

MEALT MEW IT HMA DDY

LOUD FOOD
with
MADISON
SCOTT-CLARY



MEALTIME
WITH
MADDY

Contents

About	vii
1 Ghee	1
2 Dal	3
3 Preserved Lemons — Part 1	5
4 Summer Salad	7
5 Preserved Lemons — Part 2	9
6 Shakshouka	11
7 Tamago Kake Gohan	13
8 Kimchi — Part 1	15
9 Juk	17
10 Kimchi — Part 2	19
11 Sichuan Dry-Fried String Beans	21
12 Kimchi — Part 3	23
13 Mul-naengmyeon	25
14 Okonomiyaki	27
15 Orange Sauce	29
16 Green Chili	31
17 Snazzy Beans	33
18 Preserved Lemons — Part 3	35
19 Mac & Cheese	37
20 Bananas Foster	39

Dedication

To the polycule
 JD and Robin and Lexy
To Jenn
To the dogs
 Zephyr and Falcon
and to the idea
 if not exactly the implementation
 of Twitter.

About

Chapter 1

Ghee

Chapter 2

Dal

Chapter 3

Preserved Lemons — Part 1

Chapter 4

Summer Salad

Chapter 5

Preserved Lemons — Part 2

Chapter 6

Shakshouka

Chapter 7

Tamago Kake Gohan

Chapter 8

Kimchi — Part 1

Getting baek kimchi to spice/age, getting mulkimchi to salt and wait

Chapter 9

Juk

Chapter 10

Kimchi — Part 2

Finishing mulkimchi prep with broth, flip baek kimchi

Chapter 11

Sichuan Dry-Fried String Beans

TIP make extra oil

TIP make extra oil

Chapter 12

Kimchi — Part 3

jarring baek kimchi

Jarring baek kimchi

Chapter 13

Mul-naengmyeon

Using mulkimchi

Using mulkimchi

Chapter 14

Okonomiyaki

TIP using kimchi for kimchijeon

TIP use baek kimchi

Chapter 15

Orange Sauce

Chapter 16

Green Chili

Chapter 17

Snazzy Beans

Chapter 18

Preserved Lemons — Part 3

Chapter 19

Mac & Cheese

Chapter 20

Bananas Foster