



**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>

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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

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

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

Bananas Foster

Preserved Lemons

Summer Salad

Bananas Foster

Tabbouleh

TIP fried

Shakshouka

Bananas Foster

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

Bananas Foster