



MEALTIME  
WITH  
MADDY

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# FOOD

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|                                       |     |
|---------------------------------------|-----|
| <b>About</b>                          | vii |
| <b>Ghee</b>                           | 1   |
| <b>Dal</b>                            | 3   |
| <b>Preserved Lemons: Part 1</b>       | 5   |
| <b>Summer Salad</b>                   | 7   |
| <b>Tabbouleh</b>                      | 9   |
| <b>Preserved Lemons: Part 2</b>       | 11  |
| <b>Shakshouka</b>                     | 13  |
| <b>Tamago Kake Gohan</b>              | 15  |
| <b>Kimchi: Part 1</b>                 | 17  |
| <b>Juk</b>                            | 19  |
| <b>Kimchi: Part 2</b>                 | 21  |
| <b>Sichuan Dry-Fried String Beans</b> | 23  |
| <b>Kimchi: Part 3</b>                 | 25  |
| <b>Mul-Naengmyeon</b>                 | 27  |
| <b>Okonomiyaki</b>                    | 31  |
| <b>Orange Sauce</b>                   | 33  |
| <b>Green Chili</b>                    | 35  |
| <b>Baba Ganoush</b>                   | 37  |
| <b>Preserved Lemons: Part 3</b>       | 39  |
| <b>Mac &amp; Cheese</b>               | 41  |
| <b>Bananas Foster</b>                 | 43  |

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|                                |    |
|--------------------------------|----|
| <b>Glossary</b>                | 45 |
| <b>Recipes</b>                 | 47 |
| Ghee                           | 48 |
| Dal                            | 49 |
| Preserved Lemons               | 50 |
| Summer Salad                   | 51 |
| Tabbouleh                      | 52 |
| Shakshouka                     | 53 |
| Tamago Kake Gohan              | 54 |
| Baechu Kimchi                  | 55 |
| Dongchimi and Mulkimchi        | 55 |
| Oisobagi                       | 55 |
| Juk                            | 56 |
| Sichuan Dry-Fried String Beans | 57 |
| Mul-naengmyeon                 | 58 |
| Okonomiyaki                    | 59 |
| Orange Sauce                   | 60 |
| Green Chili                    | 61 |
| Snazzy Beans                   | 61 |
| Baba Ganoush                   | 62 |
| Mac & Cheese                   | 63 |
| Bananas Foster                 | 64 |

# Dedication

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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

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# Ghee

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Dal

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# Preserved Lemons: Part 1

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# Summer Salad

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# Tabbouleh

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TIP fried



# Preserved Lemons: Part 2

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# Shakshouka

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# Tamago Kake Gohan

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TIP reheating rice



# Kimchi: Part 1

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



Juk

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# Kimchi: Part 2

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Finishing mulkimchi prep with broth, flip baek kimchi



# Sichuan Dry-Fried String Beans

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TIP make extra oil



# Kimchi: Part 3

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jarring baek kimchi



# Mul-Naengmyeon

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Using mulkimchi

Testing a new page!

Wow



# Okonomiyaki

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TIP using kimchi for kimchijeon



# Orange Sauce

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# Green Chili

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TIP snazzy beans



# Baba Ganoush

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# Preserved Lemons: Part 3

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# Mac & Cheese

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# Bananas Foster

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# Glossary

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**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

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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**

Bananas Foster

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**Preserved Lemons**

## Summer Salad

Bananas Foster

**Tabbouleh**

TIP fried

## Shakshouka

Bananas Foster

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**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**

**Green Chili**

**Snazzy Beans**

**Baba Ganoush**

## Mac & Cheese

Bananas Foster

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**Bananas Foster**