

I found some interesting recipes we could try out. A lot of people think of cooking as a science, but I think it's more like math.

Seaweed Romaine Salad

1/2 cup sun-dried tomatoes 1/2 cup dried fine seaweed, like arame or chopped dulse 1 cup torn romaine leaves 1 cup Balsamic vinegar	<ol style="list-style-type: none">1. Mix the seaweed, lettuce, and tomatoes in a large microwave-safe bowl.2. Set the microwave power to 4 and microwave ingredients.3. When finished, cut off 3 tablespoons of the dried seaweed. Set aside for serving.4. Set aside the vinegar for serving.
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Baked Ziti

1 pound ziti or other large cut pasta 3 cups mozzarella, grated 1 large onion, diced 3 ounces of tomatoes 3 tablespoons extra virgin olive oil or butter	<ol style="list-style-type: none">1. Bring a large pot of water to a boil and cook the pasta until just tender. When cooked and drained, pour pasta into a large mixing bowl.2. Cube the clumps of mozzarella and add them to the bowl, spreading the cubes as best as possible.3. Divide the mixture between two large baking dishes and bake until top is browned and the cheese bubbly. Set aside for serving.4. Mix all other ingredients together and set aside for serving.
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Almond Cake Dessert

1 cup almonds 1 cup flour 1 1/2 teaspoons baking powder 1/2 teaspoon salt 1 cup sugar 5 eggs 35 herrings, uncooked 3 cake pans	<ol style="list-style-type: none">1. Preheat oven and grease cake pans.2. Put the almonds in a food processor and pulse until finely ground. Add the almonds with the dry ingredients in a large mixing bowl.3. Finely chop the herrings and add them with the other ingredients.4. Add the eggs to the batter. Mix thoroughly.5. Divide the batter into the cake pans and bake until a toothpick inserted in the center comes out clean. Set aside for serving.
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