheese and

1 tablespoon of the sage. Repeat layers, reserving last 1 1/2 cups shredded cheese.

In large bowl, beat eggs with whisk, then add milk and ground pepper; beat to combine. Carefully and evenly pour egg mixture over layers in baking dish, making sure bread absorbs most of the liquid. Sprinkle with remaining cheese and 1 tablespoon fresh sage.

Cover dish with sheet of greased foil. Let stand 30 minutes before baking.

Bake about 35 minutes or until dish is baked through and bubbly. Remove foil, and bake 10 minutes longer or until cheese on top is lightly golden.

Let stand 10 minutes before serving.

**Comments:** You can prepare this dish ahead of time, then cover and let it chill in the fridge overnight before baking.



# PCLinuxOS Recipe Corner



## Creamy Spinach & Sausage Pasta

### Ingredients

Serves: 4

6 oz. smoked sausage  
1 Tbsp olive oil  
1 medium onion  
1 (14.5 oz.) can diced tomatoes w/chiles  
2 cups chicken broth  
8 oz. pasta  
3 cups fresh spinach  
1 cup (4 oz.) shredded monterrey jack  
1 whole green onion

### Instructions

• Thinly slice the smoked sausage and add it to a large skillet with 1 tablespoon of olive oil. Sauté the sausage over medium heat until it is nicely browned (about 5-7 minutes). Drain off the excess fat.

• Dice the onion and add it to the skillet. Continue to sauté until the onion has softened

(about 5 minutes). Add the can of diced tomatoes with chiles and the chicken broth. Stir to combine and dissolve any browned bits off of the bottom of the skillet.

• Add the uncooked pasta to the skillet and make sure it is all submerged under the liquid. Place a lid on the skillet and allow the mixture to come up to a boil. Once it reaches a boil, turn the heat down to low and let it simmer for about ten minutes, or until the pasta is tender. Stir once or twice while the pasta cooks to keep it from sticking.

• Stir in the fresh spinach, one cup at a time, until wilted. If you add it all at once, the skillet will be too full to stir. Keep the heat on while adding the spinach, so the liquid will continue to simmer and thicken.

• Sprinkle the shredded cheese on top, replace the lid, and let it sit for a few minutes, or until the cheese is melted. Slice the green onions and sprinkle them over top. Serve hot!





# PCLinuxOS Bonus Recipe



## Cake Mix Cinnamon Rolls

### Ingredients

- 1 box Betty Crocker™ SuperMoist™ yellow cake mix
- 2 1/2 to 3 cups all-purpose flour
- 1 package (2 1/4 teaspoons) regular active dry yeast
- 1 1/4 cups water
- 1/4 cup butter, melted and cooled
- 1/2 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1 container Betty Crocker™ Rich & Creamy cream cheese frosting

### Directions

1. Grease 13x9-inch pan or 2 (9-inch) round cake pans with shortening or cooking spray.
2. In a large bowl, mix cake mix, 1 cup of the flour and the yeast. Add water; stir with wooden spoon until dough forms. Add the remaining

flour 1/4 cup at a time, stirring after each addition, until a soft dough forms. You may not need all of the flour. Cover with plastic wrap, and let rise in warm place until doubled, about 1 hour.

3. Gently punch down dough, and then reshape it into a ball. Let rest for a few minutes. Meanwhile, have melted butter ready, and in a small bowl, mix brown sugar and cinnamon.

4. On lightly floured surface, roll dough into large rectangle about 1/4 inch thick. Brush with melted butter; sprinkle with cinnamon sugar. Starting with 1 long end, tightly roll up dough into a log. Cut into 12 rolls.

5. Place rolls in pan(s); cover with plastic wrap. Let rise about 30 minutes while you heat oven to 375°F.

6. Bake 8 to 10 minutes or until golden brown. Cool 5 minutes; spread with frosting. Serve warm or at room temperature.

**Options:** Add colorful sprinkles to liven things up or for a child's birthday.

**Looking for an old article?  
Can't find what you want?  
Try the PCLinuxOS  
Magazine's searchable  
index!**

The **PCLinuxOS** magazine



# PCLinuxOS Recipe Corner



*from the kitchen of  
youcantoo*

## Glazed Pork Chops

### Ingredients

1/4 cup brown sugar  
1/2 tsp cayenne powder  
1/2 tsp garlic powder  
1/2 tsp paprika  
1/2 tsp salt  
1/2 tsp black pepper  
2 Tbsp olive oil  
4 thick cut boneless pork chops

### Instructions

1. Preheat the oven to 350°F. In a small bowl, combine the brown sugar, cayenne pepper, garlic powder, paprika, salt, and black pepper.

2. Remove the pork chops from their package and rub the seasoning mixture over all sides of each chop. The moisture from the meat will help the seasoning to adhere to the surface.



3. Heat olive oil in a large, oven-safe skillet over a medium flame. When the oil begins to shimmer, add the pork chops. Cook the chops for about 5 minutes on each side, until nicely browned.

4. If your chops are greater than one-inch thick, transfer the skillet to the preheated oven for another 5-10 minutes to finish cooking. Test the

chops with a meat thermometer to make sure the internal temperature has reached 145°F. Cook longer if needed.

5. Dredge the chops through the thick sauce in the bottom of the pan just before serving.



Chat with PCLinuxOS users  
from all over  
the World.



**Sign up  
TODAY!**

**PCLOS-Talk**

<http://pclostalk.pclosusers.com>





# PCLinuxOS Bonus Recipe



## Cake Mix Cinnamon Rolls

### Ingredients

1 cup sugar  
2 Tbsp butter (plus some for the pan)  
1 cup unsweetened applesauce  
2 cups all-purpose flour (plus 1 Tbsp)  
1 tsp baking soda  
1/2 tsp cinnamon  
1/2 tsp ground cloves  
1/4 tsp salt  
1/4 tsp nutmeg  
2/3 cup raisins

### Directions

Allow the butter to come to room temperature. Preheat the oven to 350°F. Coat the inside of an 8x8-inch baking dish with butter.

In a large bowl, cream together 2 Tbsp of butter and the sugar using a hand mixer or mixing by hand with a wooden spoon. Add the applesauce and stir to combine.

In a separate bowl, stir together the flour, baking soda, cinnamon, cloves, salt, and nutmeg until well combined.

Pour the flour mixture into the applesauce mixture and stir just until combined.

In a separate small bowl, toss the raisins with about 1 Tbsp flour until they are lightly coated. Fold the flour coated raisins into the cake batter. Spread the cake batter into the prepared baking dish.

Bake the cake for 30-35 minutes, or until the center springs back when pressed. Let the cake cool for 15 minutes before slicing into 9 pieces.

