



MEALTIME
WITH
MADDY

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This book is part of an evolving project.

To keep up to date and see future recipes and hollering, visit <http://mealtime.with.maddypa.ws>

FOOD

About	vii
Ghee	1
Dal	3
Preserved Lemons: Part 1	5
Summer Salad	7
Tabbouleh	9
Preserved Lemons: Part 2	11
Shakshouka	13
Tamago Kake Gohan	15
Kimchi: Part 1	17
Juk	19
Kimchi: Part 2	21
Sichuan Dry-Fried String Beans	23
Kimchi: Part 3	25
Mul-Naengmyeon	27
Okonomiyaki	31
Orange Sauce	33
Green Chili	35
Preserved Lemons: Part 3	37
Baba Ganoush	39
Mac & Cheese	41
Champurrado	57
Bananas Foster	59

Glossary	69
Recipes	71
Ghee	72
Dal	73
Preserved Lemons	74
Summer Salad	75
Tabbouleh	76
Shakshouka	77
Tamago Kake Gohan	78
Baechu Kimchi	79
Dongchimi and Mulkimchi	79
Oisobagi	79
Juk	80
Sichuan Dry-Fried String Beans	81
Mul-naengmyeon	82
Okonomiyaki	83
Orange Sauce	84
Green Chili	85
Snazzy Beans	85
Baba Ganoush	86
Mac & Cheese	87
Champurrado	88
Bananas Foster	89

Dedication

To the polycule
JD and Robin and Lexy
To the dogs
Zephyr and Falcon
And to the idea
If not exactly the implementation
Of Twitter.

About

Ghee

Dal

Preserved Lemons: Part 1

Summer Salad

Tabbouleh

TIP fried

Preserved Lemons: Part 2

Shakshouka

Tamago Kake Gohan

TIP reheating rice

Kimchi: Part 1

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

Juk

Kimchi: Part 2

Finishing mulkimchi prep with broth, flip baek kimchi

Sichuan Dry-Fried String Beans

TIP make extra oil

Kimchi: Part 3

jarring baek kimchi

Mul-Naengmyeon

Using mulkimchi

Testing a new page!

Wow

Okonomiyaki

TIP using kimchi for kimchijeon

Orange Sauce

Green Chili

TIP snazzy beans

Preserved Lemons: Part 3

Baba Ganoush

Mac & Cheese



Mac & Cheese





Mac & Cheese





Mac & Cheese





Mac & Cheese





Mac & Cheese





Mac & Cheese





Mac & Cheese





Mac & Cheese



Champurrado

(3c water 1c milk 1/2c harina)

Bananas Foster



Bananas Foster





Bananas Foster





Bananas Foster





Bananas Foster





Bananas Foster



Glossary

Embarrass To prepare by removing an integral (but unwanted) part. E.g: to remove the seeds from inside a pepper.

Fuck up To chop or cut without too much care for size. E.g: fucking up an onion into cubes.

Heck up To introduce to in a loving manner. E.g: hecking up a pan by adding ingredients.

Recipes

I love yelling about food, but I figure those aren't exactly easy-to-follow instructions. Here are the legit recipes for the meal-stime with Maddy earlier in the book.

Ghee

Dal

Preserved Lemons

Summer Salad

Bananas Foster

Tabbouleh

TIP fried

Shakshouka

Tamago Kake Gohan

Baechu Kimchi

Dongchimi and Mulkimchi

Oisobagi

Juk

Sichuan Dry-Fried String Beans

TIP make extra oil

Mul-naengmyeon

Using mulkimchi

Okonomiyaki

TIP using kimchi for kimchijeon

Orange Sauce

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Baba Ganoush

Mac & Cheese

Champurrado

Bananas Foster