

My Recipe Collection

Delicious Recipes for Every Occasion

Compiled by

Your Name

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Contents

Chapter 1

Appetizers & Starters

Bruschetta

Servings: 6 — **Prep Time:** 15 min — **Cook Time:** 5 min

Ingredients

- 1 French baguette, sliced
- 4 ripe tomatoes, diced
- 3 cloves garlic (1 whole, 2 minced)
- 1/4 cup fresh basil, chopped
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- Salt and pepper to taste

Instructions

1. Preheat oven to 400°F (200°C).
2. Brush bread slices with olive oil and toast in oven until golden, about 5 minutes.
3. Mix tomatoes, minced garlic, basil, vinegar, salt, and pepper in a bowl.
4. Rub toasted bread with whole garlic clove.
5. Top with tomato mixture and serve immediately.

Notes

Best served fresh. Can prepare tomato mixture 1 hour ahead and refrigerate.

Chapter 2

Main Courses

Classic Spaghetti Carbonara

Servings: 4 — **Prep Time:** 10 min — **Cook Time:** 20 min

Ingredients

- 1 lb spaghetti
- 6 oz pancetta or bacon, diced
- 4 large eggs
- 1 cup Parmesan cheese, grated
- 2 cloves garlic, minced
- Salt and black pepper to taste
- Fresh parsley for garnish

Instructions

1. Bring large pot of salted water to boil. Cook spaghetti according to package directions.
2. Meanwhile, cook pancetta in large skillet over medium heat until crispy, about 8 minutes.
3. In bowl, whisk together eggs, Parmesan, and black pepper.
4. Reserve 1 cup pasta water, then drain pasta.
5. Add hot pasta to skillet with pancetta. Remove from heat.
6. Quickly stir in egg mixture, adding pasta water as needed to create creamy sauce.
7. Serve immediately with extra Parmesan and parsley.

Tips

The key is to work quickly and off heat when adding eggs to prevent scrambling.

Chapter 3

Desserts

Chocolate Chip Cookies

Servings: 24 cookies — **Prep Time:** 15 min — **Cook Time:** 12 min

Ingredients

- 2 1/4 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup butter, softened
- 3/4 cup granulated sugar
- 3/4 cup brown sugar
- 2 large eggs
- 2 tsp vanilla extract
- 2 cups chocolate chips

Instructions

1. Preheat oven to 375°F (190°C).
2. Mix flour, baking soda, and salt in bowl.
3. Beat butter and both sugars until creamy.
4. Add eggs and vanilla, beat well.
5. Gradually blend in flour mixture.
6. Stir in chocolate chips.
7. Drop rounded tablespoons onto ungreased cookie sheets.
8. Bake 9-11 minutes or until golden brown.
9. Cool on baking sheets for 2 minutes, then transfer to wire rack.

Variations

Try adding nuts, using different chocolate types, or substituting half the chocolate chips with M&Ms.

Chapter 4

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