

Recipe

HOW TO USE: Enter the number of people the recipe serves and how many you plan to prepare for. Then, enter your ingredients and amounts needed in the first two columns, using the pull-down menus for measurement types (for example, oz or cup). Finally, replace the sample instructions with your own recipe instructions.

The formula will scale the recipe for you. Match the measurement units for the scaled amount to get the proper conversion. Create a Shopping List if you need to grab some of the ingredients.



Fiya Bowl Recipe

Recipe serves	Prepared for
2	4

Ingredient	Amount	Scaled amount
Celeriac, raw	0.5 oz	1 oz
Dill weed, fresh	1.0 tbsp	2 tbsp
Dill Pickle Juice	0.5 cup	1 cup
Lemon juice, raw	0.5 cup	1 cup
Pepperoncini	4.0 ----	8 ----
Vinegar, distilled	1.0 cup	2 cup
Red Onion, Chopped	0.5 tbsp	1 tbsp
Egg, whole, cooked, hard-boiled	1.0 tbsp	2 tbsp
Beef, cured, sausage, cooked, smoked	4.0 tsp	8 tsp
Pickles, cucumber, dill or kosher dill	1.0 tsp	2 tsp
Frank's RedHOT Buffalo WIng Sauce	1.0 tsp	2 tsp

Shopping List

Ingredients	Have it	Quantity
Dill weed, fresh	<input type="checkbox"/>	1 lb
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Ingredient	Amount		Scaled amount	
Pickled Green Jalapeno Peppers	1.0	tsp	2	tsp
Peppers, jalapeno, raw, cold pressed juice	0.1	tsp	1/5	tsp
Pepper, banana, raw	0.5	tsp	1	tsp
Crushed Red Pepper Flakes	0.5	tsp	1	tsp
Brown sugar	2.0	tsp	4	tsp
Spices, chili powder	0.5	tsp	1	tsp
Himalayan Pink Salt	0.3	tsp	3/5	tsp
Spices, cloves, ground	0.5	tsp	1	tsp
Old Bay Seasoning	0.5	tsp	1	tsp
Spices, pepper, black	1.0	tsp	2	tsp
Spices, onion powder	0.5	tsp	1	tsp
Cajun Seasoning	0.5	tsp	1	tsp
Spices, cloves, ground	0.5	tsp	1	tsp
Chicken Bouillon Powder	0.5	tsp	1	tsp
Spices, parsley, dried	0.5	tsp	1	tsp
Spices, garlic powder	0.5	tsp	1	tsp
Spices, bay leaf	1.0	tsp	2	tsp

Ingredients	Have it	Quantity
	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	

Instructions

1. Boil Smoked Sausage & Eggs 20 minutes.
2. In the meantime, mix all spices in a bowl. (brown sugar, garlic powder, onion powder, black pepper, ground cloves, chili powder, cajun seasoning, parsley, chicken bouillon, salt, and red pepper flakes)
3. Dice the Red Onions, Pickles, and Smoked Beef Sausage
4. Mince Celery

.. mixed celery.

5. Peel Egg
6. Use a Mason Jar. Place eggs, beef smoked sausage, pickles, banana peppers, jalapeño peppers, pepperoncini, red onion, dill weed, and celery
7. Add mixed spices & Bay Leaf.
8. Add juices pickle, jalapeño, pepperoncini, banana peppers
9. Shake generously
10. Seal in Mason Jar for at least 24 hours in a cool dry storage area.
11. Put in a bowl and ENJOY!
12. This can last up to 2 years if stored right.