



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

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# 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



# Preserved Lemons: Part 3

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# Baba Ganoush

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# Mac & Cheese

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# Champurrado

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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

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**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**