



ENGINEER EASY
OR MERE MORTAL EASY?



Stierwalt Easy Salmon Dip



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structural engineer & sous-chef



← FRENCH FOR BEST COOK EVER



Reid Middleton

Anchorage

AK

Stierwalt Easy Salmon Dip



7 oz. smoked salmon

8 oz. cream cheese

1 tbsp lemon juice

3 dashes hot sauce (Franks Red Hot)

2-3 tbsp chopped or minced jalapeños

HOW HOT??

SPECIFY THE SCOVILLE HEAT UNITS

1

Shred salmon into small pieces.

FOR SPECIFIC SIZE & SHAPE
REFER TO ~~DETAIL SHEET~~

(not included)

2

Blend salmon, cream cheese, lemon juice, hot sauce and jalapeños together with mixer. Ensure cream cheese is fully blended in.

Final consistency should be creamy with small chunks of salmon and jalapeño.
Serve with Ritz crackers.

LIKE A MEDIUM SLUMP CONCRETE MIX



WHAT'S A HERMAN??

"Herman" Cake



Jon Padvorac, PE

waterfront engineer by day, baker by night

CAN THIS BE BAKED
DURING THE DAY TOO?



Reid Middleton

Everett

WA

"Herman" Cake



"HERMAN" STARTER

1 Mix ingredients in bowl, loosely cover & put in refrigerator.
Stir starter once a day for 5 days.

½ cup sourdough starter
½ cup flour
½ cup milk
¼ cup sugar

INCLUDE 10 DAYS OF CONSTRUCTION ADMIN IN BUDGET

2 On Day 5, mix in new ingredients, loosely cover, & put in refrigerator.
Stir starter once a day for 5 days.

1 cup flour
1 cup milk
½ cup sugar

CAKE MIX

3 On Day 10, mix in new ingredients with "Herman" starter at medium speed until well-blended.
Preheat oven 350°, pour cake mixture into well greased, floured 2x9x13 pan.

2 cups flour
½ tsp cinnamon
½ tsp baking soda
2 tsp baking powder
1 cup sugar
2 eggs
½ cup oil

TOPPING

4 In separate bowl, mix flour, cinnamon, brown sugar, melted butter.
Pour over cake mixture, bake 30 min. at 350°.
DON'T GIVE UP, ALMOST THERE

1 tsp flour
1 tsp cinnamon
½ cup brown sugar
⅓ cup melted butter

FAHRENHEIT NOT KELVIN

GLAZE

5 Mix butter, milk, brown sugar in saucepan, bring glaze to boil 3-4 minutes.
When finished baking, pour glaze over top.

¼ cup butter
⅛ cup milk
¼ cup brown sugar

FINALLY AFTER COOLING, CUT & EAT



Poke (pō-'kā)

Kevin Galvez (SE) CONGRATS ON GETTING YOUR SE!

structural engineer/Poke master



BLACK BELT POKE MASTER



Reid Middleton

Honolulu

HI

Poke (pō-'kā)



- 1 lb. ahi or salmon, sushi grade, 1 ~~inch~~^{1"X1"X1"} cube
1 cup yellow onion, sliced (sweet onion preferred)
¼ cup green onion, chopped
1 tbsp hawaiian salt
1 tsp garlic, chopped
1 tsp chili flakes
2 tsps sesame oil
3 tsps shoyu (soy sauce)

PERFECT EXCUSE TO TRAVEL
TO HAWAII FOR SALT 😊

SECRET INGREDIENT: 1 tbsp inamona (roasted & ground kukui or candle nut)

1

Mix well in a bowl and serve immediately or refrigerate

WHAT IF WE WANT TO SERVE
IT AFTER WE REFRIGERATE??

TOO SCARY OF A NAME

~~Deviled~~ Eggs

Shady Almodova

office guru & OCCASIONAL FOODIE



Reid Middleton

San Diego

CA

Deviled Eggs



6 hardboiled eggs
2 tbsp mayonnaise
1 tsp white vinegar
1 tsp yellow mustard

½ tsp salt
Paprika
1 can sliced black olives

SAFETY

FOOD-GRADE STEEL??

- 1** Slice eggs in half lengthwise and remove yolks; (this will give you 12 egg halves). Set whites aside. *ALONG X AXIS W/ A 6cm PARING KNIFE*
- 2** Mash yolks with a fork in a small bowl. Stir in mayonnaise, vinegar, mustard, salt, and mix well.
- 3** Stuff or ~~12" HOPE~~ pipe egg yolk mixture into egg whites.
- 4** Sprinkle with paprika and top with sliced olive. Refrigerate until serving.