

OT: Foodie Thoughts
cornercube (0)(view author's auctions)
10/25/03 9:06 PM

One of the interesting off topic threads that was murdered in the recent purge dealt with food. I started it in recognition of the continued existence of regional foods, in an era when we all get the same 200 cable channels.

Alas, I didn't archive that thread (e-mail me if you have it, I only have some bits from my own postings), so I thought I'd start a new one.

Napoleon was of the opinion that armies travelled on their stomachs (and his was the best fed in history, to that point).

Perhaps on-line booksellers list on their stomachs?

cornercube (0)(view author's auctions)
10/25/03 9:09 PM (# 1 of 82)

According to the Food Channel, the Top Five Comfort Foods are:

- 1) meatloaf
- 2) chicken soup
- 3) ice cream
- 4) fried chicken
- 5) hot chocolate

fine.books (743)(view author's auctions)
10/25/03 9:16 PM (# 2 of 82)

6.) Marlin steaks.

house_of_hansell (24)(view author's auctions)
10/25/03 10:00 PM (# 3 of 82)

fine.books:

With Chocolate???

cornercube (0)(view author's auctions)
10/25/03 10:07 PM (# 4 of 82)

Yankee potroast

caro*mormorio (0)(view author's auctions)
10/25/03 10:12 PM (# 5 of 82)

chocolate souffle

aaana (659)(view author's auctions)
10/25/03 11:47 PM (# 6 of 82)

for me it's a hot turkey sandwich - who knows why --- lol

boringturkey (0)(view author's auctions)
10/26/03 12:00 AM (# 7 of 82)

i find this thread suddenly discomfoting

quartzierose (88)(view author's auctions)
10/26/03 3:26 AM (# 8 of 82)

Chocolate, dark
Chocolate eclairs
Nachos
More nachos
More nachos with chili
Homemade enchiladas
Coffee ice cream
Coffee frappe
Fried clams
Cannoli
Stuffed Shells
Blueberries
Spinach
Homemade wheat bread

Not all regional but those are the foods top on my menu.

Sign me New England born and bred :)

bostongrammy (28)(view author's auctions)
10/26/03 4:53 AM (# 9 of 82)

Wow, quartzie, my list is almost the same as yours -- but without the clams (ick!).

quartzierose (88)(view author's auctions)
10/26/03 4:58 AM (# 10 of 82)

Bostongrammy, you might be thinking of steamed clams? Now they are really ick along with any other slimy thingie coming out of a shell that doesn't have beer batter breaded coating.

grenadine8 (109)(view author's auctions)
10/26/03 5:39 AM (# 11 of 82)

Bacon. Just bacon.
Though I'm told bacon with peanut butter is nice.
;)

satnrose (4065)(view author's auctions)
10/26/03 8:44 AM (# 12 of 82)

pizza
egg drop soup
french freedom fries
peaches
tamales

toys-and-books (450)(view author's auctions)
10/26/03 9:51 PM (# 13 of 82)

mashed potatoes
baked potatoes
those freedom fries satnrose listed
roasted potatoes
fried potatoes
boiled potatoes
and twice baked potatoes
-doubly delicious
and doubly comforting-

to make my post regional, change 'potato' to 'pudada'

little-d4me (315)(view author's auctions)
10/27/03 5:08 AM (# 14 of 82)

I'm with toys-and-books, almost anything with a "pudada."

Then there would be:

pot roast
homemade chicken soup
homemade spaghetti and meatballs
a Lou Malnati's pizza (which would be my last meal request if I were ever sitting on death row - that and a Malnati's house salad with their creamy garlic dressing, and then to finish off - a pint of Godiva Belgium Dark Chocolate ice cream...but I digress)
homemade Toll House cookies with extra nuts
Kraft Macaroni & Cheese (this must be the cheap box, not the "deluxe")

That's all I can think of right now, but those are the ones that come to mind right away.

I think I'll go take my Meridia pill now ...

devils-posting-id (0)(view author's auctions)
10/27/03 5:11 AM (# 15 of 82)

Heyyy what happened to!!!!!!!!!!!!!!

Shrimp
Maryland soft shelled Crabs
Maine Lobster

You are missing all the good stuff.

garjaybooks (5742)(view author's auctions)
10/27/03 6:29 AM (# 16 of 82)

Pinto beans with chopped raw onion on top, fried potatoes, a chunk of buttered skillet cornbread (no sugar, please) and a cold glass of buttermilk....

bookspid (0)(view author's auctions)
10/27/03 7:31 AM (# 17 of 82)

Second the pinto beans; however, simmer them all day with a ham shank or butterflied pork chops thrown in, serve over bread and include sweet cornbread dripping with real butter.

fleemer (385)(view author's auctions)
10/27/03 7:41 AM (# 18 of 82)

Beef roast roasted with olive oil, garlic, and FRESH rosemary, served with hot popovers or Yorkshire pudding, fresh green beans with roasted almonds and lemon-butter sauce, and mashed potatoes with gravy. Crème brûlée with fresh raspberries for dessert.

Moroccan lemon chicken with yellow rice, fresh fruit, fresh tabbouleh, and pita. Baklava for dessert.

third_girl (23)(view author's auctions)
10/27/03 7:59 AM (# 19 of 82)

well, you can tell who the Southerners are on this board.
I must confess though that my favorite use for
buttermilk is triple dipping my chicken fried steak..
ditto on the lobster w/ lots of melted butter..
and fried "whole" clams with tarter sauce...
:-)

caro*mormorio (0)(view author's auctions)
10/27/03 8:01 AM (# 20 of 82)

oysters
scallops
clams
lobster
crab
almost any ocean fish
everything on quartzierose's list
filet mignon

grenadine8

I have heard that about peanut butter & bacon, too!

can't forget turkey!

fleemer (385)(view author's auctions)
10/27/03 8:13 AM (# 21 of 82)

Wasn't PB & bacon one of Elvis's favorite sandwiches? I remember that he liked it fried in about a pound of
butter.

mrs_bees (1)(view author's auctions)
10/27/03 8:21 AM (# 22 of 82)

Buttermilk pie -- tons better than Chess pie -- tons more fattening, too.

I better stay off this thread as I'm trying to lose weight and you guys are making me hungry!

third_girl (23)(view author's auctions)
10/27/03 8:36 AM (# 23 of 82)

Elvis liked meatloaf and jelly doughnuts..
PB & bacon sandwiches are very good..
especially when made with hot buttered toast!
the one combo I have yet to try is Sue Grafton's fave..
PB & pickles:-)

mrs_bees (1)(view author's auctions)
10/27/03 8:50 AM (# 24 of 82)

Elvis liked peanut butter and banana sandwiches, which are also very good.

As a southerner, I've also had banana and mayonnaise sandwiches (also very good).

Grilled cheese and onion sandwiches--not your ordinary grilled cheese. Yum Yum.

Grits, especially the fried kind.

Homemade biscuits with butter and a slice of tomato. Another yum.

I said I needed to stay away from this thread, but can't.

third_girl (23)(view author's auctions)
10/27/03 9:06 AM (# 25 of 82)

one ultra weird Southern combo I heard about just the
other day is pinto beans over chocolate cake..
I kid you not!

fleemer (385)(view author's auctions)
10/27/03 9:08 AM (# 26 of 82)

My uncle in Virginia used to make the best homemade biscuits, and when we were taking off after a visit, he'd hand us a bag of biscuits stuffed with cold country ham -- the really salty kind. Fabulous! Country ham is great with fried eggs and grits, too (but not instant grits), with red-eye gravy! My mom makes a mean cheese grits soufflé...

ctbooks_starcomm_net (821)(view author's auctions)
10/27/03 9:14 AM (# 27 of 82)

Popcorn
Cajun Shrimp
Real Bagels

fleemer (385)(view author's auctions)
10/27/03 9:17 AM (# 28 of 82)

And the sourdough rolls at Panera Bread...

boringturkey (0)(view author's auctions)
10/27/03 11:57 AM (# 29 of 82)

The best days might start with crispy bacon, flapjacks w/ butter, peanut butter, and maple syrup, and two eggs basted with bacon grease on top of the stack - with coffee that you can barely cut with a fork. (Best coffee I ever had: Community Coffee - a regular grocery-shelf brand I first found in Louisiana)
Lots of agreement from me on previous posts...
Fried chicken,
Chicken-fried steak (country-fried? - Same thing to me),
tacos, chalupes, burritos, etc....,
Chilli (with 2 'L's),
Ham 'n' beans 'n' cornbread,
potatoes (fried, mashed, baked, boiled, hash-browns...any way but the aarrgh -rotten kind),
meat loaf (of course),
PRIME RIB that has almost been completely warmed during the grilling process,
and most anything chocolate...

lakitla (0)(view author's auctions)
10/27/03 12:19 PM (# 30 of 82)

Foods I still dream about:

The Po' boys at Mother's in New Orleans (actually anything from there)

Thin Crust Pizza at Palermo's by Midway in Chicago

Deep Dish Chicago - Gino's East or Lou Malnati's (I sometimes have Lou Malnati's shipped to me in LA, not as good as the real thing but the dry ice is fun to play with)

The breakfast that was brought to my room after 26 hours of traveling from LA to Brussels (via New York and London) at the Soffitel Hotel. Coffee, hot chocolate, small chocolates, pastries and fresh OJ.

The blue corn tamales at El Chollo here in Los Angeles (only available May - November, I'd better hurry)

chihuahuarat (0)(view author's auctions)
10/27/03 12:38 PM (# 31 of 82)

What I'd really like is a Marlboro, but I know too well that I'd never stop at one.

ctbooks_starcomm_net (821)(view author's auctions)
10/27/03 12:39 PM (# 32 of 82)

CHEESECAKE

The real stuff, not that gummy Jello stuff.

We went to a book sale this last weekend and later had apple-cinnamon cheesecake.

boringturkey (0)(view author's auctions)
10/27/03 12:53 PM (# 33 of 82)

ctbooks - I am not normally a big fan of cheesecake - BUT, there have been a couple of slices never to be forgotten. Not sure if it was the recipe, the art, the timing, or what... But slices of heaven, indeed.

fleemer (385)(view author's auctions)
10/27/03 12:58 PM (# 34 of 82)

There's a place nearby that makes some of the best cheesecakes ever. They even create wedding cheesecakes. The Bailey's Irish Creme is out of this world! Best of all, they have a sampler of 12 teeny-tiny cheesecakes of different flavors.

quartzierose (88)(view author's auctions)
10/27/03 1:08 PM (# 35 of 82)

Pumpkin Cheesecake is divine.
Cheesecake with blueberries (way better than strawberries)
Cheese blintz with warm Grade B maple syrup

Favorite breakfast since I was about seven years old:

Butter toast - 2 slices

Ketchup on toast

Applesauce on top of Ketchup

Scrambled eggs hard on top of Applesauce

Masses of bacon cooked brown

Sandwich and eat

Messy but well worth it

boringturkey (0)(view author's auctions)
10/27/03 1:37 PM (# 36 of 82)

lol quartzie - 100% agreement on the egg sandwich. I've never tried it with the applesauce, but it sounds like a great addition.

A good variation - For fishing trips my mom would make the sandwich, but on a hamburger bun, and then immediately wrap it in tin foil for the trip. A couple hours later when I'd open it, the steam from the egg would have freshened and moistened the bun, and it would be a two-bite sandwich. A minimum of six per fishing trip required.

fleemer (385)(view author's auctions)
10/27/03 2:00 PM (# 37 of 82)

My dad used to make something he called "sergeant's eggs." He took a piece of bread and grilled it in butter in a pan. Next he used a biscuit cutter to cut a hole from the center. He cracked an egg into the hole and fried the egg, then covered the top of the egg with the toast hole he had cut out.

When we were little, we believed without question his story about how the eggs got their name. He said that when he started out as a private in the Army during WWII, the sergeant would tiptoe into the barracks, spatula in hand, to wake Dad up in the morning. He would shake Dad gently, whispering, "Private Hayward -- Private Hayward -- how would you like your eggs this morning, Private?" Then he'd toddle off to fix Dad a hearty breakfast of sergeant's eggs before roll call. Took me many years to get the joke...

cinnamon7 (509)(view author's auctions)
11/01/03 7:57 PM (# 38 of 82)

This may seem like a simple recipe compared to everyone else's foodie thoughts, but since we're talking about comfort foods, this one gets my vote.

One year ago, I attended a meeting in Vienna which included a Saturday evening banquet. The first time I was in Vienna was during the spring several years earlier. There were beautiful sunny days and flowers in bloom, absolutely perfect weather for touring. Last year was a total contrast. It was chilly October, the skies were gray, and it was drizzly the entire time I was there. I only had a light jacket with me and ended having to buy a hat and gloves to keep warm.

I had done some touring around the grounds of Schönbrunn earlier that day before heading over to the Technisches Museum for the meeting and banquet. Between the cold and the drizzle, I never really could get warm.

On the banquet menu that evening was a very simple broth soup. Being the lone American in attendance, I watched how the Germans and Austrians dished it up and followed suit. After being so cold all day, that soup really hit the spot! I've found a way to duplicate it that comes close enough to satisfy me. The recipe follows:

Heat up a can of clear beef broth, or if you're ambitious, prepare your own broth. Take an 8"-inch flour tortilla and cut it into narrow strips. You may want to cut the long "noodles" in half or thirds to make them easier to handle. Place the noodles in a soup cup or coffee mug. When the broth is hot, pour it over the noodles. Sprinkle with parsley. Season to taste if you like. That's it.

It sounds ridiculously simple but it's soothing. Since tonight is another chilly night, I prepared this soup for

myself. To you it may sound like a chopped up tortilla and beef broth. But for me, I'm in Vienna.

southernbrat (1045)(view author's auctions)

11/01/03 8:16 PM (# 39 of 82)

Crawfish

Clams

Crabs

Shrimp

Po Boys

Scallops

Thick Rare Steak

Corn on the Cob

Bloody Mary

Another Bloody Mary

Brat

femmefan1946 (240)(view author's auctions)

11/01/03 8:29 PM (# 40 of 82)

Don't laugh

haggis and chips with pickled beetroot

also stovies

Scotch meat pies

Creme chantilly. (If you call it creme chantilly , you are allowed to eat plain whipped cream with nothing else on it)

Butter tarts

Nanaimo bars

Poutine

howebooks (202)(view author's auctions)

11/01/03 8:42 PM (# 41 of 82)

similar to cornercube's offering of
Yankee potroast, is<
Yankee Toast.

cinnamon7 (509)(view author's auctions)
11/01/03 8:57 PM (# 42 of 82)

The Stress Diet

This diet is designed to help you cope with the stress that builds up during the day.

Breakfast:

1 grapefruit
1 slice whole wheat toast
8 oz. skim milk

Lunch:

4 oz. lean broiled chicken breast
1 cup steamed spinach
1 cup herb tea
1 Oreo cookie

Mid-Afternoon Snack:

The rest of Oreos in the package
2 pints Rocky Road ice cream, nuts, cherries and whipped cream with 1 jar hot fudge sauce

Dinner:

2 loaves garlic bread
4 cans or 1 large pitcher Coke
1 large sausage, mushroom, bacon and cheese pizza
3 Snickers bars

Evening Snack:

Entire frozen Sara Lee cheesecake (eaten directly from freezer)

Other Helpful Tips:

- *If you eat something and no one sees you eat it, it has no calories.
 - *Anything consumed while standing has no calories. This is due to gravity and the density of the caloric mass.
 - *Anything consumed from someone else's plate has no calories since the calories rightfully belong to the other person and will cling to his/her plate. (We ALL know how calories like to cling!)
 - *Remember: "Stressed" spelled backwards Is "Desserts".
-

kriskroscorios (368)(view author's auctions)
11/01/03 11:02 PM (# 43 of 82)

FLOUR, FAT, FLESH

Oh, and (sshhhh)...any cheap store-bought wedding cake with that white Crisco icing.

ubikuitous (0)(view author's auctions)
11/02/03 12:33 AM (# 44 of 82)

aaana: I have to agree that there is nothing to compare to a hot turkey sandwich (boringturkey might have an opinion...), actually there is nothing to compare to a cold turkey sandwich (as long as there is lots of mayo), actually there is nothing to compare to a turkey dinner with all the trimmings...

did I mention that there is nothing to compare to ANY turkey meal?

ps: well, just maybe a perfectly grilled steak

or better yet: tofu fried in Szechwan sauce...

quartzierose (88)(view author's auctions)
11/02/03 3:24 AM (# 45 of 82)

About any turkey meal...cafeteria turkey squares not a good memory...:)

cinnamon7 (509)(view author's auctions)
11/02/03 8:19 AM (# 46 of 82)

quartzie, what does a square turkey look like?

;-)

quartzierose (88)(view author's auctions)
11/02/03 9:11 AM (# 47 of 82)

Cinnamon7, I didn't see that one coming. It makes me laugh now as I'm trying to image a nerdy turkey.

The real deal looked very good but.....with all that stuff in there....no telling...but better than a slug from under a rock eaten raw...:)

cinnamon7 (509)(view author's auctions)
11/02/03 9:54 AM (# 48 of 82)

My school cafeteria used to make a soup on Friday. It contained the surplus food items the kids didn't eat on the previous days. We recognized the contents. ;-)

ctbooks_starcomm_net (821)(view author's auctions)
11/02/03 12:27 PM (# 49 of 82)

I think I'm allergic to fast food.

mydogblue02 (190)(view author's auctions)
11/02/03 12:39 PM (# 50 of 82)

Fresh caught crispy fried walleye.

Strawberry milkshake with the homegrown berries my Dad used to grow.

fixed.gear.nation (516)(view author's auctions)
11/02/03 9:33 PM (# 51 of 82)

Nabeyaki udon - especially with the raw egg gently poaching in it.

Miso soup

Campbell's Tomato Rice soup

Lumpia, but I can't eat very much of it.

Obi noodles in broth.

Pho

I don't like chocolate but Taste o' Texas hot pickled okra is the best stuff on earth.

(I buy old books and lurk)

fixed.gear.nation (516)(view author's auctions)
11/02/03 9:36 PM (# 52 of 82)

Fresh caught crispy fried walleye.

We used to catch walleye on Kelly's Island in Lake Erie - and fry it up that evening, sometimes breaded, sometimes not. It's real good with a big ol' pot of rice, spicy brown beans, corn bread and salad, with a tall glass of iced tea.

house_of_hansell (24)(view author's auctions)

11/03/03 1:29 AM (# 53 of 82)

When we were young, living on a farm with three fishing ponds, it was common practice to catch your supper. Just the thought of sunperch baked in the coals of the campfire makes my mouth water.

ctbooks_starcomm_net (821)(view author's auctions)

11/03/03 9:33 AM (# 54 of 82)

Many, many moons ago we went travelling. I mean real travelling where you wander down weird highways and over logging roads, and over washboard roads, and through little towns.

All of our trips seem to involve rain and this trip was no different. We arrived on evening at the edge of a wild-life park. It was a tourist area with a tourist town and we asked for a place to eat dinner at the park entrance. The ranger looked at us a minute and then told us our best bet for good food was the local Husky Station. That's right, a gas station with a restaurant off the side. Well, we headed off in that mind-numbing drizzle which leaves one cold and damp and feeling out of sorts.

I ordered chili, not expecting great things, and at that point food was food and I really wanted warmer and drier which wasn't going to happen either.

The Husky Station had the finest damn chilli I've ever tasted -- right to the toes. We were still soggy, we were still cold, but we were better.

Sometime, I'll tell you about the second-best finest damn chilli I've ever tasted.

ctbooks_starcomm_net (821)(view author's auctions)

11/03/03 9:47 AM (# 55 of 82)

All this food talk has left me quite hungry. I think I'll walk to lunch while it's warm and drizzling and misting rain. It's November and I'm still wearing sandals and I'm not complaining, but my nose sure runs.

cornercube (0)(view author's auctions)

11/09/03 4:46 PM (# 56 of 82)

It's fall and my thoughts are turning to chili. Without taking a religious position on the one "true chili", would anyone like to share their thoughts and recipes?

ctbooks_starcomm_net

Please tell us about the " the second-best finest damn chilli I've ever tasted".

quartzierose (88)(view author's auctions)

11/09/03 4:53 PM (# 57 of 82)

Chili has been on my mind as well but I forgot to pick up nachos at the store. I have to have nachos with my chili. No spectacular recipe but once I did add a can of pumpkin to thicken the chili. It wasn't bad but needed

delicate balancing to have the pumpkin taste not over power the chili flavor.

cornercube (0)(view author's auctions)
11/09/03 4:59 PM (# 58 of 82)

quartzierose
Try refried black beans next time.

I generally favor crackers rather than tortilla chips, but the Tostito Scoops make great edible spoons.

quartzierose (88)(view author's auctions)
11/09/03 5:03 PM (# 59 of 82)

Sounds good but beans are on my food allergy list. I can have the kidney beans, refried pinto beans but black beans not. Doesn't make sense but I'll try it anyway.

You can use the corn mix for tortillas to make a pie crust; cook first, and then fill with chili; heat and add cheese on top to melt.

ctbooks_starcomm_net (821)(view author's auctions)
11/09/03 5:14 PM (# 60 of 82)

Second-best Damn Chilli

It always rains when we travel or at least it comes close. The one notable exception was Yellowstone Park when we visited while they were having their great fire, but that's another story, not this story.

On this occasion, we headed off to Alaska where as it happened it rained 11 of the 14 days we were there. What else is new? We were on the edge of Denali Park on foot as we had taken the rail from Fairbanks to Denali and disembarked. If we needed we grabbed a shuttle bus whenever we needed to go a further piece and walked where-ever we fancied on the short haul.

I believe we had wandered most of the day away and come time to eat we walked to a little one-room restaurant.

The exact location and name skips the memory and I'm sure it's in the notes somewhere, but I just don't feel like hunting up the notes just now. We ordered chilli. It arrived a few minutes later, chicken chilli in it's own bread bowl. Damn fine second-best chilli I'd ever had.

boringturkey (0)(view author's auctions)
11/09/03 5:17 PM (# 61 of 82)

My thoughts are never far from chilli (two 'l's), but it is a summer dish more than a winter one. I'm sure most of you have tasted as many different batches, successes, and weak attempts as I have, but it seems to me that the single most important ingredient is enthusiasm. Time and patience and a pot (or crock pot) that is about 50% bigger than you think you need is pretty important, too, since the cooking/sampling process requires a lot of

added ingredients. One under-rated ingredient, and even often excluded altogether, I think, is chicken broth. I used to like the cheapest grade of burger I could get, else just start out with suet to begin with, but "used to" are important words.

And the Tostito scoops??? Stretch them out on a plate, place one jalapeno slice on each, cover the plate with shredded Mexican blend cheese (Kraft makes a four cheese blend that is great), microwave for just under a minute, and serve with lots of soda and some more soda.

greyeyedcat (0)(view author's auctions)

11/09/03 6:19 PM (# 62 of 82)

For interesting reading (and cooking) from Southern Appalachia look for a copy of Smokehouse Ham, Spoon Bread, & Scuppernong Wine by Joseph E. Dabney, published by Workman.

The easiest way for me to remember what I love most about Southern cooking is to think about what I missed most living up north for 10 years.

BBQ, vinegar based, not that awful red sauced stuff
sawmill gravy, a brilliant use of grease, flour and milk
fresh creamed corn over a slice of fresh tomato
turnip greens
fried okra
"hot water" cornbread
Chicory coffee

Now I think I need a snack.

cornercube (0)(view author's auctions)

11/09/03 9:26 PM (# 63 of 82)

ctbooks_starcomm_net

Thanks.

I could use a good chicken chili recipe.

boringturkey

Jalopenos are good. A couple spoonfuls out of the gallon jar of sliced jalopenos really livens up a bowl of chili. My favorites, though, are the Texas Poppers, large whole ones stuffed with a tail-on shrimp and jack cheese, and then breaded and deep fried. Almost as good as the bacon-wrapped shrimp at Papacito's in Dallas.

greyeyedcat

fresh creamed corn over a slice of fresh tomato

You've named my two favorites, but I'm so partial to corn-on-the-cob that I've never tried the combo. Since both only worthwhile for about two months out of the year, I'll only have to wait nine months.

fleemer (385)(view author's auctions)
11/10/03 4:28 AM (# 64 of 82)

A while ago, some neighbors from Southern Ohio invited us over for "Cincinnati chili," an interesting concoction that has cinnamon in it. It's served over spaghetti. Sounds weird, but it's delicious! There are several recipes on the Web.

cornercube (0)(view author's auctions)
11/17/03 7:37 AM (# 65 of 82)

Almost twenty years ago I purchased a 1.5 thermal carafe. It will hold an entire pot of coffee, and if full, keep it too hot to drink for 8-10 hours. Pouring from the carafe rather than keeping the pot on the coffee maker will still keep it acceptably hot for 2-3 hours, and without cooking your carefully brewed beans to an oxidized tar. It has the further advantage of portability, sitting to hand at the kitchen table or the office desk as needed.

As temperatures cool this time of year, thoughts turn to traditional fall and winter beverages. Cider, hot or cold, is a particular favorite of mine, and is an American tradition. Fermented to hard cider, it was the staple drink of colonial America, being simpler to produce than beer, and keeping well for months in wooden barrels.

Hot chocolate, as mentioned in the OP, is another American tradition. Although nothing is better than starting from scratch with whole milk and chocolate, heating a packaged product in the microwave is often the reality that fits in a few seconds between the lines of the "To Do" list on today's Daytimer page. I was recently gifted with a tin of Mannheim Steamroller Cinnamon Hot Chocolate, and was pleasantly surprised with the results late one night when I returned from a trip to find the milk bottle empty and the Ghiradelli Sweet Ground Chocolate & Cocoa depleted.

So, here's your opportunity to share your preferences for cold weather drinks, and recipes if you have them. Cheers!

cornercube (0)(view author's auctions)
11/17/03 7:48 AM (# 66 of 82)

That should be "1.5-liter".

adderbolt (1682)(view author's auctions)
11/17/03 7:50 AM (# 67 of 82)

It's not a cold weather thing
But at the moment
I am dying
For a good tossed salad ...
And too lazy
To make one ...
All the lunch places hereabouts
Churn out
Iceberg Lettuce Mish Mash
Not fit for

Human consumption ...

So I guess

I'll just have to suffer

Second best today

quartzierose (88)(view author's auctions)

11/17/03 9:44 AM (# 68 of 82)

Don't eat green onions.

mrs_bees (1)(view author's auctions)

11/17/03 10:45 AM (# 69 of 82)

Hot chocolate would be my number 1 choice, with hot apple cider coming in a close second.

little-d4me (315)(view author's auctions)

11/17/03 2:21 PM (# 70 of 82)

I had such a lousy selling week on eBay, I think I'll comfort myself by rolling naked around in a vat of mashed potatoes (has to be made with evaporated milk please) and pour gravy on myself.

cornercube (0)(view author's auctions)

11/17/03 3:39 PM (# 71 of 82)

Would that be turkey gravy?

little-d4me (315)(view author's auctions)

11/17/03 4:34 PM (# 72 of 82)

With giblets, yes!

skipper204 (60)(view author's auctions)

11/17/03 4:52 PM (# 73 of 82)

Eastern North Carolina BBQ

Homemade mac & cheese

Collard greens (cooked properly and served with country ham)

My mother's cheese cake (Lindy's recipe)

German Chocolate pancakes

Sour Cream Tort (Mom won't even share this recipe with me! -- she's afraid I'll sell it)

Christmas is coming and sis from CA will be here so I'm sure to get some of my favs as they are the same as hers . . .

texas148 (2)(view author's auctions)
11/17/03 11:05 PM (# 74 of 82)

- *Organic Salad
- *Baked Swordfish
- *Fresh Strawberries
- *Green Tea

mrs_bees (1)(view author's auctions)
11/18/03 12:07 AM (# 75 of 82)

skipper204, I've relatives near Winston-Salem. I just love the pork BBQ with slaw. A few places in Dallas serve pork BBQ, but it doesn't taste quite the same.

Country ham and red eye gravy with homemade biscuits is sure good (even though the ham is extremely salty).

Sorghum molasses was another treat. (Just thinking of all the things my parents would buy and bring back home after a visit there. My Mom swore that the flour there was better than what we could get back home.)

texas148 (2)(view author's auctions)
11/18/03 12:40 AM (# 76 of 82)

- *peanuts
- *popcorn
- *raisins
- *almonds

quartzierose (88)(view author's auctions)
11/18/03 3:41 AM (# 77 of 82)

Mrs_Bees, I also have relatives near/in Winston-Salem.

In Harker Heights, Texas there use to be a small BBQ place that only opened for certain hours (mid to late 1970s) that is (still) thee best BBQ I have ever had; better than my own (which can be on a good day hard to beat). If you ever get down that way it was right on the main highway I forget the number of at the moment, see if its still there. Also, Wayne Shirley's in Little River, Texas is still on my top 10 list of restaurants to eat. What I would give for a balmy evening hearing that bell ring and being served a decent steak at their table (and I don't order steak any longer).

It may sound strange to the served in the military folks (of which I'm not included) but the best cooks in the World on my top 10 list of cooks, at least nine of them were stationed at Fort Hood, Texas (nine because mother might learn how to use a computer).

cornercube (0)(view author's auctions)

11/24/03 1:31 PM (# 78 of 82)

Here we are, about to kick off the premiere eating season in the United States with a holiday noted for tryptophan-induced comas punctuating a four-day holiday weekend with daily football games.

The Food Channel is running a special about holiday food, and I noted two things of interest:

1) The Land-o-Lakes dairy co-op in Minnesota was responsible for introducing not only sweet cream butter, but also the innovative packaging into quarters with convenient measuring marks for smaller amounts.

2) The green bean and mushroom soup casserole with fried onions on top was developed in 1955 by a home economist at the Campbell's Soup Company. (A little additional research revealed that Dorcas Reilly presented her original recipe card to the National Inventors Hall of Fame in 1995.) They claim that 40 million examples of this recipe will be prepared this week.

Certain foods are traditional at Thanksgiving, and will be on the list even though they are not necessarily all on your table. The question is:

What items are traditionally on your family's Thanksgiving table that are not on everyone else's list?

One example that comes to mind is John Madden's yearly concoction, the "turducken", which is a chicken, stuffed inside a duck, stuffed inside a turkey. If you don't watch football, it's worth tuning in just to hear John wax eloquent about his creation.

So what about your table?

texas148 (2)(view author's auctions)

11/24/03 2:31 PM (# 79 of 82)

My step-mother's sister-in-law brings turkey egg rolls.

She also brings the regular egg rolls.

sparrowsnestbooks (1780)(view author's auctions)

11/24/03 2:47 PM (# 80 of 82)

Creamed onions and cranberry sauce the way God made it to be eaten: slid from the can with ridges and all!!

quartzierose (88)(view author's auctions)

11/24/03 2:54 PM (# 81 of 82)

I'm presently at this very moment experimenting with low/no fat (no milk) pumpkin pie. Its in the oven as I type.....hold on.....its out of the oven.....looks like normal pie...set up well....this will take a minute...its hot.....well I'll be!...its taste good...even the crust made with corn oil...

I pre-baked the crust for about 5-10 minutes, then put in the pumpkin mix. I thought I used a lot of spices but it isn't spicy, has flavor more about pumpkin with a nice mellow spice taste. I mixed 2 beaten eggs, spices, third cup or less sugar and canned pumpkin.

Traditions:

Daughter-in-law to be makes a superb green beaner with her Grandmother's recipe.

Mother makes a serious mushroom stuffing you could eat daily.

Childhood - tangerines, grapes and the mixed nuts in their shells. It didn't matter how big the spread was, without those it wasn't Thanksgiving.

Adult - Television on a football game whether I or anyone watches it, the sound has to be on. The soul needs food just like the belly does.

cornercube (0)(view author's auctions)

12/03/03 12:10 PM (# 82 of 82)

If you like to eat, and support the habit by cooking, you should order a catalog from Penzey's Spices:

<http://www.penzeys.com/cgi-bin/penzeys/shophome.html>

Reading the catalog is an education in itself. If you're lucky, you may live within driving distance of one of their retail stores. If not, ordering on-line is easy. (Disclaimer: I am not related to anyone working at Penzey's, have no stock in the company, and have no potential financial interest in any sales that they may make as a result of my recommendations.)

Holiday baking is best done with the finest spices available, whether from Penzey's or elsewhere, and one of the traditions of Christmas is Christmas cookies. Penzey's has some good recipes, but Christmas to me will always be my great-grandmother's sugar cookies. She used to send me a box of them for Christmas, and now the task of baking them falls to me.

Thanks, Grandma.