The Best of the KookBook

Kookbook Confidential

LaffingBird Press
El Dorado Hills, CA

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The Best of the KookBook

4050 Borders Drive

El Dorado Hills, CA 95762

Kookbook Conookbook Confidenttalal+

Caroline Appreciates that I Didn't Dedicate This Book To Her

Skip to Popular Dishes

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It is hard to read a book that is always wrong.

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Book 1

The Non Bread Kookbook

Do not read on if you are not comfortably insane.

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It is hard to read a book that is always wrong.

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The Foundation of Kooking

1. Schmaltz

Schmaltz

Without *Schmaltz,* Chopped Liver would not be possible!

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The foundation of kooking is Schmaltz. Chicken, goose, or duck fat is replaces oil or butter in countless dishes and it is the elite choice in Schmaltz Fries.

Ingredients

Makes 1 pound of rendered chicken fat, which is sufficient for a fat couple Fat from a screeching live chicken from Chinatown	One slice of a medium raw yellow onion per pound of fat

Schmaltz, the Gold You Render Slow

Wash the fat but fret no more,
Toss it wet; don't mop the floor.
In a narrow pot it goes,
Simmer low, where patience shows.

Skins turn gold? Toss onion in,
Cook 'til both wear golden skin.
Strain the fat, now gleaming clear,
Liquid gold, the taste sincere.

Gribenes crisp, a snack on sly,
Eat too many? Don't ask why.
If you mess this up, you're going down,
Because no one, no one, can produce

Fresh chicken fat for urgent use.
Chopped liver waits, the guests arrive,

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Looking Backward

The Best of the KookBook

I am LaffingBird (aka Edwierdo), and The Best of the KookBook is a distillation of the recipes from the KookBook, my Mémoire of Kooking. This edition is necessary because the KookBook does not exist, and honestly, it never will.

The KookBook started when KiraBira asked me to record my most popular recipes. What began as a simple list of dishes quickly transformed into an ambitious Kookography, packed with kooking history, family stories, and countless kooking failures. But of course, I never finished it.

As I recall, I won't subject you to those long-winded tales—they're in this publication, where you can read them at your own peril. My friend is always there to listen, never complaining when I'm illogical, hypocritical, or when I am writing too loud. He's stood by me during many a Coffee Klatch session, especially through the pandemic, when we were all in desperate need of caffeine and questionable decisions.

So why did I stop going to the coffee klatch? It ended the day I had a revelation while standing in Barnes & Noble in Folsom. There I was, staring at a ten-foot wall of cookbooks—each one more meticulously organized and well-written than my whole existence. And I thought, Why bother writing a kookbook when the world already has so many great ones? I counted 122 different ways to make brisket, each one involving fancy gadgets, precise techniques, and a level of dedication I can only dream of. These kooks have the skill, the training, and the drive to make better food than I ever could. But will their brisket make you laugh? I doubt it.

That's where I come in. The Best of the KookBook is the best work I've done—and I didn't need any KookBook to get there. Sure, most of the recipes are old-school. But thanks to modern gadgets like sous-vide machines, convection ovens, air fryers, and pressure cookers, even my

ancient dishes can be made tolerable.

So here it is: concise, no-nonsense kooking wisdom you can actually use, without rambling, filler, or dangerous dependence on my memory.

And stay tuned for future classics, including The Modern KookBook, also known as You Don't Need Pots and Pans; The What Not to Kook KookBook; and the kitchen thriller KookBook: The Revenge, coming soon to a kitchen near you.

The Repetôir

The recipes in this treatise come from a careful consolidation of entries from the elusive KookBook, a few brand-new creations, and the elimination of the stupid Chicken Gelatin Terrine.

You'll find incessantly requested dishes from LaffingBird's immediate family, along with treasures passed down from his brother Robuccio, Robuccio's wife Patrizia, and her grandfather, Papa Pellegrino. To that, LaffingBird added a hearty batch of bread-baking trials from his recent obsession with flour, steam, and the mystery of yeast.

"I added my take from my Jewish mother, Emma," LaffingBird explains proudly.

What emerged is a genre-defying mashup he calls Jewish–Italian Fusion—delicious, if not entirely historically accurate.

Every Sunday night, Patrizia's family would gather at Papa Pellegrino's farm for a traditional dinner. After his passing, Robuccio carried on the custom, hosting dinners at his house. He faithfully replicated Pellegrino's recipes, added his personal flair, and recreated dishes inspired by upscale Italian restaurants in West Los Angeles. He never missed a chance to mention how often he dined at the now-closed Valentino—more than once per conversation.

In the spirit of sibling rivalry, LaffingBird launched his own competing dinner series. He dug into the great Italian cookbooks—Bugialli, Hazan, and the mighty Artusi—and began hosting elaborate Sunday feasts. These menus moved region by region through Italy: Sicily, Rome,

then Venice. Each meal featured antipasti, soup, salad, mains and sides, dessert, and, of course, bread—sourced from the now-closed Boulangerie in Venice, California.

In a brief but noble attempt at authenticity, LaffingBird once moved the salad course to the end of the meal, as traditional Italians do, to help diners “fill up.” The move failed.

Between 1975 and 1995, these feasts defined what he fondly calls The Italian Years.

Then came the Great Pandemic. The big dinners ended. Cooking scaled down to just LaffingBird and Hen LaffingBird. With grocery stores running low and patience running out, LaffingBird shifted to simpler dishes—uncomplicated, efficient, and often born of necessity. No more long shopping lists. Instead, he vowed to use up every rotten ingredient in the refrigerator before buying anything new. Some of his most creative recipes came out of this period, shaped by what was on hand and what refused to spoil.

These pandemic-era dishes joined the stack of handwritten notes, Hen LaffingBird’s contributions, and the latest bread experiments to form this collection—dishes born from tradition, improvisation, and the noble art of making something delicious before it goes bad.

This is the Repetôir: not just a recipe list, but the edible story of a lifetime of competitive, chaotic, and deeply personal kooking.
Some of his best work came from this period.

Included in this collection are:Pandemic-era recipes born out of stubborn frugality, recipes from Hen LaffingBird’s personal files,

a new wave of bread formulas from his doughy experiments, and many novel creations that emerged from cooking without a plan, a list, or a working refrigerator light.

This is the Repetôir: not merely a list of recipes, but a record of edible episodes gathered across decades of eccentric, competitive kooking.

Kookbook Confidential

The Road to Good Kooking

At the vast GLORIA FARMS GARDENS, we learned that a single ingredient can make or break a dish. The FARM'S freshly picked morning vegetables turned simple meals into something remarkable. In the rich, earwig-amended soil of the GREAT GLORIA ESTATE GARDENS, we grew French tarragon, and a few crumbled leaves of that fragrant herb could lift an ordinary salad to ethereal heights.

When fresh tarragon was unavailable, we used dried tarragon from a reputable French importer. It was almost as good as that. Then, as these stories go, the importer vanished. So we switched to Spice Islands dried tarragon, convenient, dependable, and almost as good as that.

Eventually, enraged by the price of a tiny 1-ounce jar, we bought a 1 lb bulk bag at COSTCO and marveled at the savings. It was almost as good as that.

Then, one day, it was not good at all.

And that, fellow Kooks, is the road to good kooking: paved with fragrant herbs, high hopes, and a slow, spice-scented slide into culinary compromise.

The Salad Stunk

A few of Gloria Farm's standout ingredients include Chard from the Yard, squash, basil, tarragon, and, yes, delicious tomatoes. But when these homegrown marvels are tossed together with miserable store-bought stand-ins, we prove an essential principle: A dish is only as good as its worst ingredient. Or, more bluntly, a dish is always worse than its worst ingredient.

To save a dish from this descent into mediocrity, we follow a simple rule: leave the weak link out. Do not hide it, dress it up, or apologize for it. Omit it. The result, unexpectedly, is often brilliant.

Take steak with Béarnaise, a staple for Hen LaffingBird. If the steak is not good, we skip it. The Béarnaise shines. No complaints.

Consider Beef Bourguignon, minus the crummy beef. Somehow, still a

success. Or caviar and vodka. When the only caviar available smells like bait, we remove it from the equation. Fantastic improvement.

The philosophy reaches its peak in our humble appetizer, Tomatoes, Olives, and Anchovies. If the tomatoes are mushy and the olives metallic, we let the anchovies speak for themselves.

We have also learned not to trust fashionable labels such as Black Angus, Organic, Grass-Fed, and Natural. Grass-Fed Natural Steak is a classic butcher's sleight of hand, marketed at a premium, but cheaper to raise. No feedlots, no corn, just a cow on grass. And it tastes like it.

We prefer arugula.

The Worst Ingredient

A few of Gloria Farm's standout ingredients include Chard from the Yard, squash, basil, tarragon, and yes, delicious tomatoes. But when these homegrown marvels are tossed together with miserable store–bought stand-ins, we demonstrate an essential principle: a dish is only as good as its worst ingredient.

Or more precisely: a dish is always worse than its worst ingredient.

To save a dish from this descent into mediocrity, we follow a simple rule: just leave the weak link out. Do not try to hide it. Do not dress it up. Just omit it. The results, unexpectedly, are often brilliant.

Take steak *Béarnaise for Hen LaffingBird,* a favorite she rarely declines. If the steak's not good, we skip it. The Béarnaise shines. No complaints.

Consider *Beef Bourguignon* without the crummy beef. Somehow, still a success.

Or the infamous *Caviar and Vodka.* When the only caviar available is the kind that smells like bait, we remove it from the equation. The improvement is immediate.

The philosophy reaches its peak in our humble appetizer: *Tomatoes, Olives, and Anchovies.* If the tomatoes are mushy and the olives metallic, we let the anchovies speak for themselves.

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We've learned not to trust fashionable labels like Black Angus, Organic, Grass–fed, and Natural. "Grass–Fed Natural Steak" is a classic butcher's sleight of hand. It is marketed at a premium but is cheaper to raise. No feedlots, no corn, just a cow on grass. It tastes like it. We prefer arugula.

There are pros and cons to Internet-sourced recipes. We google what we need when lazy and get "yummy" recipes. But "yummy" doesn't mean much. We view with suspicion random writers assigning the number 10 to a recipe on their yummy scale. What is yummy to him is not yummy to us. Another problem with Internet scraping is the social truth about preparing dishes. The seasoning is too intense for an extensive dinner.[1] Those recipes make us nauseous, but we don't know why. There are bragging dishes with intense flavors, salty, sweet, and fatty, to impress but disgusting if we eat more than a mouthful. Conversely, we can consume the whole serving of less intense dishes without vomiting. Last, many online and YouTube recipes are shams. Kooks change exciting recipes for advertising to suit current food fads, yielding abominable results. Although we may discover kooking ideas and spectacular dishes online, they are disappointing.

What are the advantages of the Internet? We can see videos illustrating the invaluable techniques of famous kooks and learn the history of salt from Roman times to the present. But we get so engrossed that we forget the dinner.

Good Kooking

At Good Kooking, we classify food into five categories: Inedible, Edible, Good, Almost Delicious, and Delicious. Delicious is unmistakable—you know it when you taste it. Our goal is to reliably produce Almost Delicious food. With a bit of luck and the right ingredients, it might cross that final threshold.

But these are difficult times for flavor. Mass production and a decline in food quality have made true deliciousness rare. This book prepares

1 Refer to Contest Chile for a discussion of why a powerful flavor is incorrect for everyday eating.

Almost Delicious Dishes—meals that could be Delicious with one or two ideal substitutions.

Imagine: fresh white truffles from Alba instead of brown mushrooms from Albertson's. Or a salt-packed, corn-fed Kansas steak instead of that liver-tasting "free-range" slab from Ralphs, wherever they get it. Use thick first-press French olive oil instead of thin no-press Algerian. Genuine balsamic from Modena, not wine-must laced Fresno vinegar. And garden-fresh herbs, not that decade-old bottle in the back of your cabinet.

We refuse to ruin a salad with a mediocre ingredient. For instance, we replace stale tarragon with something better, like a can of anchovies per ounce of greens.

Freshness matters. So does sourcing. Ingredients shouldn't be refrozen repeatedly or gassed to feign ripeness. And we pare down the menu to avoid flavor confusion, more stews, braises, and simple roasts. For a prime example of the latter, see our sought-after *Pickled Tongue, Jewish-Italian Fusion Style.*

We must also resist the tyranny of memory taste. Can you make a cheese pizza without garlic? Hard to imagine. But garlic often overwhelms a great cheese. By omitting it, we sometimes raise a dish from Good to Delicious.

Garlic became a habit, a crutch to mask weakness, not a route to excellence.

As Thomas Hardy reminds us in Tess of the D'Urbervilles, we must examine not only what we eat, but why we insist on eating it that way.

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CHAPTER XXII

They came downstairs yawning next morning, but skimming and milking were proceeded with as usual, and they went indoors to breakfast. Dairyman Crick was discovered stamping about the house. He had received a letter, in which a customer had complained that the butter had a twang.

"And begad, so't have!" said the dairyman, who held in his left hand a wooden slice on which a lump of butter was stuck. "Yes—taste for yourself!"

Several of them gathered round him; and Mr Clare tasted, Tess tasted, also the other indoor milkmaids, one or two of the milking men, and last of all, Mrs Crick, who came out from the waiting breakfast- table. There certainly was a twang.

The dairyman, who had thrown himself into abstraction to better realize the taste, and so divine the particular species of noxious weed to which it appertained, suddenly exclaimed—'Tis garlic! and I thought there wasn't a blade left in that mead!" Then all the old hands remembered that a certain dry mead, into which a few of the cows had been admitted of late, had, in years gone by, spoilt the butter in the same way. The dairyman had not recognized the taste at that time, and thought the butter bewitched.

"We must over haul that mead." He resumed; "this mustn't continny!"

All having armed themselves with old pointed knives, they went out together. As the inimical plant could only be present in very microscopic dimensions to have escaped ordinary observations, formed themselves into line, all assisting, owing to the importance of the search; the dairyman at the upper end with Mr Clare, who had volunteered to help; then Tess, Marian, Izz Huett, and Retty; then Bill Lewellk, Jonathan, and the married dairywomen—Beck Knibbs, with her wooly black hair and rolling eyes; and flaxen Frances, consumptive from the winter damps of the water-meads—who lived in their respective cottages.

With eyes fixed upon the ground they crept slowly across a strip of the field, returning a little further down in such a manner that, when they should have finished, not a single inch of the pasture but would have fallen under the eye of some one of them. It was a most tedious business, not more than half a dozen shoots of garlic being

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discoverable in the whole field; yet such was the herb's pungency at probably one bite of it by one cow had been sufficient to season the whole dairy's produce for the day.

Onion Strategy

These same thoughts apply to the onion. We try skipping them sometimes, not out of theory, but as an experiment. Many dishes lean too hard on onion, as though it's a culinary crutch. But we do not banish onions altogether. Some meals need it. You wouldn't make Caramelized Onions without onions, unless you were either joking or in danger. *(See What Not to Kook, The Kookery, E., 2022, pp. 22, 234.)*

Kulinary Fashion

We also ignore Kulinary fashion. Trends are the enemy of balance. Kooks love the latest ingredient fads, even when they flatten every other flavor. Like that syrupy fake balsamic vinegar that turns salad into dessert. Or ultra–heavy olive oil that acts like a culinary bulldozer. Light oil often works better. It lifts the dish instead of smothering it.

Let it Squirt

And let's talk about that sacred cow of modern kooking: resting meat. You're told the juices need to "redistribute." What you actually get? A warmish roast that tastes like compromise. We want a roast that squirts molten joy into your face, not one that lies there without vitality.

LaffingBird tells a story. He was in the kitchen with his brother, Sandro Demandé, preparing a glorious New York roast. As it came out of the oven, LaffingBird said, "Let it rest." But Sandro barked, "Start cutting."

LaffingBird hesitated, not wanting a family feud. So he sliced. Sandro grabbed a steaming slab before it could even hit the plate. "The roast must rest!" LaffingBird protested. Sandro replied, "Bullshit," Sandor replied, and took a bite. Hot juice burst in his mouth like culinary fireworks. That was the lesson.

We now hand out big bibs and let guests stand around, slicing hot meat

and dodging splatter like they're at a medieval feast. It's chaotic. It's delicious. It's fun.

Aging Taste Buds

As LaffingBird gets older, he kooks differently. We suspect it's because his taste buds have aged. Maybe he's just allergic to hassle. He doesn't chase overpriced, overhyped ingredients. He shops the sales.

His meals are lean and subtle, not tasteless as some would claim. They may be too subtle for the young, but they are just right for seasoned palates with smaller stomachs but with voracious appetites.

The Art of Improvisation

We love a challenge. Only one hour. A half–empty fridge. A house full of hungry weirdos. That's when kooking magic happens. We pretend we're delusional restaurateurs who serve the hen (LaffingBird's wife) along with any guest brave enough to arrive on short notice. Dinner comes from what's on hand, plus scraps with potential. Sometimes, it's genius. Sometimes, it's just edible. But always, it's fast.

LaffingBird, when alone, turns the kitchen into theater. First, he plays the humble kook who chops, preps, and cleans, setting the stage for the sous–chef who simmers, fries, roasts and begins semi–final phases of kooking.

Ah, lastly, comes LaffingBird as the Chef de Cuisine. He announces to an empty room, "Ready to kook." He wipes his nonexistent white gloves on the side of his nonexistent white apron. Then, one minute later, he presents a feast to Hen LaffingBird, who looks at the plate and says, "That's too much." After dinner, she demotes him to Assistant Dishwasher, which he humbly accepts.

Is the Antipasti Is Enough?

Choosing art school over kooking school is not a mistake. How you present a dish can shape the taste more than any fancy technique. As

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Marcella Hazan said: "*The essential quality of fine kooking is fidelity to its ingredients–taste, color, shape, and freshness.*" (Hazan M., 1976.)

On the other hand, Salvador Dalí made dishes that looked like surreal hallucinations. But blindfold the diner was just lunch. A well–plated dish is great. It still has to taste like food, not like egg wash.

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The Ten Commandments of Kooking

I	Thou shalt use delicious ingredients. Omit inferior ingredients in a recipe. For example, when making a panfried frittata with fresh basil; omit the eggs if they are inferior.
II	Thou ingredients; season lightly or not at all; otherwise, you may save a dish with great spices but with shame.
III	Thou shalt not salt.
IV	Thou shalt observe the smell, taste, and looks during the kooking process; if the results are unsatisfactory and though can't correct it, throw it away and cancel your dinner with shame.
V	Thou shalt use clean fingernails. Use both hands when mixing.
VI	Thou shalt not be confused. Use a salient combination of ingredients. Many elements confuse the pallet. For instance, you should not mix onion and garlic.
VII	Thou shalt be chic. Use modern utensils like sous vide machines and precision ovens.
VIII	Thou shalt be sharp. Use sharp knives.
	Reserved
IX	Thou shalt be arty. Present the food artistically; set the table with sharp knives, clear crystal glasses, and no flowers.
X	Use shalt be modern use modern utensils. Sous vide machines, electric grill, instant pots, and immersion blenders.
	Reserved

Pischu Li

It is hard to read a book that is always wrong.

On Measurement

Weight Measurements

Ingredients vary in size, acidity, sweetness, and flavor. A carrot may be thin and bitter or fat and sugary. And salt? One tablespoon of fine table salt is not the same as a tablespoon of coarse kosher salt. They weigh differently. They taste differently. They feel differently. *See Salt*

Thence, henceforth, this *Kookbook* hesitates to specify proportions, using expressions such as "some," "a pinch of," and innumerable others. However, using those terms is sometimes irresistible, and we state them often even though we are uneasy with phrases like "a grind of pepper. " Permissible? There are coarse settings and fine settings on pepper grinders. How coarse is coarse, or how fine is fine? And what is a grinder? Is it a sub? Would the taste of a dish be noticeable if we used one or two small carrots, whatever that means, or a big one? Should we get another carrot or leave the idea because less is more or more is less?

We never make a measuring mistake by a weighing crime.[2] In general, weighing ingredients is ideal. It's professional. But we are Kooks. Unless we are using lab–grade scales, we measure by volume using cups, spoons, intuition, and, our capricious feelings. That's our method for most of this book.

Baking, however, is different. We switch because of chemistry, consistency, and repeatability. And recipes must scale[3] to different sized proportions. For example, we can change a 1½ pound bread recipe to a 2 pound loaf.

As stated, except for baking. Baking is chemistry with edible consequences. Baking requires weights because fluffiness depends on decimals. If we want our bread to rise and muffins to behave, we use

2 Leaving out an ingredient.

3 Measuring small weights on inexpensive home scales is inexcusable. Please investigate the accuracy of weighing on your own time to weigh out this problem.

grams. Then, we are free to wing it with the frosting.

Time Measurements

A young asparagus steams in seconds. An older, fibrous stalk may need a steam room and a saw.

Roasting time is a particular problem. It isn't just about time and temperature.[4] It depends on whether the primary heat comes from a flame or electric coil, and the secondary comes from conduction or convection. Another factor is the orientation of the roast in the oven.[5]

Roasting isn't science. It's experience.

Salt

If the dish requires salt and pepper, we mention the amounts. We are inconsistent, but refrain from using "season with salt and pepper." But not always. We flout the rules with "season to taste." We do not salt many dishes because salt inhibits the intrinsic flavor of the ingredients. For example, we do not salt cottage cheese. That is an obvious example, but meat is a different story.

There is a trend of using an enormous quantity of salt to tenderize tough meat. But meat? That's controversial. It is the only way to make shoe leather palatable.

We fight this trend. We shun the Salters but bring the pretzel salt to the fight.

Observation

Measurement by machine is only one of the kooking senses. Fine kooking relies just as much on sight, smell, and touch. Is the sauté of

4 We specify oven temperature and baking times for a non–convection oven. For a convection oven, use the *Kookbook's* internationally famous "25 Rule." This rule states that convection ovens reduce temperature by 25°F and kooking time by 25%.

5 I specify oven temperature and baking times for a non-convection oven. For a convection oven, use the *Kookbook's* internationally famous 25 rule. This rule states that convection ovens reduce temperature by 25°F and reduce the kooking time by 25%.

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garlic in olive oil done when it smells right and turns golden, or when the clock says so? Is bread finished when it's crusty and brown, or when the timer rings resulting in gooey, underkooked loaves? Is a steak's doneness best judged by an instant–read thermometer, which varies with every jab, or by pressing it and feeling the spring?

Most of our recipes are loose because we made them up. We modified them from memory or stole them from books, then re–kooked them beyond recognition. We didn't test them. Why? Because completing incomplete things is absurd. And also: we'd rather taste than write everything down.

Taste, Taste, Taste

Tasting Inside a Hot Oven AI

Another reason we are loose with recipes is that it's best to taste, taste, and taste during kooking. It is imperative to do this quickly when you are tasting inside the hot oven. It is a known fact that your taste radically changes under these circumstances.

When we taste a bloody, purple, raw liver, we know if there's enough salt. We trust our tongue. we continue to practice, guess, and learn. Our recipes reflect this balance: ingredients listed in **black** font have specific

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amounts. Ingredients in **green** depend on whim.

Place in Dinner

Even with correct proportions, recipes shift based on context. Our dinners are a performance with contrast and rhythm. Exact proportions? Not always. Guests are different. Some want French–style dressing with equal parts oil and vinegar. Others want Italian–style: just oil.[6] Some just vinegar.

Continuing with salads, for Kulinary contrast, lowering the sweetness of a salad dressing is appropriate before preparing a course of sweet and sour cabbage. Conversely, a sweeter salad should precede pickled herring in sour cream and matzo.

Specifying exact proportions would be laborious and pointless. The same ingredients affect different guests in different ways. One guest may prefer French–style; another may only eat oil. Even when the proportions seem perfect, they will be wrong, because the flavor depends on the salad's position in the dinner.

The Future

The future of food is already unfolding. The future is encouraging, if only because the present is the worst. There is no going back. Kooking, as we know it, is transforming. New styles and ingredients are emerging alongside advanced techniques powered by intelligent machines: calibrated precision ovens, self–adjusting bread makers, and AI–guided chefs that never burn a soufflé.

Food itself is evolving. Traditional strains are being replaced by engineered improvements. Vintage fruits and vegetables will fade into memory, replaced by crops that are tastier, more nutritious, and grown with microscopic efficiency.

And meat? It's already being redefined. Mass production of synthetic real meat is underway. In the years ahead, artificial versions of both

6 "L'olio è buono." The oil is good.

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familiar and exotic meats , like beef, zebra, pheasant, and safe–blowfish will become widely available. Entirely new creations will emerge from the Vegetable Kingdom: unfamiliar in appearance, extraordinary in taste.

Dining rituals will be reimagined to match this revolution. The experience will rival theater. One might apply a flavor–enhancing elixir to the wrist, lick it ceremonially, take a bite from a perfectly engineered morsel on a specialized fork, and finish with a final elixir squirted into the mouth. The eater will scream, triumphantly, “Long live technology.”

As for traditional animal consumption, it will vanish. The idea of slaughtering animals for food will be seen as barbaric. Only a shadowy fringe will cling to such habits, gathering in secrecy to roast stray dogs and mutter about “the good old days.” The rest of humanity will have progressed.

The result? A monumental shift. The United States will no longer slaughter two billion chickens and one hundred million steers each year, nor the countless other mammals devoured by appetite. Animal agriculture, once an unavoidable consequence of human hunger, will be replaced by ingenuity, compassion, and science.

In the end, it will be the once–carnivorous human who delivers salvation to the animal kingdom. The appetite that once drove mass extinction will become the force that ends it.

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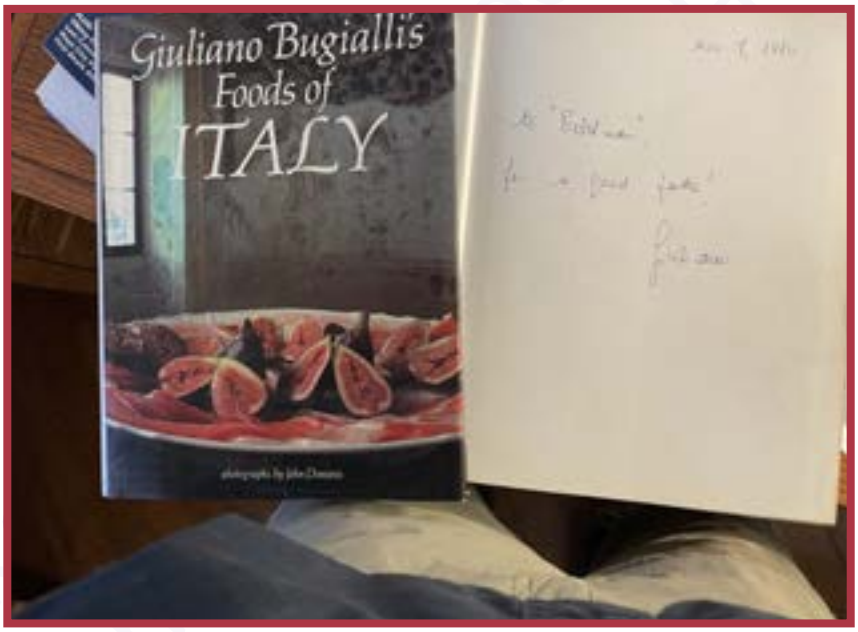
Carnivorous Man will be the Savior of the Animals.

Acknowledgment



What Does LaffingBird Know About Italian Kooking? LaffingBird's understanding of Italian kooking begins with a single name: Giuliano Bugialli. His *Classic Techniques of Italian Kooking (Bugialli G.)*, became LaffingBird's definitive reference. Bugialli was a meticulous perfectionist—an unwavering guardian of classic Italian cuisine.

When Bugialli released *Foods of Italy* in 1984, he introduced the book with a demonstration in Los Angeles. LaffingBird was there. What he witnessed was eye-awakening. Bugialli's skills were precise, almost theatrical, and the cookbook, though elegant and sophisticated, was not exactly designed for Tuesday night pasta.

Still, LaffingBird does not aim to recreate Bugialli's level of mastery. This KookBook is for family use. It is for curiosity's sake. It is not a manifesto of authenticity, but a playful, personal exploration of Italian kooking through the eyes of LaffingBird.

He is deeply grateful to Hen LaffingBird for her encouragement. Luckily, she was spared from editing the first edition, as it remains, tragically or mercifully, unavailable.

And finally, with deepest irony and sincerity, LaffingBird thanks President Putin whose daily bombing of the news cycle jolts him into action every morning and reminds him that kooking is the last sane refuge.

A Family Dinner

The Group

Georgianna and LaffingBird
Emma and Louis
Aunt Sylvia and Uncle Hi
Aunt Helen and Uncle Bill
Aunt Florence
Sandro Demandé LaffingBird and Jill
Robuccio and Patrizia
Aunt Betty and Uncle Mike
Aunt Alice
Cousins

A Family Dinner

Whatever Salad
Red Tide Thousand Island Dressing
Roast Chicken Jewish Style
Rotisserie Roasted Lamb
Prune Tzimmes

Emma's Rice Pilaf
Kasha and Seashells
Asparagus
Challah

Aunt Betty's Betty Crocker
Chocolate Cake
Aunt Alice's Jello Mold
Sanka

It is hard to read a book that is always wrong.

Popular Dishes

First Dish

Abigail's Birthday

Adobo in Stew

Carolini Ami Mannini's Birthdays

Arista in Pork

A Nova

Baby Food in Baby Food

Baked Apples in Dessert

Baristi Saltz Lo Uomo and Georgiana's Birthdays

BLT in Sandwiches

Beef in Beef

Big Pie in Big Pye in Pasta

Blintz in Pancakes

Bolognese in Spaghetti

Brisket in Beef

Brownies in Desserts

Cabbage and Noodles in Spaghetti

Caesar Salad in Salad

Caesars in Salad

Caponata in Salad

Carrot Cake in Dessert

Chicken Salad in Salad

Chicken Soup

Chili in Stew

Chinese in Chinese

Chinese Chicken Salad in Chinese

Cholent in Stew

Chopped Liver Recipe in Beef

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Cole Slaw in Salad

Cinnamon Rolls in Dessert

Concia in Vegetables

Crostini in Crostini

Dessert in Dessert

Egg Foo Yung in Chinese

Fettuccine Al Fredo in Pasta

Farfel in Grain and Cereal

Fresh Pasta

Fizzzzz in Drinks

French Toast in Eggs

French Toast Du-Pars

Fried Matzos in Eggs

Fried Salami Sandwich in Sandwiches

Frittata in Eggs

Fromelleta in Eggs

Gazpacho in Soup

Gefilte Fish in Seafood

Gluten-Free[7]

Guacamole in Salads

Hamburger in Beef

Hen LaffingBird's Birthday

Jelly Roll in Dessert

Giaco (Jim) Enrico's Birthday

JoshBuckler's and Morgammi Ami's Birthdays

Karl Mit der K and Owen's Birthday

Kasha in Grain and Cereal

KiraBira's Birthday and St Patrick's Day

7 Requires Subscription to the *KookBook*

Knaidlach in Soup Additions
KookMuffins in Sandwiches
Kreplach in Pasta
Kugel in Kugel
LaffingBird's 90th Birthday
LaffingBird's 100th Birthday
Lasagna in Pasta
Latkes in Vegetables
Mac and Cheese in Pasta
Madam Jessicah Ké's Birthday
Matzo Balls in Soup Additions
Meat Broth in Fundamentals
Meatloaf in Beef
Minestrone in Soup
Morgammi Ami's Birthday
Oatmeal in Grain and Cereal
Oatmeal with One Pecan
Owen's Birthday
Pancakes in Pancakes & Waffles
Pasta in Pasta
Pasta Dry in Pasta
Pasta Fresh in Pasta
Pesto in Sauce
Omelets in Eggs
Ossobuco in Beef
Passati in Soup
Pasta Salad in Pasta
Pilaf in Grain and Cereal
Pickleback in Drinks
Pizza in Pizza

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Polenta in Grain and Cereal
Potato Salad in Salad
Pozole in Soup
Pudding in Dessert
Puttanesca in Sauce
Quinn's Birthday
Ragu in Sauce
Roasts in Beef
Rolls in Rolls
Rrrrribs in Pork
Rice in Grain and Cereals
Rice Pilaf in Grain and Cereals
Risotto in Grean and Cereal
Rock Cornish Game Hens in Poultry
Rolling Fresh Pasta
Rivers's Birthday
Salad in Salad
Salami and Eggs in Eggs
Sashimi in Seafood
Seafood in Seafood
Scallopini in Beef
Schnitzelée in Porkchops
Schmaltz in the Foundation
Shellfish in Seafood
Shish Kabob in Shish Kabob
Shrimp Cocktail in Seafood
Soup in Soup
Spaghetti in Dry Pasta
Spaghetti and Meatballs in Dry Pasta

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Steak in Beef
Stew in Stew
Stroganoff in Steak
Sturgginni in Seafood
The UnBirthday
Thousand Island Dressing in Salad Dressings
Tortellini in Pasta
Tuna Melt in Sandwiches
Turkinni in Poultry
Tzimmes in Stew
Turnip Salad (the Best) in Salad
Vanilla Pudding in Dessert
Veal in Beef
Vegetables in Vegetables
Vichyssoise in Soup
Waffles in Pancakes and Waffles
Yogurt in Dairy

Birthdays

The UnBirthday
Carolini Ami Mannini's Birthdays
Baristi Saltz Lo Uomo and Gerogiana's Birthday
Hen LaffingBird
JoshBuckler's and Morgammi Ami's
KiraBira's Birthday
Giaco (Jim) Enrico
Karl Mit der K
Karl Mit der K and Owen
LaffingBird's 90th
LaffingBird's 100th

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Madam Jessicah Ké
Morgammi Ami
Rivers and Quinn
Owen

Events

A Family Dinner
A Sabbath Supper
An Armenian Lunch
After Work Company Party
A Fettuccine Party Treat
A Great Potato Dish with Brisket
A One Soup Meal
A Party for the Herbivorous
A Picklearama
A Pellegrino Supper
A Polish Lunch
A Roving Treat
A Russian Dinner with Chef Yuri Worry LaffingBird
A Secret Dinner
A Spaghetti Bash
A Spaghetti Gorgementé
A Tortellini Supper
A Tzimmes and Wine Gorgémenti
Arista—The Best
A Valentine Assignation
A Primitive Gourmet Dinner
Blue Monday Pancakes for Breakfast
Café L'oiseau is on Everyone's Lips
Café Famished

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Chicken Frikin Stew
Cocoa By the Fire
Dog Park Celebration
Don't Waste Leftovers
Dinner at Pellegrino's
Dinner for Jacco
Dinner with Sandro
Dinner with the Mairinnis
Don't Waffle for Breakfast
Drinks at the Lecture
El Dorado Hills Grotto
Elevated Carrots
English Pye Dinner
Emergency Menu for Tough Lambchops
Emma's Lamb Chops
Fast Linguine and Clams
First Opera Dinner Party
Frozen Steak Experiment
Four Menus with Grain
Gold and Silver Lamb Dinners
Homage to Sydney
Kitchen Snack
If You Like Cabbage
Loan Commemoration Dinner
Lunch at Café de Bird
Make Your Lunch Great Again
Monte Cristo Day
Meticulous Joes
Midnight Escapade to the Hot Cake Hut
Midnight Sandwich Sneak

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Pepper Beef Dinner at Patrizia and Robuccio's
Po'k for Dinner
Polish Dinner with the Right Kind of Stuff
Salad Niçoise at La Frite Café
Salad without Lobster for Lunch?
Soup with Stuff
Secret Menu for Kosher Friends
ShellFish
Sloppy Joes
Stew Is What You do about what to make for dinner
Swordfish and Fettuccine Alfredo is a Winner
The Best Sandwich at the Deli
The Best Jewish Meal
The Dessert Caffé
The Gourmond Menu
The Jewish Olympics
The Fasting Bet
The Italian Dinner for Alex
The Scotch Restaurant
The UnBirthday
Tribute
Two Elegant Dinner Parties
Two Hamburger Joints
Two Laffing W Puck's Dinners
Two Lunches with Friends
Two Suppers with Savory and Sweet Kugel
Two Vegetarian Dinner Parties
When Lasagna is not Enough
White Shirt Spaghetti Contest
Wow! Latkes for Breakfast

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Holidays

A Gourmet Yom Kippur Feast

Rosh Hashana Party

A Kosher Turkeyless Thanksgiving

Christmas Day

Christmas Eve

Easter Sunday Dinner

Hanukkah Dinner

KiraBira's Birthday

New Year's Buffet

Passover

Thanksgiving for Two

The Two Session Thanksgiving

The Fourth with Morgammi Ami

A Valentine Assignation

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Recipes

Two Glorious Buffets

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Fundamentals

Butter

2. Garlic Butter

Ruined Butter

This *Butter* begins innocently enough: garlic, parsley, and restraint. Add anchovies, and it crosses into obsession. It is great to repulse the unworthy.

Ingredients

1 pound of sweet butter 6 cloves garlic	4 Tbsp of minced parsley Optional anchovies in salt

Burro all'Aglio

Let butter rest, not in haste,
Unless the Lut Desert is where you've been placed.
Let it soften, warm and slow,
In equatorial kitchens, that's a no-go.

Press the garlic, shed its skin,
Mash it with butter, toss parsley in
Whirl it smooth in a humming dance,
A green-flecked swirl in a butter trance.

Now take your fish, the anchovy kind,
Rinse and blot till salt's behind.
Fold them in, no need to shout—

This is what flavor dreams about.

Set it out, a golden glow,
For steak or bread or veg to show.
If served alone, then let folks know:
Place a sign—burro all'aglio.

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Condiments

3. Anchovy Gremolata

Anchovies

This Gremolata suits many salads and especially gratifies anchovy gluttons with Caesar Salad. Naturally, it disgusts the unfortunate few who cannot tolerate anchovies. This gremolata suits many salads and especially gratifies anchovy gluttons with *Caesar Salad.* Naturally, it disgusts the unfortunate few who cannot tolerate anchovies.

Ingredients

1 Can of anchovies in oil 1 minced clove of fresh garlic	Olive oil

Anchovy Gremolata

Chop the anchovies, small and neat,
Mix with herbs for flavors sweet.
Add oil slow, a golden stream,
To spread with ease—a gremolata dream.

4. Salmoriglio

Anchovies Again

Salmoriglio is a robust sauce. It performs well with most vegetables and submits fish to its will.

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Ingredients

Makes 5 ounces of salmoriglio	1 tsp of oregano
1 Can of anchovies	1 Clove
1/2 C of olive oil	Minced fresh garlic
1 tsp of rosemary	Juice of 1/2 of a lemon
1 tsp of sage	Salt and pepper

Salmoriglio with Anchovy

Wash and dry the anchovy bite,
Chop garlic, herbs—rosemary, sage, oregano light
Pour lemon juice with oil half a cup,
Salt and pepper, then stir it up.

Adjust the flavors, bright and bold,
Till Salmoriglio's tale is told—
A sauce remembered, fresh and true,
Perfected just by you.

5. Ketchup

Catsup

The KookBook likes Ketchup with a K because K is the funny letter. Where would we be without kaput, klunker, or kook? And yes, ketchup too! Ketchup from a bumper crop at ***GLORIA FARMS*** tastes different. Better. It is far from the overcooked, weary ***HEINZ*** you know.

Ingredients

40 vine-ripened *GLORIA FARMS* Tomatoes 1 Chopped white onion	Sugar Cayenne pepper Vinegar

Not Heinz

Mash tomatoes in a stainless bowl,
*With less sugar than **HEINZ** would dole.*
Add onions chopped, then wait and see,
Until they soften tenderly.

Strain the sauce through a coarse sieve,
Then add green pepper, spice and give
Vinegar, cayenne, sugar to blend,
Adjust it well, but do not bend.

Simmer low, let flavors play,
Until thick and rich, not cooked away.
For if you boil too long, it's true,
*You'll end with **HEINZ**. It will happen to you.*

So skip the whole process and grab a 12-pack of Heinz Ketchup (spelled with a K, naturally) at Costco. Otherwise, pour your sauce into sterilized jars while still hot and seal them. If botulism keeps you up at night, hot-can the jars for 11 minutes.

Therefore, thereafter, going forward, "Ketchup" means Ketchup whether it is homemade or **HEINZ.** Let's not have split tomatoes.

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6. Hen LaffingBird's Famous Crab Dip

Dip

Hen LaffingBird and LaffingBird, we are waiting for your recipe. Correction: we were waiting . We are no longer waiting. She most certainly does not use delicious *Sous Vide Natural Cream Cheese, Mayonnaise,* and *Homemade Sour Cream*. Instead, we suspect she is is in aisle 5.

Ingredients

Makes almost 1 qt of dip	1 1/2 C of crummy store sour cream
12 oz of canned crab meat	1 small flat red onion
12 ounce bar of crummy store cream cheese	Lemon Juice
1/2 C of crummy salty store mayonnaise	Pinch of **Old Bay** Seasoning
	Cayenne pepper

Ambitions

A hen with ambitions quite grand
Used crab from a can, not the land.
With mayo and cheese,
And sour cream, oh please,
It vanished, exactly as planned!

7. Cranberry Sauce

The chunky stuff

If Thanksgiving does not include this special cranberry sauce, the star of the meal, then it simply is not Thanksgiving. If the Kook skimps and serves canned sauce, he will soon hear whispered complaints and retreat in shame. So here is the recipe to make it right.

Ingredients

Makes a pint of cranberry sauce	Slivers of lemon zest
A 12 ounce package of cranberries	31/32 C of sugar
31/32 C water	

Cheap Solution

1. Get 5 bowls filled with ice and lay appetizer plates on each bowl. While the dishes are cooling, find your safety glasses. You will use the tallest pot with the highest height-to-diameter ratio because you want the pot's walls to shield the volcanic action that begins.
2. Boil the water, lemon zest, and sugar until the water is translucent.
3. Add the cranberries and boil them at the highest heat, uncovered, until the sauce stops foaming. Make sure you are wearing your safety glasses.
4. After 5 minutes, start the evaluation stage. The total boiling time will be 7 minutes. But don't take my word for it. Check the consistency of the sauce to see if you are making jam. Put a teaspoon on the plate resting on a bed of ice. If the sauce is too thick, throw it away.
5. That's too bad. Otherwise, try another teaspoon a minute later.

The Sensible Solution

This delicious cranberry sauce requires high heat, so go to your garage and roll your Motak 256 BTU/HR gas range into your kitchen. O-boy, this range has red knobs that match a **WOLF** Range's red knobs!

Copper Jam Pot

Also, get the jam pot. Notice that this vessel is deep, and the copper sides shield you from the Pompeii Effect. Take this opportunity to make multiple batches of this delicious sauce.

Be happy you took the money factor out of your consideration when purchasing the equipment for this sauce.

8. Mexican Soup Tray

It's More than a Tray

This is not merely a tray. It is the beginning of the party. Simple, fresh, and meant to be shared. Grab a chip and dig in.

Ingredients

1 Tray	Diced Nabal avocado
Chopped cilantro	Lime wedges
Chopped onion	Tortilla chips

Fiesta Bowls

In bowls, the flavors take their place,
Fresh and ready, each with grace.
The chips stay safe, secured and able,
Gorilla taped beneath the table.
A clever move, a crunchy law,
Protects the chips from reach and paw.
Grab a bowl, retrieve a chip,
Then serve the meal with guarded grip.

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9. French Mustard

Not for JoshBuckler

Our French Mustard is smooth and subtle. It adds something special without trying to steal the show. JoshBuckler, however, would not buy tickets for this show..

Ingredients

1 C *FRENCH'S* Dijon Organic Mustard 1 Tbsp of white distilled Vinegar	Pinch of Persian saffron

Saffron Mustard

A pinch of saffron, quite bold,
In vinegar's warmth does unfold.
Mix with mustard so fine,
Keep JoshBuckler in line,
Eight yards from the jar, as foretold.

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10. Gribenes

The Crispy Crown Jewels of Jewish Kooking.

Gribenes have their golden, greasy roots deep in the annals of big-time Jewish kooking. Archaeological evidence, clearly suppressed by mainstream academia, suggests Neanderthals gleefully gorged on these crunchy morsels during the Stone Age, exactly after inventing fire.

Originally, *Gribenes* were the heavenly scraps that floated to the top of bubbling vats of rendered fat. At first, our Neanderthal ancestors used the lard of a now-extinct prehistoric swine that roamed the Northern Hemisphere some 38 million years ago. This majestic beast, likely part pig and part dinosaur, was known to the tribe as Oinkasaurus Rex.

Later, the ancient Levis, forebearers of culinary holiness and the LaffingBirds, ushered in a golden era of refined kooking. They replaced pig fat with *Schmaltz*, scooped the sizzling skin bits from cauldrons the size of chariots, salted and seasoned them with kosher salt, and devoured them as crunchy harbingers of joy before the main meal.

Today, *Schmaltz* comes in tidy frozen tubs at the market at best, and *Gribenes* have become a rarity and treated as dirt.

As a side note, not to be derogatory of course, the Other People carried on with pig fat and developed chitlins. Respect to them. But let's be honest: chitlins are fine. They are not *Gribenes.*

Ingredients

Schmaltz	

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Schmaltz and Gribenes

Strain the Schmaltz while it's still hot, Like
Bubbie said, "Don't waste a drop." Liquid
gold from chicken skin,
A holy gift, straight from within.

Now don't you dare just toss the rest,
Those crispy bits? They're simply blessed.
Gribenes, darling, crunchy bliss,
A cardiologist's nemesis.

Tuck them back, in fridge's rear,
Next to brisket, maybe beer.
Seal them tight. And here's the hook:
Label them "Broccoli," so no one looks.

A locked container? Feh, who cares?
Unless your nephew sets his snares.
But in our house, one sacred rule:
No Schmaltz gets touched till Shabbos
kugel.

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11. Mixed Nuts

Mixed Nuts Insurrect

Nuts: A Course, Of Course

They are best served as an intermezzo, something to consider between courses. Each guest receives a single walnut shell. Just one. Key is everything. We adhere strictly to the KookBook Protocol when serving nuts.

Ingredients

A nutcracker Walnuts Pecans	Almonds

Nut Serving Protocol

1. Instruct the Paskudnyaks to toss their walnut shells into a central bowl.

2. You and your assistant, equipped with a laptop, will quietly record who misses.
3. Move the bowl one-third of the way from the end of the table. Place a second bowl one-third from the other end. Set a third bowl, containing assorted hard-shelled nuts, in the center.
4. Those who pass the throwing test receive a nutcracker and a nut pick.
5. Those who fail receive condolence.

What's This All About?

Turmoil. That is the point. The cracking, the fumbling, the deliberate effort to open a nut. It introduces a measure of excitement to the evening. Guests will talk, drink, and make nutty deals while tossing empty shells into the central bowl.

No one will miss the bowl. No one will be struck in the eye. We are considerate hosts. We restrict the less skillful.

12. Sun Dried Tomatoes

Sun–Dried Tomatoes are a kitchen essential: concentrated, flavorful, and versatile. We make ours at the height of the season, using the sumptuous Roma tomatoes from Gloria Farms. This method is restrained, allowing the tomatoes' natural richness to shine, unburdened by gratuitous spice. The result is a preserved tomato that enhances dishes without overpowering them.

Ingredients

Roma Tomatoes	Sun

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Method

1. Cut the tomatoes in half and arrange them in a single layer in a **NESCO** Food Dehydrator.
2. Set the temperature to 145°F and dehydrate for 12 hours. Alternatively, turn off the air conditioner and dry them in the attic, after wiping off the cobwebs.
3. Vacuum–pack the tomatoes and freeze them in suitable packets for later use.

NESCO Dehydrator.

13. Olive Salsa

Olive Sauce

Top a salad with *Olive Salsa* to intensify the olive flavor when the dressing relies on olive oil. You may also stir it into the oil as a substitute for the elusive imported olive paste, which even Italian food importers are still waiting to receive

Ingredients

Wrinkled black olives	An equal amount of First-Press olive oil

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Procedure

Mix olive oil with minced wrinkled black olives, experimenting freely with different varieties. Some contribute real flavor. Others show up, take space, and offer nothing.

14. Walnut Oil Dip

Nutty Oil

We had never heard of skinning walnut kernels until LaffingBird mentioned he saw Giovanni Fahid, his dipsy nut friend, do it. Apparently, removing the skins makes the sauce more delicate, free of the slightly bitter, assertive edge the skins contribute. Walnuts, it turns out, have a gentler side.

Ingredients

Walnuts Grapeseed Oil	French walnut oil

Procedure

1. Crack fresh walnuts, extract the meat, and skin them. Yes, skin them.
2. Once you have recovered from the tedium, fry the kernels in grapeseed or walnut oil until golden brown.
3. Blot them dry with paper towels. Gentleness is pointless.
4. Crush the nuts and mix with just enough walnut oil to achieve the texture of mayonnaise.
5. And do not ruin this with salt, least of all Himalayan red. We are cooking, not exfoliating.

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Dairy

Cheese

15. Cottage Cheese Made with Mesophilic Starter

Cottage Cheese

This Cottage Cheese is not cheese. Strictly speaking, cottage cheese is not cheese because this cheese coagulated with a chemical is not cheese, according to some. Thus, this cheese is not cheese because this non–cheese is not cheese since the cheese kooking does not kook the curds. Conversely, cheese is cheese, and kooking the curds makes the cheese cheese.

This non–cheese cottage cheese that we call cheese is excellent because it does not contain salt to obscure its delicious taste. By the way, it's kosher.

Homemade Cottage Cheese made with Mesophilic Starter elevates it to greatness. We achieve this with unpasteurized raw milk, cream, and drastic salt reduction. By the way, this cheese, which is not cheese, is not kosher.

Ingredients

1 gal unpasteurized raw milk	1/4 C of water
1/4 tsp of mesophilic culture(Flora Danica)	1 C of whipping cream
1/4 tsp of liquid rennet	Wooden planks

Procedure

1. Heat the milk to 70°F in your precision oven. Cover and let it stew gently until the curds form, about 2 hours. Use this time to find your wooden planks.
2. Cut the curds into a grid: first in parallel lines every half inch, then perpendicular, then diagonally, and finally perpendicular to the diagonal. You'll know when to stop.
3. Let the curds rest for 5 minutes, then stir for 2.

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4. Now, lay some wooden planks on the floor. This is your platform to stand on.
5. Warm the curds for 1 hour while standing on your makeshift stage, stirring regularly. Turn on the heat for a minute, check the temperature, then switch it back on. This careful heat dance ensures a slow, steady rise.
6. Keep stirring and checking the temperature. Stop complaining.
7. When the curds hit 115°F, spring into high gear. Keep the heat steady at this temp until the curds pass the bounce test**8** and shrink to peanut size, in about 15 minutes.
8. Pour the curds into a colander lined with a double layer of cheesecloth (or a single layer of the special cottage cheese cloth). Collect the whey underneath, so it doesn't fall on the floor.
9. Spray the curds with ice water while shaking the colander gently. Repeat until the whey is drained.
10. Chill the curds in the fridge for 2 hours.
11. Mix in the cream. Return the cheese to the refrigerator.
12. Finally, take those wooden planks outside and hose off the battlefield.
13. The Bell Rings. You are out of time. Order takeout.

16. Sous Vide Natural Cream Cheese

Cream Cheese

This cream cheese is the real deal. It contains only 17 percent of the salt found in commercial varieties. The salt balance, however, is perfect, particularly when paired with salty Nova lox.

8 The curds should bounce when dropped 18 inches above a marble counter without breaking.

Ingredients

Makes 32 ounces of Sous Vide Natural Cream Cheese 2 qts of whole milk 2 qts of whipping cream	0.50-grams of Aroma B Cheese culture 1 gram salt

Method

1. Mix the milk and cream in a 2-gallon stainless steel pot and warm to 86°F. Sprinkle the culture over the surface, wait 5 minutes.
2. Stir with an immersion blender for 30 seconds. Cover the pot and set it in a sous vide at 74°F for 24 hours.
3. After that, check if the curds look solid and can pull away from the sides. If not, give it another 12 hours in the sous vide.
4. Line a colander with a fine porous stainless steel filter strainer. Do not use that messy cheesecloth. Place chunks of the curd inside. Drain the curd for 24 hours.
5. Assign three shifts of ersatz cheesemakers to scrape the cheese from the outside of the filter to the middle every 4 hours.**9**
6. The cheesemakers will mix in the salt at hour 20.
7. Finally, scrape the cheese into a clean bowl and use an immersion blender to smooth it out.

17. Pot Cheese

White Cheese

Pot Cheese isn't just for pots. It's de rigueur for blintzes and steals the show in frittatas, stuffed conchiglie, and ravioli fillings..

9 The last shift always costs more. That's the one with the extra duty.

Ingredients

6 C of whole fat milk 2 C of total fat Sour Cream	1/2 tsp of salt

Procedure

1. Combine the milk and sour cream in a heavy-bottomed saucepan set over medium-high heat. Stir regularly to prevent scorching.
2. When curds begin to form, add the salt and continue stirring for about 30 seconds until the curds separate further.
3. Turn off the heat. Cover the pot with a towel and let it rest for two hours.
4. Break up the curds and transfer them to a colander lined with three layers of cheesecloth.
5. Gather the edges, squeeze the bundle, and tie the ends to form a pouch. Suspend the pouch over a bowl to drain for one hour.
6. Pack the finished cheese into a clean container and refrigerate.

Sour Cream

18. Homemade Sour Cream

Sour Cream

Commercial sour cream is often adulterated with starch and, unbelievably, salt. The result is bland, stiff, and incompatible with any dish that demands nuance. For fine kooking, *Homemade Sour Cream* is essential. If unavailable, use crème fraîche instead. It is superior.

Ingredients

Makes 1 qt of real sour cream 1 qt of whipping cream	1 C of cultured buttermilk

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Cultured Cream in a Jar

In a jar with sturdy top,
Shake cream and buttermilk; don't stop.
Cultured magic will appear,
Goodness growing, very near.

At room temperature they wait about,
48 hours, without a doubt.
Then chill it down, cool and slow,
Flavor deepens. Now you know.

It is hard to read a book that is always wrong.

Lassi

Two Lunches With Friends

Lunch with Bob and Nelia
Chef Nom LaffingBird
Amazing Yogurt
Main
Adobo
with
Chicken Feet and Pork Belly
Eggplant Rice
Gloria Farms Cappuccino

Lunch with Suresh Jindal
Chef Nom LaffingBird
Miseria Cucumber Salad
with
Dill
Main
Curried Lamb Chops
Saffron Rice
Mango Lassi
Krispy-Krunchy-Crist-Bread

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19. Hash Lassi

Hash

After the Great Marijuana Harvest at **GLORIA FARMS,** we made Hash Lassi, something of which we no longer do. Demand has declined. Still, it remains the right choice for the right people.

Ingredients

Makes one quart of Lassi 1 mango, chopped and frozen	1 1/2 C of *Yogurt* 1/8 g of Hash oil *CRYSTAL LIGHT.* Ice Cubes

Mango Trip

A mango frappé, thick and bold
With yogurt and sugar ice–cold.
One drop of hash and Crystal Light –
Now you're gone for the rest of the night.

20. Mango Lassi

Mango Fe

Mango Lassi pairs well with many courses. Sweeten and concentrate it for dessert; it keeps guests happy when the meat runs short. Or take it the other way, keeping it tangy with minimal sugar, so guests can sip and stretch the meal. Surprisingly, it also serves as an ideal intermezzo.

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Ingredients

Mango *Yogurt*	White sugar *Crystal Light. ice cubes*

Mango Frappé

Mango pulp, so rich and sweet,
Sugar joins to make it complete.
Yogurt swirls in, cool and light,
Ice cubes tumble out of sight.

Blend it smooth, a golden stream,
Cold and creamy, like a dream.
Sip and smile. No need to say,
You have made the proper frappé.

Yogurt

21. Yogurt

Yogurt

Homemade yogurt tastes better than store-bought, especially when eaten plain, where the difference is unmistakable. It also surpasses buttermilk in pancakes, waffles, and nearly any recipe that calls for richness and depth.

Our best yogurt comes from **ALTA DENA'S** raw milk. The Los Angeles Department of Health shut down their raw milk sales, but if you can obtain unpasteurized milk, it is worth the switch.[10]

Ingredients

Makes 1 gal of yogurt	2 oz of gelatin
1 gal of whole fat milk	**Yogourmet** or *Bella* yogurt culture

10 The yogurt process described, pasteurizes the milk and produces a safe bacteria free product, so far as we guess.

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Procedure

1. Sprinkle the gelatin over milk cooled to 50°F and stir gently. Let it sit for 5 minutes to soften.
2. Begin heating the milk. Once it reaches 140°F, stir gently until the gelatin dissolves completely. Do not use a wooden spoon. Especially not one of those "recommended" in other recipes. Use only plastic or stainless steel.
3. Continue stirring to prevent scorching. Heat the milk to just below boiling. Hold it there for 3 seconds, then remove it from the flame. Repeat this three times, preferably while wailing toward the FDA's central office in Washington. Wailing toward Bulgaria is also acceptable.
4. Cool the milk to 119°F.
5. Add your mother culture. Avoid cultures containing Lactobacillus acidophilus or anything labeled "Bifidus." Bifidobacterium is excellent. "Bifidus" is vague marketing. At least not for our taste.
6. Incubate at 112°F for 6 hours. Refrigerate overnight to set.

22. *Amazing Yogurt*

Yogurt

We ask that you remove your copy of Escoffier *(Escoffier, 1966)* from your thousand-volume cookbook shrine. Place your left hand on the cover. Raise your right hand, palm forward, and solemnly swear:

"I promise not to steal the Amazing Yogurt Recipe."

This whipped yogurt has clear proprietary value. It is light, uses half the milk for the same volume, and would sell for more, owing to its lower calorie and fat content. Why manufacturers have not caught on remains a mystery.

And if someone violates the oath, Edweirdo LaffingBird, the recipe's creator, has indicated he is open to settlement. Something

commensurate with the *yogurt*'s greatness. **A Nikon Z9000X Pro II with an integrated AI Tasting Sensor and a 400mm f/0.9 lens will suffice.**[11]

Ingredients

Yogurt

Procedure

1. Begin making the *Yogurt* as usual.
2. Before the incubation is complete, whip it. The whipping incorporates air, lightening the *yogurt's* texture, while the gelatin helps prevent the *Yogurt* from collapsing.
3. Complete incubation and refrigeration as in the standard *yogurt* recipe.

23. Smetana

Is it Yogurt?

LaffingBird's mom made *Smetana*. It's a cousin of yogurt, popular as a topping for borscht and prunes. She didn't make it often. Probably because she used Yami Yogurt, and it did not turn out well.

Before making Smetana, the usual recommendation is to buy a dairy farm. It takes six quarts of raw milk to make one pint of Smetana. Yes, six. For one. But will you top Russian-style prunes and Homemade Sour Cream?

Ingredients

Makes 1 pint of Smetana 6 qts of whole fat milk	1/2 C of *Yogurt*

11 Preferably in a wheeled case, as the lens weighs 112 pounds and requires carbon–fiber stabilization rods.

Method

1. Put the milk in a ceramic crock and stir in the yogurt.
2. Cover the crock and place it in your **KING ARTHUR** proofer, set to 72°F, for two days.
3. Check that the milk is thick. Then skim the cream into a mug with a tablespoon—place it in the refrigerator, not the spoon.
4. After four hours in the Refrigerator, check that the *Smetana* pulls strings from a spoon. If not, throw it away.

Gradoo de Cuisine

24. Oil of the Roast

Pan Sludge

The French term Gradoo de Cuisine is our refinement of huile du rôti. It denotes the viscous sediment that collects at the bottom of a roasting pan. Indispensable in serious cooking, this residue is preserved for gravies, then exiled to the farthest recesses of the refrigerator. There it remains, treasured but forgotten, until its surface blooms with mold and emits a distinctly noisome presence.

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Ingredients

A meat or poultry roast White wine	Two-finger pinch of salt

Oil of the Roast

Pour wine or juice in the pan,
Scrape meat bits as best as you can.
Simmer, then strain,
Salted in vain,

Next to the Oil of the Roast it will stand.
Forgotten, unused,
A relic excused,
Both aging with grace
In their cold, dark place.

Stock

Beef

25. Meat Broth

Boring Meat Soup

The accepted opinion holds that meat broth is heavier than chicken broth. Yet, according to ChatGPT (via Aqua-Calc), one cup of chicken broth weighs approximately 259 grams, while one cup of beef broth weighs about 254 grams. It is a contradiction as clear as soup.

In practice, we deepen the broth's flavor not by measuring density, but by boiling raw bones and raw meat, properly kooked.

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Ingredients

Makes 1 gal of Meat Broth	Jalapeño pepper
3 lb of kooked meat with the bones cracked	Onion
	Parsnip
	Carrot

The Modern Method

1. Cutting large beef bones with your **SAWZALL** is difficult; use a chainsaw instead, though it's messier. If your chainsaw isn't cordless, have your assistant hold the cord—so you don't trip on the greasy, slippery kitchen mat, cut the cord, or worse, slice your custom Gucci Master Chef Kooking Shoes.
2. Scrub the vegetables but don't peel them. Toss them in the stockpot. Add bones, meat, and enough water to cover. Bring to a boil, then reduce the heat until you see one bubble every 47–52 seconds.
3. Simmer for 2½ hours without disturbing the brew. Skim the scum with a tablespoon, pushing it to one side to form a clump. Remove the clump with a strainer.
4. When finished, pour the broth into mason jars through a fine mesh strainer. Let it cool on asbestos mats in the refrigerator.
5. Once the fat congeals, skim it off and toss it in the sink as usual—just keep a caustic, fast-acting dissolver like **DRANO** handy.

Poultry

26. Chicken Broth as Opposed to Chicken Soup

It's Still Chicken Soup

We, as Kooks, must possess integrity. We must each become a Mensch. The choice is plain: boiled chicken or *Broth.* We cannot have both. No one can.

If we require chicken, we place it in room-temperature water and

simmer it until it is tasteless and unusable, even for kreplach, let alone the dog. But if it is *Broth* we want, we fall back on this recipe.

Ingredients

A soup-chicken or a poulet or an old chicken	Chicken feet

Method

1. Be aware: the FDA says, "Do not wash your chickens." They claim you'll splash salmonella around the kitchen. Ignore them. Wash your chicken in the meat-cleaning room, using a washtub.[12]
2. Quarter the chicken, seal it in a plastic bag, and bring it to the kitchen.
3. Remove it from the bag and cover with water. Toss in those extra chicken feet from the back of the freezer. Be sure to clip the nails.
4. Bring to a boil, then reduce the heat until there's exactly one bubble every 20 seconds.
5. Add nothing. No vegetables. No onions. No carrots. No pepper. No sugar. Simmer, uncovered and unturned, for 21/2 hours. Not turning is essential.
6. Skim the scum. Use a tablespoon to push it to one side into a clump. Make sure no one is looking. Remove the clump with a strainer and fling it into the sink. If you miss, wipe it up with one washcloth. Do not mix it with the clean pile.
7. Test the chicken every 15 minutes until it's useless for any dish. Remove it from the pot.
8. Strain and defat the broth. Skin the chicken, strip the meat from the bones, and discard the skin. Save the bones for your dog, who will eat them only if you skipped his breakfast twice.

12 We noticed a recurring incident when making *Chicken Broth.* After twelve hours of simmering, the kooks fell ill with symptoms of bloody diarrhea, cramps, nausea, vomiting, headaches, and muscle pain. We wonder if it had anything to do with the disposal of the plastic bag.

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Make it strong

Reduce the Broth by one-third through simmering.

27. Turkey Broth

Turkey Soup

Turkey Broth has a more complex flavor than *Chicken Broth,* as it begins with roasted meat rather than raw. It serves as an excellent substitute for veal broth and a lighter alternative to full *Meat Broth.*

For many dishes, it is correct. But it remains a poor substitute for fishhead stock.

Ingredients

Makes a gal of turkey broth	3 ribs of celery
Leftover turkey carcass and meat	1 parsnip
Good water to cover the carcass	1 onion
	1 parsley root
	3 carrots

Method

1. Break up the carcass and cover it in a stockpot with unchlorinated water. Bring to a boil, then reduce the heat so low you see a bubble every 48 seconds—no more, no less.
2. Add nothing. No vegetables. No onions. No carrots. No pepper. No sugar.
3. Kook for 2½ hours without turning the meat, with the pot 7/8 covered.
4. Skim the scum using a tablespoon. Push it to one side to form a scum-clump. Remove the fat glob with a strainer. Do not get sentimental.
5. Strain and de-fat the broth by refrigerating it until the fat congeals. Save this fat in a separate bowl. Pour off the fat-free

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broth you need—but put the fat back into the saucepan. That's right. Put the fat back.

6. Boil the remaining broth and fat for five minutes. Clean the original container and pour the broth back into it.
7. Too bad for you. The container wasn't Pyrex. It exploded. Greasy soup and glass shards now decorate the kitchen floor.
8. Before your dog could voraciously lick up the mess, you had to clean it—especially the jagged glass. But you didn't use a vacuum. Your dog cut his paws. You rushed him to the emergency vet and paid a $3,999.99 bill. Plus tax.
9. The broth was delicious. It lacked the protein found in dog food made from reconstituted motor oil. But losing it has traumatized you. You are, pardon the expression, an oblivious idiot.
10. Next time, you used Pyrex.
11. So, reboil with celery, parsley root, and carrots. Serve with fresh *Egg Noodles, Rice,* or *Kreplach.*

It is fashionable to serve ice–cold Chicken Broth in a frosted martini glass, garnished with a single floating miniature Knaidlach, at cocktail parties.[13]

Vegetable

28. Vegetable Broth

Boring Vegetable Soup

Our Vegetable Broth is a light, versatile base made by simmering aromatic vegetables in water. It is useful for soups, stews, grains, or any dish requiring a meatless option. This version follows the essentials. No exotic ingredients. No tricks. Just clean flavor, developed through gentle kooking.

13 If the guest requests Chicken Soup with rice, we give him filtered *Chicken Broth* with ice.

Ingredients

Makes 1 gal of broth	1 scraped parsley root
1 gal of dechlorinated water	3 ribs of celery
3 scraped carrots	1 bay leaf
1 scraped parsnip	Thyme

Method

1. Simmer the vegetables in water for 1 hour, skimming every 20 minutes.
2. Filter the broth, transfer it to a clean pot, and simmer for another 7 minutes.
3. Refrigerate.

29. Strong Vegetable Broth

Vegetable Soup

Our strong vegetable broth adds depth and richness where plain broth falls flat. When bold flavors need a backbone and simple ingredients must shine, this concentrated broth delivers every time.

Ingredients

Makes 1 gal of vegetable broth	2 unscraped parsley roots
1 gal of dechlorinated water	2 celery ribs
6 unscraped carrots	2 Tbsp of olive oil
2 unscraped parsnips	2 bay leaves
1 onion	Thyme

Slaving Over a Hot Pot

Cut big hunks and coat with oil,
Roast fifteen minutes at three seventy-five boil.
Simmer one hour slow,

Skim clumps as they grow,
Then strain, simmer seven more, and chill to keep alive.

Baby Food

30. Fast Chicken with Carrots

Chicken

We have a convenient and fast way of preparing *Fast Chicken with Carrots* baby food. We use an Instant Pot.

Ingredients

Chicken thighs	Carrots

Method

1. Skin and trim the fat from a chicken thigh, then cut it into 1–inch cubes. Do not peel the carrots; cut them into 1–inch cubes, using about one third as many carrots by volume as chicken. Dump everything into the Instant Pot.
2. Set to Low Pressure for 5 minutes, then use Quick Release.
3. Purée the contents in a food processor until you have a smooth, appetizing gruel.

Only the ambidextrous may serve this dish. It requires two teaspoons: one to feed the baby, and the other to clean up after the inevitable spit-out.

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Beef

Not long ago, ranchers drove their range cattle to Chicago for corn fattening before sale. Corn, unlike natural grass, produced delicious, tender meat. Now we pay a premium for tough, grass–fed beef that tastes like grass.

That corn–fed beef was once the envy of the world. We still reminisce about the steaks of our youth.

LaffingBird recalls a '50s argument with his brother, Sandro Demandé, over the enormous, mouthwatering steaks on the dinner table. Sandro famously licked his finger, poked a steak, and declared, "Dibs." What followed was the infamous Blue Fox Incident:.

Blue Fox Incident

As a sophomore at Berkeley, LaffingBird took his girlfriend to the Blue Fox café in San Francisco's North Side bohemian district. The restaurant was posh. He ordered the Chateaubriand for two, rare, without knowing what Chateaubriand or "rare" actually meant.

The waiter returned with a silver timbale. Yes, a large timbale. He lifted the lid to reveal a spherical mass of white fat, with no visible meat. Then, in a display worthy of a Russian saber dance, he sliced off the fat in six swift strokes, unveiling a massive, four–inch–thick hunk of steak.

With theatrical flair, the waiter split the steak down the middle and skewered it with a pitchfork, lifting it for LaffingBird's approval. To LaffingBird, "rare" meant raw. But not wishing to seem unsophisticated, he said, "Perfect."

The waiter announced that the steak came from a steer that had won a blue ribbon at the Cow Palace.

LaffingBird marveled as he cut the steak with a fork. No knife required. He could, in fact, slice it with a fork. He was not fond of the blue–ribbon flavor. So, he asked for salt, but the waiter shook his head in

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defiance. "No kidding," LaffingBird says.[14]

Beef sellers inject water into meat to increase its weight and their profit. During roasting, that excess moisture turns to steam, leaving the meat tough and flavorless.

One strategy is to unwrap the beef and leave it in the refrigerator for three days. This will not tenderize it, but it will dehydrate it, though the risk of spoilage remains. The alternative is to marinate, braise, or salt the beef. But who among us pays top dollar for boiled meat?

Unless we have splurged on premium beef, we find spoiling it the best option.

Brisket

How to Make Brisket

A woman teaches her daughter to make brisket. She cuts off the end before placing it in the pot.

"I don't know," the mother says. "That's how my mother did it."

So they call Grandma. "That's how my mother did it," she says.

They call Great-Grandma in Ukraine.

"Oh," she says, "it didn't fit in the pot."

14 What would the waiter have done if LaffingBird had said it was too rare? He is sure the waiter would not have returned the roast to the fire. He would have roasted a new one. Now, the waiter would simply say, "I'm sorry."

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31. Boiled Brisket Bolito

Brisket

Who ever heard of boiling a brisket? Sounds like a big waste. But we do it anyway, for the gluttonous spectacle of Una Grande Cena of a Bolito, Fryito, and Roastito.

Boiled beef might seem like it's only for the culinary unhinged. But it gets a whole lot more interesting when paired with *Pesto, Horseradish, Anchovy Gremolata,* or a generous swipe of *Mayonnaise.*

And, believe it or not, they say boiled beef is lower in fat and easier to digest than a big, greasy roast. Imagine that.

Ingredients

Serves 12 for a *Bolito*	1 Celery root, peeled
1 five pounds of whole brisket	3 carrots sliced lengthwise
Meat Broth	2 sliced parsnips
12 peppercorns	1 Celery rib
2 bay leaves	1 onion

Method

1. Boil everything but the brisket for 5 minutes.
2. Dump the brisket into the boiling liquid and simmer it covered until it passes the fork test, but keep the fork nearby.[15]
3. Let the brisket cool in the liquid and cover it for 15 minutes.

Slice the brisket diagonally against the grain and serve with an olive-oil-based dipping sauce such as *Salmoriglio* or *Horseradish.*

15 You jab him with the fork if he says the meat is tough.

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32. Corned Beef

Pickled Brisket

Refer to Pickled Tongue

33. Corned Beef and Cabbage

Bacon and Cabbage

The American Irish swapped Irish bacon and cabbage for *Corned Beef and Cabbage.* Brisket, once a humble economy cut, became the stand-in for the original. It was an austere adaptation that stuck.

Times, however, have changed. Thanks to the barbecue smoking craze, brisket has gone from budget to premium.

Now it is the standard for *Corned Beef and Cabbage* and essential on St. Patrick's Day.**16** And the best part? Leftover corned beef makes excellent sandwiches.

Ingredients

8 Servings	A couple of leeks
At least a 2 pound corned beef in the bag	A couple of large carrots
1 whole savoy cabbage	

Procedure

1. Cut the cabbage into eight wedges. Add it to a pot with the chopped leeks and carrots. Cover with water and simmer for 15 minutes.
2. Flashback three hours: sous vide the corned beef (still sealed in its supermarket bag) for 3 hours at 180°F.

16 I can celebrate KiraBira's birthday and St Patrick's Day at the same party.

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3. When it's done, remove the meat and pour the cooking liquid into the vegetable pot.
4. Bring the pot back to a boil.[17] While it heats, slice the corned beef thin. Strain the vegetables and serve them to the side of the plate.
5. Serve the corned beef with a bowl of cabbage broth nearby. Gulden's mustard is a solid companion: sharp, straightforward, and right at home.

34. Roast Brisket the Good Old Way

Brisket

The best roast brisket begins with a whole cut that includes both the point and the flat, with the fat cap left intact. This layer is essential. Without it, the roast is lean, dry, and impoverished.

LaffingBird insists on telling the following story:

Brisket Shopping

When I, LaffingBird, first set out to make brisket, I understood one essential truth: a truly delicious brisket requires a whole cut, with the fat cap left intact.

I went to Gelson's Market, the preferred grocer of the bourgeois. The point cut was on sale, its fat surgically removed. According to the butcher, brisket had to be lean in order to sell. But I wanted the fat.

The butcher manager said, "I can sell you the whole brisket and cut off the fat. The fat will be free." At five dollars a pound, the total was considerable. I replied, "I want the fat on the brisket."

He said, "OK. But this large brisket will have five pounds of fat."

I said, "I do not enjoy paying twenty-five dollars for fat."

He said, "I'll see what I can do."

In the end, he lowered the price of the whole brisket with the fat, though not significantly. I accepted. What else could I do? Use meat

17 KooKBook editor: Bring the water in the pot back to a boil.

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glue?

Ingredients

Serves 12 A brisket that fits in the roaster pound brisket with top fat *Schmaltz*	Carrots, parsnips, celery, and onions salt

Method

1. Use the center section of the brisket, leaving approximately ½–inch of surface fat around the roast.
2. Pat the brisket dry with paper towels. Rub it evenly with liquid smoke and salt, then place it on a rack or screen to allow for airflow.
3. Refrigerate the brisket for 12 hours, turning it **precisely four times**. Not three, not five. An even number of turns is required. However, an even number that satisfies the Fibonacci sequence is acceptable.
4. Remove the brisket from the refrigerator two hours before roasting to allow it to come to room temperature.
5. Brown the brisket thoroughly in *Schmaltz.*
6. Preheheat a convection oven to 425°F.
7. Line the bottom of a roasting pan with chopped carrots, parsnips, celery, onions, and diced yellow-orange peppers.
8. Flip a coin. If heads, place the browned brisket fat side up. If tails, place it fat side down. Either way, you know you did the best way.
9. Insert three prongs of a four-probe remote thermometer into the flat, the point, and the center of the brisket. Use the fourth probe to monitor the oven temperature throughout the roast.
10. Cover the roaster and reduce the oven temperature to 275°F. Roast until the brisket reaches an internal temperature of 195°F. If the testing fork meets resistance, continue. Tenderness, not temperature, is the final authority.
11. Add small potatoes and carrots with discretion, allowing approximately 30 minutes of cooking time. Use supreme judgment.

It is hard to read a book that is always wrong.

Brisket is well accompanied by a *Tomato Eggplant Sauce.*

35. Brisket the New Way

Brisket

Sous vide is a modern tool with exciting possibilities. We use it for brisket, holding the meat at the precise temperature where collagen breaks down and tenderness develops. A quick sear afterward adds flavor.

Another advantage: the brisket can be held at serving temperature without overkooking.

We embrace this modern method, provided we have set aside two weekends to locate the sous vide machine, the vacuum sealer, and the appropriate bags somewhere in our cluttered supply room.

Ingredients

Serves 12 A 5 pound brisket with top fat	3 drops of liquid smoke

Method

1. Prepare setups for two briskets, one about 36 hours before serving, the other 24 hours before.
2. Add a couple of drops of liquid smoke to each bag. It may disturb the purity of the dish, but some claim it makes the brisket
3. Set your sous vide machine to 155°F and cook for 24 hours.
4. Roast the big fat top. Then hide it in the closet. When no one's looking, help yourself to an enormous piece.
5. When the first brisket, the 24-hour one, is done, slice and test it. If it meets your standards, discard the second one. If not, discard the first and try the second.

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1.

Slice only enough brisket for first servings, cutting diagonally against the grain. You'll know it's enough because you encouraged everyone to fill up on three cups of *Kasha and Varnishkes* before the meat arrived.

This brisket is so good, we sometimes make it daily. The problem is, we end up with 14 briskets that each feed eight people, but we can only eat one.

36. Brisket with Eggplant Sauce

Ruined Brisket

Kori and Giaco Enrico go absolutely bananas when we serve *Brisket with Eggplant Sauce.*

Ingredients

Serves Kori *One Brisket the New Way for Kori*	*Tomato Eggplant Sauce*

Brisket in Full Dress

The brisket was topped with finesse,
Tomato Eggplant in full dress.
With pasta below,
It stole every show,
A dish of considerable excess.

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37. Kalua Brisket Cigar

Meat Cigar

A specialty of Edwierdo, and although not kosher, it was inspired by our improved version of *Unpitted Kalua Pig* Popular in the Northern California wilderness.[18]

Ingredients

Brisket for 100	5 cannabis leaves
4 whole raw briskets	Kosher salt
Red banana leaves	

Method

1. **Digging:** At 2 am, have your bodyguard dig a hole in your backyard under your 8 foot **SANTA MARIA BBQ**. The hole should be 7 feet long by 21/2 feet wide and 3 feet deep.
2. **Building the Oven:** Get 12×6×6 inch bricks, avoiding bricks that originate near the sea.[19]
3. **Making the Fire:** Fill the pit with 2 feet of pure charcoal, not briquettes. Ignite the fire and burn the coals white hot before starting.
4. **Preparing the briskets:** Cut the small end off two smaller briskets and secure these large pieces in the Bob Cat decoy 500 feet from your house. Lay the four briskets on layers of red banana leaves, with two 61/2 foot rebar sections next to them.

   You line up the briskets in the following order: the first brisket with the small, flat end facing outward–next, the two cut briskets in a row. Last, position the final brisket with the small end out.

   Grind one end of a rebar to a sharp point and pierce the briskets. Secure the brisket to the rebar with bailing twine. Put the cannabis leaves on top of the briskets. Then, roll the meat over so the leaves wrap around the body.

   Wrap the cigar in many layers of burlap, moisten it, and stick a remote Bluetooth thermometer in the cigar.

18 Variations of this dish come from the black movie comedy Eating Raoul, starring Paul Bartel.

19 The evidence that the bricks have a fishy quality is doubtful.

5. **Load the pit:** Have your bodyguards pick up the cigar at each end of the rebar and stand at attention. Then, on your signal, they will lower the cigar into the pit. Put your custom sheet metal cover over the hole[20] supported by the brick edges. Then, cover the top with soil.
6. **Kooking Time:** Let the brisket stay in the pit until the remote thermometer shows the brisket is 190°F in 18 hours plus or minus 16 hours before serving.

At the appointed hour, assemble the guests, issue headlamps, and remove the soil from the metal cover. Lift the lid with ceremonial tongs and retrieve the cigar using the rebar handles. A solemn hush will descend. Cut away the twine and burlap with garden shears. The leaves may be discarded or handed to the nearest person with dreadlocks.

Slice the meat thick. You will not need sauce. Serve with a look of pride and a pile of rice. Hand the a copy of Brisket the New Way and told to wait by the Bob Cat.

Flankin

38. London Broiled Flanken

Soup Meat

A hearty dish made from flanken, this recipe yields tender, flavorful beef. It is particularly satisfying when served with sharp horseradish.

20 Giaco (Jim) Enrico, a former sheet metal worker, made a perfect cover.

Ingredients

4 pounds of beef flanken	Cubed carrots
Schmaltz	2 parsley roots
2 sliced onions	6 whole peppercorns
3 ribs of celery	*Horseradish Aficionado*

Procedure

1. Sauté the flanken in *Schmaltz* until lightly browned.
2. Add 1½ quarts of water, along with onions, celery, carrots, parsley, and peppercorns. Do not pretend you forgot the parsley.
3. Simmer gently for 2 hours, or until the meat is tender and your guests begin asking what smells so good.
4. Serve with Horseradish Sauce.

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Hamburgers

Two Hamburger Menus

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It is hard to read a book that is always wrong.

39. Mom's Hamburgers

Hamburgers

LaffingBird remembers watching her make them early in the morning. She stood over the stove. The aroma filled the house. He hovered nearby. To her chagrin, he grabbed them as they came off the pan. They were delicious.

At dinner, she reheated the same hamburgers. They puzzled him. They weren't delicious. They were fine.

Something must have happened to the garlic salt!

Hamburgers for My Dad

I, LaffingBird, invited my dad for dinner. I knew he liked hamburgers and wanted to make the best ones possible. I used garlic salt, because that's how Mom made them. But I would not use chuck. Oh no. I would use fillet. Nothing was too good for Dad.

They did not turn out as expected. The hamburgers were mushy and without flavor. I learned that ground beef is already tender, and using fillet–or Kobe, for that matter–only makes it worse. Less flavor. More mush.

Now, I ask you: why would I pay extra for mushy hamburgers?

Ingredients

1 pound of ground chuck	1 egg
Schmaltz	Garlic salt
1 grated onion	Stale old white Pepper

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Der Perkekt Patteh

Mix the meat with egg and tear, Grate an onion – don't despair. Shape the patties, small and flat, Fry in Schmaltz. Accept the fat.

Season bold, but not too clever: Garlic salt. white pepper, aged forever.

Serve bunless.

40. Grilled Hamburger Patties

Mighty Fine Hamburgers

When LaffingBird discussed the hamburger fiasco with his brother, Sandro Demandé, he stated that Cassell's Hamburgers in downtown Los Angeles had made the best. LaffingBird contacted the owner, who graciously disclosed the recipe: ground round and beef cheeks, and nothing else.

LaffingBird hesitates to say it, but delicious hamburgers require twenty-two percent fat for proper juiciness. Yes, fat. That is what makes them juicy.

He cannot vouch for Cassell's now. It disappeared many years ago and later reappeared under new ownership. The new Cassell's claims to use Aspen Ridge Beef but refrains from mentioning beef cheeks or fat.

Yes, they do not say fat.

Ingredients

Makes 8 hamburgers 1 lb of ground round 1/2 lb of brisket or 1/2 lb of beef cheeks	Medium grind salt

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Method

1. To attain the penultimate expression of **CASSELL'S,** place a minimum order of 100 pounds of beef cheeks at your neighborhood slaughterhouse. Arrange for refrigerated shipping to your kitchen. Divide and freeze the meat into 200 half–pound portions.
2. Thaw one ½–pound package of cheeks.
3. Mix the meat and form eight patties, using a bread scale accurate to the gram for perfect uniformity.
4. Do not overwork the meat. The longer you handle it, the more rubbery it becomes.
5. Place a patty on a cast iron grill, not a backyard barbecue. Smash it to an irregular shape slightly larger than your bun. The hamburger should finish at a height of approximately 1¼ inches.
6. Searing requires intense heat. Use separate cast iron pans if possible, though two may suffice.
7. Sear each hamburger for 100 seconds per side.
8. Reduce the heat and continue kooking until the desired internal temperature is reached. Begin checking at 125°F, inserting the thermometer from the side. Do not puncture from above. That would be schlemiel behavior.
9. You placed the hamburgers on buns, spread them with *Mayonnaise* or Ketchup. This is technically a hamburger, but not a satisfying one.
10. Make the Classic Variation with grilled onions. If you are a schlemiel, you now have to make the Hamburger Onions.
11. But if not, you fried both the hamburgers and the onions. So, place them on toasted buns. Do not drain the juice. Do not worry about the grease falling to the floor. That is the cost of true Hamburger Onions.
12. Top with the other half of the bun.

It is hard to read a book that is always wrong.

Serve all guests in separate rooms and offer ***HAMBURGER BIBS®*** by Hen LaffingBird .

41. Dad's Hamburgers the New Way

Hamburgers

Once we learned how to make *Grilled Hamburger Patties,* we used the same principles to make Dad's Hamburgers extra juicy. We serve them without a bun, with a side of *Kasha.* It's always preferred over fries.

Ingredients

Makes 8 hamburgers	1/2 of a grated onion
1/2 lb of ground round	1 egg
1/2 lb of ground brisket	Garlic salt
Schmaltz	

Dad' Hamburgers

Mix round with brisket, equal share,
Add egg and onion, grated with care.
Form your patties, plain and flat,
Fry in Schmaltz; accept the fat.

Kook them through, no need for pink,
While still hot, and before you blink,
Sprinkle garlic salt on top;
Then serve them straight, no need to stop.

The astute reader will notice that this recipe does not include beef cheeks. They do not resemble, in taste or character, any variation of *Grilled Hamburger Patties.* One further point: although made from Hamburger, they are not hamburgers because we serve them without a bun.

Two Hamburger Joints

Sloppy Joes

42. Hamburgers Haché

Chopped Hamburger

LaffingBird relates that after the hamburger fiasco with his dad, he still had five pounds left from the original seven-pound filet. It was too wateful to throw out, too soft to grind. So he turned to Paul Bocuse's recipe for Steak Haché *(Bocuse, 19, p. 160)*, which wisely calls for

chopped meat instead of ground.

Ingredients

Enough for a party of 12	2 onions
5 lb of leftover raw beef filet	Safflower oil
1/2 lb of beef suet (Nice juicy white beef fat)	1 Tbsp of Kosher salt
Meat Broth	

Method

1. Chop the onions and sauté them in suet over a low flame until translucent.
2. Remove the sinew from the filet, add the suet, and chop the mixture. Then mix in the salt.
3. Divide the mixture into equal portions, except for yours, which is the bigger one, and shape them into hamburgers.
4. Cook the hamburgers in two cast iron frypans using the Hamburger Flipping Technique, with equal parts suet and safflower oil. When the hamburgers are halfway done, flip them and continue frying until they bloat and blood oozes from the top.
5. You want to return to your guests with hot hamburgers. When done, remove the patties and place them on a hot plate.
6. With one hand, add a tablespoon of oil and ½ cup of hot Meat Broth. With the other, scrape up the fond to make gravy. Boil the sauce for two minutes. Then, using both hands, pour it through a filter-strainer onto the hamburgers on a serving plate, placed by you don't know what hand.

Serve with *Schmaltz Fries.*

It is hard to read a book that is always wrong.

43. The LaffingBerger

Mighty Fine Hamburgers

LaffingBird ordered a hamburger with lettuce, double tomato, and raw onion at **MARIE CALLENDER'S** Restaurant and Bakery. While eating the sandwich, he couldn't understand why it kept falling apart in a soggy mess. After an intensive analysis, he determined the problem was wet lettuce.

Hamburger Caper

As LaffingBird paid the bill, the manager standing beside the cashier asked how he'd liked the meal. "The hamburger was a soggy mess," LaffingBird said. "Because of the wet lettuce." The manager blinked. "Then why'd you order it with lettuce?"

Ingredients

Makes 8 hamburger sandwiches	8 thick slices of Beefsteak tomatoes
8 panfried hamburger Patties	*Hamburger Buns with Poolish*
8 slices of flat Bermuda onions 1/16 in. thick	*Safflower Mayonnaise*
	Medium grind salt

Method

1. Do not barbecue the patties. Fry them instead; they taste better.
2. Drain thoroughly between layers of paper towels.
3. Spread mayonnaise on both sides of the bun to guard against tomato juice and hamburger grease.
4. Assemble in order: a thin slice of onion, the tomato, the hamburger, another slice of onion.
5. Serve immediately.

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44. The HenBerger

The Caroliner

The HenBerger (also known as the Caroliner) includes fried onions and cheese. This is not a recommendation but a requirement. No exceptions are permitted.

Ingredients

Makes 8 hamburgers	8 slices of Cheddar cheese
1/2 lb of ground round	*Mayonnaise*
1/4 lb of ground brisket	Salt
1/4 lb of beef cheeks	*Hamburger buns with Poolish*
2 C of *Caramelized Onions*	

Procedure

1. Make caramelized onions in advance.
2. Preheat on medium high two cast iron frypans.
3. Mix the meats and divide into eight equal balls; place four into each pan.
4. Smash each patty into a 1/2 inch round one.
5. Fry for 3 minutes and flip.
6. Top with a slice of the cheese and cover the pans until the cheese melts.
7. Turn the hamburgers out onto paper towels to drain.
8. Meanwhile, slice each *bun* and spread *Mayonnaise* on the insides.
9. Place one drained hamburger on each of the eight *buns.* Then sprinkle and salt.
10. Top each hamburger with the grilled onions, and close up with the remaining *bun* half.

45. The Mighty Hamburger

That's a big Hamburger

We rip the meat out of a hamburger package. Then, we slap the entire hunk on a hot grill, making a mighty hamburger for two. This is LaffingBerg's technique when he promises the hen dinner at seven but starts kooking at six fifty-nine.

The Mighty Hamburger is a delicious, tender alternative to cheap, tough, liver-tasting steak.

Ingredients

Makes one monster hamburger 1/2 of a 2 pound **SNAKE RIVER FARMS** Gold Hamburger Package	Medium grind Salt

Method

1. Cut the hamburger package in half, yielding one pound of meat. Round the corners of the rectangular slab to form a giant one-pound patty. Do not work the patty. That will toughen it.
2. Fry the hamburger in a cast-iron pan over medium heat for six minutes per side, or until the internal temperature reaches 129°F. The exterior will be crisp and chewy on the outside; the center, rare.
3. Salt the mighty one after removing it from the pan.

We serve this hunk in the center of the table with two forks for the diet conscious or with large *Poolish-Made* buns. Serve each with a bottle of Ketchup.

Liver

Chopped Liver

"What am I? Chopped Liver." That was in the old, old days. Chopped liver was a familiar peasant dish, humble though delicious. Yet the phrase implied that a person had no standing. Society knew better. It understood that she had substance, even if the words suggested otherwise.

In the new days, as opposed to the old, "What am I, chopped liver?" no longer conveys the same dismissal. The change began when chickens arrived with their fat intact and making chopped liver with *Schmaltz* became commonplace. If you were chopped liver, you were nobody. But what goes around comes around.

Today, chickens sell for a dollar a pound, while the fat, when available, sells frozen for $5.99. Chopped liver, once disparaged, now signifies status. It represents wealth, skill, and access. A properly made **JERUSALEM CREDENTIALED®** chopped liver is a credential in itself. Attaining chopped liver status is a mark of achievement. Now, when speaking of an accomplished homemaker-kooker, we say she is chopped liver. It replaces the once-exalted "Balabusta Michael."

Of course, everyone claims to hate chopped liver. And yet, after tasting ours, though not Jerusalem, even declared liver-haters admit, "Not bad." A surprise visit from Hen LaffingBird, whom we suspected found organ meats repulsive, ended in revelation. She more than liked the chopped liver. She loved it.

We sometimes substitute goose liver for chicken. It is gamey and not universally appreciated, but it is also delicious.here is, however, a problem with *Chopped Liver Crostini.* Crostini are small, tidy appetizers. Chopped liver is not a Crostini Candidate. It falls from the toast and stains the table. If plates are unavailable, consult *Chopped Liver Crostini.*

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LaffingBird is currently appealing the Crostini Decision. He has submitted to the Appeal Board photographic evidence of his dog cleaning up liver that rolled off the table and onto the floor.

In all chopped liver recipes, refer to the accompanying guide for the precise meaning of “chopped.”

Decipea

A decipea is an elementary common baking term that is one tenth of the diameter of a pea.

Chopped Liver Roughness Guide in Decipeas

1	2	3	4	5	6	7	8	9	10
Fine			Chopped			Rough		Coarse	

46. Chopped Liver

Gehakte Leber

It was after we mastered *Chopped Liver* that we could kook.

Ingredients

Chopped liver **for 12**	1/2 of a yellow onion
1 lb of chicken liver	1 Tbsp of *Schmaltz*
3 hard boiled eggs	*Gribenes*

Method

1. Clean out those disgusting purple black veins from a pound of raw chicken livers.
2. Fry them, not the veins in *Schmaltz*. until their insides are pink. Remove the pan from the flame and allow the livers to finish kooking under their heat.

3. Cool. Chop the livers to 7 *Decipeas.*
4. Add the hard-boiled eggs and onion and continue chopping, but not too fine. Otherwise, the dish is unrecoverable, although it is liverwurst.
5. Stir in *Schmaltz.*

We control our temptation to stuff this liver in celery but serve it overflowing in a cut-glass crystal bowl. But, we make *Crostini* by frying thin *Machine Challah* or light Rye slices and piling them up nearby.

Variation: Chopped Liver with Gribenes

1. Remove the disgusting purple black vein from 12 chicken livers.

   When you chop the liver, include 4 *Gribenes* at the later stages. You want to feel those delectable fatty pieces and have them slide around your pallet.
2. Bake them in a *Schmaltz* greased pan until pink in the center. Salt them and let the dish cool.

"What's this?" We hear that after a fastidious eater eats Chopped Liver with *Gribenes*. We reply with a French accent: "*Gribén.*"

Variation: Chopped Liver Extravaganza

Chopped Liver Extravaganza is a delight for Liver Lovers but a source of quiet horror for greenhorns.

1. Make Chopped Liver with *Gribenes*
2. Mound the *Chopped Liver* in the center of a serving plate, surrounded by the 12 whole livers. Wow!

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47. Chopped Liver with Truffles

Chopped Liver

Chopped Liver with Truffle is famous in French-Treif-Fusion Cuisine.

Ingredients

Chopped liver for 12	1 White truffle
1 lb of chicken livers	Butter
3 hard boiled eggs	Splash of cognac
Grapeseed oil	

Method

1. Refer to the *Chopped Liver Roughness Guide*. The reference is 1 dried pea from Whole Foods where one pea is equivalent to 10 *Decipeas.*
2. Extract the black veins from a pound of chicken livers.
3. Fry the livers and truffle[21] in grapeseed oil until the interiors are pink. Remove the pan from the flame and allow the livers to finish kooking under their residual heat.
4. Drain and cool.
5. Chop the liver finer than *Chopped Liver.* Your target is 4 *Decipeas*.
6. Add the hard-boiled eggs and continue chopping until the eggs are the size of a pea, 10 *Decipeas.* But stop if the livers are 2 *Decipeas.* You do not want liverwurst. Do you?
7. Stir in melted butter.

21 Consider using white truffle oil if you can not get the real thing.

48. Chopped Liver and Eggplant Extravaganza

Chopped Liver and Eggplant

Chopped Liver and Eggplant Extravaganza is a fine dish for the bicentennial meeting of the *Chopped Liver Lovers Club* and the *Eggplant Lovers Club.* It is not recommended for the Chopped Liver Haters Club or the Eggplant Haters Club. It is unimaginably offensive to the *Chopped Liver and Eggplant Haters Club.*

Fortunately, that group has limited membership and meets only sporadically.

Ingredients

Makes 12 servings 1 lb of *Chopped Liver without Grebins* 2 small eggplants	Goat cheese Sliced green olives with pimento

Grilled Eggplant with Chopped Liver

To make grilled eggplant, leave out the clove,
No garlic allowed, by order of stove.
Then circle with care
Your chopped liver there,
A platter that purists approve.

We top each eggplant slice with goat cheese. And if that's not enough, we crown the cheese with a sliced green olive stuffed with pimento.

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49. Chopped Liver for Melba

Toast

Chopped Liver for Melba is smoother than *Chopped Liver.* It is suitable for spreading on Melba Toast or *Crostini.*

Ingredients

Sufficient liver for zero guests	*Schmaltz*
1 lb of chicken liver	4 *Gribenes*
4 sliced Spanish onions	

Method

1. Mince the onions and kook them in a covered skillet over medium heat. Allow them to steam in their own juice until dry.
2. Add *Schmaltz* and sauté the onions until golden brown. Remove the onions. Add the livers to the pan along with the Gribenes. Sauté until the livers are pink.
3. Cool the mixture, then chop the liver and onions.
4. When cool, add the eggs and remaining *Gribenes.*
5. Continue chopping until the texture is finer than standard chopped liver.
6. Your target is three decipeas. Add pan drippings, extra fat to make it right, and salt to taste.
7. We always keep *Crostini* or Melba Toast on hand and our dog nearby.
8. Add pan drippings, extra fat to make it right, and salt.

We always have *Crostini* or Melba Toast and our dog nearby.

The Two-Step Easy Method

1. Buy Melba Toast.
2. Spread a thin coat of butter on each piece, then top with ripe avocado.

A Secret Dinner

It Did not have to be

50. Calves Liver and Onions

Yuk

Would you be aghast if we served you rare calf's liver at a formal dinner?

We say, "Wolves relish liver. They devour it first on a kill and eat it raw."He says, "We are not wolves." We say, "We are animals." Most do not eat rare liver—not tender calf's liver, not even baby beef liver. No wonder it tastes like liver.

If we serve rare, tender calf's liver, the liver lovers will fight over the bloodiest piece, leaving the onions for the weak.

When we buy calf's liver, it should be white or light pink, which proves it came from a calf. How cruel.

Ingredients

1 pound of light colored calves liver, sufficient for 24 2 sliced yellow onions	1 Tbsp of avocado oil 1 Tbsp of *Schmaltz*

Method

1. Begin preparing the onions 30 minutes before addressing the liver.
2. Slice the onions to ⅛ inch and fry them in *Schmaltz* until brown. Set aside.
3. Preheat a cast-iron pan with oil until smoking.
4. Fry the liver for one minute per side.
5. That is almost it. Slice the liver into strips about ½ inch wide and two inches long. Serve smothered in onions.

51. Liver Berkeley

incinerelé

It was LaffingBird's turn to do dinner. That's when he shared an apartment with friends from High School at Berkeley. He can't recall why he made liver. Maybe one roommate liked it.

He knew that he must kook liver rare and fast. So, he filled the pan with lots of oil and turned up the heat. When the liver was smoking, he tossed it in and went to the living room where Beethoven's Ninth was blaring. While enraptured, the oil boiled, caught on fire and filled the room with smoke.

The landlord rushed in to investigate, and for a strange reason, they received an eviction notice the next day. It was not because of the fire but the apartment's disgusting mess. We, the tenants, stayed until the

end of the semester after we went to a lawyer. Now with Tenant Rights, we would sue the crap out of the landlord because he did not post a “No Fried Liver” sign. By the way, although not Calve’s liver, it was delicious and still a good recipe for beef liver.

Opening to Beethoven’s 9th

When LaffingBird listened to the opening to the 9th, he realized it was a significant accomplishment of Western civilization. When he, LaffingBird, looked at the performers, not just the humble conductor, he, LaffingBird, saw the pride of the performers for being part of the grand achievement.

Thus, they will also have those feelings when Kooks make *Liver Berkeley.*

Ingredients

Any beef liver High smoking point oil	Salt

Method

1. Heat oil in your parent’s dented cast-off pan; it must be from your parents. Make sure the oil is smoking.
2. Throw the liver into the pan and wait until the oil catches fire.
3. Approach the pan with goggles and an apron covering your body. Then, warn everyone to stand clear and flip the liver. Count to 30 and remove the liver.

4. Postpone the salting of the liver until you complete the next step.
5. Turn off the fire and suffocate the fire with your apron. Then salt the liver.

52. Mock Liver

Bad Steak

For a Liver Lover, we buy the cheapest steak on sale, search for utility grade, and ask the butcher if it has lots of Myoglobin, the key to the tantalizing liver taste. Unfortunately, he will say yes; he says it's loaded with it, not knowing what it means. He always says yes to everything, not realizing that he is jeopardizing this glorious dish.

Ingredients

Extremely lean, cheap steak	Delicate frying oil Lots of salt

"A Searious Meal

Heat the oil 'til it starts to smoke,
Sear that steak; don't let it soak.
Flip it fast, 1 minute each,
Perfection's close, within your reach.

Mock Liver rare? It's rather tame,
Not much liver, not much fame.
But cook it dry, like Mother once said,
'Til it's tough enough to knock you dead.

A chewy bite, a childhood thrill,
Shoe leather dreams on every grill.

Then we salt the steak; we mean liver.

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Meatll Loaf

53. Meatloaf

More than Meatloaf

Meatloaf makes delicious leftovers. And the sandwiches are devastatingly good, but with *Ketchup*.

Ingredients

Sufficient for 8 servings or enough to fill 8 sandwiches	*Basic Tomato Sauce*
2 lb of lean ground beef	2 jalapeño peppers
3 beaten eggs	1 seeded red bell pepper
1/2 C of *Breadcrumbs*	1 seeded green bell pepper
A handful of *Sun Dried Tomatoes*	1 Tbsp of olive oil
	Salt

Method

1. If you can't use chopped beef for the meatloaf, capitulate and use ground meat.
2. Add the eggs, breadcrumbs, and salt to prevent bacteria growth. The breadcrumbs absorb the liquid egg.
3. Add more to dry up the egg and mix in the *Sun Dried Tomatoes*.
4. Divide the mixture into two equal parts. In one part, mix in the red peppers and the other the green. Place one of those halves over the olive-oiled plastic wrap. With the help of the wrap, enclose an entire seeded jalapeño pepper inside the meat,[22] trying to avoid air pockets and form a cylindrical loaf. Repeat with the other half of the mixture, making a second loaf.
5. Brown the loaves in olive oil.
6. Simmer covered with the tomato sauce, rotating the loaves twice to an internal temperature of 155°F, around 35 minutes.
7. Remove the roast and cool it in the pan for 15 minutes.
8. Place the loaves parallel to each other and slice each one

22 A fancy treatment stuffs the peppers with cheese or rice.

diagonally and at opposite ends. Separate the slices to expose the peppers.

9. Pour the reduced tomato gravy over the whole shebang and serve.

54. Spherical Meatloaves for Anything

Meatballs

We can buy spherical meatloaves at ***COSTCO***, but they are not as good as LaffingBird's and are disgustingly sweet. **COSTCO** meatballs remind LaffingBird of the following story:

A Meatball Story

*LaffingBird was slaving over a hot stove, frying meatballs, and carefully turning each over so the sides would be brown and round. Then he heard Jacco Eanachán, Hen LaffingBird's brother-in-law, a practical man, and engineer say, "You know, you can buy great meatballs at **COSTCO.**"*[23]

Many years after this incident, Renaldo d'Guindilla, the chili guy, told us to roast the meatballs, saving time and getting even browning. We often use these meatballs as standalone or in various sauces.

Ingredients

Makes two dozen meatballs	Olive oil
1½ lb of lean ground sirloin	1 onion
½ lb of beef cheeks	½ C of *Breadcrumbs*
3 beaten eggs	

23 They used to be good but not almost delicious. Later, ***COSTCO*** added so much sugar that LaffingBird demoted them to inedible.

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Method

1. Make meatballs using ground sirloin, beef cheeks, onion, egg, salt, and breadcrumbs.
2. Coat the meatballs with olive oil and roast them at 400°F.
3. They will be crisp and done at 155°F.

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Roasts

We kook sub-primal cuts of beef to a target internal temperature.

KookBook Beef Roast Temperatures

Finally, the Right Chart

KookBook Beef Roasting Temperatures					
Novice Class	**Connoisseur Class**	**RT**	**B**	**Pull**	**FT**
Very Blood Rare	Very-Blood-Rare Charred-Very-Blood-Rare Medium-Very Blood-Rare Well-Done-Very-Blood-Rare Charred-Well-Done-Very-Blood-Rare	40°F	0.0°F 0.0 0.0 0.0 0.0 0.0	Amb	Amb
Blood Rare	Blood-Rare Charred-Blood-Rare Charred-Medium-Blood-Rare Well-Done-Blood-Rare Charred-Well-Done-Blood-Rare	325°F	0.0 100.0 0.0 100.0 0.0 100.0	118.0 118.0 118.0 118.0 118.0 118.0	118.0 118.5 118.5 119.0 119.5 119.5
Rare	Rare Charred-Rare Medium-Rare Charred-Medium-Rare Well-Done-Rare Charred-Well-Done-Rare	325°F	0.0 88.0 0.0 75.0 0.0 63.0	121.0 121.0 125.0 125.0 125.0 126.0	120.0 120.0 130.0 130.0 132.5 132.5
Medium	Medium Charred-Medium Medium-Medium Charred-Medium-Medium Medium-Well-Done-Medium Charred-Medium-Well-Done-Medium	325°F	45.0 45.0 50.0 50.0 25.0 25.0	130.0 133.0 132.0 132.0 125.0 125.0	135.0 135.0 140.0 140.0 145.5 145.5
Well Done	Well-Done Charred-Well-Done Well-Done-Medium-Well-Done Charred-Well-Done-Medium-Well-Done Burned Cremated	325°F	12.0 12.5 0.0 10.0 0.0 10.0	145.0 145.0 150.0 150.0 160.0 160.0	155.0 155.0 165.0 165.0 170.0 180.0

Legend	
Class	**Howdaya Want It?**
Doneness	The doneness that a connoisseur asks
RT	The roasting temperature for the roast until B (Boost Time)
B	The boost Boost in temperature for the last 15 minutes of RT
Pull	The temperature that you pull the roast
FT	The final temperature of the roast after cooling

Lightly Charred Medium-Well-Done

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55. Center Color of Beef

Class	Center Color	CMYK[24]
Very Blood Rare		RGB(172,79,69)
Blood Rare		RGB(223,223,123)
Rare		RGB(230,124,126)
Medium		RGB(207,127,120)
Well Done		RGB(12,0,0)

24 The RGB color specifies the color of the beef on the server's iPad. However, for better accuracy, the server will carry a panettone sample.

Any Roast

56. Roasting the Second Oldest Way

BBQ Beef

The second oldest way[25] is the best method of roasting these sub-primal cuts of beef. This ancient way used a rotating spit in the open air where the dry, radiant heat kooks the meat without steam. The burned downed wood coals impart primitive flavors that appeal to our primordial instincts.

The sub-primal cuts we buy are whole New York Strips or Prime Ribs. These cuts offer cost savings and thickness variability. If the number of diners is too small for an entire roast, we cut it into smaller sections and freeze the rest.

We cut thicker sections from this roast for thicker people or, conversely, thinner sections for thinner people. We cut a double-double thick portion for double-thick couples or a thick-thin-thin section for double-thin couples. For a thick-thin couple, We would cut a thick, thick-thin triple section.[26]

For insight on a psychological perspective of the above procedure, we refer to *Filet Mignon Le Boef Style*.

All that Meat and no Potatoes

Listen to Louis Armstrong until you hear "no potatoes".

25 By the way, the oldest way is when the alpha hunter throws the meat on the burned-down coals, and the tribe argues about how many drumbeats occur before he yanks the meat from the hot coals.

26 For simplicity, we did not analyze portions for triples.

Ingredients

Serves 16 Hindquarter sub-primal cuts of beef with bones	Flavorful roasting woods such as red oak or mesquite

Method

1. Cover the strip with a tea towel and age it in the refrigerator for four days.
2. When kooking, use a double remote meat thermometer, with one probe stuck at the end of the large and the other at the small end.
3. Rotate the roast several times if you stick the probes at the end.
4. Remove when roast reaches the right temperature.

We always roast according to *Kookbook Beef Roast Temperatures.* Unless Sandro Demandé LaffingBird is present, we remove and cover; let rest before carving. The large end will be what we wish, and the timid will have another, more suitable end.

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Filet Mignon

57. Kooky Boxed Beef

Boef En Boîte

Wood Boxes

Anyone can make Chinese Paper Wrapped Chicken. But not every chef can make *Kooky Boxed Beef,* aka Boef en Boîte. We entrust that skill to a *KookBook-Trained Chef* with a Mkk (Master of Kooky Kooking.) We have another alternative. We can trust Kori, the master woodworking artisan, to build these boxes.

The first prerequisite for Kori is a supply of premium mesquite wood to fabricate these boxes. This master craftsman will make boxes of 2 inches cubed with a hollow center of 1½ inches. The box will have Frank Lloyd Wright cabinet joints. The lid will be tight fitting and fastened to the box with four #0 stainless steel jeweler's ¾ inch Phillips head screws. When we make this dish, we always invite Kori to see whether the boxes are genuine Kori-Made. But if he can't come and be gracious enough to make the boxes, have him send them FedEx Priority Overnight, providing us with 24 hours written notice.

Ingredients

Makes 16 boxes	2 cloves of minced garlic
1 lb of beef filet	Sweet rice wine
1 Tbsp of chopped ginger root	Dash of MSG
½ C of soy sauce	Chopped Tatsoi

At the Kooks' Workshop

1. Make three 1½ inch square and ¼ inch thick slices of the filet for each box and trim off the fat from these meat squares.
2. Marinate them overnight in white wine, soy sauce, ginger, and garlic.
3. Remove the meat from the marinade and put it into the box. Then follow with 3 slices of ginger, a teaspoon of the marinade, and a shake of MSG. Seal the box with 4 jeweler nuts and bolts; don't forget the washers.
4. Roast the cubes for 1 hour at 250°F. You may reduce the kooking time by using a higher temperature, but you will char the boxes quicker. You want to preserve these boxes for frequent use. But remember, the smokier the flavor, the shorter the life of the box!

Tmango Magnifying Jewelers Loup Glasses

We serve 3 boxes on a salad plate covered with greens such as tatsoi.

To the left of the plate, place a #0 jeweler's Phillips screwdriver.

This significant dish is in our Active Keeper's Repertoire, which we serve bi-weekly.

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58. Brazilian Filet Yabadabadoo!

Rotisserie Filet for the Glutton

KiraBira's Birthday and St. Patrick's Day

KiraBira LaffingBird's Birthday

Costco Colossal Green Olives with Pimentos

Eggplant Appetizer with Heirloom Tomatoes
Swiss Chard from the Yard
Sweet and Sour Stuffed Cabbage Rolls
Brazilian Filet Yabadabadoo
Rice Pudding with Almonds

It is hard to read a book that is always wrong.

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Single Glutton Portion of Brazilian Filet

Although a *Brazilian Filet Yabadabadoo!,* is a tad large, sometimes it just hits the spot. *Yabadabadoo!*

Method

Cold Room Jacket

1. Put the roast in your Walk In Cold Room. But don't forget to put on your Cold Room Jacket before entering it.
2. Cut off the filet's large section on the Cutting Table and set it on a grill in the Cold Room Drying Drawer for 48 hours. For

safety[27], have your sous-chef go with you into the room.

3. It is imperative to have a roast of constant thickness, so fold the thin tip end over it to make a short section of even thickness. This section is only 3 or 4 inches. Tie the large and the small areas with twine.
4. Fold the new double section over the roast, find the point where the roast is the same thickness, and cut the roast there.
5. Now you have 2 sections, a thick double thin section, and a single thin section. Put the thin single section on top of the thin part of the double thick, thin section, producing a mass of meat of constant double-double thickness.
6. Tie this roast using the salami knot at two inch intervals.
7. Return the roast to the refrigerator to rot, you mean tenderize, for 4 hours.
8. At least 4 hours before kooking, rub the roast with kosher salt and liquid smoke.
9. When ready, push the spit through the roast and secure it with the 2 ends of the 2 tine carving fork.
10. Set the oven temperature to 550°F for 15 minutes. Refer to *Kookbook Beef Roast Temperatures.* The KookBook staff suggests roasting to 120°F internally.

Slice and serve each section with Sauce *Molho de cravo-da-Índia.*

27 The Advantage of not having the sous-chef accompany you is that when you have a stroke, your body will be in good shape.

Kookbook Cookbook Contentment

59. Filet Mignon Le Boeuf Style

Filets

Buying the whole beef filet has a significant feature. We can adjust portions by slice thickness.[28] So, henceforth, therefore so forth, when a big man approaches the carving station, and one of us is standing behind the station facing the guest, he will place the knife at the end of the filet that he knows will be too thin for the guest's appetite. But he peers into his eyes, suggesting he can increase the helping if given a signal. With a pointed hand, the guest will gesture to move the knife for a bigger slice. Then, the carver cuts the piece to the guest's satisfaction.

You ask what the point is. We say it makes him feel like a man! When a petite woman approaches the carving stand, she will accept the carver's choice. "I go along to get along." You are relentless, and you ask what the point is. We say it makes her feel like a worthwhile woman!

Ingredients
Whole beef tenderloin

Method

1. Flatten them, not the guests, the steaks. You do not want to make the fat guests thinner; You want the steak surfaces even.
2. Dry the steaks with paper towels and place them on hot coals.
3. As the steaks kook, rotate them 90 degrees to form a crosshatch pattern on each side.
4. Serve after you rotated the steaks 360 degrees.

28 Although the filet is the most tender of the loin cuts, it is bland. We tried to remedy this diluted, weak taste by serving larger portions but were unsuccessful.

60. Filet Mignon California Style

Filets

We stumbled on Filet California Style (*Artusi, 1973, p 212-217*), an unusual and worthwhile recipe. Fortunately, we had a piece of fillet and a carton of cream required for this recipe. California was glamorous in 1890, but was it chic to kook steak so much, especially a fillet?

Ingredients

Filet for four	1 Carrot
1½ lb of filet	1½ Tbsp Itaian red wine vinegar
3 Tbsp of butter	1 C water
½ a small yellow onion	1 C whipping cream

Method

1. Sauté chopped carrot, onion, and butter until the onion is translucent.
2. Cut four 1¾ inch slices off the tenderloin, slide it into the vegetable pan, and sauté until everything is brown.
3. Drizzle in the vinegar, cream, and water. Add water to the braise, cover, and braise for 3 hours, checking that the sauce is not dry.
4. When done, strain the sauce, reduce to a sauce consistency, and pour it over the sliced meat.

61. Filet Mignon Paris Style

Filets

Here is how we make a filet Paris style. We smother it with a sauce as the Parisians do.

Ingredients

Filet for four or more	Italian flat leaf parsley
One whole filet	*Meat Broth*
Butter	Flour

Filet Parisien

I sliced le filet, nice and neat,
A half inch thick, mon petit treat.
I tossed it on a wild fire,
It seared so fast, the skillet smiled.

In beurre it danced, still rare inside,
Then parsley flew, avec some pride.
Out came the meat, avec finesse,
While I made sauce from kitchen mess.

A pinch of flour, oui, just deux,
Add broth and stir, don't let it glue.
I strained it fine, haute cuisine,
And poured it on, voilà, très clean.

So here's to steak, both rare and bold,
With sauce quite thin, but très bien told.

Kookbook Confidential

The Scotch Restaurant

Guest Jascha Hei fitz Playing the Scottish Fantasy

Seating One Only

Two Seating Party
Scotch Style
Chef Hen LaffingBird
Seating One 8:00 pm
Served on Lenox White Plateware

Veal Tonnato LaffingBird
Turkey and Watercress Salad
Full New York Roast
Endless Potato Pancakes
Krispy-Krunch-Krust Bread
Selection of Pies

Rosé Las Jaras Wines

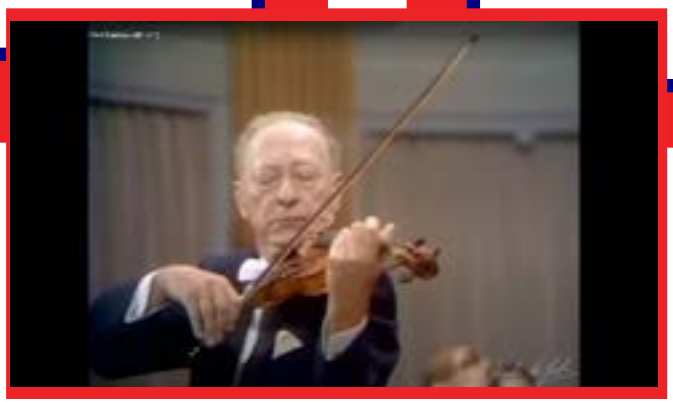
Crystal Light. Champaign

Two Seating Party
Scotch Style
Chef Hen LaffingBird
Seating Two 4:00 pm
World Market White Plateware

Sliced Veal Tonnato
Whatever Salad
New York Steak Stew
Endless Potato Pancakes
Krispy-Krunchy-Krust-Krouton
Mixed Pie Crumble

Rosé Las Jaras Wine Punch

Ice water



It is hard to read a book that is always wrong.

New York Roasts

62. Full New York Roast

A Big Steak

The best way to buy New York steak is to buy the whole strip. Out of this hind quarter sub-primal cut of beef, we can make a large roast, a smaller roast, or individual New York Strips. If the party is small, we can freeze the remaining sections.

Ingredients

An entire New York Strip

Method

1. When kooking the roast, use a double probe remote meat thermometer, with one probe stuck in the large and the other in the small end.
2. Roast according to *Kookbook Beef Roast Temperatures.*

3. Remove the roast, cover it, and let it rest before carving.
4. The thicker end will be done to your preference. The smaller end will suit those who inexplicably prefer their meat overkooked

Carving

Place the roast on a stable board. Using a long, sharp slicing knife, cut across the grain into ½–inch slices. Begin at the thick end for rare slices and proceed toward the narrow tip, where the meat approaches perfection for the Greenhorns.

Arrange the slices on a warm platter. Say nothing. Allow your guests to quarrel over doneness as if it were a matter of principle. It is not. You placed the probes incorrectly.

Prime Rib Roasts

63. Prime Rib Roast

Rib Roast

SNAKE RIVER FARMS Black Grade Prime Rib is seventy dollars per pound. But shipping is free! Yes, free! But that's the price, wadayagunnado, and who knows how high it will go? So, we only prepare this dish for the beef connoisseur who disbelieves cholesterol is the devil's food. But for a motley beef-eating group, go with ***COSTCO*.**

Ingredients

Feeds 16 4 lb of **SNAKE RIVER FARMS** Black Grade Prime Rib Or a cheapo 8 bone ***COSTCO*** Prime Grade Prime Rib	*Secret Sauce*

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Method

1. Transfer the kitchen refrigerator contents to your garage refrigerator. Your kitchen refrigerator is now free of offensive odors, including those from the Kimchi crock.
2. Dehydrate the prime rib for 4 days in the refrigerator.
3. What! Do you not have a garage refrigerator? Salt the meat and use your **NESCO** Dehydrator set at 125°F for 48 hours.
4. After the meat rots, you're ready to roll. Remove the roast from the refrigerator and stick it in Your *Five Spit Brazilian Flame Rotisserie,* preheated oven at 475°F.
5. Stick the roast into the oven.
6. Put on your insulated mitts and remove the roast from the oven after 20 minutes when the roast is brown.
7. Wrap the choice small end in foil.
8. When kooking the roast, use a double remote meat thermometer, with one probe stuck in the large end and the other in the small. Most reliable Internet sources on the reliable Internet claim slow roasting is the best way. **SNAKE RIVER FARMS** suggests otherwise. They recommend you stick it in the oven and roast it at 350°F.[29] Continue to the next step for the Snake River Method; otherwise, jump to step **10.**
9. Roast the ribs at 350°F and jump to step **12.**
10. Roast the ribs at 250° for the slow roast collagen dissolving method and continue.
11. Set the alarm on your Bluetooth thermometer when the small end thermometer reaches 100°F when you remove the foil.
12. Continue with the roast according to *Kookbook Beef Roast Temperatures.*

We Serve Secret Sauce with prime rib instead of the usual fat-based sauces, such as *Béarnaise for Hen LaffingBird.* Perfect for company.

29 SRF's recommendation follows national guidelines.

64. Picanha

Brazilian Roast

Brazilian Picanha

Picanya is a beef rump cap cut, sometimes called a sirloin cap. It was the specialty of Churrascaria, Brazilian steakhouses. There was Rio, the Brazilian steakhouse near the ***GLORIA FARMS*** Headqu ar ter s in Encino , Calif ornia . Curiously, a pet food outlet replaced Rio.

Picanha is a specialty cut in the United States and unavailable near the Kookery, but we know of two trustworthy mail-order places for Picanya. The first is Gazzara's and has Marty, your butcher, cut it for you. Jack at Safeway won't do that. The second is to order Wagu Picanha from **SNAKE RIVER** Farms.

Ingredients

Picanha	*Secret Sauce*

Method

1. Set the roast on a grill in the refrigerator to dry for 48 hours.
2. Rub the roast with salt.
3. When ready to kook, remove the roast from the refrigerator and tie it using the salami knot at two inch intervals, but not tight.
4. Push the spit through the roast and secure it with the 2 tine

fork.

5. Set the oven temperature to 550°F and the roast temperature to120°F internally, or use *Kookbook Beef Roast Temperatures* as your guide.

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Steak

Cast Iron Steak

It is hard to read a book that is always wrong.

Dinner for Jacco

Original Menu

Dinner with Jacco Commemoration Dinner

September 2, 1996

Unkooked tomatoes with less garlic, black pepper, basil and olive oil

Caesar Salad

With Extra Anchovies and

Vecchio Parmesan cheese from Mrs. Mooch

Red Oak Steak

Really from Harris Ranch

Forgot the Spinach

Corn on the Cob

Poached Pears

with

Guittard Chocolate Ice Cream

And Seltzer

Guest List

Jacco?

Hira Bira

Anthono Mannini

Jessicah He

LaffingBird

Hen LaffingBird

Patty and Hanna

Maybe Giaco

Eric

****Breaking News****

Elena Canachán consulted her notes and certified that her husband, Jacco Canachán was Jacco. He came to California to attend a science fiction event . LaffingBird and Hen planned the dinner with Jacco who was the Bird's honored guest.

****

65. Red Oak Steak

Wood Fired Steak

We should rename *Red Oak Steak* to *Mesquite Steak.* Finding red oak in Los Angeles was difficult, impossible in El Dorado, forcing us to switch to Mesquite, a better choice because of its availability. Besides, it burns hotter and has an enticing aroma. When steak had quality, we served *Red Oak Steak* often. The steak was a dinner party favorite, and it had Rosie's Chicken for company, a favorite for those who abandon red meat.

Ingredients

Two 3 in. thick Porterhouse steaks	Mesquite firewood

Method

1. Have the butcher do the indispensable step of slicing the bones the long way to release the flavor of the marrow.[30]
2. When preparing dinner, dehydrate the steaks for 3 days in the refrigerator.
3. Then, get out the old Santa Maria Barbecue, brush the spider's webs with a wire bristle brush, make a red oak BBQ fire, you mean mesquite, and burn the coals until white-hot.
4. Grill these steaks 10 inches from the fire for about 35 minutes. The temperature of the meat is 120°F for rare. The temperature will rise 5°F by serving time. Expect few to eat it that rare. Plan to make 2 steaks where you give the medium-kooked steak a handicap by starting the less rare one first.

30 The meat will shrink during kooking if you do not split the bone. Then, the bone supports the steak, so the meat does not touch the grill. In this case, separate the meat from the bone before frying and reassemble when done.

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When the steaks finish kooking, we separate the meat from the bone, slice it perpendicular to the bone, and reassemble the steak. We serve them together, placed next to each other in a mirrored position. Two steaks can satisfy twelve guests, provided we stuff everyone with an antipasto, pasta, soup, and a salad. Oh, we forgot the bread and the pre-dessert.

66. Steak Paul Bocuse

Where's the Red Oak?

The innovative cuisine of Paul Bocuse, a renowned French chef in Lyon, mentioned that many old French households have wood-burning stoves, and the household kooks strive to remove the smoky taste of their food. That's our opinion too.

So we prefer frying the steak in a cast iron pan that does not have that crummy smoke taste. Panfried Steaks are the best. Red Oak BBQ is not always workable. After countless discussions online and with chef

Kkookbook Confidential

Antonio Mannini, frying a steak in a cast iron pan still produces the best results. IMDO.[31]

However, when the steak has a bone, as in a Porterhouse, we have a problem. The butchers cheat by increasing the weight of the meat with water. When the steak kooks, the water escapes and the flesh shrinks. But the bone does not shrink; it supports the steak. The meat no longer touches the frypan and steams instead of frying. We avoid this by using the technique described below.

Ingredients
3 in. thick Porterhouse steaks

1. Buy two 3 inch Porterhouse Steaks. Have the butcher split the bone, as mentioned in *Red Oak Steak*.
2. Plan to make the steaks using two separate cast iron fry pans, where you start with the one that will be less rare. Do not make the grievous error of using one fry pan where you put one steak on later to be rare. There isn't enough heat to sear the steaks.
3. Remove the steaks when the rare steak temperature of the New York section reaches 120°F.
4. Cover the steaks and let them rest for 5 minutes.
5. Separate the meat from the bone, slice it perpendicular to the bone, reassemble the steak, and serve.

We serve both together and place them in a mirrored position, as discussed in *Red Oak Steak*. Two steaks, sliced vertically, feed 12 guests uncomfortably.

31 In My Dogmatic Opinion.

Kkookbook Confidential

67. Steak Bicycle Shop Café

Steak

Steak Bicycle Shop Café is LaffingBird's imitation of when he hung out at the café by that name with his friend Renaldo d'Guindilla. The steak came with delicious French Bread, and we ate it with a big beer.[32]

When the steak has a bone, and our broiler is fat-clogged, we have a problem. The butchers cheat by increasing the weight of the meat with water. When the steak kooks, the water escapes and shrinks from the flesh. But the bone does not shrink; it supports the steak. So the steak doesn't touch the frypan, and the meat steams instead of frying. We use *Broiled Steaks Divide by 3 Plus 1,* but we have a variation described below.

Ingredients

Steak for 2	4 Tbsp of minced green pepper
1½ in. New York steak without the bone	1 tsp of jalapeño pepper
½ of a Vidalia onion	Surgeon's fiveceps[33]
Butter	

Method

1. Sauté the onion and peppers until the onion has a tinge of tan—that's right, a tinge of tan.
2. Dry the steak with paper towels and broil them for 3 minutes on one side. Remove the steak and make 4 ¾ inch slits in it on the unkooked side. You will use the fiveceps to separate the meat at those slits, stuffing the onion and pepper mixture in the separations.
3. Broil for 4 minutes or until the steak is medium rare.
4. Remove the steak and add ¼ teaspoon of butter at each slit before serving.

32 24 ounce Fischer beer, Alsatian.

33 fiveceps are forceps because of inflation.

Variation

1. New York with a bone is a sale's trick; suspect that the steak is of lower quality, so spice it up more. In step **1** above, substitute 2 cloves of garlic for the onion and olive oil for the butter.
2. As mentioned above, the remedy for the meat shrinkage is surgery to excise the bone.
3. After surgery, dry the deboned steak with paper towels on both sides.
4. Fry the bone on high heat for 5 minutes.
5. After pushing the bone to one side, sear the steak for 2 minutes.
6. Turn off the flame, add the garlic and pepper near the steak, and kook for 3 minutes.
7. Scoop the garlic and pepper over the steak and kook for 2 minutes; turn the steak over again; turn the flame to medium, and kook for 2 more minutes.
8. But during the 2 minutes, you will do the master touch. You will make five ¾ inch slits in the steak. Use the fiveceps to stuff the garlic-pepper mixture into the slices. Brush any stray mix back into the slits.

We serve the steak with *Baguettes Made with Poolish.*

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River and Quinn's Birthdays

Too Much Sugar

Kkookbook Conookbook Confidenttalal+

It is hard to read a book that is always wrong.

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68. Mock Barbecued Steak

Steak

Guests ask, “What’s the bacon for?” We do not answer. It was the old way, fillets wrapped for a hint of smoke, like barbecue. Now we know: everything tastes better with bacon.

Ingredients

2 in. filets 2 bacon strips per filet	Toothpicks

Method

1. Place the depicted T-shirt outside near the BBQ. Return to the kitchen and tie 2 bacon strips around the filets.
2. Roast the filets to 120°F internally.
3. Broil the sides of the steak on high for a couple of minutes.
4. When the steaks are ready, cover them on a platter. Leave the kitchen to the outside BBQ.

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5. Uncover the steaks, return to the dining room, making attention grabbing obnoxious noises and wearing the BBQ King T-shirt.

69. Broiled Steaks Divide by 3 Plus 1

Lots of Steaks

We take back what we said. Without question, broiled steaks are the best.

Why, then, do American kooks neglect their broilers? It is a pity. Broiling applies dry, radiant heat, forming a crust and developing a flavor unattainable by other means. Unfortunately, broiling the kooks is illegal. When broiling steaks, we take precautions. Otherwise, the surface fat degrades unpleasantly.

Steak Toaster AI

The best method is to use the Steak Toaster, available at https://*Kookbook*.net/products/sales. It broils steaks vertically, allowing fat to drip cleanly into the collection pan. Both sides kook simultaneously, cutting time in half. We prefer the 220–volt model, which accommodates four steaks, each three inches thick.

A cloud of misery enveloped us when the Steak Toaster® failed to arrive. Hen LaffingBird, seeing our despair, took action and ordered one. Owing to commercial entanglements, the unit was placed on a waitlist to join the pre-pre-order list.

We had time, then, to refine the Tilted Broiling Method, outlined herein next.

Ingredients

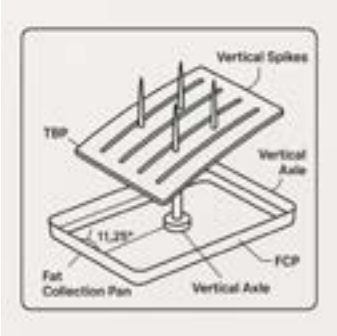
The number of eaters divided by 3 plus 1 two in. steaks	*Secret Sauce*

Tilted Broiling Apparatus

The Tilted Broiling Apparatus (TBA) slides into the oven slots at the sides of the broiler oven. The bottom of the apparatus is the Fat Collection Pan (FCP). In its center is a vertical axle that connects to the center of the Tilted Broiling Pan (TBP). The connection is a stainless steel ball–bearing sleeve that allows the TBP to rotate. The TBP acts like a Lazy Susan. The dimensions of this pan are smaller than the FCP, so that fat can run off the sides of the TBP and fall into the FCP. Also, the attachment of the surface of the TBP is tilted at exactly 11.25°. That is why it is called stilted–oh, we mean tilted.

The surface of the TBP also has slots for fat to drip into the FCP. Around the edges of this pan, drill a series of holes to allow rendered fat to escape. On its surface are welded four vertical spikes to secure the steaks.

Tilted Broiling Method



Tilted Broiling Pan AI

1. Dry–age your steak in your private steak–drying refrigerator in the garage. Five days of aging is what it takes.
2. When ready to kook, preheat the oven with the complete TBA in place.

3. Press each of the steaks onto two of the spikes of the TBP. Be careful where you place your fingers.[34]
4. Broil the steaks according to the standard chart, but follow the tested two–position method: Broil one side in the initial position, then rotate the TBP and continue broiling to finish that side. Turn the steaks over, press them onto the spikes, and repeat the process for the second side.

Broiling Kooking Chart

Doneness	Kooking Period	Total Kooking Time	Target Temperature
Blood Rare	0 minutes	0 minutes	Ambient
Rare	3	12	125°
Medium	4	16	135
Well Done	5	20	145

When done, We dissect the steak in the pan and reassemble it. We Salt the steak and serve it on a hot plate.

34 Have a roll of gauze, tape, and antiseptic nearby, just in case.

A Primitive Gourmet Dinner

Steak Pg

Chef LaffingBird

Steak PG

Secret Sauce

It is hard to read a book that is always wrong.

70. Steak PG

Steak Primitive

PG stands for Primitive Gourmet. Edwierdo's LaffingBird's nephew, Erico, used this term to describe Edwierdo while watching him prepare meals while he lived alone. Eric wished to make a movie of Edwierdo panfrying the steak and cutting off portions as they kooked while he sipped red wine. Eric likes the name "Primitive Gourmet."

The steaks are rock hard in the freezer. The method covered here addresses the frozen steak issue. It avoids the long defrosting step and produces better tasting steak than unthawed ones.[35]

Ingredients

1½ in. thick prime Porterhouse steak	*Secret Sauce*

Method

1. Preheat a cast-iron skillet on high.
2. Get a drinking glass; only a drinking glass will do. Open a bottle of red wine, and pour and drink.
3. Dry the surfaces of the steak with paper towels.
4. Sear the steak for 3 minutes until it doesn't stick to the pan, then flip and sear the other side for 2 minutes until it doesn't stick.
5. Lower the heat to medium, but if frozen, to low.
6. Examine the steak's side to check if it's too rare to your liking, and keep flipping.
7. With a giant chef's knife, start cutting off pieces of the steak as the ends become rare, sprinkle Secret Sauce, chew, and then gulp wine.

35 *Steak Disputato* addresses this controversial subject.

Kkookbook confidential

8. Repeat until you consume the steak. Coordinating the steak cutting with the wine drinking is essential, where you drink only one bottle so as not to be gross.

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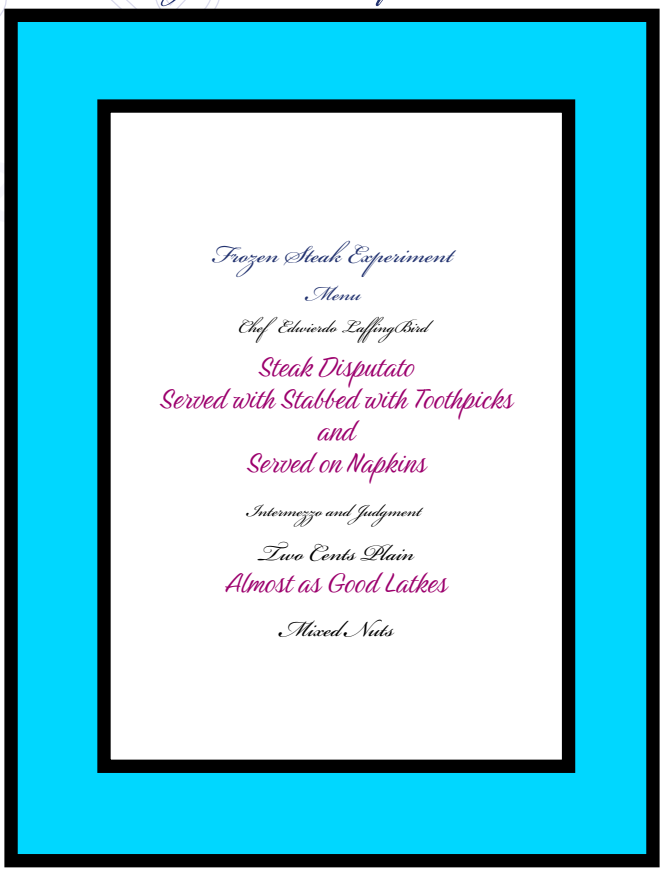
Frozen Steak Experiment



71. Steak Disputato

Test in Doppio Cieco

After grilling, does an unthawed steak taste better than a thawed steak? This question first popped up at a Neanderthal dinner party in the Pyrenees, occurring precisely 11,700 years ago at the end of the Pleistocene epoch. Chef Edwierdo LaffingBird argued with Chef

Antonio Mannini, who, out of ignorance, said no, but the Internet said yes. An up-and-coming party will settle this question.

Ingredients

One 6 in. thick New York Steak	***CARR'S*** Water Cra ckers *Secret Sauce*

Method

1. You buy prime New York cut steak 6 inches thick.
2. Wrap the steak in plastic wrap and place it in the freezer for 25 minutes, rotating it thrice during freezing.

Steak Slicer

3. Remove the steak from the freezer and unwrap it. Adjust the slicer's thickness to 3 inches and slice the steak into two pieces.
4. Lay both steaks on each other, trim the sides, remove the fat and gristle, and make 2 equal rectangular pieces of meat.
5. Wrap each piece and put them in **ZIPLOC** bags. In one bag, put a flag with the number 1, and in the other, put a flag with the number 2.
6. Put bag 1 in the refrigerator and bag 2 in the freezer.
7. As the Grillardin, about 5 hours before kooking, remove steak number 1 from the refrigerator so it can reach room temperature. Also put flag number 1 in the meat.
8. An hour before mealtime, remove steak number 2 from the freezer.
9. Heat 2 heavy cast-iron fry pans for 5 minutes on high, without oil.

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10. Bring in your Sous-Grillardin, S for short, and set the Google timer, G for short, to 1 minute.
11. When G rings, place steak number 1 in the left pan, and S places frozen steak number 2 in the right pan. Set G to 2 minutes. When G rings, turn your steak over to sear the second side, and S does the same. When G rings again, you and S set your burners to simmer and program G to 3 minutes.
12. When G rings, both you and S turn your steaks over.
13. As Chief de Grillardin, insert Meater brand meat thermometers horizontally into each steak, and S sticks flag number 2 in his steak. When your meter reaches 125°F, issue the command **"Pull"** and remove your steak to a platter.
14. Suppose S does not comply and complains that his steak is not at that temperature. In that case, issue the command **"Hush and Pull."** Otherwise, shove him aside, skewer his steak, which should have been him, and move it to the platter.
15. Cover both steaks with a double layer of tea towels.
16. Hen LaffingBird, H for short, enters La Place de Grillardin, does not care what is happening, and commands you and S to leave. Then she flips a coin. If it lands heads, she switches the flags on the steaks and writes **Switcheroo** on paper. If it lands tails, she writes **No-Switcheroo** on the form. She puts the form in the spice cabinet.

Judgment

At dinner, request a volunteer, V for short, unaffiliated with the kooking and unsponsored by the chefs. V carves a portion of steak for any guest who asks. Each guest eats one piece of steak 1 and one piece of steak 2, in alternating order, with a bite of cracker between tastings.

After tasting, each guest marks a preference on the log sheet and initials it. The group then votes on who will interpret the results. H retrieves the Switcheroo note and gives the key to the chosen adjudicator. V then announces whether it is better to fry steak from frozen or thawed.

It is hard to read a book that is always wrong.

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72. Minute Steak Maillard

Really Thin Steak

We make **Minute Steak Maillard** when we have a tough roast. Cut off a section of New York or boneless prime rib and freeze the rest for another day. For this dish, cut thin slices from the reserved roast and fry them with intense heat, forming a brown crust and increasing the Maillard reaction.[36]

Ingredients

Leftover raw, boneless New York or rib roast	Kosher Salt

Thin on Thin

A Steak Poem for the Time-Deprived
Preheat the pan, cast–iron, flat.
No oil yet – just heat like that.
Slice eighth–inch cuts, precise and clean,

And pound them thin between waxed sheen.
Each piece should lie both flat and fair,
No bulge, no lump, no hidden air
Then into heat, the moment's right,Just forty–five[37] *on left and right.*

Crisp at the edge, still warm within–
A fleeting steak, seared thin on thin.

36 Louis Camille Maillard was a famous French chemist who reacted violently in a French restaurant when they burned his steak, hence the Maillard Reaction.

37 Seconds.

73. Real Pepper Steak

Pepper Steak

Sandro Demandé, Edwierdo's brother, did not kook until after his divorce. He asked LaffingBird how to make Pepper Steak. Typical of Sandro Demandé, Edwierdo listened while Sandro Demandé pontificated about pepper steak in excruciating detail.

Edwierdo had never had pepper steak in a restaurant, and he believed Sandro Demandé's conception of Pepper Steak stinks. Edwierdo thought he would make it better. So, he prepared his conception at Sandro Demandé's apartment in the Marina. Sandro Demandé claimed the recipe did not resemble any pepper steak he knew. But he ate it. The following recipe is for *Real Pepper Steak*, which Edwierdo made with just pepper; that's right, just pepper!

Ingredients

2 in. thick aged Spencer Steaks	Crushed black peppercorns Salt

Method

1. Use two two–inch Spencer steaks, the boneless center cut of a rib steak.
2. Press black pepper firmly into both sides of each steak.
3. Kook over medium heat in a cast iron skillet until a crust forms. Kook to 120°F for rare.
4. Taste one steak. If it is not of superior quality, salt the other before removing it from the pan.
5. Give the first to your dog, who is too proud to complain

Kookbook Confidential

Steak Sandwiches

74. Kookéture®

Sandwich

The most irritating sandwich is the Deliéture, where the purveyor piles the meat in the center, giving the impression of gobs of meat to justify gobs of money for the sandwich. But this wannabe thicker sandwich is not better and is insufferable to eat. We find the best architecture is the *Kookéture®* described forthwith, hereunder.

Ingredients

Makes 1 sandwich	*Safflower Mayonnaise*
1/4 lb of roasted prime grade tri-tip	Salt
2 slices of *White Sandwich Bread*	

KOOKÉTURE®

A **KOOKÉTURE®** may be Regular or Freeform. The Regular **KOOKÉTURE®** consists of twelve 1/8–inch layers of meat, trimmed to form a perfect rectangle the size of the bun. The Freeform uses the same twelve layers, left untrimmed and extending beyond the bread.

75. Tri-Tip Kookéture®

Santa Maria Sandwich

The **KOOKÉTURE®** is used for many sandwiches. One of the most popular is the *King of Sandwiches.* One that never resorts to it is a *Peanut Butter and Jelly.*

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Ingredients

Makes 1 sandwich	*Safflower Mayonnaise*
1/4 lb roasted prime grade tri–tip	Salt
2 slices *White Sandwich Bread*	

Method

1. Roast the tri–tip medium–rare.
2. Make a Freeform **KOOKÉTURE®** and warm the fat. Yes, warm the fat.
3. Slice the bread 1/4 inch thick and lay the beef **KOOKÉTURE®** over it.
4. Salt and pepper the meat and spread the *Mayonnaise* on the other slice.
5. Assemble the sandwich and slice it in half to reveal the layered artistry of the **KOOKÉTURE®.**

76. Minute Steak Sandwich Bar

Sandwich

Waddya think of having a party at a *Minute Steak Sandwich Bar?* For a gala event, the *Bar* would have at least four griddles; for a minor event, it would have 2.

Procedure

Fry 2 slices of *Minute Steak Maillard* and make sandwiches according to the following table.

Maillard Name							
Combo	**Name**	**Bread**	**Tomato**	**Onion**	**Cheese**	**Dressing**	**Roast**
1	Plain	French	x	x	x	Mayo	✓
2	Cheese	Rye Roll	x	x	Emmental	Butter	x
3	Fancy	Rye Roll	✓	✓	x	Butter	x
4	Tomato	French	✓	x	x	Mayo	x
5	Onion	French	x	✓	x	Vinaigrette	x
6	Garbagé	Rye Roll	✓	✓	Mozzarella	Butter	✓

It is hard to read a book that is always wrong.

Stroganoff

The UnBirthday

The Unbirthday Menu

Chef Edwierdo LaffingBird

Progresso Caponata Saiude

Tomato and Olives on a Toothpick

Right Rectangle Paralletepiped Beef Stroganoff

Potato Chips

Vegetables on Sale

Buttermilk Whole Wheat Bread

Panna Cotta

Coffee Practique

Edwierdo, says "I'm going to repeat it.
Why should we celebrate one day of the year
That you get older when we can celebrate
364 days that we are not? "

It is hard to read a book that is always wrong.

77. Right Rectangle Parallelepiped Beef

Beef Stroganoff

We heard the story of how LaffingBird instigated a “Beef Stroganoff Kook–Off” with Kathy Pratico Verde. She prefers to make it with fillet, swimming in a delicate sauce, rather than a tough cut of beef smothered in something pungent.

Kathy, who does not give a hoot about the price of ingredients, claimed fillet was unnecessary. After the Kook–Off, she conceded that Edweirdo’s version was good, although she preferred hers.

Edweirdo, for his part, insisted that he serves Beef Stroganoff with fettuccine, also known as egg noodles, to be cosmopolitan.

Ingredients

For 6	1 tbalespoon of dried porcini
1 1/2 lb of beef tenderloin	1/2 Tbsp of tomato paste
4 Tbsp of lemon juice	A blob of *Ketchup*
1 Cube of butter	1/2 C of finely minced onion
1 Tbsp of salt	*Fettuccini*
1/2 C Portobella or Cremini Mushrooms	crème fraîche

Method

1. Trim the fat off of a 1 1/2 pound beef tenderloin. Cut it into two 2 inches long by ¾ inch thick and ¾ inch wide right rectangle parallelepipeds.
2. Marinate parallelepipeds in lemon juice and salt for 15 minutes.
3. Dry the meat and sizzle the parallelepipeds in the butter. Avoid overkooking them; remove them from the pan and cover them, but remember they will continue to kook.
4. Add minced onion, sliced portabella or crimini mushrooms, and pre-soaked porcini to the pan. Dilute the tomato paste with something and add it to the sauce.
5. Now, assuage your guilt of opening a can of tomato paste and wasting 15/16 of it. Should you let it rot in the back of your

refrigerator, where it will get black and moldy, and you will never use it? Should you have used a blob of *Ketchup* in the first place?

6. After you become sensible, sauté the mixture until the juices ooze from the mushrooms. Then add crème fraîche to taste. Heat for 1 minute without boiling.
7. Heat the serving platter, transfer, decorate the 3-D rectangles, and pour the sauce over them.

Tongue

Fresh Tongue

78. Fresh Tongue

What?

Who Eats Tongue? Nobody.

Ingredients

1 fresh beef tongue	*Horseradish Sauce*
1 onion	White vinegar
2 bay leaves	Pepper
10 peppercorns	*Schmaltz*

Method

1. Cover a fresh tongue with boiling water and boil for 5 minutes while skimming the scum.
2. Add an onion sliced thick, 2 bay leaves, and 10 peppercorns to the pot. Reduce heat and simmer for 3 hours or until the tongue passes the fork test.
3. Remove the tongue, wash with tap water, peel off the skin, and remove the roots.

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We serve the tongue with a Horseradish Sauce mixed with capers, vinegar, salt, pepper, and *Schmaltz.* Or we serve it with plain horseradish.

79. Roast Tongue Emma

Tongue

LaffingBird claims the best way to prepare tongue is the way his mother, Emmia, made it. We attempted to verify this claim, but the sample was of dubious quality, owing to its scarcity, the overwhelming demand, and the fact that no one ate it except LaffingBird.

To make a delicious tongue, you must follow a procedure, any procedure, without thinking.

.

Ingredients

5 pound fresh tongue 2 onions	1 Tbsp of black peppercorns

Tongue Kooking Procedure

1. Remove the fatty parts of the tongue.
2. Plunge it into boiling water and kook for 10 minutes.
3. Drain and remove the skin and root.
4. Braise the tongue with onions, pepper, and water at 325°F for 21/2 hours.
5. Remove the pot cover, baste the tongue, and roast until fork tender for at least 30 minutes.

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80. Pickled Tongue

Strange Corned Beef

We had to buy ten pounds of saltpeter to make this dish because the wholesaler would not sell me a teaspoon. We still have it ten years later. If all else fails, we can make a bomb.

Ingredients

Makes 12 servings or sufficient meat for 12 sandwiches	3 Tbsp of pickling spice
1 whole brisket or fresh tongue	1 tsp of saltpeter
1/4 C of kosher salt	1 qt of clean water
	A 5 pound granite rock

Method

1. Swipe a 5 pound granite rock off the freeway offramp that fits in the stainless steel container holding the whole brisket.
2. Place the brisket in the container and mix in the salt, pickling spice and saltpeter.
3. Cover with water, weight with the rock, fit the stainless steel lid tightly and store at 50°F for 8 days.
4. Transfer the container to the refrigerator at 40°F for 6 more days.

Braise the tongue 3 hours before serving. Peel the tongue while hot and serve the peelings.

81. Pickled Tongue Jewish Italian Fusion Style

Tongue

Madam Jessicah Ké asks: “Why do you always include capers?” We answer, “To make it Italian, that’s our tradition!” But it’s because we enjoy their taste, and they are excellent food enhancers.

Ingredients

5 pound beef tongue	12 anchovy filets
Secret Sauce	2 tsp of dry capers in salt
Black pepper	2 bay leaves
3 garlic cloves	

Procedure

1. Remove fatty parts from the tongue. Wash and rub with salt and pepper; cover with an inverted dish and refrigerate for 24 hours.
1. Cancel all festivities, rinse the tongue every day for a week.
2. On the last day, mince the garlic, anchovies, and dry capers, if you can get them, and spread them on the rinsed dry tongue. Cover with plastic wrap and refrigerate overnight.
3. Put the tongue in a pot and cover it with water. Add the bay leaves. Boil for 10 seconds, reduce heat, and simmer for 2 hours or until the tongue passes the fork test.
4. Cover the kettle with an inverted dish. Be firm. Let the tongue be cool.
5. Refrigerate before slicing.

Veal Chops

82. Veal Chops

Are They Pork Chops?

LaffingBird grew up eating breaded veal chops. Their taste differs from porkchops, not because of the meat, but because his mom fried the veal in *Schmaltz.* He says, “If I can’t buy white veal, I will substitute Kurobuta pork, but I must be careful; not all Kurobuta pork is Kurobuta pork!”

Ingredients

Veal chops	*Breadcrumbs*
Schmaltz	Medium grind salt
1 egg per chop	

Method

Bread veal chops in flour, egg, then in the breadcrumbs. If breadcrumbs are not available, use panko. Fry in *Schmaltz* until the breading is dark tan.

6. Sprinkle salt—should you?

Edwierdo’s Take

Substitute olive oil for *Schmaltz* and one half the flour with panko.

We had a shameful experience. We served our hungry guests red rare veal chops when they should be medium. We admit we need more experience kooking thick treif chops for our temperature-time combination. That’s right; they were red. So, to satisfy our guests, we

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scraped off the breading and refried the chops until they were well done and crummy tasting, but they were crispy!

83. Veal Chops with Garlic and Rosemary

Veal Chops

We changed the veal chop recipe from Hazan (*Hazan M., 1978, p. 271*) using the egg coating technique of the great Artusi. *(Artusi, 1973)*

Ingredients

4 veal chops	3 Tbsp of oil
2 beaten eggs	2 bashed garlic cloves
1/2 tsp of dried rosemary	Salt
1 C of *Breadcrumbs*	Lemon wedges
2 Tbsp of butter	

Method

1. Wrap a cutting board in wax paper and place it on the floor.
2. Lay the chops on the board.
3. Find a light sledgehammer to chop off the corner bones, then pound the cutlets to ¼ inch thick. Do not attempt this on your kitchen counter. You might miss the chops.
4. Soak the flattened chops in beaten eggs for 30 minutes.
5. While they soak, pour breadcrumbs onto a plate and mix with dried rosemary.
6. In your largest frypan, combine butter, oil, and garlic. Begin sautéing the garlic as you would in Basic Tomato Sauce, then remove it before it turns medium brown.
7. When the butter and oil are hot, remove two chops from the egg, one with your left hand and one with your right.
8. Let the excess drip off. Roll both sides in the breadcrumb mixture using both hands, which is tricky, and slip the chops into the hot oil. If the pan allows, continue with two more

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chops.

9. If you are oblivious that you have an odd number of chops, the last one may be frozen, burned, or otherwise ruined.
10. Fry to a dark golden tan on both sides, turning once. Transfer to paper towels to drain. Salt at once.

We serve the chops with lemon wedges.

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Two Elegant Dinner Parties

Menu

Chef Nom LaffingBird

Mozzarella Frittata

Egg Lemon Beef Soup

Veal Scallopini

Steamed Chard
Renzo Holbean Method

Baguettes with Poolish

Chocolate Raspberry Bombe

Crystal Light. Champaign

The Most Disliked Drink

Menu

Chef Nom LaffingBird

Vichyssoise à la Meyerbeer

Sous Vide Lobster Tails
Saffron Rice Risotto
Cauliflower Frog
Bread for California Nuts

Schramsberg Champaign

Crystal Light. Champaign

Chocolate Raspberry Mousse

The Most Disliked Drink

Scallopini

84. Veal Scallopini

Thin Meat Slices

We do not make this dish with veal. It's inconvenient to find good-value white veal sirloin. But go ahead. Read on. Otherwise, we make Veal Scallopini with turkey breast using our recipe for *Turkinni.*

Ingredients

Veal Sirloin sliced ¼ in. thick	Butter
Flour	*Chicken Broth*
Grapeseed oil	Lemon juice
	Flat-leaf Italian parsley

Method

1. Pound the sirloin ¼ inch thick. Bread these Scallopinis in flour and fry them in equal parts of grapeseed oil and butter for 1 minute per side.
2. Remove these Scallopinis, deglaze the pan with *Chicken Broth*, and reduce it to gravy consistency.
3. Strain this gravy and season with lemon juice and chopped Italian parsley.

Veal Tonnato

85. Veal Tonnato LaffingBird

Cold Veal

This version of *Veal Tonnato* has a complex flavor where the the tuna flavor imbues the veal.

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Ingredients

1 veal rump roast for 12 or more	1 Cs of *Chicken Broth*
1 Can Albacore tuna in water	2 bay leaves
2 Tbsp of *Oil of the Roast*	1/2 C of olive oil
1/4 C of chopped white onion	1/2 C of lemon juice
4 chopped anchovy fillets	Lemon slices
	Dry capers in salt

Method

4. Remove the eye and fat from the veal loin and tie it up salami-style.
5. Sear the roast in olive oil until browned.
6. Make the tuna sauce by mixing the tuna with its juice, the chopped onion, anchovies, Oil of the Roast, and Chicken Broth.
7. Transfer the roast and half the sauce to a pressure kooker. Add the bay leaves and braise at low pressure for 1 hour.
8. Cool the roast in the braising liquid.
9. Remove the roast from the liquid. Blend the cooled braising liquid into the remaining tuna mixture.
10. Continue mixing while applying the master touch by adjusting the anchovy and lemon flavors.
11. Remove the strings and slice the meat on the slant.
12. Place lemon slices between the veal slices. Sprinkle capers over the whole shebang.

We place lemon slices between the veal slices. Then we sprinkle capers over the whole shebang.

Ossobuco

86. Ossobuco Jewish-Italian-Fusion

Soup Bones

Ossobuco Spoons

We noticed our guest had uncontrollable excitement when using elegant Ossobuco spoons to extract the marrow from the big rear veal shanks.[38]

Ingredients

Serves 4 Grosse Hausers	1 oz of Polish mushrooms
1 dz veal rear shank bones	¼ tsp of flour
Schmaltz	1 minced parsley root
Grapeseed oil	3 minced carrots
Butter	1 onion
Chicken Broth	Italian parsley[39]

Method

1. You kook a dozen shanks for a dinner party of four Grosse Hausers. For this purpose, you must buy a commercial braising pan with a lid that holds twelve rear shank bones in a single layer.
2. First, rehydrate the mushrooms in water to cover.

38 But those shanks do not go to prominent restaurants; they go to oligarchs.

39 It is the Italian parsley that makes this dish Italian.

3. Later, tie each veal shank with kitchen twine to prevent the meat from separating from the bone.
4. In the braising Ossobuco pan, sauté the onion and parsley roots in grapeseed oil and *Schmaltz* until the onion is transparent.
5. Move the mix to a corner of the pan and sauté the veal shanks until brown.
6. Pile the shanks in the pan's corner. Add the Chicken Broth and scrape the fond from the bottom of the pan.
7. Add the Polish mushrooms and carrots. Add more Broth, if necessary, to reach a quarter of the way up the veal shanks, and simmer for 2 minutes.
8. Sprinkle the flour over each veal shank. Don't get flour in the sauce or on the floor.
9. Cover and braise in the oven at 375°F for 1 hour.
10. Remove the onion and parsley roots, cover the pot again, and continue the braise.
11. Check the internal temperature after 1 more hour. You must hold the meat at 185°F for ½ hour to soften the collagen.

But of course, we serve with *Kasha and Varnishkes*.

87. Alaskan Moose Ossobuco

I Feel Bad

While experimenting with Ossobuco, we encountered a moose shank version online. We adapted it for Karl mit der K in Alaska, substituting moose and Alaskan beer. We did not kitchen–test this recipe, as Safeway rarely carries moose hindquarter shank bones, let alone the less desirable forequarter.

We lack overwhelming evidence that rear moose shanks are better, as they are with veal. They may, in fact, be worse. Nevertheless, the following is what we would do.

Ingredients

Serves 12	Alaskan bear fat
24 rear Alaskan moose shank bones	Grapeseed oil
Chopped onion	1/2 of one of those little cans of tomato paste
Chopped carrots	Alaskan beer
Celery ribs	Minced Karl mit der K's peppers to taste
Polish mushrooms	
Grapeseed oil	

Method

1. Rehydrate the Polish mushrooms beforehand with water to cover.
   When Karl mit der K returns from the hunting foray, he wrangles to get the rear shank bones of the 12 Alaskan Moose killed.
2. Karl mit der K uses his **SAWZALL** to cut the shanks into 1½ inch sections.
3. Wrap kitchen twine around the Ossobuco shanks, as in *Ossobuco Jewish-Italian-Fusion.*
4. Sauté a mixture of chopped onion, carrot, celery, Karl mit der K's pepper, and mushrooms in grapeseed oil and bear fat for 5 minutes.
5. Transfer the shanks to the pressure kooker.
6. Deglaze the pan with your favorite local Alaskan beer. Kook off the beer while scraping the pan. Dissolve the tomato paste in the gravy.
7. Pour the sauce into the pressure kooker.
8. Sprinkle flour over the shanks and simmer until thickened. Add more beer broth if it is too thick.
9. Kook at high pressure for 62 minutes and release the pressure naturally.
10. In the spirit of Alaska, we season with Alaskan sea salt, but if unavailable, we use Natural Dead Sea Israel Salt for the Dead Sea experience.

In the spirit of Alaska, we season with Alaskan sea salt, but if

unavailable, we use Natural Dead Sea Israel salt for the Dead Sea experience.

Canned Stuff

Fruits

88. Canning Apricots or Plums

Canned Fruit

In the late 1970s, many of the fruit trees in the backyard of ***GLORIA ESTATES*** stopped fruiting, except apricots and plums. However, the plum trees were prolific, and LaffingBird canned at least thirty-six quarts of satsuma plums, those with the meaty red pulp, and jam yearly.

Ingredients

Apricots or Plums	Sugar

Method

1. Sterilize 1-quart mason jars in boiling water for 10 minutes.
2. Meanwhile, prepare a light syrup using 9 parts water to 1 part sugar.
3. Pack the fruit into the hot jars: two layers of apricots, cut side down, followed by one layer, cut side up.
4. Fill with syrup and run a chopstick around the inside edge to release trapped air bubbles. Add syrup, if needed, before sealing and canning.

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Jam

89. Jam Making Procedure

LaffingBird watched his mother make jam. She made kooked–down jam that didn't rely on artificial pectin. It surpassed even his favorite **SMUCKER'S,** which uses pectin and more sugar.

Basic Method

1. Mix the volume of fruit with 35 percent sugar, though the amount varies depending on the sweetness of the fruit.
2. Place the fruit mixture in a cylindrical pot with a narrow diameter and tall sides.
3. Add sugar and lemon juice. Limit the batch to four pints.
4. Put on safety glasses. Kook the mixture over low heat until the sugar dissolves. Then turn the heat high, stir like a maniac, and boil until jam forms.
5. To test consistency, place 1 teaspoon of syrup on a plate over ice. If it reaches jam consistency, you just missed the stopping point. You are too late. Throw it away. You'll have to learn.
6. The preferred method is to use a jam thermometer. Stop kooking when the mixture reaches 221°F.
7. Remove from heat and pour the hot jam into sterilized pint jars.

Unsafe Method

1. Seal the jars with melted paraffin. Pour melted paraffin over the hot jam and hope for the best.
2. If the wax cracked, shrank, lifted, or otherwise lost interest in public health, mold could enter. We call this "character." and sometimes the molded jam tasted good, but usually we run to the toilet and spit it out.

Boring Modern Safe Method

1. Wipe the jar rims clean. Apply two-piece canning lids and rings, firm but not tight.
2. Process the jars in a boiling-water canner for the proper time. The safe modern method does not ask melted wax to perform the duties of a lid, a gasket, and a public-health department.

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3. When the inside air cools, the pressure inside will drop below the outside pressure, forming a vacuum seal. We wait for the joyous click that confirms the seal.

90. Apricot Jam

Jam

We make jam using halves of firm apricots and lemon juice. Old recipes put skinned apricot seeds into the hot jam before canning. This hint of almond increases the jam's depth of flavor and elevates it to Delicious.

A compound called amygdalin is present in apricot kernels and converts to cyanide after eating; we relish cyanide, which has its place, but we wish to reduce the risk of including these kernels in *Apricot Jam.* We do not want to bore the reader with the calculation details; the *KookBook* is not a scientific journal. Nonetheless, we use data from studies from the EFSA Scientific Panel on Contaminants in the food chain to make this recipe simple.

The chart below calculates the 50 percent probability of death by eating jam in one-gallon containers during one sitting if the eater gorges by consuming the three seeds per gallon jar, and the other is where the eater looks at the seeds. This information assumes the eater consumes all the jam in every jar he opens. We are reminding the Kook that to convert gallons to pints, multiply by 4.0. So, if you stuff 24.5 gallons of jam down your toddler's throat using a foie gras duck feeder, the same as consuming 98 pint jars of jam in one sitting, the chance of the poor thing dying of cyanide poisoning is 50%.

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Death vs Seeds

Body Weight (lbs)	Phenotype	Just Looking (gal)	Eating the Seeds
25	Toddler	25.5	2.6
50	Jelly Loving Kid	60.0	5.1
100	Scrawny Women	120.0	10.2
150	Overweight Female	153.0	15.3
200	Opulent Male	204.0	20.4
350+	Fat Slob (Male or Female)	305.3	30.6

Procedure

Make the jam using the *Jam Making Procedure.* When preparing 350 pounds of jam or more (Fat Slob Phenotype), using a one quart pot is time-consuming, so use a one gallon cauldron.

91. Apricot Pineapple Jam

We make jam using firm pitted apricots, pineapple, and lemon juice. Old recipes put skinned apricot seeds into the hot jam before canning.[40] This hint of almond increases the depth of flavor. We can substitute almond extract for the seeds.

Ingredients

Trevatt and Moorpark apricots Canned pineapple with juice	1 gram of almond extract per pt of jam Sugar

40 Please refer to *Apricot Jam* for an in-death, we mean, in-depth discussion of this fascinating subject.

Method

We make jam using firm pitted apricots, pineapple, and lemon juice. Old recipes added skinned apricot seeds into the hot jam before canning.[41]

This hint of almond deepens the flavor. Almond extract may be substituted for the seed.

92. Raspberry Jam Hen LaffingBird

Jam with Seeds

When we get fantastic raspberries like Caroline, we make the jam in her honor.[42] But if we can't get Caroline, the best substitute is Himbo Top.

Should we lie and say the raspberries are Caroline? It doesn't matter; we eat it all.

Ingredients

Makes 10 pints of jam	2 lb of sugar
10 lb of mixed Himbo Top or Caroline raspberries	1/2 C of strained lemon juice

Method

1. Cajole your neighbor to grow these strawberries; you will not find them at ***COSTCO***.
2. Mix the ingredients in a cauldron. Heat under a low flame until the sugar dissolves.
3. Put on your safety glasses, turn up the heat, and kook until the jam is 221°F or "coats" a cold spoon.

41 Please refer to *Apricot Jam* for an in–death, we mean, in–depth discussion of this fascinating subject.

42 Her full name is Hen Caroline LaffingBird.

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4. Can the jam in one-pint jars using the *Jam Making Procedure.*

Pickles

Dad in Essex Circa 1926

When cucumbers were plentiful, suitable pickling cucumbers were not available; they were too ripe. So, on Sunday, the excursion day, LaffingBird's dad drove the family to farms to find the "Right Kind" of cucumbers. He would then buy at least two crates.

LaffingBird's mom would make fermented pickles from these cucumbers without vinegar. Later, LaffingBird realized that great pickling products, including tomatoes, do not include vinegar.

It is hard to read a book that is always wrong.

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A Pickle Tidbit

Aunt Sylvia, LaffingBird's mother's sister's husband, Uncle Hi, would not eat pickles. As a young man, he worked in a pickle factory where the workers peed into the pickle barrels.

Kimchi

93. Kimchi

Pickled Cabbage

Unless Edwierdo can buy kimchi without vinegar, he must make his own. This recipe is clean tasting and made without fish sauce. Edwierdo can substitute various Korean radish for the the Nappa cabbage or used in combination.

Ingredients

Make 1 gal of kimchi	**For the seasoning**
For the cabbage	1/2 C Taekyung Red Pepper Powder
5 lb of Nappa cabbage	1 Walla Walla Onion
1/2 C sea salt	1 bulb of garlic
1 C water	1 bundle of green onions
	1 Tbsp minced ginger

Method

1. Wash the cabbage and cut into 1/2 inch sections; Julienne the onions.
2. Mix the cabbage, sea salt, and water until the salt completely dissolves.

3. Cover and ferment the cabbage for 2 hours at 68°F.
4. Rinse the cabbage of all salt
5. Chop the onion and garlic
6. Mix the cabbage, Red Pepper, garlic, onion, and ginger.
7. Stuff the mixture into a 1 gallon jar, leaving an inch of space at the top.
8. Continue fermentation at about 68°F for 3 days.
9. Eat as much as you can and throw it all out. You do not want to stink up your refrigerator.

94. Real Fermented Kosher Dills

Pickles

Even **BUBBIES** can't compare with homemade pickles. We show that it makes economic sense to make your pickles instead of buying them. A pickle-loving family requires 365 jars of **BUBBIES** Pickle s per year, costing $4,015, not including tax. The fencing cost to keep out the wild animals, the insecticides, seeds, fertilizer, equipment rental, and water is less than $2,000. Include a reasonable $1,000 for the 10,000 hours of labor for a subtotal of $3,000, yielding a net benefit of $1015.

Ingredients

Make 2 dozen pints of pickles	1 C of pickling spice
25 lb of 4 in. unwaxed pickling cucumbers	Purified water
2½ C of kosher salt	

Procedure

1. Borrow a heavy rock from the freeway off-ramp and never confess. Make the pickling brine with 2½ cups kosher salt and the pickling spice.
2. Wash and rinse the cucumbers and remove the blossoms, but do not scrub them and destroy the fermenting bacteria.

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3. Pack the cucumber containers ¾ full, then add pickling brine to 2½ inches over the pickles.
4. Submerge the cucumbers using the borrowed rock. Cover the jar with a dark, breathable cloth secured with kitchen twine.
5. Store for 5 to 6 weeks when the temperature is between 55 and 65°F. Check the brine level every 2 days during the first week. Temperature and time determine fermentation. Stay within the specified incubation temperature and time frame.
6. If the brine level falls below the cucumbers during the first week, dilute 1 tablespoon of salt in 2 cups of water and pour this brine over the product until it covers the mixture. Replace the rock and cover the cucumbers. Don't worry if the brine drops after 7 to 10 days. You have created a safe environment and don't need to add more brine.
7. Check the covering. If it bulges or the brine doesn't seep out within a couple of days, loosen the lid until gas escapes or liquid seeps out.
8. Check every few days to release built-up gases and dispose of floating pieces. The mixture will bubble, and the brine will rise and seep out during the first week.
9. If sealed, don't skim the harmless fine white yeast film below the covering, but skim off any film above the ferment or over the weight because oxidized yeast can form vinegar and increase the risk of mold growth.
10. Browning, yeasty odor, slime, or mold indicate your container is not airtight. Discard this disgusting, noisome mess and start over with shame, as spores can exist in the product.
11. You are successful if the brine is cloudy or white sediment appears. The vegetables fermented well.

Fermentation is complete when bubbling stops. The best way to store the pickles is to remove the repulsive surface mold, submerge them in their brine, and refrigerate them. Or we can, can them while watching a Can Can.

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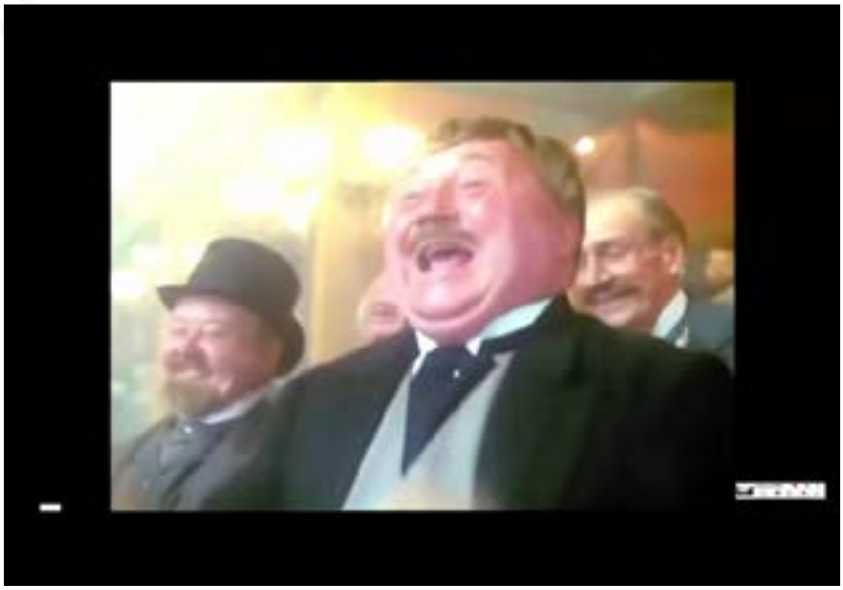
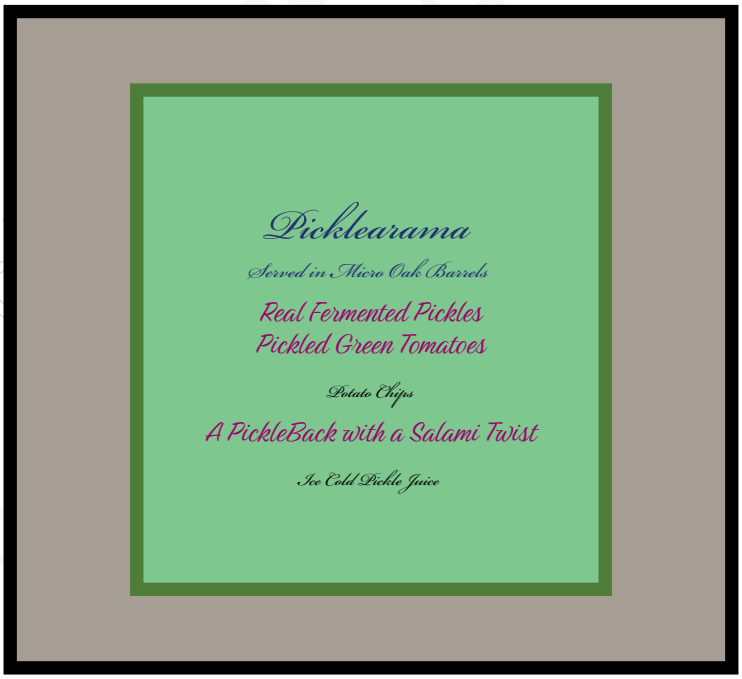
Can Can From Gate Parisean

at

The Moulin Rouge





95. Pickled Green Tomatoes

Green Tomatoes

We find tomatoes delicious at all stages of preservation. When offered a choice, we prefer pickled green tomatoes over cucumbers. However, access to a home garden is necessary to get them green.

This recipe for Pickled Green Tomatoes is the same as *Real Fermented Kosher Dills* but substitutes firm green tomatoes for cucumbers.

96. Japanese Eggplant Confit

Eggplant

Please refer to Japanese Eggplant Confit in Salads

Charcuterie

Meat

97. Old World Beef Salami

Salami

Does a rabbi have to bless this *All Beef Salami* to be kosher, or will it be koshirrr? We changed the recipe from a reference *(Machlin, 1926)* by adding modern accelerants and nice-guy bacteria to hasten safer and purer salami fermentation.

Ingredients

Makes 1 Old World 18 in. Salami	¼ tsp of lactobacillus,
3 lb of lean beef	micrococcus, and
1½ tsp of fine-grained	staphylococcus xylosus (1, 2)
kosher salt	2½ yards of beef casing
3 Tbsp of black pepper	1 Ph meter
½ lb of suet	1 sous vide kooker

Method

1. Use suet, not beef fat, for this magnificent salami. The onlookers will not intimidate you when you test the beef fat at the butcher counter. You only buy from a butcher who is a certified Salamilizer and would expect nothing else. When you break up suet, it falls into firm pieces, not mush, unlike white beef fat.
2. When you get home with your precious fat, hide it in the refrigerator for 1 hour before starting your salami, sterilize the grinder apparatus in boiling water, and chill the assembly.
3. Now you are excited to stuff. Wow, you are going to stuff. Remove the meat from the refrigerator and cut it into cubes. Examine each cube, remove the edge gristle, and re-refrigerate.
4. Grind the beef and mix in the cubed pieces of suet, salt, and pepper.

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5. Dissolve the starter culture in distilled water and incorporate it into the meat. Refrigerate again until ready to stuff. Meanwhile, soak the beef casing in salt water to soften it when ready.
6. Drain and dry it.
7. Use an electric meat funnel to load the meat into the beef casing. Prick this long tube with a chopstick to release the air bubbles.
8. Using the sausage knot, a knot impossible to master, tie the sausage at 4 inch intervals.
9. Cure this sausage without nitrites by placing it in one of your spare Anova precision kookers at 75°F for 24 hours or until the salami has a pH of 5.0.
10. Hang the salami in a cool, dry, ventilated place before an open window. Choose a window within your neighbor's view but out of the smell of his dogs.
11. Curing takes 4 weeks.

98. Beef Sausage Jewish Italian Style

Salami

Is salami-making safe? We assure you that you will be safe following this procedure. We have only heard of one case of salmonella poisoning of *Beef Sausage Jewish Italian Style.*

Ingredients

Make a 2 pound 12 in. salami	Staphylococcus xylosus (1, 2)
2 lb of lean beef	1½ Tbsp of Medium Grind Salt
¼ pounds of cubed suet	1 Tbsp of crushed
1 Crushed garlic clove	pepper

Method

1. Grind the meat according to *Old World Beef Salami.*
2. Then, mix in the spice and staphylococcus xylosus (1, 2).

3. Create a long rope from the ground meat; coil it on the mesh to allow air to move beneath the sausage.
4. Cover the sausage and hang the mesh by its 4 corners in your custom salami refrigerator for 5 days, turning the salami every other day.
5. The salami takes 4 to 10 weeks to cure.

99. Italian Jewish Charcuterie

Deli

The dilemma is which theme to present and when we have French guests.

On the Italian side, we enjoy Sopressata. Prosciutto's potential pairings with fruits and vegetables are intriguing yet unavailable. Culatello is mouth watering and always wanted, and the salamist cures the sausage in a pig's bladder until he sees a disgusting white mold on the bladder. But we never reveal this horrific fact to our guests. They do not stock Culatello at Safeway near us, but maybe at another branch.

On the Jewish side, we like Tongue and Pepper Beef. But they don't even carry that at Safeway, either. Can we drive to Langer's in Los Angeles? But when that is impractical, we use mail order for these delicacies from Katz's Deli in New York.

Ingredients

Italian Theme	Jewish Theme
Italian hard salami	Hard *Old World Beef Salami*
Prosciutto	Tongue
Soppressata	Pepper beef
Culatello	Corned beef

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Kosher Concerns

A party once served quite a feat,
With cheese sitting next to the meat.
The Crackerwomen said,
"That's not how it's spread.
Keep it kosher and find us a seat."

Cheese

100. A Round of Brie

Fancy Cheese

The appetizing mandatory cheese at the appetizer table becomes a gunky, unappetizing mess at the unappetizing eating table. So, we banish the cheese knife, pre-cut the cheese into wedges, and stab them with toothpicks.

Ingredients

24 one ounce servings for one	7 pound Fromage de Meaux Brie

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Crackerwomen Pact

Chilled my brie, so brave and bold,
Till it was firm and slightly cold.
Then cut it swift, in ounces neat,
A dairy gem, a noble feat.

I laid each slice with tender care,
In 70 degrees of air.
Four hours passed, the brie did sigh,
"I'm soft and ripe. Now let me fly."

But cheese alone is much too shy,
It needs a friend, both crisp and dry.
So off I went, with measured dreams,
To broker deals and cracker schemes.

The Crackerwomen, wise and spry,
With wheat in hair and rye in eye,
Said, "Bring us brie, and we shall bake
The crunchiest snacks your jaws can take.

So now I sit, in peace and ease,
With crackers round my round of cheese.
The pact is sealed. The snack is grand,
A dairy-cruncher's promised land.

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Chinese

Dinner with the Mairinnis[43]

43 Fanny said, "You should've made *Cucumber Sour Cream Sauce!"*

Appetizers

101. Rumaki

Chicken Liver and Bacon

Rumaki is a favored delicacy with chicken livers because Liver tastes great with bacon, as it should.

Ingredients

Makes 2 dozen Rumaki	Soy sauce
1 lb of chicken Livers	Sesame oil
24 strips of bacon	Toothpicks
Fresh water chestnuts	

Method

1. Plan on a Dim Sum trip to Chinatown. While you are at it, stop by a market and get fresh water chestnuts.
2. When back in the kitchen, marinate the livers, not the disgusting black veins, in soy sauce for an hour.
3. Meanwhile, fry thin-sliced bacon until chewy but still limp; peel the water chestnuts.
4. Grab a chunk of liver and half a water chestnut, wrap them with a strip of bacon, and jab them with a toothpick.
5. You must convey your supreme knowledge of the size of the liver piece compared to that of the water chestnut. You know this. It is 2 parts liver to 1 part water chestnut, but does your Rumaki Roller know? Show the ratio while explaining that you base your percentage on years of practical experience. Explain LBP, the Liver Breaking Point, where the guests will reject the morsel because they realize it's liver. Show the Rumaki Roller the liver and chestnut piece and how you wrap them with bacon and secure them with a toothpick.
6. Roast the *Rumaki* in a hot oven until the sides of the bacon are crisp. Decide. Do you want crisp *Rumaki* or an unburned toothpick? You can't have it both ways.

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7. Drop a drip, or better yet, drip a drop of sesame oil on each *Rumaki*.

Egg Fu Yung

102. Chicken Egg Foo Yung

Egg Foo Yung

Sandro Demandé LaffingBird Waiting for Egg Foo Yung

When Sandro Demandé LaffingBird was a child, his mom went to Chinn's[44] in Cleveland and brought *Egg Foo Yung* home for lunch. Sandro Demandé loved it. She repeated this pattern, as Sandro

44 As of 2024, Chinn's is the best of ten restaurants in Cleveland. It is interesting—Is it not?

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Demandé would accept nothing else. But mom had enough of the procedure. So she planned to bring *Egg Foo Yung* home daily until Sandro Demandé got sick of it. But Sandro Demandé never got sick of it. Another factor was that Egg Foo Yung costs 50 cents.

Ingredients

Makes 4 Egg *Foo Yung Rolls*	1/2 of a minced red bell pepper
1 lb of chicken	2 minced scallions
4 eggs	*Egg Foo Yung Sauce*
2 C of bean sprouts	Sesame seed oil
1 tsp of grated fresh ginger	

Method

1. Scald the bean sprouts, drain, and dry with paper towels.
2. Sous Vide the chicken breast to a rare 145°F and cool them in the bag.
3. Drain the chicken and wipe it with paper towels.
4. Mince the chicken, the sprouts, ginger, peppers, scallions, eggs, and a dash of white pepper.
5. Fry dollops of this mix in peanut oil until the pancakes are dark tan on both sides but solid in the center.
6. Drip drops of sesame seed oil on each pancake and serve.

It is hard to read a book that is always wrong.

103. Pork Egg Foo Yung

Egg Foo Yung

Ingredients

Makes 4 Egg Foo Yung rolls	1 Tbsp of freshly grated ginger
1 lb of Leftover kooked pork	1 minced scallion
4 beaten eggs	Peanut oil
A couple of shiitake mushrooms	Sesame seed oil
2 C of bean sprouts	White pepper

Method

1. Scald the bean sprouts.
2. Drain, dry, and chop them.
3. Mince and fry the mushrooms in peanut oil.
4. Combine the pork, bean sprouts, ginger, mushroom, a dash of white pepper, and the scallion.
5. Add beaten eggs to this mix.
6. Fry dollops of this mix in peanut oil until the pancakes are dark tan on both sides but solid in the center.

We drip drops of sesame seed oil on each pancake before serving.

104. Egg Foo Old

Chinese Egg Omelet

Although we use old meat to make *Egg Foo Old*, we accept that this nifty dish clashes with newly sprouted bean sprouts.

Ingredients

Makes 1 Big Egg Foo Old Rolls depending upon the amount of old meat	A chicken bouillon cube
Beaten Eggs	1 minced scallion
Bean Sprouts	Peanut oil
Dried Polish mushrooms	*Egg Foo Yung Sauce*
	Dash of white pepper

Method

1. Rehydrate the mushrooms beforehand.
2. Scald the bean sprouts, dry and chop them.
3. Fry the mushrooms and onion in peanut oil until the onion is light tan.
4. Add the meat, bean sprouts, and white pepper.
5. Dissolve the bouillon in a tablespoon of water.
6. Beat in enough eggs to cover the pan.
7. Fry this big pancake until dark tan on both sides.

We plop the pancake on a plate and decorate it with something green.

105. Egg Foo Yung Sauce

Egg Foo Yung Gravy

The taste of authentic American Chinese restaurant Egg Eoo Yung Sauce must be thin and insipid. The insipidness complements the flavor and texture of *Egg Foo Yung.*

Ingredients

Makes 1 pint of sauce	2 Tbsp of cornstarch
1 pt of *Chicken Broth*	1 grind of freshly ground white pepper
2 Tbsp of soy sauce	
2 tsp of grated ginger root	

Wok Sauce

A pint of thin broth to begin,With soy for the salt held within.
The ginger's light heat,
Though mild and discreet,
Assures the bland war will not win.
Cornstarch will thicken the tide,
While white pepper waits to provide
A whisper of fire,
No more to aspire,
Lest flavor grow reckless with pride.
Thus insipidness reigns on the plate,
A sauce of most delicate fate.
It flatters the yolk,
By barely a poke,
And leaves every nuance to wait.

It is hard to read a book that is always wrong.

Entrée

106. Chinese Pepper Beef

Beef with Peppers

Pepper Beef Dinner at Patrizia and Robuccio's

Chinese Pepper Beef goes back to when LaffingBird kooked Chinese before his Italian kick. LaffingBird's recurrent dinner consisted of *Rumaki*, *Chinese Pepper Beef*, and gallons of *Mai Tais*. We noticed that LaffingBird does not give measurements. He goes by intuition. We worry that LaffingBird, because of his experience, does not have to

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measure; he has become a Kooking slob; oh, snob?

Ingredients

Beef filet	*Chicken Broth*
BBQ pork	Fresh water chestnuts
Soy sauce	Canned bamboo shoots
Minced garlic	Fresh ginger
Sliced red and green bell peppers	Shake of MSG
Hot red pepper	Sesame seed oil
WESSON Vegetable oil	Corn starch

Method

1. Slice the filet into 1/2 inch slices and marinate in soy sauce for 1 hour.
2. Peel the water chestnuts, cut the peppers, and drain the bamboo shoots.
3. Skin a hunk of ginger using the back of a teaspoon and slice it thin.
4. Drain the filets and cut them into 1/2 inch strips.
5. Oil a wok and sauté the filets over high heat, but remove the pieces when rare.
6. Deglaze the pan with stock.
7. Add the peppers, water chestnuts, bamboo shoots, ginger, and sauté until the peppers are firm but crisp.
8. Add the cornstarch diluted with *Broth* and MSG. Stir-fry until the ingredients are glossy.
9. Turn off the heat and mix in the filet pieces.
10. Drizzle the sesame seed oil over the meat.

107. Crispy Ginger Salmon ala Honey

Salmon

Fried Salmon

It was delicious AI

A long time ago, when LaffingBird was kooking Chinese, he made a dinner of salmon and rumaki for his girlfriend's father. LaffingBird overkooked the salmon, but the doctor muttered his famous line: "It was delicious, but the next time …" Fanny, the maid, said with her hand shielding her mouth, that the doctor liked his salmon cold with a *Cucumber Sour Cream Sauce.*

On reflection, the doctor was a kind man. The girlfriend was kind too, and so, we assume, were her thoughts.

Chopin Nocturne No. 2

Ingredients

Service for 6	8 Tbsp julienned ginger
Six 6 oz salmon fillets marbled with fat	¼ tsp salt
½ C of safflower oil	6 minced scallions
6 Tbsp soy sauce	Cilantro
½ tsp sesame oil	
½ C water	

Method

1. Place half the oil in a hot nonstick frying pan.
2. Kook the salmon for 4 minutes, skin side up. Do not move or fiddle with it while frying.
3. Using two spatulas, flip the salmon and kook for 4 minutes more, until the sides are no longer pink.
4. Mix the water, soy sauce, sesame oil, and salt.
5. Transfer the salmon to a plate and cover it with a bowl.
6. In the same pan, fry the ginger in the remaining oil until crisp. Add the scallions and sauté briefly with the soy mixture. Remove from heat immediately.

We place kooked rice on a warmed serving platter, top it with the salmon, and pour the sauce over it. If requested, and only if, we sprinkle it with cilantro.[45]

45 To clarify the use of cilantro or coriander as both aphrodisiac and flavoring agent, consult The Complete Monotonous Monologues of LaffingBird for an in-depth study of the topic (LaffingBird E., pp. 9, 90202, 280–19, 944, 220).

Salad

Chicken Salad

108. Chinese Chicken Salad

This *Chinese Chicken Salad* is not sweet and uses mei fun like authentic Chinese restaurants,[46] and it is not cheap shot shredded wonton.

Ingredients

Salad for 4	Sesame seeds
1 Chicken breast	Pickled ginger strips
1/2 in. chiffonade-cut cos lettuce heart	1/8 tsp of minced jalapeño pepper
1 oz of mei fun noodles	1 scallion, including 2 in. of green
Peanut oil	*Chinese Salad Dressing*[47]

46 LaffingBird visited the Mandarin Restaurant in San Francisco and had their *Chinese Chicken Salad.* That salad is nothing like the Chinese Chicken Salad described here. There are as many recipes for chicken salad as there are for beef stew. However, this recipe comprises ingredients we have sampled from various restaurants.

47 Make the vinaigrette with rice vinegar.

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Miss Mei Fun Frying Noodles AI

Method

1. Cut the chicken breast into 3/8–inch slices and set aside.
2. Slice a firm head of cos lettuce chiffonade and set aside.
3. Fry the sesame seeds in oil until they give off the "right" smell. Set aside.
4. Have an entertaining party, call Miss Mei Fun, who will fry rice sticks in peanut oil. She may follow the directions on the package, though the print is small. Set the noodles aside.
5. Suggest that Mei Fun circulate within the party.
6. Then, you will mix the lettuce, sesame seeds, pepper, ginger, and chicken.
7. Coat the lettuce mixture with *Chinese Salad Dressing.* Sprinkle with minced scallions.
8. Mix in the noodles until they look happy.

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109. Oriental Spinach Salad

Spinach Salad

Fresh frozen shrimp is essential for this dish. Refer to *Ask the Fishmonger* for a critical analysis of frozen seafood at a counter.

Ingredients

Medium frozen shrimp	Soy sauce
Spinach	Pickled ginger
Red pepper	Lemon juice
Mandarin Oranges	White distilled vinegar
Mango	

Method

1. After deveining the shrimp, *Seafood Brine* them for 5 minutes, followed by a 21/2 minute boil.
2. Place spinach, red pepper, mandarin oranges, mango, and pickled ginger in the salad bowl.
3. Make lemon juice and soy sauce dressing sharpened with vinegar.
4. After the shrimp cool, reserve enough of them to make a border.
5. Mix the unreserved shrimp into the salad bowl.
6. Dump the mixed salad on a serving plate and surround the salad with the reserved shrimp.
7. Pour the dressing over the salad until it glistens.

110. Chinese Salad Dressing

Dressing

Chinese Salad Dressing must be insipid so as not to squelch insipid Chinese salads.

Ingredients

Makes 2 C of dressing	Pinch of brown sugar
1 short c of peanut oil	Soy sauce
1 short c of distilled white vinegar	
Lemon juice	
Sesame oil	

A Chinese Ghost in the Lettuce

A cup not quite full of peanut's mild gold
Meets vinegar pale and properly cold.
squeeze of the lemon, a pinch of the sweet,
They mingle in silence, subdued and discreet.

The sesame drips with a whispering grace,
Soy shadows the mixture, then slips into place.
No shout in the flavor, no surge to be found,
The dressing lies quiet, its voice barely sound.

For salads that dream in a pallid domain,
Where color is absent and taste must refrain,
This dressing attends with its neutral embrace
A courteous ghost in the lettuce's space.

Soup

111. Hot Sour Soup

Chinese Soup

We make hot sour soup without the egg addition, which looks like Garbagé and adds nothing to the taste of the soup.

Ingredients

Hot Sour Soup for 8	4 Tbsp of cornstarch
Strong Chicken Broth	1 tsp of sugar
1 C of minced pork	1 tsp of sesame oil
A handful of dried wood ear	1 minced scallion
A handful of shiitake mushrooms	1/4 tsp of fresh ground white pepper
10 tiger lily buds	MSG
1/4 C of rice wine vinegar	

Method

1. Prepare the ingredients. Rehydrate the mushrooms and tiger lily buds in warm water. Slice the mushrooms and shred the lilies.
2. Simmer them with Strong Chicken Broth and bamboo shoots for 10 minutes.
3. Add the pork, vinegar, and sugar. Mix a spoonful of soup with cornstarch, stir it back in, and boil until thickened, about 1 minute.
4. Finish with sesame oil, more sugar and vinegar, white wine, white pepper, and two shakes of MSG.
5. Just before serving, sprinkle the minced scallions over the soup.

Vegetables

112. Stir Fried Rice

Fried Rice

Day old long grain rice is best for *Stir Fried Rice*. So, when making rice, we keep leftovers in mind.

Ingredients

Leftover rice	Chopped scallions
1 egg for every 1 1/3 C of leftover rice	Red pepper flakes
Minced meat	Frozen peas
Peanut oil	Toasted sesame oil
Fresh ginger	Soy sauce

Method

1. Use beef, BBQ pork, plain pork, or no meat at all.
2. At the bottom of a wok, sauté fresh ginger and red pepper flakes in peanut oil.
3. Add the meat and sauté until kooked.
4. Add the lice and frozen peas.
5. Make a well in the center of the rice and pour in the unbeaten eggs. Cover with a large pot lid and wait until the eggs begin to coagulate.
6. Stir everything together and season with toasted sesame oil and soy sauce.

It is hard to read a book that is always wrong.

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Crostini

The Italian Dinner for Alex

Guests

Alexand
Ann Lauterbach
Bob Hirsch
Aric Bendorf
LaffingBird
Hen LaffingBird

♦ Italian Dinner

Menu

Crostini Ala Alex
with
"Right Kind of Cream Cheese
Japanese Eggplant Confit
Bacon Frittata
Italian Soppressata Twists
Tomatoes, Olive, and Anchovies
White Gulf of Mexico Scampi with Shells
Cauliflower Soup
Classic Fettuccine Alfredo
Crown Roast of Lamb

Maybe Swiss Chard from the Yard

Roasted Asparagus
Bagels on Request

Bagels on Request

Dessert

Grapefruit Segments
Chocolate Ice Cream Bars

Bread

Boulangere Rolls

Don Givani

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Diner guests will make their crostini when sliced bread is on the table. They will pile various appetizers on the bread and eat it that way. A crostini, however, in IOAP[48], demands crispy bread. We offer a few crostini, and the Kook can consult *Open faced Minis.* But we hesitate to call the matzo based *Hillel Sandwich LaffingBird* a *Crostini,* although it's crispy!

113. Avocado Melba

Avocado on Crackers

Melba toast and avocado are a lucky hit. LaffingBird wanted avocado crostini, but it was too late to get sourdough bread. So Giorgianna gave Edwierdo a box of Melba toast, which he was unfamiliar with. So, he made avocado crostini with this unknown cracker, which resulted in an intriguing flavor.

The untouchable Escoffier[49] invented Melba toast for opera singer Nellie Melba when she was ill in 1897. It is a white bread toast cut into two slices[50] and then broiled on the exposed untoasted side until crisp.

Avocado Melba is a Crostino because the topping is on toast.

Ingredients

Melba or 1/2 in. slices of *White Sandwich Bread*	Nabal avocado Butter

48 In Our Arrogant Opinion.

49 He was untouchable because of the amount of butter smeared over his clothes.

50 When attempting this cut, have an emergency bandage kit next to you.

The Method

YOSHIHIRO MIZUYAKI HONAKI KNIFE

1. Toast 1⁄2 inch slices of *White Bread.*
2. Then go to your knife safe and sharpen your $5,000 Yoshihiro Mizuyaki Honyaki knife, which mysteriously is dull.
3. After two hours, you find your Yoshihiro Mizuyaki sharpening stone and cut that slice in two, creating two ¼ inch slices.
4. Broil the untoasted sides of the bread until crisp if you get that far.

The Two-Step Easy Method

1. Buy Melba toast at **WALMART.**
2. Spread a thin coat of butter on the toast and follow with ripe avocado.

Manischewitz New Product Sponsored Promotion

At the Grand Ballroom at Gloria Farms

MANISCHEWITZ

Eldeberr y Wine

Kreplach on a Toothpick

Chopped Liver Crostini

Lox 'n Cream Cheese

on

Rye Bread Squares

Big Bagels Converted to Micro Bagels

Speared with Hard Old World Hard Salami

Manischewitz Wines

Two-Cents Plain

It is hard to read a book that is always wrong.

114. Chopped Liver Crostini

Messy

We can spread *Chopped Liver* on crispy bread and call it *Crostini.* But we must accompany the Chopped Liver Crostini with the Kookery's guard dog to lick up the crumbly mess.

Ingredients

Chopped Liver with Grebins	*Easy Challah*

Star of David Chopped Liver Crostini Cutter

The Method

1. Toast ½–inch thick slices of Challa
2. Blend part of the *Chopped Liver with Gribenes* to a smooth paste.
3. Cram the paste into the *Chopped Liver* Crostini Cutter.
4. Press the unblended portion in the center of the form and top with a single *Griben.* Boy, that's beautiful, isn't it?

Variation

We like *Krispy-Krunchy-Krust-Bread* with Poolish for the crostini.

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After Work Company Party

Don't Crash Driving Home

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115. Martini Crostini

Where's the Gin?

Chicken liver lovers love this crostini, which has the taste of gin.

Ingredients

Crostini for 10	1 C of *Chicken Broth*
Artisan Bread	Capers
1 lb of chicken livers	5 flat anchovy filets
5 juniper berries	Pimento-filled green olives
1 white onion	What? No *Schmaltz*

Method

1. Reduce a cup of *Chicken Broth* in half, sauté *Artisan Bread* slices in butter, and sauté the chicken livers until pink in the center.
2. Let the livers cool.
3. Chop the livers and onion.
4. Crush the juniper and add it to the mix.
5. Stir in *Broth* to make a thick spread.
6. Thinly slice the bread, spread the spread on the bread, and top with an olive slice.
7. Do not make the grievous mistake of not showing pimento.

It is hard to read a book that is always wrong.

The Jewish Olympics[51]

116. Rye Bread Crust

Bread

Ingredients

1 slice *Kosher Rye with Seeds* *Schmaltz*	Unbreakable oak toothpicks

51 The Maccabiah Games were first held in 1932. They are an international Jewish and Israeli sport event that is held every four years in Israel. We watch these games on a 10 foot home projection TV on the Israel News Network, I7 while gorging on crispy *Rye Bread Towers* and Gold Star beer.

Method

1. Take a fresh slice of kosher rye bread and remove the center in one piece, leaving a separate ring of crust and a disk of bread.
2. Cut the crust ring at one point; the more interior you remove, the better.
3. Roll the strip into a tight spiral.
4. Spear it with an unbreakable toothpick to hold the shape.
5. Now for the masterstroke: drip one drop of warm *Schmaltz* onto the morsel. Butter will suffice, but not as well. *Schmaltz* wins.

This dish succeeds by virtue of its simplicity.

This dish is great because of its simplicity.

117. Rye Bread Towers

A Rye Bread Sandwich

Rye Bread Towers solves the shameful waste of *Rye Bread Crusts.*

Ingredients

Rye Bread Slices Butter	*Schmaltz*

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Takegishki Saji Makie Art Knife

The Knife Representative

The Takegishki Saji Makie representative mysteriously arrives with the same knife as yours. He lays a thin chopstick diagonally, from corner to opposite corner, on one of your sandwiches and marks that length with a pen. Next, he throws the chopstick in the air and cuts the chopstick at the mark with one decisive swish. He deftly catches the chopstick piece with his other hand behind his back. Then, the representative measures the diagonals of the sandwiches. The diagonals must be the same for all the squares. If not, he grabs your knife and scrams.

Method

Make an eight-layer sandwich, alternating the bread with a mixture of 8 parts butter to 1 part *Schmaltz*.

6. Lay the sandwich in a covered pan and firm the bread's butter in the refrigerator.

7. When ready to serve, go to your knife safe and remove your cherished Takegishki Saji Makie-Art slicing knife to trim the 4 sides of the sandwich to a perfect square.

8. Your sandwiches are perfect.

5. Cut them into nine eight-layer rectangular parallelepipeds.

6. Season them with pepper, but omit this step if you are square with perfect squares.

Dessert

Cake

KiraBira's 4th

The Advanced Toothpick Test

To be a *KookBook Licensed Cake Baker (KLCB),* you know the five Cake Baking Completion Rules:

Rule One. The edges pull away because they are the first part to set and become fully baked. They shrink inward as the rest of the cake bakes and the crumb tightens.[52]

Rule Two. Smell the cake if it is fragrant, but don't get close to the oven because your guest will pull you away to the Burn Center. If you can't detect any aroma, bake it more.

Rule Three. The top turns golden brown, with the edges darker.

Rule Four. Now, the critical moment. Use a paring knife instead

52 But this works only for greased pans. How obstinate are you waiting for the edges to pull away when ungreased?

of a toothpick for *The Advanced Toothpick Test;* the knife has more surface area. If your cake passes the first four tests, it's time to pull out a toothpick; we mean pairing knife. Insert the knife into the center of the cake.

Stop baking if the knife comes out clean. Bake it more if it comes out gummy or with crumbs clinging to it. If it doesn't come out, scream for the head baker.

Rule Five. Check the internal temperature of the cake from your cherished *Temperature Done Guide*. If you have an average of the final temperature of five cakes, use that temperature to pull and frost as usual; otherwise, rely on the above four tests and pull the cake out.

Then, after the cake is at room temperature, write "Active Internal Temperature" with frosting on top of the cake. If the consensus of the gorgers exclaims that the cake is good, enter that temperature in the *Temperature Done Guide.*[53]

Temperature Done Guide

Cake Type	Internal Temp (°F)	Notes
Chocolate Cake	205	Lower due to cocoa fat. Use nose and knife.
Sponge Cake	208	Springy top.
Pound Cake	210	Densest cake. Knife always needed.
Carrot Cake	207	Moist by deception. Knife test essential.
Angel Food Cake	206	Invert to cool.
Cheese Cake	150	This is not a cake. But they keep asking
Gluten–Free Cake	210	Crumb sets slower.

53 The internal temperature will be 200 °F and 200 °F.

The Dessert Caffé

Desserts are Us

It is hard to read a book that is always wrong.

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White Cakes

118. Angel Food Cake

White Cake

Ingredients

Makes one 10 in. cake	1 1/2 tsp (4.5 g) of cream of tartar
1 C (120 g) of unbleached cake flour	3/4 tsp (3.25 g) of vanilla
1 1/2 C (298 g) of granulated sugar	1 drop (0.5 g) of almond extract
1 dz (425 g) large egg whites	1 C of *Chocolate Butter Cream Frosting*
1/4 tsp (1.5 g) of non iodized salt	

Baking Instructions

1. Preheat the oven to 325°F.
2. Grease a 10 inch tube pan.
3. Mix the flour and 1/2 the sugar.
4. Mix the egg whites, salt, vanilla, and almond extract until frothy.
5. Sprinkle the cream of tartar, continue beating until the egg whites peak, and proudly stand upright.
6. Reduce the mixer speed and add the remaining sugar, 1/3 at a time.
7. Fold in the dry ingredients.
8. Pour the batter into the greased tube pan.
9. Bake this cake in a convection oven for 40 minutes, but if it is golden brown, pull and check if the top springs back jubilantly if touched. If not, bake for another 5 minutes.
10. Remove the cake from the oven, and set it upside down with a bottle through its center cone to keep its top from flattening on the counter. Let the cake cool for 1 1/2 hours.
11. Frost with Chocolate Butter Cream Frosting.

119. Sicilian Cassata

Candy Bar Cake

Wertz Chocolate Jelly Filled Candy Fruit

LaffingBird says he does not remember why Giorgianna made a *Sicilian Cassata* for dinner. A cassata is complex and reserved for an important dinner, at least in our minds.

But he does not have her recipe, so he changed one from Giuliano Bugialli by replacing Bugialli's unimaginative filling with **WERTZ** Chocolate Jelly Filled Candy Fruit.

Fantastique.

Ingredients

Makes one cake

Cake

American Sponge Cake

Cassata Filling

1½ lb of ricotta

8 *Tbsps* sugar

½ C of sugar

Lemon zest

1 *Tbsps* rose water

Wertz Jelly Filled Candies

Glaze

8 oz of Guittard Semisweet Chocolate

1 stick of butter

Method

Cassata

Prepare the filling and sponge cake the day before the event. Otherwise, your dinner will consist of sweetened ricotta–and, if fortunate, copious quantities of Baristi Saltz Lo Uomo's coffee. If not, resign yourself to having **AMAZON FRESH** deliver the sponge cake.

Cassata Filling

Mix well–drained ricotta with chopped pieces of **WERTZ** Jelly–Filled Candy Fruit. Set aside.

Syrup

Boil 2 cups of water with sugar, lemon juice, and strips of lemon zest for ten minutes. Cool. Add a spoonful of rose water once the syrup is lukewarm.

Sponge Cake Preparation

Slice ⅜ inch off the top of the sponge cake to expose the interior. Convert the cake into a container: cut a ½–inch border around the inside and carefully scoop out the center. Leave a ½–inch floor of cake intact. That is the difficult part.

Dampen the bottom of the sponge cavity with the rose–scented syrup.

Pack the *Cassata Filling* into the cake shell, smooth the surface, and replace the top.

Pour additional syrup over the cake until adequately damp–never soggy. Texture and kulinary contrast are paramount.

Molding and Chilling

Line the base of the cake with parchment. Wrap a band of parchment around its sides and tie securely with kitchen twine.

Place the wrapped cake in a 10–inch springform pan. Close the ring and refrigerate overnight.

Glazing

Before serving, spread the *Glaze* evenly over the top and sides of the cake.

120. American Sponge Cake with Citroën

White Cake

LaffingBird ate his mother's sponge cake while growing up. It appeared as a *Strawberry Shortcake,* distinguished by a crust with an alluring, lemony flavor.

There was a package of citron in the refrigerator. He wondered if that had been the magical ingredient.

Edweirdo located a recipe online and altered it until the flavor matched his memory.

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Ingredients

Makes a 9 in. Cake	Zest of 1/2 of a lemon
6 cold eggs	1 tsp citröen syrup
¼ teaspoon baking powder	¾ teaspoon cream of tartar
1/8 teaspoon salt	¼ teaspoon vanilla extract
2/3 C sugar	

Procedure

1. Separate the whites and yolks of the eggs, cover them, and let them reach room temperature while you sift together the flour, baking powder, and salt.Mix 2/3 of the sugar in another bowl with the lemon zest.
2. Using your mixer's paddle attachment, beat the yolks and lemon-sugar mixture on high speed for 5 minutes or until the batter is pale yellow.
3. Beat in the vanilla extract, citröen, and 2 tablespoons of water. Set aside while you beat the egg whites. Whip them with cream of tartar at medium low speed using the whip attachment until the whites are screaming and thick.
4. At medium high speed, pour the remaining sugar into the egg whites. Continue beating until the egg whites are shiny and form stiff peaks.
5. Sift 1/3 of the flour mixture over the beaten egg yolks before folding them into it. Do this three times using up the flour mixture. Then fold 1/10 of the beaten egg whites into the batter to lighten it, and then add the rest, folding just until incorporated.
6. Pour the batter into a 9 inch tube pan, smoothing the top.
7. Bake at 325°F for 28 minutes in your convection oven until the cake passes the toothpick and other old-fashioned tests, but it's too late. Remove the cake from the oven, invert the pan, and suspend it by placing the inner tube on top of a flat-topped bowl. Allow the cake to cool before you unmold it.
8. Serve this cake as is or dusted with powdered sugar, fresh fruit, and *Whipped Cream*. An excellent frosting is *Chocolate Cognac Frosting.*

121. Lemon Chiffon Cake

Lemon Cake

LaffingBird recalls that his mother's *Lemon Chiffon Cake* had an elusive and delicious hint of lemon. But it wasn't lemon; he suspected it was Citroën.

Ingredients

2½ C (240 grams) of flour	¾ C (176 g) of ice water
1 Tbsp (7.8 g) of baking powder	Zest of 1 lemon or 1 drop of oil of Citroën
1¾ C (329 g) of sugar	¼ tsp (1.2 g) of vanilla
8 (508 g) eggs	½ tsp (1.5 g) of cream of tartar
¾ C (382 g) of grapeseed oil	

Method

1. Grease a tube pan.
2. Beat the whites with the cream of tartar until stiff.
3. Sift the dry ingredients into an auxiliary bowl: the flour, baking powder, and sugar.
4. Mix the wet ingredients: the egg yolks, salad oil, ice water, lemon zest or oil of Citroën, and vanilla.
5. Pour the wet into the dry in a steady stream and beat until smooth.
6. Fold the egg whites into the yolk mixture.
7. Pour this batter into a cake pan.
8. Bake this conglomeration at 300°F for 50 minutes in a convection oven.
9. Increase the heat to 325°F; bake until 180°F internally.
10. Then, use the modern technique for baking.

Modern technique

1. A precise temperature depends on your oven, the pan, the flour, the measurement technique, and the recipe. With that many variables, you must have a well-defined procedure.
2. Record the internal temperature of the cake at the center and edge for ten separate cakes. Take a statistical average of

these temperatures and record them in your massive petabyte kulinary computer database, along with the time, date, ingredients, and proportions. Then, revert to the old-fashioned technique.

Old Fashioned Technique

1. Pull the cake when you can pull the edges from the pan; the cake smells fragrant, the top is brown, a toothpick comes out clean, and the cake springs back when pressed in ¼ inch.
2. Let the cake be cool.

If you frost this cake, top it with unadulterated *Whipped Cream*.

122. Shortcake

Short cake

We can never decide whether short means it includes shortening, the time to make it is cut short; the cake is short of shortening or a shortcake. However, this shortcake is short to make.

Ingredients

Makes one short shortcake	1/4 teaspoon (1.2 g) baking soda
2 C (240 g) Ap-Flour	1/8 teaspoon (0.7 g) salt
2 tsp (5.2) g) baking powder	1 1/2 C (358 g) heavy cream
5 tsp (20 g) sugar	

Method

1. Sift the flour, baking powder, baking soda, salt, and sugar.
2. Add the cream and mix until combined.
3. Scrape the mixture into an ungreased, nonstick 8 inch square pan and sake to level the batter.
4. Bake the cake at 400°F for 18 minutes or to 155°F internally.

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5. Remove, cool, and Hide.

We use Short Cake as an adjunct to other dishes, such as *Strawberry Shortcake.*

123. Strawberry Shortcake

Strawberry Shortcake

While having a *Ristretto,* LaffingBird reminiscences about when he was dating the Hen; they cruised the wine country in an open convertible, driving seven miles per hour and eating Chandler strawberries from a local farm. To this day, although he has no convertible, no strawberries are better than Chandler.

Ingredients

Makes 1 serving	Whipping Cream
One Shortcake	2 tsp (10 g) of fructose
1 in. thick layer of sliced Chandler strawberries	

Method

1. Slice the strawberries and combine them with the fructose. Let this mélange brew while you make the Shortcake.
2. Cut the Shortcake in half, making 2 wafers.
3. Top one wafer with strawberries, then add the second.
4. Spread the remaining strawberries on top and cover them with *Whipped Cream.*
5. Using your incredibly sharp knife, see if you can cut the sandwich into 4 smaller ones, but don't separate the segments.

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Banana Cake

124. Banana Cake

Banana Cake

Banana Cake is light and airy, made with cake flour, and is excellent with a meal, but if we want a heavy version, we make *Banana Bread without walnuts.* But is it true that these banana delicacies made with rotten bananas taste better than unspotted ones?

Ingredients

Makes a 10 in. banana cake	3/4 tsp (3.25 g) of vanilla extract
4 Tbsp (57 g) of unsalted butter	2 tsp (0.63 g) of cake flour
1/4 C (50 g) of vegetable oil	1 tsp (2.6 g) of baking powder
1 C (198 g) of granulated sugar	1 tsp (4.6 g) of baking soda
2 large eggs	1/4 tsp (1.5 g) of non-iodized salt
1 1/2 C (340 g) of bananas	Frost with *Fiori di Sicilia Frosting* or *Chocolate Butter Cream*
3/4 C (170 g) of *Yogurt*	

Baking Instructions

1. Preheat oven to 350°F.
2. When the ingredients are at room temperature, mash the bananas and grease a 10 inch, non-stick Bundt pan.
3. In a bowl, whisk all the dry ingredients.
4. Set the beater to medium low and beat the butter, oil, and sugar until pale yellow and fluffy; continue adding the eggs one at a time.
5. Beat, beat in the bananas, yogurt, vanilla, and cinnamon.
6. Beat in the dry ingredients and pour this batter into the pan.
7. Bake this cake for 45 minutes or longer until it passes *The Advanced Toothpick Test*.

125. Banana Bread Not with Walnuts

Banana Bread

Ah, but this one has pecans, but this bread forbids frosting. Since it does not have frosting, is it cake?

Ingredients

Makes a 10 in Banana Bread	1/4 tsp (1.0 g) of fresh grated nutmeg
2 1/4 (270 g) of unbleached Ap-Flour	1 tsp (2.6 g) of baking powder
8 Tbsp (113 g) of unsalted butter	1 tsp (4.6 g) of baking soda
1/2 C packed (106 g) of dark brown sugar	1/4 tsp (1.5 g) of non-iodized salt
1/4 C (47 g) of white sugar	2 large eggs (112.4 g)
3/4 tsp (3.25 g) of vanilla extract	1 1/2 C (340 g) of disgustingly black bananas
1 tsp (0.32 g) of cinnamon	3/4 C (170 g) of pecans

10-Step Easy Method

1. Bring the ingredients to room temperature, preheat the oven to 325°F, and grease a 9” x 5” loaf pan.
2. Chop the pecans and fry them in butter for a minute.
3. Combine the rest of the butter, sugar, vanilla, cinnamon, nutmeg, baking soda, baking powder, and salt, and beat until smooth.
4. Continue beating with the mashed bananas and eggs.
5. Roll the pecans in the flour and dump it all into the mix
6. Pour the liquid bread into the loaf pan, jiggle it, and let it be peaceful for 10 minutes.
7. Bake the bread for 45 minutes, then cover the pan top with aluminum foil.
8. Bake for an additional 25 minutes.
9. Pull the bread partway out of the oven and execute *The Advanced Toothpick Test*. If failure, bake it for another 5 minutes; otherwise, remove it from the oven.

10. Put the bread on your windowsill with the window partly open, away from your dog.

Carrot Cake

126. Carrot Cake Edwierdo Supremo Flambé

"Ridiculous"

Hen LaffingBird claims she makes the best carrot cake. So Edwierdo LaffingBird varied a carrot cake recipe that had to astound. He changed various Internet recipes for a creation that has less salt and sugar than usual recipes and eight layers.

If LaffingBird makes carrot cake for the hen, he will make *Carrot Cake!*

Ingredients

Makes a 6 layer carrot cake	**Frosting**
Cake	4 C of *Cream Cheese Nutmeg Frosting*
2 C vegetable oil	
1/2 C buttermilk	
3 1/2 C sugar	
1/2 teaspoon salt	
8 large eggs	
14 g of cinnamon	
1 tsp ginger	
1/2 teaspoon of cloves	
3 tsp of baking powder	
1 tsp baking soda	
480 g of unbleached Ap-Flour	
650 g of finely grated carrots	
300 g chopped pecans	

Method

1. Toast the pecans on an ungreased cast iron pan.

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2. Butter four 9 inch round layer pans and grate the carrots.
3. Beat the oil, buttermilk, sugar, eggs, spices, baking powder, and baking soda together.
4. Stir in the flour, then the carrots.
5. Chop the pecans, sprinkle with flour, shake off the excess, and stir the nuts into the batter.
6. Pour the cake mixture into six round 8 inch cake pans.
7. Adjust the weight of each filled pan to be the same; you can do it!
8. Bake the cakes for 40 minutes in your calibrated oven at 325°F in convection mode.
9. Working rapidly, apply *The Advanced Toothpick Test* to each cake.
10. Remove the cakes that pass the test. Repeat the removal procedure for the others, and continue baking them for 5 more minutes.
11. If over two cakes did not pass *The Advanced Toothpick Test,* fire the Oven Temperature Calibrator.
12. Assemble the cake with a light layer of frosting between the cake layers. Do not frost the sides. But frost the top with areas of the cake showing through the frosting.

127. Chocolate Cake

Chocolate Cake

We adapted this recipe from Hershey's Cocoa Medallion Cake (Hershey's, 1984, p. 41), using less salt and sugar.

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Ingredients

A two layer 9, in. chocolate cake	
3/4 C (94 g) of unsweetened cocoa	1 tsp (4.8 g) of vanilla
3/4 C (176 g) of boiling water	1 pinch of salt
1/2 stick of butter	1 1/2 tsp (6.9 g)of baking soda
1/4 C (60 g) of shortening)	2 eggs
2 C (376 g) of sugar	1 3/4 C (1220 g) of unsifted all-purpose flour
	1 C (184 g) of *Yogurt*

Method

1. Make your *yogurt;* otherwise, buy buttermilk, you lazy bum.
2. Gather up the above ingredients. Stir the cocoa and water until smooth.
3. Cream the butter, shortening, sugar, vanilla, and salt until fluffy.
4. Add the eggs and mix until blended.
5. Stir the baking soda into the yogurt and mix it into the creamed mixture.
6. Blend in the cocoa mixture.
7. Pour the batter into 2 greased, nonstick 9 inch layer pans. Bake at 325°F for 30 minutes in your convection oven or until the cake passes *The Advanced Toothpick Test*.
8. When cool, frost with *Chocolate Buttercream Frosting*, if desired.

Cake Frostings

Cream Cheese

128. Fiori di Sicilia Frosting

Icing

We use this frosting for the elusive flavor of Fiori di Sicilia, a floral–citrus extract that suggests orange blossom and vanilla, though no one agrees which comes first. We use it sparingly.

Ingredients

Makes 4 C of white frosting	1 tsp extract of vanilla
Two C of *Sous Vide Natural Cream Cheese*	1/4 teaspoon of *Fiori di Sicilia*
2 C of confectioner's sugar	Whipping cream
1 stick of unsalted butter	

Basic Method

1. Set the ingredients to room temperature.
2. Beat the butter and cream cheese together until smooth.
3. Continue beating while adding the sugar, vanilla, and Fiori di Sicilia.
4. Taste for balance between the vanilla and Fiori di Sicilia.
5. If the frosting is too thick, add cream, or if it is too thin, beat cream cheese and butter in equal amounts into the frosting, a teaspoon at a time.

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129. Cream Cheese Nutmeg Frosting

Icing

Ingredients

Makes 4 C of white frosting Two C of *Sous Vide Natural Cream Cheese* 2 C of confectioner's sugar 1 stick of unsalted butter	3 grates of nutmeg Whipping cream

Basic Method

1. Beat room temperature butter and cream cheese together until smooth.
2. While beating, add the sugar and nutmeg.
3. If the frosting is too thick, add cream, or if it is too thin, beat cream cheese and butter in equal amounts into the frosting, a teaspoon at a time.
4. Add more nutmeg if you like.

Chocolate Frostings

130. Brownie Frosting

Chocolate Frosting

Our *Brownie Frosting* has a clean taste because we use half the usual amount of vanilla.

Ingredients

Makes 2 C of frosting	3 Tbsp of butter
3 Tbsp of unsweetened cocoa	¼ tsp of vanilla
1 Tbsp of light corn syrup	1 C of confectioner's sugar
	2 Tbsp of milk

Method

1. Cream the butter, cocoa, corn syrup, and vanilla.
2. Add the sugar and 1 tablespoon of milk and beat the icing to a spreading consistency.
3. Add another tablespoon of milk if necessary.

131. Chocolate Buttercream Frosting

Chocolate Frosting

Ingredients

Makes 1 C of frosting	3 Tbsp of butter
1/3 C of unsweetened cocoa	2 Tbsp of water
7/8 C of confectioner's sugar	¼ tsp of vanilla
1 Tbsp of light corn syrup	

Method

1. Mix the cocoa and sugar.
2. Cream 1/2 of the cocoa mixture with the butter.
3. Add the remaining cocoa mixture, water, corn syrup, and vanilla.
4. Beat the icing to a spreading consistency.

132. Chocolate Fudge Frosting

Chocolate Frosting

Ingredients

Makes 1 C of frosting	3 Tbsp of milk
1/2 C of unsweetened cocoa	3 Tbsp of butter
1 C of confectioner's sugar	¼ tsp of vanilla

Method

1. Melt the butter over low heat.
2. Add the cocoa and continue, stirring until the mixture boils.
3. Remove the cocoa from the heat and cool.
4. Alternate adding confectioners' sugar with the milk, beating to a spreading consistency.
5. Blend in the vanilla.

133. Chocolate Cognac Frosting

Where's the Bottle?

Hennessy XO Cognac

Notice the purity of this frosting. It doesn't have sugar, salt, or vanilla, just cognac.

Ingredients

Makes 2 C frosting	1 Tbsp of Hennessy XO Cognac
1/2 lb of ***Guittard*** Bittersweet Chocolate	1 tsp of Brazil Santos espresso

Cognac Frosting

In a heavy pot, the chocolate melts.
Kill the flame – no mercy felt.
Add cognac, espresso, then lose the plot.
Stir like a madman. Forget what you're not.

Cookies

LaffingBird bet that a kookie must be crispy. The dictionary says, "A kookie is a sweet, pretty girl" *(Webster's New World Dictionary, 2nd College Edition, 1984).* He lost.[54]

134. Brownies

Brownies

A brownie, although a sweet, soft cake, is a kookie by one definition. We changed the recipe for *Best Brownies (Hershey's, 1984, p. 177)* to use less salt and vanilla, and we adjusted the recipe for a convection oven. We chose butter for this recipe because saturated fat is not in our consciousness, and butter gives these brownies a delicious caramelized, nutty, deeper flavor that complements the chocolate.

54 Other unabridged dictionaries define a kookie as a cake that is typically round and flat and has a crisp or chewy texture. By this definition, LaffingBird should have lost only half the bet.

We go for butter every time.

Ingredients

Makes 16 *Brownies*	1/3 C (45 g) of unsweetened cocoa
1/2 C (128 g) of melted butter	¼ tsp (0.65 g) of baking powder
1 C (188 g) of sugar	1/8 tsp (0.35 g) of salt
1/2 tsp (2.4 g) of vanilla	1/2 C of chopped nuts
2 (112 g) of eggs	*Chocolate Fudge Frosting*
1/2 C (60 g) of Ap-Flour	

Method

1. Blend the butter, sugar, and vanilla in a mixing bowl.
2. Beat in the eggs.
3. Combine the dry flour, cocoa, baking powder, and salt.
4. Pour it into the egg mixture and stir in the nuts.
5. Spread the batter into a buttered 9 inch square pan.
6. Bake the *Brownies* at 325°F and check them after 12 minutes using *The Advanced Toothpick Test.*
7. If underdone, bake about 5 minutes more, but be vigilant.

135. Original Cookies Sandro

It's too Much

Dinner with Sandro

When LaffingBird was seven, his mother left money to buy food at Smith's, a local supermarket. Under young LaffingBird's supervision, Sandro Demandé, LaffingBird's brother, purchased chocolate *Cookies*, **HERSHEY'S** choc ol ate syrup, and ginger ale. LaffingBird put the chocolate chip *Cookies* on separate plates, opened the syrup can, poured it over the *Cookies*, and poured two glasses of ginger ale. Sandro Demandé came in and reviewed LaffingBird's dinner. He, Sandro Demandé, then opened the bag of stick pretzels and stuck them into the *Cookies* pointing, upward and all over. He, Sandro Demandé, said, "What do you think?" LaffingBird recalled, "It seems too much."

After seventy five years of kooking experience, LaffingBird made an extraordinary improvement to *Cookies Sandro Demandé* . He substituted choc ol ate syrup f or Hershey's but didn't mention it in the recipe because it wouldn't be "Original."

Ingredients

Packaged Chocolate Chip *Cookies*	Stick pretzels **HERSHEY'S** chocolate syrup

Method

Stick Stick-Pretzels into soft chocolate chip *Cookies* and pour ***CANADIAN CLUB*** Ginger Ale **.**

136. Cookies Alaska

It Couldn't be Better

Cookies Alaska is our take on *Baked Alaska*.

Ingredients

Packaged Chocolate Chip *Cookies* Vanilla ice Cream	chocola te syrup Sparklers

Method

Substitute sparklers for Stick Pretzels in *Cookies Sandro* and make the monumental change of topping the chips with a dollop of ice cream followed by chocola te syrup. Light the sparklers in the kitchen and serve with ***DRY CANADIAN CLUB*** Ginger Ale.

Kookies Alaska Over 21

Substitute crispy chocolate chip *Cookies* for the store-bought ones and serve them with ***CANADIAN CLUB*** Mixed & Ready Ginger Ale in champagne glasses.

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137. Hershey's Traditional Chocolate Chip Cookies

New New Version Chocolate Chip Cookies

This recipe comes from an old Hershey's *Kookbook* (Hershey's, 1984, p. 185). For reasons unknown, the Old–Traditional–Recipe differs from the New–Old–Traditional–Recipe. We are presenting the New–New–Old–Traditional–Recipe, in which we use half the salt and vanilla found in the classic New–Old–Traditional–Recipe. We also include adjustments for kooking in a new traditional convection oven.

Ingredients

Makes 6 dozen *Cookies* **(wow)**	1 tsp of baking soda
2¼ C of unsifted all-purpose flour	½ tsp of salt
1 C of softened butter	12 oz of semi-sweet chocolate chips
¾ C of packed light brown sugar	1 C of chopped nuts
1 tsp of vanilla	
eggs	

Hershey's Method

1. Cream butter, sugar, and vanilla until fluffy.
2. Add eggs and beat well.
3. Add flour, baking soda, and salt, and add it to the creamed mixture.
4. Beat well and stir in chocolate chips and nuts.
5. Drop the batter by the teaspoonfuls onto an ungreased cookie sheet. Bake at 375°F for 8 to 10 minutes[55] or until light brown. Cool for 15 minutes.
6. Remove the *Cookies* from the cookie sheet and cool them on a wire rack.

55 If using a convection oven, We bake the *Cookies* at 350°F for 7 to 9 minutes.

Important Variation

Cut the amount of salt in half!

138. Crispy Chocolate Chip Kookies

Now, These are Kookies

Our strategy for making crispy kookies is simple: start with the recipe on the back of the chocolate package, add more butter, and reduce the white sugar, correcting with corn syrup. We make the kookies smaller and bake them longer at a lower temperature.

Ingredients

Makes 6 dozen *Cookies*	2 eggs
2¼ C of unsifted Ap-Flour	1 tsp of baking soda
1 1/4 C of softened butter	A pinch of salt
1/2 C of packed light brown sugar	12 oz of ***Guittard*** *Semi-Sweet Chocola te Chips*
1/4 C of **Karo** Syrup	1 C of chopped nuts
1 tsp of vanilla	

New Crispy Method

1. Cream butter, sugar, **KARO** Syrup, and vanilla until fluffy.
2. Add eggs and beat well.
3. Combine flour, baking soda, and a pinch of salt.
4. Add it to the creamed mixture and beat well.
5. Stir in chocolate chips and nuts.
6. Drop the batter by the teaspoonfuls onto an ungreased cookie sheet
7. Bake at 350°F for 10 minutes or until light brown.
8. Remove the Cookies from the cookie sheet and cool them on a wire for 15 minutes rack.

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Fruit

Apples

139. Original Baked Apples

Baked Apple

Baked apples with skins have a rough but desirable texture, so we kook them without peeling, resulting in an enticing, wrinkled skin appearance but not enticibng flavor because of the apple treatment with diphenylamine. So ask your grocer if the apples have diphenylamine. He will say yes! He will always say yes.

Ingredients

Sweet-tart apples	Lemon zest
1 tsp of brown sugar per apple	3 finger pinch of cinnamon per apple
Water	Optional raisins
	Flavored ices

Method

1. Slice off the bottoms of an even number of tart but sweet apples with their stems.
2. Place them in a pan with the lemon zest and add water to reach 2 inches from the bottom.
3. Sprinkle the cinnamon on each apple and top with sugar and a teaspoon of water atop the sugar to keep it from sliding.
4. Add 3 optional raisins per apple, but this might be gross.
5. Cover the apples with a sheet of foil, and bake them at 375°F until they pass *The Advanced Toothpick Test* and you see juice oozing.
6. Transfer them to a crystal cake plate and place an apple in the center.
7. Boil and reduce the pan juices to a light syrup.

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8. Pour this and the pieces of lemon zest over the apples. But don't disturb the sugar clump on each apple; you preserved it when you started, didn't you?

Serve with one bowl of whipped cream for each couple or a single guest, and top each heap of cream with a kooked cranberry, but not hidden as depicted in the picture.

Make it Festive for Thanksgiving

1. In step **3,** sprinkle each apple with brown sugar, cinnamon, and nutmeg grated twice.
2. Moisten the sugar with a few drops of water to prevent it from sliding off.
3. In steps **7** and **8,** add the cranberries to the pan and reduce the liquid to a syrup. It should be thick, but not so reduced that the berries collapse.
4. Pour the syrup, lemon zest, and cranberries over the apples.

We serve at room temperature with dollops of 3 different icings on the plate to elevate this humble dish to a Regal Level. But we forgot to taste the diphenylamine plagued apples, and the guests said, "Pha".

140. Baked Apples Superbo Flambé

Fancy Baked Apples

LaffingBird's mother never made *Baked Apples Superbo* Flambé; she could not find craisins.

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Ingredients

Small Granny Smith and Braeburn Apples	1/2 tsp of white sugar per apple
3 craisins per apple	Lemon rind with the pith removed
1 tsp of Armagnac per apple	Nutmeg
Apple juice	More Armagnac for flaming

Method

1. Pick the same number of red and green apples with the stems. Poke 3 holes in each apple and then slice off the bottoms. Don't core them; they hold together better that way.
2. Place them in a pan that fits the apples with the bottom slices and lemon rind.
3. Add apple juice and the Armagnac to reach 2 inches from the bottom.
4. Top the apples with the sugar and a grate of nutmeg.
5. Spoon a tablespoon of the juice on top of each apple.
6. Bake at 350°F until juice oozes, and the apples pass *The Advanced Toothpick Test.*
7. Transfer the apples to a crystal cake plate with one apple in the center of the serving dish.
8. Boil and reduce the pan juices to syrup, and pour the pieces of lemon rind over the apples.
9. Serve at room temperature.

It is hard to read a book that is always wrong.

There shall be no ice cream and no whipped cream to disfigure this masterpiece. But we serve it flaming; heat the Armagnac in a saucepan, ignite, pour the fiery liquid over the apples, and serve.

Bananas

141. Baked Red Bananas

Baked Bananas

If red bananas are available when shopping, we grab them. They have a sweet quality that the big yellow ones do not and are excellent for baking.

Ingredients

Small red bananas	Butter
Lemon juice	*Whipped Cream*
Sugar	
Cornflakes	

Method

1. Roll whole peeled bananas in lemon juice, then in crushed cornflakes.
2. Bake them at 350°F in a buttered pan.

We serve the bananas on individual plates with a spoonful of *Whipped Cream.*

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142. Bananas and Sour Cream

Banana 'n Cream

LaffingBird grew up eating this snack of bananas and sugar, always served with a bowl of sour cream, never mixed. His mother would place a bunch of bananas and a knife beside the bowl, knowing he enjoyed slicing them himself.

She often remarked on his preference for green bananas, laughed, and said, “I like the ripe ones.” When strawberries were in season, she used those instead. The dish is equally good with banana and mango or fresh lychee, any combination sweetened with fructose, when convenient.

Ingredients

Bananas Fructose	*Homemade Sour Cream*

Bananas and Sour Cream

Slice the bananas, neat and clean.
A pinch of fructose, if you're keen.
Let them sit for five full beats–
Or less, if you're inclined to cheat.

Then stir in cream, the cultured kind:
Crème fraîche or sour, as you find.
It matters not which path you take–
The dish will shine, for memory's sake.

Citrus

143. Macerated Grapefruit Segments

Grapefruit

We all like canned grapefruit segments. They come with undamaged segments, with skin and pith removed entirely. How do they do it? We suspect that they use our Automatic Grapefruit White Pith Remover.[56] We'll never know, but we know that *Macerated Grapefruit Segments (AGWPR)* are still better than canned ones.

This dish tests our patients unless we have an AGWPR, but readers may purchase one from Kooks' Supplies (https://*KookBook.net/*sales/).

All this tedium from preparation is worth it; when our guests say, "Where did you get such sweet fruit?" We say, "From the Farm!"

56 The white peel is the tough white skin that surrounds the grapefruit segments.

Ingredients

Grapefruits 1 orange segment	One finger pinch of fructose

Method

1. Peel grapefruits and a single orange and break them into segments.
2. With patience, remove the surrounding skin and pith.
3. Place part of the grapefruit segments on each dessert plate and embellish with an orange segment.
4. Dump the strained juice only from your mistakes onto each plate, being careful not to include any orange juice.
5. Sprinkle the fructose over them and marvel at your guest's comments.

Important Variation

Omit the orange.

144. Macerated Fruit Bowl Hen LaffingBird

Fruit Bowl

This fruit dessert does not have added sugar. Hen LaffingBird's method for sweetening is to mix the fruit with pineapple juice, unlike LaffingBird's Fructose Trick in *Macerated Grapefruit Segments.*

Ingredients

Raspberries **Strawberries** **Blueberries** **Blackberries** **Grapes**	Canned pineapple with no sugar added to the juice

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Method

1. Pour pineapple juice into the bottom of a crystal serving bowl.
2. Dump the fruit into the bowl and add canned pineapple chunks.
3. Adjust with more pineapple juice. Don't mix; that will mess up the fruit.
4. Refrigerate covered for 8 hours.

Pears

145. Pears Hen LaffingBird

Chocolate Stuffed Pears

Non-Alcoholic Kentucky Whisky

LaffingBird uses this straightforward recipe for chocolate lover Hen LaffingBird.

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Ingredients

Pears

6 large Bosc Pears
1 lemon
Lemon zest
3 oranges
3 C of white grape juice
1 Clove
2 Tbsp of sugar

Sauce

2 oz of ***Guittard*** Baking chocolate
4 Tbsp of ice water
1/2 C of sugar
5 Tbsp of **KENTUCKY 74** Non-al coholic W hiskey Spirits
1/2 C of whipping cream

Pear Stuffing

Shelled and washed pistachio nuts
6 Tbsp of butter
6 tsp of unsweetened cocoa powder
4 Tbsp of sugar
3 Tbsp of ice water
1/2 C of whipping cream
1 Tbsp of confectioner's sugar

Straightforward Recipe

1. Peel around the stem of each pear, but don't remove it. Peel the rest, leaving three skinny vertical strips of skin.
2. Cut off a thin slice from the bottom so each pear can stand proudly upright.
3. Use an apple corer to remove the seedy core from the bottom.
4. Stuff foil into the hole to keep the pear's shape.
5. Stand the pears in a non-acid-reactive pan with white grape juice, orange, lemon, lemon zest, cloves, sugar, and enough water to reach halfway up the pears.
6. Cover and simmer the pears. After 20 minutes, you will see juice oozing from the pears. Kook until a toothpick glides into the pear.
7. Transfer the pears to a serving platter, cover them with plastic, and move the tray to a cool place.
8. Strain the pear elixir into another pan, then reduce it over low heat until it becomes a thick syrup. Transfer the syrup to a carafe and save it in a cool spot.

It is hard to read a book that is always wrong.

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9. Scald, drain, dry, and chop the nuts.
10. Combine the butter, cocoa, sugar, and water in a saucepan and simmer until the filling is smooth. Remove the pot from the heat and stir in the chopped nuts.
11. Make the chocolate sauce. Put the chocolate and sugar in a pot and keep the heat low. Mix in the water as the chocolate melts, and stir until you have a smooth sauce. Add the **KENTUCKY 74** and cream. Stir this concoction and store it in the refrigerator in a stainless steel pourable vessel.
12. Make Whipped Cream and store it in the refrigerator until needed.
13. Remove the foil from each pear and fill the cavity with the nut filling.
14. Melt canning paraffin. Dip the doilies in the wax and allow it to set. These are decorative doilies, not dessert.
15. Place the waxed doilies on your ruby and diamond-adorned silver serving platter. Stand the pears upright on the doilies and refrigerate for at least 2 hours.
16. When ready to serve, transfer the pears with the doilies to individual serving plates. Pour the chocolate sauce over each pear and attend the applause with modesty..

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146. Poached Pears

So Many Ways

Poached Pears Ingredients

Name	Pear	Poaching Liquid	Fructose per Pear
The Original	Bartlett	Water	1/2 tsp
The Colonnial	European Wild	Applejack	-
The Diebetic	Commice	Water	
The Forelle	Forelle	Apple Juice	1/2 tsp
Passover Pears	Bartlett	**MANISCHEWITZ** White W ine[57]	1/2 tsp
Chocolate Poached	Bosc	Water	-
Pears Liefraumilch	Bosc	Liefraumilch	1/4 tsp
Thanksgiving Pears	Bosc	Perry o Armagnac	1/4 tsp

Poached Pears Continued

Name	Spices per Pear	Kooking Time	Sprinkles
The Original	lemon Juice Lemon peel Pinches of cloves Pinches of cinnamon	40 min	-
The Colonial	-	40 min	
The Diebetic		0	Crushed Walnuts
The Forelle	1/2 tsp lemon Juice Lemon peel Grates of nutmeg	30 min	Marcona Almonds
Passover Pears	craisins	40 min	Crushed pistachios Craisins
Chocolate Poached		40 min	***U-BET CHOCOLATE SYRUP*** Chopped Marcona almonds

57 Use Five Nageb-David Rated!

Poached Pears Continued

Name	Spices per Pear	Kooking Time	Sprinkles
Pears Liefraumilch	When serving, pour a Tbsp of Liefrau-milch over each pear	35 min	1 Tbsp of Liefraumilch over each pear Crushed pecans
Thanksgiving Pears	Sprinkle crushed walnuts	35 min	1/4 tsp of crushed walnuts

Method

1. Get an even number and size of pears with unbroken stems; they look better that way.
2. Peel the pears but leave thin vertical strips for looks, then Jab each pear thrice with a sharp-pointed knife.
3. Cut off a slice at the bottom so the pear can stand upright in a casserole.
4. Add the cut ends, the liquid, and the poaching liquid to reach 2 inches from the bottom.
5. Top each pear with the sweetener and spices.
6. Drip a 1/2 tsp of the poaching liquid over each pear.
7. Loosely cover with foil.
8. Bake at 350°F until the pears are tender and the tops caramelize, taking about 40 minutes or more.
9. Arrange the pears on a crystal platter with one in the center.
10. While the pears are cooling, reduce the boiling liquid to a light syrup.
11. Pour the syrup over the pears, including the lemon peel, if specified, followed by some of the wine, if specified.
12. Optionally, cut big pears int 5 spherical sectors.

147. Poached Pears in Red Wine Morganni

Dyed Poached Pears

For Morganni Ami, we modified Paul Bocuse's Poires à la Beaujolais *(Bocuse, p. 477)*. We substituted a fine Beaujolais for white wine. Unfortunately, we have not made it.

Ingredients

8 small Bosc pears	1 Clove
1 bottle of Domaine Louis Claude Desvignes Morgon Javernieres Les Impenitents, Beaujolais, France	Orange zest
1/2 C of sugar	Slivers of lemon zest
1 tsp of cinnamon	5 whole black peppercorns

Method

1. Bring all the ingredients except the pears to a boil.
2. Peel the pears, leaving the stems.
3. Immerse the pears in the boiling liquid and simmer for 15 minutes. Use *The Advanced Toothpick Test* to determine that the pears are tender but not mushy.
4. Continue kooking until you see juice oozing from the apples.
5. Transfer the pears to the serving plate. Arrange them in a circle, with the eighth in the center.
6. Pick out the pieces of lemon, orange, and peppercorns and strain the liquid.
7. Boil the juice to make a light syrup and pour it over the pears.

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8. Sprinkle the picked-out stuff around them.

We refrigerate the pears in our walk–in refrigerator. We wait for Morganni and her guests to arrive. We distribute fur jackets and serve.

148. Whole Pineapple Tepache

Stuffed Pineapple

Tepache is a popular Mexican fermented pineapple drink made from the peel and rind we usually discard. For Whole Pineapple Tepache, we sweeten the peel with brown sugar and leave it to rot for several days.

Then we strain it and serve it chilled.

But rotting has undesirable consequences, so buy it chilled.

Ingredients

A pineapple Tepache Slices of lime	The pineapple juice collected during the preparation

Method

1. Slice off the pineapple's top and reserve. Then, remove the pineapple insides and cube it.
2. Fill up the pineapple with the cubes, pour in the juice, put the lid back on, and top the insides with the *Tepache*.
3. Decorate with 6 slices of slime, we mean lime.

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Aloha O'e

We serve the pineapple surrounded by Hulu dancers laden with Hawaiian orchids. A sextet of ukulele players playing Aloha O'e accompanies the dancers.

Alternatively, we have another choice. We slap mint leaves next to the pineapple and mount a ukulele on the wall.

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A Big Tzimmes Rosh Hashana Party

With Special Guest Jascha Hei fitz Playing the Staccato Hora

New Years

Big Tzimmes Rosh Hashanah

Masseur LaffingBergé, Diplome de Cuisine

Approves this Menu

Eggplant Spread on Croutons

Chopped Liver Crostini

Sweet Potato Prune Tzimmes

Roast Brisket the Good Old Way
Potato Kugel

Machine Challah

Matzos Hen LaffingBird

Pineapple Torch Tseyakhmer

Iced JasminTea

Listen to Jascha play the Staccata Hora

149. Pineapple Torch Tseyakhmert

Fancy Pineapple Presentation

We translate *tseyakhmert* to excitement. The *Pineapple Torch Tseyakhmert* is a flashy dessert limited to groups of eight. If we are shrewd, we will retain *The Latkes Team* and use them to deliver more pineapples for our army-sized parties.

Ingredients

A pineapple 2 Tbsp of brown sugar	1/2 C 80-proof Jamaican rum

Method

1. Cut the top off the pineapple, remove and dice the fruit.
2. Marinate these cubes in pineapple juice and brown sugar.
3. The following is tricky: cut a 1 inch annular ring from the top around the top rib, return the lid, and refrigerate the pineapple.
4. Remove the pineapple from the refrigerator an hour before serving. Then, remove the pineapple top and lay it nearby.
5. Heat the rum, pour it into the pineapple, and put on its lid.
6. Instruct the Drum major of the KookBook Marching Klezmer Band on where to dim the lights beforehand.
7. Light the pineapple on the annular ring.

We serve as the band marches into the dining room, the Drum Major, at the head, holding the pineapples ablaze.

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150. Spit Roasted Pineapple ala Karl mit der K

BB2 Pineapple

À la Florentine means with spinach; à la Karl mit der K means with hot peppers.

Ingredients

A Whole pineapple	Hot chile pepper

Method

1. Remove the pineapple's husk, but leave the leaves.
2. Double wrap them in foil, and score the base with an X pattern.
3. Marinate the pineapple for 2 hours in a plastic bag with chopped chili peppers and pineapple juice.
4. Thread the pineapple between the rotisserie forks and rotisserie until the ends of the pineapple are deep brown, almost black.

Peaches

151. Cottage Cheese and Peaches

CC & P

Cottage Cheese and Peaches is our favorite snack for a quick lunch, especially when we make it with canned peaches. We make it with fresh peaches, aka CC & FP, if they are available and have the time. After years of taking notes, we constructed a table to help us decide which *Cottage Cheese and Peaches* we should make.

Cottage Cheese and Canned Peaches Choices

Do you have a yen?	Fresh Peaches	Canned Peaches	Dish to Make
No	No	No	X
No	No	Yes	X
No	Yes	No	CC&FP
No	Yes	Yes	CC&FP
Yes	No	No	X
Yes	No	Yes	CC&P
Yes	Yes	No	CC&P
Yes	Yes	Yes	Confusion

Legend

X - Abstain

CC&FP - Cottage Cheese and Fresh Peaches

CC&P - *Cottage Cheese* and Canned Peaches[58]

Method

1. If you are making fresh peaches, put an X on the bottom, boil them for 20 seconds, and remove the skin.
2. Cut them in half, remove the pit, place them in a colander above a bowl, sprinkle with fructose, and mix.
3. Wait 1 hour and put the peaches with the collected juice in the refrigerator.
4. When ready to use, gather your peaches, either fresh or canned, and make a circle of them.
5. Fill the center with *Cottage Cheese.* Top the Cheese with a maraschino cherry or an anchovy.[59]

58 Note: we did not include FP&P, not to be pedantic.

59 For some, nothing is better than the cherry.

152. Stewed Prunes

Prunes

LaffingBird's dad ate prunes this way. It was not his mother's way, nor Zelenskyy's mother's way, but it was LaffingBird's mother's way.

Ingredients

Dried Prunes	Nutmeg

The LaffingBird's Mom Method

1. Pick dried prunes with pits, avoiding pitted prunes that are easier to eat but not as good.
2. Rinse the prunes, cover them with dechlorinated water, and simmer for 12 minutes.
3. Refrigerate them overnight until a slimy syrup materializes. That's when they are ready!

The Edwierdo's Method

Execute Mom's method forthwith, but then add a dash of nutmeg.

153. Stewed Prunes Odessa

Prunes

LaffingBird's dad liked *Stewed Prunes Odessa,* and his mom served them often. His dad came from Odessa and ate it the way his mother made it. He wondered if his dad's mother made it the same way Volodymyr Zelenskyy's mother made it.

Ingredients

A handful of pitted Prunes	1 C of red wine
Walnut Oil	1 C of water
Crème Fraiche or *Smetana*	1/2 C of sugar

Method

1. Preheat the oven to 320°F with a baking sheet.
2. Boil the wine, water, and sugar to make a light syrup.
3. Skin the walnut meat and fry it in walnut oil until brown.
4. Stuff the prunes with walnuts and put them in the syrup. Simmer them for 1 minute, drain, and dry.
5. Dry the nuts more on a baking sheet in the oven, but no longer than 4 minutes.

LaffingBird puts the prunes in small crystal dessert dishes and tops them with crème fraiche or *Smetana*. Then, he turns on the ceiling spots to illuminate them.

154. I'm Good Fruit Compote

Stewed Fruit

Stewed mixed fruits are more slimy than stewed prunes alone. We had mixed fruit slime often, and it's one of the best slimes we had. But when offered to our guests, they say: "I'm good."

Ingredients

1 bag of dried fruit with prunes 1/2 C of sugar	Zest of 1/4 of a lemon

A Culinary Masterpiece

Plop in the prunes and let them swim,
Cold and dark, in the refrigerator.
Wait for the slime to announce itself,
Or give it 12 hours and look away.

Sprinkle sugar with professional restraint.
Add lemon zest, as if hope remained.
Simmer until tender, or oddly elastic,
Whichever comes first.

Cool the dish with visible resignation.
Serve, then accept the formal rejection.

155. Rhubarb

Rhubarb

LaffingBirds' dad ate rhubarb as a youth in Russia. He loved it. But no one likes rhubarb because it's slimy except Slime Relisher's.

********* Breaking News*********

We just received word that Madam Jessicah Ké, is kooking with a rare genus of Alaskan Rhubarb, which she says has perfect slime.

****

Ingredients

Rhubarb 1/2 C of brown sugar per pound of rhubarb	Lemon zest

Method

1. Make rhubarb as you make a light *jam.*
2. Cut the washed rhubarb into 3 inch pieces and place them in a tall, narrow pot with only the clinging water.
3. Add the brown sugar en casa and lemon zest.
4. Simmer until the sugar melts, and then turn up the heat just short of burning out your eyes.
5. Stir until you achieve that perfect slime, but no more.

156. Strawberry and Sour Cream

Strawberries 'n cream

Refer to Bananas and Sour Cream

Fruit Whips

157. Fresh Fruit Whip

Fruit Drink

Ingredients

Milk	Cognac
Fresh fruit	Crushed ice
Fructose	Pistachio nuts

At the Bar

1. Refrigerate the blender containers for the bar's two blenders.
2. Add the ice and fruit in one blender and cover the milk mix.
3. Blend at low until the ice breaks the machine!
4. Double the volume with milk and blend with your new machine.
5. Add the fructose to taste and a splash of cognac.

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6. Blend until smooth.

We serve fruit whips in iced brandy snifters with pistachios.

158. Fresh Fruit Grité

Fruit Drink

A grité is an icy fruit mixture that demands the finesse of a *KookBook* Kook. His skill requires controlling a food processor to make gritty, fruity ice instead of flavored ice pieces.

Ingredients

Makes two Grités 1 C each of drained pineapple, fresh frozen fruit, clear ice cubes	1 Tbsp of fructose

At the Bar

Place drained canned pineapple, or frozen fruit true,
With fructose measured, as kooks tend to do.
In a food processor – powerful, cold–
Begin at low speed, controlled and bold.

Wait for the blades to catch and commit,
Then process the mixture bit by bit
When the texture turns grainy, icy, and right
Stop. You now hold a grité in sight.

But no more. Do not push. Do not dare.
Past that point lies flavored ice – nothing rare

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We serve Grités in iced brandy sniffers.

Ice Cream

You Need This Machine!

Vanilla Based

159. Philadelphia Ice Cream

Vanilla Ice Cream

Philadelphia Ice Cream is clean and crisp tasting. We make it without eggs, allowing the taste of the cream and the Madagascar vanilla to shine, but it is problematic to make without irritating ice crystals.[60]

60 Philadelphia Ice Cream is clean and crisp tasting. We make it without eggs, allowing the flavors of cream and Madagascar vanilla to shine. It is problematic to make without ice crystals. Rapid freezing and frequent stirring help, but perfection remains elusive without eggs or stabilizers.

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Revenge of the Irritated Ice Crystals AI

Ingredients

Makes 1 qt	¾ C of sugar
2 C of whipping cream	1 Madagascar vanilla bean
1 C of whole milk	

Process

1. Dissolve the sugar in warm milk and scrape in the vanilla bean seeds. Throw in the shell, too.
2. Steep them for 1 hour. After that, remove the vanilla shell, pour the ingredients into your ice cream maker, and freeze.
3. Store the ice cream in your freezer for 6 hours to harden and cure.

When during serving, we discover the ice cream has crystals, we say it is a *Grité.*

160. Baked Alaska

Ice Cream Cake

Baked Alaska with lit sparklers is symbolic of the birth of Alaska. LaffingBird first had *Baked Alaska* with lit sparklers for his thirteenth birthday. Surprisingly, why did LaffingBird's mom serve it with lit sparklers? She must've thought it was a fun and fitting dessert for his birthday. However, she would never do that again because, although fitting for an erupting volcano, of the ash residue on the ice cream. Little did she know!

We make *Baked Alaska* by embellishing ice cream cake. Our adult presentation has punch because we use class 1.3 G, country-rated Roman Candle Rockets for the show instead of the wimpy sparklers LaffingBird's mom used. However, we have not completed testing this recipe inside the Kookery.

Ingredients

Brick-shaped layer of vanilla ice cream 2 sponge cakes	*Meringue* G-rated Roman Candles Fire Department permit

Process

1. Place a brick-shaped layer of homemade ice cream between the sponge cakes and at their top.
2. Spread the meringue over the sides and top.
3. Broil for 3 to 4 minutes until the meringue is golden brown.
4. Insert and light the sparklers and parade in singing the usual with a howling dog accompaniment.

If we are lazy, which we regrettably are, we will have mediocre and negative PR for any event that includes *Baked Alaska.* After all, we settled on flashing LED candles because we did not go to

Newfoundland Pyrotechnics Ltd in Newfoundland, Labrador to buy the Roman candles. Still, there won't be ash on the table, holes in the ceiling, and fire department issues. Most importantly, no ruined desserts.

Chocolate Based Ice Cream

161. Chocolate Ice Cream

Chocolate Ice Cream

Chocolate ice cream made without a custard base is tricky. It has a crisp, well-defined taste and is delicious, although it is not as svelte as custard based. We realized this after 70 years of ice cream tasting. Refer to *Philadelphia Ice Cream* for a vanilla version of custard free ice cream.

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Ingredients

2 qts of Ice Cream for two 1½ C of whole milk 3¼ C of whipping cream ¾ C of sugar	½ tsp of vanilla extract 1 C of ***Guittard*** unsweetened coco a powder

Ice Cream Factory

Put everything in the freezer.
Except your cameras, keep them clear.
In a bowl of steel, frozen tight,
Over ice, prepare the bite:

Guittard's cocoa, unsweetened, pure,
Sugar, milk, cream – make sure.
Vanilla joins the creamy flow,
Then into Breville's chill we go.

Forget the salt, the ice's fuss
This method is enough for us.

162. Crisp Chocolate Ice Cream with a Seltzer Chaser

Chocolate Ice Cream

Who needs a *Jew Beer* when this will do?

Ingredients

2 qts of ice cream for two 1½ qts of milk 1 pt of whipping cream	2 C of ***GUITTARD*** Semisweet chocola te 6 oz of sugar Seltzer

It is hard to read a book that is always wrong.

Process

1. Simmer the 2 cups of milk, the chocolate, and the sugar until the chocolate melts.
2. Remove from the heat and add the rest of the milk and the cream.
3. Freeze the mixture in your **BREVILLE** Ice Cream Maker.
4. If the ice cream is granular with ice crystals, return the Breville.

We serve the ice cream with a glass of cold seltzer.

Not to overdo it, we also serve it with *Chocolate Cake* for that delicate experience.c

163. Raspberry Ice Cream

Raspberry Ice Cream

This *Raspberry Ice Cream* is marvelous but problematic to make. Without a custard base, the ice cream tends to grow grainy crystals.

Ingredients

Makes 2 qts of raspberry ice cream 1 lb of fresh raspberries 1 C of fructose	2 C of whipping cream 2 half of half and half 1/2 C of Framboise

Process

1. Place the raspberries in a blender until the seeds pulverize.
2. Stir in the sugar, half-and-half, and half the whipping cream.
3. Whip the other half of the cream to a thick state before reaching soft peaks.
4. If you reach soft peaks, throw everything out and start over.
5. Otherwise, fold the whipped cream into the raspberry mixture

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and place it in the refrigerator to firm.

6. Transfer the mixture to the ice cream maker for processing.
7. Store the ice cream in the freezer until rock hard.

164. Chocolate Raspberry Bombe

Ice Cream Cake

We bake *Baked Alaska* with chocolate frosting, but it has eerie associations.

Ingredients

1 *Angel Food Cake*	*Chocolate Fudge Frosting*
1.5 qts of *Chocolate Ice Cream*	8 oz of whipping cream
1.5 qts of *Raspberry Ice Cream*	**Chambord**
1 pt of *Philadelphia Ice Cream*	

At the Munitions Factory

1. Move to Los Alamos, NM, near KIV.[61]
2. When you arrive at Los Alamos, line a 21/2 quart glass bowl with plastic wrap, leaving at least 6 inches of overhang.

61 (Central) Kooking Intelligence (Institute)

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3. Cut the cake into ten slices and cut those slices into two inch pieces. Mix them with *Philadelphia Ice Cream* and press them into the bowl. Press a smaller bowl into the center of a larger bowl with the ice cream, and fill it with fishing weights.
4. Put the arrangement in the freezer for 4 hours.
5. Press in softened chocolate ice cream, level it, and then refreeze for 1 hour.
6. Remove it from the refrigerator again, pour the chocolate fudge topping over the Bombe, and put it in the freezer.
7. Throw the Bombe out because you did not remove the weights after Step **3.**

Off the Wagon Recipe

At Step **5,** mix in a jigger of Chambord and continue.

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165. Strawberry Ice Cream

Strawberry Ice Cream

The beauty of this *Strawberry Ice Cream* lies in the vivid contrast between the red strawberries and the white ice cream, without the distraction of grainy ice crystals.

Ingredients

Makes 2 qts ice cream	1 qt of whipping cream
1 1/2 lb of strawberries	1 C of water
3 C of sugar	

Process

1. Cut the strawberries in half and remove any white parts.
2. Purée the strawberries with one quarter of the sugar, the whipping cream, and water.
3. Whip the remaining cream into a thick state, but avoid reaching soft peaks.

4. If soft peaks appear, discard the mentally disturbed cream, along with the blender and the ice cream maker. Then buy **HÄAGEN–DAZS.**
5. Otherwise, process the mixture in the ice cream maker.
6. Fold the strawberry mixture into the soft ice cream.
7. Refrigerate for 6 hours to firm.

Jelly Roll

166. Black Raspberry Jelly Roll

Jelly Roll

LaffingBird considers the jelly roll the Best, then and now. For this monumental treat, he says, he consulted, in his dreams, the world's best pastry chef, the acclaimed Lenôtre. *(Lenotre, 1975, p. 32).* Not to be suspicious, we verified that *Black Raspberry Jelly Roll* is an out of the world recipe.

Ingredients

Makes 8 servings	3 egg whites
1/2 C of flour	1 1/2 Tbsp of melted butter
1/3 C of granulated sugar	
4 egg yolks	

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Method

First, place a buttered paper on the bottom of the baking sheet.

Next, warm the butter to a liquid.

Next, separate the eggs and beat the whites stiff, adding a teaspoon of sugar after 30 seconds.

Next, make the batter. Beat the yolks and sugar for 3 minutes at medium speed.

Next, stir in the flour.

Next, pour the butter into the batter mixture and fold in the egg whites.

Next, bake the roll.

Next, spread the batter onto a rectangular baking sheet 10 by 12 inches and 1/16 inches thick. Let the paper overhang the pan for handles.

Next, bake for 7 minutes at 450°F.

Next, let it cool.

Next, grab the paper handles and turn the cake over.

Next, brush the paper with water and wait 2 minutes to remove it.

Last, spread the jam over the cake and roll it closed.

Matzo Dessert

167. Matzos Hen LaffingBird

Icebox Cake

Matzos Hen LaffingBird is, naturally, named in honor of Hen LaffingBird. The dish itself, however, is an Italian Henette beginning with "H." [62] LaffingBird never mentioned the homage; he anticipated her horror and would remark, "Why did you ruin Fried Matzos with all that junk?"

The dish calls for standard-sized matzos, available only at Passover in

62 We decorate with citron or toasted almonds, but we are not so crude as to use both.

40-shekel packages.

For some obscure reason, one-pound packages were considered sacred for that occasion.[63]

Ingredients

Makes a 10 in. Charlotte	¼ C of raisins
4 standard matzos	1 grated apple
5 beaten egg yolks	Butter
Juice of 1 lemon	citron
Lemon zest	¼ C of chopped toasted almonds
¼ tsp of cinnamon	

Method

1. Separate the egg yolks and whites.
2. Rinse the matzos in hot water and shake dry.
3. Combine the matzos with the egg yolks and let them sit in the corner of your kitchen covered with a yamaka for 5 minutes.
4. Add the lemon zest, cinnamon, raisins, and lemon juice.
5. Mix in 1 grated apple. But if you can't find a superb, crisp, sweet apple, forget the apple because a mediocre one will ruin the dish.
6. Fold in the beaten egg whites.
7. Bake the Charlotte for 30 minutes in a 10 inch round buttered casserole until light tan.

We decorate with citron or toasted almonds, but we are not crude and decorate with both.

63 When the ancient Hebrew Matzoarians confronted the rabbi about the weight of the matzos, he decreed: one pound of American red winter wheat per package of a dozen.

168. Matzo Coperata

Egg Cake

Matzo Coperata is a festive Passover dessert. It is exotic and made with, vuden, matzo. We don't forget that it pairs well with *Cappuccino* outside Passover.

Ingredients

Makes 10 in. Frittata	1/2 C of pine nuts
4 standard sized matzos	4 Tbsps of butter
1 dz eggs	Ceylon cinnamon
1/2 C of raisins	Nutmeg
Lemon zest	Fine crystalline sugar

Method

1. Pretend you are making *Fried Matzos*.
2. After rinsing the matzos in hot water, shake off the excess and combine the eggs, raisins, lemon zest, and pine nuts.
3. Melt the butter in a nonstick pan on the burner in the garage so one will see how much fat you use. Once melted, dump the eggs into the pan and return to the kitchen.
4. As if making an omelet, shake the skillet while picking up the edges of the omelet, allowing the unkooked egg to flow under the kooked egg.
5. Broil the omelet to set the runny eggs after the eggs separate from the edges of the pan. Stop kooking when the omelet stops rising and solidifies in the center.
6. Sprinkle cinnamon and sugar atop the omelet. If you follow the new vogue in kooking–Italian–LaffingBird–Jewish Fusion, omit the cinnamon and instead sprinkle grated nutmeg.

Milkshakes and Malts

Milkshakes

We can make milkshakes with cream and milk instead of ice cream or substitute small ice cubes for a lighter shake with fewer calories..

169. Fashionable Vanilla Milkshake

Vanilla Milkshake

Ingredients

1 Serving 2 scoops of vanilla ice cream 1/2 C of cold milk ¼ tsp of vanilla extract	1 tsp of grated ***Guittard*** Bittersweet chocolate 1 Gross of **OREO** *Cookies*

The Lumpy Milkshake

Into a cup goes very cold milk,
Then 2 bold scoops of ice cream.
Add a little vanilla,
And blend without ambition.

Leave the lumps.
They provide structure,
Like cows standing in a field
With no particular assignment.

Top with whipped cream,
A soft ceremonial hat.
Sprinkle with chocolate fragments,
As required by the treaty.

Sip with pride.
Endure the tremor.
You have mastered the Lumpy Milkshake.

We serve each guest with one unopened bag of **OREO** *Cookies*.

VINTAGE OREO MILKSHAKE GLASS

Further, if you are having a party, we suggest you have the Kookie Girl offer the Oreos to each guest.

KookIE GIRL

Malts

Malt Fanfare

Malt Fanfare comprises rolling in the Malt Fanfare Cart and performing the prescribed ceremony. The cart is the same one discussed in the *Caesar Salad Discussion*.

The table will have a hot malt in a malt glass, a **DUNHILL** cigar box filled with **DAVIDOFF** cigars, a **DAVIDOFF** Silver Cigar Cutter, a ***PIERRE MAROC*** Ashtray, a box of Grand Cru Chocolates by **PIERRE MARCOLINI**, and an unopened bottle of chocolate syrup, preferably ***U-BET.*** A portable battery-operated hand vacuum is hanging on the side of the table.

We offer the cigar. Reaching for it, the guest will bite the end; otherwise, we'll use the cutter. If the guest bites off the back and spits it on the floor, we use our portable electric hand vacuum to suck it up. Then, we offer extra syrup whereby, if accepted, we will squirt a squirt into the malt glass. Anything else, sir?

170. Hot Chocolate Malt

Hot Chocolate Malt

Ingredients

1 Serving	2 Tbsp of malted milk powder
8 oz of milk	*Whipped Cream*
4 Tbsp of chocolate syrup	

Method

1. Heat full-fat milk to 210°F, near the boiling point.
2. Mix a part with the malt powder and chocolate syrup until dissolved.
3. Add the rest of the milk chocolate syrup.
4. Top the malt with a **SEE'S** chocolate covered cherry.

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171. Antique Vanilla Malt

What's a Malt

When LaffingBird was a child, his mother gave him a quarter to spend at the ice cream parlor. The soda jerk would ask, "Do you want a milkshake or a malt?" Unsure what a malt was, the cautious boy chose the milkshake. Later, when he was older and more adventurous, he tried a malt and liked it. Now, he purchases malt powder from specialty markets to make this less drunk drink.

Ingredients

1 Serving	1/4 tsp of vanilla extract
2 scoops of vanilla ice cream	*Whipped Cream*
1/2 C of cold milk	
2 Tbsp of malted milk powder	

Method

1. Mix half of the milk with the rest of the ingriedients.
2. Add chocolate or vanilla ice cream. But refrain from adding flavored ones such as **BEN AND JERRIE'S** Cherry Garcia.

HAMILTON BEACH Classic Mixer

3. Mix using the **HAMILTON BEACH** Classic Mixer.
4. Add the remaining milk and stir gently.

It is hard to read a book that is always wrong.

Vintage Soda Fountain Glass

We serve the malt in faux vintage soda fountain glasses.

Mousse

172. Chocolate Raspberry Mousse

Chocolate Pudding

LaffingBird made this mousse after receiving a bottle of Framboise from a friend. Then, he changed a recipe on the raspberry carton from our partner at the sprawling ***DRISCOLL'S*** Farms near Oxnard, California, to make *Chocolate Raspberry Mouse.*

Later, while driving past, we noticed that it resembled the La Maida side berry wall at ***GLORIA FARMS.***

Ingredients

Six servings 12 oz of raspberries 2 C of whipping cream 4 egg yolks 1/2 C of granulated sugar Vanilla	8 oz chopped **GHIRADELLI** SEMISWEET baking chocolate Grated chocolate Chambord

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Method

1. Make a raspberry sauce. Mix the raspberries and ¼ the cream. Rub the puree through a sieve, which removes the seeds. But the smoothness should not fool you. Run the mixture in a food processor on High until you demolish the seed residue.
2. Kook the sauce until you see steam, but not boiling.
3. Meanwhile, whisk the egg yolks in a stand mixer for 3 minutes or until thick.
4. Continue while adding the sugar, then in a narrow stream, add 1/2 the puree.
5. Pour this egg mixture back into the raspberry saucepan and simmer on Low, stirring, for 7 minutes or until thickened.
6. Heat obliterates the nuance of fine vanilla beans. So, before proceeding, allow the sauce to cool so as not to ruin your prized gourmet Mexican Vanilla Beans, Grade A Planifolia. Otherwise, buy Grade A Tahitian Vanilla Pods to save ten dollars per bean—cheapskate.
7. Add the Ghirardelli's chocolate in 5 steps while stirring until the chocolate is smooth and melted. Cover the pot and refrigerate until the sauce reaches 50°F. Stir the mousse twice.
8. Whisk the heavy cream to stiff peaks and fold it into the chocolate. Do not overfold; you want the white streaks; that's style.
9. Spoon the mixture into iced crystal parfait glasses. Don't get mousse on the rim, or you are a clumsy oaf, and don't clean up the edge with a rag laundered with soap; use a paper towel.
10. Top with a dollop of Whipped Cream and a chocolate sprinkle.

We offer a splash of Chambord to the guests. If the guest declines the Chambord, we offer the guest to eat a tablespoon of raspberry preserves right from the jar with three cleansing wipes, a well-recognized favorite.

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173. Hershey's Regal Chocolate Mousse

Chocolate Mousse

We include *HERSHEY'S Regal Chocolate Mouse* because it lacks the chocolate-raspberry combination that we relish. But others say, why ruin the taste of great chocolate? We modified the **HERSHEY'S** Chocolate Treasury recipe with reduced salt and vanilla.

Ingredients

6 Servings	1/8 tsp of salt
3 ounce pieces of unsweetened baking chocolate	3 egg yolks
1/3 C of water	1/8 tsp of vanilla
¼ C of sugar	2 C of whipping cream

Method

1. While stirring with a whisk, simmer the chocolate and water until smooth.
2. Add the sugar and salt, remove the pan from the heat, and wait 20 seconds.
3. Pour the sauce over beaten egg yolks, let the mixture tool, and add the vanilla.
4. Whip the cream until stiff and fold it into the chocolate mixture.
5. Pour the mousse into a 9 inch square pan, cover, and freeze until firm.

Then, when we are ready to serve, we scrape the mixture into parfait glasses.

174. Hershey's Chocolate Mousse

HERSHEY'S Chocolate Mousse is lighter than *Hershey's Regal Chocolate Mousse* because it uses egg yolks, beaten egg whites, and gelatin to lighten the mouse. This recipe uses gelatin alone.

Ingredients

6 Servings	**Mouse lightening Agent**
Mousse	3 egg whites
6 Tbsp of unsweetened cocoa	1/4 C of sugar
2 Tbsp of vegetable oil	1 C of whipping cream
1 envelop of unflavored gelatin	
1 C of cold milk	**Topping**
1/4 C of sugar	1 more c of unsweetened whip cream
A pinch of salt	
3 egg yolks	
3/4 tsp of vanilla	

Prepare the Chocolate Base

1. Remove refrigerated eggs several hours before preparation. Later, beat'em up.
2. Blend the cocoa and oil until smooth and reserve it.
3. Dissolve the gelatin by microwaving it for 1 minute.
4. Check the mixture; if not dissolved, microwave for 16 more seconds; if not, microwave for 16 more seconds; if not, microwave the mixture for 16 more seconds; check if it dissolved; if not, microwave for 8 more seconds; if still not, microwave the mixture for 4 seconds; check the mixture; if still not, microwave the mix for 2 seconds; recheck the mixture; if it is still not dissolved, microwave for 1 more second.
5. Check the mix once again; if it is not dissolved, your microwave element is defective. Buy a new microwave, but continue having a less perfect base.
6. Sprinkle the gelatin on the milk and let it stand for 10 minutes.
7. Stir the milk.

8. Add the sugar, salt, and egg yolks to this mixture.
9. Microwave on 1⁄2 power for 5 minutes.
10. You don't know how to set the microwave to half power or even what half power means, so the mixture curdles, and you must throw it out.
11. You downloaded the user's instructions and started over.
12. When you reach step **10** the second time around, microwave on half power for 2 minutes or until the mixture is thick.
13. Wait a couple of minutes, then stir in the vanilla
14. Chill for a couple of hours.[64]

Prepare the Lightening Agent

15. While the mousse is chilling, make the lightening agent.
16. Beat the egg whites until foamy.
17. Add the sugar and beat until you have the famous stiff peaks.
18. Then, fold the egg whites and whipped cream into the chocolate mixture.

Prepare the topping

19. Whip the cream
20. Put a tablespoon of the whipped cream on each dessert.

64 We mean refrigerate the chocolate base.

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Pastries

Cinnamon Rolls

175. Naked Cinnamon Rolls

A perfect Cinnamon Roll

In Junior High, LaffingBird stood in line during recess to buy a cinnamon roll. It was a memorable event. The roll was only fifteen cents and enormous. It was not only its size that was memorable, but the shape. As he gorged on the pastry, the flavor intensity increased as it approached its center.

But we will leave this effect to advanced mathematicians. Does the roll's spiral shape explain the extra sweetness, or is there a more fundamental reason? [65]

Nowadays, cinnamon rolls are uniformly sweet and too sweet at that. So, these rolls do not have a contrast between the sweet and savory. The baker obliterates that contrast when he slathers massive amounts of white glue over the pastry. But others have a different opinion than me. We say, "The pastries are too sweet." They say, "There cannot be too much sugar."

When LaffingBird was in the San Fernando Bike Club, there was an informal race to reach Cinnthany Sweets, a 40-mile ride to Moorpark, California. Those Rolls were even better than his memory from Junior High. But Cinnthany Sweets is out of business, and LaffingBird doesn't live in Moorpark. Since then, it has been his never-ending quest for the perfect cinnamon roll. But here it is!

65 JoshBuckler, a math whiz, believes sickeningly sweet frosting, not spiral design, determines sweetness. A frosted roll becomes sweeter as you eat it. But this recipe does not frost the rolls, so you must make them to find the truth.

Ingredients

Makes a dozen rolls	Filling
Pastry	3 Tbsp of sugar
2 1/2 C of flour	3/4 tsp of Ceylon cinnamon
4 tsp of baking powder	A handful of raisins
3 Tbsp of butter	Brown sugar
1 C of milk	

Yes! Let's Make *Cinnamon Rolls*

1. Sift the flour and baking powder together.
2. Cut in butter and stir in the milk. Do not work the dough; we don't want tough cinnamon rolls unless they are going to battle with breakfast rolls.
3. Roll out the dough and cut it into strips 1/2 inch thick and 6 inches long.
4. Top the strips with sugar and cinnamon.
5. Roll the strips up and cut the rolls with piano wire, like cutting *Polenta.*
6. Place the rolls close together in buttered pans and sprinkle brown sugar.
7. Bake at 400° in a convection oven until brown.

We serve the caramelized side up with none of that white stuff on it.

Important Variation

Leave out the raisins.

Pies

Delicious Pie

Marriann Eating Pie

Kkookbook Conookbook Confidentialalt+

176. Hydrogenated Vegetable Shorting Double Pie Crust

Pie Crust

Ingredients

2¼ cups sifted pastry flour	5 tsp of ice water
3/8 C of **CRISCO**	1 finger pinch of salt
3/8 C of lard	

LaffingBird was a supervisor at the Pie Kookery at ***GLORIA FARMS,*** where he was in charge of the pie making craze. The Kookery's pies couldn't match Doris Long (Georgianna), Liana-Jill Wambua, or even Arnie Zane. And any skilled baker can make better ones. However, the following is Kookery's unique contribution to pie making.

Principles

When using a convection oven, reduce the heat by 50° more than others specify. Substitute 25% more butter when replacing **CRISCO** by volume; using butter requires less water.

Method

1. Cut the **CRISCO** and the lard into the sifted pastry flour, and add 1 pinch of salt and the ice water.
2. Gather this dry mix and refrigerate to 60°F.
3. Make two pies if they are a single crust.
4. Remove the ball from the refrigerator and roll out two 12 inch diameter circular crusts using a cloth covered rolling pin on an ice-cooled marble slab.
5. Store the crusts in the refrigerator, separated by wax paper.

Apple

177. Slow Apple Pie

Apple Pie

Slow Apple Pie AI

We make Slow Apple Pie if we have delicious apples. Then, you notice that it is slow, not compared to *Fast Apple Pie,* but because of the time–consuming procedure of adding cinnamon and nutmeg instead of the faster method of adding just cinnamon.

Ingredients

Packaged Double–Double Pie Crust butter crust	2 Tbsp cornstarch
14 C apples such as a combination of Honey Crisp and Granny Smith	Lemon juice
Butter	Cinnamon
13/4 C sugar	Nutmeg
	16–in Stainless Steel Indian Parat Pie Pan

Method

1. Shop at your nearest Indian food store for a 16–inch Parat pie pan, which guarantees slowness.
2. Proceed with steps **1- 8** in *Fast Apple Pie,* except roll out two 16–inch crusts.
3. Make a double–double butter crust: two crusts of 18–inch diameter.
4. Do the excruciating slow step: grate nutmeg over the top.
5. Continue with step **9** of *Fast Apple Pie,* but spread your feet 4 feet apart.
6. Continue with step **10**.
7. Bake the pie in a preheated 375°F oven until the crust browns, approximately 20 minutes.
8. Reduce the heat to 315°F and bake for another 45 minutes until the center of the pie is 200°F.

It is hard to read a book that is always wrong.

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178. Fast Apple Pie

Apple Pie

Fast apple Pie Ai

With truly delicious apples, Fast Apple Pie achieves Almost Delicious status. But if we have such apples, we make, *Slow Apple Pie.*

Ingredients

Packaged butter crust	7/8 C sugar
7 C apples, such as a combination of Honey Crisp and Granny Smith	1 Tbsp cornstarch
Butter	Lemon juice
	Cinnamon

Method

1. Remove the butter crusts from the refrigerator 30 minutes before preparing the filling.
2. Butter the bottom of the 9–inch pie plate.
3. Unfold the packaged crust, stretch it, and press it into the pie plate. Brush it with melted butter, and dust it with flour.
4. Cover this assembly and store it in the refrigerator.

5. While the crust is chilling, peel, core, and slice enough apples for a sumptuous, high pie, more than you need.
6. Sprinkle them as you are peeling with drops of lemon juice.
7. Add the sugar and cornstarch and mix.
8. Unfold the top crust and prepare for your ordeal.
9. While preparing, scrape the filling into the pie and sprinkle with cinnamon. Dab the top with butter.
10. Now get ready. Stand in front of the pie with your feet three feet apart. Pick up the crust and lay it evenly over the pie. Yes, evenly.
11. Seal and flute the crust, poke holes, and do the same with the top crust.
12. Bake the pie at the temperature recommended on the pie crust package. Reduce the temperature by 25 degrees and the time by 15 minutes if using a convection oven.
13. Bake until you see bubbling juices and the center of the pie is 200°F.

Chiffon

179. Lemon Chiffon Pie

Lemon Pie

We make this pie with Myer lemons, grapefruits, and tangelos from the Gloria Farm, all of which make fine pies.

Ingredients

9 in. Pie Shell	Lemon
1 Tbsp of unflavored gelatin	1¼ C of sugar
¼ C of ice water	Lemon zest
egg yolks	*Whipped Cream*

It is hard to read a book that is always wrong.

Method

1. Make a custard. Do this by adding the unflavored gelatin to the ice water and waiting 5 minutes.
2. During this excruciating, long wait, beat the yolks until light-colored, pale yellow, adding the juice of a lemon and 1/2 the sugar.
3. Kook in a double boiler until the mixture coats the spoon. Remove the pot from the heat and wait until the temperature is 140°F before adding the gelatin and lemon zest. Do not stir for 1 minute.
4. Mix well and cool.
5. Meanwhile, beat the remaining half of the sugar with the egg whites until stiff and fold them into the pie mixture.
6. Turn that into the pie shell and refrigerate.
7. Top the pies with unsweetened *Whipped Cream.* And, in my version, do not sprinkle sugar on the top.

Custard

180. Custard Pie

Pie

Ingredients

9 in. Pie Shell 1 tsp of vanilla	2 1/2 C of milk

Method

1. Preheat the oven to 450°F.
2. Combine the sugar, eggs, vanilla, and cream.[66]
3. Kook the mixture in a double boiler while skimming the foam. Kook until the mixture coats a spoon.

66 We use more egg yolks for a more tender custard and fewer for a firmer one, substituting varying amounts of cream for richness and softness.

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4. Pour the custard through a strainer into the pastry shell.
5. Bake the pie for 13 minutes.
6. Reduce the temperature to 325°F, sprinkle with nutmeg, and bake for 20 minutes or until the center reaches 173°F.
7. Refrigerate.

We use more egg yolks for tenderer custard and less for stiffer, and we substitute various amounts of cream for richer and softer custards.

Vanilla Cream

181. Vanilla Cream Filling

Who needs the Crust?

Ingredients

Filling for a 9 in. pie	9 Tbsp of sugar
5 egg yolks	2 and 1/16 C of milk
1 Tbsp of butter	1/2 tsp of vanilla

Method

1. You must mercilessly whip the egg yolks.
2. Sift 5 tablespoons of the sugar with the cornstarch and stir until smooth.
3. Heat the milk with the remaining 4 tablespoons of sugar just to the boiling point.
4. Cool the milk to 180°F, then temper the yolks with the hot milk.
5. Return the mixture to the heat and stir until it thickens.
6. Continue stirring over steam until it reaches a boil and completes thickening.
7. When the custard coats the back edge of a spoon, it has reached the internal custard point of 172°F.

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8. Remove it from the heat and stir in the butter and vanilla.

182. Vanilla Cream Pie

Vanilla Cream Pie

Ingredients

9 in. Pre-baked pie shell *Vanilla Cream Filling*	Nutmeg Mace

To Sprinkle or Not to Sprinkle

Fill the shell with Vanilla Cream
a filling worthy of quiet esteem.
Then choose your path with measured grace
a dust of nutmeg for common taste,
a hint of mace for donut dream,or nothing at all –
for the purest cream.

183. Vanilla Cream Pie Enrico

Vanilla Cream Pie

Giaco Enrico asked if Edwierdo's vanilla cream pie would have extra vanilla. But others do not want it. So Edwierdo solved the "extra vanilla" dilemma without making two pies.

Ingredients

9 in. Pre-baked pie shell	1 drop of yellow food dye
Vanilla Cream Filling	2 tsp of vanilla
Whipped Cream	Nutmeg

Method

Where do you get such a part?

1. First, buy a nine segment pie cutter, not an eight.
2. Place the pie shell into the pie plate, but don't cut. Then, follow with a thick layer of unsweetened *Whipped Cream* and the cutter.
3. *Make Vanilla Cream* and divide it into 2 parts. One part is two-thirds of the volume, and the other is one-third. Add 1 1/2 teaspoons vanilla into the large part and 1 drop of yellow food dye, and stir. Add 1/2 teaspoon of vanilla in the small part and stir.
4. Pour the large part into segments 1, 3, 5, 7, and 9. Then, pour the small part into segments 2, 4, and 6.
5. Refrigerate the pie for 4 hours.
6. Insert a toothpick flag with an Extra Vanilla Banner in the colored segments.

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184. Red Banana Cream Pie

Banana Pie

Red bananas taste better than yellow ones because red is a more favored color than yellow. We make this *Red Banana Cream Pie* if we have ripe, red ones.

Ingredients

Pre-baked 9 in. pie shell	Powdered sugar
Vanilla Cream Filling	*Whipped Cream*
About 5 sliced red bananas	

Method

1. Bake a pie shell
2. While the shell is baking, make the Vanilla cream filling.
3. When the shell is cool, press it into a glass pie plate.
4. Smear half of the Vanilla Cream on the bottom of the pastry shell.
5. Layer the red bananas sprinkled with powdered sugar.
6. The last layer is the remaining half of the Vanilla Cream.
7. Top with unsweetened Whipped Cream.

185. Chocolate Cream Pie

Chocolate Pie

The following recipe is the *Classic Chocolate Cream Pie* (Hershey's, 1984, p. 81). We reduced the vanilla and salt and set limits for a convection oven.

Ingredients

9 in. purchased bakery shell	2 Tbsp of butter
3 C of milk	1 tsp of vanilla
1⅓ C of cornstarch	3 egg whites
1 pinch of salt	¼ tsp of cream of tartar
3 egg yolks	6 Tbsp of sugar

Method

1. Bake the shell according to the directions on the package.
2. Melt the chocolate with the 2 cups of milk in a quart saucepan, stirring until the sauce boils.
3. Remove the pot from the heat.
4. Combine the sugar and cornstarch.
5. Blend the egg yolks with the remaining cup of milk, and add to the dry ingredients.
6. Blend this into the chocolate mixture.
7. Kook over medium heat until the mixture boils.
8. Simmer for 1 minute, remove from heat, and blend in the butter and vanilla.
9. Turn the cream into the pie shell.
10. Make the meringue topping: beat the egg whites and cream of tartar until foamy.
11. Add the sugar while rotating the small mixer bowl until soft peaks form.
12. Spread this meringue onto the hot pie filling, sealing the meringue to the edge of the crust.
13. Bake at 325°F for 8 minutes or until the meringue is light brown.

It is hard to read a book that is always wrong.

Meringue

186. Meringue Meringue Maringue Pie

What's the difference

Although we are a professional cooking group, the difference between meringue and chiffon confuses us. But now, we are just muddled.

However, we specialize in three variations of Meringue pies: **The Minimalist, The Lemon,** and **The Orange. The Minimalist** is the grandest because of its simplicity. It comprises only the Meringue but omits the shell and filling. The lemon is standard, and our exciting variation using ***GLORIA FARMS*** Valencia oranges won the *KookBooks* Bicentennial Pie Contest.

Ingredients

9 inch Pie

The Minimalist	The Lemon	The Orange
4 (140 g) of large egg whites	9 in. bakery shell	9 in. bakery shell
1/4 tsp (0.75 g) of cream of tartar	6 Tbsp of cornstarch	6 Tbsp of cornstarch
4 Tbsp (50 g) of sugar	1/2 C of water	1/2 C of water
	3 egg yolks	3 egg yolks
	1 Tbsp of butter	1 Tbsp of butter
	1/2 C of lemon juice	The juice of 1/2 of a ***GLORIA FARMS*** Valencia orange
	4 Tbsp of lemon zest	4 Tbsp of orange zest
		4 Tbsp of **GRAND MARNIER**

Method

1. Make the meringue:preheat the oven to 350°F and separate the yolks and whites of room temperature eggs.

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2. Beat the egg whites until frothy, add the cream of tartar, pour in the sugar, and continue until you see soft peaks.
3. If you are making the Minimalist, go to Step **20**.
4. Make the filling for either The Lemon or The Orange.
5. Mix the cornstarch with the water, 1/2 cups of water, forming a thin paste.
6. Combine the paste with 11/2 cups of hot water and the sugar.
7. Boil this mixture in an 8 pound sixteenth-century copper saucepan or over a stainless steel double boiler until thick. Expect this to take 8 to 12 minutes while you are miserable standing and stirring.
8. Beat the egg yolks with this mixture. Return the mix to your chosen saucepan and kook for 5 minutes or until the mixture boils and thickens.
9. If you make either the lemon or orange variation, proceed to step **11.**
10. Why are you here? Get out of the kitchen!
11. If you make the Orange Variation, go to step **16.**
12. Yes, you are making the Lemon Variation.
13. Beat in the butter, lemon juice, and lemon zest.
14. Cool the custard by stirring to release steam.
15. Proceed to step **20.**
16. Yes, you are making the Orange Variation.
17. Beat in the butter, orange juice, and orange zest.
18. Cool the custard by stirring it, which will release the hot steam.
19. Mix in the **GRAND MARNIER.**
20. Pour the filling into the shell and fold the meringue over the top.
21. Bake in your convection oven at 325° until the top is brown.
22. Enjoy.

Kkookbook Confidential

Pumpkin

187. Pumpkin Pie

There are many recipes for pumpkin pie, but we say this Pumpkin Pie is ingenious. We do not add sugar to the *Whipped Cream.* Even Giovani Sunami Wambua, the daughter of Liana-Jill Wambua, an internationally famous professional Baker, didn't consider this when she brought pies for the Great Thanksgiving Dinner. Even Paul Bocuse, who never made a pumpkin pie, said it had an interesting taste.[67]

Ingredients

9 in. Pie Shell	3 beaten egg
2 1/2 C of strained pumpkin	1 C of cream or more
1 C of brown sugar	1/2 C of milk
1/2 tsp of cloves	Lemon zest
1/2 tsp of ginger	

Method

1. You can't get away using any pumpkin. Search for Fairytale, Jarrahdale, Dickinson, or Long Pie Pumpkins.
2. Blend them using various proportions until you arrive at the perfect filling and strain it through a fine sieve.
3. Combine 2 1/2 cups of this ethereal essence with brown sugar, clove, ginger, cinnamon, beaten eggs, cream, and milk. But stop adding liquid when the liquid attains that magical viscosity for pumpkin pie.
4. Add more cream, as much as the pumpkin can absorb.
5. Sprinkle lemon zest.
6. Place a single crust in the pie tin, press it tight on the bottom, and brush with egg white.

67 Editors Note: Paul Bocuse, a French chef famous for his sophisticated style of kooking, has created many emblematic dishes. However, no specific information about him is available, such as pumpkin pie having an interesting taste. It is in the mind of Edwierdo
.

Kkookbook Cookbook Confidential

7. Pour the filling into the crust and bake at 400°F in a convection oven for 15 minutes. Then reduce to 250°F; bake for 45 minutes or brown on top.

Rhubarb

188. Rhubarb Pie

Sour Red Pie

What is Rhubarb?

Rhubarb Pie was LaffingBird's dad's favorite pie. He ate rhubarb when he was a young kid in Russia. Rhubarb is an exotic sweet and sour alternative to lemon or lime.

Rhubarb Pie with a Lattice Crust AI

Ingredients

9 in. pastry shell	3 Tbsp of cornstarch
Butter	1 Tbsp of lemon juice
6 C of rhubarb	Lemon zest
1 1/2 C of light brown sugar	Nutmeg

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Method

1. Butter the bottom of a 9 inch pastry shell.
2. Cut up rhubarb into 1 inch crosscut pieces until you have 6 cups that make a well-filled pie.
3. Pile the rhubarb in a bowl and add the sugar, cornstarch, lemon juice, lemon zest, and nutmeg.
4. Top with a lattice crust, but dry the lattice before using.
5. Bake in a Pyrex pie plate at 450°F for 10 minutes; lower heat and bake at 400°F until the top is golden brown. Knock off 25°F if using a convection oven.

Pudding

Bread Pudding

189. Bread Pudding

Bread Pudding

We make *Bread Pudding* without vanilla, let alone extra vanilla, but We make Bread Pudding with no vanilla, with a hint of vanilla and extra vanilla, but we do not make it with just vanilla.

The basic recipe uses a hint of vanilla; the extra vanilla is for Giaco Enrico, and no vanilla provides a contrasting taste with vanilla ice cream

Ingredients

6 C of Small White Bread Cubes	2 C of hot milk
2 eggs	¼ of butter
1 tsp of Ceylon cinnamon	¼ tsp of vanilla
1/2 C of raisins	

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Method

1. Mix the eggs, sugar, raisins, and cubed bread with the bread that is one fourth crust. Notice that this recipe omits salt.
2. Stir in the hot milk, butter, raisins, and cinnamon.
3. Drop in the vanilla
4. Pour this pudding into a deep, ungreased pan.
5. Bake uncovered at 350°F for 40 minutes or 140°F internally.
6. Better check the pudding using *The Advanced Toothpick Test* of inserting a knife 1 inch from the pan's edge and seeing if it comes out clean.

Extra Vanilla per Giaco Enrico Variation

In step **3** above, drop in 1 tsp of vanilla.

No Vanilla Variation with Ice Cream Variation

In step **3** above, omit the vanilla, but serve Vanilla Ice Cream or unflavored whipped cream.

190. Valentine Bread Pudding

Ann Clark Kookie Cutter

We add chocolate for Valentine's Day.

Kkookbook Cookbook Confidential

Ingredients

6 C of *Old Fashioned Raisin Bread*	2 C of hot milk
2 eggs	¼ C of butter
2 oz of semi-sweet chocolate chips	

1. Mix the eggs and cubed bread with 25 percent of the crust.
2. Stir in the hot milk, butter, and chocolate chips.
3. Pour into a deep, buttered Ann Clark Kookie Cutter on an ungreased pan.
4. Bake uncovered at 350°F for 40 minutes or until 140°F internally. Better check the pudding using *The Advanced Toothpick Test* and the knife inserted 1 inch from the pan's edge comes out clean.

Chocolate Ice Cream next to the pudding is a must.

Vanilla Pudding

191. Crème Caramel a Go-Go

Crummy

The vanilla sauce went Go-Go. The vanilla sauce makes the dessert nauseating and sweet, so we omit it. But we top the flan with 1 dab of *Raspberry Jam.*

Ingredients

8 servings	4 large eggs
2 C of milk	2 large egg yolks
1 C of whipping cream	1 tsp of vanilla extract
2/3 Cs of sugar	1 dab of raspberry jam

Method

1. Set up an eight-unit double boiler by placing eight ramekins in a roaster with boiling water, then set it in a 350°F preheated oven while you combine the milk, whipping cream, and sugar.Simmer for 10 seconds, remove the boiler from the heat, and cover.
2. Whisk the eggs, extra yolks, and vanilla, and pour in the cream mixture while whisking.
3. Strain the custard through a fine sieve while pouring the custard into the ramekins. Bake until the outside is firm and the inside jiggles.
4. Kook the custard until the center is 176°F internally. Check the temperature in 20 minutes. But don't depend on the temperature; use the good old *The Advanced Toothpick Test.*
5. When kooked, cover and refrigerate.

Alternate Kyiv Method

1. Attach the heater to a roaster and fill ¾ with warm water. Set the heater at 175°F.
2. Make the custard.
3. Fill each ramekin with it and seal each in a plastic bag. Immerse for at least 1 hour.
4. Remove the custard filled bags and refrigerate them.

We supply each guest with a dessert plate and a sharp knife. We instruct them to cut the dessert around the edges and, using a decisive motion, invert the ramekin to release the custard onto their plate.

192. Panna Cotta

Vanilla Flan

Giorgianna made a *Panna Cotta* for dessert on Christmas Eve, 2022. For years, We thought *Panna Cotta* was not worth making because of gelatin. Well, we are wrong. It was delicious. We misplaced her recipe, so we made it with this recipe using our experience making yogurt with gelatin.

Ingredients

Panna Cotta for 8	½ C of sugar
1 qt of whipping cream	2¼ tsp of unflavored gelatin
1 half of a split vanilla bean with the seeds scraped	3 Tbsp of water

Method

1. Simmer everything except the gelatin, but don't include yourself.
2. Remove the pot from the heat.
3. Sprinkle the gelatin over the water.
4. After 15 minutes, simmer the cream mixture again, remove from the heat, add the gelatin, and stir the mixture until dissolved.
5. Remove the bean pieces.
6. Pour the *Panna Cotta* through a strainer into 8 ramekins. Let the ramekins cool.
7. Wrap them with plastic wrap and refrigerate for 8 hours.

Kkookbook Confidential

A Valentine Assignation

Danse Profane

It is hard to read a book that is always wrong.

193. Valentine Flan

Flan

LaffingBird made Hen LaffingBird a heart-shaped Valentine's Flan. She was gracious when she saw it but not ecstatic. She kept quiet because it was Valentine's Day, and he was kooking all day. But, much later, he, LaffingBird learned she is not a fan of flan.

That's a shame because a heart-shaped flan is a romantic dish, and he can ignore this recipe and bring out the surprise of the chocolate topping variation.

See Chocolate Valentine's Flan in this recipe. If that doesn't work, bring out *Valentine Bread Pudding,* with LaffingBird knowing the Hen loves bread. However, the following is for all flan lovers.

Ingredients

The Flan	The Carmel
Sufficient for 2	¾ C of sugar
1 vanilla bean	3 drops of lemon juice
1/3 C of milk	1 1/2 Tbsp of water
¾ C of sugar	A heart-shaped mold
8 egg yolks	
4 eggs	

Method

1. Put a Bain-Marie water bath in a 400°F oven.
2. Heat 3/4 cups sugar, lemon juice, and water in your sixteenth century tin-lined copper saucepan until dark golden brown.
3. Turn off the heat, but keep stirring until the pan cools to 120°F.
4. Slit and scrape out the seeds of the vanilla bean into the saucepan, throw in the bean, and add the milk.
5. Bring the milk to a boil.
6. Meanwhile, beat 3/4 cups of sugar into the eggs.
7. When the milk boils, remove the vanilla bean but slit it and scrape out any remaining seeds.

8. Mix this milk into the egg mixture.
9. Strain the pre-custard using a filter that allows the vanilla seed to pass, not the egg junk.
10. Test if the vanilla flavor is enough. If not, cheat and use an additional 1/16 teaspoon of vanilla extract.
11. Pour the mixture into the heart-shaped flan mold.
12. Put the mold into the Bain-Marie. The water should be an inch below the top of the mold.
13. Bake the flan for 30 minutes. Watch that the water does not boil.
14. Using *The Advanced Toothpick Test,* check the flan at the center and edge. With these two tests, you can determine the direction of the heat travel. If the heat travels from the center to the rim, pull when the edge is firm; if the heat travels from the edge to the center, remove when the center is firm.
15. Later, with vast experience, you discover you can check anywhere.

Chocolate Variation

We dribble chocolate syrup over the flan, painting a heart.

Chocolate Pudding

194. Classic Chocolate Pudding

Chocolate Pudding

Classic Chocolate Pudding without reduced sugar, vanilla, and salt would be semi-classic. However, we focus on *Pure Chocolate Pudding* when we prefer a deeper chocolate taste.

Kookbook Confidential

Ingredients

2 ounces of unsweetened baking chocolate	1/8 tsp of salt
2 1/2 C of milk	3 slightly beaten egg yolks
3/4 C of sugar	1 Tbsp of butter
¼ C of cornstarch	1/4 tsp of vanilla
	Whipped Cream

Method

1. Combine the chocolate with half the milk in a quart saucepan over low heat, stirring with a wire whisk until smooth.
2. Combine the sugar, cornstarch and salt in a bowl.
3. In a separate bowl, mix the remaining milk and the egg yolks. Then, pour that into the chocolate mixture while stirring.
4. Kook the conglomerate over medium heat, stirring until the mixture boils for 1 minute; remove from the heat and add the butter and vanilla.
5. Pour into individual dessert dishes, cover with plastic wrap and chill until set.

We are spearheading the revolution that serves this pudding with unsweetened *Whipped Cream.*

195. Pure Chocolate Pudding

Chocolate Pudding

The focus of Pure Chocolate Pudding is on chocolate. So, this recipe excludes eggs and vanilla, which pollute the chocolate's taste. We imagine JoshBuckler might try this dish, although it has sugar, but minimal.

Ingredients

Makes four 4 ounce servings	2 1/2 Tbsp of cornstarch
2 oz of bitter chocolate	1/3 C of sugar
2 C of hot milk	

Chocolate Pudding Play

I took a pan, not very wide,
And put in milk. The chocolate cried.
"Remain composed," I said. "You'll melt."
It softened, as its duty felt.

Then sugar entered with the salt,
And cornstarch followed without fault.
The yolks came in with milk beside,
And joined the chocolate, dignified.

It thickened once the bubbles came,
Then boiled 1 minute, as rules proclaim.
Into small dishes, rich and slick,
It settled down, obediently thick.

Now chilled and smug, it wears its ring.
Chocolate Pudding Play
I took a pan, not very wide,
And put in milk. The chocolate cried.

"Remain composed," I said. "You'll melt."
It softened, as its duty felt
Then sugar entered with the salt,
And cornstarch followed without fault.

The yolks came in with milk beside,
And joined the chocolate, dignified.
It thickened once the bubbles came,
Then boiled 1 minute, as rules proclaim.

Into small dishes, rich and slick,
It settled down, obediently thick.
Now chilled and smug, it wears its ring.
Chocolate is the thing that makes this pudding king.

Kkookbook Confidential

196. Impure Chocolate Pudding

Chocolate Pudding

Impure Chocolate Pudding is a classic. It includes vanilla, and we thicken it with egg yolk. Whoa.

Ingredients

Makes four 4 ounce servings	1/2 C of sugar
2 squares of unsweetened chocolate	1/8 tsp of vanilla
1 Tbsp of flour	2 C of scalded milk
	3 beaten egg yolks

Method

1. Melt the unsweetened chocolate in a double boiler.
2. Add the flour and sugar, followed by 3 beaten egg yolks.
3. Stir the mixture for 5 minutes in a double boiler.
4. Add the scalded.
5. Cool the pudding.
6. Add the vanilla, but add 1 teaspoon more if Giaco Enrico is a guest.

Rice Pudding

197. Rice Pudding

Rice Pudding

There are endless variations of rice pudding. Rice blends well with sugar, nuts, dried fruit, nutmeg, allspice, cinnamon, and even mace.

We make a rich variation of this recipe, Rice Pudding with *Marcona Almonds and brandy* that follows; however, this recipe is a favorite.

Ingredients

Rice 4 times the rice's volume of whole milk Lemon zest raisins	Manuka honey Nutmeg Ceylon cinnamon

Method

1. Bring the milk with lemon zest to a simmer.
2. Add the rice and continue simmering. The rice will absorb the milk in half an hour.
3. Turn off the fire and wait a few minutes to add vanilla and raisins.[68,69]
4. Cover for an hour.
5. Using a parfait glass, add a layer of rice, topped with a grind of nutmeg, and then dribble honey over the layer. Three layers will be enough.
6. Top the last layer with Manuka honey, followed by a sprinkle of cinnamon.

198. Rice Pudding with Almonds

Rice Pudding

We vary *Rice Pudding* by adding almonds and other stuff to make Rice Pudding with Almonds rich but not sweet.It includes Marcona almonds and brandy flavoring, which now replaces brandy following the advice of our Hasidic rebbe.

68 These proportions are at your discretion and intuition.

69 Adding raisins before covering is brilliant. But if you do, omit the nutmeg and cinnamon.

Non-Alcoholic Brandy Flavor

Ingredients

Makes 4 qts of rice pudding	1/4 C of whipping cream
1 C of short-grained Italian Arborio rice	1/2 C of roasted Marcona almonds
3 qts of boiling water	A two-finger pinch of salt
1 qt of milk	1 1/2 tsp of vanilla
4 Tbsp of butter	Nutmeg
1 3/4 Tbsp of sugar	3 Tbsp of brandy
5 large eggs	

Method

1. Boil the rice al dente, drain, and rinse with tap water.
2. Simmer the milk with the rice and butter for 30 minutes.
3. Drain the rice through a colander. Then, add back 1/2 cups of the unabsorbed milk.
4. Fluff up the rice and cool for 15 minutes.
5. Separate the egg yolks and whites, beat the yolks with the cream, and stir in the rice, the roasted almonds, and half of the sugar.
6. Beat the egg whites with a pinch of salt in your sixteenth century unlined copper bowl until frothy.
7. Add the other half of the sugar and beat until soft peaks; add the vanilla and the brandy extract and fold them into the rice mixture. If not sweet enough, you sugar freak, add another tablespoon of sugar.
8. Butter a 2 1/2 cup Charlotte mold or something similar and place it in a casserole.

9. Boil water and pour it into a casserole, coming 2/3 of the way to the top. Pour the rice into the mold and put the assembly in a 325°F oven.
10. In a half hour, start testing the pudding. Pull when the temperature at the center is 140°F or when the center passes *The Advanced Toothpick Test.* If it passes, you're too late; throw it out. Otherwise, grate nutmeg over the top.
11. Unmold onto a silver serving platter and serve warm.

Traditionally, we serve this with apricot sauce. An alternative is diluting *Apricot Jam* with strained pineapple juice, warming it, and serving it on the side.

Whipped Cream

199. Whipped Cream

Whipped Cream

The way we make *Whipped Cream* is complex. We do not add sugar. This laborious change is worth it because it provides Kulinary contrast between the various puddings and the whipped cream. We discuss this contrast in our group's upcoming publication: "*What Not to Kook KookBook.*" This groundbreaking *KookBook* deserves a special alert when it becomes available at https://*KookBook.net*/sales/Products/Kookbooks/*WhatNot to KookKook*. That site will put you on the pre-preorder list.

KKookbook Confidential

Ingredients

Whipping Cream

A Whipping Good Time

A chef laid their tools on a mat,
Then chilled them. Now fancy is that.
They whipped up a dream,
Of soft, billowy cream,
"Add no sugar, unless you need that."

200. Flavored Whipped Cream

Whipped Cream

Vanilla Flavored Whipped Cream is an extraordinary dessert. We prefer it to en vogue ice cream.

Ingredients

Whipping cream	Chocolate Variation
For each c of cream:	2*Tbsps* chocolate syrup
add ¼ tsps cream of tartar	
1*Tbsps* confectioners' sugar	
1/2 tsps of vanilla	

Method

1. Place your 5 horsepower **HOBART** power food mixer next to an active air-conditioning vent.
2. Cool the ingredients and utensils in the freezer.
3. Mix the ingredients at high speed to stiff peaks.

4. Protect the whipped cream from unknown sources, pilfering the mix to eat it alone. We store the cream in the **Lokabox one** food storage box.

Chocolate Variation

Include the chocolate syrup in step **3.**

Chocolate Side Variation

Häagen-Dazs ice cream is not as delicious as it used to be. It is not as rich, and they increased the overage. Not only that, but they changed to twelve ounce containers from a standard sixteen ounce pint. Nobody notices. I'll show them!. I'll serve *Whipped Cream* instead.

Serve unsweetened *Whipped Cream,* excluding the vanilla, with a side of chocolate syrup, fresh berries, or whatever. We eat the cream with desserts or flavor it with fresh fruit syrups.

Dog Food

Why do most dogs die of cancer? Isn't it amazing that kibble can stay outside for months without spoiling? Smell kibble: it smells of kerosene. No wonder they make kibble out of reclaimed motor oil.[70]

70 From AI. Yes, it is remarkable and alarming.
Many dogs die of cancer for reasons that intersect genetics, environment, and diet. Modern breeding has concentrated hereditary vulnerabilities in certain breeds, but environmental toxins and food quality play significant roles too. Dogs are exposed to pesticides, flame retardants, and carcinogenic preservatives at home. But the long shelf life and synthetic composition of commercial kibble may be one of the more insidious contributors.
Kibble's stability depends on ultra processing: extrusion at high heat, preservatives such as BHA and BHT, and rendered fats sprayed on afterward to restore palatability. The smell you notice, which is reminiscent of kerosene, is not imagination. Some fats used in pet food are oxidized or of low quality, and the chemical stabilizers give off a harsh, solvent-like scent.
The rumor that kibble contains "reclaimed motor oil" is exaggerated, but it points to real concerns. Some meat and fat sources are poorly regulated, and byproducts from rendering plants can be grotesque in origin.
In short, we are not wrong to find it suspicious. A growing number of people are turning to raw or kooked whole-food diets for dogs, in part because kibble, despite its convenience, is a culinary black box. It is sealed in science and marketing, but rarely in nutrition.

SYDNEY IN THE GREAT ROOM AT *GLORIA FARMS*' CORPORATE

Dog Park Celebration

From the Original Menu

The Dog Park

Morganni & JoshBucklerh & Anthonio Mannini & Jessicah Ko & KiraBira LaffingBird

Hen LaffingBird & LaffingBird

December 27, 2008

Fettucicne Alfredo

Fresh Egg Noodles Using Unbleached Flour & Aged Parmesan

& Plugrà Butter & Sweet Cream

American Shrimp Cocktail Abomination

Cold Honduran Green Shrimp with Lemon Zest and Bay

Cold Horseradish, Heinz Ketchup, Worcestershire, Tobasco, and celery hearts

No Salt

Gloria Farms Salad

Arugula Leaves, Sun-Dried Tomatoes

Olive oil and Aged Sherry Wine Vinegar

Micro Dinner ala Thanksgiving

Turkey

Stuffed with Bakers field Lemons, Common Yellow Onions, and Black Pepper

Thin Turkey Gravy

Turkey Neck Reduction, Bay, Sun-Dried Tomatoes, Polish Mushroom from Peru

Extra Tart Cranberry Sauce

Selected Ocean spray Cranberries, Lemon Zest and Sugar

Garnet Yams with Caramelized Natural Yam Sauce

Egg Bread not Challah

Oven Warmed

Butter Optional

Cauliflower Au Natural

Cracked Pepper and salt

Wine, Apple Cider & Sparkling Water

Aged Poached Pears

Bosc Pears, White Wine, Peppercorns, Lemon, and Cinnamon

4921 Gloria Avenue, Encino, Ca 91436 818-986-3576

201. Cancer Free Dog Food

Dog Food

Ingredients

Makes 3 plastic bags of cancer-free dog food per pound of turkey	1 C brown rice per pound of turkey 1 Carrot per pound of turkey

Method

1. Roast turkey and carrots to 165°F
1. Chop when at room temperature.
2. Steam brown rice until tender.
3. Mix the rice and turkey.
4. But you did not watch the turkey; the dog jumped on the counter and ate it all.
5. Start over.

We stuff the mixture in **ZIPLOC** Bags suitable for our feeding schedule. We always note to freeze them because our dogs won't eat them after rotting in the bags for a week.

Kkookbook Confidential

Abigail's Birthday

Abigail's Birthday

December 13

Chef Nom Hen LaffingBird

Toast, To Rice and Chicken

Gong Kong Chicken

It is hard to read a book that is always wrong.

313

202. Gong Kong Chicken

Chopped Chicken

This is Abigail's favorite.

Ingredients

Makes 8 Kongs	1/2 tsp of salt
1 lb of chicken breast	Carrots
1 strip of bacon	Kibble

Method

1. Fry everything in a covered pan until the chicken is not pink.
2. Chop it.
3. Check the chicken and bacon taste before adding the kibble; when you get it right, stuff it into Kongs and offer the leftovers to the guests.

Kkookbook Cookbook
Confidential Mental

Drinks

Drinks at the Lecture

Alcoholic drinks taste good because of memory taste and association with “good times.” In our experience, these drinks taste better using the finest ingredients—Usually.

It is hard to read a book that is always wrong.

Standard

203. Standard Drinks List

Where's the drinks?

Alcohol

Hard Stuff

204. Dad's Vodka

Dad at 26

The only time LaffingBird saw his dad drinking alcohol would be on *Rosh Hashanah.* On that day, only that day, and only if there were a party, he would have a shot of vodka. He filled the shot glass with vodka, held it to his lips, tilted his head backward, and drank it in one gulp. Then he said, "Za Nås!"

Kookbook Confidential

205. My Mai Thai

Mai Tai

My Mai Thai is the drink that got a thousand Aunt Florences drunk. It was a memorable evening. The Conservatives were prostrate on the floor after a *Chinese Pepper Beef Dinner* at the Robuccio mansion.

Ingredients

Makes any size pitcher	Lime juice
MYERS'S Original Dark Rum	Orgeat
Additional light Rum	Crushed clear ice
Frozen orange juice concentrate	

Method

Mix **MYERS'S** Original Dark Rum with the Light Rum according to your desired proportions. Add the orange juice concentrate, lime juice, and orgeat to taste.

Fill a glass ¾ full with ice and pour the mix into iced cocktail glasses. Straddle a lime wedge on the lip of the glass.

206. Navy Grog

Grog

Robuccio, LaffingBird's brother, hung out at Don The Beachcomber in Beverly Hills, California. The restaurant required a tie and a sports coat. LaffingBird was wearing the jacket but no tie; No Fear, they had a tie rack loaded with them. After dressing, Edwierdo sat with Robuccio and his wife Patrizia when he ordered a Navy Grog, a drink Edwierdo had never heard of, but he heard it was the best in town. The procedure

outlined herein below, is our version of Don The Beachcomber's Navy Grog.

Ingredients

Make a pitcher	
Myers's Original Dark Martinique Rum	Fresh lime juice
A squeeze of grapefruit juice	Orgeat
	Crushed clear ice

Navy Grog, Strictly Served

He wore the coat but not the tie;
They offered one – he questioned why.
A name was murmured
Heads were bowed

The waiter vanished through the crowd
A Collins glass, drawn from the freeze,
Was filled with crushed ice, clear as sleet.
They matched the rum and juices well–

Proportioned calm, restrained as hell.
They shook it hard for ten full counts,
No garnish piled in careless mounts.
No cherry crowned this modest brew–

Though for a misanthrope or two,
A red hibiscus, grave and sour,
Might solemnize the cocktail's power.
He drank. He sat. He said no more.

The tie was crooked. The grog was pure.

Shake for 10 seconds, for a misanthrope, top with a red hibiscus flower.

207. Pickleback with Salami Twist

Pickleback with Salami Twist

A Pickleback is a universally loved drink. Despite the name, pickle juice is the best mixer with vodka. Wait; it's not the best. The little–known superior mixer is Pickled Green Tomato Juice. But this drink, known at every bar, is called Zelyonaya No. 5–served with a salami twist.

Ingredients

Real Fermented Juice from *Pickled Green Tomatoes* 1 Curl of hard kosher salami per drink	Vodka *Crystal Light.* Ice Cubes

Method

Mix 3 parts pickled green tomato juice with 1 part vodka. Shake with ***CRYSTAL LIGHT.*** ice cubes like making a martini. These cubes are mandatory; otherwise, the drink resembles red, tinged swamp water.

We pour the drink into a frosted martini glass, spear the salami curl, and stick it onto the rim of the glass.

Kkookbook Confidential

208. Pineapple Ice

Mai Tai?

A *Pineapple Ice* made with fresh pineapple is superior to a *Mai Tai,* but it is rarely ordered due to the Mai Tai's reputation which is the winner.

Ingredients

Makes a pitcher	Shaved ice, Orgeat
1 Fresh pineapple	**ANGOSTURA** Bit ters.
A mixture of light and dark rum	

Victorious Pineapple Ice

The Mai Tai boasts, but not for long.
Fresh pineapple proves twice as strong.
We blend the rums, both dark and light
With shaved ice packed, precise and right.

Add orgeat's depth, and bitters' bite,
Then blend to make a slushy or the like.
No frills, no fruit hat, no display.
Just rum and rigor, cold and gray.

We serve it plain, in glasses chilled.
The Mai Tai weeps. The crown is filled.

We serve tropical drinks in chilled glasses.

Kkoo Cookbook Confidential

209. Rubenback

Rye Martini

Ingredients

Sauerkraut	Rye
Kreplach Ruben	*CRYSTAL LIGHT. Ice Cubes*

The *Rubenback* is the signature drink of the *KookBook Café.* The rye flavor is de rigueur with dry-cured corned beef in the kreplach.

Method

1. Mix 1 part rye with 3 parts sauerkraut juice.
2. Make the juice by crushing the sauerkraut and straining the resulting liquid.
3. Add the rye and shake with ***CRYSTAL LIGHT.*** Clear I ce Cubes.

We pour the drink into a frosted martini glass with a speared *Kreplach Ruben.*

KookBook Confidential

Wine

210. Wine Grandpa Horwitz

GrandPa's Homemade Wine

Grandpa Horwitz

When the LaffingBirds went to Grandma and Grandpa Horwitz for the Seder, Grandpa took young LaffingBird into the cellar and showed him his winemaking apparatus, a dirty wood barrel.

Was Grandpa Horwitz a "Drinking Man?" He made wine only once a year for the Passover Seder. LaffingBird relates how Grandpa held up a glass of wine and muttered words after every paragraph of the reading, and LaffingBird knew, even though he was young, that Grandpa drank schnapps and sang with his cronies every day at Shul.

Did Grandpa Horwitz crush the grapes with his feet? We don't worry. Stomping grapes with your feet is sanitary since the delicate balance of acid, sugar, and alcohol prevents human pathogens from surviving in wine, so they say.

Ingredients

Crates of Concord grapes Sugar	Yeast

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Method

1. Wash a couple of crates of ripe Concord grapes.
2. Remove stems and mash.
3. For each gallon of mashed grapes, add a cup of sugar.
4. Remove 1⁄4 of the mash and boil it.
5. Return the boiled mash to the barrel.
6. Add a yeast accelerant and ferment for about 2 weeks until the wine does not taste sweet.
7. If it tastes like wine, so far, so good, then strain it into sterilized glass jugs.
8. Cap the jugs and age them in a cool place[71] until Passover.

Cocoa

Cocoa By the Fire

71 71 Ideally under the stairs, near the shoes.

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211. Cocoa

Hot Chocolate

When we make cocoa, we make cocoa! We do not follow the directions for that insipid stuff on the carton.

Ingredients

1 Serving of 4 C of hot chocolate 4 C of full fat milk	1/2 C of **HERSHEY'S** cocoa 6 Tbsp sugar ¼ C of boiling water

Cocoa

We do not heed the carton's creed,
Its pallid mix we do not need
We stir the cocoa, dark and bold,
With sugar, water, heat controlled.

A syrup thick, a glossy gleam,
Not some weak, diluted dream.
Then milk in stages, smooth and slow –
We churn, we taste, we nod, we know.

Each cup is tested, none the same,

The sweetest one – no one takes blame!

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Coffee

The Fasting Bet

Fasting Dinner

Exactly 1981

Plus or minus 5 years

Chef LaffingBird

Gloria Farms American Coffee

Dinner Participants

LaffingBird and Georgianna

Bob Singer

Jennifer Jan

Bob Singer challenged LaffingBird that he could give up food for a day. He responded that he would do it for a week.

So LaffingBird and Bob bet $1000 that LaffingBird would not eat for a week; however, he could have water and coffee. Jennifer Jan Held the $500 deposit from each of the bettors.

LaffingBird won the bet; however, Bob would not fork-up the remaining $500 .

Subsequently, henceforth, we call Bob The Welcher

It is hard to read a book that is always wrong.

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Coffee is a Course, of course, but we consider it dessert. When Sandro Demandé LaffingBird, LaffingBird's brother, went to the barista counter in the sky, the coffee throne went to *Baristi Saltz Lo Uomo,* Georgianna's husband, whom we often consult for penetrating discussions about coffee.

We disqualified Kori for his ludicrous addition of butter to coffee, so if Baristi Saltz is unreachable, we suffer with Edweirdo LaffingBird.

Drip Coffee

212. Coffee Practique

A Keurig

Ingredients

1 Keurig Coffee P od	1 C of water

Multi Racial Baristas

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213. Filtered Coffee Drip Style

Coffee

A cup is eight ounces, but a cup of coffee used to be six ounces, but now it's five ounces. We use twelve ounces to fill a coffee mug. We use fresh beans, never refrigerated or frozen.

Ingredients

One 12 ounce mug of coffee 4 Tbsp of ground Columbian	Cream

Method

While the dogs are tearing up the house, get your 5-micron gold coffee filter with a 5.0 micron mesh. Avoid the misrepresented 10.0 micron mesh on eBay. Then pour 20.3 ounces of boiled filtered water onto the beans.

Offer cream.

Espresso Based Coffee

It is strange. Before the coffee rage, when espresso was two bucks, we asked guests, "Do you want an espresso?" The answer was an eager, resounding yes. "Do you want another?" They said, "I'm fine."

214. Caffé Macchiato

Straight Espresso

What's the difference between a *Macchiato* and a *Cappuccino?* A Macchiato spots the espresso with steamed milk, often in the shape of a skull and crossbones. A Cappuccino spreads a full layer of milk foam across the top, as if covering up a mistake. Is that right?

The Kookeries Caffé Macchiato AI

Ingredients

Colombian Beans	*Chocolate Cognac Frosting*

Method

1. Grind the beans according to your comprehensive grinding test.
2. Pack the preheated basket of your espresso machine with the grinds.
3. Push the red button; if it is not red, throw away the machine and suffer with *Which is it Coffee.*
4. Pour the espresso into an espresso cup and paint a kooky image on the surface with your famed artistic talent. Squeeze an image of a "K" with the Chocolate Cognac Frosting.
5. All this work was a waste; you made insipid coffee. You forgot to run the first cup to heat up the basket.
6. So, start over.

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215. Ristretto

Straight Espresso

Ristretto AI

What's the difference between a *Ristretto* and an Espresso? A *Ristretto* is a shorter shot made with the same amount of coffee but half the water. It produces a concentrated burst of flavor without the drawn-out bitterness of an Espresso. It is preferred by baristas who are short on time or simply short. An Espresso, by contrast, stays just long enough to extract everything, including the bitterness.

Ingredients
Colombian Beans

Method

1. Grind the beans according to your comprehensive grinding test.
2. Pack the preheated basket of your espresso machine with the grinds and Push the red button.
3. Drink solo or use the elixir for a *Mad Helmet Coffee* or a *Which is it Coffee.*

216. Which is it Coffee?

Caffè latte

In practice, a *Latte* is a coffee that wishes to be milk. A *Cappuccino* is an espresso hiding behind the milk.

Which is it Coffee is *Ristretto* with foamed milk.

Our Cappuccino AI

Ingredients

Ristretto	Low fat milk

Method

Make a *Ristretto* and swirl low fat milk foam made for the *Cappuccino* on top.

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217. Mad Helmet Coffee

Strong Coffee

Edwierdo LaffingBird will visit his ancestral birthplace in the Ukraine. He will hide in an underground sewer, making coffee with **MADCAP** pre-ground coffee beans and a smuggled French press from Hen LaffingBird, the runner. Coffee is a luxury. The French Press extracts more coffee and tannin from the beans than other methods.[72] LaffingBird's schedule is tight because of his duties as the Chief Rabbit Chef. So this coffee fits these circumstances, requiring caffeine and fast preparation. He does not think the others in the shelter will understand his actions.

Ingredients

2 large tin can mugs	A French Press
8 Tbsp of **MADCAP**	Bombed-out apartment house wood
Recently pre-ground beans	

72 We only know one person who likes tannin and prefers to stay anonymous.

Method

You take drastic action while bombing occurs in the shelter and neither electricity nor gas is available to boil water. You run to the above–ground apartment house, grab old wooden furniture, and bring it back for firewood.

Then, you make a fire, boil water, and brew strong coffee using the la cafetière à piston.

Edweirdo Drinking Coffee AI

Edweirdo serves the coffee to no one. He drinks alone from a discard creature in the tunnel.

Edwierdo serves the coffee in discarded 16 ounce *kasha* cans preceded by mumbo jumbo.

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218. An Alka

I Can't Believe I Ate the Whole Thing

Ingredients

1 quick remedy One **ALKA–SELTZER** tablet Jasmine	8 ounce glass dechlorinated ice water

Serving

We serve ice water with *Crystal Light, ice cubes,* lemon wedges, and a big bowl of Alka–Seltzer wafers. We are generous with the wafers. This is a hospitable offering. Guests may drop one, two, or even three wafers into their glass.

219. Crystal Light. Champaign

Pop

We heard whispers from guests that the champagne was sweet and we were cheap!

Ingredients

1 qt package of CRYSTAL LIGHT. 1 liter of seltzer	An empty bottle of **MOËT & CHANDON** Dom Pérignon with the cork

Method

1. Find your empty Moët & Chandon Dom Pérignon bottle and the cork you saved from the party with your boss.
2. Mix 1 package of ***CRYSTAL LIGHT.***[73] with a splash of seltzer into the bottle, swirl for 5 seconds, and pour the rest of the seltzer into it.

When we serve, we wrap a white linen napkin around our server's arm and offer the guest a chance to smell the pre-perfumed cork.

220. Edwierdo's Manishewitz Schivitz

Is it Schivitz or Spritz?

Edwierdo LaffingBird combines classic **MANISCHEWITZ** Concord Grape Wine with tart and bitter **APEROL.** It's a fantastic drink.

73 The period is mandatory.

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Ingredients

Makes 1 qt	Squeeze of 3 limes
1/2 QUART OF SELTZER	3 oz of **APEROL**
12 oz of **MANISCHEWITZ** Concord Grape Wine	Clear Ice Cubes

The Aperol Concord

In funny–looking glasses, clear cubes rise,
Half full, like hope in diplomat's eyes.
A pour of wine – Manischewitz bold,
With Aperol, bitter, and lime juice cold.

No shaker clatters, no garnish screams,
Just quiet citrus and Concord dreams.
The guests sip twice, then stop to stare:
"What strange delight have you served us thee?"

221. Citrus Fizzzzz

Fizzy Fruit Juice

We make a *Citrus Fizzzzz* with old fermented fruit. The *Fizzzzz* is especially good when the fruit has white fuzz in its cracks.

It is hard to read a book that is always wrong.

Ingredients

Makes 1 qt 1 pt of citrus juice 1 pt of soda	1 Tbsp of fructose *Crystal Light. Ice Cubes*

Fizzzz

Dissolve the fructose, stir with grace,
In juice that's lost its youthful face.
Add the rest – don't mind the smell,
It's citrus aged, and aging well.

Drop in ice with solemn clatter,
Then soda water, thin as chatter
A fizz, a foam, a ghostly hue,
And guests who ask, "Is this still new?"

Ice

Ice Maker

222. Crystal Light. Ice Cubes

Ice cubes

Having drinks with **CRYSTAL LIGHT.** ice Cubes makes a classy dinner. The cubes melt slower and do not dilute the drinks. Making these cubes at home with the ice tray in your refrigerator is challenging, so

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we use the Scotsman C0322SA-1/HD22B-1 unit that cranks out 356 pounds of ice in 24 hours. That is clear ice. Our other choice is to buy the cubes at the supermarket, made with water you know not where from.

Seltzer

223. Two Cents Plain

Seltzer

Old Fashioned Seltzer Dispenser

Method

Soda water must come from the above bottle. Half fill the glass with ice cubes and squirt in the soda.

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224. Jew Beer

Weak Chocolate Soda

INGREDIENTS

1 SERVING 12 ounces of Seltzer	4 Tbsp of ***u-bet*** Chocolate Syrup

How to Make dem Soda

Take a glass, a proper glass,
Not Tupperware, you savage class.
Spoon in syrup, rich and sweet,
Enough to frighten both your feet.

Squirt in seltzer, sharp and plain,
Two Cents bottled, full of strain.
Let it hiss with wedding spite,
Like Uncle Morty late at night.

Stir it firmly, stir it proud,
Let the fizz speak up out loud.
Add some ice, but not a lot,
This is soda, not a plot.

Fill the glass right to the brim,
Watch the bubbles rise and swim.
If it fails to fizz again,
Kvetch a little, then begin.

We decorate the rim of the glass with a single leaf of peppermint.

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Tea

225. Iced Jasmine Tea

Tea

Jasmin Tea with *Egg Fu Yung* and other Chinese is a must.

Ingredients

Jasmine tea from Chinatown	*Crystal Light. Ice Cubes* Fresh peppermint sprigs

#88 Jasmine Ice Smash Tea

Heat water 176˚F. Not boiling! Jasmine gets angry.
Brew double–strength tea. Steep quick–like RMA account.
Put Crystal Light ice in a bag. Go outside. Smash with sledgehammer.
Fill glass half ice, half tea.

Sip. Become enlightened. Or just refreshed.
Great with egg rolls.

We decorate the rim of the glass with a single leaf of peppermint.

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226. White Tea Sous Vide

Very White Tea

TWG Tea from 1837

INGREDIENTS

1 C of White Tea	1 tsp of **TWG** Gold Yin Zhen Tea

Method

1. Heat distilled water, a teacup, and a tea filter to 175°F.
2. Pour 9 oz of the heated water into a porcelain tea caddy with a lid.
3. Sous vide the apparatus at 175°F for 10 minutes.
4. Pour this white tea through a fine filter into the teacup.

Vegetable Juice

227. Bloody Tomato Cocktail

Zippy Tomato Juice

There is a fortuitous drink we make when preparing dishes with canned tomatoes. It is the *Bloody Tomato Cocktail* made with the unused juice in the can.

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Ingredients

Juice from canned tomatoes	**TABASCO**
Worcestershire Sauce	Celery salt
Squeeze of lemon	*An optional shot of vodka*

Method

First, add **TABASCO** Pepper Sauce to tomato juice for the spice taste. Then add Worcestershire, lemon juice, celery salt, and optional vodka.

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It is hard to read a book that is always wrong.

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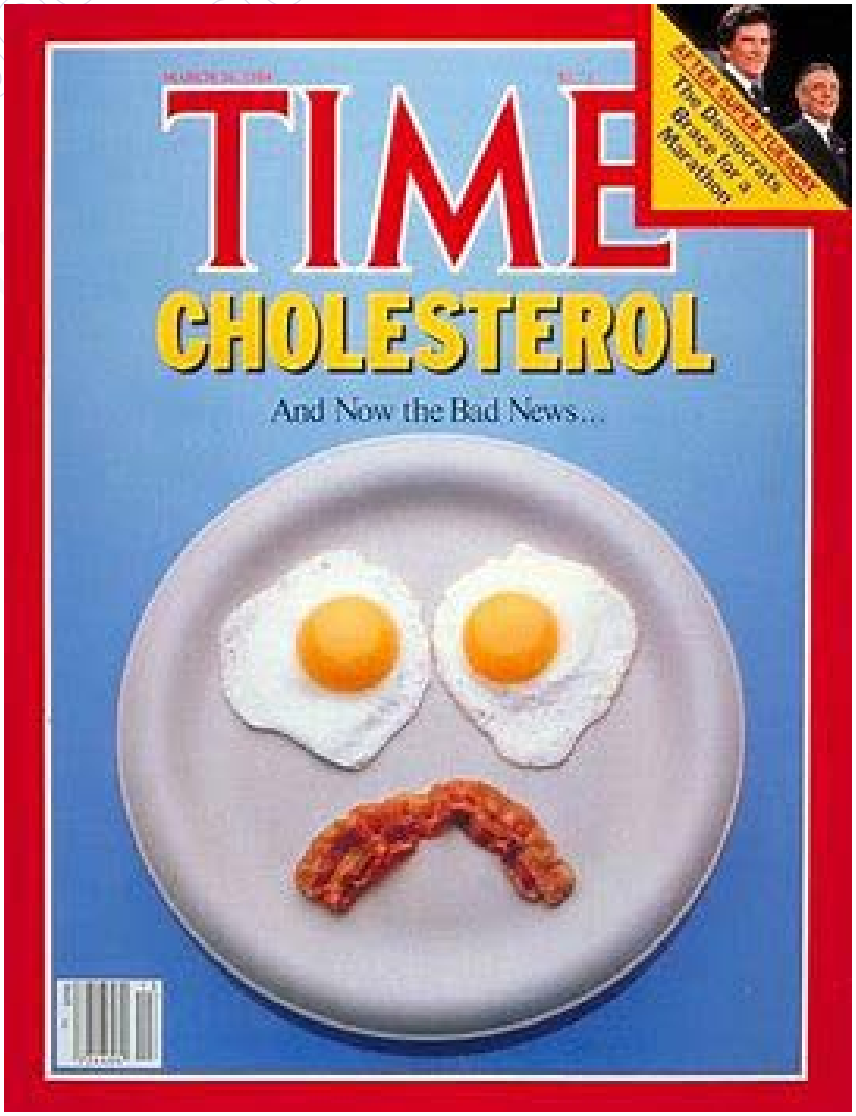
EGGS


TIME
CHOLESTEROL
And Now the Bad News...
AFTER SUPER TUESDAY
The Democrats
Brace for a
Marathon

We remember a picture of a fried egg on the cover of **TIME MAGAZINE**. The magazine claimed Americans will never eat an egg again, citing the Framingham Study. But that view is now narrow.[74] [75] [76] [77] [78] [79] [80] [81] [82]

Is it Murder?

Many years ago, we knew a woman who related through a fifth party her secret. The secret was that she despised her fat husband and fed him eggs daily. That's all we knew.

The belief is that the high cholesterol in eggs increases mortality. So, therefore, thenceforth, We asked Sandro Demandé LaffingBird, a lawyer who had never lost a case, to consider the aforementioned information. We put it to him that if the husband died, would that be murder? And, with the current evidence, could a conviction be reversed?

Kori, LaffingBird's nephew, raises chickens and produces many eggs. Kori claims that he cannot distinguish the taste between varieties of eggs and argues that freshness is the critical factor. LaffingBird knows duck

74 Framingham Heart Study–https://www.framinghamheartstudy.org

75 Association between egg consumption and arterial stiffness: a longitudinal study–https://pubmed.ncbi.nim.nih.gov/34256749/

76 The effect of egg consumption on cardiometabolic health outcomes: an umbrella review–https://pubmed.ncbi.nim.nih.gov/3159922/

77 Effect of egg consumption on inflammatory markers: a systematic review and meta-analysis of randomized controlled clinical trials–https://pubmed.ncbi.nim.nih.gov/31259415/

78 Association between Dietary Cholesterol and Their Food Sources and Risk for Hypercholesterol anemia The 2012-2016 Korea National Health and Nutrition Examination Survey-https://pubmed.ncbi.nih. NIH.v/30991629.

79 Mayo Clinic Health System: Is it healthy to eat eggs every day?–https://www.mayoclinichealthssystem.org/hometown-health/speaking of health/is-it healthy to eat eggs every day.

80 HARVARD School of Public Health– Eggs, fat, and the new dietary guidelines.

81 Unscrambling The Nutrition Science On Eggs–https://www.npr.org/section/the salt//2017/03/06/518152471/

82 Mayo Clinic Eggs: Are they good or bad for my cholesterol? https://www.mayoclinic.org/diseases conditions/high blood cholesterol/expert answers/cholesterol/faq 20058468

eggs taste different from supermarket eggs when he, LaffingBird, ate them when he lived at the Venice canals. He claims the egg tasted wild, gamey, and fresh, unlike a supermarket egg from **RALPHS**.

But fresh eggs differ from stale eggs. We learned that fresh eggs make a better tasting frittata and omelets because of our experience with fresh eggs from Pierce College Farm in LA.

In this KookBook, we divide kooked eggs into six categories. The differences between fried eggs and stuffed eggs are apparent. But subtle differences exist between *Frittata*, *Fromelleta,* and *Omelet.*

Discussion

228. Worthwhile Egg Dish Chart

Finally!

How can an egg be a martyr? This is an infrequent occurrence but a fact. These poor souls, the eggs, sacrifice with a bleeding yolk so that we can watch their temperatures for the greater good of the carton.

We fry eggs on medium-hi heat until the whites are crispy, but keep the yolks soft. We fry frittata covered under low heat until the center solidifies, the top is brown, and the bottom is 155°F internally. We fry a fromelleta uncovered over moderate heat until we have a firm bottom and a center at 145°. Then, we broil the top until brown. We fry an omelet until the center is 140°F and the top is brown on top and enveloped with stuff. We fry matzos at high heat but treat Matzo Brei like a Frittata.

But we forget these temperatures; they are worthless, so we learn by experiencing these subtle differences. The following chart summarizes our treatment of eggs.

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Properties of Egg Dishes

Item	Name	Martyrs	Heat	Kook Time	Flip	Cover	Crisp	Whites	Yolk
1	Fried Eggs	Yes	M	Medium	No[83]	Partial	Yes	180°F	140°F
2	*Frittata*	No	L	Slow	No	Yes	Slight	155°F	155°F
3	Fromelleta	No	M	Slow	Broil	No	Medium	145°F	145°F
4	*Omelet*	Yes	L	Slow	Turn	No	Slight	145°F	140°F
5	Matzo	No	H	Fast	No	No	No	155°F	150°F
6	Hard Boiled	Yes	NA	Long	Yes	No	No	185°F	170°F
7	French Toast	Yes	350°F	Medium	Yes	No	Slight	NA	

French Toast

229. French Toast Du-Pars

Big Pieces of Bread

Our inspiration for *French Toast Du-Pars* comes from the TV series Bosch. In one episode, Bosh explains to his daughter that the trick that makes Du-Pars pancakes delicious is that they pour syrup on the plate underneath the pancakes. We combined that idea with our other bizarre ideas for this recipe making, truly bizarre but delicious French toast.

This recipe produces big 9 inch long slices of French toast.

We later extended the recipe to make another foolish one, or rather a Poolish one, *Country French Toast,* after our success of French Toast Du–Pars at the BCFTC.[84]

83 The entry is for "Sunny side up"; flip for "over easy."

84 BCFTC – Bicentennial French Toast Convection.

Ingredients

French Toast for four	Butter
Artisan White Bread with Poolish	1/2 tsp of water
8 eggs	Nutmeg

Method

1. Make the bread the day before eating.
2. Whip the eggs while passing the bowl under a dripping faucet.
3. Cut four 1/2 inch slices of the bread and beat the egg mixture.
4. Pour the eggs into a large shallow baking pan, followed by the bread slices.
5. Set the $600 **WOLF** Elec tric Griddle , or at least one with a red knob, at 325°F.
6. Meanwhile, turn over the soaking bread slices. In a few minutes, flip the slices over and spoon the egg over any areas. Do that again on the other side.
7. Grease the griddle and fry the bread approximately 4 minutes per side until the inside is firm.

We pour maple syrup on four plates, place the slices on them, and grate nutmeg.

Du–Parless Variation

We omit the syrup and eat it like *Fried Matzos.*

230. Country French Toast

Big Pieces of French Toast

We extended the recipe to make another foolish one, we mean poolish one, Country French Toast, after resounding success at the BCFTC[85] of *French Toast Du-Pars.*

Ingredients

French Toast for four	Nutmeg
Krispy-Kruchy-Krust Bread with Poolish	1/2 tsp of water
8 eggs	1/2 C of pecan halves
Butter	

Method

1. Toast the nuts on the griddle and then chop 1/2 of the nuts.
2. Follow steps **1** through **7** of *French Toast Du-Pars,* but mix in the chopped nuts at step **4** of that recipe.

We sprinkle nutmeg and decorate the serving platter with toasted pecan halves.

85 Bicentennial French Toast Committee.

Fried Eggs

231. Crispy Fried Eggs

Fried Eggs

Crispy Fried Eggs is a quick-to-make recipe that produces crispy whites and soft yolks. Never, never, never make the eggs with butter if *Schmaltz.*[86] is available.

Ingredients

Serves 1 3 eggs	¾ tsp of *Schmaltz*

Method

1. Melt the *Schmaltz* in a small frypan on a medium-high flame.
2. If you are a confident man, crack the eggs into a nonstick pan; otherwise, if you are a diffident man, crack the eggs into 3 cups and pour the eggs without busted yolks from each cup into the pan.
3. But then, after 10 unsuccessful attempts, change the menu to *Salami and Eggs* for ten. Otherwise, place a glass lid on the pan and fry until the whites have a light white film, and the bottom is crispy brown, and the yolks are soft on top.

Bourgeois Butter Variation

In step **1**, substitute 1 tablespoon of butter for the *Schmaltz.*

86 Winston Churchill stated the above after consulting his doctor on the healthy method of frying eggs.

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232. Bacon and Eggs on a Raft

Bacon and Eggs

In Bacon and Eggs on a Raft, the dabs of a tomato represent the escapees from Devil's Island on the raft. We use *Sun Dried Tomatoes* for the tomato taste instead of *Ketchup.*

Ingredients

Serves 2	1 *Sun Dried tomato*
6 slices of bacon	4 eggs

Method

1. Cut the *Sun Dried Tomato* into three pieces and each bacon strip into two pieces.
2. Fry the bacon to your liking and drain.
3. Arrange the bacon in even rows on the pan's bottom and layer the three pieces of *Sun Dried Tomatoes* on top according to your artistic whim.
4. Break the eggs into the pan and cover them with a glass cover.
5. Fry the eggs on medium until a white film forms over the yolks.

We remove the eggs to a serving plate using 2 large spatulas and serve with Walnut Bread with Poolish to mop up the yolk.

Important Variation

We omit the *Sun Dried Tomatoes* but serve the mighty *Ketchup.*

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233. Ham and Eggs Reduced Treif

Ham and Eggs

The Ham Steak Story

LaffingBird's mom never allowed pork in the house. She was not kosher but said, "There must be a reason those goyim are tall." For years, his mom made ham steak and fried eggs for breakfast. While he was eating, she quadrupled-wrapped the ham package in plain butcher paper and placed it in the back of the refrigerator.

Ingredients

1 slice of boiled ham	*Rye Bread Toast*
2 eggs	Oil

Method

1. Use two frypans with oil to be kosher and not butter.
2. Definitively using separate hands, fry the ham in one pan and hands in another; whoops, we mean eggs in another.

We always serve with rye bread and *Schmaltz.*

234. Ham and Eggs for Eight Bravado

Ham and Eggs

Ham and Eggs for Eight Bravado is a perfect brunch for eight. How do we use eight frypans on four burners? We use a reasonable method that involves only 4 frypans.

Ingredients

8 plates for 8 1 lb of supermarket ham cut into 8 slices	16 eggs Butter

Method

1. Use four burners with eight separate frypans and fry a slice of ham steak with 2 eggs in butter in each.
2. Put butter in a frypan with your right hand and move it to a burner. When the butter sizzles on the pan, crack two eggs into it with your left hand, put butter into another pan with your right hand, and put a slab of ham in a third pan.
3. Transfer the eggs to the empty pan with the butter in your left hand, and when the eggs on the first pan are brown and crispy on the bottom, dump the eggs just transferred onto the ham with your right hand and then place the pan under the broiler.
4. You now have an empty pan. So, with your right hand, replenish the butter in that pan and let it sizzle, then remove the pan from the broiler and cover it.
5. Continue the process until you ruined all the eggs.

Turn to your spectators and exclaim, that's what a Kooky chef can do!

235. Irish Eggs in Coracle

Eggs in Peppers

Olive oil and steam import an ethereal taste to peppers. Review Peppers Pelligrino. for an interesting comparison.

Ingredients

1 egg per pepper	**TABASCO**
Red and green peppers	*Ketchup*
Olive oil	

Method

1. Cut the peppers in half to remove the seeds, but keep the stems.
2. Heat a tablespoon of olive oil and 1/8 inch of water in a large pan.
3. Place the peppers cut side down and sprinkle olive oil over them.
4. Put them in a round pan, cover, and steam them for pi minutes or, if you're sloppy, 3.1415 minutes.
5. After that, flip the peppers and break an egg into each.
6. Cover and steam until the whites are firm for another π (pi) minutes.[87]
7. Put a stem, a *Ketchup* dab, and a drop of **TABASCO** on each egg.

87 Another spartan but still sloppy way is to steam the eggs for 188.75 seconds.

236. Eggs Pelligrino

Cheesy Eggs

Wow! Latkes for Breakfast

Eggs Pelligrino is a hearty breakfast dish. The recipe came from LaffingBird's brother, Robuccio, who learned it from his wife, Patrizia's, grandfather.

Ingredients

1 Serving	Caciocavallo Romano
2 eggs	Olive oil
Homemade red wine stomped with washed feet	Splash of brandy
	Red pepper flakes

It is hard to read a book that is always wrong.

Method

1. Fry 2 eggs in olive oil and a splash of brandy.
2. Burn off the alcohol.
3. Sprinkle Caciocavallo and red pepper flakes over the eggs and cover until the cheese melts.

We serve the eggs with *Homemade Red Wine* in a heavy, plain water glass just as Pappa Pelligrino, Patrizia's grandfather, did.

237. Salami and Eggs

Salami and Eggs

Salami and Eggs is a world class dish, especially with Ketchup. What is hard to believe is Salami and Eggs can spar with *Fried Matzos.* We can say no more.

We make salami and eggs with kosher soft salami from Carnegie Deli, NY, or Katz's Deli. We use soft salami, not hard, remembering the old rule: "Eggs Soft, Sandwiches Hard." Or is it: "Eggs hard, Sandwiches soft?"

Ingredients

Soft kosher salami	*Ketchup*
Lightly beaten Eggs	
Drops of water	

Method

1. Cut 3 slices of kosher salami 3/16 inches thick for every egg.
2. Fry the slices without butter, turning once.
3. Add 1 drop of water per egg in a bowl and beat them until you see about one percent white.

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4. When the salami is crisp, pour in the eggs.
5. Fry the slimy ambrosia on a medium-high flame until firm.

We serve this masterpiece with a swirl of mighty Ketchup on the top.

Matzos and Eggs

Matzos

A Jew took his Passover lunch one day
And carried it out to the park on his way.
He sat on a bench in the mild afternoon
And opened his meal beneath the sun and moon.

A blind man soon settled beside him there,
So the Jew, feeling neighborly, offered to share.
He passed him a sheet of matzo to try;
The blind man traced it with fingers nearby.

He studied the surface, each bump and each gap,
Then frowned as though reading a very poor map.
At last he looked puzzled and cried with a snap,
"Who in the world wrote this terrible crap?"

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238. Legacy Fried Matzos

Matzos and Eggs

Fried Matzos must start with crisp matzos

Legacy Fried Matzos, aka original fried matzos, is in the exalted **Supreme** taste category.

Ingredients

Matzos for 2	1 Tbsp of *Schmaltz*
3 full sized matzos	Kosher salt
5 farm fresh large eggs	

Method

1. Heat a frying pan with the *Schmaltz.*
2. Beat the eggs with a few drops of water.
3. Rinse the matzos in hot water until soft. The longer you rinse, the softer the matzos.[88]
4. Shake the matzos free of water and break them up in the egg mixture with a fork.
5. Break up the pieces more after 1 minute of soaking.

88 As a Matzomaven, you learned by experiencing the duration of rinsing required for the tenderness and chewiness you and your guests prefer.

6. After another minute of soaking, mix the matzos, and scramble them over medium-high heat until the eggs lose their shininess.

239. Fried Matzos

Matzos and Eggs

Fried Matzos, aka Matzo Brei, the son of *Legacy Fried Matzos.* is in the exclusive *Supreme Category* with his father.

Ingredients

Matzos for 2	2 Tbsp of butter
3 full sized matzos	Kosher salt
5 farm fresh large eggs	

Method

1. Heat a frying pan with butter, beat the eggs with a few drops of water, and rinse the matzos in hot water.[89]
2. Shake the matzos free of water and soak them in the egg mixture, breaking the piece with a fork.
3. After 1 minute of soaking, break up the matzo pieces more with a fork
4. After 1 more minute of soaking, scramble the matzo over medium-high heat until the eggs lose their slimyness.
5. If you try to scale up this recipe, don't do it. But as a Matzomaven, you may apply a frying pan approach using 2 frypans. More advanced techniques that use up to 6 frypans on your 6 burner range are available[90] but would complicate presenting this essential recipe.

89 "ibid"

90 We scale this recipe by referring to *Matzoganza.*

A Gourmet Yom Kippur Feast

It is hard to read a book that is always wrong.

358

The Best Jewish Meal

Yom Kippur

Break the Fast

Sundown

Served on vilcloth

Smoked Wild Salmon

Full Pitcher of Fresh Squeezed Orange Juice

Baker's Dozen

Full Tub of Sous Vide Homemade Cream Cheese

Flat Red Onion Slices

Tomato Slices

Matzoganza

Seasonal Fruit

Cappucc

Yom Kippur

Serving Sundown to Sunup

Praying Mat

Full Menu Follows:

It is hard to read a book that is always wrong.

240. Matzoganza

Matzos and Eggs

A *Matzoganza* is a large single serving of fried matzos. It is imperative that we serve this mas hot. We use the technique of preparing *Multiple Services for Two Sequentially.* Please study the following table and instructions before kooking.

Fried Matzo kooking Parameters

Number of Services	Number of Batches	Number of Matzos	Number of Eggs	Butter
2	1	3	4	2 T
4	2	6	8	4 T
8	4	1 Passover package	16	1 stick
32	16	64	128	1 lb

Method

1. First, determine the number of services required. For example, for 2 people, you need 2 services, .
2. Second, determine the number of eggs and batches you need.
3. Beat the number of eggs shown in the egg column. Then, divide the amounts in half until you reach the number of batches. For example, suppose you decide you want service for eight. After consulting the table, you will have 4 batches requiring 16 eggs.
4. Make your setups: gather eggs, matzos, and butter.
5. You prepare the first batch, batch 1, and fry the matzos.
6. Pprepare the second batch, 2, and start frying it while batch 1 fries. When you finish frying batch 1, have your Sous Matzomaven serve it, but continue frying batch 2 while preparing batch 1.
7. Continue in the same manner until the Matzomaven delivers all batches.

---

it is paramount that we schedule at least one *Matzomaven* stationed

at the matzo area, where he employs the multi–fry–pan technique.

Frittata

241. Panfried Frittata

Frittata

Although the ingredient tables list the quantities in the following frittata recipes, we consult the *Frittata Proportions Table* to scale the recipe. Also, we can interpolate to find unlisted quantities.

We simplify the pan size selection by using the pans recommended in the pansize column of that table; otherwise, the perfectionist must order the proper pans from the local blacksmith.

Frittata Proportions Table

Large Eggs	Pan Size (inches)	Pansize Rounded	Crème Fraiche	Butter
1 Gross	248.8	250	3 pts	1.5 lb
2 Dzs	13.7	14	1/2 pts	1 stick
18	11.9	12	12 T	3/4 stick
12	9.7	10	8 T	1/2 stick
9	8.4	8	6 T	3 T
6	6.8	7	4 T	2 T
3	4.8	5	2 T	1 T
1	2.8	3	2 tsps	1 tsp

The General Method

1. Whip the eggs, but not completely.
2. Beat in the Crème Fraiche, which tenderizes the eggs, assuming you like them that way.
3. When the butter sizzles, pour in the egg and lower the heat.
4. Fry the frittata on low until you see the egg whites setting around the edges.

Kkookbook Conookbook Confidentialll

5. Broil the frittata until it's brown on the top and the center is 155°F.

242. Fritatta for One

Egg Splotch

Ingredients

Frittata for One	1 tsp of Crème Fraiche
1 lightly beaten egg	1 tsp of butter
1 drop of water	1 Tbsp Parmesan

Method

1. If finding a 3 inch frittata pan is difficult, we order a perfect 2.8 inch pan from the online *KookBook Kooking Store* at https://*KookBookStore.com*/Sales/Products/Pans.
2. Heat a nonstick 2.8 inch frittata pan on medium–high with butter.
3. While heating, add the water drop to the eggs and beat them until there is almost no white. Yes, almost.
4. When the butter sizzles, pour the eggs into the pan and lower the heat.
5. Cover the pan with a glass lid and fry until the whites congeal.
6. Remove the cover and peek underneath the frittata to verify it is brown.
7. You are done.

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243. Frittata for Four

Egg Pancake

We can make inconsequential mistakes when we make a *Frittata for One.* But, for the company, precision kooking is mandatory for a Frittata for Four.

Ingredients

1 Frittata for Four	1 Tbsp of butter
6 beaten eggs	1 C of grated Parmesan
5 drops of water	Grated nutmeg

Method

1. Heat a nonstick 8–inch frittata pan with oil on medium high.
2. Meanwhile, beat the eggs with the water until only minimal white remains.
3. Pour the eggs into the pan, and turn the heat to low.
4. Cover the pan and fry until the center firms.
5. Remove the cover and peek that the underside is golden brown.
6. Check that the center is 155°F.
7. Grate nutmeg over the top.

244. Frittata with Pancetta

Bacon and Eggs

It is a lucky break when we don't have pancetta but have bacon. So, since everything tastes better with bacon, we make *Frittata with Pancetta* with bacon instead of Pancetta.

The Internet claims that bacon fat has 55% less cholesterol than butter. So, using bacon fat for the frittata proves it will taste better and be healthy.

Ingredients

1 frittata for 4 *Panfried Frittata* 6 beaten eggs	4 slices of bacon Butter

Method

1. Fry the bacon crisp and cut into 1 inch sections.
2. Mix the pieces with the eggs and cheese.
3. Proceed like making the *Basic Frittata.*
4. Mix the pieces with the eggs and cheese and fry the frittata in grapeseed oil, not in *Schmaltz* although tempting.
5. Kook gently until the whites set, then broil until browned on top.

245. Chili Relleno Frittata

Chili Frittata

In this recipe, we enclose cheese filled peppers in a frittata. The results are spectacular, and it is delicious when we achieve the correct egg, pepper, and cheese balance.

Ingredients

1 frittata sufficient for 8	1 Serrano pepper
Mexican cheese	4 Tbsp of olive oil
2 C of grated Parmesan	Red pepper flakes
4 poblano peppers	Heirloom green tomatoes
1 dz eggs	

Method

1. Roast the peppers until blackish.
2. Place them in a bag, and after 10 minutes, the skin will loosen.
3. Peel and seed the peppers, but keep them whole while thinking about the tedious part.
4. It is tedious, but stuff the peppers with Mexican Cheese and chopped Serrano pepper.
5. Make a frittata with the olive oil as the fat.
6. Arrange the stuffed peppers on top of the frittata and continue kooking.
7. Spice it up with red pepper flakes.

We garnish the frittata with wedges of fried heirloom green tomatoes.

Variation

We add a pinch of oregano on top of the peppers.

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365

Easter Sunday Dinner

Chef Hen LaffingBird

Appetizers

Tomato Morsel Trio

Easter Frittata

with

Pistachio Nuts

and

Pomegranate Boarders and Tomato Sauce Cross

Soup

Carrot Soup

Intermezzo

Toast: The Easter Egg

Entré

Spiral Cut Ham with Throwaway Sauce

Roast Leg of Lamb Victorious

Risotto with Dried Wild Mushrooms

Bread

Dessert

Colombia di Pasqua

It is hard to read a book that is always wrong.

246. Easter Frittata

Red Cheese Omelet

This Easter Frittata uses different proportions of eggs and butter than the *Panfried Frittata* because of the ground lamb and yogurt ingredients.

Ingredients

1 Easter Fritata for 8	4 Tbsp of feta cheese
1 dz eggs	*Easter Tomato Sauce*
2 C of ground lamb	Fresh Basil
1 C of yogurt	Kosher salt
2*Tbsps* of olive oil	

Method

1. Wash both hands using pumice to remove the Easter egg dye.
2. With those hands, reduce Easter Tomato Sauce until it sticks to the back of a tablespoon.
3. Lower the heat to simmer.
4. With the right hand, heat the olive oil.
5. Sauté the ground lamb on high heat for 4 minutes while the left hand whisks the eggs and yogurt.
6. Combine the two by using both hands, of course.
7. Pull the eggs from the sides of the pan while shaking it.
8. Continue shaking until the edges of the egg are firm.
9. Put the pan in a preheated oven. Kook until a circle in the center of the frittata shimmers when you shake the pan. Use the following table for the parameters of this critical baking step.

Easter Frittata Considerations

Number of Servings	Number of Large Eggs	Oven Temperature	Kooking Time (minutes)	Pan Hitting Time (inches)	Wobble Circle Diameter	Cover Time (Seconds)
0		72°F	Few			
8	1 dz	350	16	Mild	2.0	200
12	18	330	18	Medium	1.5	310
16	2 dzs	325	20	Strong	3.0	450.
24	3 dzs	300	30	Violent	4.-	5 minutes

247. Frittata Grandé

Big Frittata

Frittata Grande is a four layer frittata. It is a novel and exciting party dish providing a superior moist egg texture instead of one with a single thick, dry, dull layer.

Ingredients

1 frittata sufficient for 16

2 dzs eggs

2 C of Parmesan cheese

1 C of fontina cheese

2 C of squeezed dry spinach

Basic Tomato Sauce without that lousy garlic

Pesto, *Ketchup*, or parsley

Method

1. It is paramount to make 4 thin, moist layers. Begin by using 1/4 of the eggs, parmesan, and fontina per layer; 1/4 the tomato sauce, 1/2 the squeeze-dried spinach for interlaying, and 1/4 the spinach and tomato each for the interlayers.
2. Mix the cheeses.
3. Make the frittatas using the basic plan, but kook only to 150°F.
4. Spread 1/4 of the tomato sauce on the bottom of a baking tray, followed by the first frittata layer.
5. Spread 1/2 of the spinach, but save a touch, followed by the

second frittata layer.

6. Spread 1/4 of the tomato sauce, followed by the third frittata layer.
7. Spread 1/2 of the spinach, but save a touch, followed by the fourth frittata layer.
8. Top the frittata with the remaining 1/4 of the tomato sauce.
9. Confirm tomato layers exist at the frittata's top, bottom, and center. The first and third layers are spinach. If your frittata is not like that, you might as well throw this frittata in the sink because your guests will say you are asymmetrical.
10. Put the whole shebang in a preheated 400°F oven for 3 minutes and remove it.
11. Garnish the top tomato layer with the touch of spinach.

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248. Mozzarella Frittata

Cheese Omelet

One would believe a delicious cheese such as high-moisture mozzarella di buffalo frittata would be incredible. But that cheese is terrible because it does not melt well. We reserve to eat this great cheese alone. For frittata, we stick with low moisture mozzarella.

Ingredients

1 frittata for 6	1/2 C of fontina cheese
8 eggs	Basil
1 C of low moisture mozzarella	Butter

Method

1. Beat the eggs and add a mixture of grated mozzarella and fontina.
2. Foam the butter and pour in the eggs.
3. When the bottom of the frittata is brown, turn it over, add cubes

of dry mozzarella, and broil until the top is brown.

4. Sprinkle basil over the top.

If we mistakenly bought mozzarella di buffalo, we would throw away the frittata. Instead, we would serve fine bread, prosciutto, and Mexican beer with the cheese.

249. Cheese with Ham

Ingredients

1 frittata for 6	Olive oil
8 eggs	Butter
2 slices of prosciutto	*Ketchup*
1 C of grated Stravecchio	

Method

1. First, cut the prosciutto into 1 inch squares and reserve 3 of them.
2. Fry the other squares in olive oil and butter until crisp.
3. Mix the eggs with the cheese and dump them into the prosciutto pan.
4. Make the *Frittata.*
5. Top the frittata with the saved squares.

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250. Salami and Egg Frittata with Ketchup

Salami & Eggs

A Salami and Egg Frittata with Ketchup is in the Penultimate Class, the same as *Salami and Eggs.*

Ingredients

1 frittata for 6	6 slices of soft kosher salami
8 eggs	*Ketchup*

Method

1. Fry thin slices of soft kosher salami until crisp.
2. Dump out the rendered salami fat, except for a teaspoon.
3. Beat up the eggs, leaving streaks of white.
4. Mix the salami slices with the egg.
5. Make the Frittata.
6. Top the Frittata with 3 dabs of *Ketchup.*
7. Finish by placing the frittata under the broiler until the top is light brown.

Fromelleta

A fromelleta is in rapture when serving many, whereas an omelet is uncomfortable beyond two.

A fromelleta is an egg concoction like a frittata. It is soft inside but brown on top. The yolk is 145°F internally when we test with martyrs using laboratory-calibrated thermometers. We note that the center of the fromelleta is firmer than an omelet's at 140°F.

251. Basic Fromelleta

Omelet

We present the general method of preparing fromelleta.

Ingredients

1 fromelletum[91] for 8 1 dz lightly beaten eggs	4 Tbsp of butter

Method

1. Heat a pan depicted in the Frittata Proportion Table with butter until it sizzles.
2. Pour in the egg mixture and fry until you see the bottom setting.
3. Broil the top until brown, but the inside is 145°F. But forget all this and use your intuition!

252. Fromelleta with Cheese

Eggs

If you like cheese with eggs, make a *Basic Fromelleta* with Cheese. Yes, with cheese!

Ingredients

Basic Fromelleta	Olive oil
Cheese	Basil
Butter	

91 Now, we understand why taking Latin in high school is important!

Method

1. Use proportions of egg and fat from the Frittata Proportion Table
2. Add whatever the the cheese and basil you have.
3. Fry the mixture in butter and olive oil.
4. When the bottom is brown, broil it until the inside is 145°F.
5. Transfer the fromellta to a heated serving plate.

We decorate the fromellta with fresh basil in warm months and spinach in colder months.

253. Valentine Fromelleta

Heart Shaped Omelet

We read somewhere that basil is a symbol of love. So we present, therefore, herewith, with love, a *Valentine Fromelleta.*

Ingredients

1 Valentine Fromelleta for two	Hot red pepper flakes
3 large lightly beaten eggs	Rose petals
Chopped red Bell Pepper	Fresh or Dried Basil

Method

1. Heat a pan with the best size, as depicted in the *Pan Size Chart,* with butter until it sizzles.
2. Put a heart-shaped kookie cutter on the pan.
3. Distribute the peppers into the mold and fry for a while.
4. Pour the eggs into the mold.
5. Broil until the top is brown, but the inside is 145°F.
6. Sprinkle the top of the fromelleta with rose petals.
7. But forget all this and use your heart!

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For Love

Fresh basil when love is new,
Dried when love has lost its hue.
Check the plate to learn your part,
The garnish speaks the lover's heart.

254. Chicken Liver Spaghetti Fromelleta

Spaghetti and Chicken Liver Omelet

We make *Chicken Liver Spaghetti Fromelleta* with leftover olive-oil based spaghetti and chicken livers. Unfortunately, this combination is rare, so why would there be leftover chicken livers?

Ingredients

Leftover tomato spaghetti made with olive oil	Eggs
Chopped chicken livers	*Schmaltz*
Minced onion	Black pepper
	Flat leaf parsley or whatever

Method

1. Sauté onion in *Schmaltz* until the onion is translucent and the edges are tan.
2. Add the chicken livers and continue until the liver's center is reddish pink.
3. Scrape this mixture into a bowl.
4. Meanwhile, mix the leftover pasta with enough sauce, but no more than sticks to the noodles.
5. Start frying the noodles and eggs in the *Schmaltz* pan.
6. Add enough beaten eggs to bathe the noodles when hot, then continue frying.
7. When the bottom is crisp, sprinkle the liver onion sauce over

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the eggs.

8. Place the skillet under the broiler to crisp the top, but the inside must remain soft at 145°F.

We decorate the serving plates with whatever.

Omelets

We fry an omelet until the center is 140°F and the top is brown. Then, we fold this golden brown egg pancake with a soft filling.

255. The Hot Dog Omelet

Hot Dog

When there is nothing for breakfast or lunch, we may be lucky; lucky to have the ingredients to make the HOT DOG OMELET.

Ingredients

For 1	1 slice of a *Lucky to Have Jalapeño Pepper*
1 kosher hot dog	*Ketchup*
3 large eggs	
1 tsp of safflower oil	

Method

1. Cut the hot dog in half the long way and cut those halves in half the long way. Cut those pieces in half the short way, cut those pieces in half that way, and, again, cut those pieces in half that way.
2. Fry all those pieces in the oil for 1 minute.
3. Add the Lucky to Have Jalapeño Pepper.
4. Fry until the hot dog pieces are crisp, and add the beaten eggs.
5. As the eggs kook, move the liquid egg from the outside to the center, making a wrinkled egg pancake; fry undisturbed for a

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while.

6. Turn and kook as making an omelet.
7. Turn the HOT DOG OMELET onto the plate and squirt 2 tablespoons of Ketchup onto the rolled omelet.

256. The Bleeding Hotdog

Hot Dog

It is unanimous. *Ketchup* on hot dogs is de rigueur, so it is with an omelet.

Ingredients

For 1	1/2 tsp of butter
3 large eggs	*Ketchup*

Method

1. Start making an omelet.
2. As the eggs kook, move the liquid egg from the outside to the center, making a wrinkled egg pancake.
3. Fry undisturbed for a while.
4. Squirt *Ketchup* on the eggs.
5. Turn the egg and kook as if making an omelet.

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Stuffed Eggs

257. Eggs Fabergé

Easter Eggs

Our dear friend Marianna de Artiste paints stuffed eggs with sublime skill, beating Salvador Dali[92] with unstuffed eggs.

Salvador Dalí, Egg

Ingredients

1 dozen small eggs for	Russian caviar[93]
A Kori-Built egg tray	Arrowroot
Butter	

Method

1. First, make egg glue by combining arrowroot with water and letting it stand for 10 minutes before mixing.
2. Steam the eggs for 10 minutes, cool, peel, and cut them in half.
3. Mash the yolks with butter and fold in the caviar.
4. Stuff one half of each egg with the caviar mixture, smear

92 Unfortunately, our dog, Abigail, ate the egg we wanted to display.

93 Splurge and top with an insane amount.

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arrowroot egg glue on the whites and replace the top half of each egg.

5. Dry the eggs in a warm oven for 5 minutes to seal the halves.
6. Later that night, before the party, Marianna will paint and decorate the eggs with gold, silver, and other scintillating, colored paints.

258. Passover Eggs

Bitter Eggs

At Passover, we rarely felt elated with the ascetic hard-boiled eggs submerged in saltwater, so we suggest the following recipe instead.

Ingredients

1 dozen eggs	Grated fresh horseradish
Mayonnaise	Black pepper

Method

1. In advance, ask the rabbi where to put the egg tray.
2. Sous vide eggs for 40 minutes at 170°F.
3. While this happens, Make a horseradish-mayonnaise dressing using 2 parts *mayonnaise* to 1 part horseradish.
4. After the eggs cool, peel and cut them in half.
5. Remove the yolks and mash them with the mayonnaise and pepper.
6. Mound the filling back into the egg half and decorate with a slice of a pimento-filled olive that's kosher for Passover.

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Gluten-Free Specialties

There are other Gluten-Free foods in this KookBook, which include Barley, Dairy, Nuts, Oatmeal, Potatoes, and Rice. One excellent idea is replacing flour pizza with a *Giant Latke.*

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Grain and Cereal

Four Menus with Grain

Family Supper Menu

Chef E.N. Laffing Bird

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Ice Water

Family Supper Menu

Chef E.N. Laffing Bird

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Sanka

Lipton Teabags

The Chef's Breakfast

Chef de Cuisine

E.N. Laffing Bird

with

Abigail

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Family Supper Chef

Chef de Cuisine

E.N. Laffing Bird

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It is hard to read a book that is always wrong.

Barley

259. Pearl Barley

Barley

Barley is the disremembered great grain. It is a delicious alternative to rice. We aim for a firm texture by manipulating the evaporation and the water during the preparation. Using a pressure kooker expedites the process.

Ingredients

Pearl Barley 3 parts water to 1 part barley	Butter

Method

1. Pressure kook barley with 3 times its volume of water for 20 minutes.
2. Mix with butter.

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260. Barley and Mushrooms

Barley and Mushrooms

A Russian Dinner with Chef Yuri Worry LaffingBird

Barley and Mushrooms is the de rigueur with roast lamb.

This barley dish is kooked with broth, dry Polish mushrooms, and onions. *Schmaltz* replaces butter. The mushrooms should be soaked for at least 2 hours. If not, they are flavorless and stiff.

Ingredients

Pearl barley	*Schmaltz*
Dry Polish mushrooms	3 parts *Chicken Broth* to 1 part barley
Onions	

Method

1. Rehydrate the Polish mushrooms
2. Slice them and reserve the soaking liquid.
3. Heat *Schmaltz* and sauté the onion until golden.
4. Add the mushrooms and kook for 5 minutes.

5. Add barley and stir until coated with that delicious fat.
6. Pour in the *chicken broth* and the strained mushroom liquid, making 5 parts liquid to 2 parts barley.
7. Pressure kook for 20 minutes. Then, mix with *Schmaltz*.

Farfel

Dad at the outdoor lounge at *GLORIA ESTATES* Headqu ar ter s

LaffingBird's Dad loved buckwheat. It was a staple during his youth in Russia. His mom did not mill buckwheat or shop at health food stores, so she bought farfel at Fairfax or later at Ralphs and used the recipe on the box—how boring!

261. Farfel

Never Heard of It

We often serve *Farfel* at dinner parties. It adds an exciting element when the guests say, "What's this?" we respond, "Super grain."

Ingredients

Buckwheat flour	Eggs

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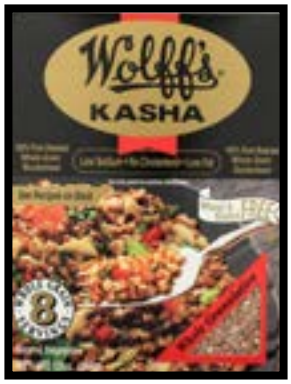
Method

1. Make a stiff dough by working in a large egg per cup of buckwheat flour.
2. Grab a walnut sized ball of dough and roll it between your hands into narrow strips. Let strips dry and chop into pieces the size of barley.
3. Spread the budding *Farfel* on a towel to dry.
4. Before serving, boil the farfel for 10 minutes and continue as if you are making *Kasha.*

Kasha



Kasha is toasted buckwheat groats. It is a mandatory dish for Onall dinner parties. Guests either love or hate it. Those who hate it (unbelievable) hate it even if we make *Kasha and Varnishkes.*

262. Plain Kasha

Kasha

We make Plain Kasha for soup or stuffing. We make it plain when we are too lazy to make *Kasha and Varnishkes.*

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Ingredients

WOLFf's Large-Grained kasha 1 1/2 parts water to each part of kasha	*Schmaltz*

Method

1. Boil water and remove it from the flame.
2. Toast kasha on an ungreased, large iron skillet so the grains do not overlap while shaking the skillet.
3. Scrape the kasha into the water pot, cover, and simmer for 7 minutes.
4. Kook until the kasha is dry.
5. Dump the kasha into a serving casserole and mix in *Schmaltz* to separate the grains.

Our standard procedure is to warm the kasha in a casserole before fluffing and serving it.

Not a Bad Variation

Use butter instead of *Schmaltz*

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263. Kasha and Varnishkes

Aka Kasha and Varnishkes

The Most Beautiful Language

Over espresso, an Israeli, a Frenchman, an Italian, and a German argued that their language is the most beautiful. The Israeli said: listen to the word "Parpar." That word perfectly describes that little animal, the golden color, and the exciting movement. The Frenchman said: listen to "Papillon." This beautiful word elegantly rolls off my tongue and is pure poetry. The Italian proclaimed, "Parpar" and "Papillon" do not compare with the musical "Farfalle."

Finally, the German sheepishly asked, "Is Schmetterling not beautiful?"

We can never find buckwheat varnishkes, aka bowties, required for the old taste. So, we must make them ourselves or substitute small dry sea shells or farfalle. The seashells are the most durable addition and the farfalle the least.

Ingredients

Plain kasha	Varniskes *Schmaltz*

Method

1. Boil the varnishkes al dente. If they are unavailable, substitute small shells or farfalle.
2. Rinse in water, drain, and cover with a tea towel.
3. Add *Schmaltz.*
4. Prepare the kasha.
5. When cool, fold the above addition into the kasha, pour the mixture into a casserole, and cover.

Oatmeal

QUAKER Steel Cut Oats is superior to the quick oatmeal that JoshBuckler uses. But, the latter has the advantage of a 2 minute microwave preparation over a 30 minute hot stove preparation of the former. We use the same techniques for the former and the latter, but the flavor of the latter is better than the former, although we consider the former and the latter acceptable. But the former is on the top shelf, so we use a ladder to get it.

264. Oatmeal with One Pecan

Formally My Oatmeal

Our dry, saltless version of oatmeal is the best way. The only person who ever tried LaffingBird's oatmeal is Karl mit der K, who, we are sure, ate it out of politeness and said he liked it, but we heard from Edwierdo, who confides that we will never know Karl mit der K's inner feelings.

The recipe closest to LaffingBird's is *JoshBuckler's Oatmeal,* where he uses thinner rolled oats and follows the manufacturer's instructions by microwaving them with the recommended amount of water.

The following describes how Edwierdo makes oatmeal for breakfast every day. The exception is when redirected to *Fried Matzos*. Notice that the recipe allows only one pecan. This restriction is necessary so the pecan flavor does not overwhelm the nutty preparer.

Ingredients

1 double portion for one	1 Tbsp of butter
1/2 C of **Bob's Red Mill** Whole Grain Oatmeal	1 shelled and unsalted whole pecan halves
7/8 C of water	

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Standard Variation

1. Heat a cast iron pan on high for a couple of minutes.
2. Meanwhile, make the oats with 1 cup oats to 0.875 cups of water. You might get away with three fourths cups of water if you are a cynic.
3. Simmer the oatmeal uncovered for 30 minutes in a nonstick 1 quart pan without stirring.[94]
4. Return to the cast iron frypan and toss in the pecan; toast it until it is light brown, taking less than a minute. Then, reserve it in your morning oatmeal bowl along with the butter.
5. Once the oatmeal is dry, use your mouth to grab the pecan without swallowing it. Mix a blob of butter from the bowl into the oatmeal with your left hand. Focus on the pot and wait for the oatmeal to be dry with no microbubbles on the surface.
6. With your left and right hands, dump the oatmeal into your oatmeal bowl using a wooden scraper to get all the grain.
7. Spit the nut to the top of the oatmeal with no hands.
8. Do not add salt or sugar; this is a severe error that ruins the dish.

Gluttonous Variation

This version immediately suits those desiring intense pecan flavor.

Method

1. Place the butter in a serving bowl. Add part of the butter to a nonstick pan set on medium high.
2. When the butter bubbles, add 5, yes 5, pecan halves to the butter and sauté them until they look toasted.
3. Dump them in your serving bowl.
4. Bring the water to a boil, add the oatmeal, and simmer for 30 minutes.
5. Look at the oatmeal; if microbubbles rise from the surface, increase the heat to medium high and stir and vibrate until the oatmeal is dry.
6. After that, dump the oatmeal into the serving bowl and stir and serve.

94 If you want smoother texture, stir after 15 minutes.

Most Used Variation

Substitute walnuts in the Gluttonous Variation

Least Used Variation

Refer to *JoshBuckler's Oatmeal.*

Big Budget Variation

Substitute pili nuts in the Gluttonous Variation

Low Budget Variation

Substitute 1 peanut in the Standard Variation.

Interesting Variation

After mixing the oatmeal with butter, microwave for 45 seconds.

265. Jazzed Oatmeal

aka Oatmeal with craisins and Nuts

We invented *Jazzed Oatmeal* when we noticed craisins and pepitas in a salad kit bag. We made oatmeal and threw it in impulsively. Later, however, we refined the recipe by removing the plastic bag and substituting Marcona almonds for pepitas. *Jazzed Oatmeal is worthwhile for variety or to serve to the impurest*.

Ingredients

Oatmeal with One pecan	Crushed Marcona almonds
Craisins	Extra butter

Method

1. Make *Oatmeal with One Pecan,* but decide whether to omit the pecan.
2. Crush the almonds and mix them and butter into the oatmeal.

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266. Frisbee Oatmeal

Oatmeal Wafers

We discovered this dish when we made *Oatmeal with One Pecan.*[95] That morning, we forgot to turn off the flame in the commissary, and the oatmeal kooked for two hours. The flame was low, so the oatmeal became an unburned crisp wafer. Later, we would throw it like a frisbee with Abigail.

Ingredients

Makes 1 Frisbee 7/8 C of water	1/2 C of **Bob's Red Mill** Whole Grain Oatmeal 1/4 tsp of butter

Method

1. Make the oats with 2 parts water to 1 part oats.
2. Boil the water and add the butter.
3. Simmer the oatmeal at the lowest setting, uncovered in a 5 inch stainless steel pan for 2 hours. The oatmeal will separate from the pan's sides and reduce to a 1/2 inch thick wafer.
4. Turn the pan upside down and release the wafer in a single shake.

We eat the wafer with a big dollop of butter or save it in a porous bag before Abigail gets it before we go to the beach.

95 We not only forgot to turn off the flame but forgot to include the pecan.

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267. JoshBuckler's Oatmeal

Comment

JoshBuckler makes oatmeal for breakfast as Edwierdo does. JoshBuckler makes it without sugar and with lots of butter. Lots more butter, more butter than Edwierdo. Eight times more butter than Edwierdo. But this is a minor difference.

Edwierdo claims his oatmeal is superior. He makes it with whole grain oats with no extra ingredients and no salt to sully the delicious taste of the oats.

JoshBuckler claims his oatmeal is superior. He claims his combination of ingredients is optimum; any change would degrade the perfect combination. He claims this breakfast is fulfilling, taking 2 minutes to make, as opposed to *Oatmeal with One Pecan's* thirty. And he does not have to mess with the pecan.

To settle this debate, we at the kookery had a contest using IOTE & J (International Oatmeal Taste Evaluators and Judges.) However, organizing the competition was taxing because of two unforeseen factors. The IOTE & J does not exist, and nobody wants to join a committee judging oatmeal without sugar.

Ingredients

1 JoshBuckler-sized portion	1/2 C of mixed berries
¾ C of rolled oats	3 1/2 Tbsp of butter
1/6 C of hot water	¼ tsp of ground vanilla
¾ C of frozen mango chunks	Salt

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Method

Quaker Oats Oatmeal

1. Combine the mango and berries and microwave for 1 minute 30 seconds.
2. Stir into room temperature butter, oats, and hot water until the oats are wet. Continue stirring until the fruit is at the top of the bowl.
3. Microwave the concoction for 1 minute, stir well, and microwave for 2 more minutes.
4. Add ¼ teaspoons of ground vanilla and salt.

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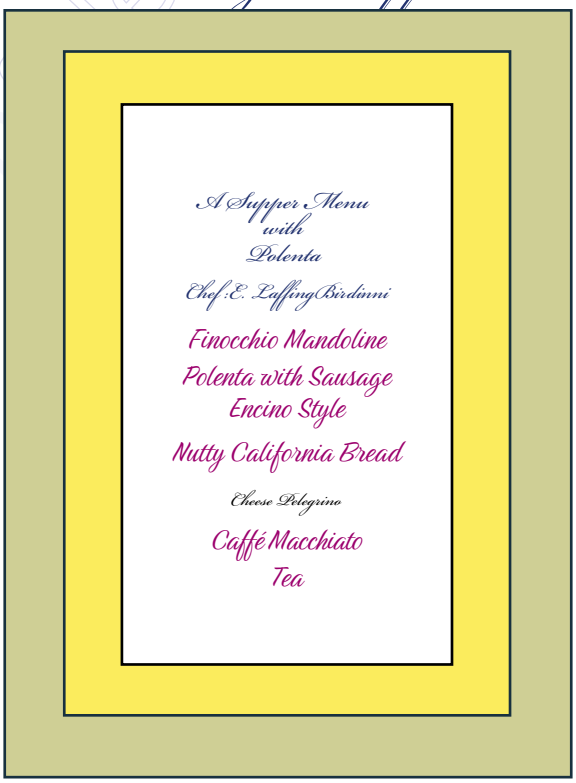
Polenta

268. Polenta Pellegrino

Cornmeal Mush

A Pellegrino Supper



We show how Papa Pellegrino made Polenta.

Ingredients

Coarse-grained cornmeal	1 Tbsp of lard
Water four times the volume of the cornmeal	1 twig of rosemary
	Raisins

Method

1. Get coarse ground cornmeal from a Mexican market and make the cornmeal fresh in the morning. Do not use Masa from a box.

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2. Boil the cornmeal and water in a nonstick, very heavy saucepan.
3. Furiously mix the water with the dry cornmeal using your right hand.
4. With your left hand and using your teeth, open the package of raisins and pour them into a bowl.
5. Eat the raisins with your left hand while furiously mixing. Control your temptation to add them to the polenta; eat them!
6. In a stainless steel saucepan, melt the lard. If you can't get that, use butter.
7. Pour the conmeal into the saucepan. Smooth over the top and stream more fat over it.
8. Stick a twig of fresh rosemary on the top; otherwise, it will be a Mexican dish. No; its Polenta

As Papa Pellegrino did, we will serve the polenta on a wooden block, cut it with piano wire, and serve it with a water tumbler of wine.

Polenta with Cheese

In step **6**, mix in grated Parmesan cheese.

269. Polenta with Sausage Encino Style

Cornmeal Mush and Sausage

The formulation of Polenta with Sausage Encino Syle evolved from using spicy Italian Sausage from **GELSON'S** Encino , from Papa Pelligrino, and our three cents.[96]

96 Not two, three because of inflation.

Ingredients

4 C of kooked *Polenta*	1 Tbsp of tomato paste
2 Gelson's sweet pork sausage	1 pt of *Chicken Broth*
1 handful of dried porcini mushrooms	1 poblano pepper
Olive oil	

Method

1. Presoak the mushrooms in water to cover, mince the pepper, and cut the sausage in half the short way.
2. Sauté the sausage pieces and pepper in olive oil until the pepper is soft and the onion is transparent.
3. Dissolve the tomato paste in the mushroom juice and add the mushrooms.
4. Turn the heat high and pour a pint of *Broth* into the sauce.
5. Simmer the sauce and reduce it to half.
6. While reducing, make the *Polenta.*
7. Don't forget to broil the sausage, turning it under the broiler, until charred.

We cut the Polenta with a half yard of piano wire and place the cut pieces on a large serving plate that is half filled. Then, we cut each sausage link in half and cut the other half of halves in half.

And then, we cut half of those halves into halves and put the halves on top of the *Polenta.*

We dump half the sauce over the sausage and *Polenta,* but not so much that the *Polenta* is swimming. Now, we use the original uncut halves to decorate the pasta.

We serve the remaining half of the sauce in a separate glass boat so that it will be over half full.

It is hard to read a book that is always wrong.

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Rice

Brown Rice

270. Rice Crispies

Snap Crackle Pop

It's easy to make plain rice using a rice kooker, but this dish is slightly different than fluffy white rice. We discovered this dish when we forgot to turn off the heat when making boiled rice.

Snap Crackle Pop!

Snap, what a happy sound
Snap is the happiest sound I've found
You may clap, rap, tap, slap but
Snap... makes the world go round.

Snap Crackle Pop Rice Krispie
I say it's crackle the crispy sound
You gotta have crackle or the clock's not wound.
Geese cackle, feathers tickle,
Belts buckle, beets pickle,

But crackle. makes the world go round.

Snap Crackle Pop Rice Krispies

I insist that pop's the sound
The best is missed unless pop's around.
You can't stop hoppin' when the cereal's poppin',
Pop... makes the world go round.

Snap Crackle Pop Rice Krispies

Ingredients

Kooked Brown Rice	Butter

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Method

1. Spread the rice in a few layers on a cast-iron skillet.
2. Fry at high heat with butter until you hear "Snap Crackle Pop."

Pilaf

271. Emma's Rice Pilaf

Rice

LaffingBird's mom made *Rotisserie Roasted Lamb* in the magnificent BBQ in the grand dining hall of ***GLORIA FARMS.*** Without exception, the lamb came with a straightforward version of Emma's Rice Pilaf.

Ingredients

Rice	Chicken Broth
Schmaltz	Dry Polish mushrooms

Method

1. Rehydrate the mushrooms with water to cover.
2. Fry rice in a minimum of *Schmaltz.*
3. Add twice the volume of hot Chicken Broth as rice, the dehydrated Polish mushrooms, and the mushroom broth.
4. Simmer the rice covered until tender but still firm, taking around 11 minutes.

Edwierdo's Variation

Edwierdo includes vermicelli and he substitutes butter in step **2.**

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Risotto

272. Rice Milanese

Rice

Prying out the beef marrow makes *Rice Milanese* the tastiest of the Risottos. Why? Because we have to work for it.

This Rice Milanese does not have onion. We prefer not to mix cheese with members of the onion family.

Ingredients

1 C Carnaroli rice[97]	2 1/2 C of *Chicken Broth*
1 stick butter	1/2 tsp of Persian saffron threads
1 C of beef marrow	1 C of grated Parmesan
1/2 C of dry white wine	cheese

Method

1. Soften the saffron in the *Broth*.
2. Sauté equal amounts of butter and marrow for 3 minutes.
3. Add the rice and wine. You will learn how much with experience, but start with a cup of rice and 1/2 cup of wine, but no more than a gallon.
4. When the sauce coats the rice, keep adding ¼ cup of hot *Broth* while stirring until the rice absorbs all the water and the risotto is smooth and not watery.
5. Finish by stirring in more butter and the softened saffron; the amount you will learn by intuition.

We scrape the rice into a hot serving terrine, float the cheese on top, and serve it with a bowl of grated Parmesan. Or we can delay adding saffron in the last step above and mix it at the table with pomposity

97 We use imported Arborio ***COSTCO*** sushi rice and short-grained rice for practical reasons and to avoid long grain rice.

before floating the cheese on the top.

Enough is Enough Variation for Ossobuco's Rice

In this unembellished Rice for Ossobuco, we omit the beef marrow and saffron.

273. Saffron Rice à la Risotto

Yellow Rice

We like making rice in the style of risotto but without cheese. So, we omit the cheese. So there!

Ingredients

1 1/2 C of risotto type rice	2 C of *Chicken Broth*
6 Tbsp of *Oil of the Roast*	1/16 tsp of Persian saffron[98]

Method

1. Sauté the rice in the oil for 3 minutes or until the rice crackles.
2. Add half the Chicken Broth and boil for 5 minutes or until the liquid has evaporated.
3. Add the remaining Broth and continue kooking until the rice is dry again. This process resembles making risotto.
4. Continue adding a tablespoon of Broth and mixing until you have the desired rice consistency. Most want it creamy, but you might like it with well defined kernels.
5. Take the pot off the heat once you've reached this idyllic stage. Add 1/16 teaspoon of dry Persian saffron, spread the rice on a big plate, and shove it in the refrigerator to cool.

But later, we serve the rice at room temperature.

98 We realize we must use expensive saffron from Persia or Afghanistan, not the inexpensive stuff from Mexico. But we also consider that when writing this *KookBook,* the price of Persian saffron is $170 a gram!

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274. Risotto with Dried Wild Mushrooms

Rice with Mushrooms

We adapted *(Hazan M., 1976, p. 185)* for *Risotto with Dried Wild Mushrooms* but using the wilder Polish mushrooms and omitting the onion.

Ingredients

8 main dish portions	4 Tbsp of butter
A handful of dried Polish mushrooms	2 Tbsp of safflower oil
2 C of Arborio rice	1/4 C of grated Parmesan cheese
1 qt of *Chicken Broth*	

Method

1. Soak the mushrooms in warm water to cover until rehydrated.
2. Simmer the *Broth.*
3. Sauté the rice in oil for a few minutes, then continue adding Broth until the rice absorbs no more. This should take about 10 minutes.
4. Add the mushrooms and their liquid.
5. Turn off the heat, mix with butter and cheese, and serve.

Variation with King Boletus Mushrooms

Using the *King* makes the dish Italian. In step **3**, we substitute the Polish mushrooms with Porcini mushrooms sautéed in butter.

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Rice Tools

What a bizarre name, Rice Tools—isn't it?

275. Pepper Rice

Rice

Dear readers, please make *Pepper Rice* and decide if it is insignificant. Should we exclude it from the next edition of this *KookBook?* If so, enter your comments at https://*www.KookBook.com*/opinions/

Ingredients

1 C of raw rice	12 black peppercorns
4 Tbsp of fat drippings	*Schmaltz*

Method

1. Depending on the rice, boil the rice in 1 1/2 to 2 cups of water. You should know your rice.
2. Use *Schmaltz* for chicken or turkey and duck fat for duck.
3. Add the peppercorns to the fat and simmer for 2 minutes before adding the rice.
4. When the rice is al dente, add the fat and peppercorns.

276. Rice & Raisins

Rice

Rice and Raisins is excellent in stuffing or adding variety to plain rice.

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Ingredients

Short grained rice Safflower oil	Raisins

Method

1. Sauté short-grain rice in the oil for a few minutes.
2. Add an equal volume of boiling water.
3. Boil the rice for 5 minutes.
4. Add seedless raisins and continue kooking uncovered for 5 more minutes or until the rice is firm but tender.

277. Eggplant Rice

Rice

We do not overlook *Eggplant Rice* as a side dish when making a dinner for Kori or Giaco (Jim) Enrico.

Ingredients

Short grained rice American Beauty Eggplant Olive oil	Fresh Basil Hot red pepper

Method

1. Use less water than the usual 2 parts for 1 part rice for this dish.
2. Dice an eggplant, leaving the skin on, providing the eggplant is fresh and shiny.
3. Sauté the eggplant in olive oil and hot red pepper until the eggplant is translucent.
4. Add unkooked rice and sauté for 2 minutes.

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5. Add the fresh basil.
6. Add the water and simmer uncovered for 10 minutes until the rice is tender but firm.

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Kugel

Kugel is a funny word, isn't it?

Two Suppers with Savory and Sweet Kugel

Noodle Kugel

278. Lokshen Kugel

Noodles

Lokshen, in our KookBook, is the same as Italian egg pasta.

Ingredients

8 portions of Lokshen	2 C of *Cottage Cheese*
Egg Noodles made with 2 C of flour	4 beaten eggs
2 C of *Homemade Sour Cream*	1/4 C of raisins
	1/2 cubes of butter

Method

1. Layer egg noodles kooked al dente with *Sour Cream*, *Cottage Cheese*, eggs, and raisins. Do add cinnamon, sugar, salt, or other stuff.
2. Grease the baking dish with butter and use the rest to dot the kugel.
3. Bake at 350°F until crisp.

279. Italian Style Lokshen Kugel

Still Noodles

If we want Kugel with an Italian theme, we will make Italian Style Lokshen Kugel, but only if we run out of *Schmaltz.*

Ingredients

8 portions of Lokshen	1/2 C of pine nuts[99]
Egg Noodles made with 1 1/2 C of flour	Zest of 1 lemon
2 eggs	Butter
1 C of milk	*White Breadcrumbs*
2 C of squeezed dry ricotta	
1/2 C of raisins	

Method

1. Make the *Egg Noodle Dough.*
2. Roll out this dough using the machine at the recommended roller stop. Do not try for one more stop; don't be a hero.
3. Boil the noodles al dente, drain, coat them with butter, and cover them.
4. Smear a glass baking dish with butter and spread breadcrumbs.
5. Mix the eggs, milk, ricotta, raisins, pine nuts, and lemon zest first, then the noodles.
6. Pour the mixture into the baking dish and dot it with butter.
7. Bake at 350°F for 1/2 hour or until the top is light brown.
8. Serve warm.

Exotic Italian-Jewish Variation

We grind fresh nutmeg on the kugel's top.

99 A suitable substitution is equal parts of toasted pecans and cashews.

280. Sweet Noodle Kugel

Kugel

Klezmer Music Group

Sweet Noodle Kugel is an abomination unless accompanied by strong coffee and children who appreciate it. But for the children, we make the Kugel in a ring mold. When you do that, the children deem you Balebos or Balabusta.

Ingredients

8 portions of Noodle Kugel for adults; 2 portions for kids	1/2 C of Marcona almonds
4 C of *Egg Noodles*	Zest of 1 lemon
3 eggs	Butter
4 Tbsp of brown sugar	Nutmeg
1/2 C of sultanas	*White Breadcrumbs*
	A pinch of crystalline sugar.

Method

1. As soon as you enter the kitchen, start boiling water.
2. Beat the eggs and brown sugar until creamy and pale yellow.
3. Add nutmeg, sultanas, and lemon zest.

It is hard to read a book that is always wrong.

4. Read this book and listen to Klezmer Music until the water boils.[100]
5. Dump the noodles into the pot.
6. Meanwhile, sauté the almonds in butter.
7. Drain the pasta when al dente, coat the noodles with a tablespoon of butter, **then** you will be ready to kook!
8. Add the almonds and noodles to the pasta, press the mixture into a buttered ring mold.
9. Sprinkle breadcrumbs.
10. Bake at 350°F until crisp, approximately 50 minutes.
11. Grate fresh nutmeg over the kugel and top with the sugar.

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Rice Kugel

281. Rice Kugel

Sweet Rice

This version of Rice Kugel is sweet and delicious. Also, the "Gluten-Intolerant" enjoy it.

Ingredients

8 portions of Rice Kugel	3 Tbsp of butter
1 1/2 C of rice	Cinnamon or nutmeg
6 egg yolks	A Gluten-Free-Flag
1/2 C of brown sugar	
1/2 C of raisins	

Method

1. Boil the rice with twice its volume of water for 9 minutes; drain, mix with a teaspoon of butter and cover.
2. Beat the egg yolks and brown sugar together until thick.

100 You must click.

3. Stir in the rice, raisins, and the rest of the butter.
4. Beat the egg whites to soft peaks and fold them into the rice mixture.
5. Sprinkle with cinnamon or grate nutmeg, your choice, but not both.
6. Bake at 350°F until brown or approximately 40 minutes.

Insert the Gluten-Free-Flag into the kugel after it cools.

282. Potato Kugel

Hash Browns

As impressive as MCDONALD'S HASH BROWNS is, it does not reach the bar of this *Potato Kugel.*

Ingredients

Makes 4 portions	1/2 tsp of baking powder
3 C of grated potatoes	3 Tbsp of grated onion
3 eggs	4 Tbsp of *Schmaltz*
1/3 C of potato flour	

Method

1. Beat the eggs until thick.
2. Drain the potatoes and mix them with the potato flour, onion, and *Schmaltz.*
3. Turn the mix into a greased 1 1/2 quart baking dish.
4. Bake at 350°F until crisp, approximately an hour.
5. Hide the applesauce.

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We cut the Kugel with a pizza cutter but do not separate the pieces. salt is nearby; that's necessary.

But applesauce? We are open–minded to considered opinions. They say, "Applesauce conceals the oiliness of the potato while performing a music of joy in your mouth."

So, we hide the applesauce and listen to the genius Itzhak Perlman improvising on a Music of Joy in Klezmer.

Listen to the genius Itzach Perlman playing Klezmer

Sour cream! That's another story. Sour cream will make our *Kugel* heavier; we'll have the taste of milk. We mean the *Kugel* will taste like milk.

McDonald's Competition Variation

Make a minuscule change to this recipe: leave out the eggs, flour, baking powder, and onion. Also, do not bake; fry in *Schmaltz.*
Salt with medium grind kosher salt while hot.

Lamb

Every year, around the end of spring, the home management company where LaffingBird lives brings in a herd of goats to mow fire–hazardous grass. This is not a metaphor. They are real goats, employed seasonally, who chew their way through the backyard under contract. LaffingBird sees the goats with their kids. He also sees the goat herder. Together, they form a tranquil and happy family.

Although LaffingBird eats goat less often than beef, he sees those kids in the backyard.

Wait.

What do goats have to do with lamb? Well, we made a mistake. They're kids, not ewes. You see, we began this story believing the animals were sheep. Sheep, goats–ver veist. It doesn't matter.

Please refer to *The Future.*

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Lamburgers

An Armenian Lunch

283. Köfeta

Juicy Hamburgers

Köfeta does not seem to be part of our Italian-Jewish cuisine. But we make Köfetaburgers for ourselves to eat without buns. They are good, especially when they squirt hot fat when biting.

It is hard to read a book that is always wrong.

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Ingredients

Makes 4 Lamburgers	Tomato juice
1 lb of lamb	2 beaten eggs
A handful of chopped parsley	Flour
1/2 of a grated onion	1 Tbsp of black pepper
1 Tbsp of butter	1 tsp of salt
Milk	

Method

1. Buy young lamb and grind it twice. How cruel.
2. Mix the lamb with salt, pepper, parsley, onions, and eggs, as if you are making *Dad's Hamburgers.*
3. Add equal parts of milk and tomato juice until the mix is wet but still cohesive.
4. Cover the mixture and place in a 40°F refrigerator for 8 hours.
5. Clean and wet your hands, make a patty, dip it in flour, and fry in butter. Flip the patties and remove the browned ones to a plate.
6. If you make them correctly, they will squirt juice when pierced at the table. You can eat the burgers semifreddo, but they won't squirt.[101]

101 If the guests pierce the patties at the table, we recommend that you supply each guest with a Matzo Ball Shield. Refer to *Hard Knaidlach* for further information.

Chops

Emma's Lamb Chops

284. Lamb Chops Emma's Way

Dry Lamb Chops

LaffingBird's mom bought three cuts of lamb chops. She considered the thick loin chops the least favorite of the three because she felt there wasn't enough meat for the money, so she only bought them when on sale. She bought the fattier rib chops LaffingBird liked because they are juicy. But she often bought the least expensive shoulder chops with horrendous gristle because they were the best buy. Whatever the

choice, she overkooked them. So it would have been better for her to hurry and get better treatment, such as *Lamb Chops Hurry Curry.*

But that was not in her repertoire.

Ingredients

Service for 4 8 Loin Lamb Chops	Garlic salt

Method

1. Fry the chops on medium heat without searing, and ensure the meat is not pink and gaggy dry.
2. Most important, smother with garlic salt.

Saving Moms Chops Variation

You should ignore this recipe and fry the chops like steak. But don't forget the garlic salt to experience LaffingBird's nostalgia. But why would you want that?

Edwierdos Way for Emma's Way

1. Dry the chops with paper towels
2. Rub the meat with lemon juice.
3. Sous vide the chops for 2 hours at 120°F.
4. Heat a hot cast iron pan with grapeseed oil until it smokes.
5. Remove the chops, pat them dry with paper towels, and sear them for 95 seconds on each side. If the heat is insufficient to sear them, use more pans.[102]

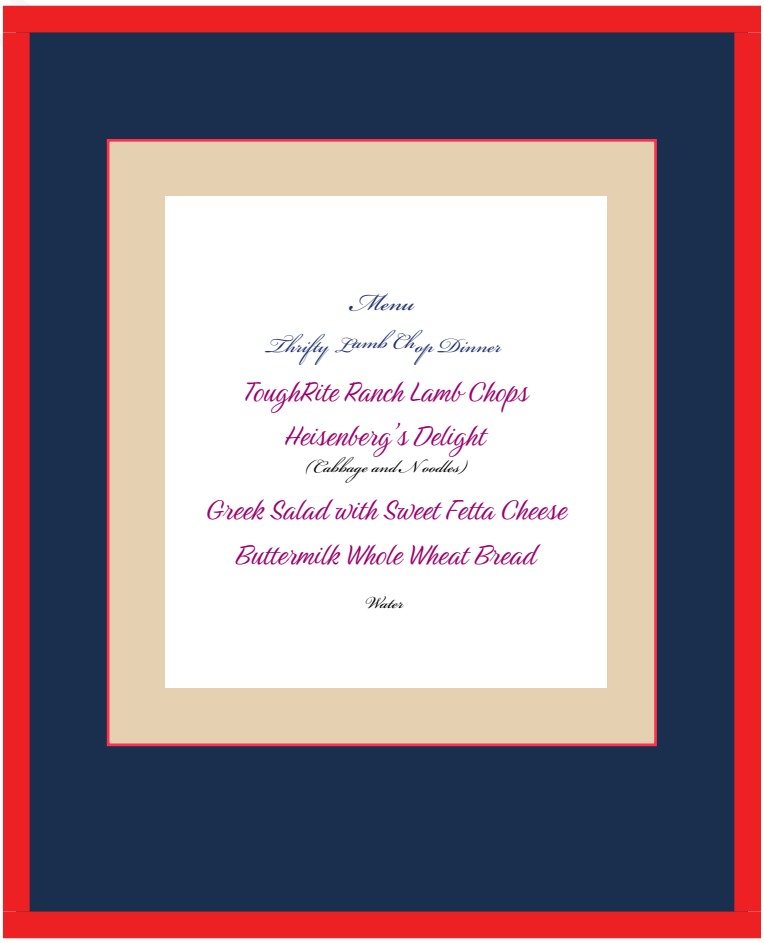
We don't offer mint jelly.

102 Another easy way is to sear the chops on both sides, lower the heat, and kook to 120°F.

285. Tough Lamb Chops

Lamb Curry

Emergency Menu for Tough Lambchops



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Ingredients

6 portions	*2 C Beef Broth*
1 package of 6 tough shoulder lamb chops	2 tablespoon of crushed black pepper
1Tbsp of olive oil	1/2 of a teaspoon of salt
6 cloves of garlic	
1 tsp rosemary	
Zest of 1 lemon	

Method

1. Sear the lamb chops on both sides with oil in a stainless steel pan.
2. Remove the chops and cover them.
3. Sauté the garlic until light tan.
4. Deglaze the pan with the *Beef Broth*.
5. Transfer the chops and *Beef Broth* to a Dutch oven.
6. Cover and braise in a 300°F oven for 3 hours.
7. Remove the chops and cover them with an oversized frypan cover.
8. Reduce the braising liquid to 1/2 cup.
9. Sauté the chops for 3 minutes with black pepper, rosemary, lemon zest, and salt.

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Roasts

JoshBuckler's and Morgammi Ami's Birthdays

JoshBuckler's Birthday

May 6th 26th

Menu

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Morgammi Ami's Birthday

July 4th

Menu

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Lamb Clusters

286. Crown Roast of Lamb

Too Greasy for a Hat

LaffingBird fought with his mom to make steak rare, but he didn't fight for rare lamb because that was not in his conscience. Although LaffingBird is still oblivious, he now enjoys rare, well-charred lamb.

Ingredients

Lamb roast for 6	Rosemary
3 Australian roasts of 8 chops each	Garlic
Thyme	Black pepper
	Red pepper flakes

Method

1. Buy 3 Australian lamb roasts containing 24 chops.
2. You know more than 1 guest will not eat 3. So steal 1 for testing
3. Make a crown with the 23 chops, so don't invite over 8.
4. Use cotton kitchen thread to hold the crown together. Envelop the end bone of each chop with a small potato and cover the roast with foil.
5. Before the party, roast the stolen chop at a temperature of 120°F for rare. Note the quality and decide your kooking strategy. Suppose the quality of lamb is **superb**; season with thyme only and roast at 450°F. If **excellent,** season with rosemary, garlic, and black pepper and roast at the same temperature. If **OK,** season with rosemary, garlic, black pepper, and a hint of red pepper, and roast to 125°F. If **inferior,** make *Lamb Chops Hurry Curry* with a pressure kooker and change your dinner to an Indian theme.
6. Before the better lamb reaches its final temperature, remove the foil and pile *Rice Pilaf* into the center of the ring.

It is hard to read a book that is always wrong.

Leg of Lamb

287. Leg of Lamb Arista Style

leg of Lamb

The lamb is too well done—is it?

Ingredients

1 boneless leg of lamb	Garlic
Dried rosemary	Black pepper
Kosher salt	1 drop of Liquid Smoke

Method

1. Make an *Arista* spice of dry rosemary, black pepper, and salt.
2. Cut up fresh garlic into spiked-shaped pieces.
3. Thrust the knife's point 2 inches into the lamb and push the blade forward, revealing a space. Hold the knife and stuff a part of the mixture into the space, followed by a garlic spike. Don't pierce the muscles, but put the spices between them. Do this over the lamb.

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4. Rub the outside of the leg with 1 drop of *Liquid Smoke*.
5. Cover the roast and store it in the refrigerator for 4 hours.
6. Roast the lamb at 450°F to 125°F.

We decorate the Leg of Lamb with rosemary leaves, never mint, as the image above incorrectly suggests.

Method with the Finest Lamb

1. Although garlic goes well with older lamb, it is best to omit it when you have the finest young lamb.
2. For that rare occasion, omit the garlic and substitute 1 drop of Sherry Wine Vinegar in step **4**.

288. Roast Leg of Lamb Victorious

Leg of Lamb

Bay goes well with lamb, and that herb represents victory.

Ingredients

1 leg of lamb with bone	Apple cider vinegar
Bay leaves	*Chicken Broth*
Olive oil	

Method

1. Rub the lamb with olive oil, salt, and pepper.
2. Wrap in foil with bay leaves.
3. Roast at 325°F to 128°F internally. Remove the foil and roast for 5 minutes or until the roast is 130°F.
4. Make a dipping sauce while the lamb is cooling by deglazing the pan with vinegar and *Chicken Broth*.

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Passover Dinner

Chef:Cantor Yossele Rosenblatt LaffingBird

Eliyahu Havani

Prelude

Passover Eggplant Spread

Hidden Matzo

Real Gefilte Fish

Chicken Soup Ida
Hard and Soft Matzo Balls

Toast: More Gelt Over There

Two Options

Rotisserie Roasted Lamb Sautéed Spinach Challah with Yellow Raisins	Roast Goose Prune Stuffing Potato Kugel

Dessert

Poached Pears
Manischewitz
Matzo Coperata

289. Rotisserie Roasted Lamb

BB2 Leg of Lamb

We prefer *Rotisserie Roasted Lamb* over other methods. This dry, open air roasting method prevents the meat from steaming, and the wood imbues hearty flavors to the roast. The other flavor is a hint of rosemary.

Ingredients

1 leg of lamb with bone Rosemary	Flavorful roasting woods

Method

1. Spice the meat with a mixture of rosemary and salt. Do this by inserting this mixture between the muscles and bone.
2. Wrap the roast in a towel and rest it in the refrigerator for 6 hours before roasting.
3. Listen to Dimitrie Cuclin, Symphony No. 12, which lasts 6 hours. Unfortunately, there are no performances of this magnificent symphony. But, it is necessary to rest before taking on the company!
4. Tie rosemary leaves to the roast during the last 30 minutes of roasting if you do not spice the meat and live on a farm. Spear the lamb with a spit with 2 forks and at least 3 inch prongs on each end rotate the lamb for 2 hours and, kook to 125°F internally.

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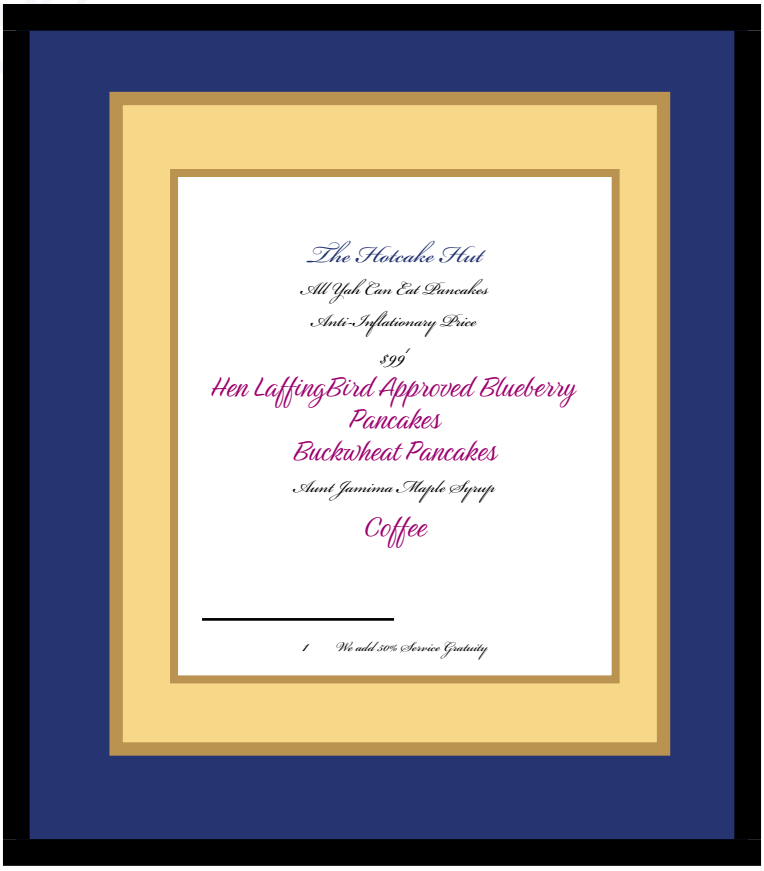
Pancakes & Waffles

Midnight Escapade to The Hot Cake Hut



Pancakes

Blintz

Electric Crepe Maker

LaffingBirds mom could not find the right cheese. For Blintzes, that is. She wanted pot cheese for parties, the same cheese her mother used. LaffingBird wonders if his grandma knew how to make pot cheese. LaffingBird makes pot cheese the same way he makes Cottage Cheese. But he substitutes pots for milk. Grandma didn't know that. At least she should have made cottage cheese using Lemon because the mesophilic starter was not understandable.

An electric crepe maker is perfect for making either Polish or Russian blintz shells. Otherwise, he can skilfully use a cast-iron skillet.

290. Polish Blintz Batter

Polish Batter

The Polish Blintz Batter is as delicious as *Better Blintz Batter* but different. But how different can blintzes be?

Let's see.

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Ingredients

Makes 2 dozen Blintzes	1 C milk
1 C flour	1/2 C water
2 eggs	1 Tbsp safflower oil

Method

1. Whisk the eggs, milk, water, salt, and sugar.
2. Gradually whisk in the flour until smooth.
3. Whisk in the melted butter or oil.
4. Let the batter rest for 20 to 30 minutes.
5. The batter should be thin, like heavy cream. Add a little water if needed.
6. Heat a lightly buttered skillet. Pour in just enough batter to coat the pan, swirling quickly.
7. Kook until the underside is pale golden and the top is set. Flip briefly, then remove. Stack the pancakes.

291. Blintz Phe

Ona m ówi mi

Blintz Phe is Polish. Raisins ruin blintzes, but Alex likes them; LaffingBird does not. Otherwise, Phe!

A Polish Lunch

Very Polished

Ingredients

Makes 2 dozen Blintzes *Polish Blintz Batter*	1 1/2 lb of pot cheese 2 egg yolks Yellow sultanas

Method

1. Combine cheeses, egg yolks, and yellow raisins.
2. Drop 2 tablespoons of the cheese mixture on each blintz. Stuff the ends in and roll up the blintz.
3. Brown the blintzes on an oiled electric griddle at 350°F.

We serve these blintzes to no one with homemade sour cream when we make it; otherwise, we serve crème fraîche.

292. Better Blintz Batter

Blintzes

Better Blintz Batter Pancakes have no sugar or salt, contributing to the mouth's watering, salivating taste.

Ingredients

Makes 2 dozen blintze pancakes	1 1/2 C of sifted flour
6 eggs	1 1/2 C of milk or more

Method

1. Preheat an electric grill to 350°F.
2. Beat the eggs until frothy; add enough milk to coat the bottom of the skillet you should not use.
3. Squirt the electric grill with cooking spray.
4. Pour 3 tablespoons of the batter onto the griddle; kook until firm and brown on one side.
5. Pile them on a plate, brown-side up, and cover them with a rag not washed in **DOWNEY.**

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Make Your Lunch Great Again

Make Your Lunch Great Again

Russian Lunch Menu

Black Russian Caviar

with

Shramsburg 2012 Champaign

Russian Blintz

Balklava

Iced Jasmine Tea

It is hard to read a book that is always wrong.

293. Russian Blintz

Bliny or Belichick

LaffingBird's mom and dad at Springfield Lake, 1926

LaffingBird's dad would walk up to his wife, Emma, when making blintzes, saying "Belichick." Did Dad mean blintz, a pancake in Russian, or did he mean "I'm in love?"

Ingredients

Makes a dozen Blintz	2 eggs
Better Blintz Batter	1 tsp of butter
1½ lb of farmer's pot cheese	

Method

1. Make the Better Blinz Batter.
2. Cover the batter and refrigerate for 2 hours.
3. Squirt the electric grill with cooking spray.
4. Measure ¼c of batter and pour it into the pan.

5. Tip the pan in a circular motion until you cover the whole pan in batter. Let the crepe cook for about 1 minute or until the edges to curl. Lift up the crepe with a spatula and turn it over onto a plate.
6. Once the batter is all used, fill the blinzes with the cheese and roll according to directions from the Internet.
7. Sear the blintzes in butter until brown on both sides.

294. Sour Milk Pancakes

Get a mix

When our team was perfecting pancakes, we considered buying a $600 Wolf grill because Wolf's temperature knob was red. But we accepted a $30 electric countertop grill for this purpose. The temperature control ensures that we kook our pancakes with the same texture and color every time and find it more convenient than using six frypans.

Ingredients

Makes 14 pancakes	**The Dry**
The Slime	2 C of AP White flour
2 eggs	2 tsp of baking powder
4 Tbsp of melted butter	1/2 tsp of baking soda
2 C of sour milk[103]	

Method

1. Make the Dry: sift the flour, baking powder, and baking soda into a bowl.
2. Make the **Slime:** beat the eggs with the butter and sour milk, or use buttermilk, you amateur.

103 Buttermilk is the usual substitution for sour milk.

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3. Make a well in the center of the **Dry** and pour the **Slime** into it.[104]
4. Blend the **Slime** into the **Dry** using the rotating finger technique until you incorporate the **Slime.** Add milk until the batter becomes pourable for the **Perfect Slime** consistency. Do not crush the lumps while mixing, but all the **Dry** must still be wet; otherwise, it might be **Slime.** Remember, however, that lumpy batter makes a better batter.
5. Using a 1/4 measuring cup, pour the batter onto a 350°F electric griddle for 2 minutes per side. But wait until the bubbles stop forming, and peek under the pancake to be sure when to flip.

Serve the pancakes hot, although serving one batch is problematic. Even 6 pancakes can only serve 2 guests, each with a 3 pile stack. There are two solutions for serving hot pancakes when making sequential batches.

Single Serving Sequential Technique

Before you serve the pancakes, instruct everyone to eat. They eat the batch, then wait 5 minutes for the next one, calculated as 1 minute of preparation and 4 minutes of pancake kooking time.

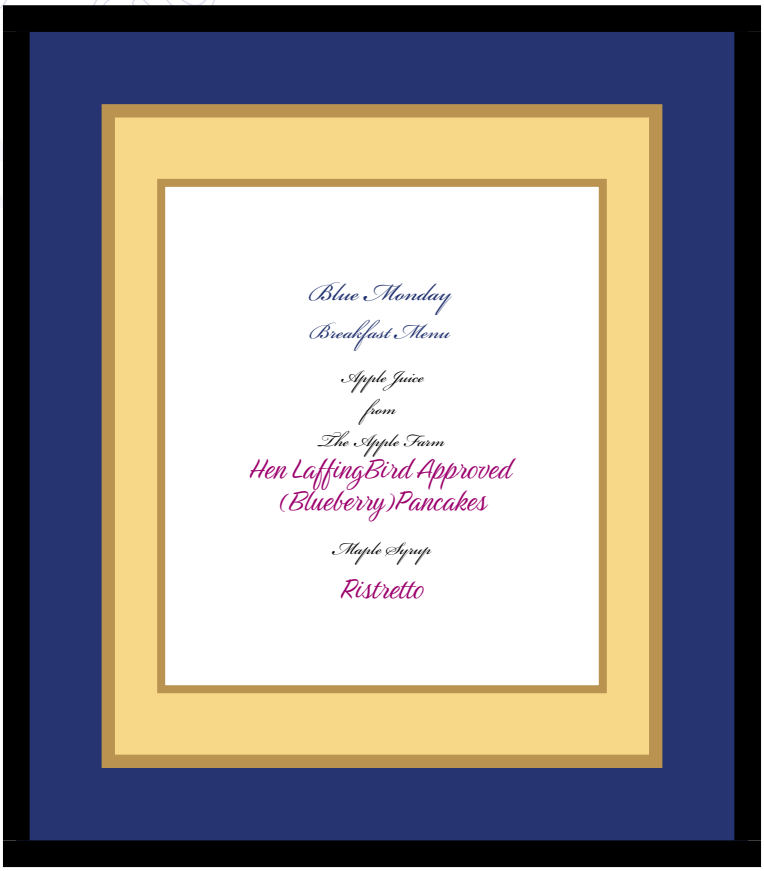
Dual Simultaneous Sequential Technique

Use two $600 Wolf Electric Grills with red buttons. After 2 minutes, flip the pancakes on one grill, remove the pancakes from the other grill, place them in a 200°F warming oven, refill that grill with unkooked batter, and serve the hot pancakes from the first grill.

With this technique, the eaters do not wait for the next batch. Yet, if they can manage it, it must take them over 4 minutes to devour the round.

104 Professional Pancakers pour the dry into the slime, claiming less mixing with less gluten development.

Blue Monday Pancakes for Breakfast



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It is hard to read a book that is always wrong.

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295. Hen LaffingBird Approved Pancakes

Blueberry Pancakes

"If the pancakes are not blueberry," don't make 'em, says Hen LaffingBird.

Ingredients

Makes 14 pancakes	**Dry**
Slime	2 C of AP White flour
2 eggs	2 tsp of baking powder
4 Tbsp of melted butter	1/2 tsp of baking soda
1 1/2 C of sour milk[105]	40 blueberries

Method

1. Brush up on *Sour Milk Pancakes.*
2. In step **5** of that recipe, after you pour the batter onto the griddle, don't forget the blueberries, as everybody does. And if you don't forget, do not mix them into the batter; they will lose their individuality. And if you forget, dust them with flour.
3. Pour the batter onto the grill, and place the blueberries on the pancake. For aesthetic reasons, you need an odd number. Three is too small; 7 is too big unless they, the blueberries, are minuscule.
4. Let's make this simple, settle on 5 blueberries per pancake.
5. Serve immediately.

105 Buttermilk is the usual substitution for buttermilk.

296. Buckwheat Pancakes

Pancakes

LaffingBird made his dad *Buckwheat Pancakes.* His dad mentioned that his mom, Ester, made buckwheat dishes in Russia when he was a kid, so these pancakes were a treat.

Ingredients

16 Pancakes	1 Tbsp of *Schmaltz*
2 C of buckwheat flour	2 Tbsp of melted butter
2 1/2 C of *Yogurt*	2 tsp of **SAF** instant dry yeast
4 eggs	More melted butter

Method

1. Stir the flour and *Yogurt* together.
2. Let the mixture rest for 10 minutes; then, mix the eggs, *Schmaltz,* melted butter, and yeast and cover the mixing bowl.
3. Let the batter rise at 78°F to double in bulk.
4. Pour 1/4 of a cup of batter on a preheated 350°F electric grill.
5. Fry them until their centers are no longer gooey, about exactly 2.2 minutes per side.

We serve the pancakes with *Schmaltz* and nothing sweet, not even maple syrup, but as absurd as it is, *Schmaltz* is distasteful to some, so we serve those Green Horns melted butter.

297. Semi-Semi-Classical Sourdough Pancakes

Pancakes

Let's not get started with a starter. We will not steal a starter from our neighbor; instead, we will make the pancakes with a Poolish.

Ingredients

Poolish	Final Mix	Topping
1 C of AP white flour 1 C of water 3 finger pinch of SAF yeast	Makes 12 Pancakes 2 C of Poolish 1 C of AP-Flour 1 egg 1 C of milk 3 Tbsp of melted butter 2 tsp of baking powder 1 tsp of baking soda	Maple Syrup Warm butter Nutmeg

Method

1. **Make the Poolish**–mix the flour and water in a cylindrical container.
2. Cover it and place it in a proofer at 78°F.
3. Let the Poolish ferment until doubled in size, about 12 hours or more.
4. **Make the batter**–mix the Poolish, flour, egg, melted butter, baking soda, and baking powder. Add the milk, but make it a pourable, lumpy pancake batter; add more or less milk as needed.
5. Kook pancakes on a preheated electric griddle at 325°F about 2 minutes per side.
6. Ignore the above step and kook them on one side until the bubbles stop; flip,[106] and kook them until the center is no longer gooey.
7. Stack the pancakes in a warm oven as you make them.

We calculate the number of hot serving plates required by dividing the number of pancakes by the number of guests. Then, we pour hot

106 Flip the pancakes, not yourself!

syrup on each plate and plop the pancakes on each, followed by a grate of nutmeg over each without permission. We serve the pancakes accompanied by a warm cube of butter.

Unrecommended Sourdough Variation

We will find a neighbor and cajole him into relinquishing a cup of his cherished sourdough starter. He secretly hides it from us, but we know he has it. He is clueless of our nefarious intent. The rat denies he has it so we will steal his starter.

We substitute the following sourdough preferment for the poolish: mix 1 C white flour, 1/2 cup sourdough starter, and a cup of water.

298. Yogurt Pancakes

Pancakes

We make *Yogurt Pancakes* with delicious *Yogurt* instead of store bought buttermilk.

Ingredients

Makes 14 four in. pancakes	The Dry
The Slime	2 C of AP-Flour
2 C of *Yogurt*	1/4 tsp of salt
3 eggs	1 tsp of baking soda
4 Tbsp of butter	2 tsp of baking powder
3/4 C of milk	**The Lightner**
	2 pinches of tartaric acid
	The griddle
	2 Tbsp of oil

Method

1. Use the proven pancake mixing rule–Slime, then Dry.

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2. Separate the eggs so they do not fight.
3. **Slime**: mix the Yogurt, melted butter, and egg yolks.
4. **Dry**: mix the flour, baking soda, salt, and baking powder.
5. Make a well in the center of the **Dry** and pour in the **Slime**.
6. Blend the **Slime** into the **Dry** using the rotating finger technique until you incorporate all the **Slime**. If the batter is not pourable, add the milk until you get the perfect **Slime**. Avoid crushing the lumps, but all the Dry must be wet.
7. Add the Lightner, the tartaric acid, to the egg whites and whip them to soft peaks.
8. Fold the egg whites into the batter 2 minutes after whipping them.
9. Ladle 8 pancakes using 1/4 of a cup of batter onto a hot, 350°F griddle.
10. When all the pancakes fill the grill, lower the temperature to 325°F and kook until they stop bubbling, about 6 minutes and 30 seconds. As a check, peek under a pancake and flip when it is brown.
11. Kook the pancakes until their centers are not gooey, about 3 minutes.
12. If the pancakes are not exactly 4 inches in diameter, throw them out, start over, and in step **6,** adjust the amount of milk you add.
13. Otherwise, transfer the pancakes to a hot warming oven at 350°F for 2 minutes before serving.

We serve pancakes Du-pars-style, where we ask each guest if he wants maple syrup, that is, on his pancakes. We take notice with our incredible photographic memory of who says yeh and who says nay.

Then, we set the griddle to 350°F, put on our long asbestos glove that covers our left arm up to the shoulder, and put 4 serving dishes into the oven at 325°F.

Next, we pour the batter for the next batch of 8 onto the griddle using our right hand and start the kitchen timer. When the pancakes are ready, we pile 2 on each plate from the oven and replenish the oven with 4 more plates.

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We recall from our incredible photographic memory that if the first guest wants syrup, we pile the two pancakes on the two pancakes on the next plate. Then, we pour the syrup on the first plate and transfer the pancakes from the next plate onto the first plate.

If the guest declines syrup, we repeat the process for the next guest until all pancakes are ready to serve.

Working fast, we pour 8 more pancakes on the grill with our right hand. Then, we lower the grill temperature to 325°F, balance the four plates on the asbestos sleeve in our left hand, and announce, “Hot plates!” before serving the pancakes. It’s quite a sight!

When the timer rings at the grill, we return and do the same sequence 3 more times. Thus, we will make 32 pancakes using 16 dishes.[107]

Then, we serve the pancakes with a cube of butter on a separate plate.

107 It would be uncouth to use the empty plates from the guests, thus requiring only 4 plates!

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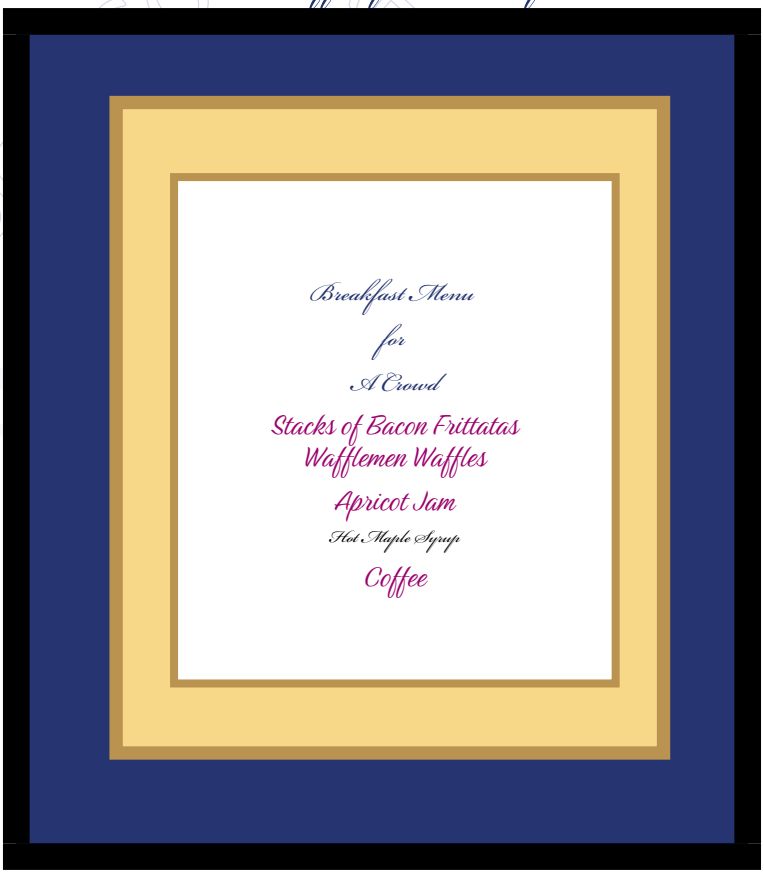
299. The Best Pancakes

Pancakes

It is hard to read a book that is always wrong.

Waffles

Don't Waffle for Breakfast



Observations

A good waffle has a crispy surface and a fluffy interior. Crispiness comes from using sugar and oil instead of butter. Our formulation eliminates sugar because the *KookBook's* untested theory of deliciousness comes from the contrast between the waffle's savory and the syrup's sweetness. In that vein, we use a minimum of salt. The batter consistency is critical; it is thin, yet not so thin that the batter spills out of the waffle iron and not so thick that the waffle becomes a dwarf.

Thus, therefore, we adjust the thickness of the batter, depending on

the factors beyond our understanding, using *Yogurt* or buttermilk.

The most annoying situation is when making waffles for the company. It takes about 6 minutes to make a waffle, so with six guests for brunch, for example, the last guest must wait over a half hour. The alternative is to pile up the waffles in a warm oven, despicable, at least.

The prudent solution is not to buy $500 flip irons but six $30 Cuisinart waffle irons operated by the Wafflemen.

The Wafflemen Setup

For large waffle parties, the following table is helpful.**108** We divide the number of guests to get the number of batches. Then, we follow the directions for *Extraordinary Poolish Waffles for Six*.

Ingredients Per Batch

Batch Count	Count	Flour	Baking Soda	Eggs	Oil	Salt	Yogurt
1	6	1 C	1/3 tsp	6	2 T	1 1/2 tsp	1/2c
2	12	2 c	1 tsp	1 doz	4*Tbsps*	1 T	1 C
6	36	3c	1 T	3 doz	12 T	3 T	1 1/2 c
100	600	4 gals	20 T	25 doz	1 gal 3 pts	50 T	2 gals 2 pts
1000	6000	2 barrels	1 qt 8 T	2 gross	14 gals	2 gals	1 barrel 13 qts

We found that using a Wafflemen set up for six guests requiring only one batch is first class, and even for twelve, requiring two batches is acceptable. But suppose we had a party of thirty six, a realistic number,

108 We use liquid measurement instead of weight because we assume that the average reader who makes less than 6000 waffles is an amateur.

and then we would make six batches.

Another inconvenience is that we must rent specialized mixing equipment when we plan a waffle event requiring more than one Wafflemen.

Specialized Waffle Batter Mixer

We also considered having four Wafflemen setups with 24 waffle irons operated by two Wafflemen. We would decrease the maximum wait time for the group to around 12 minutes, or an average of 6 minutes. But we decided it was impractical, so we stuck with one setup.

300. Extraordinary Poolish Waffles for Six

Waffles

Extraordinary Poolish Waffles for Six is a minimalistic recipe for a small brunch hosted by the Waffleman.

Ingredients (1 dozen waffles)		
Poolish	**Final Mix**	**Topping**
2 C AP of white flour 2 C of water 3 finger pinch of **SAF** yeast	**Makes 12 waffles** All the overnight Poolish 2 eggs 1 C of buttermilk or *Yogurt* 4 Tbsp of oil 1 tsp of baking soda 1/4 tsp of salt	Maple Syrup Warm butter Nutmeg

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Method

1. Make the poolish: mix the flour and water in a cylindrical container. If you are making 100 waffles or more, use a keg.
2. Cover it and place it in a proofer at 78°F or a wardrobe closet heated to 78°F using a space heater.
3. Let the poolish rot until doubled in size, about 10 hours or more.
4. Make the batter: mix the poolish, egg, oil, baking soda, and salt.
5. Make a lumpy batter by adding the Yogurt or buttermilk, more or less than necessary.
6. Make a lumpy pancake.
7. Kook pancakes on preheated waffle irons until the red light goes on or off or whatever.
8. As you make the waffles, put them in a warm oven.

3.

We calculate the number of hot serving plates required by dividing the number of pancakes by the number of guests. Without getting permission, we pour hot syrup on each plate, plop the pancakes, and grate nutmeg over each. We accompany each with at least a warm cube of butter.

Add Blueberries

1. After pouring the batter onto the waffle heating plate, dust the blueberries with flour and place 3 blueberries on each section.
2. Continue as if making a plain waffle.

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Pasta

Pasta Dry

Bucatini

301. Puritanical Bucatini

Cold spaghetti

In this Bucatini, we pour room temperature sauce over hot pasta instead of cold as in *Spaghetti Puttanesca.* We prefer a warm sauce with cheese and without the Bewitched Garlic. Because of the construction of bucatini, more cheese adheres to the pasta.

Ingredients

1 pound box of bucatini	Fresh basil
8 fresh Roma tomatoes	2 C of Caciocavallo Romano
4 Tbsp of olive oil	

Method

1. Immerse Roma tomatoes in boiling water for 1 minute and skin them.

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2. Cut the tomatoes in half, remove the seeds, chop, and mix with fragrant olive oil, grated Caciocavallo, and fresh basil leaves.

Before serving, prepare boiled bucatini, drain it, pour the sauce over it, and sprinkle with fresh basil.

Conchiglie

302. Stuffing Conchiglie

Big Shells

Conchiglie disintegrates when stuffed. Disintegration occurs when we press a dry mixture of butter and cheese into kooked conchiglie. Now we use the *KookBook's Conchiglie Steamer®,* available mail order from *The KookBook Store at https://KookBookStore.net*/products.

Ingredients

Packaged conchiglie	

Method

1. Steam the shells for 4 minutes using the above steamer basket until they become pliable.
2. Remove the shells and stuff them.
3. Return the stuffed shells and steam them until done.

Use the Easy Way

Stuff the shells first, put them in the **CONCHIGLIE STEAMER**®, set the **MODE** to AUTOMATIC, and press **START.**

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303. Conchiglie Stuffed with Cheese

Big Cheese Seashells

If we can't find the Conchiglie Steamer®, even though we know it's somewhere in the garage and are too busy to improvise, we must parboil the conchiglie before stuffing.

Ingredients

One 12 ounce box of conchiglie	1 egg
6 portions	Pats of butter
¾ pounds of dry mozzarella	Nutmeg
¼ pounds of grated Parmesan	

Method

1. Parboil the conchiglie shells 1 minute less than the minimum time specified on the box.
2. Prepare the filling: grate a wedge of Parmesan and mix it with the mozzarella and egg.
3. Stuff this into the kooked shells.
4. Change your kooking mode if you stumble on the **CONCHIGLIE STEAMER®** when getting the Parmesan. Place the unkooked stuffed shells without topping them in the steamer. Set **PASTA** to conchiglie, **MODE** to al dente, and push **START.**
5. When the buzzer sounds, remove the conchiglie.
6. Place the stuffed shells in a buttered casserole.
7. Sprinkle cheese over them, and put pats of butter and grated nutmeg on them.
8. Bake the conchiglie at 350°F until the butter melts.

When serving, we place the conchiglie casserole on a trivet on a picnic-style table in the pasta room, not the dining room.

304. Conchiglie Stuffed with Shrimp Grandé

Big Seashells and Shrimp

A Tortellini Supper

Conchiglie is a conch shell. Stuffing it with fish makes more sense than stuffing it with cheese because it is rare that a conchiglie is inhabited with cheese.

Ingredients

6 Portions	1 Tbsp of safflower oil
One 12 ounce box of conchiglie	3 Tbsp of butter
1 lb mixture of minced green and white shrimp	Hot pepper flakes
1/2 of a clove of minced garlic	Parsley

It is hard to read a book that is always wrong.

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Method

1. You must buy the **CONCHIGLIE STEAMER**® to make this spectacular dish or improvise.
2. Sauté the hot pepper flakes, garlic in olive oil, and butter for 30 seconds.
3. When cool, mix the minced raw shrimp meat and a tablespoon of the sauce and stuff it into the conchiglie shells.
4. Transfer them to the **CONCHIGLIE STEAMER**®, Set **PASTA** to Conchiglie, **MODE** to Al dente, and push **START.**[109]
5. Meanwhile, sauté the shrimp in oil and butter.
6. When the alarm rings, transfer the shells to a heated plate and surround them with the sautéed red and white shrimp.
7. Drizzle the sauce you forgot to reserve from the pan over the shrimp and add a subtle flourish of parsley.

305. Conchiglie and Sausage

Big Seashells and Sausage

Conchiglie and Sausage is spectacular. Also, it is easy to proportion for different numbers of guests.

Ingredients

6 Portions	6 hot Italian sausages
One 12 ounce box of conchiglie	Oregano
4 C of *Pine Nut Cheese Filling*	
4 C of *Basic Tomato Sauce*	

Method

1. Parboil the conchiglie and subtract one minute from the minimum kooking time specified on the box.
2. Drain and rinse them in tap water.

109 Otherwise, refer to Conchiglie Stuffed with Cheese.

3. Stuff them with the *Pine Nut Cheese Filling*.
4. Place them in an olive-oil coated casserole. Make three rows of shells separated by two rows of pre-roasted Italian sausage.
5. Pour tomato sauce over the pasta to cover, but no more.
6. Sprinkle with oregano.
7. Bake the pasta at 350° until the top is golden.

We put a two-sided flag into the sausage saying: “HOT” and serve this scorching dish on a trivet. Then, we enjoy the fight over who gets the sausage link.

The Sausage Fight

1. Omit the sausage between rows in step **4**.
2. After step **5**, place one pre–roasted Italian sausage in the center of the casserole.

Watch the fight over who gets the sausage link.

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Linguine

306. Linguine and Clams with the Real Stuff

Linguine and Clams

When we have fresh clams, we prefer to use this minimalist recipe. More ingredients will overwhelm the delicate taste of the fishy-tasting clams.

Ingredients

6 Portions	4 minced garlic cloves
1 lb box of linguine	1/2 of a seeded hot red pepper
1 C of olive oil	1 dz Manila clams
Butter	

Method

1. Make garlic, olive oil, and a red pepper sauce. Sauté the garlic in olive oil until light tan and no darker.
1. Add the red pepper and sauté a few seconds more.
2. Meanwhile, put those Manilla clams in the bottom of a pot with ¼ inch of boiling water. Cover and kook them on high until the clams open.
3. Remove the pot from the heat.
4. Remove most of the clam from its shell with a sharp knife. Clean off the siphons or any black parts of the clam with a knife.
5. Add the clams to the unheated sauce.

It is hard to read a book that is always wrong.

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6. When ready to serve, simmer the sauce for 7 seconds.
7. Boil the linguine, drain, and mix with a tablespoon of butter while the noodles are hot.
8. Plop the noodles on a hot plate and coat them with sauce. But prohibit the clams from swimming.

We decorate the dish with more Manilla clams on the half shell, spoon a teaspoon of sauce into each clam, and think about serving cheese separately.

Stay tuned for *Scandalous Linguine and Clam Sauce* coming up next!

307. Scandalous Linguine and Clam Sauce

Linguine and Clams

We ignore the Italian convention of not adding cheese to seafood. Robuccio, LaffingBird's brother, showed this when he capriciously added cheese to this linguine dish. So, we would use Robuccio's method and add cheese without shame or retribution, which is good.

Method

1. Sauté the garlic in olive oil until the garlic turns light tan.
2. Boil the linguine, remove from the heat, mix with olive oil, and cover.
3. Add the canned clams to the garlic, boil, and remove the pot from the heat.
4. Place the noodles on a hot serving plate, pour the sauce over them, and mix with the disfavored Parmesan cheese.

We decorate with fresh steamed clams, if we have them.

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308. Linguine and Red Clam Sauce

Linguine and Clams

Linguine and Red Clam Sauce is not a simple variation of *Linguine and Clams with the Real Stuff.* Therefore, we must describe the problem with the tomatoes: the tomato can overwhelm the clam taste because we dump a whole can of them into the sauce, which floods the sauce with tomato flavor. Besides, we don't enjoy wasting a whole can for just a few tablespoons and don't like using tomato paste in a tube. So now, we will show you how we make this dish with a mild tomato flavor.

Ingredients

6 Portions	1 tsp of dried basil
1 lb box of linguine	1 tsp of dried oregano
Olive oil	2 dzs steamed Manilla clams
4 Tbsp of *Hot Hot Garlic Oil*	2 dzs panfried prawns
6 canned San Marzano tomatoes	
2 seven ounce cans of clams with juice	

Method

1. You must prepare the 3 sub-recipes of this dish. They are the sauce, the seafood, and the noodles.
2. Start with the sauce. Seed and squeeze out the juice of the tomatoes, and use the juice to make a *Bloody Tomato Cocktail.*
3. Chop the tomatoes and add Hot Hot Garlic Oil.
4. Reduce the sauce until it's nonwatery.
5. Add the canned clams with their juice, oregano, and dried basil and bring them to a boil. Then, turn off the heat and cover.
6. Meanwhile, make the seafood: shell the shrimp and remove the black gut, but leave the tails.
7. Marinate the shrimp in salted ice water for 5 minutes.
8. In a large pot, boil an inch of water with olive oil.

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9. Submerge the clams, cover, and simmer until opened. Remove the opened clams from the pot, discarding the unopened ones.
10. Cut off the siphons or black parts on half of the shells and add them to the unheated sauce. Reserve the other half for decoration.
11. Dry the shrimp and sauté them in olive oil and reserve for a few minutes.
12. When ready to dish up, boil the linguine al dente, drain and mix with a tablespoon of olive oil, and transfer the linguine to a hot serving platter.

We fill the plate halfway with the noodles and mix with half the sauce. The guests looked like we were doing a halfway job, but we made it clear that we were not cheap. How dare you? We say we don't want to overflow the platter. Then, we surround the noodles with shrimp and pour the remaining sauce over the whole shebang.

Great applause follows.

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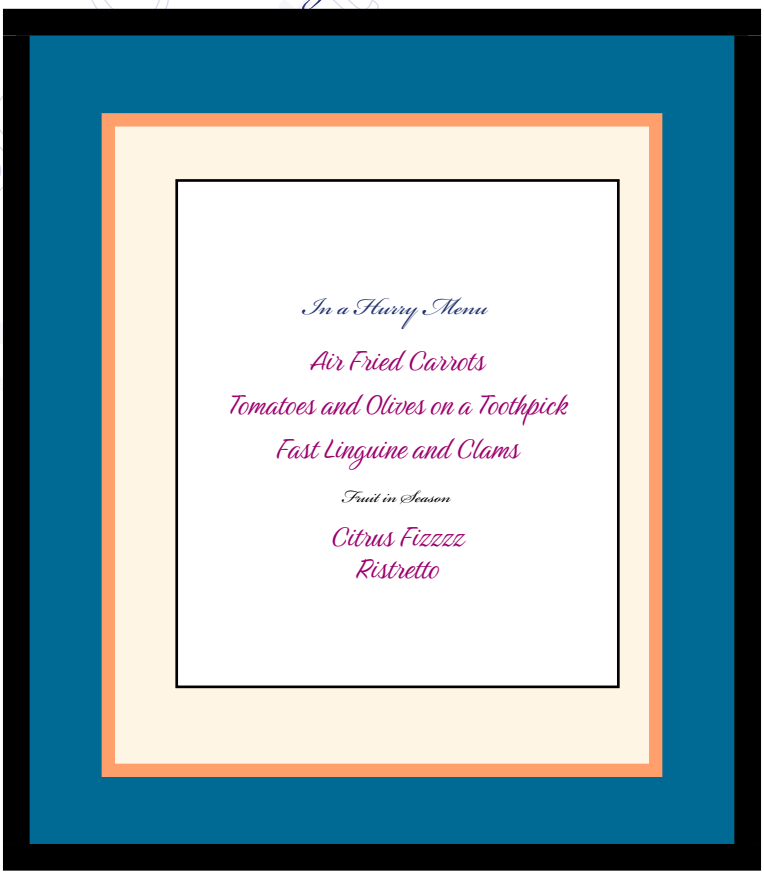
309. Fast Linguine and Clams

Linguine and Clams

Fast Linguine and Clams



Fast Linguine and clams is an all–time favorite. The ingredients are accessible, and the dish is quick to prepare. It's ideal for unexpected company or when we do not want to kook. It is delicious, and even though it breaks the Italian rule of not mixing fish and cheese, a topic still contested among *Kookbook* theorists.

Ingredients

4 Portions	1 tsp of dried oregano
1/2 box of linguine	1 tsp of dried basil
¼ C of *Hot Hot Garlic Oil*	1 Tbsp of minced fresh parsley
4 minced garlic cloves	2 cans of **PROGRESSO** white clam sauce
1/2 of a seeded red pepper	

Method

1. Boil a can of clams with their juice without the can.
2. Add basil, oregano, parsley, and Hot Hot Garlic Oil and throw in the **PROGRESSO** White Clam Sauce if you have it.
3. Remove the pan from the flame after the sauce boils and cover the pan.
4. Kook the linguine al dente, dump the noodles into a strainer colander, shake out the water, mix with butter, and add Parmesan cheese. The less butter you add, the less cheese you add; the more butter, the more cheese.
5. Place the noodles on a heated plate. Mix them with half the sauce; pour the rest into the well you made with the ladle.

Lumaconi Giganti

Snail-like Lumaconi

It is hard to read a book that is always wrong.

310. Lumaconi Giganti with Tomatoes

Tomato Pasta

Lumaconi Giganti with Tomatoes is a big pasta that requires a big sauce.

Ingredients

4 Portions	2 C of *Basic Tomato Sauce*
4 C of boiled *Luaconi Giganti*	Fresh, Sweet 100 tomatoes

Method

1. Prepare *Basic Tomato Sauce* using canned or fresh tomatoes.
2. Boil and skin the Sweet 100 Tomatoes, as many as you want, and add them to the basic sauce and simmer for 2 minutes.
3. Prepare lumaconi giganti, strain, and mix with a tablespoon of olive oil.
4. Fold the sauce into the pasta, careful not to harm this delicate pasta.
5. Serve immediately.

Macaroni

Mac and Cheese

311. Mac and Cheese

Mac & Cheese

During the pandemic, we got into a Mac and Cheese frenzy because Hen LaffingBird loves the dish and it requires a minimum amount of shopping. She now orders it even at fine restaurants.

We bought the *Mac + Cheese Kookbook (Wade)* and experimented with their recipes, starting with a cheese sauce mixed into pasta. Using a single cheese produces a distinct taste preferable to the amorphous,

indistinct taste of the multiple–cheese fad favored by unqualified Kooks.

We at the commissary are Kooks who pick one cheese.

indistinct taste of many kinds of cheese that kooks often use. We Kooks are men who pick one cheese.

Ingredients

8 Servings	1 pt of *Light Mornay Sauce*
1 lb box of macaroni	Nutmeg

Method[110]

1. Use a Cheddar aged 18 months or older.
2. Boil the macaroni, drain, and mix with butter.
3. Dump the macaroni and the warm *Mornay Sauce* in the pan and stir.

We sprinkle nutmeg if the taste of the macaroni is not satisfying.

312. Mac and Cheese Aux Rotten

Mac and Cheese Aux Gratin

We make *Mac and Cheese Aux Rotten which* captures a full Cheddar taste while being made with three cheeses. The following recipe makes four consecutive dinners for two.

110 Make a lighter Cheddar cheese sauce, similar to a French Mornay, and use it instead of that recommended by the *Mac+Cheese kookbook.*

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Ingredients

1 pound box of macaroni	8 Tbsp of butter
¾ pounds of grated 18 month Cheddar	2 Tbsp flour
1/8 lb of grated Emmental	Nutmeg
1/8 lb of grated Parmesan	Cayenne pepper
2 1/2 C of milk	*Breadcrumbs*

Method

1. Set up 4 pots: one for boiling the pasta, one for heating the milk, one for the sauce, and one more just in case.
2. Start boiling the macaroni.
3. Working with both hands, boil the milk and turn off the flame. In a separate pan, melt the butter and flour over low heat.
4. Turn up the heat under the flour pan, and stir until the flour turns light tan.
5. In one shot, pour most of the milk into the butter and flour mixture. Stir while the sauce thickens. Add more hot milk until the sauce is right.[111]
6. Dump all the cheese in one shot into the sauce and stir until melted.
7. Grate in nutmeg and cayenne and lower the heat to a simmer.
8. When the pasta is al dente, drain it in a colander and stir in a tablespoon of butter.
9. Dump the pasta into its now–dry pot, turn up the heat, mix in the sauce
10. Pour the macaroni into a baking dish. Cover with *Micro Bread Cubes* or breadcrumbs.
11. Dot the noodles with butter, and place in a 350°F oven until the crumbs are brown.

111 After making the dish 100 times, you will learn when to add more milk.

12. Kook for at least 30 minutes while you clean up the mess.

We serve en casserole.

313. Mac and Cheese La Pure

Mac & Cheese

We elevated *Mac and Cheese Aux Rotten Aux Gratin* one more level of taste greatness and simplified it.

Ingredients

1 pound box of macaroni	Nutmeg
2 C of aged Stravecchio	*Breadcrumbs*
1 stick of butter	

Method

1. Boil the macaroni.
2. Meanwhile, melt the butter.
3. When the macaroni is al dente, drain and mix with Stravecchio and melted butter.
4. Transfer the contents to a tight–fitting casserole.
5. Sprinkle with breadcrumbs, and top with a dab of butter.
6. Bake in a 350°F oven for 10 minutes.
7. Grate nutmeg over the top and continue baking until the breadcrumbs are brown.

We serve en casserole.

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314. Mac and Cheese According to Artusi

Mac & Cheese

Global wheat growing areas of the world have been using pasta with cheese sauces for centuries, and the following is the way the great Artusi made it, though not with boxed pasta.

Ingredients

1 pound box of ziti[112]	Butter
1 egg yolk	A proportional amount of grated cheese
4 C of *Béchamel Sauce*	

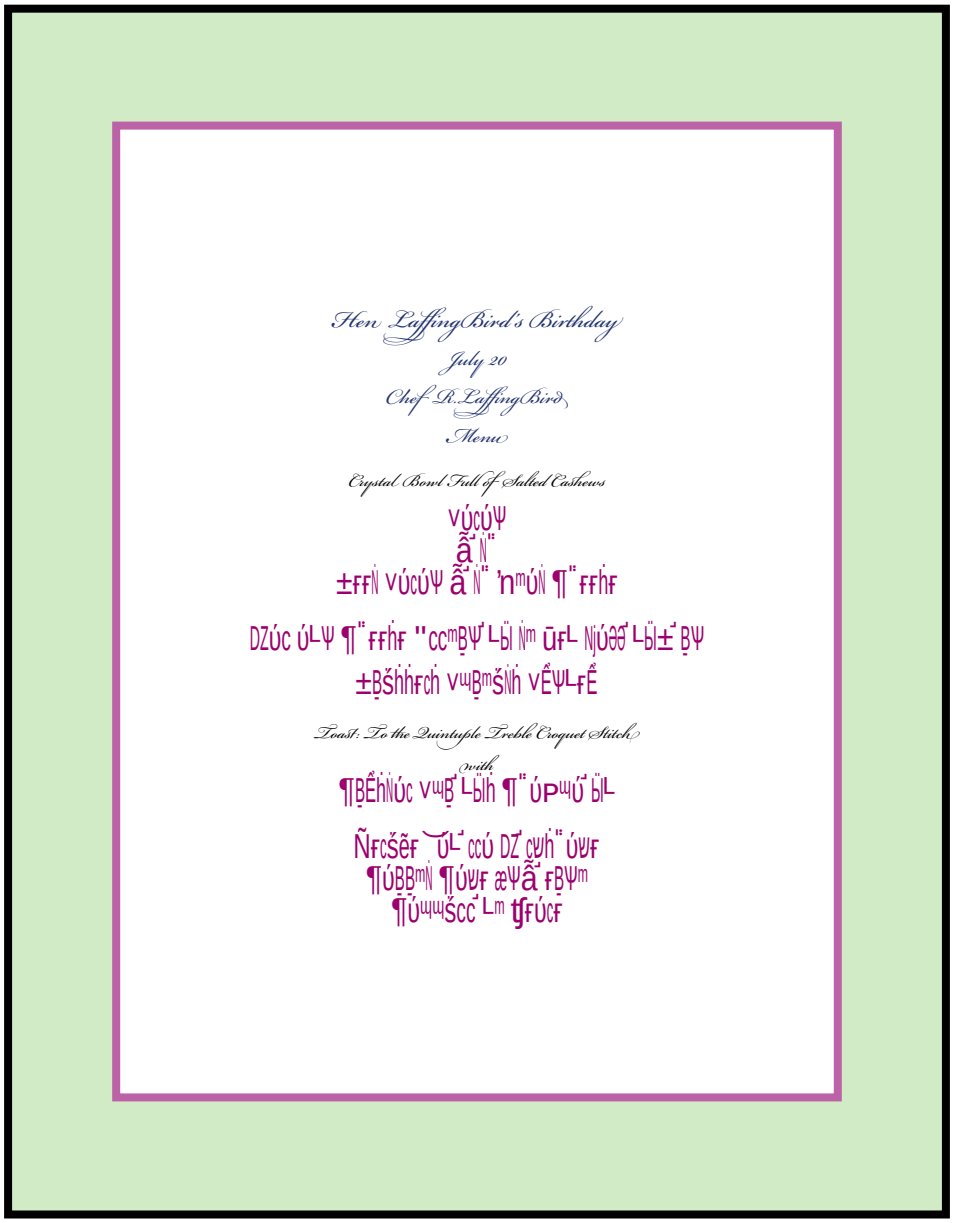
Method

1. Beforehand, make a sprial-seperator mold, place it into a Lodge Cast Iron casserole, and put the assemblage in a 350°F oven.
2. Make the *Béchamel* lighter using more milk.
3. Boil the ziti al dente; drain and butter the noodles.
4. While the noodles are hot, beat the egg yolk and mix it into the macaroni.
5. Artusi says, "Pour in a proportionate amount of grated cheese."
6. After that, pour the mixture into the mold and smooth it over.
7. Broil until the top of the macaroni is brown.

We remove the mold and serve the zitti in the Lodge Casserole. Don't forget to put adequate shielding on the table; otherwise, your name in perpetuity will be "OF," pronounced like the word "oaf" for Oblivious Fool.

112 Artusi made his own ziti.

Hen LaffingBird's Birthday



"There can't be too much Cheese."

—Hen LaffingBird

315. Mac and Cheese According to Hen LaffingBird

Mac & Cheese

Howdaya like it"; "howdaya like it"; "howdaya like it." That is what we said to Hen LaffingBird after our team struggled to make the perfect Mac and Cheese. Hen LaffingBird would say: "It's delicious." But later, she said: "I make it by just throwing butter and cheese on macaroni."

Ingredients

Boiled Macaroni Cheese	Butter

Method

- So, we throw butter and cheese onto hot macaroni.

316. Mac and Cheese According to Quinn

Mac & Cheese

We learned how to make Mac and Cheese According to Quinn, at *KiraBira's Birthday Party.* It is the same as *Mac and Cheese According to Hen LaffingBird,* but adheres to Quinn's superb, critical specification of Parmesan cheese.[113]

113 There is a rumor that after the Kook mixes the cheese, he allows the dish to cool; and then warms it up before serving.

317. Mac and Cheese à la Française

Mac & Cheese

Mac and Cheese à la Française is Mac and Cheese made with cheese and chicken broth.

Ingredients

1 pound box of macaroni	1 C of canned Chicken Broth
1/2 lb of Emmental	1 Cube of butter
1/2 lb of Cheddar	
or Parmesan	

Method

1. Make a super melting mixture of grated Emmental and Parmesan.
2. Melt the butter and add the hot *Chicken Broth*.
3. Boil macaroni al dente and drain.
4. Working at a feverish pace, mix in the broth, followed by the cheese, and turn it into a hot serving casserole.

We serve the hot casserole at the table with a “HOT” flag.

318. Mac and Cheese Restrictado

Stuffed Peppers

Eating a half pound of *Mac and Cheese* is not to our advantage or any of our guests. We control the frenzy and stuff peppers with Mac and Cheese and serve only one to each guest. We recommend that they eat the peppers with a large salad with five thick toasted slices from our three-pound *Walnut Bread with Poolish* with fresh butter, of course.

Ingredients

1 pound box of macaroni *Mac and Cheese According to Hen LaffingBird*	Carmen variety of Italian sweet peppers or multicolored large Bell peppers

Method

1. Make Mac and Cheese According to Hen LaffingBird.
2. Broil the peppers close to the fire, turning every minute until flexible and charred, about 5 minutes. You aim to char the peppers but still keep their shape.
3. When cool, remove the seeds, not the stems, and stuff the peppers with a part of the Mac and Cheese.
4. Nonslob kooks will wipe off any residue and put it back into the pepper.
5. Sprinkle 1 grind of nutmeg over each.
6. Bake at 450°F for 20 minutes.
7. Spread the other part of the Mac and Cheese on the bottom of a casserole, arrange the peppers, sprinkle breadcrumbs over the top, and dot with 10 pounds of butter.
8. Bake at 400°F until the crumbs are dark brown.

Serve hot in the casserole.

319. Crispy Mac and Cheese

Reheated Mac & Cheese

It is impossible to restore the creaminess of *Mac and Cheese* when leftover. So take advantage of the disadvantage. The original was flabby, but this dish is crisp and unique.

Ingredients

Leftover *Mac and Cheese* *Bread Crumbs*	Butter

Method

1. When making the *Breadcrumbs*, roll them to medium coarseness.
2. Pack the leftover *Mac and Cheese* into a casserole.
3. Sprinkle *Breadcrumbs* over the top and dot with butter.
4. Bake at 400°F until the crumbs are dark brown.

Serve in the casserole.

Manicotti

We had a gestalt when looking at an image of a stuffed manicotti. We realized that the ratio of filling to pasta is high when compared to spaghetti. For instance, manicotti with meat filling has a ratio of 12

It is hard to read a book that is always wrong.

fillings to 1 pasta, whereas *Spaghetti Bolognese* has a ratio of 1 meat filling to 5 pasta. Thus, spaghetti has 240% more pasta than sauce.

The typical manicotti package costs twice as much as a spaghetti package, even though the manicotti package is one half a pound, whereas the spaghetti package is 1 pound. So, we receive ¼ the value.

To be a good sport about this, perhaps the manufacturers break four times the amount of manicotti than spaghetti during production.

But manicotti deserves special attention if we reduce carbohydrates for others in diets like keto.

320. Slap in the Face Kreplach

Who Are You Fooling?

Ingredients

1 pound box of manicotti	2 eggs
1/2 lb of minced white meat chicken	1 tsp salt
1/2 pound minced beef	*Schmaltz*

Method

1. Boil the manicotti until flexible, approximately 8 minutes.
2. Drain and lay them in a single layer on an oiled wire rack.
3. Mix the chicken, beef, eggs, and salt. Form meatballs that fit into the manicotti.
4. Bake the meatballs at 450°F until medium brown.
5. Stuff each manicotto with meatballs, ending with a meatball.
6. Shmear 1 teaspoon of *Schmaltz* on the bottom of a 9–by–13–inch baking dish.
7. Layer the stuffed manicotti on top and drip three drops of *Schmaltz* on each manicotto.
8. Bake at 400°F, covered, for 30 minutes.

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We serve the manicotti en casserole on a blue and white checkered tablecloth.

321. Manicotti Ordinaire

Spaghetti Sauce with Tubes

It is exasperating to make manicotti look good. Stuffing damages the edges, and the stuffing spills out during kooking, ruining the presentation.

Ingredients

4 Portions One 8 ounce package of manicotti 4 C of *Pasta Stuffing*	2 C of *Basic Tomato Sauce*

Method

1. Use a piping instrument with a spoon to cleanly stuff the manicotti with a pasta filling.
2. Coat the manicotti pan with olive oil.
3. Submerge the manicotti in *Basic Tomato Sauce.*
4. *C*, cover with a tight-fitting lid, and bake at 350°F for 20 minutes.
5. Uncover and continue until the top looks good.

We serve the manicotti in its baking casserole on a table with a red and white checkered tablecloth.

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322. The Manicotti Quilt

Fancy Pasta

Edweirdo LaffingBird listened to the Hen while discussing her quilting hobby with his well–known, rock–steady attention. It was then that Edweirdo envisioned *The Manicotti Quilt,* a creation that will please Hen LaffingBird and worldwide quilters.

Manicotti Quilt at El Dorado Hills - Rail Fence Pattern AI

Ingredients

24 individual manicottis	1 1/2 C *Pork Jalapeño Filling*
½ C *Pine Nut Cheese Filling*	4 C *Basic Tomato Sauce*
1 1/2 C *Cheese Spinach Filling*	1 C *Pesto*
1 1/2 C *Chicken Italian Filling*	

At the Quilt Shop

It is challenging to make a quilt look good without frayed ends. Likewise, the same goes for manicotti. The zealous Kook should consult the Conchiglie Steamer previously discussed.

To dye the manicotti shells naturally, we use vegetable-based dyes,

each matched to the filling it represents. The goal is to produce a visually distinct yet edible quilt, without compromising taste or pasta texture.

Below is a guide for manicotti dyeing.

Manicotti Dye Table

Group Name	Dye Color	Dye Ingredients	Notes
Block 1	Pale Yellow	Tumeric	A pinch in warm water
Block 2	Deep Leaf Green	Spinach Purée	Strain the Purée,
Block 3	Warm Ochre	Onion Skins	Simmer Skins 30 min first
Block 4	Burnt Orange	Paprika	Use Mild Paprika

Method

1. Prepare 4 kettles with the appropriate dye as indicate by the *Manicotti Dye Table.*
2. Divide the manicotti shells into four equal groups of 6.
3. Dye the manicotti.
4. Stuff 6 manicotti with ***Pine Nut Cheese Filling,*** 6 with ***Cheese Spinach Filling,*** 6 with ***Chicken Italian Filling,*** and 6 with ***Pork Jalapeño Filling.***
5. Use a piping instrument and a spoon to load the manicotti carefully, avoiding rupture.
6. Select a 24×12–inch baking dish. Avoid the group–think notion of the traditional manicotti pan. The quilt must have aligned seams.

Assembly Pattern

7. Construct the quilt in two rows of four blocks each. Each block consists of 3 parallel manicotti arranged as a group.
8. First row (left to right): Block **1**: ***Pine Nut Cheese;***
9. Block **2**: ***Chicken Italian*** – perpendicular to Block **1;** Block **3:** ***Cheese Spinach*** – perpendicular to Block **2;** Block **4:** ***Pork Jalapeño*** – perpendicular to Block **3.**

10. Second row (left to right): Block 5: ***Chicken Italian*** – perpendicular to Block 4 above; Block **6: *Pork Jalapeño*** – perpendicular to Block **5;** Block **7: *Pine Nut Cheese*** – perpendicular to Block **6;** Block **8: *Cheese Spinach*** – perpendicular to Block **7.**
11. Outline the edge of the pan with a bead of Pesto.
12. Pipe additional beads of pesto between each block to delineate the fillings.
13. Submerge the entire quilt in *Basic Tomato Sauce*.
14. Cover the dish with a tight–fitting lid and bake at 350°F for 20 minutes.
15. Uncover and continue baking until the top looks good.

Mavino Heating Surface

We serve the *Manicotti Quilt* with pride on a **MAVINO** heating surface and do not hang it on a wall, as many quilter chefs would do. We supply a rotary pizza cutter.

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Mostaccioli

323. Mostaccioli with Sausage and Peppers

Pasta with Sausage and Peppers

LaffingBird learned *Mostaccioli with Sausage and Peppers* from his brother Robuccio. The dish depended on Gelson's plain, sweet Italian sausage because no others would.

Robuccio used green bell peppers when spaghetti with tomato sauce was the main dish. Now, we make the plate using various red and green bell peppers, but also with Anaheim, Spanish Padrón, or poblano.

Ingredients

Serves 6	6 sweet Italian sausages
One 12 ounce box of mostaccioli	6 peppers
1½ C of *Basic Tomato Sauce*	Various peppers

It is hard to read a book that is always wrong.

Method

1. Char the sausages and strips of green pepper on a wood grill.
2. Boil the pasta and drain.
3. Place the pasta on a plate and mix with 1 spoonful of *Basic Tomato Sauce*.
4. Arrange the sausage and peppers on top.
5. Pour the remaining sauce over the works.

324. Mostaccioli with Walnut Sauce

Spaghetti and Nuts

Mostaccioli with Walnut Sauce is as good as *Basil Pesto.* And walnuts are available all year long.

Ingredients

Make a 6 portion plate	1 C of *Walnut Pesto*
One 12 ounce box of mostaccioli	Roasted Walnuts
Olive oil	

Method

1. If the sauce is thick, mix it up with a tablespoon of hot pasta water, which of course, you reserved.
2. Boil the mostaccioli, drain it and mix with enough oil until the noodles glisten.
3. Mix the pasta with enough sauce to make the dish delicate but with distinct noodle strands.
4. Serve on hot plates.

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One reminder: we do not jazz up the dish with onion or garlic; they do not get along with nuts, like us.[114]

Pasta Salad

Recipes for pasta salad say to rinse the kooked noodles in cold water. The idea is to stop the pasta kooking and wash away the starch, to make better looking noodles. But it's better to remove the boiling noodles earlier and, drain and mix them with olive oil or butter, allowing the spices and oil to infuse into the noodles while keeping them distinct.

325. Rule of Twelve Pasta Dinner Salad

Pasta Salad

We use the *Rule of Twelve Pasta Dinner Salad* to replace fresh salad and hard pasta for dinner when our coffer is low, not that we are chintzy. The recipe is *Pasta Salad with Anchovies* from *Hazan (Hazan M, 1978),* which we made precise by applying our famous Rule of 12 below.

Ingredients

12 ounces of spaghettini	12 tsp of olive oil
12 Kalamata olives	12 one-half tsp of chopped parsley
12 flat anchovies	

Method

1. Boil the spaghettini al dente and mix with olive oil.
2. Slice half of the olives thin and the other half mash.
3. Mince the anchovies and mash the olives.

114 IOHO–In our humble opinion.

4. Also, cut the spaghettini into 1/2 inch sections.
5. Mix the spaghettini, olives, and anchovies to absorb the flavors for twelve sessions, five minutes apart.
6. Before serving, revive the salad with 12 drops more olive oil, the olive slices, and chopped fresh Italian parsley.

326. Pasta Salad with Anchovies

Pasta Salad

Some say the success of this dish depends on the olive oil, but we say it depends on the anchovies. We taste the oil; it must not be greasy, and it must be delicious and fragrant. And it is so delicious, we want to drink a mug of it. Then, we taste the anchovies and eat a whole can of it.

Ingredients

1 bowl of pasta salad for 8	12 chopped flat anchovies in salt
1 lb box of spaghettini	1/2 C of olive oil
12 Kalamata olives	Chopped parsley
One extra can of anchovies for tasting	

Method

1. Rinse the anchovies, pat them dry, and soak them in oil for an hour.
2. Slice 1/2 the olives thin, the other 1/2 mash, mince the anchovies, and mix with the spaghettini kooked al dente.
3. Wait an hour so the salad absorbs the flavors.
4. Splash with more oil to make the noodles glisten.
5. Sprinkle with chopped fresh Italian parsley.

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Not to be repetitious, the dish will be insipid if the olive oil is not delicious. We serve extra olive oil in a crystal bowl at room temperature.

327. Pasta Salad without Anchovies

Pasta Salad

Why is there an image of anchovies above when anchovies are not in this recipe? We will tell you. We make *Pasta Salad without Anchovies* if we erroneously believe every guest, without exception, hates anchovies. But there are occasions[115] where we place a sumptuous vat of them on my lap, half opened, under the table. Then, on these

115 When the guest realized that the anchovies were missing, all the guests stormed out of the dining room, except JoshBuckler. JoshBuckler was ecstatic because he didn't have to pick out all the anchovies, piece by piece. After we exhibited several half-opened anchovy cans, they all stampeded back into the dining hall.

occasions, the host whips-out the jar and places it near the pasta salad.[116]

Ingredients

Pasta Salad for 1 to 8	2 Tbsp of canola oil
1 lb package of mostaccioli	4 Tbsp of olive oil
2 biological male jalapeño peppers	Fresh basil
2 minced Roma tomatoes	Hot red pepper flakes
1 Clove of crushed garlic	A separate vat of anchovies
20 Kalamata olives	

Method

1. Kook mostaccioli al dente and drain and toss with the canola oil.
2. Slice 1/2 the olives thin, the other 1/2 mash, mix with the olive oil, and dry the tomato with paper towels.
3. Mix the mostaccioli, tomato, peppers, and hot pepper flakes.
4. After an hour, the mostaccioli absorbed the flavors; add olive oil to refresh the look and make the salad look appetizingly greasy.

Serve in a crystal bowl at room temperature, and don't forget to place the tin of anchovies, as mentioned above, on the serving plate or near it.

116 Occasionally, we do not have to whip out the anchovy can. Unfortunately, the open jar spills the oily anchovies on our laps, putting a damper on the evening.

328. Pasta Salad with Fresh Tuna

Pasta Salad

Pasta Salad with Fresh Tuna Swimming in Olive oil AI

Ingredients

1 bowl of Pasta Salad for 8	4 seeded Roma tomatoes
1 lb package rigatoni	4 tsp of caper
2 slabs of fresh Albacore or bluefin tuna	1/2 C of olive oil

Method

1. *Seafood Brine* the fish in cold water for 10 minutes.
2. Rinse and dry before placing it into the sous vide bag.
3. Sous vide the tuna slab at 129°F for 45 minutes.
4. Remove the fish from the plastic sleeve and pat it dry.
5. Sear the slab on an oiled, hot, nonstick pan for 30 seconds per side.
6. When the fish cools, cut it into cubes and marinate them in olive oil and capers.

7. Mix in the tomatoes and add estate bottled olive oil if the salad is not greasy enough.

We serve the salad at room temperature.

Perciatelli

What the hell is perciatelli? Well, it's the same as *Bucatini!*

Kkookbook Conookbook Confidentialt

Two Laffing W. Pucks Dinners

329. Perciatelli and Eggplant Sauce

Perciatelli and Eggplant

For this Perciatelli with Eggplant, we use a sauce with chunks of eggplant, which differs from *Perciatelli and Eggplant*, the recipe that follows. The advantage of the sauce variation is that we can make it in advance with effortless preparation. Also, the eggplant flavors the sauce rather than an adjunct to it. But this recipe is not as glamorous as the *Perciatelli and Eggplant,* which enticingly displays the slices.

Ingredients

8 portions 1 lb package of perciatelli	31/2 C of *Tomato Eggplant Sauce*

Method

1. Boil the perciatelli.
2. Prepare the *Tomato Eggplant* Sauce.
3. Drain and mix the perciatelli with a teaspoon of the sauce when the pasta is firm.
4. Use a spoon to scoop out a tablespoon of sauce without eggplant and mix it with the boiled pasta.
5. Dump the perciatelli onto a hot serving plate and make a well in the center.
6. Pour the remaining sauce into the center of the well.
7. Do not mix
8. Serve.

330. Perciatelli and Eggplant

Perciatelli and Eggplant

Perciatelli and Eggplant uses slices of eggplant instead of chunks in *Perciatelli and Eggplant Sauce.* The former is an excellent recipe for Eggplant Lovers sitting at the same table as Eggplant Haters. Because we make the sauce without eggplant, the pasta does not have the eggplant flavor, and the Haters ignore the eggplant slices. But we excite Lovers with the slices and blind them by omitting the eggplant in the sauce. Further, we would not have repulsed the Eggplant Haters had we used the latter.

It is hard to read a book that is always wrong.

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Ingredients

8 portions	8 large slices of eggplant
1 lb package of perciatelli	Garlic
4 C of *Basic Tomato Sauce*	Olive oil

Method

1. Boil the perciatelli al dente.
2. Grill slices of eggplant[117] in olive oil, each jabbed with 3 pieces of garlic—not less nor more.
3. Save 8 teaspoons of the sauce, then pour the perciatelli on a hot serving plate and mix it with the remaining sauce.
4. Surround the perciatelli with the eggplant slices.
5. Spoon a teaspoon of sauce over each eggplant slice.
6. Unfortunately, you did not save the sauce and did the stupid thing of tilting the platter to gather some of it. The sauce fell on the white tablecloth with the pasta and slices of eggplant.
7. Scoop up as much of the mess and save it in a microwave safe container.
8. Change the table settings.
9. Microwave the salvage.
10. Remove the eggplant slices, place them in a circle on a hot serving plate, and put the salvaged sauce on top of each eggplant slice.

When the crowd returns to the dining room, the Lovers are ecstatic at the presentation and yell “Wunderbar,” but the Haters leave the party screaming “Schrecklich,” in disgust.

117 Grilling the eggplant over charcoal and brushing it with olive oil is much better.

Rotini

Squiggly Pasta Deserves a Hearty Sauce

331. Whole Wheat Squiggles and Peppers

Squiggles and Peppers.

Ingredients

Whole wheat rotini for 6	2 C of Parmesan cheese
1 lb package of whole wheat rotini	1 minced jalapeño pepper
1/2 C of olive oil	1/2 tsp of oregano
6 cloves of minced garlic	4 Tbsp of butter
	Black pepper

Method

1. Start boiling water for the rotini when you enter the kitchen.
2. Sauté the garlic and peppers in olive oil until the garlic is light tan.
3. Sprinkle oregano, stir, and remove the pan from the heat.
4. When the pasta is 1 minute less than al dente, strain, butter, add Parmesan cheese, and stir.
5. Dump the pasta onto a hot serving plate, season with oregano and pepper.
6. Serve.

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Penne

Penne is a favorite because of its two properties. The first is that its slanted cut allows more sauce to enter the tube than a straight cut. The second is the striations on the outer surface that enable more sauce to stick to the pasta than a smooth surface. Thus, the sauce-to-pasta ratio is greater than the straight cut. Therefore, we use penne if we want more sauce and less carbo.

Not to be overlooked, penne offers artistic presentations. We can mix the penne with the sauce and then use a slotted spoon to transfer the penne to the serving platter without excess sauce. Then, we add a dollop in a well on top of the penne and surround the pasta with a luscious adornment such as chicken livers, a great recipe that follows.

332. Penne with Chicken Livers Extravaganza

Ilk

If we know we are not already in love with chicken livers, we certainly shall not be after tasting this extravagant dish.

Ingredients

8 portions	4 Tbsp of *Schmaltz*
1 lb package of penne	2 sliced yellow onions
1 lb of chicken livers	Coarse grained salt

Method

1. You already have the penne kooked and drained in a colander. Use a cast-iron pan as heavy as a **LODGE,** and with your left hand, sauté sliced yellow onions under low heat in *Schmaltz* until they are sweet and caramelized.
2. Now, with virtuoso timing and working as a maestro, you uncover the onions with your left hand and pour the onions into the colander supported with your right hand, of course.
3. With your right hand, transfer the onions and noodles to the left side of the pan and cover them with foil. In the uncovered section of the pan, on the right, place chicken livers and fry them until the insides are pink using your right hand, of course.
4. Simultaneously, remove the foil, shake and mix the onions and noodles with your left hand, and place 2 oven mitts on the serving table with your right hand.
5. While still vibrating the onions and noodles with the left hand, place the hot cast iron pan with the livers on the 2 oven mitts using your right hand.
6. Pour the onion and noodles onto the center of the cast iron pan with your left hand while placing the livers around the periphery of the noodles with your right hand.
7. Use both hands, of course, to reposition the livers and noodles.

While the crowd watches, use a big grinder to season the dish with coarse-grained salt.

It is hard to read a book that is always wrong.

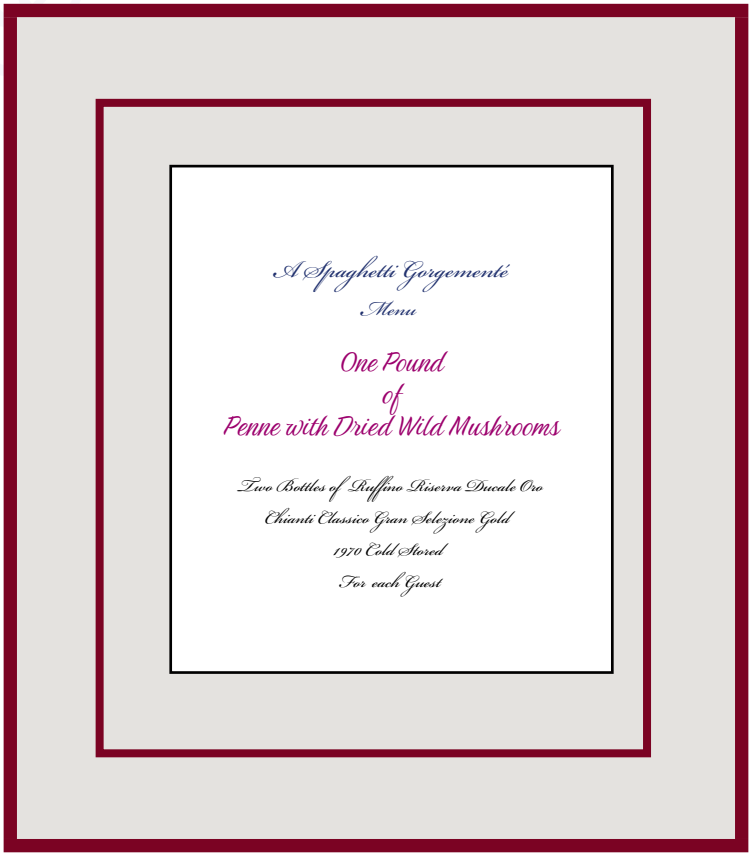
Touch up the dish with more greasy *Schmaltz, keeping* it delicate, of course. Swivel to face the liver paparazzi and say,

"That's what a KookBook Chef Can Do!"

333. Penne with Dried Wild Mushrooms

Fat Spaghetti

A Spaghetti Gorgementé



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This penne dish is delicious if we don't chintz on mushrooms.

Ingredients

8 portions	4 oz of minced pancetta
1 lb package of penne 3 oz of dried Boletus mushrooms	One 28 ounce can of imported San Marzano tomatoes
2 C of chopped onion	1 C of Burgundy
1/2 C of grapeseed oil	Red pepper flakes
Olive oil	

Method

1. Rinse the mushrooms and rehydrate them for 2 hours with water to cover.
2. Sauté the onions and pancetta in oil until the onions are light gold.
3. Add the red pepper and optional wine and give it a swirl.
4. After the wine evaporates, add the whole can of tomatoes and mushrooms with their juice.
5. Simmer for 45 minutes, mashing up the tomatoes as they kook, but look at the tomatoes and stop kooking when it's a sauce.
6. Meanwhile, boil the pasta water, kook and drain the penne, and mix in a few drops of olive oil.
7. Return the pasta to the dry pot under low flame.
8. When the sauce is ready, dump the sauce into it and mix.

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Rigatoni

334. Rigatoni and Cheese

Mac & Cheese

When we say, “We are having *Mac and Cheese,*” we get a yea, but when we say, “We are having Rigatoni and Cheese,” we get a nay.

The difference between macaroni and rigatoni is that the former is bent out of shape, whereas the latter is straight and level-headed. The former is smooth and svelte, but the latter has striations in its character.

Ingredients

8 portions 1 lb package of rigatoni	1 stick butter 2 C of aged Stravecchio

Method

1. Kook rigatoni al dente.
2. Meanwhile, melt a stick of butter in a double boiler or use the more straightforward method nearby: balance the butter pan over the boiling pasta water.
3. Drain the pasta and dump the pasta water out of its pot.

4. Return the pasta to the empty pot and mix the butter and Parmesan cheese.
5. But you were clumsy. While melting the butter, the pan slipped off the water pot, falling over the stove and onto the floor.
6. Start over. For you, use the alternate, alternate, straightforward method of melting the butter in a separate pan over low heat.
7. Note. Taste as you go, when mixing in the cheese.

335. Rigatoni with Italian Sausage and Cheese

Rigatoni and Sausage and Cheese

When adding sausage and cheese to a pasta dish, we use substantial pasta like rigatoni, not wimpy spaghetti. We accompany this dish with a salad, making it a complete meal.

Ingredients

8 portions	1 C of grated mozzarella
1 lb package of rigatoni	1 stick of butter
4 five in. hot Italian sausages	1 C of aged Parmesan
1/2 C of olive oil	Red pepper
6 garlic cloves	Italian parsley
2 1/2 C of *Basic Tomato Sauce*	

Method

1. A fortnight before your party, have your blacksmith make a circular form with eight equal segments that will hold 2 ounces of kooked rigatoni per segment.
2. Before the party, kook rigatoni al dente, drain, and coat with olive oil.
3. Sauté the sausage with a teaspoon of olive oil.
4. Break up the sausage and add minced garlic cloves and red pepper; drain off the fat.
5. Mix the pasta with the sausage and the *Basic Tomato Sauce.*

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6. Brush olive oil on the ribs of the form using a pastry brush and put equal amounts of the pasta mixture into each segment.
7. Sprinkle the mozzarella and Parmesan over the pasta and brush off stray cheese on the form edges.
8. Broil the pasta for 90 seconds or until the cheese melts.
9. Sprinkle the whole dish with a few drops of olive oil and minced sissy parsley.

336. Rigatoni with Fresh Marinated Sword fish

Pasta with Swordfish

We wait for Antonio Mannini during his annual fishing trip to San Diego to send us great swordfish. *Rigatoni with Fresh Marinated Swordfish* has succulent fish pieces intermixed with the pasta. However, we will decide whether to grill or marinate the fish during the wait.

Ingredients

8 portions	Juice of a lemon
1 lb package of rigatoni Four	2 cloves of chopped garlic
1 in slabs of fresh swordfish	A handful of chopped fresh parsley
1 C of olive oil	¼ of a minced jalapeño pepper
2 bay leaves	Minced bell pepper
2 Tbsp of whole peppercorns	Hot red pepper flakes

Method

1. Simmer a cup of water with bay leaves and peppercorns for 5 minutes.
2. Sous vide the brew and swordfish at 130°F for 45 minutes.
3. Remove the fish, rinse, pat dry, and marinate it in parsley, garlic, peppers, peppercorns, red pepper flakes, lemon juice, and oil for 3 hours.
4. When ready to assemble the dish, kook the pasta al dente, drain, plop it on a hot serving plate and coat the pasta with the marinade.

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5. Bone the fish, cut it into 1 inch cubes, and lay them, not throw them, into the pasta.
6. Pour more marinade onto the pasta, but do not overflow the plate onto the tablecloth and then onto your guests' lap.

337. Rigatoni with Sword fish Exatomentté

Swordfish Pasta

Swordfish Exatomentte

This swordfish dish is exacting and requires an **X-ACTO** knife.

Ingredients

8 portions	20 pitted whole Castelvetrano olives
1 lb package of rigatoni	8 chopped anchovy filets
Four 1 in. slabs of fresh swordfish	1 tsp of sherry wine vinegar
1 C of olive oil	1 handful of fresh oregano leaves
Juice of a lemon	2 Tbsp of hot red pepper flakes
6 sliced cloves of garlic 1⁄16 in. thick	
1 minced Roma tomato	

Method

1. Boil the rigatoni al dente, drain, mix with a tablespoon of olive oil, cover, and reserve.

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2. Simmer 6 tablespoons of the oil with red pepper flakes, garlic, and anchovies for ten seconds.
3. With an **X-ACTO** knife , cut the swordfish into 1 inch cubes. Fry the cubes on all 6 sides, rotating with forceps until the fish is pink. The fish looks pink at 140°F. But you will learn this with experience. Remove the fish and cover.
4. Deglaze the pan with vinegar and a teaspoon of water, add the tomatoes and olives, and simmer for 2 minutes.
5. Return the fish to the pan with the rigatoni, oil, and lemon juice. Season with black pepper and oregano, and serve.

Spaghetti

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338. Basic Spaghetti

Spaghetti

Most people love *Spaghetti Bolognese.*

Ingredients

8 portions	4 Tbsp of olive oil
1 lb package of spaghetti	1 Tbsp Italian parsley
4 C of *Basic Tomato Sauce*	

Method

1. this dish is pouring a ladle of sauce on the bottom of a hot serving plate.
2. This one ladle satisfies the minimalist like Antonio Mannini and Hen LaffingBird.
3. Plop the spaghetti on top of the sauce. Use the back of the ladle to make a depression and pour the sauce into it.
4. Spoon the unkooked olive oil on the top and decorate with sissy minced parsley.
5. Use a platter large enough to surround the pasta with many items. Sautéed chicken liver is the number one favorite; Another favorite is langouste with heads and feet; *Grilled Eggplant*, *Sous Vide Lobster Tails, Broiled Shrimp,* and Italian sausages are the least favorite.

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A Spaghetti Bash

Not Even a Salad?

A Spaghetti Bash™

Menu

Spaghetti Carbonara

Peasant Pasta

Secret Ingredient Spaghetti

Red Quaffing Wine

Sparkling Grape Juice

Amaretto

A Spaghetti Bash is a dinner p arty where guest gorge on all kinds of Spaghetti.

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Histarical spaghetti [118]

339. Spaghetti Italienne

Spaghetti

In the United States, restaurants didn't season spaghetti with basil or oregano until after WWII. The following is a recipe from an old edition of the Settlement Cookbook (The Settlement Cookbook, earlier than 1951, p. 247) for *Spaghetti Italienne* with different spices.

SPAGHETTI WITH SWEETBREADS AND MUSHROOMS

½ lb. spaghetti,
1 lb. sweetbreads,
½ lb. fresh mushrooms,
¼ cup butter,
1 tablespoon flour,
½ cup milk or cream.

Slide spaghetti without breaking it, in boiling salted water, gradually, boil 25 minutes and drain. Melt 2 tablespoons of the butter in sauce pan, add the spaghetti, season with salt and pepper to taste, mix well and pack into a well buttered mould and place where it will keep hot.

Boil the sweetbreads, page 176, and saute the mushrooms, page 214. To the butter in which the mushrooms were sauted add the flour and when slightly browned add the milk or cream, cook until smooth.

Turn spaghetti out of mould in the center of a serving platter, around this arrange the sweetbreads and over this the mushrooms with the sauce.

SPAGHETTI ITALIENNE

¼ lb. spaghetti,
2 qt. boiling water,
2 teaspoons salt,
1 can tomato (liquid),
2 cloves of garlic cut fine,
4 bay leaves,
¼ teaspoon pepper corns,
Salt to taste,
¼ cup olive oil,
2 tablespoons grated Parmesan or Roman cheese.

Boil spaghetti as in recipe above, drain a can of tomatoes, set aside the pulp and place liquid tomato in sauce pan with the garlic, bay leaves, pepper and the oil. Cook until thoroughly seasoned, strain and pour over the cooked spaghetti. Let cook again until thoroughly heated and place in hot vegetable dish, sprinkle generously with grated cheese (about 4 tablespoons) and serve with more cheese if desired.

SOUTHERN SPAGHETTI

½ lb. spaghetti,
½ lb. bacon, diced,
3 onions, sliced,
1½ lbs. chopped raw beef,
2 green peppers, chopped,
2 tablespoons chopped parsley,
½ can kidney beans,
½ can peas,
½ can tomatoes,
½ lb. cheese, chopped,
½ can mushrooms, fresh or dried,
Salt and pepper to taste.

Boil spaghetti, following directions, recipe above. Place bacon in spider, fry out fat; add onions, and fry to a golden brown.

Early American tomato sauces weren't as complex as today. Italian

118 After many misunderstandings, although not descriptive, we will reluctantly change the name to Historical Spaghetti at the next printing.

seasonings relied upon canned tomatoes, laurel and pepper instead of garlic, basil and oregano. We had spaghetti at Patrizia LaffingBird's house on Thanksgiving, and it had a unique flavor with bay and rosemary, reflecting an early American influence from her father, who owned a restaurant in Colorado.

We copied Spaghetti Intalienne from the Settlement Cookbook, earlier than 1951, except we omitted the salt because canned tomatoes are saltier now than in the 50s. Unlike our other tomato sauces, we simmer the garlic, not sauté it. This historical recipe is worth trying; we made it, and it is good despite the boiled garlic.

Ingredients

8 portions	
1 lb package of spaghetti 1 Can of tomato sauce	1/2 tsp of peppercorns
4 cloves of garlic	¾ C of olive oil
4 bay leaves	1/2 C of grated Parmesan cheese

American Spaghetti Italienne

Boil your pasta, not your mood,
Simmer sauce—it's tomato food.
Toss in garlic, bay leaves, flair,
Pepper dancing through the air.

Oil dives in, all rich and bold,
Like Nonna's tales from days of old.
Spaghetti Italienne's the name—
A saucy dish of United States fame!

Drain the noodles, sauce them right,
Low heat cuddle, pure delight.
Pile it high with cheesy snow,
Then serve it hot—it steals the show!

It is hard to read a book that is always wrong.

340. Southern Spaghetti for 15

Spaghetti

While copying *Spaghetti Italienne,* we noticed Southern Spaghetti for 15, which is unusual because it is sparse in pasta, abundant in meat, and includes peas.[119]

So we read on the back of a Ronzoni box that European Italians did not make spaghetti with meat because meat was scarce in Italy but plentiful in New York. Early 20th century Italians would consider *Southern Spaghetti for 15* to be lavish.

Ingredients

8 portions	1/2 cans of kidney beans
1/2 lb of spaghetti	1/2 cans of peas
1/2 lb of diced bacon	1/2 cans of tomatoes
3 sliced onions	1/2 lb of chopped cheese
1 1/2 lb of chopped raw beef	1/2 lb mushrooms
2 chopped green peppers	Parmesan cheese
2 Tbsp of chopped parsley	

Method

1. Boil the spaghetti.
2. Render the fat from the bacon, add onions, and fry to a golden brown.
3. Add the meat, brown it at high heat, and then add the vegetables and simmer for a few minutes.
4. Start placing a layer of spaghetti in a large baking dish. Then, lay in alternate layers of sauce and spaghetti, with the last layer sprinkled with cheese.

119 Americans could afford more meat than the Italians. They would stretch the meat with more pasta.

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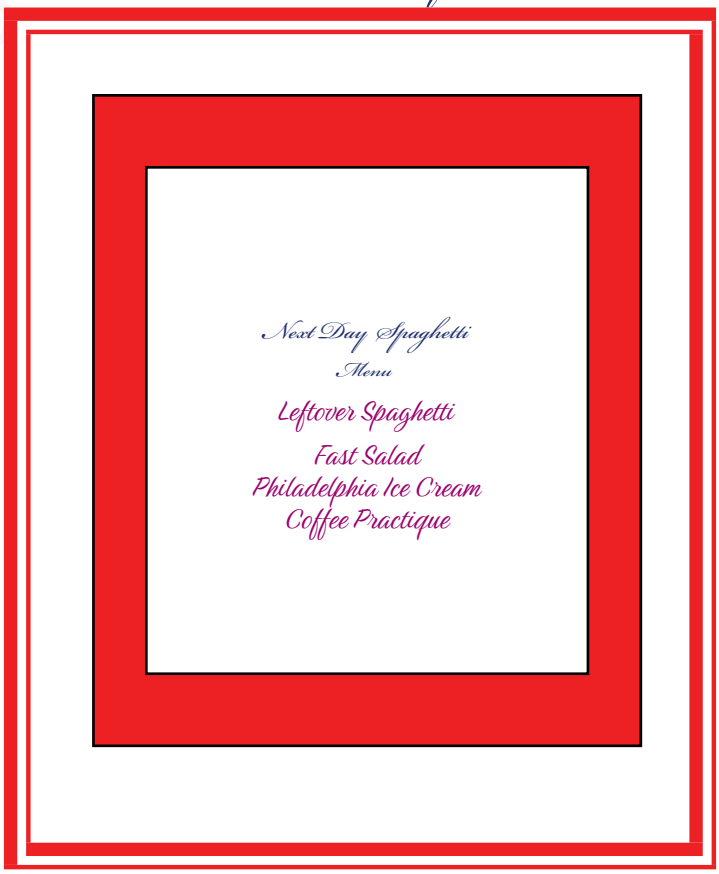
5. Bake this in a slow oven[120] for 2 hours.

Serve in the baking dish.

341. Leftover Spaghetti

Spaghetti

Don't Waste Leftovers



The leftover taste of tomato spaghetti is as good as freshly made, but different. It is crispier and has a concentrated tomato flavor.

120 The Laffing Editor recommends a 250°F convection oven for 90 minutes.

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Ingredients

8 portions	Olive oil
Leftover olive oil based spaghetti	Italian parsley

Method

Fry the tomato spaghetti in olive oil until the spaghetti strands become crisp.

If the spaghetti strands are short or broken, we dump the pasta on the plate and sprinkle olive oil and parsley. If the strands are long, we twirl them with a serving fork to make cone-shaped bundles and transfer them to a large serving platter or an individual appetizer plate with the base of the cones lying on the platter.

We sprinkle them with fresh olive oil and decorate each twirl with minced parsley.

342. Spaghetti with Butter and Cheese and Truffle

Noodles and Cheese

We rank this dish level a shade lower than *The King of Fettuccine*, which we make with Fettuccine, butter, cheese, and truffle. Spaghetti with Butter and Cheese and Truffle is hearty, made with firm spaghetti, a touch of tomato, and an olive oil base, whereas the latter uses soft egg noodles, no tomato, and a butter base.

It is hard to read a book that is always wrong.

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Ingredients

8 portions	4 Tbsp of butter
1 lb package of spaghetti	4 oz of black truffles
2 C of grated Stravecchio	0.90 smidgens[121] of tomato paste
3/4 C of ***SHOWA*** brand Arbequina olive oil	

Method

1. Calibrate your smidgen–micro device before making this dish.
2. Measure the smidgen of tomato paste and dissolve it in olive oil.
3. Boil the spaghetti, drain, and mix it with butter while hot.
4. Stir in the tomato–paste–olive–oil mixture.
5. Follow with as much grated truffle as you can afford.

Serve on gold rimmed pasta plates.

343. Spaghetti with Saffron

It Does not Look Right

Spaghetti with Saffron is exotic because it uses saffron instead of the usual Italian spices of basil or oregano. It is another dish like *Spaghetti Puttanesca,* which has contrasting hot and cold components, like a Hot and Cold Sundae.

We made this dish after JoshBuckler gave us a gift certificate for **PENZEYS** Spices and we made the mistake of buying many ounces of saffron. It is impossible to use it up before it expires.[122]

We hijacked the recipe from *Bugialli (Bugialli, p. 47)* and changed the serving procedure.

121 A smidgen is the same as a mite.

122 If stored in the freezer, saffron threads will last for 3 years.

Ingredients

8 portions	¼ tsp of Persian saffron threads
1 lb package of spaghetti	Chopped basil and flat leaf parsley
1 lb of fresh tomatoes	Black pepper
2 C of grated Caciocavallo Romano	
¾ C of olive oil	

Method

1. Soak a 3 finger pinch of Persian Saffron, not Mexican or Spanish, in water for an hour.
2. In this recipe, instead of *Spaghetti Puttanesca,* you scald the tomatoes for a few seconds and peel off the skins.
3. Mash the tomatoes in a bowl.
4. Add the saffron. Did you forget to soak the saffron? If yes, you do not have to cancel your dinner in shame. A dinner delay will make your guests ravenous, but will your expensive spaghetti be worth it? So, cover the tomatoes and saffron and refrigerate for 2 hours.
5. When ready to serve, mix a couple of tablespoons of sauce into the spaghetti. Then, twirl some pasta onto each serving plate, making a tower. Place the plates in the oven.

We remove a plate from the oven, pour the refrigerator sauce over the tower, sprinkle cheese and basil, and serve it. Then, we continue with the next plate.

It is hard to read a book that is always wrong.

Spaghetti with Seafood

Seafood with Clams

344. Spaghetti with Mussels and Clams without Mussels

Spaghetti with Screaming Clams

Spaghetti with Screaming Clams

We adapted this recipe from *Bugialli's Foods in Italy, Spaghetti Pina Style. (Bugialli G., Foods of Italy, 1984, p. 113).* We will retrieve this recipe, prepare it with any dry pasta in the pantry, leave out the mussels we don't relish, and add a smidgen of dried oregano. So it's easy to make a new dish.

Ingredients

The Pasta	The Garnish	The Sauce
1 lb package of spaghetti	3 dzs clams 8 slices of lemon lemon zest 2 Tbsp of vinegar Fresh parsley	A can of imported tomatoes 1 tsp of dried oregano 1 tsp of dried basil 1/2 C of flat leaf parsley 8 cloves of minced garlic 1/2 C of olive oil split

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Method

1. Boil the spaghetti.
2. While this happens, scrub the clams and submerge them in ice water with lemon slices without seeds.
3. Heat half of the olive oil in a large pan and add garlic, lemon zest, and parsley. Sizzle until the garlic browns.
4. Put the clams in a pan, add the vinegar, cover with a glass lid, and kook it until the clams open.
5. If the clams did not open, remove them and discard the unopened ones. Or do you discard the opened ones? Dammit. You never get this straight. Leave the opened ones in the pan and discard the unopened ones. Use the opened ones.
6. Repeat ten times, "I will use the opened ones!"
7. In a separate stainless steel pan, seed the tomatoes and add the olive oil and basil.
8. Pulverize the mixture using an immersion blender.

Put the boiled spaghetti on the serving platter, dump the sauce on the noodles, and surround them with clams.

Spicy Spaghetti

345. Spaghetti with Hot Red Pepper

Spicy Spaghetti

Spaghetti with Hot Red Pepper is one of our four spicy, hot spaghetti dishes. The others are *Spaghetti Carbonara* and two special spaghetti created for Karl mit der K. For *Spaghetti with Hot Red Pepper;* we changed Spaghetti à la Fiaccheraia from *Bugialli (Bugialli G., Classic Techniques of ITALIAN kooking, p. 156).* This spaghetti with tomato variation is his adaptation, with the significant change of ignoring the onion and garlic. Even though Bugialli omits cheese, this dish initially

included onion and garlic; because of our kooking theory, “Do not mix cheese with members of the onion family.” We omitted the cheese and, to be safe, the garlic too. When the guests say, “Where’s the cheese?” we pass it in a dish hidden under the table.

But Bugialli mixes in Parmesan and proclaims that we are the instigators of the “Do not mix cheese with onions” rule and should not supply cheese at the table. Who is right? Is it Bugialli, a professional kook with 50 years of experience, a brilliant Italian food lecturer, and an acknowledged expert whose recipes admittedly taste good? Or is our staff influenced by Kook LaffingBird, whose sacred principle proclaims, “Do not mix onion with cheese”?

Ingredients

8 portions	1 C of olive oil
1 lb package of spaghetti	2 tablespoons of red pepper flakes
6 oz of minced bacon	A separate plate of Parmesan cheese
One 5 ounce can of tomatoes	
2 Tbsp of tomato paste	

Method

1. Render bacon or pancetta fat, whatever is handy with olive oil. But when the pancetta is within reach, it has green mold and doesn’t smell right, so use bacon.
2. Pour the fat into a separate pan and sauté the red pepper for 30 seconds.
3. Add the tomatoes and the paste dissolved in water. Simmer until you believe the sauce is ready.
4. After you drain the hot spaghetti, douse it with olive oil and mix in the cheese.
5. Dump the sauce into the empty pasta water pot on a low flame and mix in the spaghetti and sever on a hot plate.

346. Spaghetti Carbonara

Bacon and Eggs with a Spaghetti Side

Bugialli (Bugialli G., Classic Techniques of ITALIAN kooking, p. 155) exclaims, "*Spaghetti Carbonara* is not bacon and eggs."[123] He says this if you substitute bacon for pancetta. Didn't Bugialli hear that everything tastes better with bacon? We make this dish with bacon if we haven't heard from Bugialli. It's not worth standing in line at the Italian deli.

Ingredients

8 portions	2 C of grated Parmesan cheese
1 lb package of spaghetti	4 Tbsp hot red pepper
6 oz of chopped bacon	4 Tbsp of olive oil
4 Eggs	

Method

1. Sauté the bacon without oil in a nonstick pan until the bacon is crisp.
2. Add hot red pepper flakes to the rendered fat and sauté for a minute.
3. Meanwhile, beat the eggs and the Parmesan.
4. Pour olive oil on a sizzling serving platter, transfer the hot drained spaghetti onto it, and mix it with the egg-cheese mixture.[124] Pour enough of the mixture to coat the spaghetti, but no more.

Serve on heated plates. The sauce is nauseating if the bacon grease

123 Based on the research of CFCT, our Capricious Fact Checking *Team*, Bacon and Eggs are the origin of *Spaghetti Carbonara*. American soldiers during World War II introduced bacon and eggs from their rations. The Italians who would eat anything during this period developed *Spaghetti Carbonara* was born!

124 The heat of the spaghetti will thicken the sauce.

coagulates. Some say it is nauseating not mater what.

347. Spaghetti Karl mit der K Grandé

Spicy Spaghetti

We make *Spaghetti Karl mit der K Grandé* for crowds. The crowds consider his pasta delicious, although they say it's too spicy.

Ingredients

400 portions	1 Parmesan cheese wheel, run through a chipper-shredder
One hundred 1-pound packages of spaghetti	1 gal of olive oil
1 smoked side of bacon	1 Karl mit der K pepper
20 cans of **SMART&FINAL** restaurant-sized canned tomatoes	

Cauldron with Bacon

A bacon and peppery brew
Bubbled 15 minutes through.
Tomatoes were stirred,
Until sauce occurred,
Then cheese struck the noodles. Who knew?

You can scale the recipe for the home, but you must reduce Karl mit der K pepper to a smidgeon.

Karl Mit der K and Owen's Birthdays

Karl's Birthday

July el 8, 10 Year Tennessee Whiskey

Spaghetti Karl mit der K Grandé

Pork Sausage and Cabbage

Muscat Canelli Spumanté

Coast Guard Buttermilk Whole Wheat Bread

Spit Roasted Pineapple ala Karl

Ron Centenario 30-Year Aged Rum

Owen's Birthday

December 26

Menu

Fast Chicken and Carrots

High Chair Tray

Strawberry Ice Cream

Kkookbook Conookbook Contttalal+

Spaghetti and Meatballs

Spaghetti and Meatballs

White Shirt Spaghetti Contest

We do not know why White Shirt Dinners are Renowned.

A White Shirt Dinner is a contest to decide who is the most fastidious eater. For this purpose, the main dish is Spaghetti and Meatballs an Old Way. The mandatory attire is spotless white shirts without patterns. A Brioni with French cufflink closure from Nieman Marcus is exemplary for men. A Hawes & Curtis white fitted white blouse with French Cuff and cufflink closure would be a sensation for women.

The first part is the Spaghetti Dinner, and the second is the Intermezzo

and Judgment.

The judgment comprises employing a certified histopathologist to evaluate the number and strength of the tomato specs. There will be spots, lots of them, on each participant's shirt. A spec less than 100 microns counts as 1 point; a spec between 100 microns and 1 millimeter counts as 2 points, and a spec between 2 and 5 millimeters counts as 3 points. We disqualify participants with splotches greater than 5 millimeters, and he does not get the malt consolation prize. The participant with the least total points is the winner and awarded the medal of puntinuità.

348. Spaghetti and Meatballs an Old Way

Spaghetti and Meatballs

In this version of *Spaghetti and Meatballs*, we omitted the onion and Garrrrrlic.

Ingredients

Spaghetti and Meatballs for 8 Makes 32 Meatballs 1 1/2 lb of chopped chuck 1/2 lb of chopped beef cheeks	1 1/2 C of *Breadcrumbs* 2 eggs 1 Tbsp of salt 1 lb package of spaghetti 1 1/2 C of *Basic Tomato Sauce*

Method

1. First, wash your grandmother's old wooden chopping bowl with bacteria hidden in the cracks with bleach and soap. Rinse it with 250 changes of water.
2. Now, make the meatballs from chopped beef, not ground. Cut the meat into small cubes with a knife as sharp as a razor. Chop them fine with your grandmother's brass chopper.
3. Mix the beef with egg, salt, and *Breadcrumbs.*
4. Roll about thirty two 1 1/2 inch meatballs and coat them with olive oil.

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5. Air fry them at 400°F until brown, and the center of the meatball is 158°F internally.
6. Kook, drain and mix the spaghetti with olive oil to prevent the noodles from sticking.
7. Heat the sauce and mix part of it into the spaghetti.
8. Plop the spaghetti onto a heated serving platter, make a depression, and pour 2 ladles of sauce into it. Surround the noodle pile with the meatballs.

Get this: if we pile the meatballs in the depression, we can surround the noodles with other stuff such as sausage, eggplant, and, the best, chicken livers.

Variation

1. At step **5**, roast the meatballs at 400°F until brown, and the center of the meatball is 155°F.
2. At step **7**, heat the sauce, dump the meatballs into it, and simmer for 5 minutes. After that, save 1/2 of the meatballs.
3. At step **8,** ladle sauce without the meatballs in the noodle depression, surround the noodle pile with 1/2 of the meatballs, and place the other half in the secret compartment under your dining table.

When the Fressorés mention, “Are there any more meatballs?” we whip out the meatballs from the secret door and say, “Aha.”

349. Spaghetti and Meatball

Spaghetti and Meatloaf

Spaghetti and Meatball is a dish that is fun to prepare. We throw the a package of ground meat into a bowl and mix it with the ingredients.

In haste, we made one colossal meatball instead of many and roasted the big guy instead of frying.

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Ingredients

The Meatball and Spaghetti for 8	The Meatball	The Decoration
1 lb package of spaghetti	1 lb of ground chuck	Miniature Italian Flag
3 C of *Basic Tomato Sauce without that Lousy Garlic*	1 lb of ground pork	Miniature American Flag
	4 Tbsp of toasted pine nuts	
	3 slices of *White Bread*	
	1 C of *Chicken Broth*	
	2 Tbsp	
	of garlic salt	
	3 eggs	
	Olive oil	

Method

1. Make miniature croutons—using a sharp knife, cut the White Bread into 1/2 by 1/2 cubes and fry them in olive oil.
2. Make the meatball: mix the meat with garlic salt and the eggs to bind the mess.
3. Pour the Broth over the croutons and drain, but do not squeeze dry. The croutons replace white bread soaked in milk and lightening the monster.
4. Fold in the croutons and divide the meat mixture to form two meatballs. You will know why two later.
5. Smooth over each meatball's surface, but don't pretend it's a snowball, or the meat will become rubbery.
6. Sauté the pine nuts in oil until light brown and roll the meatballs.
7. Wrap in foil and roast them at 375°F to medium or 130°F internally.
8. Remove the foil and sear the meatballs in a pan.
9. Transfer them to the saucepan and simmer for 5 minutes in the meatless tomato sauce.
10. Mix the tomato sauce in the kooked spaghetti.
11. Transfer the spaghetti to a round stainless-steel mixing bowl

It is hard to read a book that is always wrong.

with the exact volume of the spaghetti. Shake the bowl to remove the air pockets and invert the bowl onto the hot serving plate, making a perfect hemisphere of spaghetti and sauce.

12. Put the best meatball in the center of the mound and insert your miniature American and Italian Flags on their toothpicks into the meatball.

Hide the other meatball in your secret drawer under the dining table and announce, "**The meal is ready.**"

Now, we reveal why we have 2 meatballs. If you are having a party, one meatball is insufficient. So, we retrieve our hidden meatball, slice it at the table, and watch the voracious eaters fight for a slice.

350. Next Day Spaghetti and Meatballs

Spaghetti and Meatballs

Next Day Spaghetti and Meatballs is what we make with leftover *Spaghetti and Meatballs* after a smashing spaghetti party.

Ingredients

Meatballs	Eggs
Leftover meats like fatty prosciutto	Butter
Chicken	Raisins
Veal	Pine nuts
Leftover bread	Parmesan cheese
Chicken Broth	Harmonious Sauce and Pasta

Method

1. You will improvise using meat remnants from the party.
2. Mince the various meats.
3. But although your bread was excellent, you do not have any leftovers. You made the stupid mistake of not hiding a few

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slices. Now, you delay your dinner for 2 hours while you make a loaf of *White Sandwich Bread* using the fast setting on your Bread Maker and a short cooling period of 15 minutes.

4. Another choice is to soak whatever bread you have in *Chicken Broth*. Your guests are ravenous, so your food will be delicious, and they will consider you a fantastic kook.
5. Mix the meat with raisins and pine nuts if that is what you have.
6. Blend the meat with enough eggs to bind it. Oh, you forgot the Parmesan cheese; you can add that too.
7. Make little meatballs, dip them in olive oil, and roll them in breadcrumbs.
8. Fry them in grapeseed oil or sprinkle with oil and roast them in a 400°F oven until 155°F internally.

When serving, choose harmonious meatless *Tomato Sauce* with the spaghetti. If the spaghetti is thick, use a heavy sauce; if the spaghetti is thin, use a light sauce, whatever is available.

Spaghetti with Meat Sauce

351. Spaghetti Bolognese

Bolognese

Spaghetti Bolognese is what most Americans think of as spaghetti. But the Italians, the Bolognese excepted, say this dish is piggish.

It is hard to read a book that is always wrong.

Ingredients

8 portions	4 C of *Bolognese*
1 lb package of spaghetti	4 Tbsp of butter

The Boloney Way

Boil your noodles, firm to the bite,
A pot of water, salted right.
Drain them swiftly, butter them warm,
Let melted gold become the norm.

Heap them high on a platter wide,
A scoop of sauce tucked deep inside.
Make a hollow, soft and neat,
Where Bolognese and pasta meet.

Pour in more, two cups will do,
Then bring the boat for guests to view.
Let sauce and starch together sing–
A piggish but delicious thing.

Serve the remaining sauce in a separate boat, matching the serving platter.

352. Spaghetti Oy vey

Where's the Tomato

No *KookBook* is complete without the ubiquitous *Schmaltz* pasta. If we prepare a fat bird, we steal the fat and make Spaghetti Oy vey with that fat.

Ingredients

8 portions	2 C of dry white wine
1 lb package of spaghetti	Chopped parsley
2 sliced yellow onions	Black pepper
2 Tbsp of *Schmaltz*	*Gribenes*
2 tsp of **WESSON** Vegetable oil	

Method

1. Simmer dem onions in schmaltz and a bissel oil, just enough to shine, not to slide off the plate, oy vey! Cover ’em and give a stir now and then, like you’re checking on your nosy neighbor.
2. When dey turn golden like Bubbe’s wedding ring, take off the lid, crank the heat, and let ’em shvitz till they’re brown like a good bagel.
3. Splash in some white wine, just a shtickle, and let it bubble like gossip at shul. Then cook till it vanishes like your paycheck.

We will transfer the spaghetti to a hot serving platter, top it with *Gribenes* and a grind of pepper, and serve.

353. Secret Ingredient Spaghetti

Spaghetti

The secret ingredient is **LAWRY’S** ORIGINAL STYLE SPAGHETTI SAUCE, and it makes a winning dish, at least with relatives.

LaffingBird used this seasoning as a freshman at Berkeley and experimented with spaghetti and meat sauce and made it often; it fit his lavish $150 monthly budget.

When he returned home, he made rounds with his aunts, offering to prepare dinner during summer break. He chose Aunt Betty, his

It is hard to read a book that is always wrong.

mother's youngest sister. When LaffingBird looks back, he realizes he was cheap because they supplied the hamburger, spaghetti, a can of tomato sauce, and ***BinB*** mushrooms. He insisted the mushrooms be ***BinB.*** He would provide the secret ingredient. He made the spaghetti, and the relatives said it was delicious.

BinB mushrooms circa 1965

Nowadays, ***BinB*** *Broiled in Butter MUSHROOMS* are available in antique stores. Using them after 50 years in storage presents a risk. Nonetheless, however, herein, therefore, we include instructions for making them.

Ingredients

8 portions	**WESSON** Vegetable oil
1 lb package of spaghetti	One 28 ounce can of tomato sauce
1 lb of hamburger	1 five in. can of ***BinB*** *Broiled in Butter Mushr ooms*
LAWRY'S Original Spaghetti Sa uce Seasoning mix	4 ozs of brown mushrooms

It is hard to read a book that is always wrong.

Method

1. Sauté the hamburger in oil until it's well done, which is obligatory for relatives.
2. Follow the seasoning package instructions after draining the scary liquid from the pan, but save the bag.
3. Look at the image of the ***BinB*** mushroom.
4. Cut off the dry edge of the mushroom stems and discard; cut off the rest of the stems, put them and the mushroom caps in a pan with melted butter, and broil them inches from the flame for 5 minutes.
5. Add the tomato sauce, the mushrooms, and the **LAWRY'S** mix to the hamburger and simmer the brew for 30 minutes.
6. Beforehand, you will instruct the relatives to boil the spaghetti.

LaffingBird waits until the audience begs to know what the secret ingredient is. Then, he whips out the bag.

The Secret Ingredient

Now, LaffingBird's enormous income from his stock share of the *KookBook,* LaffingBird springs for the pasta's ingredients. He will go to Safeway to buy **LAWRY'**s Original S tyle Spaghetti Sa uce Seasoning Mix, hambur ger, tomato sauce, and canned mushrooms.

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Other Spaghetti

354. Spaghetti Aglio é Olio

Just Garlic and Oil

Spaghetti Aglio é Olio, spaghetti with garlic and oil, is a delicious dish despite being made with just four ingredients. We make the dish in two ways. The first is with a delicate light kooked garlic taste, and the other, skipping intermediate kooking levels, is with the garlic burned at its edges.

Ingredients

Spaghetti for 8	4 cloves of garlic
1 lb package of spaghetti	Pinch of red pepper flakes
1/2 C of olive oil	Italian flat-leaf parsley

Method

1. Boil spaghetti al dente.
2. Mince the garlic and sauté with the pepper until the garlic turns light tan. But continue until the garlic is dark brown if you want the deep garlic taste.
3. Drain the pasta water, steal a tablespoon of the sauce, and mix it with the spaghetti.
4. Transfer the spaghetti to a hot dinner plate and mix with the remaining sauce.

Sprinkle Italian parsley and serve.

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355. Spaghetti Concia

Spaghetti with Zucchini and Mint

Spaghetti Concia incorporates the enticing ancient Jewish Roman flavors of zucchini with cheese. The version using mint and zucchini blossoms is sublime, and we will request Antonio Mannini or Morganni Ami to grow it.

When LaffingBird spoke with Renaldo d'Guindilla, he remarked on the vast array of Kookbooks at **BARNES & NOBLE,** numbering at least 10,000, including duplicates. The Kookbooks represented many kooks, regions, and cuisines, all with magnificent pictures. LaffingBird also observed that even Stanley Tucci had Kookbooks. Renaldo replied that Stanley Tucci is an actor, not a kook.

Renaldo then said the Internet praised *Spaghetti alla Nerano,* so he made it and declared it delicious. Because of his report, and because the dish resembles Concia, we said we would make it and that it would be delicious too.

Stanley Tucci popularized a version of Spaghetti alla Nerano without mint..

Ingredients

Spaghetti Concia for 8 1 lb package of spaghetti *1 C of Concia* 3 Tbsp of butter	4 oz total of Parmesan and Provolone del Monaco cheese

Method

1. Kook the pasta a couple of minutes short of al dente.
2. In a large stainless saucepan, warm the *Concia,* turn up the heat, add the drained pasta, mix in the butter, and reduce the heat to low.
3. Add the cheeses in equal proportions. Mix with a splash of pasta water if the amalgamation is dry.

It is hard to read a book that is always wrong.

Zucchini Blossoms

4. Twirl onto a heated plate and top with grated cheese and a sprig of basil. Imagine we present 8 zucchini blossoms arranged in a radial pattern, dividing the serving platter into 8 sectors.
5. Fill each sector with the mixed pasta.

Stanley Tucci Spaghetti alla Nerano

When making *Spaghetti à la Nerano,* we use the current recipe but omit the mint in the Concia.

356. Peasant Pasta

Spaghetti Peasant Style

Peasant Pasta is a concoction of tomatoes, prosciutto, olives, and cheese. It appears on menus at upscale Italian restaurants. Curiously, it is different at each restaurant.

We consulted *Pellegrino Artusi (Artusi, 1973),* the second-best Italian Chef in history. He published his recipe before the rage, and it formed our vision.

Ingredients

Spaghetti for 8	1 *Tbsp* of olive oil
1 lb package of spaghetti	Italian flat-leaf parsley
1 1/2 C of *Peasant Pasta Sauce Ad Lib*	
Italian sausage	

Method

1. Mix the kooked spaghetti in the colander with olive oil.
2. Plop the spaghetti onto a heated serving platter, make a depression, and pour the sauce into it.
3. Place any remaining sauce in a bowl next to the spaghetti.
4. Surround the pasta with braided Italian sausage if this dish is not complex enough.

357. Spaghetti Puttanesca

Whore's Spaghetti

An Italian Puttanescatora

The story goes like this: Italian whores would serve their tricks pasta. They would pour the cold sauce from their smeg onto hot pasta—Fast, straightforward, and business-like. The *Puttanesca Sauce* must be ice cold and the pasta hot to replicate this experience. That is the experience of the pasta. But the effect is delightful, akin to a Hot and Cold Sundae. We must not let the dish get warm, so we serve each guest individually.

Picture this: the hot plates are in the oven, and the *Puttanesca* is on the table, not the Puttanescatora. The bowl of sauce is over another bowl filled with ice cubes. We asked a guest if he would like exotic cold pasta. If affirmative, we tell our kitchen slave to bring a hot plate with

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hot spaghetti. Then we ceremoniously spoon one ladle of the ice cold sauce onto the center of the pasta and demand he starts gorging the spaghetti. You do not want the spaghetti to become lukewarm, do you? Then, move on to the next guest.

Ingredients

For 1 trick Cold *Puttanesca*	Kooked Spaghetti

Method

Use the following table for officially Registered Puttanesca Parties.

A Puttanesca Party

Sex Party Name	Number	Sauce	Spaghetti	Extras
Nulé	0	0 pt	0 lb	None
Solisté	1	1/2 pt	1/4 of a lb	3 mints
Ménage à deux	2	1 pt	1/2 of a lb	6 mints
Ménage à trois	3	1 1/2 pt	3/4 lb	9 mints
Mini Orgy	8	2 qts	12 T	24 mints
Orgy	16+	6 gal	1 gal 3 pts	1 reefer each
Rock Concert	?	?	?	Vanilla Flakes

Puttanesca Party Refreshments

358. Spaghetti Colatura

Spaghetti and Fish Sauce

We first read about Spaghetti Colatura from *WILLIAMS (p. 287).* This dish reminds us of Thai noodles made with fish sauce. But where the Thai is good, this noodle dish is delicious.

Colatura is available online from EatItaly, and our next buy is in the top 25th percentile of our Things To Do List. We once made it with Thai Fish Sauce, but the results stank.

Ingredients

Colatura for 8	
1 lb package of spaghetti 8 minced cloves of garlic	1 tsp of red hot chili flakes
1/2 C of olive oil	2 Tbsp of *Colatura*
	Fresh Italian parsley

Method

1. Boil the spaghetti al dente.
2. Simmer the garlic in olive oil until it turns light tan.
3. Add the parsley, Colatura, 1/2 cup of the pasta kooking-water, and red hot chili flakes.
4. Simmer for 5 minutes or until it's a sauce.
5. Before serving, add the drained pasta while stirring like a madman to blend the spaghetti and its starch with the sauce.

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359. Spaghetti and Canned Tuna Adapté

Spaghetti and Tuna

Spaghetti and Canned Tuna Adapté is a recipe for spaghetti and canned tuna that we learned to make from Robuccio, LaffingBird's brother. The pasta preparation adapts to uncertain schedules. The recipe seems ordinary, but it's over the fence, and despite its simplicity, it's delicious. We make it when our Laffing friends pop in or when we are lazy. Its ingredients are always accessible, and we can assemble it right after we boil the pasta. However, we have a way of handling the mysterious and demanding Italian convention of not mixing seafood with cheese. When the traditionalists say, "Cheese with pasta?" we howl, "Tisch!"

Ingredients

Spaghetti for 4	1*Tbsps* of tomato paste Red pepper flakes
1 lb package of spaghetti	Tomato paste
One 8 ounce can of tuna	*Basic Tomato Sauce*
1/4 C olive oil	Oregano1
1 C grated Parmesan	4*Tbsps* chopped onion

First Adaption—Basic

1. Start boiling a big pot of water.
2. While the water boils, squeeze-dry the water out of the tuna and mix it with olive oil and a dash of dried oregano.[125]
3. Simmer the above for a couple of minutes to create a sauce.
4. When the spaghetti is ready, drain and oil it.
5. Combine the pasta and sauce in the dry, simmering pot.
6. Dump the noodles on a hot serving plate.

125 Cats love tuna juice.

Second Adaption—Umami Trigger

In step **3** of **First Adaption**, add the tomato paste and another sprinkle of red pepper flakes.

Third Adaption—Full Tomato[126]

Sauté the onion in olive oil until transparent

In step **3** of the **First Adaption,** add the onion and 1 C of *Basic Tomato Sauce.*

Fourth Adaption—Full Tomato and Cheese

Grate the cheese and set it aside.

In step **3** of the **First Adaption**, add the *Basic Tomato Sauce.*

Then, use butter instead of oil after draining the pasta and mix in the cheese before adding the basic sauce.

Recapitulation

We use tomato paste or *Basic Tomato Sauce* to flavor the tomato. If we prefer the forbidden cheese, we use butter instead of oil.

126 Our version of *(Bugialli's recipe for Spaghetti and Canned Tuna, Bugialli G., The Fine Art of Italian Kooking, 1980, p. 74)* doesn't have any forbidden cheese but includes onion.

360. Frutti Di Mare

Seafood Spaghetti

Frutti Di Mare with Tomato and Sausage

This *Fruit of the Sea* is complex. It combines clams, shrimp, or lobster with sautéed prawns. If that's not enough, we make it Garbagé™ by including sausage, something for everyone.[127].

Ingredients

Main Dish for 8	2 Tbsp of tomato paste
1 lb package of spaghetti	Italian Sweet Sausages
1/2 C of olive oil	Fresh clams
2 cans of **SNOW'S** minced clams with juice	Shrimp
1 tsp of oregano	Rock Lobster tails
6 cloves of minced garlic	Red pepper flakes

127 Garbagé™ is a registered culinary concept in which excessive ingredient combinations confuse and disturb the palate.

Method

1. Make the spaghetti sauce. Sauté the garlic and red pepper flakes in olive oil until the garlic turns pale yellow.
2. Add a hint of oregano. Stir in the tomato paste, dissolved in an equal volume of water, until the sauce turns red.
3. Dump the canned clams into the sauce, bring it to a boil, and remove the saucepan from the fire.Prepare the fresh clams described in *Linguine and Clams with the Real Stuff;* if you are lavish, prepare *Lobster Tails Sous Vide.*
4. Now assemble the dish. Mix a spoonful of sauce with the spaghetti and place the spaghetti on a heated serving plate. Depress the noodles in the center and fill the depression with shrimp.
5. Surround the mound with alternating piles of clams, lobster tails, and any remaining shrimp.
6. If this dish is the only entrée, decorate it with roasted Italian Sweet Sausage, one per guest if most are pigs. Otherwise, figure ½ sausage per guest.

At the table, pour another ladle of sauce over the seafood.

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Fresh Pasta

Roiling Fresh Pasta

361. Fettuccine

Drying Fresh Pasta on Noodle Drying Apparatus

Noodle Ingredients

We established the following proportions for a pasta roller.

Noodle Proportion Table

Type	Flour	Eggs	Water	Oil	Roller Setting	Cutter Setting
Lasagna	1 C	11/4	0	1/4 tsp	2nd to last	Fine
Fettuccine	1 C	11/4	0	1/4 tsp	Last	Fine
Kugel	1 C	11/4	0	1/4 tsp	3nd to last	Rough
Kreplach	1 C	11/4	0	1/4 tsp	2nd to last	Medium
Noodles	1 C	11/2	0	1/4 tsp	2nd to last	Rough
Tortellini	1 C	11/4	0	1/4 tsp	2nd to last	Medium
Trenette	1 C	0	0.4 c	1.0 tsp	2nd to last	Rough
Big Pye	1 C	13/4	0	1/8 tsp	Hand Rolled	Medium

Method

1. Dump the flour into a stainless steel bowl, make a depression in the center, and add the liquids.
2. Incorporate the flour into the liquid with your index finger moving in a circular motion until fully combined.
3. Remove the ball and knead it on a floured surface until the wad

holds together.

4. Clean the bowl, sprinkle in flour, and return the ball; cover the bowl with a damp dishtowel and let the dough rest for 1 hour.
5. When ready to roll, grab 1 handful dough, feed the roller, and roll it through the machine's thickest setting.
6. Fold the clump together, rotate it 90 degrees, and roll again. Continue until the sheet is smooth.
7. Flour one side if necessary to prevent the dough from sticking to the rollers. It is essential that when you roll, the pasta is under tension.
8. If you have short arms, reconsider this dish.
9. Reduce the thickness setting, two notches at a time, until you reach the thickness for your dish. For the final roll, feed the roller twice.
10. Dry the sheets on the back of your dining room chairs, provided you do not clean them with **MURPHY®** Oil So ap Wood Cleaner.
11. But do not wait until the noodles are brittle. They will break when cut.
12. Cut the noodles and re–drape them on the backs of the chairs to dry.
13. When partially dry, collect the noodles, coil them, place them onto floured dishtowels, and cover them until ready to bo..

Spinach Pasta

Use the proportions in the *Noodle Ingredients Table,* add 1⁄4 cups of squeezed dry spinach for each cup of flour, and increase the cutter setting one notch thicker.

Red Pasta

Use the proportions in the Noodle Ingredients Table and add 1 tablespoon of beet juice for each cup of flour. Also, change the cutter setting one notch thicker.

Kookbook Cookbook Confidential

Fettuccine Alfredo Day

February 7th

Fettuccine Alfredo Day

Menu

Click for Rolling

The Great American Shrimp Cocktail

Tomato and Olives on a Toothpick

Toast Alfredo

Italian Tricolored Flag Salad

Intermezzo

Toast: Gleymeia

Alka Seltzer Fizzzzzzz

Dessert

Baked Alaska

Coffee Practique

It is hard to read a book that is always wrong.

362. Fettuccine Alfredo

Noodles in the Pan

So, they say:

Alfredo di Lelio, an Italian restaurateur, created Fettuccine Alfredo in 1908. After Alfredo's wife had given birth to their first son that year, she stopped eating. He made a special noodle, cheese, and butter dish out of love to encourage her to eat. She liked it so much that she thought he should put it on the menu at his restaurant in Rome. The word traveled worldwide. It is one of the most popular pasta dishes in America. So, they say.

But, if you examine cookbooks from the last two centuries, there are many recipes for butter, cheese, cream, and "mixed in the pan" sauces with pasta.

We have rave reviews after anyone eats our fettuccine. Interestingly, unlike most recipes, we do not use complex cheese mixtures or include other distracting ingredients, but we still get the reviews. We use only fine Parmesan, fresh cream, butter, and nutmeg. Nor do we add garlic, which is disgusting and ruins this classic dish. That of which would be unbelievable!

Ingredients

1 C of flour for two	Start with 1/2 pt of cream per c of flour, or more
Fettuccine Noodles	Start with 3/4 of a C of five year old Stravecchio per C of flour, or more
Start with 1 Cube of unsalted butter per c of flour, or more	Nutmeg kernels

Method

1. Make Fettuccine Noodles with a pasta machine.

2. Although delicate fettuccine is a testament to your greatness, do not overstep your ability; restrict the rolling to next to the last stop of the pasta machine, rolling through that setting twice.
3. Dry the noodles by hanging them on the back of your dining room chairs, ensuring they touch wood not cleaned with **FABULOSO**.
4. Make a double boiler with a nonstick wok and the pasta pot.
5. Melt the butter over steam in the wok while the noodles kook. Have heavy whipping cream within grabbing distance and at room temperature.
6. Boil the noodles al dente. It takes seconds, but you must test. With your gigantic, slotted spoon, pick up the noodles, shake them, and place them in the wok. But where is that gigantic spoon?
7. Add the butter to the wok and mix well; add cream, the quantity you will learn by experience. But remember, noodles refuse to swim in cream.
8. When the cream has the viscosity of a light bechamel, stop cooking.
9. Stir in grated Parmesan until melted.
10. Season with nutmeg.

Serve individually on hot plates. The guest will be polite and wait until we serve all the guests. But our chorus says, Mangia!

Kookbook Confidential

LaffingBird's 90th Birthday

August 21, 2028

The King of Fettuccine is LaffingBird's, favorite fettuccine dish. There is a unique alchemy when we mix butter and cheese with white truffle. LaffingBird relates that first experience with the dish at a restaurant many years ago when the price of Alba white truffle was within reach. We will make it again for him at his 100th Birthday.[128]

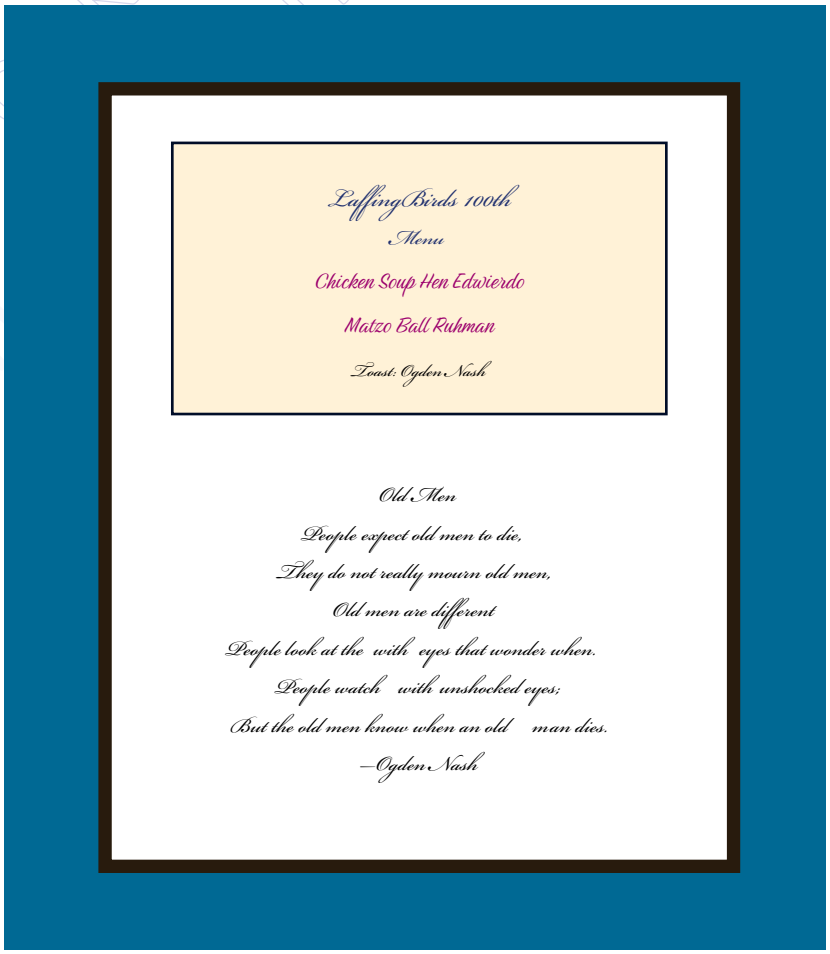
128 The price of white Alba truffles fluctuates with the market. Expect to pay between $400 to $800 per ounce. Our rule of thumb is $20 per grate.

363. The King of Fettuccine

Noodles and Cheese with White Specks

LaffingBird's 100th Birthday

August 21, 2038



Ingredients

Fettuccine Noodles	White truffle
Stravecchio	Nutmeg
Butter	

It is hard to read a book that is always wrong.

Method

1. If you stupidly bought a black truffle, throw the deplorable thing on the floor in disgust. Quietly collect your wits, gather up the truffle, and make The Prince of Fettuccine, which uses it.
2. But do not be stupid again–boil it first.
3. You are not stupid. You bought white truffles and Stravecchio, proving you are a **Savant of Fettuccine.**
4. That said, make fettuccine with butter and cheese and a hint of nutmeg.

At the table, LaffingBird grates two strokes of fresh white truffle on the top of each serving; then, he serves the next guest.

364. The Prince of Fettuccine

Noodles with Black Spots

If we buy black truffles instead of white, we're such fools. Still we will make the fettuccine this way.

Ingredients

Fettuccine Noodles	Black truffle
Stravecchio	Nutmeg
Butter	

Method

Pretend you are making the *The King of Fettuccine.* But rip off a part of the butter to seep thin slices of the truffle.

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Mix in the black truffle slices, after step **3** in *The King of Fettuccine.*

Now, when serving, we ask each guest if they want nutmeg. When affirmative, with aplomb, we pull out our Imitation-Silver-Stainless-Steel-Nutmeg-Grater and grate two strokes over the noodles.

365. Fettuccine with Butter and Cheese

Noodle with Butter and Cheese

Although we are out of Alba white truffle, this is how we would make fettuccine.

Ingredients

Fettuccine Noodles	Butter
Stravecchio	Nutmeg

Method

1. Pretend you are making *The King of Fettuccine* without truffle.
2. In the kitchen, mix in grated nutmeg.

When serving, we ask each guest if they want nutmeg. If they say yes, pull out our Imitation-Silver-Stainless-Steel-Nutmeg-Grater, and with aplomb, we pretend we are grating nutmeg.

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366. Fettuccine and Prosciutto Alfredo Style

Noodle and Ham

We do not have Stravecchio. Who knows what we have, damn that chiseling Cheesemonger. But we have prosciutto and cream.

Ingredients

Alfredo Sauce	Prosciutto

Method

1. Cut a slice of prosciutto into 0.35 inch squares or 9.29-millimeters. Since it's only for kooking, be loose and use 1⁄3 inch or 9.3 millimeter squares.
2. Sauté them in the butter using the method described by *Fettuccine Alfredo* using *Alfredo Sauce* but omitting nutmeg.
3. Serve.

Kreplach

Rabi Kramer certifies that the *Kreplach* recipes herein use fresh, flavorful chicken instead of the boiled-out flavorless chicken in the filling and fried in *Schmaltz* instead of butter.

367. Kreplach Dough

Won Ton

Ingredients

Quantities per c of Ap-Flour 1 1⁄2 eggs	1 tsp of grapeseed oil

It is hard to read a book that is always wrong.

Method

1. If you are a skilled roller, 1 cup of flour makes a dozen Kreplach, but if you are unskilled, 1 cup makes 1.
2. Alternatively, prepare the Kreplach dough as *Noodle Dough.*
3. Refer to YouTube for guidance on rolling, cutting, and stuffing the dough.

368. Cheese Kreplach Horwitz Style

Cheese Dumplings

LaffingBird's mother always looked for the "Right Kind" of farmer's cheese. So, now, too, LaffingBird makes *Cheese Kreplach Horwitz Style*. To be remembered, we, too, must find the "Right Kind" of cheese and avoid mixing it with cream cheese, sour cream, or other gooey additives. We allow our taste buds to acclimate to the dry cheese, and only then do we meet delicious Kreplach.

Ingredients

Makes 2 dozen Kreplach	Filling
2 C of *Kreplach Dough*	2 C of farmer's cheese[129] 1 egg yolk

Method

1. Review the dough rolling and cutting procedures on the Web, but ignore their recipes.
2. Make *Kreplach Dough.*
3. Roll out the sheet and cut them into 3 inch squares.
4. Put a teaspoon of filling on each and fold them, making the traditional triangle.

129 Amish Country Hoop Cheese is a superior substitute for supermarket farmer's cheese.

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5. Boil the *Kreplach* until soft.

We dump these Cheese Kreplach in soup or fry them in light oil until crisp and serve them dry.

369. Kreplach Alfredo

Cheese Dumplings

Kreplach Alfredo is our Yiddish take on *Tortellini Alfredo.*

Ingredients

Makes 2 dozen Kreplach	**Filling**
2 C of *Kreplach Dough*	1 1/2 C of dry ricotta
Alfredo Sauce	1/2 C of Parmesan cheese
	1 egg yolk
	Nutmeg

Method

1. Make kreplach as specified in *Kreplach Dough* using the above filling/
2. Douse them with *Alfredo Sauce* but omit nutmeg.

We serve these ersatz things on a hot plate, and with aplomb finish them with grated nutmeg at the table. If a Kook has made the sauce, unauthorized, with nutmeg, we preform an ersatz ceremonial grate.

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370. Beef Kreplach

Beef Dumplings

We would not go out of our way for *Beef Kreplach,* but we would if we had leftover raw beef and could skip chicken shopping. Of course, we always have *Schmaltz* handy. No problem!

Ingredients

Makes 2 dozen kreplach	Filling
2 C of *Kreplach Dough*	1/2 lb of raw beef chuck
	1/2 of a yellow onion
	Schmaltz

Method

Substitute beef for the chicken in *Chicken Kreplach*.

We dump the Beef Kreplach in soup or fry them in *Schmaltz,* yes *Schmaltz,* until crisp, serving them dry.

371. Chicken Kreplach

Chicken Wonton

We proudly demonstrate our unique Two-Hand Kooking Technique when guests persist in hovering over us in the kitchen.

Ingredients

Makes 2 dozen *Chicken kreplach* 2 C of *Kreplach Dough*	**Filling** 1 raw chicken breast *Schmaltz*

Method

1. After reviewing the dough rolling and cutting procedures on the Web, ignore them and use the methods herein.
2. Using your left hand, sauté a chicken breast in *Schmaltz,* including the light meat.
3. Using your right hand, chop the onions.
4. With both hands, bone and skin the chicken, then mince everything.
5. You remembered you didn't add an egg binder for this dish—did you?
6. Apply the master touch by adding more fat. Yes, more fat.
7. Make the Kreplach Dough, cut out 3 inch squares, and put a teaspoon of filling on each.
8. Fold the dough, making the traditional triangle.
9. Boil the kreplach until soft.

We dump the Kreplach in soup, or fry them in fat until brown, serving them dry.

372. Ersatz Veal Krepach

Dumplings

We look the other way when claiming Veal Kreplach are kosher potstickers.

Ingredients

Makes 2 dozen Kreplach	Filling
2 C of *Kreplach Dough*	1 C of minced chicken
	1 C of minced pork
	1/2 of a sliced yellow onion
	1 Tbsp of gelatin
	Fat

Method

1. Start the sous vide of the chicken breast and veal at 138°F for 2 hours.
2. Dissolve the gelatin in water.
3. When the meat is ready, cube it and sauté it with the onion and **fat** until the onion is translucent.
4. Mince everything and mix that everything with the dissolved gelatin.

Serve dressed with *Basic Tomato Sauce without that Bewitched Garlic* as an entrée, fried in fat, stuck on a stick as an appetizer, or served in soup.

C

373. Potrepellers

Dumpling hors d'oeuvres

Potrepellers, aka *Kreplach on a Toothpick,* are Jewish hors d'oeuvres that we fry instead of steaming like potstickers. Chinese potstickers are inferior to potrepellers because they do not repel!

Ingredients

Makes 2 dozen Kreplach	Filling
2 C of *Kreplach Dough*	2 C of minced chicken
Kosher salt	2 C of minced pork
Schmaltz	1/2 of a sliced yellow onion
	1 Tbsp of gelatin
	Fat

Method

1. You make Kreplach on a Toothpick by making the kreplach with the above stuffing and then frying them in *Schmaltz* until they are crisp.
2. Place them on paper towels and salt, and jab each one with a toothpick.

Kreplach on a Toothpick is compulsory at a Manischewitz-drinks-only party.

374. Kreplach Ruben

My-my

Kreplach Ruben is a *KookBook* first! We top Rubenesque kreplach with Rye Breadcrumbs, mimicking a corned beef sandwich on rye.

Ingredients

Makes 2 dozen Kreplach Rubins	Filling
2 C of *Kreplach Dough*	1 C of chopped Swiss cheese
Topping	2 C of chopped corned beef
¼ C of *Rye Breadcrumbs*	1 Tbsp of oil
Russian Dressing	

Method

1. Mince the corned beef and cheese.
2. Add 1 teaspoon each of *Russian Dressing* and sauerkraut.
3. Stuff the kreplach with this filling and boil until tender.
4. Spray with diluted deli mustard and sprinkle with the *Rye Breadcrumbs.*

We instruct the Crostini Appetizer Server to offer guests a glass of seltzer, mustard, and a napkin.

Lasagna

375. Lasagna Squares

Lasagna Noodles

Fresh pasta lasagna takes hours to prepare. If we start kooking at 4 am, dinner will be on the table at 10 pm, unacceptable. Also, the orchestration confiscates every inch of kitchen counter space, which blocks the preparation of the other party dishes. Another disgrace comes from an Italian aficionado of noodles who will notice that we use a pasta machine, which to him is unacceptable. However, we use the device because it shortens the preparation time by one percent and gives guests a look of authenticity, which it does not.

A delicious lasagna is perfect for a party. Once made, we pop it into the oven and serve it at dinnertime. The deliciousness of our lasagna compared to what they expected would surprise discerning guests.

We can make a lasagna taste good with store-bought noodles, but it will not be delicate. However, we remain unsure whether delicate is better than snobbery regarding good taste.

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We won't make the complex lasagna described anymore until we have a custom house with a 2000-square-foot commercial kitchen and living quarters for two kooking slaves.

The table cells' colors, depicted in the description table, represent the layer pasta type. Also, the cell colors are in a quilt-like pattern.

The American Quilting Association and Hen LaffingBird approve these tables.

Ingredients

Lasagna Noodle Dough *According to the Noodle Ingredients Table*	Ice water bath

Method

1. When you make the noodle dough with color, consult *Noodle Ingredients* for adding beet juice and spinach as a coloring agent.
2. The preparation method uses the pasta machine to make long, 5 inch wide rectangular noodles that cover the bottom of the lasagna casserole and up the sides.
3. When the sheets of pasta are semi-dry, cut the noodles into 4 by 5 inch pieces and flute them with that rolling thingamajig,[130] something Bugialli does not do. Ha.
4. As mentioned above, working space is a problem. So, plan and erect a card table in the closest room near the kitchen to make a separate Lasagna Pasta Drying Station. A sewing room is perfect.
5. Layer the pasta squares on floured tea towels until ready to boil, whereby you boil them until they float.
6. Skim them, thrust them in an ice bath to squelch kooking, and place them on damp tea towels awaiting their use.

130 We flute the edges to prevent lasagna seam–bulge, a condition historically overlooked but deeply resented by non–Kooks (including Bugialli, who feigned indifference yet never addressed the problem directly). This oversight was formally acknowledged at the ISTS (International Second Triennial Symposium) on Pasta Integrity, Palermo, 1998.

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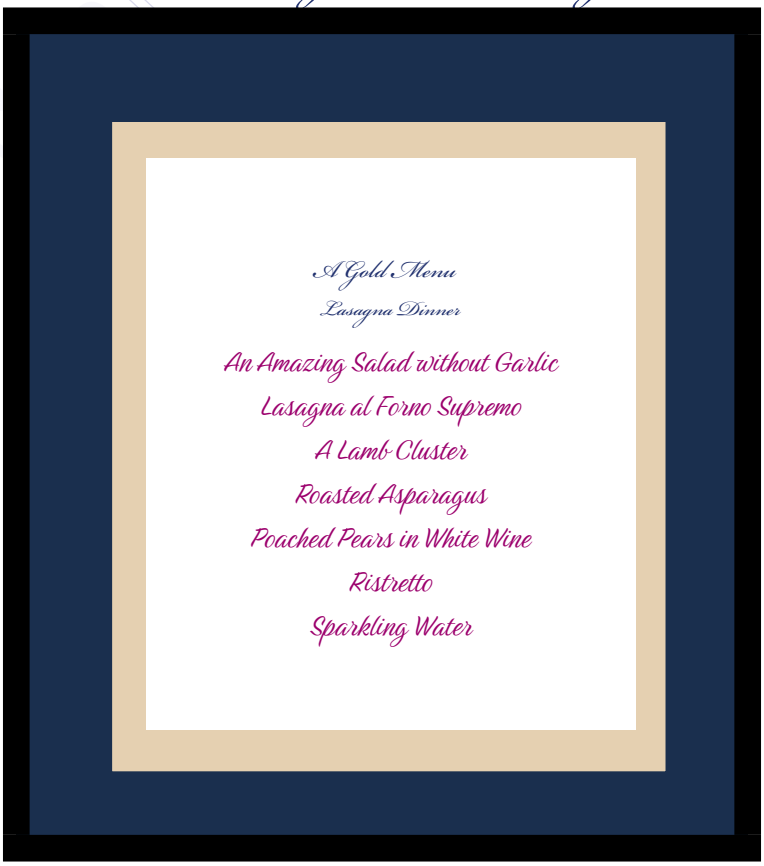
7. When making the lasagna, place the long end of a piece against the side of the casserole. Each piece is perpendicular to the pan. Do this around the pan. This technique allows the pasta to cover the top, as described in the following lasagna recipes.
8. Cover the bottom with more pieces. Build up your lasagna with alternating layers of filling and overlapping 4 inch by 5 inch pieces to seal the layer.
9. After the last layer, fold the overlapping bottom pieces over the top.

When Lasagna is Not Enough



376. Classic Lasagna à Forno

Lasagna à la Ferrares

Classic Lasagna à Forno is our go-to lasagna. It is the basis for other soft noodle lasagnas, and it has more delicate layers than a lasagna made with thick packaged noodles.

This recipe is appealing because it uses alternating green and regular pasta layers with three contrasting fillings: *Lasagna Meat Sauce, Béchamel,* and *Lasagna Cheese Sauce.*

We base this lasagna on *Bugialli (Bugialli G., The Fine Art of Italian Kooking, 1980, p. 189).*

Ingredients

Lasagna for 12	1 C of *Béchamel*
Lasagna Squares made with 2 C of flour	3 C of grated dry mozzarella
Green Lasagna Strips using 2 C of flour	1 C of grated Parmesan
1 1/2 C of *Lasagna Meat Sauce*	Butter

Method

1. Make a cheese filling by mixing the mozzarella and Parmesan.
2. Use the method outlined in making *Lasagna Squares* to create the Lasagna. Follow the layering table below to build the lasagna from the bottom up.

15 Layer Lasagna Al Forno

Pasta Layer	Layer	Filling	Description
One Top Layer	1 2 3 4	Meat Sauce Plain Pasta Cheese Sauce Meat Sauce	Dab of butter Fold over the overhanging pasta from layer 14 8 T 8 T
Two Green Pasta	5 6 7	Green Pasta Cheese Sauce Meat Sauce	4x5 pasta strips 8 T 8 T
Three Plain Pasta	8 9 10	Plain Pasta Cheese Sauce Meat Sauce	4x5 pasta strips 8 T 8 T
Four Green Pasta	11 12 13	Green Pasta Cheese Sauce Meat Sauce	4x5 pasta strips 8 T 8 T
Five Bottom Layer Plain Pasta	14 15	Plain Pasta	4 x 8 pasta overhanging pasta strips Dab of Butter

3. Take the overhanging noodles from layer 14 and fold them onto the lasagna at layer 1.
4. Cover the folds with 4–by–5 inch pieces, ensuring they do not overlap. You do want to see the cheese underneath, don't you?
5. Top with dabs of butter and bake in a 350°F for 20 minutes or until the top layer is light brown.
6. Allow to cool for 10 minutes before cutting.

377. Lasagna à la Pesto

Lasagna à la Ferrares

Lasagna à la Pesto is fabulous. It is fantastic when made with fragrant homegrown basil, not the hydrogen-sped-up, bland supermarket basil in a plastic package with the roots showing.

Ingredients

Lasagna for 12	1 C of *Béchamel*
Lasagna Squares	Olive oil
2 C of *Pesto*	

Follow this challenging example, without the INTERNET, to make a 16 layer lasagna with 5 pasta layers.

16 Layer Lasagna Challenge

Pasta Layer	Layer	Filling	Description
One Top Layer	1 2 3	Pesto Béchamel Plain Pasta	Splashes of Pesto 2 T Three 4x5 pasta squares and a fold-over from hanging layer 15
Two Green Pasta	4 5 6	Pesto Béchamel Green Pasta	4 T 2 T Cover with 4x5 pasta strips
Three Plain Pasta	7 8 9	Pesto Béchamel Plain Pasta	4 T 2 T 8 T
Four Green Pasta	10 11 12	Pesto Béchamel Green Pasta	4 T 2 T Cover with 4x5 pasta strips
Five Bottom Layer Plain Pasta	13 14 15 16	Pesto Béchamel Plain Pasta Pesto	-4 T 2 T 4x8 overhanging past strips Splashes of olive oil

Method

1. When you roll the pasta, do not be a hero and use the thinnest pasta setting unless you are an expert; do not be reckless.
2. The assembly plan is to oil the bottom of the lasagna pan, followed by a splash of Pesto, and then place a layer of 4x8 pasta pieces that seal the bottom and sides.
3. The following layers are 4x5 squares that semi-seal the layer from the layer below. The top layer has 3 pasta squares on the top.
4. At layer 2, fold the overhanging noodles from layer 15 over the lasagna top, and cover the folds with 3 by 5 inch pieces that don't overlap. You want to see the cheese underneath for this lasagna.

5. Top with dabs of Pesto and bake in a 350°F oven for 20 minutes or until the top layer is light brown.
6. Let the lasagna to cool for 10 minutes before cutting.

Pesto Lasagna à la Trenette

The above lasagna made with trenette noodles instead of egg noodles is better for this lasagna, provided you pick Basil Genovese early in the morning with a bright green color. Then, make the noodles without egg but with a brush of olive oil. These trenette noodles will not obfuscate the taste of the basil. Refer to *Trenette with Pesto.*

378. Lasagna al Forno Supremo

Biggest Lasagna Yet

American Beauty Eggplant

Lasagna al Forno Supremo is Edwierdo's favorite lasagna. Although delicate, it is two Lasagna Fornos with an eggplant middle. We did not want it to be absurd, so we made plain pasta layers instead of spinach.

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There is a riveting story related to the height of this Lasagna.

One day, we ran into Shlomo, a fellow kook at a neighboring Kooking Academy. We asked him, "Shlomo, what are you doing here?" He replies, "I' am going ta build da Lasagna from the top down. We chuckled and said, "That's ridiculous." Shlomo says, "Hey, Kooks, do it the other way."

The Lasagna collapsed!

Ingredients

Lasagna for 24	1¾ C of *Béchamel*
Lasagna Squares using 8 C of flour	6 C of grated dry mozzarella
3 C of *Lasagna Meat Sauce*	2 C of grated Parmesan
7 slices of eggplant	Butter

Kkookbook Confidential

Method

30 Layer Lasagna Al Forno

Layer	Pasta Layer	Filling	Description
One **Top Layer** **Green past**	1 2 3 4 5	Butter Meat Sauce Cheese Sauce Meat Sauce Green Pasta	Dab of butter 8 T 8 T 8 T Fold overhang from 29
Two **Plain Pasta**	6 7 8	Cheese Sauce Meat Sauce Plain Pasta	8 T 8 T 4x5 pasta strips
Three **Green Pasta**	9 10 11	Cheese Sauce Meat Sauce Green Pasta	4x5 pasta strips 8 T 8 T
Four **Plain Pasta**	12 13 14	Cheese Sauce Meat Sauce Plain Pasta	4x5 pasta strips 8 T 8 T
Five	15 16	Eggplant	7 slices of Eggplant
Six **Green Pasta**	17 18 19	Green Pasta Cheese Sauce Meat Sauce	4x5 pasta strips 8 T 8 T
Seven **Plain Pasta**	20 21 22	Plain Pasta Cheese Sauce Meat Sauce	4x5 pasta strips 8 T 8 T
Eight **Green Pasta**	23 24 25	Green Pasta Cheese Sauce Meat Sauce	4x5 pasta strips 8 T 8 T
Nine **Plain Pasta**	26 27 28	Plain Pasta Cheese Sauce Meat Sauce	4x5 pasta strips 8 T 8 T
Ten **Bottom Layer**	29 30	Green Pasta Meat Sauce	4 x 8 overhanging pasta strips 2 T

1. Make a cheese filling by mixing the mozzarella and Parmesan.
2. Use the procedure outlined in the Lasagna Squares Recipe to make the lasagna. Follow the table below to build the lasagna from the bottom up.
3. Notice that the layers are plain pasta, not spinach.
4. When you reach layer 16, place the eggplant on it.

It is hard to read a book that is always wrong.

553

5. At layer 5, fold the overhanging noodles from layer 29 over the top of the lasagna. Cover the folds with 4–by 5–inch pieces that do not overlap.
6. Top with dabs of butter and bake in a 325°F oven for 35 minutes or until the top layer is light brown.
7. Cool this pasta for 15 minutes before cutting.

At cutting, we whip out our trusty Gyokucho Razor Saw from the locked pantry, and stab 2–inch pieces with a long toothpick.

379. Christmas Lasagna

Lasagna

Christmas Lasagna is a meatless lasagna with alternating red and green pasta layers.

Ingredients

Christmas Lasagna for 12	1 1/2 C of *Sautéed Spinach*
Red Lasagna Squares made with 2 C of flour	Nutmeg
Spinach Lasagna Squares made with 2 C of flour	Fontina Cheese
12 C of *Lasagna Tomato Sauce*	Olive oil

Method

1. Follow the techniques described in *Making Lasagna Squares* or check out *Lasagna al Forno (Bugialli G., The Fine Art of Italian Kooking, 1980, p. 189)* to make Spinach Lasagna.
2. Make the spinach without garlic and squeeze it dry, followed by a sprinkle of nutmeg.
3. Build the lasagna with the following layers from the bottom up:

Kkookbook Cookbook Confidential

19 Layer Christmas Lasagna

Pasta Layer	Layer	Filling	Description
One **Top Layer** **Red** **Pasta/Tomato/** **Spinach/Cheese**	1 2 3 4 5	Spinach Red Pasta Tomato Sauce Spinach Cheese Sauce	Dabs of Spinach Fold over from the overhang from layer 18 8 T 4 T 8 T
Two **Spinach** **Pasta/Tomato/** **Spinach/Cheese**	6 7 8 9	Green Pasta Tomato Sauce Spinach Cheese Sauce	4x5 pasta strips 8 T 8 T 8 T
Three **Red Pasta/** **Tomato/** **Spinach/Cheese**	10 11 12 13	Red Pasta Tomato Sauce Spinach Cheese Sauce	4x5 pasta strips 8 T 4 T 8 T
Four **Spinach Pasta/** **Tomato/** **Spinach/Cheese**	14 15 16 17	Green Pasta Tomato Sauce Spinach Cheese Sauce	4x5 pasta strips 8 T 8 T 8 T
Five **Bottom Layer** **Red Pasta/Olive oil**	18 19	Red Pasta Olive oil	4x8 pasta strips 1*Tbsps* of olive oil

4. Decorate the last layer with a dab of spinach, 3 pieces of fontina cheese, and squeezed spinach.
5. Bake the ensemble at 350°F for 20 minutes.
6. Let it cool for 20 minutes.

It is hard to read a book that is always wrong.

Christmas Eve Dinner

Original Menu

Christmas Eve Dinner

December 24, 2012

Appetizers

Eggplant with uncured as well as cured olives and other good things

Lox and Cream Cheese on Big Bagels, albeit small

Caroline's Famous Crab Dip

Petaluma Cheese Company Cheese Platter

Tomatoes and Olives and Anchovies

Prime Rib Roast

Surprise Interjection

Hosted by Bob and Nelia

Break

Salad

Get the Caesar Salad First

Roasted Green Asparagus

Ubiquitous Kasha and Special Seashells

Roasted Yams but really Sweet Potatoes

Selected Bread and Irish Butter

Festivities and Games

Desserts

Pies by Jessica

Cheesecake Caroline's Way

Maybe Other Stuff

Guests

Hen and LaffingBird

Bob and Nelia

Jessica

Anthony? Saltz Le Uomo

KiraBira LaffingBird

And

Others

Christmast Day Dinner

Christmas Day

Menu

Appetizers

Tomato & Olive on a Toothpick

Christmas Lasagna Trio

Toast: Hanmukah Bush

Soup

Ginestrata One More Time

Entré

Chicken Surprise

Arista

Revolutionary String Beans

Plain Kasha

Challah Made with Candied Fruit

Dessert

Slow Apple Pie & Philadelphia Ice Cream

Zozirushi Pannetone

Festivities and Games

Desserts

Pies by Jessica

Christmas Cookies

Cappuccino Practique

Hey Mom? How come we don't have a Christmas Tree

"Christmas is a Christian festival of Christmas lights.

It commerates the acquisition of material wealth, mainly present for children and adults.

Also, Secret Santa and before the big stuff.

Christmas Grog are important material events."

380. Christmas Lasagna Trio

Lasagnas

We make a *Christmas Lasagna Trio* for a Christmas crowd with premade noodles with excellent results.

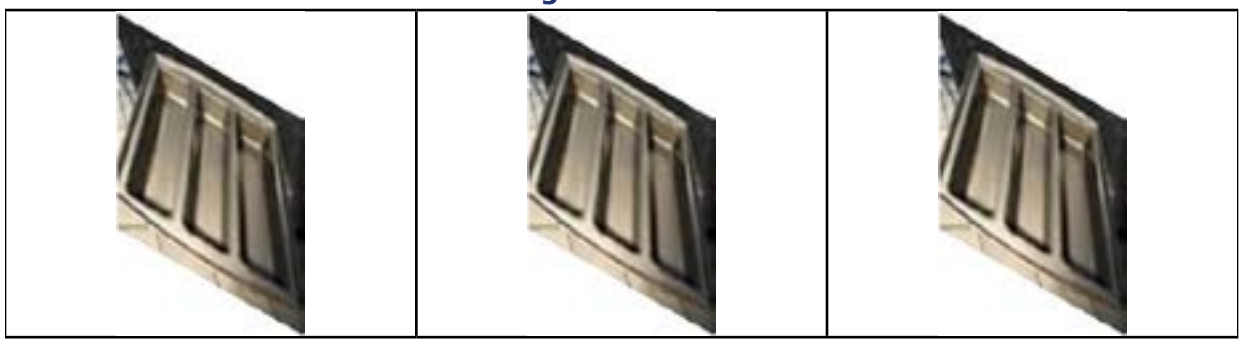
Ingredients

Christmas Lasagna for 36 3 **CHICAGO METALLIC** Lasagna Pans	2 *Neapolitan Lasagna with Store Noodles* 2 *Lasagna Al Forno with Store Noodles* 2 *Eggplant Lasagna with Store Noodles*

Required Tools

For this lasagna, you need three **CHICAGO METALLIC** Pans.

Chicago Metallic Pans



You need 2/3 of the ingredients for each section of a lasagna pan. Use the following table for a symmetrical assignment.

Lasagna Assignment Table

Pan number	Slot 1	Slot 2	Slot 3
1	Neapolitan	Al Forno	Neapolitan
2	Eggplant	Neapolitan	Eggplant
3	Al Forno	Eggplant	Al Forno

It is hard to read a book that is always wrong.

Method

1. Make 9 lasagnas using 3 pans, as stated in the assignment table above.
2. You need two–thirds of the ingredients for each section of a lasagna pan. Use above table for a symmetrical assignment.
3. Bake the ensembles at 350° for 20 minutes or until brown on top.
4. Arrange the three lasagna groups on a 16×16–inch platter, forming a 3×3 display for the 9 lasagnas.
5. Allow this platoon to cool for 30 minutes.

381. Neapolitan Lasagna with Cheese Sauce

Lasagna

Ciel Barbata, Patrizia's mother, doesn't like ricotta, so LaffingBird made lasagna without it when she visited.

Ingredients

Lasagna for 12	2 C of *Basic Tomato Sauce*
Green Lasagna Squares using 4 C of flour	2 C of *Lasagna Cheese Sauce*
1/2 C of strangled spinach	
Olive oil	

Method

1. Make the tomato sauce.
2. Simmer to reduce it to 1 cup, making it as thick as toothpaste.
3. Make the lasagna using the procedure in *Noodle Squares*.
4. Layers **1** and **15** include *Tomato Sauce, establishing an artistic* symmetry.
5. Build the lasagna from the bottom up according to the following table.

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15 Layer Neapolitan Lasagna

Pasta Layer	Layer	Filling	Description
One Top Layer Tomato/Pasta	1 2	Tomato Sauce clumps and olive oil Green Lasagna Noodles	2*Tbsps* sauce Cover with the Overhang from layer 14
Two Cheese/Tomato/ Pasta	3 4 5	Cheese Sauce Tomato Sauce Green Lasagna Noodles	Dollops 8 T Cover with 4x5 noodles
Three Cheese/Tomato/ Pasta	6 7 8	Cheese Sauce Tomato Sauce Green Lasagna Noodles	8 T 8 T Cover with 4x5 noodles
Four Cheese/Tomato/ Pasta	9 10 11	Cheese Sauce Tomato Sauce Green Lasagna Noodles	8 T 8 T Cover with 4x5 noodles
Five Bottom Layer Cheese/Tomato/ Pasta/Olive oil	12 13 14 15	Cheese Sauce Tomato Sauce Green Lasagna Noodles Tomato Sauce	8 T 8 T Cover with 4x8 noodles 1 T

6. Bake the ensemble at 350° for 20 minutes.

7. Allow to cool for 20 minutes.

382. Neapolitan Lasagna with Ricotta

Lasagna

The Lasagna that Ciel dislikes!

Ingredients

Lasagna for 12	A 16 ounce pack of ricotta
Green Lasagna Squares using 4 C of flour	1 C of Parmesan
1/2 C of strangled spinach	Butter
2 C of *Basic Tomato Sauce without that Lousy Garlic*	Nutmeg

Method

1. Drain the ricotta and mix it with grated Parmesan.
2. Make the tomato sauce and simmer to reduce it to 1 cup.
3. Sauté the spinach in butter.
4. When cool, squeeze it with your fist to strangle the moisture from it.
5. Season with grated nutmeg.
6. Make the Lasagna noodles using the procedure in *Lasagna Squares.*
7. Build the lasagna using the following table as a guide:

17 Layer Neapolitan Lasagna

Pasta Layer	Layer	Filling	Description
One Top Layer Butter/Cheeses/ Tomato/Pasta	1 2 3 4 5	Butter Spinach Tomato Sauce Green Lasagna Layer Parmesan-Ricotta	Dabs of butter 4*Tbsps* seasoned with nutmeg 4 T Cover with overhang from layer 16 6 T
Two Cheeses/ Tomato/Pasta	6 7 8	Tomato Sauce Green Lasagna Layer Parmesan-Ricotta	4 T Cover with 4x5 in. squares 6 T
Three Cheeses/Toma-to/Pasta	9 10 11	Tomato Sauce Green Lasagna Layer Parmesan-Ricotta	4 T Cover with 4x5 in. squares 6 T
Four Cheeses/ Tomato/Pasta	12 13 14	Tomato Sauce Green Lasagna Layer Parmesan-Ricotta	4 T Cover with 4x5 in. squares 6 T
Five Bottom Layer Cheese/Tomato/ Pasta/Butter	15 16 17	Tomato Sauce Green Lasagna Layer Butter	4 T Lay 4x6 in. square with overhang Dabs of butter

6. Bake the ensemble at 350°F for 20 minutes.
7. Allow it to cool for 20 minutes.

383. Neapolitan Lasagna with Spinach

Lasagna

Neapolitan Lasagna with Spinach does not use pasta with infused spinach; instead, it has layers of squeezed dry spinach.

When we are lazy, we make Spinach Lasagna with a mere 26 layers. For this simple creation, we fused Italian and Jewish cuisine by inserting a Polish mushroom layer in the middle of the lasagna. Unfortunately, this

lasagna does not have the ***SEAL OF CIEL***[131] for acceptability.

Ingredients

Lasagna for 12	1 1/2 C of squeezed dry spinach
Lasagna Squares using 4 C of flour	2 C of *Basic Tomato Sauce without that Lousy Garlic*
2 C of ricotta	1/2 oz of dried Polish mushrooms
1/2 C Caciocavallo Romano	2 Tbsp of olive oil
3 C of shredded mozzarella	Nutmeg
1 C of grated Parmesan	
1 egg	

Method

1. Rehydrate the Polish mushrooms.
2. Sauté the spinach in olive oil, and when cool, squeeze it dry, season with nutmeg, and reserve.
3. Make the Ricotta Mixture by combining the ricotta, Romano, and egg.
4. Make the Mozzarella Mixture by combining mozzarella and Parmesan.
5. Use the procedure in *Lasagna Noodle Squares* to make the pasta strips. Then, build the lasagna from the bottom up using the following table as a guide:

131 The Seal of Ciel is granted by the Ciel Academy of Stratified Gastronomy to dishes meeting standards of symmetrical lamination. This lasagna was found noncompliant.

26 Layer Neapolitan Lasagna

Pasta Layer	Layer	Filling	Description
One Top Layer Tomato Clumps/ Olive Oil/Pasta	1 2	Tomato Sauce clumps and olive Oil Plain Pasta	2*Tbsps* sauce Cover with the Overhang from layer 24
Two Pasta/Two Cheeses/Spinach Tomato	3 4 5 6 7	Mozzarella Mixture Spinach Mixture Ricotta Mixture Tomato Sauce Plain Pasta	1 C 1/2c 4 T 1/2c Cover with 4x5 Noodles
Three Pasta/Two Cheeses/Spinach Tomato	8 9 10 11 12	Mozzarella Mixture Spinach Mixture Ricotta Mixture Tomato Sauce Plain Pasta	1 C 1/2c 4 T 1/2c Cover with 4x5 Noodles
Four Pasta/Mushroom	13 14	Mushroom Mixture Plain Pasta	1 C Cover with 4x5 Noodle
Five Pasta/Two Cheeses/Spinach Tomato	15 16 17 18 19	Mozzarella Mixture Spinach Mixture Ricotta Mixture Tomato Sauce Plain Pasta	1 C 1/2c 4 T 1/2c Cover with 4x5 Noodles
Six Pasta/Two Cheeses/Spinach Tomato	20 21 22 23 24	Mozzarella Mixture Spinach Mixture Ricotta Mixture Tomato Sauce Plain Pasta	1 C 1/2c 4 T 1/2c C0ver with 4x8 Overhanging Noodles
Bottom of Pan Olive Oil	25 26	Olive Oil	1 T

6. Bake the ensemble at 350° for 20 minutes.
7. Allow it to cool for 20 minutes.

Our master Il Decoratore di Cibo performs a Lasagnaectomy with a number 10 surgical blade and inserts hardwood oak toothpicks into each dissected section.

LACR AI132

Lasagna with Store Noodles

384. Lasagna Al Forno with Store Noodles

Lasagna

Lasagna Al Forno with Store Noodles is our fast lasagna. It's not as delicate as *Classic Lasagna Al Forno,* but it still has three fillings: *Lasagna Meat Sauce, Béchamel,* and cheese.

But the recipe deviates from the American style Lasagna Al Forno because we make it with alternating green and plain pasta layers instead of alternating plain pasta layers.

Ingredients

Lasagna for 12	3 C of grated dry mozzarella
1 package of boxed Lasagna	1 C of grated Parmesan
1 1/2 C of *Lasagna Meat Sauce*	Green food dye
1 C of *Béchamel*	Butter

132 Lasagna Cutting Room

Method

1. Make a cheese filling by mixing the mozzarella and Parmesan.
2. Boil the noodles, drain them well, then separate them into two portions.
3. Mix one batch with green food dye, leaving the other alone.
4. Both batches will sit in the water for 5 minutes, drain, and cover until needed
5. Build the Lasagna from the bottom up, according to the following table:

12 Layer Lasagna Al Forno

Pasta Layer	Layer	Filling	Description
One Top Layer Green Pasta	1 2 3 4	Butter Layer Green Pasta Meat Sauce Cheese Filling	Dab of butter Lay overlapping green pasta segments 8 T 8 T
Two Plain Pasta	5 6 7	Plain Pasta Meat Sauce Cheese Filling	Lay overlapping plain pasta segments 8 T 8 T
Three Green Pasta	8 9 10	Green Pasta Meat Sauce Cheese Filling	Lay overlapping green pasta segments 8 T 8 T
Four Bottom Layer Plain Pasta	11 12	Plain Pasta Butter	Lay overlapping plain pasta segments Dabs of butter

6. Drape layer 11 noodles atop layer 2, then top with 4x5 inch pieces, ensuring no overlap. You want to see the cheese underneath. But, on the lower layers, overlap the segments to seal the layers.
7. Top with dabs of butter and bake in a 350°F oven for 20 minutes or until the top layer is light brown.
8. This lasagna takes 10 minutes to cool before cutting.

It is hard to read a book that is always wrong.

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385. Neapolitan Lasagna with Store Noodles

Lasagna

The fastest way to make a Neapolitan Lasagna is to use store noodles. However, we use food dye, or green packaged lasagna noodles when they are unavailable.[133] The other choice is to skip having green noodles, the hallmark of Neapolitan, and use the noodles straight from the box. If anyone asks, we call it Neapolitan because it has only a dab of spinach on top.

Ingredients

Lasagna for 12	2 C of *Lasagna Cheese Sauce*
1 package of lasagna noodles	2*Tbsps* of olive oil
1/2 C of strangled spinach	Green food dye
2 C of *Basic Tomato Sauce without that Lousy garlic*	Oregano
	Basil

Method

1. Boil the Lasagna noodles 2 minutes short of the package's recommendation.
2. Drain most of the water.
3. Soak the noodles in green food dye.
4. Make the *Tomato Sauce.*
5. Season the sauce with dried oregano and basil.
6. Make the *Lasagna Cheese Sauce* and the strangled spinach seasoned with a sprinkle of nutmeg.
7. Make the lasagna with the following layers from the bottom up:

133 The use of green food dye qualifies as color–adjusted authenticity under provisional LACR guidelines, Appendix B, pending basil verification.

14 Layer Neapolitan Lasagna

Pasta Layer	Layer	Filling	Description
One Top Layer Olive oil/Cheeses/ Tomato/Pasta	1 2 3 4 5	Olive oil Spinach Tomato Sauce Green Lasagna Layer Lasagna Cheese Sauce	A few drops of olive oil 4*Tbsps* seasoned with nutmeg 4 T Cover with overlapping green lasagna segments 8 T
Two Cheeses/Tomato/ Pasta	6 7 8	Tomato Sauce Green Lasagna Layer Lasagna Cheese Sauce	8 T Cover with 4x5 in. squares 8 T
Three Cheeses/Tomato/ Pasta	9 10 11	Tomato Sauce Green Lasagna Layer Lasagna Cheese Sauce	8 T Cover with 4x5 in. squares 8 T
Four Bottom Layer Cheese/Tomato/ Pasta/Olive oil	12 13 14	Tomato Sauce Green Lasagna Layer Olive Oil	8 T Lay 4x8 in. squares with over- hanging pasta A few drops of olive oil

8. Bake the ensemble at 350°F for 20 minutes.

9. Cool for 20 minutes.

386. Eggplant Lasagna with Store Noodles

Lasagna

We make *Eggplant Lasagna with Store Noodles* when we don't have time to make it with fresh noodles. Notice that this Lasagna uses a tomato sauce made with garlic.

Ingredients

Lasagna for 12	12 slices of eggplant cut 3/8 inches thick
1 package of Lasagna Noodles	2 *Tbsps* of olive oil
2 C of *Basic Tomato Sauce*	Oregano
2 C of *Lasagna Cheese Sauce*	Basil

Method

1. Boil the lasagna noodles 1 minute less than the time recommended on the package.
2. Make *Basic Tomato Sauce* and Lasagna Cheese Sauce.
3. Rub slices of eggplant with olive oil and bake for 30 minutes, turning once. The juice must ooze from the eggplant.
4. But wait! Anybody can make the eggplant that way.
5. Since you are not spending the day making fresh noodles, make the eggplant the best way. Spend only 2 hours and set up the charcoal BBQ, not gas, to kook the eggplant; that's the best flavor for eggplant. We learned this from LaffingBird's friend, Giovanni Fahid.
6. When done, rub the oiled pieces and char them over the charcoal fire, and forget the oozing.
7. Excuse me, oh wait again. You did not have charcoal, so you had to spend 2 more hours shopping for charcoal, not briquettes. You spent 4 hours on the charcoal and another hour preparing. A total of 5 hours. And this, so you would not monopolize the day making eggplant.
8. Build the lasagna from the bottom up, according to the following table:

It is hard to read a book that is always wrong.

14 Layer Neapolitan Lasagna

Pasta Layer	Layer	Filling	Description
One	1	Olive Oil, oregano,	Oregano, basil, and olive oil
Top Layer	2	and basil	8 T
Olive oil/Herbs/	3	Cheese Sauce Layer	8 T
Cheese/Tomato/	4	Tomato Sauce Layer	Cover with overlapping lasagna segments
Pasta		Plain Pasta Layer	
Two	5	Cheese Sauce Layer	8 T
Cheese/Toma-	6	Tomato Sauce Layer	8 T
to/Eggplant/	7	Eggplant Layer	6 slices eggplant
Pasta		Plain Pasta Layer	Cover with overlapping lasagna segments
Three	8	Cheese Sauce Layer	8 T
Cheese/Tomato/	9	Tomato Sauce Layer	8 T
Eggplant/Pasta	10	Eggplant Layer	6 slices eggplant
		Plain Pasta Layer	Cover with overlapping lasagna segments
Four	11	Cheese Sauce Layer	8 T
Bottom Layer	12	Tomato Sauce Layer	8*Tbsps*
Cheese/Tomato/	13	Plain Pasta Layer	Cover with overlapping lasagna segments
Pasta/Butter	14	Olive Oil	2*Tbsps* olive oil on the bottom of the pan

9. Bake the ensemble at 350°F for 20 minutes.

10. Cool for 20 minutes.

Matzo Lasagna

387. Matzo Lasagna

Lousy Noodles

Passover Matzo in 16 oz Box

Matzo Lasagna is a way to use up the case of 10 full 1 pound boxes of matzos that are on sale around the Passover. The 12 ounce box is usually $5.99, whereas the 16 ounce Passover box is $2.99. Thus, the cost of non-holiday matzos is 267% more than holidays.

With this bargain, we bought 10 cases to save a fortune and were fortunate to give 9 unused cases to our benefactors after the holidays.

Ingredients

Matzo Lasagna for 100	4 Tbsp of butter
6 sheets of Passover matzos	3 drops of water
6 large eggs	3 drops of catchup
1/2 pound of mozzarella	

Method

1. Whip the eggs, grated mozzarella, and water.
2. Run the matzo sheets under hot water for 3 seconds a side, not

It is hard to read a book that is always wrong.

letting them get soft, and then drain.

3. Working from the bottom of the pan, butter the bottom, layer, and place 2 matzos, followed by the butter and cheese mixture, and so forth. Continue layering until you use up the matzo sheets, finishing with a layer of butter and any remaining mozzarella.
4. Drop the decorative catchup, although omitting this step would be a grievous error.
5. Refer to the following table:

14 Layer Matzo Lasagna

Pasta Layer	Layer	Filling	Description
One Top Layer Decoration/Butter/ Cheese/Matzo	1 2 3 4	Catchup Cheese Butter Matzo Layer	3 drops of catchup Three 1 x 1 in. slices of mozzarella Dabs of butter 2 Matzos
Two Cheese/Tomato/ Eggplant/Pasta	5 6 7	Cheese Butter Matzo Layer	2 c mozzarella 1 T 2 Matzos
Three Cheese/Tomato/ Eggplant/Pasta	8 9 10 11	Cheese Butter Matzo Layer Butter	2 c mozzarella 1 T 2 Matzos 1 T

6. Bake in a 350°F oven until the cheese melts and the sauce becomes bubbly, approximately 20 minutes.
7. Cool for 10 minutes before cutting.

Noodles

388. Mrs. Cabbage and Noodles

Cabbage and Noodles

Mrs. LaffingBird

LaffingBird could never achieve the delicious taste of his mother's cabbage and noodles. He remembers she intently stared at the frypan while mixing. Now, LaffingBird understands it was the experience that taught the proper methods for kooking each ingredient.

Ingredients

4 handfuls of packaged, dry egg noodles	*Schmaltz*
1/2 head of green cabbage	Ground white pepper
1 yellow onion	

Method

1. To make authentic *Mom's Cabbage and Noodles*, you must buy **MANISCHEWITZ** Egg Noodles. Otherwise, make homemade wide egg noodles. But they won't be authentic.

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2. Boil the noodles, rinse them, and cover them with a damp dishcloth.

3. Fry the onions in *Schmaltz* while looking intently at the frypan. When the onions are translucent, add the green cabbage to the noodles.

4. Kook it until you like it.

5. Last, tweak the dish with more *Schmaltz* and white pepper.

389. Heisenberg's Delight

Cabbage and Noodles

Rare Picture of Verner Heisenberg (above) when collaborating with Sandro Demandé LaffingBird at Varna-Lab

We saw a great movie, *The Catcher Was a Spy (Lewin, 2018)*. In a scene, Werner Heisenberg, famous for Heisenberg's uncertainty principle in quantum mechanics, tells the waiter to make the *Cabbage and Noodles* with "just butter"; "just butter."

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Ingredients

Fettuccini Egg Noodles Cabbage	Just butter

Verfahren

1. Fry green cabbage in butter until you achieve the right taste.
2. Place the cabbage on one of 3 plates for each guest. You uncover one plate. If empty, you give him a second chance.
3. In both cases, when you reveal the cabbage, you instruct the other guests to check if they, too, have cabbage on a separate plate.

Tortellini

390. Our Tortellini Method

Ridiculous

Tortellini Shape

Our private Tortellinist did not teach us the correct shape as depicted above. He does not recognize our shape but we do, so there.

Tortellini Made with a Kooky Kutter

Ingredients

Pasta Dough

Method

1. Make egg pasta dough, roll it into a sheet, and cut circles with a Kooky Kutter.
2. On one half of each circle, spread 1 teaspoon filling. Fold the other half over, dampen one edge with water, and seal by pinching the ends together.
3. Lay the tortellini on a dusted tea towel, turning them every 30 minutes while drying.
4. When ready to use, boil them until tender.
5. Secretly taste one after 1½ minutes.

It is hard to read a book that is always wrong.

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391. Tortellini di Michelangelo

Tortellini

Michelangelo Buonarroti
Self Portrait[134]

The Tortellini di Michelangelo is the second–best tortellini dish we make. However, its preparation is stressful because sweetbreads are usually unavailable at ***COSTCO***, our usual meat supplier. We once found a source and thanked Bugialli for his research when making this dish *(Bugialli G., The Fine Art of Italian Kooking, 1980).*

To suit American preferences, we altered the recipe by substituting veal brains for veal sweetbreads.

134 Retrieved from the INTERNET

Ingredients

Tortellini Boiled in *Chicken Broth*	Filling	Sauce
	Veal sweetbreads or brains	Melted butter
	Veal shoulder	Fresh Sage
	Chicken breasts	A sprinkle of
	Pancetta and butter	Stravecchio Parmesan
		Nutmeg
		Black pepper

1. Blanch the veal brains for 1 minute, drain, and sauté in butter for 3 minutes.
2. Chop those brains finely and add equal weights of ground veal shoulder, chicken breasts, and pancetta.
3. Adjust this filling with butter, black pepper, and nutmeg.[135]
4. Sauté this mixture until the chicken remains just faintly pink inside.
5. **Remove** the pan from the fire without delay.
6. Make the tortellini and stuff them with this mixture.
7. Start boiling the *Chicken Broth*
8. Prepare the sauce by mixing chopped sage with melted butter.
9. Pour the sauce onto a hot serving plate.
10. Boil the tortellini in *Chicken Broth*, and using a slotted spoon, transfer them to the serving plate.

135 We confirm that raw veal brains are delicious, though we offer no further justification.

392. Later Years Recipe of Tortellini di Michelangelo

Tortellini

Self Portrait of Michelangelo's Later Years

The following is how we make *Tortellini di Michelangelo.* Who would know if it were inaccurate? At least it's the second-best tortellini we make.

Ingredients

Tortellini	Filling	Sauce
Chicken Broth	*Veal and Pork Stuffing with Pancetta*	Melted butter
Schmaltz	*Schmaltz*	Fresh chopped sage
		A sprinkle of
		Stravecchio Parmesan
		Nutmeg
		Black pepper

Method

1. Make the tortellini and stuff them with chopped meat and *Schmaltz*
2. Assemble cheese, melted butter, and sage sauces while boiling the tortellini in *Chicken Broth.*

3. Drain the tortellini, coat them with butter, and sprinkle with Stravecchio and black pepper.
4. Transfer them to the serving plate using a slotted spoon.

393. Tortellini Al Burro x 5

Tortellini

LaffingBird and Georgiana had a dinner party with friends Bruce and Julie Menn, and Jennifer Jan. Bob Singer, LaffingBird's friend, uninvited, barged in wearing a suit and a fancy tie. He sat down, and LaffingBird offered him a plate of five tortellini, the same number as the guests. LaffingBird said the price was $100 for each, and the balance due on *The Fasting Bet* was $500.

When Julie, Bruce's wife, heard this, she yelled, "Is this the Welcher?" She contemptuously threw her drink at him. Bob replied:, "I wonder if you know how expensive this tie is?" Georgianna promptly replenished Julie's wine glass. Julie did it again and threw that wine at him. Georgianna asked Bob to leave.

Tortellini Al Burro x 5 is the most straightforward tortellini treatment. It omits the cream, as the butter is fatty enough. So it is never nauseating; after an eon of tasting sauces, this remains the ultimate.

The opulent variation described below substitutes nutmeg for the white Alba truffle. An important aspect of this dish is the serving technique that requires three kooking slaves and one who is spotlessly and elegantly dressed.[136]

136 It's hard to get good slaves. We require slaves that can retain long serving instructions.

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Ingredients

The number of guests x 5 *Tortellini of Choice* 1 oz x 5 grated Vecchio Parmesan	1 oz x 5 butter Grated nutmeg

Method

1. Instruct kooking slave **Number 1** to put 3 individual serving plates in the oven.
2. Instruct him and slave **Number 2** to perform the critical step: **Number 1** will remove one tortellini from the boiling water.
3. He will summon you to check its doneness.
4. You will command the slave to boil the required number of seconds, if necessary.
5. The slave will remove the remainder of the tortellini and place them in the colander held by **Number 2.**
6. Instruct **Number 1** to shake the colander using the technique that you have acquired through years of bitter experience.
7. The tortellini are now ready for serving.
8. Tell Number 1 to don a complete arm mit and transfer the 3 hot plates from the oven onto his arm mit with **Number 2** helping balance the plates.
9. Monitor slave **Number 2,** to ensure they are working meticulously, placing five tortellini on each plate, pouring more butter, and sprinkling Parmesan.

We serve the pasta in the Italian tradition. The elegantly dressed slave **Number 3,** and **Number 1,** will march toward the guests, with **Number 3** in the lead.

Number 1 will place the hot plate in front of the guest. **Number 3,** the elegantly dressed one, asks the guest if they would like nutmeg. If affirmative, the slave invokes the *Nutmeg Protocol:* he buoyantly whips out an Imitation–Silver–Stainless–Steel nutmeg grater in the left hand, the nutmeg kernel in the right, held aloft, and grates one decisive stroke onto the tortellini. Then he says, “Perfetto.”

Then all three slaves, in chorus, bellow, “Mangia!” This utterance forces the guest to eat before the dish cools and becomes a congealed, greasy, disgusting, nauseating mess.

All three slaves return to the kitchen and repeat the procedure for the next guest.[137]

White Truffle Substitution

In the procedure above, substitute white truffle for the nutmeg. Slave **Number 3** will then whip out the Imitation–Silver–Stainless–Steel truffle grater and continue as above.

394. Tortellini Alfredo

Tortellini with Cheese Sauce

What’s Inside?

We debate whether tortellini is the same as half moon ravioli. Refer to *Our Tortellini Method.* To make large half–moon ravioli, we flute the edges of a 3–inch–diameter pasta circle, put in the filling, and fold the pasta over, sealing the morsel. If time permits, flute the edges again. This way, persuading the guest to Roll N’ Fold is easier. But we must be careful; they might yell, “I’m done!” or worse, and walk away.

137 The most honored guest is served first or last.

Ingredients

Tortellini	**Sauce**
Filling	Butter
Chopped chicken breast	*Alfredo Sauce*
Fatty pork prosciutto	Nutmeg
Bay Leaf	Chopped Italian parsley

Method

1. Chop up chicken breast and accents of sliced Italian prosciutto.
2. Sauté with a bay leaf, and when the pork is pale pink, discard the bay and add a teaspoon of butter to the mixture.
3. Make the tortellini and stuff them with the filling.
4. Once perfectly kooked, skim them off the pot, strain them, and coat them with a teaspoon of butter.
5. Prepare the dish, Alfredo Style. When ready, kook, boil the tortellini for 3 minutes, or better, taste one for doneness.
6. Dump them into a strainer and coat them with a teaspoon of butter.
7. Then, pour enough *Alfredo Sauce* on individual heated serving platters to cover the tortellini.

Spoon more sauce onto the plate and adorn with chopped parsley when serving. Serve each guest a platter. Say, do you want a grate of nutmeg?

395. Halloween Tortellini

Pumpkin Tortellini

Halloween Tortellini uses popular Halloween colors. We favor orange and black with green accents. Orange and green are easy. Pumpkin and wild arugula are excellent, but black is a challenge.

Ingredients

Makes Tortellini for 12	**Filling**
A pumpkin	2 1/2 lb of butternut squash
Decoration	Grapeseed oil
Packaged Pumpkin seeds	3 egg yolks
Wild arugula	Brandy or dry grape juice
Dried black cherries	

Method

1. Buy an ounce of zinc sulfide at your local Walmart in the back of the less–frequented alchemy department.[138]
2. After resting from the crowds, scoop the insides of the pumpkin into a large bowl. Fill the bowl with water. The seeds will float, the pulp will sulk.
3. Skim off the seeds and discard the pulp.
4. Rinse the seeds under cold water, removing any stubborn threads by hand, as if it that mattered.
5. Drain, pat dry, and proceed to roast the seeds with the grapeseed oil and salt.
6. Meanwhile, carve facial features on the Halloween pumpkin, cutting only partway through the shell. This embosses those features on the pumpkin's surface.
7. Add water to that innocuous zinc sulfide to make a paste and rub it into the pumpkin facial depressions.
8. Cut the squash into 1–inch cubes and roast with grapeseed oil until tender.
9. Remove the squash from the heat and wait until the squash cools to 150°F. Resume heating on low, and stir in the egg yolks until the mixture is 144°F, producing a velvety sauce.
10. If the eggs curdle, you messed up. Throw out the squash, and start over. After five attemps, give up.
11. Otherwise, stuff the pumpkin with the squash.

138 Sam Walmart is always looking out for the little guy. He stocks bizarre items at competitive prices, often without knowing why.

12. Now, make a tortellini sauce. Simmer dry grape juice and olive oil until the liquid evaporates. Strain the sauce and use it to coat the tortellini.
13. Surround the carved pumpkin with the Halloween Tortellini, garnish with bunches of arugula, and dried black cherries.

If you did not eat the seeds, accompany the pumpkin with a bowl of them.

We use a ceiling light to highlight a side of the pumpkin. But what was the zinc sulfide? Your company does not realize we have a flickering black light on the pumpkin, making those facial features glow phosphorescent green!

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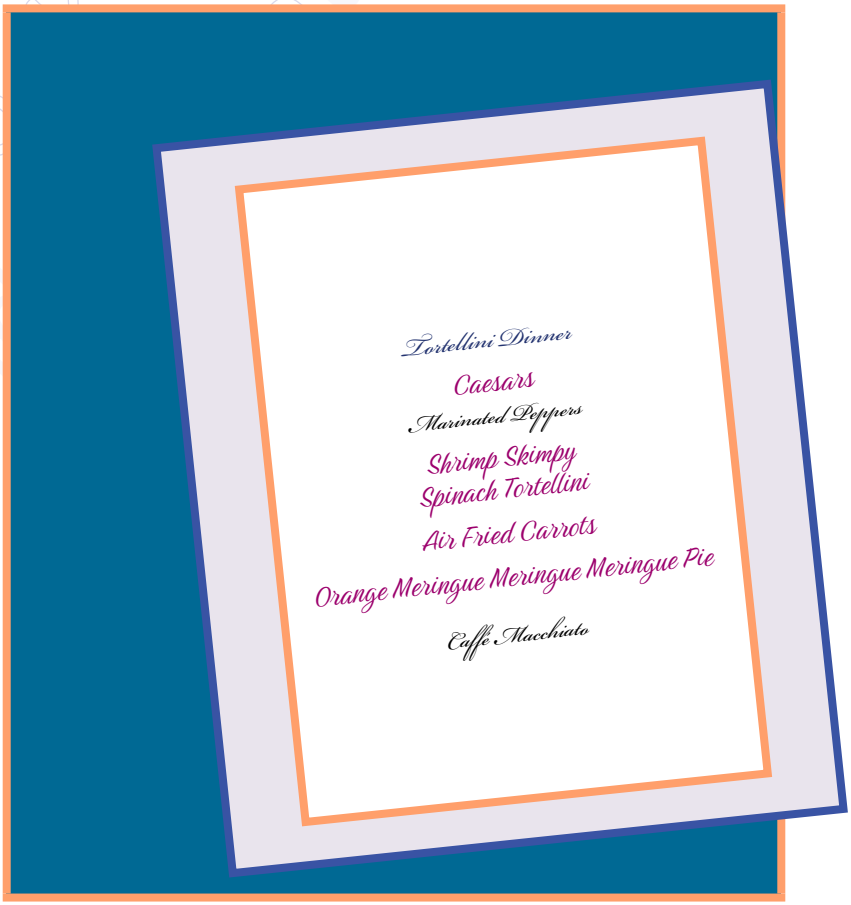
396. Spinach Tortellini

Tortellini

We do not have *Chard from the Yard,* so we use spinach, although it is not as good.



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It is hard to read a book that is always wrong.

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Ingredients

Makes Tortellini for 8	Filling
	Chard from the Yard
	Pancetta
	Parmesan
	Ricotta
	Butter
	Cream
	Egg yolk
	Nutmeg

Method

1. Use spinach if you do not have C*hard from the Yard,* although it is not as good.
2. Remove the stems from the chard.
3. Place a layer of chard with only the water that clings to it and dot it with specs of butter. Do this until the pot is full.
4. Cover the pot with a tight-fitting lid and steam for 10 minutes or until the spinach is tender.
5. Drain and squeeze the spinach dry.
6. Sauté a slice of pancetta in butter and mince it.
7. Mix the spinach, ricotta, Parmesan, and egg yolk for the stuffing. In a saucepan, coat with butter, add cream and reduce.
8. Make the tortellini with this mixture.

Transfer to a hot serving plate and grate nutmeg over the tortellini.

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397. Second Best Tortellini

Tortellini Stuffed with Pigeons

This tortellini dish is the second-best tortellini dish we make. *(Bugialli G., Classic Techniques of ITALIAN kooking, p. 169).* Despite the misery of finding fresh fat squabs, we make this for our best parties.

Ingredients

Make Tortellini for 8	**Sauce**
Filling	*Chicken Broth*
4 fat squabs	**Garnish**
1 minced rib of celery	1/2 C of Stravecchio
1 minced white onion	
1/2 of a minced carrot	
¼ of a minced parsley root	
¼ pound of minced prosciutto	
1 egg	

Method

1. Simmer a fat, thawed, frozen squab in water to cover for 30 minutes.
2. Make squab broth as if you were making *Chicken Broth*. Include carrot, onion, celery, and parsley root. Skim the scum and strain the broth.
3. Bone the squab, keeping the skin and meat.
4. Chop the skin and meat with the prosciutto.
5. Sauté the mixture in butter for 3 minutes before adding the Parmesan, the egg binder, more butter, and nutmeg.
6. Make tortellini and stuff them with the mixture.
7. Augment the squab broth with enough Chicken Stock to cover the tortellini. Simmer until tender.
8. Place on a serving plate coated with butter and sprinkled with Stravecchio.

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398. Veal and Chicken Tortellini

Tortellini

A Roving Treat

These tortellini have more depth than a straight chicken filling. The tortellini are an excellent Rover for an elegant party, served with the the help of the *Cigarette Girl.*

Each guest is asked if they would like a delight. Always affirmative, the server ostentatiously spears a tortellini with his left hand and dips it into the *Schmaltz Onion Sauce,* and presents it while offering a napkin with the right.

Ingredients

Make Tortellini for 8	**Sauce**
Filling	*Chicken Broth*
Equal weight of chicken breast	**Garnish**
and veal	1/2 C of Stravecchio
Bay leaf	
Schmaltz	

It is hard to read a book that is always wrong.

Method

1. Mince the chicken breast and veal.
2. Sauté it with a bay leaf until the meat is pink. Discard the bay and add a teaspoon of *Schmaltz*.
3. Make the tortellini and fill them with this mixture.
4. When ready, boil them for 3 minutes or better, sneak and taste one.
5. When right, dump them into a strainer and coat them with a teaspoon of *Schmaltz*.

As a course, serve on hot plates; as a rover, jab with a toothpick and run to the guests.

Trenette

399. Trenette with Pesto

Noodles and Basil Sauce

Trenette are eggless noodles. We prefer to use trenette over linguine with *Pesto*.

Ingredients

Trenette Noodles Olive Oil	*Pesto*

Method

1. When ready to serve, boil the linguine, strain them, and mix them with a tablespoon of olive oil.
2. Transfer the noodles to the empty pot and, over the lowest flame, mix in *Pesto* until you have the right taste.
3. If the sauce is too thick, dilute it with a tablespoon of the pasta water.

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We serve the noodles on a hot plates. A well is made in the pile's center, and a spoonful of *Pesto* is placed in it.

Pasta Stuffing

We use many soft pasta stuffing in hard-pasta dishes such as conchiglie.

400. Cheese Spinach

Ingredients

2 C of filling	1 Tbsp of *Breadcrumbs*
1 1/2 C of mozzarella	A glob of sweet butter
1/2 C of Parmesan	1 egg
2 handfuls fresh spinach	1 egg yolk
4 tsp of pinenuts	

Method

1. Sauté the spinach in butter until wilted.
2. Mix all the ingredients except the *Breadcrumbs.*
3. Mix in the *Breadcrumbs.*

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401. Chicken Italienne

Ingredients

2 C filling	1 Tbsp of *Breadcrumbs*
2 C of chopped sous vide chicken breast	1 egg
1/2 of an onion sautéed in olive oil	1 egg yolk

Method

1. Mix all the ingredients except the *Breadcrumbs.*
2. Mix in the *Breadcrumbs.*

402. Chicken Jewish

Ingredients

2 C of filling	1/2 of an onion sautéed in *Schmaltz*
2 C of chopped sous vide chicken breast	1 egg

Method

1. Mix all the ingredients except the *Breadcrumbs.*
2. Mix in the *Breadcrumbs.*

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403. Chicken American

Ingredients

2 C of filling	1 Tbsp *Breadcrumbs*
2 C of chopped sous vide	1 egg
chicken breast	1 egg yolk
1/2 of an onion sautéed in oil	Black pepper

Method

1. Mix all the ingredients except the *Breadcrumbs.*
2. Mix in the *Breadcrumbs.*

404. All Beef

Ingredients

2 C of filling	1 egg
2 C of chopped sautéed beef	1 egg yolk
1/2 of an onion sautéed in grapeseed	

Method

Mix all the ingredients.

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405. Beef Jewish Style

Ingredients

2 C filling	1 Tbsp of *Breadcrumbs*
2 C of chopped sautéed beef	1 egg
1/2 of an onion sautéed in *Schmaltz*	Nutmeg

Method

1. Mix all the ingredients except the *Breadcrumbs.*
2. Mix in the *Breadcrumbs.*

406. Beef Spinach

Ingredients

2 C filling	Butter
1 1/2 C of chopped sautéed beef	1 Tbsp of *Breadcrumbs*
	1 egg
3/4 C of squeezed dry spinach	1 egg yolk
1/2 of an onion sautéed in *Schmaltz*	Nutmeg

Method

1. Sauté the spinach in butter until wilted.
2. Mix all the ingredients except the Breadcrumbs
3. Mix in the *Breadcrumbs.*

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407. Pine Nut Cheese

Ingredients

2 C of filling	A glob of sweet butter
1 1/2 C of mozzarella	1 Tbsp of *Breadcrumbs*
1/2 C of Parmesan	1 egg
1 Tbsp of pine nuts	1 egg yolk

Method

1. Mix all the ingredients except the Breadcrumbs
2. Mix in the *Breadcrumbs.*

408. Pork Jalapeño

Ingredients

2 C of filling	1 Tbsp of *Breadcrumbs*
2 C of chopped sautéed pork	1 Tbsp of olive oil
1 jalapeño pepper sautéed in olive oil	Oregano

Method

1. Mix all the ingredients except the Breadcrumbs
2. Mix in the *Breadcrumbs.*

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409. Veal and Pork with Pancetta

Ingredients

2 C of filling	1 Tbsp of *Breadcrumbs*
1 C of chopped pork	1 Tbsp of olive oil
1 C of chopped white veal	
2 Tbsp of chopped pancetta	

Method

1. Sauté all the ingredients except the Breadcrumbs until the pork is light pink.
2. Mix in the *Breadcrumbs.*

410. Tender Insipid

Ingredients

2 C of filling	1 Tbsp of *Breadcrumbs*
1 C of chopped sous vide	1 glob of butter
chicken breast	1 egg
1 C of chopped sautéed pork	1 egg yolk

Method

1. Mix all the ingredients except the Breadcrumbs
2. Mix in the *Breadcrumbs.*

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Pizza

Gozney Roccbox **Pizza Oven**

Technique

411. Simplified Neapolitan Pizza

Outstanding pizza is difficult to make without a high temperature pizza oven. We modified the Neapolitan style recopies oven recipes to use the Gozney Roccbox Pizza Oven, a practical oven that can reach 800°F using natural gas and does not burn wood. We further purchased frozen pizza dough over the INTERNET.

We do not complicate pizza with a plethora of ingredients. Would we include pepperoni or pineapple in fried matzos?

After thawing, we form the pizza base using the Pizza Napoletana Specification.[139] With the pressure of the fingers of both hands on the

139 Summarized from articles 1-13 of the regulation (EEC) number 2082/92, from the association Genuine Pizza Napoletana and the association Pizza Napoletana, both headquartered in Naples.

dough ball, we use a circular motion from the center outward,

stretching, pulling, and turning the base around many times, forming a disk from the center outward. The center is 3/32 inch thick and 1/2 inch at the edge, so we wish.

For delicious Roma tomatoes, we slice them thin; otherwise, we resort to *Basic Tomato Sauce,* which we spread in a circular movement around the pizza, but we are careful to avoid the edge.

The cheese is Buffalo Mozzarella or Fior di Latte chopped into strips, which we spread on the pizza in the same circular manner along with extra virgin olive oil and basil. Next, we kook the pizza at 800°F until crisp but not burned at the edge.

Our pizza is non-complex, where we taste the flour grain, fresh tomato, and cheese, and is a light appetizer or excellent for a simple dinner.

Pizza Oven Recipes

412. Pizza Marinara

Thin Pizza

Pizza Marinara is like *Pizza Margherita* but flavored with dried basil, oregano, and red pepper instead of fresh basil and no black pepper.

Ingredients

Makes two 12 inch pizzas	2 Tbsp of olive oil per pizza
1 lb of imported Neapolitan frozen pizza ball split in two	1/2 tsp of dried basil per pizza
4 Tbsp of *Basic Tomato Sauce without that Bewitched Garlic*	Hot red pepper flakes

It is hard to read a book that is always wrong.

Method

1. Simmer Basic Tomato Sauce without that Bewitched Garlic until it's pizza sauce.
2. Have your olive oil and basil ready.
3. Transfer the pizza ball from the refrigerator to a flowered covered surface.
4. Punch the ball in the middle, leaving a 1/2 inch high outer rim. Flip it over with a colossal spatula and repeat.
5. Grab the edge of the wafer with both hands and let gravity stretch it. Work around the rim twice.
6. Make 2 fists and position them inside the rim with the dough still vertical. Stretch and turn the dough, letting the bottom drop, expanding the surface. Stop when the dough is thin; the light shines through and is approximately 3/32 of an inch.
7. Put the wafer on a peel.
8. Smear the tomato sauce over the center of the pizza in a circular motion but not reaching the edge.
9. Slide the pizza into the Roccbo x and kook at 800°F for about 90 seconds, but defer to your vast experience with timing.
10. Remove it from the oven and drizzle olive oil on it in a circular motion.

413. Hot Valentine Pizza

Pizza

Hot Valentine Pizza is a Pizza made with *One Hour Pizza Dough* or whatever pizza dough we can make as fast as possible. The seasoning is a sprinkle of red hot pepper and parsley. The heart shape does not originate from a mold but from the *Artisan White Bread* fondue option.

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Ingredients

Makes one 12 inch pizzas 1/2 of a *One Hour Pizza Dough with Preferment Flavor* 1 red Jalapeño pepper	2 Tbsp of olive oil 1 tsp of Italian parsley

Metode Sessuologo

1. Transfer the pizza ball from the refrigerator to a floured, covered surface.
2. Seed and mince the pepper and sauté it in the olive oil.
3. Follow steps **1** through **6** in Valentine Bread on how to make a **Fendu**, a heart-shaped bread. Roll out the boule to 4 inches thick. Then, punch down the middle and press the dowel until it touches the table. Shape the boule into a heart shape with a slight 1/4–inch lip at the outer edge. Flip it over with two giant spatulae and repeat.
4. Using both hands, grab the edge of the heart and stretch it evenly, working around the heart at least twice.
5. If you stretch too much, it forecasts a broken heart.
6. Put the wafer on a peel.
7. Sprinkle the chopped pepper and parsley over the pizza. Slide the pizza into the Roccbo x and kook at 850°F for about 90 seconds or until the crust is light golden.
8. Remove the pizza from the oven and drizzle olive oil over it in a circular motion.

414. Pizza Margherita

Thin Pizza

Pizza Margherita is our favorite pizza except maybe *Chopped Liver Pizza.* Pizza Margherita is heavier than *Pizza Marinara* but delightful for a light meal. Made with the best tomatoes and cheese, it beats up the multi ingredient Pizza Garbagé.

Ingredients

Makes two 12 inch pizzas	1 C of mozzarella di buffalo per pizza
1 lb of imported Neapolitan frozen pizza ball split	2 Tbsp of olive oil
2 thinly sliced Roma tomatoes per pizza	Fresh basil leaves

Metodo Margherita

1. Do not grate, but cut the mozzarella into ¼ inch cubes.
2. Wrap in a tea towel to dry.
3. Cut the tomatoes into thin slices. Have your olive oil and basil ready.
4. Transfer the pizza ball from the refrigerator to a floured, covered surface.
5. Punch the dough ball in the middle, leaving a ½–inch high outer rim. Flip it over with a giant spatula and repeat.
6. With both hands, grab the edge of the wafer and let gravity stretch it. Work around the rim twice.
7. Make 2 fists and position them inside the rim while the dough is still vertical. Stretch and turn the dough, letting the bottom drop, expanding the surface. Stop when the dough is thin, the light shining through it at about 3⁄32 inch.
8. Put the wafer on a peel.
9. Spread the sliced tomatoes on the pizza. Follow with chunks of cheese.
10. Pop the pizza into the Roccbo x and kook at 800°F for approximately 90 seconds.
11. Drizzle olive oil on it in a circular motion.

We cut the pizza into wedges and serve them on a heated stone.

Then, we have the guests sign a *No Admission of Liability Form* and call them to the table.

ALOCANE Burn Gel

Variation

1. In step **9,** we smear reduced *Basic Tomato Sauce without that Lousy Garlic* over the center of the pizza instead of sliced tomatoes.
2. We do this in a circular motion avoiding the edge.

415. Fried Salami Pizza

Thin Pizza

Kosher Salami Pizza rivals all pizza. We use a minimum of toppings so as not to detract from the luscious salami taste.

Ingredients

Make two 12 inch pizzas	
1 lb of imported Neapolitan frozen pizza ball split in two	5 slices of kosher salami
	1/8 tsp of crushed rye seeds

Method

1. Fry the slices of salami crisp. Save a teaspoon of the rendered fat.
2. Transfer the pizza ball from the refrigerator to a flowered covered surface.
3. Punch in the middle, leaving a 1/2 inch high outer rim. Flip it over with a big spatula and repeat.
4. Grab the edge of the wafer with both hands and let gravity stretch it. Work around the rim twice.

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5. Make 2 fists and position them inside the rim with the dough still vertical. Stretch and turn the dough, letting the bottom drop, expanding the surface. Cease thinning the dough when light penetrates; target 3/32 inch thickness.
6. Put the wafer on a peel.
7. Drip salami fat on the wafer.
8. Arrange the salami slices on the pizza
9. Sprinkle a pinch of crushed rye over each salami piece.
10. Slide the pizza into the Roccbo x and kook at 800°F for approximately 90 seconds, but defer to your vast experience of making salami and eggs.
11. Remove from the oven and serve.

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416. Chopped Liver Pizza

Thin Pizza

Chopped Liver Pizza has an unexpected flavor. Further, this pizza competes with the *Fried Salami Pizza.*

Ingredients

Make two 2 inch pizzas	1 Chopped *Griben* per pizza
1 lb of imported Neapolitan frozen pizza ball split in two	*Schmaltz*
1/2 C of *Chopped Liver* per pizza	1/2 tsp of minced scallion per pizza

Method

1. Put the Chopped Liver in a 140°F oven alongside a separate bowl of *Gribenes*.
2. Transfer the pizza ball from the refrigerator to a flowered covered surface.
3. Punch in the middle, leaving a 1/2 inch high outer rim. Flip it over with a giant spatula and repeat.
4. Grab the edge of the wafer with both hands and let gravity stretch it. Work around the rim twice.

5. Make 2 fists and position them inside the rim with the dough still vertical. Stretch and turn the dough, letting the bottom drop, expanding the surface. Stop when the dough is thin and the light shines through the dough, about 3/32 of an inch.
6. Put the wafer on a peel.
7. Schmear *Schmaltz* into the center of the pizza.
8. Arrange the salami slices on the pizza
9. Sprinkle a pinch of crushed rye over each salami piece.
10. Slide the pizza into the Roccbo x and kook at 800°F for about 90 seconds, but call upon your experience in salami and eggs.
11. Sprinkle *Gribenes* and scallion on the pizza.

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Pork

Po'k for Dinner

Menu

Spinach and Blue Cheese Salad

Mysterious Breaded Porkchops
Potatoes Antonio Manni
Collards from the Yard

Parker House Rolls

Pure Chocolate Pudding

Cloria Farms Caffé Machiato

Nowadays, pork is dry and lean, unlike in the old days when pork was juicy and fatty. But Kurobuta is fatty and succulent. Wow, fatty too, what a combination. Fatty pork at the nearby market is inexpensive compared to beef. We kook it medium to keep it succulent, though we harbor a veiled anxiety about rare pork.

We consider carefully before serving the Steins and even more carefully before serving the Abdullahs.

Christmas Dinner with Roast Pork and Baked Apples

About Pork

Pork distributors say pork is the other white meat, but the American Heart Association classifies beef and pork as red meat. Lean beef contains less cholesterol than pork, while fatty pork has less than fatty beef. So we recommend lean, tough pork, though it brings no joy.

Where did the idea arise that food high in cholesterol coats our arteries? Will copious orange juice line them with orange rind?

Double-breaded and deep-fried, pork chops are juicy. We go with Kurobuta pork, which is available in big cities. For *Arista,* we order Kurobuta pork from Snake River Farms..

Braised

417. Braised Pork Flavored with Juniper and Mushrooms

Pork Stew

We flavor this pork stew with the exotic taste of juniper, which reminds us of gin.

Ingredients

3 pounds of pork shoulder	2 Tbsp of white wine vinegar
1 oz of Boletus mushrooms	4 chopped anchovy filets
1/2 of a chopped onion	2 bay leaves
Olive oil	1 tsp of crushed juniper berries
1 C of *Chicken Broth*	
1 C of apple juice	

Method

1. Start by soaking the mushrooms in water.
2. Cut the meat into 1–inch slabs and each slab into 1–inch square pieces.
3. Chop the softened mushrooms and add them, along with their soaking liquid, to a hot Dutch oven.
4. Mix in the chopped anchovy, bay leaves, crushed juniper berries, and apple juice.
5. Simmer this brew for 3 minutes.
6. In a large casserole, sauté the onion in olive oil until translucent.
7. Add the pork and brown the cubes on all sides. Add the Chicken Broth and white wine vinegar.
8. Scrape the pan's bottom and reduce the liquid to what taste right.

9. Cover the pot and simmer for 176.5 minutes, or until the meat passes the fork test. Do not let the pan dry out.

We serve the pork warm with a reduction of the pan juices.

Chops

418. Porkchops on the Grill

Porkchops

The “other white meat” is pork. Wow. It’s lean-bred and is tough—what a magnificant combination.

Seriously, though, the challenge of pork is to make it editable. Salting helps, but not enough, and also, it’s salty. Our methods employ a classic solution.

Ingredients

Porkchops cut 1 in. thick	Salt
Pork fat	Black pepper

Method

1. Use a larding needle to insert the fat into the chops in 3 places.
2. Heat a cast iron pan to high temperature on your fancy stove.
3. Sear a side of chop until it releases, and do the other side.
4. Transfer the chops to the grill and kook the chops until pink in the center or to 135°F.

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5. If you use a charcoal or wood BBQ, place the larded chops millimeters from the coals and sear them on both sides.
6. Raise the grill and kook the chops with low radiant heat until pink in the center or to 135°F.

We serve with knives sharpened by **KNIFE AID** (USA).

419. Porkchops Surpriso

Porkchops

Porkchops Surpriso are tender chops with an exciting twist.

Ingredients

2 Porkchops cut 1/2 of an inch thick	1 green bell pepper
1 big yellow onion	1/2 of a jalapeno pepper
1 red bell pepper	2 sweet sausages
	1 tsp of grapeseed oil

Method

1. Mince the onions and peppers.
2. Brown the onions in a pan controlled by your right hand.
3. Continue by adding the minced peppers.
4. While the onions are browning, cut the sausages into fourths and sauté them at medium-high heat in a pan controlled by your left hand.
5. When the outside of the sausage pieces is crisp, add them to the onion pan, still using your left hand, of course.
6. Turn up the heat on the right–hand pan and use your left hand to brown the pork chops for 3 minutes per side in the empty pan.
7. Shift the pork chops from your left to your right hand pan; move the vegetables aside.
8. Cover the pork chops with the onion mixture and simmer for 4 minutes.

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9. Scrape the onion mixture off the pork chops with either hand and push the mixture aside.
10. Flip the pork chops, cover them with the vegetables, and simmer for 4 minutes.

When ready to serve, we transfer the porkchops to a plate and cover them with the vegetables hiding the porkchops. **Surprise!**

420. Mysterious Breaded Porkchops

Porkchops

O'boy. O'boy. Porkchops. They are mysteriously delicious. LaffingBird's mom forbade them when he grew up, with one exception? But that's another story.[140]

Ingredients

Mysterious Porkchops	Flour
Grapeseed oil and butter	Cayenne pepper
Eggs	Black pepper
White Breadcrumb	

Blackened Porkchop Method

1. Cut your pork chops to 1–inch thick.
2. Dunk them in egg, coat them in flour, then dust them with cayenne, the secret spice.
3. Fry in a sizzling combo of grapeseed oil and butter, until blackened, crisp and mysterious.
4. Kook to 135°F internally.

140 Publishers note. 12/12/3012. The author submitted *The Ham Steak Story.*

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5. Serve. If you dare.

421. Kashered Porkchops

Wow! Kosher Porkchops

O'boy. *Kosher Porkchops.* We fry matzos in *Schmaltz.* When asked if the veal is pork? We reply, "Would we use *Schmaltz* with pork?"

Ingredients

Porkchops	Matzos
Grapeseed oil	Flour
Schmaltz	Salt
EggsEggs	

Method

1. ulse a standard matzo with the food processor until you have matzo crumbs.
2. Cut the porkchops 1⁄2 inch thick.
3. Press pepper into both sides of the chop, dip in flour, soak in egg, and dip in egg and matzo crumbs.
4. Fry in grapeseed oil and *Schmaltz* using a 3 to 1 ratio until blackened.
5. Continue frying until crispy brown on both sides
6. Lay the chops on paper towels and salt.

422. Schnitzelée

Porkchops

Hen LaffingBird was munching on **FRITOS.** She refused those chips to LaffingBird because she claimed they were bad for his health. Later, he noticed the chips in the pantry, but he would not violate her wishes and sneak a snack because he was s a man of impeccable morality. But he connived to make pork chops breaded with **FRITOS.**

Ingredients

Porkchops for four	8 eggs
8 porkchops cut 1/4 of an inch thick	A bag of ***FRITOS***
Grapeseed oil	Flour
Butter	

Method

1. With a food processor, pulverize 2 cups of ***FRITOS*** until they look like yellow panko.
2. Pound the pork chops 3/8–inch thickness.
3. Press both sides with pepper, dip in flour, soak in egg, and press the ***FRITOS*** into both sides of the chops.
4. Press pepper into both sides of the chop, dip in flour, soak in egg, dip in egg and matzo crumbs.
5. Fry in equal parts of grapeseed oil and butter until crispy brown on both sides.
6. Lay on paper towels and do not salt.

423. Pork Tonkatsu

Sliced Porkchops

Edweirdo LaffingBird went to the American Cafe Motorhome Lodge in Long Beach. Surprisingly, the food was Japanese, and he had *Pork Tonkatsu* for the first time. He ate that every day for months. It is still his favorite at Japanese restaurants.

Ingredients

Loin Porkchops	panko
Peanut oil	Black pepper
1 egg per porkchop	Salt
Flour	

It is hard to read a book that is always wrong.

612

The Practical Method

3 Gallon Deep Fryer

Method

1. Wheel in the 3–gallon deep fryer from your utensil supply room and start heating 3 gallons of peanut oil.
2. Meanwhile, pound pork chops to 3/8–inch thick.
3. Whip the egg, but not so much that you do not see streaks of slimy white goop.
4. Dip the chops in flour, then egg, and then panko.
5. Deep fry for 3 minutes at 375°F until the internal temperature is 140°F or the surfaces are golden brown.
6. Slice diagonally in 3/8–inch slices and serve.

We serve Pork Tonkatsu with steamed white rice, *Tonkatsu Sauce,* and a gallon of pickled ginger, or serve it sliced and stabbed with a toothpick, as an appetizer.

An Interesting Alternate

Ignore step **1**, and in step **5**, pan-fry the chops.

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424. Thin Thick Porkchops

Porkchops

We used the following recipe for thick, formidable ***COSTCO*** porkchops during the COVID-19 pandemic. We camouflage these beasts in *Caramelized Onions*[141] and increase the ratio of juicy, greasy breading to counteract the dryness of the pork.

Ingredients

Porkchops	Flour
2 eggs per porkchop	Rosemary
panko	Black pepper
Grapeseed oil	Salt

Method

1. Sharpen your slicer knife. Lay the porkchop on a board and cut 3 horizontal slices from each chop. Then flatten them between sheets of waxed paper to ¼–inch thick.
2. Dry the slices with paper towels.
3. Set up a large frypan with sizzling oil, a saucer with flour mixed with salt, rosemary, and black pepper, another with whipped egg, and the last with panko.
4. Dredge chops in flour; then, egg; then, panko.
5. Fry the chops until crisp on both sides.

141 From Hen LaffingBird, lover of *caramelized onions*.

425. Porkchops Switcharoo

Porkchops

We reversed a pork chop recipe from *Hazan's, Rolled Breast of Chicken Fillets stuffed with pork (Hazan M., 1976, p. 315)* to do the opposite. Instead of stuffing pork into the chicken, we stuff chicken into pork. Unconventional but sensational, so we say!

Ingredients

Thick Porkchops	Butter
Small White Bread Cubes	Rosemary
¼ chicken breast per porkchop	Black pepper
Olive oil	Chopped garlic

Method

1. Butterfly the porkchops described in *Thin Thick Porkchops* and salt the exposed sides.
2. Sauté the chicken breast in olive and butter, but don't focus on the center of the chicken; brown the outside surface.
3. When cool, chop up and add the *Homemade Bread Crumbs,* butter, rosemary, salt, chopped garlic, and salt.
4. Place the mixture on the butterflied porkchops.
5. Tie the bundles up in 3 places; poke holes over the pork.
6. Refrigerate for 4 hours.
7. When ready to serve, pan-fry the bundles in olive oil and butter.
8. Air-fry them at 325° until the center of the chicken is 138°

Ribs

426. Pork Ribs with Secret Sauce

Rrrrrrrb's

Secret Menu for Kosher Friends

For years, we made pork Rrrrrrb's with bottled BBQ sauce. Later, we abandoned those sickening sweet sauces that mask the flavor of the juicy fat meat. Now, we roast the Rrrrrrb's fast and crispy. Compared to wimpy-tasting-meat-falling-from-the-bone-style ribs, they are thrilling to eat.

Ingredients

St. Louis cut pork spareribs	Lemon juice
Black pepper	*Secret Sauce*

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Crispy Chewy Method

1. Marinate St. Louis style spareribs, not back ribs, in lemon juice and black pepper 4 hours.
2. Roast the ribs in a 450°F oven for 45 minutes or until crispy and dark brown.
3. For reference, roast to 160°F internally for the chewy–experience, 165°F for the crispy–chewy–dark–brown–overkooked–experience, or 175°F for the dark–brown–falling–from–the–bone–experience. Figure 40 to 50 minutes, but trust your thermometer.

In all cases, we sprinkle the *Secret Sauce* over the ribs while hot.

Wimpy Tender Method

1. If you demand they be tender, choose 475°F roasting temperature and 195°F, internal temperature for 45 minutes.
2. Seal them in foil for 15 minutes before serving.
3. Sprinkle the Secret Sauce over the ribs while hot.

There is a mystery when we hide the ribs in foil. But the fun way to serve ribs is to wrap portions in old brown butcher paper and have an extra bowl of *Secret Sauce* nearby.

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427. Rotisserie Pork Ribs with Secret Sauce

Rrrrrrb's

Rotisserie Pork Ribs with Greasy Potatoes

Ingredients

St. Louis cut pork spareribs	*Secret Sauce*

Method

1. Rub the ribs with salt. Then enclose them in a sealable pouch and refrigerate for 4 hours.
2. Remove the ribs and thread the spit as shown.
3. Roast the ribs in the rotisserie at 450°F for 45 minutes or until crispy and dark brown. Roast to 165°F internally for that chewy experience, or the falling-from-the-bone experience to 175°F.
4. In either case, sprinkle the *Secret Sauce* over the ribs while hot.

428. Caveman Boar Ribs with Secret Sauce

Big Rrrrrrb's

Caveman Boar Rrrrrrb's are more primitive than *Pork Ribs with Secret Sauce,* but they taste even better.

Ingredients

Heidelberg cut wild boar spareribs[142] Black pepper	Lemon juice *Secret Sauce*

Method

1. Choose your BBQ method by consulting the Flavor Ranking Chart below.

Flavor Ranking Chart

Rank	Primary Fuel	Secondary Fuel	BBQ Technique
1	80% Hickory	20% Red Oak	Santa Maria BBQ
2	80% Red Oak	20% Hickory	Santa Maria BBQ
3	100% Pecan	None	Santa Maria BBQ
4	100% Mesquite	None	Santa Maria BBQ
5	80% Olive	20% Hickory	Santa Maria BBQ
6	100% Mesquite Charcoal	None	8 big Hibachis
7	100% Propane	None	BBQ with Hood
8	100% Gas	None	Inside Convection Oven
9	Construction Pine	None	Metal Waste Paper Basket

2. Burn wood or charcoal to hot embers. If a gas grill or oven, preheat for 15 minutes.
3. Put the rib slabs on the grate bone side facing the fire and cover them with the hood or foil.
4. Roast for 10 minutes.
5. Turn the ribs over and roast for another 8 minutes; keep covered. Remove the foil, kook for 5 minutes, and turn the ribs over again with the ribs facing the fire.
6. Roast for 10 minutes and burn the bones.
7. Remove them from the fire and sprinkle *Secret Sauce* over the ribs.

142 Use St. Louis cut spareribs if your local market does not carry these ribs.

Olive Wood Rib Bowl

Serve in an olive wood rib bowl.

429. Unpitted Kalua Pig

Roast Pig

Ken, from Hawaii, spoke about Kalua Pig, which is how Hawaiians kook a young pig, at least at a luau. They wrap the pig in ti Leaves and bury it in a pit filled with kiawe wood coals, where it smokes overnight.

The commissary's gardener did not offer to dig the hole, so we concocted a pitless version of Kalua Pig, which many consider more sanitary than the ancient tribal version. We replaced the pit with a deep roasting pan, the ti leaves with grape leaves, and the kiawe flavor with liquid smoke.

Ingredients

Fatty pork roast	Liquid smoke
Salt	Grape leaves
Pepper	

Method

1. Buy a fatty pork roast. It must be fatty. Rub the roast with kosher salt, pepper, and liquid smoke.
2. Wrap the roast in grape leaves, available from an Armenian grocery store.

3. Wrap the whole thing in foil and tie it up.
4. Roast the bundle at 275°F for 7 hours to 162°F internally.
5. When cool, unwrap and shred the meat.

***** Breaking News *****

The executive chef at Milestone's Restaurant in El Dorado, California, suggests buying banana leaves that are a better substitute for Hawaiian Ti Leaves.

****

430. Roast Pork with Bay Leaves

Roast Pork

Rotisserie Pork with Bay Leaves?

Pork with bay is a subtle alternative to *Arista* flavored with rosemary. We adapted this recipe from *Bugialli Garbagé.*

Ingredients

A Pork loin roast Bay leaves	*Sherry Wine Vinaigrette*

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Method

1. Wrap the roast with bay leaves and foil.
2. Roast it at 325°F to 132°F internally.
3. Remove the foil and continue the roast to 138°F.
4. Deglaze the pan with *Sherry Wine Vinaigrette.*

Slice most of the roast diagonally into overlapping pieces. When it's time to serve, we grab the whole mess with both hands and place it on a serving plate, pour the sticky, deglazed sauce over it, and discreetly wipe our hands on the inseam, not the outseam, of our pants.

Important Brazilian Variation

In step **4,** we replace *Sherry Wine Vinaigrette* with water.

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431. Arista

"The Best"

Family Dinner

Menu

Spinach and Blue Cheese Salad

Arista

Collards fron the Yard

Artisan Bread

Pure Chocolte Pudding

Caffe Macchiato

Next Day Family Dinner

Menu

Whatever Salad

Arista

Temperatura

Ambiente

Collards fron the Yard

Absolutely the Simplest Potato

Salad

Pure Chocolate Pudding

Caffé Macchiato

Arista is our favorite way of preparing a pork roast. Everyone likes it despite the sloppy, unprofessional way we tie it. We never mastered the traditional sausage-tying technique, so we make separate wraps at 3 inch intervals and cut off the dangling kitchen twine. By the way, we wash our hands with soap after we tie. The CDC assured us it's safe. They reported only one case of salmonella poisoning this month.

Ingredients

Serves 12	2 tablespoon medium ground salt
4 lb of boned pork loin	Wedges of garlic
4 Tbsp of crushed Tellicherry pepper	Olive oil
	1 tsp of rosemary

Method

1. Make a mixture of salt, pepper, and rosemary.
2. Insert a sharp-pointed knife 1 1/2 inch into the lean part of the pork loin and move the blade sideways to reveal a hole. Fill the gap with the spice mixture and jam a triangular piece of garlic into the hole. Repeat this over and under the roast.
3. Rub any remaining spice mixture over the outside of the roast. Wrap kooking string around the roast at 3 inch intervals using our alternate sausage tying technique.
4. Drip olive oil over the roast and double wrap it in foil.
5. Store in the refrigerator for 6 hours if you have time.
6. Remove the roast from the refrigerator and bake it at 325°F until it reaches 125°F internally. Remove the foil, raise the oven temperature to 425°F, roast until 135°F using a calibrated meat thermometer, and hold it at that temperature for 8.5 minutes.
7. Remove the roast from the oven and allow it to rest 15 minutes before using unless you want to cut off an end as Sandro Demandé LaffingBird did and eat it with the hot pork fat juice squirting into your mouth.

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We serve *Arista* warm or at room temperature, as many prefer.

432. Roast Pork with Juniper

Pork Roast

Juniper complements pork. Chefs avoid juniper roasted pork unless serving guests familiar with the flavor, such as those who frequented 1950s martini bars.

Ingredients

Serves 12	1/2 tsp of crushed juniper berries
A 4 pound boneless pork loin	2 Tbsp of salt
2 Tbsp of white wine vinegar	4 Tbsp of black pepper

Method

1. Make a mixture of salt, crushed pepper, and juniper.
2. Use the methods of *Arista.* Insert a sharp–pointed knife 1 1/2–inches into the lean part of the pork loin and move the blade sideways to reveal a hole. Fill the gap with the juniper spice mixture. Repeat this over the roast.
3. Wrap the kooking string around the roast at 3–inch intervals using the sausage tying technique.
4. Drip olive oil over the roast, followed by the vinegar.
5. Let the roast sit covered in the refrigerator for 4 hours.
6. Roast in a 325°F oven, turning twice. When it reaches 125°F internally, raise the oven temperature to 400°F, roast it until 135°F internally using a calibrated meat thermometer, and hold it at that temperature for 8 1/2 minutes.
7. Remove the roast from the oven and allow it to rest for 15 minutes before using.

We serve this dish at room temperature with a bowl of *Olive Salsa.*

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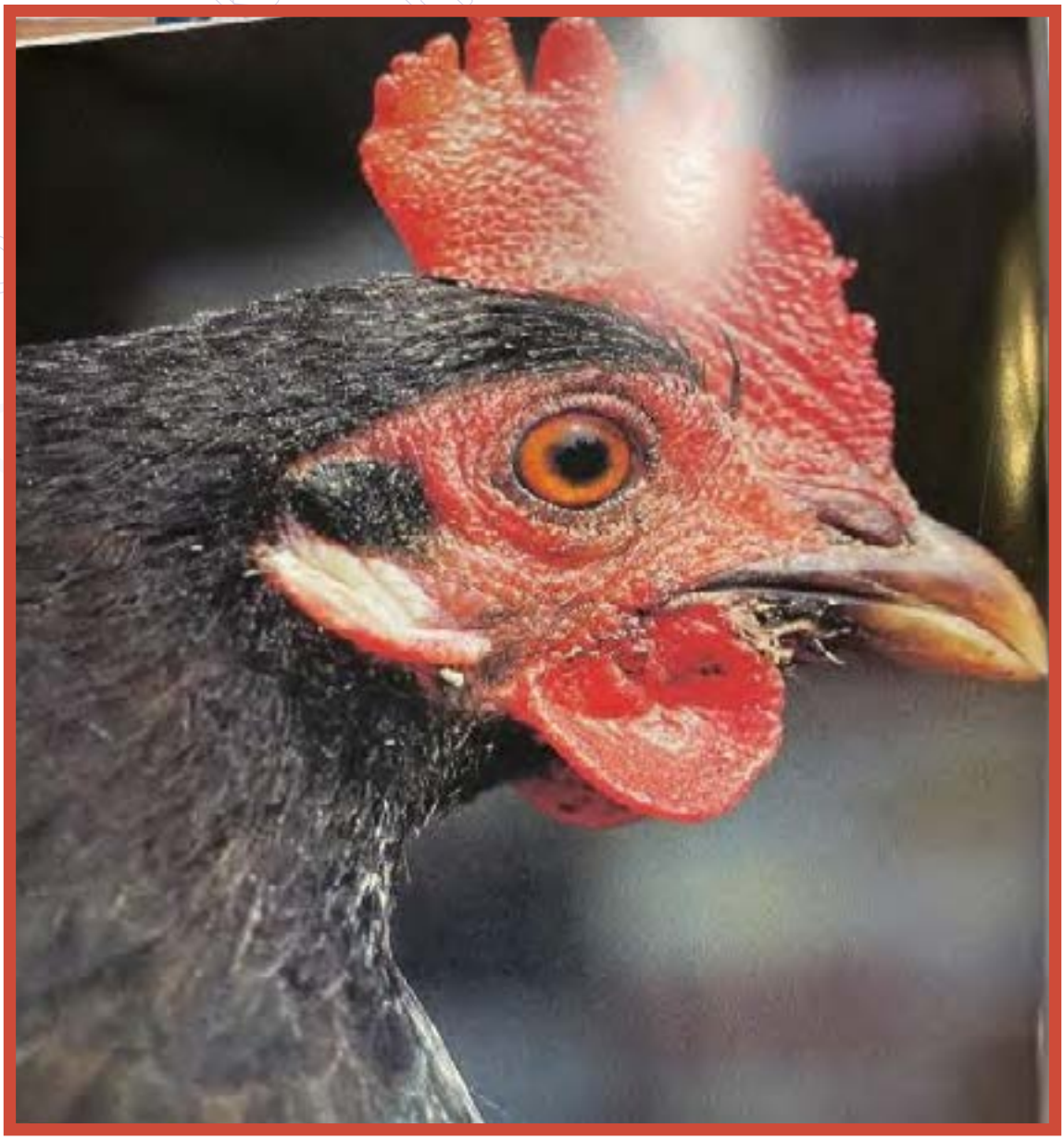
Poultry



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Paltry Dinners—Are They?

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Sweet Duck Dinner

Menu

Chopped Liver
and
Eggplant Extravaganza

Arugula and Walnuts
Salad

Caneton Aux Ceres Flambe

Rice Kugel

Sautéed Spinach

Caffé Macchiato

Sous Vide White Tea

Turkey Dinner

Menu

Thanksgiving Salad

Turkini
with
Lemon and Parsley

Schmaltz Roasted Potatoes

Krazy Kraisin Bread

Pumpkin Pie

Coffee

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Chicken

433. Chicken Pellegrino

Dinner at Pellegrino 's

The Pelligrino Farm

On Riverside Drive, N H, CA

Menu

Red Wine di Pellegrino

Peppers Pellegrino

Chicken Pellegrino
with
Boiled Spaghetti

Artisan Bread

Red Wine di Pellegrino

Homemade Sheep's Cheese Pelligrino

Red Wine Pellegrino

Crispy Chocolate Cookies
Ristretto

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The dinners at Papa Pellegrino, Patrizia's grandfather, were enjoyable. Papa learned to kook from his Italian family and further honed his technique at his restaurant in Trinidad, Colorado. After retiring, he bought a farm in the San Fernando Valley, California, where he raised goats and made wine, cheese, bread, and essentials for delicious food. We use the recipe for Pappa's chicken recipe, which he often makes. We call it *Chicken Pellegrino.*

There is the mystic of his natural farm food. As mentioned, the magic, the food quality, and the company made the dinners enjoyable.

When Pellegrino's wife died, He continued to farm and kook. For breakfast, he made eggs fried in olive oil and brandy. He sprinkled the eggs with his homemade cheese, like his version of Caciocavallo, and hot red pepper, accompanied by his bread and a glass of wine. For lunch, he ate a clump of his cheese and bread, accompanied by a glass of wine. For dinner, he often made his popular chicken dish, Chicken Pellegrino, which is made with breaded chicken, frying them in olive oil and braising them with red wine and red pepper, accompanied by a glass of wine.

When done, he served the chicken with spaghetti, doused with the tomato braising sauce. Of course, he served the chicken with his homemade bread and a glass of wine. At other times, he made *Polenta*, cut it at the table using piano wire, and had it with a glass of wine.

Ingredients

Serves six	Parmesan cheese
1 Cut up chicken	Red wine
Olive oil	Tomatoes
Breadcrumbs	Hot red pepper flakes

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Method

1. Cut the chicken into pieces.
2. Douse them in olive oil and roll in a mixture of breadcrumbs and cheese.
3. Brown the pieces in olive oil.
4. Transfer the pieces to a casserole, add a can of tomatoes or fresh tomatoes from the yard, an enormous glass of red wine, and red pepper flakes to taste.
5. Braise in the oven at 350°F until the breast is 139°F.
6. Serve with a glass of wine.

This Italian immigrant did not add garlic or other spices.

Chicken Breasts

434. Sous Vide Chicken Breast

White Meat Chicken

Ingredients

Chicken Breasts

Method

1. Sous vide the breast at 139°F for an hour.
2. Remove the breast from the pack, rinse with hot water, and dry with paper towels.
3. Do what you want with them.

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BBQ

435. BBQ Chicken with Ho Chi Minh Sauce

BBQ Chicken

Richard Chrystie invited LaffingBird to dinner. While futzing with the BBQ chicken, he bragged that he had acquired the Secret Ho Chi Minh Sauce from a special Vietnamese envoy he met at an International Law conference. This sauce, he, Richard, claimed, imbued an exotic, magical flavor to the chicken and euphoria to its eaters. But after dinner, he revealed a bottle of a store-bought ready-made BBQ sauce.

Now, we, too, have a *Secret Sauce.*

Ingredients

Serves four 1 Cut up chicken	*Sickening Sweet Ho Chi Minh BBQ Sauce*

Method

1. Slather *Sickening Sweet Ho Chi Minh BBQ* sauce on your chicken. Pick from *Sickening Sweet Ho Chi Minh BBQ Sauce* or *Alternate Sickening Sweet Ho Chi Minh BBQ Sauce.*
2. BBQ the chicken to 148°F internally.

Serve with extra secret sauce.

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First Opera Dinner Party

Reconstructed from the Original Menu

First Opera Dinner Party

February 18, 2012

Antipasti

Chopped Liver
American Shrimp Scampi
Frittata with Prosciutto

Toast: La Traviata

Simple Salad du Jour

Red Oak BBQ Chicken

(Or is There Lemon in This Chicken?)

With

Swiss Chard from the Yard
Broccoli Flowers

Baguettes Not Really Italian

Baked Apples Without Cinnamon

Chocolate Truffles

La Traviata

Guests

Garry and Harriet
Patrizia and Hanna
Alan and Lisa Horwitz
LaffingBird
Hen LaffingBird
Plate for Anthonio Mannini

Alan and Lisa inspired the idea of these parties. Lisa could not stay up late, so the parties had to start at six instead of eight. Even at eight, the antipasti would begin at nine.

To surprise Sandro Demandé, we invited Fernando, who returned from Cuba. The Cuban Army rejected him as a volunteer to fight with the revolutionaries during the Bay of Pigs. Brent Potter, my loan officer, did not show.

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436. Rosie's Chicken

Roast Chicken

Tasty Rosie's Chicken Substitute

We planned a series of opera dinners, each coordinated with the opera. The first guests at the first opera dinner were Gary, who loved opera besides me, and everyone else who didn't care about opera. We say the dinner was perversely entertaining because of a violent political fight between Gary, the liberal, and Alan, the conservative. We enjoyed the war and claim it added texture to the evening.

However, the chattering clique of wives yelled: "Could ya turn it down?" The gang was referring to the stereo playing the opera. After that night, We did not pursue the opera idea.

But *Rosie's BBQ Chicken* and the pasta were terrific, not to mention the *Chopped Liver,* which was memorable as always.

Don't bank on **ROSIE'S** Range Fed Chickens. Those chickens were petite and delicious many years ago and were a favorite BBQ entrée. Now, the chickens are enormous but less tasty. We keep the name Rosie's Chicken, even when using other delicious chickens.

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Ingredients

1 bird, delicious equivalent to a ROSIES'S chicken *Lemonaigrette*	Black pepper Red Oak

Method

1. Butterfly a *Range Chicken.* Place it on a breadboard and cover the chicken with another breadboard. Place the breadboards next to your kitchen stool, and when nobody is watching, jump off the stool and onto the assembly to flatten the chicken.
2. Marinate the chicken in *Lemonaigrette* and black pepper for 4 hours.
3. BBQ with red oak or mesquite wood fire, with the bone side of the chicken facing the coals. Grill the chicken until you have charred the bones.
4. If you do not want the skin marred, broil the top in an oven broiler.
5. Otherwise, cover the breast with foil when the chicken breast reaches 140°F and continue until the thigh is 155°F. According to the FDA, hold the chicken at that temperature, 155°F, for 8.5 minutes before removing it.

Rosies Rock Cornish Game Hen

We serve grilled BBQ game hens whole or in halves to avoid messy carving. But we have one problem: no white meat. For this variation, substitute a *Rock Cornish Game Hen* at step **1.**

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Broiled

437. Butterflied Lemon Chicken

Lemon Chicken

LaffingBird often met his longtime friend, Steve Koundakjian, at Versailles in Encino. LaffingBird considered it a good restaurant and ordered Lemon Chicken, a house specialty. That Lemon Chicken has a thick coating with an intense lemon flavor. Yes, it is Lemon Chicken.

This recipe is the second way we prepare Lemon Chicken. We butterfly the chicken instead of leaving it whole, as in *Roasted Lemon Chicken.* And we roast it inside when it is not convenient to set up a BBQ. We have complete control over the production by using the broiler inside.

Ingredients

1 Range Chicken	Myer lemon juice
4 imported ***GLORIA FARMS*** Meyer lemons	Black pepper
	1 drop of liquid smoke

Method

1. Butterfly the chicken as specified in *Rosie's Chicken*.
2. Marinate the chicken in the juice of Gl oria F arms Meyer lemons, liquid smoke, and black pepper for 3 hours in the refrigerator.
3. Elevate the chicken with the bone facing the flame on a broiling rack. You must support it at 6 places on the chicken's backside; otherwise, the skin will tear when turning.
4. Broil the chicken until you have charred bones, almost black.
5. Turn the chicken over using two spatulas so the breast is under the broiler flame.
6. Put lemon halves on each thigh and breast with the rind facing up.
7. Broil until the breast and lemon halves are brown, but keep the

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breast under 145°F.

We sprinkle it with black pepper.

Butterflied Rock Cornish Game Hen

We use the above method with Rock Cornish Game Hens using one lemon half per hen.

438. Chicken Maryland

Chicken with White Sauce

We included *Chicken Maryland* because Hen LaffingBird lived in Maryland.

The key feature of Maryland fried chicken is that it's kooked in a heavy cast iron skillet and covered after browning so that the chicken steams during frying. We add milk or cream to the pan juices to create a white cream gravy, another Maryland signature.

Ingredients

Makes six portions for certified Marylanders	**Breading**	**Gravy**
1 Chicken fryer	1 1/2 C of white flour	Pan drippings
1 1/2 C of flour	1 tsp of baking powder	1/4 C of flour
1 tsp of baking powder	2 C of peanut oil	1/2 C of *Chicken Broth*
2 C of peanut oil	**OLD BAY** seasoning	1/4 C of heavy cream
		1 tsp of black pepper

Method

1. Dissect the chicken and leave the skin on.
2. Dry the pieces thoroughly.
3. Dust the chicken lightly with mustard.
4. Mix the flour and baking powder.

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5. Bread the chicken by coating each piece in the flour mixture. Shake off the excess.
6. Let the breaded chicken rest on a rack for 15 to 20 minutes so the coating adheres.
7. Heat the oil to 350°F to 360°F in two Dutch ovens.
8. Place the chicken pieces in the hot oil, skin side down. Do not crowd the pots.
9. Cover and kook for 5 minutes to help the chicken cook through.
10. Uncover and continue kooking, turning as needed, until the chicken is golden brown and cooked through.
11. If the outside browns too quickly before the center is done, lower the heat and continue kooking uncovered.
12. The chicken is done when the thickest pieces are no longer pink at the bone and reach 165°F.
13. Place the chicken on a wire rack over a baking sheet.
14. Sprinkle with Old Bay.
15. Hold the chicken in a 200°F oven while you make the gravy.

Caroline's Maryland Gravy

1. Heat the Chicken Broth to the boiling point and take off the flame. Leave about 3/8 cups of pan dripping from the Dutch ovens.
2. Whisk in the flour and heat until golden
3. Dump in the Broth in one shot and stir until you have a smooth sauce.
4. Whisk in the cream, **OLD BAY,** and add pepper to taste.
5. Simmer until thickened for 5 minutes.

We add salt to taste and serve the chicken with the sauce over it.

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439. Never Ending Chicken Kyiv

Chicken Nuggets

Chicken Kyiv is Volodymyr Zelenskyy's favorite. If we were lucky to meet a fighter from Ukraine, we would make him *Never Ending Chicken Kyiv.* They are delicious chicken nuggets, even better than **McDonald' s.**

Ingredients

Makes 4 portions	6 Tbsp of butter
1 large chicken breast	Flat leaf parsley
1 C of flour	Grapeseed oil
2 C of panko	1/2 tsp of black peppercorns
2 beaten Russian eggs	Cayenne pepper
2 minced garlic cloves	Salt

Method

1. Separate the chicken breasts into four equal portions, and pound them to ½-inch thickness.
2. Your Ukrainian sous-kook will grind the garlic with parsley, butter, and black pepper, making a thick paste.
3. Place a dab of the garlic-parsley butter in the center of each breast section. Fold the narrow end over the dab to form a tight pocket around the butter. Fold in the sides, then roll each section into a compact ball.
4. Wrap each piece tightly in plastic and chill until the whole shebang holds together.
5. This is when the fight at the plastic wrap dispenser begins. The fight is paramount. If the Ukrainian is victorious and places his paste in the freezer before your shebang, you must go to the garage freezer. If you are victorious, he goes instead.
6. The agreed protocol for the kooking is as follows: the Ukrainian will whisk the eggs in one bowl, pour flour into another, and panko into a third. He will heat the oil to 350°F and place a baking sheet in a 400°F oven.

7. As Chef de Cuisine, you will remove the wrap from the chicken, place a “Reserved” sign in the freezer, and bread the breasts using the Ukrainian’s setup.
8. Roll each chicken section in flour, dip it into egg, then coat it with panko. Hand off the breaded chicken to the Ukrainian, who will wrap the pieces, return them to the freezer until firm, and remove the “Reserved” sign.
9. With a treaty signed, you remove the chicken sections from the freezer. Deep-fry them in the oil until golden brown.
10. Transfer the browned chicken to the hot baking sheet in the oven and finish kooking until the chicken is no longer pink in the center and reaches 165°F.
11. Let the chicken rest briefly before serving, unless the treaty has already collapsed.

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440. Cornish Game Hen Russian Style

Small Russian Chickens

Thanksgiving for Two

Roasted Rock Cornish Game Hens

The spices for this recipe are the fusion spices of Russian-Jewish-LaffingBird.

Ingredients

2 Rock Cornish Game Hens 1 Tbsp of Hungarian paprika 1/2 tsp each of cumin, cayenne, and salt	Sunflower seed oil A well-washed, heavy steppingstone

Method

1. Plan on making two hens per frypan. Butterfly a game hen discussed in *Rosie's Chicken,* or you can cut out the backbone, turn it over skin side up, and **gently smash the chicken with a sledgehammer.**
2. Mix the paprika, cumin, cayenne pepper, and salt and rub this mixture over the chickens.
3. Pour the oil into a large frypan and turn the flame to medium-high. Place the squashed halves' skin side up in the hot oil and fry uncovered until the underside is spotted black.
4. Turn the heat to medium and flip the hens, put a double layer of foil over them, and fry until the breasts' underside is dark brown or 145°F, taking about 10 minutes.
5. Place the chicken and juices on a hot serving plate.

441. Air Fried Old Italian Style Chicken

Fried Chicken

Leonardo di Vinci was the first to invent the air fryer, where food items hung over an Italian oak fire, and ten Greek slaves fanned the meat as it kooked. Nutmeg is the essential and surprising alternative flavor for *Air Fried Old Italian Style Chicken* to the typical fried chicken flavors.

Because air frying the chicken does not waste oil as opposed to deep frying, the dish is not nauseating like most fried chicken. However, be careful with nutmeg; the chicken will taste like a stuffed donut.

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Ingredients

1 Fryer	Batter
Grapeseed oil	1¼ C of flour
	2 eggs
	½ tsp of salt
	1 Tbsp of white wine vinegar
	3 Tbsp of white grape juice
	1 C of ice water
	Nutmeg

Method

1. Cut the chicken into eight pieces, then bone and skin them. Cut any large breast pieces in half so all pieces are close in size.
2. Season the chicken with kosher salt, black pepper, and a light dusting of nutmeg.
3. Separate the egg whites and yolks.
4. When ready to air-fry, mix the flour with enough ice water to make a thick batter. Lightly beat the yolks and whisk them into the batter.
5. Whip the egg whites until stiff and fold them into the batter.
6. Dunk the chicken pieces in the batter, letting the excess drip off.
7. Place the pieces on a rack and let them stand for 5 minutes so the batter settles.
8. Spray the air-fryer basket with grapeseed oil.
9. Place the chicken pieces in the basket without crowding. Spray the tops well with grapeseed oil.
10. Air-fry at 360°F for 10 minutes.
11. Turn the pieces, spray again lightly, and air-fry for another 8 to 12 minutes, until crisp and cooked through.
12. The chicken is done when the thickest pieces reach 162°F.

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442. Looter's Chicken

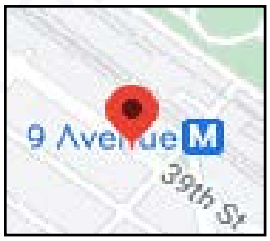
Fried Chicken

Sometimes, we get in a pickle when having a guest for lunch at the Kookery and not having enough time to prepare. If we are near **POPEYES** Louisiana Chicken, it is best to buy and disguise it with a big salad without French fries.

Ingredients

Makes 30 lunches	4 Covid N95 Masks

Method



First, you and your three Starbucks buddies steal frozen chickens at Q Q Poultry Market Inc., 874 39th Street York, New York.

Then, with a deal made on a handshake, you exchange those chickens with the night manager at **POPEYES** Louisiana Chicken for one month of *Original Chicken Baskets.*

When he returns, he eats the French fries, which **POPEYES** includes free.

Roast

443. Chicken Backs Dottie Perlmutter

Chicken Starving Student

LaffingBird made this dish in memory of Dotty, his high school girlfriend. They separated when they went to separate colleges. Later, after many years, LaffingBird bumped into her at UC Berkeley, where

she was living on a starving student budget.

That night, they went shopping for dinner, she commented with amazement, pointing to the large shopping bag he was carrying. The bag contained two big porterhouse steaks, a large sourdough baguette, and a pound of butter. With a slight smile, she said she would make one chicken back for dinner and save half for the next day!

We make this dish every decade with a set-up in front of the recipe vaults at Kooking Corporate. The vault preserves the recipe for eternity. It would be valuable if we went down and out and lived in a hovel because it was too late to become starving students. Also, we desire to preserve the recipe for our forebears for the same reasons.

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Ingredients

Makes one week of nutritious dinners for a starving student 1 package of six chicken backs	**WESSON** Vegetable oil Black pepper Kosher salt

Method

1. Remove the tails and excess fat from the chicken backs.
2. Rub the backs in oil, and place the backside on a roaster pan.
3. Roast them at 425°F or until the backs are enticingly crispy black.
4. Turn them over and continue until they, too, are enticing.

In memory of the *Backs,* we have 10 minutes of silence before ordering at the closest Ruth Chris Steakhouse.

444. Roast Chicken Jewish Style

Roast Chicken

First, ve vould make de stuffink. Dis is how ve vould do it. Ve vould brown an onion in dem *Schmaltz*, den add zeben slices of stale *Challah* soaked mit vater und squeeze'em dry. **Farshtayst?**

Ingreejents

Ein Roasted Chicken	**Roastink**
Ein Range Chicken	Ein sliced carrots
Zeben slices of *Challah*	Ein sliced onion
Ein sliced onion	Ein tsp salt
Ein sliced carrots	Zwei Tbsp Hungarian sveet paprika
De giblets	**Und**
Beaten egg vites	Drei Tbsp *Schmaltz*

Shtufink

1. Roast de giblets vile choppink de onion und de carrot.
2. Mix in de bread cubes cut from the Challah.
3. Ven de giblets are done, mix'em mit de bread. Mix mit zwei tablespoons of *Schmaltz.*
4. Fold in de egg vites to create a light stuffink mit a strong giblet identity.

Roastink

5. Stuff dis mix into a 6–pound Range Chicken und tie it shut with kookink twine.
6. Make a shmear from de remainink *Schmaltz* und paprika.
7. Rub dis shmear all over de bird.
8. Put de carrot slices on de onions in a roastin'pan. Set de chicken on top, breast side down, und pour in an inch of vater.[143]
9. Roast de chicken at tree hundred degrees°F, a couple of hours, bastink mit de pan juices every t'irty minutes.

143 Do not forget de chicken.

10. Ven de chicken is hundert-tirty degrees, stop bastink und raise de oven to tree-fifty. Keep kookink.
11. If you vere unlucky und de breast vent past hundert-sixty, oy gevalt, stop kookink right avay. Make de gravy described, und den you implement *De Chicken Kreplach Option,* described forthvit.
12. But if you vere lucky—Baruch Hashem—keep goink till de breast is hundert-sixty for dat famous Jewish dryness, or less if you vant it moist.
13. Let de bird rest under foil.

Gravink

14. Cover de bird und make gravy mit de pan juices.
15. Take at least acht-und-ein-halben minutes to finish de gravy. Use *Schmaltz* und flour to t'icken, und decorate mit de kooked vegetables.

De Chicken Kreplach Option

16. De breast is a gaggy nightmare. Cut out de breast und make *Chicken Kreplach.* Put de Kreplach back in de hole und surround 'em mit de kooked vegetables, if you got.

Ve surround de chicken mit *Kasha und Varnishkes.*

Farshtayst?

Polish-Jewish Mit Der Paprikum

At the end of step **10,** sprinkle dem Hungarian paprikum over der chicken breast. Pale it should not go to der table.

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445. Roast Chicken Ancient Jewish Style

Oy, thank God

For parties with Orthodox Jews, we roast chickens inside goat bladders.[144] This method preserves the fat, seals in the moisture, and prevents the prying eyes of the shiksa from seeing what was for dinner.

When we make this exotic dish, we taste the indefinable delight that comes from the goat urothelium.

Ingredients

1 Range chicken roaster	Bay leaves
1 unpunctured fresh goat bladder	Pinch of za'atar
Lemon juice	Salt
2 Tbsp *Schmaltz*	

Method

1. Rinse the goat bladder in cool water until pliable. Hold it to the light. It must be translucent enough to reveal the silhouette of the chicken.
2. Season the bird inside and out with a mixture of *Schmaltz*, lemon juice, za'atar, and salt.
3. Fold the bird into itself using the Canaanite Truss, binding the legs not to each other, but for containment within the bladder.
4. Rub the entire chicken with *Schmaltz,* taking care not to tear the bladder during insertion.
5. Insert a remote thermometer with two probes through the bag's opening. Insert both probes into the breast.
6. Tie the opening with kooking twine and place the gantze megillah in a clay pot.
7. Roast at 275°F, turning every 15 minutes, until the lowest reading of the thermometers is 160°F and the bladder no longer twitches.

144 "The use of goat bladder for poultry retention is referenced obliquely in Tractate P'sachim 94b, where Reb Menachem of Grodno warns: 'Wrap the chicken well, lest the aroma escape and provoke jealousy among the Philistines.'"

8. Remove the bladder from the heat and rest it for one hour.
9. At table, pierce the bladder with a silver fork. Steam will emerge, followed by juice, which is caught in the clay pot.

Gravy

10. Cover the bird and make gravy with the goat bag juices.
11. Take at least 8½ minutes to finish making the gravy. Use *Schmaltz* and flour for thickening.

We surround the chicken with *Plain Kasha.*

446. Roasted Lemon Chicken

Roast Chicken

Hazan (Hazan M., 1976, p. 309) says Roasted Lemon Chicken is the purest way to prepare lemon chicken. This *Butterflied Lemon Chicken* is a standard for new guests. Chicken is the default meat because of the belief that it is healthier than bloody red meat. But when we lecture our guests about how chicken growers raise and feed chickens, they cluck a different tune.

Ingredients

A 2½ pound young chicken Lemons	Black pepper

Method

1. Wash the fat chicken inside and out. If the butcher didn't grab the chicken fat around the cavity opening, you grab it for *Schmaltz.*

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2. Now that you have the *Schmaltz,* you can forget the dinner; otherwise, dry the chicken inside and out. Use a fan to circulate air through the chicken opening. That will do the trick.
3. Mix salt and lots of black pepper, pour it into the cavity, and rub it over the chicken.
4. Take 2 lemons, prick them, roll them between your hands to soften the insides, and stuff them into the cavity. It is doubtful if you will need 3.
5. Sew up the cavity, loosely tie the 2 legs together, and place the chicken in a roasting pan, breast side down.
6. Roast at 325°F for 20 minutes, then turn the chicken over the breast side. Roast for another 20 minutes before turning the heat to 400°F.
7. Continue kooking while monitoring the breast temperature until the breast reaches 146°F.

Hazan suggests serving the chicken uncarved at the table with her prescribed ceremony. But the chicken is a greasy-juicy mess and best carved in the kitchen. So, present the chicken and return to the kitchen. Then, remove the lemons and cut the chickens into large sections. Place them on a large serving platter and decorate them with the lemon halves. Return to the dinner table and squeeze a kooked lemon half over the chicken pieces with decorum.

Rock Cornish Game Hens

The Five-Hen Variation

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Five Spit Rotisserie Good for 5 Hens

1. Substitute *Rock Cornish Game Hens* for the chicken using the above method.
2. Stuff hens with black pepper and one rolled pricked lemon.
3. Sew her up and bake them for 50 minutes at 350°F.
4. Raise the temperature to 400°F to brown them.
5. Stop kooking when the breast reaches 145°F and the thigh reaches 165°F.
6. Hold them at that temperature for 8.5 minutes.

447. Roasted Rosemary Chicken

Roast Chicken

Roasted Rosemary Chicken is a simple recipe for a whole roasted oven chicken. The results are excellent, provided the chicken is fat.

Ingredients

1 fat chicken roaster	Olive oil
Fresh rosemary or dry in a pinch	Black pepper

Method

1. Rub the inside of the fat roaster with olive oil, black pepper, and fresh rosemary.
2. Place the chicken on a rack and shield it with foil.
3. Roast the chicken at 325°F for 1 hour.
4. Remove the foil and continue roasting until the thigh is 155°F
5. Cover and hold at that temperature for 81/2 minutes.

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Rotisserize It

Rotisserized Rosemary Chicken

1. Rub the inside of a fat range chicken with olive oil, black pepper, and fresh rosemary.
2. Truss the cavity. Secure the foil around the breast using toothpicks.
3. Spear the chicken with the spit, using forked ends.
4. Rotisserie the chicken for 12 minutes at 450°F. Reduce the temperature to 350°F and roast for another 20 minutes per pound, until the thigh reaches 165°F and the breast reaches 145°F.

Infrared Laser Heat Thermometer

5. Turn off the flame, close the rotisserie, and hold the temperature for 8½ minutes.

It is hard to read a book that is always wrong.

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448. Chicken Surprise

Didn't Notice

One day, Robuccio, LaffingBird's brother, rushed into the luxurious ***GLORIA FARM*** conference r oom. He was bringing a vital client to dinner. Robuccio said, "I want the best." Thus, LaffingBird began working on a complex dinner: an elaborate antipasto followed by *Chicken Surprise.*

Chicken Surprise is an adaptation of *Bugialli's (Bugialli G., Classic Techniques of ITALIAN Kookling), Pollo Disossato Ripieno,*. We made the recipe more convenient by substituting a capon for the chicken.

It is a fun dish. Guests see a big, beautiful roasted whole capon they believe is a chicken. While slicing the capon as if it were warm butter, we surprise the guests. There are no bones, only scrumptious stuffing.

LaffingBird's Story

Because of the complexity, LaffingBird prepared the capon, roasted them, and stored them overnight to avoid the usual last–minute frenzy.

He still had plenty to do the next morning.

By the time LaffingBird put the capons in the oven, it was 11:00 p.m. He was exhausted. He set two alarms for midnight, fell onto the couch, and closed his eyes. He remembers a chilling ring disturbing his trance. The alarms so annoyed him that he banged them off.

When he woke at six, he saw a kitchen filled with smoke and two black smoking blobs in the oven.

What was he to do? He designed the entire meal around those capons. But with infinite determination, he re–shopped for the capons and ingredients to redo the complex dish and prepare the antipasti.

To this day, no one knows where he found capons in the morning.

LaffingBird states, "It was the most exasperating kooking experience

of my life." But in retrospect, one might ask: why did Robuccio push LaffingBird around? He should have ordered pizza to accompany the superb antipasti.

Ingredients

Serves 8	Stuffing
1 fresh capon	3 C of *Bread Cubes*
	1 Italian sweet sausage
	5/8 C of celery
	1 minced onion
	Chicken Broth
	Schmaltz
	1 egg

Method

1. Make your stuffing: sauté the sausage, pepper, celery, and onion in *Schmaltz* until the onions are translucent.
2. Beat the egg with a cup of broth, mix in the *Bread Cubes,* and add more *Broth* to soften the mixture.
3. Debone the capon[145], stuff, and sew up the bird.
4. Cover the breast with foil and roast until the thighs are 160°F.
5. Remove the foil and roast until the breast is 138°F.
6. Allow the capon to rest 30 minutes after he arises from the dead before serving.

We serve it with a simple sauce such as *Egg foo Yung Sauce.*

145 Refer to the Internet or the Bugialli reference for this procedure.

Chicken Livers

449. Chicken Livers with Sage

Chicken Liver

Chicken Livers with Sage is an essential recipe in our repertoire.

Ingredients

Chicken Livers	Dried sage
1/2 of a chopped yellow onion per pound of liver	Dry white wine
Butter	Black pepper
	Kosher salt

Method

1. Cut away the mucilaginous black liver veins.
2. Sauté the onions in butter until they turn transparent.
3. Raise the heat and kook until the onions turn light gold.
4. Add the chicken livers and sage. Keep kooking until the livers' insides are pink.
5. Remove the livers, add white wine to the fond, scrape, and boil until the wine evaporates.
6. Return the livers, add ground pepper, and mix with the pan sauce.
7. Transfer the liver to a heated platter and sprinkle with coarse kosher salt.

450. Chicken Livers with Eggplant

The Two Worst Things

The taste of *Chicken Livers with Eggplant* is beyond comprehension.

Ingredients

Grilled Eggplant	*Chicken Livers with Sage*

Method

Make a mound of *Chicken Livers with Sage* and then surround them with slices of eggplant.

451. Hot Chicken Livers with Sherry

Where's the Brandy?

Let us first clarify the meaning of *Hot Chicken Livers with Sherry* circulating in the kooking world. Hot Chicken Livers with Sherry does not mean *Hot Chicken Livers with Sherry Enrico;* it means with Sherry wine.

That settled, these chicken livers have many uses. They are delicious if we serve them hot[146] or use them to surround other items in a hot dish. What if we do a cold shrimp cocktail surrounded by these livers?

Ingredients

Enough Livers to surround 1 pound of *Chopped Liver with Truffles*	Medium grind salt
¼ cups of French brandy	*Schmaltz*
	Gribenes

Method

1. Fry the chicken livers in *Schmaltz* until pink. Add French brandy and continue for 30 seconds until the steam vanishes.
2. Surround the chopped liver with truffles and whole fried livers. Season them with a salt that you can feel, like pretzel salt.

146 Author's note. The livers are not yet famous for being served hot.

3. Yes, we serve these livers hot, but not in a chafing dish; otherwise, the constant heating of the burners will make this dish taste like liver.
4. We present them as a separate course, or for liver lovers; we use these livers to surround *Grilled Eggplant* slices or a roasted goat's head.

Big Pye

Big Pye Pot

452. Big Pye

Blackbird Pie

Big Pye, also known as Big Pie, is complex but fun to dish out at a party. We might call it a day if we can not find an Italian grandmother to roll the large pasta sheets for this dish. In that case, we would return the mail–ordered pot and hope for a refund, assuming they do not notice

the dent in the soft copper exterior when a Kook kicked the pot in despair after his Chicken Pot Pie burnt. Otherwise, we fall back on the pasta roller and make pathetic–looking seams with the pasta strips.

English Pye Dinner

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Ingredients

Service for 12 Fressorés	Filling	Seasoning
The Shell	1 *Rosie's Rosemary Chicken* made without rosemary	Black pepper
11/2 C of *Spinach Pasta*	3 Rock Cornish game hens cut into 4 sections	Nutmeg
¼ lb of butter	6 squabs cut in two	
	12 hot Italian sausages	
	Tortellini al Burro made with 2 C of flour	
	Squab	
	Béchamel Sauce	

Preparation

1. Now you are clever. You roll 6 pasta sheets, two green ones made with spinach and the other four plain.
2. Place the strips side by side, with the middle green one overlapping the others by 1–inch.
3. Wet beneath the seams, roll and seal the sheets tight.
4. One sheet will cover the bottom and sides of your chosen big pot, and the other will cover the pot.
5. Prepare the cheese and pork tortellini. Make the pasta using the second–to–last notch on your pasta roller.
6. Let the tortellini dry for 2 hours while preparing the *Roasted Rosemary Chicken* without rosemary.
7. Fry the game hens, the squabs, and the sausage until brown.

Assemble the Pie

8. Apply a light coat of butter to the bottom of the big pye pot, and put the tri–colored pasta on the bottom with four inches overlapping the pan's edge.
9. Cut the chicken into 12 parts, but keep them together to look like a flattened chicken with cuts separating the sections.
10. Place them as a group at the bottom of the pot, followed by a layer of sausage, a layer of squab, a layer of tortellini, and a layer of game hen pieces.

It is hard to read a book that is always wrong.

Bake the Pye

11. Place the sealed pot in a 350°F oven. Bake until the pasta top is firm and golden, about 1½ hours.
12. Let the Pye rest for 20 minutes, then invert onto a massive platter. Slice into wedges with a carving knife, as if serving cake.

We do not offer a salad; it would be insignificant against the Pye's magnificence.

Duck

453. Rotisserie Duck

Duck on a Spit

Juniper has a way with a duck. Together, they make a formidable team.

Ingredients

Makes 6 portions	2 Tbsp of black pepper
1 big fat duck	1 Tbsp of salt
10 crushed juniper berries	
Oil	

Method

1. Rub the juniper berries, black pepper, and salt inside the duck.
2. Rub a little salt over the outside skin.
3. Sew or skewer the cavity closed.
4. Tie the wings snugly to the body and tie the legs close to the bird
5. Run the rotisserie spit lengthwise through the duck, entering through the tail end and exiting through the neck end. Secure the duck tightly with the rotisserie forks.

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6. Prick the skin lightly in several places, especially over the fatty areas, without piercing deeply into the meat.
7. When you oil the duck before threading it, the duck will become slippery and will fall to the floor. Nonchalantly pick up the duck, wipe it with paper towels, and resume.
8. Rotisserie the duck at 350°F to 375°F until the skin is browned, the fat is rendered, and the thickest part of the thigh reaches 158°F.
9. Use a probe thermometer to check the internal temperature. An infrared laser thermometer measures surface temperature only and is not invited to decide whether the duck is done.
10. Let the duck rest before carving.

454. Roast Duck Chinese Italian Fusion

Duck

Duck on a Spit

Ingredients

1 fat Long Island duck	**Spice**
1/2 C of chicken liver	1/2 tsp of dried rosemary
	1 tsp of chopped sage leaves
	2 Tbsp of black pepper
	Salt

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Simple Roast Duck Procedure

1. Make the dish
    - 1.1 First Things
        - 1.1.1 Preheat the oven to 425°F for a convection oven
        - 1.1.2 Boil enough water to cover the duck
        - 1.1.3 Remove the innards bag
            - 1.1.3.1 Throwaway the gizzard
            - 1.1.3.2 Prepare the duck liver
                - 1.1.3.2.1 Chop the Liver
                - 1.1.3.2.2 Reserve the chopped duck liver
            - 1.1.3.3 Prepare the rub
                - 1.1.3.3.1 Mix equal parts of rosemary, salt, and black pepper
            - 1.1.3.4 Prepare the stuffing
                - 1.1.3.4.1 Chop the chicken liver
                - 1.1.3.4.2 Mix the chopped chicken liver with the duck liver
                - 1.1.3.4 .3 Season the mix with black pepper and salt
                - 1.1.3.4.4 Reserve the Stuffing
    - 1.2 Prepare the duck for roasting
        - 1.2.1 Immerse the duck
        - 1.2.2 Boil for 5 minutes
        - 1.2.3 Remove the duck
        - 1.2.4 Dry the duck
            - 1.2.4.1 Dry inside with paper towels
            - 1.2.4.2 Dry outside with paper towels

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1.2.4.3 Further dry with a hair blower

1.2.4.3.1 Set the hair blower to high

1.2.4.3.2 Dry 7 minutes

1.2.5 Season the duck

1.2.5.1 Season the inside of the duck

1.2.5.1.1 Mix the two chopped livers with salt and black pepper

1.2.5.1.2 Stuff the duck with the two chopped livers

1.2.5.2 Season the outside of the duck

1.2.5.2.1 Rub the mixture over the duck skin

1.2.6 Close the cavity

1.2.6.1 Tuck the tail up with a toothpick

1.2.6.2 Prevent the filling from falling out

1.2.7 Sew up the cavity

1.2.8 Set up the roaster

1.2 8.1 Place duck on a roaster rack, breast side up.

1.2.8.2 Position the rack

1.2.7.2.1 Place the rack on the roasting pan

1.2.7.2.2 Position the rack in the upper third of the oven

1.2.9 Close the oven

1.3 Roast the duck

1.3.1 Roast for 30 minutes; then lower heat for an hour until the skin is crisp

1.3.2 Remove the duck

1.4 Make the sauce

1.4.1 Gather the ingredients

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1.4.1.1 Remove the toothpicks and thread the bird cavity

1.4.1.2 Dump the inside juice into a saucepan

1.4.1.3 Scrape the liver filling from the cavity into the saucepan

1.4.1.4 Get ¼ cup of the duck fat from the roasting pan

1.4.1.5 Add the fat to the saucepan

1.4.2 Finish making the sauce ingredients

1.4.2.1 Stir the sauce over low heat until it thickens

2. Present the dish

2.1 Sever the duck wings and drumsticks

2.2 Slice the breast into thin slices according to your interpretation of what thin is

2.3 Place the slices on a warm serving platter

2.4 Pour ¼ of the sauce over the duck

2.5 Serve the duck and sauce in a gravy boat

2.6 Say marvelous, but you could say meraviglioso in Italian or qí miào in Chinese.

We serve this duck with *Potatoes Antonio Mannini*

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455. Caneton Aux Ceres Flambé

Cherry Jubilee Duck

Caneton Aux Ceres Flambé, also known as Cherry Jubilee Duck, is distasteful. That is, if you dislike fruit with meat. But this dish has an enticing juniper flavor, less common yet favored with duck. It is a festive flaming dish well worth making.

However, we are careful not to make this dish when our guests have Anatidaephobia, and we know of one who does.

Ingredients

Serves 4	2 Bay leaves
1 fat Long Island duck	1 Can of **OREGON** Dark Sweet Cherries
¼ tsp of dry rosemary	1 C porcini mushrooms
Black pepper	Flour
1/2 tsp of crushed dry juniper berries	Fresh parsley
¼ tsp of salt	¼ C of flaming brandy
Olive oil	

Method

1. Simmer the duck for 3 minutes.
2. Dry with a tea towel and a hairdryer for at least 9 minutes, until fat begins to ooze from the surface.
3. Rub the duck with salt, rosemary, black pepper, and crushed juniper berries.
4. Fry the duck in olive oil until brown. Transfer it to a roasting pan, and roast it uncovered at 350°F for 30 minutes.
5. Meanwhile, sauté the mushrooms in butter and set aside.
6. Trim the gizzard's gristle and chop it with the neck, salt, and pepper.
7. Bring the proto–sauce to a boil and toss in the bay leaves.
8. Simmer until the gizzard is tender, skimming the scum and adding more water if necessary.
9. Remove the bay leaves and neck, chop them up, and eat them

with the brandy.

10. Simmer the sauce until reduced to 1 cup.
11. Add 2/3 of a cup of **OREGON** Dark Sweet Cherries , ½ of their juice, and the mushrooms.
12. Reduce to ½ cup, thicken it with a tablespoon of flour mixed with a tablespoon of butter, kooked for 1 minute. Reserve.
13. Drain the fat from the duck and cover it with the giblet gravy.
14. Coat the duck's breast with honey. Cover the roasting pan and braise at 325°F until the duck is succulent or reaches 165°F internally.

We will place the duck on a silver platter. Then, we garnish it with parsley and mask with the reserved sauce. We heat 1/4 cup of brandy, flame the duck, pour it over it, and serve it flaming.

456. Roast Duck Sandro Style

Looks Like a Goose to Me

When Sandro Demandé LaffingBird, came for dinner, his mom often made duck. Sandro loved duck and would consume enormous portions of it. His mom put a goose on a platter with ducks because a goose is bigger and less costly per pound, at least in those days. Sandro's mom knew Sandro would lick his finger, touch the big piece, and say, **"Dibs."**

Sandro would then grab the piece, thinking it was a giant duck. His mom knew he did not realize the substitution. LaffingBird, Sandro's brother, knew that because his mom got a kick and blabbed about it often, to whom he doesn't remember.

Ingredients

1 goose for Sandro Demandé	Kosher salt

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Sandro Style

1. Roast the goose covered at 350°F until no fat or juice comes out when you puncture it.
2. Drain the fat, and roast until the meat is crispy and saggy dry.

Non Sandro Style

1. In step **2**, above, roast the duck covered until an instant read thermometer registers 135°F at the thigh.
2. Cover the breast with foil and kook, uncovered, until the thigh registers 160°F.
3. Uncover the duck breast and broil the top until crisp.

Goose

457. Roast Goose

Greasy Duck

We roast goose this way for the holidays.

Ingredients

Serves 6	Kosher salt
1 big fat goose	*Prune Stuffing*
Apple juice	

Method

1. Parboil the goose for 3 minutes.
2. Prick and dry it with a hairdryer for 7 minutes until you see fat oozing from the skin.
3. Blot dry with paper towels and rub the goose with apple juice and salt.
4. Make *Prune Stuffing* to stuff the goose.
5. Sew the cavity closed and cover the breast with foil.

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6. Roast the goose in an uncovered rack at 300°F until the breast is 120°F.
7. Remove the foil, raise the temperature to 400°F, and roast until the breast is light brown and reaches 155°F.

Squab

458. Braised Squab

Boiled Pigeon

On our daily trip to the Chinese live poultry market, we often choose squab for the unforgettable *Second Best Tortellini* or the full flavored Braised Squab.

Ingredients

Serves 4	1 Carrot
4 Squabs	*Chicken Broth*
3 chicken livers	2 Tbsp of sherry wine vinegar
Foie gras	2 drops of balsamic vinegar
Schmaltz	*Toasted Walnut Bread*
2 oz of porcini mushrooms	
1 Chopped onion	

Method

1. Sauté 3 chicken livers and mushrooms in *Schmaltz* for 10 minutes over low heat until the liver insides are pink.
2. Purée the livers and, sadly, skip mixing them with the foie gras you don't have.
3. Tie up the squabs and brown the birds in *Schmaltz* with chopped onion and carrot.
4. Add the rice and a cup of *Chicken Broth.*
5. Cover and simmer the squabs for 40 minutes or until the temperature reaches 145°F, inspecting every 10 minutes whether more *Chicken Broth* is needed.

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6. Make squab gravy by reducing the pan juices with *Chicken Broth,* sherry wine, and balsamic vinegar. The final consistency should resemble heavy cream.

We serve the squab on buttered *Toasted Walnut Bread.*

Turkey

Turkey Breasts

459. Sous Vide Turkey Breast

White Meat Chicken

Sous Vide Turkey Breast makes the best turkey for salads, such as *Turkey and Watercress Salad*.

Ingredients

Turkey Breasts

Method

1. Sous vide the breast at 139°F for an hour.
2. Remove the breast from the pack, rinse with hot water, and dry with paper towels.
3. Do what you want with the turkey.

460. Turkey Tonnato

Cold Turkey

Turkey Tonnato gives *Veal Tonnato LaffingBird* a tough time because turkey is less expensive than veal.

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Ingredients

Turkey Tonnato for 12	Sauce
1 turkey breast	1 Can of tuna in water
1 onion quartered	2 anchovies
1 Clove	Capers in salt
2 bay leaves	1 C of olive oil
	1/2 C of strained lemon juice

Make the Turkey

1. Sous vide the turkey breast with the onion, clove, and bay leaves at 145°F for 3 hours.
2. Refrigerate in the bag for 2 hours.
3. Remove the turkey from the bag, rinse and dry it.
4. Slice the breast very thin and marinate in the following tuna sauce overnight.

Marinade

1. Make a thin, syrupy sauce by whipping lemon juice and olive oil.
2. Rinse and dry the capers and squeeze-dry the tuna.
3. Add the tuna and anchovies and pulverize in a blender.
4. Adjust the taste with lemon juice and capers.

It is hard to read a book that is always wrong.

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461. Turkinni

Sautéed Veal Chops

Save the Calf

This recipe transforms *Hazan's Sautéed Veal Chops with Garlic and Rosemary (Hazan M., 1978, p. 271)* into *Turkinni.*

Turkinni is less expensive, more accessible, and tastes better than crummy, mislabeled *Veal Scallopini.* Also, we, as mammals, have more empathy towards calves than a turkey bird.

Ingredients

12 Turkey Scallopini	*Chicken Broth*
for four guests	2 cloves of minced garlic
1 turkey breast	Rosemary or parsley
1/4 C of grapeseed oil	Lemon juice
1/4 C of olive oil	Salt
1 stick of butter	
Breadcrumbs	

Method

1. Time your procedure to begin with an almost–frozen turkey breast.

2. Lay the breast flat and cut 8 horizontal slabs.
3. Pound the slabs to 3/16–inch thickness between sheets of wax paper.
4. Rest. But note: after this step, you will always call the slices, the dish, or any reference thereof Scallopini.
5. After the rest period, set up 5 frypans on your stove. The left and right ones are for the turkey. The central one is for the sauté.
6. Have two plates on each side of the stove with Breadcrumbs and a couple of pinches of rosemary.
7. Sauté the garlic in both oils until darkened.
8. Stir in the butter and pour equal amounts into the four frypans; turn the heat high.
9. When the sauce sizzles, bread 6 turkey slabs in the Breadcrumbs and rosemary, using your left hand for the left back burner and your right hand for the right back burner.
10. Transfer 3 Scallopini into the back left frypan with your left hand and 3 Scallopinis into the right back frypan with your right hand, and tell Google to set a timer for 30 seconds.
11. Meanwhile, bread 6 more turkey slabs in the breadcrumbs, using your left hand for the left front burner and your right hand for the right front burner.
12. Rest.
13. When the timer rings, transfer the rear Scallopini to hot plates using the Dual Hand Technique.
14. Coat the final 6 turkey slices in Breadcrumbs using the dual–hand technique on the front burner.
15. Transfer the remaining 6 Scallopinis to the front pans using the Dual Hand Technique.
16. Set the Google timer to 30 seconds again. Meanwhile, deglaze the rear pan with equal parts of Chicken Broth and white wine. Let it reduce.
17. When the timer rings, transfer the front Scallopini to hot plates using the Dual Hand Technique.
18. When the sauce has the proper consistency in the rear pans,[147] add a squeeze of lemon and pour the sauce through a strainer over the waiting Scallopini.

147 Use your left hand to hold the strainer over the Scallopini and pour the sauce from the rear left pan with your right. Later, reverse the hands for the sauce in the front pans.

19. Repeat for the front pans.
20. If anyone is watching, turn and say:

That's What a Kookbook Kook Can Do!

Variation with White Pinot

Use the above steps, substituting white pinot for the rosemary, garlic, and lemon juice.

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The Two Session Thanksgiving

From the Gloria Farm Ar chives

Thanksgiving Feast

November 22, 1995

Chef: LaffingBird

Session One

Cocktails

American Corn Whiskey

Toast: God Bess America and Anyone Else

Pheasant Soup
with
Wildflowers Noodle Addition

Toast: Captain John Smith and Pocahontas

Turkey Dinner Course
Gravy à Liana Wambua

Plain Stuffing
with
Spur of the Moment Additions

Cranberry Sauce
String Beans
Butternut Squash and Sweet Potatoes

Open Toast

Thanksgiving Feast

Session Two

First Injection

Country Salad with Wine Vinegar

Open Toast

Second Injection

More Turkey

Sausage Stuffing
with
More Spur of the Moment Stuffing

Mashed Potatoes ala Anthonio Mannini
Roasted Yams
Collards with Salt Pork

Open Toast

Intermezzo

Dessert

Poached Pears in Applejack
Pumpkin Pie with Beaten Cream

Calistoga Star Barrel Aged American Brandy

Coffee

It is hard to read a book that is always wrong.

462. Thanksgiving Lemon Turkey

Turkey

Thanksgiving Lemon Turkey

Thanksgiving Lemon Turkey is the coveted, sought after recipe for the turkey at The Great Thanksgiving, at Madam Jessicah Ké,' and Karl mit der K's, November 22, 1995.

Ingredients

25 Servings	Butter
1 large hen turkey	Black pepper
Lemons	

It is hard to read a book that is always wrong.

Method

1. Wash and dry a turkey hen. Unless you are serving more than twelve, get the gobbler, but you did not.
2. Rub the inside and outside of the cavity with butter and black pepper.
3. Prick lemons and roll them in your palms to soften them. Stuff them in the carcass and sew up the entrance.
4. Tie two layers of foil tightly around the breast and tie the wings and drumsticks to the body.
5. Decide if the breast will be up or down in the broiler pan. The outcome is contingent upon the breast's spatial orientation relative to the broilers. ***Good luck with your analysis.***
6. Roast at 325°F for 1 hour, remove the foil, and continue roasting. The goal is not to overkook the breast while underkooking the dark meat.
7. When you baste, the liquid makes the skin glisten and look appetizing. But basting discourages crispness. This skin is a rare example of both beautiful and ugly on the outside. Do not baste. If the top gets too brown, put back the foil. Roast until the breast is 145°F.
8. Turn off the heat, cover the turkey with foil, and test the breast and thighs. If the juice runs clear, wait 8½ minutes before removing the turkey from the oven. However, consult the Turkey Kooking Disasters and Remedies Chart. Once the kooking crisis is resolved, carve what remains after 30 minutes.

We share this helpful guide on Turkey Kooking Disasters and Remedies.

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Turkey Kooking Disasters and Remedies

Disaster	Breast	Dark Meat	Remedy
You forgot to put the turkey in the oven	Under Kooked	Under Kooked	Delay Festivities
Late	Under Kooked	Perfect	Breast Surgery
Late	Under Kooked	Over Kooked	Sauce Clinic
Late	Perfect	Under Kooked	Cover the Breast and kook
On Time	Perfect	Perfect	Serve
Late	Perfect	Over Kooked	Sauce Clinic
Late	Over Kooked	Under Kooked	Surgery and more kooking of dark meat
On Time	Over Kooked	Perfect	Sauce Clinic
Very Late	Over Kooked	Over Kooked	Blame the Turkey

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463. Butterflied Thanksgiving Lemon Turkey

Turkey

Spatchcocked Turkey

We will bring out our gorgeous photo of last year's whole turkey. If anyone cares, we say this is what a turkey looks like. We carve the turkey in the kitchen, where the wrestling begins.

Although this turkey does not look traditional, it will have succulent white meat, and the dark will be juicy.

Ingredients

Serves 12	4 Tbsp of black pepper
1 turkey hen	*Thanksgiving Turkey Dressing*
Lemon juice	
Olive Oil	
Butter	

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Method

1. If you serve over 12, return your hen and get a gobbler.
2. Otherwise, wash and dry the turkey, remove the backbone, and butterfly the turkey. Place the turkey on a cutting board with another one on top. Bring in your 400 pound exercise weight and stand on the cutting board with the weight. Jump up five times to flatten the turkey.
3. Marinate the turkey for 6 hours in black pepper and equal parts of lemon juice and olive oil.
4. Cover the breast with butter and two layers of foil. Yes, that's two layers of foil. Tie the foil to the body and then the wings and drumsticks.
5. You must make an agonizing decision. Shall the breast face up or down? The pan's relation to the oven burners determines that. Roast at 325°F for an hour and remove the foil. Continue roasting. The goal is not to overkook the breast with the dark meat underkooked.
6. Don't baste; that discourages crispy skin. If the top gets too brown, recover the breast.
7. When you prick the thighs, you overkooked the turkey if the juices run clear. Throw the turkey out and start over; if the juices run pink, you underkooked the turkey; throw it out and start over. If the juices run clear in two out of three spots, they will clear after the turkey finishes its rest period of 1/2 hour. The scientific way that never works is to roast the breast to 145°F.
8. Turn off the heat, cover the turkey with foil, and wait 8.5 minutes before doing anything else.

We pile *Thanksgiving Turkey Dressing* onto a large serving plate and drape the turkey over it.

This presentation is an artistic and gruesome semblance of the traditional whole turkey look.

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Rolls

464. Chicken with Pork Roll

Chicken and Pork

Chicken breasts from our 100–pound bag of ***COSTCO*** Frozen Chicken Breasts are dry but succulent when we make a *Chicken with Pork Roll.*

Ingredients

1 Boned chicken breast for two	1 Tbsp of oil
1/4 lb of ground pork per breast	1/4 tsp of dried rosemary
4 cloves of minced garlic	Butter
1 tsp of red pepper flakes	1 C of apple juice

Method

1. Place semi-frozen chicken breasts on the cutting board. Holding the breast with one hand, slice it parallel to the board. Slice the small section into 2 slabs and the large in 3.
2. With a mallet pound each piece thin and even between sheets of wax paper.
3. Crush the garlic and sauté it with the red pepper in olive oil until the garlic is pale tan.
4. Dump in ground pork, rosemary, and salt.
5. Continue the sauté until the pork is pink.
6. Strain the meat with the juices falling into another pan, leaving the fat in the frying pan. Don't throw the fat away. **You always want fat.**
7. Spread the meat on each flat chicken piece, roll it up, and tie it with kitchen twine.
8. Turn up the heat in the juice pan and add butter; dump in the chicken rolls when the butter foams and kook them until brown.
9. Transfer the rolls to a warm platter.
10. Make a sauce by pouring the apple juice and lucky fortuitous fat into the pan. **Yes, lucky fat.** Scrape, stir, and reduce the liquid

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and pour the finished sauce through a strainer over the chicken rolls.

465. Beef Roll with Spinach

Rolled Beef

Beef Roll with Spinach is delicious and has multiple uses, such as a component of two grand dishes, the *Italian Meat Trio* and the *Kosher Meat Duo.* A buffet must not ignore this roll's value, providing the meat is fatty tenderloin instead of gaggy sirloin

Ingredients

Beef Roll with Spinach for 12	1 C of Parmesan cheese
2 lb tenderloin of beef	Butter
4 oz of pancetta	
2 C of never enough spinach	

Method

1. Remove the stems from the spinach.
2. Boil the spinach until tender, drain, squeeze dry, and chop.
3. Mix the spinach with the chopped pancetta and Parmesan cheese.
4. Cut the filet into a 1 piece spiral using a long, sharp slicer knife.
5. Spread the mixture over the meat, roll it, and tie it with kitchen twine.
6. Sauté the roll in olive oil and butter, wrap it in foil, and bake at 400°F to 115°F internally.
7. Remove the foil and kook until the temperature is 125°F internally.
8. Remove it from the heat and tent with the foil.

We serve warm single slices with dabs of *Béarnaise for Hen LaffingBird*

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or *Peppercorn Sauce*.

466. Turkey Roll with Pancetta

Turkey Roll

Turkey Rolls are versatile. They are components of multi-roll dishes; the slices are great as an entrée, and the leftovers make great sandwiches.

We always buy the whole turkey. The cost is not higher than the breast alone; sometimes, it is less and less treatment preserves more turkey flavor.

Ingredients

1 Turkey Roll for 12	Sage
A 25 pound turkey hen	Salt
4 oz of pancetta	Black peppercorns

Method

1. Remove the breast from the turkey and butterfly it.
2. From the rest, you can make 20 cancer-free Doggie Dinners from dark meat or make a great *Turkey Carcass Soup.* But if you do that, you might forget to do the Roll. So, first, butterfly the 2 large breast sections. The goal is to have four contiguous areas for the filling.
3. Fry the pancetta, cut it into 2–inch squares, and add them to a mixture of sage, whole black peppercorns, and salt.
4. Spread this mixture over the 4 turkey sections.
5. Roll the turkey up and tie it tight using the salami–knot.
6. Roast it at 350°F until the internal temperature reaches 145°F; start checking after 1 hour.
7. Let the roast stay at that temperature for 81⁄2 minutes.

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8. Slice after it reaches room temperature.

We serve *Turkey Roll* at room temperature.

467. Turkey Roll with Gribenes and Pepper and Pancetta

We make *Turkey Roll with Panceta,* like *Turkey Roll with Gribenes and Pepper and Pancetta,* but substitute a mixture of *Gribenes* and salt for the filling.

468. Kosher Meat Duo

Two Meats

The Kosher Meat Duo offers the guests a choice of wicked beef or virtuous turkey. We changed the recipe *Beef Roll with Spinach* from *"The Art of Italian Kooking" by Giuliano Bugialli. (Bugialli G., The Fine Art of Italian Kooking, 1980)* for salt pork with Gribenes. For turkey roll, we used a *Gribenes* filling instead of pancetta.

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Ingredients

Turkey Roll for 12	*Beef Roll with Spinach*
Turkey Roll with Gribenes and Pepper	Tahini
	Gribenes

Method

When making the *Beef roll with Spinach*, we substitute the *Gribenes* for the salt pork and tahini for the cheese.[148]

469. Italian Meat Trio

Three Meats

The trio comprises three rolls. When the Kookery's artist arranges these rolls of beef, turkey, and pork, they present a great show. The pork and turkey recipes herein are modifications from the cookbook *"The Art of Italian Kooking" by Giuliano Bugialli. (Bugialli G., The Fine Art of Italian Kooking, 1980),* whereas the beef dish comes from the *Ether.*

But we are careful because members of the GTKF, the Gourmand Team of Kosher Fressorés, might sneak in and gorge on the *Arista* and the rolls.

Ingredients

A platter for 36	*Arista*
1 *Beef Roll with Spinach*	Arugula
1 *Turkey Roll with Pancetta*	

Method

Make the three rolls, decorate the plate with arugula, and serve them at room temperature.

148 What else could you do?

We use the leftover Trio, hot or cold, for dinner, lunch or sandwiches the next day, provided we serve them with potato chips.

Salad

470. Salad Discussion

Most are indifferent to salad except for the diet conscious, who demand it for lunch. Most choose greasy hamburgers and French fries over hamburgers and salad.

General Components of Salad

Many of the salads have lettuce or greens as their dominant component. However, we included a section on lettuce free salads, a term not appealing to us and salads that include other elements such as cheese and chicken et cetera.

Lettuce Drying Procedure

Greens without clinging water are essential for a successful salad. The dressing doesn't overwhelm the delicate taste of the greens because they are dry. But others may prefer dressing over leaves; who are we to judge? Another problem with diluted dressing is that it requires more of it, so the watery sauce falls to the bottom of the bowl, producing a sloppy mess.

The following is how we dry lettuce and how fine restaurants did it before the Green Machine, a high-powered spinner.[149]

1. Dry each leaf with absorbent towels; do not press so hard to collapse the ribs of the greens.

149 Even the **ELECTROLUX** Professional VP2 Green Machine Vegetable Dryer does dry as well as hand drying!

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2. Place the leaves on a large towel next to a fan. A good one is a wall air conditioner that will blow the greens dry. But you must erect a fence. Otherwise, the greens will escape and visit the ends of the room, forcing you to re-wash them, especially since your dogs were licking them.
3. After you dry the leaves, save them in the refrigerator, wrapped in damp towels until ready to use.

Mixing the Salad

We add bitters such as mustard greens, endive, or celery tops to dry greens. Of course, dry. If we use salt, it is coarse kosher salt without iodine and not multi-colored sea salt before serving. Also, the dressing does not have fixed ingredient proportions because of the varying strengths of the ingredients and preferences. When we toss the salad with dressing, though not always, it is essential to mix the dressing into the salad and quit when the leaves glisten. With this method, the dish attains the perfect balance of salad and dressing.

The Salad's Presentation Procedure

We will tell you the essential technique for presenting a salad, Pompous Style. Upscale restaurants reserve this technique for Spinach Salads. We learned this technique from a dinner at the Blue Fox Café, across the street from the Morgue in San Francisco.

We deliver the salad set-up on a cart facing the company, with the salad set-up kit in front of us. We say, "Victor Emmanuel II, the King of Italy,"[150] said this salad was his favorite.

After we mix the salad, we want to test it for sweetness. So no one will notice, we discretely stick our little finger in it, turn around, hide our finger licking process, and taste the sweetness.

Swivel, facing the guests again, and if the taste isn't sweet enough, take a pinch of sugar, flamboyantly sprinkle the sugar over the salad, and remix. Then you say, "Perfetto." If it is sweet enough, pretend to

150 Editors note. Victor Emmanuel abdicated in 946, so it is not clear what his favorite salad was after that.

take a pinch, remix, and say “Pefetto.”

By the way, you can use this *Caesar Salad Serving Technique* if you need more lemon juice. But suppose you need less lemon juice. Then you will say with your scintillating patter, “The chef prepares Caesar Salad with the French taste.”

Arugula

471. Gloria Farms Arugula Salad

Where’s the Lettuce?

Typically, our salads contain arugula harvested from the vast ***GLORIA FARMS.*** We call these salads ***GLORIA FARM*** Sal ads, the salad du jour. But du Jour must be in spring or fall.

Ingredients

Arugula	Scallion
Sun Dried Tomatoes	*Sherry Wine Vinaigrette*
Tomatoes	

Method

1. Cut off the arugula’s thick stems and lay the leaves on the salad plate.
2. Place sliced tomatoes on the arugula bed. If it is before the tomato harvest, use *Sun–Dried Tomatoes.*
3. Drip the Vinaigrette over the salad, followed by a sprinkle of scallions.

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472. Arugula and Walnuts Salad

aka Gloria Farm Salad

We like walnuts or pecans with arugula. We made this *Arugula and Walnut Salad* for the Great Thanksgiving Dinner. The company said nothing; we think the nuts got in their teeth, or in their heads.

Ingredients

Arugula	Belgian endive
Romaine	Grilled walnuts
Radicchio	*Walnut Oil Vinaigrette*

Method

1. Panfry the walnut halves in walnut oil.
2. Cut off the arugula's thick stem, chop the Belgian endive and the other greens crosswise.
3. Mix the salad with the walnut dressing and kosher salt.
4. Decorate with the grilled walnuts.

Variation with Parmesan

1. Cut the walnuts and integrate them into the body of the salad.
2. Decorate with sliced tomato.
3. In step **3** above, make a dry bed of the greens.
4. Dump grated parmesan over the greens, followed by a dump of walnuts and a spray of the vinaigrette.
5. Omit salt; Parmesan has enough.

Cheeseless Variation

1. Panfry the walnut halves in walnut oil.
2. Cut off the arugula's thick stems. Chop the Belgian endive and the other greens crosswise.

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3. Mix the salad with the walnut *Dressing* and kosher salt.
4. Decorate with the grilled walnuts.

473. Arugula Salad

Rocket Salad

This *Arugula Salad* has arugula and Belgian endive but no lettuce, a fantastic combination for Lettuce Haters.

Ingredients

4 parts arugula	Lemon juice
1 part Belgian endive	*Sherry Wine Vinaigrette*
Sun Dried Tomatoes	Broiled field mushroom caps
Chopped celery hearts	Parmesan cheese

Method

1. Remove the stems from the arugula.
2. Mix with the Belgian endive, celery hearts, and tomatoes.
3. Adjust the vinaigrette with garlic and lemon juice to taste.
4. When ready to serve, drizzle the dressing on a bed of arugula, pile the mixed greens in its center, and cover the top with a rough grate of Parmesan cheese.

We make a border with the mushroom caps on a large salad dish.

Don't forget our master's touch: when we serve, we transfer a single broiled mushroom onto each plate, when serving.

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Avocado

Avocado Salad

474. Avocado and Tomato Appetizer Pronto

Avocado and Tomatoes

Not all avocado salads are *Guacamole,* but this one is fast to make and adds tomato without overpowering the avocado.

Ingredients

Serves 2	Miniature tomatoes
1 avocado	Salt
Limes	

Method

1. Cut the avocado in half, bash the pit with a chef knife, pull out the pit and the knive from the meat.
2. Squeeze lime juice over the avocado.
3. Cut the tomatoes in half, pile them in the hole, and sprinkle salt.

475. Shrimp and Avocado Salad

Refer to *Shrimp and Avocado Salad the Best Way.*

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476. Avocado and Tomato Appetizer [151]

Avocado and Tomatoes

This Avocado Appetizer does not have overpowering garlic and uses bottled **TABASCO** sauce for spice.

Ingredients

Serves 2	3 miniature tomatoes
1 avocado	Tabasco Sauce
Limes	Salt

Method

1. Cut the avocado in half, bash the pit with a chef knife, pull out the pit and the knive from the meat.
2. Squeeze lime juice over the avocado.
3. Cut the tomatoes in half, pile them in the hole, and sprinkle with salt.
4. Shake in a few drops of **TABASCO** Sauce.

Guacamole

477. Guacamole Fundamental

Guacamole

Hen LaffingBird loves avocados. She buys so many of them that LaffingBird prepares them nightly before they spoil. He makes them with peppers, garlic, oregano, cumin, onion, tomato, and **TABASCO**; we can't name them all. But the best way is a simple way: *Guacamole Fundamental.*

151 New.

Ingredients

Green Avocado	Lime juice Salt

Method

1. Cut the avocado in half, bash the pit with a chef knife, pull out the pit and the knive from the meat.
2. Mash the avocado meat.
3. Add salt and lime juice to taste, and mix, leaving lumps.

Overbearing Garlic Variation

Use a garlic press and add cloves of garlic at step **2.**

478. Guacamole Cubist

Guacamole

Guacamole is easy to make; We mash up the avocado and mix in stuff. *Guacamole Cubist* is not so easy as that. We use a ripe avocado that is firm enough to support perfect cubes of the correct size. Then, we cut and mix them with precision and delicacy. This variation of Guacamole is only for art-appreciative company.

Ingredients

Firm Green Nabal Avocado	Lime Juice
Minced jalapeño pepper for accent	Oregano
Garlic	Salt

Method

1. Cut the avocado meat into 3/8–inch cubes. Seed, remove the pith, and cut the peppers into 3/8–inch sections.

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2. Add the avocado, pepper, crushed garlic, salt, hints of oregano, and strained lime juice in any proportions.
3. Mix without breaking the edges.

Show the exquisitely cut avocado cubes in a crystal bowl illuminated by a blue-white spotlight.

Beet Salad

479. Marinated Beet Salad

Beets

Most beet salads are sweet and sour, but not this one. We mention another thing: when we control ourselves from bashing an arrogant guest when he smugly implied that quartered beets, not in this salad, are superior to sliced.

Ingredients

Beets *Sherry Wine Vinaigrette*	Minced flat red onion

Method

1. Slice off the root ends of the beets and stand them upright in a Dutch oven on the cut ends.
2. Add 2 inches of water and braise in a 500°F oven for about 1 hour, until the beets are soft but still hold their shape.
3. While the beets are cooling, slice the onion into ¼–inch pieces while you look over your shoulder,
4. Marinate them in the Vinaigrette.

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5. When the beets are cool enough to handle, rub off the skins with your thumb and forefinger, slice into ¼–inch pieces, and combine with the onion mixture.
6. Marinate the mélange for 12 hours, covered, in the refrigerator.
7. Remove from the refrigerator 2 hours before serving.

480. Beet Salad with Goat Cheese

Beets

Beets pair well with goat cheese. When we tried using ***COSTCO*** Organic Beets, packed in plastic, we discovered on January 17, 2022, at 7 pm WST, that ***COSTCO*** Organic Beet s, sealed in plastic, are tasteless. So now we restrict ourselves to fresh beets and French goat cheese.

Ingredients

Kooked fresh small beets	Sugar
French goat	*Sherry Wine Vinaigrette*
cheese	Toasted walnuts
Goat cheese cubes	Walnut oil

Method

1. Fry the walnuts in walnut oil until browned.
2. Boil the beets until fork tender.
3. Cube and marinate them in the *Vinaigrette* and sugar to taste.
4. Drain the beets and arrange them on the salad plate topped with goat cheese and walnuts browned in walnut oil.

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481. Roasted Beet Salad with Finocchio

Beet Salad

We like this *Beet Salad* because of its texture. The crunch arrives from toasted walnuts and bits of Finocchio.

Ingredients

Small Beets	*Lemonaigrette*
Finocchio	*Yogurt Dressing*
Pecans	

Method

1. Roast the beets at 350°F until tender. When cool, cut them into ½–inch cubes.
2. Cut the raw finocchio into ½–inch cubes and mix with the cooled beets.
3. Pour the *Lemonaigrette* over the mixture and toss with pecan pieces.
4. Finish with a drizzle of *Yogurt Dressing* over the salad and serve.

Butter Lettuce

482. Butter Lettuce Salad

Flabby Lettuce Salad

Delicate ingredients are necessary to dress butter lettuce. They allow the lettuce's subtle flavor to shine through. Buying two heads in plastic containers showing the roots helps.

Ingredients

Salad for 6	Chopped scallions
2 heads of butter lettuce leaves	Chopped fresh basil
Lemonaigrette	A splash of balsamic vinegar

Method

1. If serving French–style, separate the whole leaves and mound them on each plate in a hemisphere.
1. Dress the lettuce with the Lemonaigrette.
1. Add a splash of authentic balsamic vinegar, the real stuff, to add a touch of sweetness.
1. Finish the salad with scallions and basil.

Resist the urge to tear the butter lettuce leaves; leave them whole so the guests can twirl them on their salad fork as if they are eating spaghetti.

483. Better Butter Lettuce

Wilted Lettuce Salad

The beauty of *Better Butter Lettuce* is the slimy egg yolk coating the lettuce. But watch out, most Americans, not the French, avoid slime!

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Ingredients

Service for 6

2 heads of butter Lettuce in a plastic container with roots

12 Eggs from **Kori's Berkeley Egg Farms**

1/2 C of *Safflower Oil Mayonnaise*

1/2 C of *Yogurt*

A sprinkle of minced French tarragon

Lemon juice

1 tsp of Dijon mustard with saffron

Black pepper

Method

1. Place the eggs in warm water for 30 minutes.
2. Indulge the eggs; coddle them for 60 seconds and keep them in a warm crystal bowl.
3. Mix the Mayonnaise, Yogurt, and French tarragon.
4. Test the dressing for tartness; if bland, add lemon juice.
5. Toss the lettuce with the dressing.

We serve this French-style salad from the guest's left, because a running egg yolk deserves ceremony.

Before the egg appears, we lay a Serviette de Slime across the guest's lap. This protects the guest from yolk and other table hazards.

We place the service cart at the guest's left rear. The cart holds the warm eggs, the pepper grinder, and the image required to proceed.

At the table, we crack one warm egg over each guest's salad. We let the slimy white slip indiscreetly through our fingers into our waiting dog's mouth. We retain the yolk and wipe our fingers on the cloth hanging from our belt. The we drop the yolk onto the salad, and do not mix.

We then raise the five-foot pepper grinder and motion grandly to ask whether the guest wants pepper.

Finally, we instruct the guests to twirl the unbroken lettuce leaves with their forks, as if eating spaghetti in a delicate slime sauce. The Serviette

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de Slime remains in place until the salad is consumed.

Better Butter Lettuce without Salmonella

This slimeless variation does not have the flare of *Better Butter Lettuce* but has the slight edge of fewer hospital visits.

Method

1. Step **2** makes hard-boiled eggs with soft yolks by boiling them for precisely 390.25 seconds, removing them from the water, and plunging them into an ice bath.
2. Later, peel the eggs, cut them in half, put one yolk through a sieve, and mix with a part of the *mayonnaise* mixture in step **3.**

We serve French style to the left of the guest. There is no need to lay a Serviette de Slime on the guest's lap because the yolks are hard boiled instead of runny.

484. Glamorous Butter Lettuce Salad

Wilted Lettuce Salad

Glamorous Butter Lettuce Salad is for those who have a fetish for butter lettuce. We cut off the base of the lettuce head so the head lays flat on the salad plate.

Ingredients

Service for 2	3/4 C of minced tomato
2 heads of butter Lettuce in the plastic container with roots	5 tsp of lemon juice
1/2 C of *Olive Oil Mayonnaise*	1 sliced avocado
3/4 C of *Yogurt*	2 sliced radishes

Method

1. Toss the lettuce with the mayonnaise and Yogurt.

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2. Add lemon juice to taste.
3. Rip off loose leaves of the lettuce, cut the base off flat, place each head on a salad plate, and surround the lettuce with slices or cubes of avocado.
4. Pour the dressing into the center of the lettuce and mix it in with a fork without disturbing the integrity of the head.
5. Top the salad with the tomato and sliced radish.

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Caesar Salad

Downey Savings Loan Commemoration Dinner

April 20th, 1996

Loan Commemoration Dinner

April 20th, 1896

Simple Tomato Pasta

Caesar Salad

With

Extra Anchovies

Mesquite Steak

String Beans with Nutmeg

Chocolate Ice Cream with Seltzer

Cream Caramel a go-go'

Apricot Chocolate Cake

Guest List

Joel Lewis and Shelly

Brent Potter?

SanJack?

KiraBira

Antonio

Jessicah Ho

LaffingBird

Hen LaffingBird

Patrizia and Hanna

Maybe Giaco

Eric

1 Lost Recipe

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485. Caesar Salad Discussion

Don't Miss This

We quote our original recipe, which we used for ten years ("ESQUIRE, B. T. (n.d.). Esquire Kook-BOOK. NEW YORK: CROWN PUBLISHERS, INC." ESQUIRE, p. 275)

Caesar Salad

Wash and dry 5 anchovy filets. Clean, dry, and tear into shreds 2 heads of romaine. Put in a large bowl and dust with ¼ teaspoon each of dry mustard and black pepper, 1½ teaspoon salt, 1½ cup grated Parmesan cheese, and 1½ teaspoon paprika. Dice 1 cup French bread and fry the cubes crisp in oil and garlic. Add croutons to greens. Make a dressing of 6 tablespoons olive oil and 1 tablespoon of Worcestershire sauce mixed with the juice of 2 lemons. Coddle 2 eggs (1½ minutes in boiling water) and blend with the dressing. At the last minute, toss dressing throughout the salad, garnish with 5 more anchovy filets, and serve with a ceremony. With toasted rolls, tremendous as a snack.

Caesar Salad is our signature salad and the salad we make most often. A long time ago, Sandro Demandé LaffingBird, who had powerful manipulative skills, said Caesar Salad is the best salad. His remark persuaded us to research Caesar Salad. At first, we followed a traditional recipe. However, through the years, we made changes. We omitted the Worcestershire from the dressing and blended the Parmesan with Romano. And then, we eliminated the coddled egg. And, many times, we forgot to add the mustard.

A great Caesar Salad needs great croutons. Most restaurants make crispy, dry croutons by baking stale leftover bread from the customers' plates. The taste of those croutons is pointless. We make croutons from fresh sourdough bread from plates of the most fastidious eaters and fry them in olive oil and butter. These croutons are delicious by themselves; the outside is crisp, and the inside is chewy and soft.

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While making croutons, we yell at our guests when they pass the stove with a bowl of those scrumptious morsels and grab them. The guests are nonchalant and do not know the grievous nature of their act. So, if we don't want them pilfered, we hide them.

We tell everybody that the Italians concocted Caesar Salad from Salad Sprizzo. The mother of a family group will throw in a fistful of food for a family member—"This is for Edwardoa; this for my Hen; and, this for…". Then, she would mix a dressing of olive oil, Parmesan cheese, and lemon juice. Then, the unbelievable. She takes a big mouthful of this dressing and spritzes it into the salad. We rarely do that anymore, and only if nobody's looking. We guarantee the germophobic, safe-Caesar-Salad-Eating at the commissary or any of our houses. Not only that, but we don't use salmonella-riddled-coddled-eggs anymore.

Most consider our Caesar Salad delicious. It is not because it's excellent, but because they never had a decent one. We relate the story of ordering a Caesar Salad at Denny's Restaurant. They made the salad with torn cos lettuce cut any which way, not romaine cut crosswise. They made the salad with bottled blue cheese dressing, bottled, instead of Parmesan cheese, olive oil, and lemon juice dressing. They topped the salad with crackers, although crispy, instead of crispy croutons with soft insides. And where were the anchovies? Is Denny's Caesar Salad a Caesar Salad, or are we pedantic?

The success of a dish relies on high-quality ingredients and less on combinations. The fewer inessential ingredients we use, the better. How do we know what we eat if we have a confused pallet?

When we made *Caesar Salad for 50* for Gene and Jonquil's wedding, we mixed and delivered it in our massive wood salad bowl. There, we learned that the weight of the salad crushes and wilts the lettuce. Now, we mix the salad in a shallow bowl.

Caesar Salad Serving Technique

There are two ways we serve Caesar Salad. The first method is to present individual lettuce ribs with a dressing and topped with an anchovy. We describe this technique in *Caesars* or a similar recipe *Caesar Salad Cubist, also known as Picassos.*

Caesar Salad Cart

The second and conventional way is cutting the romaine lettuce ribbon style. We prepare the dressing of lemon juice, mustard, chopped anchovies, black pepper, olive oil, and crushed garlic. We pour it into the bottom of a salad bowl, add lettuce, cut ribbon style, and mix in coddled egg[152] to coat the leaves for a binder to the grated Parmesan and Romano cheese that follows. We always sauté croutons in butter and olive oil and dump them on the salad. We include a crushed clove of garlic and hide it at the bottom of the salad to startle the unlucky, oblivious eater.

The salad provost says, "Salad." Then, we enter the dining room with the salad setup and cart. We are facing the company with the table at our backside. There is a Caesar salad bowl on the cart table with the salad in the bowl. We mash anchovies at the bottom of the bowl and then, sometimes, with permission, break the coddled egg yolk into it. Then, we mix and toss it with the premeasured dressing setup, sprinkle the premeasured cheese, and mix again.

152 We do this only if we want to, and the guests would be terrified if we did it at the table.

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486. Caesars

Caesar Salad

Caesars is a fun way to serve *Caesar Salad.* We serve Caesars as an appetizer for brunch and fun at parties

Ingredients

For 8	Anchovy
2 compact romaine lettuce hearts	1/8 tsp of dry mustard[153]
1/2 C of aged Stravecchio	1 Coddled egg
1/8 C of Caciocavallo Romano	1 Clove garlic
¼ C of light, fragrant olive oil	Low salt *Artisan Croutons*
Safflower oil	Black pepper
Juice of 1/2 of a lemon	

Method

1. First, make a dressing: mash garlic, oil, and mustard with an egg yolk emulsifier.
2. Stream in the vegetable oil, making mayonnaise, switch to olive oil, and start thinning with lemon juice.
3. Correct for the right acid balance.
4. Remove 8 ribs from the outer leaves of the two lettuce hearts.
5. Place the ribs on a platter, with the small ends facing outwards.
6. Glaze the leaves with dressing, sprinkle cheese on each leaf, and top it off with a whole or an enormous piece of anchovy.
7. Sprinkle the salad with black pepper and garnish the plate with croutons stabbed with a toothpick.

Place a container where our guests can dispose of the disgusting anchovy.

Caesars Hearts

1. *Caesars Hearts* is a hearty version of Caesars.

153 Use a pinch at the table when JoshBuckler is present!

2. In Step **4** use 1/2 of the lettuce heart instead of a single leaf.

487. Caesar Salad the Final Way

Caesar Salad

Caesar Salad the Final Way is the version we reached after years of making Caesar Salad and returning the recipe to its proper essense.

Ingredients

For 2	
2 compact romaine lettuce hearts cut crosswise	Juice of 1/2 of a lemon
1/2 C of aged Stravecchio	Anchovy
1/8 C of Caciocavallo Romano	1/8 tsp of dry mustard[154]
¼ C of light, fragrant olive oil	1 Coddled egg
Safflower oil	1 Clove garlic
	Low salt *Artisan Croutons*

Procedure

1. Soak the egg in hot water for an hour. Then remove the egg, boil the water, turn off the flame, and immerse the egg in the water for a minute. Remove and pour tap water over the eggs until cool.
2. Throw the egg away because your guest fears salmonella.
3. If you do not have superb, light, fragrant olive oil, dilute what you have with safflower oil. Make the oil, lemon juice, anchovy, and mustard dressing.
4. You changed your mind. Scoop up the egg yolks from the sink, place them with the anchovies and mustard at the bottom of the bowl, and beat until blended.
5. Beat in the oil, and then the lemon juice.
6. Add the romaine and mix.
7. Check if you need more lemon juice.

154 Assuming JoshBuckler is not at the table!

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8. After that, mix into the romaine a mixture of Parmesan and ¼ its weight of Romano.
9. Fill the serving bowl with the salad and plop the croutons on top. You can serve the salad with opened tins of anchovy. Half opened looks better that way.
10. That's it.

Caesar Salad without Salmonella

Follow the above guidelines, but leave out the egg and use less lemon juice.

Caesar Salad Mieux Gay

No one has any idea who Mieux Gay is. But who cares? Sauté the croutons in bacon fat instead of olive oil and butter, and use canola oil instead of olive oil.

488. Salad Sagittalis

Miniature Caesar Salads

Caesar Sagittalis is our favorite Caesar Salad. The salad uses crisp, firm sections of romaine instead of separate leaves but has the same flavor as *Caesar Salad* with a different texture because of the large chunks of sagitally cut romaine lettuce.

But we do not make it with eggs and no anchovies. We make this salad in advance, and it is fun to present.

Ingredients

Salad Sagittalis for 4	2 flat anchovies
2 heads of young romaine lettuce	Parmesan Cheese
3/4 C of *Caesar's Dressing*	Black pepper
Artisan Bread with Poolish	

Method

1. Prepare *Caesar Dressing* with Stravecchio Parmesan and your

choice of egg.

2. Remove loose outer leaves from compact romaine hearts.
3. Lay these lettuce halves with their pointed ends facing the center of the serving platter.
4. Sharpen your sharpest knife and verify that you did not make it dull.
5. Cut each heart crosswise into 5 sections without disturbing the integrity of the half.
6. With tweezers, place one-fifth of an anchovy fillet between each lettuce section.
7. Pour *Caesar Dressing* on each fillet.
8. Sprinkle a grating of Parmesan cheese and black pepper.

At the table, we decorate the platter with *Artisan Croutons.*

489. Picassos

Caesar Salad Cubes

Our readers should review the breathtaking history of *Caesar Salad* before taking on expert level Picassos.

We make Caesar's with egg and anchovy or without egg and anchovy. But we do not make it with eggs and no anchovies.

Method

Ingredients

Firm cos lettuce	Anchovies
Aged Stravecchio	Dry mustard
Caciocavallo Romano	Garlic
Heavy olive oil	Xanthan gum
Lemon juice	*Artisan Croutons*
Beet juice	

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Method

1. Make the dressing following the *Caesar Salad the Final Way* principles, but include half the anchovies and most of the cheese, while omitting the egg.
2. Blend this mixture for 10 seconds.
3. Mix in 1.58752 grams of xanthan gum per cup of dressing or 1.59 if in a hurry, and stir for 29.95 seconds to thicken.
4. Cut 1 1/2 inch cubes of the cos lettuce on a large prep board.[155]
5. Make about one–fifth as many 1 1/2 inch cubes of Artisan Croutons as lettuce cubes.
6. Pour the dressing onto the serving plate and ease the lettuce and crouton cubes onto it.
7. Dress each cube individually by dripping small amounts of dressing on the cube's six sides using a teaspoon.
8. Put a drop of beet juice on one third of the cubes. On the other third, dress with cheese, and on the last third, dress with chopped anchovy.

Serve without explanation.

490. Caesar Salad for 50

Big Salad

We made *Caesar Salad for 50* for Gene and Jonquil's wedding. We borrowed the commissary's Big Bowl for this gargantuan job.

155 There will be waste. Feed the outer leaves to Kori's pet chicken.

Gene and Jonquil's Wedding

Ingredients

Makes 50 crushed servings of Caesar Salad	Safflower oil
20 romaine Lettuce hearts cut crosswise	1 C of lemon juice
3 lb of aged Parmesan	3 tins of anchovy
4 C of Caciocavallo	Dry mustard
Romano	Garlic
	Artisan Croutons

The Night Before

1. Make the Caesar Salad setups: the dressing, the cheese, and the croutons.
2. Follow the *Caesar Salad the Final Way Principles* for the dressing, including anchovies but not the egg.
3. Store the dressing in a leakproof container, the cheese grated and mixed in a **ZIPLOC** bag, and the croutons in a bread bag.
4. Add a few lemons to the kit, mixing tools, nail cleaning supplies, and extra wooden spoons for when your hands tire from mixing the salad.

The Next Day

On the day of the shindig, pass around half–opened anchovy cans while avoiding the stampede.

Caponata

491. Caponata with Peppers

Eggplant

We used to make *Caponata* with red and green bell peppers, but now, the improved recipe uses green and red peppers.

Ingredients

1 inch eggplant slices	*Sherry Wine Vinaigrette*
Olive oil	Pine nuts
Seeded red bell peppers	Anchovies
Seeded green jalapeño pepper	Tomato paste
Flat red onion	Oregano
Ribs of light colored celery	
Green and black olives	

Method

1. Eggplant and peppers are the primary ingredients of this dish. Use discretion on the remaining ingredients, and go light on tomato paste, oregano, and sugar.
2. Fry the eggplant slices in olive oil until light golden brown.
3. Cut them into 1 inch strips and then into 1 inch cubes.
4. Transfer them using a slotted spoon to another frypan.
5. Do the same with the seeded peppers.
6. Cut the celery ribs into 1 inch sections and sauté, but the critical step is to keep the celery crisp; otherwise, your Caponata will taste canned. Transfer the celery to the frypan.
7. Repeat with slices of flat red onions.
8. Add more oil if the pan is dry.

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9. Add tomato paste, anchovies, green and black olives, and capers, and sauté until you have a Caponata consistency but thin with water, not oil.
10. Mix the eggplant, *Sherry Wine Vinaigrette*, sugar, and pine nuts to taste.

492. Our Progresso Caponata Saúde

Canned Eggplant

Cento Caponata

When we first visited Domingo's Italian Market, we recalled that Robuccio, LaffingBird's brother, mentioned Caponata. So, we bought canned Progresso Caponata for those early dinners.

According to a Google Search, **PROGRESSO** no longer makes it. So we kept making our own until we tasted **CENTO,** which we can emulate

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with the following recipe. Moreover, using **CENTO** with the same delicious canned taste is more convenient.

Ingredients

Eggplant	Sugar
Olive oil	Flat red onion
Tomato paste	Green olives stuffed with pimentos
Light green celery ribs	Black pitted, wrinkled olives
Sherry wine vinegar	

Method

1. Cube an eggplant, leaving strips of skin.
2. You are "on notice" that you will reveal your inner character by the size of those cubes.
3. Sauté those cubes in olive oil until soft but not bitter and remove them to a remote spot. Do not damage those cubes. Your image as an adroit, KookBook chef depends on that!
4. In the oil in the pan, sauté light-colored celery, and add the eggplant cubes and red onion chunks until the water exudes from the vegetables.
5. Transfer the vegetables to another bowl.
6. Make a sweet and sour sauce using tomato paste, sherry wine vinegar, water, and sugar.
7. Adjust the sugar and vinegar to taste.
8. Reduce the sauce.
9. Combine the vegetables and sauce in the sauté pan, add green olives stuffed with pimentos, and black, pitted, wrinkled olives.
10. Sauté until you have amalgamated everything, and you believe it's *Caponata.*
11. Refrigerate for 4 hours before serving semifreddo.

Polish Dinner with the Right Kind of Stuff

From the Original Menu

Polish Sausage Dinner

Menu

March 24, 2013

6:30 pm

Soup de Alex

(From the Polish Delli)

Polish Triple

Miseria

(Cucumber Salad with Dill Garnish)

Salato po Polska

Lettuce and Sour Cream

Surowka z Marchewki

(Carrot and Apple Salad)

The Right Kind of Polish Sausage

Chocolate Ice Cream Bars

Dried Figs and Grapes

Selected Bread and Butter

Dessert

Maybe from Porto's; Maybe from B's

Guests

Alex and Ann Lauterbach

Bob H. Irsch

Marta Russel

Bob Singer

Hon and E. Laffing Bird

Music

Don Giovanni

It is hard to read a book that is always wrong.

Carrot Salad

493. Carrot and Apple Salad

Surowka z Mar chewki

Carrot and Apple salad, Surowka z Marchewki, is a specialty of in Poland. LaffingBird made this salad for his friend Alex when he came to a party. But before that, Alex said, “Not all sausage goes well with dinner; I will bring the ‘Right Kind’ of Polish sausage.” So, LaffingBird made the “Right Kind” of salad.”

Ingredients

Makes 8 portions	Walnut oil
5 large coarsely grated mature carrots	Lemon juice
1 grated Granny Smith apple	1/3 C of craisins

Method

1. Mix the apples and carrots with walnut oil, a teaspoon at a time. Then stop before more oil would be overwhelming.
2. Add strained lemon juice in the same manner and mix in the craisins.
3. That’s it. Do not do anything else. Do not add sugar, salt, or honey. Do not look at internet variations. And do not sip wine while Kooking.

Cheese Salad

Blue-veined Cheese

The cheese may be Roquefort, Gorgonzola, English Stilton, or generic blue cheese in the following blue-veined cheese recipes.

494. The Wedge

Head Lettuce Salad

On motorhome trips, LaffingBird and the Hen stop at Harris Ranch for a monster double porterhouse. The Hen eats one quarter of the filet section, which does not prevent her from ordering a separate Wedge Salad.

Ingredients

4 wedges	1 tsp of apple cider vinegar
1 Cos lettuce heart	8 Tbsp of olive oil
8 Tbsp of crumbled English Stilton	Black pepper
4 Tbsp of lemon juice	A thick, juicy tomato slice
	1 olive with pimento

Method

1. Peel off loose lettuce leaves and cut a 90° section from the heart of the lettuce. This lettuce segment is the *Wedge.*
2. On top of the *Wedge*, pour a dressing made with half of the mashed English Stilton, olive oil, lemon juice, and apple cider vinegar.
3. Top the salad with the rest of the cheese. As mentioned, a favorite for this salad is Stilton.
4. Garnish the side with a large slice of tomato and the minced green olive; do not add garlic or salt.

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495. The Pinwheel

Circular Salad

The Pinwheel

We serve 8 guests with 1 plate of The Pinwheel. For reference, compare this salad to *Salad Sagittalis* with the Caesar flavor.

Ingredients

Salad for 8	1 Tbsp of apple vinegar
8 compact romaine lettuce hearts	1 minced seeded Roma tomato
12 oz of crumbled blue cheese	2 oz minced pancetta
1 C of light olive oil	Capers
Strained juice of 1 lemon	Black pepper

Method

1. Each salad needs two–thirds of a romaine lettuce heart.
2. Cut the hearts the long way. We call that piece the **Vane.**
3. Arrange 8 **Vanes** on the serving platter, radiating outward from a common center, and the tips facing outward.
4. Sauté the pancetta with a drop of olive oil until crisp.
5. On top of the **Vanes**, pour the following dressing: half the cheese, olive oil, lemon juice, and apple cider vinegar.
6. Top every other **Vane** with pancetta, and the others with tomato and capers.

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7. You're finished[156], so do not ruin it by adding garlic salt.

496. Spinach and Blue Cheese Salad

Spinach Salad

We like to make *The Original Spinach Salad,* but Hen LaffingBird demands cheese.

Ingredients

Spinach	*Sherry Wine Vinaigrette*
Blue Cheese	Black pepper

Method

1. Remove the tough spinach stems.
1. Mix with sufficient Vinaigrette to glisten the leaves, and no more.
2. Transfer the salad to a large salad platter or salad plates.
3. Top with large specks of blue cheese and grinds of black pepper
4. Done.

497. The Best Cheese Salad Yet, Says Hen LaffingBird

Salad with Cheese Dressing

LaffingBird instantly recorded this recipe when the Hen said: "Best salad yet."

156 Finished. Not as a kook, but finished making the salad.

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Ingredients

Romaine lettuce	Lemon juice
Gorgonzola	Garlic
Grapeseed oil	Roma tomatoes
Olive oil	Black pepper
Sherry Wine Vinegar	

Method

1. Mix olive oil, lightened with grapeseed oil.
2. Add vinegar in a 3½:1 ratio of oil to vinegar.
3. Drizzle the blended oil, grated garlic, lemon juice, and Spanish sherry wine vinegar on thick slices of romaine.
4. Crumble Gorgonzola over the top.
5. When ready to serve, fold in seeded cubes of Italian Roma tomatoes. Toss with sea salt, but watch it, because the cheese is salty.
6. Finish with a sprinkle of black pepper.

498. Salad of Gorgonzola and Walnuts

Cheese Salad

In the Salad of Gorgonzola and Walnuts, we combine cheese and nuts and omit the garlic, since garlic would ruin the taste of the mold.

Ingredients

Romaine lettuce	Sherry Wine Vinegar
Gorgonzola	Lemon juice
Walnuts	Garlic
Grapeseed oil	Roma tomatoes
Olive oil	Black pepper

It is hard to read a book that is always wrong.

Method

1. Shell the walnuts first, then rinse if salted.
2. Dry and brown them in walnut oil.
3. Mix romaine, cut crosswise, with sherry wine vinegar, and the nuts.
4. Adjust the vinegar to taste.
5. You rinsed the walnuts but did not shell them. The walnuts required shelling first, not rinsing. So, start over and do step **1** Correctly.
6. Suppose you get to this step. Add clumps of cheese and season with black pepper.
7. Finally, you are done!

Feta Cheese

499. Greek Salad with Salty Feta Cheese

Salty Cheese Salad

Ingredients

Butter Lettuce	Juicy tomatoes
Arugula	Minced Spanish green olives stuffed with pimento
Salty feta cheese	Oregano
Sherry Wine Vinaigrette	

Method

1. Make this salad appetizing with a good look without sacrificing quality by selecting pristine contrasting lettuce greens. Excellent choices are Butter Lettuce and arugula.
2. Once you conquered the misery of the decision, pour the vinaigrette over the greens and shower with olives and a pinch of oregano.
3. Place a chunk of that salty feta cheese on top of this pile at the last moment.

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We decorate with good–looking tomatoes, but not a studmuffin. Check out **STARS**, The Agency, in San Francisco.

Greek Salad without Salty Feta Cheese

1. Follow step **1** to **2** above.
2. You have three choices: one, omit the cheese; the salad will still be Greek because it has oregano.
3. Two, use Israeli or Bulgarian feta cheese with less salt, but you are dishonest if you say "without Salty Feta Cheese."
4. And three, substitute cottage cheese, which is not Greek and boring.

Goat Cheese

500. Pepper Salad Stuffed with Stuff

Stuffed Pepper Salad

Stuff with Stuff

We make stuffed pepper salad with various stuff, including leftover stuff. The illustration depicts the peppers stuffed with *Chicken Salad* instead of goat cheese because that's the picture we have.

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Ingredients

Goat Cheese and Peppers salad for 6	Romaine lettuce
Miniature multi-colored bell peppers	Browned onions
Goat cheese	*Sherry Wine Vinaigrette*
	1 drop of balsamic vinegar per pepper

Method

1. With your left hand, char the colored miniature peppers, the principal ingredients of the salad, and caramelize onions with your right hand.
2. Remove the seeds from the peppers with both hands and stuff goat cheese into them.
3. Arrange the romaine leaves radially on the serving platter, sprinkle the grilled onions, and lay the peppers.
4. Dress with a vinaigrette with 1 drop of balsamic vinegar on each pepper.

Chicken Salad

501. Chicken Salad

Chicken Salad

We use *Chicken Salad* for salad, sandwiches, or hors d'oeuvres.

Ingredients

Chicken salad for 4	1 pimento
1 Chicken breast	2 Tbsp of *Safflower Mayonnaise*
8 black olives	Lemon juice
1/2 of a minced green pepper	A bed of greens
2 minced ribs of celery	

It is hard to read a book that is always wrong.

Method

1. Sous vide the chicken to 139°F.
2. When cool, rinse off the albumin, dry it with paper towels, cube it, and dump the cubes into a mixing bowl.
3. Mix with the *Mayonnaise,* followed by black olives, pepper, and celery.
4. Adjust the *Mayonnaise,* add lemon juice, and mix.
5. Serve on a bed of lettuce greens.
6. Warn the guest about breaking a tooth. You forgot to mince the olives and left the olives and pits in the salad.

502. Chicken Salade a la Fritte

Chicken Salad

Chicken Salad a la Fritte and that LaffingBird and Hen had at Café Le Fritte. The following is how LaffingBird imitated Chicken Salad a la Fritte, paying particular attention to serving.

Two Servings	Flat red onion
Sliced chicken breast	*Artisan Croutons*
Spinach leaves	Bacon
Sliced avocado	*Sherry Wine Vinaigrette*

Contractor Requirements

1. You want to simulate the experience of eating at a bar, so your contractor's specifications are for an island bar in your living room next to a wood–burning fireplace. The bar will have standing room for you, an assistant, and a holding table.
2. Twenty–five years later, after final inspection by the city, you are cleared to eat Salade à la Fritte.

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Kooking Requirements

1. Make the croutons.
2. Sous vide the chicken breast at 139°F for an hour and hold.
3. Remove the chicken from the packages, rinse the albumin, and slice.
4. Fan out the chicken and avocado slices next to each other on a bed of spinach lying on a large salad plate.
5. Pour the vinaigrette over the salad and notify the server.

The server places the salad on our kitchen island.

We pull out chairs from our island and enjoy the salad with a gigantic glass of intoxicating *Crystal Light. Champaign.*

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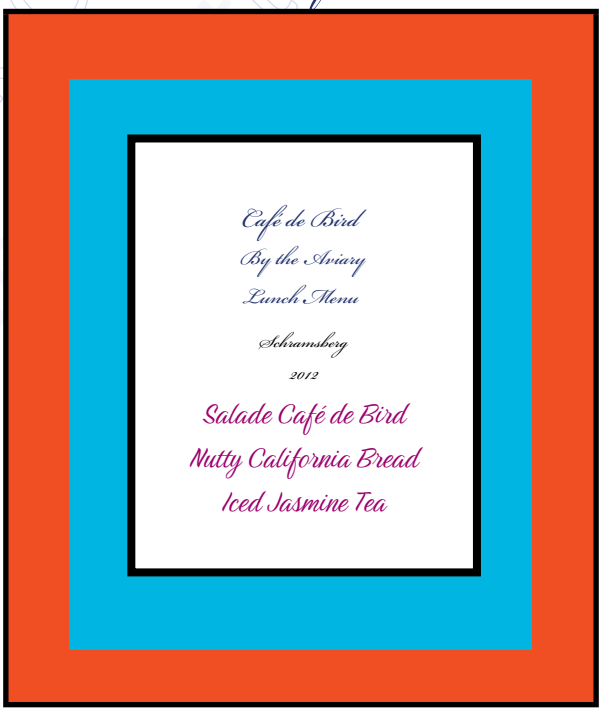
503. Salade Café de Bird

Chicken Salad

Lunch at Ca fé de Bird



The inspiration for *Salade Café de Bird* derives from the extinct Café Le Fritte in LA, where LaffingBird and his Hen[157] selected various chicken salads. They could not resist ordering a salad called *Salade Café de Bird.*

Ingredients

Salad for 2	Anchovy
2 frozen chicken half-breasts	1 Hard-boiled eggs
Iceberg lettuce	3/4 tsp of French Mustard
Safflower Mayonnaise	

157 They often went to the cafe on their celebrated Thursday night dates.

Method

1. Sous vide the frozen chicken breasts in their sealed package to 139°F.
2. Arrange pristine iceberg lettuce leaves on the serving platter and pile cubes of the lettuce hearts in the center.
3. Wash and dry the chicken, slice it thin, and lay the slices around the heart.
4. Mix the mustard with the *Mayonnaise* and drop a dab on each slice.
5. Place a sliver of anchovy on each piece.
6. Just before serving, grate hard–boiled egg over the center.

Celery Salad

504. Simple Celery Salad

Salad

This *Simple Celery Salad* relies on texture. It's the contrast between the softness of the red lettuce and the crunchiness of the celery. For success, the celery must be young, white, and crisp.

Ingredients

Iceberg lettuce	Red lettuce
Celery hearts	Drops of *White Wine Vinaigrette*

Simple Method

There once was a salad so bright,
With lettuce that crunched just right.
Celery and red,
On a vinaigrette bed,
And salt made it dance in delight!.

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Cole Slaw

505. No Mayo Coleslaw

Strange Coleslaw

Giaco (Jim) Enrico asks, “Could you make coleslaw without mayonnaise?”

Ingredients

Green cabbage	Lemon juice
Carrots	White distilled vinegar
Fruity olive oil	Sugar
Black pepper	

Method

1. Use green cabbage leaves, slivers of carrots, and green onions. Make the mixture look like coleslaw.
2. Go heavy on an estate olive oil and pepper, but light on the lemon juice for the dressing.
3. Add white vinegar and a 2 finger pinch of sugar to sharpen the taste but not to sweeten it.

Crisp Cos Salad

506. Authentic Cobb Salad

Fancy Salad

Cobb Salad deserves a category of its own. It is one of our favorites, but the original is complex and time-consuming to make for two.

The salad was created in 1937 by restaurateur Robert Cobb at the Brown Derby. What caught our attention, however, is a story Sandro Demandé LaffingBird relates to after a college party. We refer you to

Monte Cristo for the impactful Brown Derby Story.

Our simplified Cobb remains substantial enough for a one-course meal.

Ingredients

The Portions	The Greens	The Dressing	Other stuff
Cobb Salad for 2 Sous vide Chicken breast	Finely cut cos lettuce Romaine Curly endive Watercress	Cobb Salad Dressing	Chopped bacon hard boiled egg Avocado Tomato Grated Roquefort cheese Chives Salt Pepper

Method

1. Sous vide the chicken breast at 139°F for an hour.
2. Meanwhile, make *Cobb Salad Dressing.*
3. Place the greens on a plate big enough for a double salad before dinner.
4. Follow with a layer of diced chicken breast,
5. Follow with a layer of diced avocado,
6. Follow with chopped hard-boiled egg,
7. Follow with chopped bacon,
8. Follow with a spray of cheese,
9. Follow with squirts of dressing,
10. Follow with a shake of the plate to distribute the sauce,
11. Followed with farmisht to mix the salad,
12. Follow with sharply cut tomato cubes,
13. Follow with a sprinkle of minced chives,
14. Follow with fog on whether to leave out the chives because the salad is already garbagé,
15. The straggler will salt the tomatoes.

It is hard to read a book that is always wrong.

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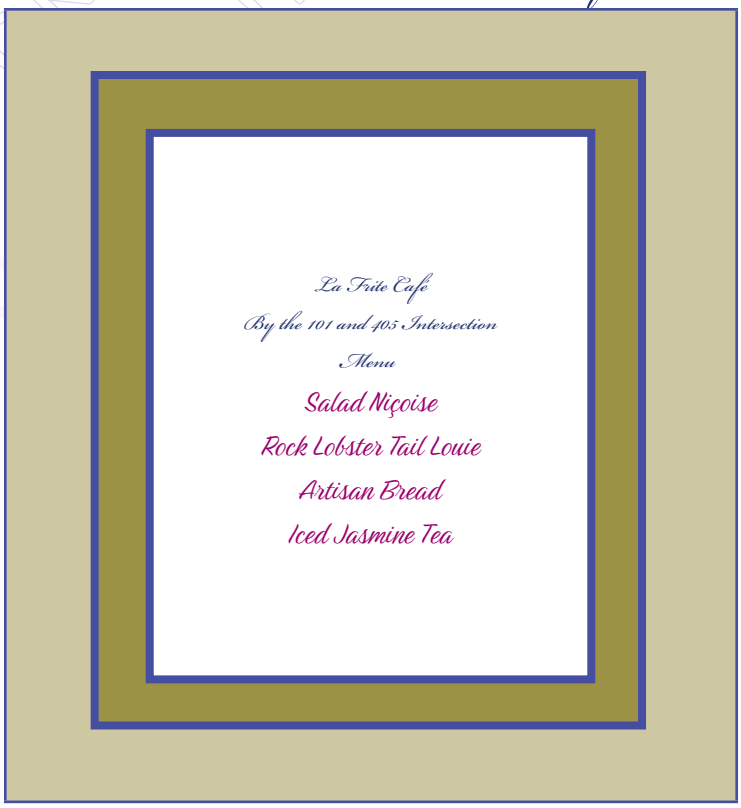
507. Salad Niçoise

Salad with Olives

The inspiration for this salad is Salad Niçoise at La Frite Café.

Salad Niçoise at La Frite Café



Ingredients

Heart of Cos lettuce	Sliced Niçoise olives
Steamed string beans	Anchovies
Steamed Yukon potatoes	Fresh French tarragon
Tomatoes	*White Wine Vinaigrette*

Method

1. Mix equal parts of lettuce cubes, string beans, potato cubes, and tomatoes.
2. Toss with the *Vinaigrette*

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3. Sprinkle with the olives and tarragon.
4. Lay anchovies on the top.

508. Salad Niçoise Garbagé

Complicated Salad

Salad without Lobster for Lunch ?

Salad Niçoise Garbagé™ is excellent as a one–course dinner; served as a side salad, the dinner will be Garbagé™.

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Ingredients

Serves 2	8 Niçoise olives
1 Can of albacore	2 sliced hard-boiled eggs
1 heart of cos lettuce	Anchovies
12 steamed string beans	*White Wine Vinaigrette*
2 small, steamed Yukon potatoes	Dijon mustard
1 C of minced seeded and drained tomatoes	Pinch of saffron

Method

1. Toss equal parts of lettuce cubes, string beans, and potatoes with a quarter of the tomatoes and place on a serving plate.
2. Make a well in the center of the mixture.
3. Squeeze the tuna dry and place it in the well.
4. Trickle a vinaigrette with added mustard and saffron over the tuna.
5. Decorate the serving plate with olives and anchovies.

509. Cos Cubes

Salad

Cos Cubes is like *Crisp Cos Salad* but uses a different dressing.

Ingredients

Salad for 2	Chopped flat red onions
Iceberg Lettuce	Tomatoes
Red Tide Thousand Island Dressing	Anchovy
Chopped Italian wrinkled olives	Paprika

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Method

1. Cut 8 firm cubes of rock-hard iceberg lettuce and put them on a large flat dish.
2. Drip the Dressing over the lettuce.
3. Flourish with olives, anchovy, onions, and tomato.
4. Slide the mixture into the serving bowl and sprinkle paprika.

510. KiraBira Salad without Heavy Garlic

Salad

Food Kritic KiraBira

This iceberg lettuce salad uses delicate seasonings and no black pepper, according to the wishes of Food Kritic KiraBira.[158]

158 After Kira's superb critique of Eggplant Salad at LaffingBird's 80th Birthday Party, the Kookery elevated Food critic KiraBira's title to Kritic.

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Ingredients

Iceberg Lettuce	Kosher medium grain salt
Sliced radish	Chopped seeded tomatoes
White Wine Vinaigrette	

Method

1. Cut firm cubes of rock-hard iceberg lettuce and put them on a large flat dish.
2. Drip the *Vinaigrette* over the lettuce.
3. Follow with chopped seeded tomatoes and lemon juice.[159, 160]
4. Slide the mixture into the serving bowl.
5. Sprinkle sliced radish and shakes of kosher salt.
6. Serve on separate plates.

511. Romaine Hearts Transverse

Subtle

Romaine Hearts Transverse is in the style of *Salad Sagittalis* but lighter and without cheese. The recipe serves two but is artistic and convenient for a party of many.

Ingredients

Romaine Hearts for 4	1/8 tsps of mustard
2 hearts of young romaine lettuce	Flat anchovies
3/4 C of Sherry Wine Vinaigrette	Avocado
1 Clove of garlic	Tomatoes

159 Be vigilant in adding the lemon juice; otherwise, you will conceal the taste of the lettuce.

160 Grapefruit juice works and is exotic.

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Method

1. Blend the *Sherry Wine Vinaigrette* with the mustard, the garlic, and an anchovy.
2. Discard the flabby outer leaves of romaine hearts and cut them in half lengthwise.
3. Arrange the halves on the serving platter.
4. Decorate with wedges of avocado and tomato.
5. Pour the dressing on the hearts and decorate each plate with an anchovy.

Cucumber Salad

512. Miseria

Polish Cucumber Salad

Miseria is one of the two cucumber salads we make for our friend, Alex.**161** It is a touch heavy, typical of Polish dishes, and is suitable as an accompaniment to potato dishes. For a lighter salad, refer to *Cucumber Salad Audry.* It is light, but tart.

Ingredients

Makes 6 portions	2 1/2 Tbsp of *Homemade Sour Cream*
1 lb of Persian cucumbers	1 tsp of lemon juice
1 bunch of dill held by the chef's hand	Lemon

Method

1. If the cucumber skin is bitter, remove it; otherwise, leave alternate green stripes for style.
2. Cut the cucumbers in half lengthwise, scrape out the seeds, and cut the halves into quarter inch sections.

161 The other salad is *Surowka z Marchewki.*

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3. Put the sections in a colander, sprinkle salt over them, and let them stand for an hour or until the cucumbers are soft.
4. Marinate them in 3 parts vinegar to 4 parts oil. Keep the dressing tart
5. Drain.
6. Add dill, sour cream, and lemon juice.

We serve *Miseria* chilled.

513. Cucumbers Audry

Cucumber Salad

We attribute this salad to Audry Gootrad.

Ingredients

Persian Cucumbers	Minced scallions
3 parts white distilled vinegar to 4 parts grapeseed oil	1 pressed clove of garlic for every 4 cucumbers
	Minced Italian flat leaf parsley

Method

1. Peel the cucumbers, leaving strips of green for appearance.
2. Slice them into 1/16–inch rounds and drain in a colander for 1 hour.
3. Marinate them in 3 parts vinegar to 4 parts oil. Keep the dressing tart.
4. Add the garlic. Sprinkle with parsley and scallions before serving.

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514. Cucumber Salad Eva

Cucumber Salad

Eva was Ken Luke's wife. What stands out about this salad is its texture; it is in the style of Wolfgang Puck.

Ingredients

Seeded drained cucumbers	Lima beans, the smaller ones
Sweet green peppers Tomatoes	Flat red onions
Celery	Scallions
Lemonaigrette	Cilantro

Method

1. Eva's salad requires uniformity. Set the reference size with boiled tender lima beans.
2. Dry the beans with paper towels, then measure a few to establish their size. Match it.
3. Cut peppers, tomatoes, and celery into uniform cubes, using the same volume of celery as beans.
4. Toss the salad with the Lemonaigrette and finish with cilantro and scallions.

Eggplant Salad

Giovanni Fahid showed the Persian eggplant taste. It is simple. We roast the eggplant over the charcoal flame until it is soft, wrinkled, and has charred skin. We can build that fire for a five Magen David Kookery dinner, but it is onerous for dinner for two.

515. Eggplant Appetizer Significanté

Eggplant

We skip this eggplant dish unless the tomatoes are delicious; otherwise, the salad is blah.

Ingredients

Grilled Eggplant	Minced garlic
Minced tomatoes	*Sherry Wine Vinaigrette*

Method

1. Prepare *Grilled Eggplant Slices* but without garlic.
2. Layer the eggplant in a crystal casserole.
3. If the tomatoes are delicious, combine them with the garlic. If they are not, omit them, and rescue the dish.
4. Spread the mixture over the eggplant layer. Repeat with each slice until all the eggplant is used.
5. Douse the ensemble with the *Vinaigrette,* marinate for 4 hours, and post the "Do Not Disturb" sign.
6. Turn the layers over in one piece to marinate for another 4 hours.
7. Keep the eggplant mass in the refrigerator until 2 hours before serving.

516. Eggplant Appetizer

Eggplant

Although eggplant is not a favorite among the majority; guests always request the *Eggplant Appetizer.*

Ingredients

Grilled Eggplant	Italian parsley
Minced garlic	Dry oregano
Seeded tomatoes	Hot red pepper flakes
Minced scallion, including the green part	*Sherry Wine Vinaigrette*

Method

1. Cut the *Grilled Eggplant* into ½–inch thick slices.
2. Dice the slices and add them to the bowl with tomatoes, garlic, red pepper, parsley, oregano, and scallions, green part included.
3. Drizzle with *Sherry Wine Vinaigrette,* transfer it to a crystal serving dish without disrupting the layers, and chill for 4 hours.
4. Turn the eggplant over once.
5. Remove from the refrigerator 2 hours before serving.

517. Spectacular Marinated Eggplant

Marinated Eggplant

Eggplant in a scintillating crystal is spectacular. The dish is an uncomplicated *Eggplant Appetizer* variation with garlic and basil.

Ingredients

Marinated eggplant for 12	*Sherry Wine Vinaigrette*
3 American Beauty eggplants	Fresh basil
6 minced cloves of garlic	Red pepper flakes

Method

1. Trim the eggplants and cut them lengthwise into ½–inch slices.

It is hard to read a book that is always wrong.

2. Spread them on paper towels and leave to dry overnight in a well–ventilated place.
3. The next day, heat olive oil in a skillet, fry the slices until golden brown on both sides, and transfer them to a glass container.
4. Season each layer with red pepper flakes, minced garlic, Sherry Wine Vinaigrette, and fresh basil.
5. Cover with wrap and refrigerate for 4 hours
6. Turn the assembly over in one piece with two large spatulas.
7. After 2 more hours, transfer the eggplant en masse to a crystal serving dish and refrigerate until 2 hours before serving.

When we serve, we make sure the separate layers of eggplant show through the crystal. Otherwise start over.

518. Japanese Eggplant Confit Salad

Canned Eggplant

Japanese Eggplant Confit Salad is a preserve and perhaps best put in *Canned Stuff.* We will be the first to have Japanese Eggplant Salad. Wherever we put it, it is an invaluable embellishment that adds texture to the meal.

Ingredients

Japanese Eggplants	Oregano
Olive oil	Salt
Minced garlic	

Method

1. Cut Japanese eggplants into 1–inch slices and then into 1–inch cubes.
2. Roast the cubes with olive oil and garlic at 350°F until soft and

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their juices ooze.

3. Let cool
4. Mix with oregano and salt.
5. Pack the Confit into sterilized jars, top with olive oil, and refrigerate.

We serve this *Confit* as a gremolata or a relish, but drain the revolting pool of oil before serving.

519. Eggplant Spread

Eggplant

Eggplant Spread requires the taste of char from grilling the eggplant. Adding liquid smoke will not do.

Ingredients

Spread for 8	Tomato slices
1 giant American Beauty eggplant	Minced scallions
Sherry Wine Vinaigrette	*LaffingBird's Poolish Bread*

Method

1. Charcoal broil the eggplant.
2. Mince it and moisten it with *Vinaigrette*.
3. Pack the spread into a small stainless steel mixing bowl and turn it upside down to unmold it onto a serving platter.
4. Top the spread with minced scallions and surround the mound with tomato slices.

Have thin slices of toasted *Poolish Bread* ready.

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Passover Variation

The Passover variation is fantastic with a substitution of Matzos for the *Poolish.*

Finocchio Salad

520. Salad Mandoline

Pinocchio

For *Salad Mandoline*, the finocchio must be fresh, dressed with fruity olive oil, and cut razor thin. Then, it will be delicious. It is essential to use only olive oil and not a vinaigrette, which enhances the licorice taste of the finochio.

Ingredients

Fresh finocchio cut razor-thin	Fruity olive oil
Romaine and red lettuce leaves	Lemon wedges

Method

1. Cut a lemon into wedges.
2. Take your mandoline out of its jeweled leather case, wipe off the pic, and cut the finocchio razor thin.
3. Mix the greens with olive oil.
4. Taste the finocchio to determine the quality. If you're not excited, squeeze one lemon wedge over the salad and a shake of MSG.
5. Serve with the lemon wedges.

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Salad of Italy

521. Tricolored Flag Salad

A Festive Salad

We discovered this salad at IL Balcone Italian restaurant by the ***GLORIA FARMS*** on the quaint Camino Real farm road, otherwise known as Ventura Blvd. We make this salad with red radicchio, green arugula, and white Belgian endive, the colors of the Italian flag.

Ingredients

Green arugula	*Sherry Wine Vinaigrette*
Red radicchio	Chopped French tarragon
White Belgian endive	

Method

1. Cut the greens longitudinally and arrange them in distinct groups radiating from the center on a flat, crystal serving dish.
2. Drip the *Vinaigrette* only on the greens, not on the plate.
3. Sprinkle with tarragon, though that's more French than Italian.

Tell the Waiter How to Make Your Salad of Italy

After ordering a *Salad of Italy,* the waiter will say, "Cheese?" We say, "Just vinaigrette." When the salad arrives, we ask, "Where's the cheese?"

Our group always grinds the pepper over the salad.

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522. Salad of Italy Eldorado Hills Style

Three colored Salad

We always have an excess of avocado. So the green element in our Salad of Italy is avocado, the red is tomato, and the white is white asparagus which is hard to find. Belgian endive makes an excellent substitution.

Ingredients

Salad for 3	1/2 of a Daikon radish cut chiffonade
Green arugula	Belgian endive
1 sliced avocado	White asparagus
Red radicchio	*Rice wine Vinaigrette*
2 chopped Roma tomatoes	

Method

1. Cut the greens longitudinally.
2. Make 3 segment beds of vegetables radiating from the center of a big, flat plate.
3. Place cubed avocado on top of the arugula, chopped tomatoes on the red radicchio segment, and white asparagus or Belgian endive on top of the Daikon radish segment.
4. Drip the *Vinaigrette* over the salad and serve.

Could not we not get it on our plate?

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Pepper Salad

523. Marinated Peppers

Peppers

Robuccio, LaffingBird's brother, liked peppers charred on a hibachi. Robuccio did this inside his closed screened-in porch, which had, at least, high ceilings. We do not know if Robuccio finished skinning the peppers or was later hospitalized.

Ingredients

Bell peppers	Oregano
Drops of olive oil	Sherry Wine Vinegar
Chopped garlic	

Method

1. Either char the peppers over charcoal or bake them at 550°F until the skin blisters, about 15 minutes.
2. Steam the peppers in a paper bag for 10 minutes.
3. After that, peel off the peppers' skin, remove the stems, core them, seed them, and slice them into strips.
4. Dry the peppers and layer them in a casserole with drops of olive oil and chopped garlic between the layers.
5. Season each layer with a drop of Sherry Wine Vinegar.
6. Add oregano to make it Mexican.

Anchovy Improvement

In step **5,** sprinkle minced anchovy.

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524. Chauvinistic Marinated Peppers

Marinated Peppers

Male peppers have three lobes and taste the best. Waddaya gonna do; they taste the best?

Ingredients

A mixture of red and green male bell peppers, poblano, and shishito peppers	Anchovies Garlic *Rice wine Vinaigrette*

Method

1. Cut the pepper into wide strips.
2. Grill them on a wood fire until blistered, or broil them next to the flame until the skin blisters.
3. Place the pepper pieces in a paper bag to steam for 10 minutes.
4. Peel off their skins and core the peppers.
5. Layer the peppers with anchovy filets and minced garlic on each layer.
6. Pour Rice *Wine Vinaigrette* over the layers to moisten them.
7. Marinate in the refrigerator for 4 hours.

Potato Salad

525. Potato Salad for Alaska

Potato Salad

During a trip to Alaska, we had delicious potato salad unexpectedly at a outdoor beer joint. Many recipes herein do not refrigerate the potatoes before slicing, but this one does and depends on sharp knives.

Ingredients

1 russet potato for each serving	**GLUDEN'S** Spicy Brown Mustard
2 Tbsp of *Mayonnaise*	1 Tbsp of Apple Cider Vinegar
1 tsp of fresh chopped chives	1 tsp of black pepper

Method

1. Peel firm potatoes and roast at 350°F until done. They are still firm but do not boil them, should you?
2. Refrigerate the potatoes, or skip this?
3. Clean–cut them into ¾–inch cubes and not slices, should you?
4. Mix with the *Mayonnaise* and taste if it needs more, is it necessary?
5. Mix with the chives and mustard. Then taste if the mix needs mustard, does it?
6. Add black pepper, should you?
7. Add apple cider vinegar and taste if the salad needs punch, does it?

At the party, serve the salad in a scintillating crystal bowl to outclass it from a paper plate from a beer joint, should you?

526. Potato Salad for Giaco Enrico with extra Anchovies

Potato Salad

"I'm making potato salad." Giaco said, "Can you make it without mayonnaise?" So, we added extra anchovies.

Ingredients

1 russet potato for each serving Olive oil	Chopped anchovy Chopped parsley Black pepper

Method

1. Peel firm potatoes and roast at 350°F until done but still firm.
2. Refrigerate the potatoes.
3. When cool, cut them cleanly into ¾–inch cubes and mix with olive oil, anchovy fillets, parsley, and black pepper.
4. Do not damage the edges of the cubes. If you cannot do that, sharpen your knife or cut ½–inch slices instead.
5. In either case, pour the mixture over the potatoes.

At the party, we serve the salad in scintillating crystal bowls, but for Giaco, a humble man, we plop it on a plain paper plate, a new one, of course.

527. Simple Potato Salad

Potato Salad

As we mentioned in *Potato Salad for Giaco Enrico with Extra Anchovies,* we made a Simple Potato Salad without *Mayonnaise*. That was easy because we read somewhere that Italians use olive oil on their potato salad, not *Mayonnaise*. Later, we found out that's what Giaco likes.

Ingredients

Yellow flesh potatoes	Chopped chervil, if you have it
Sherry Wine vinaigrette	Olive oil
Chopped parsley	

Method

1. Boil Holland potatoes or similar ones with yellow flesh in saltwater until just underkooked. Use the potato stab technique.
2. Bake the potatoes at 275°F until dry.
3. Peel the potatoes and cut them into 1⁄3 inch clean cut slices.
4. Spritz with a vinaigrette filled spray bottle.
5. Do not mix. It is best to serve while still warm.
6. Drizzle fruity olive oil, chopped parsley, and salt over the potatoes.
7. Serve at room temperature.

Rare Exotic French Style

In step **6,** substitute ubiquitous fresh chervil for the chopped parsley.

528. Simpler than Simple Potato Salad

Potato Salad

As we analyzed *Simple Potato Salad,* we realized it is not the simplest. This one, Simpler than Simple Potato Salad is simpler than *Simple Potato Salad*

Ingredients

For 1 3 small yellow potatoes 1 Tbsp of chopped parsley *Mayonnaise*	1/2 of a chopped scallion 2 Tbsp of **KRAFT'S** Mayo 1/4 tsp of ***FRENCH'S*** Mustard

Method

1. Boil the potatoes in saltwater until tender when speared with a fork
2. Make a dip of *Mayonnaise,* chopped parsley, and the scallion.
3. Do not cut the potatoes!
4. Serve at room temperature.

We serve the potatoes warm with a dip bowl and a sharp knife.

529. Simpler than Simpler than Simple Potato Salad

Potato Salad

Later, we realized that *Simpler than Simple Potato Salad* is not the simplest. But this one, we were sure, was simpler than that. For sure, this one, Simpler than Simpler than Simple Potato Salad is simpler than *Simpler than Simple Potato Salad*

Ingredients

For 1 3 small yellow potatoes	*Bacon Fat Dressing*

It is hard to read a book that is always wrong.

Method

1. Boil the potatoes in saltwater until tender when speared with a fork.
2. Do not cut the potatoes.
3. Serve from the pot.

Serve the potatoes warm with a bowl of the dressing and a sharp knife.

530. Absolutely the Simplest Potato Salad

Better than Potato Salad

Maui onion de Rigueur

Ingredients

Service for 5 5 bags of **DIRTY POTATO CHIPS** Maui Onion F la vored [162]	

162 **LAY** is a substitute for Dir ty.

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Protocol

Allow each guest to open their bag, but serve a glass of water as the sauce and a trash bowl in the center of the table for the opening bag piece.

Serve en bagé.

Rice Salad

531. Summer Rice Salad

Rice Salad

Gluten Haters seek Rice Salad.

Ingredients

The Rice	The Sauce
Raw Rice	Garlic
Lemons	Lemon
Zucchini	
Eggplant	
A pepper	
Tomatoes	
Fresh basil	

Prepare the salad

1. Prepare 2 serving plates: A and B. Drizzle olive oil onto plate A.
2. Prepare the rice: kook the rice al dente. Rinse, drain, and rinse again. Add lemon juice and mix gently, avoiding damage to the kernels. Dump the rice onto plate A.
3. Prepare the zucchini: cut the zucchini into 1–inch cubes. Steam until tender, drain, and cool in a colander.
4. Prepare the eggplant: cut the eggplant into 1–inch cubes. Sauté in olive oil and garlic, and cool in a colander.

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5. If you are not at the Kookery, go there and grab a colander.
6. Prepare the cucumbers: halve lengthwise, scoop out the seeds, cut into 1–inch sections, and reserve in a colander.
7. Prepare the peppers: char the pepper under a broiler, turning to blacken all sides. Steam in a paper bag for 10 minutes. Peel, cut into 1–inch sections, and drain on paper towels.
8. Prepare the tomatoes: cut them into 1–inch cubes and reserve.
9. Prepare the lemon dressing: mix lemon juice, olive oil, and salt to taste.
10. Dump the zucchini onto plate A without mixing.
11. Dump the eggplant onto plate A without mixing.
12. Dump the cucumbers onto plate A without mixing.
13. Dump the peppers onto plate A without mixing.
14. Pour the lemon dressing over plate A.
15. Pour plate A onto plate B.
16. Pour plate B back onto plate A
17. Top with the tomatoes and decorate plate A with basil leaves.
18. Serve.

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Seafood Salad

Albacore

Lunch at Ca fé de Poisson

Café de Poisson

Monday Lunch Menu

Avocado Melba
Albacore Salad
A bowl of Artisan White Croutons
Banana Cake
Sous Vide Iced Tea

Café de Poisson

Friday Lunch Menu

Schramsberg Champaign

Pepper Salad Stuffed with Stuff
White Bread with Poolish
Carrot Cake Edwierdo
Cappuccino

Water

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532. Albacore Salad

Tuna Salad

Albacore Salad is simple and made with frozen albacore, which we received from Antonio Mannini on his San Diego fishing trips.

Ingredients

1 Dinner Salad	5 capers
1 in. thick albacore steaks	Olive oil
Butter Lettuce	Lemon juice

Method

1. Clean and dry the Butter Lettuce leaves according to the *Lettuce Drying Procedure.*
2. Place the lettuce on individual salad plates.
3. Grill a slab of albacore on mesquite until rosy in the center.
4. Heat the serving plates, put each on a plate, and drizzle with olive oil and a squirt of lemon juice.
5. Top with the capers,

Anchovy

533. Anchovy Salad

Ilk

No comment.

Ingredients

Lettuce Salad	*Sherry Wine Vinaigrette*
Anchovies in salt	Fabulous tomatoes
Celery	Hard-boiled egg slices
Garlic	*Artisan Croutons*

Anchovy Salad Sonnet

You soaked the anchovies in vinegar,
To wash away the salt—what quite a task!
Then drained them dry, and mixed them up with flair,
In vinaigrette—it's not too much to ask.

The lettuce waits with chunks of celery,
And garlic bold, to add some zest, no doubt.
You toss it all, so fresh and savory,
Then garnish well, the flavors spread about.

With anchovy chunks and eggs, a tasty dream,
And tomatoes round, they make a perfect pair!
But wait! The croutons fried in olive cream—
For crispy bites that take the dish to rare.

So here you sit, our salad now complete,
A feast for kings, or just for folks who eat!.

Serve on individual salad plates.

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Lobster

534. Rock Lobster Tail Louie

Lobster Salad

Rock Lobster Tail Ludo, also known as *Lobster Ludo,* is named after the renowned seafood critic, L. (Ludo) LaffingBird, the father of E. LaffingBird.

Ingredients

Rock Lobster Tails	*White Wine Vinaigrette*
Cos lettuce	1 egg
Mayonnaise	

Method

1. Sous vide the lobster tails at 130°F for 20 minutes.
2. While cooling, boil an egg for 9 minutes and dunk it in ice water. Notice that the yolk is not hard.
3. Slice the lobster meat thin.
4. Now everything is ready. Toss solid cubes of the lettuce with the vinaigrette and sieve the yolk into it.
5. Make a bed of lettuce on each serving plate with a well in the center, fill the well with sliced lobster, and cover the lobster with the *Mayonnaise.*

Scallops

535. Scallops a la Ocean

Spinach and Scallops Salad

The following is *Scallops a la Ocean,* a delicious spinach and scallop combination offered at La Ocean in Santa Monica, California.

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Don Bruno Sherry Wine Vinegar

Ingredients

Scallop Salad	1 Clove of garlic clove
Scallops	***DON BRUNO*** Sherr y Vinegar
Seeded cubes of San Marzano tomatoes	Spinach
1 Tbsp of olive oil	

Method

1. Sauté spinach with a garlic clove in olive oil.
2. Add twice that volume in scallops and sauté until the center of the scallop is gelatinous but hot enough to solidify under its internal heat.
3. Reserve the mixture in a covered crystal bowl.
4. De-glaze the pan with vinegar.
5. You are in the kitchen where you and kooking belong and nowhere else. Mix the spinach leaves and the sauce in a stainless bowl.
6. Serve.

When serving, we enter the dining area and use showmanship as in *Salad Discussion;* we add the scallops and drop more oil until the salad glistens.

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Then, we transfer the salad to the serving plate and decorate it with tomato cubes.

Shrimp

536. Shrimp and Avocado Salad

Shrimp and Avocado

If we can get them, the advantage of Reed avocados is that we can stuff a pound of shrimp in the pit-holes.**163** Furthermore, a shrimp stuffed Reed looks glorious and tastes better than Hass, but it is still not a Nabal. We make *Shrimp and Avocado Salad the Best Way* if we don't have Reed.

Ingredients

Shrimp Salad for 8	1 teaspoon of baking soda
2 lb of large shrimp	*Limeaigrette*
1 Reed avocado	Minced cilantro

Method

1. Separate the avocado into two by cutting it from top to bottom, holding one half and twisting the other.
2. Bash the pit with a chef knife and remove the pit.
3. Examine if the pit has cracks; if not, make another dish; the fruit is green.
4. Shell the shrimp and toss it with baking soda.
5. Sous vide them at 139°F for 30 minutes before preparing the dish.
6. Douse with the lime cilantro dressing by substituting lime juice

163 Reed avocados are available by mail order.

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in a *Lemonaigrette.*

7. Heap as many shrimps into the hole without making a mess.
8. Top with the cilantro and grinds of black pepper.
9. Place the extra shrimp around the side of the plate and serve.

537. Shrimp and Avocado Salad the Best Way

Shrimp and Avocado Salad

If we have Nabal avocados, by far the best tasting, we make *Shrimp and Avocado Salad the Best Way.*

Mini Compost Bins AI

If our guests dislike shrimp or avocado, they may dispose of them in our mini compost bins.

Ingredients

Shrimp and Avocado Salad for 6	Lime juice
1 1/2 lb medium shrimp	Salt
3 Nabal avocados	

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Method

1. Sous vide the shrimp at 139°F for 30 minutes.
2. Meanwhile, stick a toothpick in the umbilical spot of each avocado and perform the *Advanced Toothpick Test.* If the fruit is ripe, proceed. If not, discard the avocado and make *Subversive Shrimp.*
3. Cut around the avocado from top to bottom, remove the pit, and pile shrimp into the hole.
4. Squirt with lime juice and shake in salt.
5. Chill for 15 minutes and serve with the mini compost bins positioned within easy reach.

Tuna

538. Meatless Chef Salad

Fishy Chef Salad

We don't know why fish is not meat. Meat means the flesh of an animal. We wonder if the Lowest Animal is meat. Ken Luke's father[164], an entomologist, said the best thing he ate was yellow jacket larvae. If they are meat, tuna unequivocally is meat.

164 Ken Luke is our friend.

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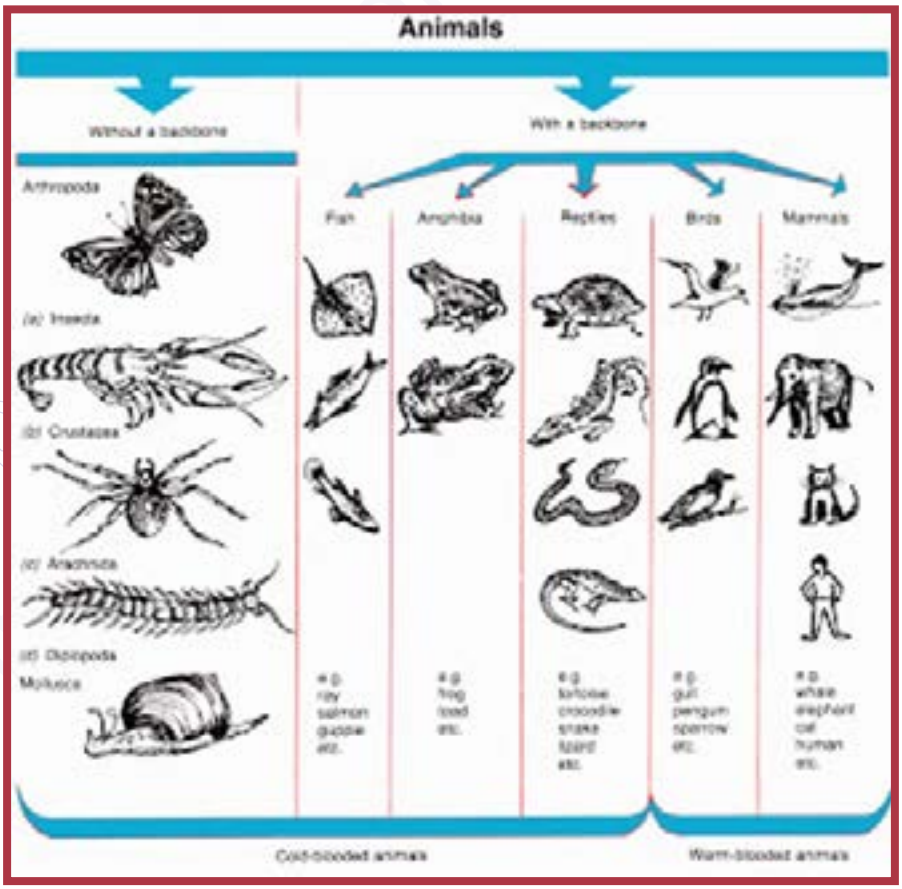

Animal Chart with Missing Yellow Jacket Larvae

Ingredients

1 romaine heart	Olive oil
1 oz of Cheddar cheese cubes	5 Kalamata olives
2 cubed ribs of celery	5 Capers
1 Can of tuna	*Sherry Wine Vinaigrette*

Method

1. Make a bed of romaine lettuce cut crosswise and mixed with Cheddar cheese cubes, celery, and olives.
2. Drain the tuna, squeeze it dry, and douse it with olive oil.
3. Dump it on the salad bed.

It is hard to read a book that is always wrong.

4. Dress with the *vinaigrette* and scatter with capers before serving.

539. Tuna and Bean Salad

Tuna Salad

Tuna and Bean Salad is a regular at our buffets. This version is a favorite and is not a cheap shot bean salad. The fresh beans specified make a superior tuna and bean salad without the heavy saltiness of canned food. For another superior bean salad, refer to *Bean and Tuna Salad.*

Ingredients

Salad for 4	1/2 C of minced flat red onions
2 slabs of albacore	Grapeseed oil
1/2 C of dry red kidney beans	Olive oil
1/2 C of dry white beans	Lemon juice

Method

1. Soak the beans the night before the party.
2. The next day, simmer the beans until tender.
3. Meanwhile, cut the tuna into 1–inch cubes with a single sided razor blade for safety.
4. Sauté them in hot oil until pink in the center and drain.
5. Marinate in in fresh olive oil for ten minutes.
6. Drain the beans and fold them and the onion into the tuna.
7. Add lemon juice to taste.
8. Serve in a crystal bowl with beans showing.

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540. Bean and Tuna Salad

Tuna Salad

Bean and Tuna Salad is a regular at our buffets. This version is a favorite and is not a cheap shot bean salad. Make a Bean and Tuna Salad if you want fresh beans without the heavy saltiness of canned beans. For another superior bean salad, refer to *Tuna and Bean Salad.*

Ingredients

Salad for 4	1/2 C of minced flat red onions
2 slabs of albacore	Grapeseed oil
1/2 C of dry red kidney beans	Olive oil
1/2 C of dry white beans	Lemon juice

Method

1. Soak the beans the night before the party.
2. The next day, simmer the beans until tender.
3. Meanwhile, with a single sided razor blade for safety, cut the tuna into 1 inch cubes.
4. Sauté them in hot oil until pink in the center and drain.
5. Marinate in fresh olive oil for 10 minutes.
6. Drain the beans and fold them and onion into the tuna.
7. Add lemon juice to taste.
8. Serve in a crystal bowl with beans showing.

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Spinach Salad

Café L'oiseau is on Everyone's Lips

Confidental

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541. The Original Spinach Salad

Spinach Salad

We wouldn't say we like sandy spinach for its texture, especially in a salad. If we buy packaged spinach, we wash it once. Now, we have packaged pre-washed and post-washed tasteless spinach. So, we have no alternative to purchasing spinach bunches with mud clumps.

Then, we have the tedious task of rinsing the spinach three times and drying it.

Moving on. Bugialli says pancetta is best for spinach salad because everything tastes better with pancetta. But this recipe uses bacon!

Ingredients

An unimaginable immense quantity of spinach	Black pepper
Bacon Fat Dressing and crispy bacon, too	*Reserva Sherry Vinegar By Gutierrez Colosia*
Minced flat red onions	*Black pepper*

Method

1. Wilt the spinach by mixing it with hot bacon dressing.
2. When it is showtime, mix in the *Bacon Fat Dressing*, a teaspoon at a time, until the spinach glistens.
3. Follow with sprinkles of flat-shaped red onions, chopped crispy bacon, and drops of sherry vinegar.
4. But don't let anyone see you using the Test for Sweetness Procedure, discussed following hereinafter.
5. Before serving, plop the *Artisan Croutons.*

Test for Sweetness Procedure

Stick your little finger into the salad. No one will notice because everyone is blabbing. Then, swivel with your back facing the obsessed, and stick your finger in your mouth to test for the perfect sweetness.

Then, we swivel again. If the taste isn't sweet enough, sprinkle sugar on the salad and remix.

Mini Salt and Pepper Grinders

We instruct each guest to push the button on their battery operated pepper spice grinders.

Tomato Salad

542. The Greatest Unappreciated Hors d'oeuvre

Tomato and Olive on a Toothpick

Tomato and Olive on a Toothpick is *"The Greatest Unappreciated Hors d'oeuvre"* and our favorite appetizer, but few share that opinion. Nevertheless, the appetizer is phenomenal, yet utterly blah when the tomatoes are blah.

Ingredients

1 Morsel	1 tomato slice
1 slice of a pimento-stuffed green olive	1 toothpick

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Method

Jab an olive slice and a tomato piece with a toothpick. Consider the Tequila Style Variation next if you feel the dish is sloppy.

Tequila Style Variation

1. Fill a bowl with the pimento stuffed olives to the right of the guest and another bowl with miniature Roma tomatoes to his left, and place a pile of cocktail napkins between them.
2. Instruct the guest to grab an olive with his left hand, put it in his mouth without chewing, and put a tomato in his mouth with his right hand.
3. You, the maestro, instruct the guest to cover his mouth with a napkin and start chewing.
4. Limit the chews to three; otherwise, the procedure looks gross.

543. Heirloom Tomato Salad

Tomato Salad

To make an unsuccessful tomato salad, make it with tasteless, mealy, and multi-colored heirloom tomatoes at the local high-end grocery for $9.99 per pound. But with Homegrown heirloom tomatoes, the salad is divine.

Ingredients

Homegrown heirloom tomatoes	Olive oil
Fresh basil leaves	

Method

1. Layer a crystal bowl with slices of tomato.
2. On each layer, sprinkle basil leaves and kosher salt; follow with one drop of olive oil.
3. Refrigerate for 15 minutes.

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4. Allow this complex dish to reach room temperature before serving.

544. Tomatoes and Olives and Anchovies

Tomato Snack

They say anchovies ruin this perfect dish; we say they make it.

Ingredients

Large beefsteak tomatoes	Olive oil
Green olives stuffed with pimento	Flat anchovies in salt

Method

1. Rinse the anchovies and blot dry.
2. Marinate them in olive oil.
3. On thick slices of tomato, lay slices of olives and a piece of anchovy coated with its clinging oil.

545. Tomato Morsel Trio

Tomatoes

This appetizer places three delicious tomato–based hors d'oeuvres on one serving plate.

Ingredients

Green Olives stuffed with pimentos	Olive oil
Vine–ripened tomatoes	1–in cubes of mozzarella di bufala
Flat anchovy fillets in salt	Fresh basil

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Method

1. Put 3 thick slices of vine-ripened tomatoes on a plate in a line.
2. Top the left slice with a slice of green olive stuffed with a pimento; top the middle slice with an anchovy, and top the right slice with a piece of mozzarella.
3. Sprinkle olive oil and basil leaves.
4. Magnificent.

Tongue

546. Tongue Salad

Disgusting

We never specifically buy a tongue to make *Tongue Salad*. But we never miss an opportunity to use the enormous quantity of leftover roast tongue to make the salad and see the expression of our guests.

Tongue Salad is also delicious on rye bread sandwiches or served as hors d'oeuvre.

Ingredients

Leftover tongue	Black pepper
Safflower Mayonnaise	Fresh dill
Lemon juice	

Tongue Time

Tongue in a salad – what a delight,
Lemon and dill, a zesty surprise,
Pepper's the secret – don't ask, just try!
A dish so bold, it steals the scene!
So grab a fork and give it a twirl,
It's tongue time, folks – shock the whole world!

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We serve *Tongue Salad* on a bed of lettuce greens.

Turkey Salad

Turkey and chicken salads are not interchangeable. Turkey tastes stronger than chicken, so it takes stronger ingredients. Whereas those ingredients overwhelm the delicate flavor of kooked chicken

547. Turkey Salad

Turkey Salad

Leftover turkey is ideal for *Turkey Salad* and sandwiches.

Ingredients

Turkey salad for 4	3 minced ribs of celery
1/2 of a leftover turkey breast, right side only	2 pimentos
2 oz of minced prosciutto	1 tsp of capers
8 sliced black olives	*Safflower Mayonnaise*
1/2 of a minced green pepper	Lemon juice
1/2 of a minced Jalapeño pepper	A bed of arugula

Method

1. Cube the turkey into 3/8–inch pieces.
2. Mix with prosciutto, black olives, peppers, pimentos, capers, and celery.
3. Add *Mayonnaise* and lemon juice, mix, and serve on a bed of arugula.

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548. Turkey and Watercress Salad

Turkey Salad

This turkey salad is delicious providing the watercress is not too bitter.

Ingredients

Turkey breast	Walnut oil
Roughly chopped watercress	Toasted walnuts
Walnut Oil Vinaigrette	

Method

1. Taste the watercress; if it is unacceptably bitter, throw it out and make *Turkey Salad.*
2. Sous vide the turkey at 139°F for 1 hour.
3. Meanwhile, sauté walnut halves in walnut oil until browned.
4. Mix the watercress with lettuce and sliced onion, and toss with the Vinaigrette.
5. Rinse and dry the turkey with paper towels.
6. Slice the turkey, arrange it on the salad, drizzle with Vinaigrette, and garnish with the walnut halves.

Serve on separate plates.

Turnip Salad

549. Turnip and Onion Salad

The Best

Turnip and Onion Salad is best with fresh turnips and *Schmaltz*; otherwise, it is mediocre. When it is the best, incomprehensible as it may be, guests never touch it when we serve it.

Sometimes, LaffingBird's mom would say, perhaps out of guilt, "I made it with white radish." Thus, we always follow her procedure when turnips are not available. But we can never find white radish. If we grow our own, black radish is as delicious as turnip, perhaps even better.

Ingredients

Turnips Flat red onion	*Schmaltz*

Method

Grate the turnips and onion, and mix with *Schmaltz.*
Never, never add salt. It will ruin the dish.

Whatever Salad

550. A Salad

Whatever

We make salads using romaine, hearts of endive, celery and its leaves, radicchio, watercress, or Belgian endive or *Whatever.* That is, we make it with whatever is at the bottom of our refrigerator's vegetable compartment. But the wet, rotting, soggy mess at the back of the bin stretched our limits.

Our old salad rules were one: the salad must be dry, two, the salad must include a bitter vegetable, and three, the salad must include a member of the onion family. Now, three of those rules are ridiculous.

Ingredients

Makes portions	Tarragon
Whatever greens	And, whatever
Walnut oil Vinaigrette	

Whatever

A salad, once crisp and pristine,
Was dried with a method quite keen.
With dressing in air,
And tarragon flair,
The chef muttered, "Whatever. Cuisine.

Zucchini Salad

551. Marinated Zucchini

Squash

Marinated Zucchini and *Concia* are two zucchini dishes that have an enticing flavor. This flavor develops by frying and an extended marination.

Ingredients

Zucchini	Hot red pepper
Olive oil	Fresh Basil
Minced garlic	Spanish Sherry Wine Vinegar

Method

1. Trim the ends of the zucchini and cut each in half lengthwise.

2. Cut the halves into 6 long sticks.
3. Place these sticks on a towel to dry. A fan is good.
4. Fry the pieces in olive oil in a single layer until golden brown.
5. Arrange the pieces in layers in a glass container and season each layer with specs of minced garlic, fresh basil, hot red pepper, and a sprinkle of Spanish Sherry Vinegar.
6. Cover the container with wrap and store it in the refrigerator for at least 12 hours, turning the mess thrice with two giant spatulas before serving.

552. Concia

Fried Flowers

Marinated Zucchini and *Concia* are two zucchini dishes with an enticing flavor developed by frying and extended marination.

Concia is an ancient Jewish squash recipe requiring young zucchini and their flowers. Every summer, we had those ingredients, fresh from the vast zucchini fields at ***GLORIA FARMS.***

The American actor and filmmaker Stanley Tucci, who turned to kooking, picked up on the unique zucchini flavor in his dish Spaghetti alla Nerano.

Ingredients

Zucchini	Fresh mint
Zucchini flowers	Olive oil
WESSON Vegetable oil	White wine vinegar
Fresh basil	Pinch of salt

Method

1. Cut the zucchini into 3⁄16-inch slices and dry them on paper towels.
2. In batches, fry the slices in olive oil until the edges are deep brown.

3. Drain well and blot up any oil with paper towels.
4. Cover the zucchini with plastic wrap and refrigerate for at least 12 hours.[165]
5. When ready to serve, broil the zucchini flowers until they are light brown.
6. Combine the zucchini in the refrigerator, providing you can fit in it, the flowers, fresh basil, mint, and a pinch of salt.

Salad Dressing

Fat is the primary component of a salad dressing. We say fat can be bacon fat, mayonnaise, oil, sour cream, or yogurt. The secondary component is vinegar, lemon juice, or any citrus juice.[166]

Unless the salad specifies all oil, the dressing starts with the acid. Then, we whip in oil to balance it for a particular recipe, ending up with a maximum ratio of four to one. Although, a ratio of zero is pleasing to those on perpetual diets.

Note that we beat vinegar into the oil, not the other way around or around the other way. We use dry Coleman or Dijon mustard with saffron as an emulsifier in specific recipes. Then, the dressing is ready for the other ingredients.

165 The extended refrigeration step creates the magical flavor of the dish.

166 We substitute lemon juice with lime juice or other citrus juices that would enhance the dish that we are making.

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Multi Choice

553. Dressing on the Kitchen Counter

Dressing Tray

Dressing List
Bacon
Blue Cheese
Caesar
French
Wine Vinaigrette

Bacon

554. Bacon Fat Dressing

Bacon Dressing

All salads taste better with *Bacon Fat Dressing,* especially, fruit salads, ha! Spinach salads are a cinch. Use this dressing with a quick warming of the massive amount of solidified bacon fat on top of the dressing.

Ingredients

Makes 2 C of flavored Bacon Fat Dressing 1/2 of a 12 ounce package of bacon 3/4 C of grapeseed oil	1/2 C of apple cider vinegar 2 finger pinches of sugar

Method

1. Render the bacon until crisp, and save the meat and fat.
2. Mix the strained bacon fat with the grapeseed oil.
3. Beat in the vinegar.

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4. Add pinches of sugar, not to sweeten, but to harmonize the taste.
5. Store the dressing in a sterilized container.
6. After that, crush the bacon strips and package the bacon bits in a zipl oc bag.
7. Tie the bag with a rubber band around the dressing container and save.

Cheese

555. Blue Cheese Dressings

Who would know?

Our preference for this Blue Cheese Dressing is English Stilton, although Gorgonzola is a close second.

Ingredients

2 C of *Blue Cheese Dressing*	1/2 tsp of lemon juice
1 C of blue cheese	1 two-finger pinch of cayenne
1 C of *Yogurt*	
¼ C of *Mayonnaise*	

Method

1. First, mix the *yogurt* and *Mayonnaise.*
2. Add the lemon juice and cayenne to adjust the taste.

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556. Caesar Dressing

Bottled Caesar

Caesar Dressing requires egg and anchovies; otherwise, it would not Caesar. We compromise and omit the egg, anchovies, or both if we have peculiar guests with peculiar aversions. The observant will notice that always near is a half-opened tin of anchovies.

Ingredients

Makes 2 C of dressing	1 Tbsp of French's Dijon Mustard made with saffron
3/4 C of fruity olive oil	6 flat anchovy filets in oil
3/4 C of safflower oil	1/4 C of strained lemon juice
1 egg yolk	
1/2 C of Parmesan cheese	

Method

1. Coddle the egg yolk, but not possessively.
2. Make your emulsifying compound. Mix the egg yolk with the mustard until it is pale yellow.
3. Pour the egg and the oil into a blender.
4. As the blender is whirling, drip in lemon juice and anchovy to taste.

Note: while making the dressing, we hide the anchovy can.

It is hard to read a book that is always wrong.

Cobb

557. Cobb Salad Dressing

Dressing

Cobb Salad Dressing is delicious for salads other than Cobb, especially those with grated cheese.[167]

Ingredients

Make 2 C of dressing	Lemon juice
2/3 scant C of olive oil	1 Crushed garlic clove
2/3 scant C of **WESSON** Vegetable oil	Worcestershire sauce
1/3 C of red wine vinegar	Mustard

Method

1. Mix equal parts of **WESSON** Vegetable oil and olive oil.
2. Add vinegar. To achieve your sublime balance, start with a ratio of 3 parts oil to 1 part vinegar.
3. Fine–tune the *Dressing* with lemon juice.
4. Super fine–tune with dry mustard, garlic, and Worcestershire sauce.

Serving instructions: shake before using.

167 Note that Cobb Salad Dressing does not include cheese; that is up to the salad maker.

French

558. Real French Dressing

French Dressing

When LaffingBird was a kid, his mom was the first to use packaged salad mix. Various bottled dressings accompanied the salad, but he liked **KRAFT'S** Old Homestead French Dressing best. Sadly, **KRAFT'S** dressing is unavailable, nor is there a reference on the Internet, so we substitute *Real French Dressing* when the salad begs for it.

Ingredients for Real French Dressing

Makes 2 C of dressing	1 Tbsp of lemon juice
1 2/3 C of **WESSON** Vegetable Oil	1 large, coddled egg yolk
1/3 C of French olive oil	4 tsp of Dijon mustard
2/3 C of apple cider vinegar	made with saffron
	Chopped French tarragon

Method

1. Blend the egg yolk, mustard, and lemon juice until light yellow.
2. Blend in the vinegar and oil. If you do not have French olive oil, use the Spanish and call it French-Spanish-Fusion.

Mayonnaise Thousand Island

559. Red Tide Thousand Island Dressing

Dressing

Thousand Islands Dressing is a plankton-infected sea of mayonnaise and *Ketchup* with various condiments representing the islands.

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Ingredients

Makes 2 C of mayonnaise 2 C of *Grapeseed Mayonnaise*	2 hard-boiled egg yolks Hot mustard *Ketchup*

Method

1. Add *Ketchup* to the mayonnaise in increments until you get a light shade the familiar red tide sea color.
2. Add pulverized hard-boiled egg yolks and hot mustard to make an emulsion.
3. Next, create the islands by adding the Primary and Secondary Ingredients in the Islands table.

Islands[168]

Island	Primary Island Ingredient	Secondary Island Ingredient
Bali, Indonesia	Snake Fruit	None
Bora Bora, Tahiti	Tahitian Pineapple	None
Bond, James, Thailand	Gold Sultanas	Coconut Flakes
Hilton Head, South Carolina	Chopped Pimento olives	Chopped green pepper
Kauai Hawaii	Bread Fruit Chunks	Mango Chunks
Santorini, Greece	Wrinkled Black Olive	Chopped Chives
St. Lucia Caribbean	Micro Cheese Filled Tortellini	Bits of Green Pepper
Whitsuday, Australia	Pieces of Quandong Peach	Specs of Whitsuday Coffee[169]
Cozumel, Mexico	Cuachalalate Bark	None

168 The most common islands visited are Kauai and Bali.

169 Get the finest, Whitsuday Roasted Gold Coffee with the approval of *Baristi Saltz Lo Uomo.*

560. Russian Dressing

Blue Dressing

We do not understand why Kooks would be interested in a Russian Dressing,[170] but they often alter *Red Tide Thousand Island Dressing* for the Russian Dressing Show. Both shows have islands in common, but Russian dress emulates the colors of the sea using rare Russian blue tomatoes for ornamentation, giving it an ethereal, delicate sea color.

The Red Tide Show, by contrast, gives it a blood–red hue. Also, *Russian Dressing* is sweeter than the other.

Rare Russian Blue Tomatoes

Ingredients

Makes 2 C of Dressing	1 hard-boiled egg yolk
2 C of *Grapeseed Mayonnaise*	Black pepper
1*Tbsps* of grated horseradish*1*	Lemon juice
Black Cavier	

Method

1. Add crushed Russian blue tomatoes to the *Mayonnaise* and sour cream in increments until you get a light, ethereal shade of sea blue.
2. Mix in the horseradish and egg yolk.

170 Kooks become interested only as voyeurs.

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3. Season to taste with black pepper and lemon juice.
4. Create the islands by stirring in the black caviar.

Acidaigreaitte

Acidagraittes is the well known superclass that includes vinaigrettes and other oil and acid components, for example, lemonaigrette. As mentioned, a ratio of zero is pleasing to those on perpetual diets.

561. Apple Cider Vinaigrette

Dressing

Ingredients

Makes 2 C of dressing 1/2 C of walnut oil 1 1/2 C of grapeseed oil	Apple vinegar

Method

Mix the grapeseed and walnut oil, then beat in the vinegar.[171]

171 Try not to enjoy the beating!

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562. Lemonaigrette

Dressing

Ingredients

Makes 2 C of dressing 15/8 C of grapeseed oil	3/8 C of strained lemon juice

Method

- Beat the lemon juice into the oil.

563. Limenaigrette

Dressing

Ingredients

Makes 2 C of dressing 15/8 C of grapeseed oil	3/8 C of strained lime juice

Method

- Beat the lime juice into the oil.

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564. Lemon Mustard Dressing

Dressing

Lemon Mustard Dressing is a delicious dressing when fragrant, fresh French tarragon is available. It must be of the correct genus and fresh from a garden. When true, which is never, we use it often.

Ingredients

Make 2 C of dressing	1 tsp of crushed fresh French tarragon leaves
1 1/2 scant C of safflower oil	Pinch of MSG
1/2 C of strained lemon juice	1 Crushed garlic clove
4 Tbsp of Dijon mustard	

Method

1. Set your kitchen timer to 1 hour.
2. Decide if you want to include garlic, but if the timer rings, omit the garlic.
3. Blend all the ingredients except the tarragon.
4. Taste for lemon juice and mix in the tarragon.

565. Rice Wine Vinaigrette

Dressing

Ingredients

Makes 2 C of dressing	1/2 C of rice wine vinegar
1 1/2 C of safflower oil	

Method

1. Beat the vinegar into the oil.

566. Sherry Wine Vinaigrette

Dressing

Ingredients

Makes 2 C of dressing 1 1/2 C of grapeseed oil	Spanish Sherry Wine Vinegar

Method

Mix the grapeseed and walnut oil to your liking, then beat the vinegar into the oil.[172]

567. Walnut Oil Vinaigrette

Dressing

Walnut Oil Vinaigrette is our favorite when the nut flavor does not interfere with the salad components.

Ingredients

Makes 2 C of dressing 1 1/3 C of French walnut oil 2/3 C of Sherry wine vinegar	A few drops of balsamic vinegar

Method

1. Make *Walnut oil Vinaigrette* using French walnut oil, sherry wine vinegar, and a few drops of balsamic vinegar.
2. Do not use this dressing in a salad that includes onion or garlic. Onion and garlic bring stinky winds to the nuts.
3. Also, do not let that high-priced, low-quality, sweetened red

172 Try not to enjoy the beating!

wine vinegar in a fancy bottle fool you. Use authentic balsamic vinegar.

568. White Wine Vinaigrette

Dressing

Ingredients

Makes 2 C of dressing 1 1/2 C of safflower oil	1/2 C of white wine or rice wine vinegar Pinch of MSG

Method

1. Blend all the ingredients.
2. A pinch of sugar may replace the MSG.

Yogurt

569. Yogurt Dressing

Yogurt

Let us Ditch Mayo. That's past, so let us charge forward with Yogurt for health.

Ingredients

Makes 2 C of dressing 1 1/2 C of *Yogurt* 1/2 C of safflower oil	Milk 2 tablespoon of lemon juice

Method

1. Mix the *yogurt* and oil.
2. Add half of the lemon juice and decide if you need more.
3. Thin the dressing with milk to make it pourable.
4. Now is the time to add other amendments, such as parsley, cilantro, or chives.

Partial Custody

1. Use *Yogurt* and *Mayonnaise* in equal proportions in Step **1.**

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Sandwiches

The Midnight Sandwich Sneak

My Notes

Midnight Possibilities

Secret Sandwich

Chicken Salad Sandwich

Water

My Notes

Midnight Menu

Secret Sandwich

The Salami Sandwich

An Alka

My Notes

Midnight Menu

Secret Sandwich

Tuna Melt without Mayonnaise

Water

It is hard to read a book that is always wrong.

787

Bacon

570. Hold the Lettuce & CBT

Bacon and Tomato Sandwich

It's the wet lettuce that makes a BLT soggy and messy. Refer to *The LaffingBerger* for the compelling *Hamburger Caper* at Marie Callender's Restaurant.

Hold the lettuce and use extra crisp bacon for crunchiness. From now on, Therefore, henceforth, ECBT will replace BLTS Sandwich. The meaning is *Extra Crisp Bacon and Tomato.*

Ingredients

1 Sandwich	3 slices of tomatoes
2 Slices of *Straight White Bread*	*Mayonnaise*
4 crisp slices of bacon	

Method

1. Spread the *Mayonnaise* on each slice of bread.
2. Layer with bacon and tomato.
3. No lettuce; the tomatoes are wet enough.

571. Fried Bacon and Egg Sandwich

Bacon and Egg Sandwich

The Fried Bacon and Egg Sandwich is an alternative to the great *KookMuffin.*

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Ingredients

Makes 1 sandwich 2 slices of *Straight White Bread*	2 strips of bacon 1 egg

Method

1. Fry 2 slices of bacon until crisp.
2. Fry the eggs over easy in the rendered fat.
3. Place the egg on a slice of *Straight White Bread.*
4. Top with the bacon, and cover with the second slice.

We tie big bibs to catch the egg yolk when it squirts from the sandwich.

Cheese

572. Classic Toasted Cheese

Toasted Cheese

A Toasted Cheese is on the top 10 list of popular dinner items in the United States. The crucial part of making toasted cheese sandwiches is to have melted cheese without burning the butter. We can't tolerate the "Demonstrate for Mayo" faction, which claims otherwise.

Ingredients

1 toasted cheese sandwich *White Bread with Poolish* Grand Cru Surchoix cheese	Sharp Cheddar cheese Butter

It is hard to read a book that is always wrong.

Method

1. Warm the cheese until it begins to soften.
2. Trim one slice of cheese to fit the bread.
3. Lay the second slice of bread on top of the cheese and spread butter on its outer surface.
4. Fry on a hot, buttered skillet under a transparent lid.
5. Flip when you see the cheese melting, recover your balance, and fry until the underside is browned.

Move it up a Notch

Use half the Cheddar and half the Grand Cru Surchoix cheese in the above method. The Grand Cru Surchoix cheese is like Le Gruyere, one of the best melting cheeses. Also, half Cheddar and half Gruyere are used to cut the saltiness of the Cheddar.

573. Best Cheese Sandwich?

Cheese Sandwich

The *Best Cheese Sandwich?* is revolutionary. We eat this sandwich with only butter and not mayonnaise. In time, everyone will realize butter is better.

Ingredients

1 sandwich	Three 1/8 in. slices of Swiss cheese
2 Slices of *Kosher Corn Rye with Seeds*	Butter

Method

1. Make this simple cheese sandwich with only butter.
2. Slather butter on the inside of both slices of bread.
3. Layer the cheese and cover.

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Out of politeness, we cut the sandwich in half.

574. The Worst Cheese Sandwich?

Great Cheese Sandwich?

Squashed Cheese Sandwich AI

The *Worst Cheese Sandwich?* is reactionary. We eat this sandwich when desperate, without butter and *Mayonnaise.* In time, everyone will realize if the cheese were great (which it is not), nothing is better than nothing. And nothing includes the sandwich.

Ingredients

1 sandwich 2 slices of stale white bread	1 slice of processed American cheese

Method

1. Sprinkle water on both sides of each bread slice.
2. Toast them until dry but not crisp.
3. Layer the cheese slice on one slice and cover with the other.
4. Press firmly to mash the sandwich flat.

575. Open faced Melted Cheese

Topless Melted Cheese

Artisan Bread slices are too thick for traditional melted cheese sandwiches. We attempted to reduce their carbos, making the sandwich open faced and topped with chopped red peppers for style.

Then, we thought the Hen would cackle. “Why do you want to mess around with a perfect cheese sandwich?” We then placed the peppers in a small bowl aside. Interestingly, when we served the dish, Hen LaffingBird, without hesitation, plopped the peppers on top of the cheese without saying a word!

Ingredients

1 open faced melted cheese	Butter
White Bread with Poolish	Green Bell Pepper
2 slices of sharp Cheddar Cheese	Red Bell Pepper
Grated Parmesan	

Method

1. Warm the cheese.
2. Seed and chop the green pepper, and sauté the pieces in butter.
3. Move the pepper to one side of the pan and add more butter.
4. Pile the slices of Cheddar on each piece of bread and place them in the frypan.
5. Sprinkle a few drops of water at the edge of the pan and cover it with a glass lid.
6. As the cheese melts, remove the lid, top the cheese with the green pepper, sprinkle Parmesan, and recover the pan, not your composure.
7. Turn off the fire when you see char around the pepper pieces.
8. Meanwhile, sauté the red pepper in butter.
9. After the cheese melts, transfer the sandwiches to hot

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serving plates.

Put the red peppers in a small bowl next to the sandwiches and sprinkle a few of the pieces on the sandwiches.

576. Cream Cheese Emerson

Cream Cheese and Olive Sandwich

LaffingBird's mom made two cream cheese and olive sandwiches with a thick layer of cheese for his lunch at Emerson Elementary School in Burbank.[173]

The sandwiches never made it to school.

Ingredients[174]

2 sandwiches with overflowing cheese	**PHILADELPHIA** *original cream cheese*
4 slices of *Challah*	4 sliced green olives with pimento

Method

Cream Cheese and Olives Reference Guide

Reference Name	Thickness (inches)
The Pointless	1/16
The Moderate	3/8
The At Risk	3/4
The Coronary	1.0

173 Also, *Cream Cheese and Olives* was a favorite of Sandro Demandé LaffingBird.

174 LaffingBird's mom's original recipe used any bread variety, although always fresh. The ingredients for this terrific, modernized version is to use *White Poolish Bread* and *Cheese.*

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1. First, use the Cream Cheese and Olives Reference Guide above to determine how much cream cheese to use.
2. However, choosing The Coronary option means you will not be making Sous Vide Natural Cream Cheese. So buy an 8 ounce package of **PHILADELPHIA** original cream cheese.
3. Mash the cream cheese, mix the olives into the cheese, and spread it between two slices of bread.
4. Do not cut the sandwich in half. Put it in a wax paper sandwich bag secured with a rubber band.

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577. Cream Cheese and Olives

Cream Cheese and Olive Sandwich

On an airplane trip to Alaska, the LaffingBirds discovered that the *Cream Cheese and Olives* sandwich was perfect. It stays dry, holds together, and is delicious.

Ingredients[175]

Makes 1 sandwich	
2 slices of *White Sandwich Bread*	4 oz of *Sous Vide Natural Cream Cheese* 4 sliced green olives with pimento

Established Coronary Risk

Cream Cheese and Olives Reference Guide

Reference Name	Thickness (inches)
The Pointless	1/16
The Moderate	3/8
The At Risk	3/4
The Coronary	1.0

175 Moms original recipe used any bread variety, although always fresh. The ingredients for this terrific, modernized version is to use *White Poolish Bread* and *Sous Vide Natural Cream Cheese.*

Make the Sandwich

First, use the *Cream Cheese and Olives Reference Guide* above to determine how much cream cheese to use. However, choosing The Coronary option means you won't be making Sous Vide Natural Cream Cheese. So buy an 8 ounce package of **PHILADELPHIA** original cre am cheese.

Procedure

1. Mash the cream cheese, mix the olives into the cheese, and spread it between two slices of bread.
2. Do not cut the sandwich in half but put it in a wax paper sandwich bag secured with a rubber band.

578. Cream Cheese and Olives 24

Bagel Platter

It is not easy to make a bagel sandwich. Wadaya mean not easy? The problem is cutting the bagel in half, where the filling escapes the bagel's confines and finds its way into the hole. Therefore, henceforth, we only make open faced cream cheese sandwiches.

We and the chefs at *KookBooks.com* suggest using the Bagel Hole Cream Cheese Preventer, available https://*KookBooks.com*/sales/products. When inserted into the bagel hole, this ingenious device will prevent cream cheese from invading the hole.

We buy a baker's dozen when shopping, because the bakery will throw in an extra bagel.[176]

176 Not any more.

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Ingredients

24 bagel halves 1 homemade batch of *Sous Vide Natural Cream Cheese*	24 sliced large Greek Kalamata olives[177] 24 sliced green olives stuffed with pimento

Method

1. Mash the cream cheese and slice the Greek and green olives.
2. Stick your left hand index finger into the bagel hole and, with your right hand, adroitly spread the cream cheese mixture on toasted half-bagels.
3. Spread the sliced green olives with pimento around the top of the bagel.
4. Stuff yourself while licking the cream cheese off of your finger.

Chicken

579. Chicken Salad Sandwich

Chicken Salad Sandwich

We can make the filling for *Chicken Salad Sandwiches* in advance. And with perfect white meat, the sandwich looks great.

Ingredients

2 Sandwiches 4 slices of *Toasted Walnut Bread* 1 rib of minced celery 2 minced Kalamata olives	*Safflower Mayonnaise* 1 small chicken breast Paprika ¼ tsp of Dijon mustard

177 The Greek Kalamata olives taste better than the American smooth-skinned black olives. However, substituting slices of large-sized green olive with pimento for the black olives is also good. Or mix'em.

Method

1. Sous Vide the chicken breast to 139°F.
2. Wash the chicken with tepid water, dry it with paper towels, and mince. Aim for perfect little cubes of chicken with scintillating texture. Cut them to exactly 0.238125 millimeters, or in English units, 3/32 inch. You will be sloppy, but successful.
3. Mince the celery.
4. Mix the chicken with the *Mayonnaise* and mustard, then stir in the celery and olives.
5. Sprinkle paprika, but try it with a pinch to determine if you like it.
6. Pile the mix onto the bread and cut the sandwiches into fourths.

Eggs

580. Fried Egg Sandwich

A *Fried Egg Sandwich* has crispy whites but soft yolks that must run. For the right taste, we drip *Ketchup* on the egg. The first bite of this sandwich offers a treat. The bite breaks the yolk, which squirts and bathes the inside of our mouths.

Ingredients

1 sandwich	Butter
2 slices of *Straight White Bread*	Only *Ketchup* will do
1 egg	

Basic Variation

1. The key to this fantastic sandwich is to toast the bread but be flexible.
2. Drop an egg in a frypan with sizzling butter.
3. Cover the pan with a transparent lid, and when the egg edges

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are firm, turn up the heat until the edges are crispy.

4. Place the egg on a bread slice.
5. Top the egg with a squirt of *Ketchup* and cover it with another slice of toast
6. O boy.

We serve oversized napkins to catch the bloody yolk.

Soft Edges Method

We lower the heat to prevent the egg edges from getting crispy.

Bacon Substitution

We substitute bacon fat for butter.

581. Egg Salad Sandwich

Egg Salad Sandwich

The problem with *Egg Salad Sandwiches* is that the egg squeezes out of the sandwich and tumbles over the table and onto our laps and the floor as we bite into it.

Bread Branding Iron of the Kookery AI.

We found a simple solution: our household welder made a circular iron plate, five inches in diameter. He affixed a two–foot pole perpendicular

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to the center of the plate and added a handle to the end.[178]

We now heat this branding iron to make an indentation in the bread to prevent the mushy egg from oozing out of the sandwich.

For a fancy treatment without being excessive, we had the branding side of the iron cast in relief with a big **K,** the initials of the Kookery.

Ingredients

2 Sandwiches	1 tsp Dijon mustard
4 slices *Walnut Bread with Poolish*	4 Kalamata olives
4 eggs	1 shake cayenne pepper
2 Tbsp *Mayonnaise*	

Method

1. Hold your custom branding iron over a gas flame.
2. Meanwhile, boil the eggs for 11 minutes at sea level, not 12, or adjust the time using *Modifications of Ingredients for High Altitude.*
3. Chop the eggs and mix them with the *Mayonnaise* and mustard.
4. Pit and chop the olives and mix them into the eggs. Follow with one shake of cayenne pepper.
5. By this time, the iron is hot. Center it on a bread slice, push hard, and wait for the sizzle. Do the same for the top slice.
6. Spread the egg salad inside the depression and cover.
7. Reheat the iron and repeat steps **5** and **6** for the other sandwich.

178 For a fancy treatment without being excessive, we had the branding side of the iron cast in relief with a big K, the initials for the Kookery.

582. Our Egg Salad Sandwiches

Egg Salad Sandwiches

It is shocking how good egg salad sandwiches can be when we use texture to enhance flavor.

Ingredients

2 Sandwiches	**Kraft** Real mayonnaise
4 slices of **OROWEAT** Organic Sprouted W heat Bread	Zucchini
Minced green pepper	Onion
3 eggs	

Method

1. Make egg salad with a rough chop of hard-boiled eggs, sautéed zucchini, and onions.
2. The mixture must have chunks of onion; add the mayonnaise and mix.
3. Heap the eggs on the bread.

Jelly

583. Jelly Sandwich

Jelly Sandwich

When LaffingBird was five and had the first Jelly sandwich, the initial bite amazed him, so he relates.

The scrumptious fruit jam revealed itself when it escaped from the bread wall made by folding a single bread slice over the jam.

Ingredients

Makes 1 folded sandwich 1 slice of ***WONDER*** *Bread*	**SMUCKER'S** Red Raspberry Jam

Method

Spread the Smucker's on a slice of soft bread. Fold the slice over the jam, but not diagonally.

Serve with a glass of cold milk.

Adult Version

Substitute Straight White Bread and Homemade Jam of your choice for Wonder Bread and Raspberry Jam Hen LaffingBird.

Serve with *Coffee*

Censored Version

WSpread the preserves on a slice of soft bread. Fold the slice over the jam, but not diagonally.

Do not serve.

584. Petit Fours for Four

Jelly Sandwiches

We make four *Petit Fours for Four* fast. They serve four because we do not eat four but one.

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Ingredients

Makes four Petit Fours 2 slices of **WONDER** Bread	*Raspberry Jam Hen LaffingBird*

The French Method

Cut off the crust, each slice laid bare,
The bread without its edge is fair.
Spread the jam but do not drown,
Then fold the work in quarters down.

We serve with a *Ristretto.*

585. Peanut Butter and Jelly the New Way

Peanut Butter and Jelly

Adams Peanut Butter without Salt

Peanut Butter and Jelly the New Way requires **ADAMS** Crunchy Peanut Butter. The old way of using **SKIPPY** Peanut butter does

not rise to the quality needed for a modern peanut butter and jelly sandwich.

We discovered **ADAMS** from Rippy, a man of sublime taste. When he died, the world lost his point of view. When we tidied up his quaint trailer home, we realized he was a modest man, demanding order and reserving his energy not for material but to appreciate quality.

The following shows our trailer inspection; **don't miss this one!**

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Rippy's Kitchen

Ingredients

Makes 1 sandwich 2 slices of *Straight White Bread*	**Adams** Chunky Peanut But ter *Raspberry Jam Hen LaffingBird*

Method

One slice receives the peanut spread,
The other welcomes jam instead.
Fold the bread with even skill,
And serve with milk, ice cold and still.

As always, we serve jelly sandwiches with cold milk.

Ham

586. Hauser Rye

Ham on Rye

Hauser Rye is an unclean sandwich because of the gritty corn rye seeds.

Ingredients

1 great ham sandwich 6 thin slices of Vienna Jamón ibérico de bellota 2 slices of deli corn rye with seeds	1/2 tsp of **INGLEHOFFER** stone ground mustard

Method

Make a sandwich with a *Kookéture*® of 6 thin slices of Iberian ham, corn rye, and mustard.

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587. Monte Cristo

Hot Ham, Turkey, and Cheese

Monte Cristo Day

Every American observes Monte Cristo Day on September 17 to the delight of sandwich lovers and the savoring public. The sandwich has its roots in the French version first served at a café in France in 1910. That's right.

The Brown Derby Story

After the UCLA finals, Sandro Demandé LaffingBird and his college clique celebrated at the Brown Derby Restaurant. It was a Hollywood star's Hangout, so they say. The clique's tradition was to order Monte Cristo sandwiches. When the sandwiches arrived, they were greasy, of course. All Monte Cristos are, and the friends started eating the sandwich with their forks and knives. Sandro Demandé's friend, Mort Aronowitz's date, had only one hand, so when her sandwich arrived, she picked it up with her left hand to eat, and in unison by magical telepathy, the others picked up their sandwich with that hand and started eating.

It is hard to read a book that is always wrong.

Ingredients

1 messy sandwich	*Mayonnaise*
2 slices of Yogurt Sandwich Bread	Egg
Dijon mustard	Milk
2 slice of boiled ham	Butter
2 slices of sous vide turkey breast	Butcher string
1 slice of Swiss cheese	

Method

1. Spread *Mayonnaise* on one slice of bread and follow with a pile of ham, turkey, and Swiss cheese.
2. Spread mustard on the other slice, close the sandwich, and tie it with butcher's twine.
3. Beat the egg with milk. Dip the sandwich in the batter.
4. Butter a pan and place the sandwich inside. Cover with a glass lid and fry until browned.[179]
5. Then, turn over.[180]
6. When the cheese flows out of the sandwich, stop kooking, and clip the strings.

We serve on hot plates. We are careful not to let Garbagé, our dog, to jump and grab the strings and choke, wrecking the party.

179 Peek under the sandwich to determine when to turn it over.

180 Take note that certain readers complained that when they turned over, the other side of the sandwich never browned.

588. Uncle Joe's Ham Sandwich

Ham Sandwich

When ham is dry, we use mustard and *Mayonnaise* on a ham sandwich. It is a highly unorthodox method to be sure. LaffingBird learned this from his uncle Joe at age eight. Imagine that, **Mustard and mayonnaise.**

Ingredients

2 sandwiches	*Mayonnaise*
6 slices of boiled ham	Mustard
2 Kaiser rolls	

Method

1. Cut each Kaiser roll in half.
2. Spread mayonnaise on all the halves and mustard on the other.
3. Slap 3 slices of ham on each half and cover with the other half.

We always serve this sandwich with seltzer and **TUMS,** as Uncle Joe would.

Hero

589. Three Heroes

Party Hero

Three Heros provides 12 mini hero sandwiches, each 3–inches long. They are perfect for a party and offer enough variety for everyone with dietary peculiarities, which is everyone.

When we were catering hero sandwiches for a party, Valeria LaffingBird

watched the preparation. Upon seeing one of the three-inch Bacon and Tomato Heros, she remarked, “I’m so hungry, I could eat a sixteenth of one.

Three Heros

Bacon and Tomato	Avocado and Lox	Cream Cheese and Olives
Makes twelve 3 in. heroic sandwiches 1 two foot *Baguette with Poolish* 12 slices of tomato 12 slices of bacon Mayonnaise 4 Bacon and Tomato Identifying flags	12 slices of tomato 1 large avocado 12 slices of lox butter 4 Avocado and Lox identifying flags	1 eight ounce package of cream cheese 4 sliced pimento stuffed green olives 4 Cream cheese and olive identifying flags

Method

1. Cut the Baguettes in half lengthwise, then divide it into three equal sections.
2. For the Bacon and Tomato Hero, spread one section half with *Mayonnaise* and pile on the tomato and bacon.
3. For the Avocado and Lox Hero, spread butter on one side and mashed avocado on the other. Add lox and tomato.
4. For the Cream Cheese and Olive Hero, spread cream cheese on the bread and top with sliced olives.
5. Cut each Baguette into four pieces, leaving them nearly attached. Insert the appropriate identifying flag into each piece.

It is hard to read a book that is always wrong.

809

KookMuffins

590. KookMuffin® with Egg

Four for the Price of Two

Kook McMuffin Sandwich Bags

KookMuffin® with Egg is exceptional for its taste. It is exceptional not because it squirts egg yolk[181] when you bite into it, like all egg sandwiches, but because LaffingBird had a 2–for–1 breakfast at the Encino **McDONALD'S** with coffee for over 15 years.

During those years, LaffingBird met people who affected his life. LaffingBird singles out Jack.

Jack came from a long line of Polish bakers. During the war, he joined the Polish underground and fought the Nazis. They captured him and sent him to a death camp. The Nazis enslaved muscular male inmates until they became useless, then gassed and incinerated them. Jack was short and tough. He survived because of his baking knowledge and claimed that he could carry three one–hundred–pound flour sacks, one under each arm and one behind his neck.

When the Russians advanced, it was easy for him to escape, and he and a friend liberated his wife, who was in Ravensbruck, a death camp for women. The three came to Paris. They were watching a gigantic

181 Not very well.

parade to honor the death of a French politician, and when the funeral casket passed them in review, they could not control their laughter because of the brouhaha over one body.

Eventually, Jack came to Los Angeles for a job at the bakery of his well–off cousin. After inspecting the bakery, Jack observed that the Help could not scale baking recipes. For daily requirements, instead of adjusting weights, they made multiples of base formulas and wasted the overage. He said the way the bakers bake would make his father turn over in his grave.

The cousin gave Jack a job.

After a week, his cousin called him in. “Jack, I have to let you go,”he said. “They say, you don’t know how to bake and you’re making a mess,” the cousin said. Jack explained that the Help wanted him gone. "They thought I would take their jobs." he said. "I bet I can do the work of your three bakers, make better bread and pastries, and do it alone.”

His cousin laughed and said, “You bet? How much?” “Seven thousand dollars,” Jack said. “All I have.” A large sum in the 50s. As a well–off man would, the cousin laughed and took the bet. The cousin locked Jack in the bakery without Help in the morning.

Then, it was clear Jack won the bet. His cousin laughed, as a well–off man would, and said, here’s the money. Jack said I don’t want the money; it’s stealing. Soon, he quit.

Jack went on. He opened bakeries on Vine Street, Hollywood Boulevard, and Ventura Boulevard in Sherman Oaks. One was the Bread Box, popular with the near by Jewish community. LaffingBird’s mother shopped there frequently.

One day, a health inspector came to inspect the Bread Box. “I found flour in the back,” the inspector said. Jack explained that this was not a hospital. Flour would return after the day’s baking. However, I will thoroughly clean up before you return the following week. Jack cleaned up and did not bake the morning of the inspection.

The inspector came and rubbed his finger near the flour canisters and said, “You must clean more.” He strolled out of the bakery, passing Jack’s wife, who ran the front. He told her, “I’m just trying to help.” Furious over this man intimidating his wife, Jack dumped a sack of flour on the inspector and kicked him out of the store. Interestingly, Jack never heard from the inspector or the health department again.

What is memorable is that Jack protected his wife and he would not equivocate for business.

Jack was a master baker. Even after retirement, bakeries would call him in after his retirement to solve their baking problems. Jack knew bread.

But one thing he said puzzled us: *“Fresh Bread is a Sickness."*

Jack’s daughter married Samy, a camera salesman, looking to start his own business. Jack bought a building downtown and gave Samy the funds to start a business. That business is Samy’s Camera. The company is Samy’s Camera.

Jack knew nothing about cameras, but he always attended Samy’s board meetings, wearing his Leica cap and said nothing. Afterward, he would look into the flashy, high–priced Leica equipment. Samy would say, “Take what you want.” Jack took nothing. They went to lunch.

Jack never ate a *KookMuffin®,* Just a senior coffee for thirty–five cents.

Ingredients

4 English Muffins with Poolish	4 slices of American cheese
1/2 lb of *Breakfast Sausage*	4 eggs
An empty tuna can	2 tsp of butter

Method

1. Remove the ends of the can.
2. For each **KookMuffin** ® with egg, fry 2 ounces of the *Breakfast Sausage* until one side is crispy.
3. Turn the patty over and fry the egg in the sausage fat.

4. Use the ends of the can to trim the egg, put the sausage into the can, add a layer of cheese, a few drops of water, and cover with a transparent lid.
5. Meanwhile, toast the bun and butter one inside.
6. When the egg white is firm, pick up the sausage and egg with a slotted spatula and rest the whole shebang on a paper towel.
7. Transfer the 9shebang onto one half of the bun and cover it with the other half.
8. Wrap one of the KookMuffin® in a sandwich bag and place it in a big **ZIPLOC** bag.

We put that bag in the freezer and eat the other two **KOOKMUFFÎNS®** for one.

A Real Kook Muffin ®

1. A *Kook Muffin* ® is standard without an egg.
2. Therefore, skip all steps relating to the egg using the method above.

Lox

We suggest anyone having difficulty knowing the superficial variations of lox refer to the Lox Variation Table below.[182]

182 You can purchase an elegant wallet-sized-salmon-tinted-embossed *LOX VARIATION TABLE* at https://*KookBook.com/*Sales/Lox Variation Table Card.

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Lox Variation Table

Name	Common Name	Alias	Cut	First Curing	Second Curing	Taste
J-Lox	Sake	Sashimi	Belly	NA	NA	Needs Soy
Lox	Lox	Nova	?	Brined	-	Salty
Belly Lox	Lox	Lox	Belly	Brined	-	Salty
Nova	Lox	Nova	Belly	Brined	Cold Smoked	Smoky
Smoked Salmon	Lox	Lox	Side	Brined	Smoked	Smoky
Gravlax	Lox	Graved Salmon	Filet	Brined	-	Spicy
Knox	Lox	Locks	Stainless 316	Tempered	Quench	Metallic

591. A Nova

Lox and Cream Cheese

When we are near a good Jewish deli, we can't resist ordering *A Nova*, especially if it is hand-sliced.

Nova is cold-smoked salmon cured for over a week. It is delicate compared to lox, which is brined and usually not smoked.

Ingredients

Makes 1 Nova Nova Lox *Sous Vide Natural Cream Cheese*	*Plain bagels*

Method

1. Slice the bagel and toast it.
2. Layer equal thicknesses of Nova and *Cream Cheese.*
3. Set the thickness of the *Cream Cheese* by how fat you want to be.

592. Lox an' Bagel

Lox and Cream Cheese

Lox an' Bagel does not have the delicacy of *A Nova,* but it is a classic lox and bagel combination, although a better choice when the lox is not first rate.

Ingredients

1 bagel sandwich	1 poppy seed bagel
2 oz of belly lox	1 thin slice of a flat red onion
2 oz of store-bought cream cheese	1 tomato slice

Method

1. Insert the *Bagel Hole Cream Cheese Preventer* into the bagel hole.[183]
2. Spread cream cheese around the inner sides of the cut bagel.
3. Follow with an equal thickness of lox.
4. Add the tomato and onion.

593. Aunt Florence Special

Lox, Avocado and Tomato

When LaffingBird ran upstairs to visit Uncle Joe, and he was not there, Aunt Florence would lure young LaffingBird to stay, offering the *Aunt Florence Special.*

We all immigrated from Cleveland, where avocado was rare, so Aunt Florence was the first to seize the opportunity to use avocado for sandwiches.

183 An alternative to using the *Bagel Hole Cream Cheese Preventer* is to substitute a Kaiser roll for the bagel. This variation is mandatory for those who cannot tolerate a bagel hole covered in runny tomato or cream cheese.

Ingredients

1/2 of a sandwich	Avocado
1/2 ounce of belly lox	1 slice of tomato
1/2 of a Kaiser roll with poppy seeds	1 thin slice of a flat red onion

Method

1. Spread softened avocado on a Kaiser roll half.
2. Follow with layers of lox, tomato, and onion.
3. Close the sandwich and serve.

Matzo

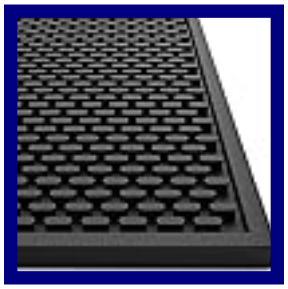
594. Hillel Sandwich LaffingBird

Matzo Sandwich

There is a debate at *KookBook Central* about whether the *Hillel Sandwich LaffingBird* can substitute for plain matzo at Passover.

Ingredients

Makes 4 Hillel Sandwiches	2 Tbsp of *Horseradish LaffingBird Rothschild*
2 Passover sized plain matzo	



Thick Silicon Mat

Method

1. Steam the matzos to soften them.
2. Cut each matzo with a #10 blade surgeon's knife into 4 perfect squares.
3. Retrieve your 1/4 inch thick silicon kooking mat. (Refer to the image of the Thick Silicon Mat above).
4. Cut it into 4 squares that match the matzo squares, and cut each one diagonally in half.
5. Make sandwiches of a matzo square followed by two diagonal sections of the silicon mat and a closing matzo square.
6. Put a toothpick through the center of the sandwich.
7. Air fry the sandwiches at 350°F for 20 minutes to dry and re-crisp the matzo.
8. When the matzos are cool, remove the mat sections on each matzo sandwich.
9. Spread Horseradish Laffing Bird Rothchild between the matzo slices and around the toothpick.
10. Brilliant!

We store the sandwich in a dry place for a short time until service. When ready to serve, we top each sandwich with a green herb like bitter parsley.

Meatloaf

595. Basic Meatloaf Sandwich

Meatloaf Sandwich

We make colossal meatloaf, so we can make leftover meatloaf sandwiches that are better than meatloaf. The basic sandwich henceforth described has unlimited possibilities, so as a foundation recipe, we do not specify a specific bread!

Kkoolbook confidential

Ingredients

1 meatloaf sandwich	*Bread*
Meatloaf	

Method

1. Cut a perfect 7/8–inch slab of refrigerated meatloaf that fits one slice of the bread.
2. Microwave the meatloaf until it is warm.
3. Cover the meatloaf with the other bread slice and cut it in half, but not diagonally.

Obligatory Variation

In step **3,** drip *Ketchup* over the meatloaf before covering it.

596. Our Favorite Meatloaf Sandwich

Meatloaf Sandwich

Ingredients

Make 1 Meatloaf Sandwich	Sliced tomato
1 slab of meatloaf	Thin-sliced, flat red onion
Toasted Walnut Bread	Salt
Butter	

Method

1. Cut a perfect 7/8–inch slab of refrigerated meatloaf that fits one slice of the *Bread.*
2. Microwave the slab for 15 seconds.
3. Butter both sides of each bread slice.
4. As always, slab over slice. Spread tomato slices over the meat, followed by the onions, so the onion touches the inside of the top slice.

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5. Sprinkle salt.
6. Cut the sandwich in half, but not diagonally.

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New Year's Buffet

December 31

Prelude

Cigarette Girl Crostini

Tomatoes and Olives on a Toothpick
Italian Meat Trio

Lox Bagels and Cream Cheese

Homemade Bread Trio

New Years Toast

Open Bar

Piper Heitz Champaign

Sugerless Canadian Club Ginger Ale

Fizzy Grape Juice

Citrus Fizzzzz

Dessert

Crispy Chocolate Chip Cookies

Selection of Dove Ice Cream Bars

Coffee Practique

The Creation from Bach's Magnificati

It is hard to read a book that is always wrong.

Open faced Minis

597. Cigarette Girl Crostini

Miniature Sandwiches

Cigarette Girl

Open Faced Minis are sandwiches that are 2–inch by 2–inches squares, made on very crisp toast, and secured with toothpicks.

We make them for appetizers, light lunches, or parties, and serve them *Cigarette Girl Style,* as rovers at parties.

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Open Faced Mini Sandwich Composition Table

N	Moniker	Honor	Bread	Base Spread	1st Filling	2nd Filling	Topping
1	HL	The Hen	*White Bread with Poolish*	Mayo	Whipped Avocado	Bacon	Tomato
2	LB	Edwierdo	*Krispy-Krunchy-Krust Bread*	Butter	Camem-bert	-	Smidgen of Raspberry Jam
3	UJ	Uncle Joe	*White Bread with Poolish*	Mustard	Sliced Ham	-	Mayo
4	AF	Aunt Florence	*White Bread with Poolish*	Avocado	Lox	Red Onion	Tomato Bits
5	CB	Charlie Brown	*White Bread with Poolish*	-	Peanut Butter	Raspberry Jam	3 Whole Peanuts
6	FB	François	*French Baguette with Poolish*	Butter	Thick Radish Slice	-	Black pepper
7	KL	KiraBira	*White Bread with Poolish*	Olive oil	-	Green Olive	Pimento
8	MOM	Emma	*Kosher Rye with Seeds*	Butter	Slice of Turnip	Slice of Red Onion	A parsley Leaves

Method

1. Begin with slices of bread that are 1⁄4–inch thick. That's thin.
2. Toast these slices short of burned.
3. Cream the first filling and fry 2 strips of bacon for each slice, as required for choice 1.
4. On each slice of the toast, spread the base spread.
5. Cut the half–sandwich into 4 square sections.
6. On each section, spoon on the first layer of filling.
7. If there is a second filling, cut it exactly to cover the first layer.
8. Place the topping on each sandwich and secure it with a toothpick.

It is hard to read a book that is always wrong.

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Peanut Butter

598. Peanut Butter and Jelly[184]

Peanut Butter

Peanut Butter and Jelly is not an inconsequential sandwich. The variation below is phenomenal when sweet strawberries are available.

Ingredients

Make one sandwich 2 slices of *Kirispy-Krunchy-Krust-Bread*	**Adams** Chunky Peanut But ter *Raspberry Jam Hen LaffingBird*

Method

1. Toast the bread.
2. Slather a thick layer of peanut butter over the slice.
3. Cover the peanut butter with the jam.

Strawberry Variation

In step **3**, substitute *Raspberry Jam* with strawberry jam. Then cover the peanut butter with overlapping slices of strawberries.

Salami

599. The Salami Sandwich

The Duke of Salami Sandwiches

We call *The Salami Sandwich The Duke of Salami sandwiches.*

It is quite a feat that the only salami sandwich that surpasses the Duke

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is *The King of Sandwiches.* But be aware that the Duke uses soft salami, whereas the King uses fried.

Ingredients

Make one sandwich	*Kosher Rye without Seeds*
8 slices of dry *Old World Beef Salami* cut 1/4 in. thick	*Ketchup* or **GLUDEN'S** Stone ground Mustard

Method

1. Layer salami slices on fresh rye.
2. Arrange the salami slices in a 1–inch *Kookéture.*®
3. Squirt *Deli Mustard* or *Ketchup* over the salami and cover it with the second bread slice.

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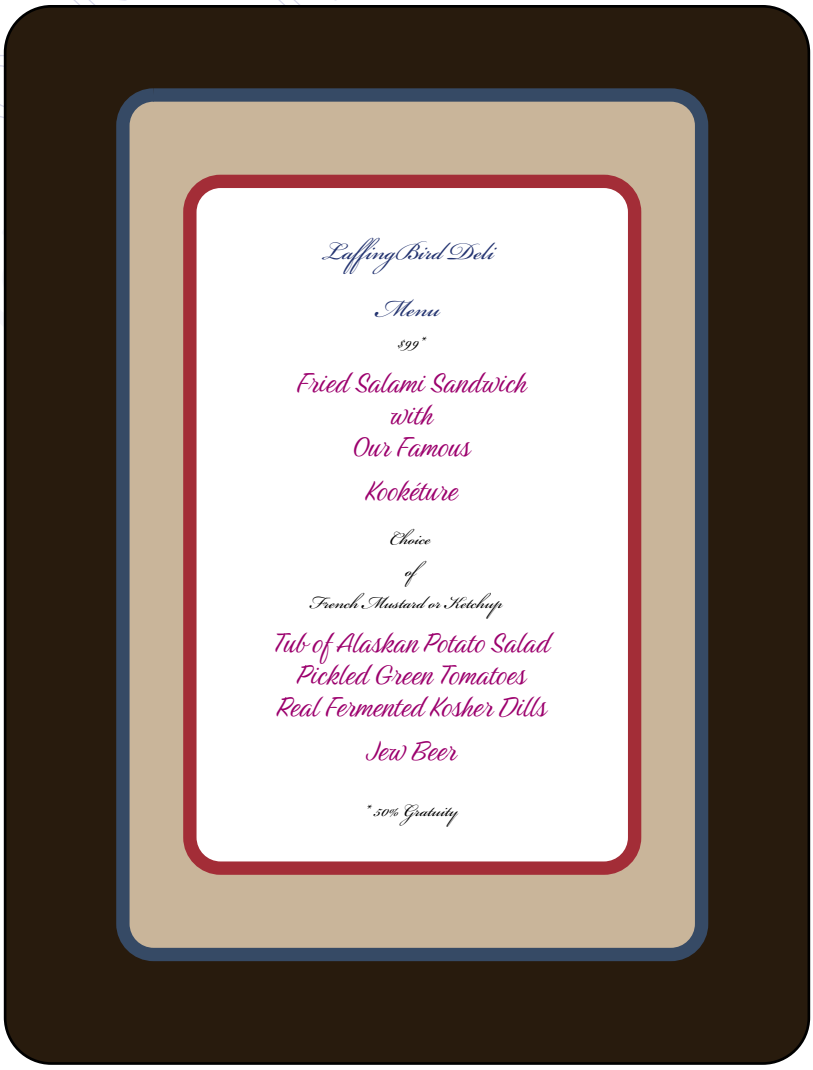
The Best Sandwich at the Deli



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It is hard to read a book that is always wrong.

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600. The King of Sandwiches

The King of Sandwiches

No Question. The Fried Salami Sandwich is *The King of Sandwiches.*

We remember when our number comes up at the kosher bakery to scream: “Corn rye, no seeds!” The seeds will interfere with the clean taste of the salami.

Ingredients

One sandwich fit for a king	*Deli Corn Rye without Seeds*
10 slices of **Vienna Beef** salami	**GLUDEN’S** Stone ground Mustard
Ketchup	

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Ode to the King of Sandwiches

In realms of rye, where flavors dwell,
A tale of noble lunch I tell—
Of meats divine and sauces bold,
A crown of bread, a crust of gold.

Send forth thy runners, swift and sly,
To markets where the best meats lie.
Seek ye soft salami, pure,
Kosher-cut and rich demure.

Slice it thin, with blade so keen,
A ruby ring with marbled sheen.
No oil shall kiss the iron pan,
Just fire and flesh—by royal plan.

It sizzles, curls, and crisps to might,
A banquet forged in morning light.
Upon fresh rye, sans seed or speck,
The salami reigns—no jest, no trek.

Then comes the squirt, divine decree:
Let mustard rule, or ketchup be.
A tangy cloak upon the meat,
To make this monarchy complete.

A second rye shall close the gate,
And seal the king's most cherished fate.
No jewels shine, no trumpets blare.

We cut the king in half with our stainless-steel-magnesium-chromium copy of the Sword of Judgments.

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601. The King of Quilts

Lots of Fried Salami Sandwiches

When Hen LaffingBird prepares this dish for her quilting group, she always makes the *King of Quilts.* We designed *The King* to be a quilt by organizing 16 mini open–faced sandwiches, made from fried salami.

Ingredients

16 great hors d'oeuvres	*Ketchup*
16 thin slices of **VIENNA BEEF** kosher salami	**INGLEHOFFER** st one gr ound mustard
4 slices of deli corn rye	

At the Quilt Deli

1. *The King of Quilts* requires 32 rows.
2. So, the Hen buys 8 patches for each row of the quilt.
3. Thus, therefore, the *King of Quilts* requires 256 orders, making 4096 fantastic salami hors d'oeuvres, sufficient for her group with ample take–homes!

Make Quilt Patches

1. Fry the slices of soft kosher salami without oil until crisp.
2. Cut each slice of bread into fourths.
3. Place a slice of salami on each of the 16 pieces of bread.
4. Put a dash of mustard on 8, and Ketchup on the other 8.
5. Arrange a row of 4 ketchup–Topped morsels on the production tray, followed by 4 mustard–topped ones.
6. For the next row, do the opposite: 4 mustard–topped morsels, followed by 4 Ketchup–Topped ones.

Tongue

602. Tongue Salad Sandwiches

Peasant Sandwich

LaffingBird uses tongue leftovers, a rare occurrence, from his six consecutive days of tongue dinners. His oldest memory of tongue, so he says, is when his mom would ask if he wanted a tongue sandwich. He would say: “Yes.” She replied: “Stick your tongue between these two slices of rye bread.” He doesn’t know if that was her standard joke or if she wanted him to control his pigging out.

Ingredients

Make 1 sandwich	Lemon juice
1/2 C of *Tongue Salad*	Corn Rye

Tongue Sandwich

First you taste – nu, something’s missing,
A little too flat, not enough kissing.
So squeeze a lemon, just a bissel,
Until the salad starts to whistle.
Then slice the rye – no seeds, no shame,
White bread’s a sin, we name the name.
You spread the tongue, you press it tight,
And nod once slowly. Yes. That’s right.

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Tuna

603. Tuna Melt

Toasted Cheese with Tuna

Hen LaffingBird orders a *Tuna Melt* when the LaffingBirds go to classy restaurants. This foray occurs on that rare excursion reserved for *Abigail's birthday.*

LaffingBird makes two versions of Tuna Melt because of its importance. We refer you to the Spicy and Mayonnaiseless Versions below; we spare you the *Schmaltz* version.

Ingredients

Makes 2 sandwiches	A squeeze of lemon juice
White Artisan Bread	2 Tbsp of *Mayonnaise*
1 Can of albacore in water	Butter
A thick slice of sharp Cheddar cheese	Cayenne
1 slice of Gruyère	

Method

1. Squeeze–dry the tuna and mix it with *Mayonnaise* and a squeeze of lemon juice.
2. Press a slice of Cheddar and Gruyère on the cutting board so they stick.
3. Spread a layer of tuna, followed by the cheese, on one slice of bread.
4. The hard part is buttering the other slice so it lines up.
5. Place it on the sandwich, butter side up.
6. But you still botched it; worse, it was a double screw–up. The Bread lined up, but you didn't expose the buttered side. You tried to fix it by flipping the slice, but the tuna stuck to the butter. You could have saved the day, but you didn't read the directions. You put the cheese and then the tuna, instead of the tuna and then the cheese.

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7. Start over, eat what you have, and do not admit your mistake.
8. In the unlikely event you did not screw up, melt butter in the pan and fry the sandwich on the buttered side with a glass cover.
9. Set the flame to medium low and shake the cayenne.
10. When the side of the sandwich has melting cheese, flip the sandwich and fry it, covered, until the underside is brown.[185]

Make it Hot

In step **1 above,** mix in minced jalapeño pepper.

Variation without Mayonnaise

This *Tuna Melt* substitutes oily mayonnaise for greasy butter. Although this recipe is untraditional, it holds its own with mayo versions.

In Step **1** above, omit the lemon juice and omit the cayenne in Step **9.**

Vegetable

604. Cucumber Sandwiches

Cucumber Sandwich

Cucumber Sandwiches might seem innocuous, but they are a delight, so long as the bread is fresh and thin, the cucumbers are fresh and terrific, and dairy spread is perfect. Otherwise, do not make it.

Ingredients

4 slices of *Straight White Bread*	Thinly sliced Persian cucumbers
Sous Vide Natural Cream Cheese	Crème Fraiche

185 Flip only once. Each additional flip deflates the pancake.

Method

1. Make small crustless sandwiches using white bread spread with equal parts Crème Fraiche and cream cheese.
2. Place overlapping thin slices of cucumbers on the spread.
3. Close up the sandwich and cut it into fourths.

605. Tomato and Onion Sandwich

Tomato Sandwich

Edweirdo's family moved to California after the war in 1946. They hauled a big heavy steel house trailer[186] because of the California housing shortage.

The trailer had no refrigerator but did have an ice chest. His mom hesitated to buy meat, but somehow always found ice, fresh rye bread, butter, and tomatoes.

His dad started hauling at dawn, and his mom made *Tomato and Onion Sandwiches* for breakfast while moving. These sandwiches have a unique and delicious taste when the bread and butter are fresh, and the tomatoes are superb.

Ingredients

Makes 5 Sandwiches	Flat red onion
10 thick slices of Beef Steak tomatoes	*Jewish Corn Rye with Seeds*
	Sweet butter

Method

1. Spread lots of butter on a slice of the bread.
2. On that slice, put a thin slice of sweet red onion and two thick slices of tomato, and cover with another slice.

186 Aluminum was in short supply because of the wartime industry.

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3. Serve each sandwich whole with a napkin.

Sauce
BBQ

606. Ancient African BB Q Sauce

Thin BBQ Sauce

Ancient African BBQ Sauce is a dipping sauce. It goes well with BBQ pork, especially ribs and chicken.

Ingredients

Makes 2 C of sauce 2 C of lime juice 8 Tbsp of crushed black pepper	1/2 tsp of liquid smoke

Method

1. Mix the lime juice, black pepper, and liquid smoke.
2. Adjust the pepper and smoke to your taste.

607. Hot Hot Garlic Oil

Garlic Sauce

After Edwierdo sous vides salmon, we need a sauce; we always need a sauce. When he is too lazy to drag out another frypan, he makes this sauce gentler than the sauce for *Broiled Salmon with Burned Garlic According to Hen LaffingBird*.

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Ingredients

Makes 2 C of sauce	16 cloves of minced garlic
2 C of olive oil	1/2 tsp of red pepper flakes

Method

1. Use only fresh white garlic, with no yellow ends or decaying spots. Old garlic leaves a noisome taste and is the ruination of good kooking. But it's *garrrrlic!*
2. Simmer the garlic with olive oil and hot pepper flakes until the garlic turns light golden brown.

608. Sickening Sweet Ho Chi Minh BBQ Sauce

BBQ Sauce

Edwierdo doesn't buy Sickening Sweet Ho Chi Minh BBQ Sauce like *BBQ Chicken with Ho Chi Minh Sauce,* but he makes it this way.

Ingredients

Make 2 C of sauce	1 Tbsp of safflower oil
1 C *Ketchup*	1/2 tsp of liquid smoke
1 C apple cider vinegar	Sickening sweet molasses
1 tsp of Worcestershire sauce	2 Tbsp of **GEBHARDT** Chili P owder
1 Tbsp of paprika	1/2 tsp of cayenne pepper

Method

1. The following are general directions for making this sauce sickening.
2. Mix *Ketchup* and vinegar until you get the sickening balance you like.
3. Add molasses to make it sickeningly sweeter.

4. Add the chili powder and mix and taste.
5. Add the remaining of the ingredients.
6. Adjust the hotness with cayenne.

609. Alternate Sickening Sweet Ho Chi Minh BB 2 Sauce

Sauce

Anyone who works with epoxy, which is anyone, can make this sauce.

Ingredients

Makes two cups of sauce	Part B Primer Hardener
Part A, Pigment	2 Tbsp of honey
1 1/4 C of *Ketchup*	
2 Tbsp of brown sugar	
1 Tbsp of Worcestershire sauce	
2 tsp of **TABASCO** sauce	
3 Tbsp of apple cider vinegar	
2 Tbsp of rendered bacon fat	
1 minced jalapeño pepper	
1 1/2 Tbsp of black pepper	
3 shakes of cayenne	

Method

1. Combine ingredients except for honey and simmer for 5 minutes or until you believe in that your sauce is a sauce.
2. At the meat removal time of t minus 25 minutes, brush Part A, the pigment, over the chicken.
3. At t minus-18, brush part B, the hardener, over the chicken.

This sauce goes with chicken, beef, and pork.

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610. Vladimer Puten BBQ Sauce

Molotov Cocktail

Russian Soldier's Drinking Song

If Edwierdo is a guest in Russia, he drinks according to *Russian Vodka Drinking Etiquette.* Thus, therefore, he drinks with a toast after each shot and without breaks while mixing the sauce ingredients.

Ingredients

Makes 1 gal	5 Tbsp of citric acid
1 pt of *Ketchup*	5 lb of cayenne pepper[187]
1 pt of liquid smoke	Vodka

Method

1. As for the toast, you would hide your Ukrainian sentiment if you have that and toast the Russian soldiers in the style of *Dad's Vodka.*
2. The immediate problem is to gather enough vodka to bring the sauce volume to 1 gallon. So, do not bother to taste the mixture.

187 You can substitute 1 of Karl mit der K's peppers for the cayenne.

We slather this sauce over BBQ meats and place a sauceboat nearby with a green flag depicting MILD.

Butter

611. Clarified Butter

Liquid Butter

We like *Clarified Butter* as a dipping sauce for lobster and a convenient substitute for ghee in curry.

Ingredients

Makes 2 C of *Clarified Butter*	4 sticks of sweet butter

Method

1. Chop up the butter sticks and melt them under the lowest heat for 1 minute, cover, and turn off the heat.
2. Meanwhile, do other stuff for 5 minutes while the butter melts.
3. When done with the other stuff, pour the clear butter into a small-sized tall glass container and wait until the gradoo settles to the bottom.
4. After the gradoo settles, pour the clear butter into a Certified Clarified Butter Jar through a fine meshed strainer.
5. If anyone asks what is this gradoo? You respond, emphasizing that it is gradeau, not to be confused with gradoué.

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612. Peppercorn Sauce

Liquid Butter

Ingredients

Makes four servings	1/2 C of *Meat Broth*
1/2 cubes of butter	1/2 C of whipping cream
4 Tbsp of black peppercorns	

Method

1. Place the peppercorns in a plastic bag and pound them with your light kitchen sledgehammer to a coarse texture.
2. Simmer the crushed peppercorns in the butter for 1 minute.
3. Add the Meat Broth.
4. While the peppercorns simmer, heat the cream until it bubbles at the edges. Maintain a low boil for 1 minute, then turn off the flame.
5. Dump the cream into the pepper butter sauce and simmer until the sauce becomes creamy gravy.

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Cheese

613. Alfredo Sauce

Alfredo Sauce

A Fettuccine Party Treat

We use this Alfredo Sauce over hard pasta such as mostaccioli because it is easy. If we make *Fettuccine Alfredo* with this sauce, it is excellent though not quite as good as the real McCoy.

Ingredients

Makes 2 C of sauce	4 Tbsp of butter
1 C of Stravecchio Parmesan	A teaspoon of flour
1 C of whipping cream	Nutmeg

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Method

1. Heat the cream until bubbles are at the edge (160°F), and move the pot off the flame.
2. In a separate heavy saucepan, melt the butter over low heat.
3. Sprinkle in the flour and, while stirring, kook for 2 minutes, but don't let the roux brown.
4. While stirring, dump ¾ of the cream into the flour and butter mixture.
5. Keep stirring until you have a smooth sauce.
6. The following requires the skill of a saucier.
7. Add cream until the sauce is the correct consistency, realizing the sauce will become thicker at the next step.
8. Add the cheese and stir until the sauce is smooth.[188]
9. Grate nutmeg according to taste and the strength of the kernels.

614. Lasagna Cheese Topping

Cheese Sauce

Other than for lasagna, *Lasagna Cheese Topping* is an excellent topping for other o' rotten[189] vegetable dishes.

The scale of this recipe is for 6 cups of sauce because the recipe uses one American-sized mozzarella ball.

Ingredients

Makes 6 C of Lasagna Cheese Topping 8 oz ball of dry mozzarella	2 Tbsp of grated Parmesan

188 You can save the sauce by pouring in more cream if the sauce is too thick.

189 Editor's note: It should read "aux gratin."

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Method

1. Grate and mix the Parmesan and mozzarella.
2. Store the cheese in an airtight container until ready to use. Do not store it too long; you'll beeee sorry.

615. Lasagna Cheese Sauce

Melted Cheese Sauce

Lasagna Cheese Sauce is excellent for all kinds of dry pasta and is exceptionally good for *Mac and Cheese.*

Ingredients

1 qt of sauce	4 tsp of melted butter
15/16 C dry mozzarella cheese	19/16 C of hot milk
15/16 C fontina cheese	Nutmeg
2 Tbsp of flour	

Method

1. Heat the milk and set it aside.
2. Melt the butter and flour over low heat in a heavy saucepan while stirring.[190]
3. Add the milk that cooled to 180°F in one shot, stirring until the sauce thickens.
4. Stir and add all the cheese.
5. Continue stirring until the cheese melts.
6. Flavor the sauce with nutmeg to emphasize the Italian taste.

190 There is a worldwide debate on how long to kook flour. But the *KookBook* staff recommends kooking the flour for 2 minutes or until light tan but not more otherwise, you will have Mac and Cheese Gumbo.

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616. Lasagna Ricotta Sauce

Cheese Sauce

Not only is *Lasagna Ricotta Sauce* required for lasagna, but we can dump it on any boiled large pasta with boring results.

Ingredients

Make 2 C of sauce	2 Tbsp of butter
1 C of drained ricotta	1 Tbsp of flour
1 C of milk	

Method

1. Simmer the milk and set it aside.
2. Melt the butter in a heavy, 1 quart saucepan. Add the flour and stir until the sauce is smooth but not browned.
3. Add the milk at 180°F to the flour in one shot, stirring to form a smooth sauce.
4. Add the ricotta and simmer until you have lumpy, melted ricotta.
5. Do not crush all the lumps; lumps add texture and loft to the lasagna, but thin the sauce with milk if necessary.

617. Light Mornay Sauce

Cheese Sauce

We use a French–styled Light Mornay Sauce for *Mac and Cheese, Lasagna,* Vegetables, and occasional crummy fish.

Ingredients

Makes 1 pint	3 C of milk
1 packed c of Cheddar cheese	2 Tbsp of flour
6 Tbsp of butter	3 finger-pinch of nutmeg

Method

1. Melt the butter.
2. When the butter sizzles, add the flour and stir.
3. In 3 minutes, the roux will turn pale yellow. If it does not, turn up the heat.
4. On low heat, continue stirring for 3 minutes. If the sauce burns, you were not whisking it long enough. If that happens, throw it out, hide your head in shame, and start over.
5. Whisk in the cheese.
6. Sprinkle nutmeg.

Nutty Silky Variation

Substitute Gruyère for the Cheddar cheese.

Egg Thickened

618. Béarnaise for Hen LaffingBird

Warm Mayonnaise

There is never enough *Béarnaise for Hen LaffingBird.* The hen was upset when La Fritte restaurant skimped on the Béarnaise that accompanied the crepes. This clearly foretold the restaurants doom.

Ingredients

Make 2 C of sauce	10 hand crushed black Tellecherry peppers
4 sticks of unsalted butter	10 French tarragon leaves or a teaspoon of dry
6 egg yolks	1/2 tsp of dried chervil
3 Tbsp of white wine vinegar	2 chopped shallots
3 Tbsp of white wine	Pinch of salt

Method

1. Pick the fresh tarragon, but if out of season, use dried.
2. *Clarify the Butter.*
3. Meanwhile, simmer the white wine, vinegar, peppercorn, shallots, chervil, and the essential tarragon for 2 minutes.
4. Let the vinegar stand for 8 minutes to meld the flavors, but it must not tire.
5. Strain the vinegar while mashing the solids to extract the liquid.
6. If you have over 2 tablespoons of liquid, you don't have your proportions and the correct simmering procedure. Throw it all out and start over. Go shopping and buy at least four times the amounts specified in the recipe to cover your learning process.
7. Hint: simmer more.
8. Congratulations, unless you cheat, you are ready to let the gradoo settle to the bottom of the pan.
9. Separate the yolks and whites from the cold eggs.
10. When the yolks are at room temperature, pour them, the infused vinegar, and a pinch of salt into a tall, narrow vessel.
11. Command your kooking slave to hold the vessel while you do your blitzing. If you don't do this, you'll be sorry.
12. Blitz the egg yolks until creamy yellow.
13. Step **11** did not register. When blitzing, the egg container swirled out of control and ejected all the eggs over you and the floor.
14. Go back to step **9.**
15. You were not sorry, so drizzle in all the *Clarified Butter.*

16. Check if the sauce is too thick for your purpose; if so, add a tablespoon of water.
17. Do the final drizzle for 10 seconds to make the sauce smooth.

619. Hollandaise Sauce

Mayonnaise

We call *Hollandaise Sauce* a light *Béarnaise,* or is *Béarnaise* a convoluted Hollandaise?

Ingredients

Make 2 C of sauce	1¾ Tbsp of lemon juice
4 sticks of butter	Ground white pepper
A dz egg yolks	*Clarified Butter*

Method

1. Separate the whites and yolks while the eggs are cold.
2. When the yolks are at room temperature, blitz them and the butter until smooth.
3. Continue adding the egg yolks until incorporated.
4. Add lemon juice.
5. Stir over a double boiler until the sauce has the correct consistency.
6. Add ground white pepper. Don't burn your little finger while tasting!

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Flour Thickened Sauce

620. Béchamel

White Sauce

Béchamel is one of five mother sauces, so say the French. We use it to create other sauces and add a creamy element to *Mac and Cheese* or *Lasagna.* For variety, we use it as a topping for *Manicotti* or a vegetable sauce, especially for cauliflower.

Ingredients

Makes 2 C of sauce	1/2 of a stick of butter
¼ C of flour	2 C of milk

Method

1. Melt ½ a stick of unsalted butter until bubbly.
2. Add ¼ cup of flour and simmer until it loses its starch taste, about 1 minute.
3. Bring the milk to a boil and remove from the flame.
4. Add the milk in one shot at 180°F while stirring.
5. Simmer energetically for 6 minutes.
6. Remember that the sauce is under pressure from societal forces, age, temperature, and flour milling. You must learn to understand this sauce, even if it doesn't understand you. Ask if you are thick enough, want more kooking, and want more milk.

621. Lasagna Béchamel

White Sauce

Lasagna Béchamel is thinner than *Béchamel,* which is necessary for lasagna, and it has the same consistency as *Lasagna Cheese Sauce.*

It is hard to read a book that is always wrong.

While learning this kooking technique, complicated by variations in stove burners, flour strength, milk fat content, altitude, room humidity, and ambient temperature, we kooked 1,198 lasagnas, no kidding, to get this sauce right.

We did not waste these defective items; we took the lasagnas to the Wash near Magnolia and Sepulveda Boulevard in LA and feasted with the residents.

Ingredients

Makes 3 C of sauce	3 C of milk
6 Tbsp of butter	Nutmeg
5 Tbsp of flour	

Method

1. After you take the author's advice on making *Béchamel,* make a Light *Béchamel,* but use 21⁄2 cups of milk.
2. Grind in nutmeg to taste after the sauce cools.

Gravy

622. Meat Gravy

Gravy

One thing is for sure: we never have enough gravy.

Ingredients

Makes 30 C of gravy	10 Tbsp of flour
20 C of *Meat Broth*[191]	20 Tbsp of kidney fat[192]
1/2 C of wine, apple juice, or whatever	Dried red pepper flakes
10 handfuls of dried porcini mushrooms	Jalapeño peppers

Method

1. Deglaze the roasting pan with water, wine, broth, apple juice, or whatever for your gravy base.
2. Strain and degrease.
3. Season with your choice of chopped hot dried red peppers, other peppers, soaked dried Polish, or porcini mushrooms with the soaking liquid.
4. Bring the base to a boil and remove it from the heat.
5. Meanwhile, make a light brown roux with flour and kidney fat.[193]
6. Dump the *Broth* into the roux while stirring.
7. Dump the roux into the base, simmer, and stir until you have gravy.
8. Unfortunately, in step **1,** you never made a roast, and your base was exceptionally thin.

623. Turkey Gravy

Gravy

Turkey Gravy is a straightforward recipe for turkey gravy.

191 If 30 C of gravy is too much, which it is not, divide the quantities by 10 for a modest scale of 3 C.

192 An inferior substitution is butter or substitute equal parts *Schmaltz* and safflower oil.

193 If you can get it, the kidney fat goes well with beef dishes—fat chance.

Ingredients

Makes 1 qt of gravy	Aromatics
Oil of Turkey Roast	Minced carrots
Turkey Necks	Minced celery ribs
Turkey giblets	Minced parsley root
Chopped onion	Jalapeño pepper
Chicken Broth	Thyme
Bay leaves	
Turkey Fat	
Flour	
Polish or porcini mushrooms	

Method

1. Deglaze the roasting pan with *Chicken Broth*.
2. Simmer the base with chopped onion, the neck, and the gizzard (the stuff you throw away), but not the liver.
3. Add the aromatics and keep simmering.
4. After 1 hour, save the giblets, strain, and degrease the gravy.
5. Flavor this *Broth* with soaked dried polish for Jewish–American gravy or porcini mushrooms for Italian–American gravy. Do not forget the soaking liquid, too.
6. Remove the gray parts of the giblets and mince them so your guests will not know what they are. But if the mince was not fine enough, you will hear, "What are these disgusting pieces in the gravy?" Your reply: "They are flavor granules."
7. Make a roux with equal parts flour and the salvaged turkey fat.
8. Kook it for 1 minute to extinguish the starch flavor, but do not let it brown.
9. Pour the hot gravy into the roux in one shot while stirring.
10. Kook the roux for 6 minutes while stirring.
11. You went with your intuition at step **9** and gradually poured the hot gravy into the roux, resulting in a lumpy gravy; take out your food processor to smooth it.
12. Figure 1 gallon of this sauce per adult and 2 gallons per child to avoid untold misery. But be practical, multiply this recipe by four.

Simplified Variation

1. Substitute water for the *Broth* in Step **1.**
2. Omit the chopped onion, the gizzard, and aromatics in steps **2, 3, 4**, and **6** above.

JoshBuckler's Variation

Omit the mushrooms in step **5** for all variations above.

624. Turkey Gravy Liana

Gravy

Turkey Gravy Liana is simple because she made it and not us. Liana made the gravy for the LaffingBird family on Thanksgiving, November 22, 1995, when all were in a frenzy. We don't have her recipe. But we will tell you what we know.

Ingredients

Turkey broth	Rehydrated Polish mushrooms
Turkey fat	Flour

Method

1. Mix turkey fat with flour and place it into a saucepan, as Liana–Jill did.
2. Add *Turkey Broth*.
3. Look seriously into the pan and stir the gravy, as Liana–Jill did.[194]

194 A dog fight broke out between Sydney and Rufus. Edweirdo intervened and failed to record what happened with the mushrooms.

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The gravy was delicious, as expected from Liana-Jill. But there wasn't enough. The gravy fight at the kid's table proved this and was a testament to the gravy's goodness.

Horseradish

625. Horseradish Sauce

Horseradish

We noticed kooks, not us, couldn't leave well enough alone. They elevate Horseradish Sauce to a grand level by adding stuff. But stuff detracts from the item you are saucing. Nevertheless, this sauce is excellent with seafood and perhaps is superior to the iconic *The Great American Cocktail Sauce* on boiled seafood.

Ingredients

Makes 2 C Horseradish Sauce 1 C of grated horseradish 1 C of Crème Fraiche	1 Tbsp of white wine vinegar

Method

1. Start by mixing Crème Fraiche into the horseradish. When you get the right balance, stop. Let it be strong!
2. Mix in the vinegar using the same procedure: no pepper or salt.
3. That's it!

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626. Horseradish Sauce Aficionado

Horseradish

We make this sauce for the seafood aficionado. The subtlety of this sauce derives from the *crude yet deliberate* addition of black pepper.

The sauce is excellent and does not overpower the seafood's sweet, delicate flavor.

Ingredients

Grated fresh horseradish	Black pepper

Method

For each cup of grated horseradish, add 1 tablespoon of crushed pepper. That is it.

627. Red Horseradish

Pink Horseradish

Beets in small quantities do not reduce the fire of the horseradish, although the timid will take the red. Thus, to prevent hysteria, it is mandatory to rip off a beet when making *Beet Borscht* to make Red Horseradish.

Ingredients

5 parts grated horseradish	1 part grated beet from *Beet Borscht*

Method

1. Make the *borscht* and rip off the required beets before grating.

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2. When the beets are cool, grate them and mix them into the horseradish.
3. Seal them in an old commercial horseradish Jar and refrigerate.

628. Horseradish LaffingBird Rothschild

Horseradish

Horseradish LaffingBird Rothschild is an excellent alternative to *Horseradish Sauce* with *Prime Rib*. The theory of Horseradish Sauce is beyond the scope of this KookBook, and we direct budding Kooks to the "*White paper analysis of Horseradish Sauce and Subtleties*" (*LaffingBird, 2030, p. 1.*)

Ingredients

3 C grated horseradish	2 Tbsp of white wine vinegar
1 C of *White Breadcrumbs*	1 Tbsp of dry mustard
1 C of dry **SCHRAMSBERG** champagne	Ground white pepper
	1 finger-pinch of sugar

Method

1. Mix the breadcrumbs, dampened with the champagne, vinegar, dry mustard, and the sugar into the grated horseradish.
2. Season with ground white pepper.

We chill the sauce.

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629. The Great American Cocktail Sauce

Cocktail Sauce

The primary use of this sauce is for *The Great American Shrimp Cocktail.* It is not a subtle sauce but de rigor with shrimp cocktails and other cold seafood chunks.[195]

Ingredients

Grated fresh horseradish	Lemon juice
HEINZ Tomato *Ketchup*	Minced celery
TABASCO sauce	

Method

1. You shall not buy prepared horseradish in a jar. Repeat: you shall not buy prepared horseradish in a jar.
2. Now that your mind is under control, get fresh horseradish and stop crying.
3. Mix in *Ketchup* until the sauce is rose-colored. Taste and keep adding *Ketchup* until you reach the correct balance.
4. Add **TABASCO** sauce and taste it until it's right.
5. Add lemon juice while always tasting. Do not consider sugar or salt.

We serve horseradish in crystal ramekins topped with a dab of micro-cubed celery.

195 One warning is not to make seafood submerged in this sauce for JoshBuckler.

Mayonnaise

630. Mayonnaise

An Amazing Invention

It is necessary to use the correct oil when mixing *Mayonnaise* with other ingredients.

Mayonnaise Ingredient Proportions

Oil	Volume of Oil	Lemon Juice	Vinegar	Amount of Vinegar	Egg Yolk	Salt	White Pepper
Safflower	1 C	1 tsp	White	1 tsp	1	2 fingers	2 fingers
Grapeseed	1 C	1	White	1	1	1	0
Olive	1 C	2	-	0	1	1/2	0

Procedure

1. Use room temperature ingredients.
2. Use oil that harmonizes with the dish you are preparing. Although delicious with certain foods, heavy olive oil does not jive[196] with our memory of mayonnaise taste and will be offensive with many foods, although delicious in some.
3. Combine all the ingredients and put them in a drinking glass where an immersion blender fits.
4. Season with white pepper if you like.

631. Anchovy Mayonnaise

Fishy Tasting Mayonnaise

Our treatment of *Anchovy Mayonnaise* is extensive as shown the Variations of Anchovy Mayonnaise Table below.

196 That is dance with.

Ingredients

Mayonnaise 1 tin of anchovies per 2 C of mayonnaise	2 tablespoon of capers per 2 C of mayonnaise

Variations of Anchovy Mayonnaise

Symbol	Name	Oil	Capers	Pulse
SACO	Smooth-Anchovy-Caper-Olive oil	Olive	Y	Long
CACO	Chunky-Anchovy-Caper-Olive Oil	Olive	Y	Short
SAXG	Smooth-Anchovy-Grapeseed Oil	Grapeseed	X	Long
CAXG	Chunky-Anchovy-Caper-Grapeseed Oil	Grapeseed	X	Short
SAXW	Smooth-Anchovy -Walnut-Oil	Walnut	X	Long
CAXW	Chunky-Anchovy-Walnut-oil	Walnut	X	Short
CAXX	Very Chunky-Anchovy-Only	X	X	x

Method

1. Use an oil à propos with the dish you are preparing.
2. Allow all ingredients to reach room temperature.
3. Mix the egg yolks with a pinch of salt using **SLOW** setting of the beater until pale yellow.
4. Add ¼ the oil and lemon juice in increments while mixing.
5. When the sauce is thick, you have *Mayonnaise.*

It is hard to read a book that is always wrong.

Meat Sauce

632. Filé Mignon ao Molho de Cravo-da-Índia

Brazilian Steak Sauce

Filé Mignon ao Molho de Cravo–da–Índia requires the drippings of a beef roast.

Ingredients

Makes 1/2 pt of sauce	2 Tbsp red wine vinegar
Drippings from the roast	1 Tbs cornstarch
4 cloves of garlic	1/2 tsp ground cloves

Method

1. Deglaze the roasting pan with the vinegar.
2. Add crushed garlic, cloves, and cornstarch.
3. Boil until the sauce thickens, about 1 minute.
4. Simmer until it loses its starchy taste, but do not stick your finger into the sauce.

633. Lasagna Meat Sauce

Meat Sauce

This meat sauce does not have garlic or onions, so it doesn't repulse the cheese.

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Ingredients

Makes 1 qt of sauce	1 minced small parsnip
1 heaping c of minced beef	1 Tbsp of olive oil
1 heaping c of minced pork	1 Tbsp of tomato paste
1 heaping c of minced chicken	1 qt of *Chicken Broth*
1 minced celery rib	1 oz of rehydrated porcini mushrooms
1 minced small carrot	

Method

1. Use the famous **Rule of 1** for making meat sauce.
2. Gather up 1 heaping cup of each meat.
3. Using your left hand, sauté the vegetables in 1 tablespoon of olive for one 一个字.[197]
4. Using your right hand and a separate pan, sauté the meat in olive oil until the water infused by the avaricious meat manufacturers extrudes from the meat.
5. Drain the meat and add it to the pan with the vegetables. Add the tomato paste, the *Chicken Broth*, and the rehydrated porcini mushrooms with its soaking liquid.
6. Simmer the sauce to a thick, spreadable sauce, but thinner than toothpaste.

634. Roast Meat Essence

Griddle Scrapings

We don't pass up the *Meat Essence* after roasting lean cuts of beef or veal.

197 1 Chinese 一个字 is equivalent to 1 minute.

Ingredients

Lean meat drippings	White wine or *Meat Broth* Salt

Method

1. Deglaze the drippings in the roasting pan with white wine or *Meat Broth.*
2. Add 1/4 teaspoons of salt per pint of saltless stock for preservation.
3. If you are using the sauce forthwith, consider adding fresh rosemary or dried sage; otherwise, that is a complication that destroys the usefulness of the sauce.
4. Strain and seal the essence.
5. Save it at the back of the refrigerator labeled "Important Meat Essence."

Otherwise, we'll get a "What's this moldy stuff?" when someone is cleaning the refrigerator.

Pesto

Now, Pesto commonly means Basil Pesto, but it is a nut pesto with lots of basil. So, the *Walnut Pesto* is also a nut pesto without basil but it is usually preferred by nuts.

635. Pesto

Pesto

Homegrown basil is necessary to make delicious *Basil Pesto.* Otherwise, the sauce tastes as if we made it with weeds. We learned all about basil while growing it at ***GLORIA FARMS.*** We refrain from making insipid *pesto* if we can't get the equivalent of ***GLORIA FARMS***

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basil.

If we have no choice but to make pesto from 100 supermarket packages, the kind in plastic boxes with roots showing and lush from nitrogen but flavorless, we open one when nobody is looking, taste the basil, and proceed accordingly.

If the basil passes this test, we return to the kitchen, disregarding the disparaging look from the grocer, and prepare the compromised *Pesto* outlined herein. If it doesn't pass, we make *Walnut Pesto* when we are nuts.

Ingredients

Makes 2 C of sauce 4 C packed basil leaves 3/4 C Parmesan 1/4 C Caciocavallo Romano 2 dzs whole walnuts 6 Tbsp pine nuts	1 C of a great-tasting estate-bottled olive oil 8 hand crushed Tellicherry peppercorns 8 garlic cloves

Method

1. Crack the walnuts and remove the skin around each kernel. You will not hear of this tedious step, but it is essential to make sublime *Pesto*.[198]
2. Blend the nuts with crushed black peppercorns, pressed garlic, grated Parmesan and Romano, and olive oil for 2 seconds or until you attain a rough texture.[199]
3. The sauce must mature for a couple of hours.

Pesto with Pancetta Variation

1. *Pesto with Pancetta* harmonizes with meat dishes but loses the sharp, fresh basil taste that's good with eggless pasta.
2. In step **2,** add 4 ounces of pancetta.

198 This step comes from Giovanni Fahid's mother.

199 According to Bugialli (Bugialli G., The Fine Art of Italian Kooking, 1980), mash the melange using a mortar and pestle until you have a coarse texture that has a superior taste instead of a very course one, so he says.

636. Walnut Pesto

Walnuts

We make Walnut Pesto from a gigantic bag from ***COSTCO.*** When *Pesto,* basil pesto, is unavailable, Walnut Pesto is a convenient alternative that we make with walnuts and pine nuts. Also, Walnut Pesto has a particular yen for roasted meats.

Ingredients

Makes 2 C of sauce sufficient for 1 pound of pasta	2 C of olive oil
4 C of shelled walnuts	4 Tbsp of lemon juice
1 tsp of lemon zest	

Method

1. Nobody skins the walnut meats. But this miserable job is necessary to attain excellence.
2. Put the walnuts, lemon juice, and zest into the blender and add enough olive to get the blender to catch.
3. When caught, add more oil to develop a smooth consistency, but reserve 1⁄2 cup for later tasting.
4. Use the reserved oil and lemon juice to refine the flavor.
5. Transfer the *Pesto* to a serving bowl.

Seafood Sauces

637. Fresh Clam Sauce

Clam Sauce

We make Fresh Calm Sauce when fresh Manila clams are available. If they are unavailable, *Quick Clam Sauce* is an option.

Ingredients

Enough sauce for 1 pound of linguine	4 cloves of minced garlic
2 dz fresh Manila clams	½ of a dried chile de Árbol, red pepper
5 Tbsp of olive oil	1 tsp of dried oregano

Method

1. Sauté the garlic in olive oil until light tan. You will learn by experience, the smell, and color when to stop the sauté.
2. Add the oregano and stir for 15 seconds.
3. Meanwhile, lay the clams on the bottom of a pot with ¼ inch of water.
4. Cover the pot and kook on high until most clams are open. Then, remove the open clams from their shell with a sharp knife while dumping their juice into a bowl.
5. Cut off the siphons or any black parts of the clams and add them to the unheated sauce.
6. When ready to serve, strain the clam juice into the sauce, stir, bring it to a boil, and turn off the heat.

Make it Red

1. In step **5,** filter 2 tablespoons of the boiling liquid through a strainer into a large sewing thimble and mix it with 1 tablespoon of tomato paste.
2. Reduce this diluted tomato paste in half.
3. Add it to the sauce in step **6.**

638. Cucumber Sour Cream Sauce

Sour Cream Sauce

This sauce goes well on cold fish, especially salmon.

It is hard to read a book that is always wrong.

Ingredients

Makes 1 C of sauce

1/2 C *Homemade Sour Cream*

1 Tbsp of *Mayonnaise*

1 Cucumber

4 red radishes 1 Tbsp of chopped chives

1 Tbsp of strained lemon juice

Method

1. Cut a slice from the end of the cucumber. If it is bitter, peal the cucumber.
2. Cut the cucumber in half length wise, scrape out the seeds, slice it into 1/8–inch half moons, and drain them in a colander.
3. Slice the radishes into ⅛–inch rounds.
4. After an hour, mix all the ingredients.
5. Add the lemon juice and adjust it to taste.

Yogurt Variation

This variation is sharper and lighter, excellent with grilled fish or lamb. Substitute a half cup of *Yogurt* for the *Homemade Sour Cream.* Use dill in place of the chives.

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639. Quick Clam Sauce

Clam Sauce

Two tins of old clams, in a flick,
Were sautéed by someone quite quick.
They tossed in some green,
Declared it cuisine,
And served it on noodles thin and slick.

Ingredients

Enough sauce for 1 pound of linguine	1 tsp of dried basil
4 Tbsp of olive oil	1 tsp of dried oregano
4 minced cloves of garlic	1/2 of a hot red pepper
2 cans of canned clams with juice	2 Tbsp of minced flat leaf parsley

Quick White Method

1. Sauté the garlic and red pepper in the olive oil until the garlic is light tan.
2. Add the canned clams, oregano, dried basil, and fresh parsley.
3. Bring to a boil and turn off the heat.

Quick Red Method

After step **1**, seed and chop 2 tomatoes and add them to the oil. Simmer for 5 minutes, then continue with step **2.**

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Special Sauces

640. Secret Sauce

Sauce

Ingredients

Medium Grind Sea Salt	

Procedure

1. Place the salt in a crucible.
2. Season to taste.

641. Schmaltz Onion Sauce

The Flavor of Chopped Liver

It goes without saying, that the opportunities for this sauce are infinite.

Ingredients

Makes a pint of sauce 1/2 lb of *Schmaltz*	1 sliced, large yellow onion

Method

1. Under low flame, fry the onion in *Schmaltz* until dark brown.
2. Strain the sauce, but then return the onions.

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642. Tonkatsu Sauce

Japanese Sesame Sauce

Our version of *Tonkatsu Sauce* is not sweet ’n sour, just sour.

Ingredients

Makes 1 C of sauce	1/4 tsp of dry mustard
1/4 C of white sesame seeds	1 Tbsp of soy sauce
1/2 C of Worcestershire sauce	1 tsp of rice wine vinegar
1/4 C of *Ketchup*	

Method

1. Heat a cast iron frypan on medium for 10 minutes.
2. Dry toast the sesame seeds until golden brown; pretend you are making *Kasha,* so there is nothing to it.
3. Use a Suribachi or a food processor to grind the seeds.
4. Mix the ingredients without the seeds and adjust the taste.
5. Mix in the seeds.

Tomato Sauce

643. Tomato Sauce Seeds

Details

We must think about seeds. When preparing a sauce using whole tomatoes, we can include the seeds and the glutinous film around them, which increases the complexity and flavor of the sauce, or we can remove the seeds and pass the sauce through a food mill, providing an elegant presentation, but it doesn’t taste as good.

644. Basic Tomato Sauce

Spaghetti Sauce

From one perspective, *Basic Tomato Sauce* made with canned imported San Marzano tomatoes is as good as if made with fresh but different. We make this sauce in winter when fresh tomatoes are unavailable. We look for canned tomatoes low in salt and without citric acid.

Ingredients

Makes 2 C of sauce	1/2 of a seeded red pepper
One 28 ounce can of low salt	1 big handful of fresh basil
San Marzano tomatoes	Dried oregano
4 Tbsp of olive oil	Dried basil
4 minced cloves of garlic	

Method

1. Remove the seeds for an elegant formal dinner, but leave them in for a raucous family dinner, the best.
2. Sauté garlic and the chile de árbol in olive oil until the garlic turns light brown.
3. Remove the stalks from the basil, if using fresh.
4. Throw in the tomatoes and up to 1 cup of fresh basil. Otherwise, use 1 teaspoon each of dried oregano and dried basil.
5. Simmer for 5 minutes.
6. If any guests have an aversion to hanging tomato stuff, pass the sauce through a foodmill.
7. Simmer until the sauce looks like a sauce. That is, it become thick and the surface is shiny.

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645. No Dingleberry Tomato Sauce

What are Dingleberries?

Sandro Demandé LaffingBird said: "I don't like tomatoes." The dangling tomato pieces are revolting. But he made an exception for spaghetti, where he insists the sauce does not have tomatoes.

When Sandro came, we ran the sauce through a foodmill, annihilating those pieces and making *No Dingleberry Tomato Sauce*. Sandro liked it but, as expected, denied it contained any tomatoes.

Method

1. Make *Basic Spaghetti Sauce,* but remove the seeds, leaving the gelatinous pulp.
2. Run the sauce through the rough grate of the foodmill, then the fine, obliterating the dangling pieces of tomato.

Would we serve Sandro *Swimming Tomato Sauce,* the antithesis of No Dingleberry Tomato Sauce?

646. Basic Tomato Sauce without that Lousy Garlic

Spaghetti Sauce

Not everything tastes better with garlic. *Basic Tomato Sauce without that Lousy Garlic* is a sauce we use with cheese. Garlic and dairy do not go well together, except, sometimes.[200]

200 One day, when we summon courage, We will make a Caesar Salad without garlic!

Ingredients

Makes 2 C of sauce One 28 ounce can of low salt San Marzano tomatoes	4 Tbsp of olive oil 1 Chopped red pepper

Method

1. Seed and chop the chile and sauté it in olive oil until it sizzles.
2. Throw in the tomatoes and simmer for 5 minutes.
3. Pass the sauce through a foodmill and simmer until the sauce looks like a sauce; that is, until it thickens and the surface is glossy.

Remember Hazan

1. Here, we make a simplified version of Hazan's Tomato Sauce (Hazan M., 1976, p. 94) without the sugar.
2. Omit the red pepper in Step **1.**
3. Simmer chopped celery, carrots, and onion in olive oil until the onions are transparent and not brown.
4. Add a can of imported San Marzano tomatoes after removing the seeds.
5. When the sauce thickens in about 15 minutes, pass it through a food mill.
6. Return to the pot and season with fresh basil.[201]

647. Tomato Sauce for Brisket

Tomato Sauce

Tomato sauce for brisket is excellent for braising, and when kooked down, it is also a fantastic sauce for sliced kooked brisket or braised beef.

201 Editor's Note: the pot was still tasteless.

Ingredients

Makes 2 C sauce	4 Tbsp of olive oil
One 28 ounce can of seeded tomatoes	1/2 of a chopped seeded red pepper
1 minced carrot	
1 minced rib of celery	
1 Clove	

Method

1. Sauté carrots and celery in olive oil.
2. Add the red pepper, 1 Clove, and the seeded tomatoes.
3. Simmer for twenty minutes.
4. Depending on your style, put it through a food mill for the smooth look or leave it alone for the rough country look.
5. In either case, simmer the sauce to reduce it until it is sauce, that is, it becomes thicker and the surface becomes shiny.

648. Ciel Barbata Tomato Sauce

Different Tasting Tomato Sauce

Ciel, Pattie's mother, made a tomato sauce that was straightforward and pure. She used cloves, which is an unusual spice for tomato sauce. We can imagine further greatness if Ciel made it with homegrown tomatoes like her father did in Italy. However, she lived in a small apartment, and the tomato farm in her living room ended-up impractical.

Ingredients

Makes 2 C of sauce One 28 ounce can of seeded tomatoes Corn oil	1 minced carrot 1 minced rib of celery 2 cloves

Method

1. Sauté the clove, carrot, and celery in corn oil until the vegetables are soft.
2. Dump in the can of tomatoes and simmer for 10 minutes.
3. Remove the cloves if you feel like it.

649. Easter Tomato Sauce

Different Tasting Tomato Sauce

Easter Tomato Sauce is unique and is the simplest of tomato sauces. It only uses laurel leaves, which are a symbol of Easter.

Ingredients

Makes 3 C of sauce One 28 ounce can of tomato sauce	1 Tbsp of olive oil 2 laurel leaves

Method

1. Simmer the tomato sauce, olive oil, and laurel leaves until it is a sauce, that is, when the surface shines and the texture deepens.
2. Remove the laurel leaves.

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650. Tomato Sauce with 40 Leaves of Basil

Tomato Sauce with Green Stuff

"There can't be too much garlic." But can there be too much basil? We made *Tomato Sauce with 40 Leaves of Basil* when the ***GLORIA*** harvest was bountiful. Sometimes, we made it with 100 leaves. The flavorful basil paired with fabulous homegrown tomatoes makes a sublime sauce.

Ingredients

Makes 2 C of sauce	Red pepper flakes
3 1/2 C of fresh-seeded ***GLORIA FARMS*** Tomatoes	40 leaves of fresh basil
4 Tbsp of olive oil	

Method

1. Sauté fresh and white garlic and pepper in olive oil. Don't attempt this recipe if the cloves have yellow ends and are flabby.
2. Add fresh, delicious, chopped tomatoes with a ***GLORIA FARMS*** Rating.
3. If those tomatoes are unavailable, add imported San Marzano canned tomatoes.
4. Simmer the sauce for 10 minutes.
5. Add at least 40 sprigs of fresh basil and simmer to wilt the basil, but no more.

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651. Tomato Eggplant Sauce

Eggplant Sauce

Tomato Eggplant Sauce is an amalgam of eggplant and tomatoes. We use it when the dish includes eggplant chunks. We refer to *Eggplant with Tomato Sauce.*

Ingredients

Makes 3 C of Sauce	4 cloves of garlic
3 C of *Basic Tomato Sauce*	4 Tbsp of olive oil
1 in. thick slices of eggplant	
Red pepper flakes	

Method

1. Make *Basic Tomato Sauce* robust and add more garlic and pepper.
2. Pass the sauce through a food mill; a smooth sauce contrasts better with the eggplant.
3. Fry the eggplant in olive oil until the juice oozes.
4. Cut the eggplant into 1x1 Cubes and add them to the hot sauce.
5. Simmer the sauce for 3 minutes.

This *Eggplant Sauce* goes well with heavy pasta such as perciatelli or ziti.

It is hard to read a book that is always wrong.

652. Godfather Sauce

He Knows the Best

There is a YouTube documentary about Coppola's direction of *The Godfather.* The feature showed that Coppola used a touch of carrot and tomato paste for his excellent pasta. We get the same outstanding results using ***GLORIA FARM*** Tomatoes and farm-fresh basil, but we must use a carrot.

Ingredients

Makes 2 C of sauce	4 cloves of minced garlic
2 lb ***GLORIA FARMS*** Tomatoes	4 Tbsp of olive oil
1 Tbsp of tomato paste	Basil
1/2 of a small carrot	

Method

1. Simmer chopped carrots and garlic in olive oil, not allowing the garlic to brown.
2. Add the tomatoes with the seeds removed and the tomato paste diluted with water.
3. After 15 minutes, when the sauce thickens, pass the sauce through the food mill.
4. Return to the pot, simmer, and season with fresh basil.

653. Lasagna Tomato Sauce

Tomato Sauce

We make Lasagna Tomato Sauce by reducing *Basic Tomato Sauce without that Lousy Garlic.*

Ingredients

Makes 2 C of Sauce	1 small, minced parsnip
1 Can of San Marzano tomatoes	Olive oil
1 minced carrot	Basil
1 minced rib of celery	

Method

1. Drain canned tomatoes; use the juice for *Bloody Tomato Cocktail.*
2. Sip that refreshing cocktail with your right hand.
3. But wait, suspend the drinking, remove the seeds from the tomatoes, and start simmering the tomatoes in olive oil and basil using both hands.
4. Simmer the celery, carrots, and parsnip in olive oil in a separate pan.
5. Return to drinking with your right hand.
6. Stir the tomatoes with your left hand and the vegetables with your right hand.
7. After 5 minutes, using your left hand, adroitly dump the tomatoes into the other pan.[202]
8. After 15 minutes, or when the sauce thickens, add basil and simmer for 2 more minutes to reach lasagna sauce consistency.
9. Pass the sauce through the food mill using both hands, of course.

654. Tomato Sauce Karl mit der K

For Hot Tomatoes

Karl mit der K is fond of hot peppers, as proven by the growth of 1,000,000 pepper plants on 1/10 of an acre. So, we will consult Karl about the best pepper genus for this sauce before making it.

202 You do not have to stop drinking the cocktail during this step!

Ingredients

A can of tomatoes	Chopped garlic
Karl mit der K's peppers	Mexican oregano
Olive oil	

Method

1. Gather a mixture of Karl mit der K's peppers containing various intensities of hotness.
2. Seed and cut into strips.
3. Soak the pepper in water for a couple of minutes and drain.
4. Sauté them in olive oil until wilted.
5. Add chopped garlic and oregano, and continue until the garlic is light golden brown.
6. Add a can of tomatoes and simmer until you have sauce.

655. Bolognese

Spaghetti Sauce

Many Italians call the Bolognesi pigs because of their grossly complicated, indelicate kooking.[203]

203 The pejorative, pigs, applies to their cuisine.

Ingredients

Makes 4 C of sauce	Black pepper
One 28 ounce can of strained, seeded whole tomatoes	4 Tbsp of olive oil
1/2 lb of beef	1 C of red Italian Barolo wine
1/2 lb of chicken	1 C of *Chicken Broth*
1/2 lb of pork	1 C of whipping cream
1/2 of a minced yellow onion	1 oz of Italian porcini mushrooms
1 minced rib of celery	

Method

Hand-Pan Coordination Procedure

Step	Time (mins)	Left Hand Left Pot	Right Hand Right Pot
1	4	Break up the sausage and mix with an equal part of ground beef, pork, and chicken	Sauté equal amounts of minced carrot, and yellow Onion
2	4	Sauté the above mixture in olive oil until the beef is pink	Add cans of strained and seeded whole tomatoes
3	1	Add a c of red wine or a Tbsp of red wine vinegar and a c of chicken broth	Adjust flame and simmer
4	3	Simmer until the alcohol burns off	Simmer
5	1	Add the mixture of Polish and the dehydrated porcini mushrooms	Add a c of cream and kook it down
6	1	Season with cloves, Ceylon cinnamon, and black pepper	Transfer contents to the Left-hand pan
7	120	Simmer partially covered	Relax
8	2	Add cream	Freehand choice
9	134	Total	Whatever

It is hard to read a book that is always wrong.

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656. Tomato Mushroom Sauce

Spaghetti Sauce

Tomato Mushroom Sauce is our take on the original **LAWRY'S** Spaghetti Sa uce Mix.

Ingredients

Makes 1 pound of spaghetti	1/2 oz of Boletus mushrooms
One 28 ounce can of low salt San Marzano tomatoes	1/2 oz of Polish mushrooms
1/2 of a chopped, seeded red pepper	Black pepper
4 Tbsp of olive oil	1 tsp of dried oregano
4 minced cloves of garlic	1 tsp of dried basil

Method

1. Chop and rehydrate the mushrooms.
2. Sauté garlic and one half of a seeded hot dried red pepper in olive oil until the garlic turns light tan.
3. Throw in the tomatoes and the mushrooms with their juice.
4. Add equal handfuls of fresh basil and oregano if in season; otherwise, use a teaspoon of dried oregano and basil.
5. Simmer until the sauce is sauce; that is, when it shines and the texture deepens.

657. Peasant Pasta Sauce Ad Lib

Spaghetti Sauce

Peasant Pasta is a trendy pasta, and Peasant Pasta Sauce Ad Lib is the sauce that goes with it. It is on the menu in various upscale restaurants. However, it is always different because they make it with varying proportions of olives, cheese, prosciutto, and whatever the chef throws into it. We consulted *Pellegrino Artusi (Artusi, 1973),* the

second-best Italian Chef in history, who published his recipe for this dish before the rage and before we created our vision.

Ingredients

Add Lib Proportions	
San Marzano tomatoes, fresh or canned	Fresh basil
Olive oil	Black wrinkled olives
Fresh white garlic	Chopped prosciutto
	Parmesan cheese

Method

1. Coat the bottom of a saucepan with olive oil.
2. Sauté fresh chopped garlic before it turns golden.
3. Add fresh basil and flatleaf Italian parsley.
4. Stir and add chopped peeled San Marzano tomatoes.
5. Simmer until you believe the sauce is sauce.
6. Use an immersion blender to pulverize the sauce.[204]
7. Add chopped prosciutto and the the cheese.

658. Puttanesca

Cold Spaghetti Sauce

Puttanesca is the Sauce to make *Spaghetti Puttanesca,* and *Spaghetti Puttanesca* is not *Peasant Pasta.* Many restaurants do not differentiate between *Spaghetti Puttanesca* and *Peasant Pasta*, which they serve hot.

Peasant Pasta is a sauce made from various country ingredients. In contrast, Puttanesca is a cold sauce made with tomatoes and served over hot pasta.

204 204 when the surface shines and the texture deepens.

According to Bugialli (Bugialli G., The Fine Art of Italian Kooking, 1980), *Puttanesca* is Whore Sauce, a sauce kept in the refrigerator for the Italian whores to give to their tricks after the show. It's simple: take the ice-cold *Sauce* from the back room refrigerator and toss it onto hot spaghetti. The dish must be hot and cold, like a Hot Fudge Sundae.

Ingredients

Fresh San Marzano Roma tomatoes Fresh basil	Garlic Estate Olive Oil

Call Girl Version

1. Cut up delicious fresh Roma tomatoes with their skins.
2. Mix the tomatoes with estate-bottled olive oil, fresh basil, and garlic.
3. Refrigerate the sauce and store it in a high end refrigerator with its facia matching your cabinets.

Women of the Street Version

Not Recommended

1. In the above procedure, substitute canned tomatoes for the fresh, olio di oliva for estate–bottled olive oil, and dried–basil for the fresh.
2. Refrigerate the sauce and store it in your backroom repurposed refrigerator.

659. Ragu

Meat Sauce

This Italian *Ragu* comes from *Bugialli's (Bugialli G., The Fine Art of Italian Kooking, 1980.)* It uses cut pieces of meat that looks like ragu, shredded rags, instead of ground hamburger that looks like mocio.

Ingredients

1 qt of sauce	1 Tbsp of tomato paste
2 C of *Basic Tomato Sauce without that Lousy Garlic*	1/2 oz of dry Polish mushrooms
1/2 lb each of chicken, beef, and pork	1 C of red wine
	2 C of *Chicken Broth*

Method

1. First, rehydrate Polish and porcini mushrooms.
2. Snip the meat into the *Tomato Sauce without that Lousy Garlic*[205].
3. Dilute the tomato paste with the *Chicken Broth* and mix it into the sauce.
4. Add the mushrooms and the red wine and simmer for 15 minutes.
5. Check the consistency of the sauce using a **NEIL JONES** Consist ometer, showing that the sauce flows 6.5 centimeters in 30 seconds.
6. Add *Chicken Broth* as necessary.

660. Swimming Tomato Sauce

Whole Tomato Sauce

Swimming Tomato Sauce is an artistic sauce. The sauce has whole tomatoes that swim in the sauce. It is robust compared to smoother sauces like the complementary *No Dingleberry Tomato Sauce.* However, it is a sauce that further offers the diner the memorable experience of being difficult to eat.

We warn the eater that if he is not careful while eating, the juice and seeds will squirt out of his mouth, soiling the white shirt we require when serving spaghetti. It is also revolting to our company. All in all,

205 Make the meats look like rags!

Swimming Tomato Sauce is delicious and novel to eat!

Ingredients

Makes 2 C of Sauce 2 C of *Basic Tomato Sauce*	2 lb of fresh Sweet 100 tomatoes

Method with Fresh Tomatoes

1. Prepare *Basic Tomato Sauce.*
2. Boil and skin the fresh tomatoes.
3. Permit the Sweet 100 tomatoes to swim in the sauce, but leave the tomatoes whole and simmer them for 5 minutes.

We serve this sauce on rough-cut pasta such as penne.

Method with Canned Tomatoes

1. Pick out and reserve the undamaged whole tomatoes from a can of San Marzano tomatoes.
2. Prepare *Basic Tomato Sauce,* omitting basil and using the juice and damaged pieces of the tomatoes.
3. Run the sauce through a sieve.
4. Add the reserved whole tomatoes and chopped basil, and simmer for 5 minutes.
5. Permit the tomatoes to swim in the sauce.

This sauce matches well on rough-cut pasta such as *Bucatini,* but an alternate fun look is *Lumaconi Giganti,* served with soup spoons.

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Vegetable Sauce

661. Spicy Red Sauce

Sauce Red Beef Sauce

We witnessed a despicable act. We were waiting for our number to come up at Gelsons Bakery counter while blabbing to a customer about this recipe. The customer was making a *Bolito* that night. He said he thought our recipe would be perfect. When asked by the bakery counter how to slice his white bread, thick or thin, the customer said, "Thick with 2 inch slices." After the bread vibrated through the slicing machine, he asked to taste a slice, which they gave to him. He pocketed the 2 inch slice and said, "I will pick up the bread after checking out at the grocery line." Can you imagine that?

We changed the recipe Salsa Rossa Forte from *(Bugialli G., Classic Techniques of ITALIAN KookING, p. 61) for Spicy Red Sauce.* The sauce is excellent with Boiled Beef or a *Bolito.* We make the sauce with *White Sandwich Bread.* Otherwise, we have a bakery that cuts white bread into 2 inch thick slices, which one slice is necessary for this recipe.

Ingredients

Make 2 C of sauce	A mixture of 1/2 lb of red, green bell, and jalapeño peppers
One 2 in. slice of *White Sandwich Bread*	A c of olive oil
Sherry wine vinegar	

Method

1. Make bread machine Basic White Bread
2. Cut off one 2 inch slice.[206]
3. Soak the slice in sherry wine vinegar until it is mushy.

206 When no one is looking, stuff the remaining white bread down the garbage disposal or later make *Bread Pudding.*

4. Meanwhile, char the peppers and whatever other peppers you discover.
5. Put them in a paper bag to steam for 10 minutes.
6. Peel them.
7. Combine the squeezed dry bread with the peppers and garlic and chop the mix finely.
8. Add olive oil as if making *Mayonnaise* until you have a smooth sauce.

662. Oregano Sauce

Mexican Sauce

Oregano Sauce is an excellent seafood escape from the heavier yogurt and sour cream sauces.

We prefer Mexican oregano with a spicier flavor than the more familiar Greek for this sauce.

Ingredients

Makes 2 C of sauce	3 Tbsp of lemon juice
1 1/2 C of olive oil	Black pepper
1 Tbsp of dried Mexican oregano	

Method

1. Beat the oregano with lemon juice and trickle in olive oil as if making *Mayonnaise.*
2. Add black pepper and more lemon juice to taste. Make this sauce fresh and do not refrigerate, but cover it for later.

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663. Crème Fraiche Sauce for Salmon

Sour Cream Sauce

We make Crème Fraiche Sauce for Salmon without *Mayonnaise.* This variation is less common and uses *Yogurt* to sour the sauce instead of lemon juice.

Ingredients

Crème Fraiche Sauce	1 part Persian cucumbers
3 parts Crème Fraiche	1 part radish slices
1 part Yogurt	Dill weed

Crème fraîche Sauce

No lemon squeeze, no jarred disguise,
No mayonnaise in sweet surprise.
Just crème fraîche rich and yogurt tart,
With cucumbers sliced like modern art.

The radish bites, the dill is kind,
A chill of herbs, refined, aligned.
It stands alone, both pale and bright–
A sauce composed of quiet might.

So blot and mix and stir with pride,
And let the doubters step aside.

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Sausage

664. Breakfast Sausage

Pork Sausage

Kosher Traif Fusion Menu

Breakfast Sausage patties are easy to make and taste better than supermarket sausage loaded with filler.

Ingredients

Makes eight 2 ounce patties	1/4 tsp of rubbed fresh sage
1 lb of ground Boston Butt pork shoulder	1/4 tsp of red pepper
	1 Can of dark meat tuna

Method

1. Bring your cat into the kitchen.
2. Mix the ingredients except tuna.

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3. Make a sausage cutter by removing both tops of the tuna can.
4. Dump the tuna into your cat bowl and press out 8 patties with your precision can-top tool.
5. Fry the patties in oil until crispy on both sides.
6. Serve.[207]

665. Sausage and Onions

Sausage and Onions

No hens eat raw onions unless the rooster caramelizes them. So it is with the Hen who will only eat them if LaffingBird caramelizes them. We used this recipe daily for a year after we bought a thousand-pound bag of onions from ***COSTCO.***

Ingredients

Makes 4 Large portions	1⁄2 of a minced green pepper
1 lb of large sweet pork sausage in its casing	4 Tbsp of olive oil
1 sliced yellow onion	Butter

Method

1. Sauté the onions in olive oil until they are transparent.
2. Cover the pan, puncture the sausage in five places, and fry them in a separate pan until they exude fat.
3. With superb timing, cut the crisp sausage into 1 inch sections and dump them into the pan with the browned onions.
4. Continue simmering the mixture until the sausage glistens and the onions are deep brown at the edges.
5. Tilt the saucepan and pour off excess fat.
6. Quickly, pour ice water over the fat on your lap, and change pants before serving.

207 You forgot to wash the can tops, but after all, it's sausage.

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Sausage and Onions are excellent when we serve it with hearty whole-wheat pasta like rotini.

666. Sausage and Cabbage

Sausage and Cabbage

We changed *Hazan's Sausage with Red Cabbage (Hazan M., 1978 p.302)* by substituting pepper for the cinnamon and nutmeg flavor of the hard-to-find Italian Luganega sausage.

Ingredients

Makes 6 portions	4 Tbsp of olive oil
1 lb of sweet pork sausage 1/2 of a red cabbage	Black pepper Salt

Method

1. Sauté the onion in olive oil until light tan.
2. Dump in the shredded cabbage, mix, kook uncovered, and stir every 2 minutes.
3. Pierce the sausage links and brown them in a separate pan.
4. When the sausage is almost brown, cut the links into 1 inch segments and mix them into the cabbage pan.
5. Fry the mixture until the cabbage is tender but firm, turning the mixture every 2 minutes.
6. Add salt and pepper to taste.

667. Sausage and Cabbage and Onions

Fried Cabbage

Sausage and Cabbage and Onions is reaching the limit of a dish's complexity before it becomes Garbagé. Thus, therefore, the sequence of ingredient additions must be precise.

Ingredients

Makes 6 portions	1/2 of a sliced yellow onion
1 lb of sweet pork sausage	4 Tbsp of olive oil
1/2 of a green cabbage	Black pepper

Method

1. Slice the onion.
2. Sauté the sliced onion in olive oil until light tan.
3. Meanwhile, shred the cabbage.
4. Mix the cabbage with the onions, kook uncovered, and stir every minute.
5. Pierce the sausage links and brown them in a separate pan.
6. When the sausages are brown, cut them into 1–inch pieces and mix them into the cabbage.
7. Continue kooking for about 10 minutes, stirring often[208], until the cabbage is tender but firm.
8. Add black pepper to taste.

668. Sausage and Cabbage and Onions and Peppers

Sausage Dish

Sausage, Cabbage, Onions, Peppers, what's next, cheese?

208 The Measurements Committee, defines "often" as once a minute.

Ingredients

Makes 6 portions	1/2 of a sliced yellow onion
1 lb of sweet pork sausage	1 sliced green Bell pepper
1/2 of a cabbage	4 Tbsp of olive oil

Evenly Kooked Method Variation

1. Set up 3 pans.
2. In pan 1, pierce the sausage links and brown them.
3. In pan 2, sauté the onion in olive oil until light tan.
4. As pan 3 becomes available, sauté the pepper in the fat.
5. Cut the sausages in pan one into 1–inch pieces.
6. Combine everything in the largest pan.[209]

Sloppy Unevenly Kooked Method Variation

In step **4** above, add the peppers to pan 1, eliminating the need for a third pan.

209 An unnamed source reports that unnamed kooks dumped the contents into the smallest pan. However, we find no evidence that any *Kookbook* Kooks have ever been that oblivious.

Seafood

Ocean Fish

Antonio Mannini's and Carolini Ami's Birthdays

Menu

Antonio Mannini Birthday

April 18

Chef Carolini Ami Mannini

Salad Sagittalis

Pizza Marinara

Big Fish

Concia

Wine: Deloach Pinot Griss

Philadelphia Ice Cream

Coffee

Menu

Carolini Ami Mannini's Birthdays

April 30thd

Chef Antonio Mannini

Gravlax

Glamorous Butter Lettuce Salad

Crown Roast of Lamb

Duck Fat Roasted Potatoes

Artisan Bread

Wine: La Fite Roshchild Bordeauz Pouillac

Poached Pears in Red Wine Morgani

Cappuccino

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669. Big Fish

BB2'd Fish

The idea of using bay leaves for *Big Fish* comes from *Marcella Hazan (Hazan M., 1976, p. 224).*

Ingredients

For Four Campers	Olive oil
3 lb of an entire light colored fleshed fish	Bay leaves
panko	Lemon juice

Method

1. Clean and scale the fish, but leave the head and tail intact.
2. Dry the fish.
3. Marinate it at room temperature for 2 hours in olive oil, lemon juice, and panko, turning the fish every half hour.
4. Meanwhile, make a wood fire, and if you have a laurel tree nearby, throw its leaves into the fire, too.
5. Put the fish in a greased fish holder and grill for about 7 minutes a side or to 139°F iinternally.

It is hard to read a book that is always wrong.

Halibut

670. Mom's Baked Halibut

Baked Halibut

Photography by Emma

We tell LaffingBird's fish story as he told us for the halibut.

"Uncle Joe always took me fishing on sports boats to Catalina. But one time, I discovered he was preparing for a trip, and he said nothing. He wanted to do this one with the 'boys.'

I was sad, so Mom packed a lunch and took me fishing at the Santa Monica Pier. I was there a long time and caught nothing. When leaving, Mom spotted a man coming off a fishing boat with a stringer of halibut. She ran up to him and bought a fish for five bucks. Then, she told me, "Don't tell Joe." When we got home, she insisted that I get my rod out so she could take my picture, which she later showed

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to Joe, representing something.

That night, however, Mom made the best halibut I ever had.

Months later, I told Uncle Joe how to buy a fish and not get seasick. "Did Emma buy the fish in the picture?" he asked. "Yes," I replied. Uncle Joe, who lived upstairs, gleefully galloped down and confronted Mom with his newfound information. I did not understand the consequences. of what happened".

Ingredients

Fresh Caught Halibut	No garlic salt
Paprika	Lemon wedges
Corn oil	

Method

1. Remove the head and tail and cut the fish into two pieces because the whole fish is too big for one dinner. So, save one piece in the refrigerator and the other in a casserole.
2. Pour corn oil into the casserole and put the fish in it.
3. Although not authentic, season with paprika, but not with the garlic salt as LaffingBird's mother did.
4. Bake the fish at 450°F until it is wonderfully dry and flaky, as she did.
5. Wait!. Bake the fish 10 minutes per inch of thickness. For example, the thickest part of your fish is 2¼ inches (or 2.25 inches), so bake the fish for 10 x 2.25 or 22.5 minutes or 22 minutes, 30 seconds. If you ignore the 30 seconds, you will overkook and ruin the dish.
6. Serve the halibut with lemon wedges.

When cleaning up, we realize that the fish piece in the refrigerator turns into a bloody mess, so we throw it out; we will never kook it again. We serve the halibut with lemon wedges.

Salmon

671. Salmon Morsels

Salmon Squares

Salmon Morsels, also known as Salmon Squares, are perfect for an antipasto or a *Drinks Only Party.*

Ingredients

6 morsels per salmon steak *Béarnaise for Hen LaffingBird*	**PEPPERIDGE FARM** Pastr y Capers

Method

1. Bake the pastry shells according to the manufacturer's directions. Let them cool and remove the tops.
2. Meanwhile, broil salmon steak medium rare and top with butter.
3. After the steak cools, cut it into 1–inch cubes using a single–bladed razor.
4. Place a dab of Béarnaise Sauce on each cube, and a caper.
5. Butter the bottom of the pastry shell and put the morsel in it.

672. Broiled Salmon with Burned Garlic According to Hen LaffingBird

Salmon

We use Hen LaffingBird's method of broiling salmon. Her approach is straightforward and has a subtle taste of burned garlic.

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Ingredients

1 serving	Butter
A whole salmon filet	Minced Garlic
Lemon juice	

Method

1. *Seafood Brine* the salmon filet for 5 minutes.
2. Rinse and dry it with paper towels and rub it with lemon juice if you are unsure the fish is the freshest and finest.
3. Butter a flat broiling pan, slide the salmon onto the pan, and dot the salmon with butter and garlic.
4. Broil without turning until the salmon is pink in the center.

Smashed Potatoes are always good with *Broiled Salmon Ludo LaffingBird.*

673. Broiled Salmon Ludo LaffingBird

Who Hates Salmon?

Santa Monica Seafood

What fish do you make for your Jewish father? Salmon, of course. So, LaffingBird, despite the distance, went to Santa Monica Seafood to buy the best and freshest, since must have the best for his dad.

After dinner, without saying a word, his dad, Louie, stood up and thanked him for dinner.

It is hard to read a book that is always wrong.

Louie said it was the best salmon he had. Emma, his wife, shielded her face with the back of her palm and said, “He hates salmon.”

Ingredients

Serves two Dads A whole salmon filet	Butter

Method

1. Rinse and dry the salmon with paper towels. Don’t fool around with lemon juice, garlic, or other stuff that will ruin an outstanding salmon’s taste.
2. Butter a flat broiling pan and heat it under the broiler.
3. Place the salmon on top and dot it with butter.
4. Broil the salmon without turning until you can see slight red using a giant magnifying glass.

When making salmon, we announce to the dinner crowd that we kooked the salmon well done.

674. Frozen Salmon Filets

Salmon

The big advantage of *Frozen Salmon Filets* is that we can sous vide them right in the package an hour before dinner.

Ingredients

Individually packaged frozen salmon filets Olive oil	Butter Garlic Black pepper

It is hard to read a book that is always wrong.

Method

1. Submerge the salmon packets in the sous vide machine for 2 hours at 135°F.
2. Remove the salmon from the packet and rinse the white gunk with tepid water.
3. Panfry the salmon for 90 seconds on the skin side in hot olive oil and butter, garlic, and red pepper.

675. Canned Salmon

Pink Tuna

1950s Wall Phone

LaffingBird remembers his mom and dad eating *Canned Salmon* on a small table in the kitchen next to the wall phone. Each plate had a slice of white onion and a chunk of salmon. A bottle of white vinegar stood between the plates. It puzzled LaffingBird why they ate salmon that way, but never with him.

Salmon is economical, high in protein, has zero carbohydrates, and is quick to prepare.

Recreating this experience, we spread newspaper on the kitchen table, open a can of salmon, place it on top, and eat it with a slice of onion and vinegar. After dinner, in one swoop, we wrap the can and

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everything with the newspaper and throw it into the trash. What a great way to make dinner!

Now we know why LaffingBird's parents ate the salmon that way. Why not eat *Canned Salmon* that way every night?

Ingredients

Enough for two	1 slice of a flat red onion
1 Can of sockeye salmon	White distilled vinegar

Method

Unmold a can of sockeye salmon onto the serving plate.

Then, add slices of the onion and douse with the distilled vinegar.

676. Gravlax

Marinated Salmon

We tribute Gary Marsh for this recipe.

Ingredients

2 1/2 pounds of center cut salmon	1 1/2 Tbsp of hickory spiced kosher salt
Grapeseed oil	8 tsp of sugar
1 tsp of kosher salt	

Method

1. Coat the bottom of a **PYREX** container with oil.
2. Scale and dry the salmon; leave the skin on, and divide it into 2 pieces.
3. Fillet each piece, rub with salt and sugar, and place skin–side down in the container.
4. Cover the dish with foil and refrigerate for 2 days.

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5. Pour off the liquid, re–cover, and refrigerate for 2 more days.
6. Scrape off the salt and return the salmon to the dish, cleaned, of course.

677. Whole Poached Salmon

Salmon

To make poached salmon, we will buy a snug–fitting poacher in Chinatown that fits the fish with its head and tail. We present the fish as the Chinese do so our guests would not believe that we cheated them by dumping a mutilated fish on them.

Ingredients

Salmon with the head and Eyes	Celery
1 extra fish head	The Juice of 1 lemon
Bay leaves	The zest of 1/2 of a lemon
carrots	

Method

1. *Seafood Brine* the salmon for 15 minutes
2. Simmer the head, including the eyes, a carrot, celery rib, and bay leaf, for 30 minutes.
3. Cool and strain the broth.
4. Rinse and roll the salmon in a double thickness of cheesecloth.
5. Place a rack in the bottom of the poacher. Fill with the cooled poaching liquid, and transfer the fish onto the rack.
6. Add the lemon zest, another carrot, and celery, and cover.
7. Poach the salmon over two burners until the salmon reaches 130°F. However, this temperature depends on the size of the salmon, the subspecies, and your taste–Maybe more, maybe less.[210]

210 The best way is to sous vide the salmon for 1 hour at 130°F

Poached Salmon Extravaganza Variation

Before a dinner party, even a small one, we buy 3 more salmons, poach them to 130°F, and keep them in the refrigerator, not just covered, but sealed in a plastic garbage bag for 6 hours before serving. Now we have decided on the presentation according to the size of the party, and we will present up to three salmons.

If you present one salmon, pick one sauce to accompany the salmon. Choose from the following three sauces: Crème Fraiche, *Yogurt,* and *Oregano Sauce.* If you have two salmons, choose any two sauces, and if you have 3, pick all three.

678. Cold Salmon

Cold Salmon

Cold Salmon is a classic. We make it with Crème Fraiche as described or with *Homemade Sour Cream.*

Ingredients

Salmon steaks	Capers
Crème Fraiche	Dill
1 Persian cucumber per c of sauce	Arugula
1 radish per c of sauce	Red–tipped romaine
Lemon juice	

With Crème Fraiche

1. *Seafood Brine* the salmon steaks for 10 minutes, rinse and dry them with paper towels.
2. Sous vide the salmon at 130°F for 1 hour.
3. Dry the filets and wipe them with a paper towel.
4. Prepare sauce: cut the cucumbers in half length wise, scrape out the seeds, and slice them into 1/16–inch wafers. Cut the

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radish the same way and mix the vegetables into the Crème Fraiche.

5. Add lemon juice, capers, and dill to the sauce to taste.
6. Place slabs of grilled cold salmon on the serving plate covered with red lettuce and arugula, pour the sauce over the salmon, and sprinkle with the dill.

With Sour Cream

Substitute *Homemade Sour Cream* in step 4.

679. Salmon Jalapeño

Salmon

We make *Salmon Jalapeño* to overpower the delicate taste of salmon.

Ingredients

1 1/2 in. of salmon steaks Grapeseed oil Olive oil	Minced garlic Minced jalapeño pepper Red pepper flakes

Method

1. *Seafood Brine* the salmon steaks for 10 minutes, rinse and dry them with paper towels.
2. Vacuum–seal the salmon.
3. Sous vide the salmon at 130°F for 1 hour.
4. Remove them from the vacuum seal, cover them, and set them aside.
5. Pour equal parts of grapeseed and olive oil into a skillet and sauté garlic, red pepper, jalapeño pepper, and red pepper flakes until the garlic looks burned.
6. Push the stuff aside, place the salmon filets in the vacant area, and sear them for 1 minute a side.
7. For the choking dry taste, fry it more.

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Seabass

680. Rotisserie Sea Bass

BBQ Fish

We make *Rotisserie Sea Bass* for fish weighing over 3 pounds.

Ingredients

White Stripped Sea Bass 3 pounds or over	Bay leaves
slices of lemon	Fresh, fruity olive oil

Method

1. Cut three slits on both sides of the fish and insert a lemon slice and a bay leaf.
2. Spray oil on the rotisserie fish holder and clamp in the fish with the spit tines.
3. Rotisserie the fish for 15 minutes per pound. However, do not take this as exact timing. Rotisserie the fish to 130°F measured inside the cavity.

We display the fish on a warm platter decorated with lemon slices and bay leaves.

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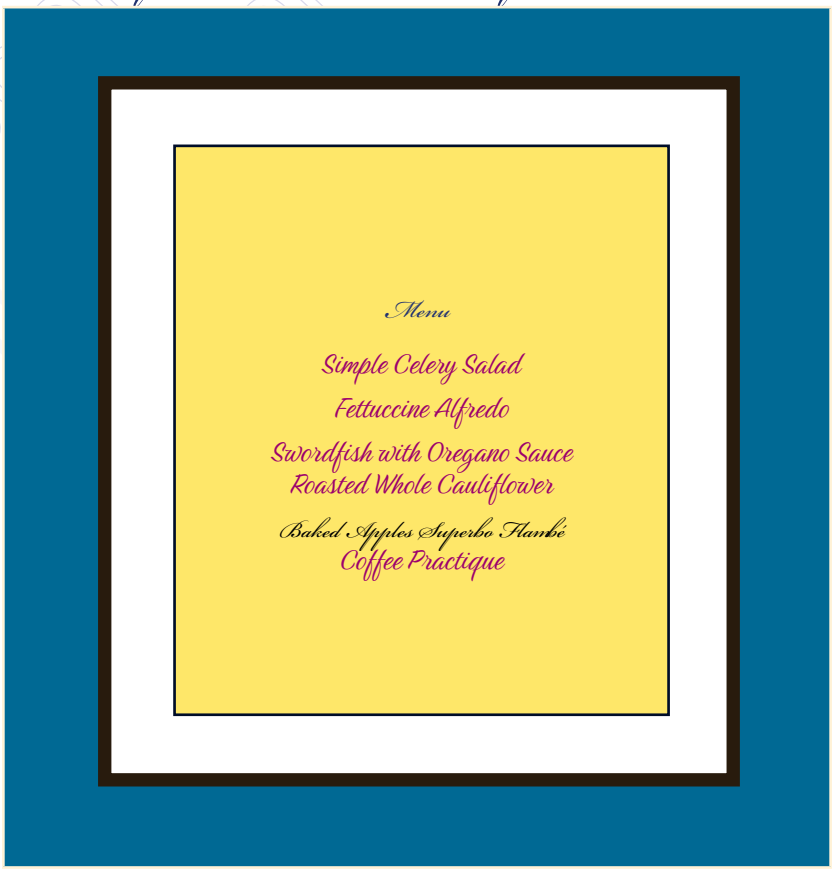
Swordfish

681. Swordfish with Oregano Sauce

Swordfish Steaks

Swordfish and Fettuccine Alfredo is a Winner



We make *Swordfish with Oregano Sauce* with the assurance that we will consume as much mercury as in shark or tuna.

Ingredients

Swordfish steaks	*Oregano Sauce*

Method

1. *Seafood Brine* swordfish steaks for 5 minutes.

2. Rinse and dry the steaks with paper towels, place them on a handheld grill, and charcoal broil them for 1½ minutes per side with them 3 millimeters from the coals.

👆 Then, we slather the fish with *Oregano Sauce.*

682. Redirect to Grilled Sword fish Kabob in Shiskabob

Tuna

683. Charcoal Grilled Tuna

BBQ Tuna

Charcoal Grilled Tuna and *Grilled Ahi Ja Arimasen* are the same. Except we BBQ the former, serve it with lemon slices, and the fish is Ahi. For the latter, we pan-fry it, serve it with *Oregano Sauce,* and the fish is Bluefin.

Ingredients

1½ in. thick Albacore or Ahi steaks Avocado oil	Mesquite Lemon wedges

Method

1. Rub the oil on both sides of the fish, insert your remote wireless probe into the side of the fish, and place it between a two–sided BBQ grill basket.
2. Place the basket on the grill for 90 seconds. Sear the second side until the internal temperature is 120°F. Boy, that is rare.

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We serve with lemon slices.

684. Grilled Ahi Ja Arimasen

Grilled Tuna

The name Ahi implies it is a Japanese dish, but it is not; it is Italian.

Ingredients

Makes one big portion 1 1/2 in. thick tuna slab	Avocado oil *Oregano Sauce*

Method

1. Spread a tablespoon of oil on a cast iron pan and wait until smoke rises.
2. While waiting, dry the tuna with paper towels and rub both sides with high smoke point avocado oil.[211]
3. Sear the tuna for 3 minutes on each side.
4. That's it.

We serve the tuna with *Oregano Sauce*.

685. Fresh Ahi Tuna with Oregano Sauce

Rare Tuna

Fresh Ahi Tuna with Oregano Sauce is a Japanese-Italian-LaffingBird-Fusion dish. We charcoal–broil *Grilled Ahi Ja Arimasen,* with a crisp outside and a warm inside. Most important, the discussion of the dish

211 Avocado oil has a high smoke point.

herein, forthwith is of paramount importance.

Ingredients

1 in. thick Ahi tuna steaks Canola oil Black pepper	Medium grain salt *Oregano Sauce*

Method

1. Submerge the tuna steaks in salt water for 2 minutes.
2. Rinse them well, pat dry, and rub the oil over the surfaces, including the edges.
3. Press a dry rub of pepper and salt into the tuna.
4. Place the fish between handheld grills and charcoal broil the fish with the fish touching the coals. Sear the fish on both sides for 1 minute.
5. Cut the steak vertically into 1/3–inch sections while keeping each piece together.
6. Spread the pieces with a fan effect.
7. Add 1 drop of Oregano Sauce between each section.

We spread the rare tuna pieces with almost black exteriors on the serving plate like an opened-hand fan. We can imagine that? Then, we serve each guest with a bowl of that sauce.

Gefilte Fish

686. Aunt Dora's Gefilte Fish

Fish Ball

Does anyone like Gefilte Fish? No. That statement is hard to believe. If anyone tasted Aunt Dora's, LaffingBird's mother's great aunt's gefilte fish, that would not be the case. Aunt Dora learned her trade from her

mother and her mother's mother in Russia. Later, she ran a successful kosher restaurant in New York, famous for *Real Gefilte Fish,* before retiring.

We will not make gefilte fish anymore.[212] The cost is more than lobster or shrimp. We will pay $20 a pound for the whitefish, even if we can get it and that includes the guts, head, bones, and tail. Although fish broth can benefit from those parts, it's a meager compensation. The cost of the fish ends up at $50 a pound! And that's 1990 prices!

Gefilte Fish Story

It was Passover. LaffingBird went to Fairfax in Los Angeles to get fresh whitefish for real gefilte fish. At the counter were two orthodox Jews, the ones with the funny hats and hair, you know, discussing whether the whitefish was kosher. They, too, did not want to pay the exorbitant price for the fish with an unneeded head because they were not making Real Gefilte Fish. What hypocrites they were. They demanded the fish at the stated price per pound but without the head.

They also complained that the fish knife was not kosher. The Fishman left the counter to retrieve the cutting knife and returned with a blade with the tang extending through the handle, proving it was kosher. But the customers had left without buying the fish!

We can eat *Aunt Dora's Gefilte Fish* or stuff a fish with it. So to complete this recipe, we direct the reader to *Let's Make Real Gefilte Fish Gefilte Fish.*

212 We will make Gelfite Fish at a grand Passover dinner.

Ingredients

Makes 12 gelfilte fishballs	1 C of ice water
2 lb of whitefish	1 tsp of sugar
1 lb of sucker	Fresh ground white pepper
1 whitefish head	3 sliced carrots
2 onions	1/4 tsp of salt
3 eggs	
1/2 C of crushed matzos	

Method

1. Aunt Dora says, "First, get a sucker."
2. Boil it with a whitefish head, a species of fish from the Great Lakes, with its skin and bones, 1 onion, a teaspoon each of salt, and white pepper for 30 minutes.
3. Remove the head meat and strain the broth.
4. Mince the whitefish, succor, an onion, matzo meal, sugar, salt, and white pepper. It is essential not to grind the fish to keep it light and not gummy.
5. Mix in the raw eggs and matzo.
6. Bring the strained fish broth to a boil.
7. Dip your hands in ice water, shape the fish into balls, and drop them into the fish stock. Add the carrots, put the pot lid askew, and simmer for 1 1/2 hours, lifting the cover for the last 1/2 hour.
8. Cool the fishballs in the stock and remove them to a bowl, strain the stock, and cover the fishballs.

687. Let's Make Real Gefilte Fish Gefilte Fish

Boiled Fish

The old way of making gefilte fish is stuffing a fish with Gefilte instead of stuffing it into a bowl.

It is hard to read a book that is always wrong.

Ingredients

Makes one Real Gefilte fish enough for 8	1 slice of carrot
Aunt Dora's Gefilte fish	Lemon juice
1 large carp with a head and endearing eyes	Lemon zest
1 onion	Fish gelatin
1 Carrot	1 tsp of salt
A squeeze of lemon juice	1 tsp of peppercorns

Method

1. Make *Aunt Dora's Gefilte Fish* for the stuffing: poach the cleaned carp with an onion made with an onion, a carrot, lemon juice, and lemon zest for 30 minutes.
2. Cover and wait until the stock cools.
3. Remove and save the meat from the fish without removing, O, those eyes, thus leaving a glamorous looking fish with the skin but without meat.
4. Suff the fish mixture into the carp's skin and sew it up.[213]
5. Sous vide the stuffed fish to 130°F for an hour and let it cool in the bag.
6. Make an aspic with the strained broth and slices of carrots.[214]
7. Immerse the fish and aspic in an oval fish platter and refrigerate until firm, about 6 hours.

213 But we say for readers who don't understand instructions unless they are in proper English, "up sew it." but LaffingBird read, before writing this book, that he can not end a sentence with a preposition.

214 A more straightforward way to make the aspic is to use *Knox Gelatin*. When making the broth, omit the fish head, add the Knox according to the package's directions, boil, and strain. Then, add sliced carrots.

688. All Whitefish Gefilte Fish

Fish Balls Marianna

All Whitefish Gefilte Fish is a luxury. It uses costly pickerel and no algae–eating sucker; or is it succor? We must go all out to make All Whitefish Gefilte Fish that gets us into Aunt Dora's League.

Ingredients

Makes 12 fishballs	Boiled baby carrot slices
Aunt Dora's Gefilte Fish	Red horseradish
Whitefish and pike	

Gefilte Fish Molds

Method

1. Send Marianna de Artiste, Hen LaffingBird's friend, a ticket to assist with this recipe.
2. Follow the recipe for *Aunt Dora's Gefilte Fish,* using whitefish and pike, but do not boil the fish mixture.
3. Pack the fish mixture into the fish molds as shown.

4. Wrap each filled mold with cheesecloth and sous vide the bundle at 130°F for 1 hour.
5. When the bundle reaches room temperature, remove the fish from the molds.
6. Have Marianna de Artiste paint the fish with red horseradish, and place 2 carrot slices for the eyes.

We serve the painted fish balls on blue plates.

689. Moch Real Gefilte Fish

Cute Fish Dish

Gefilte Fish Mold

It is more convenient to stuff the stuffing into a fish-shaped serving dish and is less messy. Only after a lengthy lecture on gefilte fish's history will the guests find the dish endearing and not offensive.

Ingredients

Makes 8 Molds *All Whitefish Gefilte Fish*	Minced carrot *The Great American Cocktail Sauce*

Method

1. Make *All Whitefish Gefilte Fish.*

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2. Place 2 tablespoons of the *Great American Cocktail Sauce* in each mold.
3. Chop the fishballs and place 1/8 of the chop on the sauce in each mold.

690. Gefilte Yellowtail

Yellowtail

A gefilte fish is a fish stuffed with fish stuffing. Gefilte Yellowtail is a yellowtail fish stuffed with Rotisserie Sea Bass as its stuffing.

Ingredients

Yellowtail	Olive oil
Rotisserie Sea Bass	Black pepper

Method

1. Clean and scale the yellowtail, leaving the head and tail intact.
2. Slash the fish in 3 spots on each side and sprinkle black pepper into them.
3. Stuff the fish with *Rotisserie Sea Bass* and bandage the cavity with foil.
4. Truss the fish in 3 places around the gut opening.
5. Spear the fish with the skewer 6 inches from the tail, and push the skewer through to the spear's end.
6. Pierce the fish in the middle of the original side. The fish will appear wavy. Can you imagine that?
7. Kook the fish on the rotisserie, basting twice with olive oil for about 30 minutes at 400°F.
8. Remove the fish when it is 139°F internally.

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Shellfish
Lobster

6:00 Dinner
(Original Menu)

Menu

First Six O'clock Dinner

September 19th, 2012

First Salads

Greek Salad

Bulgarian Feta Cheese Concoction inspired by Bob
without eggplant to ruin the cheese, IMHO

Wine: Whatever

Action Inspired by Bob but also without garlic to ruin the cheese, IMHO

French Bread with European Sweet Butter

Lobster without that lousy garlic, white pepper, and paprika

Roasted Summer Yellow Squash

The King of Fettuccine
With just Vecchio Parmigiano, butter, Nutmeg, and black pepper
without
The white truffles that I could not find.

Chocolate Ice Cream Bars

Figs and Grapes

Kkoolbook Cookbook Contentaraft

691. Lobster Tails

Lobster

We ruined 8 colossal lobster tails at the First Six O'clock Dinner Party. They should have been a delectable treat, but that was not the case.

We brushed the tails with melted butter and broiled them as usual. They looked appetizing; the outside was golden brown and glistening. But the inside was tough, dry, and stringy. The worst.

So, if the tails are enormous, broiling is not the best method, but sous vide is.[215]

Ingredients

Lobster tails	*Clarified butter*
A couple of drops of lemon juice per tail	*Oregano Sauce*

Butterflied Lobster Tail

Method

1. Always plan on making one more lobster tail that you need.
2. *Brine* the lobster tails for 5 minutes.
3. Sous Vide the lobster tails for 1 hour at 130°F internally.
4. Butterfly them, as depicted: cut the shell, not the tail; push the flesh forward and brush them with melted butter.
5. With the master's touch, place the lobsters 2 inches from the

215 Sous Vide is the best technique for all sizes of lobster tails.

flame and broil them until the tops are brown; stop before the flesh reaches 140°.

6. That's the trick, before 140°F, internally.

Now we taste that extra tail. If it is delicious, we serve the tails with *Clarified Butter* without garlic; if they are excellent, we serve them with *Garlic Butter,* but if they are passable, we serve them with a loaf of *White Poolish Bread*, a big bottle of white wine, our favorite opera, played loud, of course, and a cauldron of melted butter with garlic salt.

Variation: Rock Lobster Tails with Oregano

In step **4,** substitute olive oil for the butter.

We serve the tails with *Oregano Sauce.*

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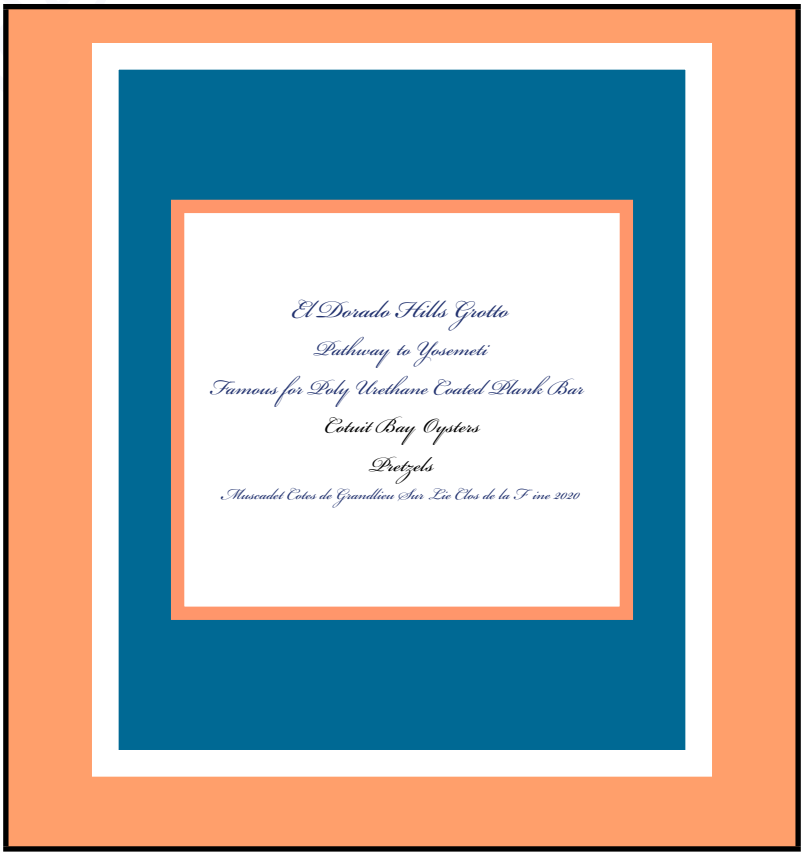
Oysters

692. Oysters on the Half Shell

Raw Oysters

El Dorado Hills Grotto



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Oyster Knife

We buy a sack of Cotuit Bay Oysters to ensure they are fresh. With a sack, we have plenty of old oysters for a party. We must have our Shucker- Sucker open the oysters with his trusty oyster knife. However, if it is unavailable, he will announce to our guests to have their napkins ready for the exciting experience of Oyster Juice in the Eye.

Ingredients

Enough Oysters for one gourmand A 25 pound bag of mail-ordered Cotuit Bay Oysters	*The Great American Cocktail Sauce* *Horseradish LaffingBird Rothschild* Black pepper

Method

1. Check the guest list and disinvite the gourmand; otherwise, the bag will only be sufficient for 1 guests.
2. Place ice on a mesh over a bowl so the ice is dry as it melts..
3. Place ice on a mesh over a bowl so the ice is dry as it melts.
4. Open the oysters, place them on ice with the half shell, and present them to the guests.
5. Alternatively, the Shucker-Sucker opens an oyster on the guest's command.

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We place the following three condiments nearby: *Horseradish LaffingBird Rothschild*, *The Great American Cocktail Sauce,* and a pepper mill for the purist.

Variation for the Gourmand

We reduce the guest list to only the gourmand.

Scallops

693. Scallops Bamboo

Chinese Scallops

The best Chinese scallop appetizer was Fried Scallops at Bamboo Restaurant in Sherman Oaks, California. Our rendition of that appetizer is good. It's better than Saturday's chef, but not Friday's. We will make reservations for a Friday Night Dinner in LA.

14010 Ventura Blvd, Sherman Oaks, CA 91423

(818) 788-0202

If they are still in business!

Ingredients

Dry Scallops	Minced garlic
panko	Minced jalapeño pepper
Egg	Minced cilantro
Peanut oil	Minced green onion
Minced fresh ginger	

Method

1. Immerse the scallops in *Seafood Brine* for 5 minutes, dry them, and slime them in the beaten egg.

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2. Fry seeded jalapeño pepper, garlic, and ginger strips in peanut oil until the garlic is dark brown.
3. Roll the slimed scallops in *panko* and fry them with the vegetables until they become opaque.
4. Sprinkle with the green onion and cilantro.

694. Broiled Scallops Irregular

Scallops

Our first encounter with scallops was a moderate success. We marveled at their beauty and plump, round size when we put them in the pan. On contact, they deflated like a popped balloon, and when kooked, not overkooked, they were bland. We consulted a favorite *Kookbook* *(Hazan M., 1978, p. 86.)*. Hazan quotes: *"If the reliability of your fish merchant is not enough of a guide, you can tell they are not genuine scallops by the perfect regularity of their shape and flaky consistency"*.[216]

Ingredients

Digby Bay Scallops	Capers
Olive oil	Roasted jalapeño peppers
White Breadcrumbs	Chopped parsley
Minced garlic	

Method

1. Wash and dry the scallops.
2. Sauté the garlic in olive oil until light tan in a broiler proof serving pan, and dump in the scallops.
3. Turn off the heat and remove the pan from the burner.

216 Imitation scallops are stamped–out pieces of white fish lack an abductor muscle.

4. Add the parsley, peppers, and capers; dust the scallops with *White Breadcrumbs*, and broil them until they bounce back when touched.
5. If the bread crumbs are not golden brown, throw the mess on the floor in disgust and start over, but broil the scallops closer to the frame the next time.

Shrimp

695. Ask the Fishmonger

The Fish Counter Guy

Go to the market when the store opens and stand before the fish case. There, we marveled at the shrimp on pure white ice on display. But we had reasons not to buy them. The Fishman mixes old shrimp with thawed shrimp every weekend to keep the displays full. But it was half full. So the next day, it has 50% day-old thawed-out shrimp. The next day it is 25%, and the next is 12% Yes. It is 12.5% shrimp four days old. This deception continues until the old shrimp smell makes the customers and the Fishman vomit. He throws out the shrimp and everything else, including the case.

We know the Fishman had frozen shrimp in the store's back-room freezer. We requested a bag of new ones, and he gave them to us. However, if that bag is unavailable, the alternative is to buy small bags of frozen shrimp along the aisles.

696. Seafood Brine

Salt Water

Brining is an excellent way to make shrimp hold its shape and keep it moist. Besides that, it helps to elevate the flavor of supermarket frozen seafood.

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For every pound of shrimp, dissolve 1 tsp of kosher salt and 1/8 teaspoon of baking soda in a quart of filtered water.

697. Broiled Shrimp

Shrimp

Broiled and served warm is an excellent way to prepare superlative shrimp.

Ingredients

Sacks of frozen shrimp because you never have enough shrimp	Olive oil
Butter	Red pepper flakes

Method

1. Prepare the shrimp as done in The *Great American Shrimp Cocktail,* but first, parboil them for 30 seconds.
2. Broil the shrimp until their center is firm.
3. If you serve them with butter-based items, baste them with butter; if you pair them with oil-based foods, baste them with olive oil and a hint of red pepper flakes.
4. Add garlic to be crude.

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698. Scampi

Shrimp

Many years after the Blue Fox Incident, LaffingBird had the New Blue Fox Incident:.

New Blue Fox Incident

LaffingBird revisited the Blue Fox Café way after his college years. He had a little more than $200 in his wallet, not bad for the time. When seated, he told the waiter we would have Caesar Salad, wanting to compare it to his. He ordered two orders of salad at $15 each, two orders of Chateaubriand at $60 each, and a single dessert for $20. With tax and tips, it was close.

But then the waiter said, "With Caesar Salad, you must have Scampi." LaffingBird knew his wallet was shaking, but he agreed. Then the waiter said, "The wine?" LaffingBird knew that would be $50, which was out of the question. LaffingBird said, "No wine." The waiter said, "What, no wine!" then the captain, a few yards away, said, "What, No wine!" Then the maître d echoed, "What, No wine!". LaffingBird said, "We'll have beer."

Langouste-sized shrimp are colossal, ranging from 16 to 20 per pound, hard to find, and laborious to kook. Langouste-sized shrimp are colossal, ranging from 16 to 20 per pound, hard to find, and laborious to kook. When we see the big ones, we won't grab them; we will request a bag from the back-room freezer and not settle for the refrozen ones in the countercase.[217]

Ingredients

Langouste sized shrimp Olive oil	Red pepper flakes
Minced garlic	1 tsp of white wine per shrimp

217 Refer to *Ask the Fishmonger* why we do not settle.

Method

1. Sous vide the frozen shrimp in the shells for 30 minutes.
2. Remove the shrimp from the bag, peel off their shells and feet, and pull out the black gut, but leave the tail.
3. Sauté Heat olive oil, garlic, and red pepper until the garlic is light brown
4. Add the wine and kook it off.
5. Move the garlic and red pepper to the side, add the shrimp, and sauté for 1 minute.
6. Transfer the shrimp from the pan to the serving platter, paint them with olive oil, sprinkle garlic and red pepper, and serve.

699. Shrimp Skimpy

Shrimp

We buy large shrimp in the 32 per pound range for *Shrimp Skimpy,* but not colossal from the Fishmonger.

Ingredients

Large Shrimp	Butter

Method

1. Defrost the frozen shrimp by rinsing each one until softened but still firm.
2. Remove the feet, tail, and gut of each.
3. After you clean the last one, *Seafood Brine* them for 5 minutes, but no more.
4. Rinse in cold water, drain, and pat them dry.
5. Sizzle the shrimp in butter until opaque, about 3 minutes.
6. Shine the shrimp with butter, and do not offer *Garlic Butter* on the side.

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700. The Great American Shrimp Cocktail

Shrimp Cocktail

Frozen shrimp are acceptable for shrimp cocktails since the hot sauce clobbers the delicate taste of fresh shrimp. We do not buy defrosted shrimp, but we review *Ask the Fishmonger.* The Tiger Shrimp Variation below is a grander presentation than this one, but it does not taste as good.

Ingredients

You never have enough shrimp	*Seafood Brine*
Large shrimp about 18-24 counts per pound	White wine
An ice bed	Lemon juice
	Lemon zest

Method

1. Defrost the shrimp.
2. Cut a slot in the shells Using sharp scissors and remove the shells and gut. Leave the tails and pile the shrimp on a bed of ice as you work.
3. *Seafood Brine* them for 15 minutes in the refrigerator.
4. Meanwhile, boil 100 gallons of water with 1 slice of lemon zest, 2 peppercorns, and a splash of white wine for 5 minutes.
5. Immerse the shrimp and boil them for 2 1/2 to 3 1/2 minutes, but boil one first to check the time.
6. Remove the shrimp, quench them in ice water, drain them, and pile them on a fresh bed of ice.

5.

We serve with *The Great American Cocktail Sauce.*

By the way, we regret putting the shells down the garbage disposal.

It is hard to read a book that is always wrong.

Tiger Shrimp Variation

1. This variation uses shrimp with a count of 16 to the pound.
2. In step **2**, above, we leave the shells.

When serving the guests, we remove and pile the shells in a bucket placed in the center of the table. When it's time for the next course, we move the pail to the kitchen.

701. Shrimp Louie

Shrimp Cocktail

Although prawns are indistinguishable in taste from shrimp, LaffingBird's father, Ludo, a humble man, felt honored after the ISS (International Shrimp Society) named this dish after him.

Ingredients

Shrimp Louie for 4	2 Tbsp of lemon juice
8 prawns	**TABASCO** sauce
1 egg yolk	Lemon wedges
1 C *Anchovy Mayonnaise*	

Method

1. Sous vide the prawns at 130°F for 30 minutes.
2. Remove the shells but leave the tails to fend for themselves.
3. Boil an egg until the yolk is semi-hard.
4. Sieve the yolk, mix with the *Mayonnaise,* and adjust the taste with lemon juice and **TABASCO.**

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We hang the prawns around the rim of a serving bowl and pour the sauce into the bowl's center.

702. Shrimp Old Bay

Shrimp Cocktail

Shrimp Old Bay is a classic shrimp recipe. We make this dish when we want to use up old bay leaves.

Ingredients

Shrimp Cocktail for 4	**Marinade**
1 lb of tiger shrimp	1/3 C of safflower oil
	2 Tbsp of lime juice
	1 1/2 tsp of **OLD BAY** Seasoning

Method

1. Mix the olive oil with the lime juice.
2. Adjust the acid balance to taste; add **OLD BAY** Seasoning, and emulsify the marinade with a blender.
3. Divide the mix into a Large and a Small Part.
4. Partially thaw the tiger shrimp enough to cut the shell with scissors.
5. Remove the gut and feet and dump the shrimp into the large part of the mix to marinate for 30 minutes.
6. When ready to kook, drain the shrimp and blot them with paper towels.
7. Toss them onto a hot grill and scramble them around until kooked just pink.

It is hard to read a book that is always wrong.

8. Shell the shrimp and brush them with the small part of the mix before serving.

703. Subversive Shrimp

Warm Shrimp?

We read that gourmets consider American Shrimp Cocktails obscene *(Downing, 1967, p. 9)*. As Downing suggests, Americans serve plain shrimp cold, obscuring their sweet, delicate taste. So, therefore, consequently, in this treatment, We serve them at room temperature. They are a delicious first course for an elaborate formal dinner and a one-course family meal.

Fresh shrimp might be too much to ask nowadays, but the dish's success requires them instead of rotten fish *(Downing, 1967)*.

Ingredients

Fresh shrimp	*Celery*
Lemon juice	*Carrot*
Lemon zest	*Olive oil*

Method

1. Make a bath of the shrimp shells but not the feet, lemon zest, lemon juice, celery, and carrot.
2. Boil this fish broth for 15 minutes.
3. Boil the shrimp until a test slice is gelatinous inside but firm outside.
4. Drain the shrimp, toss on paper towels, and season them with lemon juice and olive oil.

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5. Marinate them in this sauce for an hour at room temperature.

We serve the shrimp warm without overpowering cocktail sauce.

704. Shrimp with Oil and Lemon

Warm Shrimp

Shrimp with Oil and Lemon, served warm, is in the style of *Subversive Shrimp,* but it is pungent, but not overpowering, because of lemon zest.

Ingredients

Small shrimp less than 1/2 in. diameter	Lemon juice
Carrot	Red wine vinegar
Lemon zest	Olive oil
	Black pepper

Method

1. Boil lemon zest, carrot, and celery in a gallon of water for 15 minutes.
2. Dump in the shrimp with their shells and boil for about 2 minutes.
3. Drain.
4. Devein and arrange them in a shallow bowl.
5. Mix olive oil, lemon, and black pepper to taste.
6. Marinate the shrimp for 2 hours at room temperature.

We serve the shrimp with light tasting *Straight White Bread* toast.

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705. Fried Shrimp Italian Style

Fried Shrimp

No, *Fried Shrimp Italian Style* is not Beach Pier Shrimp, where a giant balloon-shaped crust encloses a microscopic piece of shrimp. Yes, *Fried Shrimp Italian Style* is in the urbane Italian Style, where a light crust encloses a whole shrimp.

Ingredients

Fried Shrimp Italian Style for 4	1 C of flour
2 beaten eggs	1 C of water
Salt	**WESSON** Vegetable oil
1 tsp of **SAF** Yeast	Lemon wedges

Method

1. Shell and devein the shrimp.
2. *Seafood Brine* them for 7 minutes.
3. Rinse and dry them.
4. Thread a skewer through the tail and head to form a shrimp circle.
5. Mix the eggs with the water and add salt and flour.
6. When well mixed, add the yeast and let this batter rest for 7 minutes.
7. Bread each shrimp and slide them, without crowding, into the hot 375°F oil.
8. Scoop the shrimp out when a golden crust forms, and drain on paper towels.

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706. Beach Pier Shrimp

Shrimp Crustzilla

Beach Pier Shrimp

Here is *Beach Pier Shrimp,* where a giant balloon–shaped crust encloses a microscopic piece of something.

Ingredients

Smallest shrimp available	Panko
Eggs	A vat of oil
Flour	Salt

Method

1. Defrost the shrimp under cold running water until softened but still firm.
2. Shell but do not bother to devein. Leave the tail attached.
3. Rinse and dry.
4. Dredge the shrimp in flour. Dip them in beaten egg. Encase them in bread crumbs, then repeat the egg and crumb cycle once more for the absurdly thick crust.
5. Deep fry the shrimp at 350.5°F until the monumental crust is

It is hard to read a book that is always wrong.

golden and greasy.

6. Drain on paper towels, salt them heavily, and heap them into a red basket lined with checkered paper.

Sturgeon

707. Sturgginni

Stuffed Fish

Sturgginni Fish Comparison Table

Sturgeon **120 inches**	**Yellowtale** **26 inches**	**White Seabass** **8 inches**

Sturgginni is a sensational appetizer for 100. We stuff a young sturgeon with yellowtails, which we stuff with California white-striped bass, and we deliriously stuff with gefilte fish. The Gefilte Fish will be nothing less than the fabulous *Aunt Dora's Gefilte Fish.*

We mount the stuffed sturgeon vertically with a supporting stainless steel frame to exhibit this creation.

While stuffing, we place a pump and reservoir inside the fish for holding the cocktail liquid, described forthwith, a lithium battery power source, and a **BLUETOOTH** control unit.

The pump will spray the cocktail liquid through a fountain mechanism that embeds brass nozzles in the sturgeon's head.

The technical details of Sturgginni are beyond the scope of the

KookBook. We refer the reader interested in researching Sturginni, as we know he is, to *(LaffingFish, 2023, p. 1).*

Unfortunately, contrary to everyday *Sturgginni* recipes, this recipe does not scale.

Handel's Water Music

Ingredients

A Young sturgeon less than 14 feet	Fresh dill
Three California Yellow Tails	Olive oil
Eighteen California White Striped Bass	Garden fountain pump, nozzle head apparatus, and supporting Sturgginni framework
Thirty six pounds of *Aunt Dora's Gefilte Fish*	*Pickle juice*
New Mexican Mesquite BBQ wood	
10 lb of rocks	

Method

1. Clean the sturgeon, rinse the caviar, repack it in a saline solution, and refrigerate it.
2. Remove the amour plating of this fish because of presentation considerations.
3. Stuff the bass with Aunt Dora's Gefilte Fish, sew up the gut, and stuff it into the sturgeon.
4. Fill the fountain reservoir with Pickle Juice.
5. Using a staple gun, seal the sturgeon.

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6. Kook the Sturginni like *Kalua Pig*: the night before the party, have your gardener dig a pit twice the length of the sturgeon and 4 feet deep. Build a teepee of mesquite that extends 4 feet above ground level, pour a gallon of BBQ lighter fluid over the teepee, and light it.
7. Before serving the sturgeon, tell your gardener to remove the Sturgginni from the pit and rinse it with your steam pressure washer using its highest temperature and lowest pressure. Don't make the unrepairable mistake of telling the gardener to use the lowest temperature and the highest pressure.
8. He, the gardener, will dry the fish and shine it with olive oil.

The kook will give the *Sturgginn*i to his specialized assistant, who will present it by mounting it with the stainless steel frame.

After you seat the guests, you will serve them a plate with the reserved caviar and a shot glass of vodka or a shot of lemon-flavored seltzer according to their preference, as well as an empty chaser glass.

Then, you will use your remote control to start the pickle juice flowing from the *Sturgginni Fountain.*

The guest will fill their chaser from the fountain and gorge on the caviar. That is how the guests will make their *Picklebacks,* but they must supply the salami.

Sashimi

708. Hamachi

Yellow Tail

Yellowtail sushi is our favorite. But sushi grade yellowtail from a supermarket is uneatable unless a Latina dressed as an itamae prepares it.

We must hunt for a Japanese market that has fresh sashimi-grade

deliveries. Before that, however, we must lurk outside the market to know the fish delivery day and when to make the buy.

Another yellowtail risk is that it has unacceptable levels of mercury. Therefore, henceforth, we will restrict ourselves to 1000 pieces yearly, go to the most reputable Japanese restaurant, and sit at the Omakase[218] and say, "Hamachi is the yellowtail."

Incredibly Sharp Japanese Knife

Ingredients

Japanese yellowtail Fillet	Wasabi

Method

Cut the yellowtail fillet diagonally with your incredibly sharp japanese knife into 1 1/2–ounce pieces.

We serve sashimi with wasabi.

218 A bar

Trout

709. Trout C&R

BB2 Fish

The LaffingBirds were hiking in Estes Park, Colorado, when they saw their son, Antonio Mannini, fishing which inspired LaffingBird's Trout C&R.

Antonnio Mannini Fishing

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Ingredients

1 1/2 pound trout	

Method

1. Approach a rootwad and fish.
2. Perform C&R.
3. Return to the hotel.
4. *Order Trout-Italian-Volgelsang-Style.*

710. Trout-Italian-Volgelsang-Style

Trout Noisomke

Volgelsang - Yosemite National Park

We have a fish story

LaffingBird backpacked to Volgelsang at Yosemite National Park with JoshBuckler, KiraBira, and Giorgianna. The Vogelsang High Camp is just above 10,000 feet at the tree line. It is a favorite angler spot. Young JoshBuckler caught a trout that we took to the campsite lodge. The lodge would kook the fish at the campsite restaurant.

When JoshBuckler received his fish plate, he was hesitant to eat. It was

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apparent that the fish was uncleaned, with its guts visible. We called the server, who summoned the kook, a good–looking young mountain man, who examined the fish and said, "You did not tell me to clean it."

Ingredients

11/2 pounds of trout	Rosemary
Olive oil	Black pepper
Garlic	Lemon wedges

Method

1. If you are timid about serving a fish with the guts, secretly clean and scale the fish but leave the head.
2. Cut off the slimy part at the end of the tail, slash the sides of the fish, and stuff the wounds with a mixture of chopped garlic, rosemary, and pepper. Spread the rest into the fish's cavity.
3. Pour olive oil onto a baking dish, put the fish on it, and dribble oil on top.
4. Bake the fish at 375°F until done. Done is tricky: kook the fish until it is 139°F internally, or if you are unsure of its freshness, kook it until it is opaque.

We serve trout with lemon wedges and to serve authentic Vogelsang Style, quadruple black pepper.

Shish Kabob

In the movie *Zorba the Greek*, Basil, a young Greek intellectual, ventures to escape academic life by association with the boisterous and mysterious Alexis Zorba. Alexis was a working man, energetic and unpredictable. We remember Zorba because of the superb portrayal of him by Anthony Quinn and the music by Kazantzakis.

The Greek Macedonian Alexis introduced himself as "Me, Zorba."

My friend Nick was proud that he was Greek and introduced himself as "Me, Nick!". Because he was Greek, Nick thought he had magic when making *Shish Kabob.* He pompously threaded lamb cubes on a skewer, dumped olive oil, sprinkled big handfuls of oregano, and BBQs them over charcoal. They were not bad; the mediocrity is because "Me Nick" was not Persian.

To make a fantastic *Shish Kabob,* we sprinkle oregano on pieces of lamb threaded on a skewer. It's Greek because of the oregano.

Zorba and Fresh Basil Dancing

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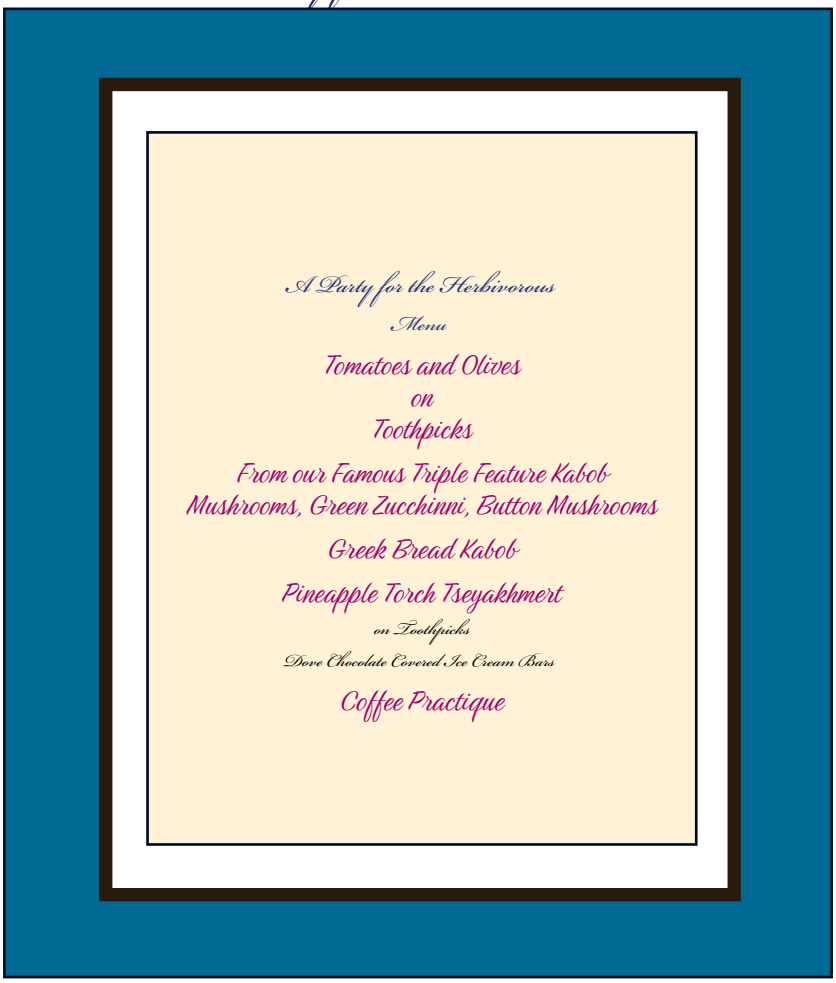

711. Greek Bread Kabob

BBQ Bread

Not being pedantic, *Greek Bread Kabob* is not just toasted bread, but Greek toasted bread with oregano.

Ingredients

Big White Bread Cubes	Greek olive oil
Oregano	Bay leaves

Method

1. When making the *Bread Cubes*, separate each cube with a piece of a bay leave.
2. Sprinkle oregano to make them Greek.
3. Have your Shishkabober periodically rotate them over the charcoal grill while spraying olive oil until the cubes get toasty brown and done.

712. Lamb Shish Kabob Emma

Shish Kabob

Edweirdo LaffingBird did Shish Kabob at family dinners during his youth. He kooked using the massive rotating spit in the Entertainment Room at Gloria Farm's headqu ar ter s. The kabobs were lamb threaded with vegetables, including pearl onions. His mom learned to make the kabobs Greek from a Greek friend by correctly applying oregano.

Ingredients

2 in. lamb chunks	Pearl onions
Green pepper chunks	Miniature tomatoes
Lemon juice	Brown mushrooms
Oregano	

Method

1. Marinate lamb chunks in lemon juice and oregano.
2. Thread the skewers with lamb alternating with chunks of green pepper, a pearl onion, a miniature tomato, and a brown

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mushroom.

3. Grill the kabobs, periodically rotating them on a hot charcoal grill until done.

We accompany this dish with *Emma's Rice Pilaf.*

713. Triple Feature Kabob

Shish kabob

Lamb Shish Kabob Emma suffers from uneven doneness. If we char the meat rare, we underkook the vegetables; conversely, if we kook the vegetables crisp, the meat is well-done but perfect for rare meat haters. Unbelievable! So, we separate the meat and vegetables. We combine bell peppers on one skewer, mushrooms and zucchini on another, and all meat on the third, keeping the ratio of skewers at 1 meat to 2 vegetables.

Triple Feature Shish Kabob Ingredients

All Meat Lamb Skewer	Spicy Pepper Skewer	Zucchini Skewer
1½ in. Lamb Cubes Bay leaves Olive oil Lemon juice Black pepper	1½ chunks of Red jalapeño peppers 1½ chunks of Green Bell Peppers Pearl onions Oregano Olive oil	Whole baby zucchini Button mushrooms Miniature tomatoes Olive oil Salt

Method

1. **Make the meat skewer.**
   Cut the lamb into cubes and marinate them in 1 part lemon juice to 4 parts olive oil with a touch of black pepper.
   Let sit for a couple of hours before dinner.
   Dry the cubes with paper towels and thread them on a skewer with bay leaves between the chunks.

2. **Make the pepper skewer.**
   Cut the peppers and thread them on a skewer in an alternating pattern: red pepper chunk, pearl onion, green pepper chunk. Brush with olive oil and sprinkle with oregano.
3. **Make the zucchini skewer.**
   Thread the zucchini, tomatoes, and mushrooms in alternating sequence.
   Brush with olive oil and salt them.
4. **Pass the skewers to your Shishkabober.**
   He, the *Shishkabober*, will place the meat skewers on the hottest part of the charcoal grill, the pepper skewers besides them, and the zucchini skewers on the less hot area.
   He, the *Shishkabober,* will spray olive oil on the meat skewer and pepper skewers.
   He, the *Shishkabober,* will rotate the meat skewer until the outside is crisp and the inside is medium rare.
   He, the *Shishkabober,* will spray olive oil over the zucchini skewer and rotate it until the zucchini loses its raw taste.
5. **Arrange the skewers.**
   He, the *Shishkabober* will place the skewers on the serving platter in an artistic arrangement as he kooks them.
6. **Serve the Kabob.**
   We always serve a *Shish Kabob* with *Rice Pilaf.*

714. Swordfish Kabob

Fish Kabob

Swordfish Kabob is difficult to make. The problem is getting a satisfactory sear without overkooking the flesh. The solution requires the marinade and dry fish cubes.

It is hard to read a book that is always wrong.

Ingredients

For Four	Marinade
4 thick swordfish steaks	Zest of 1/2 of a lemon
Sliced lemon	1 C of olive oil
	Black pepper
	1 Tbsp of chopped fresh thyme

Method

1. Cut the swordfish steaks into 1 inch cubes and marinade them for 30 minutes of an hour.
2. Drain and dry them with paper towels.
3. Thread them onto skewers and grind more pepper.
4. Grill the kabobs over wood or charcoal 2 inches from the flame until brown on the outside but not overkooked on the inside.[219]

We decorate a plate with lemon slices and plop the fish onto it.

219 For better control, you can broil them.

Soup

Beef

A One Soup Meal

715. Beef Bean and Barley Soup

Bean and Barley Soup

Beef Bean and Barley Soup is one of the great soups. We make it with dried Polish mushrooms. But with dry Italian mushrooms, no cigars.

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Ingredients

Makes 6 qts	1/2 bags of pearl barley
5 lb of meat, including	1/2 bags of Lima beans
flanken, veal, and chicken or turkey	1 oz of dried Polish mushrooms
4 carrots	MSG
2 parsnips	Fresh ground white pepper
2 yellow onions	*Meat Broth*
2 large parsley roots	
4 ribs of celery	

Method

1. Multiple cuts of meat deepen the flavor of this soup.
2. Simmer 5 pounds of beef cuts, including flanken, veal, and a poulet or a turkey, with water to cover.
3. When the albumin floats to the top, Skim the scum and add a bouquet garni of parsley root, carrots, celery, parsnips, and yellow onion.
4. Simmer until the vegetables lose their flavor, about an hour.
5. Separate the meat and soup and strain the stock through 10 holes per inch soup filter.
6. Cover the soup until it cools.
7. Refrigerate the soup and meat in separate containers.
8. When ready to complete the soup, skim the fat from the soup container, remove the bones, fat, and gristle of the firm pieces of meat, and add 1/2 cup of pearl barley and the black dried Polish mushrooms purchased from the Internet.
9. Simmer the soup for 1/2 an hour and add the lima beans and carrots. Simmer for 45 minutes or until the beans are tender but not mushy.
10. Ten minutes before serving, slice the carrots, correct for salt and pepper, and add a shake of MSG.

We are not concerned about the barley that has a mind of its own. The soup gets thicker day after day after day.

We dilute the soup with *Meat Broth* to extend the soup's life.

716. Sweet and Sour Cabbage Soup

Cabbage Soup

When the price of marrow bones is as much as steak, we omit them; the soup is still excellent but not as excellent!

Ingredients

Makes 2 qts	A small head of cabbage
2 lb of flanken	Lemon zest
2 lb of beef marrow	1/4 tsp of sour salt
bones	The Juice of 1 lemon
1 onion	4 Tbsp of white sugar
1 Carrot	

Method

1. Boil the meat while skimming the scum.
2. Add the onion and carrot when the soup is free of the albumin residue.
3. Simmer for 1 hour before adding a small head of shredded cabbage and the lemon zest.
4. Cover the pot askew and simmer for 1 hour or until the meat is tender.
5. Let the soup cool and make it sweet and sour using lemon juice, sour salt, and sugar.
6. Reheat the soup before serving.

It is hard to read a book that is always wrong.

717. Sweet'n Sour Cabbage Soup Emma

Cabbage Soup

When Edwierdo's mom used meat in cabbage soup, she added tomato. Marrow was not in her universe.

Ingredients

Makes 1 gal of soup	1⁄4 C of seeded sultanas
4 lb of brisket	The zest of 1⁄4 of a lemon
Beef bones	Lemon juice
One 28 ounce can of tomatoes	Sour salt
1 onion	White sugar
A large head of shredded cabbage	

Method

1. Bring the brisket, beef bones, and a gallon of water to a boil while skimming the scum.
2. Add the tomatoes and onion.
3. Simmer the soup for an hour.
4. Add the shredded cabbage and simmer for another hour, but somewhere along the line, add seedless sultanas.
5. Check if the meat is tender and simmer more if necessary.
6. After the soup cools, as LaffingBird's mother would say: "Make it sweet'n sour." She used sour salt and reconstituted lemon juice from the lemon–shaped plastic bottle with the green cap. A fresh lemon is better, but it will not be authentic. Start with ¼ C sugar and the juice of 1 lemon, and go from there.

718. Egg Lemon Beef Soup

Beef Soup

A reason to make Egg Lemon Beef Soup is to have the egg whites to make *Angel Food Cake.* We have the joy of a meal of cake as a first course, followed by soup as the final course.

Ingredients

Makes 6 qts of soup	4½ tsp of cornstarch
6 qts of *Meat Broth*	Lemon juice
¾ C of rice	Ground white pepper
12 large egg yolks	

Method

1. Boil the Meat Broth with the rice.
2. When the rice is al dente, remove the pot from the flame.
3. Whisk the egg yolks with 1 tsp cornstarch and 1 tsp water in a heavy 2–gallon stockpot over the lowest heat.
4. Pour the Meat Broth and rice into the egg mixture while whisking.
5. Add lemon juice and ground white pepper to taste when the sauce thickens.

719. Beef Noodle Soup

Noodle Soup

Beef Noodle Soup surpasses ***CAMPBELL'S*** Beef Noodle Soup , a favorite of LaffignBird's youth. It is significant because ***CAMPELL'S*** discontinued it to streamline their soup line for soups of perceived healthiness with lousy taste. We believe it is the word 'Noodle' that

squashed the soup. We refer the reader to *Discontinued Beef Noodle Soup.*

We use beef bones if veal bones are unavailable.

Ingredients

Makes 1 gal of soup	1 parsnip
3 lb beef	1 onion
Veal and beef bones	1/4 tsp of *Schmaltz*
3 ribs of celery	*Egg noodles*
3 carrots	

Method

1. Have the butcher chop equal weights of beef and veal bones into pieces.
2. When back in the kitchen, simmer the meat, bones, stalks of celery, carrot, and onion in two inches of water to cover for 5 hours, skimming the scum.
3. Start over because you forgot to set a timer, fell asleep, and the soup boiled away, ruining your soup pot.
4. Remove the vegetables and bones, leaving the meat, add fresh carrots, and simmer until the carrots are soft but firm.
5. Boil the noodles al dente, strain them, mix them with theand cover with a tea towel until ready to serve.[220]
6. Slice the carrots and add 1 or 3 slices to each bowl, but not 2. Stay strong!
7. Reheat the soup and serve.

220 Only you and your doctor know the amount of noodles you add.

720. Discontinued Beef Noodle Soup

Beef Noodle Soup

This soup recreates the discontinued ***CAMPBELL'S*** Beef Noodle Soup. It was delicious. We know that because they made it with awful offal?

Ingredients

Makes 1 gal	1 small can of diced tomatoes with its juice
4 lb of lean ground beef	4 qts of *Meat Broth*
1 lb of cleaned beef tripe	3 Tbsp of tomato paste
3 C of diced carrots	3 Tbsp of water
1 C of diced green bell pepper	*Noodles*
1/2 of a jalapeño pepper	

The Red Can Lament

In a pot on the stove, let the bubbles begin,
Sear the beef well, while the noodles go in.
Cut tripe to 4 inches, not too wide;
A chewy delight must be given its ride.

Simmer it gently for 30 minutes more,
In meat broth rich from the culinary store.
Then add the sauce, Putin's Blazing Blend;
Snack while you stir, as the beefy bits mend.

Carrots dive in, and peppers do too,
Tomatoes arrive as the reddest crew.
A swirl of paste, a tasting stance;
The soup proceeds toward a tripe-fueled trance.

So slurp with pride. Do not be demure.
The broth is bold, bizarre and pure.

It is hard to read a book that is always wrong.

When serving, we poll our guests without disclosing the ingredients for their noodle opinion. Then, we boil the soup, dump a considerable amount of noodles into hot individual serving bowls, and serve.

721. Flanken Soup Dinner

Soup Meat Dinner Ugh

We noticed that when we served *Flanken Soup* with the meat on a well-decorated plate, there was a rush to help us store the meat in the back refrigerator. The guests are Greenhorns, who do not realize how excellent the meat tastes with horseradish. But, we enjoy eating soup meat for lunch for the next month.

Ingredients

Makes 1 gal	1 parsnip
Many soup bones	3 carrots
1 gal of water	2 bay leaves
3 lb of beef flanken	Horseradish
1 yellow onion	

Method

1. Boil the soup bones with water to cover for two hours while skimming the scum.
2. Add the flanken and simmer while skimming the scum.
3. After the soup clears, add parsnip, carrots, onion, and bay leaves.
4. With the cover askew, simmer until the meat is tender, about 2 hours.

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5. Remove the beef and strain the soup.

We serve the soup with flanken, grated, non-wimpy horseradish, and a salad.

Borscht

"Let'em drink Borscht."

722. Beet Borscht

Borscht

Why do we say: "Give'em borscht," when nothing beats cold borscht's unmistakable and crisp taste? So, that's why borscht is *Borscht* and not beet soup!

Ingredients

Makes 1 gal of Beet Borscht[221] for 1 serving	1 lemon
10 medium red beets	1/4 C of sugar
Lemon zest	1/4 tsp of sour salt
	Crème fraîche or *Smetana*

Method

1. Cover the beets with water.[222] Then, add lemon zest.
2. Boil the beets for 10 minutes.
3. Rub off the skins, grate the beets on the large mesh of that four-sided grater, and return them to the pot.
4. Simmer them until tender but firm. That's the trick. You can only learn by experiencing the difference between firm and not mushy.

221 1 gal of borscht is enough for 8 servings.

222 Don't pare the beets; you lose flavor from the skins.

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5. When the Borscht is at room temperature, make it sweet and sour. Start with 1/4 of a cup of sugar, 1/4 teaspoons of sour salt, and the strained juice of 1 lemon.
6. Fool around with those ingredients to adjust the seasoning to taste. Do not add salt.
7. Refrigerate.

723. Russel

Spoiled Borscht

Russel is a rare borscht treat. The Ukrainians fermented beets in the 16th century to make *Russel.* LaffingBird' mother, although not that old, had an obsession with recreating *Russel,* so LaffingBird says. She always looked for a ceramic crock to make it as her mother, Grandma Horwitz, had done. Now we ask why his mother didn't use a stainless container with a cover?

Ingredients

Makes 1 gal of Russel sufficient for 8 servings 8 lb of beets	Chlorine free water

Method

1. Wash the beets and cut them into large pieces. Cover the beets in an 8 quart container with 2 inches of water.
2. Place the lid askew over the crock, leaving a small opening.
3. Cover the entire top with cheesecloth, followed by a clean cloth.
4. Ferment the beets by placing the container in a 55°F place.
5. Twice a week, remove the white scum at the top and stir the mixture.
6. In 3 weeks, the Russel will either have a pure deep red color, which you will refrigerate for later use, or a splotchy red color, with a putrid smell, which you will not refrigerate for later use.

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724. Straight Russel

More Spoiled Borscht

Russel serves as a base for many borscht dishes, such as *Russel Borscht with Flanken,* but we can serve it plain or made sweet and sour like Straight Russel.

Ingredients

Makes 1 qt of strained Russel Two medium onions	Peppercorns Lemon juice Sugar

Method

1. Take a quart of strained Russel, the onions poked with a fork, and peppercorns, and simmer them until the onions are tender.
2. Add lemon juice and sugar to taste. You add sugar not to make it sweet and sour but to harmonize the taste.

We serve this fermented borscht cold with *Homemade Sour Cream* or warm it with a boiled potato like the Russian peasants we are.

725. Russel Borscht with Flanken

Spoiled Borscht

It is better to use *Russel* when making meat borscht. The alcohol in Russel reduces the risk of botulism.[223]

223 Fermented meat may develop botulism. But no worries, horseradish is the well–known antitoxin for the toxin produced by *clostridium botulinum* bacteria.

Thus, it is irresponsible not to include this recipe just because we could not find “the crock.”

Ingredients

Makes 2 qts of Russel Borscht	Lemon zest
4 C of *Russel*	Lemon Juice
4 C of water	Sugar
2 lb of flanken	Sour salt
2 C of grated fresh beets	Grated Horseradish
2 onions	

Method

1. In a pot, combine the strained *Russel* with the beets and 4 cups, the flanken, marrow bones, onions, and water to cover.
2. Set your *Scumamatic*, automatic scum skimmer for 3 hours and retire to the Internet.
3. When receiving the *Scumamatic’s* notification, remove the meat, cover it, and keep it warm.
4. Season the broth with sugar, lemon juice, and sour salt, but don’t make it as sweet and sour as *Chinese Hot Sour Soup!*

We serve the horseradish as the main dish and the soup and meat on the side!

726. Pure Schav Borscht

Green Soup

It is hard to make authentic *Shav Borscht* when there’s no shav to be had.

Ingredients

Makes 1 gal of Schav Borscht	Lemon zest
1 gal of dechlorinated water	Scallions
4 lb of sorrel	Radishes
¼ C of *Homemade Sour Cream*	

Method

1. Wash, drain, and mince the sorrel.
2. Boil it in the dechlorinated water for 10 minutes.
3. Cool and store it in quart jars in the refrigerator.

When serving this cold borscht, we top it with chopped scallions, sliced radishes, *Homemade Sour Cream,* and a sliver of lemon zest.

727. Spinach Borscht

Moch Shav Borscht

Why do we make this soup with spinach? Because there is no shav to be had!

Ingredients

Makes 1 gal of Spinach Borscht	Lemon juice
4 lb of spinach	Sour salt
1 gal of dechlorinated water	*Homemade Sour Cream*
1 Yukon Gold potato	Chopped scallions
2 eggs	Sliced radishes

Method

1. Boil the potato in the dechlorinated water until soft.

It is hard to read a book that is always wrong.

2. Remove, mash, and return it to the pot.
3. Add the spinach and simmer for 12 minutes. Set aside a ladleful of soup.
4. Whisk the eggs until uniform. Add the lemon juice and whisk until smooth.
5. While whisking the lemon–egg mixture, drizzle in the reserved soup, one tablespoon at a time.
6. Pour the tempered mixture back into the soup pot in a thin stream, whisking gently as you go.
7. Add the sour salt. Continue adding sour salt in small amounts until the soup tastes as sour as sorrel, which you have never known.
8. Add the scallions and radishes.
9. Refrigerate.

We serve *Spinach Borscht* with *Homemade Sour Cream.*

Chicken Soup

Now, the *KookBook* is serious; it describes *Chicken Soup!*

728. Chicken Soup Ida

Chicken Soup

We judge Jewish grandmothers by their chicken Soup. *Chicken Soup Ida,* Grandma Horwitz's recipe is like LaffingBird's mom's, except Grandma bought the chickens at the kosher poultry store. We watched a killing where the butcher cut the chicken's throat and removed its feathers while it was still squawking. This cruelty guaranteed the chicken was kosher, but Edwierdo relates it was a moment of horror.[224]

224 Why did Grandma take me there? A modern mom would shield her kids from such realities.

Ingredients

Makes 7 qts[225]	1 yellow onion
1 Chicken stewing hen	1 large parsley root
2 chicken feet	2 parsnip
The gizzard	1 Carrot
The neck	The unborn chicken eggs
The heart	White pepper
8 qts of water	

Procurement

Meat markets do not fool us when they offer kosher live killed chickens in plastic bags. This hearsay is insufficient because we did not witness the chickens screeching when slaughtered.

On our way to Chinatown, we buy a chicken killing cone before stopping at our local poultry supply store. When we arrive at Chinatown, we buy a stewing chicken. We take the chicken home in a paper bag punched with breathing holes. Now we are ready to make authentic Chicken Soup Ida.

Killing

Position the chicken in the killing cone upside down with its head and neck protruding out the small end.

With your sharp chickmane knife, sever the head and allow the blood to drain. If you forgot to have a bowl under the cone, get your mop and mop up the blood. Rinse many times with cold water. Cold water is essential.

Preparation

Submerge the chicken in 150°F water for 5 minutes.

Pull the large feathers from the chicken's body, working from the tail towards the head, and then pluck the remaining small feathers.[226]

225 7 qts of soup served with is enough for a Seder for 28.

226 Applying oil on your hands can be helpful to ease the plucking process and prevent feathers from sticking.

It would help if you freed yourself of guilt; rinse the chicken to wash away any remaining feathers or loose debris, especially the blood.

Separate the neck and feet from the chicken and eviscerate the chicken, saving the liver, heart, gizzard, and unborn eggs.

Kooking

Dry the liver and air fry it at 450°F for 12 minutes; remove and sprinkle it with kosher salt.

Remove the chicken's nails and flatten the chicken using the precision technique described in Rosie's Chicken.

Put the chicken, feet, neck, heart, and gizzard in the soup pot and add enough water to cover the chicken.

Simmer the soup for an hour with the pot askew covered.

Skim the scum thrice

Add the vegetables except the carrot, and simmer for 1/2 of an hour.

Add the carrot and simmer for 1/2 hour.

Remove the meat and vegetables, strain the soup into tall jars, and put them into the refrigerator.

When ready to use, close the kitchen doors and scrape the congealed fat from the top of the soup, leaving what you like, but not all.

Simmer the soup with the unborn chicken eggs for 4 minutes.

Season the soup with ground white pepper.

Serving

We serve the soup with slices of the reserved, firm carrot. For our reward, we gorge on the chicken liver sprinkled with kosher salt.

There we have it: G*reat Greasy Chicken Soup Ida.*

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729. Chicken Soup Emma

Chicken Soup

We judge Jewish mothers by their Chicken Soup. LaffingBird's mother, Emma, omitted the chicken feet in her later years. But she still made great soup. Her soup was crystal clear without using cheesecloth or egg whites.[227]

Emma used white pepper, which did not discolor the soup, and a smidgen of sugar instead of MSG to harmonize the soup's ingredients.

Her best soup occurred around Passover. That pristine soup shimmered with scintillating beauty under ugly, bright dining room lights. We could never make such a soup!

Ingredients

Makes 7 qts[228]	1 yellow onion
1 Chicken stewing hen	1 parsley root
The gizzard	2 parsnips
The neck	1 Carrot
The heart	White pepper
8 qts water	A pinch of sugar

Method

1. Flatten the chicken and cover it with the water.
2. Bring to a boil for 30 seconds, reduce the heat, and simmer for 1 hour with the pot partially covered.
3. Return and skim the scum thrice.
4. Add the onion, parsnips, parsley root, and simmer for another hour.
5. Add the carrot and simmer for another 30 minutes.
6. Strain the soup through a colander; throw away everything but

227 The egg-white technique destroys essential soup flavors.

228 7 qts of soup served with *Knaidlach* is enough for a 14 two cup serving. Perfect for a family party.

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the whole carrot.

7. Pour the soup through a fine strainer into tall jars with the carrot included, and cool.
8. Transfer the jars to the refrigerator.
9. When you need soup, scrape the congealed fat from the top, leaving as much as you like for *Chicken Soup Emmia.*
10. Reheat the soup with the carrot.
11. Season the soup with ground white pepper and a pinch of sugar.

730. Chicken Soup Hen Edwierdoa

Chicken Soup

Hen Edwierdoa is practical. *Her Chicken Soup* depends on modern food distribution. This recipe uses chicken feet, albeit frozen, miniature eggs to replace the unborn ones and a smidgen of MSG.

Ingredients

Makes 7 qts[229]	1 yellow onion
1 Chicken stewing hen	1 parsley roots
6 frozen chicken feet, denailed	2 parsnips
The gizzard	1 Carrot
The neck	White pepper
The heart	A smidgen of MSG
8 qts of salt free packaged chicken stock	

Method

1. Flatten the chicken, place it and the chicken feet in a soup pot, and cover it with the chicken stock.
2. Boil for 30 seconds. Cover the pot with the lid askew, reduce the heat, and simmer for 1 hour.

229 7 qts of soup served with *Knaidlach* is enough for 14 large 2 cup servings.

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3. Return thrice to skim.
4. Add the onion, parsnips, parsley root, and simmer for another hour before adding a sliver of lemon zest.
5. Add the carrot and simmer for another ½ hour.
6. Strain the soup through 2 layers of cheesecloth into tall jars to cool, but save the underkooked carrots.
7. When ready to use, scrape the congealed fat from the top of the soup, leaving what you like, as long as it remains a delectable, greasy soup.
8. Have Kori send his bantam chicken eggs to your kitchen by Fed Ex Overnight.
9. Simmer the eggs for 11 minutes, cool with tap water, peel and remove the yolks, and add them to the simmering soup for 270 seconds.
10. Season the soup with ground white pepper and MSG

731. Chicken Tortilla Soup

Chicken Tortilla Soup

This soup competes with ***COSTCO'S*** Chicken Tor till a Soup. Hen LaffingBird has ***COSTCO'S*** soup for lunch every day unless interrupted by a new vacuum delivery.

Ingredients

Ad lib recipe	**Gremolata**
Shredded chicken breast	Chopped cilantro
Chicken Broth	Lime wedges
Olive oil	Red pepper flakes
Small diced carrots	Tortilla chips
Bay leaves	
Cumin	
Chili Powder	
Cayenne	
Lime Juice	
Micro corn kernels	
Canned Fire Roasted Tomatoes	

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Method

1. Sauté the carrot, cumin, and chili powder In olive oil for a minute.
2. Meanwhile, simmer the Chicken Soup with a few bay leaves.
3. Add the chili mix, corn, roasted tomatoes, and chicken breast to the soup pot.
4. Taste and add lime juice and cayenne to taste.

We serve the soup with the *Gremolata.*

732. Chicken Noodle Soup

Chicken Soup

Ingredients

Makes 1 quart	*Egg Noodles*
1 qt of *Chicken Soup*	*Schmaltz*
Leftover *Roasted Lemon Chicken*	

Method

1. Boil Noodles al dente, drain, add a smidgen of *Schmaltz,* and cover with a tea towel.
2. Simmer the soup, and add strips of the chicken and the *Noodles.*

Kookbook Confidential

Gazpacho

733. The Lost Recipe

Gazpacho

LaffingBird discovered *Gazpacho* at a dinner at Renzo Holbean, Giorgianna's longtime friend. It was delicious, But we must find Renzo Holbean, wherever he is, to track down the lost recipe; otherwise, we will use the following formula, What a pity!

Ingredients

Gazpacho for 4 with 1 refill	1/2 of a small flat red onion
Makes 1/2 gallon	2 Tbsp of olive oil
4 lb tomatoes	1 Tbsp of Spanish sherry wine vinegar
4 Persian cucumbers	A 4 in. slice of *White Bread with Poolish*
1/2 of a chopped bell pepper	
1 Tbsp of chopped jalapeño	

Method

1. Gazpacho's success depends on the tomatoes' quality, so budget 1 month of search time before abandoning this recipe.
2. First, make the tomato base: cut **GLORIA FARM** tomatoes into quarters. Scoop out the tomato insides and push them through a mesh to get the gelatinous tomato insides, leaving the seeds.
3. Combine the tomato insides with the tomato quarters.
4. Cut the bread into ½ inch cubes and soak them in the tomato mixture for 5 minutes; peel the cucumbers, cut them lengthwise, and scoop out the seeds with a teaspoon.
5. Add the chunks of seeded bell peppers, jalapeño pepper, and flat red onion to the tomato bread mixture.
6. Use a food processor to pulverize the Gazpacho, but leave it chunky.
7. Make the Gazpacho sour with red wine vinegar.

8. Refrigerate.
9. Add salt to taste.

Ginestrata

734. Ginestrata

Antique Chicken Cinnamon Soup

Ginestrata (Bugialli G., The Fine Art of Italian Kooking, 1980, p. 112) is a 16th-century soup with an antique flavor. The flavor gained by combining Marsala, cinnamon, and nutmeg contributed to a humorous event: LaffingBird held a party in the cramped servants' quarters in the old Gloria Farmhouse Mansion. The eating nook accommodated 6, but he crammed 12 guests into it. Ginestrata was the perfect dish for this party, so he spent most of his kooking time preparing it. But it was worth it because the party was memorable.

The Soup Story

After the guests sat down, Edwierdo ladled Ginestrata into a heated bowl and handed it to the first person at the table. He looked at it and passed it to the first unserved guest. This sequence repeated until the guests had the soup in front of them. Then, they all stared at their soup.

Then, synchronized by a hidden Maestro, they started slurping the soup, and within ten seconds, no kidding, Edwierdo doesn't remember who asked if they had to finish the soup. But, he said, "Pass it to the end of the table." That end was the opposite of Edwierdo's, where Giorgianna's friend Renzo Holbean sat. Then, no kidding, all the guests, synchronized by the Maestro, passed their soup to the end of the table within ten seconds. LaffingBird remembers Renzo slurping all of it up..

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Ingredients

12 servings of soup for Renzo Holbean	1/2 C of Marsala
6 egg yolks	3 qts of *Chicken Broth*
4 tsp of Vietnamese cinnamon	1 Cube of butter
	Grated nutmeg

Method

1. With your right hand, mix the egg yolks, cinnamon, and Marsala, followed by the defatted *Chicken Broth*.
2. Using both hands, strain and stir in the butter.
3. While stirring with your left hand, use your right hand to warm 12 soup bowls. When the soup reaches 165°F, measured by an instant thermometer clenched in your teeth, ladle it into the hot soup bowls.
4. Sprinkle each bowl with ½ teaspoon sugar and a ½ finger–pinch of grated nutmeg.

Unless Renzo is present, we will set up a side table to collect the full soup bowls.

Minestrone

735. Minestrone Artusi

Vegetable Soup

Of particular interest for Artusi fan's is Artusi's ordeal, which occurred during the summer in Livorno in 1891, when he contracted cholera, so someone said.

Artusi's Ordeal

Artusi went to a restaurant to have dinner. After eating the minestrone, he rented a room belonging to a man called Domenici. As Artusi later recounted, he spent the night suffering from horrible

stomach pains, which he blamed on the minestrone. The next day, returning to Florence, he heard that cholera had struck Livorno and that he had been a victim. It was then that Artusi realized it was not the minestrone that made him ill , but the early symptoms of the disease. The event inspired Artusi to write this excellent minestrone recipe, for what, we don't know why.

Almost from (Artusi, Pellegrino. Science in the Kitchen and the Art of Eating Well.)

Ingredients

Makes 5 portions

6 C of *Meat Broth*

3/4 C of beans

1/4 of a chopped Savoy cabbage

1 bunch chopped, fresh spinach

2 stems of chard sliced into thin ribbons

1.5 oz (40 g) of fatty prosciutto, chopped fine

1 Clove of chopped garlic

1 sprig of chopped parsley

2 carrots cut into short, thin slices

1 Celery stock cut into short, thin slices

1 potato cut into short, thin slices

1 zucchini cut into short, thin slices

1 small onion cut into short, thin slices

2 tbs tomato paste

1/2 C of rice

Parmesan cheese

Salt

Instructions

1. Start by making the usual *Meat Broth* and kooking it with 1 handful shelled fresh beans. If the beans are dry, then simmer them in water until soft.
2. Soak the Savoy cabbage and spinach in cold water, dry them, and then put them on the fire in a dry saucepan.
3. Drain the contents well, pressing them with a wooden spoon to remove excess water.
4. Sauté fatty prosciutto, a clove of garlic, and a sprig of parsley; add it to the saucepan, along with celery and carrots, potato, zucchini, and the onion.
5. Add the beans, and if you wish, the tomato paste.
6. Season with salt and kook it in the *Broth.*

It is hard to read a book that is always wrong.

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7. Add enough rice to absorb most of the liquid. Before removing from the fire, throw in 3 pinches of Parmesan cheese.

736. Hodgepodge Minestrone

Vegetable Soup

Hodgepodge Minestrone is an American version of Minestrone.

Ingredients

Makes a gal of soup	**The Soup Vegetables**
A can **PROGRESSO** Cannellini	2 minced carrots
Meat Broth	1 minced parsnip
Pesto	3 ribs minced celery
	2 boiling potatos, cut into 1–in cubes
	Ripe tomatoes
	1 chopped yellow onion

Method

1. Boil a gallon of Meat Broth.
2. Meanwhile, sauté the soup vegetables in olive oil until the onion is transparent.
3. Dump the sauté into the broth, add the beans with the juice, and simmer until the carrots are tender but firm.
4. Add the pasta and kook it 1 minute short of the package's recommendation.
5. Pour the soup into hot individual soup bowls and float the Pesto on the soup's surface.

Passati

Passati is a vegetable soup we pass through a food mill making a creamy soup without cream.

737. Swiss Chard Passati

Spinach Soup

Swiss chard makes the best passati. But to be the best, green stalks must be available in the garden. Watch out. Chard from the same seedlings with red stalks makes mediocre passati.

Ingredients

Makes a gal of Passati or 8 servings 3 C of *Chicken Broth* 20 C of loosely packed Swiss Chard	Olive oil 1 scrapped carrot Stravecchio

Method

1. Remove the tough stem from the Swiss chard.
2. Heat a couple of tablespoons of olive oil in a stockpot and load the pot with Swiss chard, with only the water clinging.
3. Simmer the *Chicken Broth* and the carrot. But you will learn by experience the amount of stock necessary to make a creamy passati.
4. After 5 minutes, add the scraped carrot.
5. Simmer for 15 minutes and remove the carrot.
6. Pass the soup through a food mill.
7. The passati should have a silky, creamy consistency without cream. If the passati is too thick, add chicken stock, a tablespoon at a time; if it is too thin, throw it out and cancel your dinner with shame.

When ready to serve, we cut the reserved carrots into cubes and add them to the passati. Then, we reheat the passati, add a heaping tablespoon of grated Parmesan cheese to each bowl, and pour in the passati.

One note of caution, however: although passati is perfect for an

elegant dinner, we take extraordinary care during its delivery to not ruin that elegant ambiance by spilling the dark green soup on the white tablecloth.

Make it a Granité

Some guests might view the creaminess of the passati as a disgorgement. In this case, use a food processor. Pulse the soup on low to mix, then pulse at high to make a spinach granité.

Spinach Passati

Substitute triple washed spinach for the chard in step **1.**

738. Spinach Passati à la Borscht

Sweet and Sour Spinach Soup

Spinach Passati à la Borscht has *Beet Borscht* in mind. It is a soup with a viscosity between a thick pea soup and a *Chinese Hot Sour Soup.*

Ingredients

Makes 2 qts of Spinach Passati or 4 servings 20 C of loosely packed Swiss chard	Lemon juice Sour salt Sugar Crème Fraiche

Method

1. Cover many bunches of spinach in a stockpot with a couple of inches of water. Add 1 peeled carrot and simmer until the spinach is tender.
2. Remove the spinach, squeeze it dry, letting the juice fall back into the pot. Reserve the carrot.
3. Pass the spinach through both blades of a foodmill and return it to the pot.

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4. Season the soup with lemon juice, sour salt, and sugar. But not enough to make it sweet and sour.

We serve this passati warm with 1 slice of the reserved carrot in each bowl of soup along with a dollop of Crème Fraiche, just like borscht.

739. Tutti di Gloria

Smooth Vegetable Soup

Tutti di Gloria is a passati. It uses vegetables from the GLORIA FARMS harvest for ingredients and other items that are not the farm's specialty.

Ingredients

Yield depends on the harvested vegetables	Potatoes
Cabbage	Celery ribs
Onions	Zucchini
Unscraped carrots	Swiss chard
Artisan Croutons	Olive oil
Parmesan cheese	*Chicken Broth*
	Fresh or canned tomatoes

Method

1. Use homemade *Chicken Broth* for the base, but remove the soup from the refrigerator and skim off the congealed fat.
2. Soak the vegetables in water for 10 minutes. If you leave out even one, the soup will be putrid, so don't skimp.
3. Potatoes must be low-starch, like the small red ones; otherwise, the soup will be muddy and look amateurish.
4. Remove the tough stems from the Swiss chard.
5. Heat olive oil in a soup pot.
6. Drain the vegetables with the clinging water, add them to the pot, cover, boil, and simmer for 15 minutes.

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7. Pass the vegetable through the large grate of a food mill, followed by a smaller grate. Do not use a blender; the looks of the soup will trump creaminess.
8. Return the vegetables to the pot and add hot *Chicken Broth,* enough that the texture will be creamy.
9. Skin, seed, chop the tomatoes, add them to the soup, and simmer the concoction uncovered for 30 minutes before serving.

Pasta Soup

740. Pheasant Soup With Wildflowers

Pheasant Soup with Pasta

P*heasant Soup With Wildflowers* pretends to be pheasant soup. The soup is glamorous because it shows green leaves in the pasta squares, making a novel presentation.

Ingredients

Makes a gal of soup	Parsnips
Chicken Broth	A touch of bell pepper
Egg Noodles	Parsley Root
Veal	MSG or sugar
Celery	White pepper
Onions	
Carrots	

Method

1. Fortify the *Chicken Broth* by adding vegetables and veal; and simmer for 1 hour.
2. Strain the *Broth* twice, through cheesecloth.
3. Adjust the taste with MSG or sugar, salt, and white pepper.
4. Make a long, 6–inch wide *Egg Noodle* thin using the second–to–last roller setting.

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5. Spread the leaves of flat Italian parsley onto this noodle, then fold it over and re–roll. Let this long noodle sandwich dry.
6. Cut it into 2–inch–wide square sections, each displaying, heretofore, henceforth, and not withstanding, a pressed maple leaf, although green.

We serve 3 noodles in each heated bowl, not more nor less.

Pozole

741. Edwierdo's Pozole

Pozole

Edwierdo LaffingBird discovered Pozole at a Parents' Party. It could've been for KiraBira, Antonio Mannini when a budding chef or Madam Jessicah Ké was there, but he can't remember who. A Mexican Grandmother made the Pozole at the party which was outstanding. Edwierdo stated that finding a Mexican grandmother is imperative.

Ingredients

Makes ½ gal	6 chopped California Chili
2 lb pig spine meat	6 chopped Guyillio Chilis
2 Tbsp lard	One 15 ounce can of drained white hominy
1 Chopped onion	*1 quart Chicken Broth*
1 tsp cumin	Cilantro and lime wedges
1 tsp oregano	

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How to Make the Mexican Brew

In a pot so wide with sides so steep,
I woke my lard from slumber deep.
Atop the flame, it gave a cheer—
Then came the onion, bold and clear.

For five whole minutes, there it danced,
It sizzled, wept, and softly pranced.
I stirred with care, no need to rush,
The kitchen filled with fragrant hush.

I tossed in cumin, oh so sly,
And oregano, winking by.
They mingled there for just one minute,
A spicy spell with magic in it.

Then chilies, hot with fiery pride,
Hominy rolled in like a tide.
And spine meat, hearty, took its stance—
For two more minutes, all did dance.

Then in came broth—a golden stream,
It hissed and hissed like steam in dream.
We brought it low, the bubbling bright,
To simmer gently—one whole hour's flight.

We wait 10 minutes and serve *Pozole* with sides of cilantro and lime wedges.

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Turkey Soup

742. Turkey Carcass Soup

Turkey Barley Soup

Turkey Carcass Soup is our signature soup. The uneaten meat and the carcass make an extraordinarily delicious and economical dish, with innumerable portions, sometimes nearly a thousand.

We went to a Thanksgiving party at a friend's home. The friend's friend threw out a quarter–eaten 30–pound tom during cleanup. Edweirdo was incredulous. He could not tolerate the waste, so he grabbed the carcass. Unfortunately, bloody turkey parts and juice dripped inside of his car onto Hen LaffingBird, causing such pandemonium that he crashed, incurring $10,000 in repairs.

The Variation below, *Turkey Bean and Barley Carcass Soup,* is our favorite. It is heavier than this soup without the beans, but we serve it as a precursor to a light entré, a very light entré.

Ingredients

Makes 2 gals of soup or innumerable servings	4 ribs of celery
1 turkey carcass with meat	1/2 C of pearl barley
4 carrots	1 oz of black dried *Polish mushrooms*
3 parsnips	4 shakes of MSG
2 onions	Fresh ground white pepper
2 large parsley roots	

Method

1. Crush the kooked turkey carcass, keeping the bones and meat you want, and put it in a soup pot.
2. Cover the contents with 2 inches of water above the meat.
3. Simmer for 1 hour, skimming the scum.

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4. Scrape the carrots and add half of them, along with the parsnips, onions, parsley root, celery, and black peppercorns.
5. Simmer another 2 hours, continuing to skim.
6. Strain the soup and return it to a cleaned pot.
7. Add the barley and the Polish Mushrooms.[230]
8. Simmer for 30 minutes, then add the remaining carrots.
9. Restart the simmer until the barley is tender.
10. When serving, season the soup with either a double pinch of MSG or 1/4 teaspoon of sugar.
11. Add ground white pepper to taste.

Turkey Bean and Barley Carcass Soup

In step **7,** add 1/2 C of baby limas, and in step **8**, season with black instead of white pepper.

Vichyssoise

743. Vichyssoise à la Meyerbeer

Cold Potato Soup

Vichyssoise à la Meyerbeer is better than classic French versions. It is better because it's simpler and has an unmistakable clear taste of something. This recipe uses the famous "Rule of Four" with indisputable success.

Ingredients

Makes 4 semi-pints or service for 4 couples	4 C of *Chicken Broth*
4 thin slices of Yukon Gold Potatoes	4 C of heavy cream
4 Leaks	4 tsp of chopped chives
4 Tbsp butter	4 shakes of white pepper

230 Buy the mushrooms in New York or the dark Polish ones from Fairfax in Los Angeles. If you live in Illinois, we do not know what to tell you.

Method

1. Fry the white part of the leeks in 4 tablespoons of butter in butter for 4 minutes.
2. Add the potatoes and *Chicken Broth* and simmer for 44 minutes.
3. Blend the soup with an immersion blender.
4. The proportion of potatoes to *Broth* must produce the vichyssoise texture.
5. Chill the soup for 4 hours.
6. Add the cream and season with white pepper.

We serve Vichyssoise in a bowl topped with the chives and placed on top of another bowl filled with 4 1/4 cups of shaved ice.

Vegetable Soups

Cabbage

744. Cabbage Raisin Soup

Cabbage Soup

Cabbage Raisin Soup is a light, meatless vegetable soup that is an appetizing first course.

Ingredients

Makes 1 gal of cabbage soup	Fat
1 small green cabbage	1/2 C of sultanas
One 28 ounce can of imported San Marzano tomatoes	1 tsp of sour salt
1 onion	1 C of sugar
Juice of 2 lemons	Black pepper
Zest of 1/2 of a lemon	

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Method

1. Pour boiling water over the cabbage.

   Sauté the cabbage, lemon zest, and 1 minced onion in fat, for 20 minutes. For the fat, choose *Schmaltz* for the Jewish taste, butter for the American taste, or olive oil for the Mediterranean taste. Or choose butter and olive oil for the Neapolitan taste.
2. Add the tomatoes and water to bring the volume up to about 1 gallon.
3. Use lemon juice, sour salt, and sugar to make the soup with a subtle sweet and sour taste.
4. Add 1/2 cup of raisins and simmer for another 30 minutes.
5. Adjust the sweet and sour taste after the mélange cools.
6. Add ground black pepper if you like.

Carrot

745. Carrot Soup According to Kori

Carrot Soup

The following is Kori's recipe for carrot soup. We present the recipe herein without modification except for a monumental change in step **9,** where we changed "blender" to "a blender."

Ingredients

Makes 1 qt of soup	2 garlic cloves
1 Tbsp olive oil	¼ tsp of thyme
12 oz carrots	3 C of *Vegetable Broth*
1/2 of a chopped onion	

Method

1. Preheat oven to 375°F.
2. Cut the carrots into ½–inch rounds.
3. Heat oil in an ovenproof skillet over medium–high heat.

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4. Sauté onions and carrots until they are tender.
5. Transfer skillet to oven.
6. Bake the vegetables until the onions are brown, approximately 45 minutes, stirring every 15 minutes.
7. Remove the skillet from the oven and add garlic, thyme, and *Vegetable Broth.*
8. Cover and simmer for 30 minutes or until carrots are very tender.
9. Transfer the carrots to **a blender** and purée them until smooth. Add *Broth* as needed.
10. Salt and pepper to taste, and garnish with green onion.

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746. Carrot Celery Soup

Carrot Soup

Carrot Celery Soup takes 2 hours to prepare. But the big features are that we work at it for only 15 minutes. And it makes a big dent in the big bag of celery and carrots from ***COSTCO.***

Ingredients

Makes 1 gal of soup	2 lb of carrots
3 qts of water	A couple of green peppers
1 qt of *Chicken Broth*	10 outer ribs of celery
Olive oil	2 shakes of MSG
2 strips of bacon	Thyme

Method

1. Pour olive oil into the bottom of a big heavy pot and turn the heat to medium–high.
2. Add minced bacon. As you cut the vegetables into 1–inch pieces, throw them into the pot and stir.
3. Reduce the heat to a simmer and continue preparing the rest of the meal, returning to stir.

4. Turn off the heat after 45 minutes of frenzy, or when the vegetables have light brown edges.
5. After 15 minutes, cream the soup by running an immersion blender on high for 10 seconds. Then turbo for 30 seconds.
6. Pour the purée into another pot, add Chicken Broth to thin, the thyme, and a few shakes of MSG.
7. Turn the heat to low and simmer for 15 minutes.
8. The consistency of the soup should be that of heavy cream. Add more Broth if necessary, or serve small portions and call it Carrot Granité. But if it is too thin, do not dilute it and take your lumps.[231]

231 Not carrot lumps. Those you would blend into the soup. These are the other kind.

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747. Small Portion Carrot Soup

Carrot Soup

Elevated Carrots

Small Portion Carrot Soup is rich. The recipe accomplishes that with cream and the use of a bouillon concentrate. However, we set the table with Emesis bags, just in case.

Ingredients

Makes 8 portions	1 minced green bell pepper
Two qts of *Carrot Soup*	1 jalapeño pepper
2 Tbsp of **BETTER THAN BOUILLON** Roasted Chicken Base	Whipping cream

It is hard to read a book that is always wrong.

Method

1. Simmer the *Carrot Soup,* fortify it with the bouillon, and add the peppers.
2. In a separate pan, heat 2 tablespoons of cream per cup of soup to 180°F.

At serving time, we spoon the soup into heated individual bowls and float the cream onto each one.

Cauliflower

748. Paul Bertolli's Cauliflower Soup

Cauliflower Soup

"Bertolli says his cauliflower soup requires very fresh cauliflower. By making soup, we cannot save cauliflower with black spots, dark brown blemishes, mold, and a furry texture.

Ingredients

1 Pot of Soup	1 Tbsp of olive oil
1 head of cauliflower	1 white onion sliced thin
Black pepper	1/2 C of water

Method

1. Simmer the onion in olive oil for 15 minutes or until the onions are translucent but not brown.
2. Put the cauliflower florets in a pot with the water, cover the pot, and simmer the soup until the cauliflower is tender. Start your examination after 10 minutes.
3. When tender, add 4 cups of hot water and simmer uncovered for 20 minutes.
4. One half hour before serving, cream the soup using an immersion blender.

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5. When ready to serve, thin the soup with hot water; reheat it, pour it into hot serving bowls, float fragrant olive oil on the soup, and sprinkle with black pepper.

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It is hard to read a book that is always wrong.

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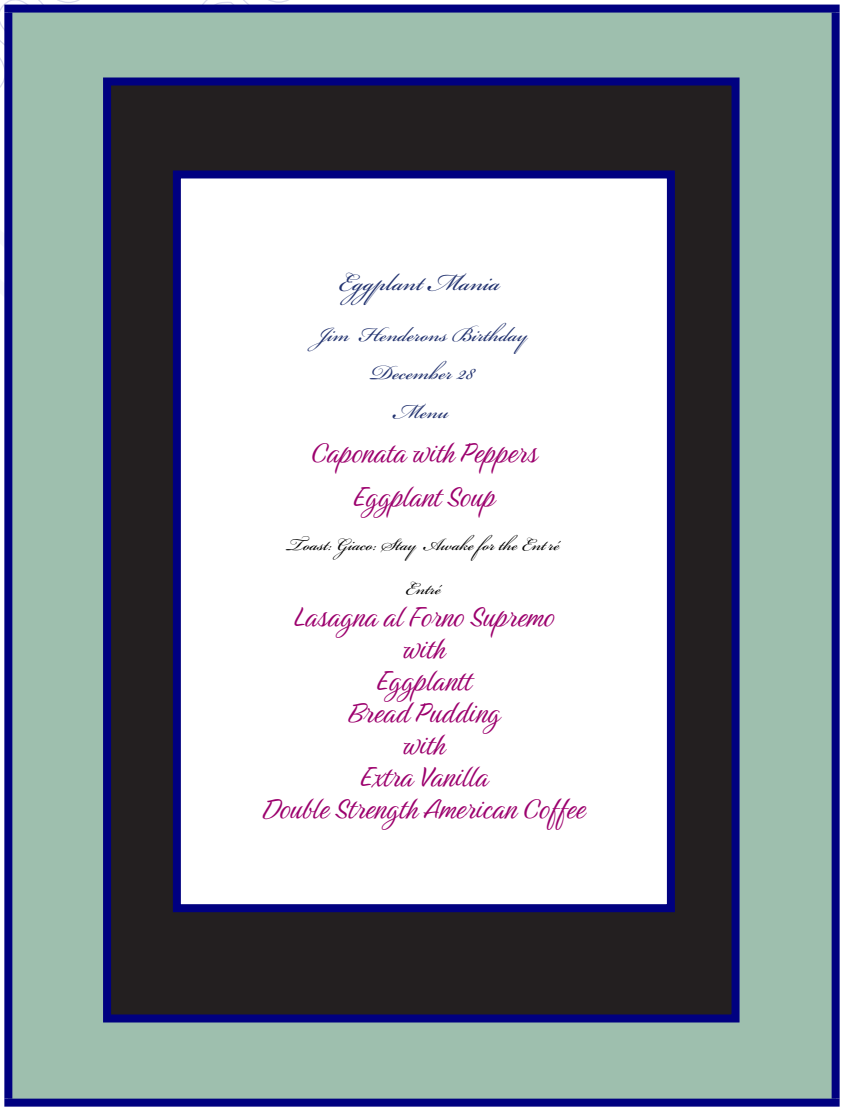
Eggplant

749. Eggplant Soup

Never Heard of It

Giaco (Jim) Enrico's Birthday



Giaco Enrico loves eggplant. So, the following *Eggplant Soup* for his multi-course eggplant birthday party will be his surprise, and we will keep him awake with coffee served before 6.

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Ingredients

1 Huge bowl of soup for Giaco (Jim) Enrico	1 sliced Roma tomato
1 American Beauty eggplant	A handful of Polish mushrooms
3 C of *Chicken Broth*	Olive oil

Method

1. Cut the eggplant into 1 inch cubes.
2. Fry them with sliced tomato and rehydrated Polish mushrooms for a few minutes.
3. Add the *Chicken Broth* and simmer for 1/2 of an hour.

Kale

750. Kale in Broth

Green Vegetable soup

Gloria Farms had a bountiful kale harvest. From this, we made K*ale in Broth* as suggested by Bugialli (Bugialli G., Classic Techniques of ITALIAN KookING, p. 362). The kale and prosciutto in this recipe are synergistic.

Ingredients

Makes 6 portions	Olive oil
1/2 lb of Kale	Butter
1 qt of *Chicken Broth*	Black pepper
1 oz minced prosciutto	Salt
1 Chopped onion	

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Method

1. Separate the tough stems from the kale leaves, cut the leaves crosswise in strips, and soak them in ice water for 30 minutes hour.
2. Sauté the onion and prosciutto in olive oil and butter until the onion is translucent.
3. Add the kale, cover it with hot broth, and simmer until it is tender, about 10 minutes.
4. When the mixture cools, pass the kale through a food mill. Although it is not as good as a mortar and pestle, it's easier.
5. Salt and pepper to taste; combine the kale and broth, simmer for 15 minutes, and serve.

We serve this soup in small soup bowls.

Lentil

751. Lentil Soup

Lentil Soup

Lentil Soup is nutritious and has protein to balance its carbohydrate content.

Ingredients

Makes 2 qts of soup or 8 servings	A handful of fresh parsley
8 oz of lentils	1/2 tsp of dried hot pepper flakes
1/2 tsp of sage leaves	Olive oil
1 garlic clove with its husk	Tomato paste
1 minced onion	Macaroni

Method

1. Rinse the lentils, picking out the discolored ones.

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2. Fill a pot with 2 quarts of boiling water, the lentils, sage leaves, and the garlic clove.
3. Boil for 1 minute, then simmer until the lentils are tender.
4. Sauté minced onion, parsley, and dried hot red pepper in olive oil and add to the soup.
5. Also, open one of those little cans of tomato paste, thin it out with soup, and mix enough into it for the perfect taste, at least for you.

Simmer the soup and add kooked macaroni al dente when ready to serve.

752. Lentil Flanken Soup

Lentil Soup

If you like lentils and flanken, this is the soup for you.

Ingredients

Makes 1 gal of soup for 16 servings	3 qts of water
3 lb of flanken	2 diced ribs of celery
3 lb of beef soup bones	1 sliced scraped carrot
16 oz of lentils	Flour
2 C of strained tomatoes	*Schmaltz*

Method

1. Soak a bag[232] of lentils overnight and drain.
2. Brown the flanken, soup bones, celery, and onions in *Schmaltz*
3. When ready to kook, put the tomatoes in a stainless steel saucepan after removing the seeds.

232 Soak the contents of the bag.

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4. Make the soup with 3 quarts of water, the pre-soaked lentils, the browned meat, and pan juices.
5. Pulverize the tomatoes using an immersion blender and add the tomatoes to the soup.
6. Simmer the soup for 1 1/2 hours, skimming the scum.
7. Add the carrot and simmer for 1/2 hour.
8. Make the soup thicker by sautéing flour and an equal volume of *Schmaltz* for 2 minutes and stirring it into the soup.

Variation

We break up the flanken and serve the soup in a bowl and the flanken on a separate plate.

753. Easy to Remember Lentil Flanken Soup

Soup Meat Soup

Ingredients

Makes 3 qts of a dinner soup or 12 servings if you can get a quorum	1 Tbsp of flour
3 lb of flanken	2 bay leaves
Schmaltz	White vinegar
One 16 ounce bag of lentils	Salt
1 Chopped onion	Pepper
4 qts of *Chicken Broth*	Horseradish
3 carrots	Butter
1 parsnip	*Naan Bread*

Method

1. Soak a bag of lentils overnight using whatever hands are convenient
2. Drain the lentils.
3. The flour is to the left of the stove, and the vegetables are on the right. With your left hand, brown the flanken in *Schmaltz.*

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4. Sprinkle flour on the flanken and sauté the meat for a few minutes.
5. Simultaneously, with your right hand in a separate soup pan, obviously on your right, sauté the vegetables with *Schmaltz* until the onions are translucent.
6. Obviously, with both hands for safety, add the meat to the soup pan, *Chicken Broth,* the lentils, and the bay.
7. Simmer the soup covered for 2 hours.
8. Add white vinegar, salt, and pepper to taste.

We serve the soup in a bowl and the meat on a decorated plate with horseradish—better make it well-decorated!

But if we suspect that the apparent soup meat disgusts the guest, we cut up the flanken and return it to the soup, forcing the guests to eat it. Here, we serve the soup with buttered *Naan* bread.

Mushroom Soup

754. Mushroom Soup

Where's the Cream?

Mushroom Soup, when not made with the right mushrooms, will fail. We have a secret formula that includes morels, Italian porcini, and Polish. We will say only this: we never use shitake. The rest is kept in the Kookery's safe.

This recipe does not include cream; it is a delicate variation of mushroom soup where the flavor of the mushrooms dominates.

Kookbook Confidential

Ingredients

Serves 8	1 egg
8 C of *Chicken Broth*	2 egg yolks
1¼ pounds of mixed dried mushrooms	Flatleaf Italian parsley
2 oz of salt pork	4 Tbsp of Parmesan cheese
5 Tbsp of butter	*The Best Croutons by Far*
2 Tbsp of grapeseed oil	

Method

1. Sign out the complete mushroom combination at the Kookery.
2. Rinse the mushrooms and rehydrate the dried ones. Discard any woody parts of the stem and slice the mushrooms.
3. Sauté the salt pork, parsley, butter, and oil. When the mixture looks right, toss in the mushrooms and sauté them for 10 minutes, but quit as soon as the juice oozes out.
4. You didn't quit, so add enough Chicken Broth to make 2 quarts.
5. Now, the hard part is mixing the eggs and Parmesan cheese in a tureen and pouring the Broth into the tureen while whisking. The sauce will form an emulsion and thicken if you remain calm.
6. Ladle into individual hot soup bowls and top each bowl with a Crouton.

755. Faux Cream of Mushroom Soup

Mushroom Soup

In the past, we bought fresh Polish mushrooms from Fairfax in Los Angeles. Now, we buy, ovoli from Bulgaria or white porcini from Oregon online.

It's True: The AMI[233] verifies that when you sauté mushrooms, they disappear because of a spooky quantum effect. Now, henceforth,

233 The AMI (American Mushroom Institute) confirms that frying mushrooms reduces their volume and weight by a factor of one million.

therefore, subsequently, we buy 10 pounds when we need an ounce. We remember the recipe for this soup using the **Rule of 2.**

Ingredients

Makes 2 qts	2 double tablespoons of Parmesan cheese
2 lb of mixed mushrooms	2 small handfuls of minced flat leaf Italian parsley
2 Tbsp of diced pancetta	2 qts hot *Chicken Broth*
2 Tbsp of butter	2 handfuls of *Artisan Croutons*
2 Tbsp of olive oil	
2 eggs	

Method

1. Sauté pancetta, butter, and olive oil until you render the fat.
2. Add the flat leaf Italian parsley and the thinly sliced mushrooms, and sauté until they ooze juice.
3. Make a mixture of an egg, 2 raw egg yolks, and Parmesan cheese and dump it into a hot terrine.
4. Whisk in hot *Broth* until you have a great soup.
5. Stir in the mushroom mixture.

We ladle the soup and top each bowl with one *Artisan Crouton,* sautéed in butter.

756. Meatless Mushroom Barley Soup

Vegetarian Mushroom Barley Soup

Although Meatless Mushroom Barley Soup is meatless, it is still heavy. A tantalizing small amount of this *Soup* can replace meatless pasta in a vegetarian dinner.

Ingredients

Makes 2 qts of Soup or sixteen 1/2 C portions A handful of brown mushrooms A handful of dried mushrooms	21/2 qts of water 1 C of pearl barley 2 Tbsp of olive oil 1 minced onion 1 Carrot

Method

1. Wash and rehydrate a variety of dried mushrooms.
2. Simmer them with the pearl barley, 21/2 quarts of water, and olive oil.
3. After 30 minutes, add the carrot.
4. Meanwhile, brown the minced onion in olive oil until golden brown and caramelized.
5. When the barley is tender, throw the onions into the soup.
6. After this, hoping you did not miss, you may serve the Soup, provided it is not too thin. But if it is too thick, add water.
7. When serving, float a slice of carrot into each bowl of Soup.

Onion Soup

757. Italian Onion Soup

Onion Soup

We simplified Cipollata from *Bugialli (Bugialli G., The Fine Art of Italian Kooking, 1980, p. 114)* to make *Italian Onion Soup that* uses concentrated *Meat Broth* instead of consommé and less spice.[234]

234 We concentrate *Meat Broth* to imitate consomme.

Ingredients

8 Servings	10 C of *Meat Broth*
At least 8 large white onions	8 slices of *White Artisan Bread with Poolish*
1/4 lb of pancetta	1/2 C of Stravecchio
Olive oil	

Method

1. Start boiling 10 cups of degreased Meat Broth in one pot on your left and boil the onions whole in salt water on your right for 5 minutes.

ki

When ready to serve, we place the soup bowls with lids in the oven. After 5 minutes, we lay the toast slice in the bottom of each bowl, pour the onion soup into the bowls, sprinkle Parmesan over the bread slices, and cover.

We set a shared plate for our guests to place the fancy lids, of course.

Split Pea

758. Hambone Split Pea Soup

Split Pea Soup

Hambone Split Pea Soup uses leftover hambone with lots of meat. The soup eliminates the misery of wasting the ham with the results of an excellent soup. Somehow, this magical soup appears after a Thanksgiving or Christmas dinner.[235]

235 We can not make the soup with bones alone!

Ingredients

Makes many qts Leftover hambone with meat 1/2 of a 16 ounce bag of dried split peas 2 Bay leaves	1 Chopped green pepper 2 carrots 1/2 of a yellow-orange hot pepper

Method

1. Soak the split peas covered for 8 hours.
2. Drain the peas and cover.
3. Simmer the hambone with its meat in water to cover for 3 hours while skimming the scum.
4. Add the dried peas and 2 bay leaves and simmer until the peas are soft but not mushy, about an hour.
5. Meanwhile, sauté chopped green pepper, a piece of hot yellow-orange peppers, and carrots, and add them to the brew.
6. Remove the bone with the attached meat and simmer for 15 minutes more.[236] This recipe does not puree the peas. If you want your soup that way, use an immersion blender before adding the auxiliary vegetables or go to Anderson's Pea Soup, 12411 State Highway 33, Santa Nella, CA 95322.

Squash Soup

759. Gloria Farms Squash Soup

Squash Soup

The immense bounty from the ***GLORIA FARMS*** squash harvest made many kinds of squash soups. But the following is the best.

236 Ham is salty, so we don't add salt.

Ingredients

Makes three times the volume of squash of Soup Zucchini squash *Chicken Broth*	Jalapeño pepper Carrot Olive oil *Artisan Croutons*

Method

1. Roast cubed squash without the skin, jalapeño pepper, and carrot in olive oil at 350°F until brown.
2. Cover the squash with an equal volume of stock and simmer for 15 minutes.
3. Blend the soup with an immersion blender and reboil it for 5 minutes to kill the germs that snuck in from your dirty fingernails.
4. When serving, prepare Buttered Parmesan Croutons by making Artisan Croutons with butter and sprinkling them with Parmesan Cheese.
5. Float the croutons on the surface of the individual bowls.

Tomato Soup

760. Fresh Tomato Soup

Tomato Soup

Fresh Tomato Soup requires superb tomatoes; otherwise, we might as well make it with canned tomatoes.

It is hard to read a book that is always wrong.

Ingredients

The number and juiciness of the tomatoes determines the soup's volume	One jalapeño pepper
Fresh Roma tomatoes	Paprika
A selection of mixed male peppers	Fresh Basil
	Sour salt
	Tubular pasta

Method

1. Boil fresh Roma tomatoes for a couple of minutes.
2. Skin and seed the tomatoes and place them in a bowl with peppers, paprika, and fresh basil.
3. Put this mixture through a food mill and boil it for 5 minutes.
4. Thin the soup with water and season it with sour salt to taste.
5. Add tubular pasta kooked al dente.
6. Last, allow bits of jalapeño to swim in the soup.

761. Tomato Soup for Hen LaffingBird

Tomato Soup

Hen LaffingBird thinks this Tomato Soup is better than ***CAMPBELL'S,*** but remains silent on whether it is better than ***COSTCO'S.***

Ingredients

Makes 32 ounces of soup sufficient for 4 servings	1 garlic clove
32 oz of canned tomatoes	Olive oil
1 C of chopped green peppers	Sour salt
	Sugar

It is hard to read a book that is always wrong.

Method

1. Remove the seeds from canned tomatoes, but do not dump the juice.
2. Force the tomatoes through a foodmill; add about 10% water by volume.
3. Sauté the chopped green pepper and garlic in olive oil until the garlic turns light tan, and add it to the tomato mixture.
4. Simmer the soup for 10 minutes.
5. Add sour salt and sugar to taste.[237]

Costco can't sprinkle Serrano chili bits on the soup to make it attractive. Ah!

237 The plastic banneton melted. The plastic fell onto the heating coils and caught fire. You had better turn off the music. The next day, you repeated the steps up to this point. Thanks to your incredible mind, the bread was not on fire when you opened the door, having learned from your mistake. You uncovered the lid and reduced the temperature to 410°F.

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Soup with Stuff

Soup Dinner Menu

Chicken Soup Hen Edwierdo
Kreplach

Mac and Cheese
According to Hen LaffingBird
Macerated Fruit Bowl Hen
LaffingBird

Cappuccino

Soup Dinner Menu

Turkey Broth
with
Matzo Balls Ruhlman

Turkinni

Roasted Beet Salad
with
Finocchio

Pumpkin Pie

Caffé Machiato

Soup Dinner Menu

Meat Broth

Chicken Filled Kreplach

Brisket the New Way

Sour Stuffed Cabbage Rolls

Carrot Supremo Edwierdo

Caffé Machiato

Soup Dinner Menu

Chicken Soup Ida
with
Kasha and Varnishke

Roast Chicken Jewish Style
Rapiniiiii

Lemon Chiffon Cake

Coffee

It is hard to read a book that is always wrong.

Soup Additions

Knaidlach

762. Soft Knaidlach

Matzo Balls

Knaidlach are matzo balls. They can be soft or hard, but the usual ones are soft. This recipe is for Soft knaidlach, which any sane person would agree is best for soup. If we serve *Hard Knaidlach,* invariably, when the insane cuts them in soup, the spoon slips, and wet pieces fly out of the soup bowl, squirting hot soup into their neighbor's eye.

Ingredients

Makes twelve 3 in. matzo balls	1 Tbsp of *Schmaltz*
1 C of matzo meal	1/2 C of ice water
3 eggs	A dash of white pepper

Method

1. Beat the eggs with the *Schmaltz* and blend in the ice water.
2. Blast 3 matzos in the *Ninja* to fine crumbs or cheat, buy matzo meal. Add it to the mixture with a dash of white pepper.
3. Refrigerate the mixture for 1 hour.
4. Your assistants will dip their hands in ice water and make 1 1/2–inch diameter unkooked snowballs they throw at the simmering water.
5. Simmer this round shot for 25 minutes in a covered kettle.
6. Sacrifice one; cut the ball down the middle and examine if its color is even. Otherwise, continue boiling them.
7. Save them, covered, in the pot for the soup.

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763. Super Soft Knaidlach

Fluffy Matzo balls

Super Soft Knaidlach are softer than *Soft Knaidlach, Knaidlach.* Some marvel their lightness; others find them innocuous. We say they have their place.

Ingredients

Makes twelve 3½ in. matzo balls	1 Tbsp of *Schmaltz*
1 C of matzo meal	A liter of Club Soda
3 eggs	Lemon twist

Method

1. Beat the eggs with the *Schmaltz.*
2. Blend in ¼ cups of club soda.
3. Roll 3 matzos to fine crumbs or cheat; buy Matzo Meal, add the matzo to the mixture.
4. Refrigerate it for an hour.
5. While waiting, pour soda into a chilled glass, add a lemon twist, and enjoy.
6. After the hour, dip your hands in ice water, make small knaidlach snowballs, and lower them into simmering water.
7. Simmer them for 25 minutes in a covered kettle. But sacrifice one. Cut the ball down the middle and examine that its color is even; otherwise, continue boiling.
8. Save them covered in the pot for soup.

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764. Matzo Balls Ruhlman

Matzo Balls

This recipe is from (Ruhlman, Book of *Schmaltz,* 2013, p.26), but with less salt. Adding *Gribenes* adds texture to an otherwise boring matzo ball.

Ingredients

4 squares of standard plain matzo	1/4 C of water
4 beaten large eggs	1 tsp of baking powder
1/4 C of melted Schmaltz	1/4 tsp of salt
1/4 C of chopped *Gribenes*	A dash of white pepper
Black pepper	

Method

1. Make fine crumbs out of matzo with a food processor.
2. Beat the eggs with the *Schmaltz*.
3. Combine them with the matzo crumbs, *Gribenes*, and remaining ingredients.
4. Refrigerate the mixture for 1 hour.
5. Form into matzo balls.
6. Simmer them for 30 minutes in a covered kettle.
7. Save them for soup.

765. Matzo Ball Gigantické

Huge Matzo Ball

Matzo Ball Gigantické is a *Kookbook* first! We got a shot put the first time we made a giant matzo ball. Later, we applied substantial leavening to the matzo ball batter and solved the problem. But we got a bowling ball. Now we get *Matzo Ball Gigantické*

Ingredients

Makes 1 large matzo ball, sufficient for one fressor, or 12 guests	2 tsp baking powder
1 dz whipped eggs	1 C ice water
3 C matzo meal	4 shakes of white pepper
4 Tbsp melted *Schmaltz*	3.3-inch stainless steel fine-mesh tea strainer (pair)

3.3 inch Stainless Steel Fine Mesh Tea Strainer

Method

1. Buy two matching tea strainers, of the proper size for this recipe.[238]
2. Separate the whites and yolks.
3. Mix the yolks, matzo meal, melted *Schmaltz,* and ice water.
4. Refrigerate the matzo batter for 4 hours.
5. Meanwhile, boil 2 gallons of salted water, whip egg whites to soft peaks, and fold them, along with the baking powder, into the chilled batter.
6. Load the batter into one of the tea strainers and cover it with the other, forming a perfect enclosed ball. Secure the arrangement with rubber bands, and wrap it tightly with cheesecloth.
7. Immerse this contraption into simmering water for 10 minutes.

238 All–Clad is durable and will outlast your desire to make Matzo Ball Giganticé.

8. Liberate the matzo ball from its prison, and allow it to rise to freedom.
9. Finish by simmering for 30 more minutes.

We serve the big-boy matzo ball floating in a clear glass punch bowl filled with a gallon of clarified chicken soup, and we float flat-leaf parsley on the soup's surface.

When ready to serve, we distribute heated plates to the guests. Then, after we ladle the soup, we transfer the giant to a cutting board and carve it, like a turkey.

766. Hard Knaidlach

Ruined Matzo Balls

Hard knaidlach is a delicious alternative to wimpy soft ones but is catastrophic when eaten in soup. When the guest attempts to cut the matzo ball with the soup spoon, it slips and splashes greasy soup, infuriating the guest's neighbor. Thus, therefore, we provide all guests who prefer "Hard" with the Matzo Ball Shield available from https://*KookBook.com*/products/Shields. The "Shield" prevents this untoward event.

Ingredients

Soft Knaidlach	*Schmaltz*

Coat the Knaidlach with *Schmaltz* and bake in a 475°F oven, turning often until brown.

We present *Hard Knaidlach* in a bowl *Magnifico Uccello Ridendo™.*

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A sign in the basket displays: “Matzo Ball Shield ™ Required.”[239]

767. Italian Matzo Balls

Matzo Balls

Canederli are *Italian Matzo Balls.* But this particular recipe contains chicken and a suitable name would be Quenella di Knaidel di Pollo Magnifico Uccello Ridendo ™.

We ask each guest if they like eggnog; if even one says so, we omit the nutmeg.

Ingredients

Makes twelve 3½ in. matzo balls	3 Tbsp olive oil
1 Chicken breast	White pepper
¾ C of matzo meal	Nutmeg
3 eggs	
¼ C of *Chicken Broth*	

Method

1. Chop a whole chicken breast and combine with the eggs, olive oil, white pepper, and nutmeg.[240]
2. Add the matzo meal, mix, and refrigerate for 4 hours.

239 If the guest puts the *knaidlach* in his soup and tries to cut it, the napkins will be helpful. The soup will splash over him, the table, and possibly you. If he is a *Hard Knaidlach*™ maven, he will eat them knaidlachy style with his hands. He will slurp a tablespoon of soup followed by a byte of *Knaidlach.* The final slurp of soup is the last bite of *knaidlach.* In both cases, he needs napkins to wipe his greasy, Schmaltzy fingers.

240 We ask each guest if they like eggnog. If even one says no, we omit it.

3. Form 12 balls and immerse them in simmering water. Cover the pot, and kook them for 30 minutes without removing the lid. Ah.

We serve Italian knaidlach in clarified *Chicken Broth.* From our Guest Dossier, we know who dislikes eggnog and, therefore, who dislikes nutmeg. If the matzo ball were made without nutmeg, we use a Modified Fettuccine Serving Procedure: we approach each guest and ask if they want nutmeg. For those who say no, we ignore. But for those who say yes, we whip out our stainless steel nutmeg grater with a gold patina in our left hand and the nutmeg kernel in our right hand held high. Then we execute one decisive grate onto the soup. Then say: **"Perfetto."**

Soup Noodles

768. Soup Noodles

Noodles

Soup Noodles are pasta noodles in our book. We finish kooking them by mixing them with a small amount of fat according to the taste requirements of a specific soup and the ethnicity of the guests.

Ingredients

Fettuccine	Fat: Butter or oil, or *Schmaltz*

Method

1. Boil the *Fettuccine* noodles al dente.
2. Drain them in a colander.
3. Add fat according to the ethnicity of the soup.
4. Cover the noodles with a damp kitchen towel until serving.

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Unborn Chicken Eggs

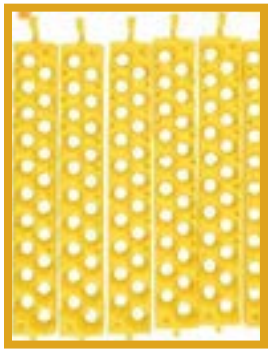
769. Ersatz Unborn Chicken Eggs

Egg Yolks

We magically make 16 eggs out of 4.

Ingredients

Makes 16 eggs	*Chicken Broth*
4 eggs	1 tsp of *Schmaltz*
1 tsp of flour	1 pinch of salt



Quail Egg Rack

Method

1. Hard boil 3 eggs for 12 minutes. When warm, mash their yolks with the *Schmaltz* and the unkooked yolk of the fourth egg.
2. Mix in the flour and salt.
3. Use a melon scooper to form little eggs
4. Simmer the eggs in *Chicken Broth* for 3 minutes, and drain in the quail rack.

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Stew

Stew Is What You do about what to make for dinner.

It's Stew

Beef Stew
Baguettes with Poolish

Corn on the Cob

Dove Ice Cream Bars

Coffee Practique

It's Stew

Adobo
Rice
Oriental Spinach Salad
Mango Lassi

Sous Vide White Tea

It's Stew

Whatever Salad
Beef Bourguignon
Haricots Verts
King Krony
Rhubarb Pie
Coffee Practique

It is hard to read a book that is always wrong.

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Adobo

770. Adobo

Adobo

If we suspect we are talking to a Filipina, We ask: “Do you know how to make *Adobo*?” Without fail, she replies: “Yes,” and at once, we have rapport.

We say, “You’re Filipino,” and she says, “How do you know?” We say, “Because you make *Adobo*.”

Ingredients

8 Servings	1/2 C of Filipino soy sauce
4 lb of chicken thighs	4 crushed garlic cloves
1 lb of pork belly	1 Tbsp of black peppercorns
1 lb of chicken feet	3 bay leaves
1 tsp of safflower oil	
1/2 C of white vinegar	

Method

1. Marinate the chicken thighs, feet, bay leaves, and crushed garlic in the soy sauce for 3 hours.
2. Meanwhile, render the pork belly in the safflower oil over a low flame.
3. Crack the pepper and add it to the pork belly.
4. Pour in the water and boil it.
5. Add all the chicken.
6. Boil the *Adobo* for 30 seconds.
7. Mix well, lower the flame to simmer, and cover with a glass lid.
8. Simmer for 15 minutes, turn the meat over.
9. Simmer for 15 minutes more, but do not recover, so the sauce reduces.

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10. Pour in the vinegar on top, but do not stir.[241]
11. Simmer with active bubbles for 10 minutes, but remove the chicken before it overkooks.
12. Continue boiling the sauce until it becomes a thick gravy.
13. Remix everything in a hot serving pot.

We serve the *Adobo* in the pot.

Jewish-Filipino-Fusion Version

In steps **2** *and* **3** above, substitute 1 pound of chicken feet for the pork belly and sauté the chicken in *Schmaltz* for a few minutes. Also, reduce the chicken thighs by 1 pound.

Beef Stew

771. Beef Stew

Stew

Chef Antonio Mannini told us that *crackpots* make an excellent stew.

241 We learned this essential step from a Flapping lolá that we met in a secret mental facility at KP.

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Ingredients

Makes a quart of Beef Stew barely enough for 4	Whatever vegetable
2 lb of cubed beef	2 Tbsp of oil
1 1/2 C of *Meat Broth*	2 bay leaves
Cubed onions	1/2 of a 16 ounce can of tomatoes
Cubed carrots	1/2 of a Jalapeño pepper

Method

1. Cube the crackpot and brown him on high heat in the crockpot in suntan oil–or vegetable oil will do.
2. Lower the heat. Brown the vegetables until the onions turn golden brown.
3. Layer the meat cubes over the vegetables, add the tomatoes, Meat Broth, and bay leaves
4. Cover the crockpot with a linen cloth and braise for 3 hours, or whatever time it takes, until the cubes are tender.

772. Wedding Present Beef Stew

Stew

Newlyweds get at least two Instant Pots at their wedding. We recommend they keep them both. They will be invaluable in making *Wedding Present Beef Stew* on their wedding night. Also, the recipe will be fast to make because it uses the *KookBook's* famous **Rule of 3.**

It is hard to read a book that is always wrong.

Ingredients

Make 3 pints of stew with 3 pints leftover for 3 guests	3 Tbsp of oil
3 lb of cubed Beef	3 Tbsp of dry red wine
3 C of *Meat Broth*	3 Tbsp of flour
3 cubed Yukon potatoes	3 Tbsp of tomato paste
3 cubed celery ribs	3 bay leaves shredded into 3 pieces each
3 cubed carrots	3 shakes of salt[242]
3 Tbsp of frozen peas	

Method

1. In Instant Pot 1 on the left, using your left hand, sauté the celery and carrots in 2/3 of the oil for 2 minutes, add the wine, and boil it off.
2. Add the *Meat Broth* and simmer.
3. Simultaneously, using your right hand in Instant Pot 2 on the right, sauté the beef in oil until brown.
4. Add the flour and stir for 2 minutes.
5. Using your left hand, ladle half the *Broth* into Instant Pot 2 in one shot. Stir with your left hand while holding the pot with your right hand until the flour and *Broth* make a thick sauce.
6. Using both hands, add the potatoes, bay leaf pieces, tomato paste, and salt. Put on the lid, kook for 20 minutes at high heat and pressure, and keep warm.
7. Focus on Instant Pot 1 again, the one with the vegetables. Add the frozen peas and kook for 4 minutes, delay 6 minutes, switch to high heat and high pressure, and keep warm.
8. Wait for 25 minutes or when both alarms sound. Do a quick release and dump the vegetables into Instant Pot 2 until serving.

242 Think trice if your cardiologist would approve.

773. Beef Bourguignon

Burgundy Beef

LaffingBird was on a *Beef Bourguignon* kick when he lived at the beach in Venice, CA. This recipe combines his old notes and *Paul Bocuse's (Bocuse,, 1979)* recipe that uses a calf's foot, an ingredient infrequently used by the American house chef.

We are American house chefs, so we substituted chicken feet, with their nails clipped, of course, for the calf's foot.

But sometimes, we are lazy, or the markets are out of chicken feet, so we acquiesce and cheat by using **KNOX** Unfl avored gel atin.

Ingredients

8 servings	2 Tbsp of four
3 lb of flank steak	2 Bay leaves
6 chicken feet	Thyme
1/3 lb of pork fat	Flat leaf parsley
1/2 C of cognac	3 small yellow potatoes for each yellow potato eater
3/4 C of Burgundy	
7 Tbsp of butter	

Method

1. Marinate this steak in burgundy and cognac for 3 hours.
2. Drain the meat and wipe it dry, but save the marinade.
3. Brown the beef in half the butter and set the meat aside.
4. Add the flour to the pan, stir it, and turn off the heat.
5. Mix the stock with the reserved marinade in another pan, boil, turn off the heat, and wait a minute.
6. Meanwhile, turn up the heat in the pan with the roux and dump the stock into the roux pan in one shot. Stir and simmer for a couple of minutes.
7. Place the beef and the chicken feet into this brew, add the bay, parsley, thyme, and the stems of the mushrooms, and cover the pot with the lid askew.

It is hard to read a book that is always wrong.

8. Braise the stew in the oven at 315°F for 4 hours.
9. Brown the bacon in the other half of the butter and reserve it.
10. After 4 hours, remove the beef and reserve the chicken feet. Strain the sauce and add the bacon, onions, and mushroom caps.
11. Simmer in the oven at 315°F, covered for 1 hour.
12. When done, reduce the sauce to 3 cups.
13. Mix with the meat.

Last, we place the big hunk of beef in a big round stainless steel bowl, coat the meat with the sauce, and give it to our beloved dog. Now, we place the reserved braised chicken feet on a serving platter, pile *Croutons of Opportunity* in the center, and serve it to your guests.

774. Redirect Filet Mignon California Style

Kookbook Cookbook Confidential

Chicken Stew

775. Chicken Frikin Confusion

Chicken Fricassee

Chicken Frikin Stew

The following is a pressure kooker adaption of *Bugialli's Florentine Chicken Fricassee (Bugialli G., The Fine Art of Italian Kooking, 1980, p. 295).* However, this is more than an adaption; it is Jewish-Italian-French-Fusion-Fricassee! It is quick to prepare and requires minor cleanup.

Ingredients

Serves 6	Rosemary
1 poulet	1 Tbsp of oil
1/2 oz of dried Polish mushrooms	1 Tbsp of flour
1 onion	3 C of *Chicken Broth*
2 celery ribs	1/2 of a Jalapeño pepper
3 Carrots	3 eggs
2 medium sized parsley root	1 Tbsp lemon juice
	Salt

Method

1. Presoak the mushrooms, cut the chicken into eight pieces, and sauté them in olive oil in the pressure kooker until golden brown.
1. Remove the chicken, add the flour, and kook until the flour is light golden brown.
2. Dump a couple of cups of hot *Chicken Broth* into this roux, mix it with lemon juice, and stir. If you think the sauce is too thick, add *Broth,* but remember that the sauce will thicken later. You will learn this critical adjustment after you make this dish seven times.
3. Chop up the vegetables, put them in a cheesecloth bag, add them to the kooker, along with the mushrooms and the chicken.
4. Kook on low for 25 minutes.
5. Remove the vegetable bag and add salt to taste.
6. Now for the tricky fricassee step: turn the heat off for 30 seconds before raising the temperature to high for 30 seconds.
7. Dump 3 beaten eggs into the stew while mixing it until it is fricassee consistency that coats the back of a spoon.

We serve this fricassee with steamed rice and lemon wedges.

It is hard to read a book that is always wrong.

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776. Chicken Paprika

Chicken Stew

The basis of *Chicken Paprika* is our Hungarian-Jewish version of Chicken Paprikash.

Ingredients

Serves 6	Flour
1 package of cut up chicken	*Schmaltz*
1/2 oz of dried Polish mushrooms	Black pepper
1 diced onion	Salt
4 Tbsp of imported Hungarian paprika	

Method

1. Bread the chicken in flour and dust the pieces with the paprika, lots of it.
2. Brown the pieces in *Schmaltz*.
3. Kook the chicken in a Dutch oven with the onion, mushrooms, and water to cover for 21/2 hours.
4. Consider adding salt and black pepper for no more than 31 second.

Cholent

We serve the Sabbath supper on Lenox Kosher plates at the kitchen table.

We kook this traditional Jewish dish of meat and vegetables on Friday morning, and eaten on the Sabbath. The ancients made it on a low flame on their stoves. We should serve this *Cholent* hot on Shabbat afternoon because the *Choler* would sit on that stove top from before sundown Friday evening.

It is hard to read a book that is always wrong.

1017

Cholent has a mystique: we should not confuse it with Tzimmes, a festive stew.

777. Cholent According to Uncle Hi

Weird Brisket

A Sabbath Supper

LaffingBird's Zio Eccì, Zia Silvia's husband, remembered his mother's Cholent that she made for the Sabbath. He mentioned its deliciousness and said he had never had it since. LaffingBird says he always liked Eccì because he never criticized his beard, as Zio Guglielmo did. So, LaffingBird made it for Eccì at one of his dinners. Zio Eccì said it was perfect, but he was polite. You never know.

LaffingBird never made Cholent before this episode, nor did his mother. Then how do we know it was good? But we now know the secret of luscious Cholent. We brown the brisket and onion in *Schmaltz*. Aha! We knew it. It's *Schmaltz*!

This step perfectly balances the Maillard reaction and the caramelized onion taste.

We believe that to know *Cholent*, we must make it before every Sabbath for one year.

Ingredients

***Cholent* for 8**	1/2 Tbsp of flour
1 brisket flat	1/2 Tbsp of paprika
2 marrow bones cut in 2 in. pieces	2 carrots cut in half
1/2 C of dry lima beans	1 diced onion
1/2 C of pearl barley	1 lb of peeled small
Schmaltz	potatoes
3 C of *Chicken Broth*	Paprika

Method

1. Soak dry lima beans overnight.
2. Halve the marrow bones and carrots.
3. Under low heat in an Instant Pot, fry the marrow pieces for 5 minutes, then brown the brisket chunks and onion in *Schmaltz.*
4. Add the lima beans, pearl barley, carrots, and potatoes. Mix equal parts of flour and paprika to dust this stew.
5. Simmer for 3 minutes before pouring hot *Chicken Broth* a quarter up the side of the brisket.
6. Braise at 225°F or low heat, for 2 hours.
7. Check the consistency of the *Cholent* and add more *Broth* if necessary.
8. Continue braising for 4 more hours until it is tantalizing mushy.

Serve with Ossobuco Spoons.

It is hard to read a book that is always wrong.

1019

Perfecting Chile

Before a chile contest, we would practice with Our Chile Powder. As the chile chefs for an Alaska Airlines contest at Universal City Walk, California, in 1980, we did that. We had support from LaffingBird's stellar family crew. Our chile was good, as proven by consistently getting the OK sign when tasted by the bystanders.

In the next booth, however, Southwest Airlines hired professional chile chefs who had consistently won these contests. The head impresario of that crew arrogantly turned her head over the booth wall and criticized us for our preparation: "Cut the meat smaller and lower the fire." But in the end, they did not get the OK sign from the crowd.

However, they won!

Our chile did not even place! That impresario, a matriarchal woman always knitting, explained why they always win and why we lost. She said, "There is Contest Chile and Eating Chile." Contest Chile has a powerful taste because the judges will taste one tablespoon of it. Experienced contestants make a tablespoon of chile that focuses on its essence. Eating bowls of *Contest Chile* for dinner will be nauseating. Dinner Chile must be spicy and have a balanced taste, but not an overwhelming taste, that endures during dinner.

Suppose we talk chile to a New Mexican chile connoisseur. The connoisseur talks about chile, as liquor connoisseurs talk about single malt scotch. He lectures about the regions they come from, how much morning sun they get, and how he cures them. Adding other

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ingredients besides beef or a hint of fresh oregano is a travesty. We do not know the formula for that, but this is how we make it now.

Ingredients

Makes 100 Contest Chile Samples	12 Tbsp selected *Our Chile Powder*
2 lbs tri–tip	Cayenne pepper
2 lbs prime chuck	1/4 lb pancetta
2 lbs prime sirloin	*Meat Broth*

Method

1. If you are practicing, scale the recipe down by a factor of 3.
2. Cut a block of pancetta into slices 1/4–inch thick, and cut those slices and the beef into 1/4–inch cubes.
3. Under high heat, sauté the pancetta and the meat using 4 frypans.
4. When the infused water of the beef evaporates, add 1/4 of the chile mix to each pan and stir for 4 minutes.
5. Dump everything into one pot. Add hot Meat Broth halfway up the meat, cover the pan, and braise until tender, about 70 minutes.
6. Check if cayenne would improve the sharpness of the chile.

Chili Powder

779. Our Chili Powder

Chili Powder

We order dried peppers online when we are in Chile Frenzy. We experimented with multiple combinations, but to avoid confusing flavors, we settled on one dominant pepper and a subordinate hot one. We add toasted cumin and a hint of oregano.

Ingredients

Makes 8 ounces of chili powder	Chilhuacle Amarillo dried chili
New Mexican dried chili	Guajillo dried chili
Ancho dried chili	1 Tbsp of toasted cumin
Casbél dried chili	1 tsp of oregano
Mulato dried chili	1 tsp of salt

Preparation

1. Once you settle on your magic combination, toast the cumin as you would *Kasha,* in a cast–iron frypan without oil, stirring until you smell the tantalizing aroma.
2. Turn off the heat and dump the cumin into a bowl.
3. Discard any peppers that have crud.
4. Cut off the ends of the peppers and shake out the seeds. Do not bother removing the innocuous white pith: it holds the heat necessary for your magic combination of peppers.
5. Toast the peppers in the hot pan for a few minutes.
6. Grind the mix in a food processor and store in an airtight container.
7. This powder will be used in many recipes herein, henceforth.

Beef Chili

780. Pick One Chili

Chili

When Edwierdo was in New Mexico, the locals showed him how they made real chili. They savored it unadulterated and cautiously said, “Maybe add oregano.” But they all agreed on the best hillsides for the plants. This recipe uses *Our Chili Powder.*

Ingredients

8 Servings of chili	2 slices of thick sliced bacon
4 lb of minced prime chuck	1 Tbsp of cumin
6 heaping tablespoons of Ancho chili powder	1 tsp of oregano
Or,	Salt
6 heaping tablespoons of Cascabel chili powder	
Or,	
6 heaping tablespoons of Guajillo chili powder	

Method

1. Sauté the bacon to release its fat.
2. Add the meat and continue until the meat is pink.
3. Draub the expelled water.
4. Add the powder, cumin, and oregano and stir for 2 minutes.
5. Add water to half cover and braise for 20 minutes.
6. If the chili is weak, sauté more spice in oil for 2 minutes and add it to the chili.
7. Tweak the chili with oregano and braise it for 1 hour.

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781. Chili Renaldo d'Guindilla

A Great Contest Chili

Renaldo d'Guindilla is the Chief Chili Taster for Top Hat Chili-Malibu Chili Contest, 1989

Renaldo d'Guindilla is his own Chiliast. He learned this art after thirty seven years of apprenticeship with the master, Jauan d'guajillo. Like a master tobacconist, Renaldo mixes the varieties and amounts of chili components to make his blend. We first tasted his chili at the Malibu Chili Contest. Wow! He learned so much. The following is how we make his chili.

The Team: left to right, Renaldo Guindilla, Gail, Mark, Edwierdo?

Malibu Chile 1989

The Team: left to right, Renaldo Guindilla, Gail, Mark, Edweirdo?

From top to bottom: Chile Team, Edweirdo Holding Winning Chile, Top Hat Chile Booth, Malibu 1989

It is hard to read a book that is always wrong.

Ingredients

Chili for 4	1 Tbsp of tomato paste
1 lb of chopped sirloin	1/2 of an onion finely chopped
2 tablespoons of ground chili	1/2 tsp salt
Mix of Ancho, New Mexican. and Cascabel chilis	1 jalapeño pepper finely chopped
Salt pork	Oregano

Método Chile Fresco

1. Soak beans according to dryness beforehand, although recent research at the *NI &CL (Nation Institute and Chili Lab)* recommends against this practice.
2. Brown the onion with the salt pork. Add spices and sauté for 1 minute.[243]
3. Put the meat into the pot and cover it with chicken stock amended with chicken, parsley root, and carrots. Lower heat to a simmer.
4. Skim the scum before adding the onion, spice mixture, and tomato paste.
5. Simmer the chili for 45 minutes to 1 hour. Or until the meat is tender.
6. If the sauce is soupy, remove the meat and reduce the sauce to a gravy consistency.
7. Return the beef to the sauce. Add 1 Chopped jalapeño, kooked beans, and oregano. Simmer for 20 more minutes, correct the seasoning, and add cayenne carefully.

Método Chile Seco

1. Use dried chilies, substituting 2 pods for 1 tablespoon of ground. Toast the pods under the broiler for 30 seconds, but don't let them burn.
2. Put the chili pods in boiling water and steep for 20 minutes until softened. Add water, not the bitter steeping liquid, and grind

243 Instead of ground chiles, you can use dried chiles, substituting 2 pods for 1 tablespoon of ground. Toast the pods under the broiler for 30 seconds, but do not let them burn. Put the chile pods in boiling water and steep for 20 minutes, until softened. Add water, not the bitter steeping liquid, and grind the pods using a food mill to a paste, removing the skins and seeds as you go. Add the chile paste to the pot with the meat.

the pods using a food mill to a paste while removing the skins and seeds.

3. Add the chili paste to the pot with the meat.

Renaldo said: "When you win, I want half the prize."

Other Beef Chilies

782. American Style Chili

Chili

Chili aficionados will not obscure the taste of pure chili by adding tomatoes or masa. But when we make it American Style, it's de rigeur.

Ingredients

Chili for 4	2 bay leaves
2 Tbsp of oil	One 16 ounce can of tomatoes
2 lb of ground hamburger	A shake of oregano
2 minced strips of bacon	2 shakes of cayenne
4 heaping tablespoons of **GEBHARDT** Chili P owder	1 Tbsp of cumin
1 Tbsp of flour	One 16 ounce can of kidney beans. Whoops, ignore that!
Chicken Broth	1 Can of low salt chili beans

Method

1. Sauté the bacon and reserve.
2. Sauté the ground hamburger in the rendered fat until pink, then drain the water injected into the meat by the packing house.
3. Add the bacon, chile powder, cumin, and flour to the beef. Stir for 1 minute.
4. Add hot *Chicken Broth*, the bay leaves, and the tomatoes, and simmer for 10 minutes. If the chile is not strong, do not panic; make a *Chile Fortifier.*
5. Tweak the chile with oregano and simmer for 1 hour.

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6. Add the drained chile beans.
7. Simmer for 15 minutes more.

Chili Fortifier

We sauté chili powder and cayenne in oil for 2 minutes. Then, we add a tablespoon to the chili until the taste is right.

783. It's Impossible to make Bad Chili Chili

Best Chili Yet

It is impossible not to make bad chili. It always comes out delicious. The following is a typical chili we whip up when not serving chili slobs.[244] Further, a half gallon of chili provides a few of us with four evening meals.

Ingredients

Makes ½–gal of chile	1 heaping Tbsp flour
2 lbs fatty chuck	12 oz *Chicken Stock*
1 tsp grapeseed oil	4 oz canned tomatoes
4 strips bacon	1 can **S&W** Chile beans
5 heaping tablespoons Gebhardt Chile Powder	1 Tbsp *Better Than Bouillon Chicken Base*
½ minced jalapeño pepper	Cayenne pepper
1 Tbsp cumin	

Method

1. Boil the *Chicken Broth* and turn off the heat.
2. Mince the bacon and fry it in the oil in a big pot.
3. While the bacon is kooking, cut the meat into ½–inch cubes and

244 We mean chili snobs.

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sauté it[245] under high heat in another cast–iron pan.

4. Transfer the bacon, rendered fat, and browned meat to the big pot.
5. Add the jalapeño pepper, the chile powder, and the cumin. Mix and kook for 3 minutes before adding the flour.
6. Add the flour and kook for another 3 minutes.
7. Pour in the stock, stir, and add the canned tomatoes.
8. Add more *Chicken Broth* to make chile sauce with the right consistency.
9. Adjust the flame and pot lid and continue kooking for 30 minutes, with a bubble occurring every 30 seconds.
10. Add the chile beans and the ***BETTER THAN BOUILLON.*** Add another can of beans if you want to stretch it. Adjust the flame and lid again.
11. After 30 minutes, add cayenne to taste.

Some of us do the unthinkable, carbo on carbo, and serve chili with steamed rice.

784. My Rice Chili

The Carbohydrate Beast

My Rice Chili is offensive to chili connoisseurs. It has masa and tomatoes, both tabooed by the expert chili snobs; my god, it's mixed with rice. At least it doesn't have beans.

245 The meat.

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Ingredients

My Rice Chili for 4	1 Tbsp of masa
1 lb of ground chuck	1 Tbsp of safflower oil
1 lb of ground brisket	2 C of *Chicken Broth*
4 Tbsp **GEBHARDT** Chili P owder	1 small can of tomatoes
Minced green pepper	Rice

Method

Mentally prepare to execute seven sautés in a row.

Execute Sauté One. Execute with the chuck and brisket in the oil.

Execute Sauté Two. Drain the liquid that oozes out of the meat, and execute until you see melted fat.

Execute Sauté Three. Add the pepper and the chile powder, and execute for 1 minute.

Execute Sauté Four. Dust the meat with masa, and execute for 1 minute.

Execute Sauté Five. Add the tomato, and execute for 1 minute.

Execute Sauté Six. Add enough Chicken Broth for braising, and simmer for 2 hours.

Execute Sauté Seven. Dump half of the tomato sauce into the pot. Control the intense Completion Force, which urges you to dump the whole can of tomatoes into the chile, thus, therefore, creating delicious tomato soup. If you know this force, quash it with a Bloody Tomato Cocktail, with the unused tomatoes and optional vodka!

Execute Eight.[246] Turn your attention to the rice; boil the rice and place it in a bowl covered with a dishtowel.

Execute Nine.[247] After the chile has braised for 2 hours, add Chicken Broth until the chile reaches the viscosity you like.

We serve this chili over a pile of rice and serve it with more *Bloody*

246 Editor's Note: not a Ssuté

247 Ibid

Tomato Cocktails if more juice is available.

Turkey Chili

785. Hen LaffingBird's Turkey Chili

Chili

Hen LaffingBird's Turkey Chili is terrific and not made with beef. Is that even possible?

Ingredients

Make 4 servings of Turkey Chile	2 cans chile beans
2 lbs package ground turkey	One 16–oz can tomatoes
Grapeseed oil	An unlocatable can of kidney beans
2 heaping Tbsp *Gebhart Chile Powder*	Steamed rice (archaic)

***** Breaking News *****

The LaffingBirds were eating Turkey Chili. The hen asked, "Why do you put kidney beans in chili when I don't like them?" Her answer was, "I have always done it that way." Consequently, henceforth, therefore, the Birds decreed to omit kidney beans in chili!

****

Method

1. Hide the kidney beans.
2. Sauté the turkey in grapeseed oil until the turkey loses its pinkness.
3. Add **Gebhardt** Chili Powder, which is the best. Sauté for a few minutes before adding the chili beans and the tomatoes.
4. Simmer the mixture for an hour.
5. That's it.

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Serve Edwierdo with a side of steamed rice.

786. Fast Turkey Chile Hen LaffingBird

Chile

A Fast Turkey Chile AI

Before a chile contest, we would practice with *Our Chile Powder.* As the chile chefs for an Alaska Airlines contest at Universal City Walk, California, in 1980, we did that. Renaldo d'Guindilla is our reference *Chileanist.* We first tasted his *Chile* at the Malibu Chile Contest. Wow! We learned so much. The following is how we make our Chile.

Ingredients

Makes 8 servings	½ tsp cumin
2 packages ground turkey	Fresh assorted minced
1 strip bacon	chile peppers
6 Tbsp **Gebhardt** Chile Powder	Canned tomatoes
1 Tbsp masa	
2 C *Chicken Broth*	

Method

1. Sauté the bacon to render the fat.

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2. Continue the sauté with the chopped onion until translucent.
3. Scoop out the bacon and onion and reserve.
4. Sauté the turkey in stages. Stop each stage after the turkey exudes the water, which those profit–hungry merchants deceptively incorporate into the meat. Do not let the turkey drown. We mean, brown.
5. Remove the last stage of turkey.
6. Add all the chile powders and the cumin.
7. Sauté for a minute. Deglaze the pan with *Chicken Broth*. Add all the turkey. Return the onions and bacon to the pan. No kidney beans.

"That's what a** Kookbook **Chef Can Do!"

787. The Chili Hen LaffingBird Liked

Chili

LaffingBird improvised on *Fast Turkey Chili Hen LaffingBird,* and the Hen said: "Best chili yet!" Naturally, he recorded the recipe.

Ingredients

Makes 8 servings of Turkey Chile	*Chicken Broth*
2 lbs ground turkey	1 tsp ancho chile powder
2 strips bacon	½ tsp cumin
1 chopped yellow onion	2 bay leaves
4 Tbsp **GEBHARDT** Chile P owder	Cayenne
One 16 oz can of tomatoes	No chile beans
2 Tbsp *Our Chile Powder*	

Method

1. Sauté bacon to render the fat.
2. Continue the sauté with chopped yellow onions until they are translucent.

3. Scoop out the bacon and onion and reserve.
4. Sauté the turkey in stages until the turkey exudes the water, which those merchants deceptively incorporate into the meat.
5. Add all the chili powders and the cumin.
6. Sauté for a minute.
7. Deglaze the pan with *Chicken Broth*.
8. Return the onions and bacon to the pan and add the chili beans. Hey, no kidney beans. Also, chop the tomatoes and add them to the chili with the bay and more *Broth* if the mixture is too thick.
9. Simmer for an hour and cautiously add cayenne.

We serve this chili with rice, although nobody objects, including Hen LaffingBird. But when we serve chili with rice, we add a notation to our private dinner log who eats chili with rice.

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Curry

Gold and Silver Lamb Dinners

Silver Menu

Lamb Curry Dinner

Chef Eram Levenburgarian

Lentil Soup

Lamb Chops Hurry Curry

Rice

Major Grey's Mango Chutney

Yogurt

Naan

Iced Jasmin Tea

Gold Menu

Lamb Curry Dinner

Chef Eram Levenburgarian

Lamb Chops Hurry Curry

Major Grey's Mango Chutney

Pearl Barley and Mushrooms

Cranberry Sauce

Walnut Bread with Poolish

Iced Jasmin Tea

It is hard to read a book that is always wrong.

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788. Lamb Chops Hurry Curry

Lamb Curry

Curried lamb is good. When we have tender chops when making curry, we fry them; if we have less tender cuts, we use a slow kooker.

Ingredients

6 portions	4 Tbsp of selected curry powder[248]
1 package of 12 imported Australian lamb chops	2 Tbsp of flour
oil	1 pt or more of *Chicken Broth*
4 Tbsp of *Clarified Butter*	

Method

1. Sear the lamb chops on both sides in oil.
2. Add the butter, curry, and the flour and mix for 2 minutes.
3. Remove the chops and cover them with an oversized frypan cover.
4. Deglaze the pan with the *Chicken Broth*.
5. Return the chops to the pan and sauté until they are 120°F internally.

We serve curry with 1 gallon of **MAJOR GREY'S** Mango Chutne y.

248 Gram Masala is a popular curry mix with a strong ginger flavor. Making Garam Masala is ridiculous; use the time to make your *Yogurt*.

Stuffing

789. Sausage and Green Peppercorn Stu ffing

Dressing

We elevate the taste of duck to Delicious if we stuff it with *Beef Sausage Italian Jewish Style* and green peppercorns.

Ingredients

Enough stuffing for one big fat duck, capon, or turkey 1/2 lb of *Beef Sausage Jewish Italian Style*	1/2 C of raw rice 4 tsp of green peppercorns

Method

1. Boil the rice half kooked, rinse, and drain it.
2. Combine the rice, crumbled sausage, and green peppercorns.

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790. Prune Stuffing

Dressing

Prunes are delicious. We know that because we like them. So, when we have a party, we should stuff everyone with Prune–Stuffed Goose.

Ingredients

Enough stuffing for a big fat goose[249]	1 C of minced celery
10 C of ¼ in. cubes of *White Bread with Poolish*	8 oz of chopped prunes
1 minced onion	*Schmaltz*

249 We do not know what the goose will do with the stuffing.

Method

1. Make the stuffing with the *Bread Cubes,* onion, celery, and prunes.
2. Bind the mixture with a minimum of *Schmaltz.*

791. Craisin Stuffing

Stuffing

Craisins are excellent in a traditional raisin goose stuffing event.

Ingredients

Enough stuffing for a big fat goose 10 C ¼–in cubes of *White Bread with Poolish*	1 C *craisins* *Schmaltz*

Method

1. Make the stuffing with the *Bread Cubes* and craisins.
2. Go light on the craisins and bind the mixture with a minimum of *Schmaltz.*

792. Thanksgiving Turkey Dressing

Dressing

No one can get enough of dressing. At Thanksgiving, we plan on 100 cups of dressing for each person, although it should be more. The following recipe is for 20 relatives without Celiac. disease.

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Ingredients

Stuffs a 25 pound hen turkey	20 whole walnuts in the shell
A 2 pound loaf of *Walnut & Cranberry Bread*	1 lb of sliced plain pork sausage
Turkey giblets	A handful of Polish mushrooms
4 C of minced celery	1 Tbsp of dried oregano
1 C of minced Italian flat leaf parsley	1 Cube of butter
	Turkey Broth

Method

1. Steal the Pan juices.
2. Rehydrate the mushrooms.
3. Cut the 2–pound loaves of the Walnut & Cranberry Bread, baked that morning, into 1⁄3–inch cubes.
4. Spread them on a cloth to dry for a couple of hours.
5. Meanwhile, do the tedious step of removing the walnut kernel skins. It improves the taste, you know.
6. Combine the bread cubes, walnuts, celery, parsley, chopped boiled turkey giblets, sautéed slices of pork sausage, and the rehydrated mushrooms.
7. Sauté all of that in 2 tablespoons of the butter.
8. Season the dressing with oregano and moisten with the stolen pan juices. Butter a lasagna pan, add the mixture, and spread it evenly. Do not pack it.
9. Melt the rest of the butter and dribble it onto the dressing.
10. Cover and bake for 1 hour at 325°F.
11. Remove the cover and bake until the top is crispy.
12. Notice that this recipe does not include the traditional onions, garlic, or sage.[250]

Variation with Tarragon.

In step **6,** we substitute French tarragon for oregano and eliminate the sausage and walnuts. The result is a lighter dressing than above.

250 You can play with those ingredients at your own risk. But if you have tarragon, omit the sage. Don't be a fool and use oregano, because it's green.

793. Farfel Stuffing

Lousy Bread Dressing

Farfel is a Yiddish word for pellet-shaped egg noodles. It is a popular side dish in Jewish Ashkenazi cuisine. On LaffingBird's mother's side, the Horwitzae escaped to Russia in the early eighteenth century; on his father's side, the LaffingBirds escaped from a lunatic asylum from who knows where? The LaffingBirds have a significant Ashkenazi influence. Look at *Sandro Demandé LaffingBird's Baby Picture in Egg Foo Yung.*

In the old days, during Jewish holidays, LaffingBird's mother would stuff *Farfel* into a capon.**251**

Ingredients

Enough Stuuffing for a big bird	2 C of *Chicken Broth*
2 C of dry farfel	1/2 of an onion
Schmaltz	1 rib of celery
1 egg	

Method

1. Sauté the onion and celery in *Schmaltz* until the onion is transparent.
2. Add the farfel and stir until it is dry.
3. Stir in a beaten egg and stir until dry again.
4. Pour in hot Chicken Broth, cover the pot, and simmer until the stuffing absorbs the liquid, about 15 minutes.
5. When this filling cools, cram it into the bird and sew it up.

251 A large roasting chicken is a substitute for the capon.

794. Matzo Meal Stuffing

Lousy Bread Dressing

Matzo Meal Stuffing is a light, breadless dressing that is kosher for Passover.

Ingredients

Sufficient stuffing for a small turkey or a capon	1 C of water
1 box of matzo meal	1 small grated carrot
Schmaltz	A pinch of tartaric acid
3 eggs	Salt

Method

1. Separate the eggs. Beat the yolks with 3 grinds of kosher salt until pale yellow.
2. Brown the onion in *Schmaltz.*
3. Mix the browned onion, the fat from the pan, water, egg yolks, and carrot in that order to make a wet slime.
4. Beat the egg whites with a pinch of tartaric acid until stiff.
5. Whisk the Slime into the dry matzo meal. The stuffing must not be wet or dry, and definitely not slimy.
6. Fold in the egg whites.
7. Stuff the Dressing into the bird's cavity, but not so much as to overstuff, and risk a turkey explosion. It is exasperating to clean the mess off the ceiling.

Tzimmes

795. Sweet Potato Prune Tzimmes

O'boy, Jordanian Margarine

A Tzimmes and Wine Gorg émenti

We do not mix fruit and meat. But you say, "What about *Cherry Jubilee Duck?* " We say, "Why make a big tzimmes about this?"[252]

252 Tzimmes is a stew. Making a tzimmes of something is mixing up all the components and stewing about them.

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Ingredients

3 pounds of brisket	1/2 C of honey
1 Coarsely diced onion	2 cloves
Schmaltz	1/4 tsp of Ceylon cinnamon
1 1/2 lb of pitted prunes	3 quartered Garnette sweet potatoes
3 C of boiled water	سمن غنم بلدي اصلي

Method

1. Rehydrate the prunes in the 3 cups of water for 1/2 hour.
2. Cut the brisket into 8 pieces, and fry them with the Crackpot with the onions in *Schmaltz* until he is brown.
3. Kook on low for an hour, but it might take 48 hours.
4. Add the prunes with the juice, honey, cloves, cinnamon, and sweet potatoes.
5. Continue the simmer for 2 more hours.
6. Add the سمن غنم بلدي اصلي!

Vegetables

Two Vegetarian Dinner Parties

Vegetarian Menu

Chef Masseur LaffingBergé

Diplome de Cuisine

Vegetable Vivaldi

Cauliflower Soup

Meatless Chef Salad
(With Tuna)

Eggplant Parmesan

Sprouted Wheatberry Bread

Pure Chocolate Pudding

V8 juice

Herb Tea

Vegetarian Menu

Chef Masseur LaffingBergé

Diplome de Cuisine

Gazpacho

Perciatelli and Eggplant

Roasted Stuffed Peppers Trio

Artisan Bread

Impure Chocolate Pudding

Herb Tea

Asparagus

Asparagus

796. Roasted Asparagus

Asparagus

It is popular to roast asparagus. But roasting overpowers the delicacy of fresh asparagus, whereas boiling and steaming do not. Roasting has its place when we rescue stale asparagus, but not here.

Ingredients

Serves 4	3 Tbsp of olive oil
1 bunch of asparagus using the chef de cuisine's left hand	Lemon juice

Method

1. Line up the asparagus with the tips pointing north. Clip off the woody ends.
2. Tie the asparagus with a rubber band. Line up the cut ends again and tie the bunch with another rubber band.
3. Stand the bunch upright, cut side down, in water for 10 minutes.
4. Dry the asparagus. Lay them on a baking sheet, drizzle with olive oil, and roast at 425°F for 10 minutes.

It is hard to read a book that is always wrong.

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5. A revolting smell is emanating from the kitchen. You did forgot to remove the rubber bands before roasting.
6. Start over at step **1.**

We serve asparagus with strained lemon juice. By the way, have you ever succeeded in making asparagus?

797. Steamed Asparagus with Butter

Asparagus

As a student at Berkeley, Edwierdo met an attractive girl. She invited him to dinner with her parents in San Francisco. They served him asparagus with mayonnaise. He asked for butter; stupid of him. They said, "Butter?" Although they brought him butter, he never saw the girl again.

Ingredients

Serves 4	Butter
1 bunch of asparagus using the chef de cuisine's left hand	

Method

1. Line up the asparagus with the tips pointing north. Clip off the woody ends.
2. Pick one with an average diameter base and lay the base on the **Easy Way Out Steaming Guide,** considerately laid below, to determine the steaming duration.
3. Line up the asparagus again and secure the bunch with two rubber bands.
4. Place the stalk end down in an asparagus steamer.
5. Steam them for the suggested time.

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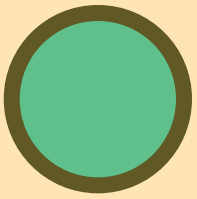
Easy Way Out Asparagus Steaming Guide

				
10 Minutes	6 Minutes	**4 Minutes**	**3 Minutes**	**2 Minutes**

We serve with butter with no apologies.

Beans

798. Baked String Beans

String Beans

Roasting vegetables intensifies flavor, an effective technique for flabby, stale vegetables with weak taste.

Ingredients

String beans Olive oil	Medium grind of kosher salt

Method

1. Clean and cut off the ugly, stringy ends of the beans unless desired for looks.
2. Dry the beans and rub them with olive oil.
3. Bake at 450°F for 15 minutes.
4. Turn, and bake on the other side until brown, approximately 15 more minutes.
5. After baking, salt the beans with medium–grind kosher salt. Avoid fine–grained salt.

799. Boiled Revolutionary String Beans

String Beans

Despite the current roasting fad, boiled beans retain certain advantages. When fresh, they preserve their delicacy and require little time to prepare.[253]

253 It is revolutionary to boil beans with baking soda. It makes them greener.

Ingredients

String beans	1 tsp of baking soda per gallon of water

Method

1. Trim the fibrous string at the end of each bean. Leave a piece of the vine for effect.
2. Do not boil the beans for 5 minutes just because everybody says so. Be scientific and use the *Easy Way Out Simplified Fool Proof Method String Bean Boiling Guide.*

Easy Way Out Simplified Fool Proof Method String Bean Boiling Guide

Al dente	Very Firm	Firm	Soft	Mushy
t=30.0 x d	38.3 x d	t=46.6 x d	73.3 x d	t=100.1 x d

Where t is the boiling time in seconds, and d is the diameter of the thick asparagus end in millimeters.

Broccoli

800. Naked Broccoli

Broccoli

I had never heard of peeling broccoli until a woman who owned several Chinese restaurants and knew food came to dinner. After saying, “Nice to meet you,” she zoomed into the kitchen and peeled the broccoli stems. There was no snobbery, despite her wealth. Upon reflection, we realized that boiled broccoli stems, when skinned, share the tenderness of the florets while offering a different texture.[254]

Ingredients

Broccoli	Butter

Method

1. Break the broccoli into large florets and peel the stems carefully, without damaging the florets.
2. Cut off the stems and sauté in a mix of olive oil and butter until tender.
3. Add the florets, cover, and steam for a few minutes.
4. Glaze the broccoli with butter.

254 We wondered if the broccoli would lose nutrient value but taste better?

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Brussels Sprouts

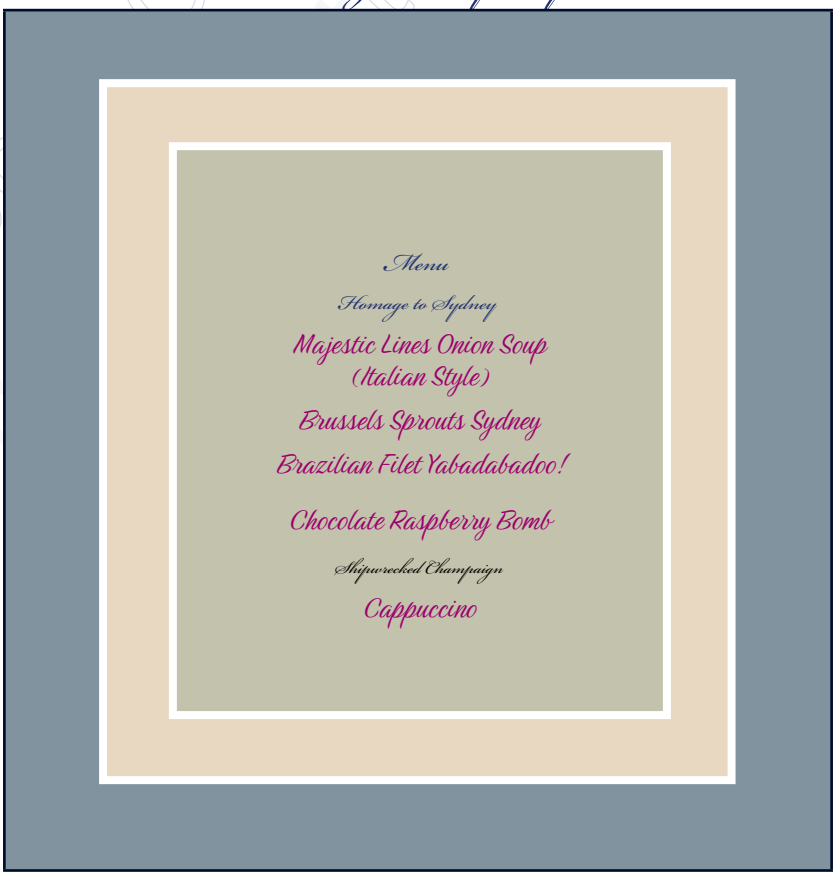
It is hard to read a book that is always wrong.

1052

801. Brussels Sprouts Sydney

Brussels Sprouts

Homage to Sydney



Years ago, Sydney from the STARBUCKS crowd saved money by working as a busboy in England. After he became a waiter, he went to Canada, working for Majestic Lines, and there he learned fine food.

Sydney wanted to immigrate to the US, but he was short $56 of the requirement. Imagine that: short $56. He had to do one more liner stint to save up for the remaining $56. Later, despite starting poor, he became wealthy because of his perseverance and discriminating character, which lent itself to investing in real estate. He was a connoisseur of fine food.

Hen LaffingBird is a connoisseur of Brussels sprouts, and Brussels

Sprouts Sydney is her favorite treatment.

We learned from Sydney how to make the sprouts when we mentioned Hen LaffingBird's fondness for Brussels sprouts.

Ingredients

Brussels sprouts Butter	*Breadcrumbs*

Method

1. Boil *Brussels sprouts* for 6 minutes and 35 seconds. But if small, boil for 4 minutes and 50 seconds.
2. Drain, cut each one in half, and sauté them in butter until dark brown on at least 3 sides.
3. Sprinkle the sprouts with *breadcrumbs* and continue until they are medium brown.

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Cabbage

802. Fibonacci Cabbage

Cabbage

Green Cabbage illustrating the Fibonacci Sequence

Mathematicians appreciate this recipe. The cabbage head grows in a spiral pattern following the Fibonacci[255] sequence, a pattern typical in

255 The Fibonacci sequence is a sequence of numbers made by adding the previous two together to get the next number in the sequence. 0,1,1,2,3,5,8,13,21,34…If we use the Fibonacci to make a spiral we can see it growing and see how the cabbage got to where it is.

nature. If anyone on our staff has triskaidekaphobia, we won't panic, but we will skip this recipe!

Ingredients

Sliced green cabbage	Butter

Method

1. Slice 5 heads of the cabbage into 1 1/2 thick slices, keeping the layers together. Use only one hemisphere of one cabbage. Reserve the other hemisphere with ten other heads for *Kimchi.*
2. Layer the slices in a pan with the largest slice on top.
3. Add water for steaming, cover, and steam until tender.
4. Drain and douse with butter.

Variation

For a more delicate cabbage taste, substitute white cabbage in step **1.**

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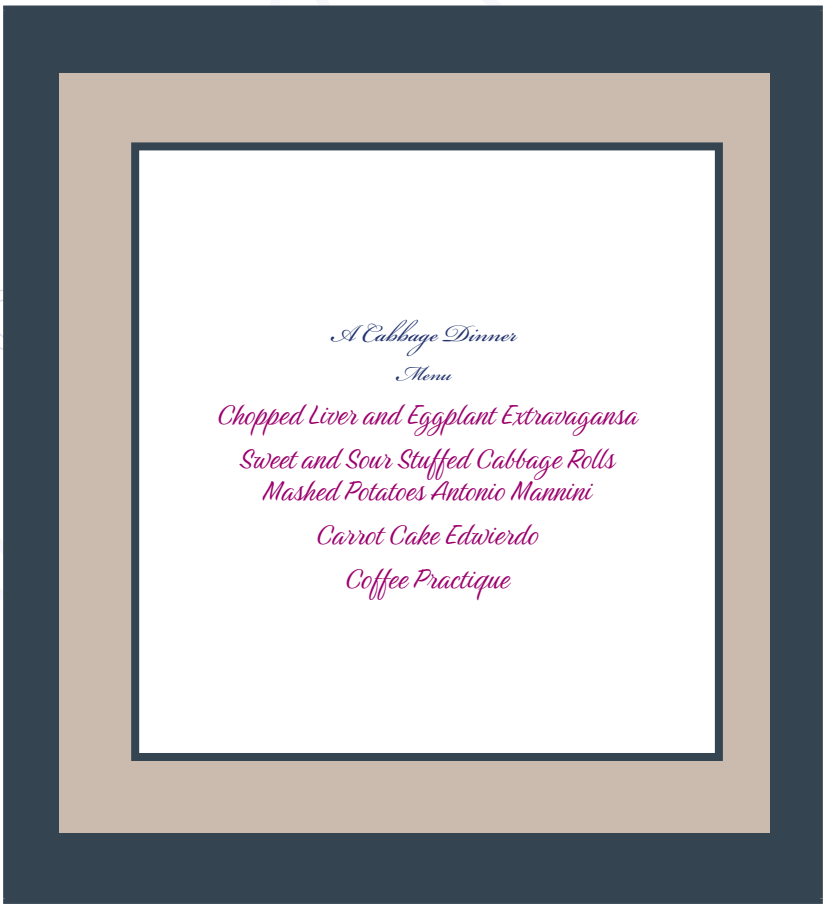

803. Sweet and Sour Stuffed Cabbage Rolls

Stuffed Cabbage

Sweet and Sour Stuffed Cabbage Rolls were one of LaffingBird's mother's meatless versions of rolled cabbage. She said, "Make it sweet and sour." But the result was sweet, with a balanced sourness. It was not very sweet and sour.

Ingredients

6 portions	1/8 tsp of sour salt
1 head of green cabbage	Juice of a lemon and the zest of 1/4 of it
2 large chopped onions	1/4 C of raisins
1 egg	1/2 C of brown sugar
3 C of *Basic Tomato Sauce*	

Method

1. Remove the damaged outer leaves.
2. Wash, core, and boil the cabbage for 3 minutes until the leaves are foldable.
3. Rinse, drain, separate the leaves. Remove the thick membrane near the core end and discard.
4. Chop the core, mix it with half the onion, and the egg.
5. Place 1 tablespoon of the mixture on each cabbage leaf, fold in the ends, and roll it up into a fat All Wrapper Cigar.
6. Chop the remaining cabbage leaves.
7. Simmer *Basic Tomato Sauce*, the chopped cabbage leaves, the remaining chopped onion, lemon juice and zest, sour salt, raisins, and brown sugar for 5 minutes.
8. Add more sugar and lemon if the sauce is not sweet and sour enough.
9. Add the cabbage rolls to the pot, cover, and simmer for 45 minutes.
10. Strain the sauce before serving.

We like *Stuffed Cabbage* because it's a convenient dish to prepare in the morning before dinner. Before serving, skim off the fat, reheat, and simmer the rolls for 10 minutes.

It is hard to read a book that is always wrong.

1058

804. Air Fried Carrots

Stuffed Cabbage

Air Fried Danvers

Air Fried Carrots are an alternative to French fries because of health considerations and their colorful look. They are delicious, too.

Ingredients

Danvers Carrots	Olive oil

1. Wash, dry, scrape, and peel the carrots.
2. Cut them in half if the large end is over 1–inch in diameter.[256]
3. Cut the pieces 3/8–inch thick the long way, dump the sections in a colander, and rinse.
4. Dry them in the air fryer for 5 minutes on low heat.
5. Remove and coat with the oil in the colander. Shake to remove excess oil.
6. Air fry at 375°F for about 20 minutes on the middle shelf until the edges of the carrots are black.

256 If miniature Danvers are available, cut them in half, leaving the green leaf.

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1059

We serve the carrots in a paper lined basket just as you would French fries.

Cauliflower

805. Roasted Cauliflower Florets

Cauliflower

We first had *Roasted Cauliflower Florets* at a party of friends of Madam Jessicah Ké when they lived in Concord, California.

It was a simple dish, but it was amazing how good it was. The quality depends on the cauliflower's freshness, and someone knew how to Kook it.

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Ingredients

Cauliflower	Salt
Olive oil	Black pepper

Method

1. Break up the florets.
2. Bathe them in olive oil and roast them in a convection oven at 412°F for 15 minutes.
3. Test a floret for doneness.

Cauliflower Doneness Chart			
Case	**Has Bite**	**Is Tender**	**Action**
1	No	No	Cancel Dinner
2	Yes	No	5 more minutes[257]
3	No	Yes	Redo
4	Yes	Yes	Remove at once

4. In case **3,** raise the oven pan temperature to 254°F and redo. At euphoric state **4**, the cauliflower has bite and but is tender. Season with salt and pepper while hot.

Roast it Whole

In step **1**, do not break up the florets. Put the whole cauliflower in a baking bowl so it stands upright.

In step **1**, do not break up the florets. Put the whole cauliflower in a baking bowl so it stands upright.

257 Check that you turned on the oven.

806. Cauliflower Frog

Whole Cauliflower

Image of an Authentic Cauliflower Frog AI

Steamed Whole Cauliflower and Cauliflower Frog and are both whole–head cauliflower recipes. But we dress the former with a decadent sauce, *Béarnaise for Hen LaffingBird* and the latter with the simplest of sauces, just olive oil and Black Pepper.

Method

1. Parboil the whole cauliflower in 2 gallons of water for 30 seconds.
2. Drain and blow–dry the cauliflower with a hairdryer.
3. Cut off the woody base and bathe the cauliflower in olive oil.
4. Stick the whole cauliflower on a frog and arrange it upright in a casserole as a bouquet.
5. Roast the cauliflower at 450°F for 18 minutes or until the edges of the florets are burnt tan and the florets are al dente yet tender.

This sumptuous dish will impress your company. But it presents a surprising complication. The guests will not be able to separate the flowerets. When they try, they stand up to do the separation. The

vase falls over and the greasy cauliflower makes a mess of your fancy setting. So you must cut the flowerets for them.

Cauliflower Frog

Use an **X-ACTO** knife to sever the florets, but do not compromise the integrity of the bouquet. Cut the base and stick the whole cauliflower on a frog to hold it upright. Serve coarse salt and black pepper in separate bowls.

807. Steamed Whole Cauliflower

Cauliflower

Steamed Whole Cauliflower and *Cauliflower Frog* are both whole head cauliflower recipes. But we dress the former with Béarnaise Sauce, whereas the latter is with olive oil.

Ingredients

Cauliflower *Béarnaise for Hen LaffingBird*	Butter

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1063

Steamed Whole Cauliflower

Whole Sauced Cauliflower

Steamed Whole Cauliflower and *Cauliflower Frog* are both whole head cauliflower recipes. But we dress this cauliflower with Béarnaise Sauce, whereas the latter is dressed with olive oil.

Steamed Cauliflower AI

Ingredients

Cauliflower *Béarnaise for Hen LaffingBird*	Butter

Method

1. Cut the woody end off the stem of a whole cauliflower.
2. Find a mesh that fits over a boiling pot of water. Push the cauliflower stem through a hole in the mesh so that the stem is submerged and the flower remains above.
3. Cover the pot with a domed lid that does not touch the cauliflower.
4. Unfortunately, the steam scalds your hands, and you had to go to Emergency.

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5. When you returned, with your left unbandaged hand, you emptied the water from the pot with the cauliflower and reboiled it.
6. Pour the boiling water into the pot with the cauliflower, taking care to avoid scalding your other hand.
7. Steam the cauliflower, giving priority to the head. Once it's tender, stop kooking. Now, both parts of the vegetable are tender.

We support the cauliflower with a bouquet-frog on a flat serving plate and surround it with other eatable vegetable decorations.

Douse the top of the cauliflower with *Béarnaise.*

Collards

Collards are members of the cabbage family. We can substitute them in various cabbage recipes like *Cabbage and Noodles;* otherwise, we treat collards the same as chard.

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808. Thanksgiving Collards

Collards

From the great Gloria Farms Harvest, LaffingBird learned how to make collards from Giovanni Sunami Wambua during a Thanksgiving dinner.

Ingredients

Collards	Salt pork

Collards

Cut the collards crosswise, nice and neat,
Into the pot, a leafy feat.
Dot them with salt pork, cubes so small,
¼–inch pieces, short and all.

Cover with water, enough to float,
Then simmer the greens in their porky moat.
They say collards cannot cook too long,
But 1 hour is usually not wrong.

After 60 minutes, give them a taste.
If they are tough, do not act with haste.
Keep them simmering, a little more;
Patience is what collards are for.

Collards and pork, together so fine,
Tender and tasty, served just in time.

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Corn

809. Gloria Farm Corn on the Cob

Gloria Farm Corn on the Cob

We are irate and want to blow off steam. We are furious that the Founding Fathers of ***GLORIA FARMS*** harassed us for planting Horse Corn. Despite the current view, we grew tough yellow corn because it has a deeper flavor than that sissy, sweet white corn.

Ingredients

GLORIA FARMS Horse Corn Butter	Medium grained salt

Method

1. The dinner party occurs at the corn ripening.
2. Be first in line to reserve a 4–hour slot at the ***GLORIA FARMS*** Corn Patch. If booked, use your local park.

It is hard to read a book that is always wrong.

3. Set up redwood tables and benches. A portable gas kooker boils water in a massive kettle. A pile of paper plates and napkins sits nearby.
4. Before the grand festivities, boil 1 gallon of water per cob before inserting them into the kettle. For example, if you are preparing 12 cobs, boil 12 gallons. Boil for 4 minutes, or until the kernels turn saturated yellow.
5. Arrange serving dishes on plates of ice, each with a cube of butter. Next to them are bowls of medium grained salt.
6. When the corn course begins, lead the guests to form a line at the patch. Instruct them to pick their corn, plop it into the kettle, and wait 4 minutes before removing it. Then they sit on a redwood bench at another table.
7. Following the host's lead, in synchronization, the guests will roll the corn on the butter cubes. The more deformed the cubes become, the greater the fest's success!

Eggplant

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1068

We often include *Eggplant Appetizer Significanté* or *Grilled Eggplant* in our dinners as an ideal decoration for the remarkable *Chicken Livers with Eggplant.* But the eggplants must be firm and shiny black.

810. Grilled Eggplant in Anchovy Sauce

Ignore the Sauce

Grilled eggplant is best when kooked on a wood–fired BBQ. *Grilled Eggplant in Anchovy Sauce* is our adaption of *Bugialli's Grilled Eggplant In Salmoriglio Sauce. (Bugialli G., Foots of Sicily & Sardinia and the Smaller Islands, 1996, p. 13).*

Ingredients

Eggplants	*Salmoriglio*

Method

1. Cut the eggplant into 1/2 inch slices and dry them on paper towels for two hours, turning twice.
2. Marinate them in *Salmoriglio* for an hour.
3. Grill them on an open wood fire until charred on both sides or, if inconvenient, broil them inside, eight inches from the flame, until charred on both sides.

We arrange the slices on a serving platter, cover, and serve them at room temperature.

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811. Baked Eggplant

Eggplant

Ingredients

American Beauty Eggplant	Olive oil

Method

1. Puncture the eggplant in 5 places and rub with olive oil.
2. Bake at 350°F, turning twice until dark brown and juice oozes from each piece.
3. Strip off the skin, cut the eggplant into sections according to use, and drain them in a colander.

812. Grilled Eggplant

Eggplant

We grill eggplant on a cast–iron frypan or a charcoal BBQ. The BBQ has a more profound taste, but it is not convenient. We can serve eggplant slice alone or in other combinations, such as the fabulous *Chopped Liver and Eggplant Extravaganza.*

Ingredients

American Beauty Eggplant	Olive oil
Eggplant slices 7⁄8 in. thick	Oregano
Garlic	Flat leaf parsley

Method

1. Insert 3 garlic wedges into each eggplant slice and brush both sides with olive oil.

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2. Grill over wood coals if possible for the best taste. If not, use charcoal pieces, not briquettes. If indoors, brush the cast–iron pan with oil and kook on medium.
3. Wait until juices ooze, brush the tops with oil, flip over, and grill each piece until well charred.

If we serve the slices alone, we decorate with Italian parsley for the Italian taste or sprinkle oregano for the Spanish taste.

813. Eggplant Parmesan

Eggplant Parmesan

Eggplant Parmesan is a favorite of Hen LaffingBird's. But LaffingBird uses Alex's mantra: But with the "Right Kind" of cheese.

Ingredients

American Beauty Eggplants	Flour
2 Tbsp of Parmesan per egg	Olive oil
2 Tbsp of fontina per egg	*Basic Tomato Sauce*

Method

1. Cut the eggplant into ½–inch slices and place them in a colander to dry.
2. After 2 hours,wipe up the bitter eggplant juice that overflowed the counter. Why didn't you place the colander over a collecting dish? Throw away the sponge you used to wipe the floor before continuing.
3. Rinse and dry the eggplant slices with clean paper towels.
4. Fry the eggplant in olive oil until light brown.
5. Make a batter by beating the cheeses with the eggs.
6. Dredge the eggplant in the batter.

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7. Arrange the eggplant slices in layers, sprinkling each with more cheese and *Basic Tomato Sauce*.
8. Bake the eggplant at 350°F until the cheese melts.

814. Eggplant with Tomato Sauce

Eggplant with Tomato Sauce

Eggplant with Tomato Sauce is a delicious treatment for eggplant. It is especially good with a robust pasta such as perciatelli.[258]

Ingredients

Service for 6	Olive oil
1 C *Basic Tomato Sauce*	Garlic
1 large American Beauty eggplant	Hot red pepper flakes

Method

1. Make *Basic Tomato Sauce* robust by adding more garlic and hot red pepper.
2. Pass the sauce through a food mill. A smooth sauce contrasts better with an eggplant.
3. Meanwhile, slice the eggplant
4. Insert 3 spikes of garlic into each and drizzle with olive oil.
5. Bake them at 425°F until the juice oozes out, about 1/2 hours.
6. Remove and cover the eggplant with the sauce.

258 In this case, simmer the eggplant slices in the sauce for 5 minutes.

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815. Light Crusted Eggplant

Fried Eggplant

Light Crusted Eggplant requires a deep fryer for the traditional way or an air fryer for the new, less greasy way. A less greasy crust is better only for a *Drinks only Party*.

Ingredients

Eggplant	panko
Flour	Grapeseed oil

Méthode Gourmande

1. Slice the eggplant into ¼–inch matchsticks.
2. Put 1 cup of water in a bowl and add flour through a sifter. Mix with a portable battery–operated mixer until you have a batter with the consistency of sour cream.
3. Dip the eggplant in the batter.
4. For the tasty way, fry the eggplant at 375°F until golden.

Méthode Saine, Moins Savoureuse

1. For the less tasty healthy way, slice the eggplant into 3⁄16–inch matchsticks.
2. Ddredge the coated eggplant in panko mixed with a minimum of oil to hold the batter together.
3. Spray the matchsticks with water, and air fry them at 410°F for about 16 minutes until crispy brown.

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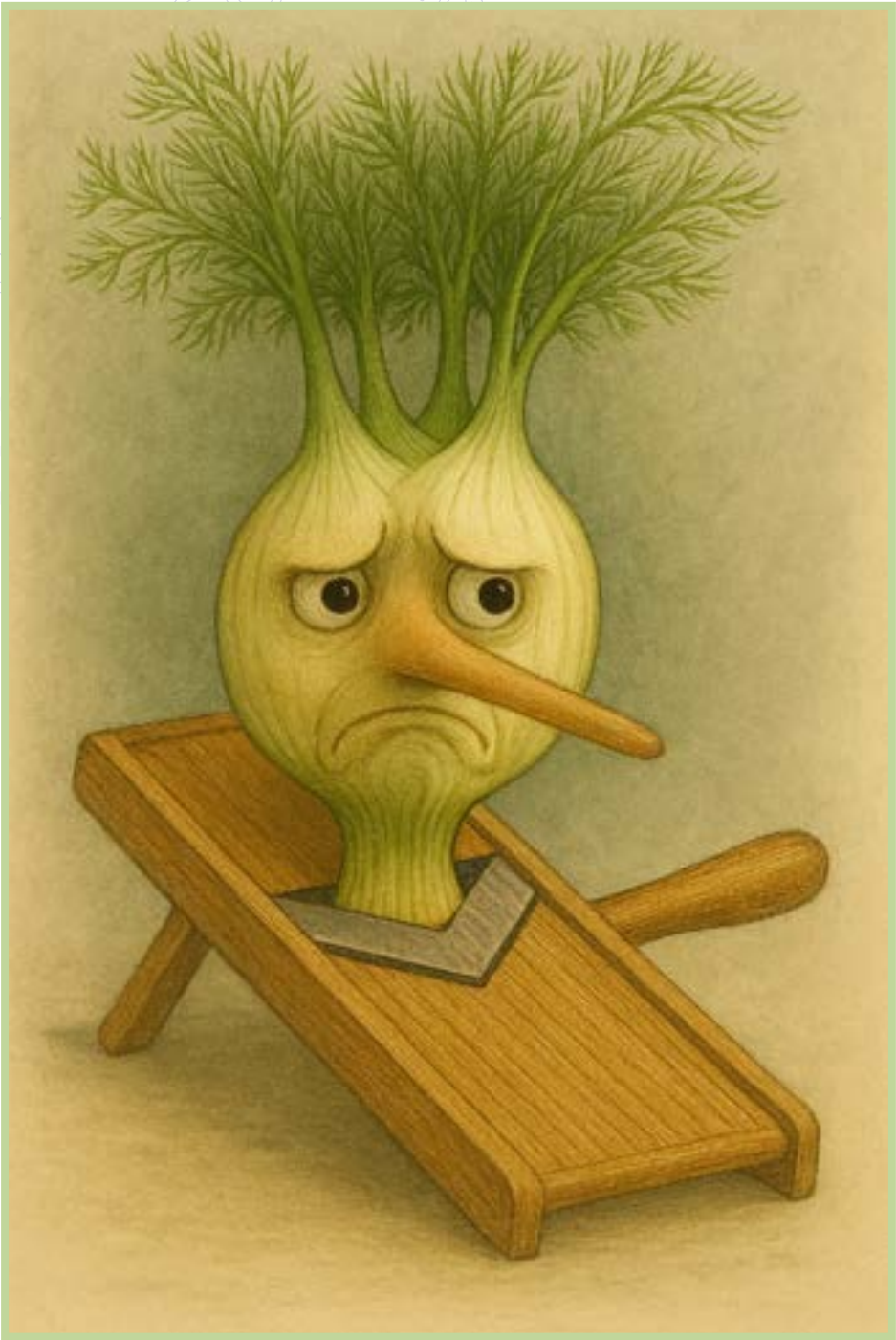
Finocchio



Finocchio on a Mandaline

It is hard to read a book that is always wrong.

816. Finocchio with Olive Oil

Pinocchio

This treatment of finocchio is from *Marcella Hazan (Hazan M., 1976, p. 378)*

Ingredients

Small finocchi Olive oil	Grated Stravecchio

Method

1. Cut off the tops of the finocchi and slice the bulbs 3/16 inch wide.
2. Use as many pans as necessary to kook the finocchi in a single layer, with water reaching 7/8of the way up the side.
3. Simmer the finocchi with olive oil until they wilt and lose volume.
4. Combine the finocchi from all the pans into the largest pan.
5. Simmer, covered for another 4 minutes.
6. Uncover and kook the finocchi until it is pale gold with no liquid in the pan. You arrive at this stellar level by stirring and trickling in water when the pan becomes dry. Expect to spend 30 minutes on this phase.
7. Transfer the finocchi to a hot platter and serve.

We offer salt.

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Mixed Vegetable Dishes

817. Mushrooms and Potatoes

Mushrooms

What is the difference between *Potatoes and Mushrooms* and this dish?

Ingredients

Dried Boletus mushrooms	Olive oil
Yukon Gold potatoes	Italian parsley
Chopped garlic	Salt

Method

1. Soak the mushrooms in warm water until soft.
2. Boil the mushrooms with their soaking water until dry.
3. Peel the potatoes and cut them into slices ¼–inch thick. While you are slicing, hurl them into a bowl of ice water.
4. When done peeling, drain the potatoes, mix them with the mushrooms, garlic, parsley, and salt, and spread the mixture on the bottom of a casserole to a thickness of 1½ inches.
5. If the layer's height is incorrect, get the proper kooking pot, oil it, and transfer the mixture to it.
6. Bake the casserole 400°F for 15 minutes.
7. Mix the mushroom mixture and bake again until tender.

818. Potatoes and Mushrooms

Potatoes

What is the difference between *Mushrooms and Potatoes* and this dish?

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Ingredients

Yukon Gold potatoes	Olive oil
Dried Boletus mushrooms	Italian parsley
Chopped garlic	Salt

Method

1. Peel the potatoes and cut them into slices ¼–inch thick. While you are slicing, hurl them into a bowl of ice water.
2. Meanwhile, soak the mushrooms in warm water until soft.
3. Boil the mushrooms with their soaking water until dry.
4. When done peeling, drain the potatoes, mix them with garlic, parsley, mushrooms, and salt, and spread the mixture on the bottom of a casserole to a thickness of 1½ inches. If the layer's height is incorrect, get the proper kooking pot, oil it, and transfer the mixture to the correct one.
5. Bake the casserole at 400°F for 15 minutes.
6. Mix the potatoes and bake them until tender.

819. Italian Tempura Fusion Vegetable Trio

Fried Vegetables

The light batter for the *Trio* is from *Hazan (Hazan M., 1976, p. 392)* in her description of a pastille.

Ingredients

Light Crusted Eggplant	*Secret Sauce*
Light Crusted Onion Rings	
Thin Crusted Zucchini	

A Kooking Consideration

1. Is *Secret Sauce* too strong to season these light–crusted vegetables? Decide this first.
2. Do not pile the Trio; collapse is inevitable.
3. Construct a shallow trough folded from decorative napkins and place each vegetable in its own lane.
4. Instruct the guests they may take from all three lanes, but not with the same fingers.

820. Vegetables Vivaldi

Weird Vegetables

Weird Vegetables

Mixed Weirdo Vegetables AI

When we make this dish, we relocate the Italian subsidiary of the Kookery to the Americas, where green peppers are available in the fall.

Ingredients

Tomatoes	Olive oil
Radicchio	
Italian green peppers	
A fennel bulb	

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Method

1. Mix the tomatoes, radicchio, and green peppers.
2. Shave the fennel bulb over the vegetables season with drips of olive oil.

821. Butternut Squash and Sweet Potatoes

Squash and Sweet Potatoes

Many name *Butternut Squash and Sweet Potatoes* as *Sweet Potatoes and Butternut Squash,* but the best name is *Butternut Squash and Sweet Potatoes* as the name that appears here.

However, it is clear that the other name, *Sweet Potatoes and Butternut Squash,* has the advantage of packaging two compatible vegetables in a stunning presentation. In contrast, the best name, *Butternut Squash and Sweet Potatoes,* has the same advantage!

Ingredients

Service for 16 1 butternut squash Butter	An equal volume of sweet potatoes as of squash

Sweet Potato Group

Start the sweet potato group. Cut the potatoes into cubes, place them in a casserole, and dot with butter.

Bake at 375°F until partially kooked.

Squash Group

Meanwhile, peel the squash, cut it in half lengthwise, and scoop out the seeds. Dot the squash with butter and wait for the sweet potatoes to reach their halfway point.

When the potatoes are half–done, remove the casserole, and raise the oven temperature to 400°F.

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Dual Group

Push the potatoes aside and place the butternut squash group next to the potatoes.

Cover and bake until caramelized juices ooze from the sweet potatoes and the squash is soft.

Mushrooms

822. Grilled King Boletus Mushrooms

BB2 Mushrooms

Fresh King Boletus Mushrooms, also known as porcini, have an umami taste and a meaty texture. These mushrooms are delicious when grilled. When they are difficult to find, shiitake make a a good substitute.

Ingredients

Fresh Boletus Kings Grapeseed oil	Grated Stravecchio

1. Remove the stems and bathe the mushrooms in oil.

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2. BBQ them until they release their water. Season with salt and pepper.
3. For a subtle embellishment, arrange the mushrooms in a circle on the serving plate and place a *Crown Roast of Lamb* in the center.

Onions

823. Baked Onions

Onions

The critical requirement for making this dish is simple: **You must know your onions.**[259]

Ingredients

Vidalia or Maui onions with their skins	Butter Olive oil

259 Editor's note: "You must know your onions" is a phrase from the 1920s, likely inspired by C. T. Onions, an Oxford English Dictionary editor. He knew his words. We know our onions.

Method

1. Bake the onions at 350°F until charred and caramelized juice is oozing.
2. Peel and serve with butter or olive oil.

824. Caramelized Onions

Panfried Onions

Caramelized onions have a velvety, sweet taste that is excellent with many dishes.

Ingredients

Sliced yellow onions	*Schmaltz*

Caramelizing Song

You fried some onions, long-handed,
In Schmaltz, low and slow, as duty
demanded. They sizzled and sighed,
Till the pan nearly cried,
But oh, how those onions expanded!

825. Hamburger Onions

Grilled Onions

Grilled Hamburgers onions have taste that is in between a slab of raw onion and a pile of *Caramelized Onions.*

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Ingredients

Sliced yellow onions	Grapeseed Oil

Method

Fry sliced onions on medium heat with a touch of oil until the onions are transparent, deep brown, and have black edges.

826. Walla Walla

Light Crusted Onion Rings

We ordinarily make light–crusted onion rings with Maui onions. If Walla Walla onions are available, we use them. They are better because of the name. Fry the Walla Walla in hard–to–get tallow, although grapeseed oil is second best.

Ingredients

Walla Walla Onions	Tallow

Method

1. Slice the onions into 3⁄16–inch slices.
2. Put 1 cup of water in a bowl and sift in flour. Use a portable battery–operated mixer until the batter is smooth and looks like sour cream.
3. Deep fry the onions at 375°F until golden.

An Orderly Ordination

We had ordinarily spoken with Renaldo d'Guindilla, who said that, ordinarily, for ordinary onions, an ordinary air fryer will ordinarily suffice, since ordinary onions ordinarily require less fat. And we ordinarily serve them at an ordinary Drinks–Only Party, with fewer

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ordinary napkins, though always with ordinary cocktail ones.

Peppers

827. Roasted Colored Peppers

Artistic Colored Peppers

Roasted Colored Peppers affords opportunities to decorate various dishes.

Ingredients

A Selection of Peppers	Dried oregano
Red and green bell peppers	Red pepper flakes
Red and green jalapeño peppers	Salt
Olive oil	

It is hard to read a book that is always wrong.

1084

Method

1. Cut the bell peppers in quarters and the jalapeños in half lengthwise.
2. Seed the peppers and scrape out the pith.
3. Sprinkle the peppers with salt, red pepper, oregano, and olive oil.
4. Roast the peppers on a mesh grill at 450°F for about 10 minutes until blackened in spots.

828. Roasted Stuffed Peppers Trio

Stuffed Peppers

The diner selects the pepper with the stuffing he likes based on the color of the pepper in the *Roasted Stuffed Peppers Trio*.

Ingredients

12 Peppers	1 Tbsp of paprika
4 green bell peppers	1 tsp of cumin
4 red bell peppers	*Breadcrumbs*
4 yellow bell peppers	A 16 ounce can of tomato puree
2½ lb of ground meat	3 Tbsp of brown sugar
3 eggs	1 C of water
1 Chopped jalapeño pepper	½ C of seedless raisins
1 C of grated onions	The juice of 1 lemon
1 Tbsp of garlic powder	¼ tsp of sour salt

Method

1. Divide the meat into three groups of 5/6 pound each to make three different stuffings.
2. In the Green Pepper Group, add 1 teaspoon of garlic powder and the chopped jalapeño pepper. In the Red Pepper Group, add a tablespoon of paprika. And in the Yellow Pepper Group, add 1 teaspoon of cumin and ½ teaspoon of red pepper.

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3. Into each meat group, fold in 1 egg, 1/3 of the the grated onion, and 1/3 of the the Breadcrumbs.
4. Cut off the bottoms of the peppers and clean out the seeds and pith.
5. Stuff the peppers with the meat mixture and braise them in 1 inch of water for 35 minutes.
6. Meanwhile, make the sauce: combine the tomato purée, brown sugar, water, seedless raisins, lemon juice, and sour salt. Stir. Check that the taste is right.
7. Simmer the sauce for 14 minutes and reserve.
8. Uncover the braising pot, add the sauce, and bake the peppers at 350°F for 30 minutes or until done.

We make 3 flags: green depicting maudlin, red depicting hot, and yellow depicting exotic.

829. Peppers Pellegrino

Kooked Peppers

Patrizia LaffingBird's aunt, Giuseppina, picked fresh peppers at Papa Pellegrino's farm and made this dish. The delicious, subtle taste of the peppers struck us because we never made them that way. Here is Giuseppina's recipe.

Ingredients

Bell Peppers Garlic	Olive oil

Nonna's Lullaby

In olive oil, the peppers lay,
With garlic shouting, "Mangia! Olé!"
A splash of water, steam does rise,
They braise like Nonna's lullabies.

Now tender, rich – a warm embrace,
Bellissimi! A kiss on your face!

We serve the peppers with the pan juices.

830. Sweet and Sour Stuffed Peppers

Stuffed Peppers

Despite modern health trends, we like sweet and sour stuffed peppers stuffed with significant starch.

Ingredients

Peppers for four	A 16 ounce can of whole tomatoes
2 green bell peppers	1/8 tsp of red pepper flakes
2 red bell peppers	Lemon juice
1 lb of chopped beef	1/8 tsp of sour salt
1/2 C of rice kooked al dente	3 Tbsp of brown sugar
1 onion	Red hot pepper
2 eggs	

Method

1. Mix the beef, kooked rice, onion, and eggs.
2. Cut the bottom off the peppers but leave the tops with the stems intact. Remove the seeds and white membranes inside the pepper.
3. Blanch the peppers for 4 minutes and drain them in a colander.
4. Stuff the peppers with the meat mixture and place them in a casserole.

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5. Add 2 inches of water to cover the bottom of the dish, cover and bake for 40 minutes, adding water as needed to maintain the level.
6. Meanwhile, make a sauce of tomatoes and red pepper flakes. Reduce the sauce until it coats the peppers but is thinner than *Ketchup*.
7. Add lemon juice, sour salt, and brown sugar to make it sweet and sour.
8. Arrange the peppers in the casserole in an alternating color pattern. Strain the sauce and pour it over the peppers.
9. Broil uncovered until their tops are charred.

831. Peppers LaffingBird Crowd

Stuffed Peppers

Peppers LaffingBird Crowd is a stuffed pepper dish that suits the eating eccentricities of the LaffingBird Crowd.

The meat stuffing does not have bread; the turkey stuffing has no red meat but breadcrumbs, and the rice stuffing is vegetarian without breadcrumbs.

Ingredients

Makes 12 stuffed peppers	1 C of chopped jalapeño pepper
1 lb of ground beef	3/4 of a small grated onion
1/2 lb of pork sausage	*Breadcrumbs*
1 1/2 lb of ground turkey	1/3 C of kooked brown rice
4 green bell peppers	1/2 C of walnuts toasted in butter
4 red bell peppers	4 C of *Basic Tomato Sauce*
4 yellow bell peppers	Olive oil
9 mixed colors of jalapeño peppers	Oregano
1 Karl mit der K selected hot pepper	3 Flags
6 eggs	

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Make Three Fillings

1. The meat filling combines the beef and pork sausage, 2 eggs, and the grated onion; the turkey filling combines the turkey, 2 eggs, olive oil, and enough Breadcrumbs to bind; and, the rice filling combines the rice, 2 eggs, and butter–toasted walnuts.
2. Use the breadcrumbs to absorb the runny eggs, but no more.
3. Cut the bottoms off the peppers and remove the seeds and membranes.
4. Stuff the red peppers with the meat mixture, the green peppers with the turkey mixture, and the yellow peppers with the rice mixture.
5. Arrange peppers by color, keeping similar colors together.
6. Pour Basic Tomato Sauce over the peppers. Sprinkle with oregano.
7. Cover and braise until they are tender, about 45 minutes.
8. Uncover them and broil the pepper tops until charred.

We exhibit a flag showing meat is the red peppers. Vegetarian is the green peppers, and gluten-free is the yellow peppers.

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It is hard to read a book that is always wrong.

1089

Potatoes

Baked Potatoes

832. Plain Botulisimless Baked Potatoes

Baked Potato

If we bake a potato without foil, the results are crispy skin and reduced botulism.

Ingredients

Russet Potatoes	Salt

Method

Scrub each potato with a rough rag. Then, stab the potato in five places and bake them at 425°F for about an hour to 208°F internally. But do not underestimate the value of the fork test.

833. Chopped Potatoes[260]

Baked Potato

Chopped potatoes have the texture of a baked potato which we can serve and eat immediately without sides.

Ingredients

Yukon Gold Potatoes	*Schmaltz*
Butter	Salt

Method

1. Scrub each potato with a rough rag.
2. Stab each potato in three places and at 425°F for 30 minutes to 208°F internally.
3. Do not underestimate the value of the fork test.
4. Chop the potatoes into 3/4–inch pieces, skins and all. with the skins.
5. Mix with equal parts butter and *Schmaltz.*
6. Salt to taste.

834. Schmaltz Roasted Potatoes

Baked Potatoes

We will not ask Chef Antonio Mannini whether duck fat is superior to *Schmaltz* for roasted potatoes. However, one point in favor of using *Schmaltz* is that we can make it fresh from supermarket chickens; otherwise, we must go to Chinatown to buy a fat duck.

260 New

Ingredients

Russet Potatoes	Black pepper
Diced Spanish onions	Salt
Schmaltz	

Method

1. Scrub the potatoes well with a rough cloth.
2. Punch holes in the potatoes and place them on a baking sheet.
3. Roast the potatoes at 425°F to 208°F internally, and ensure they are fork–tender.
4. Remove the potatoes, but do not turn off the oven.
5. Cut the potatoes the long way in half and remove the meat in big chunks.
6. Place dabs of *Schmaltz* on the sheet and follow with the potato chunks.
7. Roast the potatoes for 15 minutes more, add the diced onion, and swish.
8. Continue roasting, jabbing each chunk twice, until the potatoes are crisp. Figure this will take as long as it takes.[261]

261 20 minutes.

835. Potatoes in a Jacket

Fancy Baked Potatoes

Potato in Jacket with a Paprika Tie AI

Potatoes in a Jacket, also known as Potatoes in their Shell, is the old way of preparing baked potatoes, but only when fancy. That style is mashing the insides with butter and stuffing them back into the shell.

Ingredients

Russet Potatoes Butter	Paprika

Method

1. Scrub the potatoes well with a rough cloth.
2. Punch holes in the potatoes and roast at 425°F for about 1 hour, to 208°F internally.
3. Remove the potatoes with your **DRAGONFIRE**® firefighter asbestos gl oves, cut them in two the long way, and scoop out the potato.
4. Rice the potatoes without the skin, add 2 tablespoons of butter per potato, and do not overwork them; they will become goofy.[262]

262 Editor's note: They will become gooey.

5. Stuff the potato mixture gooeyback into the shells and sprinkle with paprika.
6. Return the potatoes to a 425°F oven and bake until the paprika is dark red.

Variation

Without Bacon, Cheese, Garlic, Cilantro, and Sour Cream

We like Parmesan in this variation, but sharp Cheddar is an excellent option. In step **4**, add 2 tablespoons each of butter and cheese per potato.

836. Parmensanized Potatoes

A.K.A. Potatoes Parmesan

Parmesanized Potatoes is one member of the well known class called —**ized,** which includes Cheddar**ized**, Gorgonzol**ized,** and even the rare Limbuger**ized.** And we do not forget the exquisite Liver**ized.**

Ingredients

Russets 2 Tbsp of Parmesan cheese per potato	2 Tbsp of butter per potato

Method

1. Roast the potatoes at 425°F to an internal temperature of 208°F for 45 minutes, but check with the fork test.
2. Make a life–changing decision: peel the potatoes for a traditional look or leave them as they are for a healthier option.
3. Either way, chop them with butter and Parmesan cheese.
4. Now, have your crackpot save them in the crockpot until serving time.

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The crackpot will present the potatoes with a power connection to keep them warm. We caution him not to trip on the cord after returning to the kitchen although it only happened once.

Boiled Potatoes

837. Potatoes and Olives

Squashed Potatoes

Potatoes and Olives is a recipe that has an olive taste and forbids butter.

Ingredients

Yukon Gold potatoes Olive oil	Sliced pitted Kalamata olives

Method

1. Since these are not scorching baked potatoes, you will not need your Dragonfire® firefighter asbestos gloves. Yet. But get them out, just in case.
2. Peel, quarter, and boil the potatoes until tender.
3. Drain them.
4. Stir them in a hot pot until they dry, but you must stare at them intently for this to work!
5. Pour olive oil over the potatoes.
6.

We put on our Dragonfire® firefighter asbestos gloves for the presentation and moved the hot serving plate to the dining room.

We put on our Dragonfire® firefighter asbestos gloves for the

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presentation and moved the hot serving plate to the dining room.

Facing the guests, we scratched an “X” on each potato and squashed them. This procedure is more desirable than smashing.

Afterward, we topped them with olives and adroitly drew an olive border around the potatoes.

Fried Potatoes

838. A Great Potato Dish

Great Potatoes

A Great Potato Dish

(With Brisket)

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Potatoes made with Yukon Gold are less starchy than russets, and their sharper look makes an appetizing presentation.

Ingredients

Yukon Gold potatoes	Olive oil
Rosemary	Butter
Black pepper	

Method

1. Decide how much time you have, then commit.
2. If unrestricted, slice the potatoes into 0.4380–inch slices. Not 7/16. Not 0.4375. Cube them to 0.4380–inch.
3. If time is at a premium, slice into 3/8inch rounds and cut into 3/8inch pieces.
4. Fry the pieces in olive oil and butter until they are light tan but not yet crispy.
5. Sprinkle rosemary and black pepper and continue frying until they are crispy.

839. Schmaltz Panfried Potatoes

Weird French Fries

***** Breaking News*****

Hen LaffingBird returned from Colorado and stole a recipe from Grand Master Chef Antonio Mannini, the maverick chef of Denver, who prizes his recipes and jealously guards them with Wrango, a vicious attack dog trained by Air Force's 341st Dog Training Squadron. According to Hen LaffingBird, although she forbids the LaffingBird staff to speak for her, the rumor is that Mannini makes potatoes with duck fat, attaining unbelievable flavor and crispness.

****

It is unanimous that the *Kookbook*'s editing staff advises our readers to reevaluate all fried potato recipes herein in light of this revelation.

Ingredients

Yukon Gold Potatoes *Duck Fat Schmaltz*	Coarse Kosher salt

Mannini's Way

1. Wash the potatoes with a rough cloth.
2. Slice the potatoes into ½–inch sticks.

   Fry the pieces in *Duck Fat Schmaltz* until crispy brown.
3. Remove the pan from the flame and salt the fries.

840. Schmaltz Fries

Great Fries

We have a shadowy memory of **McDonald' S** fries being delicious. They fried them in suet, a white beef fat. But health perceptions forced **McDonald' s** to switch to oil—C'est domage. No worries; the fries described here demolish even the original **McDonald** 's fries.

Ingredients

Russets **WESSON** Vegetable oil	*Schmaltz*

Method

1. Make your supply of *Duck Fat Schmaltz* using duck fat instead of chicken fat.
2. Slice the potatoes into ¼ inch slices and those into ¼ inches match sticks, leaving the skin on one end.

3. As you peel, place those parallelepipeds in ice water water to remove starch, providing you have time. Make time, though; you want the best.
4. Drain the potatoes and dry them with paper towels, following up with a hairdryer.
5. Kook the fries at 350°F in a 4:1 *Schmaltz* to oil ratio until the fries are golden and crispy.

Latkes

841. The Latkes Team

We Get First Pickings

While frying latkes, gluttons hover around the stove, gorging before service, even on unsalted latkes. Imagine that: unsalted latkes.

Building the *Latkes Fire Team* solves this vexing problem. The team consists of three fighters:

1. ***The Master Latkes-Chef*** – Liberates the **Latches–Chef** from their solemn kooking duties, serves the greasy latkes with a pile of napkins, and blabs with the guests.

2. **The Latkes-Chef** – Kooks.

3. **The Guard** – Protects the latkes from theft and untimely gluttony.

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Tribute

Ukrainian Independence Day

August 24

Russian Meat Borscht Dinner

Toast: Long Live Volodymyr Zelinsky
The Man with the iron Balls

Deruni Potato Pancakes
Chicken Kyiv

Toasted Walnut Bread

Toast: To Javelin

Stewed Prunes Odessa

Mad Helmet Coffee

It is hard to read a book that is always wrong.

842. Latkes

Oh Boy

Oh boy latkes. Ukrainians love these pancakes made this way, which they call Deruni. Giorgianna likes them made without flour, which she calls terrific.

Ingredients

24 latkes for one	*Schmaltz*
8 large russet potatoes	Safflower oil
2 onions	Course salt
4 whipped eggs	

Procedure

1. Wash the potatoes with a rough cloth and peel them.
2. Grate the potatoes and the onions.
3. Drain the mixture and squeeze out the liquid.
4. Transfer the mixture to another bowl using a slotted spoon.
5. Beat the eggs, then mix them in.
6. We are indebted to Renaldo d'Guindilla for this brilliant step. He uses the potato starch that settles on the bottom of the bowl instead of wheat flour as the binder.
7. Therefore, henceforth, scoop tablespoons of this starch and stir it into the latke mixture.
8. Make latke patties. Drop them into hot oil flavored with *Schmaltz,* and fry until golden brown.
9. Remove the cakes, shake on coarse kosher salt, and serve.

Hide the applesauce and sour cream.

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843. Latkes Russian Style

עקטַאל

Sometimes a lighter latke harmonizes better with the meal. We make them lighter by whipping egg whites and adding baking powder. This recipe also includes potato starch which makes the latkes kosher for Passover and gluten–free.

Ingredients

1 batch of 24 latkes for 12	4 egg whites whipped to soft peaks
10 large russet potatoes	*Schmaltz*
2 onions	Safflower Oil
Coarse kosher salt	1 tsp of baking powder

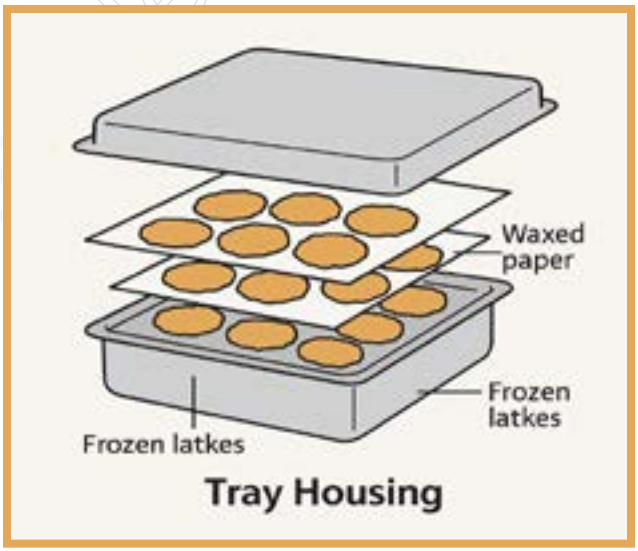
Procedure

1. Grate the potatoes and onions into a colander set over a pot.
2. Squeeze the potatoes, allowing the juice to fall into another pot.
3. You shall be indebted to Renaldo d'Guindilla for the next brilliant step: he uses the potato starch that settles at the bottom of the juice bowl instead of wheat flour as the binder.
4. Add the starch to the potato pot, mix in the egg whites and baking powder.
5. Make the patties.
6. Fry the latkes in safflower oil and *Schmaltz.* Adjust the flame so they brown and crisp on the outside without becoming gooey inside.
7. Place them on napkins and salt them. Like eating a pretzel, you taste the salt and feel it.

844. Almost as Good Latkes

Frozen Latkes

Almost as Good Latkes are good but not as good as *Latkes.* Still, nothing is more grateful than a dry–iced box of frozen Latkes for a hostess gift. Nothing.



The Pan Plan

The strategy is to flash–freeze layers of latkes on frozen trays and put them in a tray housing. Paper bags enclose the filled housings.

Implementation

1. Early in the morning, you summon Private **1,** the **Fryer**, and Private **2,** the **Freezer**, two members of *The Latkes Team,* to report for duty.
2. You, the *Master Latkes Maker*, inform them that the *Team* will make *Latkes* without the final salt.
3. Private **2,** the **Freezer**, sets up the required number of housings and trays to get cold.
4. Private **1,** the **Fryer**, clears the holding area, lays down a layer of paper towels, and stands at attention, awaiting a signal from Private **2.**

It is hard to read a book that is always wrong.

5. Private **2,** the **Freezer**, in the freezer room, signals Private 1 that a cold tray is available.
6. Private **1,** the **Fryer**, begins frying and signals Private **2** to bring a cold tray.
7. Private **2,** the **Freezer**, brings a cold tray to the frying area and returns to the freezer area to prepare the housing.
8. As Private **1,** the **Fryer,** fries, he transfers the hot latkes onto a cold transfer tray lined with paper towels.
9. When the tray is missing one spot from complete, Private ***1,*** the **Fryer,** signals Private **2,** the **Freezer**, that an additional transfer layer is needed.
10. Private **2,** the **Freezer**, goes go to the frying station with an empty cold tray. He take the full tray from the **Fryer** and replaces it with the empty one.
11. He returns to the freezer room, covers the latkes with waxed paper. He allows the dog to play with the greasy paper towels, then, he places the latkes in an unfilled housing. If the housing is already filled, he secures it with a freezer bag and puts the tray into an empty housing.
12. Private **2,** the **Freezer**, prepares another cold, empty tray and waits for the next signal.

We only once made the mistake of serving the latkes ice cold, but at least we did not forget to salt them. The better way is to roast the frozen latkes on one rack at 350°F for 10 minutes or until crisp. Then we salt the latkes with large–grained kosher salt.

845. Giant Latkes

Gigantic Potato Pancake

We make Giant Latke for four instead of *Pizza.* But where is the meat? The Giant is also an excellent Gluten-Free replacement.

Ingredients

1 latke for 4	2 whipped eggs
4 washed and grated large russet potatoes	Grapeseed Oil
1 grated onion	*Schmaltz*
2 Tbsp of potato starch	

Method

1. Drain the grated potatoes and onion.
2. Mix with the whipped eggs and add potato starch to bind.
3. Pour the mixture into a 12–inch nonstick frying pan with a mix of oil and *Schmaltz.*
4. Fry, peeking under this colossal pancake to see when it is brown and crisp.
5. Broil the top until crisp.
6. Remove the disk from the broiler, transfer it to a hot platter, and shake kosher salt over the monster.
7. Cut into wedges with a pizza cutter and serve with red pepper flakes on the side.

Potato Pizza with Sausage Variation

1. Fry *Sausage Jewish Italian Style* until crisp.
2. Cut into wafers and top the *Giant Latke* with them.

Mashed Potatoes

846. Potatoes Antonio Mannini

Mashed Potatoes

Mashed potatoes are de rigueur for Thanksgiving. They are essential in circles that relish TV turkey dinners. Mashed potatoes at Thanksgiving are for gluttons or, at best, for traditionalists. Our Thanksgiving spread includes soup, pasta, two stuffing variations, yams, butternut squash,

and bread, not to mention pies for dessert. Oh, *Kasha,* too. Do we need another starch? An opposing view, stated by Emma, LaffingBird's mother, is: "You don't have to eat them."

Whatever. The Hen insists that the gala event must include mashed potatoes because it's traditional, and assigns the job to Antonio, who demands *Potatoes Antonio Mannini.*

Ingredients

Russets Half and half	Butter

Method

1. Wash the potatoes, scrubbing them with a rough rag.
2. Bake at 425°F to 208°F internally, and present them to Antonio Mannini.
3. Antonio scoops out the potato carefully, taking care not to include any skin — potato skin, that is. He mashes it with butter and half–and–half, guided by intuition.
4. Then he transfers the mixture to his crackpot at the lowest temperature until he is ready to serve.

******** Breaking News *********

Hen LaffingBird received an urgent phone call from Antonio Mannini, who informed her of a monumental improvement in mashed potatoes.

****

847. Potatoes Antonio Mannini the New Way

1. Antonio now bakes the potatoes at 425°F to 208°F internally.
2. He scoops out the potato from their shells, mashes it with butter and half–and–half, and transfers the mixture to a slow kooker set at its lowest temperature.

3. He kooks the potatoes for as many hours as possible, caramelizing the sugar and producing a fantastic taste.
4. So, he says.

We serve the potatoes with the crackpot and his crazy guests.[263]

848. Smashed Potatoes

Chunky Mashed Potatoes

Smashing is faster than mashing, at least with potatoes. It avoids overmixing and prevents gooey results. This recipe includes the skin, which adds a healthy texture.

Ingredients

Russets	Butter

Method

1. Poke holes in the potatoes and bake them at 425°F to 208°F internally.
2. Place the potatoes on a chopping block, add butter, and smash them.
3. Transfer the potatoes to a hot casserole.

Smashed Potatoes is a ball- out-of-the-park recipe; if we do not achieve over-the-fence results, we will quit kooking because what more can we do to guarantee creamy potato chunks on the inside and crispy on the outside? We always have a pepper mill at bat.

263 Served in large, heavily-modified crockpots. When an event attendee lifts the lid, a jack-in-the-box springs up clutching a waiver. The attendee must sign the accident-release-of-liability form

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Rapini

849. Rapini

Young Broccoli?

Rapini is not young broccoli. Rapini is broccoli rabe, a green vegetable that looks like leafy broccoli and is related to the turnip. Although rapini has a distinct and overpriced taste, broccoli is just as good but with a subtle difference. But what Rapini has that broccoli hasn't, *Rapiniiiiii* has snob appeal.

Ingredients

A bunch of rapini	A shake of red pepper flakes
1 Tbsp of olive oil	Lemon
2 sliced garlic cloves	

Method

1. Blanching rapini softens the stems, whereas sautéing develops flavor.
2. So, blanch the greens in boiling water for 1 minute until the *Rapiniiiiii* is bright green and softening.
3. Rinse it under tap water and pat dry.
4. Develop the flavor by sautéing the *Rapiniiiiii* in olive oil, garlic, and red pepper flakes for 3 minutes or until tender.

We serve Rapiniiiiii with a squeeze of lemon.

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Spinach

850. Sautéed Spinach

Spinach

Packaged spinach is pre–washed and tasteless. Fresh spinach is delicious, but cleaning it is miserable. Still, cleaning is what you gotta do for valued guests.

Ingredients

Spinach with lots of mud	Lemon juice
Olive oil	Nutmeg
1 Clove of garlic	

Method

1. Sauté a clove of garlic with its husk in olive oil until light tan.
2. Sauté 1 handful of spinach in the same pan until it wilts. Transfer to a plate.

3. After each handful, allow the pan liquid to evaporate before starting the next.
4. When all batches are done, sauté them together for 10 seconds.
5. Squeeze the spinach dry and season with lemon juice and nutmeg.

Serve at room temperature.

Sweet Potatoes

851. Mashed Sweet Potatoes

Sweet Potatoes

Garnet or Beauregard sweet potatoes are orange; Japanese sweet potatoes are pale yellow. The deeper the orange, the sweeter the potato.

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Ingredients

Sweet Potatoes	Butter

Method

1. Wash the sweet potatoes with a rough cloth.
2. Cut them in half and roast at 425°F until caramelized and juice oozes out of the skin's edges.
3. Scoop out the pulp, mash it with butter but keep it lumpy, and pack it back into the shells.

852. Roasted Sweet Potatoes

Sweet Potatoes

Sweet potatoes and yams are different vegetables. Yams are tubular, whereas sweet potatoes are ovoid and sweeter than yams. We thought Garnette sweet potatoes, which markets often represent as yams, are indeed yams. But they are not. We prefer the taste of Garnette sweet potatoes or garnet yams to authentic yams. We will get those garnet yams!

Ingredients

Garnet yams	Butter

Method

Wash the sweet potatoes, poke holes in them, and roast them at 425°F until caramelized juice oozes from their skin.

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We serve the butter near the yams.

853. Thrice Kooked Sweet Potatoes

Leftover Sweet Potatoes

We often make Thrice kooked Sweet Potatoes. This frequent event occurs after we make *Roasted Sweet Potatoes* and forget to serve them!

Ingredients

Roasted Sweet Potatoes	Butter

Method

1. You forgot to serve the potatoes, so wrap them in foil for the next day and place them in a cold spot in the refrigerator to prevent botulism.
2. You roasted them on the second day but failed to serve them. So, return them to the absolute coldest part of the refrigerator to prevent botulism.
3. On the third day, life is good; you roasted them again and served them close to butter. No one wanted them.

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Squash Including Zucchini

Fried Squash

854. Yellow Squash from the Cooperative

Squash

When we harvest crisp, young yellow squash from the Serrano Branch of the Kookery, we make *Yellow Squash.*

Ingredients

Yellow squash	Butter

Method

1. Partially peel the squash, leaving some skin for appearance.
2. Cut in half lengthwise, scoop out the seeds, and cut the halves into 1–inch cubes.

It is hard to read a book that is always wrong.

3. Sauté the cubes in butter, then, bake them at 350°F for about 20 minutes until soft.

855. Concia

Marinated Zucchini

Zucchini Blossom

Concia is an ancient Roman–Jewish squash recipe requiring young zucchini and their flowers. Every summer, we had the bounty from the vast zucchini fields at Gloria Farms, otherwise unobtainable.

The American actor, filmmaker, and Kook Stanley Tucci picked up on the unique zucchini flavor in his dish *Spaghetti alla Nerano.*

Ingredients

Zucchini	Fresh mint
Zucchini flowers	Olive oil
WESSON Vegetable oil	White wine vinegar
Fresh basil	Salt

Method

1. Cut the zucchini into 1/8–inch slices.

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2. Fry in batches until deep brown at the edges. Drain well and blot with paper towels.
3. Cover the zucchini in a bowl with plastic wrap and refrigerate.[264] The following morning, pick the zucchini flowers and broil them until light brown.
4. Combine the zucchini, flowers, basil, mint, and a pinch of salt.
5. Marinate for 12 hours.

Roasted Squash

856. Roasted Butternut Squash

Yellow Squash

Butternut squash is a godsend for squash lovers. The individual portions are colossal.

Ingredients

Squash for 2 Gargantua 1 butternut squash Grapeseed oil	Butter

Method

1. Cut butternut squash in half. Prick the cut sides three times with a fork and rub the skin with grapeseed oil.
2. Roast at 459°F for about 1 hour, until the edges of the skin are black and the insides are soft.
3. Scoop out the seeds and throw away the squash.
4. Keep the seeds warm until ready to serve.

264 Overnight refrigeration creates the dish's magical flavor.

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857. Squash Flowers

Fried Flowers

We used to pick zucchini squash flowers from the GREAT GLORIA Estate Gardens early in the morning. Then, we picked off the black things from each flower, likely insects. We always make this dish when we find a market that sells these lucrative black things.

Ingredients

Squash flowers Walnut oil	Apple cider vinegar

Method

1. Arrange flowers in a spiral on a broiling pan and kook them next to the flame until they are light brown.
2. Drizzle them with oil and vinegar.

We serve the black things in a pan near a bouquet.

858. Thin Crusted Zucchini

Fried Zucchini

Fried zucchini is an excellent appetizer at a *Drinks Only Party*.[265]

Ingredients

Young zucchini Flour	**WESSON** Vegetable oil

265 We can compromise and use an air fryer for an even less greasy zucchini.

Method

1. Wash the zucchini and cut them the long way into 3/16–inch sticks.
2. Put 1 cup of water in a bowl and sift in flour, holding the bowl with both hands and a portable battery-operated mixer in your mouth until you have a smooth batter with the viscosity of *Yogurt.*
3. Deep fry the zucchini at 375°F until golden.

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859. Zucchini Grandé

Big Squash

What do we do with a gigantic zucchini from ***THE GLORIA FARMS*** garden? W e don't throw it away; We make *Zucchini Grandé.*

Ingredients

1 Large Zucchini	1 egg
1/2 lb of chopped beef	2 slices of *White Sandwich Bread*
1/8 lb of chopped pancetta	Milk
Olive oil	3/4 C of Parmesan cheese
A handful of minced parsley	Black pepper
2 Tbsp of tomato paste	

Method

1. Split the zucchini in the middle and remove the seeds and pulp using a teaspoon.
2. Simmer tomato paste diluted with water, parsley, and pepper for 10 minutes.
3. Meanwhile, soak the bread in milk, squeeze it dry, and mix it with the chopped beef, egg, grated cheese, and pancetta.
4. Stuff the mixture into the hollows of the zucchini.
5. Place the zucchini in an oiled skillet, pour the tomato sauce over them, and follow with drops of oil.

6. Cover and kook at medium until the zucchini is tender but firm.
7. Uncover and boil off the juice.
8. Cut the zucchini into sections, but do not separate them, so keep their shape.

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Swiss Chard

Good

Bad

Only kook with green-stemmed chard. We grew chard at ***GLORIA FARMS*** and noticed that greenish chard with white stalks has a superior taste to reddish chard with red stalks and beet-tinged leaves.

For our chard recipes, we remove the stems of the chard by cutting along both sides of the stem and cut the leaves into two inch sagittal ribbons. We usually are lucky that we did not throw away the stems.

We can sauté the stems in butter and add Parmesan, making a delightful chard dish.

860. Swiss Chard fro m the Yard

Chard

Swiss Chard from the Yard is one of the great vegetables from the ***FARMS OF GLORIA.*** If circumstances change, we buy chard from a farm stand. We steam the chard for the most delicate flavor, or we sauté it for a robust flavor. We describe both methods.

Ingredients

Chard from the yard	Lemon juice
A big Garlic Clove	Olive oil
	Nutmeg

Steam Method

1. Steam the chard for 3 minutes or until tender, and squeeze it dry.
2. Sprinkle with lemon juice and olive oil.
3. That's it.

Sauté Method

1. Crush a big clove of garlic and sauté it with the husk in olive oil until light tan.
2. Sauté a handful of chard in that pan and place it in a strainer over a plate.
3. After another handful, allow the pan liquid to evaporate, and add a few drops of oil before starting the next batch.
4. When done, squeeze the batches dry and season with lemon juice and nutmeg, but omit the nutmeg if the chard is for stuffing.
5. Do not search for the garlic; leave it in, which makes the dish exciting.

It is hard to read a book that is always wrong.

1122

We serve either variation at room temperature.

861. Steamed Chard Laurenzo Holbean

Swiss Chard

We learned a great way of making chard from Giorgianna's friend, Renzo Holbean. He was religious about everything, as well as his kooking.

Ingredients

Chard from the Yard	Butter

Method

1. Wash the chard, remove the stems, drain, and leave only the clinging water.
2. Put small dots of butter on the bottom of a narrow, tall pot.
3. Follow with a layer of chard with more pats of butter. Keep making layers until you use up the chard.
4. Cover and simmer, allowing the chard to absorb the butter.
5. When done, drain.

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Tomatoes

862. Baked Tomatoes

Baked Tomatoes

The redeeming feature of *Baked Tomatoes* is that they make a good-looking plate.

Ingredients

Tomatoes	Savory
Olive oil	*Breadcrumbs*
Chopped garlic	

Method

1. Cut the tomatoes in half and drizzle them with olive.
2. Season the tomatoes with garlic and savory, but go light.
3. Sprinkle breadcrumbs over the tomatoes, sprinkle more oil, and broil them until the *Breadcrumbs* are brown.

It is hard to read a book that is always wrong.

1124

Yams

These are the yams we use.

863. Thanksgiving Yams

Yams

Thanksgiving Yams has nothing to do with Yams. The dish combines Garnet Yams, Garnet Sweet potatoes, and Butternut squash. We would mix cubes separately of both vegetables and then bake them in the same casserole and serve them. The arrangement saves space on the crowded Thanksgiving table.

Ingredients

Garnet Sweet Potatoes and Butternut Squash	Butter

Method

1. Peel the squash and sweet potatoes and cut them into perfect 1–inch cubes.
2. Dot with butter.

3. Put them in the casserole separately and bake covered with foil for about 45 minutes.
4. Uncover and roast to 459°F.

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Book 2

The Bread Kookbook

Do not read on if you are not comfortably insane.

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It is hard to read a book that is always wrong.

1128

The Bread Kookbook

The Publisher's Nightly states, "LaffingBird's novel writing approach separates this book from the countless humdrum *KookBooks*. The reader will never experience such a book."

And from the infamous *Folsom Prison Gazette,* not too far from the Kookery: "*The Bread KookBook* rises above other works because of its focus on reminiscent details."

LaffingBird retired but still owns his world–recognized restaurant, Kooks', which Moshelin rated with nine Silver Magen Davids, each embroidered with blue–platinum. Now, LaffingBird publishes nothing, but what he publishes is original, with exciting, bizarre ideas.

He is the author of *the KookBook of Modern Kooking—KookBook—You Don't Need Pots and Pans,* and perhaps the author of the shattering *What Not to Kook KookBook*. Who knows when these exciting books will come out?

The sequel to this book is called *KookBook: The Movie.* But LaffingBird curtailed this project for the last ten years because he is in turmoil about finding the "Right Kind of Camera."

LaffingBird pontificates about every art field and other things he is clueless about. Even so, he has the universal and undisputed title of the King of Kulinary Blabbers.

LaffingBird is a founding member of KIA, the Kulinary Institute of America, which inspired the Kookery and Kooks' (restaurant). The institute embraces the rolling hills in El Dorado, California, and inspires excellent creativity with its outstanding panoramic views and cluttered kitchens. LaffingBird is the sole graduate of this prestigious institution.

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Preface

LaffingBird, the founder and operator of the infamous The Kookery and Kooks' restaurant, wrote *The Bread KookBook* as the companion volume to the phenomenally unsuccessful *KookBook. The Bread KookBook* follows that glorious tradition for patron kooky Kooks, who will bake artisan bread to accompany their meals and for gorging.

LaffingBird divulges secrets from his extensive 0.75 years of baking experience and reveals to the aspiring Kook over 40 essential recipes to complete the meals and menus illustrated in the *KookBook*.

For illustration, *The Bread KookBook* superbly shows YouTube videos stolen with an abandoned disregard for copyright. It tells exciting bread stories, including the unspeakable "*Why Fresh Bread is a Sickness,*" an assessment divulged by a distinguished Kook from a German concentration camp inmate.

The Kookery developed a world-shattering semi-pseudo-ersatz method that the home bread Kook uses to produce consistent quality, delicious bread, with a technique that will change the world of how home Bread Bakers Kook. LaffingBird, the author, is up for the Ignoble prize for "Why it's Foolish Not to Use a Poolish."

The Kooking world is lavish in praise for *The Bread KookBook*. For instance, The New York Slimes states, "*The Bread KookBook's* concern for the most trivial detail of kooking and presentation sets it apart from other works, placing it on the level of James Weird."

And the Publisher's Nightly states, "LaffingBird's novel writing approach separates this book from the countless hum-drum kookbooks whereby the reader will never experience such a book."

And from the infamous *Folsom Prison Gazette,* not too far from The Kookery, "*The Bread KookBook* rises above other works because of its focus on reminiscing details."

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platinum Magen Davids. Now, LaffingBird publishes nothing, but what he publishes is original with exciting, bizarre ideas. He is the author of *T*he KookBook of Modern Kooking–KookBook—*You Don't Need Pots and Pans* and maybe the author of the shattering *What Not to Kook KookBook*. Who knows when this exciting book will come out?

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LaffingBird is a founding member of KIA, the Kulinary Institute of America, which inspired The Kookery and Kooks' (restaurant).

The institute embraces the rolling hills in El Dorado, California, and inspires excellent creativity with its outstanding panoramic views and cluttered kitchens.

LaffingBird is the ***Sole Graduate*** of this prestigious institution.

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Bread Recipes

Bread and Pizza Dough

Pizza is not bread. Pizza and bread have a delicate relationship, but they are distinct. So this *Kookbpeanuook* has two main sections: Bread and Pizza. Pizza dough appears under Bread and Pizza Dough. Pizza itself is under Pizza, the stuff most of us eat, and is covered in the parent volume, *The Best of the Kookbook.*

The Bread section includes Bread Derivatives: the ingredients derived from bread, such as breadcrumbs or croutons, that embellish a dish. Take breadcrumbs, for example; they are a delicious snack, although rarely eaten because of the effort to hide while eating them. But that doesn't mean we should skip the captivating section on *Breadcrumbs*, which is a mandatory topping for **Mac and Cheese.**

This *Kookbook* divides Bread Recipes into Machine Bread and Artisan Bread. Machine Bread has a short two–hour recipe time, is better than supermarket bread, and is divine with *PB&J.* Artisan Bread takes at least twelve short hours and is equally delectable with *Chopped Liver.*

The *Kookbook* divides Artisan Bread into two sections: **Straight Bread,** made without a preferment, in less than a day, and **Artisan Bread,** which takes longer. The latter, made with the Poolish preferment, has a longer preparation time and a better taste because of fermentation. The *Kookbook* has recipes for specialty bread, including bagels, buns, muffins, and rolls. Pizza dough, too, uses Artisan Bread formulas.

Bread

Good Bread

Breadmaking is a professional art that is difficult for us, even as a small bakery, to attain. The art steals precious time from our dinner presentations. But bread must satisfy our gluttony when none is available. So we always set up a kitchen Bread Lab, where we make delicious bread for fun. Read on, valued subscribers.

Without a doubt, you too, budding kook, will order from Amazon, despite your usual procrastination, items like pH meters, precision thermometers, gold–threaded baking aprons, and a proofing chamber. Soon, you will enroll in l'École Kookinaire du Pain in Paris, just as LaffingBird did. No question about that!

The Minimum Size Home Bakers Proofing Chamber[1]

Procedures

Although breadmaking is an art and skill, having rules and formulas establishes a baseline for consistency. The Kookery recommends using a proofer and an oven with a window to yield predictable results.

1 Notice that the proofer has caster wheels, so you can discretely tuck it away from the unit in a closet.

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Measurements

Because everyone is fat, obesity is fashionable. But in baking, as in obesity, measuring by weight, not volume, is paramount. Relative weight determines a recipe's success. We measure by weight in home breadmaking because of chemistry, consistency, and repeatability. Because of granularity, identical ingredients have varying weights at equal volume. These factors make it possible to scale the recipe to different sizes, such as increasing a two 2–pound loaf to 3 pounds.

Accuracy of Weighing

The recipes at the Kookery use the Bakers Method, where the total weight of the different flours is 100 percent, and the remaining ingredients are percentages of the flour's total weight, not the bread's weight. We may change the loaf size by multiplying each component by a single constant. One caution is that measuring weights less than 10 grams with scales accurate only to 1 gram is unreliable. Therefore, we have two scales: one accurate to the gram for measuring flour and water and another accurate to 0.01 grams for measuring yeast. Also, we always use a container weighing less than 100 grams when weighing items such as yeast in the 0.01 to 10.0 gram range.

When the batteries run out on our precision scale, we occasionally resort to volume because someone is always stealing our gold apothecary triple balance scales. Yeast is problematic when measuring by volume. First, we measure the weight of a light cup of yeast using a less precise scale. Then, we calculate the weight of the yeast per teaspoon by dividing the cup weight by the number of teaspoons per cup. For example, suppose we are working fast because our head kook must pick up his dog at the groomer. In using volume, we weigh a cup of SAF yeast on that cheap iinternet–purchased scale, accurate to a mere gram. The weight is 150 grams. We are erudite baking kooks who know that 48 teaspoons are in a cup, and our calculations say a teaspoon of yeast weighs 3.125 grams. For the 4 grams specified in the recipe, we need 4.0 teaspoons divided by 3.125 grams per teaspoon,

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yielding 1.28 teaspoons. What's this? 1.28 teaspoons. Then, frantically, you will consult with a practical man, not at the Kookery, who will tell us to use 1¼ teaspoons. The slob.

He is a numerical slob, not an obese slob; that's the problem. We always use our Precision Calibrated Exact Baking Spoon Set, often incorrectly referred to as the Accurate Baking Teaspoon Set, comprising 102 spoons from 0.01 to 1.00 in increments of 0.01 grams, including one spoon of 10 grams and another of 100 grams.[2]

The Best of the Kookbook has a check volume amount for bread machine recipes, even though the recipes are by weight. The volume should agree with the value in the check table when we measure the weights using spoons to transfer ingredients to a scale. Otherwise, we would make a gross error. The author, LaffingBird, chose not to include the volume check value for Artisan Bread because he was creating a fine meal and did not want to be distracted irksome calculations.

Adjustment For the Flour Protein Level

For each 1 percent increase in protein desired in baking bread, we add 1 percent of the flour weight in **VITAL WHEAT** Gluten to the flour. To use King Arthur bread flour at 12.7 percent protein, we add 1 percent of the weight of ***COSTCO*** Organic at 11.7 percent protein in **VITAL WHEAT** Gluten. But we do not ignore that **VITAL WHEAT** is flour, so we subtract the weight of this protein from the flour added to keep the total flour weight the same.

Conversely, if the recipe calls for all–purpose flour, for each 1 percent decrease in protein, we add 120.0 grams of water per kilogram of flour when using King Arthur bread flour, thus, therefore, increasing hydration by 1.2 percent.

2 The Precision Calibrated Exact Baking Spoon Set can be o

Modifications of Ingredients for High Altitude

Altitude affects the relative proportions of ingredients in baking. We **memorize** the altitude adjustment factors in the table below and adjust the bread ingredient proportions accordingly when baking at high or low altitudes, but not when underwater.

Bread Ingredients Adjustment VS altitude

Adjustment (grams)	Altitude Above sea level (ft)
Increase Liquid	0.0062800 times altitude
Increase gluten	0.0013500 times altitude
Reduce sugar	-0.004687 time altitude
Reduce **SAF** yeast	-0.0015625 times altitude
Increase baking temperature	25°F if over 3000 ft

Measuring by the Eye

Measuring by weight is one consideration for precision baking. Visual and olfactory cues are both critical. To become a knowledgeable Kook, you must know the effect of an ingredient, such as its granularity, temperature, and humidity, on the outcome of the bread. The bread's water content and hydration depend on the flour's protein content. So, for example, you can't rely only on time during the steaming phase of baking. The bread color is a better indicator of when to turn off the steam.

Machine Bread

It takes about two hours to make bread using the machine, but this time can pass while preparing a fine meal. The bread is always better than store–bought shelf bread, and fresher too.

Procedures

For the Kookery, baking with a Bread Maker is a time saver and a useful tool. If we do not have time to bake delicious *Artisan Bread* or if it is inconvenient to buy it, we use the "Machine" stored in the sewing–

room closet.

Bread machine manuals prescribe recipes using volume despite its inadequacies. The Rosetta Stone for this solution is in the *Zojirushi Bread Machine Manual (Zojirushi, p. 15)*, which specifies the ingredients in volume and weight. The authors of that manual prefer weight, implying a superior outcome. Thus, the author assumed the weight measurements to be "The Truth," representing recipes by weight. He then converted those weights back to volume using international standards. These volume measurements are only a check.

For example, when a recipe specifies 18.0 grams of salt, the backward conversion yields 3.153 teaspoons, rounded to 3.0 teaspoons in the volume check column. He checks the number of teaspoons while spooning the salt. Disagreement shows an error. Not that our kooks cannot use volume measurements, but we do not allow our kooks to be slobs, no matter what they prefer.

Bread Machine Ingredient Table - 2 Pound Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Water	320.0	1 1/3 C	57.8
Dry	King Arthur Bread Flour	Flour	553.0	4 1/4 C	100.0
	Confectioner	Sugar	48.0	4 T	8.7
		Dry Milk Powder	8.0	2 T	1.4
		Salt	5.0	1 tsp	0.9
	Sweet	Butter	35.0	2 1/4 T	6.3
	SAF	Yeast	6.0	2 tsp	1.1

The Order of Mixing Ingredients

When mixing liquid ingredients with sticky syrups, we add the oil first, then the dry ingredients. We use the tare method to add the syrups to the same measuring utensil used for the oil. This sequence allows the syrup to slip cleanly from the measuring spoon. When adding the dry ingredients, we put the butter near the corners of the flour and sprinkle the salt around the interior of the baking pan, away from the

center. With our dexterous fingers, we make a depression in the center and pour in the yeast.

The Ingredient Table headings are straightforward, except for **Appx,** which gives the volume check for each weight.

The Baking Step

After mixing the ingredients, we set the bread **Type** and **Crust Color.** Set the **Bread Cycle** to **Pause** for adding extra ingredients.

Machine Bread Recipes

Egg Bread

864. Challah

Yellow Bread

The above recipe changes *Beth Hensperger's Challah Recipe (Hensperger, 2000, p. 81)* using 1/2 of the salt and **SAF** yeast.

Madam Jessicah Ké, a frequent visitor at The Kookery and a connoisseur of carbohydrates approved this recipe. However, she thought, "It's not Challah if it's not braided." For authentic Challah, refer to *Braided Challah.*

Bread Machine Ingredient Table - 2 Pound Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Water	236.0	1 C	44.6
		Large Eggs	127.4	2	24.0
		Egg Yolk	38.2	1	7.2
	Canola	Vegetable Oil	53.8	1/4 C	10.1
		Honey	31.9	1 1/2 Tbsp	6.0
Dry	King Arthur Bread Flour	Flour	520.0	4 C	98.0
		Gluten	10.8	5 tsp	2.0
	Fine Grained	Salt	5.7	2 tsp	2.1
	SAF	Yeast	6.3	2 tsp	1.2
	Candied	citroën		1/2 C	

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Method

1. Mix the ingredients according to *The Order of Mixing Ingredients.*
2. Set the **Crust Color** to Medium and the **Baking Cycle** to White Bread.
3. Stop at the additive mixing stage and add the citron.
4. Remove the bread as soon as possible when the cycle ends.

865. Harper's Challah

Is it Challah?

Madam Jessicah Ké, the master bread maker, says, "If it's not braided, it's not Challah." *Harper's Challah,* also known as Harper's Loaf from Harper's Bakery, is twisted egg bread. Is it Challah?

The author discovered that the original recipe comes from Paul Hurst, the famous harpist whom every kook reveres. In this book's adaptation, the bread baking procedure requires that, after the mixing and kneading stages, the kook removes the bread, braids it, and finishes the baking in an oven. It is a delicious bread that deserves an honored place in The *Kookbook*.

During the baking, listen to Debussy's harp music.

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Debussy Danse Profane with Harp

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Water	66.5	1 1/8 C	15.3
	Large	Eggs	100.0	2	23.0
	Peanut	Oil	42.0	3 Tbsp	9.7
	Hen	Honey	63.0	3 Tbsp	14.5
	Sweet	Butter	42.0	3 Tbsp	9.7
Dry	King Arthur Bread Whole Bread Flour	Whole Wheat Flour	240.0	2 C	55.2
	King Arthur White Bread Flour	White Bread Flour	195.0	1 1/2 C	44.8
	Total Flour		435.0		100.0
	Fine–Grained kosher salt	Salt	8.6	1 1/2 tsp	2.0
	SAF	Yeast	7.5	2 1/2 tsp	1.7
	Rolled Oats	Oats	10.0	2 Tbsp	2.3
		Sunflower Seeds	18.0	2 Tbsp	4.1

Method

1. The astute kook will notice that the weight and baker's percentages are not in the ingredient table above; c'est dommage, as the French say!
1. You may use volume measurement at your risk, but you will have the label: "Lazy Bum."
2. Place the ingredients in the machine's basket, except the oats and seeds, using *The Order of Mixing Ingredients.*
3. Start the Dough cycle.
4. Meanwhile, coat the bottom of two 8–by 4–inch loaf pans with peanut oil.
5. Dump the dough onto an Italian Carrara marble work surface. It must be Carrara for the recipe to work.

6. Divide the dough into 4 equal sections and roll them into 4 fat sausages 12 inches long.
7. Call Madam Jessicah Ké to learn how to braid these pieces into something unmistakably Challahish.
8. After the phone call, stick the braided mess into your proofer at 78°F.
9. Wait until the mess doubles in bulk and the dough is over the rims of the pans in 45 minutes.
10. Brush the tops of the Harper's Challah with more peanut oil and sprinkle them with the oats and sunflower seeds.
11. Bake the bread at 350°F until golden brown and the internal temperature is 206°F.

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866. White Sandwich Bread

White Bread

This recipe derives from the *Zojirushi Recipe Book (Zojirushi, p. 6)*, with half the salt and **SAF** specified as the yeast.

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Water	320.0	1 1/3 C	57.9
Dry	King Arthur Bread Flour	Flour	553.0	4 1/4 C	100.0
	Confectioner	Sugar	48.0	4 Tbsp	8.7
		Dry Milk Powder	8.0	2 Tbsp	1.4
	Fine–Grained	Salt	5.0	1 tsp	0.9
	Sweet	Butter	35.0	4 Tbsp	6.3
	SAF	Yeast	6.0	2 tsp	1.1

Method

1. Refer to *The Order of Mixing Ingredients.*
2. Set the CRUST COLOR to Medium and the BAKING CYCLE to White Bread.
3. Remove the bread as soon as possible when the cycle finishes.

867. Vienna Bread

White Bread

This recipe derives from *Beth Hensperger's Bread Machine Kookbook (Hensperger, 2000, p. 64)*, with half the salt. This bread stays fresh one day longer because of the milk.

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Water	157.7	2/3C	39.7
	Whole	Milk	165.2	2/3C	31.1
Dry	King Arthur Bread Flour	Flour	520.0	4 C	98.0
		Gluten	10.8	4 tsp	2.1
	Total flour	Flour	530.9		100.0
	Sweet	Butter	56.8	4 Tbsp	10.7
	Confectioner's sugar	Sugar	36.0	3 Tbsp	6.9
	Fine–Grained	Salt	5.0	1 tsp	0.9
	SAF	Yeast	7.1	21/4 tsp	1.3

Method

1. Mix the ingredients according to *The Order of Mixing Ingredients.*
2. Set the **Crust Color** to Medium and the Baking Cycle to White Bread.
3. Remove the bread promptly when the cycle finishes.

It is hard to read a book that is always wrong.

1143

868. Yogurt Sandwich Bread

White Bread

After we make *Plain Yogurt,* we can make Yogurt Sandwich Bread in two hours with the machine. This procedure is beautiful because of its efficiency, frugality, and quality; the bread stays fresh an extra day because of the milk.

Yogurt Sandwich Bread is derived from *Beth Hensperger's Bread Machine Kookbook (Hensperger, 2000, p. 54)* using *Plain Yogurt,* half the salt, and other minor modifications to accommodate our exceptional *Yogurt*.

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
	Water		240.0	1 C	37.9
	Yogurt	*Yogurt*	327.0	1 1/3 C	51.7
Dry	King Arthur Bread Flour	Flour	622.0	4 3/4 C	98.3
	Vital Wheat	Gluten	10.8	5 1/2 tsp	1.7
	Total Flour		632.8	4 C+ 1/3 tsp	100.0
	Fine–Grained	Salt	5.7	1 tsp	0.9
	SAF	Yeast	7.1	2 1/2 tsp	1.1

Method

1. Refer to *The Order of Mixing Ingredients* for the instructions on how to mix the ingredients.
2. Set the **Crust Color** to Dark and the Baking Cycle to White Bread.
3. Remove the bread when the cycle finishes.

Using Yogurt Sandwich Bread in a delicate *Peanut Butter and Jelly Sandwich* is brilliant.

It is hard to read a book that is always wrong.

1144

Raisin Bread

869. Old Fashioned (Buttermilk) Raisin Bread

Raisin Bread

Raisin Bread from Beth Hensperger's *Bread Machine Kookbook (Hensperger, 2000, p. 437)* is delicate, made with raisins, buttermilk, and without cinnamon.

For a cinnamon version, refer to *Old Fashioned Raisin Bread.*

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid		Buttermilk	303.0	1 1/4 C	57.7
	Canola	Oil	34.0	2 1/2 Tbsp	6.5
	Fresh White	Egg	63.7	1 large	12.1
Dry	King Arthur White Bread Flour	White Flour	520.0	4 C	99.0
		Gluten	5.4	2 tsp	1.0
	Total Flour		525.5	4 C	100.0
	Dark Brown	Sugar	37.5	3 Tbsp	7.1
	Fine–Grained	Salt	5.0	1 tsp	1.4
	SAF	Yeast	7.1	2 1/4 tsp	1.3
		Raisins	187.0	1 1/3 C	35.6

Method

1. Mix the ingredients according to *The Order of Mixing Ingredients.*
2. Set the **Crust Color** to Medium and the **Baking Cycle** to Basic.
3. Remove the bread promptly at the cycle's end.

It is hard to read a book that is always wrong.

1145

870. Krazy Kraisin Bread

Raisin Bread

This recipe derives from the *Zojirushi Bread Maker Recipe Book (Zojirushi, p. 7)*, substituting craisins for raisins and reducing the salt and sugar.

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Water	300.0	1 1/4 C	57.7
Dry	King Arthur White Bread Flour	White Flour	520.0	4 C	100.0
		Dry Milk	8.0	2 Tbsp	1.5
	White	Sugar	36.0	3 Tbsp	6.9
	Fine–Grained	Salt	5.0	1 tsp	1.0
	Sweet	Butter	35.0	2 1/2 Tbsp	6.7
	Ceylon	Cinnamon	2.0	1 tsp	0.4
	SAF	Yeast	6.3	2 tsp	1.2
		Craisins	140.0	1 c	26.9

Method

1. Refer to *The Order of Mixing Ingredients* to begin.
2. Set the bread machine on its BASIC cycle for a dark CRUST.
3. Check if the dough ball is smooth when the machine stops for additions. If not, add more water or flour, 1 tablespoon at a time, until you have a smooth ball.
4. Add the craisins and continue the cycle.
5. Remove the bread when the cycle finishes.

871. Old Fashioned Raisin Bread

Raisin Bread

This recipe derives from the *Zojirushi Bread Makers Recipe Book (Zojirushi, p. 7)*. It specifies water, instead of buttermilk, and omits raisins in the original. Thus, therefore, consequently, we find, this

bread does not have the sourness of buttermilk.

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Water	300.0	1 1/4 C	57.7
Dry	King Arthur White Bread Flour	White Flour	520.0	4 C	100.0
		Dry Milk	8.0	2 Tbsp	1.5
	White	Sugar	36.0	3 Tbsp	6.9
	Fine–Grained	Salt	5.0	1 tsp	1.0
	Sweet	Butter	35.0	2 1/2 Tbsp	6.7
	Ceylon	Cinnamon	2.0	1 tsp	0.4
	SAF	Yeast	6.3	2 tsp	1.2
		Raisins	140.0	1 C	26.9

Method

1. Mix the ingredients according to *The Order of Mixing Ingredients.*
2. Set the bread machine on its BASIC Cycle for a dark CRUST.
3. When the machine pauses for the mix-in step, check that the dough ball is smooth. If not, adjust with water or flour, adding one tablespoon at a time, until smooth.
4. Add the raisins and continue.
5. Remove the bread when the cycle finishes.

Rye Bread

872. Pane Toscano

Tuscan Wheat Bread

Pane Toscano is an important bread in any repertoire. The recipe derives from *Beth Hensperger's Bread Machine* Kookbook *(Hensperger, 2000, p. 230).* It is the only recipe for a machine that makes a pitiful sponge, one that rises only for one hour?

The bread tastes flat because of the low salt and absence of sugar. But this clean, saltless taste is necessary for bread salads and salty soups thickened with bread. Italian bread made without salt is airy and delicious once you acquire a taste for flatness.

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Water	354.9	1 1/2 C	71.3
	Canola	Oil	26.9	2 Tbsp	5.4
Dry	King Arthur Bread Flour	Flour	325.0	2 1/2 C	65.3
	Bob's Red Mill Medium Rye	Medium Rye	159.0	1 1/2 C	32.0
	King Arthur Whole Wheat	Whole Wheat Flour	60.0	1/2C	
		Gluten	13.5	5 tsp	2.7
	Total Flour		557.5	5 1/2 C	100.0
		Brown Sugar	37.5	3 Tbsp	7.5
		Caraway Seeds	18.0	2 Tbsp	3.6
	Fine–Grained	Salt	5.0	1 tsp	1.0
	SAF	Yeast	9.3	1 Tbsp	1.9

Method

1. Make the sponge: place the water, 1 cup of the flour, the whole wheat flour, the gluten and the yeast, in the machine, following *The Order of Mixing Ingredients.*
2. Set the **CRUST COLOR** to Dark and the **CYCLE** to French or European.
3. Press **START.**
4. After 10 minutes, unplug the machine and wait 1 hour.
5. Plug in the machine back in, but do not press START yet. Set the **BAKING CYCLE** to FRENCH or EUROPEAN and the **CRUST COLOR t**o dark.
6. Make the dough: add the remaining flour, the sugar, and salt.
7. Now, press **START.**
8. Remove the bread when the cycle finishes.

It is hard to read a book that is always wrong.

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Nut Bread

873. Nutty California Bread

Bread for Nuts

If a kook wants to use up the massive ***COSTCO*** bag of nuts before they go rancid, he must allocate 24 successive days and eat 10 sandwiches daily. Kooks can't waste those nuts. It's innate.

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Buttermilk	375.0	12/3 C	70.6
	Safflower Oil	Oil	110.4	½ C	20.7
Dry	King Arthur White Bread Flour	White Flour	520.0	4 C	98.0
		Gluten	10.8	4 tsp	2.0
	Total Flour		530.8	4 C + 4 tsp	100.0
	Dark Brown	Sugar	18.8	11/2 Tbsp	3.5
	Fine–Grained	Salt	4.6	1 tsp	0.9
	SAF	Yeast	9.5	1 Tbsp	1.8
	Selected Type	Nuts	125.0	1 C	23.5

Method

1. Choose walnuts, pecan, macadamia, pistachio, or almond. Do not mix. You want an unmistakable taste of a specific nut.
2. After this nutty decision, panfry the nuts in oil for 4 minutes until toasty brown.
3. Mix according to *The Order of Mixing Ingredients.*
4. Set the bread machine on its **BASIC CYCLE** for a dark crust.
5. Check if the dough ball is smooth when the machine stops for additions. If not, add buttermilk or flour, one tablespoon at a time, until you have a smooth ball.
6. Add the nuts and continue.
7. Remove the bread when the cycle finishes.

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874. Walnut & Cranberry

Walnut and Cranberry Bread

The basis of *Walnut & Cranberry* Bread is the *Zojirushi Bread Maker Recipe Book (Zojirushi, p. 7)*. It is a delicate bread with cranberries and walnuts. For variety, we may toast the walnuts in walnut oil before adding them. We must beware of ingrates who complain that walnuts stick in their teeth and that the salt is insufficient.

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Water	320.0	1 1/3 C	60.0
Dry	King Arthur Bread Flour	Flour	553.0	4 1/4 C	100.0
		Dry Milk	8.0	2 Tbsp	1.5
	White	Sugar	36.0	3 Tbsp	6.8
	Sweet	Butter	35.0	2 1/2 Tbsp	6.6
	Fine–Grained	Salt	5.0	1 tsp	1.0
	SAF	Yeast	6.0	2 tsp	1.1
		Walnuts	55.0	½ C	10.3
	Dried	Cranberries	40.0	5 Tbsp	7.5

Method

1. Peel the walnut skins, if you want to do a perfect job.
2. Panfry the walnuts in walnut oil for 4 minutes or until toasted.
3. Mix all the ingredients except for the walnuts and craisins, following *The Order of Mixing Ingredients.*
4. Set the bread machine on its **BASIC** or **SWEET** cycle and dark crust.
5. Check if the dough ball is smooth when the machine stops for additions. If not, add a tablespoon of water or flour, one tablespoon at a time until you have a smooth ball.
6. Add the walnuts and cranberries when prompted, and continue.
7. Remove the bread when the cycle finishes.

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875. Toasted Walnut Bread

Nut Bread

We modified Toasted Walnut Bread from Beth Hensperger's Bread Machine *Kookbook* (Hensperger, 2000, p. 322). This bread emphasizes the walnut taste without the distraction of raisins, for those who abhor distractions. The more favorable version *Walnut Bread made with Poolish* appears later. Do not be fooled. That one is not foolish.

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Water	354.9	1½ C	66.9
	Large	Egg Whites	51.0	2	9.6
Dry	King Arthur White Bread Flour	Flour	520.0	4 C	98.0
		Gluten	10.8	4 tsp	2.0
		Nonfat Dry Milk	23.4	3 Tbsp	4.4
	Total Flour		530.8	4 C + 4 tsp	100.0
	Sweet	Butter	28.4	2 Tbsp	5.4
	Fine–Grained	Salt	2.5	½ tsp	0.5
	SAF	Yeast	6.3	2 tsp	1.2
		Walnut Pieces	120.0	1 C	22.6

Method

1. Pan–fry the walnuts in French walnut oil for 4 minutes or until toasted.
2. Mix according to *The Order of Mixing Ingredients.*
3. Set the bread machine on its **BASIC** or **SWEET CYCLE** for a dark crust.
4. Check if the dough ball is smooth when the machine stops for additions. If not, add water or flour, one tablespoon at a time until you have a smooth ball. Then, add the walnuts and continue.
5. Remove the bread when the cycle finishes.

876. Pecan Raisin Bread

Raisins and Nuts

This recipe comes from *Beth Hensperger's Bread Machine* Kookbook *(Hensperger, 2000, p. 320)*, which we make with half the salt.

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Water	295.8	1 1/4 C	58.3
Dry	King Arthur Bread Flour	Flour	433.3	3 1/3 C	82.3
	Bob's Red Mill Medium Rye Flour	Rye Flour	80.0	2/3C	15.2
		Gluten	13.5	5 tsp	2.5
	Total Flour		526.8	4 C + 1 Tbsp	100.0
	Dark Brown	Sugar	18.8	1 1/2 Tbsp	3.6
	Fine–Grained	Salt	5.7	1 tsp	1.1
	SAF	Yeast	7.9	2 1/2 tsp	1.5
		Pecan Halves	156.3	1 1/4 C	29.7
	Dark	Raisins	74.5	½ C	14.1

Method

1. Panfry the pecan in safflower oil for 4 minutes or until toasted.
2. Refer to *The Order of Mixing Ingredients* for mixing instructions.
3. Set the bread machine on its BASIC or d a DARK crust.
4. Check if the dough ball is smooth when the machine stops for additions. If not, add a tablespoon of water or flour until you have a smooth ball.
5. Add the pecans and continue.
6. Remove the bread as soon as soon as the cycle finishes.

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Wheat Bread

877. Buttermilk Whole Wheat Bread

Whole Wheat Bread

This recipe derives from *Beth Hensperger's Bread Machine* Kookbook *(Hensperger, 2000, p. 108)* with half the salt.

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid	Filtered	Buttermilk	363.0	1 1/2 C	68.0
	Canola	Oil	40.3	3 Tbsp	7.6
		Maple Syrup	37.3	2 ½ Tbsp	7.0
Dry	King Arthur White Bread Flour	White Flour	455.0	3 1/2 C	84.0
	King Arthur Whole Wheat Bread Flour	Whole Wheat Flour	260.0	2 C	48.7
		Gluten	13.5	5 tsp	2.5
	Total Flour		728.0	5½ C + 1 tsp	100.0
	Fine–Grained	Salt	4.6	1 tsp	0.9
	SAF	Yeast	7.0	2 1/4 tsp	1.3

Method

1. Mix according to *The Order of Mixing Ingredients.*
2. Set the **CRUST COLOR** to Medium and the **BAKING CYCLE** to Whole Wheat.
3. Remove the bread when the cycle finishes.

878. Sprouted Wheat Berry

Wheat Bread

Sprouted Wheat Berry bread is a delicious bread that rivals *Artisan Bread.* The author translated this recipe from Beth Hensperger's Bread Machine *Kookbook* (Hensperger, 2000, p. 121), reducing the salt by

half. We warn you: the bread loses delicacy when made with wheat berries kept in a plastic container, way back in refrigerator.

Ingredients Table for 2–Lb Loaf

Stage	Type	Ingredient	Weight (g)	Appx	%
Liquid		Buttermilk	363.0	1 1/2 C	87.8
	Canola	Oil	40.4	3 Tbsp	7.8
		Honey	63.8	3 Tbsp	9.8
Dry	King Arthur Bread Flour	Flour	227.5	2 3/4 C	55.1
	Bob's Red Mill Graham Whole Wheat Flour	Graham Whole Wheat	169.5	1 1/2 C	41.0
		Gluten	16.2	2 Tbsp	4.0
	Total Flour		413.2	4¼ C + 2 Tbsp	100.0
		Sprouted Wheat Berries	230.0	1 1/4 C	55.7
	Fine–Grained	Salt	5.0	1 tsp	1.0
	SAF	Yeast	9.3	1 Tbsp	1.9

Method

1. Mix the ingredients according to *The Order of Mixing Ingredients.*
2. Set the CRUST COLOR to Dark and the BAKING CYCLE to Whole Wheat.
3. Remove the bread when the cycle finishes.

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Artisan Bread

General Considerations

It is better to buy great bread instead of making it, so as to avoid stealing precious time from dinner preparation. But when unavailable, the Kookery, the leading supplier to Kooks' restaurant, recommends that customers bake Artisan Bread so their dinners will not suffer mediocrity simply because crusty bread for antipasti, open–faced sandwiches, or salad croutons is missing. And there will not be raisin bread and butter for gorging, so they must make it again.

The Bread Kookbook's approach starts with using proven recipes from influential bakers and modifying them, as it is impractical for home kooks to attend Herr Doktor Ovenspringeinsteiner's private school in Germany.

Traditional home recipes use 1,000 grams or more of dough for bulk fermentation and shaping. This amount of dough is the minimum necessary to hold heat, allow accurate ingredient allocation, and provide comfortable handling.

The home baker then divides the dough into two equal parts, one for the loaf and another for an identical bread or a frozen blob of pizza dough, for example. But why not make one big bread? It remains an unproven fact that big bread tastes better. The Kookery wants a better taste, so it does not divide bread dough.

Standard bulk rise and proofing temperatures simplify bread baking. The Kookery uses equipment with accurate temperature sensors: thermometers, steam ovens, proofer boxes, and custom–calibrated chef measuring spoons.[3]

The *Kookbook* digresses into the evolution of making Artisan Bread. Before, they forwent the popular Dutch oven technique and other self–steaming methods, such as with dirty wet rags, because of the

3 In grams.

complexity and unreliability of steam. The absence of a Dutch oven window caused frustration, as their sous–bakers could not watch the baking progress. They couldn't check the bread's color while browning or the temperature of the bread in a covered iron pot.**4** However, the precision steam oven has a window and a light to examine the color of the bread placed on a cast iron pan, essential in deciding when to stop baking. This oven generates the steam necessary for developing a chewy and crispy crust. It provides both oven and internal bread temperature, vital for deciding how long to bake. It accomplishes this without wires, without opening the oven door, and without lowering the baking temperature.

There were obstacles to installing the $750,000 French wood–fired brick bread oven. So the Kookery's executive committee settled on a $700 Anova steam oven, paid for by credit card,[5] that theoretically could bake a large boule with steam injection, thus providing a fantastic crust. However, it is relatively small because it is not a professional steam oven. When the door is opened to insert the bread, the temperature drops by 50°F, reducing the oven spring.

One day, on invitation, Madam Jessicah Ké came to the Kookery as a consultant to investigate a problem with the precision oven's baking procedure. She slipped in and demonstrated the use of a Dutch oven. Although her preferment is sourdough instead of Poolish, this is a minor factor in the oven's evaluation. The Dutch oven method proved superior. Thus, therefore, henceforth, the Kookery now bakes artisan bread using a Dutch oven, and so will we.[6] The Kookery uses professional thermometers and proofing boxes to manage and regulate the various stages of fermentation. For convenience, iPhone apps connected to Bluetooth thermometers in the bread allow us to watch

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4 ct to present to Staub, wouldn't it?

5 The credit card earned free travel miles that were used to attend a baking symposium.

6 The Anova steam oven does not go to waste. We now use it as a proofer when we need to maintain separate components of the bread at our preferred temperature, 78°F. It can also sous vide a variety of items without vacuum packing them in plastic.

the baking progress anywhere, anytime.

Why Big Breads?

Most bread in markets is one pound or less. Even Ken Forkish's recipes start with 1,000 grams of dough. After bulk fermentation, he divides the dough into two smaller proportions, resulting in two puny loaves of 1½ pounds each. As stated above, the reason for 1000 grams is that mass maintains its temperature more evenly during bulk fermentation.

But then, a kook might bake one puny loaf and freeze the other in our massive 12–cubic foot freezer. Or make a pizza. Or give it to the neighbor. But this is not the way the Kookery does it.

The Kookery adjusts the recipe to the consensus of their buyers. Patrons buy two or three breads, so there is pressure to make the bread smaller. But the quality did not match their reputation when they reduced the size. Rather than admit failure, they resumed making big bread and forced their weakest kook to commit seppuku to distract the patrons. The patrons never noticed; they merely accepted that large loaves taste better.

Large loaves yield superior bread, and that's the approach of the Kookery. The bread tastes better, is smoother, and stales less. The pliability and crispness of the crust stay for a longer duration. Further, the recipes are for large bread requiring 1 kilo, or 2.2 pounds, of flour, yielding a final weight of 3 pounds. We scale the recipes using baker percentages to make enormous loaves, but never smaller ones. Why make small loaves when we can make big ones with less effort?

Why Fresh Bread is a Sickness

In the *Kookbook*, we discuss the *KookMuffin®* and recount an interesting anecdote about Jack, a master baker who said that fresh bread is a sickness. In the old days, bakers made big loaves to feed a large family. The family acquired a taste for the firm bread as it matured. The bread had substance and a developed flavor. It was not

stale; it was delicious.

Measure by Weight

When measuring ingredients by weight, the fastest method is to measure cumulatively. The primary instruction is to tare the scale after each addition, without removing the container. Then, we add the next component. To correct an overfill, we trim a tad from its pile in the container until we reach the correct weight. If we add too much water, we are sly and use advanced mathematics to salvage the recipe.

We adjust the recipe using the container's tare weight to calculate how much water to add or remove from the water puddle. Otherwise, we call JoshBuckler or Madam Jessicah Ké for help. Experience reveals that, somehow, they know not to answer the phone. We wonder why. So we are sorry to say that we throw out the whole batch and cancel dinner.

Adjustment for dough Hydration Level

Hydration level is the ratio of water weight to total flour weight. For each 1% increase in hydration, increase the flour's protein content by 0.5%.

Temperature Management

Temperature management means handling hot and cold weather for the small Kooks Bakery. *The Kookbook's* standard proofing temperature is 78°F. The Kookery places proofing equipment during hot weather in one of two ways, which you may fine useful.

One way, but only when desperate and only when the Bakery's chief comptroller, Caroline, is vacationing in Alaska: we install a small air conditioner in her office. When she leaves, the kooks do the proofing there. A thingamajig keeps the temperature at 78°F, wunderbar. Bulk rising determines 80% of the bread's final texture and crumb, so standard procedures are necessary. We add a temperature stabilization stage to ensure ingredients arrive at the magical 78°F.

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If time allows, we bring the ingredients from the pantry and place them in a proofing device set at 78°F. This method eliminates room temperature as a fermentation factor. Before mixing, we adjust the water temperature so the final dough temperature is 78°F.

Required Ice Chest

The other way, when the comptroller is not in Alaska, we add ice to the insulated ice chest to bring its temperature to 74°F. The average temperature will rise to 82°F, yielding an average temperature of 78°F over 14 hours. Wunderbar.

We at the Kookery, add a temperature stabilization stage for the ingredients to arrive at the magical 78°F. Therefore, when available, we bring the ingredients from the pantry and place them in an available proofing device set at 78°F. With this method, we drop room temperature as a fermentation factor. But, if the goods are not at the ideal temperature, it is paramount to adjust the water temperature.

In this comic book, the general formula to use is DDTn@ Rise Temperature. Where n is the number of significant components of a mix, the usual ingredients are flour, water, and Poolish. For example, suppose we are not blasé when making *White Artisan Bread with Poolish* with an overnight rising of the Poolish. We use the Baker's Formula to adjust the temperature of the final mix. In this example, it is assumed that the Poolish and flour temperatures are 70°F.

The general Baker's Formula is DDT_3@78°F = Poolish Temperature + Flour temperature+Water temperature. Using that useless 7th grade algebra, Water temperature=3xRise temperature–Poolish Temperature–Flour temperature.

Substituting, Water temperature=3×78 −70 − 70 → 94°F.

But when we, at the kookery, are pedantic freaks who preach that it's best to keep a consistent 78°F throughout, we maintain that temperature with the proofer and precision oven. We use 78°F as the initial mix temperature. For example, when making *Straight White Bread,* a Good Boy equalizes the flour to 78°F before autolyzing. But when we are double freakish, as we always are, we notice that the water temperature is drastically different: it is 77.8°F.

Then we adjust the water temperature using the formula DD2@78.8°F:

Water Temperature = 78.0°F + 78.0°F − 77.8°F → 78.2, Not 77.8°F.

If we commit the grievous error of using water that is 0.2°F too cold, being sticklers, as previously intentioned, we are double sticklers for detail. We heat a couple of cups of distilled water in our 5–pound **STAUB** cast ir on enameled pot to 78.2°F as measured by the $200 instant–read thermometer. The temperature overshoots to a high of 78.4°F. So, we swish it with an ice cube.[7] There is a story: a staff member frantically placed a light container on their precision scale, accurate to 0.01 grams, then got distracted by an iPhone notification about a flood in Uganda. The delay? 3.5 seconds. Meanwhile, latent heat in the water pot raised the water temperature by 10.0°F before being dumped into the mix. Ignoramus?

Someone mumbled, "I do everything right; why is my bread as dense as my head?" We, at the Kookery, fired him forthwith.

7 Be aware that for these recipes, a single swish with an ice cube can reduce the water temperature by 0.2°F.

Pincer Method of Mixing

Ken Forkish Pincer Mixing Method

We use the Pincer Method, copied from Ken Forkish Book (Forkish, pp. 61–77). In the Pincer Method, we mix by squeezing big dough chunks with our thumb and forefinger along 5 sections of the dough, squeezing out the lumps. Then, we fold the dough over itself twice, rotate the container 90 degrees while holding it with the other hand, and repeat the process at least four times until the dough develops tension.

We dip our hands in warm water repeatedly to prevent sticking and to help dissolve the yeast and salt. Finally, we let the dough rest for 3 minutes, then fold it for 30 seconds more. The entire procedure takes 5 minutes. Then, we place the blob in the proofer for the bulk rise at 78.0°F.

Bulk Rise Completion Test

Let the dough rest in the proofer. For overnight bread, ferment for 12 to 14 hours. You may stall fermentation and enhance flavor by retarding it in a 40°F refrigerator.

The dough is ready when:

1. Its level, referenced by the rubber band on the tub, is 2 to 3 times the original level.

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2. The top of the dough is dome-shaped.
3. It shimmers when jiggled.
4. There are at least 5 bubbles on the top and the sides.
5. It is shiny on top.
6. It smells sweet.

The budding kook must develop skills with the *Advanced Finger Poke Test.* This essential technique allows accurate judgment of the dough's readiness during bulk rise and final proofing. Knowledge no serious kook can do without.

Advanced Finger Poke Test

1. Dust about 1 square inch of the dough's surface and your finger with rice flour.
2. Poke the dough to a depth of 1 inch in three places, timing the springback.
3. The proof is finished when the average springback exceeds 5 seconds.
4. The dough level, referenced by the rubber band on the tub, should be 2 to 3 times the original height.
5. It shimmers when jiggled.
6. At least 5 bubbles appear on the top and sides of the dough, not in your wine glass.
7. The top of the dough forms a dome.
8. The dough is shiny on top.

Straight Breads

879. Straight White Bread

Crispy White Bread

Straight White Bread is delicious crusty bread you can make in the morning and have for dinner. Although it takes more effort than machine bread or supermarket bread, it is a better choice for dinner.

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If the inconsequential things of life interrupt your bread making after placing the boule into the banneton, you can retard the last proof by putting it in the refrigerator. If the dinner includes hearty recipes, you can modify the recipe by replacing part of the white flour with whole wheat flour. We outline both variations in the following table.

Ingredients Table for 3-pound Loaf

Ingredients	Weight (g)	The Laffing Baker's (%)
White Flour	1000.0	100.0
Water	720.0	72.0
Fine Salt	10.5	1.1
Yeast	4.0	0.4

Preparations

Parameter	Value
Basket Size	10 in
Stabilization Temperature	78°F
Autolyze Water Temperature	78°F
Autolyze Time	30 min
Mix Temperature Goal	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	12–14 hours
Number of Folds	3 (2)
Fold Interval	20 min
Expansion Factor	2½–3
Proof Temperature	78°F
Proof Time	60 min

Baking

Parameter	Value
Dutch Oven Size	5 qts
Preheat Temperature	500°F
Covered Temperature	475°F
Covered Time	30 min
Uncovered Temperature	425°F
Uncovered time	60 min

Baking	
Parameter	**Value**
Bake Color	Dark Brown
Pull Temperature	206°F
Cool Time	90 min

Method

Stage 1 – Preparation

Make Straight White Bread with salt and flour from the pantry, and yeast from the freezer.

Stage 2 – Temperature Stabilization

Set the proofer to 78°F. In a 12–quart container, preheat 1000 grams of flour to 78°F for 90 minutes before beginning the autolyze. Heat 720 grams of water to 78°F or to the temperature calculated by DDT2@78°F using the measured flour temperature as a parameter. Combine it with the flour until it is moist.

Stage 3a – Mixing – Autolyze

Dump the flour into the 12–quart container. Mix until smooth. Then place the container in the proofer with its lid. Let the mixture brew for 30 minutes in the proofer set at 78°F.

Stage 3b – Mixing – Bulk

Sprinkle yeast and salt over the dough, then fold it over three times using warm wet hands to prevent sticking and to enclose the dough.

Then, use the *Pincer Method* to mix the dough. Cover the container and stretch a rubber band around it at the dough's level to mark the rise. Return the dough bucket to the proofer, set at 78°F. Record the time. This is the start of bulk fermentation.

Stage 4 – Bulk Fermentation

The dough requires 2 folds. Wet both hands and do the first fold 20 minutes after mixing. Fold the dough as you do when mixing. Grab one quarter of the dough from underneath, holding the stationary part with the other hand. Then, stretch the dough and fold it over without tearing gluten.

Work around the ball four times until the dough is tight. Grab the ball from underneath and flip it.[8]

Cover the container and return it to the proofer at 78°F.

8 You skipped this step during the autolyze.

Ferment the batch for 4 1/2 to 5 1/2 hours.

Use the *Bulk Rise Completion Test* to decide when to stop fermentation.

Stage 5 – Shaping

Shape the ball. Flour your hands and sprinkle flour around the edge of the dough. Tilt the container, grab the dough at the top and underneath, and help it pour onto a floured surface. Pat the ball around the lower sides until it's together.

Stretch and fold the ball four times until the ball is shiny on the top. Then, flour your hands, pick up the ball, and flip it onto an un–floured smooth surface.

Wash, dry, and reflour your hands.

With cupped hands, pull backward from the rear and bottom while applying pressure. Rotate as needed. When the surface is round, tight, and shiny, you're done.

Stage 6 – Proofing

Dust the ball with equal parts white wheat and rice flour, pick it up without turning it over, and plop it in the banneton. The folds are at the bottom, with the smooth side facing you. The folds will be up during baking as the civilized way eons ago. You will not slash this bread with the razor fitted lame because you want the natural, explosive bread openings at the top. Dust the top of the ball.

Return the work to the original container, snap on the lid, and transfer it to the proofer.

During the proofing period, put the Dutch oven in the oven, set at 500°F, and prepare two temperature probes.

After 1 hour, check whether to stop the proof by doing the *Advanced Finger Poke Test.*

Stage 7 – Baking

When the proof is perfect, open the oven door, pull out the tray holding the Dutch oven, uncover the pan, pick the banneton, and turn it over into the Dutch oven. If the dough sticks, pull the basket up and try again; that does the trick. If you are unsuccessful or have burnt fingers, clean up the mess and hide in the closet with shame.

KKookbookCookbook
Continuedplan

You are successful. Insert thermometer into the boule's top and another near its side. Place the lid back on the Dutch oven, close the oven door, and set the temperature to 475°F.

–

Listen to Villa Lobos while baking; that means while you bake

Bake the bread for 30 minutes, uncover the lid, reduce the temperature to 425°F.

Bake for an additional 30 minutes, but watch for dark brown color and 206°F on the temperature probes.

Prioritize the baking time, color, and temperature in that order for pulling the bread. Open the oven door when the parameters match.

Turn off the oven, pull the tray partway out, uncover the lid, and wait 5 minutes.

Stage 8 – Removal

Remove the probes, pick up the bread, and stand it upright or lay it on a cooling rack for 90 minutes.

Control yourself and do not tear the bread apart or do not cut from the end; gobble alternating slices from the middle.

After stuffing yourself, place the two minuscule halves in a bread box. Do not refrigerate or wrap in gauze or, especially, plastic wrap.

Rustic Variation

Reduce white flour to 900 grams and add 100 grams of whole wheat flour.

Retarded Method

*The Retarded Method i*s for those who could not get their act together and finish the bread in one day, on time.

In Stage 6 seal the banneton in a plastic bag. Do a retarded proof by placing the banneton in the refrigerator, ideally at 40°F. The next day, when convenient, remove the banneton from the refrigerator and put the boule directly into the preheated oven. Further proofing is not required. Bake the bread directly.

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Click to hear a Dvořák Romance.

He will move a chair to the oven window, sip his coffee, listen to a Romance by Dvořák, and watch the oven spring, what a lucky guy!

That luck followed him the next day. The overnight retard improved the flavor, and he ate the whole bread himself.

Stage 9–Eating

Wait 1 hour before slicing. Do not slice from the end; cut it in the middle. You are now a Bread Eating Machine[9], so alternate eating the slices from each side.

Put them in a useless bread box when both halves are 0.02 inches thick. Do not refrigerate or wrap in cloth or especially plastic wrap.

Bread Eating Machine AI

He will move a chair to the oven window, sip his coffee, listen to a Romance by Dvořák, and watch the oven spring, what a lucky guy!

9 When it's Challah, you rip the pieces apart as if the bread were quarter-horsed.

Kkoshcook Cookbook Confidential

LaffingBird's Poolish Bread

הפדעה

The Kookery strives for simplicity and methods that produce consistent, predictable results. Levain bread, a Madam Jessicah Ké specialty, is more involved than our bread, which uses a Poolish. It is debatable which is better, although they are different. The French consider sourdough bread spoiled, but the Kookery, as usual, can't back that up.

Furthermore, Poolish bread is more predictable in its outcome and results in delicious bread in less time.

Strong sourdough has a memory taste, so not everyone prefers it. But most importantly, when the Kookery starts with a starter, they end up with a jar of green, putrid stuff in the back of the refrigerator, which they throw away and close the shop for a year. That's why The *Kookbook* says, "You don't want to get started with Starter."

880. How to Make a Poolish

It's Foolish not to use a Poolish

The standard way to make a *Poolish* is by mixing the flour and using half for the Poolish and the other half for the bread.

Our standard formula is to mix ⅔ of the flour with an equal weight of water and a pinch of yeast. Most recipes are designed for easy recall and efficiency. The canonical Poolish recipe is 500 grams of bread flour and 500 grams of water. Ferment this mixture for 12 to 14 hours before bulk fermentation. The table below summarizes the relationship between yeast quantity and fermentation time.

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Yeast vs. Poolish Rise Time				
Time Management	**Yeast (%)**	**Ripe Time (hrs)**	**Taste**	**Comment**
Ultra Quick	2.0	2	Subtle	Not sure if it's a Poolish
Short Day	1.5	4	Delicate	Good For light goods
One Day	0.8	8	Light	Fine for bread
Long Day	0.3	12	Balanced	Good for bread
Next Day	0.2	16	Balanced +	Better for bread
Next Night	0.1	18	Strong	Best for bread

Poolish–risen bread has more flavor depth than straight–dough bread because bacteria and yeast generate acids that flavor the bread. These acids break down proteins and produce amino acids and substrates for the Maillard reaction.

Method

1. Set the proofer to 78°F and preheat the flour to that temperature for 90 minutes before mixing the Poolish.
2. If making bread, divide it into two 500–gram portions and place them in separate 4–quart clear covered plastic containers. Use one for the Poolish.
3. Mix 0.2 grams of yeast into the Poolish container and warm 500 grams of water to 78°F, or use the temperature calculated by DDT_2@78°F using the measured flour temperature as the sole parameter.
4. Reserve the other container for the bread.
5. Mix the yeast and water into the Poolish container until moist.
6. Listen to the Polish composer Ignacy Jan Paderewski while the Poolish is curing.

7. Fermentation will begin in 2 hours. After the time indicated in Yeast vs. Poolish Rise Time, usually 12 hours of bliss, verify that the Poolish is ripe; at that epic moment, the Poolish will triple in volume, and bubbles will dance on the surface. If you are blind,

listen for a pop every 5 seconds. If it is unripe, wait 1 more hour.

Poolish Made Bread

Where's the Starter

The Kookbook's Motto

"It's Foolish not to use a Poolish."

Poolish eliminates the need to maintain a preferment for each bread batch. However, Poolish-made bread needs more than 20 hours of attention.

As the foundation of the *Kookbook*'s Bread Baking is the Poolish, many prefer the sweet lactic–acid taste of bread made with this preferment over the acetic acid taste of levains. *English Muffins* or *Pizza* are also delicious with this preferment. The long fermentation generates a tantalizing aroma during preparation, as intoxicating as Rattray's Smoking Tobacco, which you surely know well. Poolish pizza dough does not substantially differ from *White Artisan Bread with Poolish* dough and makes a great–tasting pizza dough that yields a crisp, chewy, pizza crust.

When making a Poolish, the Kookery uses all–purpose flour instead of bread flour because it is less expensive and more available. However, they increase the protein level to that of bread flour by adding 1% gluten, which allows for 78% hydration for our infamous Artisan Bread.

That said, bread flour is preferable. So, for the convenience of the home kook, the recipes use bread flour, instead of all–purpose flour with added gluten.

Kookbook Confidential

Egg Bread (with Poolish)

Madam Jessicah Ké

March 11

Kkookbook Confidential+

881. Braided Challah (with Poolish)

Challah

According to Madam Jessicah Ké, “Challah must have braids; otherwise, it’s not Challah." So, this recipe is for a big Challah with braids and the biggest bread we make. Also, the bread is delicious because of its with long, cold fermentation, a hint of sweetness from honey, and low salt. We make this *Challah* with 50% hydration. It is not a soft pillowy bread but bread of substance.

Ingredients Table for 4-pound Loaf

Ingredients	4 Pound Challah	The Laffing Baker’s (%)
Poolish	1000.0g	117.6
King Arthur AP White Wheat flour	765.0	90.0
Whole Wheat Flour	85.0	10.0
Water	175.0 (50% Hydration)	20.6
Fine Salt	10.0	1.2
Yeast	4.0	0.5
Butter	34.0	4.0
Eggs	4 large	28.2
Golden Sultanas	50	
Honey	46.0	5.4
Egg Wash	2 egg yolks (1 Tbsp of Cream)	4.8
Candied Fruit	50.0	5.9
Sesame Seeds	50.0	5.9

It is hard to read a book that is always wrong.

Preparations

Parameter	Value
Tray Size	18×24
Stabilization Temperature	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	2–3 hours
Number of Folds	3
Fold Interval	20 min
Expansion Factor	21/2
Proof Temperature	40°F
Proof Time	5 hours

Baking

Baking	4–pound Loaf
Tray size	18×24
Bake Temperature	425°F
Bake Time	30 min
Bake Color	Medium Brown or Challah Color
Pull Temperature	206°F
Cool Time	90 min

Method

Stage 1 – Preparation

Make *Challah* with a Poolish preferment. The ancient Jews referred to this with the הפדעה. First, make the standard recipe for a *Poolish.*

Do the Hora during the 12–14 hours of curing. When you return, the preferment is ripe and bubbling. Make the wet group: preheat the eggs and honey in the proofer at 78°F, then mix with the הפדעה with the water according to DDT_2@78° using הפדעה and flour temperatures in the calculation.

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Waiting for the Challah

Stage 2 – Temperature Stabilization

Make the dry group: mix the white flour, whole wheat flour, salt, and yeast. If making the *Challa* for Passover, add the golden sultanas or candied fruit. Make a well and pour in the liquid group.

Enclose the dry ingredients with the הפדעה using the *Pincer Method.*

Cover the container, mark the dough level with a rubber band, and return to the proofer at 78°F. Record the start time of fermentation.

Stage 3 – Bulk Fermentation

After 2–3 hours, when the dough has risen to 2½ times its original volume, remove from the proofer. Ample time remains to kvetsh about the recipe. Verify fermentation with the *Bulk Rise Completion Test.*

A Kook with a Blue Apron Wailing about the Recipe

Stage 4 – Shaping

Sprinkle flour around the periphery of the dough to ease the dough out of its tub. Tilt the tub and pull the dough onto a floured surface using floured hands. Shape the ball by patting it around the side bottoms until it's together.

Stretch and fold the ball four times until the ball is shiny on the top. Pick up the ball and turn it onto a clean, smooth surface. Then wash, dry, and reflour your goopy hands, and with them cupped, pull the mass backward with downward pressure. The ball will gain tension and become smooth on the top. Rotate the ball and pull the ball forward. Repeat these motions until the ball gains tension and the top becomes round and smooth. Turn the ball over and smooth out the folds.

Call everyone in the house to marvel when you poke the boule: it shimmers as if it's alive.

After the applause, divide the dough into six oblong pieces. Roll and stretch them to 20 inches long.

Be prepared to do a six strand braid. You can use the following uncomplicated method of braiding.

Braiding a Challah

Place the *Challah* on a silicone mat covered tray and cover it with plastic wrap.

Stage 5 – Proofing

Proof the *Challah* for 5 hours in the refrigerator at 40°F.

Stage 6 – Baking

Remove the *Challah*, brush it with egg yolks diluted with 1 tablespoon of cream, and sprinkle the seeds.

Stick two thermometers in it, each 6 inches from each end.

Bake the *Challah* for 30 minutes or until it attains *challah* color and the thermometers indicate 206°F.

However, note that in the following order, the final baking time, the bread color, and the probe's temperature are the priorities for pulling the bread.

Stage 7 – Removal

Pulling the *Challah* apart with chutzpah, AI–Generated

Wait 1½ hours before slicing. Do not slice from the end, but pull it

It is hard to read a book that is always wrong.

1176

apart with mit a gantsn bren–with full fire; used to describe doing something with passion or fervor. Chutzpaph! There is no need to discuss storage.

882. White Artisan Bread with Poolish

White Bread with Poolish

White Artisan Bread with Poolish is the Kookery's reference to White Bread; the other Poolish breads that follow are modifications of this bread. They replace an hour of proofing with many hours or even days of retardation in the refrigerator to increase its depth of flavor. This delicious bread competes with levain bread in any theater.

The following is the recipe for a kook.

Ingredients Table for 3-pound Loaf

Ingredients	Weight (g)	The Laffing Baker's (%)
Poolish	500.0	100.0
AP White Wheat flour	500.0	100.0
Water	280.0	78.0
Fine Salt	10.5	1.1
Yeast	3.0	0.3

Preparations

Parameter	Value
Basket Size	10 in
Stabilization Temperature	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	2–3 hours
Number of Folds	3
Fold Interval	20 min
Expansion Factor	21/2
Proof Temperature	78°F
Proof Time	60 min

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Baking	
Parameter	**Value**
Dutch oven Size	5 qts
Preheat Temperature	500°F
Covered Temperature	475°F
Covered Time	30 min
Uncovered Temperature	425°F
Uncovered time	60 min
Bake Color	Dark Brown
Pull Temperature	206°F
Cool Time	90 min

Method

Stage 1 – Preparation

Retrieve the principal ingredients, salt, and flour, from the pantry and yeast from the freezer. Immerse them in an available proofer, either the proofing box or the precision oven set at 78°F, stir twice, and wait until the ingredients reach that temperature.

Stage 2 – Temperature Stabilization

Mix the flour, salt, and yeast in a 12–quart container.

Immerse them in an available proofer, either the proofing box or the precision oven set at 78°F, stir twice, and wait until the ingredients reach that temperature.

Stage 3 – Mixing

Sprinkle flour all around the periphery of the poolish container. Fill a measuring flask with 280 grams of water at 78°F, or DDT_3@78°F with the Poolish temperature and the flour from the proofers as parameters. Pour this water around the periphery of the Poolish to loosen it. Then pour it into the tub with the dry ingredients containing the flour, salt, and yeast.

Use the *Pincer Method* to mix the dough. As you squeeze the dough, dissolve the clumps of dough and yeast with your index and thumb. To prevent your hands from sticking to the dough, wet them often. Wet hands help the yeast and salt dissolve into the dough. Wait 1 minute and do one fold without turning the mass.

Put a rubber band around the container at the current dough level as a future reference to judge bulk expansion.

Move the container to the proofer set at 78°F and record the time for the end of mixing and start of bulk rise.

Stage 4 – Bulk Rise

Follow with 4 folds, 20 minutes apart, turning over the mass after each.

When someone is watching during folding, first throw the dough ball up in the air and catch it in the container.

Whatever, with wet hands, grab one quarter of the dough from underneath, stretch careful not break the gluten, and fold it over the top. A tear would be a disaster you will learn to avoid with experience. Work around the ball four times until the dough tightens. Then, grab it from underneath and flip it, still in the container.

The dough is ready for shaping after being in the proofer for 2–3 hours and expanding to at least 2½ times its original volume. As a check do the *Bulk Rise Completion Test.*

Stage 5 – Shaping

After fermentation, shape the ball. Flour your hands and sprinkle flour around the edge of the dough. Tilt the container, grab the dough at the top and underneath, and help it pour onto a floured surface.

Pat the ball around the lower sides until it's together.

Stretch and fold the ball four times until it's shiny on the top. Then, flour your hands, pick up the ball, and flip it onto a clean, smooth surface.

Wash, dry, and reflour your hands, and with them cupped at the back of the ball, apply downward pressure and pull backward, tightening the ball. Rotate the ball until the ball top becomes round and smooth.

Stage 6 – Proofing

Transfer the ball to the banneton. Dust the ball with equal parts white wheat and rice flour, pick it up without turning it over, and plop it into the banneton. The folds are at the bottom, with the smooth side facing you. During baking, the folds will be up as was the civilized way eons ago.[10]

You will not slash this bread with the razor–fitted lame because you want the natural explosive bread openings at the top. Dust the top of the ball.

10 If you are a criminally insane slasher, turn the ball over when putting it in the banneton. Then, slash the bread with your trusty razor at an 80° angle before baking.

Return the work to the original container, snap on the lid, and transfer it to the proofer.

During the proofing period, put the Dutch oven in the oven set at 500°F and prepare two temperature probes.

After 1 hour, check whether to stop the proof by doing *The Advanced Finger Poke Test.*

Stage 7 – Baking

When the proof is perfect, open the oven door and pull out the tray with the Dutch oven using big thick fat mitts.

Holding the basket with one hand, tap it with the other, and turn the proof basket over the Dutch oven, releasing the boule into the center of the Dutch oven–ha, ha.

You are successful in this buffoonery, so insert the thermometer into the boule's top, another nearer to the side of the boule, shut the door, record the time, and continue.

Place the lid back on the Dutch oven and set the temperature to 475°F.

Relax with Bach's cello solo while you are baking.

Bake the bread for 30 minutes, uncover the lid, reduce the temperature to 425°F.

Bake for an additional 30 minutes, but watch for the bread to be dark brown and for temperature probes to register 206°F.

Prioritize the baking time, color, and temperature in that order for pulling the bread. Open the oven door when the parameters are acceptable, turn off the oven, pull the tray with the Dutch oven out, and wait 5 minutes.

Stage 8 – Removal

Remove the probes, pick up the bread, and balance it upright, where it will tip onto the floor, where your dog will stuff himself. You will incur an outrageous vet bill before you return to pick up the bread. You noticed you did not have to place the bread on a cooling rack for 90 minutes.

Stage 9 – Eating

Cut the bread and gobble alternating slices from the middle.

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After stuffing yourself, do not refrigerate or wrap the bread in a cloth or, especially, plastic wrap, but place the two minuscule halves in an oak wood bread box that doesn't prevent staling but looks good.

Saved Progresso box

Store the leftovers in a dry place. They will wait in line to be *Artisan Croutons* and store any remaining crumbs in your old **PROGRESSO** Bread Crumbs box.

883. Valentine Bread

I'm Fond of You Too

Although there is a rush for bread at the Kookery on Valentine's Day, they do not compromise on art, for they make bread with the unique fendu shape of a kidney with two lobes. Unfortunately, production is slow because they use multiple 8-quart Dutch ovens due to the large flatbread shape. The following is how we make Valentine's Bread.

While you are purchasing the big 8 quart Dutch oven, you must also buy erotic Valentine's music so you and your hypersexual partner become fixated on the baking. We hear from workers at the Kookery who watched bakers making Valentine's Bread that Claude Debussy's Dance Profane is the music that leads to the lowest production.

Claude Debussy Dance Profane

Kookbook Confidential

The following is how we make Valentine's Bread.

At the end of Stage 5, Shaping, in *White Artisan Bread with Poolish,* above, cover a pallet with a large sheet of baking paper.

Invert the proof basket over the paper dusted with rice flour.

Now, holding the basket with one hand, tap it with the other, and lift the banneton high, releasing the boule onto the paper.

If the boule does not release, wait 10 more seconds and try again. That works.

Converting the Boule to a Fendu

Make a flour line across the middle of the boule, press a one-inch dowel on the flour line to the pallet, and roll the dowel, thus making the kidney shape.

At step **15** of *White Artisan Bread with Poolish,* transfer the boule to the Dutch oven by lifting the paper and laying it into the oven. Insert the thermometers into each lobe of the kidney. The paper stays in the oven.

Continue the kooking at Stage **6,** Proofing, in *White Artisan Bread with Poolish.*

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884. Baguettes with Poolish

French Bread

Baguettes with Poolish and the following elaborate recipe, *King Krony,* are for bread that is better for sandwiches or snacks because of the smaller slice size. Further, we make the former with lower hydration, so it has fewer holes than *White Artisan Bread with Poolish.*

We use a **KING ARTHUR** Pan and the Anova Precision oven to simplify the baking step, but we stick the pan in our huge Dutch oven when the oven is down.

Three baguettes pan

Ingredients Table for Three 1-pound Baguettes

Ingredients	Weight (g)	The Laffing Baker's (%)
Poolish	500.0	50.0
King Arthur AP White Wheat flour	550.0	100.0
Water	278.0	28.0
Fine Salt	10.5	2.2
Yeast	2.0	0.40

It is hard to read a book that is always wrong.

1183

Preparations

Preparation	3 Baguettes
Basket Size	12 in William Sonoma Baguette Dutch oven
Stabilization Temperature	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	2–3 hours
Number of Folds	3
Fold Interval	20 min
Expansion Factor	21/2
Proof Temperature	78°F
Proof Time	60 min

Baking

Parameter	Value
Dutch oven Size	Same as basket
Preheat Temperature	485°F
Steam	100%
Steam Time	20 min
Steamless temperature	410°F
Steamless time	50 min
Bake Color	Medium Brown
Pull Temperature	206°F
Cool Time	45 min

Method

Stage 1 – Preparation

Make Baguettes with a *Poolish.* As always, we recommend that you get this preferment directly from Poland, the originator of the Poolish, and obviously the best place to get it. Otherwise, make it yourself.

Retrieve the principal ingredients, salt and flour from the pantry, yeast from the freezer, and the poolish from its container.

Stage 2 – Temperature Stabilization

Mix the flour container, the salt, and the yeast in a 12–quart clear tub.

Fill a measuring flask with 278 grams of water at 78°F or calculate it using DDT_3@78°F with the Poolish temperature and the flour from the proofers as parameters.

It is hard to read a book that is always wrong.

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Stage 3 – Mixing

Use the *Pincer Method* to mix the dough. To prevent your hands from sticking to the dough, wet them often, which helps the yeast and salt dissolve into the dough.

Wait 1 minute and do one fold without turning the mass.

Move the container to the proofer set at 78°F and record the time for the end of mixing and start of bulk rise.

Stage 4 – Bulk Fermentation

Follow with 3 folds, 20 minutes apart, turning over the mass after each. The dough is ready for shaping after being in the proofer for 2–3 hours and after expanding to at least 2½ times its original volume.

Stage 5 – Shaping

Remove the tub from the proofer. Flour your hands and sprinkle flour around the edge of the dough. Tilt the container, grab the dough at the top and underneath, and help it pour onto a floured surface. Pat the ball around the lower sides until it holds together.

Stretch and fold the ball three times until the top is shiny. Flour your hands, pick up the ball, and flip it onto a clean, smooth surface.

Wash, dry, and reflour your hands. With cupped hands at the back of the ball, apply downward pressure and pull backward to tighten it. Rotate until the top is round and smooth.

Divide the boule into three equal parts and shape them into three baguettes.

Mold each portion by patting around the sides until cohesive. Stretch and fold four times until the surface is shiny.

Repeat the tightening procedure for each of the three pieces, pulling back and rotating until smooth. See the elucidating video below.

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Elucidating Video on Shaping a Baguette

Stage 6 – Proofing

Transfer each shaped piece into the baguette pan. Dust with equal parts white wheat and rice flour, pick it up, turn it over, and place it into the baguette pan.

Cover the baguettes and refrigerate them while the oven heats. Preheat the Anova Precision Oven with a cast iron griddle to 485°F with 100% steam, or preheat your large Dutch oven to 500°F.

Prepare two temperature probes.

Pull up a chair and table next to the oven. Chop liver while monitoring the bread, but avoid chopping off a finger.

Prepare two temperature probes for later bread insertion.

Pull up a chair and a table next to the oven. Chop liver while watching the bread until a few minutes short of 20 minutes, but avoid chopping off a finger.

Chop the liver wile watching, but not your finger.

Remove the bread from the refrigerator and slash the baguettes with a lame.

Stage 7 – Baking

If using the Precision Oven, open the door, place the baguette

pan on the griddle, and insert the thermometers, one into the left baguette, the other into the right.

Close the door and lower the temperature to 425°F.

If using the Dutch oven, insert the probes, place the baguettes inside, cover with the lid, and reduce the oven temperature to 425°F.

Bake for 30 minutes. Then, uncover the lid (if using Dutch oven). Bake for 30 more minutes, watching for a medium brown crust and 206°F on the probes.

Prioritize time, color, and temperature in that order.
When done, open the oven, turn it off, and wait 5 minutes.
Remove the probes and baguettes.

Stage 8 – Removal

Set the baguettes on a rack and let them cool for 45 minutes.

885. King Krony

Big Bread

Our Pal King Krony

This King Krony is the best buddy of *White Artisan Bread with Poolish.* They taste alike, and that's why they are pals.

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The Crony is a massive Couronne with a softer crumb than *White Artisan Bread with Poolish.* Impressive, but the slices are more practical than the standard colossal boule. This Couronne is not a bread found in American Bakeries, or anywhere else. We make this bread with a poolish, not complex professional formulas, and it is lower in salt. The mini boules are smaller than their White Bread counterparts, and the lower salt makes this bread excellent for sandwiches, appetizers, and other salty stuff.

We combined the White Artisan Bread with Poolish with our low salt and the techniques we absconded from the **KING ARTHUR** website. We depart from the Dutch oven approach, use a specially constructed baking form, and bake in an Anova Precision Steam Oven, which many home bakers do not have. The following is the recipe for this magnificent bread.

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Ingredients Table for 3–pound Loaf

Ingredients	3–pound Loaf (g)	The Laffing Baker's (%)
Poolish	500	50.0
King Arthur AP White Wheat flour	500.0	100.0
Bob's Red Mill VITAL WHEAT Gluten Flour	50.0	10.0
Water	275.0	27.50
Fine Sea Salt	10.5 (21)	2.2
Yeast	2.0 (3.0)	0.40

Preparations

Parameter	Value
Lodge Cast Iron Griddle	15 x 16 in
Stabilization Temperature	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	2–3 hours
Number of Folds	3
Fold Interval	20 min
Expansion Factor	21/2
Proof Temperature	78°F
First Proof Time	60 min

Baking

Parameter	Value
Dutch oven Size	5.75 Oval Coquette
Preheat Temperature	500°F
Covered Temperature	450°F
Covered Time	30 min
Uncovered Temperature	410°F
Uncovered time	60 min
Bake Color	Medium Brown
Pull Temperature	206°F
Cool Time	90 min

Method

Stage 1 – Preparation

Go to your hunting club and borrow the **LODGE** 10–quart ket tle.

Lodge 10 quart Dutch oven, also known as Kettle

Making the Couronne Form

It is hard to read a book that is always wrong.

1190

But you still need to make the Couronne Form.

Procure a 14-inch round cake pan, a 4-inch ramekin, the same height or taller than the pan, and a tea towel.

Take the ramekin to your local glazier, have him grind the ramekin edge, and guarantee it is smooth.

After that, press a tea towel into the pan and dust it with rice flour.

Retrieve the principal ingredients, salt and flour from the pantry, yeast from the freezer, and the poolish from its container.

Begin *Making White Artisan Bread with Poolish,* using Stages **2** through **4** inclusive.

Stage 5 – Shaping

After the end of fermentation, shape the ball. Flour your hands and sprinkle flour around the edge of the dough. Tilt the container, grab the dough at the top and underneath, and help it pour onto a floured surface. Pat the ball around the lower sides until it's together.

Divide the dough: weigh it into two pieces of equal weight. Divide each of those pieces into 2 equal pieces, resulting in 4 equal pieces. Last divide those pieces equally, resulting in 8 pieces.

Shape 7 of the balls as if you were making a boule and place them seam side up somewhere.

Roll the eighth ball and flatten it into a pancake 10 inches in diameter.

Brush a neutral oil around the perimeter of the dough pancake to prevent the balls of dough from sticking to the disk.

Making the Barrier

Drape the pancake, oiled side up, over the center hump of the mold. There should be 1–inch of flat pancake around the center boule.

Dust the whole thing with a mixture of rice and white flour.

Placing the Balls

It is hard to read a book that is always wrong.

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Distribute the dough balls around the center hump with the smooth side down.

Do not smoosh in balls; they should barely touch.

Scoring the pancake

To score the pancake, use a sharp paring knife and cut from the center of the dough disk to a point between two balls, forming a triangular bread tab.

Uncover the tabs and place them over the mini boules.

It is hard to read a book that is always wrong.

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Laying the Tabs

Stage 6 – Proofing

Cover the dough and put it in the proofer at 78°F. Let the dough proof for 1 hour or until it passes the Advanced Finger Poke Test, but while you are waiting:

Roy Orbison Singing Pretty Couronne

After the Couronne passes the test, place a wide parchment paper on a pallet.[11]

11 You can buy 24 inch paper in industrial rolls.

Couronne is ready to go into the Anova Steam Oven.

Flip the Couronne onto the paper in one courageous motion and remove your homemade form.

Stage 7 – Baking

Open the oven door and pull out the tray with the **LODGE** Kettle using big thick fat mitts.

Holding the basket with one hand, tap it with the other, and turn the proof basket over the kettle, releasing the boule into the center of the Dutch oven, who, ha.

Place the lid back on the Kettle.

Allow the Couronne to bake for 20 minutes, then open the oven, pull out the tray, and remove the lid.

Lower the oven temperature to 425°F. Bake for 20 minutes or until the temperature of the probes is 206°F and the bread is medium brown.

Prioritize the baking time, color, and temperature in that order for pulling the bread.

Stage 8 – Removal

Open the oven door when the parameters are acceptable, turn off the oven, pull the rack holding the griddle out, and wait 5 minutes.

Remove the probes, pick up the bread, and place it on a cooling rack for 90 minutes.

Finished Couronne

Stage 9–Eating

This bread is not for gobbling. It is for presentation, served with a sauce, butter, or a gremolata filled in the center ramekin.
You do not have to wait an hour before pulling apart the alluring mini boules.

It is hard to read a book that is always wrong.

886. Batard Gigantesque

Big Batard

5.75 Quart Staub Cocotte

Bâtard Gigantesque is a French bâtard that they, the French, would not call a bâtard. We make it with a Poolish, and it is absurdly big for a bâtard, that is. They, the French, might accept the size, but they would consider the taste outrageous, for they consider the bread spoiled if sour.[12] The round shape of most Dutch ovens makes baking an oval bâtard loaf impossible. However, the Staub 5.75 quart Cocotte is an enameled Dutch oven with an oval shape and the same properties as the Lodge, Dutch oven, a heavy cast iron pot with a tight–fitting lid. You can make *Bâtard Gigantesque* using either oven.

12 We obtained this fact from sources.

Ingredients Table for 3-pound Loaf

Ingredient	Weight (g)	The Laffing Baker's (%)
Poolish	500.0	50.0
King Arthur AP White Wheat flour	500.0	100.0
Water	280.0	28.0
Fine sea Salt	10.5	2.2
Yeast	2.0	0.40

Preparations

Parameter	Value
Basket Size	16 in oval
Stabilization Temperature	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	2–3 hours
Number of Folds	3
Fold Interval	20 min
Expansion Factor	21/2
Proof Temperature	78°F
Proof Time	60 min

Baking

Preparation	3–pound Loaf
Dutch oven Size	5.75 quart
Preheat Temperature	500°F
Covered Temperature	475°F
Covered Time	30 min
Uncovered Temperature	415°F
Uncovered time	60 min
Bake Color	Dark Brown
Pull Temperature	206°F
Cool Time	90 min

Method

Stage 1 – Preparation

Make *White Artisan Bread with Poolish.* We recommend that you fly to Poland for this preferment. Only the Poles know how to make an authentic Poolish. Retrieve the principal ingredients, salt and

flour from the pantry, yeast from the freezer, and the poolish from its container. Start heating the cast iron pans to 500°F.

Stage 2 – Temperature Stabilization

Mix the 500 grams of flour with the salt and yeast in a 12–quart container. Fill a measuring flask with 280 grams of water at 78°F or DDT_3@78°F with the Poolish temperature and the flour from the proofers as parameters.

Stage 3 – Mixing

Pour the flask of water around the periphery of the Poolish to loosen it and pour it into the tub with the dry ingredients containing the flour, salt, and yeast.

Use the *Pincer Method* to mix the dough. To prevent your hands from sticking to the dough, wet them with warm water.

Wait 1 minute and do one fold without turning the mass.

Put a rubber band around the container at the current dough level as a future reference to judge bulk expansion.

Move the container to the proofer set at 78°F Record the time at the end of mixing and start of bulk rise.

Stage 4 – Bulk Fermentation

Follow with 3 folds, 20 minutes apart, turning over the mass after each.

When someone is watching during folding, first throw the dough ball up in the air and catch it in the container that is behind your back.

With wet hands, grab one quarter of the dough from underneath, stretch careful not break the gluten, and fold it over the top. A tear would be a disaster you will learn to avoid with experience. Work around the ball four times until the dough tightens. Then, grab it from underneath and flip it, still in the container.

The dough is ready for shaping after being in the proofer for 2–3 hours and expanding to at least 21/2 times its original volume.

Remove the tub from the proofer when the dough is ready for shaping.

Stage 5 – Shaping

Flour your hands and sprinkle flour around the edge of the dough. Tilt the container, grab the dough at the top and underneath, and help it pour onto a floured surface. Pat the ball around the lower sides until it's together.

It is hard to read a book that is always wrong.

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Stretch and fold the ball four times until the ball is shiny on the top. Then, flour your hands, pick up the ball, and flip it onto a clean, smooth surface.

Wash, dry, and reflour your hands. With them cupped at the back of the ball, apply downward pressure and pull backward, tightening the ball. Rotate the ball until the ball top becomes round and smooth.

Shaping a Bâtard

Stage 6 – Proofing

That done, you are ready to transfer the ball to the banneton. Dust the ball with equal parts white wheat and rice flour. Notice from the video that the seam is up in the banneton. For this bâtard, you will slash this bread with the razor–fitted lame to have an exaggerated opening. Dust the top of the ball. Then, return the entire work to the original container, snap on the lid, and transfer it to the proofer.

During the proofing period, put the Cocotte in the oven set at 500°F and prepare two temperature probes.

After 1 hour, check whether to stop the proof by doing the *Advanced Finger Poke Test.*

Stage 7 – Baking

When the proof is perfect, turn the basket over a parchment–covered pallet, slash the baguette, open the oven door, pull out the tray with the cocotte, lift the Batard with the paper, and set it into the cocotte.

Insert the thermometers into each end of the bread, place the lid back on the cocotte, shut the oven door, record the time, and continue.

Place the lid back on the cocotte, close the oven door, and set the temperature to 475°F.

Bake the bread for 30 minutes,then remove the lid, and reduce the temperature to 410°F.

Bake for an additional 30 minutes, but watch for the color of the bread to be dark brown and the temperature probes register 206°F.

Prioritize the baking time, color, and temperature in that order for pulling the bread. Open the oven door when the parameters are acceptable, turn off the oven, pull the tray with the cocotte out, and wait 5 minutes.

Stage 8 – Removal

Remove the probes and lay them on a cooling rack for 90 minutes.

Stage 9 – Removal

Cut the bread and gobble alternating slices from the middle.

After stuffing yourself, do not refrigerate or wrap in a cloth or, especially, plastic wrap. Instead, store the two stumps in an oak wood bread box. It will not prevent staling, but it looks good.

Store the leftovers in a dry place. They will wait in line to be *Artisan Croutons*.

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Multi Grain Bread

887. Krispy–Krunchy–Krust

Crunchy Bread

Krisp–Krunchy–Krust Bread gets its name because it is a member of a vast but sought–after–category called K cubed, so named for its initials. The Kookery modeled this bread after their famous *White Artisan Bread with Poolish,* adding 10 percent whole wheat for a rustic flavor. They increased the crunch of the crust by sprinkling the boule with bran or **KING ARTHUR** Artisan Bread Topping, a thoughtful gift from KiraBira LaffingBird when secretly buying bread at the Kookery.

Ingredients Table for 3-pound Loaf

Ingredients	Weight	The Laffing Baker's (%)
Poolish	500.0	50.0
King Arthur AP White Wheat flour	400.0	80.0
King Arthur Whole Wheat Flour	100.0	20.0
Water	300.0	60.0
Fine Salt	10.5	2.2
Yeast	2.0	0.4
Bran	For Dusting	

Preparations

Parameter	Value
Basket Size	10 in
Stabilization Temperature	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	2–3 hours
Number of Folds	3
Fold Interval	20 min
Expansion Factor	21/2
Proof Temperature	78°F
Proof Time	60 min

Baking

Preparation	3–pound Loaf
Dutch oven Size	5 qts
Preheat Temperature	500°F
Covered Temperature	475°F
Covered Time	30 min
Uncovered Temperature	410°F
Uncovered time	60 min
Bake Color	Dark Brown
Pull Temperature	206°F
Cool Time	90 min

Method

Stage 1 – Preparation

Make Krisp–Krunchy–Krust Bread with a *Poolish.* We recommend that you get this preferment from Poland, the originator of the Poolish, so they say.

Retrieve the principal ingredients, salt and flour from the pantry, yeast from the freezer, and the poolish from its container.

Stage 2 – Temperature Stabilization

Mix the flour and yeast in a 12–quart container. Immerse them in an available proofer, either the proofing box or the precision oven set at 78°F, stir twice, and wait until the ingredients reach that temperature.

Stage 3 – Mixing

Fill a measuring flask with 300 grams of water at 78°F or DDT_3@78°F with the Poolish temperature and the flour from the proofers as parameters.

Pour this water around the periphery of the Poolish to loosen it and pour it into the tub with the dry ingredients.

Use the *Pincer Method* to mix the dough. To prevent your hands from sticking to the dough, wet them often, which helps the yeast and salt dissolve into the dough.

Wait 1 minute and do one fold without turning the mass.

Put a rubber band around the container at the current dough level as a future reference to judge bulk expansion.

Move the container to the proofer set at 78°F and record time at the end of mixing and start of bulk rise.

Stage **4** – Bulk Fermentation

Follow with 3 folds, 20 minutes apart, turning over the mass after each.

The dough is ready for shaping after being in the proofer for 2–3 hours and expanding to at least 2½ times its original volume. As a check do the *Bulk Rise Completion Test.*

Stage 5 – Shaping

Remove the tub from the proofer when the dough is ready for shaping. Tilt the tub and pull the dough out of the tub onto a floured surface.

After fermentation, shape the ball. Flour your hands and sprinkle flour around the edge of the dough. Tilt the container, grab the

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dough at the top and underneath, and help it pour onto a floured surface. Pat the ball around the lower sides until it's together.

Stretch and fold the ball four times until the ball is shiny on the top. Then, flour your hands, pick up the ball, and flip it onto an un–floured, smooth surface.

Wash, dry, and reflour your hands. With them cupped at the back of the ball, apply downward pressure and pull backward, tightening the ball. Rotate the ball until the ball top becomes round and smooth. Then, dust the ball with bran. You are ready to transfer the ball to the banneton.

Stage 6 – Proofing

Without turning the boule over, plop it into the banneton. The folds are at the bottom, with the smooth side facing you. The folds will be up during baking.[13] Do not slash this bread with the razor fitted lame because you want the natural explosive bread openings at the top. Dust the top of the boule with more bran, then, return the entire work to the original container, snap on the lid, and transfer it to the proofer.

During the proofing period, put the Dutch oven in the oven set at 500°F and prepare two temperature probes. Keep a jar of Kip Pyrol nearby.

After 50 minutes, check whether to stop the proof by doing the *Advanced Finger Poke Test.*

Stage 7 – Baking

When the proof is perfect, open the oven door, pull out the tray with the Dutch oven using big thick mitts, Then holding the basket with one hand, tap it with the other, and turn the proof basket over the Dutch oven, releasing the boule into the center of the Dutch oven. Who-ha, as uncle Joe used to say.

Insert the thermometer into the boule's top and another one nearer to the side of the boule, return the lid, shut the door, set the temperature of the oven to 475°F. Record the time. Relax with the gentle Beethoven Hammerklavier Sonate while baking.

13 If you are a slasher, turn the ball over when putting it in the banneton. Then, slash the bread with a razor at an 80° angle before baking.

Bake for 30 minutes.

But then you smell something foul. Go back and check the bread in the oven. Incredibly, you did not dump the bread into the Dutch oven but dumped the bread and banneton into the oven. And more incredibly, you did not notice that you put the thermometers into the basket. The plastic banneton melted. The plastic fell on the heating coils and caught fire. You better turn off the music now.

The next day, you repeated the steps up to this point. Thanks to your incredible mind, the bread was not on fire when you opened the door after learning from your mistake. Uncovered the lid and reduced the temperature to 410°F.

Bake for an additional 30 minutes, but watch the color of the bread to be dark brown, and the temperature probes register 206°F.

Prioritize the baking time, color, and temperature in that order for pulling the bread.

Stage 8 – Removal

Open the oven door when the parameters are acceptable; turn off the oven, pull the tray with the Dutch oven out, and wait 5 minutes.

Remove the probes, pick up the bread, and balance it upright where it will tip onto the floor, where your dog will stuff himself and incur an astronomical vet bill. But do not be fancy; lay the bread on a cooling rack for 90 minutes.

Stage 9 – Eating

Cut the bread and alternate slices from the middle while gobbling.

Store the leftovers in a dry place. They will wait in line with the other Artisan bread lovers waiting to be *Artisan Croutons.*

888. Walnut Bread with Poolish

Walnut Bread

Walnut Bread with Poolish is Kookery's adaptation of *Ken Forkish's Walnut Levain Bread (Forkish, pp. 151–153),* which uses their temperature–stabilized Poolish instead of a Levain. At the break, members of their staff enjoy this bread slathered with butter or French Wild Cherry Jam that LaffingBird brings in after cherry picking with the JoshBuckler family.

Their Walnut Bread is superior to Forkish's, although no one ever verified it. This claim came from the Kookery's PR agent.14 The following is how we can make it.

14 There is an unconfirmed rumor that Madam Jessicah Ké, made it with her foreign Alaskan sourdough, and that bread was delicious.

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Ingredients Table for 3-pound Loaf

Ingredients	Weight (g)	The Laffing Baker's (%)
Poolish	500.0	50.0
White Wheat Flour	250.0	25.0
Whole Wheat Flour	250.0	25.0
Water	280.0	28.0
Fine Salt	10.5	1.1
Yeast	3.0	0.3
Walnut Halves	225.0	22.5
Walnut oil		

Preparations

Parameter	Value
Basket Size	10 in
Stabilization Temperature	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	2–3 hours
Number of Folds	4
Fold Interval	20 min
Expansion Factor	21/2
Proof Temperature	78°F
Proof Time	60 min

Bread Baking

Parameter	Value
Dutch oven Size	5 qts
Preheat Temperature	500°F
Covered Temperature	475°F
Covered Time	30 min
Uncovered Temperature	425°F
Uncovered time	60 min
Bake Color	Dark Brown
Pull Temperature	206°F
Cool Time	90 min

Method

Stage 1 – Preparation

Retrieve the principal ingredients: fresh walnuts from the old

walnut tree at ***GLORIA ESTATES*** Farms, salt and flour from the pantry, yeast from the freezer, and the poolish from its container.

Fry 200 grams of walnut halves in walnut oil until dark brown. The walnuts must be pristine halves, not chintzy chunks.

Stage 2 – Temperature Stabilization.

Mix the flour, salt, and yeast in a 12–quart container. Immerse them in an available proofer, either the proofing box or the precision oven set at 78°F, stir twice, and wait until the ingredients reach that temperature.

Stage 3 – Mixing

Fill a measuring flask with 300 grams of water at 78°F or DDT_3@78°F with the Poolish temperature and the flour from the proofers as parameters.

Pour this water around the periphery of the Poolish to loosen it and pour it into the tub with the dry ingredients.

Use the *Pincer Method* to mix the dough. To prevent your hands from sticking to the dough, wet them often, which also helps the yeast and salt to dissolve into the dough.

Wait 10 minutes and do one fold without turning the mass.

Spread the nuts around the surface of the boule and do the first fold. Put a rubber band around the container at the current dough level as a future reference to judge bulk expansion.

Move the container to the proofer set at 78°F and record the time for the end of mixing and start of bulk rise.

Stage 4 – Bulk Fermentation

Move the container at the end of mixing and start of bulk rise.

Follow with 3 folds, 20 minutes apart, turning over the mass after each.

Place the boule in the proofer, and after 2 to 3 hours and expanding to at least 2½ times its original volume, it is ready for shaping. As a check do the *Bulk Rise Completion Test.*

Stage 5 – Shaping

Remove the tub from the proofer. Tilt the tub and pull the dough out of the tub onto a floured surface.

After fermentation, shape the ball. Flour your hands and sprinkle flour around the edge of the dough. Tilt the container, grab the dough at the top and underneath, and help it pour onto a floured surface. Pat the ball around the lower sides until it's together.

Stretch and fold the ball four times until the ball is shiny on the top. Then, flour your hands, pick up the ball, and flip it onto a clean, smooth surface.

Wash, dry, and reflour your hands. With them cupped at the back of the ball, apply downward pressure and pull backward, tightening the ball. Rotate the ball until the top becomes round and smooth.

Stage 6 – Proofing

Without turning the boule over, plop it into the banneton. The folds are at the bottom, with the smooth side facing you. The folds will be up during baking.[15] You will not slash this bread with the razor–fitted lame because you want the natural explosive bread openings at the top.

Return the work to the original container, snap on the lid, and transfer it to the proofer.

During the proofing period, put the Dutch oven in the oven set at 500°F and prepare two temperature probes. After 50 minutes, check whether to stop the proof by doing the *Advanced Finger Poke Test.*

Stage 7 – Baking

When the proof is perfect, open the oven door, pull out the tray with the Dutch oven with big thick mitts, Then holding the basket with one hand, tap it with the other, and turn the proof basket over the Dutch oven, releasing the boule into the center of the Dutch oven. Who ha, as Uncle Joe used to say.

Insert the thermometer into the boule's top and another one nearer to the side of the boule. Place the lid back on the Dutch oven, close the oven door, set the temperature to 475°F, and bake the bread for 30 minutes.

Relax with the Sibelius Violin Concerto while you are baking.

After 30 minutes, uncover the lid and reduce the temperature to 410°F.

15 If you are a slasher, turn the ball over when putting it in the banneton. Then slash the bread with a razor at an 80° angle before baking.

Bake for an additional 30 minutes, but watch the color of the bread until it is dark brown and the temperature probes register 206°F.

Prioritize the baking time, color, and temperature in that order for pulling the bread.

Stage 8 – Removal

Open the oven door when the parameters are acceptable, turn off the oven, pull the tray with the Dutch oven out, and wait 5 minutes. Then, remove the probes, pull out the bread, and let it cool.

Stage 9 – Eating

Pick off the hot, tasty nuts on the surface, eat one for now, save the rest, and throw away the bread. If you cannot throw away the bread, store it in a dry place. But it will not last long.

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A Menu for One

Break the Fast

Menu for One

Full Pitcher of Fresh Squeezed Orange Juice

One Pound of Smoked Wild Salmon

Baker's Dozen Bagels

Full Tub of Sous Vide Homemade Cream Cheese

Flat Red Onion Slices

Tomato Slices

Legacy Fried Matzos

Seasonal Fruit

Cappuccino

The Company

Hon and Edweirdo LaffingBird

Madam Jessicah Ke

Betty

Eric

KiraBira LaffingBird

Blake and Angel did not Show

Sandro Demandi and Liana Wambual

Georgianna and Baristi Saltz Lo Uomo

The Singers

Joel Lewis

Specialty Breads

889. Big Bagels with Real Holes

Big Bagels

The Kookery stole this recipe from Breaking Bread by Martin Philip and adapted it to be consistent with the Kookeries bizarre procedures. They advertise making bagels bigger, with more Poolish and less salt. Most American bagels are small rolls with holes. But these are not New York bagels.

It behooves the kook to investigate what other countries' bagels taste like. However, these are tangy, unlike any bagels sold at **UTOPIA BAGELS**, **WESTERN BAGELS,** or **NOAHS BAGELS.** Wow.

The following is how we would make Big Bagels with Real Holes.

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Ingredients Table for 1 Dozen Big Bagels

Ingredients	1 Dozen Big Bagels (g)	The Laffing Baker's (%)
Poolish	333.3	33.3
King Arthur AP White Wheat flour	667.0	100.0
Water	417.0	62.6
Fine Salt	10.0	1.3
Yeast	9.0	1.2

Preparations

Parameter	Value
Basket Size	Baking sheets
Stabilization Temperature	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	2–3 hours
Number of Folds	3
Fold Interval	20 min
Expansion Factor	21/2
Proof Temperature	78°F
Proof Time	60 min

Baking

Parameter	Value
Baking sheet	18×26
Preheat Temperature	450°F
Baking Temperature	425°F
Baking Time	22.0 min
Bake Color	Bagel Color
Pull Temperature	206°F
Cool Time	90 min

Method

Stage 1 – Preparation

Make Big Bagels with Real Holes with a *Poolish.* Retrieve the principal ingredients, salt and flour from the pantry, yeast from the freezer, and the poolish from its container.

Stage 2 – Temperature Stabilization

Immerse the dry ingredients in an available proofer, either the proofing box or the precision oven set at 78°F, stir twice, and wait until the ingredients reach that temperature.

Stage 3 – Mixing

Mix the flour in a 12–quart container with the salt and yeast. Fill a measuring flask with water at 78°F, or DDT_3@78°F, using the Poolish temperature and flour from the proofers as parameters.

Pour this water around the periphery of the Poolish to loosen it and pour it into the tub with the dry ingredients containing the flour, salt, and yeast.

Use the *Pincer Method* to mix the dough. To prevent your hands from sticking to the dough, wet them often. Wait 1 minute and do one fold without turning the mass.

Move the dough to the proofer at @78°F.

Stage 4 – Bulk Fermentation

After 1 hour, do 3 folds where you fold the dough over and onto itself.

Place the dough in the retarder for 8 to 12 hours.

Then, remove the dough from the retarder, cover it, and return it to the proofer at @78°F for 2 hours.

Stage 5 – Shaping

Preheat the oven to 475°F.

For the perfectionist, roll out a log and divide it into 12 equal pieces; cut a reference piece of 138 grams and match the others. For the baking slob, use the eyeball method. With the dough cutter, divide the log into two, then divide those pieces into two, and divide each of the four pieces into three.”.

Shape the ball, but first preshape it by folding the dough from underneath to the top center in four places.

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Shaping the Bagel

Turn each ball over and roll it until it becomes a smooth sphere.

Continue shaping the bagels by poking a hole in the center of the bagel and twirling or stretching it until the hole is about 3 inches in diameter.

Stage 6 – Proofing

As you finish shaping the bagel, plop it on a floured surface. After you make the bagels, cover them and proof them for 20 to 30 minutes, determining when proofed using the *Advanced Finger Poke Test.*

Stage 7a – Boiling

Put 4 inches of water in a 6–quart pan, add the barley malt syrup and 1 tablespoon of salt. Bring the bath to a simmer.

Boil 3 bagels at a time in the water bath. First, boil the bagels for 30 seconds on one side while dunking them under the water bath; flip them over and boil for another 45 seconds.

Optionally sprinkle sesame seeds over the bagel.[16]

As you boil the bagels, place them on a draining strainer to drip dry for 5 seconds, then lay 6 on a silicone mat–covered stone or pan.

16 If you like it, one great option is to sprinkle anchovies as a second–best alternative.

Stage 7b – Baking

Bake the bagels for 10 minutes using the convection setting.[17]

Rotate the tray and bake the bagels for another 10 minutes or when the bagel color on both sides reach the correct bagel color.

Miniature Bagels

On rare occasions, patrons ask for miniature bagels for hors d'oeuvres. Then, we make bagels, but we keep the holes for miniatures and throw away the bagels. That's the trick! Little children love these miniatures. So, we teach them to make miniatures, knowing that the family that twirls together will curl together.

Make *Big Bagels with Real Holes.* At the shaping step, use a kookie cutter to cut out a circle of one fourth of the dough. These will be your miniatures. Throw away the other part. Continue shaping the bagels as in the recipe.

Adjust the baking temperature and time as needed. Lower the temperature slightly and extend the time if necessary.

890. English Muffins with Poolish

English Muffins

As the French say, "La raison d'être", for English Muffin's, is to kook l'oeuf muffin anglais. Makes 18 Muffins.

17 The Anova Precision Steam Oven can do the job if one is lying around. Preheat the oven to 485°F with 100 percent steam. When ready to bake, place the bagels on a baking stone in the oven. Reduce the heat to 475°F, steam for ten minutes, turn off the steam, and bake for another ten minutes.

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Ingredients Table for 18 Muffins

Ingredients	Weight (g)	The Laffing Baker's (%)
Poolish	1000.0	100.0
King Arthur Bread Flour	500.0	90.0
Milk	150.0	30.0
Fine–Grained salt	10.0	2.0
Yeast	4.0	0.6
Coarse Ground Semolina for dusting		

Preparations

Parameter	Value
Basket Size	Baking sheets
Stabilization Temperature	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	2–3 hours
Number of Folds	2
Fold Interval	30 min
Expansion Factor	21/2
Proof Temperature	78°F
Proof Time	60 min

Baking

Parameter	Value
Baking sheet	18×26
Frying Temperature	Medium–Low
Frying Time	5 Min
Baking Temperature	350°F
Baking Time	8-10 min
Bake Color	Light tan with dark tan edges
Pull Temperature	206°F
Cool Time	90 min

Method

Stage 1 – Preparation

Make *English Muffins with Poolish,* as the English say. Retrieve the principal ingredients: flour, salt, semolina, from the pantry; yeast

from the freezer; milk from the refrigerator; and the poolish from its container.

Stage 2 – Temperature Stabilization

Heat the milk to 78°, or at DDT_3@78°F using the flour mixture as parameters. Also, mix the flour, yeast and salt. Immerse them in an available proofer, either the proofing box or the precision oven set at 78°F, stir twice, and wait until the ingredients reach that temperature.

Stage 3 – Mixing

Loosen the Poolish by pouring the milk around its periphery. Pour the Poolish into the container with the dry ingredients and mix. Make the dough by folding it over the ingredients twice to envelop them, and then use the *Pincer Method* for 5 minutes.

Cover the dough in a round, flat bottomed glass container. Mark the level, and put it in the proofer at 78°F.

Stage 4 – Bulk Fermentation

Do two Stretches and Folds 30 minutes apart until the dough almost doubles.

After 1 hour, do the *Advanced Finger Poke Test* to determine when to shape.

Stage 5 – Shaping

Shaping English Muffins

Divide the muffins into 18 mini boules, assuming you have OCPD.

Use advanced mathematics to calculate the weight of each muffin by dividing the boule weight by 18. Roll out the boule into a long oblong shape and make 18 equally spaced indentations.

To do this: make an indentation at the midpoint to divide the roll into 2 sections. Then make 3 indentations in each section (6 total). Finally, make 3 indentations in each of those sections, producing 18 divisions.

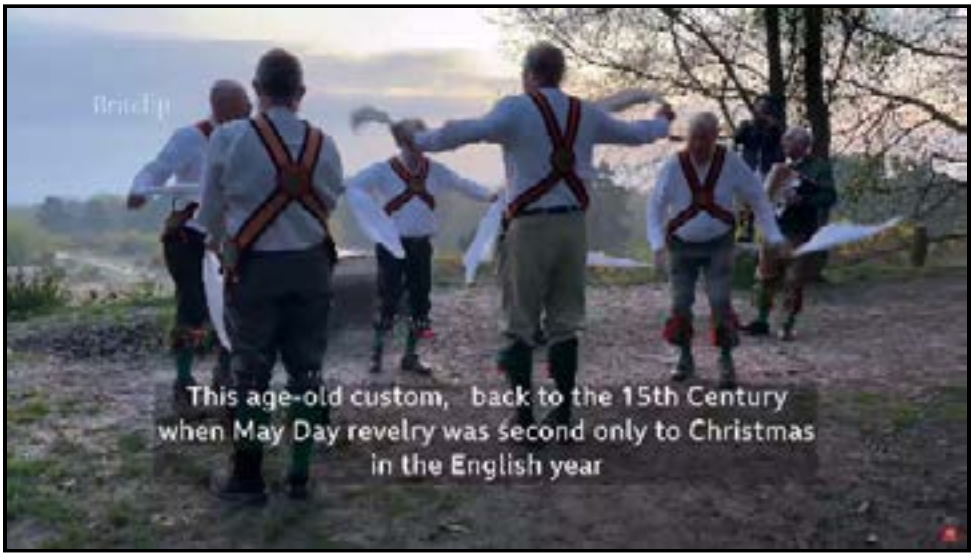
If you forgot to make the cuts, fool around with cut-and-paste dough methods to even out the weights, but that's lame.

When done, roll them around the table until they are smooth balls.

Press them into the final shape on a plate with sesame seeds on each side, place them on a silicone mat–covered tray, put them in the refrigerator for a couple of hours, and do Morris dancing, English style.

Stage 6 – Proofing

Do the *Kookbook*'s famous *International Five Second English Muffin Proof Test* to help decide when to bake. Unfortunately, you spent too much time dancing and drinking stout ale. So you overproofed the muffins. Cancel the invitations to the team for the much expected *KookMuffins.*



Morris dancing, English Style

International Five Second English Muffin Proof Test				
Step	**Finger Movement**	**Time (seconds)**	**Total Time (seconds)**	**Results**
1	Stick an index finger into the dough	1	1	X
2	Hold the finger in the dough	1	2	X
3	Slowly pull the finger out of the dough	1	3	Dough sticks
4	Continue pulling the finger out of the dough	1	4	Dough sticks or does not stick to the finger
5	Evaluation	1	5	Proof 10 more min if the dough sticks

Stage 7 – Baking

Later, start over and be sober. Set 6 iron skillets on your six burner stove to high heat for 3 minutes.

Lower the flame of all the burners to medium low. Gleefully coat the pans with ghee.[18] After pressing the muffins on the sesame plate again, place three of them in each iron skillet.

Kook them on the first side for 6 minutes until light tan and kook the other side until the muffin looks set.

Bake them at 350°F for 6 minutes, but you will decide when done by considering the color of golden brown and an internal temperature of 200°F.

Stage 8 – Removal

Remove the muffins and cool on a wire rack for 1 hour.

Stage 9 – Eating

When serving, slice around the periphery of each muffin and pretend you are eating a **THOMAS'** Original English Muffins .

18 Clarified Butter is an acceptable substitute for Ghee.

891. Hamburger Buns (with Poolish)

Great Buns

AT MCDONALD'S fifty years ago, LaffingBird tells the following story.

LaffingBird Big Mac Story

"I ate two **BIG MACS** *day after day, every day, and daily. After a while, although they were the same, Big Macs became nauseating. So, I ran an experiment.*

On the first day of the experiment, I eliminated a likely candidate: the sauce. I got sick.

On the second day, I eliminated the sauce and the cheese. I got sick.

On the third day, I eliminated the sauce, cheese, and lettuce. I got sick.

On the fourth day, I eliminated the sauce, cheese, lettuce, and meat. I got sick.

On the fifth day, I eliminated the sauce, cheese, lettuce, meat, and bun. I did not get sick. I concluded that they changed the recipe."[19]

Many kooks make hamburger buns like a brioche with sweetness to complement the hamburger. Where they got that idea is a mystery, but the Kookery makes its buns with a *Poolish,* water instead of milk, low salt, and a trace of honey. These buns are for big hamburgers that deserve big buns. Also, the shape of the bun is the Classic Artful Irregular Bun Shape instead of the uniform from conventional bakeries.

19 A follow up experiment was eating the sweet bun and getting sick.

Kookbook Confidential

Ingredients Table for 1 Dozen 5-inch Hamburger Buns

Ingredients	Weight (g)	The Laffing Baker's (%)
Poolish	1000.0 (g)	100.0
King Arthur Bread Flour	500.0	100.0
Water	250.0	50.0
Honey	20.0	4.0
Butter	40.0	8.0
Fine–Grained salt	10.0	2.0
Yeast	4.0	0.8
Sesame Seeds	50.0	10.0
Eggs	1	
Cream	10	2.0

Preparation

Parameter	Value
Baking Sheet with Lid	Two 22 x 14 x 3 in covered baking sheets
Stabilization Temperature	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	2–3 hours
Number of Folds	2
Fold Interval	20 min
Expansion Factor	21/2
Proof Temperature	78°F
Proof Time	60 min

Baking

Parameter	Value
Baking sheet with Lid	Two 22 x 14 x 3 Covered Baking sheets 18×26
First Baking Temperature	350°F
First Baking Time	12 min
Second Baking Temperature	300°F
Second Baking Time	8 min
Bake Color	Golden Shiny Tan
Pull Temperature	206°F
Cool Time	90 min

Method

Stage 1 – Preparation

Retrieve the principal ingredients, honey, sesame seeds, and flour from the pantry; yeast from the freezer; eggs, cream, and butter from the refrigerator, and the poolish from the container while glancing across the street at **MCDONALD'S**.

Stage 2 – Temperature Stabilization

Mix the dough ingredients: flour, salt, and yeast.

Heat the water at 78°F or DDT_2@using the measured Poolish temperature at the ideal temperature of 78°F and the dough as parameters.

Stage 3 – Mixing

Loosen the Poolish by pouring the water around the periphery of the Poolish. Mix in the flour until well amalgamated.

Cover, and place in the proofer for 10 minutes at 78°F.

Add the salt, yeast, and honey and mix using the Pincer Method for about 5 minutes.

Transfer the mix to the proofer at 78°F.

Stage 4 – Bulk Fermentation

Apply the first fold in 20 minutes and the second 20 minutes later.

After the dough is in the proofer for 2 to 3 hours and has risen to 2½ times its original volume, check that the boule is round and shiny at the top and has bubbles around the bottom and sides; if so, it is ready for shaping.

Click for Hamburger Bun Shaping

Stage 5 – Shaping

Punch the dough down and roll it into a long, thin, oblong shape, whereby you will use the *Classic Uneven Artful Hamburger Shape Method* to divide the emaciated football into 24 pieces.

First, divide the dough into two pieces and those two pieces into two pieces, making 4 pieces. Now do the hard part: divide each of those 4 pieces into 3 pieces, creating a dozen pieces.

Flour your hands, grab a budding bun, Shape it into a ball by patting it around the sides until it's together, and stretch and fold the ball four times until shiny on top.

Flour your hands, pick up the ball, and turn it onto a clean surface. Put your cupped hands at the back of the ball. Then, pull the ball with a downward pressure toward you. As you do this, the ball gains tension and the top becomes round and smooth.

Roll the ball around until it is very smooth. If you see bubbles or air pockets, prick them with a needle. Refer to the above video.

Layer the balls on the baking trays covered with a silicone mat. Place the lid on the tray and proof them for 1 hour at 78°F.

After 1 hour, use the *Advanced Finger Poke Test* to decide when to end the proof.

Stage 6 – Proofing

After a perfect proof, transfer the trays into the refrigerator until the great hamburgers are waiting.

Stage 7 – Baking

Mix the egg yolk with cream and brush this egg wash on the buns. Sprinkle sesame seeds. Insert a remote temperature probe into the front and back buns and bake them at 350°F for 12 minutes. Reduce the heat to 300°F and continue baking until they reach 206°F internally, about 8 minutes. Judge the pull by time, color, and temperature, in that order.

Stage 8 – Removal

Remove the tray, lift off the lid, and cool the buns for 30 minutes.

Repeat the procedure beginning at stage **7** for the second batch.

Stage 9 – Eating

Do not refrigerate or wrap the buns; otherwise, they will lose the subtle surface crispness. So, store them in a cupboard away from drafts and your dog.

It is hard to read a book that is always wrong.

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892. Naan

Flat Bread

Everybody likes store–bought *Naan*, but homemade *Naan* is better than that.

Ingredients Table for 2-Dozen 8–inch Naans

Ingredients	Weight (g)	The Laffing Baker's (%)
AP White Wheat	600.0	85.7
Wheat Flour	100.0	14.3
Plain Yogurt	270.0	38.6
Water	220.0	31.4
Yeast	5.0	0.7
Ghee	20.0	2.9
Fine Sea Salt	6.0	0.9
White Sugar	5.0	0.7

Preparations

Parameters	Value
Cast Iron Pan Size	10 in
Mixing Time and Kneading	10 min
Kneading Temperature	78°F
Bulk Fermentation Time	4 hours
Bulk Fermentation Temperature	78°F

Baking

Parameters	Value
Range Size	6 burners
Pan Size	10 in
Pan Temperature	650°F
Frying Time per Side	60 seconds
Roccbo x	Home
Roccbo x **Temperature**	850°F
Bake Color	Deep brown
Cooling Time	Serve hot

Method

Stage 1 – Preparation

Retrieve the principal ingredients: flours, salt and sugar from the pantry; yeast from the freezer; and water, *Yogurt* and ghee from the refrigerator.

Stage 2 – Temperature Stabilization

Mix the dough ingredients: flour, salt, and yeast.

Heat the water at 78°F or DDT_2@using the measured Poolish temperature at the ideal temperature of 78°F and the dough as parameters.

Stage 3 – Mixing

Combine everything in a stand-mixer, starting at LOW speed. Gradually increase the speed to MEDIUM. Knead the dough for 10 minutes, or until the ball looks smooth.

Stage 4 – Bulk Fermentation

Cover the bowl with plastic wrap and put it in the proofer at 78°F for 4 hours.

Stage 5 – Shaping

Punch the dough down, divide it into four, put the pieces into **ZIPLOC** bags, and refrigerate.[20]

Stage 6 – Proofing

On the morning of the BBQ, remove the bags from the refrigerator and allow them to reach room temperature.

Then, place each piece from the bag onto a floured surface, punch it down, divide it into 6 pieces, and press and stretch each into a thin 8–inch disk.

Cover and wait for 20 minutes, until ready to bake.

Stage 7 – Baking

You are at the Naan Cross Road.

Turn Right

You took this turn because you thought it was foolish to buy a **GOZNEY** Roccbox Pizza Oven, after all, you are a practical man.

20 Later, when baking, each bag will make six 8–inch *Naans*.

Place an asbestos mat next to your six–burner stove.

High–heat six 10–inch Lodge cast iron frypans on six burners of your range.[21]

Place the disks on a floured surface, punch it down, divide it into 6 pieces, and press and stretch each piece into a thin 8–inch disk.

Plop each one into a frypan with a 10–second interval between plops.

While the Naans are kooking, put on thick insulated gloves.

After one minute, turn the Naans over and kook them for another minute. Continue kooking until the first side has a deep brown color.

Work fast: start with the first pan you plopped, remove the pan to the insulated mat, and transfer the Naan to the vacated burner. Do this in 10 seconds, as a *Kookbook* professional can do. Repeat in plopping order. The first Naan should have 3 charred black spots on it.

Turn them over and sear the Naans in the same way.

Start again with the first Naan you plopped, remove, and pile them on a warming tray.

Turn Left

You are remorseful for not using your **GOZNEY** Roccbox Pizza Oven more often. Although it was once your favorite purchase, you never used it; it rusted, and rats lived in it. Later, your dog discovered the rat's den and drove you crazy with his continual barking.

You pressure–wash the Roccbox and try to start it, but it doesn't start. Luckily, you are only out of propane. You drive 52 miles to **HOME DEPOT** and back because the propane price is a dollar less. You buy the propane and return to the kitchen satisfied by the savings. To your amazement, luck is still with you; the oven starts, and you set it to 850°F. Place 3 rounds on shelves 1 and 2, kook them for 1 minute, turn them over, and kook for another minute.

21 Use a radiant heat thermometer.

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Pile them up in your warm oven.[22]

893. Parker House Rolls

Rolls

The big feature of *Parker House rolls* is the aggregation of rolls that stick together when you pull out as many as you want, OOOO.[23]

Thus, separating them after baking is a mistake, provided we make them right with an alluring fold between them.

Ingredients Table for 16 Parker House Dinner Rolls

Ingredients	Weight (grams)	The Laffing Baker's (%)
Organic Ap–Flour	360.0	87.8
Potato Flour	50.0	12.2
Milk	227.0	55.4
Eggs	1 large	12.2
Butter	113.0 (1 stick)	25.0
Fine–Grained Sea Salt	4.0	1.0
Yeast	8.75	2.1
White Sugar	25.0	6.1

Preparations

Parameters	Values
Baking Pan	9 x 13–in
Mixing Time	2 min
Kneading Time	10 min
Fermentation Time	45 min
Fermentation Temperature	78°F

22 BTW, you can freeze the dough.

23 Out of Our Obnoxious Opinion

Baking

Parameters	Values
Oven Temperature	350°F
Baking Time	25 min
Baking Color	Golden Brown
Roll Internal Temperature	200°F
Cooling time	10 min

Method

Stage 1 – Preparation

Retrieve the principal ingredients: the flours, sugar, and salt from the pantry, and milk, eggs, and butter from the refrigerator.

Stage 2 – Temperature Stabilization

Turn on your proofer to 78°F. Reserve 1 stick of butter for the dough and another half stick for brushing after baking. Keep an extra stick in reserve.

Cut one stick in half. Microwave it to soften. Unfortunately, your judgment is poor, and a pool of butter is now in the microwave. But your judgment is not so poor, because you planned ahead with a spare stick. Now you have two more chances to melt the butter before having a Parker Houseless dinner.

Stage 3 – Mixing

Mix the ingredients with a Dutch paddle or your finger, but only use 3 tablespoons of softened butter.

Mix the dough until it holds together in a glass bowl half–filled with the dough.

Use the *Pincer Method* to mix the dough for 10 minutes. But you never learn; you are in trouble because you did not remove all the bits of wax paper. However, you will know you did an excellent job on mixing after removing all the pieces.

Stage 4 – Bulk Fermentation

Ferment for 45 minutes at 78°F until puffy.

Stage 5 – Shaping

Butter your work surface and a 9×13–inch baking pan.

Transfer the dough to a greased work surface. Divide it in half.

Working with one half at a time, roll or pat the dough into an 8 x 12–inch rectangle. Brush the dough with a light coating of the melted butter.

Cut the dough in half lengthwise to make two 4 x 12–inch rectangles. Working with one rectangle at a time, fold it lengthwise to ½ inch from the other edge so the bottom edge sticks out ½ inch beyond the top edge. You'll now have a rectangle about 2¼ x 12 inches. Repeat with the other piece of dough.

Cut each of the rectangles crosswise into four 3–inch pieces, making 8 folded rolls, each 2¼ x 3 inches. Flip the rolls over and place them in a greased 9 x 13–inch pan. Repeat with the remaining piece of dough, making 16 rolls.

Arrange 4 rows of 4 in the pan. Align the longer side of each roll with the longer side of the pan. Flatten the rolls gently to cover the bottom of the pan.

Stage 6 – Proofing

Cover the pan, transfer it to the proofer at 78°F, and let the rolls rise for 45 minutes until they're puffy and doubled.

Stage 7 – Baking

Bake the rolls for 20 to 25 minutes at 350°F until golden brown and set or the internal temperature reaches 200°F.

Stage 8 – Removal

Remove them from the oven, and brush them with ½ stick of melted butter.

Stage 9 – Eating

It is hard to read a book that is always wrong.

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Parker House Roll Fight–AI–Generated

Serve the *Parker House Rolls* in the pan and let the guests fight to pull them apart mit a gantsn bren, that is, with full fire.

894. Best Dinner Rolls

Dinner Rolls

The Best Dinner Rolls

Kkookbook Cookbook
Confidential

895. Peanut Butter Treats

They are not Bad

Abigail with Snake

LaffingBird, Abigail's father, copied this recipe from the INTERNET but complained that the inconsiderate recipe did not coddle the egg, preventing Cainonela. It also failed to specify the peanut butter brand. This recipe for the home baker addresses these problems.

Ingredients Table for 48 Dog Biscuits

Ingredients	Weight (g)	The Laffing Baker's (%)
King Arthur Whole Wheat Flour	300	100
1 large egg	60.0	20.0
Adams No Salt Peanut Butter	280.0	93.0
Water	277	92.3

Preparations

Parameters	Values
Silicone Mat	12×16
Mixing Time	2 min

Baking

Parameters	Values
Oven Temperature	350°F
Baking Color	Golden brown
Baking Temperature	200°F
Cooling time	0 Min[24]

Abigail Making Her Bisquits

Method

1. Abigail coddles the egg and mixes the ingredients with her paws while licking off the batter on her big front digit. She does not give a bark about Cainonela.
2. When done licking, she rolls out the dough to a ½–inch thick layer on a floured surface.
3. She uses a dog treat kookie cutter to cut the biscuits and arranges them on a silicone mat.
4. She bakes them at 350°F until golden brown.

24 The dog jumped up and stole all the biscuits as soon as you turned your back.

5. She tries to cool the biscuits with the oven door open, but grabs them, burns her nose, and got wretchedly sick from overeating.

896. Kosher Rye

Rye Bread

Although essential for *The King of Sandwiches,* making Jewish Rye at the Kookery would be absurd. The Kookery uses **FEDEX** First Overnight shipment of breadstuffs, offered as a courtesy to its favorite customers. The Bread *Kookbook* shares the following outlets with you.

Best Bakeries

How to Make Rye Bread Easily

State	City	Bakery's Name	Address
Alaska	Anchorage	House of Bread	8130 Old Seward Hwy, Ste 108, Anchorage, AK 99518
California	Los Angeles	Diamond Bakery	335 N Fairfax Ave, Los Angeles, CA 90036
		Schwartz Bakery	8856 W. Pico Blvd, Los Angeles, CA 90035
		Beas Bakeries	18450 Clark St, Tarzana, CA 91356
	Oakland	Grand Bakery	3033 Macarthur Blvd, Oakland, CA 94602
	Palo Alto	Wedemeyer Bakery	314 Harbor Way, South San Francisco, CA 94080

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How to Make Rye Bread Easily			
State	**City**	**Bakery's Name**	**Address**
	Sacramento	Jerusalem Bakery	1106 N D St, Sacramento CA 95811
	San Francisco	Wise Sons	3150 24th St, San Francisco, CA 94110
Israel	Jerusalem	Magdaniat Pe'er	10 Azza St, Jerusalem
New York	New York	Moishe's Kosher Bakery	405 Grand St #1, New York, NY 10002
		Katz's Delicatessen	205 E Houston St, New York, NY 10002

Kosher Rye Without Seeds

Method

Refer to *Kosher Rye with Seeds. "Yell no seeds."*

Derivatives

The following recipes provide delicious side dishes for the kook.

897. Garlic Bread

Garlic Bread

It is crucial to decide which oil blends best with the menu. After that, use fresh butter or the best olive oil. When using butter, the best-tasting *Garlic Bread* does not have garlic!

Ingredients

Baguette with Poolish Garlic	Fragrant olive oil

It is hard to read a book that is always wrong.

Bread

The Shape

Slice the bread, just two will do.
Toss them near the smoky flue.
When the fire refuses to play,
Let the broiler save the day.

Crush the garlic with some flair.
Stir it through warm oil – debonair.
Stand and wait in mild suspense.
No one gives commands – commence.

Butter, perhaps. Or simply serve
The guest will grin. Hold your nerve.
Bring plain bread with fragrant wind.
Pour the wine. Let feasting begin.

When serving, evaluate your guests and decide whether they demand strained oil. Then, brush it on the bread's cut side and serve with a glass of Homemade Red Wine in a heavy, plain water glass.

Better with Butter?

Warm the butter. Crush garlic fine.

Leave it too long – cross the line.

Burnt the butter. The garlic's gone

Start with butter. Carry on.

898. Cheesy Bread

Cheese Bread

Garlic Bread does not have garlic, so why add garlic to *Cheesy Bread?*

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Ingredients

Baguette with Poolish	Butter
Colby Jack Cheese	Black pepper
Mozzarella Cheese	

Method

1. Cut a baguette in half the long way.
2. Toast the halves over a wood fire. If fire is unavailable, broil them 6 inches from the element until lightly crisp.
3. Grate the cheeses, mix them in equal proportions, and sprinkle generously over the toasted bread.
4. Return to the broiler, still 6 inches from the element, and broil until the cheese melts and bubbles lightly.
5. Do partial slice–cuts every three inches before serving.

899. Crummy Crumbs

Breadcrumbs

Ingredients

White Sandwich Bread	

Method

Dry the bread for many days or dry it in a 170°F oven. Pulse the dried bread in a blender until crumbs form.

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900. White Breadcrumbs

Breadcrumbs

Ingredients

White Artisan Bread with Poolish	

Method

Dry the bread for many days or dry it in a 170°F oven. Pulse the dried bread in a blender until crumbs form.

901. Rye Bread Breadcrumbs

Breadcrumbs

Ingredients

Machine Rye Bread	

Method

1. Wait until the Machine Rye is dry and stale, or dry it in a 170°F oven. Alternatively, buy stale rye at any supermarket.
2. Cut the slices into squares and pulse them in a blender until crumbs form.

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902. Big White Bread Cubes

Croutons

Big White Bread Cubes are fun croutons made with fresh, not stale, bread. The cubes must be big and crisp but with a soft interior, not just any croutons!

Ingredients

White Sandwich Bread	Butter

Method

1. Use fresh machine bread.
2. Cut the bread into 1½–inch crustless cubes.
3. Fry them in butter, ensuring that five sides are browned, not six.

If all sides of the cubes are crisp, that is monotonous, and the critics will label these croutons as “Boring.” Serve one in a salad, others stabbed with toothpicks, or others in a bowl, depending on the meal and your mood.

903. Small White Bread Cubes

Croutons

Small White Bread Cubes are croutons made with *White Sandwich Bread.*

They are crisp on the outside and chewy on the inside.

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Ingredients

Pane Toscano Machine Bread	

Method

Cut fresh bread into ¼–inch cubes. Dry them in a 170°F oven until crisp but not browned. Yes, these are croutons!

904. Artisan Croutons

Croutons

Most restaurants make shatterable dry croutons. Who knows, maybe they make them with uneaten bread left at the tables days before. We know that Kooks' restaurant has never had complaints about that.

Croutons must be crisp on the outside, soft inside, and delicious eaten by themselves. For added texture that goes well with a hearty meal, Kooks make them with *Krispy–Krunchy–Krust.* The proof of an excellent crouton is when a kook hits guests over the head with a rolled–up newspaper club when they try to grab one.

Ingredients

White Artisan bread with Poolish Butter	Olive oil

Method

1. Find a hiding place for a bowl of croutons near the stove.
2. Decide on oil or butter according to the crouton's use. You can use both fats at any ratio. Or use fat and not bread.
3. Cut the bread into 5/8–inch cubes and fry them in your fat.

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Miniature Artisan Croutons

Cut the bread into 1/4–inch cubes and fry them in olive oil.

The Stale Bread Variation

To make the *Stale Bread Variation,* you must allow the bread to be stale and then un–stale it. Would you do that?

1. Allow the bread to stale for at least 2 days.
2. Slice the bread into 5/8–inch slices.
3. Spritz them with water and wait 5 minutes.
4. Cut the slices into 5/8–inch cubes.
5. Continue at step **1** for Artisan Croutons.

Harvest Bread Variation

In step **3,** substitute *Krispy–Krunchy–Krust.*

Hide these morsels because the guests will steal them as you make them.

905. Croutons of Opportunity

Bacon Fat Croutons

The opportunity comes when making *Spinach and Blue Cheese Salad* or other dishes requiring bacon; its rendered fat is the oil used for the croutons.

Ingredients

White Artisan Bread with Poolish	Bacon

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The Bacon Wins

Fry the bacon, crisp and hot.
Save the grease – it's worth a lot.
Cube the bread, three–quarter inch.
Sauté each side with steady flinchless

Golden brown, the bread is fed.
Eat the bacon and discard the bread.[25]

906. The Best Croutons by Far

Croutons

The chefs at Kooks' recommend that kooks design meals to jibe with these *Best Croutons; w*hy would you do anything else?

Ingredients

Fresh Kosher Rye with Seeds	*Schmaltz*

Method

1. Cut the fresh rye – yes, fresh rye – without flabby crusts, into ⅜–inch cubes, ensuring a crust on at least two sides. Avoid four sides of crust; that is for professionals kooks, only
2. Fry them in *Schmaltz* until chewy and crisp.

25 You may save the bacon and the bread. You can use the bacon for bacon bits. But remember the principle that "everything tastes worse with bacon."

Kookbook Confidential

Pizza

Pizza Dough

907. One Day Pizza Dough

Pizza Doug h

At the Kookery, they make One Day Pizza Dough for patrons. They use the *Straight White Bread Recipe.* After the bulk fermentation and mixing, they store three dough balls in the refrigerator, where they mature over a few days. But most often, when help is available, they make the superior-tasting *Two Day Pizza Dough.* The following are recipes to make pizza balls that you can use in the pizza recipes in the *Kookbook*.

Ingredients Table for 3 Pizza Balls

Ingredients	Weight (g)	The Laffing Baker's (%)
AP White Wheat	1000	100.0
Water	720.0	72.0
Fine Salt	10.5	1.0
Yeast	3.0	0.40

Procedure

Parameter	Value
Basket Size	10 in
Stabilization Temperature	78°F
Autolyze Water Temperature	78°F
Autolyze Time	30 min
Mix Temperature Goal	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	12–14 hours
Number of Folds	3

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Procedure

Parameter	Value
Fold Interval	20 min
Expansion Factor	21/2–3

Procedure

Stage 1 – Preparation

Retrieve the principal ingredients, salt, and flour from the pantry, and yeast from the freezer.

Stage 2 – Temperature Stabilization

Set the proofer to 78°F, and in a 12–quart container, preheat 1000 grams of flour to 78°F for 90 minutes before beginning the autolyze.

Stage 3a – Autolyze

Heat 720 grams of water to 78°F or the temperature calculated by DDT_2@78F with the measured flour temperature as a parameter.

Combine it with the flour until it is evenly moist.

Mix with your hands to feel the hydration, but do not let anyone see you scratching your nose. Otherwise, use a Dutch Paddle for mixing.

Once smooth, place the container in the proofer with its lid.

Let the mixture brew for 30 minutes in the proofer set at 78°F.

Stage 3b – Mixing

Use the mixing technique illustrated in the *Ken Forkish Book (Forkish, pp. 61–77),* or as described before, sprinkle yeast and salt over the dough, then fold it over three times using warm water wetted hands to prevent sticking.

Use the *Pincer Method* to mix the dough.

Cover the container and put a rubber band around it at the dough's level.

Return the dough bucket to the proofer, set at 78°F. Record the current time as the start of bulk fermentation.

Stage 4 – Bulk Fermentation

The dough requires 3 folds. Wet both hands and do the first fold 20 minutes after mixing. Fold the dough as you do when mixing. Grab one quarter of the dough from underneath, holding the stationary part with the other hand. Then, stretch the dough to its limits and fold it over the top without breaking the gluten. Work around

the ball four times until the dough is tight. Grab the ball from underneath and flip it.[26] Cover the container and return it to the proofer, set at 78°F.

Ferment the batch for 4 1/2 to 5 1/2 hours after mixing. Use the *Bulk Rise Completion Test* to decide when to stop fermentation.

Stage 5 – Shaping

Flour your hands and sprinkle flour around the edge of the dough. Tilt the container, grab the dough at the top and underneath, and help it pour onto a floured surface. Pat the ball around the lower sides until it's together.

Stretch and fold the ball three times until shiny.

Weigh the dough, divide into 3 parts, and stretch and fold again.

Flour the balls and place them in **ZIPLOC** bags.

Hearty Variation

Reduce white flour to 900 g and add 100 g of whole wheat flour.

908. Two Day Pizza Dough with Poolish

Pizza Doug h

The Kookery makes Two Day Pizza Dough with Poolish using the *White Artisan Bread with Poolish* recipe. They prepare a Poolish, and the next day, after the bulk fermentation and mixing, they store three dough balls in the refrigerator, where the dough can remain for up to three more days. This dough is better than *One Day Pizza Dough* when they have the time. The following is the recipe for the home kook.

26–This step was skipped during the earlier autolyze process."

Ingredients Table for 3 Pizza Balls

Ingredients	Weight (g)	The Laffing Baker's (%)
Poolish	500.0	100.0
AP White Wheat	500.0	100.0
Water	280.0	72.0
Fine Salt	7.0	0.70
Yeast	3.0	0.40

Foolish Pizza Dough Procedure

Preparation	3 Balls
Basket Size	10 in
Stabilization Temperature	78°F
Bulk Fermentation Temperature	78°F
Bulk Fermentation Time	2–3 hours
Number of Folds	3 (2)
Fold Interval	20 min
Expansion Factor	21/2
Proof Temperature	78°F
Proof Time	60 min

Method

Stage 1 – Preparation

Retrieve the principal ingredients: salt, and flour from the pantry, yeast from the freezer, and the *Poolish* from wherever.

Stage 2 – Temperature Stabilization

Mix 500 grams of flour, the salt, and the yeast in a 12–quart container. Fill a flask with 280 grams of water at 78°F, or calculate using DDT3@78°F with the *Poolish* temperature and flour from the proofer as parameters.

Stage 3 – Mixing

Pour this water around the periphery of the Poolish to loosen it, and pour it into the tub with the dry ingredients: flour, salt, and yeast.

Use the *Pincer Method* to mix the dough. To prevent your hands from sticking to the dough, wet them often. Wet hands help the yeast and salt to dissolve into the dough.

Wait 1 minute and do one fold without turning the mass.

Put a rubber band around the container at the current dough level as a reference to judge bulk expansion.

Move the container to the proofer set at 78°F, record the time for the end of mixing and start of bulk rise.

Stage 4 – Bulk Rise

Follow with 3 folds, 20 minutes apart, turning over the mass after each.

Let your dog take over the folding. He will throw the dough ball into the air, catch it in the container, and reward himself with a treat from his Kooking apron. The dough is ready for shaping after 2–3 hours in the proofer, having expanded to at least 2½ times its original volume.

Sydney Senior Pizzaiolo

Stage 5 – Shaping

Enough is enough; you take over the kooking and remove the tub from the proofer when the dough is ready. Tilt the tub and pull the dough onto a floured surface.

Pat the ball around the lower sides until it holds together. Stretch and fold the ball four times until the top is shiny.

Weigh the dough and divide into 3 sections. Roll each section on a floured surface until shiny and smooth. Flour your hands, pick up

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each ball, and flip it onto a clean, smooth surface. Wash, dry, and flour your hands again. With them cupped behind the ball, apply downward pressure and pull backward, tightening the surface. Rotate until the top becomes round and smooth. Flour the balls and place them in **ZIPLOC** bags.

909. One Hour Pizza Dough with Preferment Flavor

Pizza Doug h

Whole Food Market Natural Pizza Dough Ball

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