



RECIPES SUBMITTED  
BY NINER NATION

# THE SHARED TABLE



UNIVERSITY OF NORTH CAROLINA  
CHARLOTTE



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*The Shared Table*  
Holiday and Summer editions

## THE SHARED TABLE

Dear Niner Nation,

This July 4<sup>th</sup>, as we commemorate the 250<sup>th</sup> anniversary of our nation, we are pleased to offer the second installment of “The Shared Table.”

The “Shared Table” originated last fall when members of the UNC Charlotte campus community submitted recipes that reflected their families, cultures and favorite memories. A small group of contributors then came together for a Thanksgiving meal where they enjoyed those dishes and shared the stories behind them.

The submitted recipes became a digital cookbook celebrating the people, traditions and connections that make Niner Nation so special.

America’s story is one of many people and traditions coming together across generations. Few things reflect that more naturally than food.

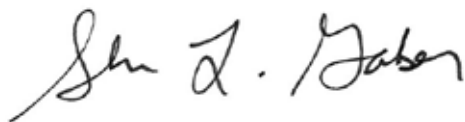
This collection features summer recipes from UNC Charlotte faculty, staff and students. Some may remind you of home. Others may introduce you to something new. Many carry stories and traditions that have been shared across generations. Together, they reflect the spirit of community that defines UNC Charlotte.

We hope these dishes bring joy to your celebrations this summer, and perhaps even find a permanent place in your own family traditions.

On behalf of our faculty, staff and students, I wish you and yours a safe and happy 250<sup>th</sup> Independence Day and a summer filled with rest, renewal and memorable moments.

Go Niners!

Sincerely,



Sharon Gaber  
Chancellor



# DRINKS

## **AAM PANNA [RAW MANGO REFRESHMENT DRINK]**

Submitted by: Purva Jagtap, graduate student

### **INGREDIENTS**

2 raw mangoes (kaccha aam)  
3 to 4 Tbsp of sugar or jaggery (adjust to taste)  
1/2 tsp roasted cumin powder  
1/4 tsp black salt  
Mint leaves (a few)  
2 to 3 cups chilled water  
Ice cubes

### **INSTRUCTIONS**

Boil the mangoes until soft (about 10 to 15 minutes in a pressure cooker or pan).

Let them cool, peel the skin and scoop out the pulp. Blend the pulp with sugar/jaggery, mint leaves, cumin powder and black salt. Add chilled water and blend again. Serve over ice.

You can add a pinch of black pepper for extra zing. Store the concentrate in the fridge for 3 to 4 days. It's sweet, tangy and perfect for hot weather!

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## **MANGO LASSI**

Submitted by: Shailesh Kumar '06 MS

### **INGREDIENTS**

1 cup ripe mango pulp (alphonso mango pulp works best)  
1 cup fresh plain Greek yogurt  
1/2 cup cold milk  
1 to 2 Tbsp sugar or honey to taste  
Pinch of ground cardamom

### **INSTRUCTIONS**

Mix all ingredients together and enjoy!



# SIDE DISHES

## **SWEET POTATO BISCUITS**

Submitted by: Jonathan Reece, university registrar

### **INGREDIENTS**

1 small, orange sweet potato  
1 to 2 tsp of sugar  
2 cups plain flour (all-purpose)  
3 tsp baking powder  
1/2 tsp salt  
1/4 cup shortening (Crisco all vegetable)  
1/4 cup of milk

### **INSTRUCTIONS**

Boil the sweet potato until the knife goes into it easily. Then, peel and mash the potato and add a teaspoon or two of sugar to the mash. You can cook the potato the night before and refrigerate, then add sugar the next morning.

Mix together flour, baking powder and salt. Cut in shortening. The mixture will be lumpy. Then add as much of the potato as you want. You don't have to add it all. Then, to make it workable and stick together, add milk. It may be 1/4 cup but add just a little at a time. Then, put the dough out on a floured board or a big piece of foil. Flatten out the dough so you can cut the biscuits. You will need to keep flouring the dough a little as you flatten it out. It will be sticky. Then put on a sheet pan and bake at 450 degrees for 12 to 15 minutes or until brown on the bottom. The more you flatten your dough, the more biscuits you will have and the thinner they will be.

After they come out of the oven and while they're still hot, add lots of butter!

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## **CONFETTI CORN WITH BACON**

Submitted by: Ryan Honeyman, senior creative director, University Communications

### **INGREDIENTS**

4 1/2 cups fresh corn (from about 7 ears)  
8 slices of bacon, diced into small pieces  
2/3 cup chopped red bell pepper  
1/2 cup chopped red onion  
1/2 tsp salt and freshly ground black pepper  
6 oz light cream cheese  
1/3 cup milk, then more as needed  
1/3 cup chopped green onions (optional)  
2 Tbsp chopped fresh parsley

### **INSTRUCTIONS**

Cook bacon in a large skillet until crisp. Drain and keep 1 Tbsp in skillet. Transfer bacon to a plate lined with paper towels to drain. Heat skillet with drippings over medium-high heat.

Add corn, bell pepper, red onion and season with salt and pepper. Saute until tender. Add in cream cheese and milk and cook and stir until the cheese has melted. Add in more milk 1 Tbsp at a time to thin as needed.

Stir in green onions, parsley and half the bacon. Transfer to a serving bowl and top with remaining bacon, serve warm.



# SIDE DISHES

## SUMMER HASHBROWNS

Submitted by: Evan Rochford, undergraduate student

### INGREDIENTS

2 lbs of potatoes  
1 medium to large onion  
Salt  
Pepper  
Oil or ghee, any fat with a high smoke point  
(canola oil or vegetable oil work great)

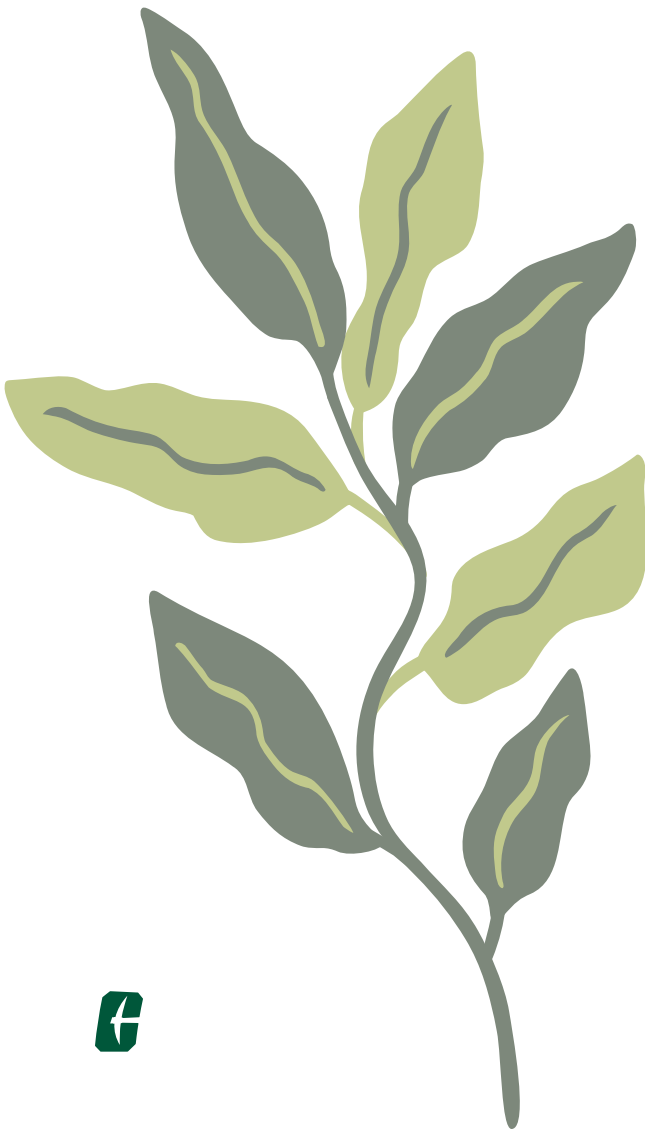
### INSTRUCTIONS

Grate the potatoes and onion using a cheese grater and keep the skins on. Strain the potatoes using a towel or a cheese cloth. Add a generous amount to your towel of choice and fold the towel so the potatoes are enclosed and not in danger of falling out and making a mess. Wring it out, attempting to remove as much water from the potatoes as possible. Do the same with the onion. Best to do in batches, I find it gets rid of the most water possible. Keep the onions separate as much as possible.

Season the potatoes with salt. Coat the bottom of your pan with oil, not too much as to flood the pan, but enough to have a sturdy layer of oil at the bottom. Shape the potatoes into the pan, use the sides of the pan to help you make a well in the center, like a bowl of sorts. Fill the crater with the onions, this is done to account for potatoes and onions different cooking times. Top off the creation with the remaining potatoes.

Cook at gentle heat, medium low, pancake cooking temperature and press the hashbrown with your cooking utensil to 'glue' it all together. Use the pan to turn the hashbrown as you cook. They might stick at first. Pay attention to the edges as it cooks and once they look to be golden brown prepare for a flip. Place a plate on top of the pan, flip the pan over such that the hashbrown lands on it. Slide the hashbrown back onto the pan, with help from your spatula, and cook on the other side.

Pull from heat once done. What you're left with should be a golden brown circular hash brown. Crack some pepper on top and eat with ketchup or hot sauce.



# SIDE DISHES

## **BAKED GERMAN POTATO SALAD**

Submitted by: Amy Browns, associate director of employer engagement and experiential learning,  
University Career Center

### **INGREDIENTS**

1/2 cup bacon, diced  
1/2 cup celery, sliced  
1/2 cup onion, chopped  
4 cups boiled potatoes, cooked and sliced into chunks  
1 1/2 tsp salt  
1/4 tsp pepper  
1 1/2 tsp flour  
1/3 cup sugar  
1/3 cup vinegar  
2/3 cup water

### **INSTRUCTIONS**

Fry bacon and drain. Return two tablespoons of bacon fat to the skillet. Add celery, onion, salt and flour to the skillet and cook gently on low. Add sugar, vinegar, water and pepper. Bring this to a boil. Pour over potatoes and bacon in a 1 1/2 quart baking dish. Cover and bake at 350 degrees for 30 minutes.

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## **CORN PUDDING**

Submitted by: Natalie Huie '14, associate director of college alumni engagement

### **INGREDIENTS**

Cooking spray  
2 eggs  
1 cup sour cream  
1/2 cup melted butter  
Can of creamed corn  
Can of whole kernel corn (drained)  
Box of Jiff cornbread mix

### **INSTRUCTIONS**

Grease a 3-qt casserole dish with cooking spray and preheat the oven to 350 degrees. In a large bowl combine eggs, sour cream, melted butter, creamed corn and whole kernel corn. Stir in the box of Jiff cornbread mix. Pour the mixture into the prepared casserole dish and bake for 45 minutes. Serve warm.

Alternative Option - Smoke it! Put the casserole dish inside the smoker as it gets to 350-375 degrees and cook for 45 to 60 minutes.



# SIDE DISHES

## ITALIAN POTATO SALAD

Submitted by: Nicole Ianieri, director, English Language Training Institute

### INGREDIENTS

Small bag of red potatoes  
Red wine vinegar (don't substitute other types)  
Olive oil  
Bunch fresh Italian (flat-leaf) parsley, washed,  
dried and stemmed, leaves coarsely chopped  
Fresh garlic to taste  
1/2 red onion  
Salt  
Pepper  
Fresh celery leaves, chopped (optional)  
Cured black olives (optional)  
Hard boiled eggs (optional)

### INSTRUCTIONS

Wash the potatoes; do not peel them. Boil the potatoes. Monitor for doneness; they should still hold their shape without being too firm. Check by poking with a fork after several minutes; the fork should go in easily, but the potato should not crumble. Don't overcook.

Drain the potatoes and, while still warm, peel them as best you can. Take care not to burn yourself; they will be hot. If you're using red potatoes, it's fine if some or even most of the skin remains. If using russets or other thick-skinned potatoes, don't skip this step.

Cut the potatoes into pieces or slice into half-moon rounds, but take care that the sections are not too small. The potato pieces should still hold their shape, but may be crumbly around the edges. Immediately dress with oil and vinegar. Start with three tablespoons of oil to 1 tablespoon of vinegar and add more depending on your taste and how much the potatoes will absorb. The potatoes will absorb the oil, but the finished dish should not be oily. Toss gently to allow flavors to meld.

Season with salt and pepper to your taste. Add at least two cloves of peeled and thinly sliced garlic. Add more to your taste if desired. Peel and thinly slice the onion into half-moons. Cut these in half and add to the potatoes and add the chopped parsley. If you have fresh celery leaves, these make a nice addition. Pitted cured black olives, sliced in half, make a nice addition as well. Toss the salad again once all ingredients are added. Taste for seasoning and serve warm or at room temperature.



# MAIN DISHES

## **SWEET POTATO BLACK BEAN BURGER**

Submitted by: Tyler Carrier, postdoctoral researcher, Klein College of Science

### **INGREDIENTS**

2 cups mashed sweet potato (3 large sweet potatoes)  
Olive oil (for cooking sweet potato)  
1 to 1 1/2 cups cooked white rice  
1 cup cooked unsalted black beans (rinsed and well drained)  
1/2 cup finely diced green onion  
1/2 cup walnut or pecan meal (finely chopped)  
2 1/2 tsp ground cumin  
1 tsp smoked paprika  
1/4 tsp each salt and pepper (to taste)  
1/4 tsp chipotle powder (optional)  
1 Tbsp brown sugar (optional)  
2 eggs  
For serving (optional)  
Sliced avocado  
Coleslaw  
Sliced onion  
Whiskey BBQ Ketchup

### **INSTRUCTIONS**

Preheat the oven to 400 degrees F (204 C). Cut sweet potatoes in half, rub them with olive oil and place them face down on a foil-lined baking sheet. Bake sweet potatoes until soft and tender to the touch (about 30 minutes) and set aside. Reduce oven heat to 375 degrees F (190 C).

While potatoes are baking, cook rice. Add black beans to a mixing bowl and mash half of them for texture. Add sweet potato and lightly mash, add 1 cup of rice, green onion, nut meal and spices. Mix to combine. Taste and adjust seasonings as needed. Add more rice or nut meal if the mixture feels too wet. It should be very moist but moldable.

Lightly grease a baking sheet and line a 1/4 cup measuring cup with plastic wrap. Fill the lined measuring cup with sweet potato mixture. Scrape down to pack, then lift out and transfer to the baking sheet and gently press down to mash. The thinner you press them, the faster they'll cook, but no need to go too far. Just a gentle press will do.

Bake burgers for 30 to 45 minutes, carefully flipping 20 minutes in to ensure even cooking. The longer you bake them the firmer and drier they will get. Serve on slider buns (double stack for more bulk) or atop a salad with sliced avocado, red onion, greens and ketchup or salsa. Store leftovers covered in the fridge for up to a few days. Freeze for longer term storage.



# MAIN DISHES

## TINA'S CHICKEN CUTLETS

Submitted by: Tina Dadio, university public records officer and legal specialist

### INGREDIENTS

4 boneless, skinless chicken breasts  
1 cup all-purpose flour  
2 or 3 large eggs  
1 cup of Italian-style breadcrumbs  
Salt and black pepper (to taste)  
1 tsp garlic powder (optional)  
1 tsp of hot sauce (optional)  
Vegetable oil or high temp olive oil for frying

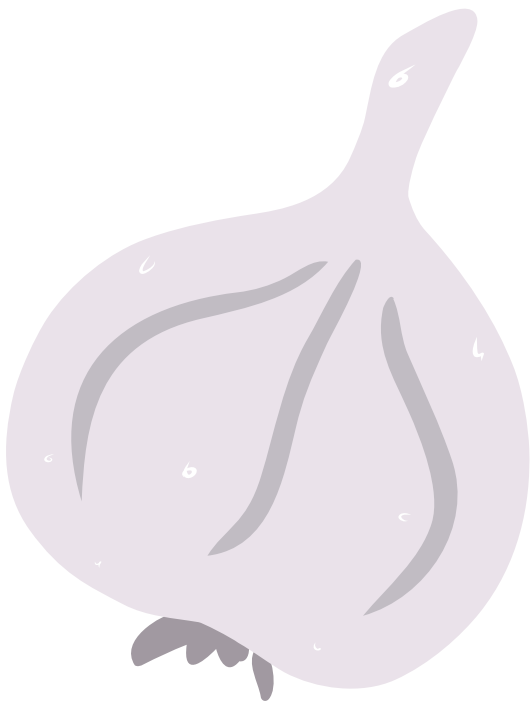
### INSTRUCTIONS

Pound the chicken breasts to about ½ inch thickness for even cooking. (I use the palm of my hand, but you can also use a mallet). Season both sides with salt and pepper.

Set up a breading station using one plate for flour, one plate for whisked eggs (optional to add a pinch of salt and pepper, plus a teaspoon of hot sauce) and one plate for Italian breadcrumbs (if using plain breadcrumbs, add parmesan cheese, garlic powder and oregano.) Dredge each chicken breast in flour (shake off excess) and dip into the egg mixture. Coat thoroughly with the breadcrumb mixture, pressing gently so it sticks.

Heat about 2 to 3 inches of oil in a large skillet over medium heat (optional: add 2 Tbsp of butter). Lower heat if starting to burn. Fry chicken cutlets for 3 to 4 minutes per side, until golden brown and cooked through to an internal temp of 165 F (74C). Transfer to a paper towel-lined plate to drain excess oil. Serve hot. Great alongside pasta, salad or in a sandwich.

I pound the chicken breasts while coating them with breadcrumbs to help the coating stick better. I also slice thick chicken into 3 or 4 pieces. If you prefer thicker cuts, slice them in half instead.



# MAIN DISHES

## **SUMMER PENNE AND ROMA TOMATOES**

Submitted by: Susan Messina, director of strategic content, University Communications

### **INGREDIENTS**

1 lb penne pasta or more  
Several (+ a couple more) ripe Roma tomatoes  
A lot of fresh, chopped garlic  
As much fresh, aromatic basil as you like, maybe a handful  
Olive oil  
Salt and pepper

### **INSTRUCTIONS**

A couple of hours before you plan to eat -- preferably outdoors on a nice day -- slice up the tomatoes and add them to a large bowl. Add several cloves of chopped garlic. Cover the mixture with olive oil. Rough chop the basil and add it to the bowl. Mix well. Let this marinate on the counter until ready to serve. Shortly before dinner time, cook the pasta, al dente, according to package instructions. Drain well and add to the tomato mixture and combine well. Add salt and pepper to taste. Kiss the person next to you and enjoy!

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## **DYNAMITE**

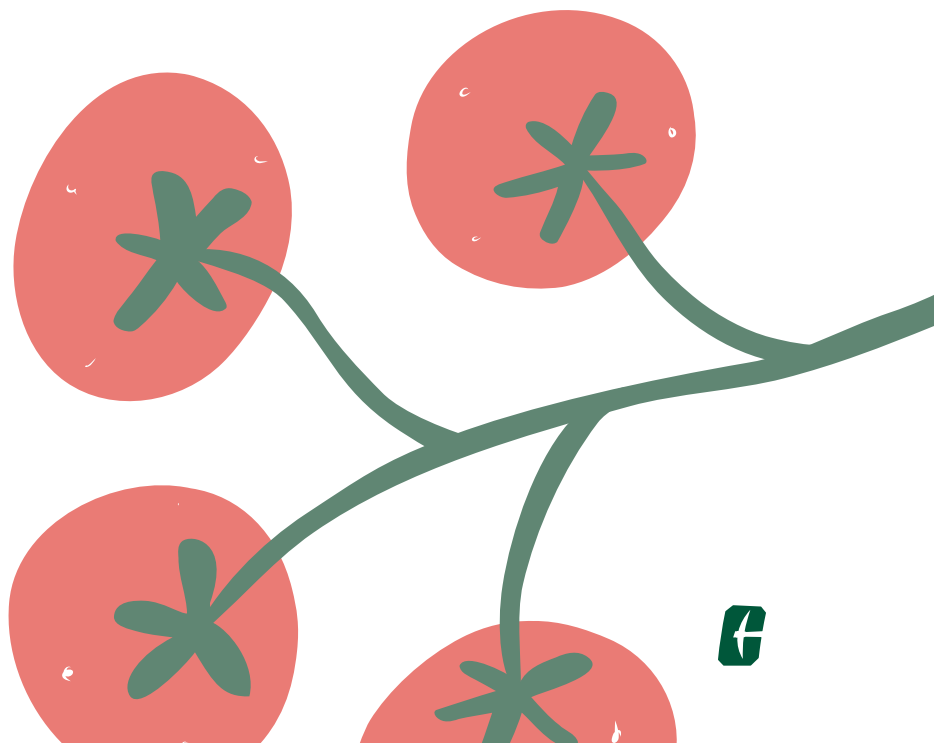
Submitted by: Jennifer Howe, director of campus and community communications, University Communications

### **INGREDIENTS**

2 green peppers, diced  
1 onion, diced  
1 stalk of celery, diced  
1 lb ground beef  
1 can tomato sauce  
6 oz tomato paste  
Salt  
Pepper  
Red pepper flakes to taste  
Sub rolls

### **INSTRUCTIONS**

Brown the ground beef, peppers, onion and celery. Add the rest of the ingredients and simmer on low for 1 to 1 ½ hours. Serve on sub rolls.



# MAIN DISHES

## **SEARED SCALLOPS WITH CORN, BACON, AND AVOCADO RELISH**

Submitted by: Chad Carwein, university sustainability officer

### **INGREDIENTS**

Salt and freshly ground black pepper  
Vegetable oil, for oiling pan  
16 dry sea scallops  
2 avocados  
12 strips bacon, cooked and chopped  
1 lemon, halved  
4 ears corn, shucked  
1 medium onion  
1 red bell pepper  
2 Tbsp chopped fresh parsley

### **INSTRUCTIONS**

Take a small bowl and place it upside-down inside a large bowl (this will provide a small stand for your corn, making it easier to remove the kernels and the large bowl will catch them as they fall, avoiding a mess). Using a knife, remove the kernels from the corn, letting them fall into the bowl.

Dice the onion and red bell pepper and add them to the bowl with the corn. Add one tablespoon of the chopped parsley and season with salt and pepper. Mix to evenly distribute the ingredients. Set a pan over medium heat and add some oil. Add the corn mixture to the pan and cook until the onions begin to soften, tossing occasionally, about five minutes. Remove from the heat and let cool.

Sprinkle the sea scallops with salt and pepper. Set a pan over medium-high heat and add some oil. Add the scallops and sear until golden in color, about a minute on each side. Remove from the heat and let rest. Dice the avocados and add them to the corn relish along with the chopped bacon. Season with salt and pepper and mix together. Distribute the relish evenly among four plates and top each with four scallops. Garnish with the remaining tablespoon of parsley and a squeeze of lemon.



# DESSERTS

## **COOKIES AND CREAM FLUFF**

Submitted by: Kelly Ortiz, FM operations

### **INGREDIENTS**

2 cups cold milk  
1 3.4 oz instant vanilla pudding  
1 8 oz carton frozen whipped topping (thawed)  
15 Oreo cookies (add more if you would like)

### **INSTRUCTIONS**

In a bowl, whisk milk and pudding for 2 minutes (follow box instructions) or until slightly thickened. Fold in whipped topping and broken cookies. Refrigerate for at least 30 minutes (or longer if you want the cookies soft). Spoon into a dessert dish and top with additional cookies if desired. You can also just serve it straight out of the bowl. Refrigerate until and after serving.

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## **ALMOND JOY VEGAN ICE CREAM**

Submitted by: Suzanne Voigt, program manager for career readiness design and faculty/staff engagement, University Career Center

### **INGREDIENTS**

1 can coconut milk (full fat) 13.5 oz; pour into 2 cup measure and fill the rest with coconut or oat milk  
1 cup coconut or oat milk  
2 Tbsp cornstarch mixed with 1/4 cup coconut or oat milk for slurry  
3/4 cup cane sugar  
1 Tbsp almond extract  
1 tsp vanilla  
Dash of salt  
1/4 cup mini vegan chocolate chips  
1/4 cup chopped almonds

### **INSTRUCTIONS**

Put the milks and sugar in a saucepan and bring to a boil over medium to medium-high heat. Once the mixture is boiling, add in the cornstarch slurry; the mixture should thicken quickly, and you can keep it on the heat a minute or two to encourage the thickening process. Remove from heat and add the extracts and salt.

Chill the mixture for at least three hours in the fridge. Process in your ice cream maker. Add in the chocolate and almond in the last five minutes of churning. Top with coconut and enjoy!



# DESSERTS

## **RHUBARB CUSTARD BARS**

Submitted by: Leslie Zenk, associate provost and chief of staff, Office of Academic Affairs

### **INGREDIENTS**

Crust:

2 cups all-purpose flour  
1 cup cold butter or margarine  
1/4 cup sugar

Filling:

2 cups sugar  
1 cup whipping cream  
5 cups chopped fresh or frozen rhubarb, thawed  
and drained  
7 Tbsp all-purpose flour  
3 eggs, beaten

Topping:

2 packages (3 oz each) of cream cheese,  
softened  
1 cup whipping cream, whipped  
1/2 cup sugar  
1/2 tsp vanilla

### **INSTRUCTIONS**

In a bowl, combine the flour and sugar and cut in butter until the mixture resembles coarse crumbs. Press into a greased 13x9 inch baking pan. Bake at 350 degrees for 10 minutes. Meanwhile, for filling, combine sugar and flour in a bowl. Whisk in cream and eggs. Stir in rhubarb and pour over the crust, Bake at 350 degrees for 40 to 45 minutes or until the crust is set. Cool for topping, beat cream cheese, sugar and vanilla until smooth; fold in whipped cream. Spread over top. Cover and chill. Cut into bars. Store in the refrigerator.



# DESSERTS

## **SUMMER STRAWBERRY CAKE**

Submitted by: Christy Eaton, placement coordinator for school and community partnerships,  
Cato College of Education

### **INGREDIENTS**

Strawberry Puree:

1 pound fresh or frozen strawberries thawed

Cake:

2 3/4 cups all-purpose flour

2 1/2 teaspoons baking powder

1 tsp salt

1/4 teaspoon baking soda

1 cup unsalted butter softened

2 cups granulated sugar

4 large egg whites, room temperature

2 teaspoons vanilla extract

1/2 cup whole milk room temperature

1/2 cup fresh strawberry puree

Strawberry Frosting:

8 oz cream cheese, room temperature

1 cup unsalted butter, room temperature

1 tsp vanilla extract

Pinch of salt

6 to 7 cups powdered sugar sifted

1/4 cup fresh strawberry puree

### **INSTRUCTIONS**

Strawberry Puree:

Hull the strawberries, place them in a blender and puree on high for about 30 seconds. Pour the mixture into a small saucepan and bring to a simmer over medium heat, stirring frequently. Cook until reduced by about half, 25 minutes for fresh and up to 45 minutes for frozen (you should have one cup of reduction.) Let cool completely before dividing to use in both the cake layers and the frosting.

Cake:

Preheat the oven to 350 F. Butter two 9-inch round cake pans or spray with baking spray and line the bottoms with parchment paper. In a large bowl, whisk together the flour, baking powder, salt and baking soda. In a large mixing bowl or the bowl of a stand mixer with the paddle attachment, beat the butter on medium speed just until creamy. Add the sugar and beat until light and fluffy, about five minutes. Scrape down the bowl and add the egg whites and vanilla. Beat on medium speed for about one minute or until well combined and very fluffy. Reduce the speed to low. Add the flour mixture alternating with the milk and the strawberry reduction, mixing just until combined. Bake for 30 minutes or until the cake is springy to the touch and starts to pull away from the sides of the pans. Let the cakes cool in the pans for 20 minutes.

Strawberry Frosting:

In a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese, butter, vanilla and salt until smooth and fluffy. Gradually add in the powdered sugar alternating with a tablespoon of the strawberry puree. Once all of the sugar is added, increase the speed to medium and beat until fluffy.



# DESSERTS

## MUNG BEAN POPSICLE

Submitted by: Yongling Gorke, assistant director, Office of Global Learning

### INGREDIENTS

- 1 cup dried green mung beans (soaked overnight)
- 4 cups water (for cooking the beans)
- 1/2 cup rock sugar or granulated sugar (adjust to taste, keeping in mind that freezing dulls sweetness slightly)
- 1 cup whole milk or full-fat coconut milk (for a richer, creamier texture)
- 1 Tbsp cornstarch dissolved in 2 Tbsp cold water (this prevents the popsicles from turning into rock-hard solid ice blocks)
- A pinch of salt (to balance and elevate the sweetness)

### INSTRUCTIONS

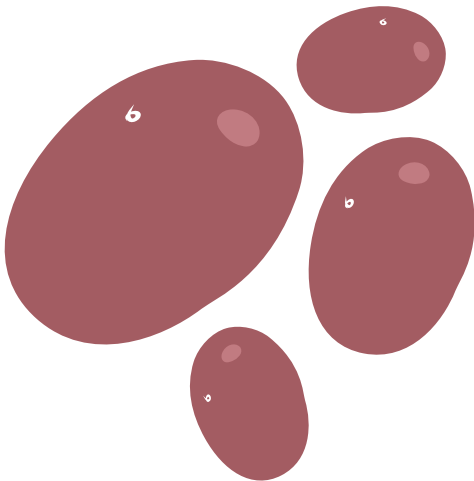
Soak and rinse the beans for 8 to 12 hours. Rinse the mung beans thoroughly, then soak them in plenty of water overnight. They will expand to nearly double their size, which helps them cook evenly and quickly. Simmer until soft for 25 to 30 minutes. Drain the soaked beans and place them in a pot with the four cups of fresh water. Bring to a boil, then lower the heat to a simmer. Cover and let them cook until the beans burst open and are completely soft to the touch.

Sweeten and thicken for five minutes. Stir in the sugar and a pinch of salt until fully dissolved. Give your cornstarch slurry a quick mix, pour it into the simmering pot while stirring continuously, and let it cook for another minute until the liquid thickens slightly. Turn off the heat.

Divide and blend for five minutes. Scoop out about half to one cup of the cooked whole beans from the bottom of the pot and set them aside. Let the remaining mixture cool slightly, then add your milk or coconut milk. Transfer this mixture to a blender and puree until completely smooth.

Optional: you can also pour in the mixture to the molds without the pureeing process if you prefer the original texture of mung beans, I don't usually puree the cooked mung beans, but I think for people who have not had mung beans before, pureeing will ease the introduction of Mung bean to them.

Drop a spoonful of the reserved whole mung beans into the bottom of each of your 12 popsicle molds to ensure everyone gets a few whole beans at the tip. The addition of whole mung beans is optional, especially for people who are having mung beans for the first time. Pour the blended creamy base over the top, leaving a tiny bit of headspace at the top for expansion. Freeze for six plus hours. Insert your popsicle sticks. If your mold doesn't have a secure lid to hold the sticks straight, freeze them for one to two hours until slushy, then insert the sticks so they stay centered. Freeze for at least six hours or overnight.



# DESSERTS

## **STAR SPANGLED FRUIT PIZZA**

Submitted by: Erika J. Kramer, graduate student

### **INGREDIENTS**

1 box yellow or vanilla cake mix (use gluten free mix to make GF)  
1/2 cup vegetable oil  
2 large eggs  
8 oz cream cheese, softened (can use cashew cream cheese to make dairy free)  
1/2 cup powdered sugar  
1/2 tsp vanilla extract  
Assorted fresh fruit (strawberries, blueberries, raspberries and/or cherries)



### **INSTRUCTIONS**

**Prepare the Crust:**

Preheat your oven to 350 F. In a large bowl, whisk together the cake mix, oil and eggs until smooth and completely combined. Lightly grease a rectangular pan or a standard baking sheet.

Press the thick dough out into a flat, even layer. Bake for 10 to 12 minutes until it is lightly browned. Let the crust cool completely before moving to the next step.

**Mix the Frosting:**

While the crust cools, beat the softened cream cheese, powdered sugar and vanilla extract together with a hand mixer until smooth and fluffy (you can also fold in 1/2 cup of thawed whipped topping for a lighter texture).

**Decorate:**

Spread the cream cheese frosting evenly over your cooled cake mix crust. Arrange your sliced fruit on top in a star spangled pattern and refrigerate for at least 30 minutes before slicing and serving.



# DESSERTS

## SHAHI TUKDA

Submitted by: Sharon Perumandla, Belk College of Business

### INGREDIENTS

Rabri (thickened milk):

1 liter full-cream milk

1/4 cup sugar (adjust to taste)

1/4 tsp cardamom powder

10 to 12 Saffron strands (kesar)

1 Tbsp Chopped nuts (almonds and pistachios)

Sugar Syrup (chasni)

1/2 cup sugar

1/2 cup water

2 cardamom pods (crushed)

Few drops rose water or kewra water (optional)

Toast and Garnish

5 to 6 slices white bread (edges removed, cut diagonally into triangles)

1/2 cup ghee (clarified butter) for frying

Slivered almonds, pistachios, edible silver leaf and dried rose petals

### INSTRUCTIONS

Rabri:

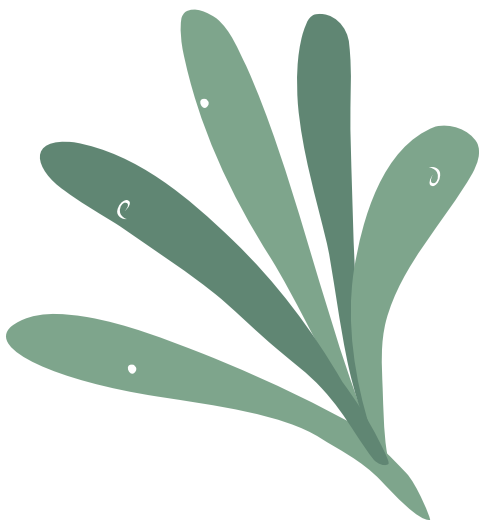
Pour the milk into a wide, heavy-bottomed pan and bring it to a boil. Reduce the heat to medium-low. Let the milk simmer, stirring occasionally. As a layer of cream (malai) forms on top, gently push it to the sides of the pan. Cook until the milk reduces to one-third of its original volume (about 30 to 35 minutes). Add the sugar, saffron, cardamom powder and chopped nuts. Scrape the collected cream from the sides back into the milk. Simmer for another five minutes until thick and creamy, then turn off the heat. Let it cool (it will thicken further).


Sugar Syrup:

In a separate saucepan, combine the sugar, water and crushed cardamom. Bring it to a boil and let it simmer for about five to seven minutes on medium heat until it reaches a sticky consistency. Stir in the rose or kewra water and turn off the heat. Keep it warm.

Bread:

Heat ghee in a shallow frying pan over medium heat. Place the bread triangles in the pan and fry until they turn an even, deep golden brown and crispy on both sides. For a lighter version, use an air fryer, but frying in ghee adds a richer, more authentic flavor. Remove and drain excess ghee on paper towels. Dip each crispy fried bread slice into the warm sugar syrup for about 10 to 15 seconds so it absorbs the sweetness but doesn't get soggy. Arrange the soaked bread slices on a serving platter. Pour the thick, cooled Rabri generously over the bread slices, covering them completely. Garnish with plenty of slivered almonds, pistachios, dried rose petals and a touch of silver leaf for that authentic royal look. For the best contrast in textures, serve it immediately while the bread is slightly warm and crispy underneath the chilled, creamy Rabri.



A green and white checkered cloth is draped over a white wooden surface. The cloth is folded and draped, creating a sense of movement and texture. The wooden surface is made of horizontal planks with a visible grain and some natural imperfections. The overall scene is bright and clean, with a focus on natural materials and colors.

UNC Charlotte is proud to present the summer edition of the Niner Nation Digital Cookbook — a collection of recipes lovingly shared by our students, faculty and staff.

We hope these recipes bring joy to your kitchens and warmth to your tables, reminding us all that Niner Nation is strongest when we come together.



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