

# Cookbook 101

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# Adam's Recipes

Bro cooking like Set it Off does.

# Brian's Recipes

Nuclear recipes from the state of Washington.

# Hardtack

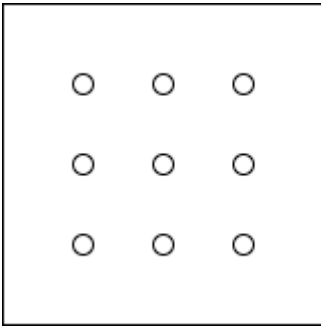
## *Ingredients*

- **Flour(6 parts ratio)**
- **Water(1 part ratio)**
- **Salt(by taste)**
- **1/2 cup Lard(optional)**

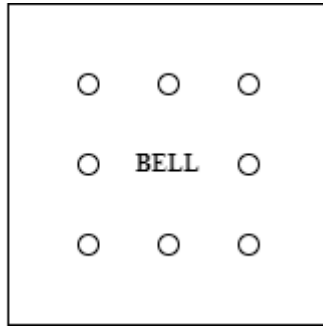
## **Method**

**Pre heat oven to 375**

**a.**



**b.**

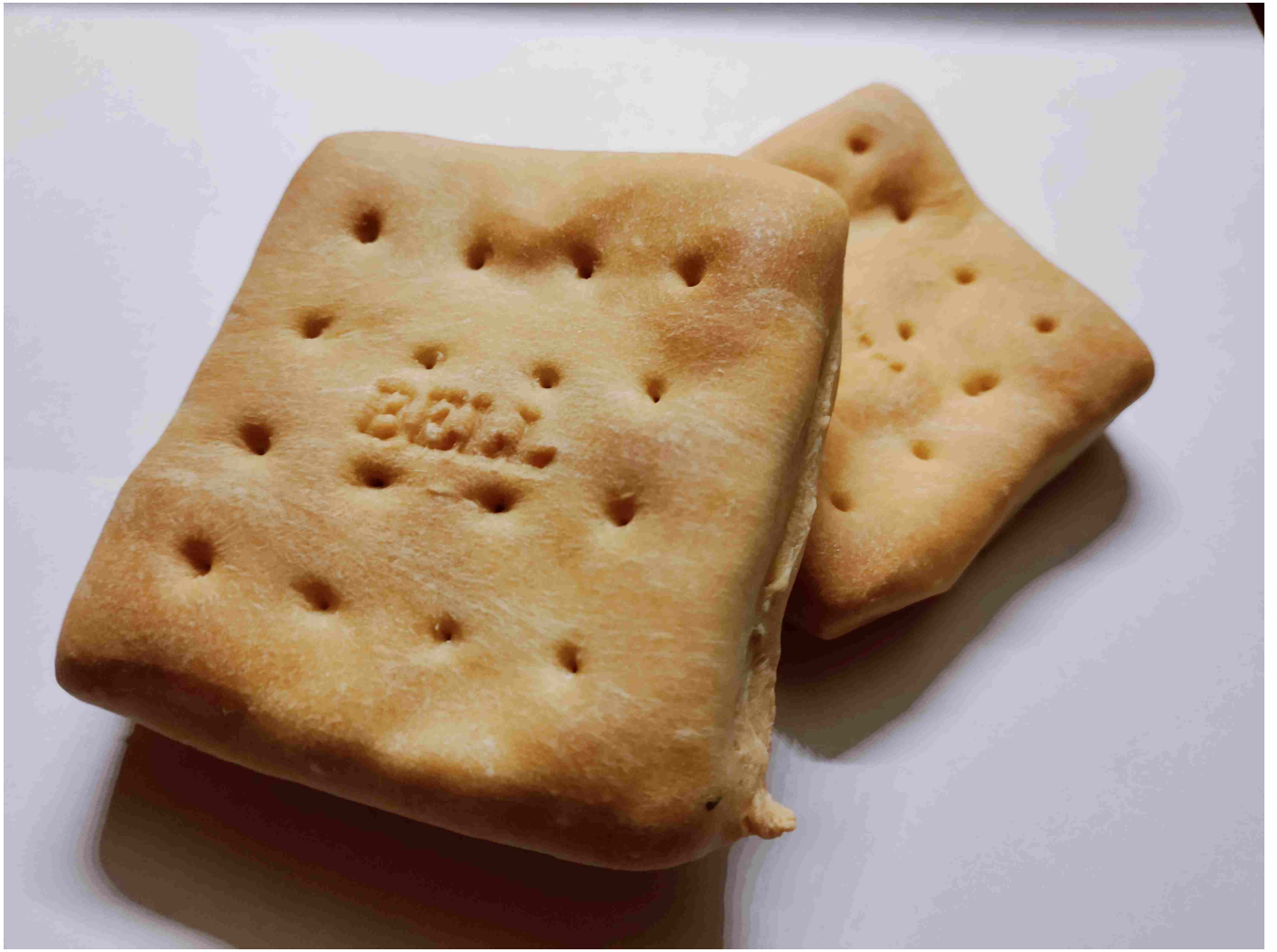


1. Mix your Flour and salt
2. add water(and optional lard at about 1 tbs per cup of water) and knead dough for 15 mins or till mixed and let dough rest for 30 mins
3. Roll dough into 1/2 inch thick sheets and cut into 3x3 squares and poke holes in a 3x3 grid (a.) and optionally stamp your logo with a printed stamp (b.)
4. Bake for 30 mins on each side or till lightly golden brown

## **Dehydrating**

Heat oven to 225 and bake for 2-6 hours

Place on high(165-190) in a dehydrator for 12-24 hours and store packed with salt in a breathable container for a longer shelf life



Brian's Recipes

# Gatorwine

1 Part the cheapest red wine you can find

1 part light blue Gatorade(experiment with flavors at your own risk)

1 lonely night to your own

Instructions:

1. Mix wet ingredients

2.Injest

3.Weep

# Caleb's Recipes

Schizo recipes I brew when I am on that good zaza.

# DziireTV's Sexy Recipes

The true stoner recipes.

DziireTV's Sexy Recipes

# Hot Wing Ramen

Ingredients: Any pack of Maruchan ramen, 1 slice/fistful of cheese, hot sauce of your choice, ranch dressing of your choice

Directions: Open up your pack of ramen and throw the seasoning away, don't need it. Fill your pot with water and bring it to a boil then toss in the ramen.

Boil the ramen for about 5 minutes or until the noodles are tender, then drain a majority of the water and dump the contents in a bowl.

Tear up the cheese slice or throw in the fistful of cheese while the noodles are still hot and give the ramen a good stir. After the cheese is melted a good bit, add the hot sauce and ranch to taste, but not too much, don't wanna make ranch and hot sauce soup.

Enjoy

# Keegan's Recipes

Bro actually can cook wtf wtf wtf

# Sam's Recipes

Sam COOKS.

# Shawn's Recipes

Shawnathan you are banging my daughter.

# Bacon and ham scrambled eggs

## **Recipe:**

- 3-4 eggs
- Bacon bits
- Ham slices
- Butter
- Salt and pepper

## **Instructions:**

-Step 1: Preheat the pan to half on the stove. Prepare your 4 eggs and throw in the bacon bits. [I would recommend cutting the ham slices to dice.](#)

-Step 2: Pour the egg mixture into the pan. Let cook for at least 8-13 mins. Sprinkle more salt and pepper if needed. Enjoy!

Enjoy my recipes? Let me know!

# Gatorade bottle Bong

Ok so let's say hypothetically you don't get a bong or you broke yours in some stupid way, and you got Zaza to smoke but no money. What are you going to do? Well, my friend let me give you some stoner piece of knowledge.

## Ingredients:

- Gatorade bottle
- Highlighter
- Temp Foil
- Needle

## Instructions:

Step 1: Cut one hole on the bottle like 30% upward from the bottom. With the highlighter pull out the marker and the bottom of the highlighter. Wash out the highlighter to remove all the ink twice. Shove the highlighter In the bottle till the tip of the highlighter hits the bottom of the bottle.

Step 2: Make the temp foil into a bowl shape where it fits in the end of the highlighter, poke small holes in the bottom of the bowl, and enjoy getting high you despite bastards.



↑  
Fo:1

# Grilled Chicken and Rice Burritos

## Ingredients:

- Tortilla wraps
- Mozzarella and American shredded cheese
- lettuce
- Grilled chicken strips
- White rice

## Instructions:

-Step 1: Boil your white rice for the recommended time (15-25 mins)

Step 2: preheat your chicken by cooking on the stove half. Cut the chicken strips into smaller bits. Start also dicing the lettuce into smaller bits for the burrito.

Step 3: Cook your grilled chicken slices for at least 10-16 mins. You can leave it longer if you want the chicken to be more crispier.

-Step 4: Prepare your burrito by adding the grilled chicken strips pieces, then lettuce shreds, Mozzarella and American shredded cheese, and white rice. [\[You can add your sauce or more toppings if you want\]](#)

-Step 5 (Optional): add the burrito back onto the stove and flip each side till it is cooked at least a bit brown

# Homemade Oreo Milkshake blend

## ***Ingredients:***

- Chocolate/Vanilla Ice Cream
- Oreos
- Chocolate chips
- Chocolate syrup
- Milk

## ***Instructions:***

**Step 1:** Throw in 3-4 scoops of ice cream into the blender. Smash the Oreos into tiny bits ([At this point you can just either hit it hard enough like how you rage in games or use a knife to cut it in bits](#)). After so dump the Oreos into the blender while also pouring in the chocolate syrup and Chocolate chips then pour in the milk.

**Step 2:** Blend the mixture for a minute or so. Enjoy!

# Mini Airfryer Protein Pizza

## Recipet:

- -4 White bread [or any kind]
- -Pepperoni's
- -Mozzarella cheese
- -Pizza sauce

## Instructions:

**-Step 1:** Spread the pizza saucing on the 2 pieces of bread, then spread the cheese and pepperoni on it. Stack the bread like a tall sandwich.

**-Step 2:** Cook in the air fryer at 400 for 8-10 minutes. (Longer for crunchier taste)

Enjoy,

Enjoy my recipes? Let me know!

# Shawn's Grilled Cheese Style

## Ingredients:

- -Sourdough bread [This makes the bread more crunchier than white bread]
- -Mozzarella cheese
- -American Cheese
- -Mayo
- -Salt and pepper
- -Butter

## Steps:

**-Step 1:** Spread the mayo on both sides of the sourdough bread, then proceed to put your cheese on each side of the bread. Then add salt and pepper for flavor [optional].

**-Step 2:** Put your butter on the stove pan, and make sure the stove is turned up nearly halfway. The higher the temp on the stove means it won't have time for the cheese to melt, causing the bread to burn.

**-Step 3:** Put your grilled cheese on the pan and cover the pan with a lid. [I would recommend that whenever you plan to flip the sandwich add butter each time to help with the flavor and crunch.](#)

**-Step 4:** After at least 4-6 min each side of the grilled cheese it should be done. Enjoy!

Enjoy my recipes? Let me know!

# The Bacononator Fries

## Ingredients:

- Fries (Straight)
- Nacho Cheese
- Bacon bits, or bacon

## Instructions:

**-Step 1:** Cook your nacho cheese in the microwave for at least 20-40 seconds.

**-Step 2:** **For Deepfryers;** Turn your deep fryer to high heat and cook for at least 8-12 mins [The longer you do it the more crispier the fries will get, giving it a good crunch]. **For Airfryers;** turn it to 380 and cook for at least 12 to 16 mins.

**-Step 3:** Cook your bacon on the stove at medium heat for at least 8-13 mins. After you cook your bacon cut the bacon into dices.

**Step 4:** Put your fries in a plate or bowl, pour on the nacho cheese, and throw in the bacon bits or cuts. Enjoy!

Enjoy my recipes? Let me know!

# How to make a Pipebomb

## How to make a Pipe Bomb "In Minecraft"

Pipe bombs are an issue that has been over-discussed on the internet without the involvement of any effective solid information on how to make a pipe bomb. The information out there is usually very shallow and does not show any real insight into the subject. This article was written with the backing of special forces improvised munitions knowledge. First a word of warning. Explosives are extremely dangerous devices, forget what you've seen in the movies, if you venture into improvised explosives manufacturing chances are that you will lose your hands and other parts of your body no matter how good you think you are. Life is not a thing to waste on a pipe bomb. Having said that this article is for information purposes only and should not be attempted.

**Introduction to Pipe Bombs** Pipe bombs are used as an alternative or to aid the use of conventional explosives. The components of a pipe bomb are very easily available and assembled. Additionally, they can be used as a casing for high explosives such as TNT to improve the capability of the explosive device.

Roughly speaking an explosive filler is placed in a closed metal pipe and is detonated by a fuse running into the pipe, the pressure of the explosive material when ignited builds up very rapidly and the pipe ruptures with great force causing damage. The main components of a pipe bomb assembly are the fuse, pipe assembly, and the explosive chemicals used. The material The first step to improvising a pipe bomb is to choose an appropriate explosive material as the filler. For simpler purposes match heads or gunpowder can be used though they burn rather slowly and have a lesser rupturing velocity of the pipe than other materials. Permanganate with sugar half or similarly Chlorate with sugar are easily available materials with chlorate having a higher explosive effect than permanganate.

Aluminium is a potent fuel and when combined with carbon tetrachloride or Permanganate can produce more dangerous explosive filler. These are all of the lesser explosives which however are easier to acquire. A more complicated scenario would involve using TNT or plastic explosives as filler which also increases the risk factors involved. The lesser powders are usually ground fins to accelerate their burning rate. The Fuse Military detonation cord is best to use as a fuse otherwise cannon or fireworks fuses can be used instead. To make a completely improvised fuse a tape sticky side up can be placed on a surface and sprinkled with ground gunpowder, the powder will stick to the tape and so is a fuse although less reliable than others. It is important to know where to place the fuse in the assembled pipe which is discussed later in the assembly section. Electrical detonation can also be facilitated. **Assembly of the pipe bomb** This consists of a pipe body threaded at both ends and capped on both ends with steel or brass caps containing the filler. The threading should be coarse as fine threading does not resist the buildup of pressure as coarse threading does. For additional resistance, a metal strip can be wrapped from one end cap to another so as to prevent the caps from flying off the pipe during the explosion. It is highly advised that an inner soft lining of plastic is used in the pipe to prevent any possible accidents with friction as when the pipe bomb is moved from place to place. The fuse is best placed through a tiny hole drilled on one end

through a cap when both sides of the pipe are closed. However, if high explosives are used as filler one end is usually left open with the fuse placed in the open end, if the fuse is placed erroneously in the capped end in this case the explosive material will be blasted out of the pipe prematurely. A thick metal pipe would create better fragmentation destruction than a thinly walled one. During the assembly process, the important fact to consider is that explosive filler is usually sensitive to friction, so it is important to fill the pipe carefully and avoid having powder between the screw cap and screw threads as the friction could set them off.

(For legal reasons FBI agent this isn't real)

# Soda Instructions/Flavors

## **Taco Bell Mtn Dew Baja Blast:**

List:

-Gatorade/Powerade

-Mountain dew

Mix 50/50 blue Gatorade or Powerade with the Mountain Dew together for a few seconds. I mean seriously Taco Bell it tastes like the same thing, so why the hell would you overcharge for a damn drink.

## **Coca Cola**

List:

yeah idk man