

The Robot Cookbook

Recipes harvested from Kevin's Food bookmarks
122 recipes — structured for a future kitchen robot

Robot-feasibility tags: [**EASY**] [**MODERATE**] [**HARD**] (live fire, deep fry, fine knife work, or doneness-by-feel)

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1. A Late Night Snack You'll Actually Make

Serves 1 | [EASY]

<https://www.youtube.com/shorts/lp8AsQc5hmk>

Ingredients

- 1 to 1.5 cups blueberries (fresh or frozen) (frozen blueberries cook for longer; fresh cook faster)
- 1 tablespoon sugar
- 1 tablespoon cornstarch
- 1 tablespoon lemon juice
- 2 tablespoons butter (melted)
- 2 tablespoons dark brown sugar
- 1 tablespoon oats
- 2 tablespoons flour
- sprinkle cinnamon
- to serve vanilla ice cream (for topping)

Method

- 1 Add 1 to 1.5 cups blueberries (fresh or frozen) to a bowl or ramekin.
- 2 Add 1 tablespoon sugar, 1 tablespoon cornstarch, and 1 tablespoon lemon juice to the blueberries.
- 3 Mix lightly until combined (does not need to be perfect).
- 4 Melt 2 tablespoons of butter.
- 5 In a separate bowl, combine 2 tablespoons melted butter, 2 tablespoons dark brown sugar, 2 tablespoons flour, and 1 tablespoon oats.
- 6 Stir the topping mixture with a fork until combined.
- 7 Sprinkle cinnamon over the topping mixture.
- 8 Crumble the topping mixture over the blueberry filling.
- 9 Microwave for 1.5 to 2.5 minutes. If using fresh blueberries, start with shorter time (around 1.5 minutes); if using frozen, may need up to 2.5 minutes. Check and adjust as needed until blueberries are bubbly and filling is cooked through.
- 10 Top with vanilla ice cream and serve immediately.

Equipment: bowl or ramekin, fork, microwave

Robot notes: This is a straightforward recipe with simple mixing and microwave cooking. No live-fire, temperature judging by feel, or complex technique required. The only potential variation is cooking time depending on whether blueberries are fresh or frozen, which would require a quick visual check or temperature probe.

Source didn't specify: Creator/channel name not identified in the video. Exact microwave wattage not specified (affects cooking time). Notes that recipe can be adapted with other fruits (apples, bananas, peaches, cherries) but no specific quantities provided for alternatives.

2. Air Fryer Orange Tofu & Vegetables (4 Recipe Compilation)

Mike G (Pro Home Cooks) | Serves 4 | [EASY]

<https://www.youtube.com/watch?v=5InEGJSONGk>

Ingredients

- 1 block (~14-16 oz) firm or extra firm tofu (drained and sliced)

- 1 lb (or desired amount) brussels sprouts (trimmed and halved if large)
- to taste salt
- to taste black pepper
- 2-3 tablespoons oil (neutral oil, not olive oil)
- juice of 2 oranges (~1 cup) orange juice
- 1 teaspoon orange zest (from 1 orange)
- 2 tablespoons rice vinegar (for tang)
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil (aromatic)
- to taste (about 1 teaspoon microplaned) ginger (fresh, microplaned)
- to taste chili flakes (optional, for heat)
- 1 tablespoon cornstarch (for sauce thickness)
- as needed water (to adjust sauce consistency)

Method

- 1 Preheat air fryer to maximum temperature for about 5 minutes, or use preheat button
- 2 Drain tofu thoroughly and slice into thick pieces, then pat dry with paper towels to remove excess moisture
- 3 Cut dried tofu into cubes and season generously with salt and pepper on a board, rolling until fully coated
- 4 Trim brussels sprouts by removing end piece and wilted layers until fresh-looking; halve larger ones and keep smaller ones whole
- 5 Season brussels sprouts with salt and pepper, drizzle with oil, and toss until evenly coated
- 6 Spread tofu cubes and brussels sprouts in a single even layer in the air fryer basket (avoid overcrowding)
- 7 Air fry at 390°F for 8 minutes, then check progress
- 8 While vegetables cook, prepare the sauce: combine orange juice, rice vinegar, soy sauce, and sesame oil in a pan on medium-low heat
- 9 Add orange zest, microplaned ginger, and chili flakes to the sauce
- 10 Whisk in cornstarch to incorporate, stirring to prevent lumps; add water if sauce becomes too thick
- 11 Bring sauce to a simmer and adjust seasoning to taste
- 12 After initial 8 minutes, check air fryer; if vegetables need more crisping, continue for 3 additional minutes at 390°F
- 13 Remove tofu and brussels sprouts from air fryer when tofu is crispy and vegetables are deeply browned
- 14 Transfer vegetables to a serving plate and toss with the prepared orange-ginger sauce
- 15 Garnish with sesame seeds if desired

Equipment: air fryer, paper towels, cutting board, knife, mixing bowl, saucepan, whisk, microplane (for zest and ginger), serving plate

Robot notes: This is a straightforward air fryer recipe with clear timing and temperature. The main steps involve prep (cutting, drying tofu), seasoning, and then cooking in the air fryer while making a sauce on the stove. No live-fire cooking, no tricky doneness judgment by feel beyond visual crispiness. A kitchen robot could handle all steps.

Source didn't specify: The video shows the first recipe (Orange Chicken & Veggies) as part of a 4-recipe compilation. The other three recipes (Steak & Mushroom Sandwich, Fish Tacos, Leftover Enchiladas) are included in the video but documented separately. Water quantity for sauce adjustment is not precisely specified in the source.

3. All-Purpose Chipotle Honey Pineapple Sauce

Jose | [EASY]

<https://www.youtube.com/shorts/xGW1uGFvNI>

Ingredients

- 1 can chipotle peppers in adobo (dried smoked jalapeños)
- to taste honey (for sweetness without overbearing sugar taste)
- couple chunks pineapple chunks (fresh, with juice)
- generous amount cilantro (enough to feed all of Lithuania (chef's preference))
- to taste garlic powder (added after blending)
- to taste black pepper
- to taste mayonnaise (added last)

Method

- 1 Open a can of chipotle peppers in adobo
- 2 Squeeze the juice from the pineapple chunks into the can to capture all of the adobo sauce
- 3 Add a couple chunks of fresh pineapple to the sauce for sweetness
- 4 Add honey to taste for sweetness without overbearing sugar flavor
- 5 Add fresh cilantro (generous amount)
- 6 Add black pepper to taste
- 7 Blend all ingredients together until smooth
- 8 After blending, add garlic powder to taste
- 9 Add mayonnaise to taste for richness
- 10 Adjust seasonings (sweet, savory, spicy, sour balance) as needed

Equipment: can opener, blender

Robot notes: Straightforward blending operation. No live-fire cooking, precise timing, or doneness judgment required.

Source didn't specify: Exact quantities for most ingredients are vague (honey amount, cilantro volume, garlic powder, mayonnaise, black pepper all specified as 'to taste'). Servings/yield not mentioned. The video appears to be a short-form comedy sketch as much as a recipe tutorial, with some non-sequiturs in the transcript.

4. Anthony Bourdain's Viral Mortadella Sandwich

Anthony Bourdain | Serves 1 | [EASY]

<https://www.youtube.com/shorts/-dw6N3BbmclU>

Ingredients

- several slices mortadella (thin cut, about 1/4 inch thick)
- 1-2 slices provolone cheese (nice quality)
- 1 pair sandwich buns (quality buns)
- 2-3 tablespoons mayonnaise (high-quality mayo, healthy amount)
- 1 tablespoon Dijon mustard (a bit to finish)

Method

- 1 Pile up thin-cut mortadella slices
- 2 Fry the mortadella in a pan until the edges are crispy
- 3 Place provolone cheese on top of the mortadella and let it melt, making it creamy
- 4 Remove the cooked mortadella and cheese stack from pan and set aside

- 5 Place sandwich buns into the same pan and toast them, soaking up all the leftover mortadella grease
- 6 Smear a healthy amount of high-quality mayo on the bottom bun
- 7 Place the massive mountain of mortadella and cheese on top of the mayo
- 8 Finish with a bit of Dijon mustard
- 9 Crown your sandwich and serve

Equipment: frying pan, spatula

Robot notes: This is a straightforward sandwich assembly. The only potentially tricky step is judging when the mortadella is fried to the right crispness (by visual and sound cues) and when the provolone cheese has melted properly. A robot could handle this with proper temperature sensors or vision. Toasting the buns in the mortadella grease requires heat management which is routine for cooking robots.

Source didn't specify: Exact quantity of mortadella slices not specified; pan temperature not specified; exact cooking times not provided; degree of char/crispness on mortadella left to judgment

5. Baked Fruit & Veggie Chips 4 Ways

Tasty | [EASY]

https://www.youtube.com/watch?v=w_3C5BrdPYo

Ingredients

- 1 large zucchini (for Zucchini Chips variant)
- 2 tablespoons olive oil (for Zucchini Chips)
- ¼ teaspoon salt (for Zucchini Chips)
- ½ teaspoon pepper (for Zucchini Chips)
- ½ teaspoon garlic powder (for Zucchini Chips)
- 1 large sweet potato or yam (for Sweet Potato Chips variant)
- 4 tablespoons olive oil (for Sweet Potato Chips)
- ½ teaspoon salt (for Sweet Potato Chips)
- ½ teaspoon pepper (for Sweet Potato Chips)
- 1 teaspoon thyme (for Sweet Potato Chips)
- 1 bunch kale (for Kale Chips variant)
- 2 tablespoons olive oil (for Kale Chips)
- ¼ teaspoon salt (for Kale Chips)
- ¼ teaspoon pepper (for Kale Chips)
- ¼ teaspoon paprika (for Kale Chips)
- 2 apples (for Apple Chips variant)
- as needed non-stick spray (for Apple Chips)
- 1 teaspoon cinnamon (for Apple Chips)

Method

- 1 ZUCCHINI CHIPS: Preheat oven to 400°F/200°C
- 2 Cut zucchini into ⅛-inch to ¼-inch slices
- 3 Arrange slices on a nonstick baking sheet, ensuring they don't overlap so they dry out properly
- 4 Brush slices with olive oil, then season with salt, pepper, and garlic powder
- 5 Flip slices over and repeat seasoning on other side
- 6 Bake for 25-35 minutes, flipping halfway
- 7 Allow slices to cool to room temperature; they will continue to get crispier as they cool
- 8 SWEET POTATO CHIPS: Preheat oven to 400°F/200°C

- 9 Cut sweet potato into 1/8-inch to 1/4-inch slices
- 10 In a medium bowl, toss slices with olive oil and seasonings (salt, pepper, thyme) until fully coated
- 11 Arrange slices on a baking sheet
- 12 Bake for 25-35 minutes, flipping halfway
- 13 Allow slices to cool to room temperature
- 14 **KALE CHIPS:** Preheat oven to 350°F/180°C
- 15 Remove the kale leaves from the thick stems and tear into bite-size pieces
- 16 In a medium bowl, toss kale with olive oil and seasonings (salt, pepper, paprika) until fully coated
- 17 Arrange seasoned kale on a baking sheet
- 18 Bake for 10-15 minutes until the edges are brown, but not burnt
- 19 Allow to cool to room temperature
- 20 **APPLE CHIPS:** Preheat oven to 350°F/180°C
- 21 Cut apples into 1/8-inch to 1/4-inch slices
- 22 Arrange slices on a baking sheet
- 23 Spray apples with non-stick spray or brush with oil
- 24 Sprinkle apples with cinnamon
- 25 Bake for 30 minutes, flipping halfway
- 26 Allow to cool to room temperature

Equipment: oven, baking sheet, nonstick baking sheet, knife, medium bowl, brush or spray bottle

Robot notes: All steps are straightforward oven-baking with simple preparation. No live-fire cooking, no temperature judgment by feel (oven temperature is set), no timing judgment needed (exact time ranges given). A robot could easily slice vegetables/fruit with a mandoline, brush/spray seasonings, place on sheets, and manage oven timing.

6. Biscoff No-Bake Cheesecake in 2 Minutes

Serves 1 | [EASY]

<https://www.youtube.com/shorts/mS2huH6Pr-k>

Ingredients

- 1 tub (approximately 200-250g) Philadelphia cream cheese (mixed in the tub)
- 3-4 tablespoons Biscoff spread (split between mixing in and pouring over)
- splash (approximately 2-3 tablespoons) cream (for creaminess)
- 2-3 tablespoons Biscoff cookie crunch (for topping and texture)

Method

- 1 Mix Philadelphia cream cheese directly in the tub with Biscoff spread and a splash of cream until well combined and creamy
- 2 Add Biscoff cookie crunch on top of the mixture
- 3 Pour warm Biscoff spread over the top
- 4 Finish with additional Biscoff cookie crunch for extra crunch
- 5 Chill for a moment (minimum 5-10 minutes) before serving

Equipment: cup or serving vessel, spoon for mixing

Robot notes: Very straightforward mixing and assembly. No heat required, no technical baking skills needed. A robot could easily mix, layer, and chill this recipe.

Source didn't specify: Exact quantities for cream cheese and cream are estimated based on typical tub sizes and recipe context. Chilling time is inferred as brief but not explicitly stated.

7. ChatGPT Jar Salad with Hot Honey Dressing

Serves 1 | [EASY]

<https://www.youtube.com/shorts/6VLz3Ep0nUA>

Ingredients

- 1-2 tablespoons hot honey
- 1 tablespoon olive oil
- 1 tablespoon apple cider vinegar
- 1 teaspoon Dijon mustard
- pinch salt
- 2 cups shredded carrots (peeled fresh or use pre-shredded)
- 1/2 cup shredded cucumber (drained to remove excess water)
- 1/2 cup red onion (diced)
- as desired roasted chickpeas (crunchy, roasted in oven (replaces or supplements chicken/protein))
- as desired crumbled feta cheese (optional)

Method

- 1 In a mason jar or similar container, add hot honey, olive oil, apple cider vinegar, Dijon mustard, and a pinch of salt
- 2 Layer shredded carrots (about 2 cups) in the jar
- 3 Add drained shredded cucumber (about 1/2 cup) - drain excess water to keep salad crunchy
- 4 Add diced red onion (about 1/2 cup)
- 5 Add roasted chickpeas as protein (or substitute chicken if preferred)
- 6 Top with crumbled feta cheese
- 7 Seal the jar with a lid and shake vigorously until well combined and arms hurt

Equipment: mason jar or glass jar with lid, knife or peeler (for vegetables), oven (for roasting chickpeas if not pre-made)

Robot notes: No complex cooking techniques required. All steps are straightforward assembly and shaking. The only prerequisite is roasted chickpeas which must be prepared separately, but that is also simple (toss with oil and spices, bake at 400-425F for ~20 minutes).

Source didn't specify: Oven temperature and time for roasting chickpeas not specified; assumed standard roasted chickpeas preparation

8. Confit Garlic

[EASY]

<https://www.youtube.com/shorts/kVQVTPiK-QA>

Ingredients

- garlic cloves (peeled, can be left whole or chopped)
- enough to cover garlic oil (neutral oil for cooking)

Method

- 1 Peel and chop your garlic cloves (or leave them whole, which will take slightly longer to cook)
- 2 Add peeled garlic to a pot and cover completely with oil
- 3 Bring the oil and garlic to a light simmer
- 4 Cover with a cartouche (parchment paper lid)
- 5 Cook on the lowest heat setting for at least one hour
- 6 Stir occasionally to ensure garlic is not sticking to the bottom of the pan

- 7 Garlic should be soft to touch but should not get any color (browning will make it bitter)
- 8 Strain the oil into a container (can be used as garlic-infused oil for dressings or frying)
- 9 Optionally blend the confit garlic into a smooth puree for restaurant use or storage

Equipment: pot, cartouche (parchment paper) or lid, strainer, blender (optional, for puree)

Robot notes: Low-skill recipe with simple temperature control and timing. Occasional stirring and visual assessment of garlic color is required, but straightforward.

Source didn't specify: Exact quantity of garlic; exact quantity of oil (estimated from 'cover with oil'); cooking vessel size not specified; exact simmer temperature not given

9. Crispy Pickle and Pepperoni Chips

[EASY]

https://www.youtube.com/shorts/_FYubyF5cCY

Ingredients

- pickles (sliced with a wavy/squiggly knife)
- pepperoni (sliced thin so it doesn't curl)
- 1 slice per serving cheddar cheese
- ranch sauce (for dipping)

Method

- 1 Cut pickles with a squiggly/wavy knife
- 2 Slice pepperoni thin so it doesn't curl up in the pan
- 3 Add a slice of cheddar cheese
- 4 Cook in a pan until nice and crispy
- 5 Flip to cook the other side
- 6 Remove from pan and let cool
- 7 Dip in ranch sauce and enjoy

Equipment: wavy/squiggly knife, pan or skillet

Robot notes: Simple pan-frying task with well-defined ingredients and steps. Requires judgment to determine when 'nice and crispy' is achieved, but this is a straightforward visual/tactile assessment.

Source didn't specify: Exact quantities for pickles and pepperoni not specified. Cooking time and temperature not provided. Pan type (skillet, griddle, etc.) not specified. Whether oil or butter is used for cooking not mentioned.

10. Crockpot Candy

[EASY]

<https://www.youtube.com/shorts/L-z08DIDrIlg>

Ingredients

- 2 × 16 oz jars (32 oz total) lightly salted dry roasted peanuts
- 32 oz white vanilla almond bark (broken into smaller squares)
- 10 oz dark chocolate chips
- 6 oz butterscotch chips
- 1/3 cup toffee bits
- to taste sea salt (for topping)
- to taste festive sprinkles (for topping)

Method

- 1 Spray a 5-6 quart crockpot with non-stick spray.
- 2 Add ingredients in layers in this order: peanuts, almond bark, dark chocolate chips, butterscotch chips, and toffee bits.
- 3 Do not stir. Put the lid on and cook on low for 1 hour.
- 4 After 1 hour, stir until the peanuts are completely coated with melted chocolate.
- 5 Continue to cook on low for an additional hour, stirring every 15-20 minutes.
- 6 Turn off the crockpot.
- 7 Using a small cookie scoop, drop spoonfuls of the mixture onto parchment-lined baking sheets.
- 8 Sprinkle with a little bit of sea salt and festive sprinkles before the chocolate hardens.
- 9 Chill in the refrigerator until fully set.

Equipment: 5-6 quart crockpot, non-stick spray, small cookie scoop, parchment paper, baking sheets, refrigerator

Robot notes: This is an excellent recipe for a kitchen robot. All steps are straightforward: layering ingredients, timing-based cooking with simple stirring intervals, scooping with a uniform tool, and basic decorative topping. No judgment calls about doneness, no complex knife work, no precise temperature control beyond low heat setting.

11. Easy Pineapple Sorbet

[EASY]

<https://www.youtube.com/shorts/MLsd4y5TSjk>

Ingredients

- 1 whole pineapple (cut in half and scooped)
- 1 lime juice (juiced)
- 1-2 tablespoon maple syrup

Method

- 1 Cut pineapple in half
- 2 Scoop out the flesh
- 3 Dice the pineapple flesh
- 4 Spread diced pineapple on a tray
- 5 Freeze until completely frozen (solid enough to remove from tray)
- 6 Transfer frozen pineapple to a blender
- 7 Add juice of 1 lime
- 8 Add 1-2 tablespoons of maple syrup
- 9 Blend until smooth
- 10 Transfer to a container
- 11 Freeze until ready to serve

Equipment: knife, tray, freezer, blender, container

Robot notes: Simple frozen blended sorbet with no complex techniques. Main challenge: determining exact 'completely frozen' point, but once solid it's straightforward.

Source didn't specify: Exact pineapple size/weight not specified; serving size not provided; final freezing time not specified

12. Fermented Mayonnaise with Duck Eggs

[EASY]

<https://www.youtube.com/shorts/zMeJ9q2Ni6o>

Ingredients

- 1 per cup of oil duck eggs (or chicken eggs) (Duck eggs are higher in protein; chicken eggs work the same way)
- 1 cup per egg avocado oil (high-quality)
- 1 spoon (about 1 tablespoon) Dijon mustard
- a splash fermented lemon brine
- a little (to taste) salt
- a touch (about 1 teaspoon) raw honey (Feeds the cultures in the yogurt)
- 1 spoonful (about 1 tablespoon) cultured yogurt

Method

- 1 Use a ratio of one egg per cup of high-quality avocado oil
- 2 Combine duck egg(s) and avocado oil together
- 3 Add one spoon of Dijon mustard
- 4 Add a splash of fermented lemon brine
- 5 Add a little salt to taste
- 6 Stir in a touch of raw honey and a spoonful of cultured yogurt
- 7 Stir well to combine all ingredients
- 8 Transfer to a clean glass jar and close the lid
- 9 Let sit at room temperature for 12 to 24 hours
- 10 The honey feeds the cultures in the yogurt, which then work on the eggs and brine
- 11 After fermentation, the mayo is ready to use and contains live cultures

Equipment: glass jar, spoon or whisk for stirring

Robot notes: This is a simple emulsion and fermentation recipe with no active cooking, high-heat processes, or sensory judgment (doneness by touch, taste, smell). A kitchen robot can combine ingredients and monitor fermentation time. No challenging manual techniques required.

Source didn't specify: Exact quantity of fermented lemon brine not specified (only 'a splash'); exact salt quantity not specified (only 'a little'); no fermentation temperature recommendations given; shelf life or storage instructions not provided

13. Homemade Energy Bars (Healthy Candy Bar Alternative)

How to Cook Smarter | Serves 12 | [EASY]

<https://www.youtube.com/watch?v=1o2b6n54fc4>

Ingredients

- 1 cup dates (pitted) (130g; any regular pitted dates work, medjool not necessary)
- 1/2 cup dried apricots (80g; halved to reduce sweetness)
- 1/2 cup prunes (80g; to cut down sweetness and improve flavor)
- 1/2 cup cashew nuts (broken pieces okay) (70g; any nuts can be substituted)
- 1 cup desiccated coconut (60g; high in dietary fiber)
- 1/4 cup cocoa powder (optional, for chocolate flavor)
- 1-2 tbsp ground oats (optional; add if mixture is too sticky)

Method

- 1 Soak the dates and dried apricots in hot water for 10 minutes to soften them.
- 2 Grind the cashew nuts in a food processor until ground (process first so you don't end up with crunchy bits).
- 3 Drain the soaked dates and apricots, then add them to the processor along with the prunes.
- 4 Blend on high for 1-2 minutes until smooth with no chunks remaining (stop and scrape sides as needed).
- 5 Add the cocoa powder (if using) and desiccated coconut, and blend one more time to combine.
- 6 If the mixture is too sticky, add 1-2 tbsp of ground oats and blend briefly.
- 7 Transfer the mixture onto a lined baking tray (square brownie pan works well).
- 8 Spread the mixture evenly with your hands, then place parchment paper on top and use a measuring cup to press and smooth the surface.
- 9 Refrigerate for 2-3 hours (or freeze for 30 minutes) until firm.
- 10 Cut into bars or bite-sized pieces according to preference.
- 11 Store in the refrigerator.

Equipment: food processor, hot water, baking tray or square brownie pan, parchment paper, measuring cup

Robot notes: This recipe requires only food processing, mixing, pressing, and refrigeration—all tasks well-suited for a kitchen robot. No live cooking, temperature control, or texture judgment by feel required.

Source didn't specify: Exact amount of cocoa powder was not specified in the recipe (transcript says 'quarter cup' but ingredients list omits it; I've used 1/4 cup as stated in transcript).

14. How I Prep Garlic To Cook FASTER

Jeanelleats | [EASY]

<https://www.youtube.com/shorts/mJH3uO5fxJ4>

Ingredients

- as many as desired garlic cloves (fresh, unpeeled or peeled)

Method

- 1 Add half a bag (or all, if desired) of garlic cloves to a food processor
- 2 Process the garlic to desired consistency - minced but not mushy, not too big either
- 3 Line a baking sheet with parchment paper
- 4 Spread the minced garlic onto the baking sheet in a thin, flat layer
- 5 Cover the top with plastic wrap or parchment paper
- 6 Pre-portion out the garlic by making deep grooves in the surface, creating a grid pattern with smaller blocks
- 7 Place in the freezer until firm
- 8 Once frozen, break the garlic into individual blocks or pieces
- 9 Transfer the frozen garlic blocks to a storage container
- 10 Store in the freezer for several months, ready to use

Equipment: food processor, baking sheet, parchment paper, plastic wrap (optional), freezer-safe storage container

Robot notes: This is a straightforward prep and freezing technique with no complex judgment calls. A robot could easily handle food processing, portioning, and freezing.

Source didn't specify: Exact garlic quantity is not specified - could be any amount; the creator notes this can also be done with ginger with similar technique

15. I've had this meal every day for the last five years #protein

Serves 1 | [EASY]

<https://www.youtube.com/shorts/cIFhCycg6r0>

Ingredients

- 60g Jasmine white rice
- 1 cup water (for cooking rice)
- small amount light butter (for the pan)
- 3 large eggs
- 1 cup (8 oz) egg whites
- to taste salt
- to taste black pepper
- 80g plain Greek yogurt (mentioned in transcript)
- 40g fat-free mozzarella cheese
- 8g low sodium taco seasoning
- 30g Taco Bell sauce (taco sauce or mild sauce)
- 10g lime juice (description says lemon but transcript says lime)

Method

- 1 Cook 60g Jasmine white rice with 1 cup water until done (approximately 4 minutes).
- 2 Heat light butter in a pan over medium heat.
- 3 Add 3 eggs and 1 cup (8 oz) egg whites to the pan with salt and pepper to taste.
- 4 Mix the eggs and egg whites and let them cook until done.
- 5 Add the hot cooked rice to the pan with the eggs.
- 6 Add 80g plain Greek yogurt, 40g fat-free mozzarella cheese, 8g low sodium taco seasoning, 30g Taco Bell sauce, and 10g lime juice.
- 7 Toss everything together until the cheese melts and all ingredients are well combined.
- 8 Serve immediately.

Equipment: pot (for rice), pan (for eggs), spoon or spatula for mixing

Robot notes: Simple mixing and cooking steps. No difficult techniques like judging doneness by feel, live fire, or deep frying. All ingredients are straightforward to combine and cook.

Source didn't specify: Exact brand/type of Taco Bell sauce not specified; creator/channel name not provided in source; water-to-rice ratio confirmed as 1:1 from transcript

16. Instant Ramen Cubes (Meal Prep)

Mike G | Serves 8-10 | [EASY]

<https://www.youtube.com/watch?v=tJqb1qjx8kw>

Ingredients

- 8-10 cups chicken broth or stock (Kettle & Fire or homemade)
- 1-2 cups dried shiitake mushrooms (can use other dried mushrooms or fresh shiitakes)
- 2-3 pieces kombu (dried seaweed) (Japanese seaweed, acts as natural thickener)
- 3-4 stalks whole green onion/scallion (for infusing stock)
- 1 2-inch piece ginger (peeled, lightly bashed)
- 3-4 tablespoons soy sauce (to taste)

- 1-2 tablespoons mirin (store-bought fine)
- 2-3 tablespoons miso (homemade or store-bought)
- as desired rice noodles or ramen noodles (for serving, not part of cube)

Method

- 1 In a medium sauce pot, add chicken broth
 - 2 Add dried shiitake mushrooms to broth
 - 3 Add kombu pieces to broth
 - 4 Add whole green onion stalks to broth
 - 5 Add peeled and lightly bashed ginger to broth
 - 6 Cook uncovered for about 30 minutes until liquid reduces to about half the original amount
 - 7 Strain out all solids, keeping the liquid and rehydrated shiitakes (if they taste good)
 - 8 Return strained broth to pot
 - 9 Add soy sauce to taste
 - 10 Add mirin to taste
 - 11 Whisk in miso until dissolved
 - 12 Allow to cool completely
 - 13 Ladle into silicone molds (Souper Cubes or ice cube trays) and freeze solid
 - 14 To serve: thaw one cube (equals 2 portions), heat in pot with water, add noodles and toppings
- Equipment: medium sauce pot, strainer, whisk, silicone freezer molds (1 or 2 cup Souper Cubes recommended), pot for reheating

Robot notes: This is a straightforward broth-making recipe with no techniques that would challenge a kitchen robot. The reduction requires timing but no live judgment; straining is mechanical; freezing is simple. One cube serves as a base broth for ramen.

Source didn't specify: Exact quantities for dried shiitakes, kombu, and ginger were not specified in the transcript; recipe reflects reasonable estimates based on context. Serving size approximates based on typical recipe yields.

17. Late Night Bean Dip

[EASY]

<https://www.youtube.com/shorts/ZSDhHg8Vllk>

Ingredients

- 1 can refried beans (spicy variety preferred, or add cayenne pepper to taste)
- to taste sour cream (measure with your heart; cream cheese can be substituted)
- to taste taco sauce (layer generously)
- to taste cheddar cheese (grated or shredded; use whatever you have on hand)
- tortilla chips (for serving; vegetables can be substituted)
- pinch (optional) cayenne pepper (only if using mild/non-spicy refried beans)

Method

- 1 Start with a can of refried beans in a baking dish
- 2 If using mild beans and wanting spice, add a pinch of cayenne pepper and mix well
- 3 Spread the beans out evenly in the dish
- 4 Add a layer of sour cream (or softened cream cheese), measuring to your preference
- 5 Top with a nice layer of taco sauce
- 6 Grate or shred cheddar cheese and spread evenly in a layer
- 7 Fill in any gaps with additional cheese if desired

- 8 Preheat oven to 350°F
- 9 Bake for approximately 20 minutes until cheese is melted and dip is warm throughout
- 10 Serve with tortilla chips or vegetables

Equipment: baking dish, oven, cheese grater or knife

Robot notes: All steps are straightforward mixing and baking with no complex temperature judgment or precision timing required. Oven baking is fully automatable.

Source didn't specify: Exact quantities for sour cream, taco sauce, and cheese not specified (video emphasizes 'measure with your heart'); baking dish size not mentioned

18. Legume Pancakes (Ban Chila)

[EASY]

<https://www.youtube.com/shorts/6N-hpM1sL-Q>

Ingredients

- 1 cup legume (mung beans, chickpeas, or red lentils) (soaked)
- 0.5 cup rice (soaked)
- 1 tablespoon ginger (minced or small piece)
- 1-2 chili (to taste; Kashmir chili for red pancakes)
- 0.5 teaspoon cumin
- 1 cup spinach (optional, for green pancakes with mung beans)
- 0.5 teaspoon turmeric (optional, for yellow pancakes with chickpeas)
- to taste salt
- as needed water (for batter consistency)
- optional mashed potatoes (for stuffing/wrap filling)
- for serving chutney (dipping sauce)
- optional gunpowder paste (with sesame oil for topping)

Method

- 1 Soak legumes (mung beans, chickpeas, or red lentils) and rice for several hours or overnight
- 2 Drain the soaked legumes and rice
- 3 Add ginger, chili, cumin, salt, and optional vegetable (spinach for green, turmeric for yellow, etc.)
- 4 Blend soaked legumes, rice, and flavoring ingredients together until you have a smooth pancake batter
- 5 Heat a non-stick pan or griddle over medium heat
- 6 Pour batter onto the pan to form pancakes, similar in thickness to regular pancakes
- 7 Cook until golden on one side, then flip and cook the other side until cooked through
- 8 If making wraps, add mashed potato filling to the center before folding
- 9 Serve hot with chutney for dipping or top with gunpowder-sesame oil paste for a spicy finish

Equipment: blender, non-stick pan or griddle, spatula

Robot notes: The recipe is well-suited for a kitchen robot. All steps are straightforward: blending, pan-frying, and flipping. The cooking is done on a controlled heat source with a visible endpoint (golden color). No judgment of subtle doneness or live-fire techniques required.

Source didn't specify: Exact quantities for water in batter (consistency judgment needed), exact thickness/size of pancakes, exact cooking time/temperature, specific chutney recipe or type

19. Marco Pierre White's Avocado Crab

Marco Pierre White | Serves 2 | [EASY]

<https://www.youtube.com/shorts/w11y0A5cHo0>

Ingredients

- to taste fresh crab meat (cooked crab, can be mixed or picked meat)
- 1 avocado (ripe but firm)
- to taste lemon juice (fresh)
- to taste salt (crystal salt preferred)
- tiny pinch white pepper (very small amount)
- to taste olive oil (for mixing and finishing)
- small handful fresh herbs (appears to be chives or similar delicate green herbs)
- 1-2 pieces chives (for finishing garnish)

Method

- 1 Mix fresh crab meat gently with lemon juice, salt, white pepper, and a little olive oil, working everything through very gently
- 2 Cut avocado in half across the center, not lengthwise
- 3 Roll the knife around, twist, and remove the stone
- 4 Place the crab mixture on top of each avocado half
- 5 Gently paint the crab with olive oil
- 6 Wet your fingers with oil, work the fresh herbs through your fingers very gently (without bruising them), and stick them to the avocado around the crab
- 7 Place a chive on top
- 8 Finish with a little more olive oil, crystal salt, and a little lemon juice

Equipment: knife, cutting board, small bowl (for mixing crab)

Robot notes: This is a simple assembly dish with no cooking required. A robot could easily handle mixing the crab, cutting the avocado, and assembling the components. The delicate garnishing with herbs requires gentle handling but is straightforward.

Source didn't specify: Exact quantities for crab, lemon juice, and herbs are not specified in the source—amounts are by taste and visual judgment

20. Marinated Soft-Boiled Eggs with Rice and Kimchi

Dietitian (channel unknown) | Serves 2-4 | [EASY]

<https://www.youtube.com/shorts/EcUmgWbzMmU>

Ingredients

- 4-6 eggs
- to taste soy sauce (part of marinade)
- to taste water (for boiling eggs and in marinade)
- to taste garlic (in marinade)
- to taste honey (in marinade)
- 1 jalapeno pepper (in marinade)
- to taste green onions (in marinade)
- to taste sesame seeds (in marinade)
- 1-2 cups leftover rice
- to taste kimchi (for serving)

Method

- 1 Boil eggs for 6 minutes
- 2 Transfer boiled eggs to a container of cooled water
- 3 Mix together soy sauce, water, garlic, honey, jalapeno pepper, green onions, and sesame seeds to make the marinade
- 4 Add the cooled eggs to a container with the marinade
- 5 Refrigerate overnight
- 6 The next morning, add leftover rice to a bowl or container
- 7 Top the rice with the marinated eggs and some of the marinade sauce
- 8 Add kimchi on top
- 9 Serve immediately

Equipment: pot, container, bowl

Robot notes: All steps are straightforward: boiling, mixing, refrigerating, and assembly. No complex technique or judgment required. A robot could easily measure, mix, boil, and assemble this dish.

Source didn't specify: Exact quantities for marinade ingredients (soy sauce, water, garlic, honey) and sesame seeds are not specified; these would need to be estimated or the creator's preference discovered.

21. Microwave Omelette

José Andrés | Serves 1 | [EASY]

<https://www.youtube.com/shorts/SQzwaKZ-xGo>

Ingredients

- 1 eggs
- 1 big spoon mayonnaise
- a little bit oil ([fat for cooking](#))
- topping options ([caviar](#), [mushrooms](#), [smoked salmon](#), or [sautéed spinach](#))

Method

- 1 Take 1 egg
- 2 Add 1 big spoon of mayonnaise
- 3 Whisk the mixture together with a little bit of oil
- 4 Pour into a microwave-safe dish
- 5 Microwave for 30 seconds
- 6 Remove and top with desired toppings ([caviar](#), [mushrooms](#), [smoked salmon](#), or [sautéed spinach](#))

Equipment: microwave, microwave-safe dish, whisk or fork

Robot notes: Straightforward microwave cooking with simple whisking and timing. No judgment calls needed.

Source didn't specify: Exact measurement for oil quantity; exact microwave wattage may affect cooking time slightly. Topping preparation details not specified (e.g., how to sauté spinach).

22. New Way to Eat Tomatoes - Roasted Tomato Flavor Bombs

[EASY]

https://www.youtube.com/shorts/bl_H6UyNMk

Ingredients

- unspecified tomatoes ([washed](#), [cored](#), [cut into 1x1 inch pieces](#))

- unspecified olive oil (just a light coat, don't overdo it)
- to taste secret spice blend (creator's proprietary blend - not disclosed)

Method

- 1 Wash the tomatoes thoroughly
- 2 Remove the core/stem from each tomato
- 3 Cut tomatoes into 1x1 inch pieces and spread out on baking sheet
- 4 Coat lightly with olive oil (don't use too much)
- 5 Season with the creator's secret spice blend
- 6 Roast in a 250°F oven for 4-5 hours
- 7 Remove when dried and concentrated in flavor

Equipment: baking sheet, oven, knife

Robot notes: Straightforward oven roasting with no skill-dependent steps like doneness judgment by touch or sear timing. The only challenge is cubing tomatoes uniformly, which a robot could handle with a dice guide.

Source didn't specify: Exact tomato quantity (per serving unclear), olive oil amount (quantity unspecified), complete spice blend ingredients (intentionally secret)

23. Peach this cream! - Peaches and Cream Agua Fresca

Jose | [EASY]

<https://www.youtube.com/shorts/OMvKNfEHsk4>

Ingredients

- a whole bunch peaches (ripe, slightly firm but springs back when pressed, pit comes out easily)
- cans (amount not specified) evaporated milk
- pinch cinnamon
- a little bit sour cream
- a little bit sweetened condensed milk
- a little bit water

Method

- 1 Select ripe peaches - press on them and they should be slightly firm but spring back, and the pit should come out easily
- 2 Put a whole bunch of peaches in the blender
- 3 Add cans of evaporated milk
- 4 Add a pinch of cinnamon
- 5 Add a little bit of sour cream
- 6 Add a little bit of sweetened condensed milk
- 7 Add a little bit of water
- 8 Blend until smooth
- 9 Serve chilled

Equipment: blender

Robot notes: Straightforward blending task. The main challenge is peach ripeness selection, but the video provides clear tactile criteria (slightly firm, springs back). All other steps are basic measuring and blending.

Source didn't specify: Exact quantities for evaporated milk, sour cream, sweetened condensed milk, and water. Video uses vague measurements ('cans', 'a little bit', 'a whole bunch'). Serving size unknown. Exact number of peaches unclear.

24. Ringo Starr's Favorite Sandwich

Serves 1 | [EASY]

https://www.youtube.com/shorts/-E4X_7FptxY

Ingredients

- 2 slices bread (butter toast)
- to taste soft spreadable goat cheese
- to taste hard goat cheddar

Method

- 1 Toast 2 slices of bread and butter them
- 2 Spread soft spreadable goat cheese on one slice
- 3 Add hard goat cheddar on the other slice
- 4 Combine the two slices together

Equipment: toaster, knife for spreading

Robot notes: A straightforward sandwich assembly with no difficult steps. Toasting and spreading are routine operations.

Source didn't specify: Exact quantities of cheese not specified; exact butter amount not specified

25. Salt Cured Egg Yolks

[EASY]

<https://www.youtube.com/shorts/Qosto1-3UtY>

Ingredients

- 2 parts salt (for curing mixture)
- 1 part sugar (for curing mixture)
- as many as desired egg yolks (separated from whites)

Method

- 1 Combine 2 parts salt and 1 part sugar in a bowl and mix thoroughly
- 2 Pour about 2/3 of the salt mixture onto a baking sheet
- 3 Use an egg to make small nests in the salt mixture
- 4 One by one, separate your egg yolks and drop them into the nests, being careful not to break them
- 5 Cover the yolks with the remaining salt mixture
- 6 Seal with plastic wrap and place in the refrigerator for about 7 days
- 7 Remove yolks from the salt and brush off as much salt as you can
- 8 Place yolks back on a baking sheet and dry in the oven for a couple hours until they have a golden appearance
- 9 Store and use as desired for flavoring dishes

Equipment: bowl, baking sheet, plastic wrap, oven, brush

Robot notes: Straightforward recipe with simple steps. The most delicate part is handling raw egg yolks without breaking them, which requires gentle handling but is not inherently difficult. All steps are measurable and repeatable. Oven drying time may need slight variation based on oven calibration.

Source didn't specify: Exact quantity/number of egg yolks not specified; oven temperature and exact duration for drying step not specified (just 'couple hours')

26. Spaghetti with Creamy Mushroom and Bacon Sauce

[EASY]

<https://www.youtube.com/watch?v=sB2CumMPBCw>

Ingredients

- spaghetti
- bacon (speck)
- 1 onion
- 2-3 garlic cloves
- mushrooms (champignons)
- heavy cream (10-20% fat)
- cheese
- to taste salt
- to taste pepper

Method

- 1 Cook spaghetti according to package directions; drain and set aside
- 2 Dice the bacon and cook in a pan until crispy; remove and set aside
- 3 In the same pan, sauté diced onion until softened
- 4 Add minced garlic cloves and cook briefly until fragrant
- 5 Add sliced mushrooms and cook until tender
- 6 Pour in heavy cream and heat through
- 7 Add cooked spaghetti to the sauce and toss to combine
- 8 Stir in the crispy bacon
- 9 Add grated cheese and toss well
- 10 Season with salt and pepper to taste
- 11 Serve immediately

Equipment: pot, pan, colander, spatula

Robot notes: This is a straightforward stovetop pasta dish with no special cooking techniques. All steps are mechanical and easily automatable: boiling, sautéing, and sauce assembly.

Source didn't specify: Exact quantities for spaghetti, bacon, mushrooms, cream, and cheese not provided in source. Servings count not specified. Channel/creator name not visible in description. Video transcript is nearly empty and provides no cooking narration or techniques.

27. The Breakfast Burrito that CHANGED My Life | Meal Prep

Ethan Paff | Serves 6 | [EASY]

<https://www.youtube.com/watch?v=xdwLxfJBOWE>

Ingredients

- 6 Ultimate Tortillas ([homemade from separate video](#))
- 1 lbs ground turkey (93/7%)
- 18 eggs, large grade A ([whisked](#))
- 1 lbs (453g) whipped lowfat cottage cheese
- ½ bunch (roughly 2 cups) kale, chopped ([or substitute other vegetables](#))
- 1 Tbsp (8g) chili powder

- ½ tsp (2g) paprika, smoked (smoked preferably)
- 1 tsp (3g) onion powder
- 1 tsp (3.5g) garlic powder
- ½ Tbsp (4g) cumin
- pinch (¼ tsp) oregano
- 1 tsp (2g) black pepper
- 1 tsp (9g) salt (or to taste)

Method

- 1 Brown and cook ground turkey in a pan on medium-high heat
- 2 Add the spice blend (chili powder, paprika, onion powder, garlic powder, cumin, oregano, black pepper, salt) and mix well to coat the turkey
- 3 Once the meat and spice mixture starts to look dry, add the whipped lowfat cottage cheese and mix well
- 4 Toss in the chopped kale and cook down until the mixture starts to thicken
- 5 Pour the meat mixture into a glass dish or large rimmed plate to cool and thicken
- 6 Lightly scramble the whisked eggs in the same pan over medium-high heat, pushing and scraping the sides until cooked and creamy
- 7 Add salt to taste to the eggs, then pour into a bowl to cool. Stir occasionally to break them up and keep from drying out
- 8 Let both the meat filling and eggs cool completely
- 9 Portion out fillings into the 6 Ultimate Tortillas and wrap tightly
- 10 Wrap each burrito in parchment paper (aluminum foil or wax paper also work)
- 11 Place wrapped burritos in a baking dish or tray and freeze overnight
- 12 Transfer frozen burritos to freezer-safe containers or Ziploc bags and store in freezer for up to three months

Equipment: large nonstick pan, glass dish or large rimmed plate, bowl, baking dish or tray, freezer-safe containers or Ziploc bags, parchment paper, aluminum foil, or wax paper

Robot notes: This is a straightforward stovetop cooking and assembly recipe with no difficult techniques. The steps are linear: brown meat with spices, add cottage cheese and vegetables, scramble eggs, assemble burritos, and freeze. Wrapping burritos requires some dexterity but is simple enough for a kitchen robot. No live-fire, deep-frying, or complex doneness judgment required.

28. Turkey Chili Tacos

Serves 4 | [EASY]

<https://www.youtube.com/shorts/xd-Kry4pAiY>

Ingredients

- 2 tablespoons olive oil
- 1 pound ground turkey (browned)
- 1 can canned beans (dark red) (rinsed and drained)
- 1 can canned beans (garbanzo or black) (rinsed and drained)
- 1 can canned corn (drained)
- 15 oz (1 can) tomato sauce (or equivalent)
- 2 cups water (use to rinse tomato sauce cans)
- 1 oz package chili seasoning (pre-made) (base seasoning)
- to taste garlic powder (quite a bit, to preference)

- to taste onion powder (a little bit, to preference)
- to taste paprika (a little bit, to preference)
- to taste cumin (a little bit, to preference)
- to taste black pepper (good amount, to preference)
- to taste salt (additional, to preference)
- to taste (optional) cayenne pepper (for spicy version)
- as needed sour cream
- as needed taco sauce (mixed into sour cream)
- 12-16 taco shells (flat-bottomed variety recommended)
- as needed cheese (shredded, for topping)

Method

- 1 Heat a pan over medium-high heat and add 2 tablespoons of olive oil
- 2 Brown 1 pound of ground turkey in the pan until cooked through
- 3 Add 2 cans of beans (rinsed and drained - use dark red beans and either garbanzo or black beans)
- 4 Add 1 can of corn (drained)
- 5 Add 1 can (15 oz) of tomato sauce
- 6 Add 2 cups of water, using it to rinse out the tomato sauce cans to get all the tomato out
- 7 Stir in 1 oz package of pre-made chili seasoning
- 8 Add garlic powder, onion powder, paprika, cumin, black pepper, and salt to taste (amounts are up to your preference)
- 9 Optionally add cayenne pepper for a spicy version
- 10 Mix everything well
- 11 Cover the pot with a lid and simmer for about 10 minutes
- 12 While chili simmers, mix sour cream with taco sauce (use as much taco sauce as you like)
- 13 Microwave taco shells for 30 seconds
- 14 Add a good amount of the sour cream-taco sauce mixture to the bottom of each warmed taco shell
- 15 Add a scoop of turkey chili to each shell
- 16 Top with shredded cheese
- 17 Serve immediately

Equipment: pan or skillet, lid (for simmering), spoon or spatula for stirring, microwave

Robot notes: Straightforward stovetop cooking with no complex techniques. Simmering, browning, and mixing are all robot-friendly. Microwaving taco shells is simple. The only subjective element is seasoning to taste, but the base recipe is clear and repeatable.

Source didn't specify: Exact type/brand of beans and beans/corn can size not specified (standard cans assumed). Channel/creator name not provided in video description.

29. Viral Date Snickers Bar

[EASY]

<https://www.youtube.com/shorts/dtZPP3OQ2iM>

Ingredients

- 10-15 pitted Medjool dates
- 3-4 Tbsp peanut butter (creamy or crunchy, depending on preference)
- 1 handful roasted peanuts (for extra crunch)
- 100g dark chocolate (70% cacao or higher, melted)

- 1 tsp coconut oil (to add to the chocolate)
- to taste sea salt (flaky, for sweet and salty flavor)

Method

- 1 Pit the dates and place them on parchment paper
- 2 Add peanut butter and extra peanuts on top of each date
- 3 Melt the dark chocolate with coconut oil
- 4 Pour melted chocolate mixture over the dates and peanuts
- 5 Sprinkle sea salt on top
- 6 Place in the freezer for at least 30 minutes or until the chocolate has set
- 7 Cut into squares
- 8 Store in the fridge

Equipment: parchment paper, bowl (for melting chocolate), freezer, knife

Robot notes: Straightforward assembly and freezing. No cooking involved. A robot could easily handle pitting dates, spreading peanut butter, melting chocolate, pouring, sprinkling salt, and cutting.

30. Air Fryer Bacon Egg and Cheese Rice Paper Rolls

Chef Out West | [MODERATE]

https://www.youtube.com/shorts/ga0ZrTG-_Q

Ingredients

- as needed bacon (rendered to get bacon fat and bits)
- 4-6 eggs (for scrambling and dipping, pulled slightly undercooked)
- as needed cheddar cheese (shredded, layered in rolls)
- 3 sheets per full roll (1 sheet for mini) rice paper (dipped in beaten egg on both sides)
- 1-2 tablespoons everything bagel spice (homemade preferred)

Method

- 1 Render bacon pieces to obtain bacon fat and bits, set bacon bits aside
- 2 Scramble eggs in the bacon fat, making sure to pull them while slightly undercooked (they will finish cooking in the air fryer)
- 3 On a plate, beat additional eggs together
- 4 Dip rice paper on both sides into the beaten egg, removing any excess
- 5 Place dipped rice paper on work surface
- 6 Add a layer of cheddar cheese to the rice paper
- 7 Add a portion of the scrambled eggs on top
- 8 Sprinkle bacon bits over the eggs
- 9 Add another layer of cheese
- 10 Roll the rice paper tightly, curling the sides up into a neat package (the edges will seal from the egg)
- 11 Sprinkle everything bagel spice over the top of each roll
- 12 Place rolls in air fryer basket
- 13 Air fry at 370°F for 10 minutes until golden brown and crispy
- 14 No need to flip due to small size
- 15 Remove and serve hot

Equipment: pan or skillet, air fryer, plate

Robot notes: Most steps are straightforward, but rolling the rice paper while it's wet with egg requires manual dexterity and judgment about tightness and seal. The doneness check (golden brown and crispy) relies on visual assessment. Timing the egg cooking to be slightly undercooked requires experience. These are tasks a kitchen robot could struggle with.

Source didn't specify: Exact number of servings per batch; bacon quantity needed (appears flexible); whether the mini version shown is made with 1 rice paper per roll

31. Bacon-Wrapped Manicotti with Ground Beef and Cheese

[MODERATE]

<https://www.youtube.com/shorts/ssxjJqI6lFQ>

Ingredients

- ground beef (mixed with cheese for filling)
- cheese (mixed with ground beef; type unspecified)
- manicotti pasta (described as 'big rigatoni')
- bacon (to wrap around filled manicotti)
- barbecue sauce (painted on near end of cooking)

Method

- 1 Mix ground beef with cheese to create filling
- 2 Cook manicotti pasta according to package directions or leave slightly firm
- 3 Fill cooked manicotti with the beef and cheese mixture
- 4 Wrap bacon around the filled manicotti
- 5 Arrange on baking sheet
- 6 Bake or smoke at 300°F
- 7 Near the end of cooking, paint barbecue sauce on the bacon-wrapped manicotti
- 8 Cook until bacon is done and sauce is set

Equipment: baking sheet, smoker or oven

Robot notes: The recipe is fairly straightforward with cooking, mixing, and assembly. Main challenges: judging when bacon is crispy/done (requires visual/tactile assessment), determining 'near the end' to apply sauce (requires time/doneness judgment), and handling delicate pasta without breaking during bacon wrapping.

Source didn't specify: Exact quantities for all ingredients (beef, cheese amounts), specific baking/smoking time, cheese type, whether to pre-cook bacon, exact serving count, whether to cook pasta fully or al dente before filling

32. Bang Bang Chicken

[MODERATE]

<https://www.youtube.com/shorts/IDEch2JxoW0>

Ingredients

- chicken tenders (from Brios (brand mentioned), washed and dried)
- panko breadcrumbs (for dry batter)
- onion powder (for dry batter)
- garlic powder (for dry batter)
- dried oregano leaves (for dry batter)

- all-purpose flour (for wet batter)
- cornstarch (for wet batter)
- buttermilk (for wet batter)
- 2 eggs (for wet batter)
- to taste salt (for wet batter)
- to taste black pepper (for wet batter)
- oil (for frying, can be reused)
- 1/4 cup mayonnaise (for bang bang sauce)
- sweet chili sauce (for bang bang sauce, used to brush on chicken)
- honey (for bang bang sauce)
- sriracha (for bang bang sauce)
- rice vinegar (for bang bang sauce, or apple cider vinegar as substitute)

Method

- 1 Mix dry batter ingredients: panko, onion powder, garlic powder, and dried oregano leaves
- 2 Make wet batter: combine all-purpose flour, cornstarch, buttermilk, 2 eggs, salt, and pepper to taste
- 3 Wash chicken tenders thoroughly
- 4 Dry the chicken tenders well
- 5 Coat each chicken tender in the wet batter, then coat in the dry batter, patting it in firmly to ensure good coverage
- 6 Heat oil to proper frying temperature (test by inserting a chopstick or wooden utensil - oil should bubble around it)
- 7 Carefully place coated chicken tenders into hot oil
- 8 Fry on medium heat until the coating becomes nice and golden brown
- 9 Remove chicken tenders from oil and drain on paper towels
- 10 While chicken cooks, prepare bang bang sauce by mixing: 1/4 cup mayo, sweet chili sauce, honey, sriracha, and rice vinegar
- 11 Taste the bang bang sauce and adjust ingredients according to your preference
- 12 Brush or coat the fried chicken tenders with the bang bang sauce
- 13 Serve and enjoy

Equipment: mixing bowls, shallow dishes or plates (for battering), deep pot or wok, thermometer or chopstick (for oil temperature test), tongs or slotted spoon, paper towels, whisk or fork

Robot notes: The recipe is mostly straightforward for a robot (battering, frying, sauce mixing), but the main challenge is controlling the deep frying process precisely - maintaining correct oil temperature, knowing when coating is 'golden' (subjective visual judgment), and safely handling hot oil. A robot would need reliable temperature control and vision-based doneness detection. The final plating is trivial. Overall moderate difficulty due to thermal control and visual assessment needs.

Source didn't specify: Exact quantities for panko, onion powder, garlic powder, oregano in the dry batter; exact quantities for mayo, sweet chili sauce, honey, and sriracha in the bang bang sauce; total amount of oil needed; exact number and weight of chicken tenders; cooking time estimates; final yield/servings

33. Beef Bacon Jam Smashburger

[MODERATE]

<https://www.youtube.com/shorts/EgZCrIEi5cU>

Ingredients

- 10 oz beef bacon (diced)

- 1 white onion (diced)
- 5 oz black coffee
- 1.5 tbsp maple syrup (monk fruit sweetened recommended)
- 1/4 cup brown sugar (packed, monk fruit sweetened recommended)
- to taste salt
- to taste pepper
- 1/2 cup mayonnaise (for burger sauce)
- 1 tbsp yellow mustard (for burger sauce)
- 2 tbsp bbq sauce (peppery if possible, for burger sauce)
- as needed ground beef (for smashburger patties (referenced but not quantified))
- as needed American cheese (for burger topping)
- as needed burger buns (toasted)
- as needed pickles (dill pickles)

Method

- 1 Mix burger sauce ingredients (mayonnaise, yellow mustard, bbq sauce) together and refrigerate to develop flavors. Taste and adjust salt and pepper to preference before serving.
- 2 Dice beef bacon and cook in a heavy-bottomed pan over medium-high heat for 10-15 minutes until mostly crispy and cooked through. Remove and set aside to drain on paper towels.
- 3 Remove all but 1 tbsp of bacon grease from the pan. Add diced white onion and sauté for 3-5 minutes until it has some color.
- 4 Stir in black coffee, maple syrup, and brown sugar. Combine well and bring to a simmer over medium-low heat.
- 5 Add the cooked beef bacon back into the pan and simmer for 40-45 minutes until thickened and jammy in consistency. Add beef stock if needed during cooking if mixture becomes too dry.
- 6 While bacon jam simmers, form and smash beef patties on a hot griddle to create a perfect crust (refer to smashburger tutorial for technique).
- 7 Once patties are perfectly seared, top each with American cheese and allow a few seconds for it to melt.
- 8 Toast burger buns lightly.
- 9 Assemble burgers: spread burger sauce on toasted bottom bun, add dill pickle slices, place two smashburger patties on top, spoon generous amount of bacon jam over the patties, and top with more burger sauce on the top bun.
- 10 Slice and serve.

Equipment: heavy-bottomed pan, griddle or cooktop, cutting board, knife, spatula

Robot notes: The smashburger technique requires high-heat griddle work and judgment calls about crust formation and doneness. The bacon jam simmering requires monitoring to achieve the correct jammy consistency and deciding when to add additional liquid. These subjective assessments would be challenging for a robot without advanced sensory feedback.

Source didn't specify: Exact serving size (number of burgers/patties); detailed technique for smashing burgers (video referenced but not transcribed); specific beef stock type/amount if additional liquid is needed during jam cooking

34. Beef Ragu

That Dude Can Cook | Serves 4 | [MODERATE]

https://www.youtube.com/watch?v=LWvJFW_nFY4

Ingredients

- 3-4 pounds short ribs or chuck roast (boneless short ribs preferred; look for meat with good fat marbling)
- 1 pound pappardelle pasta
- 2 tbsp olive oil (for searing and initial pot cooking)
- 2 tbsp unsalted butter
- 3 medium carrots (small dice)
- 1 large yellow onion (small dice)
- 6 fresh thyme sprigs (stripped off stems before adding)
- 1/2 tsp crushed red pepper flakes (adds subtle heat)
- 3 oz tomato paste (should be cooked off separately first to remove sour taste)
- 1 cup dry red wine (cabernet sauvignon) (can substitute with 1/3 cup red wine vinegar if preferred)
- 1 tbsp red wine vinegar
- 20 oz canned tomatoes (quality San Marzano) (crushed by hand; can leave slightly chunky)
- 3 cups beef stock
- 1/2 cup (approximately) water (add halfway through cooking if sauce gets too thick to prevent sticking)
- 2 pinches Rosemary salt (homemade herb and garlic salt for seasoning beef and vegetables)
- to taste black pepper
- for garnish parmesan cheese (shredded over top when serving)
- for garnish fresh parsley
- to taste salt for pasta water

Method

- 1 Cut boneless short ribs into cubes approximately 1.5-2 inches in size
- 2 Season beef generously with Rosemary salt and black pepper on all sides; set aside to rest
- 3 Heat a steel, carbon steel, or cast iron pan on medium-high heat for 3-4 minutes until preheated
- 4 Add a bit of neutral oil (avocado oil) to the hot pan
- 5 Carefully lower beef cubes into the pan and sear for about 3 minutes until deep rich brown color develops
- 6 Flip beef and sear the other side for another 3 minutes until browned; set aside and do not clean the pan
- 7 Add tomato paste to the same pan (with beef fat and drippings) and cook on medium heat
- 8 Stir tomato paste every 30 seconds and spread it out, cooking for 3-4 minutes until dried out and darkened; set aside
- 9 In a large Dutch oven or heavy pot on medium heat, add olive oil and butter
- 10 Add diced carrots and diced onion; add a pinch of Rosemary salt
- 11 Cook vegetables for about 8 minutes until they begin to soften; do not add celery
- 12 Strip fresh thyme leaves from stems and add to pot along with crushed red pepper flakes
- 13 Cook thyme and chili flakes for another 30 seconds until fragrant
- 14 Add the cooked tomato paste to the vegetables and stir to combine well
- 15 Pour in the dry red wine (cabernet sauvignon) and let it simmer for about 5 minutes to reduce and cook off alcohol
- 16 Add crushed canned tomatoes and stir to combine
- 17 Let tomato mixture cook for about 5 minutes to concentrate and deepen tomato flavor
- 18 Add beef stock to the pot
- 19 Deglaze the pan that held the tomato paste with a little beef stock and add those brown bits and liquid to the pot
- 20 Add red wine vinegar to balance acidity and lift the sauce

- 21 Add the seared beef cubes and all accumulated juices to the pot
- 22 Ensure all beef is submerged in the liquid
- 23 Place a cracked lid on the pot to allow it to breathe while cooking but reduce evaporation
- 24 Bring to a gentle simmer with only small bubbles around the edges on low-medium heat; do not boil
- 25 Maintain gentle simmer for 2-2.5 hours, using a pastry brush dipped in warm water to brush down sides of pot periodically, washing brown bits back into sauce
- 26 Halfway through cooking (around 1.25 hours), check thickness and add about 1/2 cup water if sauce is reducing too quickly and sticking to bottom
- 27 After 2-2.5 hours, test a piece of meat for tenderness; it should be very tender
- 28 Remove pot from heat and let meat rest in sauce for at least 30 minutes to 1 hour (or preferably overnight in refrigerator and reheat next day)
- 29 Once cooled enough to handle, shred the beef into a mix of medium shreds and larger chunks (not fully pulled); some prefer to leave larger pieces intact
- 30 Bring a large pot of salted water to a boil
- 31 Add pappardelle pasta and cook for about 5 minutes until al dente
- 32 Add some of the beef ragu sauce to a large pan and heat through
- 33 Add the cooked pappardelle to the pan with sauce using tongs (bringing some pasta water with it)
- 34 Toss pasta and sauce together to combine
- 35 Serve in bowls and top generously with shredded Parmesan cheese and fresh parsley

Equipment: Steel, carbon steel, or cast iron pan (for searing beef), Dutch oven or heavy braising pot, Tongs, Wooden spoon for stirring, Pastry brush, Large pot for cooking pasta, Large pan for finishing pasta with sauce, Microplane or box grater for Parmesan

Robot notes: Most steps are achievable for a kitchen robot, but a few challenges exist: (1) Judging when meat is properly seared (browning is visual/tactile, sensitive to pan temperature variance), (2) Determining when tomato paste is 'done cooking off' relies on visual cues and aroma, (3) The gentle simmer requires maintaining low heat and monitoring to prevent sticking or boiling; pasta cooking timing is straightforward but the final sauce-tossing and presentation require coordination. A robot could handle the braising with timers and careful heat control, but the multi-sensory aspects of browning and the final plating would be moderately challenging.

Source didn't specify: Exact cooking temperature for the braising step (implied as very low simmer but not numerically specified); exact internal temperature for beef doneness (video mentions testing a piece for tenderness but no temp given)

35. Butter Chicken with Garlic Naan

Future Canoe (reviews) | Serves 4 | [MODERATE]

<https://www.youtube.com/watch?v=wPCEC9IPMps>

Ingredients

- 2 kg bone-in chicken drumsticks (deboned, meat only)
- 1-2 tablespoons garlic paste (crushed garlic cloves)
- 1 tablespoon red chili powder
- 2 teaspoons salt (for marinade)
- to taste oil (for pan frying)
- 5 tablespoons butter (divided: 1 tbsp for sauce, 5 tbsp later)
- 2 medium onion (chopped)
- 3-4 fresh tomatoes (roughly cut)
- 1 can canned tomatoes (standard 400g can)
- 1/4 cup nuts (walnuts or cashews)

- 2 tablespoons malt vinegar (distilled vinegar)
- 4 tablespoons sugar
- 1/2 teaspoon garam masala powder
- 1 teaspoon paprika (for color and mild spice)
- as needed water (to adjust sauce consistency)
- 2 tablespoons heavy cream
- 1 cup all-purpose flour (for naan)
- 1 teaspoon salt (for naan dough)
- 1 teaspoon sugar (for naan dough)
- 1/4 cup yogurt (curd) (nonfat yogurt)
- 1 tablespoon oil (for naan dough)
- 1/2 teaspoon baking powder (for naan)
- 1/8 teaspoon baking soda (for naan)
- 4-5 garlic cloves (chopped for naan and garlic oil)
- to taste sesame seeds (for naan topping)
- 1/4 cup parsley (fresh, for garnish)
- 1-2 tablespoons cream (fresh cream for plating)

Method

- 1 Debone the chicken drumsticks by cutting around the ankle to separate meat, making a deep cut along the seam, and releasing the meat from the bone. Remove skin.
- 2 Mix deboned chicken with garlic paste, red chili powder, and salt. Marinate for at least 15 minutes.
- 3 Heat oil in a pan over medium heat. Pan-fry the marinated chicken pieces until lightly colored on both sides, about 5-7 minutes. Transfer to a bowl.
- 4 In the same pan, add chopped onions and scrape the fond from the bottom. Add 1 spoonful (about 1 tablespoon) of butter.
- 5 Stir-fry onions until soft and golden, about 3-4 minutes.
- 6 Add roughly cut fresh tomatoes and canned tomatoes to the pan.
- 7 Add chopped nuts, garlic paste, salt, malt vinegar (2 tbsp), sugar (4 tbsp), garam masala powder (1/2 tsp), and paprika (1 tsp). Mix well.
- 8 Simmer the sauce for 15-20 minutes until vegetables are very soft and mushy. Add water if sauce becomes too thick.
- 9 Transfer the sauce to a blender and blend into a fine puree, pressing as much as possible to minimize waste. Strain if desired to remove seeds and skins.
- 10 Return the blended sauce to the pan and heat. Add 5 tablespoons of butter.
- 11 Add 2 tablespoons of heavy cream to the sauce.
- 12 Return the cooked chicken pieces to the pan and stir constantly to ensure butter emulsifies well, about 7 minutes.
- 13 The butter chicken is done when thick, creamy, and well-blended.
- 14 For naan: Combine all-purpose flour, salt, sugar, yogurt, oil, baking powder, and baking soda in a bowl.
- 15 Add lukewarm water gradually while mixing until a smooth dough forms. Knead well.
- 16 Cover dough and let rest for 15 minutes.
- 17 Divide dough into balls and stretch into circles.
- 18 Press sesame seeds into the dough with a rolling pin.
- 19 Wet both sides of the dough with water using your hands.
- 20 Place the wet naan on a hot dry pan over medium heat. Cook until bubbles appear.
- 21 Flip the naan and cook on the other side over open fire (or direct heat) until light brown and crispy.

- 22 Brush the cooked naan with garlic-butter mixture and parsley.
- 23 Plate the butter chicken by ladling the creamy curry into bowls.
- 24 Add a spoonful of fresh cream on top for garnish.
- 25 Garnish with fresh parsley.
- 26 Serve with the garlic naan bread.

Equipment: boning knife or chef's knife, mixing bowl, large pan or pot, hand blender or regular blender, fine mesh strainer, rolling pin, hot pan or skillet, serving bowls, microplane (optional)

Robot notes: The recipe is mostly robotically feasible but has a few challenges: (1) deboning chicken requires precise knife control and sensory feedback; (2) monitoring sauce consistency and adjusting water requires visual judgment; (3) blending hot sauce requires careful handling; (4) naan cooking on open fire or judging doneness by bubble appearance requires heat sensing and visual feedback; (5) emulsifying butter with the sauce requires careful stirring and temperature management. A kitchen robot would struggle most with the deboning step and the final emulsification of butter into the curry.

Source didn't specify: Exact oil quantity for pan-frying not specified; garlic oil preparation details referenced but not fully explained in this video; exact cooking times for simmering sauce could be more precise; naan cooking time on hot pan not specified

36. Cheesy Potato Pockets

Serves 3-4 | [MODERATE]

https://www.youtube.com/shorts/keqhi_rE1zc

Ingredients

- 3 large potatoes (peeled and cooked until soft)
- 2 tbsp butter (melted)
- 5 tbsp all-purpose flour
- to taste cheese (grated, for filling)
- optional shredded chicken or ground beef (alternative filling options)
- for greasing and frying oil

Method

- 1 Boil 3 large potatoes until soft
- 2 Drain and peel the potatoes
- 3 Mash potatoes well into a smooth puree
- 4 Add 2 tbsp melted butter to mashed potatoes
- 5 Add 5 tbsp flour and mix until a soft dough forms
- 6 Grease plastic wrap with a little oil
- 7 Place a portion of dough on the wrap and flatten into a round shape
- 8 Add grated cheese (and optionally shredded chicken or ground beef) as filling in the center
- 9 Fold the dough over the filling and seal carefully using the wrap so it doesn't break
- 10 Fry each piece until golden on both sides (or use an air fryer as an alternative to deep frying)
- 11 Remove from heat and serve hot

Equipment: pot, colander/strainer, bowl, mixing spoon, plastic wrap, oil, skillet or deep fryer, spatula

Robot notes: Deep frying involves hot oil splashing hazards and requires judging the right heat level and doneness by color. Folding and sealing the potato dough without the plastic wrap breaking requires careful hand dexterity. The dough handling step could be tricky for a robot without careful force control.

Source didn't specify: Exact cooking time for boiling potatoes, frying temperature/time for achieving golden color, and exact filling quantities are not specified.

37. Chicken Biryani - A step-by-step guide to the best rice dish ever

Andy Hearnden (andy-cooks.com) | Serves 4 | [MODERATE]

<https://www.youtube.com/watch?v=6XIMguO9r-M>

Ingredients

- 3 large red onions (sliced thin)
- 200ml peanut oil (for frying onions)
- 1 kg chicken thighs (skin off (or use drumsticks))
- 4 tbsp yogurt
- 1 tsp chilli powder (Kashmiri if possible)
- 1/2 tsp ground turmeric
- 1 tsp garam masala
- 3 tsp ginger paste
- 1 tsp garlic paste
- 1 lemon (juice only)
- 2 green chillies (leave seeds in)
- 2 cinnamon sticks
- 12 cardamom pods (green; lightly crush some)
- 2 tsp cumin seeds
- 6 cloves
- to taste salt
- 1 bunch mint (roughly chopped)
- 1 bunch coriander (roughly chopped)
- 1 kg basmati rice (aged, nice golden-brown color)
- a pinch saffron (steeped in warm milk; or substitute with turmeric if unavailable)
- as needed milk (warm, for steeping saffron)
- small amounts flour and water (optional; to make dough seal for pot)

Method

- 1 Heat peanut oil in a saucepan over medium-high heat. Fry thinly sliced onions in 2-3 batches until golden brown and crispy, keeping them moving to avoid burning. Remove to paper towels and let cool.
- 2 In a large pot, combine chicken thighs (skin off), about 1/3 of the crispy onions, 4 tbsp yogurt, 1 tsp chilli powder, 1/2 tsp turmeric, 1 tsp garam masala, 3 tsp ginger paste, 1 tsp garlic paste, lemon juice, 1 green chilli (sliced thin), 1 cinnamon stick, 8 cardamom pods (lightly crushed), 1 tsp cumin seeds, 4 cloves, and salt. Mix well.
- 3 Marinate the chicken for at least 4 hours, preferably 24 hours, in the fridge (or at room temperature for 1 hour minimum). Make sure chicken is completely covered and spices evenly distributed.
- 4 Rinse aged basmati rice twice under cold water, then soak in water for 35-40 minutes.
- 5 In a large pot, half-filled with water, add 1 tbsp salt, 1 green chilli (sliced lengthways in half), 6 green cardamom pods, 1 cinnamon stick, 2 cloves, and 1 tsp cumin seeds. Bring to a simmer.
- 6 Drain soaked rice and add to simmering water. Stir once and cook for 4-6 minutes or until just cooked with a bit of bite remaining.
- 7 Remove rice from water and set aside.
- 8 Place marinated chicken (still in its pot) over high heat and stir every 1-2 minutes for 6-7 minutes.
- 9 Remove half of the chicken to a plate, leaving the rest in the pot.

- 10 Sprinkle half of the cooked rice over the chicken remaining in the pot.
- 11 Add a layer of crispy onions, then mint and coriander.
- 12 Return the removed chicken (with its juices) to the pot.
- 13 Repeat layering: rice, crispy onions, mint, and coriander.
- 14 Pour saffron milk (saffron steeped in warm milk) over the final layer.
- 15 Place a clean tea towel under the pot lid, or seal the pot with a dough ring made from flour and water (optional but traditional).
- 16 Turn heat to medium-high for 10 minutes.
- 17 Turn heat down to low (setting 1-2 on induction) and cook for 30 minutes.
- 18 Remove from heat and let rest covered for 20 minutes before opening.

Equipment: saucepan, paper towels, large pot with lid, spoon for stirring, tray or platter for serving

Robot notes: Most steps are straightforward, but requires: (1) judging when onions are golden-brown during shallow frying (color recognition challenge); (2) determining 'rice cooked with a bit of bite' by taste-testing during blanching; (3) precise layering of chicken, rice, and herbs; (4) sealing the pot properly (tea towel under lid is easier than making dough); (5) heat timing at the very end (10 min high, 30 min low) requires reliable temperature control; (6) resting without opening requires restraint/sensing. The marinating step (4-24 hours) is straightforward. Overall achievable but demands careful heat control and texture/color judgment.

Source didn't specify: Exact yields/servings not specified in source; estimated as 4 large servings based on ingredient quantities. Exact color/browning level for crispy onions could be more explicit but is demonstrated in video.

38. Chickpea Curry

[MODERATE]

<https://www.youtube.com/shorts/xDU1G13t-MA>

Ingredients

- ginger (for paste)
- shallot (for paste)
- garlic (for paste)
- chili (for paste)
- cilantro (for paste)
- lime peel (for paste)
- to taste salt
- olive oil (for frying paste)
- coconut cream (some for frying paste, more for simmering)
- chickpeas (cooked or canned)
- spinach (chopped)

Method

- 1 Gather aromatics: ginger, shallot, garlic, chili, cilantro, and lime peel
- 2 Crush all aromatics together into a paste, adding salt
- 3 Heat olive oil and coconut cream in a pan
- 4 Fry the aromatic paste in the hot fat, developing flavor and reducing pungency
- 5 Add chickpeas and chopped spinach to the pan
- 6 Add more coconut cream
- 7 Simmer until the curry comes together into a creamy consistency
- 8 Serve with rice and yogurt

Equipment: mortar and pestle or food processor, pan or pot, spoon for stirring

Robot notes: Most steps are straightforward, but determining when the curry has reached the right creamy consistency ('comes together into this creamy, amazing thing') requires sensory judgment that would be difficult for a robot without precise visual/texture feedback. Also requires precise control of simmer heat to avoid overcooking spinach.

Source didn't specify: Exact quantities for all ingredients (ginger amount, number of shallots/garlic cloves, chili size, lime peel amount, oil and coconut cream volumes, chickpea quantity, spinach amount). Cooking times not specified. Servings/yield not mentioned.

39. Chopped Cobb Salad with Breakfast Toppings

Unknown (Home Cook) | [MODERATE]

<https://www.youtube.com/shorts/ybaHDskavJ0>

Ingredients

- 1 Green leaf lettuce (roughly 1/3 of base)
- 1 Romaine lettuce (roughly 1/3 of base)
- 1 Water cress (or watercress) (roughly 1/3 of base)
- several Roma tomatoes (chopped fine, for crunch)
- several slices Bacon (cooked until crispy, crumbled)
- as desired Shrimp (dried before frying)
- 2-4 Hard-boiled eggs (chopped fine)
- as desired Chives (chopped)
- to taste Tony Chachere's seasoning (for shrimp)
- for frying Oil or bacon grease (render bacon grease and reuse)
- custom Salad dressing (made to taste, ingredients not specified in video)

Method

- 1 Wash all three types of lettuce thoroughly (green leaf, romaine, watercress/water crust)
- 2 Chop the green leaf lettuce and spin dry to remove excess water
- 3 Chop the romaine lettuce and add to base
- 4 Chop the watercress (remove rubber band first!) and add to base
- 5 Chop Roma tomatoes into very small pieces and set aside
- 6 Cook bacon slices until crispy, crumble into small pieces, set aside (save the bacon grease)
- 7 Hard boil eggs (timing not specified), peel by shaking in a jar without the lid
- 8 Chop hard-boiled eggs into small pieces
- 9 Dry shrimp thoroughly with paper towels to prevent oil splattering
- 10 Heat bacon grease in a pan and fry shrimp until cooked
- 11 Season shrimp with Tony Chachere's seasoning while cooking
- 12 Chop chives into fine pieces
- 13 Prepare salad dressing to taste
- 14 Arrange all chopped ingredients in stripes on top of the lettuce base: eggs, bacon, shrimp, chives, and other toppings
- 15 Mix entire salad together with salad servers just before serving

Equipment: cutting board, sharp knife, salad spinner, jar with no lid (for peeling eggs), frying pan, mixing bowl(s), salad servers

Robot notes: Most steps are straightforward for a robot. Main challenges: (1) determining when bacon is 'crispy' requires visual/textural judgment; (2) determining when hard-boiled eggs are done requires timer knowledge or precise water temperature control; (3) drying shrimp adequately before frying requires tactile judgment to prevent oil splattering; (4) judging when shrimp are cooked through requires careful monitoring. The chopping

itself is tedious but mechanically feasible. Dressing preparation is vague (made to taste) and requires human taste testing.

Source didn't specify: Exact quantities for lettuce, tomatoes, eggs, bacon, shrimp, and chives not specified. Dressing ingredients and proportions completely absent - narrator says 'I'll put the ingredients in the caption' but they are not in the description. Egg boiling time not specified. Exact serving size unclear.

40. Competition Chicken Thighs

[MODERATE]

https://www.youtube.com/shorts/3T9aMG4TS_I

Ingredients

- chicken thighs (trimmed and squared)
- to taste Deuce's original rub
- to taste salt
- to taste pepper
- to taste garlic
- to taste MSG (accent)
- small amount chicken stock (for braising bath)
- small amount butter (for braising bath)
- for dipping BBQ sauce (dunk orama/competition style)

Method

- 1 Square up all edges of chicken thighs
- 2 Remove the big knuckle
- 3 Scrape the skin
- 4 Form thighs into a really nice oval shape
- 5 Place thighs upside down on the board
- 6 Season all sides liberally with Deuce's original rub, salt, pepper, garlic, and MSG (accent)
- 7 Place thighs on Gateway drum smoker running at 275°F
- 8 Smoke first third for 30 minutes over direct heat with plenty of smoke
- 9 Remove thighs and place in a bath with chicken stock and butter
- 10 Cover and braise for about 45 minutes until internal temperature reaches 200°F
- 11 Remove thighs from bath and place on a rack
- 12 Dunk thighs in BBQ sauce for about 5 minutes
- 13 Serve

Equipment: smoker (Gateway drum recommended), meat thermometer, cutting board, braising pan with lid, rack

Robot notes: The recipe requires smoking at precise temperature (275°F) and monitoring internal temperature (200°F), which a robot could handle. However, initial trimming/squaring of chicken thighs requires skilled knife work and judgment to maintain the meat integrity. Forming into 'nice oval shape' requires manual dexterity. The braising phase is straightforward, but dunking and sauce application would need careful handling to avoid breaking the thighs.

Source didn't specify: Exact quantity of chicken thighs (serves how many), exact amount of chicken stock and butter for braising bath, specific BBQ sauce recipe or brand, exact duration of sauce dunk (5 minutes is mentioned but clarity needed on what 'set' means)

41. Cook Cabbage You'll Actually Like

[MODERATE]

<https://www.youtube.com/shorts/u-y6VpVPH-A>

Ingredients

- 1 head cabbage (cut into wedges)
- 2-3 tablespoons butter (added off heat)
- 2 tablespoons water (added off heat)
- to taste salt (sprinkling)

Method

- 1 Cut cabbage into wedges
- 2 Heat a pan over medium-high heat and place cabbage wedges in the pan to color the outside slightly and develop flavor
- 3 Remove pan from heat and add butter, water, and salt
- 4 Transfer cabbage and pan contents to a low oven set to 120°C (approximately 250°F)
- 5 Cook for about 1 hour and 25 minutes until the sugars naturally caramelize, leaves become translucent and tender, and the cabbage sweetens

Equipment: heavy pan or skillet, low oven, knife, cutting board

Robot notes: Most steps are mechanically feasible: cutting, heating, adding ingredients, and oven cooking. However, a robot would need to judge proper caramelization color by feel or visual inspection before removing from heat, and determine when the cabbage is sufficiently cooked based on translucency and tenderness rather than a timer alone.

Source didn't specify: Creator/chef name not provided in the source. Exact butter quantity estimated from context ('couple of spoons').

42. Cook Your Chicken Thighs Like This

Serves 2 | [MODERATE]

<https://www.youtube.com/shorts/HqQhEPk7jR0>

Ingredients

- 2 skin-on chicken thighs (can use 4 if you have a larger pan)
- to taste salt (for salting the skin)
- 2 tablespoons miso paste (thinned with water to paint consistency)
- as needed water (to thin the miso paste)
- 2-3 shallots (finely diced)
- 2 cloves garlic (fresh, grated)
- 1 tablespoon fresh ginger (freshly peeled and grated)
- 4 tablespoons sake
- 2 tablespoons mirin
- 1 cup kombuashi stock or chicken stock (kombuashi preferred, chicken stock as alternative)
- 1 tablespoon miso paste (for the pan sauce)
- 1 small piece plus 2 tablespoons butter (for emulsifying sauce and glazed carrots)
- 4-5 medium carrots (whole or halved)
- 1 tablespoon sugar (for glazed carrots)
- 2 tablespoons butter (softened) (for miso butter glaze)
- 1 tablespoon miso paste (for miso butter)
- 1 tablespoon black sesame seeds or goiio (for garnishing carrots)
- 6-8 oz green beans
- to taste salt (for simmering water)

- 1 teaspoon toasted sesame oil
- 1 tablespoon soy sauce
- 1 tablespoon sesame seeds (toasted)
- 2-3 spring onions (finely sliced on steep bias)

Method

- 1 Start with skin-on chicken thighs and liberally salt the skin
- 2 Optional: let the salted thighs rest uncovered in the fridge for 30 minutes to 1 hour or overnight to allow salt to be absorbed
- 3 Dab off any excess moisture from the chicken
- 4 Place chicken skin-side down in a cold or very cold pan with no oil (fat will render from skin)
- 5 Cook on low heat (2 out of 10) without overcrowding; the skin will unstick and release once properly browned
- 6 Once skin is brown and released, flip the thighs skin-side up in the same pan
- 7 Mix miso paste with water until thin enough to paint on
- 8 Paint the miso mixture all over the skin of the chicken
- 9 Place in a preheated oven and bake until internal temperature reaches 75°C
- 10 Remove from oven and rest in a turned-off oven while preparing the pan sauce
- 11 For the pan sauce: finely dice shallots and cook in the pan with rendered fat for 2 minutes until translucent
- 12 Grate in fresh garlic and freshly peeled ginger; cook for another 1-2 minutes
- 13 Add sake and cook down until jammy
- 14 Add mirin and cook down until jammy again
- 15 Add kombuashi or chicken stock and reduce aggressively until it reaches desired consistency
- 16 Add miso paste and mix until incorporated
- 17 Turn off heat and add a small piece of butter; keep moving to emulsify into a glossy sauce
- 18 Optional: strain the sauce or keep the shallots and aromatics in
- 19 For glazed carrots: place whole carrots in cold pan with butter, sugar, salt, and water (halfway up carrots)
- 20 Bring to light simmer, cover, and cook for 5-10 minutes until slightly tender
- 21 Combine softened butter with miso paste to make miso butter
- 22 Remove lid from carrots and reduce liquid to a glaze
- 23 Stir in miso butter and finish with black sesame seeds or goiyo
- 24 For green beans: simmer in salted water until just tender
- 25 To warm green beans without overcooking: pour boiling water over them for about 30 seconds
- 26 Toss green beans with toasted sesame oil and soy sauce
- 27 Prepare spring onions by finely slicing on a steep bias
- 28 Place sliced spring onions in a bowl with ice water and let curl for desired time
- 29 Dry spring onions on kitchen towel
- 30 Plate the chicken thighs and pour pan sauce over them
- 31 Arrange glazed carrots and green beans on the plate
- 32 Sprinkle with toasted sesame seeds and curled spring onions as garnish

Equipment: heavy-bottomed pan or skillet, oven, knife, brush (for painting miso), spoon, measuring cups/spoons, grater (for garlic and ginger), cutting board, kitchen towel, thermometer (for checking internal temperature), bowl, whisk or spoon for stirring

Robot notes: The recipe is mostly doable by a robot: scoring and salting, pan-searing, oven cooking to temperature are manageable. However, some challenges exist: (1) judging when skin is 'properly browned and released' may require visual judgment; (2) the 'painting' of miso paste and understanding when it's the right consistency requires some finesse; (3) reducing sauces 'until jammy' or 'until desired consistency' requires visual

assessment and timing judgment; (4) assembling the final plated dish with curled spring onions and precise garnish placement requires fine motor control and aesthetic judgment.

Source didn't specify: Exact oven temperature not specified (likely 200-220°C / 400-425°F based on context, but not stated). Exact quantity of butter for the pan sauce emulsification could be clearer. Exact plating/serving instructions not fully detailed.

43. Corn Ribs (Restaurant Quality)

Jack, Fallow Restaurant | Serves variable (1 corn = 1 portion) | [MODERATE]

https://www.youtube.com/watch?v=cltC9Dh5_vY

Ingredients

- as many as needed corn on the cob (each corn yields 8 pieces (1 portion per whole corn))
- enough to reach 175-180°C in a large shallow pan neutral oil for frying (must be large pan to avoid oil spillover; keep oil level low relative to pan size)
- to taste, approximately 1-2 tbsp per batch kombu seasoning blend (contains: dried fermented chili powder, kombu seaweed, smoked paprika, cayenne pepper, onion powder, garlic powder, salt, sugar, black pepper, ground fresh coriander)
- for serving lime wedges (optional but recommended for finishing)

Method

- 1 Peel off the outside husk from each corn cob
- 2 Cut corn in half lengthwise to create two halves
- 3 Cut each half in half again, yielding 4 pieces per half (8 total pieces per corn); use a heavy-bladed knife or chef's knife with weight
- 4 Ensure your pan is completely dry before adding oil to prevent water-oil reaction and bubbling
- 5 Add oil to a large, shallow pan (ideally with low oil level to prevent spillover) and heat gradually to 175-180°C
- 6 Once oil reaches temperature, carefully place corn ribs into the oil; avoid agitating too much to prevent kernels falling off
- 7 Fry for approximately 6-7 minutes total until corn is nice and caramelized on the edges with a golden color
- 8 Monitor color carefully: you want caramelization but still a juicy sweet center; if left too long it becomes dry
- 9 Use a spider strainer or slotted spoon to carefully remove corn ribs from oil and drain on paper towels
- 10 While corn is still hot, immediately season generously with kombu seasoning blend; hot corn allows seasoning to adhere
- 11 Transfer to a serving bowl if desired
- 12 Serve with lime wedges on the side, allowing guests to add extra lime juice as desired
- 13 Let oil cool for at least 30 minutes before handling

Equipment: large shallow frying pan or pot, spider strainer or slotted spoon, heavy-bladed chef's knife or Japanese santoku knife with thick blade, cutting board, paper towels, thermometer (optional but recommended for oil temperature), bowl for serving

Robot notes: Requires precise oil temperature maintenance (175-180°C) and careful monitoring of color/doneness during frying. A robot would struggle with: judging the exact moment when corn is perfectly caramelized but still juicy (requires visual assessment and experience), safely handling hot oil and avoiding splashover, and safely removing individual pieces from hot oil. The kombu seasoning application while the corn is hot is time-sensitive. Cutting the corn rib shapes is physically demanding and requires significant downward

force with a heavy knife.

Source didn't specify: Exact quantity of kombu seasoning per serving not specified (appears to be to taste); precise oil temperature could be validated with thermometer but chef relies on visual cues

44. Cowgirl Crackers

[MODERATE]

https://www.youtube.com/shorts/_xODCrz69Hc

Ingredients

- 1 pack bacon (original cut) (sliced in half lengthwise)
- as many as desired Ritz crackers (original flavor)
- cracker-sized slice per cracker Colby Jack cheese (sliced thin)
- to taste brown sugar (light dusting per cracker)
- to taste Pork'n Rub seasoning (generous dusting per cracker)
- to taste hot honey (such as Melinda's Foods brand)
- 1 slice per cracker jalapeño (fresh or pickled)

Method

- 1 Slice a pack of bacon in half lengthwise
- 2 Lay out Ritz crackers on a wire rack
- 3 Top each cracker with a cracker-sized slice of Colby Jack cheese
- 4 Wrap each cracker with a bacon slice
- 5 Sprinkle a little brown sugar on top of each cracker
- 6 Dust generously with Pork'n Rub seasoning
- 7 Drizzle each cracker with hot honey
- 8 Add a slice of jalapeño on top
- 9 Cook on smoker or in oven at 350°F for 30 to 40 minutes until bacon is crispy and cheese is melted

Equipment: wire rack, smoker or oven

Robot notes: Most steps are straightforward (slicing, layering, seasoning), but the recipe requires judging when bacon is crispy and cheese is melted by visual inspection at the end. The wrapped assembly with bacon requires dexterity. Cooking time varies by smoker vs oven and bacon thickness, so endpoint detection is the main challenge.

Source didn't specify: Exact quantity of bacon (described as 'a pack' but pack size varies); exact amounts of brown sugar, Pork'n Rub, and hot honey (all to taste); specifics on jalapeño type (fresh vs pickled)

45. Crawfish Boil with Sides

Jordan Lea | [MODERATE]

<https://www.youtube.com/shorts/XKqE60Jh4A>

Ingredients

- 1 bucket (amount unspecified) real butter (starts the boil)
- 1 sack crawfish (live) (cleaned, added to boiling seasoned water)
- unspecified lemons
- unspecified oranges
- 1 whole bag Miss How's Seafood Boil seasoning
- 1 whole jar minced garlic (added to seasoning; also sprinkled on finished crawfish)

- 16 oz (two small bottles) Miss How's liquid seafood boil
- unspecified jalapeños (added as side)
- unspecified onions (added as side)
- unspecified corn (added as side)
- unspecified smokies (small sausages) (added as side)
- unspecified potatoes (unwashed, added as side)
- unspecified mushrooms (unwashed, added as side)
- unspecified garlic (whole cloves) (unpeeled, added as side)
- unspecified green beans (dunked after boil is turned off; needs longer soak than okra)
- 1 from garden cucumber (dunked after boil is turned off)
- unspecified okra (added toward end, brief soak to avoid sliminess)
- unspecified frozen cheese ravioli (cooked without burner on, 2 minutes)
- unspecified shrimp (frozen, cooked without burner on, 2 minutes)

Method

- 1 Bring a large pot of water to boil
- 2 Add a bucket of real butter to the boiling water
- 3 Add lemons and oranges to the water
- 4 Add the entire bag of Miss How's Seafood Boil seasoning
- 5 Add the entire jar of minced garlic
- 6 Add 16 oz (two small bottles) of Miss How's liquid seafood boil
- 7 Once water is boiling, add the sides in this order: jalapeños, onions, corn, smokies, unwashed potatoes, unwashed mushrooms, and whole unpeeled garlic cloves
- 8 Add live cleaned crawfish to the boiling water
- 9 Turn off the burner and let the crawfish soak in the hot seasoned water
- 10 Add green beans and cucumber to soak (green beans need longer than okra)
- 11 Add okra toward the end, letting it soak briefly (do not over-soak as it becomes slimy)
- 12 Once finished, drain crawfish and vegetables into a cooler
- 13 Sprinkle minced garlic over the crawfish
- 14 Add squeeze of real butter on top
- 15 Sprinkle more Miss How's seasoning on top
- 16 Shake or toss to combine seasonings evenly
- 17 If adding frozen cheese ravioli and shrimp, place in the pot with the burner OFF and let cook for approximately 2 minutes
- 18 Remove ravioli and shrimp when done and serve with the crawfish

Equipment: large pot (for boiling), cooler (for serving)

Robot notes: The boil itself is mechanically straightforward (heat water, add ingredients sequentially, drain). However, a robot would struggle with: (1) the vague ingredient quantities (entire bags/jars, 'unspecified' amounts for most sides), (2) judging 'soaking' times by feel/look ('green beans need longer than okra', 'okra doesn't soak long enough = slimy'), (3) handling and adding live crawfish safely, (4) determining doneness of multiple ingredients with different cook times, (5) the final seasoning step is done by feel/taste ('shake it up and let it soak in'). The recipe works as a human-friendly boil party but lacks the precision robotics typically need.

Source didn't specify: Exact quantities for butter, lemons, oranges, jalapeños, onions, corn, smokies, potatoes, mushrooms, garlic, green beans, cucumber, okra, ravioli, and shrimp. Exact pot size. Precise soaking times. Total servings/yield. Water quantity.

46. Crispy Baked Egg Rolls

Maxi's Kitchen | Serves 12-14 egg rolls | [MODERATE]

Ingredients

- 1 Tbsp Avocado Oil (for cooking eggs)
- 4 Eggs
- 3 Tbsp Ginger, minced
- 1 large clove Garlic, minced
- 3 Scallions, sliced
- 5 Shiitake Mushrooms, sliced (can use fresh or dried)
- 1 Carrot, sliced in thin strips (or pre-shredded)
- 2 cups Green Cabbage, sliced in thin strips (or pre-shredded)
- 2 cups Red Cabbage, sliced in thin strips (or pre-shredded)
- 2 Tbsp Soy Sauce
- 3 Tbsp Rice Vinegar (or White Vinegar)
- 1 Tbsp Sesame Oil
- 1 Tbsp Sesame Seeds
- 1/2 tsp Kosher Salt (plus more to taste)
- 1/4 tsp Black Pepper (plus more to taste)
- 1/4 tsp Sugar
- 1 package Egg Roll Wraps
- 3 Tbsp Avocado Oil (for coating baking sheet)
- as needed Water (for sealing egg rolls)
- for serving Sweet & Sour Sauce
- for serving S & B Oriental Hot Mustard

Method

- 1 Beat 4 eggs with salt and pepper
- 2 Heat a large nonstick pan coated with avocado oil to medium heat (water should dance on the pan)
- 3 Pour beaten eggs into pan in one layer like an open-faced omelet; cover with lid if available or flip once if desired
- 4 Cook until eggs are set, then remove to a cutting board to cool
- 5 Once cooled, roll up the egg and cut into thin strips
- 6 In the same pan (or wok), add 1 Tbsp avocado oil and sauté the minced ginger, garlic, and sliced scallions for about 2 minutes until fragrant
- 7 Add the sliced mushrooms, both cabbages, and carrot strips to the pan
- 8 Stir-fry vegetables until tender, about 5-7 minutes
- 9 Add the sesame seeds, sesame oil, soy sauce, rice vinegar, sugar, salt and pepper to taste
- 10 Mix well and taste for seasoning; adjust soy sauce, salt, or pepper as needed
- 11 Preheat oven to 425°F on convection setting (or 430°F conventional)
- 12 Pour 3 Tbsp avocado oil onto a baking sheet
- 13 Lay an egg roll wrap in a diamond shape
- 14 Place approximately 1/3 cup of filling mixture in the lower-middle of the diamond, along with 2 strips of cooked egg
- 15 Fold the bottom corner up over the filling, then fold in both side corners
- 16 Brush water on the exposed top corner (adhesive), then roll up tightly
- 17 Place the rolled egg roll onto the oiled baking sheet and roll it in the oil to coat evenly
- 18 Repeat with remaining wraps and filling

19 Bake at 425°F convection for 18-20 minutes until deep golden brown and crispy (add 5 minutes if not using convection)

20 Serve with sweet and sour sauce and S & B hot mustard

Equipment: Large nonstick pan, Wok or large skillet, Cutting board, Brush (for water/adhesive), Baking sheet, Convection oven (preferred) or regular oven

Robot notes: The recipe is mostly automatable (chopping, mixing, rolling). However, some steps require judgment: determining egg doneness (flipping or timing based on visual cues), judging vegetable tenderness by feel during stir-fry, assessing when vegetables are properly cooked, and monitoring oven crisping for color judgment. A robot could handle the wrapping and baking, but taste-testing for seasoning and color-checking during baking would be difficult.

47. Crispy Fish and Chips Sandwich

A Cook Named Matt | [MODERATE]

https://www.youtube.com/shorts/JLml6a_O4Dw

Ingredients

- cod fillets (for beer-battered fried fish)
- Sapporo beer (light beer for batter)
- flour (for batter)
- potato chips (for crunchy crust)
- dill (for tartar sauce)
- capers (for tartar sauce)
- cornichons (for tartar sauce)
- sandwich bread

Method

- 1 Prepare beer batter using Sapporo beer and flour
- 2 Press the cod fillets for extra crispiness using a chef technique
- 3 Coat the pressed fish in the beer batter
- 4 Coat the battered fish with crushed potato chips for a crunchy crust
- 5 Fry the fish until golden and crispy
- 6 Make chunky tartar sauce with dill, capers, and cornichons
- 7 Assemble the sandwich with fried fish, tartar sauce, and bread

Equipment: deep fryer or oil for frying, mixing bowl, cutting board, knife

Robot notes: Deep frying requires precise temperature control and timing judgment; the 'chef technique' of pressing fish for extra crispiness is vague and may require tactile feedback. Coating with potato chips and judging doneness by color/texture are moderately challenging for automation.

Source didn't specify: Exact ingredient quantities, cooking temperatures, frying time, detailed batter technique, bread type, and how the 'press' technique works. The description references a full recipe at acooknamedmatt.com but the transcript is empty.

48. Crispy Potato Balls

[MODERATE]

<https://www.youtube.com/shorts/7iKPJUBuZHc>

Ingredients

- to taste mashed potatoes (base ingredient)

- to taste parsley (for flavor)
- to taste Parmigiano Reggiano
- to taste BBQ rub (used in both ball mixture and seasoning)
- to taste glutinous rice flour (for coating/binding)
- to taste tapioca flour (for coating/binding)
- to taste melted butter (for binding)
- to taste garlic powder (seasoning)
- to taste onion powder (seasoning)
- to taste smoked paprika (seasoning)
- to taste sugar (seasoning)
- to taste mayonnaise (for dipping sauce base)
- to taste ketchup (for dipping sauce)
- to taste chili powder (for dipping sauce)
- to taste chipotle hot sauce (for dipping sauce)
- to taste crispy chili oil (for dipping sauce)
- to taste lemon juice (for dipping sauce)
- to taste jalapeño pickles (for dipping sauce)
- to taste yogurt (for dipping sauce base)

Method

- 1 Mix mashed potatoes with parsley, Parmigiano Reggiano, BBQ rub to create the base mixture
- 2 Season the potato mixture with garlic powder, onion powder, smoked paprika, and sugar to taste
- 3 Form mixture into balls
- 4 Combine glutinous rice flour and tapioca flour
- 5 Roll potato balls in the flour mixture until evenly coated
- 6 Brush or coat with melted butter
- 7 Fry the potato balls until golden and crispy
- 8 For dipping sauce: combine mayonnaise and/or yogurt with ketchup, garlic powder, onion powder, chili powder, chipotle hot sauce, BBQ rub, smoked paprika, crispy chili oil, lemon juice, and jalapeño pickles to taste

Equipment: mixing bowl, spoon, deep fryer or pot, oil thermometer (optional), tongs or slotted spoon, paper towels

Robot notes: The main challenge is deep frying and judging when the potato balls are golden and crispy enough — this requires visual assessment and careful temperature control. Robot would struggle with consistency in ball formation size and in determining doneness by color/texture.

Source didn't specify: No exact measurements provided — creator explicitly states they cook by taste. Cooking method (deep fry, air fry, pan fry) not specified. Frying temperature not provided. Cooking time not specified. Yield/servings unknown. Exact proportions of all ingredients unknown.

49. Crispy Potato Stick Fries

(recipe from pinned uploader comment) | Serves 2 | [MODERATE]

<https://www.youtube.com/watch?v=GF9t3zYoY-8>

Ingredients

- 500 g potato (peeled)
- 100 g corn starch
- 15 g sugar
- 1/8 tsp salt

- to taste coriander (chopped)
- for frying oil (neutral, for deep frying)

Method

- 1 Cook the potatoes over medium heat for 15-20 minutes until soft, then mash.
- 2 Mix the mashed potato with corn starch, sugar, salt, and chopped coriander into a dough.
- 3 Shape into sticks/fries.
- 4 Freeze for 10 minutes to firm up.
- 5 Deep fry over high heat for 5-7 minutes until crispy and golden.

Equipment: pot, deep fryer or pan, freezer

Robot notes: Deep frying in hot oil and judging golden/crisp doneness; otherwise simple. Recipe is terse (from a pinned comment) so quantities for shaping are approximate.

Source didn't specify: Exact oil temperature; how the potato is cooked (boil vs steam) is unspecified.

50. Crunchy Chicharron Burnt Ends

[MODERATE]

<https://www.youtube.com/shorts/Z5-Y9S58C5M>

Ingredients

- quantity not specified pork with skin (belly or shoulder) (must have intact skin for chicharron texture)
- to taste hot honey (for seasoning the crevices)
- for initial curing salt (removed after 24 hour dry period)
- to taste seasoning (specific types not mentioned)
- for brushing white vinegar (applied after smoking)

Method

- 1 Poke approximately 1000 small holes in the pork skin to dry it out
- 2 Let the pork rest for 24 hours to allow the skin to dry
- 3 Remove all salt/curing from the surface
- 4 Cut the pork into 2-inch by 2-inch cubes, being careful not to pierce the skin
- 5 Season the meat with hot honey and seasoning, working it into every crevice
- 6 Smoke at 225°F for 3 hours
- 7 Brush white vinegar onto the skin
- 8 Transfer to oven at 475°F and bake until the skin bubbles up completely

Equipment: knife, smoker, oven, brush (for vinegar)

Robot notes: Requires hand-poking many holes in skin (could be automated with tool), judging when skin has adequately dried (24-hour wait is fine), and determining when skin is sufficiently 'bubbled up' in the oven (may require visual/tactile judgment). Smoking and oven operations are manageable.

Source didn't specify: Exact meat quantity/weight, specific seasoning type, exact amount of hot honey, precise definition of 'all salt is gone', visual/tactile cues for 'bubbles up'

51. Egg Bites

Serves 12 | [MODERATE]

<https://www.youtube.com/shorts/uPclQdFmU38>

Ingredients

- unspecified eggs, beaten (quantity not stated in video; likely 6-8 eggs based on ricotta amount)
- 1 cup ricotta cheese (for extra protein)
- 1 cup white cheddar, cubed
- to taste white pepper (just a little bit; used instead of salt because cheese provides salt)
- 1 tbsp corn starch
- to taste cured bacon (for topping; can substitute with green onions or chives)
- to taste chives (for topping; or use green onions)
- as needed boiling water (for water bath to prevent drying out during baking)

Method

- 1 Place beaten eggs into a food processor
- 2 Add 1 cup ricotta cheese (for extra protein)
- 3 Add 1 cup cubed white cheddar
- 4 Add white pepper to taste (do not add salt as cheese provides salt)
- 5 Add 1 tbsp corn starch
- 6 Blend mixture well, but do not overdo it
- 7 Grease a standard muffin tin
- 8 Carefully fill muffin cups 3/4 of the way up with egg mixture
- 9 Add desired toppings such as cured bacon and chives
- 10 Place muffin tin in a larger baking pan
- 11 Pour boiling water into outer pan (water bath) to prevent mixture from drying out
- 12 Bake until set (temperature and time not specified)
- 13 Cool and store; can be reheated in microwave for approximately 30 seconds
- 14 Store in freezer for up to 2 months

Equipment: food processor, muffin tin, baking pan (for water bath)

Robot notes: Missing critical baking information: oven temperature and baking time are not specified in the source, making it difficult to execute without guesswork. A robot would need these parameters. The water bath technique is standard but requires careful handling. The blend-until-smooth step is achievable with a processor, but the 'don't overdo it' instruction suggests some judgment is needed.

Source didn't specify: Exact number of eggs required; oven temperature; baking time; final doneness indicator

52. Finding my perfect breakfast sandwich

Serves 1 | [MODERATE]

<https://www.youtube.com/shorts/EIZlwM48m-Q>

Ingredients

- 1 Kaiser roll or Portuguese roll (toasted with butter)
- 2-3 tablespoons Butter (for toasting roll and pan)
- 1 Breakfast sausage patty (cooked)
- 4-5 Large eggs (beaten)
- 1 tablespoon Heavy cream (added to eggs)
- to taste Salt (added to eggs before cooking)
- to coat Oil (for egg pan)
- 2-3 tablespoons Mayonnaise (for sauce)
- 1 teaspoon English mustard (for sauce)
- 1 tablespoon Sherry pepper relish (for sauce)

- 1 tablespoon Maple syrup (for sauce)
- 2-3 tablespoons Fresh chives (chopped for sauce)
- 1/4 teaspoon Smoked paprika (for sauce)
- 1/4 cup Caramelized onions (deeply caramelized)
- 1 slice American cheese
- 1 serving Frozen hash browns (Trader Joe's brand, air fried)

Method

- 1 Butter both sides of Kaiser or Portuguese roll
- 2 Place buttered roll on cold pan over medium-low heat until nice and toasted
- 3 While roll toasts, cook breakfast sausage patty according to package directions
- 4 In a blender or bowl, beat 4-5 eggs with salt, heavy cream, and oil until smooth
- 5 Pour beaten eggs into a silicone bread pan or metal pan lined with parchment paper
- 6 Create a water bath by placing the egg pan in a larger pan filled with hot water
- 7 Bake the egg mixture in a 350°F oven for 35 minutes until set and custard-like
- 8 While egg cooks, prepare the sauce: mix mayo, English mustard, sherry pepper relish, maple syrup, chopped fresh chives, and smoked paprika
- 9 Prepare deeply caramelized onions (caramelize slowly over low heat for 30-45 minutes)
- 10 Cook frozen hash browns in air fryer according to package directions until crispy
- 11 Remove set egg from oven and let cool slightly before cutting into sandwich-sized piece
- 12 Assemble sandwich: bottom half of toasted roll, tangy-sweet chive sauce
- 13 Layer hash brown, pinch of salt, American cheese slice, sausage patty, cooked egg custard
- 14 Flip top half of roll onto sandwich
- 15 Add more chive sauce on top of roll
- 16 Serve immediately while warm

Equipment: Skillet or frying pan, Oven, Immersion blender or fork, Silicone bread pan or metal pan, Parchment paper, Water bath pan, Air fryer, Cutting board and knife

Robot notes: The recipe involves several precise timing steps (35-minute water bath bake, visual assessment of toasted roll color, judging when hash browns are crispy), which a robot could handle. However, the deeply caramelized onions require subjective judgment of color and texture to achieve the desired result, which would be challenging for a robot. The assembly is straightforward but requires careful placement of delicate components.

Source didn't specify: Oven temperature for egg custard not explicitly stated in transcript, inferred as 350°F based on water bath baking standard; exact cooking time for caramelized onions not specified; sausage cooking instructions assume standard package directions

53. Fondant Potatoes

Sam the Cooking Guy | Serves 4 | [MODERATE]

<https://www.youtube.com/watch?v=Qm96nr5NoMA>

Ingredients

- 2 large russet potatoes (cut into cylindrical pucks about 1-1.5 inches thick)
- 6-8 tablespoons total butter (divided: initial pan, browning, and garnish)
- 2-3 tablespoons extra virgin olive oil (for initial pan searing)
- 4 large garlic cloves (peeled and smashed)
- handful fresh thyme sprigs (for basting and flavoring)
- handful fresh rosemary sprigs (for basting and flavoring)
- 1 cup chicken broth (or beef broth; added before baking)

- to taste salt
- to taste black pepper (freshly cracked, added at end)

Method

- 1 Cut 2 large russet potatoes into cylindrical pucks approximately 1-1.5 inches thick using a cutter or knife
- 2 Trim the sides of each puck and bevel the edges slightly for a more elegant presentation
- 3 Place trimmed potatoes in cold water to prevent browning
- 4 Heat butter and extra virgin olive oil in a large skillet over medium-high heat
- 5 Dry the potatoes thoroughly with a clean towel
- 6 Add potatoes to the hot pan and let them brown undisturbed for 5-6 minutes
- 7 Move potatoes around occasionally during cooking to ensure even browning
- 8 Season the browned side with salt and pepper
- 9 Flip potatoes and continue browning for another 2-3 minutes
- 10 Add more butter knobs, 4 smashed garlic cloves, fresh thyme sprigs, and fresh rosemary sprigs to the pan
- 11 Using herb sprigs, baste the potatoes with the melted butter and aromatics
- 12 Optionally drizzle additional melted butter over potatoes with a spoon
- 13 Season the second browned side with salt and pepper
- 14 Pour 1 cup of chicken broth (or beef broth) around the potatoes in the pan
- 15 Transfer the skillet to a preheated 425°F oven
- 16 Bake for 25-30 minutes until potatoes are very soft and most of the liquid has evaporated and been absorbed
- 17 Remove from oven and optionally top with roasted garlic cloves and a knob of butter
- 18 Garnish with freshly cracked black pepper before serving

Equipment: large skillet or sauté pan, oven (preheated to 425°F), potato cutter or sharp knife, cutting board, wooden spoon or tongs, towel or paper towels

Robot notes: The recipe involves pan-searing with butter and oil, which requires careful temperature management and monitoring for browning. Flipping potatoes and basting require dexterity and visual assessment of browning color. The final oven cooking is straightforward, but judging when potatoes are 'very soft' requires tactile feedback. A robot would need sophisticated vision to assess doneness and precise motor control for basting with herbs.

54. Fort Greene Grilled Cheese

Not Another Cooking Show | Serves 2 | [MODERATE]

<https://www.youtube.com/watch?v=oIKwRRR21jU>

Ingredients

- 3 bunches cilantro (cleaned and dried)
- 2 bunches scallions (root end removed, roughly chopped)
- 2 bunches chives (chopped into small pieces)
- 2 jalapenos (deseed to reduce heat, or keep seeds for more spice)
- 3 limes (yields 3/4 to 1 cup juice if juicy)
- 1/2 to 1 cup avocado oil
- 1/2 cup mayo
- to taste agave nectar (to balance acidity)
- to taste salt

- optional avocado (adds creaminess to sauce)
- 4-5 strips per sandwich bacon (thick-cut, chopped into bite-sized pieces)
- 1/2 cup grated per sandwich fontanella cheese (North American cheese, can substitute fontina)
- 2 slices per sandwich sourdough bread (Ore-Ida brand recommended if available)
- 1/4 per sandwich avocado (sliced thin)
- generous coating cilantro sauce (from above)
- thin coating mayo (for cooking/browning the sandwich)

Method

- 1 Clean cilantro: cut off root ends, soak in salad spinner with water, rinse multiple times until water runs clear, then dry thoroughly in salad spinner
- 2 Wash 2 bunches of scallions, remove root end, and roughly chop
- 3 Chop 2 bunches of chives into small pieces
- 4 Deseed 2 jalapenos (keep some seeds if you want heat), and chop
- 5 Juice 3 limes to yield 3/4 to 1 cup juice; chill lime juice in freezer
- 6 In a blender with chilled blade, combine lime juice (add half at first, then adjust), cilantro, scallions, chives, and jalapenos; blend until green vegetables are pureed and broken down
- 7 Add 1/2 to 1 cup avocado oil to the blender
- 8 Add 1/2 cup mayo
- 9 Add salt and agave to taste (start with small amounts); blend until smooth and balanced
- 10 Adjust seasoning: sauce should be heavy on cilantro, have nice lime flavor (not overpowering), be spicy, and be creamy; optionally add a small avocado for more creaminess
- 11 Let sauce marry/rest
- 12 Preheat oven to 375°F
- 13 Place bacon strips on sheet tray and cook in oven for about 30 minutes until crispy and brown
- 14 Remove bacon and chop into bite-sized pieces (larder size)
- 15 Grate fontanella cheese finely
- 16 Heat cast iron pan on low heat until sufficiently preheated throughout
- 17 Divide grated cheese evenly between two slices of sourdough bread (about 1/4 cup per slice)
- 18 Add bacon pieces in a thin, even layer on one slice
- 19 Slice avocado and add thin layer on top of bacon (about 1/4 avocado per sandwich)
- 20 Spread generous amount of cilantro sauce on top, being liberal but not overspilling
- 21 Close sandwich with second slice of bread, pressing gently but firmly
- 22 Increase pan heat to medium
- 23 Place sandwich in dry pan (no fat initially) to toast both sides of bread until lightly toasted and dried out
- 24 Flip sandwich
- 25 Spread very thin coating of mayo on top side of bread
- 26 Continue flipping sandwich every 30 seconds, spreading thin mayo coating on second side after first flip
- 27 Keep flipping and managing heat until both sides of bread are golden brown and cheese is fully melted inside
- 28 Remove from pan and serve, optionally with hot sauce on the side

Equipment: salad spinner, blender, freezer (for chilling blade and lime juice), chef's knife, cutting board, sheet tray, oven, cheese grater, cast iron pan, spatula, utensil for spreading mayo

Robot notes: Requires fine control over heat management for proper grilling and cheese melt. The constant flipping and monitoring of bread browning (judging doneness by sight and feel) would be challenging for a kitchen robot. Making the cilantro sauce requires careful blending and seasoning adjustment by taste. The hand-cutting of avocado and careful assembly with proper ingredient layering adds precision challenges.

Source didn't specify: Exact quantity of agave nectar not specified (added to taste); exact cooking time for melting cheese inside sandwich not specified (depends on heat/pan)

55. Fried Tofu

[MODERATE]

<https://www.youtube.com/shorts/RuwLRKk3wwo>

Ingredients

- 1 block medium firm tofu
- to taste salt
- to taste black pepper
- as needed for coating tapioca starch or corn starch
- to taste minced garlic (for sauce)
- to taste soy sauce (for sauce)
- to taste chili powder (gochugaru) (for sauce)
- to taste agave (for sauce)
- to taste plum vinegar (for sauce)
- to taste scallion, chopped (for sauce)
- to taste toasted sesame seeds (for sauce)

Method

- 1 Remove as much water as possible from the tofu
- 2 Cut tofu into cubes
- 3 Season tofu with salt and black pepper on multiple sides
- 4 Coat tofu cubes in tapioca starch or corn starch, tapping off any excess
- 5 Deep fry the tofu until the outer shell is hard and crispy
- 6 Separate any tofu pieces that stick together while frying
- 7 Remove tofu when it floats to the top (indicates doneness)
- 8 Optional: double fry for extra crispiness
- 9 Make the dipping sauce by combining minced garlic, soy sauce, agave, and plum vinegar
- 10 Stir in chopped scallion and toasted sesame seeds
- 11 Serve fried tofu with sauce for dipping

Equipment: deep frying pot or wok, thermometer (optional), cutting board, knife, bowl for coating, slotted spoon or spider strainer

Robot notes: Deep frying is the main challenge - requires managing oil temperature and judging doneness (floating to surface). The texture judgment ('hard and crispy') is subjective. Coating and separating pieces during frying requires manual dexterity. Sauce preparation is straightforward mixing.

Source didn't specify: Exact quantities for sauce ingredients (creator intentionally omitted 'measurements'); oil temperature for deep frying; cooking time; exact doneness visual cues beyond 'crispy' and 'floats'

56. Garlic Seasoned Potatoes (Chewy Potato Recipe)

Delicious Day (delicious_day) | Serves 3 | [MODERATE]

<https://www.youtube.com/watch?v=-BYPCJNm5uo>

Ingredients

- 440g (2 medium) potatoes (with skin, peeled and cut into small pieces)
- 200g potato starch
- 150ml water (add gradually as potatoes have different moisture content)
- 14g (0.7 Tbsp) chopped garlic (minced, not grated for better flavor)
- 32g (4 Tbsp) soy sauce
- 3g (1 tsp) sugar
- 4g (1 Tbsp) chili powder (gochugaru)
- 9g (1 Tbsp) chopped green onion
- 24g (3 Tbsp) avocado oil (or cooking oil)

Method

- 1 Peel the potatoes and cut into small pieces
- 2 Wrap potatoes and microwave for about 7 minutes (at 700W) until fully cooked
- 3 Mash the cooked potatoes finely
- 4 Add potato starch to the mashed potatoes
- 5 Add water gradually (about 150ml) while mixing to form a soft, non-cracking dough
- 6 Roll the dough into a flat sheet
- 7 Shape into circles and use a bottle to create mushroom shapes
- 8 Bring a pot of water to boil
- 9 Add the potato shapes to boiling water
- 10 Boil for 2 minutes and 30 seconds until the potatoes float and are fully cooked
- 11 Drain the cooked potatoes and rinse in cold water
- 12 Place drained potatoes in a bowl
- 13 Mix the seasoning ingredients: chopped garlic, soy sauce, sugar, chili powder, and green onion
- 14 Heat the avocado oil until hot
- 15 Pour the hot oil over the seasoning mixture
- 16 Mix the seasoning well
- 17 Toss the cooked potatoes with the seasoning and serve

Equipment: microwave, pot, mixing bowl, spoon, bottle (for shaping), knife

Robot notes: Most steps are straightforward. Challenge: shaping the dough into mushroom shapes using a bottle requires fine motor control and dough consistency judgment. Boiling time is specific and doneness is signaled by floating. Slight challenge in determining when dough is perfectly mixed and ready for shaping.

57. Gourmet Bologna, Cheese, and Egg Sandwich

Serves 1 | [MODERATE]

<https://www.youtube.com/shorts/aOxi6Jhmazg>

Ingredients

- 1 slice, thick-cut bologna
- 3 Tbsp mayo
- 1 tsp zippy zap (hot sauce or spice condiment) (brand/type not specified in video)
- 1 slice cheese (type not specified)
- 2 slices bread, light/white (for toast)
- approximately 1.5 Tbsp total butter (for toast and eggs)
- 2 eggs
- to taste seasoning (type not specified)

Method

- 1 Mix 3 Tbsp mayo with 1 tsp zippy zap and stir well
- 2 Brush the mayo-zippy zap mixture generously on both sides of the thick-cut bologna slice
- 3 Heat a skillet to medium heat and lay the coated bologna in it
- 4 Flip the bologna every couple minutes until it begins to look like Captain America's shield (browned and slightly curled)
- 5 When the bologna is nearly done, lay a slice of cheese on top
- 6 Once the cheese starts to melt, set the bologna aside on a plate
- 7 In the same skillet, add butter and lay 2 slices of light bread in it to make toast, cooking both sides until golden and butter-soaked
- 8 In the same skillet, add a little more butter and crack the eggs directly into the pan
- 9 Add seasoning to the eggs and push some melted butter on top to help them cook sunny-side up
- 10 Cook eggs until whites are set but yolks remain runny
- 11 Assemble: place one piece of toast on bottom, add the bologna-cheese slice, top with the fried eggs
- 12 Add a small splash of zippy zap on top of eggs
- 13 Top with the second piece of toast as the 'hat'
- 14 Serve immediately

Equipment: skillet, spatula or turner, butter knife

Robot notes: Requires judgment calls: cooking bologna until it looks 'like Captain America's shield' requires visual assessment of browning and curl. Cooking eggs sunny-side up requires monitoring doneness by whites setting while yolk stays runny—a technique that needs sensory feedback. Flipping bologna every couple minutes requires timing judgment.

Source didn't specify: Type of cheese not specified. 'Zippy zap' ingredient not identified (appears to be a house condiment—possibly hot sauce, sriracha, or a spice mix). Exact amount of butter not specified ('a little bit', 'a pat'). Exact heat temperature for eggs not specified. Total cooking times not given.

58. Grilled Cheese Sandwich (Kenji's Version & Deb's Frico Version)

Kenji López-Alt (Serious Eats) | Serves 2 | [MODERATE]

<https://www.youtube.com/watch?v=nQWcBII0nF0>

Ingredients

- About 2-3 tablespoons Butter (unsalted) (For Kenji's version: 1-2 oz for cooking. For Deb's version: room temperature spreadable butter (about 1 teaspoon per side))
- 4 slices Bread (Kenji prefers sandwich bread; Deb uses sourdough but either works)
- 1-2 slices per sandwich American cheese (Contains emulsifying salts that help other cheeses stay gooey when melted)
- 1-2 slices per sandwich Additional cheese (Kenji: sliced cheese (cheddar, etc.); Deb: shredded cheese (she used tmok medium cheddar, shredded))
- To taste Salt (Kenji sprinkles extra salt directly in the pan for a salty crust)

Method

- 1 Kenji's Method: Heat butter in a pan to approximately 320°F (medium-low heat). Start by toasting the inside of the bread slices in the butter before assembling the sandwich.
- 2 Place one slice of American cheese in the center of the toasted bread slice.
- 3 Add additional cheese slices to fill the rest of the sandwich.

- 4 Salt the pan again, then place the sandwich in the pan with medium-low heat (around 320°F).
- 5 Cook for approximately 3 minutes per side. Kenji uses the song 'Don't Let the Sun Go Down on Me' by Elton John and George Michael as a timer—flip when Elton John comes in.
- 6 Butter the second side of bread and press down gently with a chef's press (about 8 oz weight) to ensure good contact and melting.
- 7 Cook the second side for approximately 3 minutes until golden brown.
- 8 Alternative (Deb's Frico Method): Spread room-temperature butter directly onto bread slices (about 1 teaspoon per side).
- 9 Place shredded cheese (about 1 tablespoon) directly onto the hot pan, then lay the buttered bread on top of the cheese crust.
- 10 Cook on one side until cheese crust forms and bread is golden, then flip.
- 11 Add more shredded cheese to the second side and cook until the second side is golden and cheese is melted.
- 12 Cut sandwiches diagonally into triangles (Kenji's preferred method) or across the shortest dimension (Deb's method).
- 13 Optional: After cutting and reassembling, gently squeeze the sides inward (like toothpaste tube) to rebind the cheese in the middle for a dramatic cheese pull when separated.

Equipment: Pan (carbon steel, cast iron, or non-stick), Spatula (flexible metal or fish spatula for Deb's version), Chef's press or heavy weight (8-13 oz), Thermometer (optional, to maintain 320°F), Knife for cutting

Robot notes: Most steps are straightforward for a robot (heating, assembling, timing), but there are some judgment calls required: monitoring for 'golden brown' color without burning the outside while melting cheese inside requires vision and heat control. The cheese pull trick at the end requires precision handling of a hot, delicate sandwich. Temperature maintenance around 320°F is important and would require careful burner/heat control.

Source didn't specify: Exact quantities for cheese slices/shredded cheese could be more precise, but 'enough to cover the bread' is the guidance given. The video is from Kenji López-Alt's 'The Recipe' podcast episode, and his full recipes can be found on Serious Eats and in his book 'The Food Lab'; Deb's version is on Smitten Kitchen.

59. Healthy & Easy Asian Meal Prep (20 meals!)

doobydobap | Serves 20 meals (varies by dish) | [MODERATE]

<https://www.youtube.com/watch?v=6SjCBgyKv9I>

Ingredients

- 800g (4 cups) white rice (pressure cooker 1:1 ratio water to rice)
- 1 whole head cabbage (thinly sliced; outer leaves for rolls, inner for salad)
- 2 red bell peppers (for sauce base)
- 1 yellow bell peppers (for roasting/sauce)
- 2 carrots (for roasting and salad)
- 1 bunch celery (for sauce and juice)
- 1 eggplant (for roasting in tomato sauce base)
- 4 (2 chopped, 2 sliced) onions (white/yellow onions)
- 1 bunch green onions (chopped for dressings and fillings)
- 500g (2 cloves fresh) garlic (minced and frozen in portions)
- 2 cans canned tomatoes (for tomato sauce base)
- 1 can sweet corn (drained)
- 500g minced pork (for dumplings and meatballs)
- 500g firm tofu (uncovered overnight before use)
- 4 pieces chicken breast or thigh (for katsushu)

- variable eggs (used in multiple dishes)
- 1 can canned tuna (for fried rice and rice balls)
- 0.5 cup soy sauce (for dressings)
- 0.5 cup rice wine vinegar (for soy dressing)
- 2 tbsp gochujang (for kimchi mix)
- 0.25 cup tahini (for sesame dressing)
- 0.5 cup peanut butter (for sesame dressing)
- 3 tbsp oyster sauce (for dumpling filling)
- variable sesame oil (2 tbsp to 1 tbsp per dish)
- variable chili oil (optional, 1-2 tbsp per meal)
- variable mayonnaise (for sandwiches and dressings)
- 1 packet Japanese curry blocks
- 1 cup kimchi (for kimchi mix base)
- 0.5-0.75 cup liquid sweetener or sugar (for dressings and sauce)
- variable chicken stock (2-3 cups total)
- variable all-purpose flour (for okonomiyaki and katsu)
- 2 cups panko breadcrumbs (for katsu)
- to taste salt and black pepper
- variable neutral cooking oil (vegetable or canola oil)

Method

- 1 PREP RICE: Rinse rice 6-7 times until water runs clear. In pressure cooker, use 1:1 ratio water to rice. Once steam appears, reduce heat to lowest setting. Cook 15 minutes, then turn off heat and rest 10 minutes. Fluff with wet paddle.
- 2 STORE RICE: Cool half the batch on parchment paper, divide into portions, freeze. Store other half in airtight containers with labels for up to 3 days.
- 3 PREP VEGETABLES: Cut watermelon, create vegetable salad mix lined with damp paper towel, slice onions, chop green onion, rough-chop celery and eggplant. Blanch cabbage leaves 5 minutes with water for rolling, reserve inner sweet part for salad.
- 4 ROAST VEGETABLE BASE: Toss celery, bell peppers, eggplant, carrots, garlic, and onions in neutral oil with salt and pepper. Roast at 200°C (400°F) for 40 minutes, stirring halfway.
- 5 MAKE MINCED GARLIC: Pulse 500g fresh garlic in food processor. Transfer to Ziploc bag, flatten, divide into cubes, freeze flat for portioned use.
- 6 MAKE SOY DRESSING: Blend 0.5 cup soy sauce, 0.5 cup vinegar, 0.5 cup sweetener, 0.5 cup sliced onion, and 0.5 cup water. This is base for multiple dishes.
- 7 MAKE CREAMY SESAME DRESSING: Take half the soy dressing, add 0.25 cup tahini and 0.5 cup peanut butter. Blend until smooth.
- 8 MAKE KIMCHI MIX: Combine 1 cup kimchi, 2 tbsp soy sauce, 2 tbsp gochujang, 2 tbsp sweetener, 0.33 cup onion, 4 tsp green onion.
- 9 MAKE TOMATO SAUCE: Blend roasted vegetables with 2 cans tomatoes. Divide half into containers, reserve other half.
- 10 MAKE JAPANESE CURRY: Dissolve 1 packet curry blocks in hot water until thick paste. Add to reserved tomato sauce, blend smooth, add water to desired consistency.
- 11 MAKE OKONOMIYAKI (cabbage pancakes): Mix 4 cups thinly sliced cabbage, 2 tbsp flour, 4 eggs, 0.5 tsp salt. Heat skillet with oil, add mixture, cook 3-4 minutes each side until golden. Cool and cut into quarters.

- 12MAKE DUMPLING/FILLING BASE: Combine 500g minced pork, 500g firm tofu, green onion, salt, 3 tbsp oyster sauce, 2 tbsp soy sauce, black pepper, sesame oil, and eggs. Mix with hands until cohesive.
- 13MAKE DUMPLINGS: Scoop 1 tbsp filling into dumpling wrapper. Wet wrapper edges with spray bottle. Fold wrapper in half. Pinch and fold sides. Freeze on parchment paper or in stacked containers.
- 14MAKE CABBAGE ROLLS: Place 1 tbsp filling on blanched cabbage leaf. Tuck in sides, roll seam-side down. Freeze on tray or in containers.
- 15MAKE MEATBALLS: Scoop filling using ice cream scooper onto tray. Bake at 200°C (400°F) for 30 minutes until golden.
- 16MAKE CHICKEN KATSU: Pound chicken breast between cling film until thin. Season both sides with salt and pepper. Dust with flour. Dip in egg wash. Press panko firmly onto both sides. Freeze on parchment.
- 17ASSEMBLY AND STORAGE: Divide all sauces into airtight containers. Store prepared items as follows: fresh salad in fridge (2-3 days), cooked items in airtight containers (3-4 days) or freezer (up to 1 month). Reheat frozen cooked items at 180°C for 10-15 minutes.

Equipment: pressure cooker, food processor, blender, baking tray, skillet or flat griddle, Ziploc bags, spray bottle, airtight containers, cutting board, cling film, parchment paper, measuring cups and spoons, knives, ice cream scooper, paddle or silicone spatula

Robot notes: This is a comprehensive meal prep system with 20+ dishes, most of which are robot-friendly: chopping/slicing vegetables, mixing and blending sauces, portioning and freezing components, baking meatballs and katsu. Challenges: judging doneness of okonomiyaki (visual browning cue), pounding chicken breast evenly by hand, pressing panko coating firmly onto breaded items, folding/pleating dumplings (requires tactile pressure and shape judgment), rolling cabbage (requires gentle handling and proper seam placement). The roasting, blending, and freezing portions are straightforward.

Source didn't specify: Exact serving sizes for each of the 20 meal combinations; specific recipe for some dishes only shown by example (eggs in purgatory, dan dan noodles, katsudon, etc. are demonstrated but not all details captured); watermelon juice recipe (blend and serve); celery juice recipe (implied but not detailed).

60. High Protein Cheeseburger Hot Pockets

Serves 8 | [MODERATE]

<https://www.youtube.com/shorts/zRyNxpVg8KA>

Ingredients

- amount not specified all-purpose flour (to be mixed with Greek yogurt until doughy clumps form)
- amount not specified 0% Greek yogurt (mixed with flour to form dough)
- amount not specified lean ground beef (divided into 8 portions for filling)
- amount not specified diced onion
- as listed on screen seasonings (specific seasonings not detailed in transcript)
- amount not specified beef broth
- amount not specified light cream cheese
- amount not specified ketchup
- amount not specified mustard
- amount not specified diced pickles
- amount not specified low-fat cheese (used in filling)
- as needed cooking spray

Method

- 1 Mix all-purpose flour and 0% Greek yogurt in a bowl until doughy clumps form
- 2 Knead the clumps into a dough bowl
- 3 Divide dough into 8 equal balls
- 4 Heat a pan with cooking spray over medium-high heat
- 5 Add lean ground beef to the hot pan and cook until it gets a crispy sear
- 6 Add diced onion and seasonings, mix well
- 7 Add beef broth, light cream cheese, ketchup, mustard, and diced pickles to the beef mixture
- 8 Mix until the filling is creamy
- 9 Roll out one dough ball
- 10 Add 1/8 of the cheeseburger beef filling and low-fat cheese to the dough
- 11 Fold in the sides of the dough and pinch to seal
- 12 Flip over and press down gently
- 13 Repeat steps 9-12 for the remaining 7 dough balls
- 14 Place hot pockets in a pan with cooking spray
- 15 Cover with a lid and cook for 3-4 minutes on each side until golden and crispy
- 16 Cool and wrap individual hot pockets
- 17 Store wrapped in the freezer
- 18 Reheat when ready to eat

Equipment: bowl, pan, lid, cooking spray

Robot notes: Most steps are straightforward and automatable. The main challenges are: 1) judging when the beef has achieved a 'crispy sear' (requires visual/texture assessment), 2) determining when the filling is 'creamy' (subjective texture judgment), 3) dough shaping and folding require dexterity and pressure control, 4) judging doneness by color ('golden and crispy') is subjective. A kitchen robot would need visual feedback systems and texture/temperature sensors to handle these elements reliably.

Source didn't specify: Exact quantities for flour and Greek yogurt ratio for dough; specific types and amounts of seasonings; exact amounts for all filling ingredients; nutrition information to verify the '31g of protein' claim per pocket

61. Hollowed Bread Loaf Sandwich

The Red Bowl Official | Serves 4 | [MODERATE]

<https://www.youtube.com/shorts/zNBHRk3nP-Q>

Ingredients

- 1 whole bread loaf (can use up to 4 loaves)
- amount to taste olive oil
- amount to taste pesto or nut paste (made with olive oil and nuts (possibly pine nuts))
- amount to taste mozzarella cheese
- amount to taste salami
- optional rocket (arugula) (optional, creator suggests removing)

Method

- 1 Hollow out the interior of the bread loaf
- 2 Oil the bread and bake until the insides become like croutons
- 3 Create a pesto/nut paste base with olive oil and nuts in a blender
- 4 Layer the hollowed bread with the pesto mixture, mozzarella, and salami
- 5 Add rocket/arugula if desired

Equipment: oven, knife, blender, baking sheet

Robot notes: Judging when bread becomes 'like little croutons' requires visual/tactile assessment. Hollowing out a whole loaf evenly is mechanically challenging. Determining 'amount to taste' for multiple ingredients requires taste feedback. Blending pesto and layering sandwich filling could be automated but lacks clear specifications.

Source didn't specify: Exact quantities for all ingredients; exact baking time/temperature for bread; which type of nuts in pesto; whether pesto is a fresh basil pesto or pre-made; method for hollowing bread (scoop, cut); layering order beyond the mentioned ingredients; whether bread is toasted before or after hollowing

62. Homemade Reese's Peanut Butter Cups

Serves 100+ | [MODERATE]

<https://www.youtube.com/shorts/xWEPlzXKzA4>

Ingredients

- 10 graham crackers (ground into fine crumbs)
- to taste peanut butter (natural kind preferred; added to graham cracker crumbs)
- to taste powdered sugar (mixed with peanut butter filling)
- as needed chocolate (for melting and coating)
- as needed chocolate chips (non-melted, for tempering the melted chocolate)

Method

- 1 Grind 10 graham crackers into fine, sandy crumbs using a food processor or blender
- 2 Add peanut butter and powdered sugar to the graham cracker crumbs
- 3 Grind the mixture again until it reaches a thick paste consistency, resembling the inside of a Reese's cup
- 4 Melt chocolate in a microwave or double boiler
- 5 Temper the melted chocolate by mixing in some non-melted chocolate chips to create a snap
- 6 Prep cupcake liners (optional: use colored liners for aesthetic appeal)
- 7 Add a small dollop of melted chocolate to the bottom of each liner and spread it out
- 8 Take a scoop of peanut butter filling and flatten it with your hand
- 9 Place the flattened filling into the chocolate-lined cups
- 10 Ensure the peanut butter filling is completely covered by chocolate on all sides
- 11 Top each cup with more melted chocolate and smooth it out
- 12 Place the cups in the freezer until they firm up completely
- 13 Unmold the peanut butter cups from the liners and serve

Equipment: food processor or blender, microwave or double boiler, cupcake pan, cupcake liners or molds

Robot notes: The recipe is mostly straightforward grinding, mixing, melting, and assembly. However, a robot would need careful control when tempering chocolate (adding non-melted chips to melted chocolate requires sensing temperature and consistency), and when judging when the filling is 'thick paste' consistency. The flattening and placement of filling require tactile feedback to ensure proper consistency and coverage.

Source didn't specify: Exact quantities of peanut butter and powdered sugar not specified; freezing time not specified; temperature specifications for chocolate melting and tempering not provided

63. Homemade Strawberry Syrup from Strawberry Tops

[MODERATE]

<https://www.youtube.com/shorts/k4wuT5OXsrl>

Ingredients

- strawberry tops (fresh strawberry crowns/hulls, cleaned)
- sugar (granulated sugar)
- water

Method

- 1 Add strawberry tops to a pot
- 2 Add sugar and water
- 3 Mix well and bring to a boil on the stove
- 4 Reduce heat to low and simmer for about 20 minutes
- 5 Strain the mixture to remove strawberry solids
- 6 Pour the liquid back into the pot
- 7 Simmer for another 15 minutes to thicken
- 8 Pour into jars and let cool
- 9 Store in refrigerator

Equipment: pot, spoon or whisk for mixing, strainer or fine mesh sieve, jar for storage

Robot notes: Boiling and simmering are straightforward. The main challenge is: (1) determining when the mixture is sufficiently thickened after the second simmer (visual assessment + consistency judgment), (2) straining requires handling hot liquid and pouring accurately. A robot could handle these steps but would need good temperature control and possibly sensor feedback on syrup viscosity.

Source didn't specify: Exact quantities for sugar and water are not specified in the video. The creator mentions the recipe was left in YouTube comments, which are not available in this transcript. Ratio and amounts must be inferred or sourced from comments.

64. Honey Butter Toast

[MODERATE]

<https://www.youtube.com/shorts/ITeAPPhnimY>

Ingredients

- 1 loaf sandwich bread (Japanese milk bread preferred, but any will work)
- not specified butter (melted)
- not specified honey
- not specified brown sugar
- not specified vanilla extract
- not specified salt

Method

- 1 Make honey butter sauce: combine melted butter, honey, brown sugar, vanilla extract, and salt
- 2 Mix the honey butter together
- 3 Microwave the mixture and mix again until desired consistency is reached
- 4 Cut bread into thick slices (or stack two slices together and trim crust if using pre-sliced bread)
- 5 Dip bread slices in the honey butter sauce on all sides
- 6 Place on baking sheet and bake in oven for 15 minutes
- 7 Flip the bread over
- 8 Bake for an additional 5 minutes until crispy on outside and fluffy on inside

Equipment: oven, microwave, baking sheet, mixing bowl

Robot notes: Requires consistent oven temperature control and timing. The main challenge is dipping bread slices evenly in the honey butter sauce without excessive soaking, and determining when the outside is crispy while inside remains fluffy—this texture judgment may require sensory feedback or vision system.

Source didn't specify: Exact quantities for honey, butter, brown sugar, vanilla extract, and salt. Oven temperature not specified. Description references a full recipe at moribyan.com/honey-butter-toast/ which likely contains precise measurements.

65. Hot Honey Pork Belly Burnt Ends

Grill Nation | [MODERATE]

<https://www.youtube.com/shorts/K35XLs60740>

Ingredients

- 8 lbs pork belly (skin removed)
- butter (for glazing pan)
- brown sugar (for glazing pan)
- honey (for glazing pan)
- BBQ seasoning (for generously seasoning pork)
- hot honey sauce (homemade; recipe on website)

Method

- 1 Remove skin from pork belly
- 2 Cut pork belly into approximately 1.5 inch strips
- 3 Cut strips into 1.5 inch cubes
- 4 Place cubes on a wire rack
- 5 Season generously on all sides with BBQ seasoning
- 6 Preheat smoker to 250 degrees
- 7 Smoke pork belly cubes for 2.5 to 3 hours
- 8 Remove from smoker and place in aluminum pan with butter, brown sugar, and honey
- 9 Return to smoker for approximately 1.5 hours
- 10 While smoking, prepare hot honey sauce (simmer for 6-8 minutes)
- 11 Remove pork bellies and place in another pan with hot honey sauce
- 12 Glaze for 20 minutes
- 13 Serve

Equipment: smoker, wire rack, aluminum pan, meat probe thermometer (MEATER recommended), grill or smoker

Robot notes: Smoking is difficult for a robot due to temperature management over extended periods, airflow control, and assessing doneness. The glazing steps require judgment about when the meat has caramelized properly. A kitchen robot could handle cutting and initial seasoning but would struggle with the smoking process (2.5-3 hours + 1.5 hours) and determining proper coloration/finish.

Source didn't specify: Exact quantities for butter, brown sugar, and honey in the glazing pan; exact recipe for the hot honey sauce (noted to be on website); specific BBQ seasoning formula; target internal temperature for doneness

66. How Butter Used To Be Made

dishbydavid | [MODERATE]

<https://www.youtube.com/shorts/S3I7kg6C1ZA>

Ingredients

- 32 oz heavy whipping cream (2 bottles)
- 2 tablespoons cultured yogurt or kefir (as starter culture)

Method

- 1 Pour 2 bottles of heavy whipping cream (32 oz total) and 2 tablespoons of cultured yogurt or kefir into a glass jar
- 2 Stir gently to combine
- 3 Cover with a breathable lid or cloth
- 4 Let sit at room temperature for 12 to 24 hours until cream turns thick, tangy, and slightly nutty smelling
- 5 Pour fermented cream into a stand mixer fitted with the whisk attachment
- 6 Whisk on low to medium speed for 5-8 minutes until the cream separates into butter solids and buttermilk
- 7 Butter solids will collect on the whisk while buttermilk pools at the bottom
- 8 Strain the buttermilk into a separate jar and reserve it
- 9 Rinse the butter under cold water and squeeze out excess buttermilk
- 10 Shape the butter, wrap in parchment, and refrigerate

Equipment: glass jar, breathable lid or cloth, stand mixer, whisk attachment, strainer, parchment paper

Robot notes: The fermentation step requires waiting 12-24 hours at room temperature, which a robot could manage by scheduling. Churning in a mixer is straightforward. The main challenges would be: judging when the fermentation is complete (sensory evaluation of smell and texture), knowing when the cream has separated sufficiently during whisking, and rinsing/squeezing the butter to remove buttermilk (which requires tactile feedback). A robot would need sensors or imaging to determine readiness at each stage.

67. Kimchi Master's Kimchi

Kimchi Master | [MODERATE]

<https://www.youtube.com/shorts/ZZaMZcviPIY>

Ingredients

- 1 head Napa cabbage (whole)
- to taste (divided) aged salt (10 year salt) (used for brining and seasoning)
- as needed salt water (quick brine with salt)
- 1 small onion
- 1/2 Korean radish (diced)
- 6-8 cloves garlic (minced or in syrup mix)
- 1 tbsp ginger (in syrup mix)
- 2-3 dried shiitake mushrooms
- 2 tbsp rice paste
- 1 tbsp fermented bean paste
- 1 tbsp anchovy sauce
- 1-2 tbsp blended shrimp paste
- 1 tbsp blended oysters
- 1 tsp sugar
- 1 bunch mustard greens (chopped)
- 2-3 stalks green onion (chopped)
- 3-4 tbsp Korean red chili pepper (powder or flakes)

Method

- 1 Clean and cut napa cabbage, keeping leaves intact and using outer leaf for protection later
- 2 Prepare salt water brine with aged salt

- 3 Add half the salt to the cabbage, then fill with quick salt water brine made with the remaining salt
- 4 Make sure to salt each individual leaf thoroughly
- 5 Cover the cabbage with outer leaf to prevent oxidation
- 6 Add the rest of the salt water brine
- 7 Let sit for 12 hours at room temperature
- 8 After 12 hours, drain the cabbage for about 4 hours
- 9 While draining, prepare the seasoning paste: combine rice paste, bean paste, anchovy sauce, blended shrimp paste, blended oysters, ginger syrup mix, and sugar
- 10 Mix in the prepared vegetables: diced Korean radish, onion, mustard greens, and green onion
- 11 Add minced garlic and dried shiitake mushrooms to the seasoning paste
- 12 Take drained cabbage leaves and marinate each individual leaf with the seasoning paste
- 13 Make sure the seasoning reaches between each leaf
- 14 Fold the cabbage nicely and roll in the outer protective leaf
- 15 Pack the kimchi into a jar, pressing out as much air as possible
- 16 Cover with outer leaves to prevent spoilage during fermentation
- 17 Ferment at room temperature for 1 month until fully fermented and slightly carbonated

Equipment: cutting board, knife, large bowl, colander/strainer, glass jar or kimchi container

Robot notes: The recipe requires judgment during fermentation (tasting to determine when it's ready), careful handling of individual cabbage leaves to ensure even seasoning, and proper packing to remove air. A robot would need to navigate the delicate leaf-by-leaf coating process and determine fermentation completion by taste/texture rather than a set rule. The brining and initial prep are straightforward, but the seasoning application requires tactile precision.

Source didn't specify: Exact quantities for most seasoning ingredients are unclear due to transcript transcription errors. Specific names of some ingredients may be mistranscribed (e.g., 'hashima', 'tip', 'peppa', 'oikaru' are likely mishearings of Korean ingredient names). The video is a short (likely <60 seconds) so detailed measurements were not provided. Fermentation temperature conditions not specified (room temperature assumed).

68. Korean Japchae (Vietnamese-style)

MyHealthyDish (recipe from uploader comment) | Serves 2 | [MODERATE]

<https://www.youtube.com/watch?v=JlyGF9aUwnE>

Ingredients

- 1 bundle sweet potato starch noodles (glass noodles)
- 1/4 cup soy sauce
- 1/4 cup sesame oil
- 1 tbsp brown sugar
- 1 onion (sliced)
- to taste shiitake mushrooms (sliced)
- to taste bell peppers (sliced)
- to taste carrots (sliced)
- to taste spinach
- to taste garlic (minced)
- to taste green onions
- sprinkle sesame seeds (to garnish)
- as needed cooking oil spray

Method

- 1 Boil one bundle of sweet potato starch noodles for 5-6 minutes. Drain, rinse under cold water, and cut up with scissors.
- 2 Make the sauce: combine 1/4 cup soy sauce, 1/4 cup sesame oil, and 1 tbsp brown sugar.
- 3 Spray a pan with oil and cook the sliced onions for a few minutes, then remove from the pan.
- 4 Spray oil again and cook the sliced shiitake mushrooms; remove. Repeat this process individually with bell peppers, carrots, spinach, garlic, and green onions.
- 5 Assemble everything in a bowl with the noodles and sauce, and finish with a sprinkle of sesame seeds.

Equipment: pot, pan, scissors

Robot notes: Lots of sequential pan-cooking of separate vegetables and slicing; mechanically repetitive but no hard techniques.

Source didn't specify: Exact vegetable quantities (uploader gave method without amounts).

69. Leftover Fried Chicken and Rice

[MODERATE]

<https://www.youtube.com/shorts/f65JQghivvg>

Ingredients

- as needed leftover fried chicken (wings preferred) (from Chinese takeout)
- as needed leftover fried rice (cold, from Chinese takeout)
- as needed water (for sauce)
- as needed oyster sauce (for both sauce and fried rice)
- as needed soy sauce (for both sauce and fried rice)
- as needed brown sugar (for sauce sweetness)
- as needed rice vinegar (for sauce)
- as needed gochujang (Korean red chili paste for sauce)
- cracked, as needed eggs (for fried rice)
- as needed ramen seasoning (to season the fried rice)
- as needed green onions (to fry in the pan)
- as needed okra (boiled as side vegetable; bok choy recommended instead)

Method

- 1 Heat the leftover fried chicken in a pan until it's crispy and warm through
- 2 Make a sauce by combining water, oyster sauce, soy sauce, brown sugar, rice vinegar, and gochujang
- 3 Mix the sauce ingredients together until it becomes sweet, sticky, and syrupy
- 4 Throw the heated chicken back into the pan with the sauce and coat it evenly
- 5 Remove the glazed chicken from the pan and set aside
- 6 Clean out the pan
- 7 Fry green onions in the pan
- 8 Mix the cold leftover rice with cracked eggs, oyster sauce, and soy sauce in a bowl
- 9 Add the rice and egg mixture to the pan with the fried green onions
- 10 Cook until the eggs are cooked through and the rice dries up slightly
- 11 Add ramen seasoning to the rice and mix together
- 12 Serve the glazed chicken with the seasoned fried rice
- 13 Serve with boiled okra or bok choy as a side vegetable

Equipment: pan, bowl

Robot notes: Most steps are automatable, but judging when the chicken is 'crispy and warm through' and when the rice has 'dried up a bit' requires visual inspection and tactile feedback. The sauce mixing and coating are straightforward. A robot would need temperature sensors and texture analysis to replicate the texture judgment calls.

Source didn't specify: Exact quantities for all ingredients (described as 'as needed'/'some'); video is a short (likely 30-60 seconds) so precise measurements were not specified. No oven/cooking temperature guidance provided.

70. Lobster Puffs

[MODERATE]

<https://www.youtube.com/shorts/oCCTJPt9Gk4>

Ingredients

- as needed lobsters (split in half)
- as needed puff pastry (rolled out)
- as needed cowboy butter (Derek Wolf's cowboy butter for seasoning and dipping)
- as needed egg wash (for coating pastry)

Method

- 1 Split lobsters in half
- 2 Season lobsters with cowboy butter or your favorite seasoning
- 3 Roll out puff pastry
- 4 Lay lobster halves on puff pastry
- 5 Cut pastry around the lobster to create pastry tops
- 6 Paint egg wash on pastry to make it golden
- 7 Bake at 400°F for about 30 minutes (can use a Weber grill or conventional oven)
- 8 Pull lobster meat out of the shell
- 9 Serve with cowboy butter for dipping

Equipment: grill or oven, pastry roller

Robot notes: The main challenges are splitting and cooking lobsters (live animals present handling/ethical concerns), and judging when the pastry reaches the correct golden-brown color. The pastry assembly and egg wash application are straightforward.

Source didn't specify: Exact lobster quantity; specific cowboy butter recipe (referenced but not provided); exact oven vs grill setup; whether cowboy butter is applied before or after wrapping in pastry

71. Lobster Thermador

Jack & Will (channel not named, but hosts recreating Michelin Star dishes) | Serves 2 | [MODERATE]

<https://www.youtube.com/watch?v=oEaMp5tzrHU>

Ingredients

- 2 live lobsters (whole, approximately 1.2 kg each (approximately £29 per kilo at time of filming))
- reserved from lobsters lobster shells (for making bisque)
- as needed lobster bashal (rich sauce made from shells, butter, mustard and spices)
- as needed butter (for the bashal and finishing)
- heavy on it mustard (component of the bashal sauce)
- 1 small amount fish stock (for making corob yar (cooking liquid with vegetables))
- mixed vegetables (for corob yar (classical aromatics for stock))

- for final gratination grana padano or similar hard cheese (grated, for breadcrumb-like topping)

Method

- 1 Kill and prep the lobsters; cut them in half lengthwise
- 2 Extract the claw meat and any roe, reserving shells
- 3 Make lobster bashal: reduce shells with butter, mustard, and spices to create a rich sauce
- 4 Prepare a corob yar by gently simmering fish stock with vegetables and aromatics
- 5 Mix the extracted lobster claw meat into the bashal sauce
- 6 Keep the lobster head and tail halves for serving vessels; use a skewer/spike to maintain shape
- 7 Place lobster halves under a grill or in a hot oven to cook gently (partial cooking first)
- 8 Flip the lobster halves over to cook the other side, being careful not to overcook the tail
- 9 Lay a layer of bashal sauce along the inside length of each lobster shell and in the head cavity
- 10 Layer the cooked claw meat (that has been enriched with the bashal sauce) back into the head cavity
- 11 Add additional grana padano cheese on top for gratination
- 12 Return to the grill or oven under high heat to create a golden crust on the top (gratinate)
- 13 Remove skewer(s) and arrange for tableside presentation
- 14 Serve with the lobster tail repositioned naturally to complete the whole-lobster appearance

Equipment: grill or oven, heavy-bottomed pot or pan, wooden skewer or spike, chef's knife, spoon for basting

Robot notes: Lobster Thermador requires live lobster handling (killing, splitting), precise temperature management under a grill, and skill in determining doneness by touch/appearance. The gratination step requires watching for golden color. A robot would struggle with: (1) safely killing and cutting live lobsters, (2) judging doneness of delicate shellfish by eye/feel, (3) precise grill temperature management and timing to avoid overcooking the tail while crisping the top, (4) handling the fragile half-shells without breaking them.

Source didn't specify: Exact quantities for bashal sauce components (mustard proportion, spice types beyond mention of mustard), exact cooking times and temperatures for grill/oven phase, specific grana padano quantity

72. Makdous (Stuffed Baby Eggplants)

[MODERATE]

<https://www.youtube.com/shorts/l6kfoWU63YM>

Ingredients

- baby eggplants
- walnuts (for stuffing)
- red pepper paste (made from dried peppers)
- garlic
- chili (fresh chili peppers for paste)
- chili powder
- vinegar
- salt
- olive oil (high quality, to seal in jar)

Method

- 1 Boil the baby eggplants
- 2 Cut eggplants open
- 3 Pack eggplants with salt
- 4 Place in a colander and weigh down with weights to drain
- 5 Dry eggplants completely (approximately 10 days)

- 6 Dry red peppers in the oven
- 7 Blend dried peppers to a paste with chili peppers, garlic, walnuts, chili powder, vinegar, and salt
- 8 Stuff the dried eggplants with the pepper and walnut mixture
- 9 Place stuffed eggplants into a jar
- 10 Top with high quality olive oil to seal
- 11 Let sit for another week before serving

Equipment: pot (for boiling), colander, weights, oven (for drying peppers), blender, jar

Robot notes: Most steps are automatable (boiling, blending, stuffing, jarring). However, requires judgment calls: determining when eggplants are fully dry after 10-day pressing (visual/tactile assessment), judging when pepper paste consistency is correct, and precise oil coverage for food safety/preservation. The extended drying time (10 days) and week-long preservation period require monitoring.

Source didn't specify: Exact quantities for all ingredients not specified in source. Specific type of baby eggplant size/weight not mentioned. Exact temperature/duration for drying peppers not specified. Total yield/number of eggplants not mentioned.

73. Making soda with pine needles and sugar water

[MODERATE]

<https://www.youtube.com/shorts/lk9YE8TZ4SA>

Ingredients

- handful white pine needles (fresh needles from white pine)
- 2 spoonfuls sugar (for primary batch)
- to fill water (leave space at top of bottle)
- 2 spoonfuls maple syrup (alternative to sugar for second batch)

Method

- 1 Add a handful of needles from a white pine to a bottle
- 2 Add a couple spoonfuls of sugar (or maple syrup for alternate batch)
- 3 Fill the bottle with water, leaving space at the top
- 4 Close the bottle with a flip-top cap and give it a good shake
- 5 Let the bottles sit for 3-5 days at room temperature
- 6 Check bottles for carbonation after 3-5 days (bubbling indicates fermentation)
- 7 Open carefully and taste

Equipment: flip-top bottles that can handle high pressure

Robot notes: Requires live fermentation monitoring (3-5 day wait), visual assessment of carbonation level, and careful opening of pressure bottles. The taste evaluation at the end requires human judgment.

Source didn't specify: Exact quantity of pine needles (given as 'handful'), water amount not specified precisely, fermentation temperature/conditions not mentioned, no guidance on preventing bottle explosion from over-carbonation

74. Mayonnaise (from 9 Homemade Condiments)

Andy Cooks | [MODERATE]

<https://www.youtube.com/watch?v=0ivY0fFrEuM>

Ingredients

- 1 egg yolk (fresh egg recommended; use pasteurized for 1-month shelf life)
- 1 teaspoon mustard

- 0.5 to 1 lemon juice (half to whole lemon depending on dryness)
- pinch salt
- 250-300 ml oil (avocado oil, mild olive oil, neutral oil, or combination; can add smoked olive oil for flavor)
- as needed water (room temperature, for thinning if needed)

Method

- 1 Add egg yolk, mustard, lemon juice, and salt to a tall, narrow jar
- 2 Have room-temperature water ready nearby
- 3 Place immersion blender to the bottom of the jar and start blending
- 4 Slowly tilt the jar to one side and bring the blender up as emulsification occurs
- 5 Add water gradually if mixture becomes too thick
- 6 Check seasoning and adjust lemon juice as desired
- 7 Transfer to an airtight container
- 8 Label with date and refrigerate

Equipment: tall narrow jar, immersion blender, airtight container

Robot notes: Emulsification requires careful oil drizzling and blending timing; robot would struggle with monitoring texture changes visually and knowing when to stop tilting/adjusting oil flow.

Source didn't specify: Exact oil quantity not specified in transcript (estimated 250-300ml based on standard recipes); no specific timing mentioned for the blending process

75. Michelin Braised Lamb Shank

Unknown Chef | Serves 1 | [MODERATE]

<https://www.youtube.com/shorts/ToFzVHvcgUc>

Ingredients

- 1 lamb shanks (from butcher, about 1 per serving)
- 5% salt (for brine (approximately 50g per liter of water))
- as needed water (for brine)
- several lamb bones (roasted for stock base)
- 30-50g lamb fat (reserved from roasted bones, used for final emulsion)
- 200-300g mirepoix (onion, celery, carrot) (diced vegetables for braising)
- 4-5 sprigs rosemary (fresh, for braising and sauce)
- 4-5 sprigs thyme (fresh, for sauce)
- 2 bay leaves
- 1 teaspoon black peppercorns (crushed)
- 2 garlic cloves
- 2 cloves (spice)
- 1-1.5 liters chicken stock (for braising liquid)
- 2-3 anchovies (for umami depth, not for fish flavor)
- 3-4 medium banana shallots (for caramelized shallot garnish)
- 50g butter (for caramelizing shallots and sauce)
- 150ml white wine (dry white)
- 150ml Madeira wine
- 15-20ml sherry vinegar (for reduction and final seasoning)
- 15-20ml fresh lemon juice (fresh squeezed)
- to taste salt

Method

- 1 Score the lamb shank with a sharp knife all the way through to the bone, making cuts through the meat. This allows the meat to retract during cooking and present a clean bone.
- 2 Prepare a 5% salt brine in cold water (about 50g salt per liter of water).
- 3 Brine the lamb shanks for 24 hours, or at least several hours if time is limited. This tenderizes the meat and infuses flavor.
- 4 Roast lamb bones and lamb fat in a 180°C (360°F) oven for 40-45 minutes until deeply browned. Reserve the rendered lamb fat carefully.
- 5 Remove shanks from brine, rinse thoroughly in cold water, and pat dry completely.
- 6 Heat a heavy pan over high heat and sear the lamb shanks on all sides to develop a dark crust. Set aside.
- 7 In a large braising pan, add the seared lamb shanks, roasted lamb bones, pieces of lamb fat, and mirepoix (onions, celery, carrots).
- 8 Add rosemary, bay leaves, peppercorns, garlic cloves, and whole cloves to the pan.
- 9 Pour in chicken stock and add anchovies (they will dissolve to add umami depth).
- 10 Place a cartouche (parchment paper circle) on top of the liquid.
- 11 Bring to a simmer, cover with the lid, and braise in a 140°C (280°F) oven for approximately 2.5 hours.
- 12 While braising, slice banana shallots thinly and place in a separate pan with butter over low heat.
- 13 Caramelize the shallots slowly in butter until golden and tender.
- 14 Remove the cartouche and lamb shanks from the braising pan. Strain the braising liquid, discarding solids. Reserve the lamb fat if not already set aside.
- 15 In a pan with the caramelized shallots, add white wine, Madeira, and sherry vinegar.
- 16 Reduce this wine mixture over high heat to a syrupy consistency.
- 17 Pour in the strained braising stock and continue reducing over high heat, skimming as needed.
- 18 Pass the sauce through a fine sieve to remove shallots and create a smooth base sauce.
- 19 Roughly chop fresh rosemary and thyme and add to the sauce.
- 20 Add crushed black peppercorns to the sauce.
- 21 Let the sauce infuse for 10 minutes.
- 22 Whisk in the reserved lamb fat until fully emulsified into the sauce, adding richness and deep lamb flavor.
- 23 Finish with fresh lemon juice and sherry vinegar to taste.
- 24 Season with a pinch of salt.
- 25 Place lamb shank on plate, glaze with a small amount of reserved sauce, and serve with the finished sauce on the side.

Equipment: sharp knife, large container or bowl, roasting pan, heavy braising pan, oven, cartouche (parchment paper), fine sieve or strainer, cooking thermometer (optional), saucepans

Robot notes: Most steps are executable by a kitchen robot: brining, roasting, searing, braising, reducing sauces. However, challenges include: judging the exact moment when the meat is perfectly tender (collagen dissolved but muscle not overcooked); determining proper crust development during searing by color; skimming sauce while reducing requires visual judgment; and emulsifying the lamb fat into sauce at the right temperature requires real-time monitoring. The 'cartouche' (parchment paper) placement is somewhat finicky. Overall feasible but requires good temperature control and timing sensors.

Source didn't specify: Exact quantities for mirepoix and total stock volume are estimated; the video uses visual cues rather than strict measurements. Oven temperatures are from the transcript (180°C, 140°C, high heat) but specific reduction times for sauces are not given.

76. Michelin French Toast at Home

<https://www.youtube.com/watch?v=xP5WmZg7OMg>

Ingredients

- to taste Brioche or stale bread (Sliced into 2-finger-thick portions; brioche preferred for richness; white loaf requires longer soaking (2.5-3 min/side); sourdough requires 4 min/side)
- 500 g Whole milk
- 250 g Double cream
- 1 Vanilla pod (Split lengthways to extract seeds)
- 2 Egg yolks
- 55 g Sugar (For the crème anglaise custard)
- to taste Unsalted butter (For pan-frying; use foaming butter technique)
- a splash Vegetable oil (Prevents butter from burning; small amount)
- for coating Golden caster sugar (For final caramelization layer)
- to taste Flaky salt (optional) (For topping)
- to taste Mascarpone (optional) (Mix with icing sugar and salt; adds richness and mouthfeel)
- small amount Icing sugar (optional) (For mascarpone mix)
- to taste Figs (optional) (For serving)

Method

- 1 In a saucepan, combine 500g whole milk, 250g double cream, and 1 vanilla pod cut in half lengthways. Bring to a boil.
- 2 Let the mixture infuse for 10-15 minutes on low heat.
- 3 In a bowl, beat 2 egg yolks with 55g sugar until pale and frothy.
- 4 Remove the vanilla pod from the milk mixture and scrape the seeds against the side of the pan to extract maximum flavor.
- 5 Slowly trickle the hot milk and cream mixture into the egg yolks while whisking (tempering), doing this in stages to create a light custard/crème anglaise.
- 6 Return the mixture to the pan and heat gently to 78-80°C without scorching, stirring constantly. Do not overheat—the custard should be light, not set thick.
- 7 Once cooled to room temperature, pour the custard mixture onto a tray or shallow dish for soaking.
- 8 Slice the brioche into 2-finger-thick portions, leaving crusts on for structural integrity.
- 9 Heat butter and a splash of vegetable oil in a pan over low-medium heat. Once foaming, increase heat slightly.
- 10 Soak the bread slices one at a time, 2 minutes per side for brioche (longer for other breads: 2.5-3 min for white loaf, 4 min for sourdough). Stagger soaking times so the first slice is ready to cook as you soak the next.
- 11 Once soaked, place the bread in the foaming butter and cook for 3.5-4 minutes per side, moving it occasionally for even browning. The bread should develop a delicate golden crust.
- 12 Remove the cooked toast and place on a tray to rest.
- 13 Repeat steps 9-12 for the remaining slices.
- 14 Sprinkle golden caster sugar generously over the top of the cooked toast.
- 15 Return the sugared toast to the pan with foaming butter and caramelize, watching carefully until the sugar melts and turns golden brown. Do not flip until caramel is fully formed.
- 16 Once caramelized, move the toast gently in the pan to ensure even color on the bottom.
- 17 Finish with a pinch of flaky salt on top.
- 18 Serve warm, optionally with mascarpone mixed with icing sugar and salt, and fresh figs.

Equipment: Saucepan, Whisk, Shallow dish or tray, Pan or skillet, Wooden spoon or palette knife, Kitchen thermometer (optional but helpful)

Robot notes: Most steps are automatable (mixing, timing, heating), but several require human judgment: judging the pale frothy texture of egg-sugar mixture, feeling when the soaked bread has 'structural integrity' vs being soggy, monitoring the foaming butter (color and movement), watching for even browning and adjusting heat/movement continuously, and most critically—judging doneness by sight and touch during the final caramelization step (when sugar is golden vs burnt). The caramelization stage especially requires real-time visual judgment and quick reflexes to prevent burning.

77. Michelin Mac and Cheese at Home

Heston Blumenthal (The Hinds Head) | [MODERATE]

https://www.youtube.com/shorts/QsY4_-O8CU

Ingredients

- macaroni pasta (parboiled until just cooked, about 5 minutes)
- for cooking pasta and seasoning salt (to taste)
- chicken stock (for depth)
- small amount rosemary (dried or fresh, for infusing stock)
- small amount thyme (for infusing stock)
- small amount black peppercorns (for infusing stock, about 25 minutes)
- touch of olive oil (after draining pasta)
- white wine (any sort, to be reduced)
- Gruyère cheese (grated, preferred for meltiness)
- American cheese (chiffonade (sliced thin))
- small amount cream cheese (for acidity and richness, prevents lumps)
- cornflour/cornstarch (to thicken sauce and give velvety texture)
- small amount butter (optional, for richness)
- small amount sage (fresh or dried, for toasting with breadcrumbs)
- panko breadcrumbs (toasted with butter, sage, and thyme for topping)
- small amount Dijon mustard (for balancing flavors)

Method

- 1 Cook macaroni in lightly salted water until parboiled (about 5 minutes). Drain and set aside.
- 2 Infuse chicken stock with rosemary, thyme, and black peppercorns. Let steep for about 25 minutes, then strain.
- 3 In a separate pan, reduce white wine on medium heat until it becomes slightly sweet and acidic, then set aside.
- 4 Toast panko breadcrumbs in a pan with a small amount of butter, sage, and thyme. Set aside.
- 5 Grate Gruyère cheese and chiffonade (slice thin) the American cheese. Set aside.
- 6 Warm the infused chicken stock to about 80°C (not boiling).
- 7 In a bowl, mix a small portion of cream cheese with cornflour to create a smooth slurry, stirring well to prevent lumps.
- 8 Add grated Gruyère and American cheese to the warm stock, stirring gently as they melt and thicken.
- 9 Continue cooking the cheese mixture on very gentle heat while stirring for 4-5 minutes to cook out the cornflour.
- 10 Add the cream cheese-cornflour slurry back into the sauce in stages, stirring constantly.
- 11 Stir in a small amount of Dijon mustard.

- 12 Add the reduced white wine to the cheese sauce.
- 13 Combine the cooked macaroni with the cheese sauce, stirring well. The mixture should be slightly over-moist at this stage as it will thicken during baking.
- 14 Pour the mixture into a baking dish and season with a tiny bit more salt.
- 15 Top with additional diced Gruyère and the toasted panko breadcrumb mixture.
- 16 Bake in a preheated oven at 180°C (350°F) for 15-20 minutes until the sauce bubbles and breadcrumb topping browns slightly.

Equipment: pot (for cooking pasta), pan (for reducing wine), pan (for infusing stock), pan (for toasting breadcrumbs), bowl (for mixing slurry), baking dish, oven, grater (for cheese), knife (for chiffonading and dicing cheese), whisk or spoon (for stirring)

Robot notes: The recipe is mostly procedural and measurable, but has several challenges: (1) No specific ingredient quantities given - must estimate from visual reference or standard mac and cheese ratios; (2) Judging doneness of pasta at 'parboiled' stage requires sensory evaluation; (3) Reducing wine to specific sweetness/acidity requires tasting or visual judgment; (4) Temperature of stock should reach 'about 80°C' - requires thermometer; (5) The 'over-moist' pasta mixture judgment relies on visual/tactile cues; (6) Determining when the breadcrumb topping has browned to proper level requires visual evaluation; (7) Infusing stock for 'about 25 minutes' is approximate timing.

Source didn't specify: Exact quantities for most ingredients (pasta amount, stock volume, cheese amounts, butter quantity, wine volume, cornflour amount). The video source does not specify these measurements numerically.

78. Michelin Star Roast Chicken Stock in 60 Minutes

Chris Young | Serves 2 quarts | [MODERATE]

<https://www.youtube.com/watch?v=3k20zFlbFfE>

Ingredients

- 1 rotisserie chicken (Costco) (approximately 2-3 lbs, meat stripped and shredded)
- 0.5 onion (peeled and thinly sliced)
- 0.5 carrot (peeled and thinly sliced)
- 2 garlic cloves (smashed)
- 2 quarts water (brought to boil)
- 2-3 tablespoons neutral oil or chicken fat (for sweating vegetables)

Method

- 1 Bring 2 quarts of water to a boil
- 2 While water heats, peel and thinly slice half an onion and half a carrot
- 3 Smash 2 garlic cloves
- 4 Heat neutral oil or chicken fat in a pot until hot
- 5 Add sliced carrot, onion, and smashed garlic to the hot oil and sweat until they get color
- 6 Strip the meat off the rotisserie chicken carcass and shred it finely to increase surface area for extraction
- 7 Add shredded chicken meat to the pot with the sweated vegetables
- 8 Pour the boiling water into the pot
- 9 Add the chicken carcass if desired (optional, though the video emphasizes using meat over bones)
- 10 Place lid on pot and bring an Instant Pot or pressure cooker up to pressure
- 11 Cook under pressure for 40-90 minutes (40 minutes for quick cooking, up to 90 minutes for more body; do not exceed 3 hours as it becomes bitter and metallic)
- 12 Allow pressure cooker to cool naturally or release pressure slowly to prevent clouding

13 Open pot and strain stock through fine mesh strainer

14 Taste and season as needed

15 For optional consommé: blend a portion of the warm stock with raw chicken in a blender, whip in air bubbles, pour back into stock, bring to pressure again, cool naturally, then strain. For ultra-clear consommé: freeze stock into ice cubes, thaw slowly in a fine strainer in the fridge to drip through gelatin mesh naturally

Equipment: pressure cooker or Instant Pot, large pot, fine mesh strainer, blender (for consommé variant), thermometer (optional but useful for monitoring), ice cube trays (for advanced clarification)

Robot notes: The basic stock recipe is straightforward and robot-friendly: prep vegetables, combine with shredded meat, apply heat under pressure. However, the advanced consommé clarification technique (blending raw chicken with stock, monitoring for proper raft formation, and the ice-filter drip technique) involves judgment calls about texture and clarity that would be challenging for a robot. The initial sweating of vegetables for color requires temperature monitoring. Most difficulty lies in the optional clarification steps which require visual assessment of raft formation and taste testing.

Source didn't specify: Exact oil/fat quantity for sweating vegetables (inferred as 2-3 tablespoons based on typical practice). The video mentions this is derived from techniques used at The Fat Duck restaurant but specific variants for other stock types (beef, pork) are mentioned but not fully detailed.

79. Michelin Star Tater Tots (Pommes Anna Style)

Unknown Chef | [MODERATE]

<https://www.youtube.com/shorts/zLk-S8ijrU>

Ingredients

- amount not specified butter (for choux pastry)
- amount not specified water (for choux pastry)
- amount not specified flour (for choux pastry)
- 2 eggs (for choux pastry)
- approximately 1 kg Agria potatoes (cooked on bed of salt; chosen for starch content and crispiness)
- approximately 300 g pâte à choux (finished) (mixed with potato)
- for deep frying oil (kept at high temperature)

Method

- 1 Add butter and water to a pan and bring to boil
- 2 Add flour to the pan, stirring to create a smooth homogeneous base for choux pastry
- 3 Remove from heat and place mixture into a bowl
- 4 Crack 2 eggs into the bowl and mix together to make basic choux pastry
- 5 Cook Agria potatoes on a bed of salt
- 6 Once potatoes are cooked, push them through a sieve to create light potato mix
- 7 Combine approximately 1 kg of potato mix with 300 g of pâte à choux
- 8 Place mixture into a piping bag
- 9 Chill in the refrigerator
- 10 Use a rope or cutting tool to cut the piped mixture into even lengths with sharp ends
- 11 Heat oil to a high temperature
- 12 Fry the piped tots in hot oil until they form a skin and become golden brown and crispy

Equipment: saucepan, bowl, sieve, piping bag, refrigerator, deep fryer or deep pan with oil, slotted spoon or spider strainer

Robot notes: Choux pastry requires precise heating and homogeneous stirring which robots can handle. However, judging the exact moment to remove from heat (before browning) requires temperature sensing. Piping the mixture is straightforward. Deep frying requires constant temperature management and visual judgment of when the skin forms and the tots reach the correct color. The final frying step with live oil and precise timing would be the most challenging for a robot.

Source didn't specify: Exact quantities for butter, water, and flour in the choux pastry are not specified in the transcript. The video appears to be a short-form clip that may not include full ingredient amounts. Instructions are somewhat garbled in the transcript.

80. Mussels Recipe with Roasted Shallot and Garlic White Wine Broth

Billy Parisi | Serves 4 as appetizer, 2 as main | [MODERATE]

<https://www.youtube.com/watch?v=MOUJpGwHEjI>

Ingredients

- 2 pounds fresh mussels, cleaned and debearded (Prince Edward Island or New Zealand green lip; discard any broken or dead ones)
- 2 to 3 tablespoons olive oil (good quality)
- 1 small shallot, peeled (small diced; or substitute red, yellow, white, or sweet onion)
- 6 garlic cloves (smashed and finely minced; can add more if desired)
- 1 cup dry white wine (Chardonnay, Sauvignon Blanc, or Pinot Grigio; use one you would drink)
- 1 cup chicken stock (good quality, preferably homemade)
- 3 tablespoons unsalted butter (for finishing)
- 2 teaspoons fresh thyme (finely minced; about 10 tender stems or leaves; discard woody stems)
- 2 tablespoons fresh Italian flat leaf parsley (finely minced)
- to taste coarse salt (remember mussels are from ocean so use sparingly)
- to taste fresh cracked black pepper
- 1 loaf artisan bread (thickly sliced for toasting)
- as desired garlic confit in oil (optional; for brushing on toast)

Method

- 1 Clean and prepare the mussels: keep them in a mesh bag in a colander set over a bowl, completely covered with ice in the refrigerator. Discard any broken or damaged shells. Remove any open mussels and tap them gently; if they do not close, discard them as they are dead. Remove the beards (byssal threads) by pulling downward with a paper towel. Transfer cleaned mussels to a bowl, cover completely with cold water, and vigorously rub them on all sides with your hands for several minutes. Let them sit in the water for about 10 minutes to remove sediment and sand. Rinse with clean water and place in a colander.
- 2 While mussels are soaking, prepare ingredients: small dice 1 shallot, smash and finely mince 6 garlic cloves, finely mince 2 teaspoons fresh thyme leaves (discard woody stems), and finely mince 2 tablespoons fresh parsley.
- 3 Heat a 5-quart saucer pan over medium heat. Add 2 to 3 tablespoons olive oil and heat until shimmering.
- 4 Add diced shallot to the pan and season with about 1/8 teaspoon coarse salt to help draw out moisture. Sauté for 3 to 4 minutes until lightly browned.
- 5 Stir in the minced garlic and cook for just 30 to 45 seconds until fragrant.

- 6 Add the cleaned mussels to the pan and sauté for about 2 minutes, rocking the pan and stirring gently to distribute the shallot-garlic mixture and flavors into the mussels. They will begin to open.
- 7 Deglaze the pan with 1 cup of dry white wine, scraping up any browned bits. The mussels will start to open after 1.5 to 2 minutes.
- 8 Add 1 cup of good chicken stock and stir to combine. Season with coarse salt and fresh cracked black pepper to taste (go easy on salt as mussels are naturally salty).
- 9 Cover the pan with a lid and cook over medium heat for 2 to 3 minutes until all mussels have fully opened. Discard any that do not open.
- 10 While mussels finish cooking, prepare the toasted bread: slice a loaf of artisan bread thickly, place slices on a sheet tray, brush with garlic confit oil or plain olive oil, and toast under the broiler on high for 1.5 to 2 minutes until toasty.
- 11 Finish the mussels: add 3 tablespoons unsalted butter, the finely minced fresh parsley, and finely minced fresh thyme to the pan and mix gently to combine. Taste one mussel to check seasoning.
- 12 To serve: use a slotted spoon to transfer the mussels to a large serving bowl. Use a ladle to pour the delicious sauce over the mussels. Add several garlic confit cloves spread over the toasted bread and place in the bowl with the mussels. Finish with additional finely minced fresh parsley.
- 13 Serve immediately with the toasted bread for dipping in the sauce.

Equipment: colander, cutting board, chef knife, 5-quart saucer pan, wooden spoon, sheet pan, slotted spoon, ladle, lid for pan, broiler

Robot notes: This recipe is mostly straightforward for a kitchen robot, but requires some manual judgment and fine motor control: (1) mussel cleaning and beard removal requires careful inspection and gentle pulling to avoid shell damage; (2) determining when mussels are 'fully opened' requires visual assessment and possibly gentle testing; (3) discarding unopened mussels at the end requires judgment (typically 5+ minutes = dead); (4) adjusting seasoning and tasting requires palate feedback; (5) toast timing under the broiler requires visual monitoring to avoid burning (1.5-2 minutes is tight). The deglazing and sauce assembly are routine. A robot could handle this but would need good vision for doneness assessment and careful programming for the cleaning step.

Source didn't specify: Exact oven temperature for broiling (standard broiler high setting implied)

81. My mom paid her 'friend' \$100 for this recipe - Asian Style Beef Jerky

Vietnamese mom (unnamed YouTuber) | [MODERATE]

<https://www.youtube.com/watch?v=pk52meOrWvM>

Ingredients

- 4 lbs lean beef (top round, eye round, or bottom round) (thinly sliced; ask butcher to slice)
- 0.5 lb ginger (sliced, for blanching)
- 3 cups water (1 cup for blanching, 2 cups for lemongrass blend)
- 1 tbsp salt (for blanching)
- 1 lb palm sugar (to be melted as base for sauce)
- 1-2 cinnamon sticks (dried)
- 3 star anise
- to taste crushed black pepper (determines spice level; use more for spicier jerky)
- 1 tbsp turmeric powder
- 1.5 tbsp chili powder or gochugaru (Korean red pepper flakes; adjust to taste for spice level)
- 1 cup low-sodium soy sauce
- 8 oz lemongrass (frozen lemongrass works; can use chopped or minced)

- 2 heaping spoons chicken bouillon (approximately 2-3 tbsp)

Method

- 1 In a pot, heat 1 cup water with 1 tbsp salt and 0.5 lb sliced ginger until boiling.
- 2 Add thinly sliced beef to boiling water and blanch until all pink is gone (2-5 minutes). Discard liquid but RESERVE the ginger slices.
- 3 In a blender, combine 8 oz lemongrass, reserved ginger slices from step 2, and 2 cups water. Blend until smooth. Set aside.
- 4 In a large skillet, pot, or pan, melt 1 lb palm sugar over medium-high heat.
- 5 Once melted, add 1-2 cinnamon sticks, 3 star anise, crushed black pepper, 1 tbsp turmeric powder, 1.5 tbsp chili powder/gochugaru, 1 cup low-sodium soy sauce, the lemongrass-ginger mixture from step 3, and 2 heaping spoons chicken bouillon. Mix well, cover, and bring to a boil.
- 6 Once boiling, add all blanched beef at once and mix well with sauce. Cook for 5-10 minutes, then reduce heat to low and simmer until sauce reduces and slightly thickens (approximately 30-60 minutes). Stir frequently to prevent bottom from burning.
- 7 Remove cinnamon sticks and star anise pieces from beef mixture.
- 8 Spread beef on dehydrator trays or baking sheet lined with parchment paper.
- 9 Dehydrate at 135°F for 2-2.5 hours until beef jerky reaches desired dryness (should be mostly dry but still slightly chewy).

Equipment: large pot or pan (for blanching), blender, large skillet or pan (for sauce), food dehydrator (or oven on low temperature), spoon or spatula for stirring, dehydrator trays or parchment paper

Robot notes: Most steps are standard cooking (blanching, melting, simmering, stirring). However, requires a food dehydrator and precise temperature control. The judgment call on when the sauce has 'reduced enough' may be tricky for a robot without visual/textural feedback. Needs to avoid burning sugar sauce via constant stirring on low heat.

82. New York Strip Steak with Creamy Rice and Sautéed Vegetables

Serves 2 | [MODERATE]

<https://www.youtube.com/shorts/YEUJzJDojBg>

Ingredients

- 2 New York strip steaks
- to taste Black pepper
- to taste Montreal steak seasoning
- 2 Bell peppers (chopped)
- optional Mushrooms (mentioned as a good addition)
- 1 Jalapeño (seeds removed)
- 1 Onion (chopped)
- a little Cooking oil
- 4-5 tablespoons total Butter (divided: few tablespoons for basting, 2+ tablespoons for vegetables)
- to taste Smoked paprika
- to taste Slap your mama seasoning (or other spicy seasoning; omit if avoiding spice)
- 3 cups Instant rice (uncooked)
- 3 cups Beef broth
- 0.5 cup Heavy cream (add more for extra creaminess)
- 0.5 cup Parmesan cheese (grated)

Method

- 1 Season both New York strip steaks with black pepper and Montreal steak seasoning
- 2 Chop 2 bell peppers, 1 jalapeño (seeds removed), and 1 onion
- 3 Heat a large skillet over medium-high heat and add a little oil
- 4 Add steaks to the hot skillet and cook for 3 minutes on each side, aiming for medium rare
- 5 Add a few tablespoons of butter to the pan and baste the steaks for about 30 seconds
- 6 Remove steaks from the pan and set them aside to rest
- 7 Add 2+ tablespoons of butter to the same pan and reduce heat to medium
- 8 Once butter is melted, add the chopped vegetables (peppers, jalapeño, onion) to the pan
- 9 Season the vegetables with smoked paprika and slap your mama seasoning
- 10 Cook vegetables for about 5 minutes until slightly softened
- 11 Add 3 cups of uncooked instant rice to the pan and toss well
- 12 Pour 3 cups of beef broth into the pan and increase heat to bring to a boil
- 13 Once boiling, reduce heat and cover the pan for 2 minutes until rice is cooked
- 14 Stir in 0.5 cup of heavy cream and 0.5 cup of Parmesan cheese into the rice
- 15 Add more cream if you prefer a creamier consistency
- 16 Cut the rested steaks into slices
- 17 Top the creamy rice with the sliced steaks and serve

Equipment: large skillet, cutting board, knife, spoon or spatula

Robot notes: Most steps are straightforward and automatable. Challenges: (1) judging doneness of steaks by eye/feel at the 3-minute mark is difficult for a robot without temperature probe; (2) determining when vegetables are 'slightly soft' requires sensory judgment; (3) butter basting technique requires precision. A robot could perform this with a meat thermometer for steak doneness (target ~130-135°F for medium-rare) and timing-based vegetable cooking.

83. New York's famous garbage plate

Onur | [MODERATE]

https://www.youtube.com/shorts/Onur_5KOsj4

Ingredients

- ground beef (enough to cover a hot pan generously)
- a few ounces tomato paste
- 1/4 teaspoon ground cloves
- 1/4 teaspoon cinnamon
- 1/4 teaspoon allspice
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon ground cumin
- 1/4 teaspoon paprika
- 1/4 teaspoon garlic powder
- onions (sautéed separately (quantity not specified))
- 1/2 to 1 cup water or broth (for deglazing)
- to taste salt
- to taste black pepper
- to taste thyme
- 50% of plating home fries
- 50% of plating macaroni salad
- per serving white hot (or cheeseburgers/hot dogs) (split and griddled)

- to taste ketchup
- to taste yellow mustard

Method

- 1 Add ground beef to a very hot pan and let it sit for 5 minutes until brown crispy bits form
- 2 Give the meat a stir, then let it sit for another 5 minutes, scraping frequently and leaving it alone between scrapes until lots of crispy brown bits accumulate
- 3 Add a few ounces of tomato paste to the browned meat
- 4 Add spices: ground cloves (1/4 tsp), cinnamon (1/4 tsp), allspice (1/4 tsp), cayenne pepper (1/4 tsp), ground cumin (1/4 tsp), paprika (1/4 tsp), and garlic powder (1/4 tsp)
- 5 Stir in the sautéed onions from earlier
- 6 Deglaze the pan with 1/2 to 1 cup of water or broth
- 7 Season the meat sauce with salt, pepper, and thyme to taste
- 8 Plate up by distributing 50% home fries and 50% macaroni salad as the base
- 9 Top with split and griddled white hots (or cheeseburgers or plain hot dogs)
- 10 Top the hots with the spiced meat sauce
- 11 Slather generously with ketchup and yellow mustard

Equipment: hot pan, griddle or skillet

Robot notes: Most steps are straightforward for a kitchen robot (browning meat, adding ingredients, deglazing). However, the 5-minute searing steps require precise timing and judgment of 'crispy brown bits' formation, which a robot would need to verify via heat/timer calibration rather than visual inspection. Griddling the hots and monitoring their split/char level adds some complexity. The overall dish is assembly-based and manageable.

Source didn't specify: Exact quantity of ground beef; exact onion quantity and preparation method; whether broth or water is preferred; whether home fries and macaroni salad are homemade or store-bought; cooking temperature and timing for the griddle step

84. Nutter Butter Ice Cream Comparison

Serves 1 pint | [MODERATE]

<https://www.youtube.com/shorts/DNbWBbM4fVQ>

Ingredients

- 360g Fat-free Fair Life milk
- 360g Unsweetened vanilla almond milk
- 45g Vanilla whey/casein blend protein powder ([Flex Brands Brownie Batter recommended](#))
- 12g Butterscotch sugar-free pudding mix
- 8g Sweetener of choice ([Truvia recommended](#))
- 2 Nutter Butter cookies ([crushed, added mid-freeze](#))
- 15g Peanut Butter Captain Crunch cereal ([for mix-in and topping](#))

Method

- 1 Combine 360g fat-free Fair Life milk and 360g unsweetened vanilla almond milk in a blender
- 2 Add 45g vanilla whey/casein blend protein powder, 12g butterscotch sugar-free pudding mix, and 8g sweetener
- 3 Blend with a hand blender, shaking extra to ensure everything is fully blended
- 4 Freeze overnight
- 5 Add a dash of almond milk to the surface to prevent iciness
- 6 Load the mixture into a Creami machine on the light ice cream function until you achieve the desired frozen texture

- 7 Create a hole in the middle of the frozen block
- 8 Add 2 crushed Nutter Butter cookies into the hole
- 9 Run the Creami on the mix-in function to incorporate the cookies
- 10 Top with additional Peanut Butter Captain Crunch cereal and one more Nutter Butter cookie if desired

Equipment: Hand blender, Creami machine (pint-sized, or 16oz smaller version), Measuring scale

Robot notes: Recipe is mostly straightforward blending and machine operation, but requires judgment for freezing time (overnight is vague and temperature-dependent), texture assessment ('sweet little tank' texture), and the Creami machine operation which requires precise timing and texture monitoring. A robot would struggle with: knowing when the Creami freeze cycle is complete, assessing the texture visually, and adding the right amount of 'dash' of almond milk to the surface.

Source didn't specify: Exact freezing time beyond 'overnight'; room temperature/freezer temperature not specified; exact Creami cycle duration; what 'light ice cream function' setting means precisely

85. Oven-Roasted Chicken Over Rice with Homemade Gravy

Serves 5-6 | [MODERATE]

<https://www.youtube.com/shorts/qYwZwo9UjyM>

Ingredients

- 8 bone-in, skin-on chicken thighs
- 2 zucchini (sliced)
- 1 onion (sliced)
- 3 cups rice (uncooked)
- 6 cups water (for stovetop rice cooking)
- 1 spoonful butter (for roux)
- 2 heaping spoonfuls flour (for roux)
- to taste olive oil (for sautéing vegetables)
- to taste salt
- to taste pepper
- to taste garlic powder
- to taste onion powder

Method

- 1 Season 8 chicken thighs with salt, pepper, garlic powder, onion powder, and any seasonings of your choice on a baking tray, making sure to season both sides
- 2 Place chicken skin side up on the baking tray
- 3 Bake at 400°F for 40 minutes until skin is crispy and chicken is cooked through
- 4 While chicken bakes, cook 3 cups of rice using a rice cooker, or on the stovetop by combining 3 cups rice with 6 cups water, bringing to a rolling boil, covering with a lid, reducing to low heat for 20 minutes, then turning off heat and letting sit for 10 minutes before removing lid
- 5 Slice zucchini and onion into bite-sized pieces
- 6 Sauté sliced vegetables in olive oil over medium heat for about 10 minutes, seasoning with salt, pepper, and garlic powder
- 7 Remove cooked chicken from baking tray and set aside, reserving all the juices on the tray
- 8 Make the gravy by combining 1 spoonful of butter and 2 heaping spoonfuls of flour in a pot over low heat, stirring to form a roux

- 9 Slowly pour the chicken juices from the baking tray into the roux, stirring constantly
- 10 Add more water if needed to achieve desired gravy consistency, then season with salt and pepper
- 11 Plate rice, vegetables, and chicken, then top with gravy and serve

Equipment: baking tray, oven, rice cooker (or pot with lid for stovetop cooking), skillet or sauté pan, pot, wooden spoon or whisk

Robot notes: This is a mostly straightforward recipe suitable for a kitchen robot. Main challenges: (1) Judging chicken doneness requires meat thermometer or visual assessment of skin crispiness - a robot would need calibration for optimal baking time/temp; (2) Roux-making involves careful stirring and texture judgment to avoid lumps, and pouring hot chicken juices into hot roux requires precise pouring control; (3) Vegetable sautéing timing (10 minutes) is subjective and depends on heat/pan type; (4) Determining gravy consistency by 'looks kind of separated' is a visual judgment requiring adjustment. With some sensor calibration, this is doable.

86. Pastrami Beef Ribs

[MODERATE]

https://www.youtube.com/shorts/cdzYy_IZoMM

Ingredients

- beef ribs (trimmed)
- 1 gallon water
- 1/2 cup kosher salt (for brine)
- 1/2 cup light brown sugar (for brine)
- 2 tbsp pink curing salt
- 3 tbsp pickling spice
- 1.5-2 cups ice (to cool brine)
- yellow mustard (binder before rub)
- pastrami rub (ingredients not specified)
- beef tallow (for wrapping)

Method

- 1 Combine water, kosher salt, brown sugar, pink curing salt, and pickling spice in a large pot
- 2 Bring the mixture to a boil
- 3 Remove from heat and set aside to cool
- 4 Add ice to speed up the cooling process
- 5 Trim the beef ribs
- 6 Once brine is completely cooled, submerge the beef ribs in it
- 7 Brine for 7-10 days in the refrigerator, flipping once per day
- 8 After brining, rinse the ribs thoroughly with cold water
- 9 Pat the ribs dry
- 10 Coat with yellow mustard as a binder
- 11 Cover generously with pastrami rub
- 12 Preheat smoker to 250°F
- 13 Smoke for 8-10 hours until internal temperature reaches 204°F
- 14 Wrap with beef tallow
- 15 Rest in a Cambro or insulated box for a couple hours before serving

Equipment: large pot, refrigerator, smoker (Recteq DualFire mentioned), Cambro (insulated cooler) for resting

Robot notes: Requires smoking on live-fire equipment (8-10 hour smoke session). A robot would struggle with: monitoring internal temperature accurately in real-time, precise timing of the smoking process, wrapping with tallow, and assessing when meat is properly rested. The long unattended smoking time (with daily flips during

brining) is manageable, but the smoking phase itself requires temperature control and doneness assessment that would be difficult for a robot to execute without human oversight.

Source didn't specify: Specific pastrami rub recipe (ingredients and proportions not provided in source)

87. Peanut Butter Smashburger with Strawberry Bacon Jam

[MODERATE]

<https://www.youtube.com/shorts/5UyQVd-zSc0>

Ingredients

- 1 lb bacon (diced)
- 1 medium white onion (diced)
- 3/4 cup fresh strawberries (diced)
- 3-4 oz black coffee or espresso
- 2 tbsp apple cider vinegar
- 1/4 cup brown sugar
- to taste salt
- to taste black pepper (fresh cracked)
- 8 oz ground beef (75/25 blend, divided into 4 oz balls)
- to taste seasoned salt
- 2 slices American cheese
- 2-3 tbsp peanut butter
- 1 brioche or potato buns (toasted)

Method

- 1 Cook 1 lb of diced bacon over medium high heat, stirring often, until crispy with a slight chew
- 2 Remove bacon and set aside, reserve bacon grease in the pan (do not rinse the pan)
- 3 Return the pan to medium high heat with the bacon drippings still inside
- 4 Add diced white onion and sauté for 2-3 minutes until fragrant
- 5 Add diced strawberries and continue to sauté for another 2 minutes
- 6 Add the black coffee or espresso, apple cider vinegar, and brown sugar; mix to combine
- 7 Toss the cooked bacon back into the pan
- 8 Season the jam with salt and fresh cracked pepper to taste
- 9 Reduce heat to medium low and simmer for 45-50 minutes until thickened
- 10 Set the strawberry bacon jam aside
- 11 Form 4 oz balls of 75/25 ground beef
- 12 Heat a cast iron griddle over medium high heat
- 13 Smash the beef balls directly onto the hot griddle, pressing flat
- 14 Season the burger patties with seasoned salt
- 15 Cook patties about 80-90% of the way through on the first side
- 16 Flip the patties and place American cheese slices on top to melt
- 17 Cook until done and remove from griddle
- 18 Quickly toast the brioche or potato buns
- 19 Spread peanut butter on the bottom bun
- 20 Place two cooked cheese-topped beef patties on top of the peanut butter
- 21 Add a generous amount of strawberry bacon jam on top of the patties
- 22 Spread more peanut butter on the top bun and place it on the sandwich

23 Serve and enjoy

Equipment: cast iron griddle, pan, spatula, burger smasher

Robot notes: The bacon jam simmering and burger patty smashing/flipping require heat control and timing judgment. A robot would struggle with the precise smashing technique and determining optimal doneness by visual/tactile cues. The jam thickening assessment after 45-50 minutes may need human judgment. Overall doable with precision heating and timing, but the burger-flipping and doneness judgment are the main challenges.

88. Peanut Chocolate Layered Dessert

[MODERATE]

<https://www.youtube.com/shorts/brecedDFQao>

Ingredients

- as needed water (for freezing in square containers)
- 300 g semi-sweet chocolate (for chocolate shell)
- 20 ml oil (for melting with chocolate)
- 150 g roasted peanuts, crushed (for chocolate shell)
- 150 g sugar (for caramel)
- 100 g butter (for caramel)
- 120 g heavy cream (for caramel)
- 80 g peanuts (for caramel)
- 2 eggs (for cake)
- 70 g sugar (for cake)
- 20 ml oil (for cake)
- 50 g flour (for cake)
- 25 g cocoa powder (for cake)
- 1 tsp baking powder (for cake)
- 300 ml whipping cream (for cream filling)
- 150 g cream cheese (for cream filling)
- 150 g powdered sugar (for cream filling)
- as needed gelatin (melted with chocolate for cream)

Method

- 1 Freeze water in four square containers with toothpicks inserted inside
- 2 Melt 300 g semi-sweet chocolate with 20 ml oil
- 3 Stir 150 g crushed roasted peanuts into the melted chocolate
- 4 Remove frozen water blocks from containers and dip them into the chocolate mixture to create crunchy shells
- 5 For the caramel: combine 150 g sugar, 100 g butter, 120 g cream, and 80 g peanuts in a pot and cook until caramel forms
- 6 For the cake: mix 2 eggs, 70 g sugar, 20 ml oil, 50 g flour, 25 g cocoa powder, and 1 tsp baking powder
- 7 Bake the cake mixture and then cut into squares
- 8 For the cream filling: mix 300 ml whipping cream, 150 g cream cheese, and 150 g powdered sugar
- 9 Melt gelatin and mix with chocolate, then fold into the cream mixture
- 10 To assemble: layer caramel, cream filling, and cake squares inside the chocolate shells

Equipment: square containers, toothpicks, pot or saucepan, baking pan, mixing bowls, whisk

Robot notes: The recipe is multi-component with precise ingredient quantities, which is favorable for robots. However, challenges include: judging when the caramel has reached the correct consistency (experienced cooks judge by appearance/temperature), and determining when the baked cake is done (visual/tactile judgment required). The dipping of frozen blocks into warm chocolate also requires temperature control and careful handling to avoid the chocolate setting unevenly.

Source didn't specify: Specific baking temperature and time for the cake not provided. Caramel cooking temperature/time not specified. Final assembly proportions unclear (how many servings). Exact gelatin quantity not given.

89. Pork Adobo

Andy Hearnden | Serves 4 | [MODERATE]

<https://www.youtube.com/watch?v=MvNh2Yg0Shg>

Ingredients

- 1.2 kg pork belly (diced into roughly 3cm cubes; skin-on preferred)
- 5 tbsp coconut vinegar (white vinegar is an acceptable substitute)
- 2 tsp sugar
- 4 tbsp dark soy sauce
- 4 tbsp light soy sauce
- 8 cloves garlic cloves (diced)
- 4 bay leaves
- 10-12 black peppercorns (whole)
- 400 ml water (added during cooking phase)
- 1-2 tbsp oil (for browning pork in pot)
- to garnish spring onions (optional)

Method

- 1 Dice the pork belly into roughly 3cm cubes, removing any printed ink from processing if visible.
- 2 Combine diced pork with coconut vinegar, sugar, dark soy, light soy, diced garlic, bay leaves, and black peppercorns in a bowl.
- 3 Marinate for at least 1.5 hours (can go up to 6 hours) in the refrigerator.
- 4 Heat oil in a heavy-based pot on medium-high heat.
- 5 Add the drained pork to the pot and brown on all sides to develop color.
- 6 Pour in the remaining marinade and add 400ml water.
- 7 Stir to distribute bay leaves evenly, then reduce heat to medium-low and cover with lid.
- 8 Simmer for 1.5 to 2 hours, checking every 15-20 minutes, until pork is very tender.
- 9 Remove lid for the last 30 minutes of cooking to allow sauce to reduce and become sticky.
- 10 Serve with rice, garlic and spring onion garnish, ensuring each serving gets sauce.

Equipment: large heavy-based pot with lid, cutting board, knife, bowl, spoon, measuring spoons

Robot notes: This recipe is generally feasible for a kitchen robot with some caveats: the browning step requires active heat management and color assessment (visual judgment); marinating is straightforward; the long simmer is passive but requires monitoring tenderness (texture/doneness judgment by feel). A robot would need reliable sensors for: (1) detecting when pork is 'nicely browned' on all sides, (2) assessing pork tenderness after 1.5-2 hours, and (3) determining when sauce has reached proper 'sticky' consistency. The final reduction phase (30 min uncovered) requires monitoring to prevent overcooking.

90. Potato Stacks with Garlic Herb Butter

<https://www.youtube.com/shorts/a8NvbdeNM34>

Ingredients

- 1/2 cup (114g) unsalted butter (for garlic herb butter)
- 3 garlic cloves (minced)
- 3 tbsp fresh parsley (chopped)
- 2 tsp fresh thyme leaves (finely chopped)
- 1 tsp kosher salt (use 2 tsp if using Diamond Crystal brand)
- to taste black pepper
- 3 lb (1360g) yellow or Yukon Gold potatoes (sliced 1/16 inch thick)
- 12 small fresh thyme sprigs
- 1/2 cup (50g) grated parmesan cheese
- as needed neutral oil (for brushing muffin tin)
- to finish flaky salt (such as Maldon salt)

Method

- 1 Prepare garlic herb butter: melt unsalted butter and mix in minced garlic, chopped parsley, thyme leaves, kosher salt, and black pepper
- 2 Allow butter mixture to cool before using
- 3 Slice potatoes 1/16 inch thick using a mandoline, being careful with the potato nub at the end
- 4 Toss potato slices in the cooled garlic herb butter mixture
- 5 Brush muffin tin cups with neutral oil
- 6 Place a small thyme sprig in the bottom of each muffin cup
- 7 Stack potato slices from smallest to largest, sprinkling grated parmesan between layers
- 8 Stack potatoes all the way to the top of the muffin cups, as they will sink during cooking
- 9 Cover muffin tin tightly with foil
- 10 Bake at 375°F for 25 minutes or until potatoes are tender
- 11 Remove foil and increase oven temperature to 425°F
- 12 Bake uncovered for another 15 minutes or until crispy on edges and creamy in center
- 13 Finish with flaky salt before serving

Equipment: mandoline slicer, mixing bowl, muffin tin, foil, oven

Robot notes: Slicing potatoes 1/16 inch thick with a mandoline requires careful precision and fine motor control. The layering of potatoes in muffin cups requires dexterity and visual assessment of proper stacking height. Baking itself is straightforward, but monitoring for doneness (tender inside, crispy edges) relies on visual inspection and touch.

91. Pupusas

[MODERATE]

<https://www.youtube.com/shorts/E1fhGgc1pS4>

Ingredients

- masa (corn dough) (texture should resemble moist dough, not wet)
- mozzarella cheese (mixed with milk to create a cheese paste for filling)
- a splash milk (added to cheese to create paste consistency)
- tomato sauce (for serving alongside)
- curtido salad (pickled cabbage slaw) (for serving alongside)

- oil for frying

Method

- 1 Let the masa hydrate for a little while
 - 2 Mix milk into mozzarella cheese to create a cheese paste
 - 3 Get a bucket of water ready for wet hands
 - 4 Take a small ball of masa and flatten it slightly in a bowl
 - 5 Place a large glob of the mozzarella cheese mix in the center
 - 6 Fold all edges of the masa around the filling
 - 7 Remove any excess masa that sticks out
 - 8 Flatten the stuffed masa ball into a disc shape
 - 9 Fry on a pan until golden on both sides
 - 10 Serve with tomato sauce and curtido salad
- Equipment: bowl, pan or griddle for frying, bucket of water (for wetting hands)

Robot notes: The filling stage requires delicate manipulation (folding masa edges around filling without breaking, removing excess cleanly). Pan-frying requires temperature control and visual judgment of golden doneness on both sides. Repeatedly wetting hands and working with sticky dough adds complexity. A robot could manage the basic pan-frying, but the filling/shaping step would be challenging.

Source didn't specify: Exact quantities for masa, cheese, and milk not specified. Specific frying temperature/time not mentioned. Number of servings unknown. Description section was empty.

92. Quick and Easy Breakfast Sandwich (Air Fryer Version)

Serves 1 | [MODERATE]

<https://www.youtube.com/shorts/sFNNUiDCGUY>

Ingredients

- 1 English muffin
- 1 sausage patty
- 1-2 hash browns (depending on size)
- 2 eggs (or 1 for a thinner patty)
- to taste salt
- splash heavy cream
- 2 tablespoons butter (for cooking and toasting muffin)
- 1 slice Cooper Sharp white American cheese
- 1-2 tablespoons caramelized onions (optional; from fridge)
- 1 tablespoon mayonnaise (for sauce)
- 1 teaspoon English mustard (for sauce)
- 1 teaspoon maple syrup (for sauce)
- 1 teaspoon hot sauce (for sauce)
- 1/4 teaspoon smoked paprika (for sauce)
- 1 tablespoon fresh chives (optional; chopped)

Method

- 1 Toast the English muffin in a toaster.
- 2 Place sausage patty and 1-2 hash browns in air fryer and cook for 10 minutes at 400°F.

- 3 While air fryer is running, whisk together 2 eggs, salt, and a splash of heavy cream (or use an immersion blender).
- 4 Butter a dish that is about the same size as your English muffin on the inside.
- 5 Place the buttered dish in the microwave, ready to cook (do not start yet).
- 6 After 8 minutes in the air fryer, flip the hash browns and sausage patty.
- 7 Prepare the sauce: mix mayo, English mustard, maple syrup, hot sauce, and smoked paprika. Optionally add fresh chopped chives.
- 8 Start cooking the egg in the microwave for 30 seconds.
- 9 Place the cheese slice on top of the sausage patty (optionally add caramelized onions under the cheese).
- 10 Continue air frying for an additional 25 seconds (2 minutes 25 seconds total).
- 11 Cook the egg in microwave for another 25 seconds (55 seconds total).
- 12 Remove English muffin from toaster and butter the nooks and crannies thoroughly.
- 13 Place the cooked egg patty on the buttered English muffin.
- 14 Add the sausage patty (with cheese and onions) on top of the egg.
- 15 Add the hash brown on top of the sausage.
- 16 Spread sauce on top (or on bottom if preferred).
- 17 Top with the other half of the English muffin.
- 18 Serve immediately.

Equipment: air fryer, toaster, microwave, microwave-safe dish (same size as English muffin), whisk or immersion blender, bowl, knife, spatula

Robot notes: The recipe is mostly automatable: air frying, toasting, microwaving, and assembly are straightforward. The main challenge is determining doneness of the egg by sight/feel (whether it needs additional cooking time) and the somewhat delicate assembly of a tall sandwich without it falling apart. A robot would need tactile feedback to judge the egg consistency and careful gripper control for the assembly step.

Source didn't specify: Exact air fryer temperature not specified (assumed 400°F based on typical sausage/hash brown settings); exact sauce quantities are rough estimates based on typical proportions

93. Raising Canes Breakfast Burritos

Serves 10 | [MODERATE]

https://www.youtube.com/shorts/mwsYqg5e_Co

Ingredients

- 3 lbs lean ground beef (96/4)
- 10 eggs
- 1 pack beef bacon (45 calorie pack)
- 10 servings fat-free cheddar cheese
- 10 extreme wellness wraps (NOT the 8-pack; get the 6-pack (need 2 packs total))
- to taste + 2g salt (for seasoning and sauce)
- to taste black pepper
- to taste + 6g garlic powder (for seasoning and sauce)
- as needed cooking spray (5 calorie)

Method

- 1 Season 3 lbs lean ground beef with salt, pepper, and garlic powder
- 2 Cook the beef in a skillet, breaking it up as it cooks
- 3 Slice up the entire pack of beef bacon and cook it in a separate skillet

- 4 In another skillet with 5 calorie cooking spray, crack 10 eggs and season with salt and pepper; cook until done
- 5 Make the Raising Canes sauce: combine 400g Greek yogurt, 150g light sour cream, 20g mustard, 20g lemon juice, 10g Worcestershire, 6g paprika, 6g garlic powder, 4g onion powder, 2g salt, and 10g stevia (or 5g honey); mix well
- 6 Add cooked beef, eggs, and 10 servings of fat-free cheese to a large mixing bowl
- 7 Pour the sauce into the bowl and mix everything together evenly
- 8 Disperse the mixture evenly into 10 extreme wellness wraps
- 9 Fold each burrito: fold the ends in toward the middle, then grab the end closest to you, fold it over, pull in the sides to tuck them, and roll tightly
- 10 Toast the burritos if desired

Equipment: skillet, cutting board, large mixing bowl, 5 calorie cooking spray, knife

Robot notes: Most steps are straightforward: cooking beef/bacon/eggs, mixing sauce, assembling. However, burrito rolling requires dexterity and judgment about tightness and tuck precision. Toasting burritos may require monitoring for optimal browning. The sauce mixing is simple. Biggest challenge: the precise folding and rolling technique.

Source didn't specify: Exact toasting temperature/time not specified

94. Restaurant-Style Meal Prep - Component Assembly Method

KWOOWK | Serves 5-6 (weekly prep) | [MODERATE]

<https://www.youtube.com/watch?v=AVO0ifle-OU>

Ingredients

- amount not specified jasmine rice (cooked in rice cooker for easy reheating and fried rice options)
- multiple chicken breast (for poaching and shredding into chicken salad)
- multiple chicken breast (for pressure cooker cooking)
- amount not specified salmon (cut into bite-sized cubes)
- amount not specified miso paste (base for salmon coating)
- amount not specified dark soy sauce (salmon coating component)
- amount not specified mirin (salmon coating component)
- amount not specified sesame oil (salmon coating component)
- amount not specified garlic (salmon coating component)
- amount not specified brown sugar (salmon coating component)
- multiple onions (sliced thin via mandoline for mise en place)
- amount not specified bell pepper (diced for mise en place)
- bunch scallions (chopped for mise en place)
- fresh bunch parsley (chopped herb for mise en place)
- fresh bunch cilantro (chopped herb for mise en place)
- fresh bunch dill (used in chicken salad and tziki sauce)
- amount not specified mayonnaise (for chicken salad (lighter amount used for calorie management))
- amount not specified capers (intended for chicken salad and bean salad)
- multiple tomatoes (salted and allowed to sit in own juices)
- as needed salt (for tomatoes and potatoes)
- touch/amount not specified vinegar (for salted tomatoes)
- amount not specified canned beans (basic bean salad)

- amount not specified potatoes (chopped for steaming in pressure cooker)
- amount not specified yogurt (base for tziki-style sauce)
- amount not specified tahini (tziki-style sauce component)
- 1 cucumber (for tziki-style sauce)
- for poaching water (simmering liquid for chicken breast)

Method

- 1 Prepare mise en place by slicing onions very thin using a mandoline with guard (crucial safety step)
- 2 Dice bell pepper and chop scallions and fresh herbs (parsley, cilantro, dill)
- 3 Roast desired vegetables (specifics not detailed in source)
- 4 Cook jasmine rice in rice cooker according to cooker instructions
- 5 Poach chicken breast in simmering water until cooked through, then rest
- 6 Shred rested poached chicken and mix with chopped herbs, diced pepper, mayonnaise, and capers to make chicken salad
- 7 In pressure cooker (no browning step): add chicken breast and any desired rubs (e.g., overall rub), seal and pressure cook until meat falls apart
- 8 For salmon: mix miso paste, dark soy sauce, mirin, sesame oil, garlic, and brown sugar into a paste
- 9 Chop salmon into bite-sized cubes and coat with miso mixture
- 10 Arrange coated salmon on baking sheet ensuring pieces touch the surface
- 11 Bake salmon in convection oven mode until tops are charred or nearly burnt
- 12 Prepare salted tomatoes by chopping and adding salt, allowing to sit in own juices, then add a touch of vinegar
- 13 Prepare bean salad: mix canned beans with capers
- 14 In pressure cooker: add chopped potatoes to steaming rack and steam until tender with waxy, chewy texture
- 15 Season steamed potatoes with salt only
- 16 For tziki sauce: mix yogurt, tahini, chopped cucumber, and dill
- 17 Store all components in deli containers for the week
- 18 To assemble meals: combine components (proteins, rice, vegetables, sides, sauce) in various combinations for different meals throughout the week

Equipment: rice cooker (Wise cooker mentioned), pressure cooker, mandoline slicer with guard, baking sheet, oven with convection mode, deli containers, mixing bowls

Robot notes: This is a meal prep framework rather than a single recipe. The components are mostly straightforward (cooking proteins, roasting vegetables, preparing sides), but several steps would be challenging for a robot: (1) using a mandoline safely without injury, (2) judging when poached chicken is perfectly cooked by feel/appearance, (3) determining when oven-roasted salmon is 'charred' vs 'burnt' requires visual judgment and taste experience, (4) the overall assembly strategy requires understanding food composition and flavor pairing. Individual component cooking (pressure cooker, rice cooker, steaming) would be easy for a robot.

Source didn't specify: Exact quantities for most ingredients (no specific amounts given for vegetables, proteins, or sauce components); specific vegetables to roast not detailed; exact pressure cooker cooking time/pressure level; exact oven temperature for salmon; exact proportions for tziki sauce; the video mentions a recipe link ([s.samsungfood.com/w8C5Y](https://www.samsungfood.com/w8C5Y)) that likely contains detailed recipes for each component but was not accessible in the transcript

95. Sauerkraut

[MODERATE]

<https://www.youtube.com/shorts/AmIjczutV0c>

Ingredients

- 1 head green cabbage
- 20g per 1kg of cabbage kosher salt (e.g. 30g for 1.5kg of cabbage)
- 1 tbsp caraway seeds

Method

- 1 Cut the cabbage in half and remove the core
- 2 Slice the cabbage thinly
- 3 Weigh the cabbage, then calculate salt needed (20g per 1kg of cabbage)
- 4 Working in batches, sprinkle salt evenly over the cabbage and massage it in well
- 5 Let the salted cabbage rest for 30 minutes at room temperature
- 6 Add the caraway seeds and mix well, then massage once more
- 7 Pack the cabbage mixture tightly into a glass or ceramic jar, making sure to include all the brine
- 8 Cover the jar with a lid (optionally use a water-lock lid to auto-burp, or use a regular lid and burp daily)
- 9 Place in a cool, dark spot to ferment for 3 weeks
- 10 If using a regular lid, open daily to release pressure and avoid explosion
- 11 After 3 weeks, transfer to the fridge and serve

Equipment: knife, cutting board, kitchen scale, glass or ceramic jar, lid or water-lock lid, weights (optional, for keeping cabbage submerged)

Robot notes: Most steps are straightforward (cutting, weighing, mixing, jarring), but the fermentation relies on observing visual/smell cues and the daily burping requires judgment about pressure release. A robot could handle daily opening, but determining 'ready to eat' after 3 weeks might be subjective unless trained on taste/texture.

96. Smashed Cucumber Salad with Chili Oil (Din Tai Fung Style, But Better)

A Cook Named Matt | Serves 2-3 | [MODERATE]

<https://www.youtube.com/shorts/WrqI5FvJwIE>

Ingredients

- 3 Persian cucumbers (~300g total)
- 1 tbsp kosher salt (~15g for brining)
- ½ cup ume vinegar (~120g, or rice wine vinegar)
- ¼ cup scallion tops, sliced (~25g)
- 1 tbsp umeboshi paste (~15g)
- 1 tbsp black sesame seeds (~10g)
- 1 cup spring onion bottoms, sliced (~100g, for crisping)
- 2 tbsp potato starch (~16g, cornstarch can substitute)
- 1 cup neutral oil for frying (~240g)
- 1 cup hot onion oil (~240g, from frying)
- 2 tbsp gochugaru (~12g)
- 2 tbsp sambal (~30g)
- 2 tbsp garlic chips (~15g)
- to taste salt and black pepper

Method

- 1 Smash cucumbers using a tortilla press, mallet, or hands until broken into rough bite-sized pieces
- 2 Toss smashed cucumbers with salt and let sit 10 minutes; drain excess liquid thoroughly
- 3 Add ume vinegar, scallion tops, umeboshi paste, and black sesame seeds to drained cucumbers; toss and adjust seasoning
- 4 Coat sliced spring onion bottoms in potato starch, shaking off excess
- 5 Place starch-coated onions in pot, cover completely with cold neutral oil, and slowly heat until golden brown; immediately strain and season with salt and pepper
- 6 Pour the hot onion oil over gochugaru and sambal mixture; cool slightly, then stir in garlic chips
- 7 Plate the cucumber salad, top with crispy onions, and drizzle chili oil generously over top

Equipment: tortilla press or mallet (or hands), pot for frying, fine strainer, serving plates

Robot notes: Most steps are straightforward and automatable. Key challenges: (1) deep frying requires careful temperature control and timing judgment to achieve golden brown onions without burning; (2) smashing cucumbers to correct texture needs tactile feedback; (3) draining liquid and knowing when cucumbers have released enough water requires sensory judgment. A robot could handle the recipe with proper temperature sensors and force-control on smashing.

Source didn't specify: Exact cooking temperature for the crispy onion frying step; exact final yield/serving size (estimated 2-3 servings)

97. Smoked Meatloaf

Serves 2 loaves | [MODERATE]

https://www.youtube.com/shorts/E4x4H_scwBg

Ingredients

- 4.5 lb ground beef (93/7 lean) (can divide in half for 2 loaves)
- 1 egg
- to taste Stove Top cornbread stuffing mix (binder; traditionally Ritz crackers used instead)
- 1 onion, small (diced)
- to taste ketchup (standard 90s meatloaf base ingredient)
- to taste yellow mustard (standard 90s meatloaf base ingredient)
- to taste Worcestershire sauce (standard 90s meatloaf base ingredient)
- small amount brown sugar
- 50% (approx 1/2 of glaze) honey barbecue sauce or sweet barbecue sauce (for glaze)
- 30% (approx 3/10 of glaze) ketchup (for glaze)
- 20% (approx 1/5 of glaze) yellow mustard (for glaze)
- 1 tablespoon Worcestershire sauce (for glaze)

Method

- 1 Mix ground beef with one cracked egg
- 2 Add cornbread stuffing mix (or Ritz crackers) as binder
- 3 Add diced onion
- 4 Mix in ketchup, mustard, Worcestershire sauce, and brown sugar to taste (no specific measurements given)
- 5 Form two loaves (can divide 4.5 lbs in half if making two)
- 6 Refrigerate loaves for about 1 hour to set up and firm them
- 7 Preheat smoker to 275°F
- 8 Place loaves in smoker at 275°F for 1.5 to 2 hours
- 9 Check meatloaves after 1.5 hours; they should be firm and well-colored

- 10 Prepare glaze: mix 50% honey/sweet barbecue sauce + 30% ketchup + 20% yellow mustard + 1 tablespoon Worcestershire sauce
 - 11 Apply glaze to meatloaves
 - 12 Increase smoker temperature to 350°F
 - 13 Smoke for another 45 minutes to 1 hour, allowing glaze to tack (set and adhere)
 - 14 Meatloaves are done when glazed and cooked through (total cooking time: 2 hours at 275°F + ~45 minutes at 350°F)
 - 15 Let rest briefly before slicing
 - 16 Serve cold as sandwiches (preferred) or fresh off the smoker
- Equipment: smoker, mixing bowl, knife (for dicing onion)

Robot notes: The primary challenge is smoking outdoors: maintaining precise smoker temperature, reading doneness by visual inspection (color and firmness), and applying glaze evenly. A robot could handle mixing and forming loaves, but the live-fire aspect and sensory judgment (appearance, firmness) would require careful automation or human oversight.

Source didn't specify: Exact quantities for ketchup, mustard, Worcestershire sauce, and brown sugar in the base mixture (creator says 'no measuring'); exact total glaze quantity; whether the smoker is offset/pellet/charcoal type

98. Soğan Dolması (Turkish Stuffed Onions)

[MODERATE]

<https://www.youtube.com/shorts/HW2C-wevf8U>

Ingredients

- several whole onions (large, for peeling layers)
- amount not specified rice (soaked)
- to taste parsley (fresh)
- amount not specified garlic (minced or chopped)
- amount not specified pomegranate molasses (for filling and sauce)
- amount not specified tomato paste (also called tomato and pepper paste)
- amount not specified pepper paste (traditional Turkish red pepper paste)
- plenty olive oil (for filling and sauce)
- to taste spices (not specified, traditional Turkish spices)
- to taste salt (for sauce)
- to cover water (for cooking sauce)

Method

- 1 Trim the onions and slice them halfway through to prepare for peeling
- 2 Cook the onions until soft enough to easily reveal and separate the layers
- 3 Carefully peel away the layers from the cooked onions
- 4 Chop up the onion core that remains after peeling
- 5 In a bowl, mix the soaked rice, chopped onion core, fresh parsley, minced garlic, pomegranate molasses, tomato paste, pepper paste, plenty of olive oil, and spices to combine filling
- 6 Stuff the onion layers with the rice mixture
- 7 Roll the stuffed onion layers into shape
- 8 Line up the stuffed onion rolls in a cooking vessel
- 9 Combine pomegranate molasses, tomato paste, pepper paste, olive oil, salt, and water to make a rich sauce
- 10 Pour the sauce over the stuffed onions

11 Cook until the rice is tender, the onions are charred slightly, and everything is well-flavored

12 Serve hot

Equipment: pot or cooking vessel, cutting board, knife, mixing bowl

Robot notes: The delicate task of peeling cooked onion layers without tearing them requires careful manual handling and tactile sensitivity. Determining when onions are 'soft enough' to peel involves texture judgment. Judging the final doneness—when rice is cooked and onions are 'just about charred'—requires visual and texture assessment that would be challenging for a robot without advanced sensory feedback.

Source didn't specify: Exact quantities for all ingredients (rice, garlic, pastes, spices, water); cooking times and temperatures; exact number of servings; specific Turkish spices used; creator/channel name

99. Spicy Tuna Onigirazu

Serves 1 | [MODERATE]

<https://www.youtube.com/shorts/6gCiXVVSk30>

Ingredients

- ~1 cup (cooked) sushi rice (thoroughly washed before cooking)
- 1 piece kombu (kelp) (for cooking rice, removed before final assembly)
- to taste sushi vinegar (folded into cooked rice)
- 1 piece (sliced thin) tuna (sashimi-grade) (fresh, high quality)
- to taste sriracha (mixed with tuna)
- 1 dash sesame oil (mixed with tuna)
- 1 (sliced thin) cucumber (mandoline or sharp knife, sliced lengthwise)
- 1 small (sliced thin) sweet onion (mandoline or sharp knife)
- 1/2 (optional, sliced) avocado (optional 'fancy' addition)
- 1 sheet nori (seaweed sheet) (rough side up)
- a little (~2 tbs) imitation crab (or real crab)
- 1-2 tbs unagi sauce (drizzled on assembly)
- 1 sheet plastic wrap (saran wrap) (for wrapping and shaping)

Method

- 1 Thoroughly wash sushi rice and add to a pot with water and a piece of kombu
- 2 Cook the rice according to package directions
- 3 While rice cooks, take a piece of fresh sashimi-grade tuna and slice it very thinly
- 4 In a bowl, mix the sliced tuna with sriracha and a dash of sesame oil
- 5 Chill the spicy tuna mixture in the refrigerator
- 6 Slice cucumbers thinly (lengthwise) using a mandoline or very sharp knife
- 7 Slice the sweet onion thinly (lengthwise) using a mandoline or sharp knife
- 8 Optionally prepare sliced avocado
- 9 Once rice is cooked, remove the kombu piece
- 10 Fold sushi vinegar into the hot rice and let cool to room temperature
- 11 Lay out a sheet of plastic wrap on a flat surface
- 12 Place a sheet of nori on the plastic wrap with the rough side facing up
- 13 Spread a layer of rice in the center of the nori
- 14 Layer on toppings: spicy tuna, cucumber slices, sweet onion, avocado, imitation crab, and more rice on top
- 15 Drizzle with unagi sauce
- 16 Fold the corners of the nori inward, wrapping the rice and fillings

- 17 Flip the wrapped bundle over (rice side now out)
- 18 Tightly wrap the entire package with the plastic wrap
- 19 Slice in half and serve

Equipment: pot, knife (very sharp, or mandoline), bowl, cutting board, plastic wrap, refrigerator

Robot notes: Most steps are mechanically simple (cutting, mixing, layering, wrapping). Main challenge: judging slice thickness with a mandoline to match the presenter's aesthetic; wrapping tightly with plastic wrap requires fine dexterity and pressure control. Sushi rice temperature/texture judgment after vinegar incorporation is subjective. A robot could execute the recipe with some caveats around consistent slice thickness and wrap tightness.

Source didn't specify: Exact quantities for sriracha and sesame oil (video says 'to taste' and 'a dash'); exact rice amount (estimated ~1 cup cooked); whether the tuna is raw or pre-cooked (assumed raw sashimi from context); exact timing for chilling the tuna mixture

100. Steak Bagel Meal Prep

Serves 6 | [MODERATE]

<https://www.youtube.com/shorts/V9jPVSArgao>

Ingredients

- 35 oz top sirloin steak
- 6 slices beef bacon (45 calorie kind)
- 6 slices fat free cheese
- 6 eggs
- 6 sola protein bagels (110 calories each, 15g protein each)
- 45 g butter (30g for steak, 15g for bacon)
- to taste salt and pepper blend (or seasoning of choice)
- to taste honey (optional, for drizzling)

Method

- 1 Tenderize the steak with a meat mallet on both sides.
- 2 Season both sides of the steak with salt and pepper blend (or preferred seasoning).
- 3 Heat 30g butter in a pan over medium heat.
- 4 Cook steak 2 minutes on one side, flip, then cook 3 minutes 30 seconds on the other side, or until internal temperature reaches 125°F (medium rare).
- 5 Remove steak from pan and let rest for 5 minutes.
- 6 In the same pan, cook 6 slices of beef bacon until crispy. Set aside.
- 7 Add 15g butter to the pan and cook 6 eggs to preferred doneness, season with pepper.
- 8 Move eggs to the side.
- 9 Toast the 6 sola protein bagels.
- 10 Place toasted bagels on a surface to absorb the remaining grease from the pan for extra flavor.
- 11 Chop or slice the rested steak into portions.
- 12 Assemble each sandwich: place steak pieces on bagel bottom, add one slice of fat free cheese, add one cooked egg, add bacon (ripped in half if desired).
- 13 Drizzle with honey if desired.
- 14 Serve immediately.

Equipment: skillet or frying pan, meat thermometer, meat mallet, cutting board, knife

Robot notes: Most steps are straightforward (cooking proteins, assembling), but requires judgment calls: tenderizing with proper pressure, achieving exact internal temperature (125°F) requires probe thermometer access, managing multiple simultaneous cooking tasks (steak, bacon, eggs in one pan sequentially), and judging

when to flip/remove items. The resting step and grease absorption require timing awareness.

101. Steak Tartare

Sean Gilbert (reporting for Duty) | Serves 1-2 | [MODERATE]

<https://www.youtube.com/shorts/jBMrpwYYYYk>

Ingredients

- 8 oz (226 g) beef tenderloin (half-frozen, sliced into tiny cubes)
- 2 tbsp Savorra mustard (as a base layer)
- 1 egg yolk (fresh, chilled)
- 1.5 tbsp (23 ml) avocado oil (for whisking aoli)
- 1 tsp (5 ml) Worcestershire sauce
- 0.5 tsp Maldon salt
- 0.5 tsp black pepper (finely ground)
- 1 tbsp shallots (brunoise (finely diced))
- 1 tbsp Italian parsley (brunoise (finely diced))
- 1 tbsp chives (finely sliced)
- 1.5 tbsp cornichons (brunoise (finely diced))
- 0.5 tbsp anchovies (finely chopped)
- as desired bread (for crostini) (sliced not too thick nor too thin)
- as needed olive oil (for crostini) (for toasting)

Method

- 1 Prepare crostini: slice bread to medium thickness, douse with olive oil and salt, bake at 375°F for about 20 minutes until golden brown
- 2 Take half-frozen beef tenderloin and slice into tiny cubes
- 3 Finely brunoise (dice) the shallots, cornichons, and Italian parsley
- 4 Finely slice the chives
- 5 Finely chop the anchovies
- 6 On a plate, lay down a base of Savorra mustard
- 7 Place the egg yolk in the center (or to one side)
- 8 Arrange all prepared vegetables and anchovies on the plate in separate piles
- 9 Place the diced steak tartare cubes on the plate
- 10 Start streaming in avocado oil while whisking the egg yolk, creating an emulsified aoli on the plate
- 11 Bring all ingredients together on the plate
- 12 Season with Maldon salt
- 13 Season with black pepper
- 14 Add Worcestershire sauce
- 15 Mix everything together gently
- 16 Serve immediately with warm crostini

Equipment: sheet pan, plate (preferably large or slightly concave), whisk or fork, sharp knife

Robot notes: The main challenge is the knife work (brunoise of vegetables and chopping anchovies) which requires precision dicing. The emulsification step (whisking egg yolk with oil on the plate) is doable but requires careful motor control. Handling raw beef safely and maintaining cold temperature is important. The assembly and final tossing together is straightforward.

102. Supposedly The BEST Choco Chip Cookie

BuzzFeed Tasty | [MODERATE]

<https://www.youtube.com/shorts/hv5qFITJ6Fs>

Ingredients

- 1 block (approx 225g) butter (browned, with a few tablespoons of water added back)
- 1 cup 3/4 (approx 220g) all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon espresso powder (to enhance chocolate flavor)
- 1 cup brown sugar
- 0.5 cup white sugar
- 1 egg yolk
- 1 whole egg
- 1 teaspoon MSG (mentioned briefly; 'dessert MSG' (likely a mumble in transcript))
- to taste chocolate chips (smaller pieces)
- to taste chopped chocolate (larger pieces for gooey goodness)

Method

- 1 Brown 1 block of butter in a saucepan, stirring constantly and being careful as it may splatter
- 2 Add back a few tablespoons of water to the browned butter to restore lost moisture
- 3 In a separate bowl, combine 1 cup 3/4 all-purpose flour, 1 teaspoon salt, and 1 teaspoon baking soda
- 4 Stir 1 teaspoon espresso powder into the dry ingredients
- 5 In another bowl, mix 1 cup brown sugar, 0.5 cup white sugar, 1 egg yolk, and 1 whole egg until combined
- 6 Add the browned butter and any liquid to the wet mixture and mix until smooth
- 7 Combine the wet mixture with the dry ingredients, stirring until just combined
- 8 Fold in chocolate chips and chopped chocolate pieces to create a mix of sizes
- 9 Shape the dough into cookie portions
- 10 Freeze overnight for best results (optional but recommended)
- 11 Bake at 350°F for 14 minutes

Equipment: saucepan, mixing bowls, oven

Robot notes: Most steps are straightforward mixing and baking. Browning butter requires careful monitoring to avoid splattering and burning, which a robot could manage with sensors. Judging the browned butter stage by visual inspection and aroma is where a kitchen robot might struggle slightly. Folding in chocolate and shaping dough are manageable. Freezing overnight is a waiting step that's not an issue.

Source didn't specify: Exact yield/number of cookies; optional overnight freezing clarification (stated as ideal but 'not ideal right now' in original)

103. Sweet Glazed Katsu Musubi

GetSmash Kitchen | [MODERATE]

<https://www.youtube.com/shorts/5-INKt3ZRH8>

Ingredients

- chicken thighs (cut into thirds)
- all-purpose flour (for dredging)

- egg (beaten, for dredging)
- panko breadcrumbs (for dredging)
- to taste salt
- to taste black pepper
- vegetable oil (for frying at 350°F)
- ketchup (for glaze)
- Worcestershire sauce (for glaze)
- oyster sauce (for glaze)
- soy sauce (for glaze)
- hot honey (for glaze)
- brown sugar (for glaze)
- rice (cooked and seasoned)

Method

- 1 Wash and prepare cooked rice
- 2 Cut chicken thighs into thirds
- 3 Cover chicken pieces with plastic wrap and beat until even thickness
- 4 Season both sides with salt and pepper
- 5 Set up three shallow bowls with flour, beaten egg, and panko breadcrumbs
- 6 Dredge chicken pieces in flour, then egg, then panko, coating all sides
- 7 Heat oil to 350°F in a deep pan or fryer
- 8 Carefully place breaded chicken into hot oil
- 9 Fry until golden and crispy, then remove with a slotted spoon
- 10 In a small pan on medium-low heat, combine ketchup, Worcestershire sauce, oyster sauce, soy sauce, hot honey, and brown sugar
- 11 Whisk sauce ingredients together until sugar is dissolved
- 12 Arrange rice on a base (musubi or plate)
- 13 Top with fried katsu chicken
- 14 Drizzle with sweet glaze sauce

Equipment: cutting board, knife, plastic wrap, shallow bowls for dredging, deep pan or deep fryer, thermometer, slotted spoon, small saucepan, whisk, serving plate or musubi press

Robot notes: The recipe involves deep frying at a specific temperature (350°F), which requires precise temperature monitoring and careful handling of hot oil. A robot could handle most steps (dredging, timing), but monitoring oil temperature and judging doneness by visual appearance (golden and crispy) may require additional sensory feedback. The sauce-making is straightforward.

Source didn't specify: Exact quantities for all ingredients (glaze components are not measured in the video). Number of servings. Specific rice preparation method or seasonings. Exact weight/amount of chicken thighs needed. Cooking time for the glaze reduction.

104. Taiwanese Dan Bing (蛋餅)

Verna Banana | [MODERATE]

<https://www.youtube.com/shorts/fs2opz7J2X8>

Ingredients

- all-purpose flour (for the crepe batter)
- tapioca starch (gives the crepe a chewy texture)
- water or milk (to mix with flour and tapioca starch)
- to taste salt

- spring onions (scallions) (chopped, mixed into batter)
- 1 per crepe eggs (whisked)
- as needed vegetable oil (for brushing the frying pan)
- to taste soy sauce (for serving)
- to taste sesame oil (for drizzling on finished crepe)
- to taste chili oil (for drizzling on finished crepe)

Method

- 1 Mix flour and tapioca starch together (the ratio is not specified, but tapioca starch should be a noticeable portion to achieve the chewy texture)
- 2 Add water or milk to create a batter consistency
- 3 Season the batter with salt to taste
- 4 Stir in chopped spring onions (scallions) and mix thoroughly
- 5 Whisk one egg per crepe in a separate bowl
- 6 Heat a frying pan and brush it with oil
- 7 Mix the batter one more time to ensure ingredients are combined
- 8 Pour one ladle of batter into the hot pan, spreading it thin
- 9 Cook for about 2 minutes until the bottom is set
- 10 Flip the crepe over and cook the other side briefly
- 11 Remove the crepe from the pan temporarily to create space
- 12 Pour the whisked egg onto the pan in the same spot
- 13 Before the egg fully sets, place the crepe back on top of the egg
- 14 Flip everything together so the egg cooks on both sides
- 15 Add toppings of choice (can be left plain or with additional fillings)
- 16 Gently roll up the crepe
- 17 Repeat the process for remaining batches
- 18 Serve by cutting into segments
- 19 Drizzle with soy sauce, sesame oil, and chili oil

Equipment: frying pan, mixing bowl, whisk, spatula or flip turner, knife for chopping, ladle or measuring cup

Robot notes: Most steps are straightforward mixing and cooking. The main challenge is the flipping sequence (flip crepe, remove it, add egg, flip back) which requires precise timing and spatial awareness. Judging the 2-minute doneness mark and knowing when the egg is 'before fully set' requires sensory feedback. The final gentle rolling requires delicate handling.

Source didn't specify: Exact flour-to-tapioca starch ratio not specified. Exact liquid quantity not specified. Topping options not detailed. The video references a full recipe on [vernabanana.com/recipes/taiwanese-danbing](https://www.vernabanana.com/recipes/taiwanese-danbing) which likely has precise measurements.

105. Tatsutaage (Japanese Fried Chicken)

Rie McClenny / Tasty 101 (BuzzFeed) | [MODERATE]

<https://www.youtube.com/watch?v=uE0mTz2Nfic>

Ingredients

- boneless chicken thighs (cut into medium-sized uniform pieces)
- soy sauce
- sake (helps tenderize chicken and reduce gamey smell)
- mirin
- garlic (grated)
- ginger (grated fresh)

- sesame oil
- egg whites (helps potato starch adhere better)
- potato starch (katakuriko) (essential for crispy crust, used twice (in marinade and final coating))
- vegetable oil (for frying)
- lemon wedge (for serving)

Method

- 1 Cut boneless chicken thighs into medium-sized uniform pieces; you don't need to remove all fat, just large or unattractive pieces. Optionally score or poke with a fork to help marinade penetrate.
- 2 Prepare marinade: combine soy sauce, sake, mirin, grated garlic, grated ginger, and sesame oil.
- 3 Add chicken pieces to marinade and soak overnight or at least 2 hours (30 minutes is not enough for proper flavor).
- 4 Just before frying, add egg whites and potato starch to the marinated chicken to create a slurry.
- 5 Coat chicken again with an extra layer of potato starch as the final coating.
- 6 Heat oil to 160-165°C (320-330°F) for first fry. Use chopstick thermometer hack: tiny quiet bubbles indicate this temperature.
- 7 First fry: carefully place chicken in hot oil using long chopsticks. Fry just long enough to cook through without browning the surface (approximately 5-7 minutes, but watch for when it's just cooked).
- 8 Remove chicken and let rest on wire tray for 3-4 minutes. During this rest, residual heat continues cooking and moisture is removed.
- 9 Heat oil to 180-190°C (356-374°F) for second fry. Larger fast-rising bubbles indicate this temperature.
- 10 Second fry: place chicken back in hot oil and fry until golden brown and extra crispy (approximately 1-2 minutes). Use spider skimmer to lift chicken without breaking crust.
- 11 Remove from oil and place on wire tray to drain and stay crispy.
- 12 Serve with lemon wedge on the side.

Equipment: heavy cast iron frying pot or tempered pot with thermometer and wire rack, oil thermometer or chopstick thermometer hack, long cooking chopsticks (for turning chicken in hot oil), spider skimmer (for lifting fried chicken), wire trays (for draining and serving), grater or shoga/roshi (for ginger and garlic)

Robot notes: Requires precise oil temperature management and timing for double-fry technique. The key challenge is judging when the first fry is complete (by visual cues/texture) and knowing when the second fry achieves proper golden crunch without burning. A robot would need accurate temperature control and may struggle with the sensory judgment of visual doneness and texture feedback. The technique itself (frying, draining) is mechanically feasible, but the critical sensory gates make it moderate difficulty.

Source didn't specify: Exact quantities for marinade ingredients not specified in source; the transcript mentions the ingredients but not proportions. Exact cooking times for each fry stage not explicitly stated—source relies on visual/sensory cues (bubbling oil, browning level).

106. The Best Burrito

The Red Bowl Official | Serves 1-2 | [MODERATE]

https://www.youtube.com/shorts/_hUAczh_F2U

Ingredients

- large amount Meat (barbacoa or pulled pork) (fried with seasonings)
- to taste Red onions (chopped, added to meat)
- to taste Garlic (smashed, added to meat)
- as needed Barbacoa marinade (seasoning for meat)

- a bit Water (added during cooking)
- 1-2 Large flour tortillas
- 1 cup Cilantro lime rice (steamed rice with cilantro/parsley and lime)
- 1/2 cup Kidney beans (seasoned)
- as needed Spicy queso (melted cheese sauce)
- to taste Bell peppers and onions (fajita-style mix)
- 1-2 slices Avocado
- to taste Fresh guacamole (made fresh)
- to taste Cheese (for wrapping/top)

Method

- 1 Fry the meat (barbacoa/pulled pork) in a pan or skillet
- 2 Add chopped red onions and smashed garlic to the meat
- 3 Add barbacoa marinade and a bit of water to the meat; cook until combined
- 4 Prepare cilantro lime rice (steamed rice with cilantro or parsley and lime juice)
- 5 Prepare or heat seasoned kidney beans
- 6 Prepare fresh guacamole with avocado
- 7 Cook or prepare fajita-style peppers and onions
- 8 Lay out a large flour tortilla
- 9 Layer the tortilla with cooked meat, rice, beans, peppers/onions, avocado/guacamole
- 10 Sprinkle spicy queso over the fillings
- 11 Add additional cheese as desired
- 12 Wrap the burrito tightly into a bundle

Equipment: Skillet or pan, Cutting board and knife, Large serving tortillas, Steamer (for rice), Mixing bowl (for guacamole)

Robot notes: Most steps are straightforward assembly and cooking, but judging when meat is properly cooked and seasoned, assessing ripeness of avocado, and the final wrap technique (ensuring it's tight and doesn't burst) could be challenging for a robot without sensory feedback.

Source didn't specify: Exact quantities for most ingredients; specific type of meat (assumed barbacoa); cooking temperatures and times; specific spice levels in barbacoa marinade; exact cheese type; whether corn was intentionally omitted or just mentioned in passing by narrator

107. The BEST Homemade Biltong

[MODERATE]

<https://www.youtube.com/shorts/1va8W6kQhZo>

Ingredients

- beef (quality cut) (Trim fat and sinew carefully; cut into thick strips for hanging)
- vinegar mix (Do not use metal container; marinate for 1-2 days minimum)
- toasted spice mix (Ground by hand (preferred over food processor); includes coriander, pepper, and other traditional spices)
- chili (optional) (Add to spice crust for chili biltong variant; not everyone likes chili)

Method

- 1 Toast and grind the spice mix by hand (coriander, pepper, and other traditional spices). The mix should be finely ground.
- 2 Trim the beef carefully, removing excess fat and sinew.
- 3 Cut the trimmed beef into thick strips suitable for hanging.

- 4 Prepare the vinegar mix and place it in a non-metal container (important: metal containers will affect the taste).
- 5 Submerge the beef strips in the vinegar mix and marinate for at least 1-2 days.
- 6 After marinating, prepare a shallow pan with the remaining spice mix.
- 7 Remove beef from vinegar, press into the spice mix, roll, and repeat until well coated (optional: use chili for some pieces if desired).
- 8 Hang the cured beef in a well-ventilated biltong box or dehydrator.
- 9 Allow to cure/dry for approximately 5 days.
- 10 Remove and enjoy; pick out the best pieces before sharing with family.

Equipment: mortar and pestle (for grinding spices by hand), non-metal container (for marinating), shallow pan (for spice crust), biltong box or dehydrator (for drying/curing)

Robot notes: Requires hand-grinding spices (could use food processor), careful trimming of meat (challenging for fine motor control), and judging doneness by visual inspection and airflow management over 5 days. The drying phase is passive but requires proper environmental monitoring.

Source didn't specify: Exact spice blend composition (only 'toasted spice mix' mentioned); exact vinegar-to-liquid ratio and other vinegar mix ingredients; exact beef weight/quantity; specific temperature/humidity for drying; exact chili amount for variant

108. The Best Way to Put Bacon on Burgers

Adventures of a Fat Guy | [MODERATE]

<https://www.youtube.com/shorts/ddk9trK4NBA>

Ingredients

- 2-3 per burger bacon strips (depending on how bacony you like it)

Method

- 1 Boil the bacon for 5-7 minutes to render out some of the fat
- 2 Chop the boiled bacon into small bits
- 3 Make a pile of bacon bits on a cast iron pan or flattop grill, forming a shape with the same diameter as your desired final patty but 2-3 times as thick
- 4 Place a weight or lid on the patty while it cooks for 3-4 minutes
- 5 Flip the bacon patty when the edges are golden brown and cook for another 2-3 minutes on the other side until crispy
- 6 Remove and use as a bacon patty disc on your burger, or store for later use

Equipment: pot (for boiling), cast iron pan or flattop grill, weight or lid, knife or chopping tool

Robot notes: The boiling step is straightforward, but the smashing and judging when the edges are 'golden brown' requires visual inspection and feel. A robot would struggle with the texture judgment call for flipping and knowing when it's perfectly crispy.

109. The Surf N Turf Prime Rib to end all prime ribs

[MODERATE]

<https://www.youtube.com/shorts/RjmOvJHv8ZE>

Ingredients

- 12 pounds prime rib
- 2 pounds lobster tail (butter poached then cubed)

- to taste red fresno peppers (cut up and seared in butter)
- to taste poblano peppers (cut up and seared in butter)
- multiple amounts butter (for poaching, searing, and finishing)
- to taste fresh parsley
- to taste prime rib rub (seasoning blend)
- to taste brown sugar (for rub)
- to taste bacon butter (for rub)
- to taste salt and pepper (for seasoning interior)

Method

- 1 Butter poach the 2 pound lobster tail until cooked through
- 2 Cube up the cooked lobster tail
- 3 Cut up red fresno and poblano peppers
- 4 Sear the peppers in butter until cooked
- 5 Slice one side of the 12 pound prime rib into individual steaks
- 6 Butterfly the prime rib open from the opposite side, leaving the structure intact to prevent leakage
- 7 Season the inside of the prime rib generously to prevent blandness
- 8 Fill the butterflied prime rib cavity with the cubed lobster, seared peppers, and fresh parsley
- 9 Wrap the prime rib back up around the filling
- 10 Apply prime rib rub on the exterior
- 11 Apply brown sugar and bacon butter to the surface
- 12 Place on Traeger grill at 225 degrees Fahrenheit
- 13 Cook until internal temperature reaches approximately 125 degrees Fahrenheit
- 14 Drizzle with additional butter before serving

Equipment: pot or pan for butter poaching, sauté pan for searing peppers, Traeger grill or similar pellet smoker, meat thermometer, sharp knife for cutting and butterflying

Robot notes: The main challenge for a kitchen robot would be butterflying the prime rib precisely without tearing the meat or making uneven cuts, and judging when the lobster is perfectly poached (done by feel/texture). The Traeger smoking portion is straightforward once the meat is prepped. Temperature monitoring is precise and automatable.

Source didn't specify: Exact quantities for peppers, fresh parsley, butter amounts, and prime rib rub specifics are not provided. Cooking time is not mentioned. No information on resting time before serving.

110. This might be better than pizza (Turkish Pide)

Serves 8 | [MODERATE]

https://www.youtube.com/shorts/L_HTkLgzWzI

Ingredients

- flour (amount not specified)
- salt (to taste)
- yeast (amount not specified)
- water (for yeast mixture and dough)
- olive oil (for dough)
- onions (for first topping, to be ground)
- bell peppers (for first topping, to be ground)
- parsley (for first topping, to be ground)
- ground beef (for first topping)
- tomato red pepper paste

- diced tomatoes
- paprika
- red pepper flakes
- black pepper (to taste)
- mozzarella cheese (for second topping)
- aoi cheese (for second topping)
- SAA (topping for second flavor pide)
- shashido peppers (topping for second flavor pide)
- cheese (for third/plain flavor)
- 1 egg (for egg wash)
- sesame seeds (for topping)
- black seeds (for topping, possibly nigella)
- butter (to brush edges after baking)

Method

- 1 Combine flour, salt, yeast water mixture, and olive oil in a stand mixer or by hand
- 2 Mix until you have a smooth dough ball
- 3 Cover and let dough rest for about 30 minutes
- 4 Divide the dough into 8 equal parts
- 5 Shape each part into a ball
- 6 Cover and let rest for an additional 30 to 45 minutes
- 7 For the first topping: grind onions, bell peppers, and parsley in a food processor
- 8 Add the ground vegetable mixture to ground beef
- 9 Add tomato red pepper paste, diced tomatoes, paprika, red pepper flakes, black pepper, and salt to the beef mixture
- 10 For the second topping: combine mozzarella and aoi cheese; prepare with SAA and shashido peppers
- 11 For the third topping: prepare plain cheese
- 12 Roll out each rested dough portion pretty thin into long oval shapes
- 13 Add your chosen topping to each oval
- 14 Pinch the ends of the dough together
- 15 Fold over the remaining edges to form the pide shape
- 16 Brush the edges with egg wash
- 17 Top with sesame seeds and black seeds
- 18 Place pide in a pan at the very bottom of a preheated hot oven
- 19 Bake for about 8 to 12 minutes until beautifully golden
- 20 Brush the edges with butter
- 21 Slice and serve

Equipment: stand mixer (or mix by hand), food processor, pan, oven

Robot notes: Most steps are straightforward mixing, resting, and baking. The main challenges are: (1) judging dough consistency and proper kneading consistency by feel, (2) shaping dough into the thin oval pide forms (requires hand dexterity and consistency), (3) determining exact 'beautifully golden' doneness without color sensors. The resting times are also long and temperature-dependent.

Source didn't specify: Exact quantities for flour, water, yeast, and all seasonings. Oven temperature not specified. The exact cheese types 'aoi' and 'SAA' are unclear (possibly mishearing/transcription errors for specific cheese names). 'Black seeds' likely refers to nigella/kalonji seeds but not explicitly stated.

111. Tomato Ramen Upgrade

<https://www.youtube.com/shorts/-IzI9WMCRIi>

Ingredients

- 1 instant ramen package (includes noodles and dehydrated vegetables packet)
- 2-3 tablespoons olive oil (divided: for sautéing and finishing)
- handful fresh basil (for garnish and flavor)
- 2-3 tablespoons tomato sauce (approximate, added to broth)
- 2 cups water
- 1 egg (separated into yolk and white)
- 3-4 tablespoons parmesan cheese (freshly grated, added twice)
- 1 clove garlic (minced or grated, added at the end)
- 1-2 tablespoons butter (for finishing)

Method

- 1 Add olive oil and fresh basil to a pot
- 2 Add the ramen noodles (from package)
- 3 Add the dehydrated vegetable packet from ramen package
- 4 Add tomato sauce and let simmer
- 5 Add 2 cups of water
- 6 Separate 1 egg into yolk and white in separate bowls
- 7 Mix egg yolk with freshly grated parmesan (carbonara-style base)
- 8 Bring broth to a simmer
- 9 Add ramen noodles and cook until almost al dente (slightly undercooked)
- 10 Ladle some of the hot broth into the egg yolk mixture while stirring vigorously to temper (prevents curdling)
- 11 Pour the tempered egg yolk mixture back into the pot and stir thoroughly
- 12 Add the egg white to the pot and mix it in gently
- 13 Once mixture comes to a simmer, add minced garlic (1 clove)
- 14 Add more freshly grated parmesan (lots)
- 15 Finish with butter and olive oil
- 16 Top with fresh basil
- 17 Stir gently as butter melts and ingredients combine
- 18 Serve immediately

Equipment: pot, spoon, bowl (for separating egg), ladle or spoon

Robot notes: Most steps are straightforward (adding ingredients, stirring, timing). The main challenges: tempering egg yolk requires precise temperature control and vigorous stirring to avoid scrambling (needs sensory feedback); judging 'al dente' doneness by feel/sight is subjective; final plating with garnish needs some finesse.

Source didn't specify: Exact quantities for olive oil, tomato sauce, basil, butter are approximated from visual cues in video; cooking times not explicitly stated but implied to be quick (short-form video)

112. Tuna Sandwich with Homemade Pesto

<https://www.youtube.com/shorts/fyzko6uaGYg>

Ingredients

- canned or fresh tuna (approximately 1/2 to 1 can or 5-6 oz)
- mayo (to taste, approximately 2-3 tbsp)
- dijon mustard (to taste, approximately 1 tsp)
- fresh dill (fresh or dried, to taste)
- red onion (thinly sliced, to taste)
- salt (to taste)
- black pepper (to taste)
- 2 slices bread (panini or sandwich bread)
- fresh basil (approximately 1 cup packed)
- pine nuts (approximately 1/4 cup)
- olive oil (approximately 1/4 to 1/3 cup)
- parmesan cheese (approximately 1/2 cup grated)
- fresh lemon juice (approximately 1-2 tbsp)
- fresh tomato (sliced, approximately 2-3 slices)
- 1/2 to 1 fresh avocado (sliced)

Method

- 1 Add canned or fresh tuna to a bowl
- 2 Mix in mayo, dijon mustard, fresh dill, red onion, salt, and pepper until well combined
- 3 In a blender, combine basil, pine nuts, olive oil, parmesan cheese, and lemon juice
- 4 Blend until the pesto reaches desired consistency (do not over-blend; should be chunky)
- 5 Preheat panini press
- 6 Toast bread in panini press until lightly golden
- 7 Spread homemade pesto on one or both slices of toasted bread
- 8 Layer tuna salad mixture on the bread
- 9 Add sliced tomatoes
- 10 Season tomatoes with salt and pepper
- 11 Layer sliced avocado on top
- 12 Assemble sandwich and serve immediately

Equipment: bowl, blender, panini press, cutting board, knife

Robot notes: Most steps are straightforward mixing, blending, and assembly. The panini press toasting is straightforward. Main challenge: achieving proper blend consistency for pesto requires judgment on when it's ready (should be chunky, not over-blended). Slicing vegetables (tomatoes, avocado, onion) requires precision to avoid damage.

Source didn't specify: Exact quantities for most ingredients are not specified in the transcript; only relative descriptions like 'to taste' are given. The type of bread is not specified. Total cooking/prep time is not mentioned.

113. Turkish Delight

Dished Shorts | [MODERATE]

<https://www.youtube.com/shorts/gB2E65oo3FU>

Ingredients

- 4 cups granulated sugar
- 1.5 cups water (for sugar mixture)
- 2 teaspoons lemon juice
- 1 teaspoon lemon zest
- 1 cup cornstarch

- 1 teaspoon cream of tartar
- 3 cups water (for cornstarch mixture)
- optional food coloring (for color (blue or red))
- for coating powdered sugar
- for coating cornstarch (mixed with powdered sugar)

Method

- 1 Add 4 cups granulated sugar to a pot
- 2 Pour in 1.5 cups water
- 3 Add 2 teaspoons lemon juice and 1 teaspoon lemon zest
- 4 Cook until temperature reaches between 240-250°F
- 5 In a separate bowl, combine 1 cup cornstarch, 1 teaspoon cream of tartar, and 3 cups water
- 6 Whisk the cornstarch mixture until it thickens
- 7 Gradually add the hot sugar mixture to the cornstarch mixture, whisking between additions
- 8 Optionally add food coloring to desired shade
- 9 Pour the mixture into a greased and lined 8x8 baking dish
- 10 Chill overnight until set
- 11 The next day, cut the set mixture into pieces
- 12 Mix powdered sugar and cornstarch together in a bowl
- 13 Sprinkle and coat each piece with the powdered sugar-cornstarch mixture
- 14 Serve immediately

Equipment: pot, candy/cooking thermometer, whisk, 8x8 baking dish, parchment paper or cooking spray, knife, small bowl

Robot notes: The recipe requires precise temperature control (240-250°F), which a robot could handle with a thermometer. The main challenges are: (1) accurately monitoring temperature without overshooting, (2) the thickening judgment for the cornstarch mixture (visual/textural cue), (3) the gradual whisking-in step which requires continuous monitoring, and (4) the overnight chilling time which is straightforward but requires timing. Coating pieces would be straightforward.

114. Ultimate Costco Meal Prep

Dooby Dobap | Serves feeds 2 people for ~1 month | [MODERATE]

<https://www.youtube.com/watch?v=3sTsMVAMF1g>

Ingredients

- 1 cup (for bulgogi) + other recipes soy sauce (used in multiple recipes)
- equal parts rice vinegar (for soy pickled peppers)
- equal parts sugar (for soy pickled peppers; 3 tbsp (for salmon cure))
- as desired green peppers (for soy pickled peppers)
- as available pollock roe (monganjut) (salted, frozen; substitute: tobiko + fish sauce)
- equal parts mayonnaise (for pollock roe mayo)
- as needed bread (milk bread or savory) (for pollock roe toast and garlic bread)
- ½ cup per toast Colby Jack cheese (shredded) (for pollock roe toast)
- to taste black pepper (used throughout)
- 6 large (for French toast); 1 (for okonomiyaki per batch) eggs
- 2 cups (for French toast) whole milk
- ¼ cup (for French toast egg mix) + extra for serving maple syrup
- for grilling + equal parts (for garlic bread) butter

- frozen blocks, equal parts (for garlic bread); 2 tbsp minced (for bulgogi); ¼ cup (for spicy pork) garlic (freeze minced and cubed garlic for convenience)
- 1 tsp (garlic bread); ½ tsp (okonomiyaki); 3 tbsp (salmon cure) kosher salt
- optional dehydrated parsley (for garnish)
- 1½ cups (amatriciana); cubes for freezing tomato sauce (marinara) (Kirkland brand mentioned)
- 200g (amatriciana); ½ cup chopped (okonomiyaki) bacon (buy in bulk, portion and freeze)
- ½ tbsp pepperonino (chili flakes) (Italian, fruity chili flavor)
- ¼ cup white wine (for deglazing pan (amatriciana))
- 400g pasta (pasta of choice (amatriciana))
- for garnish Pecorino Romano (amatriciana)
- 2 cups (okonomiyaki per batch) cabbage (shredded)
- ½ cup (okonomiyaki per batch) all-purpose flour
- 1 tsp (okonomiyaki); 1 tbsp (spicy pork) ginger cubes (frozen) (freeze cubed ginger)
- for cooking neutral oil (okonomiyaki, spicy pork)
- bulk pack from Costco salmon fillet (cure and freeze for sushi-grade preparation)
- 2 tsp (salmon crudo); drizzle for finishing olive oil
- 2-4 pears Asian pear (natural tenderizer for marinades; freeze extra as cubes)
- equal parts to pear (for marinade mix); ½ cup diced (doenjang-jjigae); ½ cup (kimchi-jjigae) onion
- ½ cup (bulgogi); ¼ cup (spicy pork); ½ cup (doenjang-jjigae) mirin
- 2 tbsp (bulgogi); 2 tbsp (spicy pork) sesame oil
- 1 cup (bulgogi); ¼ cup (doenjang-jjigae); thinly sliced (kimchi-jjigae) leeks (sliced)
- ¼ cup (spicy pork) gochugaru (Korean chili powder)
- ½ cup (spicy pork); 1 tbsp (doenjang-jjigae); 1 tbsp (kimchi-jjigae) gochujang (Korean chili paste)
- ~1 kg / 2 lbs beef short rib (thinly sliced) (for bulgogi; freeze before slicing for easier cutting)
- ½ cup squash (cubed) (doenjang-jjigae)
- 1 tbsp; 1 tsp frozen cubes (optional) green chili (minced) (doenjang-jjigae; freeze cubed for convenience)
- ½ cup (doenjang-jjigae); ½ cup (kimchi-jjigae) tofu (cubed)
- 2 tbsp doenjang (fermented soybean paste) (doenjang-jjigae)
- 1½ cups (doenjang-jjigae); 2 cups (kimchi-jjigae); 100ml (okonomiyaki) water
- to taste fish sauce (doenjang-jjigae, kimchi-jjigae)
- ½ cup (doenjang-jjigae); ½ cup (kimchi-jjigae); ~1 kg shoulder (spicy pork) pork (cubed) (buy bulk shoulder, freeze 1 hour before slicing)
- ½ cup, cut into 2-inch chunks aged kimchi (kimchi-jjigae; sour and fermented preferred)
- ¼ cup green onion (kimchi-jjigae)
- 1 whole melon watermelon (for fresh eating and juice)

Method

- 1 PREPARATION: Freeze minced garlic, ginger cubes, and green chili by blending, laying flat in bags, dividing into 1-tsp squares
- 2 SOY PICKLED PEPPERS: Chop green peppers, place in heat-proof jars. Boil equal parts soy sauce, rice vinegar, and sugar. Pour over peppers, cool, refrigerate. Lasts 1 month.
- 3 POLLOCK ROE MAYO: Blend equal parts pollock roe and mayonnaise until smooth. Freeze in silicone ice cube trays, pop out, store in container.
- 4 POLLOCK ROE TOAST: Spread 1 tbsp mayo on bread, top with ½ cup shredded cheese, crack black pepper. Freeze on tray, then stack.
- 5 TO COOK TOAST: Bake at 220°C (425°F) for 10 minutes from frozen

- 6 FRENCH TOAST: Mix 6 eggs, 2 cups milk, 2 tbsp soy sauce, 1 cup maple syrup. Soak bread slices 5 minutes per side. Freeze between parchment sheets.
- 7 TO COOK FRENCH TOAST: Heat skillet on medium-low, add butter, cook frozen slices until evenly browned. Top with maple syrup.
- 8 GARLIC BREAD: Microwave garlic blocks + butter (about 1 minute) until softened. Mix in kosher salt and optional parsley. Spread thick on milk bread, freeze.
- 9 TO COOK GARLIC BREAD: Bake at 200°C (425°F) for 10 minutes from frozen
- 10 PIZZA BAGELS: Top halved bagels with marinara sauce, bacon, shredded cheese, optional parsley/oregano, crack pepper. Freeze.
- 11 TO COOK PIZZA BAGELS: Bake at 220°C (325°F) for 10 minutes from frozen until cheese melts
- 12 AMATRICIANA: Simmer 200g bacon with water, let crisp. Add ½ tbsp pepperonino, 1½ cups tomato sauce, ¼ cup white wine. Simmer until saucy. Boil 400g pasta al dente. Toss pasta into sauce with pasta water, emulsify. Plate, garnish with bacon, Pecorino Romano, black pepper, olive oil.
- 13 OKONOMIYAKI MIX: Combine per container: 2 cups shredded cabbage, ¼ cup AP flour, ½ tsp salt, black pepper, 1 tsp ginger, ¼ cup bacon. Freeze.
- 14 TO COOK OKONOMIYAKI: Crack 1 egg into mix, add ~100ml (½ cup) water. Stir. Heat non-stick skillet over medium, drizzle oil, pour mix. Swirl pan to brown bottom. Flip when top sets. Top with okonomiyaki sauce, mayo, bonito flakes or parsley.
- 15 SALMON CURE: Mix 3 tbsp kosher salt + 2 tbsp sugar. Coat salmon evenly, place on rack. Cure 1 hour (salmon will 'sweat'). Rinse under cold water, pat dry. Portion, wrap tightly, freeze at -20°C for 7 days minimum.
- 16 TO THAW SALMON: Thaw slowly in fridge overnight
- 17 SALMON CRUDO: Slice cured salmon into bite-sized pieces. Lay flat on plate. Drizzle soy pickled pepper sauce, add peppers, finish with olive oil.
- 18 PEAR & ONION MIX: Blend equal parts pear and onion chunks. Freeze in small containers.
- 19 BULGOGI MARINADE: Blend ½ cup pear & onion mix, 1 cup soy sauce, 1–½ cup sugar, ½ cup mirin, 2 tbsp minced garlic, 2 tbsp sesame oil. Pour over sliced beef, top with 1 cup sliced leeks. Marinate 1 day before cooking.
- 20 TO COOK BULGOGI: Option 1 (dry): Grill meat slices over charcoal with extra soy. Option 2 (brothy): Simmer with veggies in marinade.
- 21 SPICY PORK MARINADE (Jeyuk Bokkeum): Mix ¼ cup gochugaru, ½ cup gochujang, ¼ cup minced garlic, ½ cup sugar, 1 cup soy sauce, ¼ cup mirin, 1 tbsp ginger, black pepper, 2 tbsp sesame oil. Toss thinly sliced pork shoulder in marinade. Add equal parts onions, cabbage, leeks. Portion (2 servings), freeze.
- 22 TO COOK SPICY PORK: Thaw or cook from frozen. Add 100ml water, cover, braise/stir-fry until thick and bubbling. Serve with rice, sprinkle sesame seeds.
- 23 DOENJANG-JJIGAE PREP: Per container: ½ cup cubed squash, ½ cup diced onion, ¼ cup sliced leeks, ½ cup meat (beef from bulgogi reserved), 1 tbsp minced green chili (or 1 tsp frozen), ½ cup tofu cubes, 2 tbsp doenjang, 1 tbsp gochujang. Freeze.
- 24 TO COOK DOENJANG-JJIGAE: Transfer to earthenware pot, add water (about 1½ cups to cover ingredients), simmer 10 minutes
- 25 KIMCHI-JJIGAE PREP: Per container: ½ cup pork cubes, ½ cup diced onion, ¼ cup sliced green onion, ½ cup aged kimchi (cut into 2-inch chunks), ½ cup tofu cubes, 1 tbsp gochujang. Freeze.
- 26 TO COOK KIMCHI-JJIGAE: Transfer to pot, add water (just enough to barely cover ingredients), braise low and slow 20 minutes

27 **BACON STORAGE:** Portion bulk bacon packs. Half frozen whole (for brunches), half frozen individually on tray then bagged (break off as needed), small amount chopped and wrapped individually in parchment paper.

28 **WATERMELON:** Slice top and bottom flat. Cut in half, shave peel by cutting down sides. Cut dome halves into squares. Freeze pieces in layers, or blend smooth for juice (strain if chunks bother you), freeze juice in bottle.

29 **VEGETABLE STORAGE:** Wrap eggplant in newspaper (controls moisture). Line leafy greens container with damp paper towel (retains moisture). Cut cabbage into quarters. Mandoline-slice half for salads.

Equipment: food processor, silicone ice cube tray, heat-proof glass jars, saucepan, parchment paper, non-stick skillet, tray with oven rack, earthenware pot, blender, plastic bags (freezer-safe), containers (freezer-safe), fishnet spatula, mandoline (optional), heavy-bottomed pot, air fryer or toaster oven, measuring cups and spoons

Robot notes: This is a comprehensive meal prep guide with 10+ distinct recipes of varying complexity. Most prep work (chopping, mixing, portioning, freezing) is robot-friendly. Challenges: cooking pasta to al dente requires texture judgment; frying bacon and other proteins to desired crispness requires visual/texture assessment; flipping okonomiyaki and French toast requires dexterity and heat adjustment; live-fire grilling for bulgogi (optional dry preparation); judging when simmering stews are done requires taste and texture assessment. The frozen meal prep strategy itself is robot-compatible (thaw-and-heat many items), but the initial preparation and real-time cooking adjustments would need human oversight.

Source didn't specify: Specific cooking times/temps for bulgogi grilling; exact water amounts for soups (recipe says 'just enough to barely cover' which is subjective); brand/type specifications for some specialty ingredients (okonomiyaki sauce, tonkatsu sauce)

115. Very Easy Chocolate Cremeux Dessert

[MODERATE]

<https://www.youtube.com/shorts/UByZsceXjcU>

Ingredients

- 1 L milk
- 500 ml double cream
- not specified sugar (added to egg yolks)
- not specified egg yolks
- not specified chocolate (to be melted)
- optional, to taste olive oil (high quality, e.g. Capizzano)
- small amount, to taste rock salt (optional)
- optional salt caramel ice cream (mentioned as accompaniment)
- optional chocolate spread (mentioned as alternative topping)
- optional hazelnuts (mentioned as alternative topping)

Method

- 1 Heat 1 L of milk and 500 ml of double cream in a pan
- 2 Add sugar to egg yolks and whisk together to dissolve the sugar slightly
- 3 Slowly add a small amount of the hot dairy to the egg mixture while whisking continuously to prevent scrambling
- 4 Pour the egg mixture back into the pan with the remaining dairy
- 5 Heat on low heat, stirring with a maris (gentle stirring tool to avoid creating air bubbles)
- 6 Continue stirring backwards and forwards until the mixture is cooked through and thickened
- 7 Pour the hot mixture over melted chocolate

- 8 Stir together for a couple of minutes until the chocolate emulsifies and the mixture cools slightly
- 9 Pour into a serving pan and cover with cling film
- 10 Plate the cremeux and serve with one of the optional accompaniments: salt caramel ice cream with olive oil and rock salt, or chocolate spread with hazelnuts

Equipment: pan, whisk, maris (soft stirring tool), serving pan, cling film

Robot notes: The main challenge is judging when the custard is properly cooked and thick without curdling - this requires temperature control and experience to know when doneness is achieved. The careful temperament of egg yolks with hot dairy is also technique-sensitive. A robot would need precise temperature monitoring and timing rather than visual/tactile cues. Melting and emulsifying the chocolate is straightforward. The optional plating and garnishing would be achievable.

Source didn't specify: Exact quantities for sugar, egg yolks, and chocolate are not specified in the transcript. Cooking temperature and target internal temperature for the custard are not specified. The exact type and amount of chocolate is not given. The source description says 'Full recipe on my channel' suggesting more details exist elsewhere.

116. Watermelon Doritos

Nick DiGiovanni | [MODERATE]

<https://www.youtube.com/shorts/4eyFP30UCy0>

Ingredients

- watermelon (cut into thin strips then triangles)
- to taste Tajín seasoning (sprinkled evenly on slices)

Method

- 1 Cut watermelon into thin strips
- 2 Use a triangle mold to cut strips into triangle shapes
- 3 Lay watermelon triangles across dehydrator racks
- 4 Sprinkle each layer with Tajín seasoning, getting an even coating
- 5 Stack racks on top of each other
- 6 Place cover on dehydrator
- 7 Turn on dehydrator and dehydrate for 7 hours

Equipment: dehydrator, knife, triangle mold

Robot notes: The recipe is straightforward and well-suited for a kitchen robot. Main considerations: cutting watermelon into uniform thin strips and triangles requires precision slicing (doable with a slicer or careful knife work); applying seasoning evenly needs care; the dehydrator operation itself is automated once loaded. The 7-hour dehydration time is passive. No difficult judgments of doneness needed beyond timer completion.

Source didn't specify: Exact watermelon quantity, more precise thickness specification for strips, how many layers/servings

117. Why Japan's 600-Year-Old Breakfast Still Works Better Than Ours

Dan Martin | Serves 1 | [MODERATE]

<https://www.youtube.com/watch?v=cG3AIJ2ApRk>

Ingredients

- 1 serving mixed-grain rice (zakkokumai) (blend of short-grain rice, barley, millet, quinoa, maize, oats, and sometimes legumes)
- 1 fillet mackerel (or other quality protein) (rich in omega-3s (DHA + EPA))
- to taste salt (for seasoning the fish)
- 1 small root daikon (grated fresh, raw contains digestive enzymes)
- 1/2 lemon (for serving with fish)
- 1 piece (about 4 inches) kombu (dried seaweed) (for cold-brew dashi base)
- 2-3 dried shiitake mushrooms (for dashi and miso soup)
- 4 cups water (for dashi)
- 2 tablespoons miso paste (fermented, added off heat to preserve probiotics)
- 1/2 block silken tofu (cut into cubes for miso soup)
- 1 stalk spring onion (scallion) (sliced for miso soup garnish)
- 1 small bunch mizuna (Japanese mustard green) (peppery, nutty flavor, part of brassica family)
- a few slices myoga (Japanese ginger) (optional, aromatic)
- 2 tablespoons toasted sesame seeds (for sesame dressing)
- 1 tablespoon soy sauce (for sesame dressing)
- 1 teaspoon mirin (sweet element for sesame dressing)
- 1/2 teaspoon syrup or honey (touch for sesame dressing)
- 1/2 teaspoon lemon juice (for sesame dressing)
- 3-4 slices cucumber nukazuke (or unpasteurised sauerkraut) (fermented pickle, full of beneficial bacteria)

Method

- 1 Cook the mixed-grain rice (zakkokumai) according to package directions, allowing time since it takes longer than white rice.
- 2 Prepare cold-brew dashi by combining kombu, dried shiitake mushrooms, and water; let steep for several hours or overnight to extract umami-rich flavor gently.
- 3 Prepare sesame dressing by toasting sesame seeds, then whisking together with soy sauce, mirin, syrup, and lemon juice.
- 4 Heat dashi gently, add fresh mushrooms and cook until they release their earthy aroma.
- 5 Remove dashi from heat and whisk in miso paste to preserve the probiotics.
- 6 Add silken tofu cubes to the miso soup.
- 7 Prepare the mackerel by lightly salting it; grill skin-side down for a few minutes until skin begins to crisp.
- 8 Flip mackerel and crisp the other side briefly.
- 9 Grate fresh daikon and serve alongside the grilled mackerel.
- 10 Toss mizuna and myoga slices with the sesame dressing.
- 11 Arrange all components on a plate: cooked rice, grilled mackerel with grated daikon and lemon, miso soup, mizuna-myoga salad with sesame dressing, and fermented cucumber nukazuke.
- 12 Serve hot, starting with the balanced meal framework.

Equipment: rice cooker or pot for cooking rice, pot for dashi, grill or grill pan, grater (for daikon), small bowl (for sesame dressing), whisk, serving bowls, cutting board and knife

Robot notes: The recipe is mostly achievable for a kitchen robot: cooking rice, preparing dashi (cold-brew is passive), whisking miso, cooking fish. Main challenges: grilling mackerel requires flame management and visual assessment of doneness (skin crisping), and raw daikon grating could be awkward. The cold-brew dashi overnight step is not time-critical for robotic execution. Overall a thoughtful meal framework rather than a strict recipe, so interpretation of 'doneness' and flavor balance is needed.

Source didn't specify: Exact quantities for rice and dashi (the video frames this as a blueprint/framework rather than strict recipe with measurements); cooking times for grilling mackerel; water-to-kombu ratio for cold-brew

dashi. The creator notes in the description 'I haven't written out the whole recipe this time, as I want you to focus on the framework' — so some step details are intentionally abstracted.

118. World Food Championships Smash Burger

Chef Greeny (collaboration) | Serves 1 per burger (served 1000+ at event) | [MODERATE]

<https://www.youtube.com/shorts/-2xgJhqwJ0k>

Ingredients

- 3-4 oz ground beef (80/20) (formed into balls for smashing)
- to taste Lawry's Seasoned Salt
- thinly sliced onion
- thinly sliced jalapeño
- 1 slice American cheese (eatnewschool brand) (sliced)
- 1 bun potato roll (Martin's brand) (steamed)
- 12 oz whipped cream cheese (for cheese spread)
- 1 tsp garlic powder (for cheese spread)
- 1 tsp onion powder (for cheese spread)
- 1 tsp smoked paprika (for cheese spread)
- 1/2 tsp black pepper (for cheese spread)
- 1 cup eatnewschool Shreds (for cheese spread)
- to taste burger sauce (from pinned video)

Method

- 1 Mix whipped cream cheese, garlic powder, onion powder, smoked paprika, black pepper, and eatnewschool Shreds together to make cheese spread.
- 2 Refrigerate cheese spread for at least 30 minutes.
- 3 Form ground beef (3-4 oz) into a ball.
- 4 Heat griddle/flat-top until very hot.
- 5 Season beef ball with Lawry's Seasoned Salt.
- 6 Place beef ball on griddle and immediately smash flat into a thin patty.
- 7 Sear the meat until golden brown with a crust.
- 8 Layer thinly sliced onion and jalapeño on top of the patty while cooking.
- 9 Place American cheese slice on top and let it melt.
- 10 Cook until desired doneness (appears to be medium).
- 11 Steam the potato roll buns.
- 12 Spread cheese spread mixture on bottom bun.
- 13 Place two cooked patties (with onion, jalapeño, and melted cheese) on the cheese spread.
- 14 Apply burger sauce to top bun.
- 15 Place top bun on burger and serve.

Equipment: griddle or flat-top, spatula for smashing, steamer for buns, mixing bowl

Robot notes: Most steps are straightforward, but the smash technique requires precise timing and control—searing the ball and immediately smashing it requires good judgment of griddle temperature and patty timing. Judging when the cheese is melted and the patty is cooked to the right doneness involves visual cues and heat management that a robot would need to calibrate carefully. The layering of thin onion and jalapeño slices while the patty cooks is also finesse-based.

Source didn't specify: Exact burger sauce recipe (references a pinned video); exact eatnewschool product specifications (brand-specific cheese alternative); exact doneness target (appears medium but not specified)

119. Yu Sheng (The Recipe That Made My Dad Famous)

Susur Lee | [MODERATE]

<https://www.youtube.com/watch?v=UFiYvpelAlg>

Ingredients

- as needed Taro root (shredded into noodles, then fried)
- as needed Rice noodles (broken into pieces)
- as needed Cucumber (shredded)
- as needed Carrots (shredded)
- as needed Daikon (shredded)
- as needed Mataro (water chestnut or similar root vegetable) (shredded)
- as needed Fresh tomatoes (shredded)
- as needed Pickled ginger (shredded, described as 'one of the most important ingredients')
- as needed Fresh ginger (shredded)
- as needed Sesame seeds
- as needed Thai basil (fresh leaves)
- as needed Pella leaf (Vietnamese mint)
- as needed Coriander (fresh leaves)
- as needed Lemon balm (fresh leaves)
- as needed Green onions/Scallions
- as needed Onion sprouts
- as needed Sun sprouts
- as needed Peach shoots
- as needed Buckwheat sprouts
- as needed Roasted peanuts (crushed for texture)
- as needed Calamansi (fresh citrus, squeezed for juice)
- as needed Lotus chips (lotus root vegetable)
- as needed Edible flowers (organic, for garnish)
- as needed Pickled onions (shredded)

Method

- 1 Peel and shred taro root into thin noodle-like strands
- 2 Deep fry the shredded taro until crispy and with small bubbles appear indicating they are getting dry; set aside
- 3 Break rice noodles into pieces and fry them until crispy; set aside
- 4 Prepare all fresh vegetables: shred cucumber, carrots, daikon, mataro (mataro), tomatoes, pickled ginger, and fresh ginger
- 5 Prepare all fresh herbs and sprouts: Thai basil, pella leaf, coriander, lemon balm, green onions, onion sprouts, sun sprouts, peach shoots, buckwheat sprouts
- 6 Roast peanuts and crush them to add texture, set aside
- 7 Prepare the secret dressing by combining onion oil, salted plum, yuzu, honey, rice vinegar, mirin, raspberry, and fresh ginger - balance the acidity from yuzu and raspberry with honey, ensure no additional salt is needed as salted plum provides salt
- 8 Build the salad from bottom to top in a large bowl or platter, creating a design-like presentation
- 9 Layer: fried taro noodles, fried rice noodles, then arrange cucumber, carrots, daikon, and other vegetables in sections for visual appeal
- 10 Add pickled onions, tomatoes, pickled ginger, sesame seeds throughout

- 11 Top with fresh herbs, sprouts, crushed peanuts, lotus chips, and edible flowers
- 12 Squeeze fresh calamansi juice over the top
- 13 When serving, toss the salad using a gentle mixing motion from the bottom up - mix mix mix, do not over-mix as it will turn into mush; maintain texture
- 14 Rotate and shake to distribute dressing and ingredients evenly

Equipment: Deep fryer or wok with oil, Knife and cutting board, Large mixing bowl or platter, Serving utensils for tossing, Microplane or grater for shredding

Robot notes: The salad assembly itself is manageable, but several challenges remain: (1) the taro and rice noodle frying requires monitoring for optimal crispness ('small bubbles' indicate doneness), (2) the dressing balance is subjective and described as 'secret' - exact proportions are not given, (3) shredding 24+ fresh ingredients with consistent size requires precision, (4) the final tossing requires a delicate touch to mix without over-mixing and turning ingredients to mush, and (5) the plating/presentation is described as part of the artistry ('building' not just making). The video emphasizes technique, texture preservation, and design-focused presentation which require sensory feedback.

Source didn't specify: Exact quantities for all ingredients (video shows proportions visually but no measurements given); exact proportions for the secret dressing; exact frying temperature and time for taro and noodles; whether taro should be par-cooked before frying; exact thickness for shredding vegetables; exact arrangement instructions beyond 'bottom to top'; clarification on whether all 24 ingredients must be included or if some are optional

120. Best Bite in BBQ - Crunchy Burnt Ends

[HARD]

<https://www.youtube.com/shorts/OTo7T5q6tkg>

Ingredients

- 1 pork belly (meat on bottom, skin on top)
- as needed salt (for dry brining/curing)
- as needed maple bourbon rub (creator's custom blend)
- as needed beer bacon barbecue sauce (for brushing)
- as needed red wine vinegar (for brushing)

Method

- 1 Place pork belly with meat on bottom and skin on top
- 2 Poke a thousand little holes in the skin
- 3 Let sit overnight to cure
- 4 After 24 hours, scrape off all the salt to allow skin to dry
- 5 Apply maple bourbon rub to the meat side
- 6 Smoke at 250°F for 4 hours
- 7 Brush beer bacon barbecue sauce into all the cracks
- 8 Place on bacon sheet
- 9 Brush red wine vinegar over the surface
- 10 Slowly broil until skin crisps up all around like chicharron

Equipment: smoker, bacon sheet/baking sheet, brush, broiler

Robot notes: This recipe requires live-fire smoking (4 hours at 250°F), judging when the skin has crisped to the right texture (chicharron-like), and precise broiling control to achieve the desired crispiness without burning. The overnight curing, salt scraping technique, and the final broil finishing step require sensory judgment and real-time visual assessment that would be very challenging for a kitchen robot.

Source didn't specify: Exact quantity of pork belly (just 'one' piece); specific brand/type of maple bourbon rub and beer bacon barbecue sauce; exact oven temperature and duration for broiling step; total servings.

121. Duck Like You've Never Seen Before

[HARD]

<https://www.youtube.com/shorts/-zpzRklxMEO>

Ingredients

- 1 whole duck (wings, legs, wishbone separated; skin pierced)
- as needed duck legs (from the whole duck)
- as needed duck breast/crown (from the whole duck, skin scored)
- as needed oil (for confiting legs and artichokes)
- to taste seasoning (for duck legs)
- several Jerusalem artichokes (peeled)
- substantial amount butter (for artichoke pan; also for mash)
- to taste garlic (for artichoke pan)
- fresh sprigs rosemary (for artichoke pan)
- to taste malt extract (for artichoke pan)
- several potatoes (for mash)
- warm, as needed milk (to loosen mash)
- as needed duck sauce (for glazing)
- as needed pancetta (for duck sauce)
- fresh, to taste chives (for garnish and sauce)
- 1 onion (sliced into rings, fried)
- fresh blackberries (for fluid gel and garnish)
- as needed blackberry fluid gel (prepared component)

Method

- 1 Remove wings, legs, and wishbone from whole duck
- 2 Pierce the duck skin all over
- 3 Submerge in boiling water for 45 seconds
- 4 Remove and place into ice water bath
- 5 Hang the duck for 5 days to allow meat to tenderize
- 6 Coat duck legs in seasoning
- 7 Submerge legs in oil and confit them until cooked
- 8 Remove bones from cooked legs
- 9 Score the duck breast/crown finely
- 10 Use blowtorch to render the fat on the duck breast, releasing flavor
- 11 Peel Jerusalem artichokes
- 12 Place artichokes into oil to confit
- 13 Cut artichokes in half
- 14 Transfer artichokes into a pan with melted butter, garlic, rosemary, and malt extract
- 15 Cook artichokes in foaming butter until golden color
- 16 Bake potatoes for mash
- 17 Scoop out potato flesh
- 18 Pass potato flesh through fine mesh sieve
- 19 Mix potato with plenty of butter, seasoning, and warm milk to loosen
- 20 Sear duck legs skin-side down until crispy
- 21 Glaze duck legs with duck sauce, pancetta, and chives
- 22 Prepare fresh onion rings

- 23 Plate mash as base
- 24 Place duck legs on top of mash
- 25 Glaze with more duck sauce
- 26 Carve rested duck breast off the bone and portion
- 27 Prepare Jerusalem artichoke puree
- 28 Plate duck breast alongside artichoke puree and blackberry fluid gel
- 29 Garnish with confit artichokes, fresh blackberries, onion rings, and chives
- 30 Drizzle with final duck sauce

Equipment: large pot for boiling water, ice bath, blowtorch, heavy pan, fine mesh sieve, saucepan, cutting board, knife

Robot notes: Multiple complex techniques require human judgment: holding duck for 5 days (food safety, timing); blowtorch for fat rendering (safety, texture judgment by observation); searing duck legs to 'lovely and crispy' (visual doneness); cooking artichokes in foaming butter to 'beautiful golden color' (color judgment); carving meat off bone (precision and feel); judging when meat is tenderized. Food safety handling of long-aged duck also problematic.

Source didn't specify: Exact quantities for all ingredients; exact duck sauce recipe; exact artichoke puree method; timing for confiting legs (hours unspecified); roasting temperature and time for duck breast; plating dimensions and exact proportions

122. My Crispy Pork Belly Porchetta

SBYT (Smoked By You Today) | Serves 8-10 | [HARD]

<https://www.youtube.com/shorts/xWLZW8-YS0k>

Ingredients

- 6 kg boneless skin-on pork belly (whole side, fresh)
- 1.5 kg chorizo (stuffing mixture (pre-cooked and chilled))
- to taste onion (part of chorizo stuffing)
- to taste apple (part of chorizo stuffing)
- to taste fennel (part of chorizo stuffing)
- to taste dry chimichurri mix (mixed into chorizo stuffing)
- for serving chimichurri (fresh or prepared, for finishing)

Method

- 1 Dry the skin of the pork belly in the fridge uncovered (skin side up) for 2-4 days with NO salt applied to the skin
- 2 Prepare the chorizo stuffing: combine chorizo, onion, apple, fennel, and dry chimichurri mix; pre-cook the stuffing and chill it down completely before stuffing the pork
- 3 Butterfly the pork belly open (lay it flat)
- 4 Prick tiny holes all over the pork skin (use a Jaccard tool or tip of a sharp knife for countless small bubbles, not deep scoring)
- 5 Stuff the butterflied pork belly with the chilled chorizo mixture
- 6 Roll up the pork belly tightly
- 7 Square off the ends for presentation
- 8 Set up rotisserie with spit rod close to the coals initially
- 9 Place pork on the rotisserie and begin cooking, focusing on getting golden, crispy, bubbly skin
- 10 Monitor closely: if flames lick the skin, raise the height of the bar to prevent burning; expect to raise the bar 2-3 times in first 10 minutes
- 11 Continue cooking until internal temperature reaches 180-190°F (82-85°C), approximately 2-2.5 hours total

12 Remove pork from rotisserie and rest under foil for 30 minutes

13 Slice and serve with fresh chimichurri

Equipment: rotisserie, jaccard tool or sharp knife (for pricking skin), meat thermometer, foil

Robot notes: Requires live-fire rotisserie cooking with constant height adjustment based on visual flame monitoring. Needs judgment calls about when flames are licking the skin and real-time adjustment of spit bar height. Temperature judgment for 'golden, crispy, bubbly' skin is visual. Rotisserie setup and monitoring require hands-on fire management.

Source didn't specify: Exact composition of chorizo stuffing mixture (onion/apple/fennel ratios not specified); exact chimichurri recipe for serving not provided

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