

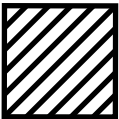
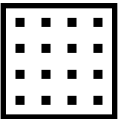
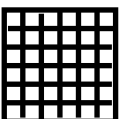
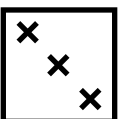




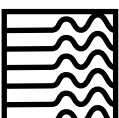

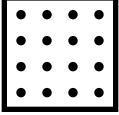
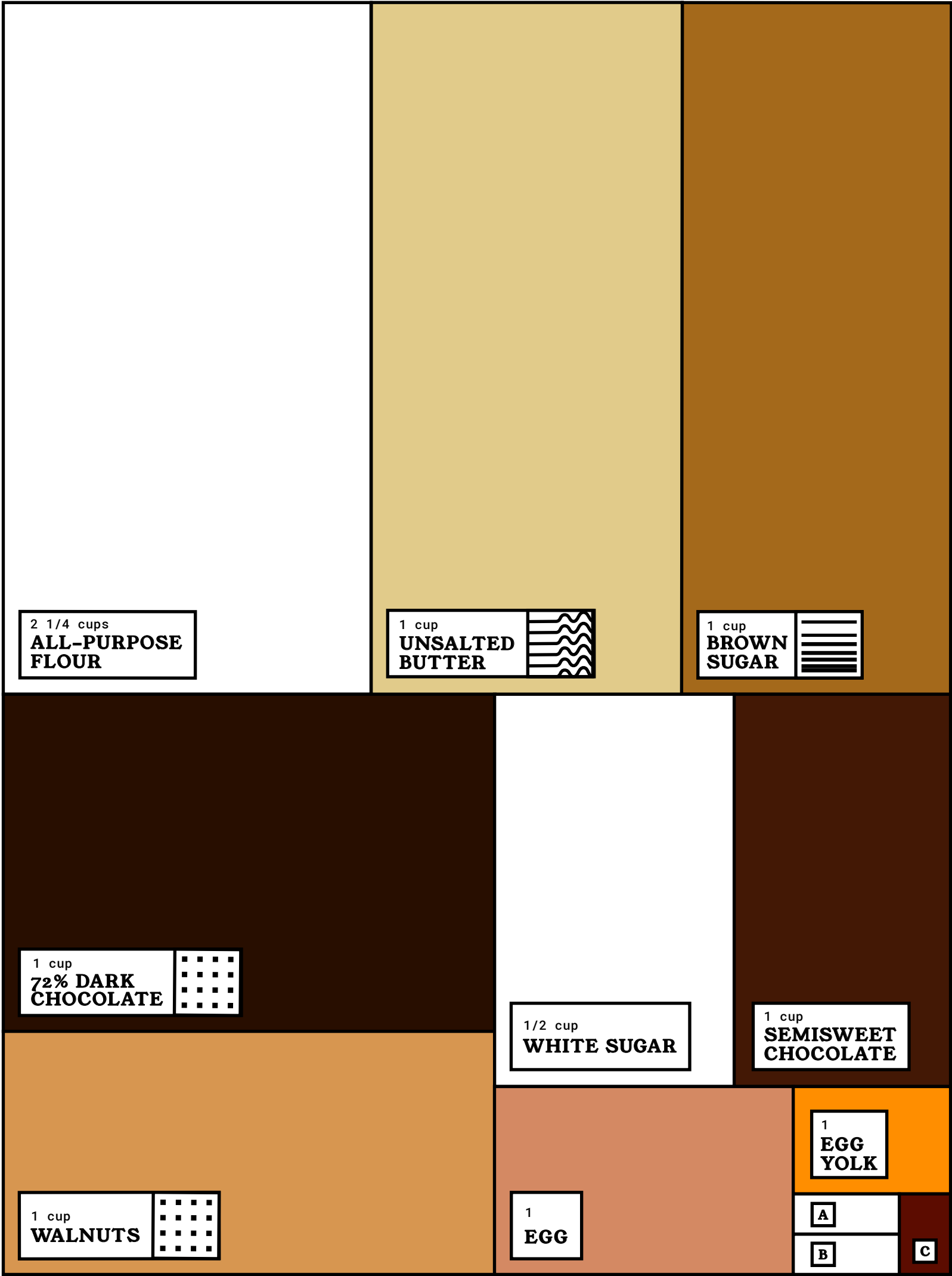


Portrait of a Dish

STATE BEFORE USE

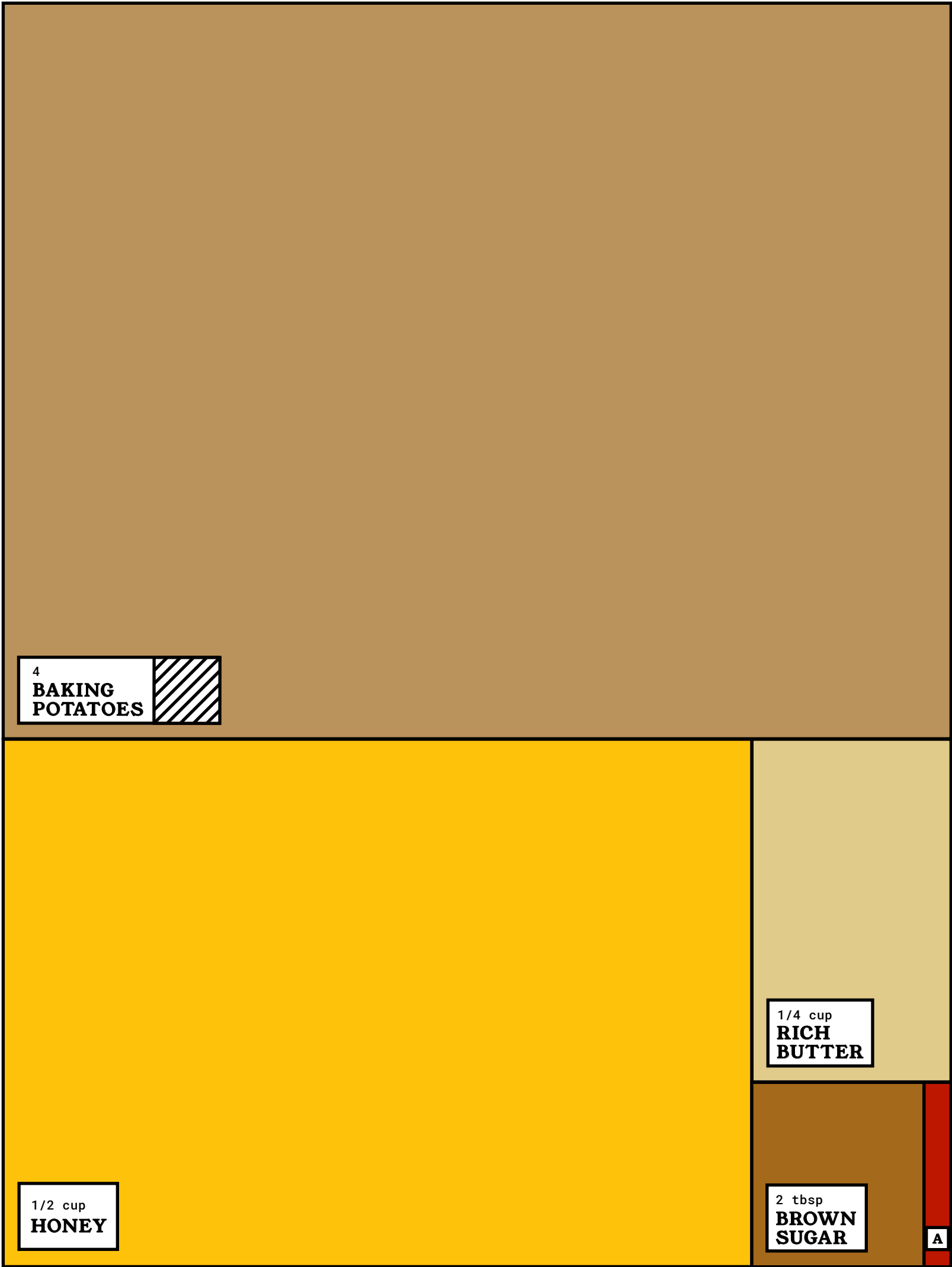
	SOLIDIFIED		SEEDED/PITTED
	OUT/SLICED		CHOPPED/GRATED/GROUND
	DICED/CUBED		PIERCED
	SLIT		PACKED
	LIQUIFIED		MELTED
	SOFTEN		MASHED
	GAS		



+ CHOCOLATE

Honey Butter Chips

WITH VANILLA ICE CREAM



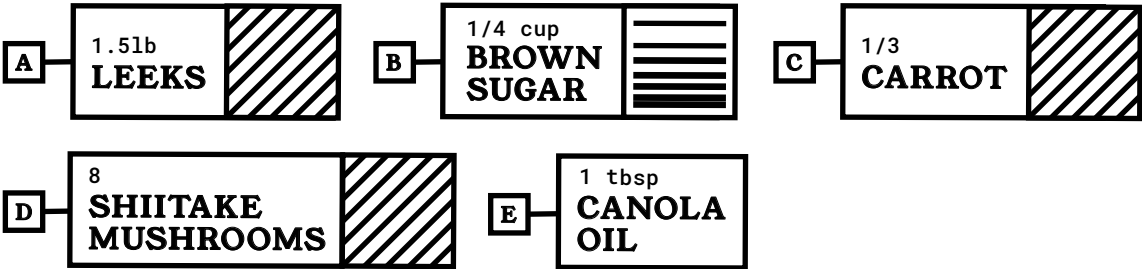
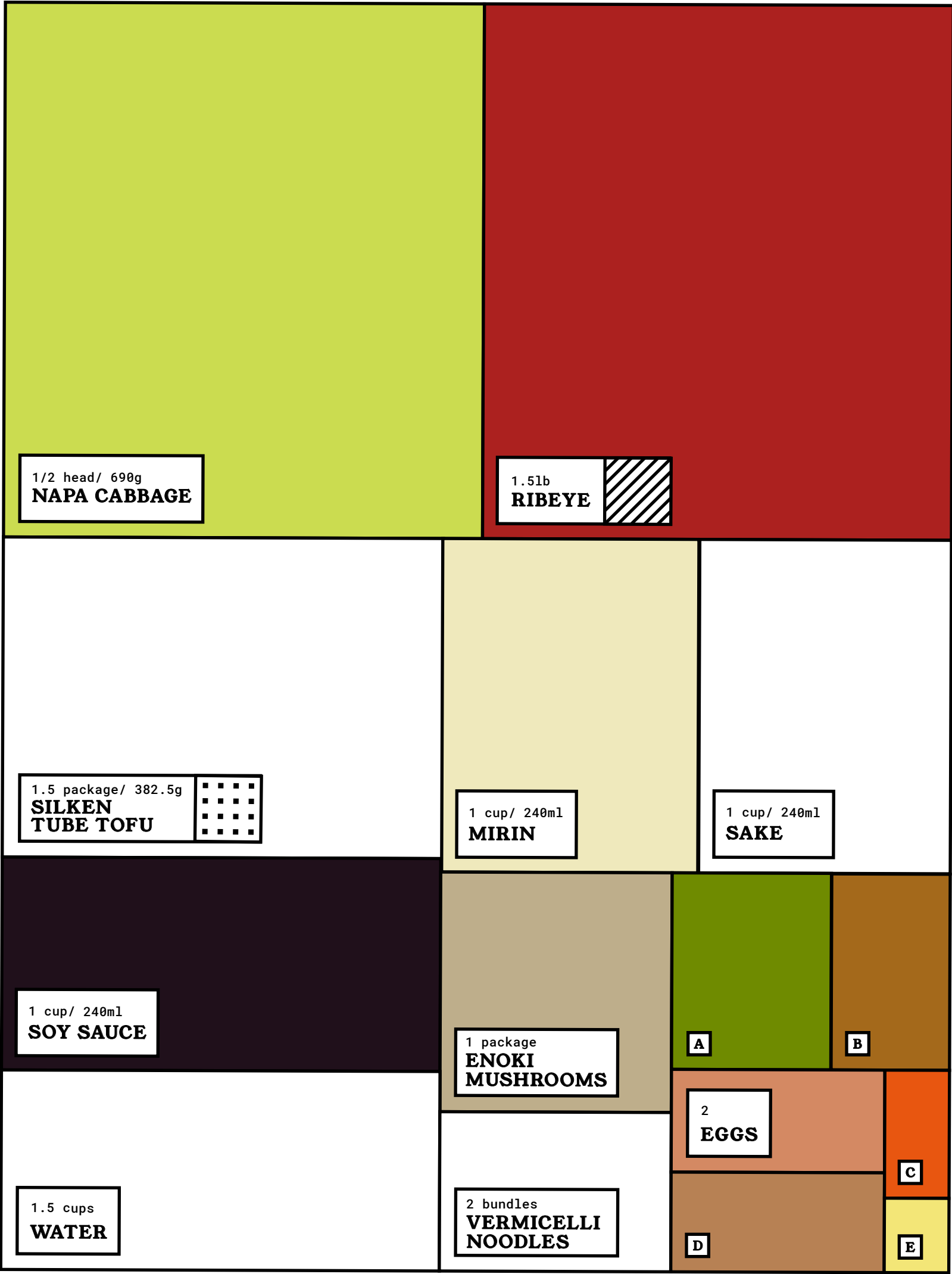
A 1/6 tsp
CAYENNE
PEPPER

VANILLA ICE CREAM

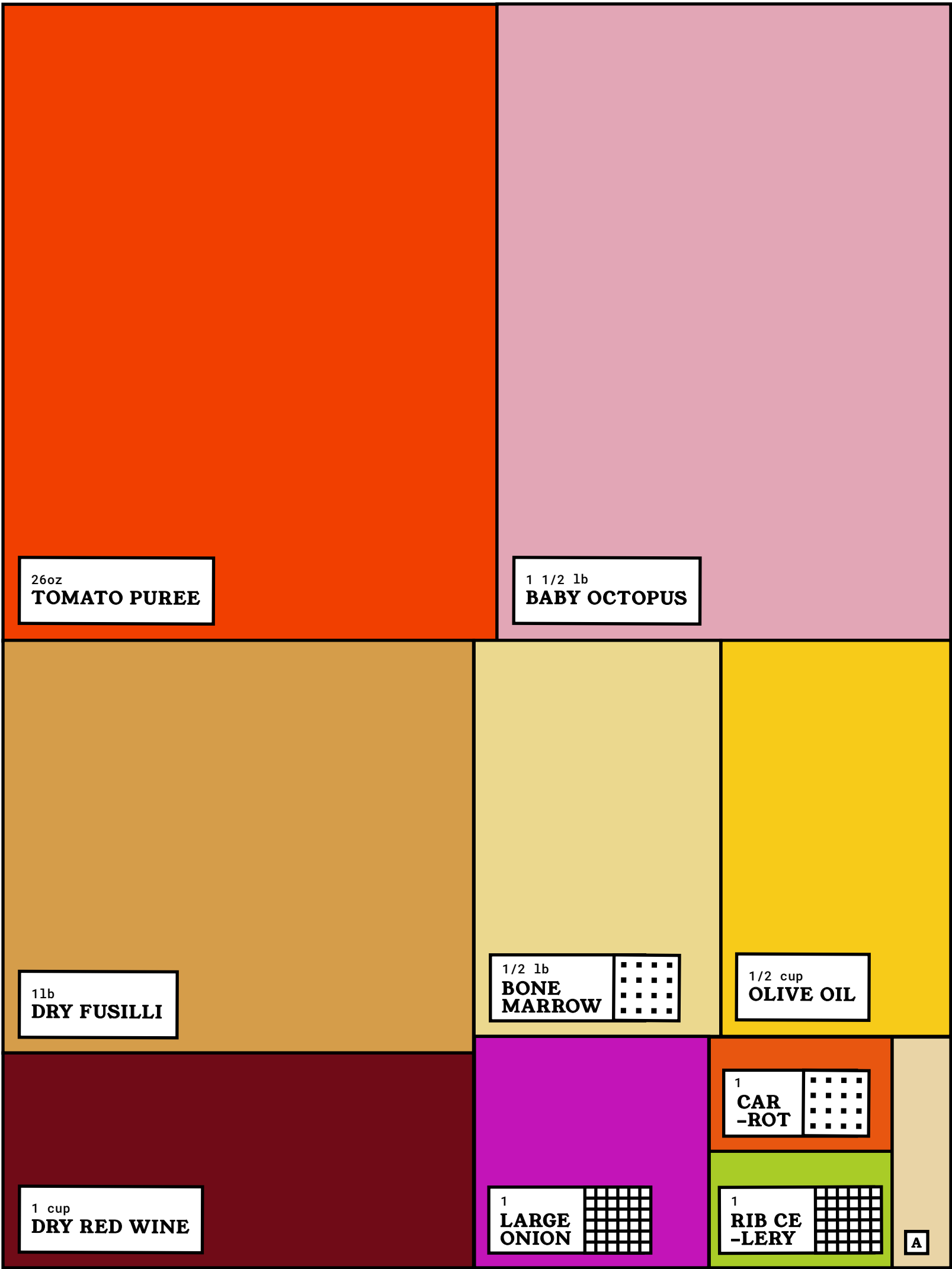
SALT

OIL

Mom’s Beef Sukiyaki



Fusilli, Red Wine-braised Octopus, and Bone Marrow



A 3 cloves
GARLIC

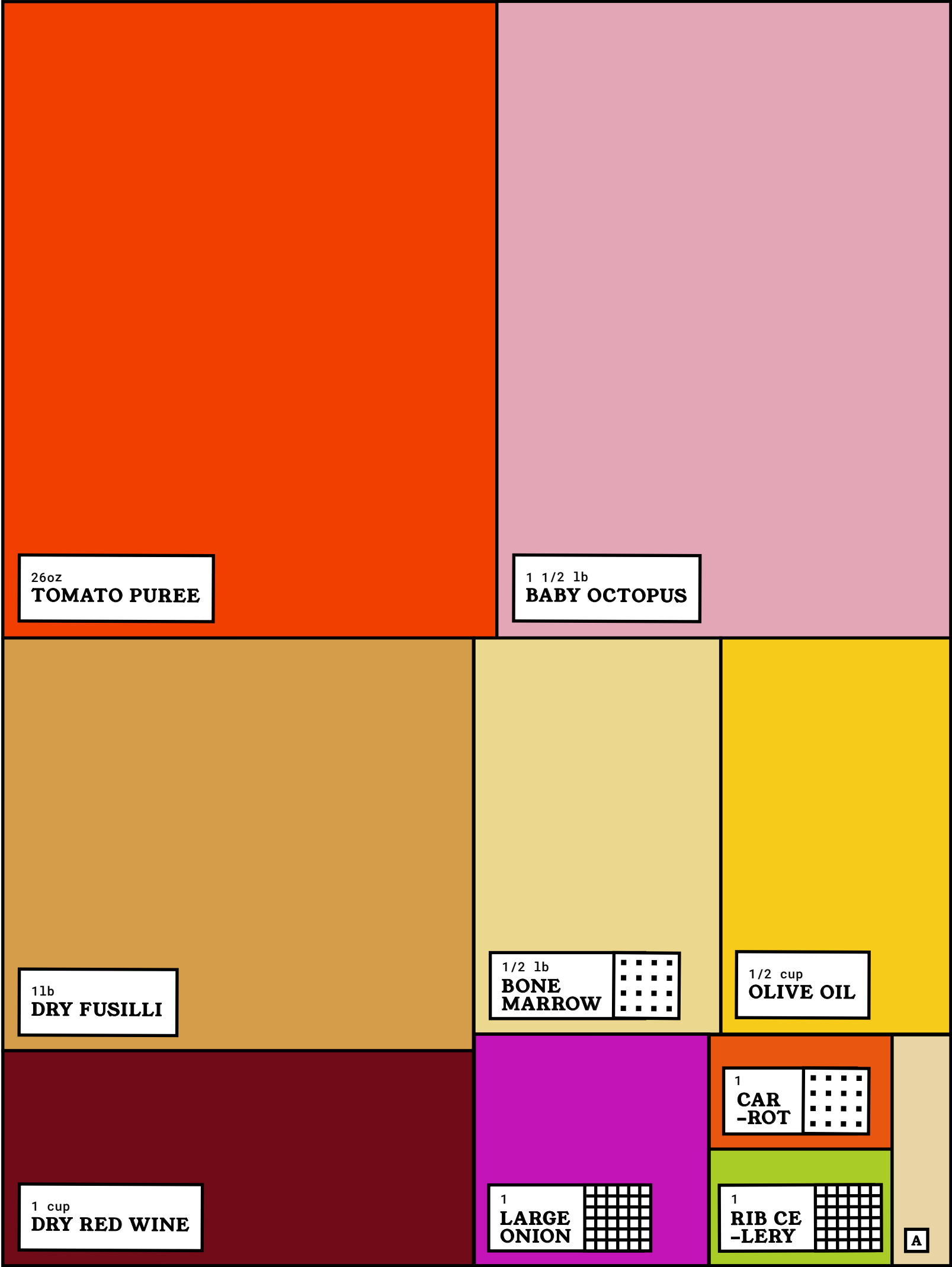
SALT

PEPPER

PEPEROCINO PEPPERS

BAYLEAF

Fusilli, Red Wine-braised Octopus, and Bone Marrow



A

3 cloves
GARLIC

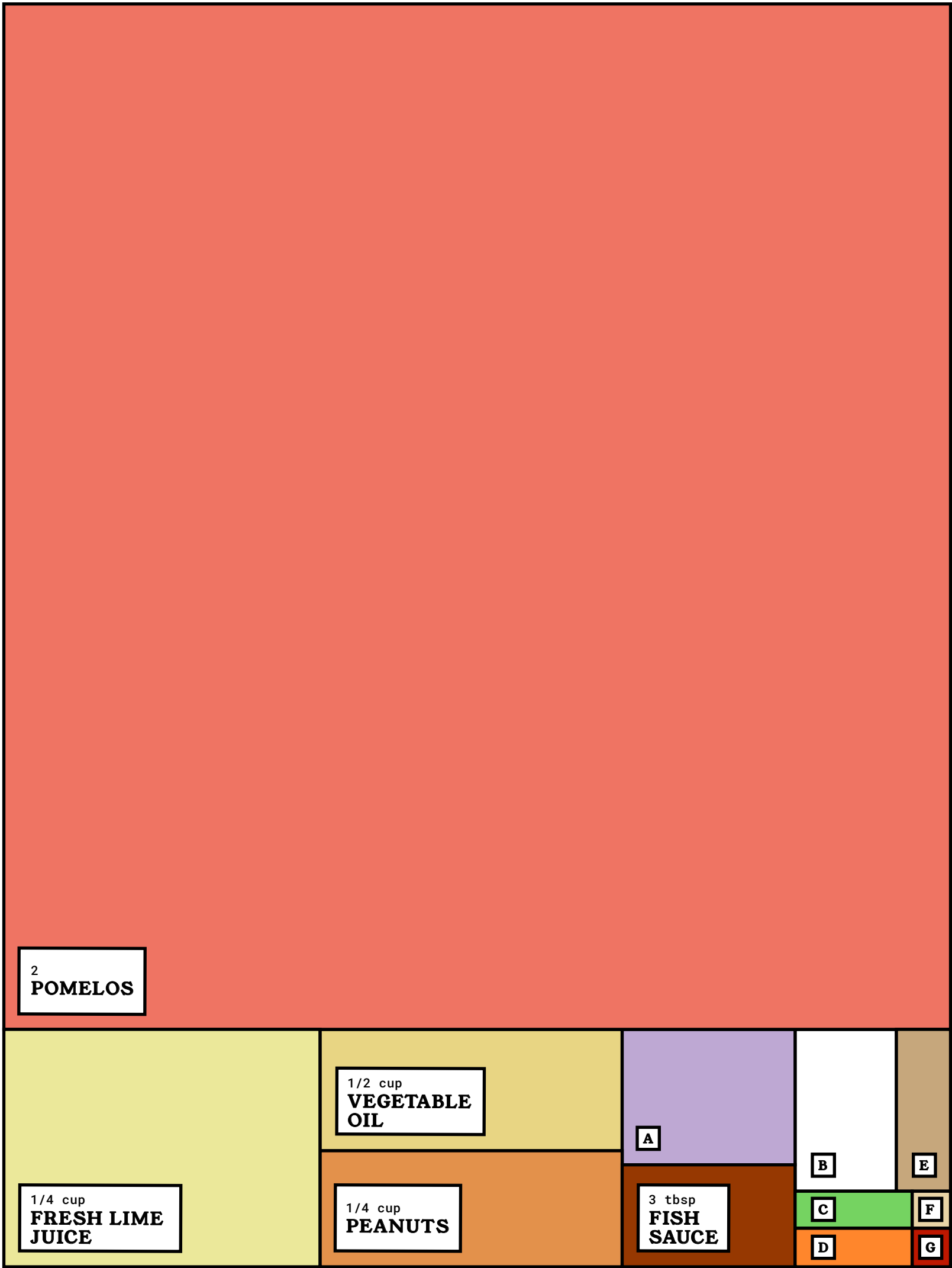
SALT

PEPPER

PEPEROCINO PEPPERS

BAYLEAF

Pomelo Salad with Chile, Lime, Peanuts, and Coconut



- A

2
SHALLOTS
- B

1/2 cup
UNSWEETENED
COCONUT
- C

3/4 cup
CILANTRO
- D

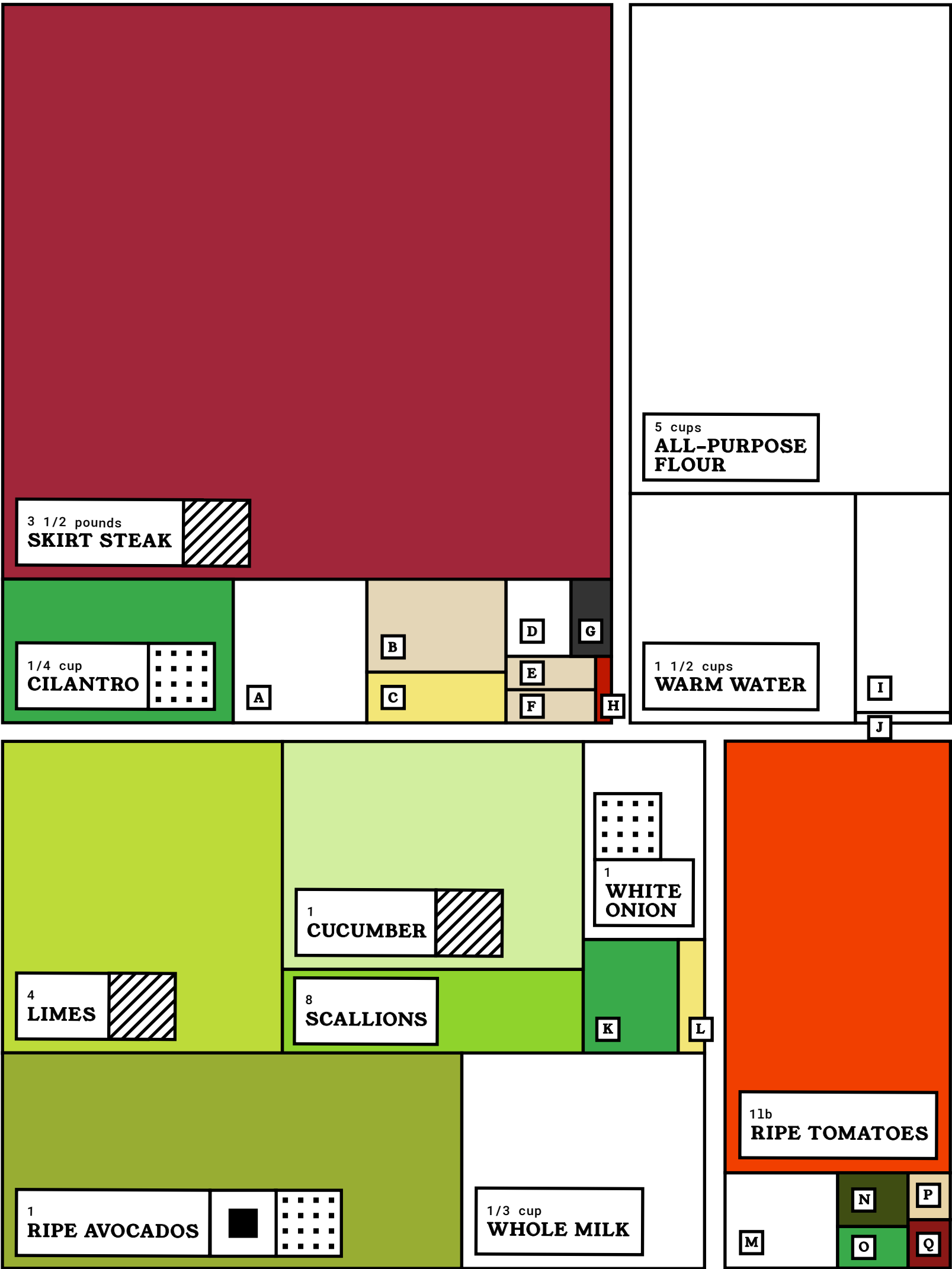
2 tbsp
DRIED
SHRIMP
- E

2 tbsp
LIGHT BROWN
SUGAR
- F

2 cloves
GARLIC
- G

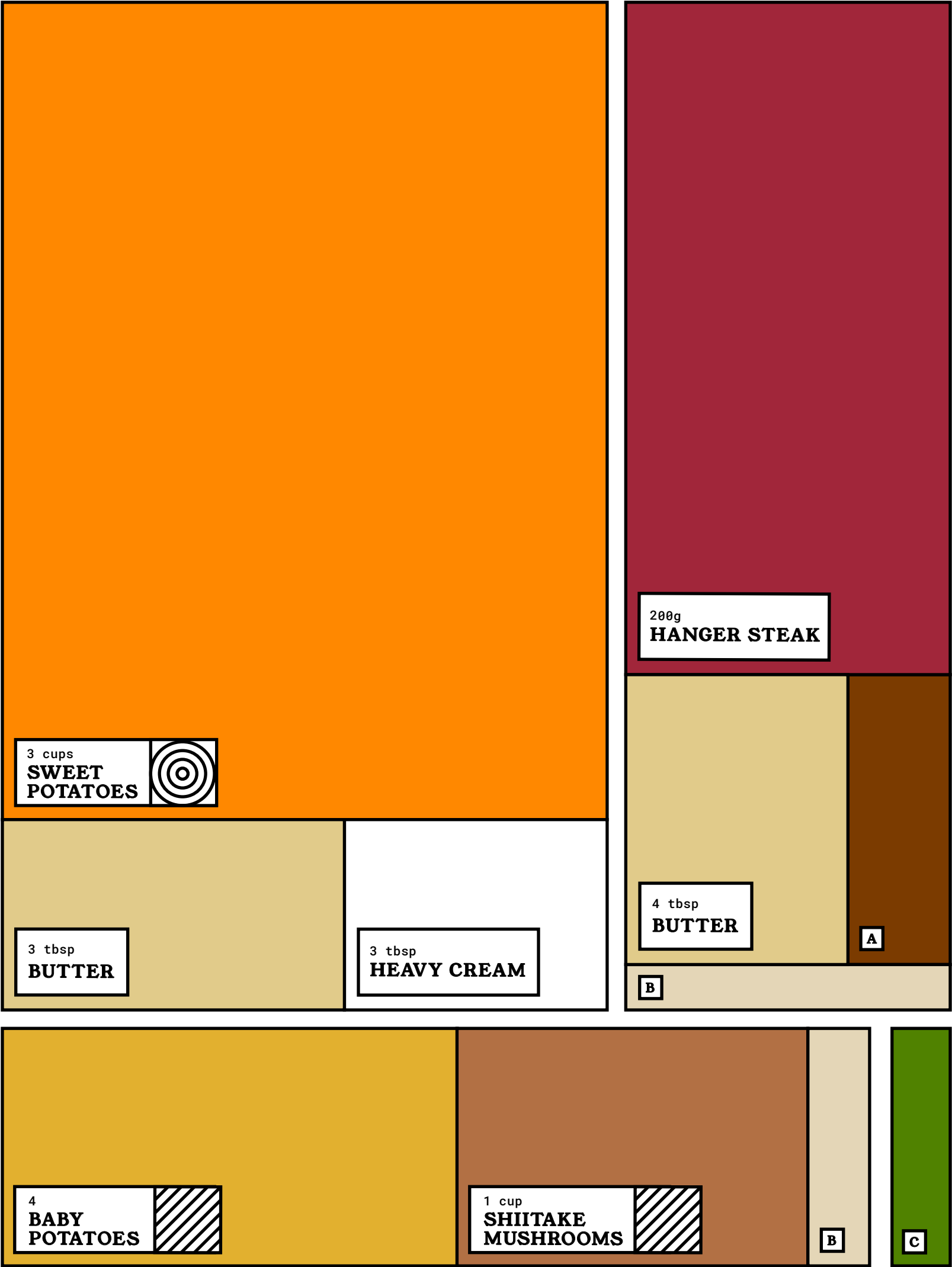
2
RED THAI CHILES
- KOSHER SALT

Carne Asada Tacos



- A 1/4 cup
WHITE ONION
- B 2 tbsp
CANOLA OIL
- C 2 tbsp
LEMON JUICE
- D 2 tsp
KOSHER SALT
- E 1 tsp
GARLIC SALT
- F 1 tsp
ONION SALT
- G 1 tsp
BLACK PEPPER
- H 1/4 tsp
CAYENNE PEPPER
- I 1/2 cup
VEGETABLE SHORTENING
- J 1/2 tsp
FINE SEA SALT
- K 1 cup
FRESH CILANTRO
- L 1 tbsp
CANOLA OIL
- M 1/3 cup
WHITE ONION
- N 1
JALAPENO CHILE
- O 1/4 cup
FRESH CILANTRO
- P 1 clove
GARLIC
- Q 2
DRIED CHILES DE ARBOL

Ooma’s Hanger Steak



A

2 tbsp
PONZU

B

1 tbsp
OIL

C

2 tbsp
**SPRING
ONIONS**

SALT

PEPPER

TRUFFLE OIL