

## Episode 1

**Ben:** Hey listeners! Quick note at the top of the show: We actually recorded this earlier but *someone* lost the file, so we had to swap in a different breakfast food instead. So the hangover you're about to read about occurred a few weeks ago instead – about as long as it takes to pick up a new habit, which in someone's case, is "learning to mix better drinks."

-----

**Ben:** Hello and welcome to Who's Cooking What? with Ben and Debby, the cooking podcast on how to keep it loose in the kitchen when you're wondering why every recipe feels so complicated.

**Debby:** Man, that was a rough night. Next time we go drinking, remind me that tequila, blue curaçao, and Dr Pepper do not mix, okay? And pass me that economy-size ibuprofen bottle while you're at it.

**Ben:** Let's see what we can do about this hangover, eh? This soup is supposed to do the trick: it's warm, beefy, soothing, and *literally* breakfast food.

You're going to need a big pile of beef short ribs – they should weigh a little more than half a standard grocery-store bag of potatoes, which is convenient, since we're going to use some of those later, too.

**Debby:** Got it. What do I do with these?

**Ben:** In a big pot, cover the ribs with nearly as much water as fits in a milk jug and add as much cumin as you can fit in the hollow of your balled-up fist, a big pinch of achiote powder – also known as annatto – and some salt and pepper. Now we're going to let that come up to a boil.

[podcast transition music]

**Ben:** Alright, now that that's boiling, reduce the heat, and simmer for around as long as it takes to get through most of the classic romantic comedy-adventure *Romancing the Stone*.

[podcast transition music]

**Ben:** Okay, we're up to the scene where Joan unexpectedly meets up with some superfans. Pause that and take a big palmful of peeled garlic cloves, some handfuls of chopped onion, and a bunch of scallions, and whomp them in a blender with half a teacup of water until they're all ground up, which shouldn't take very long.

[Blender noises?]

**Debby:** Add this to the pot?

**Ben:** Yep! and then we'll let this cook until the movie is over.

[podcast transition music]

**Ben:** God, that was great, wasn't it? Let's not discuss the sequel, though.

Add a palmful of chopped cilantro, as many potato chunks as would weigh the same as a box of sugar, and 2 chopped carrots.

**Debby:** That's so specific!

**Ben:** I know! That's rare for us, but sometimes you need specificity. Anyway, season with more salt and pepper and cook for as long as it takes to listen to most of Shakira's classic album *Laundry Service*, or until potatoes are tender.

[podcast transition music]

**Ben:** Sprinkle with more chopped cilantro, serve warm, and pray this hangover cure really works.

**Debby:** Seriously.

And that does it for this week's episode of Who's Cooking What? - thanks for tuning in! Who's Cooking What? is available on Apple Podcasts, Spotify, and any other place you can download podcasts