

Garnish With Beak

Being
An expanded and revised

*Compilation of fine recipes provided by the
talk.bizarre Usenet Community*

With Assistance from soc.bi, rec.audio.pro, and rec.arts.bodyart

Edited By

S. Dorsey
Second Edition

To Kathleen, whose absence ensured the completion of this book

All the recipes herein have been collected from the regular users of the Usenet newsgroup *talk.bizarre*. Some of them have been posted to that group, others sent privately to the editor. Many of them have been adapted from recipes in other cookbooks, and acknowledgement of this is given when this is the case. Over the years between 1986 and 1996, a substantial number of recipes have been posted to the group and have been collected. At the same time, Meredith Tanner (Gypsy) has been collecting additional recipes from people for such a cookbook as this, and happily, she has donated many of them here, to this cookbook.

The editor has merely collected these recipes from the community, and has generally verified them as looking okay. Each one of them has been tested by some user, who assures us of its quality, but it must be pointed out that it is the submitter, not the editor who is in full measure responsible for the recipe. This means that if you find a recipe not to your liking, come down with some horrible food allergy, are attacked by killer tofu, or claim your secret family recipe has been stolen, you should take this matter up with the fellow submitting the recipe, and not with the editor. No rights are implied.

Please note that some of these recipes are intended to be satirical, and may contain hazardous materials like razor blades, lead salts, ground glass, marijuana, or mayonnaise, among others. You are not expected to actually **use** any of these materials. Take such recipes in the humorous light in which they were intended. Do not consume alcohol if you are under age in the state which you are living. Always look twice whenever you cross the street. Before using Hungarian paprika, make sure to check that it isn't full of disgusting little bugs.

Much of the *talk.bizarre* community over the years is represented here, and it is hoped that you enjoy the food within in some way or another.



Appetizers

Baba Ghannouj

From Kate McDonnell

Apparently “Baba Ghannouj” is the name of a comic arab folk character. More to the point it’s the name of this eggplant dip. This is a somewhat imprecise recipe because eggplants vary so much in size and consistency

- *3 medium-largish eggplants, or the equivalent*
- *garlic (4-5 cloves, mashed up, maybe more if you love it)*
- *olive oil*
- *lemon juice*
- *tahini (about half a cup, give or take)*
- *pepper and salt*
- *finely chopped parsley*
- *fresh pita bread to dip, although unsalted corn chips also work okay*

Slice the eggplants lengthwise and brush olive oil on the cut sides. Place them cut side up on cookie sheets or some other flat baking surface and bake in a low oven, about 300°, for half an hour to an hour. (In an ideal world you’d roast them on an open fire, which would add a smoky taste to the dip. Try this if you can—I think you’d want to cook them cut side down on a real fire.)

Remove the eggplants. Usually there’ll be some liquid in the cup-shaped eggplant halves. Toss this out, then scoop the eggplant goop out of the skins. If the eggplant goop is stringy it’s best to put the goop into a blender and break the fibers up because they’re not very pleasant to scoop up in your dip. If it’s smooth, you’re in luck. Baba ghannouj has a better texture if you can proceed with a potato masher and a bowl rather than a blender, but use a blender if it seems indicated.

Mash or blend up the eggplant a bit. Eyeball your tahini supply and stir it up if it’s settled out, then add a few tablespoons of it to the eggplant goop. Work at it with your masher. Probably you will eventually add about half a cup of tahini as you go along.

After this it’s mostly a matter of pestling away at the mixture, adding the rest of the tahini, the mashed garlic and other things to taste. When you’ve got it where you want it, put it in a nice bowl, sprinkle the parsley on the surface, and chill for an hour or 2 before serving. Alternatively, forget the decorations, open your package of pita bread and pig out right away, but it is better slightly chilled.

Makes a reasonably big bowl. Like I say, it’s a rather imprecise recipe.

Hummus

From Stevi.

ingredients:

- *1 15 oz can garbanzos (chick peas), about half the liquid drained off*
- *1 cup tahini¹*
- *1/2 cup lemon juice²*

¹I like only a mild tahini taste. Add more if you prefer more tahini-intensive hummus, but not much more. A little tahini goes a long way. I usually add half of the 16 oz jars I find in my grocery store. Get the best tahini you can find. If the tahini is at all questionable, don’t use it: The result will be bad hummus. In this sense, tahini is the most important ingredient.

²I highly, highly recommend using fresh squeezed. Realemon or whatever is ok, but I can tell the difference. fresh juice is much better.

- *1/3 cup extra virgin olive oil*
- *4+ garlic cloves, peeled and chopped³*
- *1 teaspoon ground cumin*
- *6 fresh parsley springs, stemmed, or some dried parsley (optional)*
- *1 teaspoon salt (optional)*

Place all ingredients in food processor. Blend until smooth. Sprinkle with paprika before serving. I think it tastes best if you let it sit in the fridge for a couple hours before serving. serve with pita bread, and maybe veggies. Store in fridge— it'll keep three or so days.

Since all your ingredients are used raw, it is important to use the freshest, best stuff you can find. This recipe can be a little liquidy. I don't mind that, but if you prefer thicker hummus, drain the chickpeas well, and proly go lighter on the lemon juice and olive oil. It's hard to adjust once you blend it, but it will thicken a tad over time.

Makes about a pint.

Easy Tomato Thing

From Ben Cox.

OK. This recipe is one I got from asking a friend “hey, that smells good, what's in it?” and improvising from there.

Ingredients: Tomatoes, Basil, Scallions, Olive Oil, Salt, Pepper

Cut tomatoes into medium-sized chunks. Add a dash of olive oil, and some chopped scallions. Add basil, salt and pepper to taste.

Salsa One

Jonathan Byrd

Salsa ingredients:

- *1 doz. tomatillos, simmered in water for 15 min*
- *4-6 cloves of garlic*
- *1 small onion*
- *4-6 jalapeños (stem and seeds removed)*
- *1 tsp salt*

Puree in blender, refrigerate for 2-3 days.

HELPFUL HINT: If you remove the jalapeño seeds with your fingers, don't pick your nose for a while.

Salsa Two

Joni Johnson

- *2 cups tomatoes, finely chopped*
- *2 green onions, with tops, chopped*

³It is essential to chop them into three or four pieces, or the food processor seems to want to occasionally not blend the clove at all. I once had a guest find a complete clove! This will make a relatively high-garlic hummus, so adjust to taste. I actually usually use 5 or 6, depending on the size of the cloves, because hummus is mostly a way to eat raw garlic.

- *2 garlic cloves, minced*
- *1 teaspoon or more minced fresh jalapeño or chile of choice*
- *2 teaspoons olive or vegetable oil*
- *2 teaspoons or more fresh lime juice*
- *8-10 sprigs of fresh cilantro/coriander*
- *salt to taste*

Mix everything together, adjust flavors by adding salt, chilies, or lime juice. Refrigerate up to 2 days. Makes 2 cups.

Soups



“Canned” Soup

From Annie.

This fragrant, elegant treat is a tomato-based clam soup, Sicilian in origin. (Hey, I married an Italian; I take my vows seriously: “Love, honor, and cook like Grandma.”)

Prep time: 15 minutes (incredible!)

Yield: about 4 cups, enough for three people or two very hungry ones ⁴

Ingredients:

- *1 16 oz. can stewed tomatoes*
- *2 6 oz. cans chopped (not minced) clams*
- *1/2 tsp. oregano leaves (dried)*⁵
- *1/2 tsp. basil leaves (dried)*
- *generous pinch of cayenne pepper*
- *salt*
- *1/4 C minced fresh parsley (not packed into the cup, just heaped)*
- *2 or 3 medium to small cloves of garlic, crushed*

Pour tomatoes and their juice into a medium saucepan and break them up into small pieces. Add clams and their juice, oregano, basil and cayenne. Bring soup to a simmer over medium heat. Simmer about 5 minutes.

While the soup heats/simmers, toss together the parsley and garlic: first crush the garlic, then chop the parsley a bit—then add the garlic to the parsley and continue chopping until they are well-mixed/chopped.

After 5 minutes of simmering, add the parsley-garlic mixture to the soup. Simmer 3 to 5 minutes more. Season with salt (if necessary—it may not need any) and serve.

If you’d like a spicier version, just let the soup cool and refrigerate for a few hours. Not only will your fridge fill with the heavenly scent of garlic, but when you reheat the soup, the garlic and cayenne pepper flavors will have gotten quite a boost. I don’t recommend letting the soup sit overnight.

Gazpacho

This one has been through the hands of Joni Johnson, Vicki Oseland, someone named Gazelle, and Paullette Mitchell.

- *15 ounces tomato sauce – canned*
- *2 tablespoons olive oil*
- *2 tablespoons red wine vinegar*
- *1 tablespoon honey*
- *1 medium tomato – cut into cubes*
- *1 medium green pepper – chopped*
- *1 medium sweet red pepper – chopped*

⁴If you want to stretch the soup a bit further, add a cup of chicken broth or water to the initial simmering.

⁵Anytime you wish to use fresh herbs in place of dried ones, just multiply the indicated dried amount by 3—that will be the amount of fresh herbs you’ll need. Or, if a recipe calls for fresh and you only have dried—divide by 3 to find the dried amount you’ll need. But then, you probably already knew that...

- *1 stalk celery – chopped*
- *1 clove garlic – minced*
- *1/2 cucumber – seeded and chopped*
- *1/2 teaspoon hot pepper sauce*
- *1/2 teaspoon black pepper*

In a medium size mixing bowl, combine tomato sauce, olive oil, vinegar, and honey. Stir in remaining ingredients. Serve chilled. Serves 4-6

indonesian squash and spinach soup

From Gypsy.

this is adapted from a recipe in Sundays at Moosewood. they call for galanga in a different and more annoying form, and they don't call for blending the soup, but it's just so much nicer if you do. they also say to use almonds or macadamia nuts rather than peanuts, but peanuts are an awful lot more authentic for indonesian cooking. and they say the galanga is optional, but they are obviously smoking crack.

this soup is so good it will make you do a joyous little dance. even j.j's baby thinks so. it's also vegan, in case you care about that sort of thing. and moderately spicy, so if you're not fond of hot food, you might want to use only one chili. or even none, if you're a total wuss.

- *1 tsp. coriander seeds*
- *1 tsp. cumin seeds*
- *1 tsp. turmeric*
- *1/2 tsp. dried ground galanga (aka ka, aka laos)*
- *2 small dried chilies*
- *10-15 unsalted dry-roasted peanuts*
- *1 large onion, diced*
- *2 large garlic cloves, minced*
- *3 tbsp. vegetable oil*
- *1 tbsp. grated peeled fresh ginger*
- *1 tsp. salt*
- *2 1/2 - 3 cups vegetable stock (i used vegetable boullion cubes)*
- *1 14-oz. can coconut milk*
- *4 cups peeled and cubed butternut squash*
- *1 smallish bunch of fresh spinach, torn up into pieces of a size that suits you (don't cheat and use frozen, the texture won't be as nice)*
- *fresh lime juice (one lime was about right for me)*

grind the coriander, cumin, turmeric, chilies, galanga, and nuts together somehow. or cheat and use pre-ground spices, in which case you're going to have to eyeball the chilies. if you're grinding your own spices, grind them as fine as possible, otherwise you'll get coriander hulls stuck in your teeth. I hate that.

in a soup pot, saute the onion and garlic in the oil for about a minute. (you can actually leave out the oil and use about 3 tbsp. worth of the thick part of the coconut milk for this, but you'll need to be very vigilant about stirring it so it doesn't stick.) add the ginger and salt and cook till the onions are translucent. add 2 cups of the stock and the ground spices and simmer for 5 minutes. stir in the coconut milk and the squash and *gently* simmer uncovered for about 40 minutes or until the squash is tender. the coconut milk will curdle if you let it boil, which won't affect the flavor but might make the soup come out a little less smooth.

when the squash is soft enough, smash it all up with the back of a spoon and then use a food mill or a cuisinart or a hand mixer or whatever is handy to blend it all up until it's nice and smooth. thin it with some of the remaining stock if you want.

when you like the texture, toss in the spinach and stir it up till the spinach is just soft. take the pot off the burner and squeeze in as much lime juice as you like. when you taste it without the lime juice, you will think it cannot possibly be improved upon, but you will be wrong. trust me, use the lime juice. it looks especially pretty served in bright red bowls.

don't forget to do the joyous little dance.

Chinese Cabbage and Noodle Soup with Dried Shrimp

- *2 ounces bean thread noodles*
- *1/4 cup dried shrimp*
- *2 tablespoons Shaoxing cooking wine or dry sherry*
- *2 tablespoons peanut oil*
- *1 tablespoon minced ginger*
- *3 medium cloves garlic, minced*
- *3 medium scallions, white and light green parts, sliced thin*
- *1/2 large Napa cabbage, tough outer leaves and core discarded,*
- *halved lengthwise, and cut crosswise into thin strips (about 5 cups)*
- *4 1/2 cups homemade chicken stock.*

1. Place noodles in medium bowl and cover with warm water. Set aside until softened, 20 to 30 minutes. Drain and cut with scissors into pieces 2 to 3 inches long.

2. Place shrimp, wine and 1/4 cup hot water in small bowl. Set aside until shrimp soften, about 10 minutes. Strain and mince, reserving liquid.

3. Heat oil in large saucepan over medium- high heat. Add shrimp, ginger, garlic and scallions and saut until fragrant, about 1 minute. Add cabbage and cook, stirring occasionally, until wilted, about 3 minutes. Add stock and shrimp liquid. Bring to a boil, reduce heat and simmer until cabbage is tender, about 10 minutes. Stir in noodles and cook until heated through and tender, about 2 minutes. Serve immediately.

Yield: 4 to 6 servings.

Soft Soup

This is from annie, who says that it's also known as Menopause Soup, due to the naturally occurring form of estrogen found in the tofu.

This creamy (yet completely non-dairy) soup is simplicity itself. It is light in flavor and texture, yet filling, with an interesting asian flair to it.

Ingredients:

- *2 TBL oil*
- *1 medium onion, sliced (not chopped)*
- *2 cloves garlic, minced or pressed*
- *1 tsp curry powder*
- *2 tsp ground coriander*
- *2 tsp ground cumin*
- *4 C chicken or vegetable stock*
- *2 C coarsely chopped cauliflower*
- *8 oz. medium-firm tofu, cubed*
- *1 tsp salt*
- *3 TBL lemon juice*

Heat oil in a 4-quart soup pot. Add onion and cook gently, stirring occasionally, until soft (about 10 minutes).

(While the onions are cooking, you will have plenty of time to prepare the rest of the ingredients—just remember to stir the onions once in a while.)

When the onions are soft, stir in garlic, curry powder, coriander, and cumin and cook, stirring, for 1 minute. Add stock, cauliflower, tofu, and salt. Bring to a boil over high heat. Cover and reduce heat, simmering until cauliflower is tender (about 8 to 10 minutes).

Remove from heat and whirl soup, in batches, in a food processor or blender until smooth. Return to pot and add lemon juice. Reheat, stirring, until steaming.

This recipe takes well to the addition of sauteed mushrooms of your choice—white, shiitake, crimini, wild. And, the lemon juice can be half lemon, half lime.

Makes about 4 servings.

Vegetable Soup

From Kate McDonnell

- *Onions, 2 large or 4 small or thereabouts*
- *Garlic, 4-6 cloves*
- *3-4 zucchini*
- *Package or bundle of spinach*
- *Large can (28 oz.) organic tomatoes, chopped, with all juice*
- *Olive oil*
- *Herbs to taste: tarragon, thyme, marjoram all work*
- *Generous handful uncooked white rice*
- *Salt and pepper*
- *Harissa or other hot sauce*
- *Mixed dried seaweed flakes*
- *Fresh parsley and green onions*
- *Les herbes salees du bas-du-fleuve*
- *Maybe a tiny bit of sodium bicarb*

Chop the onions medium-fine and smash up the garlic. Slop some olive oil into your soup pot and put the heat on medium, and when it's heated up add the onions and garlic and let them sizzle awhile.

Meanwhile, grate the zucchini on the coarse side of the grater, and toss it into the pot. At this point I usually add some salt and any dried herbs I'm using, including seaweed flakes. (I buy a local mix of these flakes, but you can get similar things in Asian food stores.)

I let all this cook together a bit, and meanwhile I start sorting the spinach, discarding tough stems and any substandard leaves, and tearing bigger leaves into several pieces. Toss the junk and rinse the spinach a lot; spinach is very gritophilic. Shake off the excess water and add the spinach to the pot.

After the spinach has integrated itself, open the can of tomatoes and put them in and add the rice. Stir well. I usually add some water at this point and taste for salt. Here's also where I'd add a smidge of hot sauce and the *herbes salees* which I'm pretty sure you can't get elsewhere; this is a heavy salted mixture of (quoting the label) celery, onions, carrots, parsnip, parsley, chervil, savory, leek, chives, spinach. It's mostly salt, though.

Let the soup simmer until the rice is thoroughly cooked. This will take about half an hour and may require adding more water to keep it from turning from soup into a kind of risotto. Adjust the salt and spicy content of the soup to your liking; if the soup is too acid consider adding either or both a tiny pinch of sugar or sodium bicarbonate - a **really** tiny pinch of bicarb, you don't want the flavor of the stuff, you just want the edge taken off the acidity.

After the rice is cooked the soup is ready to eat. You may find if you cool it down and heat it up again later you have to add a bit more water.



Main Courses

Jugged Rabbit

1. Get you a rabbit. If you cain't get no rabbit, you kin use a coney or a hare.
2. Jug it. Jug it good.
3. Eat. Mmm, ain't that some good?

Broiled Meat and Vegetables with Yogurt - Feta Dip

(There Is No Kabob)

Meredith Tanner (merde@well.com)

Take:

- *Meat (chicken pieces, lamb chops, hunks of beef, or fish steaks)*
- *Vegetables (tomatoes, onions, mushrooms, artichoke hearts, olives, whatever else looks good)*

Marinate in:

- *Olive oil*
- *White or red wine, depending on the meat*
- *Lots of: fresh garlic black pepper oregano and rosemary*

Throw this in a pan and broil it until it's done. Meanwhile, make the dipping sauce.

Sauce:

- *Equal amounts plain yogurt and feta cheese*
- *A bunch of fresh garlic (one good-size clove per cup of sauce should do)*
- *Black pepper and oregano to taste*

Serve with rice.

Chow Foon

Chow foon not har moon! "Hunan chow foon better than chow foon at HOUSE OF POON!" says Reverend Moon.

- *5 tablespoons peanut oil*
- *1/2 lb. beef*
- *2 teaspoons brown bean sauce*
- *2 oz. package of dry cellophane noodles*
- *1 1/2 tablespoons light soy sauce*
- *1 scallion, chopped fine*
- *sesame oil*
- *1/2 beaten egg*
- *1 teaspoon cornstarch*
- *1/4 teaspoon salt*

Pour boiling water over the cellophane noodles and soak them until they are soft, then drain them. Shred the beef, and mix it with the egg, the cornstarch, the salt, and 1/4 teaspoon of sesame oil. Heat three tablespoons of the peanut oil, add the beef mixture and stirfry until done (about two minutes). Remove and set aside, then heat 2 more tablespoons of peanut oil, add the brown bean sauce, and quickly stir fry it for a few seconds, until it softens and gets even. Then, toss in the cellophane noodles and stir well. Add the soy sauce, and mix it in well as the noodles fry. Add the beef mixture in, and stirfry until the mixture is quite dry. Add another few drops of sesame oil mix well, and serve.

Red Beans and Rice (One of them Bachelor throw-together things)

Eric Scheirer (eds@media.mit.edu)

Ingredients:

- *Four strips bacon, chopped into pieces*
- *Two medium onions, diced*
- *Spoonful of garlic from a little jar (maybe 4 cloves, minced)*
- *Four stalks celery, no leaves, diced*
- *One (1-lb) kielbasa, cut in 1/4" cubes*
- *Two (15-oz) cans red kidney beans*
- *One cup uncooked rice*
- *One can cheap flat beer (the cheaper, the better)*
- *Water*
- *Tabasco, basil, black pepper, chili powder*

Fry bacon in dutch oven or other large pot – I use the same one I cook pasta in. Do not drain. When bacon is approaching doneness, add onion, garlic, and celery. Saute until onion is just browning but still limp. Drain kidney beans, reserving liquid. Add beer to liquid; add water to make 2.5 cups liquid in all.

Add kielbasa, liquid, rice, beans to pot. Bring to boil. Add 1 t black pepper, 1 tsp each basil and chili powder. Add **half** of the Tabasco you're going to want in it. Reduce heat, cover and simmer halfhour. Add rest of Tabasco (Tabasco changes flavor when cooked).

Serve with crusty bread and good beer. If everything works properly, it all cooks down to a sort of slop consistency that can be served on plates and eaten with forks rather than with bowls and spoons.

Alterations:

1. Use ham and/or chicken instead of/in addition to kielbasa
2. Add little bitty shrimp (cooked) after reducing heat
3. More healthy-like: Use olive oil instead of bacon, leftover chicken breast instead of kielbasa, all water and no beer.
4. Vegetarian: Use olive oil instead of bacon; crushed tomatoes and diced green and red peppers instead of kielbasa; add a quarter cup of parmesan cheese just before serving.

Baked Fish to Raise your Blood Pressure

From Annie.

WARNING: If you are fat-phobic, don't bother making this recipe. Substitutions DON'T work. Period.

Ingredients:

- *Any fresh, non-oily white-fish fillets (pollock or cod f'instance)*
- *Mayonnaise (kraft or hellman's, NOT "salad dressing" or that weird, low-fat stuff with unidentifiable ingredients on the label)*
- *"Lemon and pepper" seasoning*
- *"Seasoned salt" seasoning*
- *Grated parmesan or romano cheese*
- *"Paprika" seasoning*

Tools:

- *An oven-proof pan big enough to lay the fish flat in, and with high enough sides that covering it with foil won't cause the foil to touch the fish)*
- *Aluminum foil (or a fitted cover for the fish pan)*

Instructions:

1. pre-heat oven to 400°F
2. make sure you've taken all the bones out of the fish
3. lightly butter the pan, or spray it with Pam
4. lay the fish in the pan
5. spread an even layer of mayo on the fillets (cover the fillets)
6. sprinkle lightly with lemon and pepper seasoning
7. sprinkle lightly (very lightly!) with seasoned salt
8. sprinkle generously (to cover) with parmesan cheese
9. sprinkle generously with paprika
10. cover tightly and bake at 400° for 10 minutes, or until fish flakes easily with a fork

It's good. When baked with the parmesan cheese and spices, most mayo-haters and mayo-lovers alike can't even tell it's mayo. And I've had avowed fish haters try a bite and suddenly decide they like fish after all. [shrug] It's not much of a recipe to look at, but it has many hidden charms. Also, you can put diced fresh tomato on top before baking.

0.1 Chat Azerbaijan

From Kate.

- *1 well-fed tabby*
- *2 cups kasha*
- *1 onion*
- *2 cloves garlic*

- *1/2 cup olive oil*
- *Rosemary*
- *Oregano*
- *Thyme*

Saute onions and garlic in olive oil till golden. Add kasha, herbs and water and cook till tender. Skin and clean tabby. Stuff tabby's abdominal cavity with kasha and attach to an iron spit over glowing coals. Have Tatar servant turn spit at a moderate speed until cat is tender (approx. 1 1/2 hours).

Serves 2 hungry Cossacks.

Nigerian Death Squad Chicken

(Based on, but scarier than, a Nigerian recipe.)

From Gypsy

Ingredients:

- *4 boneless chicken breasts*
- *lime juice*
- *red onions (for a prettier dish)*
- *chilies*
- *black pepper*
- *rice (jasmine rice is best.)*

Combine lime juice, onions, chilies, and black pepper to make a marinade. Put the chicken in a single layer in a baking dish or other glass container, and cover with the marinade. seal the dish with plastic wrap and and refrigerate for about 30 minutes.

Remove the chicken from the marinade and grill over a high flame until browned. (It isn't necessary for it to be done all the way through.) Remove chicken from grill and simmer it in the marinade for about 15 minutes.

Serve over rice, topped with the cooked marinade. Be sure to provide lots of water. You will need it.

Ideally, this dish should be followed by lemon sorbet, which will taste positively bland and sugary by comparison.

Khoreshe Fesenjan (Chicken With Pomegranate Sauce)

Supplied by Joni, but through several hands including a Maideh Mazda cookbook, Albert and Lita Lotzkar, and others.

- *3 pounds frying chicken – cut up*
- *5 tablespoons shortening*
- *1/2 teaspoon poultry seasoning*
- *1 teaspoon salt*
- *1/2 teaspoon pepper*
- *1 large onion – finely chopped*

- *3 tablespoons margarine*
- *2 tablespoons tomato sauce*
- *2 cups walnuts – finely chopped*
- *3 1/2 cups water*
- *1 teaspoon salt*
- *1/2 teaspoon cinnamon*
- *2 tablespoons lemon juice*
- *1 cup pomegranate juice – fresh*
- *1 tablespoon sugar*

Wash and prepare chicken for frying. Saute the chicken with seasoning in shortening until light brown on all sides. As an alternate method the chicken may be baked in a 350°F oven for 45 minutes. Put aside. Saute the onions in 3 tablespoons margarine until golden brown. Add tomato sauce and saute for a few minutes. Add walnuts to the sauteed onions and saute over a medium fire for about 5 minutes. Stir constantly and be careful not to burn the walnuts. Add water, seasoning, lemon juice, and pomegranate syrup. Cover and let cook on a low fire for about 35 minutes. Taste the sauce and if you find it a little sour add sugar. Arrange the sauteed chicken in this sauce. Cover and let simmer for 20-25 minutes. Serve with chelo (steamed white rice).

NOTES : For chicken, the recipe calls for a 2-1/2 to 3 pound fryer. For the fresh pomegranate juice, the recipe says you may substitute pomegranate syrup.

Khoresh in Persian stands for a stewy type of sauce which is usually prepared with meat or fowl combined with fresh or dried vegetables, fresh or dried fruit, or sometimes nuts and cereals. It is usually served over rice.

Ginger Tofu

From Kate

This doesn't sound fancy, and I cooked it up once just because it used up ingredients from some more ambitious recipe, but I've made it often since and it's actually quite yummy without being tricky to make.

- *1 lb. tofu (plain, medium to firm texture)*
- *fresh ginger*
- *1 onion*
- *1 to 5 cloves garlic, to taste*
- *neutral oil like sunflower seed oil*
- *toasted sesame seed oil*
- *mirin*
- *soy sauce*
- *black sesame seeds*

You don't need a wok for this, although it will work fine. I usually use my big cast-iron pan.

Toss in a couple tablespoons of neutral oil and a spritz of the sesame oil and heat up medium-high. slice the onion into segments (you know, picture an orange, that sort of cut), smash or sliver as much garlic as you like, and grate the ginger— I usually grate up as much as 1/4 cup because I love

the stuff. toss these things into the hot oil and cook them until the onions are transparent. Stir fairly often to make sure nothing catches and starts to burn.

Dry off the chunk of tofu as much as you can and slice it into medium dice. Move the onion and stuff aside and toss the dice into the middle. Cook at medium heat, stirring and tossing every few minutes until at least 3 sides of each tofu cube are browned, and possibly more. (If you cook the tofu less the dish will tend to be bland.)

When the tofu seems to be done, toss in a good pinch of black sesame seeds and spritz in some mirin and soy sauce. There will be some hissing when you add the sauces. Just keep stirring the mixture and spritz a little extra soy and maybe another shake of sesame oil until the whole mixture seems to be well flavored and tasty.

I usually make this dish when I have some cold cooked rice on hand, and at the end I add the rice to the main dish and, adding a little extra soy sauce, I mix everything together until the rice is reheated and flavored with the general mixture. This isn't a classy thing to do but it tastes fine. Either white or brown rice will do. Of course you can also serve it in a classier manner over freshly steamed brown or white rice.

The one drawback to this dish is its fairly monochromatic and dull appearance, but having tried adding slivered sweet red pepper to the dish I can say that it doesn't need any extra flavors. Maybe it would look more appealing if served alongside a second more colorful dish over rice, but it's actually a nicely balanced dish for flavor.

Swimming Inca

From Tom Boutell.

Ingredients: 1/2 cup quinoa, 1 stem green onion, 2 leaves kale, 1 carrot, peanut butter, soy sauce, water, coriander seed, Thai red pepper (dried), olive or canola oil, sugar, fire oil (optional).

Directions:

Boil quinoa for 15 minutes over low heat. **OPTIONAL:** rinse the quinoa for 3 minutes first (careful, it is small and gets through big strainers). Some people strongly dislike the bitterness unless the quinoa is rinsed. I like it straight.

Chop the vegetables.

Clean the coffee grinder! Put about 16 coriander seeds and one Thai red pepper in the coffee grinder and grind them for about fifteen seconds. Clean the powder out into a small bowl. Clean the coffee grinder again!

Add 4 generous tablespoons peanut butter, 1 tablespoon olive oil, 2 teaspoons fire oil, and 1 tablespoon sugar to the small bowl. Add water and stir until a thin but not soupy consistency is achieved. Cover and microwave for 1 minute.

Pile the vegetables on a plate. Cover and microwave for two minutes.

When the quinoa is done, pile the vegetables on the quinoa and add the peanut sauce on top. Bon appetit!

Serves one hungry person.

Richh Sandwich

Ingredients:

- *2 underage girls with oversized breasts*
- *1 Richh*
- *00Saltgirl to taste*

The preparation is left as an exercise to the student.

Arifel's Honey-Soy Chicken Wings

From Dava Kingsley. A recipe. Arifel is a troll that I know, a real, lurk-under-the-bridge-and-scare-little-children troll.

Ingredients:

- *chicken wings (No more than fifty, no less than four. Otherwise, as many as you feel you can eat, which is, if you're a troll, ALL of them).*
- *honey soy sauce (Now, this can be tricky for a troll, as unless you have a bottle of it, requires mixing two ingredients. this only leaves you eight fingers to count on. so, i'd better break that up into its components:*
- *honey (A large jar of it.)*
- *soy sauce (A large bottle of it.))*
- *oven (Sort of required, really, unless you like raw chicken. must have a temperature control and an oven door that closes.)*
- *oven tray (Big enough to hold all of the chicken wings.)*
- *tongs (For handling hot chicken wings.)*
- *oven gloves (For handling hot oven trays.)*
- *plate (For putting hot cooked food on. This stops the sauce from getting all over your lap.)*
- *cold water (For running over your burned fingers to make them feel better.)*

Remove OVEN TRAY from the oven and arrange the CHICKEN WINGS in it. Coat them with HONEY. Coat them with SOY SAUCE. Be SUBTLE; don't use ALL of the honey or the soy sauce. Go to the CD player and put on a Sugarcubes CD. Sorry, I don't know how that got in there.

Put the OVEN TRAY in the OVEN and close the oven door. Turn the temperature control up to 180°celsius. Stand there for a few minutes to make sure the oven is actually heating up and it isn't one of those tricky gas oven things that need to be lit. Go away for about half an hour. Come back, open the door and, using the TONGS, pull the OVEN TRAY one-third of the way out. Turn the CHICKEN WINGS OVER, push the TRAY back in with your fingers. Shout 'OW!', close the OVEN DOOR and run some COLD WATER over your fingers. Wait another twenty minutes, then turn the OVEN's temperature control to zero. Open the OVEN DOOR, remove the TRAY with the OVEN GLOVES and put it on top of the OVEN. Using the TONGS, move the CHICKEN WINGS to the PLATE. eat them. Leave the mess for flatmate to clean up.

Simple!

Grilled Pork Chops with Bourbon-Mustard Glaze and Jalapeno Corn Muffins

From ljd

You can serve this with coleslaw or salad or something. Green vegetables are important, because having scurvy really sucks, believe me.

The pork chops:

- *2/3 cup bottled chili sauce*
- *1/2 cup bourbon*
- *3 tablespoons Dijon mustard*
- *3 tablespoons soy sauce*
- *8 thin-cut pork rib chops (1/4 to 1/3 inch thick)*

The corn muffins:

- *One box Jiffy Corn Muffin Mix*
- *3 fresh jalapeno peppers*

Get Larry to drag his lazy butt out into the backyard and light the grill. This may take a while, 'cause he doesn't believe in any of that newfangled candy-ass gas grill bullshit. Keep an eye on him to make sure he doesn't set fire to the neighbor's wood fence by mistake. Have a fire extinguisher handy.

The choice of bourbon is key in this next step. Cheap stuff will work just fine on the pork chops, but you can impress the hell out of whoever happens to be watching if you use real top shelf bourbon like Kentucky Gentleman or Old Grand-Dad and if they're really easily impressed, I guess. Take a couple of swigs out of the bottle while you're digging around under the counter trying to find a medium saucepan. If you don't like bourbon much (like me), drink a couple of shots of tequila instead. Find the saucepan and scrape your knuckles on the cheese grater trying to get it out of the cupboard. Ow. Ow! Fuck! Have another shot to console yourself.

Mix the chili sauce, bourbon, mustard, and soy sauce. Put the saucepan over medium heat and simmer for a while, whisking occasionally. If you're not one of those people who has too much time on their hands and tries to fill the empty void that is their pitiful little life by going out and buying tons of esoteric cooking tools they'll only use once every couple of years, stir it up every so often with a fork or something. Add several squirts of Sriracha hot chili sauce (you know, the Vietnamese stuff with the rooster on the label. It's in the cupboard over the stove.) Simmer until the sauce gets thick enough to coat a spoon. It says here it should take 4 minutes, but they're lying, the bastards. Fifteen or twenty is about right. It'll be a kind of disgusting reddish-brown color, but it smells pretty good. Don't let Suicide drink the sauce. He will try.

Lay the pork chops out and sprinkle both sides with salt and pepper. Brush one side of chops with sauce. Take them outside and make sure that a) the coals are ready, medium-high heat; and b) that Larry hasn't left any little surprises in there, like Black Cat firecrackers or an old butane lighter or something. Put the chops on the grill, sauce side down, and brush sauce on the top part thingies. You know what I mean.

Turn the chops once or twice, or don't. Whatever. If you do, brush more sauce on them. Grill until cooked through. Thin pork chops take about 3 minutes per side, but we always wind up getting thicker ones and winging it. If it's still pink in the middle, it's not done yet. Don't let Larr or Suicide put their cigarette butts in the grill until the pork chops are off of it.

Make the corn muffins from the recipe on the back of the box. You'll probably need an egg and some milk, too. I forget. It says on the box, though. Wait, something else. Chop up the jalapenos really fine and mix them into the batter **before** you bake the muffins. Use those cutesy little paper baking cups unless you really really like greasing muffin pans, you disgusting pervert, you.

If you're one of those annoying hot food snobs, you can substitute habaneros or Jamaican chocolate scorpion peppers or whatever, but you'd be stupid, because fresh jalapenos are like little tasty bits of green pepper with a subtle hot bite after the muffins are baked, and they're really good. Ultra-hot peppers would make this into some kind of idiot stunt food you'd only serve if you wanted to be able to jeer at the people who were smart enough not to eat it, and call them sniveling capsaicin weenies. Whew. Anybody need another drink?

Makes 4 servings. Shut up and eat.

President Bongo's Barbecue Sauce

- *1 cup olive oil (you can use the cheap stuff here)*
- *1 cup peach juice*

- *1/2 cup vinegar (balsamic gives a nice taste, but this is mostly for pH)*
- *5 tbs. dried basil*
- *10 tbs. dried oregano*
- *2 tbs. celery seed*
- *2 cloves garlic, finely chopped.*

Mix together well. If you wish a smoother mixture, feel free to add lecithin. You may also add much larger amounts of basil and oregano, or substitute fresh herbs.

Peach juice is the active ingredient here, as it contains an enzyme which will break down the fat in the meat slightly and make it considerably more tender. Do not substitute anything else. You can make the stuff yourself with a cider press, or ask a local cidery to press some for you. It may be available commercially, but is not so in bongoland.

This works very nice on a flank steak, or whomever you wish barbequed. Very nice on venison, too.

Dry Rub from Mike Rivers

Mike Rivers is a longtime rec.audio.pro poster, and his barbeque is reknown throughout the Washington DC area.

- *1/2 cup brown sugar*
- *1/2 cup coarsely ground black pepper*
- *1/2 cup paprika*
- *1/4 cup commercial spice rack chili powder*
- *2 Tbsp salt*
- *2 Tbsp garlic powder*
- *1 Tbsp dry mustard*
- *1 tsp cayenne pepper*

You know what to do with it.

Marinade for the Multitudes

Annie's great all-purpose, meat or veggie marinade

- *2 onions, sliced not chopped*
- *1 carrot, sliced*
- *1 stalk of celery, sliced*
- *1/2 tsp. garlic powder*
- *2 tsp. salt*
- *1/8 tsp. fresh ground pepper*
- *1 bay leaf, crushed (be sure to remove all pieces of bay leaf from the food before you cook it—eating slivers of bay leaf can be very bad for your gut. It can even slice little holes in it!)*
- *1 1/2 C water*
- *1/2 C salad oil (olive, peanut, corn, safflower, canola—your choice)*

- *1/2 C vinegar (cider or red wine vinegar preferably)*
- *1/2 C wine (red or white—depends on what flavor you want—usually red for meats and white for veggies, but there’s no hard and fast rule)*

Catbear’s Italian Steak Marinade

This is my current favorite thing to do with beef:

You will need

- *1” to 1 1/2” thick well marbled beef steak. several small cuts are better than one big one (cut it up).*
- *If you are grilling outside, maybe half a cup of regular clear italian dressing (kraft house italian is cheap and good)*
- *The marinade (below)*

Prepare marinade (this will do about 1 1/2 pounds of steak; scale up):

- *1/4 cup of extra virgin olive oil*
- *1 tsp granulated parmesan cheese*
- *1 tsp minced garlic (I use the jar).*
- *Pinches of your favorite fresh italian seasonings; basil, oregano, etc.*
- *Dash of salt*
- *Pepper to taste (don’t overdo it)*

Steak Prep:

1. Beat the hell out of the steak with your gnarly meat hammer. It is important to do this so that you separate the fibers of the meat. If you start out with a 1” thick steak, beat it until it is 1/2” thick. If it’s not a great cut, sprinkle some tenderizer on it before you do this.
2. Put the steak and the marinade in a large baggie and molest it for several minutes. Squeeze it, squooshe it, punch it flat on the counter and squeeze it again. like fluffing up a pillow, over and over again.
3. Let it sit for 30 minutes while you preheat your grill or broiler as hot as you can. Feel free to molest it further at will.
4. When you’re ready to cook, most of the marinade should be absorbed by the steak. This is what we want.
5. Put the meat on.
6. If you are using a grill, squirt the italian dressing onto the lava rocks occasionally to make wonderful smelling smoke and fire.
7. You will know you are ‘doing it right’ if the meat sometimes acts like a candle... it’s on fire: Flames seem to be jetting out of it. This is the olive oil, and this is a GOOD THING.
8. the steak should “reinflate” back to its original size during cooking, so the 1/2” thick limp thing you put on should get nice and slabby again.
9. if you cook it past medium rare you are a sinner. I usually take it off when the meat is no longer limp (yymm, cut to test).

What you get is a powerfully flavored steak that requires no ‘steak sauce’ or accompaniment whatsoever and goes great with anything of contrasting or minimal flavor. I.E. this is a steak that will grab your attention so pair it with something that won’t detract. I don’t know anything about wine, cos I don’t imbibe, but this would probably go great with whatever wine you’d eat with pasta or marinade or italian foods like that.

Stevi's Sweet and Sour Brisket

Makes 6-8 servings.

Ingredients:

- *3 1/2 pounds brisket*
- *3 cloves garlic, minced*
- *ground black pepper, to taste*
- *1 tablespoon vegetable oil*
- *2 large onions, sliced*
- *1/2 cup red wine*
- *1/2 cup beef stock*
- *1 cup stewed tomatoes*
- *1 teaspoon paprika*
- *1/2 cup apple cider vinegar*
- *1/2 cup packed dark brown sugar*
- *1 bay leaf*
- *optional: new potatoes, onions, carrots, whatever you like, in bite-sized chunks.*

Preheat oven to 350°F. Spread garlic and black pepper on brisket. In oven proof roasting pan or dutch oven, heat oil on medium-high. Brown brisket about 3 minutes each side. While searing meat, add onions to pan. When browned on both sides, remove brisket. Reduce heat to medium and cook onions until very brown (about 4 minutes). Add wine and stock. cook for one minute, scraping up any browned bits. Stir in tomatoes, paprika, vinegar, brown sugar, and bay leaf. Taste sauce and adjust seasoning. Return brisket to pan and spoon the sauce over it. Add extra vegetables if desired. Cover the pan. Roast in oven until brisket is fork tender, 2 to 3 hours. Can be served immediately, or cooled and then refrigerated overnight, and reheated in 350°F oven for 25-30 minutes.

Barbeque Sauce

From Brian on rec.audio.pro.

Ingredients:

- *1/4 pound butter*
- *1 large onion diced*
- *4 cloves garlic, finely minced*
- *5 to 6 tablespoons chili powder*
- *1/4 teaspoon each: oregano, cumin, crushed rosemary, salt*
- *1/8 teaspoon ginger*
- *1/8 teaspoon pepper*
- *1/8 cup vinegar*
- *6 oranges*
- *4 cups ketchup (secret ingredient)*
- *1/2 cup dark molasses*

In a 2 quart saucepan or saute pan, melt the butter over medium heat. Add the onion and garlic and saute until the onions are translucent. Add the chili powder, dry spices and vinegar and stir the constantly over low heat for 3 minutes. Cut oranges in half and squeeze juice in pan, reserving the rinds. Simmer for 2 minutes. Add the ketchup, molasses and vinegar and stir thoroughly. Bring to boil, reduce heat to low, add the reserved orange rinds and simmer the mixture, covered over very low heat for 1 hour. Remove the orange rinds and squeeze the rinds and burn your freakin' hands. Kicks ass on chicken. Personally I boil my chicken first.

Jerk Pork

From Joni Johnson.

- *4 Habanero or 7 Jalapeno, stems and seeds removed, chopped*
- *2 oz fresh pimiento or allspice berries, or 1/4 c powdered allspice*
- *3 T lime juice*
- *2 T chopped scallions*
- *1 t ground cinnamon*
- *1 t gr. nutmeg*

Pound or puree into thick paste. Spread over meat and let sit for an hour before grilling. Then grill.

Another Jerk Rub

From Joni Johnson.

- *1/4 cup Inner Beauty or similar hot sauce or 10 pureed of your favorite hot peppers*
- *2 T dried rosemary*
- *2 T parsley, chopped*
- *2 T dried basil*
- *2 T dried thyme*
- *2 T mustard seeds*
- *3 scallions, finely chopped*
- *1 t salt*
- *1 t black pepper*
- *juice of 2 limes*
- *1/4 cup cheap mustard (may omit)*
- *2 T orange juice*
- *2 t white vinegar*

Blend into paste in blender or food processor. Let sit in fridge overnight, covered. Rub on meat and grill.

Still Another Jerk Recipe

From Joni Johnson.

- *1 onion finely chopped*
- *1/2 cup scallions chopped*
- *2 t fresh thyme*
- *1 t salt*
- *2 t sugar*
- *1 t allspice*
- *1/2 t ground nutmeg*
- *1/2 t ground cinnamon*
- *1 hot pepper, finely ground*
- *1 t ground black pepper*
- *3 T soy sauce*
- *1 T cooking oil*
- *1 T cider or white vinegar*

Mix together as in two previous recipes and use as marinade.

Dry Jerk

By Joni Johnson, who says that because this is dry that it keeps forever.

- *1 T onion flakes*
- *1 T onion powder*
- *2 t ground thyme*
- *2 t salt*
- *1 t allspice ground*
- *1/4 t ground nutmeg*
- *1/4 t ground cinnamon*
- *2 t sugar*
- *1 t black pepper, ground*
- *1 t cayenne pepper*
- *2 t chives or green onions (dry)*

You know what to do with this, right? You rub it on your meat, wait a while, and then cook it.

Jerk Chicken

From Gary Drennan

- *2 cups finely chopped scallion*
- *2 Scotch bonnet chilies, seeded and minced (wear rubber gloves) plus, if desired, additional Scotch bonnet chilies for garnish*
- *2 tablespoons soy sauce*
- *2 tablespoons fresh lime juice*
- *5 teaspoons ground allspice*
- *3 teaspoons English-style dry mustard*
- *2 bay leaves, center ribs discarded and the leaves crumbled*
- *2 garlic cloves, chopped*
- *1 tablespoon salt*
- *2 teaspoons sugar*
- *1 1/2 teaspoons dried thyme, crumbled*
- *1 teaspoon cinnamon*
- *5 pounds chicken parts, the wing tips discarded*
- *vegetable oil for brushing the grill*

Make the marinade: In a food processor or blender puree the scallion, the 2 chilies, the soy sauce, the lime juice, the allspice, the mustard, the bay leaves, the garlic, the salt, the sugar, the thyme, and the cinnamon.

Divide the chicken parts between 2 heavy-duty resealable plastic bags and spoon the marinade over them, coating them well. Seal the bags, pressing out the excess air, and let the chicken marinate, chilled, turning the bags over several times, for at least 24 hours and up to 2 days.

On an oiled rack set 4 to 6 inches over glowing coals grill the chicken, in batches if necessary, and cover if possible, for 10 to 15 minutes on each side, or until it is cooked through. Transfer the chicken as it is cooked with tongs to a heated platter; keep it warm, covered loosely with foil, and garnish the platter with the additional chilies.

Serves 10 as part of a buffet. Invite Jimmy.

OK, if you don't want to make the marinade, buy a bottle of Helen's Tropical-Exotic Jerk Marinade. It's straight from Jamaica and full of Scotch Bonnet Peppers.

Too lazy to BBQ? Use the broiler.

Bachelor/ette Pasta

From Annie

Boil up some cheese-filled or meat-filled bits of pasta if you have any (tortellini, f'instance). While it's cooking, slice up a bunch of butter into the bowl you'll eventually pour the hot (drained) pasta into. Add the cooked pasta and stir until the butter melts. Add more butter if you like. Then add some vinegar, dribbled on to taste, and lots and lots of black pepper. Stir and enjoy.

Things to add to the boiling pasta to jazz up the finished dish:

- *frozen broccoli*
- *frozen green beans*

0.2 Red Pepper Marinara

From I Stewart.

- *two ripe sweet red peppers*
- *15 - 20 ripe tomatoes*
- *a large red onion*
- *a firm medium zucchini*
- *a friendly carrot*
- *several bottles merlot*
- *much fresh garlic, basil, oregano*
- *butter and olive oil*

halve and deseed the peppers, place them skin up on a cookie sheet under the broiler until the skin blackens. place them in a paper bag, seal the top and reserve. chop the onion roughly, dice the carrot and zucchini as finely as you have the patience for. (the finer the better) and saute in an enormous pot of some kind. in a second cauldron, boil water with a touch of salt. blanch the tomatoes for a few moments. peel. add garlic to the saute. when the onions have softened add too much merlot. consume the rest. add basil, oregano, fresh ground pepper. remove peppers from the bag and remove skins. chop into little bit and add to the other herbs and veg. chop the tomatoes to the consistency of your choice. throw em in. simmer away. add enough water to facilitate boiling, about an inch over the top of the sauce. add about 4-5 oz tomato paste and freshly grated parmesan, romano or whatever reduce reduce reduce. stirring as often as feels right to you. taste. too tart, add honey to taste. at my house, capsicum, scotch bonnets etc. low simmer for a few hours, eat em up yum

Tomato Pesto

From Stevi, and enough for six servings.

Ingredients:

- *2 tablespoons olive oil*
- *2 medium cloves garlic, minced*
- *2 14.5 ounce cans stewed tomatoes⁶*
- *1 cup basil pesto*

Heat olive oil in large skillet or saute pan. Sautee the garlic for a minute. Add tomatoes with liquid and simmer over medium-high heat until significantly reduced (15 minutes or so). Stir pesto into tomato mixture⁷.

Suggested pasta: spaghetti.

This can be stored in refrigerator for several days. I've found the flavors really mellow out (and the red from the tomatoes becomes more dominant) over time. I quite like the result.

⁶I like the "italian recipe" style, with various seasonings already added.

⁷The result can be a sort of odd greenish hue. Just a warning. But it's absolutely delicious.

Basil Pesto

From Stevi. Makes about 1 cup.

Ingredients:

- *2 cups fresh basil leaves*
- *1/3 cup olive oil*
- *1/4 cup pine nuts or walnuts*
- *6 medium cloves garlic, chopped*
- *3/4 cup parmesan or romano cheese, grated*

Wash basil, discard stems, and dry. In a food processor, puree basil with 1/4 cup of olive oil, nuts, garlic, and cheese until thick and homogenous. With machine running, add remaining olive oil in a thin stream to form a smooth paste.

Pesto can be kept refrigerated several days, or frozen in ice cube trays can last even longer.

Pasta Con Rapini

From Kate McDonnell.

First some notes on the ingredients.

The noodles: I use a decent quality Italian pasta. This recipe needs some vigorous stirring at the end so fresh pasta isn't indicated. Avoid those weird cardboardy whole wheat, quinoa or teff pastas at the health food store. They tend to stay hard a long time then suddenly turn to mush. Good Italian pasta is the thing here.

Rapini: Also called broccoli rabe. An exceptionally yummy green vegetable, more flavorful than standard broccoli.

Parmesan: Don't even think about making this with the dried-out stuff you get in a cardboard tube with a shaker. If you can't get real Parmigiano-Reggiano, or it's crazy expensive, most Italian groceries or cheese stores will have decent-quality grana padano at half the price or less. I've also made this with Sardo (from Argentina) and it works well. The main thing is to have freshly grated cheese of a generally parmesan-ish type.

Butter: I use organic butter, and not a huge amount. I find oil on its own doesn't marry as well with the eggs; a little butter seems to make the mixture blend better. You can leave it out if you don't like butter. Don't substitute margarine, that would be silly.

This recipe makes a big portion for one very hungry person, or two portions if you're having it alongside other things.

- *Half a standard package of pasta noodles (about 250g) (i use fusilli- a short textured shape like that)*
- *A standard bundle of rapini*
- *Two to four cloves of garlic*
- *Tarragon, if you like it*
- *Butter and/or olive oil*
- *Salt*
- *1 large or 2 small/medium eggs*
- *Parmesan cheese to taste.*

1. Put on a big pot of water to boil.
 2. Trim off the dried ends of the rapini stalks. Check the rapini for any yellow or wilted stalks and throw them out. (A reliable grocer shouldn't be selling you wilted rapini.) Rinse the rapini, give it a good shake, then chop it into bits, 3/4" or so long— don't be too fussy.
 3. In the bottom of a largish pan— I use a flat-bottomed wok— melt a little butter with some oil, the crushed garlic, and a pinch of tarragon if you're using the dried stuff. Don't let the garlic turn brown, but when it's a bit colored, add all the rapini and stir-fry vigorously for some minutes. The biomass of rapini will halve during this operation. You don't need to add any water; whatever's clinging to the veg after you've rinsed it is enough. When it's down to 1/2 its original volume, add fresh tarragon (if that's what you're using) and turn the heat down to low. It won't suffer from a little additional cooking— this isn't Chinese stir-frying here. Salt the rapini a little and keep in mind it'll probably be a little oilier than you'd want it on its own, because it's for saucing pasta.
 4. Grate some cheese quite fine. I usually grate until I have roughly 1/2 a cup of grated cheese; depending on the dryness or moistness of your cheese, the holes of your grater, etc., this can take a varying amount of time. Remember to wrap up the cheese well before you put it away; grating cheeses dry out fast.
 5. At some point concurrent with the above, the pasta water will boil. When it does, salt it generously and toss in the pasta, stirring it with a wooden spoon so it doesn't settle into a lump. Stir it every few minutes so the cooking will be even. Cook only till al dente; it gets a final minute or two over heat in the next step.
 6. When the pasta is cooked comes the only challenging bit. Essentially you want to do this fairly quickly so the eggs don't clump up around the pasta. Drain the noodles. At this stage I move the wok to the burner where the pasta pot was— you want medium to high heat here. Add the pasta to the rapini pot and stir to combine the two. Quickly, add the eggs and cheese and stir over heat— it should take no more than a minute or 90 seconds to distribute the egg and cheese mixture evenly over the noodles and rapini. Do your best to discourage clumping.
- This goes well with a glass or two of strong red wine.

Ambot Tik

Goan fish in a hot and sour sauce, from Lockhart

Attribution, dammit: this recipe is adapted from one in **A Taste of Goa**, by Mridula Baljekar.

Remarks: this dish works well with almost any fish. Apparently the locals like to prepare it with shark, swordfish, pomfret or a local species which is similar to mackerel (i.e. they use whatever they can catch), but monkfish, cod and even salmon give good results: just grab something that looks good in the store. Serve with rice and either a vegetable curry or a flavoursome salad (I was feeling summery today, so it was accompanied by lettuce, peppers and spring onions).

Ingredients for 2 servings:

- *About 12 oz. fresh fish fillets*
- *1/2 tablespoon cider vinegar (wine vinegar would probably work too)*
- *a pinch of salt (optional: I don't use it)*
- *1/2 tsp turmeric*
- *2 cloves garlic, crushed*
- *1/2 inch cube ginger, julienned*
- *1 small onion, finely chopped*
- *1/4 tsp cumin seeds*
- *2 tsp coriander seeds*

- *1/2 tsp black mustard seeds*
- *1 fresh 'birds eye' chili, chopped (or 2 dried, or 1 deseeded scotch bonnet or...)*
- *1 tsp paprika*
- *1 1/2 oz creamed coconut, grated*
- *1 tsp tamarind concentrate (or 1 tablespoon lemon juice if you want to slum it)*
- *A little veggie oil.*

Method:

Clean fish fillets, removing any skin. Pour cider vinegar evenly over fish, and sprinkle with the turmeric and a little salt. Turn the fish over a few times, until the turmeric is evenly distributed, then set aside to marinade for 20-30 minutes.

Grind up all yer whole, dried spices (or find the jars if you are using powdered).

Heat the oil and fry the onions until they are soft and starting to brown. Add the garlic, ginger, chili and ground spices (except for the paprika) and fry for another 1-2 minutes. Reduce the heat, add the paprika and a little water, and stir for another minute.

Add 1/4 pint water, the coconut and the tamarind. Once the coconut and tamarind have dissolved, bring to the boil and simmer for 15-20 minutes, allowing the sauce to reduce and thicken.

Add the fish and 'juices' to the sauce, and simmer for 5-10 minutes, until the fish is cooked. Serve immediately.

Note: Lime juice in place of the vinegar gives a pleasant variation which tastes quite different. Cider vinegar is apparently the closest product in flavour to "toddy vinegar," which is made from the fermented sap of the coconut palm.

Fish a la Face

Shamelessly ripped off from an improvisation by Bill "Face" Kistler by Meredith Tanner (merde@well.com)

Ingredients:

- *Fish (preferably fish of a white variety; tuna steaks are nice as well, but don't ruin salmon with this)*
- *Onion*
- *Soy sauce*
- *Butter*
- *Lemons*
- *Oregano*
- *Paprika*

Clean the fish and throw it in a baking dish Slice the onion and spread out the rings on top of the fish. Cut the lemon into wedges, squeeze the wedges over the fish, and throw them in. Cut up some butter, however much you like, and throw that in too. Season this mess with several dashes of soy sauce and as much oregano and paprika as you feel like dealing with. Bake in a 350° oven until fish is done. Fish out the lemon wedges and discard them before serving.

Goan Baked Fish

From Lockhart, this recipe is adapted from one in **A Taste of Goa**, by Mridula Baljekar.

Ingredients:

- 700g (1 1/2 lb) fish, in a single piece (See notes)
- 2 tbsp lime juice
- pinch of salt (optional)
- 1 tbsp veg. oil
- 1 small-medium onion, halved, then cut into fine semicircles
- 4 cloves garlic, peeled and crushed/chopped
- 1" cube of ginger, finely chopped (the author isn't v. keen on ginger in fish recipes)
- 4 tsp coriander seeds
- 1 tsp cumin seeds
- 3 tsp fennel (soonf) seeds (I find this sweetens the recipe slightly)
- 1/2 tsp turmeric
- chili [2]
- 30g (1oz) creamed coconut (or fresh), finely chopped
- 1 tbsp tomato puree
- 2 tbsp fresh coriander (cilantro), finely chopped

Notes:

1. The book recommends a smallish whole salmon (gutted and with the backbone removed); the Goans actually use a local fish which is similar to salmon. I've actually had the best results with a large, thick fillet of beautifully smoked cod. Whichever fish you use, I'd choose one with a pronounced flavour.

2. In general, use less than you think you'll need, as the baking process seems to enhance the chili effect. From memory, I used three dried birds eye chilis on my last attempt.

Extravagant option (esp. if using salmon or another whole fish): add 100-170g (4-6 oz) of peeled prawns at the same time as the coconut.

Method:

1. Make three deep slashes on each side of the fish, to hold some of the topping/filling.
2. Rub lime juice all over the fish, and sprinkle with salt. Set aside to marinate for 30 mins.
3. Grind up the whole spices. Preheat the oven to 350F/180C.
4. Heat oil, and fry onions until soft but not brown. Add garlic, ginger, and freshly ground spices, and fry for 1 minute. Add turmeric, and fry for 30 secs, then add 2 tbsp water and cook until the water evaporates. Add another 2 tbsp water.
5. Add the coconut, tomato puree, and coriander leaves (and prawns, if you use them). Reduce heat and stir until coconut dissolves. remove from heat.
6. Push some of the spice-coconut mixture into the slashes in the fish, and use the rest to coat the fish (if using a large fillet) or fill the stomach cavity, (if using a small, whole fish). Wrap loosely in foil (I suspect that a banana leaf would be an ideal alternative, if you can get them), and bake for 20 minutes. Fold back the foil and turn the temperature up to 200C/400F, and bake for another 5 minutes. If using a whole fish, allow to rest for 5-10 minutes before serving.

I generally serve this with rice and a salad, but dahls, naan breads and various spicy, cooked vegetables also make good accompaniments.

Baked Salmon

Dawn Whiteside (dawn@dynix.ca.us)

Ingredients:

- *1 whole baby pacific salmon, 3-5 lb.*
- *Generous 1/2 cup white wine*
- *1 smushed (sic) clove garlic*
- *Chives*
- *Parsley*
- *Marjoram*
- *Thyme*
- *Sage*
- *Dry mustard*
- *Black pepper*
- *Vegetables (optional)*

Clean and dress the salmon. Leave the head on or remove it if you're squeamish about that sort of thing.

Put the wine and herbs, etc. (preferably fresh, use your own judgement when it comes to amounts) in a small saucepan and simmer for half an hour. If you've got plenty of time, marinate the salmon in the herbed wine.

Place the salmon in a lightly oiled (olive oil) open baking dish. If you like the bottom side of the fish to look pretty, use aluminum foil under the fish. Pour the herbed wine (not strained) over the fish. If you're a fan of meal-in-a-dish cookery, toss some new potatoes or other veggies in the dish with the salmon to cook in the juices. Bake at 400°F for 30-40 minutes, until the flesh flakes easily with a fork.

Pasta with Prosciutto

Meredith Tanner (merde@well.com)

Ingredients:

- *1 lb. Pasta (I use spinach fettucine because it's green)*
- *4 roma tomatoes, chopped*
- *1 large onion, sliced thinly*
- *6 oz. Prosciutto (or smoked salmon), cut into strips*
- *1/4 cup black olives, sliced*
- *1/4 cup marinated red bell peppers, cut into strips (I get these at Trader Joe's; they're marinated in what is basically Italian salad dressing, so you could do this yourself)*
- *4 shiitake mushrooms, cut into strips (I use dried ones and soak them in warm water for a while; if you're in a hurry, you can throw them in to boil with the pasta)*
- *4 large cloves of garlic, minced, smashed, pressed, or otherwise processed to your liking*
- *Olive oil*
- *Lots of: basil oregano freshly ground black pepper*

Do the usual thing with the pasta. In the meantime, saute the vegetables and spices lightly in olive oil. (Don't overcook them; it's best when the onion and tomato are still mostly raw.) When the pasta is drained, throw it in a bowl, dump in the vegetables, and add the prosciutto or smoked salmon. Toss until everything is mixed and the meat or fish is warmed. I serve this with grated romano cheese and minced fresh parsley on top.

Random's Only Recipe

Ingredients:

- *A bunch of velveeta*
- *Jimmy Dean sausage*
- *A couple cans of ro-tel*

Melt velveeta in crockpot. Fry sausage then crumble into velveeta, adding ro-tel, too. Cook until blazing hot and thoroughly smooth. eat with chips, then bloat.

Simple Tomato Sauce

From Annie.

It's a cold, cold night out here in the east, and I've whipped up a tasty tomato-based sauce to combat the chill. It's easy, one-pan cooking if ever there was (provided you have a few spices on hand). The list of ingredients seems long, but not to worry. All measurements are approximate.

- *5-6 C canned tomato products (I last used a pint of whole tomatoes and their juice, about 16 oz. of tomato puree, a 4 oz. can of tomato paste and 4 oz. of water)*
- *Half of a 10 oz. package of fresh mushrooms, sliced*
- *1 TBL onion powder*
- *2 tsp garlic powder*
- *1 bay leaf*
- *3/4 tsp sugar*
- *1/4 to 1/2 tsp basil*
- *1/4 to 1/2 tsp oregano*
- *Pinch of crushed red pepper flakes*
- *Large pinch of rosemary*
- *Dash of salt and a few grinds of pepper*

Cover and simmer the above ingredients, gently on very low heat for half an hour. Add:

- *1 medium to small zucchini, unpeeled, cut into chunks*
- *A Handful of chopped fresh parsley*
- *A dash more sugar*

Cover and simmer gently on very low heat for another half hour, or until the zucchini is tender. Serve over couscous, rice or pasta.

Ambitious Tomato Sauce

From Annie.

This is a pasta sauce for the cook who has two hours to prepare it. (One hour if you don't wish to have meatballs with it.) It's not difficult to prepare, but does require the use of a food processor or blender.

The flavor is slightly sweet, with complex undertones and a fabulous aroma.

STEP ONE

Ingredients:

- *76 oz (roughly) canned tomatoes (combination of crushed and whole)*
- *4 oz can tomato paste*
- *1 medium onion, peeled and *quartered**
- *1 medium carrot, trimmed and chopped into 5 or 6 big chunks*
- *1/4 stalk (no more) of celery, whole*
- *3 cloves garlic, peeled and roughly squashed a bit (large cloves will tend to break in half—this is fine)*
- *1 bay leaf*
- *1 tsp oregano*
- *1 tsp basil*
- *1/8 to 1/4 tsp crushed red pepper flakes*
- *1/2 tsp sugar*
- *1/2 tsp Worcestershire sauce*
- *2 tsp parsley flakes (optional)*

Simmer all ingredients somewhat briskly, partially covered, for 1 hour. You want to leave the lid far enough cracked to allow water vapor to escape and the sauce to reduce down a bit. Stir occasionally and turn the flame down if the sauce seems to be sticking to the pan bottom.

STEP TWO

After 1 hour, all veggies should be nice and soft. Put the sauce, veggies and all, through a food processor or a blender. Pour the blended sauce through a metal strainer back into the pot. This will remove seeds or other undesirable chewy bits.

It's now ready to eat...unless you want meatballs too.

STEP THREE

Ingredients:

- *1 lb lean ground meat—beef, pork, veal or turkey (or any combination of those)*
- *1 egg*
- *1/4 to 1/3 C grated romano cheese (yay! lactose free!)*
- *1/2 tsp garlic powder*
- *1/2 to 1 tsp onion powder*

- *1/4 to 1/2 tsp oregano*
- *1/4 tsp thyme*
- *1 to 2 tsp parsley flakes, or 1/4 C fresh chopped parsley*
- *1/4 to 1/3 C bread crumbs (optional)*
- *salt and pepper to taste (optional)*

Mix all ingredients thoroughly. Form into 10 to 12 balls and place in sauce. Simmer, fully covered, for 1 hour. Stir occasionally, turning down the flame if it seems to be boiling too rapidly or sticking to the pan.

Linguini With Clam Sauce

Joshua Geller (joshua@cae.retix.com)

Ingredients:

- *Tablespoon olive oil*
- *8 cloves garlic*
- *4 green onions*
- *1/2 cup white wine*
- *24 ounces (I think: two large cans) canned clams (or a whole bunch of fresh clams (very large bunch (you need some clam juice too)))*
- *Salt to taste*
- *Freshly ground black pepper to taste*
- *Slew of oregano*
- *Freshly ground parmesan cheese*

Slice garlic in coarse chunks, green onions in slices. Heat olive oil in very hot skillet, add garlic and onions. When garlic starts to turn white, add clams. Lower heat to simmer. Add remaining ingredients except for cheese.

Cook linguini firm (five minutes). Place cooked linguini in deep dish, sprinkle cheese, mound sauce. Serves like two or three depending how greedy you are.

Tarragon Chicken

From Dawn.

- *3 tbsp butter*
- *4 chicken breasts, skinless and boneless*
- *1 small shallot, chopped fine*
- *3-4 cremini mushrooms, slivered (optional)*
- *1/2 cup dry white Bordeaux (something good enough to enjoy drinking)*
- *1/3 cup flour*
- *1/4 cup chicken stock (not OXO or other heavily seasoned substitute)*
- *1 1/2 tsp tarragon*
- *1/4 - 1/2 cup cream (depending on consistency)*

Melt the butter in a pan. Dredge the chicken lightly in flour and reserve the excess. Brown the chicken on both sides and set aside on a platter. Add the shallot (and optional mushrooms) to the pan, and saute briefly. Add the wine and cook until most of the liquid is gone, scraping the bottom and sides of the pan. Add the remaining flour, stock and tarragon. Make a roux. Return the chicken to the pan and cook covered over low heat until the chicken is tender, about 25 minutes. Remove the chicken to a serving dish. Add the cream to the pan and heat the mixture through. Pour the sauce on top of the chicken.

Nucular Chicken Sandwich

Bryan O'Sullivan (bosullvn@maths.tcd.ie)

Ingredients:

- *chicken breast*
- *small ciabatta loaf*
- *parsley*
- *thyme*
- *cumin*
- *paprika*
- *lemon juice*
- *honey*
- *olive oil*
- *tabasco sauce*
- *crushed chillies*

Take the chicken breast. Flatten it out with the flat of a cleaver, and cut shallow lines along it. Get some lettuce. Chop it up. Take the ciabatta loaf, or some other sort of crusty bread roll of your choice and the appropriate dimensions. Split it and toast lightly while you take the spices, honey, lemon juice (or white wine vinegar), tabasco sauce, and olive oil, mush them together (you don't need much; about two tablespoonsful all told) and coat the chicken breast in the mix.

Superheat a frying pan. Put the ring on full blast. Go open all the windows and turn the extractor fan on full. When the pan is **very** hot, pour a little oil on and throw the chicken on. There will be smoke all over the shop. Keep turning the chicken, and pour on a little oil every so often, for one or two minutes. The outer flesh and spicy stuff should go black.

Turn the ring down to normal frying temperature, and continue to fry for another five minutes or so.

Spread some mayo on the warm toasty bread. Put the lettuce on. Throw your now-cooked chicken on, and pop the other half of the bread on top. Eat. Enjoy.

Son of Nucular Chicken Sandwich - the Cranberries Strike Back

Marcie Jones (jones_mcsvax1.ucc.ie)

Ingredients:

- *chicken breast*
- *small ciabatta loaf*
- *cranberry sauce*
- *garlic salt*

- *sage and onion stuffing*

Take the chicken breast. Sprinkle on garlic salt to taste. Fry it up in the pan. Split the ciabatta loaf and toast it lightly. Smoosh it with cranberry sauce. Slap the chicken on. Smoosh the stuffing on top. Pop the other half of the ciabatta on top. Eat. Enjoy.

Special Lasagna

Joshua Geller

Ingredients:

- *2 lb hot 'italian' (fennel) sausage*
- *2 lb lean ground beef prepared as follows: chop fine 10 cloves garlic and half red onion add in bowl to a half cup red wine, half teaspoon ground fresh black pepper and quarter teaspoon salt. mix thoroughly with ground beef and let stand in refrigerator overnight.*
- *3 large red bell peppers*
- *3 large green bell peppers*
- *skin and reserve three pounds fresh tomatos (or use 1 humongous can stewed tomatos (two+ pounds?)) and 3 cans tomato paste.*

Prepare sauce as follows: if using fresh tomatos, cover with water, bring to a full boil and immediately reduce heat. if using stewed tomatos heat until simmering and add tomato paste, 1 teaspoon salt, 1 teaspoon black pepper, 2 teaspoons sugar, five cloves finely minced garlic, bunch oregano (preferably fresh), bunch parsley (ditto) and three bay leaves. stir occasionally on low heat until thick (2 hours or so). cool and reserve.

- *2 lb ricotta*
- *1 lb provolone shredded*
- *1 lb mozzarella shredded*
- *1/4 lb romano shredded.*
- *bunch fresh spinach.*
- *olive oil*
- *large amount of lasagna.*

Chop sausage fine and cook in skillet with beef. Drain excess grease and set aside. Slice peppers thin and clean spinach. cook lasagna til firm and soak in cold water, drain. Take large, deep baking dish, grease with olive oil and layer with of noodles, peppers, meat, provolone and mozzarella, spinach, ricotta, noodles, peppers, meat, spinach, ricotta etc. Finish with a layer noodles and sprinkle romano. Bake on low heat for three hours.

Serves four people for a week and like revenge is best eaten cold.

Papal Shark

Ingredients:

- *1 pound 3/4" shark filets (it is important to parse the preceding phrase correctly; having done so, most types of shark meat will do – mako, thresher, whatever)*
- *1 large onion*

- *Quarter cup lime or lemon juice*
- *1 cup frozen coconut “milk” (the canned coconut cream made by a combination of the milk and the fat from the pulp; do not substitute fresh coconut milk alone)*

Be it noted that all proportions are approximate.

Choose the shark carefully. (Fresh good shark is delicious; old shark is rancid and acidic beyond belief.)

Mince onion extremely fine; mix with juice and coconut milk to form a thick soupy marinade. Marinate shark steaks in a Pyrex dish for one to two hours, turning occasionally. Spoon marinade on top of steaks, and bake in a 375°F oven for 40 minutes or until done. The shark should be tender and moist (not flakey like most fish) and the marinade should have baked to a thick paste atop the shark meat. Sublime. (Do not consume if you have heart trouble or worry about cholesterol.)

Garnish with razor-studded jawbone.

Serves 2-4.

Duck With Rice and Mint

From Lockhart.

- *1 boneless duck breast, with skin (about 7 oz total), cut into 3 pieces.*
- *a little olive oil (since we're not going to use high temperatures)*
- *a smallish red onion*
- *one small garlic clove*
- *3oz (or so; I judged by eye, not mass) of Italian brown rice*
- *one leek, topped, tailed, the outer layers removed, and cut into discs*
- *some cumin seeds, crushed (1/2tsp? I just poured some into the mortar)*
- *a generous pinch of saffron*
- *1 heaped tsp of chopped mint*
- *1/2 red sweet pepper, cut into 1/2-inch pieces*
- *salt, pepper to taste*
- *a dash of port (no brandy, and I thought the port's sweetness would work)*
- *1/2 pint chicken stock*
- *Salsa cruda (on the side)*

Note: Although it's brown rice, it's quite a soft one, with short, fat, nutty grains which absorb flavours well and slurp up a lot of liquid, so I thought this would work better than white long-grain. Using the brown also means the simmering time can be increased, so the flavours can intermingle better. If i'd had white arborio in the house, I might have used that instead.

METHOD:

1. Place the duck pieces, skin side down in a large saucepan, over a low heat. Some of the duck fat will render, and can then be used to brown the duck. Transfer the browned pieces to a bowl and drain the excess fat from the pan. If necessary, deglaze the pan with a few tablespoons of water, and pour the liquid over the duck.

I keep the duck skin side down for a good few minutes, until the skin had contracting sharply and turned a rich, golden brown, then turned the pieces for just long enough to seal the flesh. After

removing the pieces, I discarded most of the fat by decanting, but tried to keep the bits with juices and other flavoursome stuff (they seemed to be more dense than the fat, hence the decanting).

2. Add the vegetable oil to the deglazed pan, and cook the onions gently until soft. Add the garlic, dry rice, and leek, and stir over low-medium heat for 5 minutes. Add the cumin and cook for another minute.

3. Add the chopped mint and duck pieces (avec juices) to the pan and mix thoroughly with. Add salt and pepper to taste, pour in the brandy [port] and enough stock to just cover everything [I used all of it, since the saffron was in it; besides, it seemed to be about right, quantity-wise]. Cover and simmer for 20 minutes.

4. Remove the lid and check if the rice and duck are cooked. If not, add a few more tbsp of hot stock and simmer for another 5 minutes, or until the rice is cooked and most of the liquid has been absorbed [since the brown rice I use normally takes about 25-30 minutes, I just checked the fluid levels at 20 minutes, tossed in the red pepper, and checked the rice after another 10 minutes; I like my cooked peppers to still have a bit of texture.]

5. Serve immediately, with the salsa cruda in a side dish. Enjoy.

VARIATIONS?

The most obvious thing to do would be use a different flavouring to the mint. Ideas which spring readily to mind are to use black olives, or slices of orange, or both (there is a basque chicken dish which has the two combined). Obviously, the alcohol component leaves lots of scope for improvisation. For those who like their food fiery, the recipe is rich enough to cope with a good dose of chili in the rice (I'd be tempted to use dried red ones of a flavoursome variety, fry them with the garlic and rice, let the simmering release their flavours, and remove them before serving), though you might want to sweeten it just a little in this case (honey? a liqueur instead of brandy?). If you have ideas of your own, let me know.

AjD's Extra-Non-Wimpy Vegan Stirfry

Ingredients:

- *One pound of extra-firm tofu*
- *Mustard powder*
- *Soy sauce*
- *Canola oil*
- *Two large stalks of broccoli*
- *Two to three large bell peppers*
- *One large onion*
- *Hot Hungarian peppers to taste (at least two)*
- *As many cloves of garlic as you can bear to add*
- *Fists full of bean sprouts*
- *Snow peas to taste*
- *Cumin*
- *Tarragon*
- *Thyme*

In a small cup, mix mustard powder and soy sauce until it becomes a runny paste. Chop up the peppers and onion as small as you can, slice the garlic thinly, and chop the broccoli into large chunks. Don't chop the sprouts or peas at all. Slice the block of tofu into rectangular strips.

Heat up 2/3 cup of oil in a wok on high. Drop a couple spoonfuls of the mustard paste onto the oil: it should float on top and sputter a bit. Flash-fry batches of tofu in the oil, replenishing the mustard paste from time to time. The tofu should come out with dark brown streaks on it. When all the tofu is fried this way, set it aside and drain the wok of excess oil.

Heat up half a cup of oil in the wok on medium. Add the onions first and fry until clear, then add the garlic and hot peppers and fry until the peppers are soft (for a milder stirfry, add the garlic and hot peppers first). Progressively add the bell peppers, broccoli, and snow peas, and then the bean sprouts. When everything is just about cooked, add cumin, tarragon, and thyme to taste, as well as a little more soy sauce. Finally, stir in the tofu and immediately remove from heat and serve with rice. This recipe won't be very salty at all; let the diners add soy sauce to taste.

Offer any leftover mustard paste as a condiment. For a Japanese-ish taste, add wasabi powder to the paste when cooking the tofu. Serves four to six.

Laotian Crack

From Merde.

- *1 large shallot, sliced*
- *1 boneless chicken breast, cut up (I like 1/4" slices)*
- *1/4 onion, sliced vertically*
- *1/2 can coconut milk (our cans are 14 oz.; I use "lite" coconut milk to make this slightly less unhealthy. if you're not familiar with cooking with coconut milk – shake the can before opening it. this isn't a dish where you want to use the separated thick and thin milk separately.)*
- *1 green onion, sliced, with some of the green part*
- *2 fresh red thai chilies, sliced, neither seeded nor soaked (danger, will robinson! danger! if you don't like things really spicy, maybe start with one little tiny one.)*
- *fish sauce*
- *black pepper*
- *chopped cilantro leaves*
- *vegetable oil*

heat a little oil and fry the shallot until it's golden brown. (you don't want it crispy, but some browning makes for a nice mixture of colors and flavors.) remove the shallot from the pan and set aside.

toss in the chicken and the sliced onion, and cook until the chicken isn't pink anymore. add a couple dashes of fish sauce and pour in the coconut milk. let it simmer over low- medium heat for a few minutes, until you're sure the chicken is done. don't let it actually boil because the coconut milk will curdle, which won't affect the flavor but will make the dish look kinda disgusting.

taste and add fish sauce if it's not salty enough.

add the fried shallots, green onion, and chilies. stir up and let the flavors mix for a minute or two. i like to serve this by putting a mound of rice in the middle of a pasta dish, dumping the entire contents of the pan over it, and sprinkling with a little black pepper and plenty of chopped cilantro. it's *pretty*. and it's *so good*.

Pizza

From Kludge.

This recipe for pizza comes from a lot of different sources. The dough is very far from authentic, but works out quite well, and was given to Hallie by her grandmother Rose. The sauce is mostly my grandmother's, but with quite a few things added.

The first step involved is to make the dough:

- *1/4 cup sugar*
- *1 heaping teaspoon salt*
- *2 tablespoons butter*
- *1 cup milk*
- *1 1/3 cup hot water*
- *1 1/2 package yeast (more if going to freeze)*
- *6 cups scant flour*

Dissolve yeast in water (be careful-if water is too hot it will kill yeast). Mix all ingredients except flour in large bowl. Add flour (sometimes need more or less than the full 6 cups) Knead well. Pat top of dough with butter. Cover with towel or wax paper and put in warm place. Let dough double size, knead down. Let rise double size again. When it's risen the second time, pull it out and roll it onto a conventional pizza pan.

The second stop is to make the sauce. We recommend beginning the sauce while the dough is doing its first rise, although of course it cannot hurt to simmer the sauce for longer. You can keep it going for a couple of days without hurting it, as long as you keep adding water.

- *1 sm can paste*
- *1 fresh paste tomato, chopped*
- *1/8 cup basil*
- *1/8 cup oregano*
- *1 tsp celery seed*
- *1/4 cup red wine*
- *tiny amounts of salt*
- *larger amounts of pepper*
- *water*
- *3 cloves garlic*
- *2 tbs. olive oil*

Dice the garlic, then brown it in the olive oil at the bottom of a large saucepan. Add the tomato paste and the wine, then add water to make a smooth consistency. Add everything else in, and continue to cook for as long as possible, while continuing to add water to keep it thick but not solid.

After the dough has been rolled out onto the pan spread the sauce out on top of it. Then grate some indefinite amount of mozzarella cheese on top (the amount involved here is a great article of discussion in the house; I claim that one could do without it altogether while Hallie wants as much as is possible to use).

Add toppings, at least an inch worth. General recommendations are to use one full-size Bell pepper, several smaller peppers, at least two large shiitake mushrooms, a large red onion, six to eight inches of pepperoni, and whatever else happens to come to mind at the time.

Bake at 350° or higher until the bottom of the crust is slightly browned. Allow to cool, then eat. Don't burn your mouth on hot pizza.

Vindaloo

Provided by John Woods

Having never been closer to India than Atlanta, Georgia (where a Boston-to- Seattle flight had a stopover) (lacking a globe, I cannot tell if Seattle would actually be closer, but I doubt it), I offer the following description from the cookbook Madhur Jaffrey's Indian Cooking:

"The Hindus and Muslims of India do not generally eat pork – but Indian Christians do. This dish, with its semi-Portuguese name suggesting that the meat is cooked with wine (or vinegar) and garlic, is a contribution from the Kokani-speaking Christians of western India.

Vindaloos, which may be made out of lamb and beef as well, are usually very, very hot. You can control this heat by putting in just as many red chillies as you think you can manage. Serve mounds of fluffy rice on the side."

Serves 6:

- *2 teaspoons whole cumin seeds*
- *2-3 hot, dried red chillies*
- *1 teaspoon black peppercorns*
- *1 teaspoon cardamom seeds (you may take the seeds out of pods if you cannot buy them loose)*
- *A 3 inch (2cm) stick of cinnamon*
- *1.5 teaspoons whole black mustard seeds*
- *1 teaspoon whole fenugreek seeds*
- *5 tablespoons white wine vinegar*
- *1.5-2 teaspoons salt*
- *1 teaspoon light brown sugar*
- *10 tablespoons vegetable oil*
- *2 medium onions, peeled and sliced into fine half-rings*
- *1 1/3 cups (300ml) water*
- *2 lb (900g) boneless pork shoulder meat, cut into 1 inch (2.5cm) cubes*
- *A 1 inch (2.5cm) cube of fresh ginger, peeled and coarsely chopped.*
- *A small, whole head of garlic, with all the cloves separated and peeled (or the equivalent, if using large one)*
- *1 tablespoon ground coriander seeds*
- *1/2 teaspoon ground tumeric*

Grind cumin seeds, red chillies, peppercorns, cardamom seeds, cinnamon, black mustard seeds and fenugreek seeds in a coffee-grinder or other spice grinder. Put the ground spices in a bowl. Add the vinegar, salt and sugar. Mix and set aside.

Heat the oil in a wide, heavy pot over a medium flame. Put in the onions. Fry, stirring frequently, until the onions turn brown and crisp. Remove the onions with a slotted spoon and put them into the container of an electric blender or food processor. Turn the heat off. Add 2-3 tablespoons of water to the blender and puree the onions.

Add this puree to the ground spices in the bowl. (This is the vindaloo paste.) It may be made ahead of time and frozen. Dry off the meat cubes with a paper towel and remove large pieces of fat, if any. Put the ginger and garlic into the container of an electric blender or food processor. Add 2-3 tablespoons of water and blend until you have a smooth paste.

Heat the oil remaining in the pot once again over a medium-high flame. When hot, put in the pork cubes, a few at a time, and brown them lightly on all sides. Remove each batch with a slotted spoon and keep in a bowl. Do all the pork this way. Now put the ginger- garlic paste into the same pot. Turn down the heat to medium. Stir the paste for a few seconds. Add the coriander and tumeric. Stir for another few seconds. Add the meat, juices that may have accumulated as well as the vindaloo paste and 1 cup (225ml) water. Bring to a boil. Cover and simmer gently for an hour or until the pork is tender. Stir a few times during this cooking period.

I've made both this recipe, and another from Julie Sahni's *Classical Indian Cooking* (which also includes tamarind), but neither seems to capture the flavor of what I find in Indian restaurants in this area, where the vindaloo seems to just be a jazzed up version of their ordinary curries. Unfortunately, it's one of the few Indian recipes I like (since I won't touch yogurt, a wide variety of the offered dishes are right out). (It could be worse; since tomatoes and cheese are also on my forbidden list, the extremely rare times I've been to Italian restaurants have been almost futile.) I will, be it noted, eat pakora until I explode, even though I'm not fond of chickpeas, and I am even willing to put up with tomatoes in vindaloo (which some of the restaurants in the area insist on using); of course, the advantage of a food that strips enamel off of plates is that it can cover for some tastes that one doesn't particularly care for.

Short, shameful confession time: most of the time when I cook "vindaloo" at home I rely on "Patak's Vindaloo Curry Paste," made in Great Britain. The difference between this and their ordinary curry paste does, indeed, seem to be the amount of chili pepper, and it is, well, nowhere near as good as using a real recipe. But it is nice and hot.

Grilled fish

From Gypsy

Ingredients:

- *fish (tuna steaks work great; also any firm white fish)*
- *limes*
- *olive oil*
- *garlic*
- *black pepper*

Squeeze a lime or two (depending on how much fish you have) into a large Ziploc bag. Add about a teaspoon of olive oil per lb. of fish, one or two crushed garlic cloves, and some freshly ground black pepper. Put the fish in, seal the bag, and squish it around so that the fish is covered with the marinade. Marinate for 30 minutes to an hour. Grill until done. Excellent served with the Spicy Bean Dish listed in the next section.

Flour Tortillas

From Joni Johnson

- *4 cups flour*
- *1/2 teaspoon salt (if using unsalted butter)*
- *1/2 cup butter (unsalted)*
- *1 cup lukewarm water*

Mix flour and salt. Work in butter, as you do for piecrust, until it's crumbly. Add water gradually. Knead until it all holds together. divide into 16 pieces-roll into little balls with your hands and let them sit, covered with a towel, for 15 minutes.

Heat a griddle to medium hot. Roll out the tortillas until they are quite thin. Dust them with flour and cook on each side on the preheated griddle. They will get little brown spots and look like tortillas when they're done.

That was the recipe as it was given to us. We use salted butter so don't need to add salt.

Black Turkey

From Helen J. Borek (helen+@CMU.EDU) with thanks to Thomas Fenske

For about a dozen years, at the approach of turkey-eating season, I have been trumpeting to all who would listen, and to a good many who would rather not, that there is only one way to cook a turkey. This turkey is not my turkey. It is the creation of the late Morton Thompson, who wrote *Not as a Stranger* and other books.

This recipe was first contained in the manuscript of a book called *The Naked Countess* which was given to the late Robert Benchley, who had eaten the turkey and was so moved as to write an introduction to the book. Benchley then lost the manuscript. He kept hoping it would turn up— although not as much, perhaps, as Thompson did, but somehow it vanished, irretrievably. Thompson did not have the heart to write it over. He did, however, later put his turkey rule in another book. Not a cookbook, but a collection of very funny pieces called “Joe, the Wounded Tennis Player.”

THE ONLY WAY TO COOK A TURKEY!!!!!!

This turkey is work... it requires more attention than an average six-month-old baby. There are no shortcuts, as you will see.

Get a HUGE turkey— I don't mean just a big, big bird, but one that looks as though it gave the farmer a hard time when he did it in. It ought to weigh between 16 and 30 pounds. Have the poultryman, or butcher, cut its head off at the end of the neck, peel back the skin, and remove the neck close to the body, leaving the tube. You will want this for stuffing. Also, he should leave all the fat on the bird.

When you are ready to cook your bird, rub it inside and out with salt and pepper. Give it a friendly pat and set it aside. Chop the heart, gizzard, and liver and put them, with the neck, into a stewpan with a clove of garlic, a large bay leaf, 1/2 tsp coriander, and some salt. I don't know how much salt— whatever you think. Cover this with about 5 cups of water and put on the stove to simmer. This will be the basting fluid a little later.

About this time I generally have my first drink of the day, usually a RAMOS FIZZ. I concoct it by taking the whites of four eggs, an equal amount of whipping cream, juice of half a lemon (less 1 tsp.), 1/2 tsp. confectioner's sugar, an appropriate amount of gin, and blending with a few ice cubes. Pour about two tablespoons of club soda in a chimney glass, add the mix, with ice cubes if you prefer. Save your egg yolks, plus 1 tsp. of lemon — you'll need them later. Have a good sip! (Add 1 dash of Orange Flower Water to the drink, not the egg yolks)

Get a huge bowl. Throw into it one diced apple, one diced orange, a large can of crushed pineapple, the grated rind of a lemon, and three tablespoons of chopped preserved ginger (If you like ginger, double this -REB). Add 2 cans of drained Chinese water chestnuts.

Mix this altogether, and have another sip of your drink. Get a second, somewhat smaller, bowl. Into this, measuring by teaspoons, put:

- 2 tsp. hot dry mustard
- 2 tsp. caraway seed
- 2 tsp. celery seed

- 2 tsp. poppy seed
- 1 tsp. black pepper
- 2 1/2 tsp. oregano
- 1/2 tsp. mace
- 1/2 tsp. turmeric
- 1/2 tsp. marjoram
- 1/2 tsp. savory
- 3/4 tsp. sage
- 3/4 tsp. thyme
- 1/4 tsp. basil
- 1/2 tsp. chili powder
- 1 tbl. poultry seasoning
- 4 tbl. parsley
- 1 tbl. salt
- 4 headless crushed cloves
- 1 well crushed bay leaf
- 4 large chopped onions
- 6 good dashes Tabasco
- 5 crushed garlic cloves
- 6 large chopped celery

Wipe your brow, refocus your eyes, get yet another drink—and a third bowl. Put in three packages of unseasoned bread crumbs (or two loaves of toast or bread crumbs), 3/4 lb. ground veal, 1/2 lb. ground fresh pork, 1/4 lb. butter, and all the fat you have been able to pull out of the bird.

About now it seems advisable to switch drinks. Martinis or stingers are recommended (Do this at your own risk - we always did! -REB). Get a fourth bowl, an enormous one. Take a sip for a few minutes, wash your hands, and mix the contents of all the other bowls. Mix it well. Stuff the bird and skewer it. Put the leftover stuffing into the neck tube.

Turn your oven to 500°F and get out a fifth small bowl. Make a paste consisting of those four egg yolks and lemon juice left from the Ramos Fizz. Add 1 tsp hot dry mustard, a crushed clove of garlic, 1 Tbl onion juice, and enough flour to make a stiff paste. When the oven is red hot, put the bird in, breast down on the rack. Sip on your drink until the bird has begin to brown all over, then take it out and paint the bird all over with paste. Put it back in and turn the oven down to 350°F. Let the paste set, then pull the bird out and paint again. Keep doing this until the paste is used up.

Add a quart of cider or white wine to the stuff that's been simmering on the stove, This is your basting fluid. The turkey must be basted every 15 minutes. Don't argue. Set your timer and keep it up. (When confronted with the choice “do I baste from the juice under the bird or do I baste with the juice from the pot on the stove?” make certain that the juice under the bird neither dries out and burns, nor becomes so thin that gravy is weak. When you run out of baste, use cheap red wine. This critter makes incredible gravy! -REB) The bird should cook about 12 minutes per pound, basting every 15 minutes. Enlist the aid of your friends and family.

As the bird cooks, it will first get a light brown, then a dark brown, then darker and darker. After about 2 hours you will think I'm crazy. The bird will be turning black. (Newcomers to black turkey

will think you are demented and drunk on your butt, which, if you've followed instructions, you are -REB) In fact, by the time it is finished, it will look as though we have ruined it. Take a fork and poke at the black cindery crust.

Beneath, the bird will be a gorgeous mahogany, reminding one of those golden-browns found in precious Rembrandts. Stick the fork too deep, and the juice will gush to the ceiling. When you take it out, ready to carve it, you will find that you do not need a knife. A loud sound will cause the bird to fall apart like the walls of that famed biblical city. The moist flesh will drive you crazy, and the stuffing—well, there is nothing like it on this earth. You will make the gravy just like it as always done, adding the giblets and what is left of the basting fluid.

Sometime during the meal, use a moment to give thanks to Morton Thompson. There is seldom, if ever, leftover turkey when this recipe is used. If there is, you'll find that the fowl retains its moisture for a few days. That's all there is to it. It's work, hard work— but it's worth it.

Turkey Glaze

From Joni.

Up to 3 days ahead of time, mix the glaze, cover and chill Makes enough for 10-24 lb. turkey

In a small bowl, combine 3 tablespoons of ground new mexico or california dried chiles or 3 tablespoons chile powder, 1 12 oz. can of thawed frozen orange juice concentrate, 2 tablespoons grated orange peel, and 1 teaspoon ground cumin. 20 minutes before turkey is done, coat generously with the glaze. continue cooking. if glaze gets quite dark, cover dark bits with aluminum foil.

Recipe for Disaster

From Thomas Keske (TKeske@mediaone.net), in the year 2000.

- *5 boneless chickens*
- *1 bag frozen Chinese vegetables*
- *9 chicken livers*
- *3 Irish Potatoes*
- *2 lobster tails*
- *2 Italian sausages*
- *3 calf's brains*
- *1 Mexican chili pepper*
- *1 can kidney beans*
- *8 Kosher hot dogs*
- *1 beef heart*
- *1 c German sauerkraut*
- *2 lbs veal lungs*
- *1 c Russian borscht*
- *1 c sheep's milk*
- *1 English muffin*
- *3 lb hog jowls*
- *1 c Jamaican jerk sauce*
- *1 lb goat cheese*

- *5 lbs Crisco*
- *1 lb flesh*
- *1 c bacon grease*
- *1 grain salt*
- *2 lbs assorted nuts*
- *1 tub Dairy Whip*
- *3 c Nutrasweet*
- *2 truffles*
- *1 c unflavored tofu, plain*

Take a sharp meat cleaver and chop the boneless chickens into chunks. Take a sharp knife and slice the chicken livers into little slivers. Take a sharpened ax and chop up the pop-tarts, the cuisinart, the crockpot, the popcorn popper, and the hot peppers. Carefully clean the codfish, the squid and the summer squash in the dishwasher. Pour a cup of boiling bouillabaisse and a cup of bubbling hot mayonnaise over a bowl of braised brains. Be careful not to splatter the buckwheat pancake batter. Set aside. Add a scoop of charcoal briquettes to the veal brochettes. Fillet a jellyfish over a chafing dish and mix with whole grain granola in a casserole bowl. Give some kung-fu karate chops to the chop-suey and the cheese fondue. Launch a blitzkrieg against the cheese blintzes and the garbanzo beans, then wrap tightly in garbage bags. Top the beef brisket with buttermilk biscuits and banana-nut Boston Brown bread.

Add the calf brains, kidney beans, beef heart, veal lungs, hog jowls, lobster tails, and chicken livers to a pre-heated crockpot. Simmer slowly. Transfer to a pressure cooker, and add all remaining ingredients. Fan the flames to extremely high heat. Hide behind the commode until the pressure cooker explodes, then wipe the splattered mixture off of the ceiling fixtures.

Beef a la Dupont

Most people tenderise meat with a culinary hammer, bashing it repeatedly to break down muscle fibres. Or you can add meat-tenderising powder, which contains an enzyme that digests muscle fibre and connective tissue. But how do you tenderise meat on an industrial scale?

Researchers at the US Agricultural Research Service in Beltsville, Maryland, think they have an answer. They have been blasting meat with water at explosive pressures. And they have found their process also kills food-poisoning bacteria, such as *E. coli*, in the meat. “We think it is probably rupturing the bacterial cell walls,” says lead scientist Morse Solomon, who outlined the idea at a Honolulu conference this week.

The process works by sending a shock wave through the meat to bust the tough, chewy fibres. To create the shock wave, researchers place a slab of meat on top of a steel plate at the bottom of a water-filled plastic garbage can. Then they detonate an explosive—equivalent to about a quarter of a stick of dynamite—inside the can. The water transmits the shock wave through the meat, but the unfortunate garbage can gets blown to smithereens.

Solomon says the shock waves penetrate the entire cut of meat, so bugs deep inside it are killed—achieving a thousand-fold reduction in bacteria levels during tests.

The process works best on small, garbage-can-sized batches. A larger tank doesn’t work as well, for reasons that aren’t yet clear. And the meat has to be packaged in robust containers so it isn’t destroyed.

Food processing plants might worry about using explosives, so the ARS is trying other methods of creating shock waves. One idea is to use a powerful pulse of electricity to create the shock.

Randy Huffman of the American Meat Institute in Arlington, Virginia, welcomes the idea but says, “The real challenge will be getting this implemented in a real-world solution.”

Grandma's High Fat Kansas Hash

Submitted by Virginia to the Ciel Cohousing Recipe File, but then promoted by Michele Boutell.
Ingredients:

- *1/2 pound hamburger*
- *2 more pounds hamburger*
- *2 previously boiled potatoes*
- *2 previously microwaved potatoes*
- *2 TBSP frozen peas, for nutrition*
- *2 or 3 TBSP gratuitous butter*
- *Salt*

Fry up all off the hamburger in a large skillet on really high heat, using a really long spatula. Turn the heat down when it starts to spatter beyond a foot. FOR EXTRA FAT, DO NOT DRAIN. Chop up the microwaved potatoes and then the boiled potatoes, and add to skillet, stirring until hot. Look at the 2 TBSP frozen peas and then decide not to use them. Salt liberally. When hash is ready, serve up in a bowl topped butter.

Note: This hash is best served in very cold weather. Consult your physician before consuming.

Scrambled eggs (I)

Mark Gooley

- *4 to 6 eggs, preferably at room temperature*
- *Small amount of butter or olive oil*
- *Salt and pepper to taste*
- *Optional: Parmesan or Romano cheese to taste*

Grease heavy iron (or at least thick aluminum) skillet lightly with butter or oil. Beat eggs in bowl as long as you care to bother: a small electric mixer helps. With the skillet over very low heat, add the eggs.

Wait. If after several minutes the eggs show no signs of coagulating, raise the heat slightly. As the eggs coagulate, push the semi-solid layer on the bottom towards the center of the pan. Repeat for a long time until the eggs are more or less firm. Spread them out, sprinkle them with salt and pepper, grate cheese over them, and mix the lot together with a few swift strokes so that the cheese is warmed but not melted. Serve at once with toast and coffee.

(See M. F. K. Fisher's *How to Cook a Wolf* for more on cooking scrambled eggs. Low heat and patience are key.)

Scrambled eggs (II)

Mark Gooley

- *6 to 8 eggs, preferably at room temperature*
- *1/4 lb. or more thick-sliced bacon*
- *Salt, pepper, ground cuminseed, basil, lemon juice, Worcestershire sauce, soy sauce, hot sauce to taste*

- *Several ounces extra-sharp Cheddar cheese*

Fry bacon over very low heat in a heavy skillet; turn slices frequently. When bacon is crisp, remove it to a bowl or a deep plate; do not dry it. Break it into pieces bite-sized or smaller. Do not remove any fat from the pan.

Crack eggs into pan. Add spices, lemon juice, and sauces as desired. Stir with vigor as if trying to make an emulsion. If the eggs show signs of getting crisp, reduce heat; if after some minutes they have not begun to coagulate, raise heat slightly.

When eggs have set, grate cheese over them, stir quickly so that the cheese does not melt much, and serve at once. Thick slices of a dense homemade bread, pitas, tortillas, or French fries go well with this dish. Guinness, imperial stout, or Black Velvet (half champagne, half stout, and not as bad as it sounds) are suitable drinks.

Misery Chicken

Mark Gooley

This is named after Andrew “HWRNMNBSOL” Solberg’s posting about factory chicken-farms. It is suitable for a depressed old bachelor dining alone at home.

- *1/2 lb or so frozen skinless/boneless Misery Chicken breasts or thighs (available in 5-lb or larger packages under the Tyson brand at many warehouse-club stores)*
- *Soy sauce to taste (try to get wheat-free)*
- *Black pepper or paprika or both to taste*
- *Hot-pepper sauce to taste (clones of Tabasco are available, and cheaper)*
- *Basil or marjoram or oregano or whatever to taste*
- *Cheap dry domestic sherry (I use Gallo’s “Livingston Cellars Very Dry Sherry,” which I buy in 1.5-liter bottles and keep in the refrigerator)*

Put frozen chicken breasts or thighs in a non-stick pot or pan with a lid. Put this on the stove at low to medium heat. Dump sherry over chicken to a depth of an inch or so; cover pan.

Check the pan every few minutes. At some point, add sauces and herbs and spices; as the “active principles” dissolve in alcohol, this should probably be early on. Turn the chicken parts over so that they defrost and start to cook; replace cover after each repetition. Add water or more sherry if things are drying out.

When the chicken is no longer frozen and appears to be cooked, cut it into bite-sized pieces with the end of a melamine spatula. (Melamine will scratch wimpier non-stick surfaces almost as readily as metal does, so be careful.) Turn up the heat and stir the bits so that the solids from the sherry and such stick to them as the remaining water and alcohol evaporate.

Serve with toast, pita bread and alfalfa sprouts, or what you will.

Pesto from Hell

Mark Gooley

- *1 ounce or so dried basil leaves*
- *Boiling hot water*
- *Vegetable oil*
- *Garlic powder or dried minced garlic (not garlic salt!) to taste*

- *Several tablespoons crunchy “natural” peanut butter (no salt or sugar added)*
- *1 ounce or so Kraft Grated Parmesan Cheese, or some cheap knock-off*

Try to pick out bits of stem from the dried basil. (Good luck.) Add just enough hot water to soften the basil, then add the garlic. Squeeze out and discard excess water. Mix with peanut butter and cheese, adding oil as needed for a suitable consistency.

This isn't as bad as it sounds. The peanut flavor tends to overwhelm everything else, but the real problem is the bits of basil stem: they are unpleasant on the tongue, catch in the teeth, and scratch the throat, and don't soften. Maybe grinding the dried basil in a mortar and pestle would crush them enough to mitigate this.

merde's famous pad thai of doom

Ingredients:

- *1 package of dried rice noodles (chantaboon rice stick) (the flat kind)*
- *1/2 lb. tofu*
- *1/3 cup fish sauce*
- *2 tbsp. sugar*
- *1/3 cup rice vinegar*
- *1 tsp paprika*
- *1/3 cup catsup (yes, it's authentic)*
- *1 bunch green onions*
- *a lot of chopped cilantro*
- *2 cloves finely chopped garlic (chop, don't press, or it will burn)*
- *2 eggs*
- *3/4 lb. bean sprouts*
- *1/2 to 1 tbsp. dried chili flakes (use thai ones, not grocery store ones, or grind up dried chilies to a coarse texture in the blender)*
- *2/3 cup ground unsalted dry-roasted peanuts*
- *oil for cooking*
- *warm water*

Preparation:

Soak the noodles for about a half hour in enough warm water to cover them, until they're flexible but not too soft.

Cut up the tofu, rinse the bean sprouts, grind the peanuts, slice the green onions, and chop the cilantro. Put all the tofu and half of each of the other things in a pile. Put the other halves of each item in individual dishes to be used as garnishes. (I just dump all of everything into the pan because that's how I like it, but YMMV.)

Mix the fish sauce, sugar, vinegar, paprika, and catsup together in a bowl until the sugar is dissolved. Heat the wok on high, add oil, and fry the garlic and chilies for about a minute, until it is golden but not brown. (Pay close attention to what you're doing or you'll burn the garlic!) Add the noodles and toss them to coat them with oil.

Add the fish sauce mixture and bring it to a boil, tossing to coat the noodles. Reduce the heat to medium and cook, stirring frequently to prevent the noodles from sticking, until the noodles are tender.

Push the noodles to the sides of the wok to clear the bottom. Add a little more oil. Break the eggs into the oil and scramble them. Then let them set undisturbed until they are cooked. Mix them gently with the noodles, so that they break into pieces but don't disappear.

Dump the plate of tofu and vegetables into the wok and toss everything until it's warm.

Serve with too much tuong ot-toi viet-nam and lime wedges.

Terrible Recipe (1)

From Rollin Thomas.

Preheat kitchen to 95°. Cook in boxer shorts.

- (1) *Onion, cut up.*
- (2) *Dead chicken breasts, also cut up.*
- (1) *Time machine.*
- (1) *Can cream of mushroom.*
- (1) *Can cream of chicken.*
- (1) *Package dried shiitake mushrooms.*
- *Spices to mask hideous flavor.*

Put cut up onion in a pot and make it brown by getting it hot. Also get the chicken hot. When the onions are clear and brown, put the cream of mushroom and cream of chicken on them. Don't make it too hot. Get in time machine. Go back 30 minutes and soak shiitake mushrooms in water. Return to the present moment in time. Do not kill your old self. Add in shiitake. For extra BAD flavor, add shiitake water. Add in chicken which you have gotten hot. Make some pasta, maybe whole wheat. Put in some spices that might mask a bad flavor. Get strong drink. Put it all together except the strong drink and try to eat it while writing a post to talk.bizarre about how bad it is. Get back in time machine and go back to when you put the soup into your boxer shorts. Tell your old self to use a pot.

Recipe in a Foreign Language

From Andrea B. Previtiera, translation provided by Ace Lightning.

(1) Zlafirtii

to make one serving:

(2) N'dumnat

two sheets of phyllo pastry

(1) Naimesta

one Plymouth hubcap

(1) Veitakga Huspla

one shallot, finely chopped

(47) Urlikil

forty-seven ants

(1) Niolni

one cup of used motor oil

(3) Sietembri

three Pentium III chips

Unialapitt,,, naimesta etik spidaurli nnat fina fina N'dumnat.;
preheat oven to 220 C/ 425 F. line the hubcap with one sheet of pastry.
:Nunmnaga: ilpetti Niolni etik spikedak Veitkga Huspla wr,ar,wr.
Sautee the chopped shallot in the motor oil over medium heat until lightly browned.
Ilpigak sietembri nafi sietembri sietembrina in,, invar,,, N'dumnat.
Arrange the Pentium chips in the prepared hubcap and cover with the other sheet of pastry.
Urlikil : szusap.; Niolni : szusap szusap Urlikil.
Pour in the cooked shallot mixture and sprinkle the ants over the whole.
Grap.
garnish with beak.



Chili: A Meal Unto Itself

New Mexico Green Chili

Karen Baldwin⁸

(4 decent servings)

Freezes very well.

Serve over plain or mexican rice,
burritos, chili rellenos, chimichangas, etc.

- *2 tsp. olive oil*
- *1/2 lb. pork loin, cut into 1/2-inch chunks*
- *3 small garlic cloves*
- *1 red onion (optional)*
- *1 T. flour*
- *1 T. corn oil*
- *1 T. cornstarch*
- *1 T. water*
- *28 oz. New Mexican chiles⁹ (roasted, peeled, de-seeded, and finely chopped)*
- *1-2 T. chopped jalapeño pepper (optional)*
- *1 tsp. cumin*
- *1/8 tsp. salt*
- *1/8 tsp. white pepper*
- *2-3/4 c. chicken broth*
- *1 large tomato, peeled and finely chopped*

1. In skillet, heat olive oil over medium-high heat. Saute pork until all pink is gone (about 5 minutes). Move meat aside and add garlic (and onion). As soon as garlic sizzles, stir together with pork. Put into crockpot on high.¹⁰
2. In the same skillet, make roux by sauteing flour in corn oil, taking care not to let it burn. Then stir in cornstarch and water. (Double the cornstarch if you prefer a thicker sauce.) Add mixture to crockpot.
3. Add chiles, spices, and chicken broth to crockpot. Bring to a boil, then reduce heat and add tomatoes. Now simmer over very low heat while covered for at least 1 hour, and preferably all day.

⁸Mexican food is a big part of my family's diet; I finally spent one entire weekend preparing 10 different green chili recipes from several of my Mexican/Southwestern cookbooks and newspaper clippings, and had the family and neighbors pick their favorite version. This recipe is the result of merging and very slightly modifying the two favorites until all agreed this was it.

⁹New Mexican green chiles are a special type; although you might find them in your grocery store, you may well have to order them. I buy them in 14-oz. plastic containers (Josie's brand) from the frozen foods section. However, canned green chiles or Anaheim chiles may be an acceptable though much milder substitute for the timid.

¹⁰This green chili is already pretty low-fat, but if you prefer, diminish the olive oil when frying your pork, and substitute more cornstarch for the flour-and-oil roux.

Indian Garbanzo Chili

From lilit, as adapted from Madhur Jaffrey's *World of the East Vegetarian Cooking*, modified for deliciousness.

- *About 1/4 cup of oil, or more to taste. I use canola oil, which works just fine. Others might prefer to use olive or something else.*
- *One huge or two/three medium yellow onions, *minced*.*
- *At least 8 medium cloves of garlic, or more if you like, minced, too (or well-crushed).*
- *A large can (28 oz) of crushed or ground/peeled tomatoes, like you use for home-made spaghetti sauce.*
- *Two cans of garbanzo beans 19 oz. I buy Progresso brand cause they start off tender. If you get a cheaper brand that's kind of dry and brittle, you might want to simmer them in water about 10-15 mins first, before using them. Two cans of any normal size will do, though*
- *A lemon*
-
- *1 tsp Tumeric*
- *1 tbs ground coriander*
- *2 tsp ground cumin*
- *2 tsp cayenne*
- *1 tbs whole roasted cumin seeds (see end of recipe for instructions)*
- *1 tbs paprika (for color)*
- *1 tsp ground ginger (or 1 tsp fresh minced ginger)*
- *1 tbs ground amchoor powder (ground dried unripe mango, available cheaply from indian stores). If you don't have amchoor, don't worry, you can just add extra lemon juice.*
- *1 or 2 tsp garam masala*
- *(optional) 1 hot pepper of your choice, sliced into thin strips*

Mince the onion into as small pieces as you can manage. Ditto the garlic. Heat the oil over a medium-high flame in a good-sized saucepan, and fry the onions and garlic just until they start to brown. Dump in 1/2 of the 28-oz can of ground tomatoes. Stir well in the hot oil (don't worry if the tomatoes sear a bit). Add the coriander, ground cumin (NOT THE ROASTED YET), the cayenne, and the tumeric.

Lower the flame to medium, and let it simmer, covered, about ten minutes. Add the amchoor powder, the garam masala, the paprika, the ground roasted whole cumin seeds (see below), and the juice of half the lemon. If you didn't add amchoor, juice the entire lemon. Stir well. The powders might thicken the mixture; you might want to add a bit of water to the mix if so, say...a few tablespoons to 1/4 of a cup of water.

Simmer and cook for about five minutes to release the spices into the mixture. Now, add the ginger (powder) or the minced fresh ginger. Also, at this point, you can add the strips of hot pepper. Add and stir very well, cooking for another few minutes, until you can taste the mix and really taste the pepper and/or the ginger.

Take off the flame, let cool, and store. This mix keeps very well in the fridge for several days, and its taste improves every day it's stored. I've stored it up to a week with no degradation in quality.

Note on roasting cumin:

Buy whole cumin seeds. In a hot skillet, roast the cumin seeds by constantly agitating the seeds by shaking or stirring. When the seeds turn a warm brown from their greenish-brown natural color, they're ready. These can also be used in other mixtures besides this one; they have a taste many prefer over 'normal seeds', and for this recipe, you have to crush them before adding them. To crush them, just use the side of a mug. The roasted seeds are brittle and crush easily.

Chili

From Fletcher at Mercenary Audio, a long-time rec.audio.pro guy.

This recipe is my own amalgam of 3. It started with a recipe from a bass player from Dallas, was added to with a recipe from a drummer that hailed from NW Louisiana, the final nail was added by a radio station owner from Houston. I did the "cut and paste." but it varies every time. I recommend measuring by eye and feel rather than with actual measuring utensils. Beans are optional... though I'm giving you the version with beans. Add an extra pound of ground Sirloin should you decide to forgo the beanage. No tomato products are used in the fabrication of this Chili.

- *1 bag Pinto Beans (optional)*
- *1 6-pack Dos Equis*
- *1 12-pack Budweiser*
- *1 12-pack Budweiser*
- *1 lb. ground Sirloin*
- *1lb. Sirloin tips*
- *1/2 lb. boneless Chicken*
- *1/2 lb. Pork Tenderloin*
- *2 1/2oz. Chili Powder*
- *3 Tbsp Cayenne Pepper*
- *2 Tbsp Hot Hungarian Paprika*
- *2 Tsp Red Pepper (dried)*
- *2 Tbsp Oregano*
- *2 Tbsp Cumin*
- *2 Tbsp Turmeric*
- *1 Tbsp Salt*
- *2 Tbsp Fresh Ground Black Pepper*
- *2 Tbsp Fresh Ground White Pepper*
- *1/2 cup Brown Sugar*
- *15 Cloves Garlic [keeps away evil spirits...and most people!!]*
- *2 Large Onions*
- *6 Tabasco Peppers*
- *Fresh Jalapeños*
- *Chocolate Syrup*

- Soak Pinto beans in Dos Equis overnight, full 24 hours if possible
 - Move beans and beer to pot. Add another bottle Dos Equis and cook Drink a Bud.
 - Season meat w/Onion Power, Salt, fresh ground Black pepper. Brown meat. Drain all fat.
 - Add spices, 1 bottle Dos Equis, meat Simmer over low heat. Drink a Bud.
 - When meat/spices are hot (2 hours or 4 Buds or “half-time,” whichever comes first), drain beans and add to pot. Add 1 bottle of Dos Equis and a long squirt of Chocolate syrup
 - Simmer over low heat (minimum 4 hours) Adjust spices to taste.
- Serve with Tortillas, white/sharp Cheddar cheese, and sour cream [the sour cream is for the wimp motherfuckers that whine “it’s too hot, it’s too hot.”]

Chili

Basically Gary Stringer’s Recipe, as adopted and promoted by Ben Cox (thoth@uiuc.edu).

INGREDIENTS

- *Meat:*
- *1/4 lb. suet, chopped*
- *6 lb. boneless chuck, coarsely cubed*
- *2 lb. coarsely ground chuck*
-
- *Flavorings:*
- *2 tablespoons cumin seeds*
- *1 teaspoon or so fennel seeds (optional)*
- *1/4 cup to 1 cup chili powder*
- *2 tablespoons leaf oregano*
- *Maybe a bit of coriander*
- *A splash or two of tequila*
- *1 tablespoon salt*
- *2 tablespoons cayenne pepper*
- *4 cloves garlic*
- *1 oz unsweetened chocolate*
- *2 quarts beef stock*
- *Assorted chilies to taste*
-
- *Texturizers*
- *1/2 cup yellow cornmeal (optional)*
- *1/2 cup cold water (optional)*

PROCEDURE:

Hand chop the cubed beef into 1/4 - 1/2 inch cubes. Mince the garlic. Hand crush the cumin seeds coarsely. If you are going to use fennel seeds, crush them coarsely.

Heat the beef stock, and put in all flavoring ingredients. Let this cook, and add assorted chilies as desired for flavor.

Fry the suet in a large kettle until crisp. Remove the pieces, leaving only the rendered fat.

Brown the beef in this fat, a handful at a time, removing and reserving the browned part, until all is browned.

Return the beef to the kettle, and add flavored beef stock. Stir, and add peppers as desired for flavor. Cover and simmer for 3 or 4 hours.

(Optional step: alternatively let it cook down some.) Mix cornmeal and cold water. Stir into the chili. Simmer for another 30 minutes.

Serve with a mound of rice to the side of the bowl, cornbread, and sliced onions.

Chiladelphia

Mark-Jason Dominus¹¹

- 1 large yellow onion
- 1 tablespoon grease¹²
- 2 anaheim peppers¹³
- 8 serrano peppers
- 3 jalapeño peppers
- 2 large cloves garlic¹⁴
- 4 scallions
- 2-3 pounds ground beef¹⁵
- 2 pounds whole tomatoes, peeled¹⁶
- 3 pounds dark red kidney beans¹⁷

¹¹Preface all times and quantities in this recipe with ‘about’. For example, “two pounds tomatoes” actually means “about two pounds tomatoes”, and “an hour” actually means “about an hour.” This is chili, not rocket science.

Chili tastes better each day you leave it in the refrigerator. The flavors mature. Chili does not mind re-heating. It also freezes well.

Chili is a BEAN STEW FLAVORED WITH HOT PEPPERS. This recipe is for “chili con carne,” which is chili with meat. Although I haven’t done it yet, I fully expect that it will be just fine if you omit the meat. I did try substituting tempeh chunks for the ground beef, but it was no good. If you develop a good tempeh chili recipe based on “Chiladelphia,” please send it to me.

People advised me to name my chili “Philly Chili.” These people can drop dead. I hate the name “Philly” at least as much as San Franciscans hate the name “Frisco”. I live in “Philadelphia,” and so the recipe is for “Chiladelphia.”

¹²For frying the onions in. In the past, I have used peanut oil, Wesson vegetable oil, and homemade lard. It doesn’t matter. If you use a nonstick skillet, you can probably omit the grease entirely.

¹³Anaheim peppers are about six inches long, pale green, lumpy, and mild. Serranos are no more than an inch long, narrow, pointy, smooth, and dark green, and very hot. Jalapeños are like serranos but bigger, fuller and not as hot. The chili will be fine if you use peppers other than those I mention. Use what you have.

Most of the hotness of hot peppers resides in the placenta, which is the white membrane that the seeds are attached to. Most of the rest of the hotness resides in the seeds themselves. I like to remove the seeds and placenta from my peppers, because I like the peppers to contribute more flavor than heat. Your taste may be different.

¹⁴To chop garlic, sprinkle it with salt before and during the chopping, until it turns into paste. Running the garlic through a press will also work. The only garlic press worth owning is the Susi, made by Xyluss company.

I wouldn’t want to use jarred chopped garlic; it always tastes of that weird vinegar they pack it in.

¹⁵I’ve been using ground round steak. This is expensive. I suspect that it doesn’t matter whether you use cheapie ground beef or expensive ground beef. I was going to use cheapie ground beef last time I made it but couldn’t find any in the grocery store.

¹⁶Canned tomatoes are fine, but fresh are better. To peel fresh raw tomatoes, plunge them into boiling water for ten seconds.

¹⁷It’s important to get **dark** red kidney beans, because they give the chili a better color.

Canned beans are fine. If you use dried beans, don’t forget to soak them overnight and throw away the floaters in the morning.

- 1 cup fresh cilantro¹⁸
- 2 bay leaves
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cumin
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon salt

Peel and chop garlic. Chop onions, peppers and scallions. Sauté the onions in the grease in a heavy cast-iron skillet¹⁹ until they are translucent. Add beef, scallions, peppers, and garlic. Sauté²⁰ until the beef is browned.

Cut the tomatoes into bite-sized pieces. Put the sautéed beef-pepper-allium²¹ mix into a large stew pot with the beans and tomatoes. Chop the cilantro. Add the salt, herbs, and spices to stew pot. Simmer at low low heat, stirring occasionally²², for an hour. **Correct the seasoning.**²³ Simmer another 15-30 minutes. Serve hot over rice.

Feeds 8-12 people.

This is basically the “Chili con Carne” recipe from *The Joy of Cooking*, with amounts scaled up for younger appetites, and with real seasonings substituted for “chili powder.” I take full credit for the recipe because the recipe is entirely in the seasonings.

The Joy of Cooking wanted you to put in a teaspoon of sugar. Can you believe that? Half a cup of browned onion and they want you to add sugar. The trouble with the *Joy of Cooking* is that they’re firmly entrenched in the cuisine of the Eisenhower administration and no matter what they’re cooking, they think they’re making Jello. Everything has to have sugar in it, and everything has to go into a mold. OK, sorry. I’ll shut up now.

They also think that black pepper is daring and exotic. They say “1/2 cup chopped onion or 1/2 clove chopped garlic.” Like it’s too risky to use both. OK, OK. Now I’m really done ragging on *The Joy of Cooking*.

Chili

Mark Gooley

- 1 to 2 lbs. lean beef or buffalo, or some vegetarian substitute
- Vast quantity of mild peppers, fresh or dried
- Small quantity of hot peppers, fresh or dried
- 1 tsp. or more of cumin, whole seeds or ground
- Freshly-ground black pepper to taste
- Oregano, marjoram, basil to taste

¹⁸Cilantro is the leaf of the coriander plant. If you can’t get fresh cilantro, add 1/2 teaspoon ground coriander seed instead. About one person in 10 thinks that cilantro tastes exactly like soap. Omit the cilantro when cooking for these people. (I think it tastes exactly like soap too, but whenever I eat cilantro, I’m always shocked at how delicious soap can be.)

¹⁹Frying pan.

²⁰Fry.

²¹Onions, scallions, and garlic are in the allium family. (So are chives and shallots, which do not appear in this recipe.)

²²The objective here is to keep it from burning on the bottom. If it *does* burn on the bottom, just leave it alone. Don’t scrape at it, because then you’ll have burnt crap mixed in with your chili.

²³I almost always add more salt and pepper at this point, sometimes more cumin. Remember the Cardinal Rule of Cooking, the one that even comes ahead of “Hot glass looks the same as cold glass:” TASTE IT, STUPID.

- *Soy sauce to taste (try to get wheat-free)*
- *Vast quantity of garlic (e. g., cloves from 1 large bulb)*
- *2 large cans (15 oz.?) tomato paste*
- *Small amount olive oil (optional)*
- *Optional: beans, soaked dry ones or canned, to taste (eight 15-oz. cans might not be excessive, or a pound or more of dried beans): pintos, black, small red, chickpeas, Anasazis (excellent), but NOT kidney beans (the flavor and texture are wrong)*

Remove fat, connective tissue, etc. from meat; cut meat into small cubes or chop it coarsely in a meat grinder. Put a little fat (or olive oil) in the pot, heat to low heat, and add cumin (break whole seeds with mortar and pestle), black pepper, about half the garlic (finely chopped or put through a garlic press), and some of the herbs. When the garlic darkens, add the meat (or, say, firm tofu), turn up the heat to braise it, add soy sauce, lower the heat, and allow time for the meat to cook fully (or the tofu to dry). Add the tomato paste.

Ideally, you should roast fresh peppers, remove their skins and stems and seeds, then chop them finely. This is a nuisance. Canned mild peppers are easier to manage and taste okay, but are expensive. Any mild variety will do: Ancho and Anaheim are good, but bell peppers will do. Lazy people like me can remove stems and seeds, chop the peppers coarsely, and liquefy them in a blender. (Pepper skins are tough and may not soften even after hours of cooking, and even the occasional stray pepper seed adds an annoying crunchiness, hence the blender.)

Dried peppers: choose mild ones such as Ancho. Note that some dried peppers are leathery and moist and still contain a lot of water; others are crisp and brittle. Four to eight ounces should do. Remove the stems and seeds and stringy inner bits, and simmer the other bits in water over low heat until they are at least somewhat soft. Unless you truly enjoy the burn of capsaicin in your mouth and digestive tract, pour off the water and rinse the pepper fragments. Mash them, or liquefy them in a blender.

Taste the mashed or liquefied peppers. Add hot peppers (anything from jalapeños to Scotch bonnet, or hot sauce in a pinch) to taste.

If you use a blender, add the rest of the garlic and perhaps some oregano to be liquefied with the peppers; if not, put the garlic through a press and add it and the oregano to the pot. In any case, add the pepper mixture and cook the mixture until it is thick. (I like a thick chili, almost pasty; some people prefer a soup.)

When the chile is near the consistency you want, taste it. If the peppers are too hot, add more garlic. If your fingers are burning from capsaicin, rinse them with alcohol and then rub them with fresh garlic; if your mouth is burning, wash it out with vodka. Add more herbs to taste. If there is a blandness you can't pin down, add soy sauce or salt.

Beans: Some purists refuse to add these. Wash canned beans thoroughly, and resist the temptation to use liquid from the can to thicken the chile. Change the water several times when soaking dried beans, and wash them thoroughly after cooking them. Add the beans when the chile is almost done, and cook the result just long enough that the beans are hot and the consistency is what you want.

Serve with cornmeal mush (from coarse-ground meal if you can get it). A tough red wine or a strong ale is a good drink, though some people might prefer a light lager..



Side Dishes

Vegetable Herb Pie

Adapted by Annie from the *Sunset Casserole Cookbook*.

- *1/4 C rice*
- *3/4 lb zucchini finely chopped (about 2 C)*
- *3/4 lb swiss chard, tough stems removed and finely chopped*
- *2 C fresh or frozen peas (ew, I never use peas, I always substitute something else – cauliflower, carrots, corn, extra chard or zucchini... not broccoli; broccoli will ruin the flavor of this pie)*
- *1/2 C total: chopped parsley, chopped bell pepper, sliced scallions including green tops)*
- *1 small onion, finely chopped*
- *3 or 4 cloves garlic, minced or pressed*
- *1 1/2 C shredded cheese (whatever you fancy: the cheese you use will either sharpen or sweeten the other flavors. I've used swiss and cheddar, and I like them both for different reasons)*
- *2 eggs, lightly beaten*
- *2-3 TBL olive or grapeseed oil*
- *1 tsp dried savory leaves*
- *1/2 tsp each of salt, pepper, dried thyme leaves*
- *2 9" deep dish frozen pie shells*

Preheat oven to 400°.

Set out pie shells to thaw.

Put rice in a bowl, cover with hot tap water and set aside.

Chop, mince, press, beat and grate everything that should be chopped, minced, pressed, beaten or grated.

In a large bowl, combine all ingredients and mix thoroughly by hand. Empty mixture into a pie shell. Heap it, press it, heap some more on top, press some more. Really! it will all fit! (And it will all cook down in the oven.) Cover with the other pie shell and crimp the edges shut all the way around.

Bake for about an hour. If the crust starts to darken too much, cover loosely with foil for the last 15 minutes.

Cool and serve. Can be eaten hot, room temp, or cold.

Wasabi Mashed Potatoes

From Joni Johnson.

Peel 3 pounds thin-skinned potatoes (red, white or yukon gold), rinse and cut into 2 inch chunks. In a 3 to 4 qt. saucepan, combine potatoes and 3 cups skimmed fat chicken broth. Cover and bring to boil over high heat. Simmer until potatoes mash easily, about 20-25 minutes. Drain, reserving broth. Put 3/4 cup broth and 1 cup chopped rinsed parsley in a blender. Whirl until smooth. Add parsley mixture and 1 tablespoon wasabi paste or powder to potatoes. Mash in your favorite way until smooth, adding broth as needed. Season with salt and more wasabi (try another tablespoon or so). Makes 6 cups.

Spicy Bean Dish

From Gypsy

Ingredients:

- *olive oil*
- *1 can black beans*
- *1 cup corn kernels (canned or frozen work fine)*
- *1 onion, chopped*
- *2 jalapeños, seeded and chopped*
- *2 large cloves garlic, minced*
- *1.5 tsp. (or more) ground cumin*
- *half tsp. oregano*
- *half tsp. salt*
- *cayenne*
- *cilantro*
- *juice of 1/2 lime*

Heat 1 tbsp. olive oil in a skillet. Saute onions, salt, cumin, and oregano over medium heat for 4-5 minutes, then add garlic and jalapeños and saute another 2 minutes. Drain the beans (and corn, if it's canned) and toss them in, along with a couple of tablespoons of chopped cilantro and the tomatoes. Cook over medium heat until done (15-20 minutes.) Add cayenne until the beans are suitably incendiary. Just before serving, add the lime juice and about a quarter cup of freshly chopped cilantro.

Chile Pickle (Molagai Ooruga)

The source for this is unknown, although it was last posted by Emma Fernlund at the Lund Institute of Technology in Sweden.

This pickle is often eaten with unleavened bread; it serves as a relish. It also makes a delightful companion to white rice mixed with a generous amount of yogurt. The yogurt, rice, and green chile pickle often make a perfect summer picnic dish. In Madras, we use long green chiles. This preserve goes well with nachos too. You can add it to any salad. Serrano chiles are good substitutes.

- *12 green New Mexican chiles [personally, I think hotter, thinner, green peppers would work better and be more authentic]*
- *3 lemons, cut into halves [limes would be a good substitute – CMT]*
- *2 Tablespoons ginger, finely chopped*
- *4 Tablespoons salt*
- *1/2 cup water*

Combine all the ingredients in a clean, dry glass jar, seal tightly and store in a cool dark area for three to four days, shaking it once a day. Transfer the ingredients to the refrigerator. Take out the preserve 10 minutes before you want to use it.

Mexican Pickled Chilies

From Estella Gomez of Press Enterprise, but posted by a guest account at mthvax.cs.miami.edu.

- *1 pound jalapeno peppers – washed/dried*
- *1/4 cup carrots – sliced*
- *1 medium onion – sliced*
- *salt – to taste*
- *garlic cloves – peeled*
- *1 cup vinegar*
- *1 cup water*
- *olive oil*

Put 2 tbs. oil in a skillet and add washed and dried chilies. Cook only until skins blister. Remove chilies and add carrots and onion and saute until tender/crisp. Peel and pack chilies in standing position in hot clean pint canning jars. Add salt to taste; about 1/4 to 1/2 tsp. to each jar. Add 2 cloves garlic, 4-6 carrot slices and 2 onion slices. Heat equal parts of vinegar and water; pour mixture over chilies to within 1 inch of top of each jar. Insert a dinner knife on inside of filled jar to remove any bubbles; insert knife in middle of filled jars to remove bubbles there. This is done by moving the knife side to side.

Add olive oil to within 1/2-inch of rim of each jar. Cover with lids and caps and adjust. Process in hot water bath for 15 minutes. Remove jars and place on towels away from any drafts to drain. Let stand 30-45 minutes until lids seal. Test seals after allowed time by pressing lids. If lids stay down they are sealed. If not, store those jars of pickles in refrigerator after they have cooled. Store sealed jars in pantry or under sink or in a cool, dark place.

Joni's Lime Pickle

- *6 limes*
- *1/4 pint mustard oil or sunflower oil*
- *2 oz salt*
- *1/2 oz mustard seed*
- *1/2 oz fenugreek seed*
- *2 or 3 dried red whole chilies*
- *1 oz or more chili powder/cayenne pepper*
- *1/2 oz turmeric*

Cut up limes. Put in a glass jar with the salt.

Heat the oil until really hot then allow to cool (optional stage, supposed to make the mustard oil sweet).

Pour the cool oil over the limes—you should have enough oil to just cover the limes. Add more oil if necessary.

Dry roast the mustard seeds, the fenugreek seeds and the red chilies in a pan and then grind to a powder. Add this powder and the cayenne and the turmeric to the limes. Stir well.

Place the jar in a warm, light place for several days—the idea is that the limes will ferment. Stir every day. When the limes look brownish (say after a week) the pickle is ready. Put in jars and keep in the fridge

Platillian Sour Cakes

From turbid@my-dejanews.com, whoever he is.

- *1 cup rye flour*
- *1 cup plain flour*
- *1/2 cup yoghurt*
- *water*
- *pinch of salt*
- *1 cup finely chopped mushrooms*
- *pinch of dried yeast*
- *cooking oil*

Combine flours with water, salt, yoghurt and yeast. Add enough water so that the mixture is a thick pancake batter.

Leave overnight in the pantry or some other warm place (on the fridge) covering with a damp cloth or cling wrap.

In the morning the batter should be bubbling and looking really good. Fold in the chopped mushrooms.

Heat a skillet until moderately hot and add some cooking oil. Add enough batter to make a reasonable pancake. Cook like a pancake.

I like to serve these hot to accompany a vegetable stew.

Thai'd apples'n'onions

Dave Filippi

- *2 cups cooked sticky rice*
- *2 granny smith apples*
- *2 large Spanish onions*
- *2 shiitake mushrooms*
- *2 tbsp grated ginger (I love this. you may want less.)*
- *approx 4 stalks (w/ leaves) fresh cilantro (coriander)*
- *peanut oil*
- *soy sauce (pref. tamari)*
- *honey*
- *cooking rice wine*
- *garlic*
- *your favorite hot (I like dried Italian red pepper) to taste*
- *1 plum skin (optional)*

Coat pot bottom and sides with peanut oil. Add cilantro leaves but not stalks. Add 1 finger each of soy sauce and water; 1/2 finger wine; 2 fingers honey; garlic to taste. A pinch of powder or about 8 very thin slices of fresh garlic do the trick. Add your hot stuff now – this dish is good with none, or up to 10⁶ hard beta counts per minute (i.e. screaming hot).

Plum skin is for color only. If you choose to use it add a tbsp of brown sugar to cut its sharp flavor. Remove it before eating.

Peel, core, and chop apples. Peel and chop onions into eighths. Sliver mushrooms (they're for darkening/flavor). Dump this stuff into pot and coat these items. Simmer lightly about 10 minutes, stirring. Add rice, stir, and cover; simmer 30-45 minutes, med. heat, stirring occasionally. (Rice will stick. Stir gently so as to avoid breaking it.) If you don't like the way it's congealing add more water.

Garnish with beak, dammit, and serve with cold beer. Serves 2, maybe (or scale up.) This dish works well with canned shrimp (the tiny ones) too. If you are trying to get someone drunk this dish will encourage lots of beer drinking – it's spicy and relatively water-poor.

Greens in a Sweet and Sour Sauce

Originally from *Food and Memories of Abruzzo* by Anna Teresa Callen, but adapted by Annie.

- *About 3 pounds mixed greens, such as cabbage (red or savoy), endive, spinach, collard, or rainbow chard*
- *1 tablespoon extra virgin olive oil*
- *1 tablespoon prosciutto or bacon fat (optional, of course)*
- *2 cloves garlic*
- *1/4 cup wine vinegar [I used plain white vinegar]*
- *1 1/2 teaspoons sugar*
- *Freshly ground pepper to taste*
- *Salt to taste (optional)*

Shred all greens and set aside

Heat the oil in a heavy bottomed pan. Chop the prosciutto or bacon fat together with the garlic and add to the pan. If not using prosciutto, add a tiny bit of extra oil (and later, extra salt if desired). Cook over medium high heat until the flavors are released (about 1 minute). Add the greens, vinegar, sugar, pepper and salt. Cover, reduce the heat to low, and stew the greens until tender, about 30-35 minutes [Collard greens can do with 45 minutes, as they aren't as tender as other greens]. Check the liquid in the pan from time to time. If necessary, add a little water to prevent scorching.

Fried Plantains

By Ben Cox, as served at ROCH.BOB 1994.

Ingredients:

- *Plantains*
- *Vegetable Oil*

Peel plantains and cut into thin slices. Fry in a small amount of vegetable oil. Serve promptly, as they will get soggy if you drive them 300 miles and refrigerate them overnight.

Green Bean Recipe

As made by ljd in response to Paminfarm's whining.

You want the green bean recipe I made this past Saturday.

Snap about a pound of fresh green beans and cut into 2-inch lengths. Blanch them (bring a big pot of salted water to a boil, throw the beans in, and let them cook for about 4 minutes, or until bright green and cooked but still crispy.) Drain, rinse in cold water (to cool them so they won't keep cooking), and drain again.

Fry three strips of bacon. Drain and chop into little bits. Get hold of 1/3 cup of finely chopped shallots (about 2 shallots should do it.) Put 1 1/2 tbsp butter and 1 1/2 tbsp reserved bacon grease in a wok. Saute the chopped shallots until they're cooked. Add the beans and toss around until the beans are heated through, 5 or 6 minutes. Add the chopped bacon and toss to mix. Serve.

Next time I make it, I think I'll go for 2 tablespoons of bacon grease and 1 of butter instead of 1 1/2 of each.

Good, and good for you. It's not like cooking is rocket science or nuthin'.

Refrigerator Pickles

(I use for large cucumbers that I can't pickle whole)

Slice into a jar: cucumbers, onions, and chopped red and green peppers.

Heat to dissolve:

- *1 1/2 cup sugar*
- *1/4 cup salt*
- *1 cup vinegar*
- *1 tablespoon celery seed*
- *1 tablespoon mustard seed*
- *1 teaspoon turmeric*
- *(I usually add a tablespoon or two of dill seed as well)*

Pour liquid over cucumbers, etc, and refrigerate for at least 24 hrs. before eating.

Dill pickles

In hot sterilized jars, pack cucumbers

Heat to dissolve brine of:

- *1 cup cider vinegar*
- *2 cups water*
- *1 tablespoon pickling salt*

Add to each quart of pickles:

- *2 heads of dill (I add some seed as well as the dill heads)*
- *1 clove of garlic (I use 6 or 7 or 8 cloves, depending on my mood)*
- *1 teaspoon mustard seed*
- *1/8 teaspoon alum (scant) (this keeps them crisp)*

Pour brine over cukes. Seal. Ready to eat in 6 weeks.

Garbanzo Bean Salad

This is a chickpea salad with macaroni in it, not a macaroni salad with chickpeas in it. It's from Annie.

- *1/4 lb "salad macaroni" (short tube-like stuff, not as small as tubetini)*
- *1 1/4 oz can garbanzo beans*
- *1 plum tomato, diced*
- *1/2 red bell pepper, diced*
- *1 clove garlic, grated or minced or crushed into itty bitty pieces*
- *1/4 C (or more, to taste) fresh cilantro, chopped*
- *juice of 1 lemon, including pulp*
- *2-3 TBL olive oil*
- *freshly ground black pepper, to taste*
- *french feta, crumbled*
- *dash of salt*

Cook the pasta al dente and rinse under cold water. Drain.

While the pasta cooks, mix all the other ingredients except for the salt, pepper and feta.

Add the cooked pasta and stir to mix very well. Then add the pepper and feta and stir again, lightly. Makes about two servings, or four if you're serving it as a side dish. Tastes good hot or cold.

I use french feta, because I can get it here easily and I like the taste better than greek feta – it's less salty and slightly sweeter and creamier. But I reckon any kind of feta would do.

Steamed stuffed fresh chilli peppers

From Gypsy.

Ingredients

- *10 large fresh chilli peppers, to be cut lengthwise but without completing the cut, then cored and seeded and soaked in water*
- *1 piece of pork, including some fat, the size of a hand, minced*
- *7 (small) shallots, finely pounded (green onion bulbs are acceptable)*
- *2 soup spoonfuls of sticky rice, soaked and then pounded to make rice flour*
- *chopped spring onion leaves*
- *ground black pepper, and fish sauce*

Mix thoroughly in a bowl the pounded and minced ingredients. Add fish sauce and ground black pepper. Taste and check the saltiness. Sprinkle the chopped spring onion leaves on to the mixture and mix them in.

Next, stuff the opened fresh chilli peppers with the prepared mixture and wrap them up in pieces of banana leaf [waxed paper works fine - m], making two packages. Steam these in a steamer. When cooked, open the packages, transfer the contents to a platter and serve.

Grilled Eggplant

From Joni Johnson.

The butter stuff is 1 stick of butter, melt it, then stir in 2 green onions, chopped, and 2 tablespoons of cilantro, chopped. also 1 tablespoon lime juice, and 1/8 teaspoon cayenne pepper. I usually throw in garlic, just because we have so much of it.

The eggplant, cut into 1/4 inch slices (we leave the skin on) salt both sides and brush on the butter. Grill for 8-10 minutes turning a lot and basting with the butter. Grill until you can stick a fork through it easily.

La Skala Potato Salad

From Matthew Skala.

- *enough potatoes to loosely fill a medium-sized mixing bowl; I like Yukon Gold, which I'm told are considered a "premium" variety in some places. They grow as weeds, literally, and are cheap, where I come from.*
- *a green bell pepper*
- *a bell pepper of colour (red, yellow, or whatever)*
- *about five or six green onions*
- *a red onion*
- *half a large bottle of Italian salad dressing (I use Kraft Golden Italian, but some people would doubtless prefer to make their own)*
- *a generous handful of stuffed pickled green olives*
- *optional: too much is almost enough cooked bacon*

Cut the potatoes into slices, half a centimeter thick or so and small enough to be forkable. If they have thick skins (YG don't) you should remove those first. Get a big pot of water boiling and dump the potatoes in. Now, this is the tricky part: you don't want them to be fully cooked, because then you will have potato mush, not salad. You want them to be just cooked enough to be comfortably edible, still pretty solid. Keep taking bits out with a fork, running them under cold water, and biting them to see. This should be about eight or ten minutes of cooking, but pay attention to the potatoes, not the clock. As soon as they're ready, dump out as much of the hot water as you reasonably can, dump in a lot of cold water, mix it around, dump that out, put in cold water, etc., until all the potato pieces are at most lukewarm. Then drain them more carefully. The point is to stop them cooking at the right point - any less stringent protocol and you get potato mush.

Now, the easy part - chop up all the other stuff (well, probably not the dressing) dump it in with the potatoes, mix with your fingers which you maybe should wash first, and refrigerate for a few hours or (better) overnight.

The name is because it has a vaguely Italian flavour but is in fact exactly as Italian as I am. Sorry about the quantities, I almost never measure when cooking (as opposed to *baking*, which is a chemical process and needs precise measurements or else you'll fuck up the stoichiometry). Note that if you leave out the bacon and exercise a little care in selection of olives and salad dressing, this is vegan, which is a big plus at the potlucks for which it was designed.

Stevi's Red Potatoes In Saffron Marinade

She says this is an absurdly expensive potato salad.
ingredients:

- *2 tablespoons olive oil*
- *4 small onions, sliced*
- *2 garlic cloves, minced*
- *2 tall celery stalks, chopped*
- *2 teaspoons fresh grated orange zest, or 1 teaspoon dried*
- *1 bay leaf*
- *1 tablespoon lemon juice*
- *around 1 teaspoon saffron (I buy spice islands, and the contents of the packet is what I use) dissolved in 1 tablespoon hot water*
- *4 large red potatoes, scrubbed and thinly sliced*

You'll want to make this at least 7 hours before you want to serve it, because it needs to sit in the fridge for at least 6 hours. The night before is better.

Heat olive oil in large skillet. add onions, garlic, celery, zest, and bay leaf, and saute over medium-low heat until onion is limp, about 20 minutes. Add lemon juice, raise heat to medium-high, and stir until lemon has evaporated (less than 1 minute).

Turn heat off, add saffron liquid, and stir well to blend. Cover and set aside. Meanwhile (I start while the onions are sauteing), start steaming those potatoes. I have a large pot with a steamer insert, so I put in water just under the insert, bring to boiling, add the insert full of potatoes, and steam for about 15 minutes).

If the pan is big enough, add potatoes to onion saffron mixture and mix, then transfer to a large bowl or mix it in the large bowl. Cover and refrigerate, at least 6 hours, better overnight.

Salad Oil

From Joni Johnson.

- *2 cups olive oil, preferably green*
- *2 branches rosemary*
- *6 sprigs thyme*
- *1 large clove garlic*
- *1 gr. chile pepper*
- *5-6 small red chiles*
- *6 black peppercorns*
- *6 juniper berries*

Pour oil into glass jar with cork stopper. Wash herbs and pat dry well. Peel and halve garlic. Drop herbs, chiles, garlic, and rest into jar. Seal tightly let stand for 2 weeks before using. Do not strain.

Wow-Wow Sauce

Joni got this out of the Discworld Companion and it's supposed to represent a table sauce which is used by one of the wizards in some Terry Pratchett volume. An HP steak-sauce analogue in some way, I suppose. Anyway, she says it's good so you should try it. Then again, she also says it could use a hefty dose of chipotle sauce as an addition.

- *Butter or, for non-wizards, the substitute of your choice, a lump about the size of an egg*
- *plain flour, 1 tablespoon*
- *beef stock, 1/2 pint (that's 10 fl. oz.)*
- *English mustard, 1 teaspoon*
- *white wine vinegar, 1 dessertspoon*
- *port, 1 tablespoon*
- *mushroom concentrate, 1 tablespoon*
- *freeze-dried parsley, 1 heaped tablespoon*
- *pickled walnuts, chopped, 4*
- *salt, freshly ground black pepper, to taste*

Melt the butter in a saucepan. Stir in the flour and work in the beef stock. Stir continuously on a moderate heat until you have a smooth, thick sauce.

Stir in the made-up mustard, the wine vinegar, the port and the mushroom concentrate. Add a sprinkling of salt and freshly ground black pepper, and continue to cook the mixture for about 10 minutes. Add the parsley and the walnuts, warm them through, and serve.

Waider's Goddamn I'm So Lazy Special Fried Rice

Partly cadged from a recipe on a soy sauce bottle, among other places. Measurements aren't terrifically important, at least not the way I cook this. This is actually part-way between stir-fry and fried rice, depending on how much extra stuff you throw in. I've never made this for more than two people, so I'm not so sure how it scales.

- *1 chunk of chicken per person. Breasts are good since they're generally the right size for a single serving.*
- *Two eggs per person*
- *Enough rice per person. If you've cooked rice, you know how much.*
- *1 small onion per person*
- *a quantity of peas*
- *carrots*
- *peanut oil*
- *soy sauce*
- *anything else that seems like it'll fit (peppers, chestnuts, bamboo shoots, spices, etc.)*

1. Put the rice in a saucepan, fill it with twice as much water as rice, and put it on max heat. Toss in a little salt if you want the water to boil hotter. Once the water's boiling, crank it back to simmer. I've found it hard to mess up cooking rice, other than letting all the water boil off. You don't need the rice to be particularly sticky for this recipe, since the idea is that the egg is supposed to make it clump. In practice, screw that and use a fork instead of chopsticks.

2. Put the peanut oil in the wok, and turn it on to "OOOOH! HOT!" How much oil and how hot is a matter of experimentation; I think I probably use about two tablespoonsful and put the heat up to the max.

3. While the oil's heating, cook up the chicken. Hey, you can get precooked if you're lazy. Me, I toss it in a microwave for five minutes or so (650W, not quite max power). Once the chicken is cooked, shred it. 4. Crack the eggs into a bowl and beat them soundly.

5. You might need to defrost the peas. I generally toss 'em in a bowl of water for now.
 6. Chop the onion and whatever else you're throwing in. Carrots should be sliced into sticks, I guess.
 7. Right now, everything is waiting for the rice. With practice you may find the optimum time to turn on the wok. I just leave it work away by itself until the rice is cooked.
 8. When the rice is cooked, drain it in a sieve. Rinse it through with water if you like, to remove excess starch, but it's not really that important.
 9. Now, this is the only timing critical bit. Toss the eggs into the hot peanut oil. Watch for oil splashes. Stir the eggs like mad to prevent an instant omelette forming. Add the rice and mix, mix, mix. This should stop your eggs from congealing pretty sharpish. Now toss in all the other ingredients, and **KEEP STIRRING**. Once you've added everything, douse everything liberally with soy sauce and stir some more. This is the stir-fry like part of the recipe. If you stop stirring, you end up with burnt rice and/or burnt egg, neither of which adds to the recipe.
 10. Keep with the stirring until you're convinced everything is sufficiently hot. Note that heating stuff is really the only side of this you're interested in, since it doesn't taste nice when it's cold (you rinsed the rice, didn't you?), and all the potential food-poisoning items have already been cooked.
 11. Toss it on a plate. Serve with wine. You wanna do this with chopsticks, fine by me. I tend to give up and use a fork.
- Tips: spices probably make this more interesting. Chili sprinkles, as per pizza topping, make it **VERY** interesting.

Breads

Blueberry Muffins

From IO81409@MAINE.MAINE.EDU (Ailsa N.T. Murphy)

As posted to soc.bi in 1992

Muffins are made in the same pans you make cupcakes in, or you can make whacking big ones in custard cups. British people will just have to figure out the conversions from cups and teaspoons, as I haven't the foggiest...

- *3 cups all-purpose flour*
- *1/2 cup sugar*
- *1 tablespoon baking powder*
- *1/2 teaspoon salt (not really necessary)*
- *2 large eggs*
- *1 cup milk*
- *1/2 cup melted butter, margarine or cooking oil*
- *1 teaspoon vanilla extract*
- *1 1/2 cups fresh (or frozen and thawed) blueberries*

In large bowl, combine flour, sugar, baking powder and salt. In medium bowl whisk eggs, milk, oil and vanilla until smooth. Pour liquid ingredients into dry ingredients; add blueberries, stirring just until mixed (a few lumps are ok). Spoon batter evenly into 12 greased 2 1/2 inch muffin cups. Bake in a preheated 400°F oven 20 minutes or until golden. (Cupcake molds are fine, just don't fill them more than 2/3 full.)

Jelly Muffins

Ailsa N.T. Murphy

- *3 cups all-purpose flour*
- *1/2 cup sugar*
- *1 tablespoon baking powder*
- *1/2 teaspoon ground cinnamon*
- *1/2 teaspoon ground nutmeg*
- *1/4 teaspoon salt (again, not really necessary)*
- *1/8 teaspoon ground cloves*
- *2 large eggs*
- *1 cup milk*
- *1/2 cup melted butter, margarine, or cooking oil*
- *1/4 cup grape or other flavor jelly*

In large bowl, combine flour, sugar, baking powder, cinnamon, nutmeg, salt and cloves. In medium bowl whisk eggs, milk, and oil. Pour liquid ingredients into dry ingredients, stirring quickly until just mixed. Spoon half the batter into 12 greased, 2 1/2 inch muffin cups. Spoon 1 teaspoonful jelly onto batter; top with remaining batter to enclose jelly. Bake in a preheated 400°F oven 20 minutes or until golden.

Eggnog Muffins

Ailsa N.T. Murphy

These are my favorite; I don't know anyone else that makes these.

- *3 cups all-purpose flour*
- *1 tablespoon baking powder*
- *1/2 cup sugar*
- *1 teaspoon ground nutmeg*
- *1/2 teaspoon ground cinnamon*
- *2 large eggs*
- *1 cup milk*
- *1/2 cup melted butter, margarine or cooking oil*
- *2 teaspoons rum extract (substituting real rum can be ... interesting)*

Topping:

- *1 tablespoon sugar*
- *1/2 teaspoon ground nutmeg*
- *1/4 teaspoon ground cinnamon*

In a large bowl, combine flour, baking powder, sugar, nutmeg, and cinnamon. In medium bowl whisk eggs, milk, oil and rum extract. Pour liquid ingredients over dry ingredients; stir just until mixed. Spoon batter evenly into 12 greased, 2 1/2 inch muffin cups.

Topping: In small cup combine sugar, nutmeg, and cinnamon; sprinkle evenly over tops of muffins. Bake in a preheated 400°F oven 20 minutes or until golden.

Crumpets

Kay Dekker

Ingredients to make 18-24 crumpets:

- *1 1/2 lb plain flour*
- *1 teaspoon salt*
- *about 1 3/4 pints milk*
- *3/4 oz yeast*
- *4-inch diameter crumpet rings*

Grease crumpet rings. Sift flour and salt into warm bowl. Warm milk to lukewarm, and dissolve yeast in 1/4 pint of it. Make a well in the flour, pour in the milk/yeast mix, and stir; add remainder of milk to make batter the consistency of cream. Cover and leave to rise for 40-45 minutes.

Set crumpet rings on a hot greased griddle or baking sheet (if using oven). Pour in batter to fill rings to a depth of 1/4 - 1/2 inch. If using griddle, put it onto low to moderate heat; when bottoms of crumpets are nicely brown, turn them and cook a further 3-4 minutes. Alternatively, cook in the oven preset to 375°Fahrenheit (gas mark 5) for about 20-25 minutes.

Crumpets must not be too well browned because they have to be toasted before serving.

Kludge points out that the small cans that water chestnuts come in make serviceable crumpet rings if you open up both the top and bottom.

English Muffins

Kay Dekker

Ingredients for about 12 muffins:

- *1 1/2 lb plain flour*
- *1 teaspoon salt*
- *about 3/4 pint milk*
- *3/4 oz yeast*
- *4-inch diameter crumpet rings*

Prepare as for crumpets (see previous recipe) but mix to a soft dough. When dough is well-risen, divide into even pieces. Pat lightly on a well-floured board into ring-shape, putting each finished piece into a crumpet ring.

Set the griddle on slow to moderate heat, and cook each side of the muffins to light brown. Alternatively, cook in the oven preset to 375°Fahrenheit (gas mark 5) for 20-25 minutes.

To serve: toast on both sides, pull apart and butter thickly.

Scones Number One

jzimm@ccwf.utexas.edu

As it happens, I do. I make them at least once a month, and the recipe, despite living in the **original** NYT Cookbook, is sufficiently authentic to have been vetted, many years ago, by a lover with an English mother—except that he said they needed more sugar. So my version has more sugar.

Herewith:

- *2 cups flour*
- *5 Tbs. sugar*
- *1/2 tsp. salt*
- *3 tsp. baking powder*
- *1/3 cup butter*
- *1 egg, beaten*
- *3/4 cup milk (max)*

Sift together the dry ingredients in a fairly large bowl. Use a pastry blender to cut in the butter. Add the beaten egg, and about 9/16 cup of milk, and stir together. Add more milk as necessary to make a dough. Don't overstir. Turn out onto floured board, knead about fifteen times. Form into two balls, flatten down to about 1/2 inch thick, cut each round into eight triangles, and place on a greased baking sheet. Bake at 425° for about 10 minutes, until golden brown. (This requires careful calibration; scones are about as oven- and baking-sheet-dependent as anything I know.)

Serve with butter and jam. If you're feeling really inspired, whip up some cream as a substitute for the incredibly expensive clotted cream you can buy in gourmet shops, as served in the best places like Auntie's Tea Shop in Cambridge, England, on the Market Square ... Don't forget the Earl Grey tea, and some smoked salmon sandwiches.

If you like, you can add currants or walnuts or pecans (or some combination) to the dough.

Scones Number Two

From: Jamie Andrews (jamie@cs.sfu.ca)

Ingredients:

- *3 cups all purpose flour*
- *1/2 cup granulated sugar*
- *5 tsp baking powder*
- *1/2 tsp salt*
- *3/4 cup margarine or butter*
- *1 egg, slightly beaten*
- *1 cup milk*
- *raisins or cheese or blueberries or whatever*

...and the directions are almost identical to Joann's recipe above.

I used whole wheat flour and brown sugar, and vegetable shortening instead of marg/butter, and it seemed to work out fine. I got 8 big scones out of it.

My cookbook also suggests Cinnamon Snails, which I haven't tried (yet): Roll out dough 1/4 inch thick. Brush with beaten egg. Sprinkle sugar and cinnamon over dough and roll up like a jelly roll, starting from the long side. Cut into 1 1/2 inch slices. Place each slice in a muffin cup (paper lined) and bake at 350°F for about 25 minutes. Makes 10-12.

Memorable Scone Experiences: at a tea-shop in Glastonbury, on a sunny March afternoon, where they served me one huge sweet white scone, with more clotted cream and strawberry jam than even I could balance on top of it, and a nice hot pot of tea (probably English Breakfast, I have to be in the right mood for Earl Grey) with a tea-cozy. Heaven.

Scones Number Three

From Ronan Waide, who stole the recipe from Darina Allen. Allen also makes the point that the most common problem with homemade scones is that they are rolled too thinly, and not to roll them out less than 2 cm or so in thickness.

- *8 oz. self-raising flour (225 g)*
- *1.5 oz butter or margarine (40g), at room temperature*
- *1.5 tablespoons caster sugar*
- *a pinch of salt*
- *5 fl. oz. milk (150 ml)*
- *a little extra flour*

Pre-heat the oven to gas mark 7, 425°F (220°C).

A baking sheet, greased.

First of all, sift the flour into a bowl and rub the butter into it rapidly, using you fingertips. Next stir in the sugar and salt, then take a knife and sue it to mix in the milk little by little. Now flour your hands a little and knead the mixture to a soft dough - adding a drop more milk if it feels at all dry.

Then turn the dough out onto a floured pasty board and roll it our to a thickness of not less than 3/4 inches (2 cm) using a lightly floured rolling-pin. Take a 1.5 or 2 inch (4 or 5 cm) pastry cutter (either fluted or plain) and place it on the dough, then tap it sharply so that it goes straight through

the dough - don't twist it or the scones will turn out a peculiar shape! After you have cut out as many scone shapes as you can like that, knead the dough trimmings together again and repeat until you have used it all.

Then place the scones on the greased baking sheet, dust each one with a little extra flour and bake near the top of the oven for 12-15 minutes. When cooked the scones will have turned a crisp golden-brown. Cool on a wire rack and eat them slightly warm, still crisp on the outside and soft and light inside. In fact, always eat scones as fresh as possible as they can go stale very quickly. They freeze well, but still eat them within a month.

Wholewheat Fruit Scones

This is also a Darina Allen recipe sent by Ronan Waide.

It took several tests and a few brick-like results before I got the right combination of ingredients for these, and I think it is most important to have the oven really hot before you bake them in order to raise them properly.

- *3 oz. wholewheat flour (75g)*
- *4 oz. self-raising flour (75g)*
- *1 teaspoon baking powder*
- *1/2 teaspoon ground cinnamon*
- *1 oz soft brown sugar (25g)*
- *1 oz butter or margarine (25g) at room temperature*
- *1.5 oz mixed dried fruit (40g)*
- *1 large egg*
- *2-2.5 tablespoons milk*
- *extra milk and wholewheat flour*

Pre-heat the oven to gas mark 8, 450°F (230°C). A baking sheet, well-greased.

In a mixing bowl sift the flours and combine with the bran left in the sieve, the baking powder, cinnamon and sugar. Rub in the fat and mix in the dried fruit. Beat the egg with 2 tablespoons of milk and add this, mixing it to a smooth dough with a palette knife. If you need to, add more milk.

Next roll out the dough to 3/4 inch (2 cm) thick and, using a 2.5 inch (6cm) cutter, cut out the scones. Place them on the baking sheet, brush the tops with milk and dust them with wholewheat flour. Bake on a high shelf in the oven for 15-20 minutes. Serve warm, spread with butter.

Spider Bread

From some anonymous poster at the University of Nottingham.

“Gonna getcha, gonna getcha!” If spiders could talk, that’s what they’d threaten. “Here I come on my hairy legs. Heh-heh. Gonna getcha.”

What’s so scary about frozen bread dough? How about a black sesame-speckled spider with eight crawly legs? (Bob Donaldson, Post-Gazette, Food styling by Marlene Parrish)

Creepy, crawly, scary, hairy - spiders are disgusting. And that’s a perfect reason to construct a big, black spider out of bread dough for a Halloween party centerpiece.

It’s easy to make, and if the kids are handy, they’ll have a squealing good time helping to make a spider. It has plenty of legs, so all the kids can get in on the rolling action.

You'll need to buy two two-packs of frozen bread dough. Three pounds of dough are for the spider, but you can use the extra pound to make sandwich buns, and bake them separately. The spider is liberally coated with black sesame seeds and then baked. The recipe is an adaptation of one that appeared several years ago in *Sunset* magazine.

Here are a few tips for success with your edible arachnid: Thaw the bread dough in the refrigerator overnight.

Preheat oven to 350°.

Prepare the baking tray. Spritz a 14-by-17-inch baking sheet with sides with baking spray. The spider legs are going to spread out lengthwise, and the head will face crosswise on the tray. Now using your finger, trace the pattern of the spider on the greased tray just as if you were finger painting. Trace a circle about 3 inches in diameter for the spider's head. Behind it, trace a circle about 5 1/2 inches in diameter for the body. Trace eight legs, curved, about 8 inches long and about 2 inches apart. One pair of legs will be under the head, one pair at the neck and another two pairs under the body, close to the neck. Yes, this spider has a neck.

If you make a design goof, smear the greasy tray with your hand, and make a new tracing with your finger. Making a pattern first is lots easier than flopping around the dough once it's shaped. Work on a floured board. You'll make and place the legs first. Divide a 1-pound loaf of bread dough into 8 sections. Roll the dough between your palms until they take on a long, even worm shape, about 8 inches long. Place them on the tray. Put a roll of wadded metal foil under the spider's "knees," so they bend and he looks like he's crawling. Place the head and body on the tray after the legs are in place. The doughs will stick together and all body parts will be attached; you don't have to pinch them together.

Brush the whole body with beaten egg. Then heavily sprinkle the spider with black sesame seeds. Buy the sesame seeds in markets that sell Oriental foods. Store unused seeds in a jar in the freezer. Later, they'll make a dramatic garnish sprinkled on salads, stir fries or appetizers. They look nifty on any creamy cheese appetizer.

Let the spider dough rise until puffed, then bake him. Let the kids peek through the oven window to watch him rise up and brown. It's like watching a slow-motion monster movie.

There will be a pound of bread dough left over. Divide it into 6 sections and form dough blobs into buns. Let the rolls rise on another baking sheet, bake them off and use for sandwich buns. When the spider is done, carefully transfer him to a rack set over newspapers to catch loose seeds. When cool, the spider should be transferred and displayed on a tray or carving board with a rim. Otherwise, you'll be picking sesame seeds out of the rug into the millennium.

You can make the spider's face express any emotion you want. We liked the look of mini-cheese sandwich-type crackers. But some eyeball contenders are Necco wafers, Nilla wafers and other bug-eye choices from cookies or crackers. For an alien look, bulging oval eggs, buried in the dough, would be neat, but this cook couldn't get them to stay put. As for the nose, candy pieces work well, especially gummy fruit, which comes in all kinds of colors and shapes and can be sliced to any thickness you like.

Use dabs of peanut butter to glue the features in place. It sticks forever to any surface, and it's OK to eat if some smears off onto the bread.

As for the rest of the Halloween menu, keep it simple. Most of the food should be hand held. Cupcakes look especially nice and horrible if topped with a small hairy-legged plastic spider.

Swedish Boiled Bread

From markus@cs.ucsd.edu (B. Markus Jakobsson)

I would like to share with you one of my favorite recipes for bread. Having grown up on the countryside in southern Sweden, and being used to the dark, often spicy bread, moving to southern California meant either having to buy imported German bread, which is much denser than the one I grew up on, or starting to bake myself, which became my choice.

This bread is very easy to make, sounds very weird, but is a true delight in my own opinion. Mix the following ingredients well:

- *0.6 oz dry yeast (or one 50g cake fresh yeast)*
- *3-1/2 cup rye flour (0.9 liters)*
- *0.6 cup dark corn syrup (0.15 liters)*
- *1 tsp salt (5 ml)*
- *1-1/2 cup lukewarm water (0.4 liters)*

Then, mix in, little by little

- *3-1/4 cup wheat flour (0.8 liters)*

Knead the dough. Rub a thin layer of fat on the inside of a stainless steel bowl, powder the inside with flour and put the ballshaped dough in the bowl. Now, put a lid on top of the bowl, which shall be large enough so that the lid will not touch the dough. Put the bowl in a pot, fill up with water to 2/3 of the height of the bowl, and boil for 4 hours. Fill up with water to 2/3 every now and then, but be careful never to get any water into the bowl. If possible, keep a lid on the pot while boiling. The bread will rise while being boiled, but will be a rather compact bread.

Bread Machine Bread

From june@sybase.com

Ingredients:

- *1 c water*
- *1 scant tsp salt*
- *2 tsp sugar*
- *3 c bread flour*
- *2.5 tsp yeast*

You might want to try playing around with amount of your ingredients. I know that varying atmospheric conditions change the height my bread rises, and I need to adjust salt and sugar, usually, to compensate. I've not had a problem with large bubbles. I use the dark setting for my bread, and it mixes/bakes for 2 hours and 35 minutes. Having the water at room temperature or a little warmer also might help. It's not usually an issue with my bread - I put my stuff in at night and get my bread out 7-8 hours later in the morning, via timer.

Cheap Beer Bread

Scott Dorsey (kludge@netcom.com)

Combine:

- *3 cups flour*
- *1/2 cup sugar*
- *2 tsp. baking powder*

Sift well and add:

- *1 clove garlic, chopped*

- *1 wild onion, chopped*
- *some fresh dill, chopped*

Mix well, and add:

- *1 cheap beer (I use Molsons because I still have a huge amount left over from the last BoB)*

Mix until even, then bake at 350°F until done (usually an hour or so).

Bannock

As provided by Matthew Skala.

Ingredients:

- *Bisquick*
- *Milk*

Add milk to *Bisquick*TM until you have a thick, sticky dough. Cook it. Members of the various Coast Salish and other “First” nations living in the Victoria area before European contact would have spread it flat on a stone to cook slowly near a fire, but in Scouts we always used to wrap it in a helix around the end of a more-or-less clean peeled branch and then scorch it solid black in the flames, leaving the inside raw and sticky. The Coast Salish probably didn’t have access to *Bisquick*TM, but I assert the authenticity of this recipe anyway because they would have used it if they had it. In Scouts we ate it with strawberry jam and occasionally *CheezWhiz*TM, but dunked in oolichan oil is probably more authentic.



Medieval Lime Mousse

Johnathan K. Cohen

This perverse concoction was first invented to serve to a group of medievalists, possibly with the aim of poisoning them over dessert. Hence, “medieval.” Alternate explanation: the paper containing the original recipe as I wrote it down is speckled and spattered with the brown remnants of all my previous attempts at the dish, and looks rather like a page from some ancient grimoire.

Note: Reference is made in the following to “whisking.” This is a delicate and tedious manual operation, which increases the amount of preparation time no end. One might use an electric mixer, the more overpowering the better, to subjugate the various materials. If you do end up using an electric mixer, beware of spatter; see my note on the condition of the manuscript, above. I usually make massive quantities which serve 6-8. Halve quantities to serve 3-4.

Ingredients:

- *6 eggs*
- *1 cup powdered sugar*
- *8-10 limes (depending on intended tanginess)*
- *2 packets unflavored kosher gelatin*
- *1 pint heavy whipping cream*

Sprinkle gelatin over 4 tablespoons of water in a small saucepan and leave to soak. Separate the eggs, putting the yolks into one large bowl and the whites into another. Grate the rind from the limes and add to the yolks, along with the powdered sugar. Squeeze juice from the limes and add to the gelatin. Place the saucepan with the gelatin over low heat, stirring continuously until gelatin is dissolved. Do not allow the gelatin to boil!

Whisk egg yolks, rind, and sugar until pale and creamy. Slowly pour in the dissolved gelatin, whisking all the time. Continue to whisk until mixture cools and begins to thicken. (If you do not whisk sufficiently, a globule of intense unmoussed stuff, quite tasty, but not quite the point, will form at the bottom of the bowl.) Beat the heavy cream until stiff and fold into the mixture. Whisk the egg whites until stiff and fold into the mixture with a metal spoon. Pour into individual dishes, parfait glasses, wine glasses, or one huge serving bowl. Garnish with mint leaves, if desired.

Wild Grape Pie

Cindy Murphy

slip the skins from four cups of fully ripe wild grapes (that’s a pain in the buttsky to do), simmer the pulp a few minutes and put it through a food mill or sieve to remove the seeds. chop up the skins and return them to the now-seedless pulp. in a mixing bowl combine one cup of sugar, one quarter cup flour and and quarter teaspoon of salt. add the juice of one lemon, 2 tablespoons of melted butter and the grape pulp. mix well, then pour into spoons of melted butter and the grape pulp. my brother is in the basement waiting for me to get off the computer and i’m going to kill him if he doesn’t stop hovering, like it’s his fucking computer. don’t put that in the pie. mix well, then pour into an unbaked oil crust (oops, have to include that recipe as well??) and decorate the top with scraps of pastry cut into grape-leaf shapes. bake in 400 degree oven for about forty minutes.

that oughtta work for fox grapes, which aren’t really very edible plain as we both know.

now i have to go kill my brother. he doesn’t seem to understand that i’m going to stay on this machine as long as i can, which’ll be about ten minutes till mike calls.

i love grape pie.

Oil Piecrust

Cindy Murphy

sift together 2 cups of flour and 1 tsp salt. pour 1/4 cup of cold milk and 1/2 cup of salad oil into a measuring cup, but do not stir. add all at once to the flour and mix well with a fork. divide the dough in half and form into two round balls. dampen the table top w/ a sponge and smooth a 12" sq of wax paper on the dampened area. slightly flatten one of the balls of dough in the center of the wax paper and cover with another piece wax paper exactly same size as first. roll the dough between the pieces of wax paper until it reaches the edges and it will be just the right thickness and size. peel the top paper off, turn the dough over, fit it into the pie pan, then carefully remove the second piece of wax paper. now pour in the filling etc etc (just do what the grape recipe says) -you would flatten out the other ball of dough between the same pieces of wax paper then cut out shapes or however you want to do the top.

Chocolate-ginger cream pie

By AjD.

Chocolate-ginger cream pie is one of those treats that are simple to conceive of but difficult to find in nature. The elusive chocolate-ginger cream pie is monstrously dark, cool, rich in chocolate, with a warmth that grows in your mouth as you continue eating it. I hope that centuries from now, after our names are forgotten and our accomplishments reduced to dust, the pleasure of chocolate-ginger cream pie lingers on.

First, make the crust. This is easy. It is the only crust that works properly with chocolate-ginger cream pie. Conventional flour crusts can be fine, excellent pieces of the crustmaker's world, but they are inappropriate.

For a 9-inch pie pan:

- *12 whole graham crackers, crushed to approximately 1 1/2 cups*
- *3 tbsp. brown sugar*
- *2 tbsp. cocoa powder*
- *6 tbsp. butter*

Crush the graham crackers. A food processor probably works best. A rolling pin works fine but takes a while. Crushing them by hand while watching television can be a relaxing and therapeutic pasttime.

Preheat the oven to 300°F.

Thoroughly mix the dry ingredients (crackers, sugar, cocoa) in a bowl. Add the melted butter and mix until everything is a bit more lumpy than a paste. Press the mixture into the bottom and sides of the pie pan. This can be tricky for first-timers because it is very easy to accidentally let the crust crack or leave bald spots. This is rather artless. Fortunately you can continue working the mixture for as long as necessary before baking.

Bake the crust for 10 minutes, then put the pie pan into the fridge.

Now start on the chocolate-ginger pie filling. Here I may sound arbitrary, but trust me: It doesn't matter what you use for the chocolate filling. If you like a fluffy, creamy chocolate filling, use your favorite mousse recipe. If you like good ol' American cornstarch pudding mix, use that. I have made this pie several different ways, and the results have always proven the maxim: a good pudding is what's in front of you. If you are using prepackaged chocolate instant pudding, add the following:

- *2 tbsp. cocoa powder*

If you are using your own favorite recipe, apply extra chocolate per your own judgement. You need more than a natural amount of chocolate in this balance with the flavor of:

- *3 inches fresh ginger root, peeled and grated*

By ‘fresh’ I mean you just bought it at the store. Ginger root keeps for a very long time, but it also tends to dry out and lose flavor. Fresh ginger root ensures gustatory happiness. Use a very fine grater which renders the root to pulp and juice. Add both to the pie. The pulp will be too fine to disrupt the pie-pleasure. If you are using a no-heat pudding mix, add the ginger when you add the cocoa powder; you will probably want to use less ginger because the flavor will be sharper. If you are using a traditional pudding or mousse recipe, add the ginger with the chocolate. The ginger flavor gets richer and, well, darker when it’s cooked for a while. This is good.

When the pudding is ready, pour it into the pie shell and put the pie shell back in the fridge.

Now start on the whipped cream:

- *small carton heavy cream*
- *1 tbsp. powdered sugar*
- *1 tbsp. amaretto or amaretto-flavored syrup*

The only good whipped cream comes from using heavy cream. Add the sugar and amaretto before whipping. I whip the cream with a whisk because it’s the only way I can tell that the cream is done. This is also an excuse for exercise. When the cream is ready, pour it on top of the pie and put the pie back in the fridge. Do not do what foolish people do, which is prepare the cream to add immediately before serving. The pudding will form a skin on top, the sort of texture kids like to play with but otherwise upsets a delicious pie experience.

Cool the pie for a minimum of overnight before serving. For most forms of pudding, at least that long will be needed to set properly.

Chocolate Pate with Raspberry Sauce

warning, extreme sin Dawn Whiteside

Pate:

- *2 cups 35*
- *3 egg yolks, slightly beaten*
- *8 oz semisweet chocolate*
- *1/2 cup corn syrup*
- *1/2 cup butter*
- *1/4 cup icing sugar*
- *1 teaspoon vanilla*

Line loaf pan with waxed paper or saran wrap (8.5 x 4.5 x 2.5”). Mix 1/2 cup of cream with yolks. In saucepan stir chocolate, corn syrup and butter over medium heat until melted. Add egg mixture. Cook for 3 minutes, stirring constantly. Cool at room temperature.

Beat remaining cream, sugar and vanilla until soft peaks form. Fold into chocolate mixture until no streaks remain. Pour into pan. Put in freezer minimum 3 hours or overnight.

Sauce:

- *10 oz frozen raspberries, thawed and strained*

- *1/3 cup corn syrup*

Mix using blender or food processor. Cut chocolate pate into pieces and serve with sauce on top and whipped cream and mint leaves as garnish. Or just leave the loaf out for people to cut their own and pour sauces on. Take the pate out of the freezer 30 minutes before trying to cut into it (or use a very sharp heated knife).

CAVEAT: if left at less-than-freezing temperatures for extended periods of time, this chocolate pate tends to degenerate into chocolate sludge. still delicious but more suited to life as a dipping sauce than as a solid.

X Industries “Heavy Metal” Ice Cream

Take 12 cups whipping cream, and two cups of coffee cream or half-and-half. Add one teaspoon of vanilla extract, and seven teaspoons of almond extract. Note that this is almost a full bottle of almond extract. Add a 10 ounce bag of Skor bits, two cups of sugar, and a cup of lead nitrate. For the “light” version, you may omit the lead nitrate.

0.3 Chocolate Velvet

From Annie

- *2 lbs. dark sweet or semi-sweet chocolate, cut into pieces*
- *6 oz. (1.5 sticks) butter, cut into pieces*
- *1 C. sifted confectioner’s sugar*
- *1/4 C. light rum*
- *1/4 C. creme de cacao*
- *2 tsp. instant coffee powder*
- *6 egg yolks*
- *6 egg whites*
- *4 C. (1 quart) whipping cream*
- *additional whipped cream for garnish*

Melt chocolate and butter in a double boiler. Meanwhile, combine sugar, yolks, rum, creme de cacao and powdered coffee in large bowl. Also whip 4 C. of cream in **very** large bowl until stiff. Blend melted chocolate/butter into sugar/yolks/alcohol/coffee mixture. Gently fold in whipped cream, but blend thoroughly.

Beat egg whites until soft peaks form. Fold into chocolate mixture. Turn mixture into a 10” springform pan, filling to the very top. (Spoon any extra into glasses or cups.)

Refrigerate overnight, or at least all day. Transfer pan to a chilled platter and remove springform. Garnish with additional whipped cream.

Serves 20. Recipe may be halved.

Sour Cream Sorbet

- *10 to 12 stalks fresh lemon grass (about 1 lb. total)*
- *1 1/2 cups sugar*
- *1/2 cup lemon juice*

- *2 cups (1 pt.) sour cream*

1. Trim and discard root ends, coarse tops, and coarse outer layers from lemon grass. Rinse tender stalks and cut into chunks. Finely chop in a food processor or with a knife.
2. In a 4- to 5-quart pan, combine lemon grass, sugar, and 1 cup water. Bring to a boil over high heat, stirring occasionally. Cover and boil for 8 minutes, stirring occasionally.
3. Pour syrup through a fine strainer into a 1-cup glass measure; discard lemon grass. If there's less than 1 cup syrup, add water. If there's more, rinse pan, return syrup to it, and boil until reduced to 1 cup. Nest glass measure in ice water and stir syrup often until cold, 5 to 10 minutes; or cover and chill until cold, about 1 hour.
4. Pour syrup into a bowl. Add lemon juice and sour cream; whisk to blend well. Pour mixture into a 1-quart or larger ice cream maker. Freeze according to the manufacturer's directions until dasher is hard to turn and mixture is softly frozen, 15 to 20 minutes. Serve, or cover airtight and store in the freezer. Scoop portions into bowls.

Green Tea Ice Cream

Submitted by Heimdall@optonline.net.

- *1/3 cup water*
- *1/3 cup sugar*
- *2 teaspoon powdered green tea*
- *1 cup heavy cream*
- *1 cup light cream*

Combine the water and sugar in a small saucepan over low heat, stirring, until the sugar melts, and simmer the syrup for 5 minutes. In a separate bowl, mix 1 tablespoon of the syrup with the powdered green tea, then add that mixture to the syrup in the saucepan, and stir until evenly mixed. Add the light cream and heavy cream, pour into an ice cream freezer, and freeze according to manufacturer's instructions.

Hot pepper drizzle

From Joni, for ice cream.

- *2 cups sugar*
- *1 cup water*
- *1/2 habañero pepper (whole, fresh, and seeded)*
- *1 cup fresh kiwi*
- *1 cup fresh peaches*
- *1 cup fresh strawberries*
- *1 cup fresh mango*

Combine sugar and water and bring to a boil. Add the half habañero and boil until syrupy. Remove pepper and add diced fruit to syrup. It's good. Trust me.

Anise Cookies

From haggarty@io.org (Dan Haggarty) These are the official oktoberfest.bob cookie
The dough needs to be made the night before baking (see below)

- *3 eggs*
- *1 cup sugar*
- *2 cups all purpose flour*
- *1/2 tsp baking powder*
- *1 tbsp ground aniseed*

1. Beat eggs until very light pale yellow. Add sugar and beat about 3 minutes.
2. Sift flour together with baking powder and aniseed. Beat into egg mixture, beating about 5 minutes. (The consistency will be half way between caulk and Lepage's white glue.)
3. Drop batter by tsp onto cookie sheet making miniature cowpads about 1.5" in diameter leaving 1" between cookies. (Christine says that parchment paper on the cookie sheet works well.)
4. **DO NOT COVER. LET STAND IN A WARM PLACE OVERNIGHT TO DRY OUT.**
5. The next day bake at 350°F for 8 minutes.

"They're great with beer," said Grendel, "I'll have another!"

Cookie Recipe

Jacob Haller says that this is the recipe for the cookies that he brought to FROST.BOB II.

Wet ingredients:

- *2 sticks of butter*
- *A little peanut butter*
- *A little nutella. What could it hurt?*
- *A handful of water.*
- *2/3 cup brown sugar, more or less*
- *1/3 cup white sugar, more or less. (OK, sugar isn't normally wet. So what?)*
- *Two eggs.*
- *A tablespoon of vanilla. Or so.*

Dry ingredients:

- *2 cups flour.*
- *Maybe some oatmeal, or wheat germ, or whatever seems fun and is vaguely grain-related. Or not. Whatever. Don't add beer.*
- *A little cinnamon.*
- *A teaspoon of baking soda.*
- *A dash of salt.*

- *A bag of chocolate chips or something vaguely chocolate chip-ish.*
- *A bag of something else, like say baking M&Ms, or peanut butter chips, or white chocolate, or something.*
- *A bag of walnuts.*
- *A bag of slivered almonds²⁴. Actually, if the bags are small you may want to use two.*
- *One of those small bags of trail-mix-type stuff that includes generic M&Ms or chocolate chips.*
- *Some chocolate-covered espresso beans.*
- *Whatever else you want to throw in. Sesame seeds can be a nice touch if your inclination runs that way. Or poppy seeds. Whatever.*

Directions:

Put the butter in the biggest bowl you have and wait for it to soften. If you're impatient or in a hurry you can melt it to speed up the process, but I don't really recommend it. You might as well throw in the peanut butter, nutella, and water while you're at it—why not? Or wait til later.

While you're waiting for the butter to soften, combine all the dry ingredients in a separate bowl. It should also be pretty big but doesn't need to be as big as the other bowl (the one that has the butter in it). Mix it all up pretty good. I add them roughly in the order they appear above and mix them with a fork after each ingredient, but that's probably more thorough than is strictly necessary.

Check to see if the butter is soft yet. When it's soft, add the wet ingredients in the order that they're listed, mixing thoroughly between ingredients. I use a wooden spoon to do this for what it's worth.

After all the wet ingredients are thoroughly mixed, add the dry ingredients. Mix everything up until the dry ingredients seem to be pretty well mixed in. Try not to overbeat.

Grab smallish hunks of the dough and drop them on cookie sheets. The cookie sheets don't need to be greased or anything though feel free to do so if it makes you happy. Bake the cookies at about 350 degrees fahrenheit (I probably should have told you to preheat the oven somewhere but I'm not sure where it'd fit) for roughly 8-10 minutes. Basically you cook them until they no longer look wet—if you cook them until they're evenly browned they'll still be OK but they won't taste as good as if you cook them until they're just barely done.

Depending on ingredients, proportions, personal taste, and probably a bunch of other factors the cookies may taste best warm out of the oven or they may taste better after being frozen. Making this determination comes with experience. They should taste really good; if they don't taste as good as you expected or hoped straight out of the oven, try freezing 'em and see if that does the trick.

Warning: If you make these cookies in the evening and do some 'sampling' (as is your right as cookie maker) the espresso beans will make you really wired and you won't be able to get to sleep for a while. Also, mistaking cookies for real food and substituting them for meals is tempting but probably not a great idea.

Disclaimer: This recipe was not purchased, stolen, or otherwise acquired from Mrs. Fields.

Coconut Macaroons

From Jeanette Allen

Start with:

- *4 egg whites, whipped till frothy.*

²⁴THIS IS IMPORTANT!

Slowly add while beating -

- *2/3 cup sugar,*
- *1/4 teaspoon salt*
- *1 teaspoon almond extract*
- *1/4 cup flour*
- *3 cups coconut*

Drop round teaspoons of batter on parchment paper or greased cookie sheet. Bake at 350° for 30 min or until lightly toasted looking.

This gave macaroons that were somewhat chewy. However, I also dipped them in melted semisweet chocolate, and that was very good.

Gosh DARN tasty COOKIES

A product of boutell.com

INGREDIENTS:

- *1 cup whole wheat flour*
- *1/2 cup brown sugar (tamped down first)*
- *7 LEVEL tablespoons of peanut butter*
- *2 teaspoons baking powder*
- *1 teaspoon salt*
- *2 teaspoons vanilla*
- *1 teaspoon peppermint*
- *1/2 teaspoon cloves*
- *1 tablespoon oil (canola is fine)*

INSTRUCTIONS

Preheat the oven to 375°.

Mix all of the above thoroughly with a fork. Add water sparingly until you are able to roll 1-inch balls of cookie dough that stick together well. don't add too much.

Place 1-inch balls of cookie dough on a cookie tin. Flatten them a bit with a fork. Bake at 375° for 12 minutes.

Engage.

Vegan Pumpkin Pie

Copyright 1995 by M. L. Grant

This is a very American dessert, traditionally served in late fall and early winter. (For international readers: Pumpkin, *citrouille* in French, is a variety of squash that grows in a round or cylindrical fashion. Usually orange, it can be grown frightfully large. For Hallowe'en, or All-Hallows Eve, people in the U.S. carve scary faces into pumpkins and light them with candles. This tradition developed from the old practice of using these jack-o'-lanterns to chase away evil ghosts on the night before 1st November – *Dia de los Muertos*, or All-Saints' Day.)

Who'd've thought that you could actually make a squash into pie? We're told that the Pilgrims came up with the idea in the 1600's since they had to figure out how to cook New World foods. If

you've never tried a non-dairy version of this pie, or if pumpkin pie is an entirely new idea for you, you should try this recipe.

Also included are instructions for cooking a whole, raw pumpkin (more flavorful than canned stuff), preparing fresh pie crust, and using leftover cooked pumpkin.

Ingredients:

- *2 heaping cups of cooked pumpkin*
- *2 10.5-ounce (300 g) packages of silken tofu, drained*
- *2 pie crusts*
- *1 1/4 cups brown sugar, not packed tight*
- *dash salt*
- *2 teaspoons cinnamon*
- *1 teaspoon ground dry ginger*
- *1 teaspoon ground cloves*
- *1 teaspoon allspice*
- *2 teaspoons nutmeg*

Heat oven to 375°F. Blend the tofu in a food processor or with a blender until smooth and cream-like; the blending may take three or four minutes total. Stop the machine every once in a while to scrape large pieces of tofu down into the machine's blades. Add two heaping cups of cooked pumpkin and blend some more, again stopping the machine and scraping the mixture down. The result should be a light orange-colored paste with no lumps of tofu.

Put the paste into a large mixing bowl and add the sugar, salt, and spices. Mix well and spoon it into two pie crusts; top with small bits of crust cut into shapes, if desired. Bake 50 to 60 minutes or until the crusts are dark brown (but not burned).

Serve warm or chilled, plain or topped with whipped cream or ice cream.

This pie takes about two hours to prepare, depending on how you budget your time preparing all the ingredients, and whether you have pie crust and cooked pumpkin available.

As shown, recipe makes two pies. Extra pie filling can be used in extra crust to make tarts.

The pie and leftover filling refrigerates and freezes well.

When preparing this recipe and any other food you enjoy, please use organically-grown vegetables, fruits, grains, and flavorings. The Earth you save may be your own.

A Note on Cooking Raw Pumpkins (Or Other Squash)

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Please be careful if you use carved Halloween pumpkins. Making pies out of your jack-o'-lanterns is fine, as long as you follow these guidelines:

1. You should carve them less than 24 hours before cooking them.
2. They should be kept at low temperatures outside, below 50°F.
3. You should be careful to scrape out the candle wax!
4. You need to rinse them carefully and cut away burned bits.

You will need 2 sugar-pie pumpkins, each about 8 inches tall.

Cut the pumpkins into chunks, at least 4 chunks per pumpkin. Discard the stem. Scrape out the seeds and stringy material and discard (or rinse and then toast the seeds in the oven and eat them).

Do not attempt to put stringy pumpkin guts in your sink disposal!

There are two easy ways to cook the pumpkin chunks: Bake the chunks, skin side up, on a cookie sheet at 400°F for one hour. Alternatively, simmer the chunks in large pot for one hour. Careful: badly overcooked pumpkin, especially when boiled, disintegrates easily. Remove pumpkin chunks from the heat or the pot of water and let cool. When they are warm yet cool enough to handle, scrape the meat from the skin, and discard the skin. Mound all the pumpkin into a bowl.

Hot-Water Pie Crust

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Ingredients:

- *1 cup shortening*
- *1 large teaspoon margarine*
- *3/4 cup boiling water*
- *3 1/2 cups pastry flour or 3 cups all-purpose flour*
- *2 teaspoons baking powder*
- *1/4 teaspoon salt*

Mix up the shortening, margarine, and water until creamy. While it's still creamy and not yet cold, add the flour, baking powder, and salt. Mix until a dough forms.

Chill the dough before rolling it out. Use all-purpose flour, not pastry flour, for rolling. To freeze: Roll the dough into individual pie crusts and place in an airtight container, placing a sheet of wax paper between the sheets of dough. Fold the sheets as necessary to fit in the container, but thaw completely before unfolding!

A Note on Using Leftover Cooked Pumpkin

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You will have extra pumpkin when you're done making these pies. It's unavoidable, because it's very hard to tell exactly how much cooked pumpkin a raw pumpkin will give you. Here are some ideas for using it up:

Place it in a casserole dish, top with margarine or cheese, and bake for 20 minutes or until the cheese is brown. Serve as a side dish. Make an easy stew-like soup out of it. Use it in any recipe calling for squash, or use it in ravioli or lasagna as a substitute for cheese. Add a few tablespoons to bread or cookies. Freeze it immediately after cooking and use in future recipes.

Marshmallow Fudge

Dawn Whiteside

Ingredients:

- *3 cups sugar*
- *2/3 cup evaporated milk*
- *1 cup margarine*
- *12 oz chockie chips*
- *1 jar marshmallow*
- *1 tsp vanilla*
- *1 cup nuts (optional)*

Cook sugar, margarine, and milk to 238°F. Stir constantly. Reduce heat and add chips, vanilla, and marshmallows (add nuts at this time, if desired). Stir. Pour into greased pan. Cool. Eat.

Sasquatch

Sasquatch is my favorite dessert. It is fun to eat. Chill and serve, as prepared.

K. L. Cake

From Peter Langston (pud!psl@bellcore.bellcore.com)

- *1 box spice or German Chocolate Cake Mix*
- *1 box white cake mix*
- *1 package white sandwich cookies*
- *1 large package vanilla instant pudding mix*
- *Green Food Coloring*
- *12 small Tootsie Rolls*
- *1 new kitty litter box*
- *1 new kitty litter box liner*
- *1 new pooper scooper*

Prepare and bake cake mixes according to directions in any size of pan. Prepare pudding and chill. Crumble cookies in small batches in blender. Add a few drops of green food coloring to cup of the cookie crumbs. Mix with a fork or shake in a jar. Set aside.

When cakes are at room temperature, crumble them into a large bowl. Toss with half of the remaining cookie crumbs and enough of the pudding to make the mixture feel moist, but not soggy. Place a liner in the box and pour in mixture.

Unwrap 3 Tootsie rolls and heat in a microwave until soft and pliable. Shape blunt ends into slightly curved points (use your imagination). Repeat with three more rolls. Bury the rolls decoratively in the cake mixture.

Sprinkle the remaining white cookie crumbs over mixture, then scatter green crumbs lightly over top.

Reserve 1 Tootsie Roll. Heat the rest, three at a time, in the microwave until almost melted. Scrape them on top of the cake and sprinkle with crumbs from box. Heat remaining roll just until pliable and hang it over the edge of the box.

Place box on a sheet of newspaper and serve with the scooper!

Mint Chip Ice Cream

From Kludge (As recommended highly on this news group by dawn)

Take 2 cups finely chopped fresh mint leaves (washed beforehand, please), add 1/2 gal heavy whipping cream (it's okay if it has carageenan). Soak for two days in refrigerator.

After soaking, strain out the mint leaves, and add another 1/2 gal heavy whipping cream. Add sugar to taste (which will probably be in the half-cup to one-cup range), and a cup of bittersweet chocolate chips.

Freeze in standard ice cream freezer. Expect about 45 minutes of freezing time with a manually-cranked model.

Dema Pudding

Andrew J Solberg

How many times have you found yourself half-buried in an over-stuffed, over-stinky couch, fuming at the world and life in general, intent upon crushing the skull of the next human being who dares impinge upon your consciousness?

And how many times, when this happens, have you discovered that your only recourse, the ONLY POSSIBLE salvation and solution to your predicament, is to shout “PUDDING!” at the top of your lungs, without regard for the disturbance to others; “PUDDING!! PUDDING, GODDAMMIT!” you bellow, your voice echoing slightly in the close confines of the sofa bolsters, an edge of desperation and – could it be? – homicidal hysteria creeping into the timbre of your frayed, piercing vocalizations?

And how many times, after some ten or so minutes of pudding-shouting, has your much-abused and ill-used yet loving spouse faithfully crept from whatever drudgery kept her otherwise occupied, slinking into the kitchen to prepare pudding for her embattled hubby, creating tasty treat-like confections for her ensofaed schnook, anything so long as it will SHUT YOU UP?

If you are like me, this happens to you a great deal.

Here is Dema’s recipe. It’s good, and I usually stop shouting.

Well, for pudding, anyway.

You need:

- *1.5 cups milk*
- *1.5 tablespoons cornstarch*
- *1 hexagonal box of “Ibarra Sweet Chocolate,” easily found on the imports aisle of your supermarket, or you could just raid the pantry of unsuspecting Mexican migrant workers*
- *1 pot*
- *1 mixing bowl*
- *1 stirring implement (a whisk, preferably)*
- *servicing bowls and utensils*
- *these directions*
- *a life*

Here’s what you do:

Put 1 cup of milk in the pot and put it on the stove. Scald it.

Put 0.5 cups of milk in a bowl. Gradually add cornstarch until it’s all pretty well mixed in.

Crumble up a puck of Ibarra sweet chocolate, which is usually used to make a very good and exotic hot chocolate, but if you’re reading this recipe you are, very likely, some kind of mutant.

Put the chocolate in the scalding milk. Melt it there. IMPORTANT: never, ever let anything boil when it comes to melting chocolate – be careful.

Once the chocolate is melted, pour in the cornstarch mix and stir it up. Keeping the heat up, stir the whole mess with your whisk-thing. Do this for a few minutes, stirring fairly constantly. Pretty soon it will start to thicken. This is good – DO NOT CALL THE POLICE.

When it’s all pretty well smooth and thick, remove from the heat. Dispense into individual serving bowls and chill. (Not you; the pudding, dope.) This will only make two smallish bowls of pudding – just enough to forestall pudding-shouting until the next manic-depressive mood swing. Size up the recipe if you’re, like, a total lard-ball.

An absolute beast would serve with whole cream and a liberal dash of cinnamon, but such plebians are unwelcome in this God-fearing household.

Enjoy, you bastards.

Horehound Drops

Gwen Baker, as adapted by Kludge

Ingredients:

- *4 ounces of fresh horehound leaves*
- *1/2 tsp crushed aniseeed*
- *3 crushed cardamon seed*
- *2.5 cups of water*
- *2 cups of sugar*
- *1.5 cups of brown sugar*

Simmer together the horehound leaves, the aniseeed, the cardamon, and the water, for twenty minutes, then strain. Dissolve the sugar and the brown sugar in the tea liquid. Boil until it reaches the hard crack stage, then pour into an oiled tray. Score when partially cooled.

Try using a plastic small cube ice tray to make drops. Just spray with PAM, and pour in horehound when cooked. When cool, you can twist and pop them right out! I coat mine with sugar I run through a coffee grinder. Not powdered, just finer.

Christmas Pudding

From Kate

For this seasonal dessert you should have a special fairly deep china bowl called a pudding basin, which traditionally has a ridged rim which allows you to tie a cloth cover over the surface when you steam the pudding. (My mom has an ancient pudding basin whose glazed surface is full of tiny cracks from a couple of generations of puddings.) Failing this, improvise, but it should be a thick china or glass bowl when you do the cooking.

I've derived a somewhat more granola version of my mom's canonical pudding, but this has pleased several Christmas Eve dinner parties, so here it is.

- *1.5 cups breadcrumbs (Whole wheat for preference, not rye.) It's best if the bread is a bit dry, 1-2 days old. The crumbs should be medium-fine, done by hand, not by machine.*
- *1 cup milk which has been soured by adding a few tbsp. lemon juice*
- *something between 1/4 and 1/2 cup organic butter*
- *3/4 cups unrefined sugar*
- *1 tsp vanilla extract*
- *2 eggs*
- *3/4 cups whole wheat flour*
- *1/2 tsp sea salt*
- *1 tsp baking soda*
- *1.25 to 1.5 cup of a mix of raisins, currants, pecan and walnut bits, and candied peel. (The candied peel is important.)*
- *a large pinch of nutmeg, and scant tsp. powdered cinnamon*
- *booze—either whisky or brandy will do (I've also added a splash of raspberry eau de vie, but frankly didn't detect it at the end.)*

Soften the breadcrumbs in the sour milk.

Cream the butter and sugar until fluffy and add the vanilla and a medium shot of booze and blend. Set aside.

Beat the eggs and combine with the breadcrumbs, then mix this together with the butter-sugar mixture until smooth.

Separately, mix the flour, salt, soda, raisins, peel, currants and nuts until all the nobby ingredients are coated with flour.

Now combine the 2 mixtures and blend. The batter ought to look like cement with rocks in it.

Butter up your pudding basin and pour the mixture into it. Allow 1.5 inches or so at the top because the pudding will rise a little due to the baking soda. tie a cloth over the top.

Find a cookpot which accommodates the pudding basin with a little extra space. add enough water to come about halfway up the basin, and set the pudding to steaming. Keep an eye on the pot—it MUST not boil dry. put the pot lid on, but at a slight angle to let the steam escape a bit. (The process of pudding-steaming can nicely humidify a winter-dry house if you live in such latitudes.)

There is no real limit to how long you should or can steam the pudding. My mom used to do the big xmas pudding for 12 hours, and the more she cooked it the blacker it would get. I'd say 3 hours at a minimum. (The steaming doesn't have to be done all at once. you can steam a pudding for a few hours each of several days running, and then wrap it in foil and refrigerate it until wanted.)

To serve: steam the pudding until it's hot. Invert the pudding basin and shake the pudding out onto a serving plate. Pour some of the same booze you used for the pudding into a small pan and heat over a gentle heat, then ignite with a match and pour over the pudding to get the whole thing blazing nicely as you serve it up.

Traditionally, a pudding is served with something called hard sauce, which is basically more creamed butter and sugar with as much booze as it will soak up. You don't need a lot of this sauce; a big slab of pudding only needs a dab of it.

A pudding this size should serve 6, especially after a heavy xmas dinner. It's rich stuff, although much lighter than most Christmas fruitcakes. (It's also traditional to add coins or other insoluble favors to the pudding. If you must do this, add them when you're coating the other dry ingredients to flour them, and **WARN YOUR GUESTS.**)

Mozartbombe (Chocolate Cherry Razor Bombe)

Larry Doering

The cake:

- *2 tbsp melted butter, plus additional for greasing mold*
- *1 tbsp bread crumbs*
- *3 eggs*
- *1/4 cup sugar*
- *1 tsp vanilla extract*
- *1/8 tsp salt*
- *1 tsp grated lemon zest*
- *1/2 cup plus 1 tbsp cake flour*

The filling:

- *20 rusty razor blades (optional)*
- *1 24-oz jar sour cherries in light syrup, drained, syrup reserved*
- *1 tsp cornstarch*

- 2 *tblsp rum, Cognac, or Five O' Clock vodka*
- 1 1/2 *cups heavy cream*

The glaze:

- 1/2 *cup heavy cream*
- 5 *ounces semisweet chocolate, chopped*
- 1/2 *cup sliced almonds*
- 1/4 *cup glass splinters (optional)*

1. Okay. First, make the cake. Preheat oven to 375°. If you're the sort of insufferable kitchen equipment-collecting yuppie scum that owns a bombe mold, use it. If you're a normal person, get a 6-cup metal bowl. Butter it and coat it with the bread crumbs. Leave it in the middle of the counter where it'll get in the way.
2. Place the eggs, sugar, vanilla, salt, and lemon zest, whatever the fuck THAT is, in a double boiler. If you're like me, use lemon peel and fake the double boiler with a metal bowl over a pot of hot water. Whisk constantly until light and creamy. Remove from heat and continue whisking until cool, or until you get fed up with whisking and make somebody else WHO ISN'T DOING ANYTHING WITH HIS LAZY ASS, RIGHT LARRY? do it.
3. Fold in the flour, or just dump it in like I did, and gently stir in the butter. Scrape the batter into the metal bowl that you knocked off the counter a couple of minutes ago and bake (no, not in the TOASTER oven, you IDIOT! Jeez, Larr.) until a toothpick inserted in the center comes out clean, about 25 minutes. Go watch TV for a bit and knock back a couple of Mickey's Big Mouths while the stupid thing cools.
4. Filling time. Chop the shit out of the cherries. Stir the cornstarch and 2 *tblsp* of the cherry syrup together in a bowl. Put the rest of the syrup in a saucepan and bring to a boil. Reduce by half, about 10 minutes, and pretend you really meant to reduce it by two thirds after you forget and leave it on too long.
5. Stir in the cornstarch mixture and boil 1 minute more. Add the booze and cherries. Let cool completely. Whip the cream to stiff peaks. Oohh, I just LOVE this cooking talk. Stiff peaks, hee hee. Oh, don't forget to save 1/2 cup of the cream for the glaze, and for whatever vile sexual innuendos come to mind now that you're getting drunk, I mean drunk. The rum's open now, so treat yourself to a couple of shots.
6. Okay. The hard part. Unmold (or unBOWL, in our case) the cake and look for a serrated knife to slice it with. I used a hacksaw, and it worked OK. Well, mostly OK. Whatever. Anyway, cut the cake into 5 horizontal layers. Put the top layer back in the mold. Spoon some of the cherries and syrup over the cake, and spread with whipped cream. If you're feeling mean, slip some of the razor blades in too.
7. Continue putting the cake back together, filling with the cherry stuff and whipped cream between each layer. Don't forget a layer, or drop one on the floor. If you do, brush off the cat hair and cigarette ash (if you care) and continue. Refrigerate for at least 3 hours. Do a bunch of bong hits.
8. Make the glaze. Bring the cream to a boil (yeah, Larr, I know what you're thinking. Get AWAY, damn it! I'm BUSY), remove from heat, add the chocolate, and stir until melted. If you're baking for Chevyn, add the broken glass. Cut a piece of heavy cardboard the same size and shape as the cake (yeah, a CIRCLE, Einstein). Dip the mold into hot water and

turn the thing over so it lands on the cardboard. Throw the bowl in the sink and let it sit for a couple of days with all the other dishes. Spread the leftover whipped cream in a very thin layer over the outside of the bombe. Place in the freezer until the cream is quite firm, yes, quite. More rum, my pet? Why yes, dear, don't mind if I do.

9. Place the bombe (yeah, craphead, in THIS man's army it's a BOMBE, not a fucking CAKE, you got that, MAGGOT?) on a rack and ladle the chocolate glaze over it so that it's well covered. Oh, right, put something under the rack. (Like Larry's head, for example. Ha ha, just kidding, Larr, don't hit me.) Put the whole thing on a plate and use the almonds to make a 2-inch border around the the bottom to hide the fact that it's sitting on a piece of CARDBOARD, for chrissake. Hey. Put that DOWN, Larr, that's MY drink.

Someone Else's Inspired by Kludge Fudge

Jeanmarie Kabala

- *2 cups sugar*
- *2/3 cup milk [preferably cow, but any mammal will do in a pinch]*
- *2 ounces unsweetened chocolate [Ghirardelli, you Philistine!]*
- *2 tablespoons c*** syrup [I think that's corn, the card is smudged, but I can't believe it says cough syrup]*
- *1/4 tsp salt*
- *2 tblsp butter or margarine*
- *1 tsp vanilla*
- *Nuts, if you have them and like them in your fudge.*

Measure milk. Throw away 2 tablespoons of it and replace with your choice of Grand Marnier, Amaretto, Creme de Cassis, or other sweet booze.

Mix the first 5 things together in a saucepan and cook, stirring constantly over a medium flame. If your friends are out and out flamers, wait til they go home. Cook til it reaches 234°. Do not take the floating thermometer out of your aquarium to measure this...it will make the fudge taste like algae. Quit being so cheap and buy a damned thermometer at Williams Sonoma.

Remove from heat, add butter. Cool to 120° without stirring, add vanilla, then beat the hell out of this stuff for 5 to 10 minutes until it's thick and no longer glossy. It will be about the consistency of mashed potatoes.

Shave and generously butter your preferred body parts. Make sure to rinse thoroughly to remove soap aftertaste. Using a wooden spoon or flexible rubber spatula, apply fudge evenly, allow to cool until firm (the fudge, that is). Serves 2 to 6, depending on how much you like to share.

Edible G-string

Jeanmarie Kabala

- *1 package fruit roll-ups [your favorite flavor]*
- *1 package string licorice [cherry is best, black tends to stain]*

- 3 envelopes (2 tablespoons total) unflavored gelatin
- 2 teaspoons grated lemon peel
- 1 tablespoon lemon juice

1. Oil an 8 or 9-inch square metal pan. If the pan is narrower than suggested, mixture cooks longer and is darker in color. Use a pan with a light interior so you can see color changes that indicate doneness.
2. In a 6 to 8-quart pan, preferably 11 inches wide, combine peaches and 1/3 cup water. Bring to a boil over high heat, stirring. Reduce heat and simmer, covered, stirring occasionally, until fruit mashes easily, 10 to 12 minutes.
3. Whirl fruit mixture in a blender or food processor, a portion at a time, until smoothly pureed. Return to pan.
4. In a bowl, mix 3 1/2 cups sugar with the gelatin. Add to fruit mixture.
5. Bring to a boil over high heat, stirring often. Stir and boil 5 minutes. Reduce heat to medium and stir often until mixture is thick enough to leave a trail when the spoon is drawn across the pan bottom and juices in the trail are just beginning to turn a darker gold, 25 to 35 minutes. At once, remove from heat.
6. Stir lemon peel and lemon juice into peach mixture, then scrape mixture into the oiled 8- or 9-inch square pan. Let candy dry, uncovered, for 16 to 24 hours; it should feel firm and not sticky when touched.
7. On a board, coat a 10-inch square area with about 1/4 cup sugar. Invert pan to release candy onto sugar; if it sticks, use a metal spatula, dipped in sugar, to ease from pan. With a long, sharp knife, dipped in sugar to prevent sticking, cut candy into 49 equal pieces (make 6 cuts lengthwise and 6 crosswise). Coat each piece with sugar.
8. Serve candies, or arrange in a container with plastic wrap between layers and seal airtight. Store up to 1 month at room temperature.

Apple-Cranberry Jelly Chews

Rinse 1 3/4 pounds Granny Smith apples and cut into wedges; discard stems; don't core or peel. Sort 2 cups (1/2 lb.) fresh or frozen cranberries, discarding bruised and decayed fruit. Rinse and drain cranberries.

Follow directions for peach jelly chews (preceding), but instead of peaches, use apples and cranberries.

Rub pureed fruit (step 3) through a fine strainer back into pan, pressing firmly to extract liquid; discard residue.

Reduce sugar in fruit mixture (step 4) to 3 cups.

The cooking time (step 5) is reduced to 15 to 25 minutes.

Pineapple Jelly Chews

Cut 2 peeled cored pineapples (3 lb. total) into 2-inch chunks (7 cups total). Rinse and coarsely chop 1/2 pound fresh ginger (1 1/2 cups).

Follow directions for peach jelly chews (preceding), but instead of peaches, use the pineapple and ginger. Omit lemon peel.

Simmer (step 2) until pineapple breaks easily with a spoon, 20 to 25 minutes.

Rub puree (step 3) through a fine strainer back into pan, pressing firmly to extract liquid; discard residue.

Reduce sugar in fruit mixture (step 4) to 3 cups, and increase unflavored gelatin to 6 envelopes (4 2/3 tablespoons).

Increase lemon juice to 1/3 cup and stir into uncooked pureed mixture (step 4).
The cooking time (step 5) is a bit shorter, at 20 to 30 minutes.

Raspberry-Cranberry Jelly Chews

In a bowl, thaw 6 cups frozen sweetened raspberries, saving juice. Rub raspberries and juice through a fine strainer into another bowl; discard residue.

Sort 2 cups (1/2 lb.) fresh or frozen cranberries, discarding bruised and decayed fruit. Rinse and drain cranberries.

Follow directions for peach jelly chews (preceding), but instead of peaches, use strained raspberries and whole cranberries. Simmer (step 2) until cranberries are soft when pressed, 3 to 5 minutes. Omit lemon peel and lemon juice.

Reduce sugar in fruit mixture (step 4) to 3 cups and increase unflavored gelatin to 5 envelopes (3 2/3 tablespoons total).

The cooking time (step 5) is 15 to 20 minutes.

0.4 Irish Potato Candy

- *1 large potato*
- *pinch of salt*
- *2 tablespoons butter*
- *1 teaspoon vanilla extract*
- *4 to 5 cups confectioners' sugar*
- *5 cups sweetened coconut flakes*

Peel the potato and boil it in water until soft. In a mixing bowl, mask the cooked potato with the salt and butter. Then—this is key—let it cool completely, or else it will melt the sugar when you add it. Mix in the vanilla extract and 4 cups of sugar. At this point, the mixture should be stiff. If it isn't, then add more sugar. Sprinkle half of the coconut onto a wax paper covered surface, and turn the potato mixture onto it. Roll the batter until all the coconut has been mixed in, then shape teaspoonfuls into small balls. Roll the balls individually into the remaining coconut. Chill the finished candies until you are ready to serve them. Makes about 4 dozen.

0.5 Irish Potato Candy

Recipe from Katherine Seraphic

- *1/2 cup Mashed potatoes*
- *1/2 ts Vanilla*
- *1 lb Sifted confectioners' sugar*
- *2 Tbsp Ground cinnamon*
- *1 ts ground cocoa*

Combine mashed potatoes and vanilla. Adding one cup at a time to cool potato mixture, blend in enough confectioners' sugar to form a stiff, nonsticky dough. Working with about 1 teaspoon of mixture for each candy, shape into small irregular spheres (like new potatoes) and set out on wax paper. Shake a few at a time, in a plastic bag with ground cinnamon and cocoa. Shake off excess cinnamon mixture. Store candies in cool place or refrigerate.

Popcorn

Jacob Haller thinks you need freaking **directions** to make freaking popcorn. Jacob Haller sends them. I don't know what category to put it under but I figure desserts is as close as anything. It's freaking popcorn for diety's sake.

Ingredients:

- *Olive oil.*
- *Popcorn.*
- *Salt.*
- *Optionally some raisins.*
- *Extremely optionally some M&Ms or similar.*
- *Possibly some almonds or something.*

Utensils:

- *A pot with a lid. Since burning the popcorn is a definite risk and it tends to wreck the bottom of the pot you probably want to use one of your old, beat-up pots.*
- *A large bowl to put the popcorn in once it's done.*
- *Your hands.*

Directions:

Put the olive oil in a pot. Use enough to cover the bottom of the pot to a depth of maybe half the diameter of a kernal of corn, give or take. Try not to use too much olive oil.

Put the pot on the stove. The burner should be turned to its hottest setting.

Put four kernals of popcorn in the pot. Put the lid on. Wait for all four kernals to detonate.

Remove the lid. Pour in enough popcorn to cover the bottom of the pot evenly. Don't use much more than that. Put the lid back on. The popcorn should start popping fairly briskly shortly after that.

The popcorn will continue to pop briskly for a few minutes, then will perceptably slow down. At this point you have about ten seconds to dump the popcorn into the bowl before it starts to burn. Judging this is tricky and you probably won't always get it right. Such are the rigors of Art.

Once the popcorn is in the bowl, add salt to taste. If desired, add some raisins—they go surprisingly well with hot popcorn. Adding M&Ms or other chocolatey things can also be done, but be warned that the chocolate will melt and make a big mess. (Some people, such as my sister, think it's worth it though.) Adding Chex or similar doesn't add much to the taste but may be helpful in convincing yourself that you're actually eating something approximating food. Almonds can be a tasty addition but maybe not enough to justify the expense.

My recommendation is to not mix up the popcorn with the other stuff (the salt and whatever else you added) as it tends to result in the non-popcorn stuff sinking to the bottom of the mixture. Instead just dump everything on top of the popcorn, secure in the knowledge that the mere act of grabbing the popcorn at the top will disturb things enough to result in a reasonably even distribution of the ingredients.

Eat the popcorn with your hands.



Intoxicants

Bloody Caesar, national intoxicant of Canada

Dawn Whiteside

Mix salt, celery salt and several different kinds of pepper in a shallow dish. Use this mixture to coat the rims of however many highball glasses you'll be using. (Hint: run a lemon or lime wedge around the edge of the glass to moisten it first.)

Pour your favourite size shot of vodka over ice into the glass. Add Mott'sTM Extra Spicy ClamatoTM to about an inch from the top. Add a dash each of tobasco sauce, celery salt and black pepper. Plunk in a celery stick (feather the business end a bit to encourage capillary action) and stir. Voila, it's a drink and a snack.

Bright people can figure out the necessary modifications to make Caesars by the pitcher.

Naked Mole Rat

From Chris Adams

- *1/2 pint blueberries*
- *1 banana (peeled)*
- *1 peach (peeled and pitted)*
- *1 kiwi (peeled and cored)*
- *1 zinc tablet*
- *1 fuckload ice*
- *400 mL dark rum*

Stick these items in a blender and mush them up really severely.

It comes out a lush purple color, very thick, quite tasty.

The zinc is for synergy. without it, the drink is called something different.

Without booze, it is (obviously) a virgin mole rat.

I had a contest on t.b to name this drink back in summer of 91, but all of the suggestions were pretty sucky, so I ended up using my own.

I think the top runners-up were Berryhill's Baby and Black Windowless Van.

The mole rat is not only (for my money) a better name, but also a fascinating creature from a biological angle.

They live in hives and are so incredibly inbred that they're almost perfect genetic clones of their hive mates.

They have a queen mole rat who rules the nest and uses the males as sex toys.

They live underground and are really pale and rarely surface, except under special circumstances. eg. if the hive is cold, they'll send one of them up into the sun to suck up some heat and then will cluster around him/her and bask in the radiance when (s)he returns.

If the hive gets really inbred or underpopulated, they send one out to breed elsewhere and bring back new blood.

Does any of this SOUND FAMILIAR? They also look like potatoes with teeth

Canal Water

From Annie

- *10 C. water*
- *8 tea bags*

- *3/4 C. Tang (!)*
- *12 oz. frozen lemonade (regular, not pink)*

Boil water. Turn off heat and add tea bags. Cover and steep 5 minutes. Discard tea bags and add Tang and lemonade.

Add ice, water and liquor to taste.

Espresso and Everclear

- *several shots fresh espresso*
- *1/2 to 1 ounce Everclear (190-proof ethanol-water azeotrope)*

Mix. The drawback is that by the time you make it, it will probably be cold: espresso cools quickly, and the evaporating alcohol simply makes matters worse. Surprisingly drinkable, and not as far-fetched as it sounds (espresso with grappa has a long history).

Seven Headed Dragon

From lewis@aera8700.mitre.org

Do you like to get drunk? Do you like to get stoned? Do you hate smoking? Then *Seven Headed Dragon* may be the drink for you! You'll feel the alcohol first with an additional cannabis buzz kicking in over a period of 2-4 hours.

Ingredients:

- *750 ml 190 proof grain alcohol (if you can't get this where you live, it's your own fault for electing Prohibitionists)*
- *5-15 grams marijuana buds, depending on quality (again, if you can't get this where you live, it's your own fault...)*
- *a case or more of 7-up or similar lemon-lime soda*
- *Ice*

Kitchenware:

- *glass blender*
- *funnel*
- *coffee filter*

1. Put buds and alcohol in a glass blender. You must use alcohol because THC will not dissolve in water. You must use a glass blender because some types of plastic will dissolve in alcohol. Blend for one hour.
2. Using the funnel and coffee filter, strain the hemp fiber out of the mix. The bottle the grain alcohol came in works well as a receptor. The liquid should now be dark green to black in color but not opaque. This liquid is called *Green Dragon*.
3. Pour half a shot of the liquid over ice in a large glass. Remember, this stuff is twice as strong as regular hard liquor in terms of alcohol content alone!
4. Add one can of lemon-lime soda. Stir and serve.

A mix of half *Green Dragon* and half water can also be substituted for the "cold water" in a Jello recipe to make 47 proof Jello Dragon Shooters. Do not attempt with sugar-free Jello; using NutraSweet to cover the taste of alcohol is about as effective as using nylon stockings to protect your legs from rocks and insects while riding a motorcycle.

Nectarine Bombs

From filippi1@husc.harvard.edu

- 4 nectarines, de-seeded and chopped into small bits
- 1 can frozen minute maid lemonade (do not defrost)
- 4 ice cubes
- 4 jiggers triple sec
- gin (rum or vodka will do in a pinch.)

Place all ingredients in blender, gin not to exceed 1/4 of reaction volume. pulse until frothy. Garnish with fruit wedge, toothpick umbrella. Aliquot and ingest.

Seizure Salad

By the DATURAMAN

Jimsonweed is great stuff absolutely and i really recommend that everybody try it at least once because it's just completely cleans out your mind. if you want to get totally toasted, this is the stuff to do. i did some once and i thought i was a hood ornament for two days. i was just so completely blasted i didn't even know who i was. great stuff. my friend dave did some, ecept instead of eating it he took the leaves and put it into a bong and toked down good. heavy smoke stuff. he got really totally out of things and went on a riding mower into a toy store. when they police got him they drugtested him but the greatest thing about this stuff is it dont show up on drug testing, so they didnt ever know and they had to let him go. he was just totally blasted. if you want to do a drug that completely ripps your mind out, like having a locomotive go through your brain, this is the stuff you want to do. once i did some of this when i was also tripping on mushrooms, though, and that wasn't so good. i dont remember much about it but my girlfriend was only going the mushrooms and she said i was all curled up into a ball for two weeks. she used to have to suck me off every day and feed me because i was so stoned i couldnt even open my mouth good. this is really powerful stuff let me tell you if you want to get wrecked, you want datura man. best way 2 do datura get 100% totally wasted lie around the floor and drool alot is eat datura. you can just pick it up and mix it in a SALAD and put you know dressing on and next thing you know you freak out with the dragons and everthing come out of the head. total freak out salad.

Leering Death

From Pope Clifton

- 1 pkg Kool-Aid or generic equivalent;
- approx. 1 bottle decent vodka - ideally Stolichnaya, Finlandia, Absolut; certainly nothing lower grade than Smirnoff's.

Mix approximately according to instructions on Kool-Aid package; the fruit flavor almost completely masks the taste of the vodka. Drink from any tiny weird glasses; little Santa Claus's head cups shaped one memorable occasion. Repeat until lying down.

The next morning you will appreciate the reason for the name.

(This recipe originally courtesy of the U. of Chicago Linguistics Department, where it was served for department teas, occasionally along with hash brownies from the returning Middle East and Central Asian linguists.)

Chevyn's Eternal Kiss

From Chevyn.

- *1 part jello powder*²⁵
- *20 milligrams phenobarbatol*
- *3 parts vodka*

Shake well. Garnish with beak. Cheers!!!

Dragon's Blood

Waldby attributes this to Chevyn. I don't think Chevyn has anything to do with it, and if he does, he should be ashamed of himself.

- *1 part Jameson's Whiskey*
- *1 part Irish Mist*²⁶
- *1 part Irish Cream*
- *1 part Milk*

Julian writes: "I don't know if a beverage exists by this name. I think the time I asked someone to make it for me it was basically Jameson's Whiskey and half and half because they didn't have the other components. I called this variation **Wyvern's Blood**, since it tasted poisonous."

Black Irish

Pope Clifton's Own Invention

- *1 shot Kahlua;*
- *2 shots Jamieson's or Old Bushmills Irish whisky.*

Don't pollute it with ice – the whisky has already been subjected to the indignity of being mixed. Tastes like Irish coffee, only much much more so. Lick the glass and have another.

Cheese Cooler

From Susan Harper (suharper@indiana.edu), circa 1998.

- *1/2 cup Blue Cheese (Stilton is best), OR 1/2 cup Tasty (Sharp) Cheddar*
- *1/2 cup Plain Yoghurt*
- *1 cup Milk*
- *1/4 cup Gin*
- *1 teaspoon Dry Vermouth*
- *1cc chopped Ginger*

Chill all ingredients for some hours.

Put the non-alcoholic ingredients in a blender, blend until smoothly blended.

While blending, open the skylight in the blender's lid and gently pour the alcoholic ingredients in. Serve in martini glasses. For a special occasion you may wish to crumble a little more of the cheese decoratively on top of the cooler.

²⁵Your choice of flavor.

²⁶This is the component I am not sure about (I'm going from memory).

Gary Heston's Citrus Wine

Ingredients:

- *4 12 or 16 oz cans frozen concentrated orange juice*
- *4 12 oz cans frozen concentrate grapefruit juice (yellow is better)*
- *3 7.5 oz bottles frozen lemon juice*
- *10 lb sugar*
- *5 nutrient tablets*
- *10 Campden tablets*
- *1 pkg yeast*

Thaw all the frozen juices and dump into the primary fermenter. Add ten pounds of sugar, nutrient tablets, and water to make about five and a half gallons, mixing well. Add five Campden tablets and cover with a towel for 24 hours.

Add yeast to mix and cover with airtight lid and airlock. Fermentation should start becoming noticeable in 24-48 hours, and be very vigorous within another 24. Allow to ferment for at least two weeks; rack off into carboy and allow to ferment longer as desired. After fermentation is complete, add remaining five Campden tablets, then wait 24 hours before bottling.

Black Jello

From AjD

- *Two packets of lime gelatin*
- *One packet of some red gelatin*
- *Water, Ice, grain alcohol (optional)*
- *Green food coloring*

Follow directions on gelatin packets to prepare. Before setting, add green food coloring to mixture to bring it to a proper warm black color. To ensure proper color, spoon out small samples and drip them onto a white dinner plate. Depending on color balance, some blue food coloring may also be necessary. 'Electric' jello option: Add distilled alcohol so that the total liquid volume is no more than 1/5 ethanol. More than that and the gelatin will fail to gel. In other words, if you have pure grain alcohol, replace no more than 1/5 of the water with it. If you have 50(volume) grain alcohol, replace no more than 2/5 of the water with it. Refer elsewhere for a conversion of the American method of measuring proof by weight to a volume measure. Use something appropriately smooth and free of flavors other than the ethanol, such as Everclear, Stolichnaya, or Absolut, and not Wild Irish Rose, Kamikaze, or U Save Alot.

Pot brownies

From an unknown benefactor

- *One package of brownie mix or your favorite recipe for a 8x8 to 9x9 pan*
- *One eighth to one quarter ounce of pot, dry, seeded*

Prepare pot for cooking by pulverising it in a food mill (a blade-type coffee grinder works great), and sauteing it in butter (or canola oil). To saute, heat the amount of butter (or oil) required in the recipe, plus a tablespoon, in a small saucepan and when it is boiling, add the dope. Cook briefly and add to brownie mix as per instructions for the oil. Cook in the short range of the suggested cooking time unless your oven runs cool or when cooking at a high altitude (heh).

Note on usage of pot: Establish the strength of the stuff a couple days before cooking, and add to the mix accordingly. Even weak farm leaves will make a reliable batch of brownies at a quarter-ounce per pan – you won't rocket into space, but you will have an enjoyable evening. There is no way to cook this stuff clandestinely: dope cooking is fragrant and will smell up the house, and even your cats will come begging for a taste. So don't put pot in brownies if you are afraid of discovery when smoking it.

P.S. Mom told me to tell you that you shouldn't dose somebody by surprise with pot brownies. It won't convert them to the cause of marijuana legalization, and it wastes your stash. 'kay? Speaking of waste, prepare extra snacks before serving so that people don't sate their hunger with more of those expensive pot brownies. Serves four to nine, depending on the strength of the mix and how hungry everybody is.

Carasso's Pot Brownie Recipe

Provided by the PTA BOARD COUNCIL OF THE GREATER UNITED STATES and CARASSO
“the mrs. fields of the net.”

Ingredients:

- *1/2 cup flour*
- *1 egg (beaten)*
- *3 tablespoons shortening*
- *1 tablespoon water*
- *2 tablespoons honey*
- *1/2 cup of grass*
- *pinch of salt*
- *1 square melted chocolate*
- *1/4 teaspoon baking powder*
- *1 teaspoon vanilla*
- *1/2 cup sugar*
- *1/2 cup chopped walnuts*
- *2 tablespoons corn syrup*

Sift flour, baking powder, and salt together. Mix shortening, sugar, honey, syrup, and egg. Then blend in chocolate and other ingredients, mix well. Spread in an eight-inch pan and bake for 20 minutes at 350°.

Eggnog Number One

From: peter@taronga.com (Peter da Silva)

My wife thinks you guys need a GOOD eggnog recipe to counter the lousy ones floating around these days. She hasn't made this particular version but she knows a good eggnog recipe when she sees one...

- 12 eggs
- 1 cup sugar
- 1 cup milk
- 2 cups Bailey's Irish Creme
- 6 cups heavy cream
- freshly grated nutmeg

In a large bowl, beat eggs until very thick and creamy. Gradually beat in sugar. Blend in milk and Baileys.

Whip cream in another bowl until it holds soft peaks. Stir whipped cream into egg mixture. Chill until ready to serve.

When ready to serve, stir again and ladle into punch cups. Top each serving with a dusting of nutmeg.

Eggnog Number Two

Trish O Tuama

- 6 eggs, separated
- 3/4 c sugar
- 2 c heavy cream
- 2 c milk
- 1 tsp vanilla
- 1/2 c cognac or whiskey
- 1/4 c rum
- ground nutmeg

Beat egg yolks with 1/2 c sugar until thick; stir in milk, vanilla and liquor. Beat egg whites with 1/4 c sugar until stiff peaks are formed; fold into mixture. Beat cream until soft peaks are formed; stir into mixture. Store in refrigerator over night; sprinkle with nutmeg when served.

(If you will not be using a copper bowl for beating the egg whites then you will need to add 1/8 t cream of tartar to them first)

The liquor can be increased or deleted depending on personal taste. This recipe works out to 3/4 cup of liquor per six eggs. While I was researching this recipe I came across an eggnog in the Alice B. Toklas cook book that calls for 3 c liquor per six eggs (2 3/4 cups whiskey, 1/8 c brandy and 1/8 c rum). Miss Toklas says her recipe was served by the Commonwealth Club of Virginia for breakfast on Christmas morning.

Chatham County Artillery Punch

By Bart Bacon, who works with Kludge

While searching my neighbor's bar book for his egg nog recipe (for the upcoming Christmas party), I came across this recipe from a 1940's newsclip I thought you would be interested in. This legendary drink is purported to have flattened the hero of the Spanish American War, Admiral Dewey—a man who, up to that time, was known for his ability to hold liquor.

It was reported that the drink slides down the throat smoothly and innocently with a pleasing taste. The drink, however, reacts like a salvo of a 12-inch gun.

Ingredients:

- *1 lb. green tea in 2 gallons cold water, allowed to stand overnight, then strained*
- *3 gallons Catawba wine*
- *1 gallon rum*
- *1 gallon brandy*
- *1 gallon rye whisky*
- *5 lbs. brown sugar*
- *2 qts. cherries*
- *Juice of three dozen oranges*
- *Juice of three dozen lemons*
- *1 gallon gin added after juice to make smooth*

Mix the tea and juices together first, preferably in cedar tub, then the sugar and the liquors. Let this stock set for a week or two, covered. When ready to serve, add ice and 12 qts. of champagne. The stock and the finished punch should be stirred well.

Sangria

From Yong-Mi.

It being summertime and all, I thought I'd post a recipe for sangria. This isn't mine, but is from the May/June 1998 issue of Cook's Illustrated magazine (a very fine cooking magazine, which has been unseated from my magazine subscription list by Worth, a personal finance magazine).

They recommend using cheap wine, by the way. The author preferred Merlot.

- *2 large juice oranges, washed; one orange sliced; remaining orange juiced*
- *1 large lemon, washed and sliced*
- *1/4 cup sugar*
- *1/4 cup Triple Sec*
- *1 750 milliliter bottle inexpensive, fruity, medium-bodied red wine, chilled*

Add sliced orange and lemon and sugar to large pitcher; mash gently with wooden spoon until fruit releases some juice, but is not totally crushed, and sugar dissolves, about 1 minute. Stir in orange juice, Triple Sec, and wine; refrigerate for at least 2, and up to 8, hours.

Before serving, add 6 to 8 ice cubes and stir briskly to distribute settled fruit and pulp; serve immediately.

Serves four normal people.



Non-Alcoholic Beverages

Pink Lavender Lemonade

From Victoria Magazine.

- *2 1/2 cup Distilled water*
- *1 1/2 cup Sugar*
- *6 large Strawberries – hulled OR*
- *1/4 cup Pink hibiscus flowers – dried*
- *1/4 cup Lavender leaves – chopped OR*
- *1 Tbsp Dried Lavender flowers*
- *2 1/2 cup Distilled water*
- *2 1/4 cups lemon juice*
- *1/2 cup Sugar – optional*
- *Fresh lavender flowers-for garnish*

In medium saucepan, combine 2 1/2 cups water, sugar and hibiscus flowers (or hulled strawberries). Bring to a boil, stirring to dissolve sugar. Reduce heat. Simmer 5 minutes to extract pink from flowers. Remove from heat. Stir in lavender leaves. Cover and cool. Strain cooled herb liquid into large pitcher or jar (if using strawberries, gently press juice from berries). Add remaining 2 1/2 cups water and lemon juice. Stir well. Add 1/2 cup more sugar, if desired. Just before serving, add ice cubes. Pour into chilled glasses. Garnish with lavender flowers.

KNA Gingerbeer

From fletcher@netcom.COM (F. Sullivan Segal)

This is a recipe for Gingerbeer ready to serve in two days, and really quite tasty. I strongly recommend this for anyone just starting to brew, or who wants to try Gingerbeer without a two week wait. No special brewing equipment or ingredients are required.

- *1 soft cake of bread yeast*
- *1 tsp cream of tartar (optional)*
- *4 6" branches of fresh Ginger*
- *2 C Cane Sugar*
- *1 C Brown Sugar*
- *5 Qt Water*

Grind ginger to pulp, boil water and combine. Add sugar and return to a slow boil for 45 minutes. Cool to less than 100F. Add yeast and dissolve. Add cream of tartar if clear Gingerbeer is desired (optional). Leave covered for 6-24 hours before bottling. Strain liquid through colander and 8 layers of cheesecloth into bottles. Refrigerate 24 hours later. Gingerbeer is ready to drink as soon as it is cold, but can be aged one week to diminish yeast flavor.

Pour gingerbeer carefully from the top so that the dead yeast that has precipitated to the bottom will not be disturbed.

Nathan's Dangerous Gingerbeer

From Anonymous Nathan

DISCLAIMER: THIS STUFF IS DANGEROUS! DO NOT MAKE IT!

Now that I've got that out of the way, here is the recipe for ginger beer. I've been making it for many years. It is very carbonated, and quite refreshing. Also because it has a limited shelf life (after which it explodes), it prompts lots of impromptu "ginger beer parties" where I call several friends to say "I'm setting off a dozen Ginger Beer tomorrow afternoon. Wanna come?"

NOTE: READ ALL THE WARNINGS, and DON'T MAKE THIS STUFF!

Add the following to the primary fermenter:

- *1/2 lb fresh ginger peeled, and grated.*
- *1 lemon, peel grated, juice squeezed, remainder sliced.*
- *5 tsps. cream of tartar*
- *5 cups white sugar*
- *2 Canadian gallons of boiling water = 2.4 US Gallons.*

Add a lager yeast starter when cooled to less than 80°F, and cover. Let ferment for 3-7 days, and bottle in Champagne bottles. Wire down plastic corks.

Leave in a warm place(20°C) for 1 week, and then move to cool area (60°F). Chill and test: open 1 bottle each week, until they start to scare you. Put all bottles in fridge, and drink them within 2 weeks.

Use only REAL champagne bottles! Sparkling wine and beer bottles will explode!

If left out of the fridge for more than 4 weeks, bottles will EXPLODE.

Do not leave in fridge more than 4 weeks. After 4 weeks, they start to scare you, or you risk EXPLOSIONS inside the fridge!

Set off OUTSIDE! Corks go 60-70 feet into the air. Be careful where you aim. Cut the wire cages with wire cutters. Don't try to untwist them. They usually go off the instant you cut the wire. If you have a hangfire, be very cautious.

Don't go inside with it. Aim straight up if you ever want to see the cork again!

Do not let these sit around too long! Set them ALL off within 6 weeks of making them. I'm not kidding!!!!!!!

Have BIG glasses ready when you open them (lots of bubbles).

Never grasp the bottles by the neck in case the wire cage comes off by accident.

DISCLAIMER: THIS STUFF IS DANGEROUS! DO NOT MAKE IT!

Nettle Beer

As provided by Cindy, from Grieve's Herbal

The Nettle Beer made by cottagers is often given to their old folk as a remedy for gouty and rheumatic pains, but apart from this purpose it forms a pleasant drink. It may be made as follows: Take 2 gallons of cold water and a good pailful of washed young Nettle tops, add 3 or 4 large handfuls of Dandelion, the same of Clivers (Goosegrass) and 2 OZ. of bruised, whole ginger. Boil gently for 40 minutes, then strain and stir in 2 teacupsful of brown sugar. When lukewarm place on the top a slice of toasted bread, spread with 1 OZ. of compressed yeast, stirred till liquid with a teaspoonful of sugar. Keep it fairly warm for 6 or 7 hours, then remove the scum and stir in a tablespoonful of cream of tartar. Bottle and tie the corks securely. The result is a specially wholesome sort of ginger beer. The juice of 2 lemons may be substituted for the Dandelion and Clivers.

Other herbs are often added to Nettles in the making of Herb Beer, such as Burdock, Meadowsweet, Avens Horehound, the combination making a refreshing summer drink.

Hateful Coffee

By AjD

- *Instant coffee*
- *Low-fat Non-dairy Creamer*
- *Sugar*
- *Boiling water*
- *Ice*

Pour instant coffee into a juice jar until the bottom is completely covered. Add creamer and sugar to taste. Pour in enough boiling water to make a runny paste, then knock the jar off the counter and decorate the walls and floor with a thick running splashes of brown goo that looks like blood in a black-and-white slasher movie. It *will* stain the carpet, boyo. Start all over again, but instead of making another mess, add lots of ice and enough boiling water to make everything slightly colder than lukewarm. Drink as fast as you possibly can, and meditate on how the pain in the world has transformed you into an unfeeling machine. Serves one, alone.

Coca-Cola

This is claimed to be the 1886 (original) recipe for Coca-Cola syrup created by John Pemberton.

- *Citrate caffeine, 1 oz*
- *Extract of vanilla, 1 oz*
- *Flavoring (see below) 2 1/2 oz*
- *Fluid extract of coca, 4 oz*
- *Citric acid, 3 oz*
- *Lime Juice, 1 qt*
- *Sugar, 30 lbs*
- *Water, 2 1/2 gal*
- *Caramel, sufficient*

Mix caffeine, acid and lime juice in one quart boiling water, add vanilla and flavoring when cool. Let stand 24 hours. Flavoring: a mixture of orange oil, lemon oil, nutmeg oil, cinnamon oil, coriander oil, neroli oil, and 1 quart of alcohol. The recipe found in archives marked 'X' does not say when sugar, coca, caramel or the rest of the water was to be added.

IDF Reserve Turkish Coffee

This is from Yossi Oren, for Stevi. I have verified my recipe with my uncle Moyshe, a 20-years reserve soldier for the 50th Airborne Regiment, and his version of the art is thus:

1. Apparently the spice wot can be ground with the coffee is called "cardamine."
2. Bring the water to boil once bereft, then add the coffee.
3. Seven times, allow the coffee to bubble and boil, then remove the pot from the flame.

4. On the seventh time, add the sugar. Do not serve the Dreck Below ²⁷.
5. Garnish with the Beaks of your Enemies.

²⁷There are two schools to this, as explained to me by this officer dude. one waits a while and lets the dreck settle, serving only the froth. The other mixes everything up until it's thick with coffee grounds and serves this.