

ALL THE NOMZ!

The Cookbook for Hungry Geeks

Edited by Lee Daniels

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Introduction

Thank you for buying a copy of ALL THE NOMZ! The Cookbook for Hungry Geeks. You are an awesome person. Twenty-three recipes from some of our favourite people and positive affirmation, all for the princely sum of \$5? You're welcome.

When we started this project back in November 2012, we didn't know if anyone would be interested. Technically, that could still be true, but we've heard from enough people who know about this sort of thing that we believe this is something that people will like. We've got a good selection of recipes, which we hope you'll have great fun preparing, and a great selection of contributors. We hope you'll look up them up online and find out for yourselves why we wanted to include them. Take it from us - this is a talented bunch of people that you really ought to know.

Above all, have fun with these recipes and please let everyone know about ALL THE NOMZ! The Cookbook for Hungry Geeks.

David, Lee and Marian
June 2013

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To our friend Marian Call, without you, Lee, Marian & David would never have met and this book would never have existed, thank you for bringing us together and for being an inspiration.

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Fresh Salsa Mexicana

By Lobelia Lawson



Mexican cooking is very family/region specific. Everyone has their own idea of what makes a great plate of food! The main goal is that it remains fresh and healthy and above all, delicioso!

Don't hesitate to play with this recipe by adding other ingredients! 1/2 cup chopped pineapple or peaches, fresh or frozen corn kernels, or black beans! YUM! This recipe can be paired with just some simple tortilla chips, as an accompaniment to fish, or indeed on fresh pasta. Eat simply; feel great!

Ingredients

- 300g (2 cups) chopped red grape tomatoes
- 1 medium diced white onion
- 2-4 serrano peppers (depending on your tolerance for heat)
- 2 large garlic cloves minced
- pinch of oregano (Mexican or regular)
- 1/2 tsp. of salt
- 45g (1/2 cup) fresh cilantro/coriander chopped
- The juice of half a lime

Instructions

We are using grape tomatoes here because I find them to be the most consistent in ripe tomato flavour here in the UK year round. However, if you are growing your own tomatoes or have a source of nice ripe red tomatoes, don't hesitate to use them.

Dice tomatoes and onions as big or as small as your preference and add them to a medium sized bowl.

Add in your diced Serrano's, remove seeds and membrane if you would like a milder salsa or leave them if you like the kick! Make sure you wear gloves or wash your hands after handling chillies.

Add in the minced garlic, the oregano and the salt and stir well to incorporate.

Chop your fresh cilantro and incorporate along with the juice from half a lime.

Salsa is always better if you let it sit and meld together for at least an hour before serving. Some people do this in the fridge although I think refrigerating tomatoes is an abomination, so the counter top is fine! I hope that you've been tasting along the way! Feel free to modify this to suit your taste.

I hope you enjoy your Fresh Salsa Mexicana, let me know how it went and I would love to see some pictures.

Lobelia



Lobelia Lawson

Chef/Musician/Jewellery

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Biography

Tallish geekstress who wears far too many hats. Trying to split my time between touring, cheffing, jewellery designing and motherhood. I never

seem to have enough time for my geeky passions, namely antiquated video games, electron tubes, scrabble, and 15 sided dice.

Q&A Session

With travelling so much and being away from home for weeks or even months at a time is there a meal that you can't wait to get back for?

Oh a veg dansak from my favourite local! Unless I am travelling in India of course! :)

What was the first meal you ever cooked?

The first meal I ever cooked was called Kluski which was this dish of noodles and cottage cheese. I think originally it is meant to have cabbage in as well, but at age 5 I wasn't yet a fan of the Kapusta. :D

What was the first meal you cooked for your partner?

I really can't remember but I know the first thing he cooked for me was the AWFUL pizza. I have since found out that it was 99p pizza from the local Costcutter. Horrible stuff, I don't even think the cheese was real dairy. Cheap bastard! ;)

What is your worst cooking calamity?

I was once head of the kitchen at a restaurant in the US. During a busy service in which I was running the kitchen on my own, I caught a brownie on fire. Black smoke billowed throughout the restaurant and the fire brigade showed up. I was pretty embarrassed, having just thrown the brownie in a pail of water to put the fire out.

When travelling what is your favourite snack to have with you?

I have to travel with loads of food due to food allergies. Fruit, nuts and chocolate!

What country has served you the best meal, and what was it?

We have a friend that owns a winery in the Lake Garda area of Italy. His brother runs a restaurant there and EVERYTHING that they serve is the best food I've ever had. Fresh salads, mushroom risotto, desserts. Perfection.

Smoked Salmon & Clam Chowder

By Marian Call



This chowder recipe is good for any soup base. It's just a roux with milk, flavored by the ingredients; I more frequently make it with just vegetables (and bouillon instead of meat) or with a single strip of chopped bacon for flavor. I trim the fat off the bacon too (heresy!). But the smoked salmon and clams will season this just fine. Fresh fish is great too, but it would need bacon or bouillon to give it flavor; the savory goodness of smoked fish is what makes this work, and fresh fish is much subtler and more neutral.

Ingredients

Here's what I might use to make a good salmon chowder:

- Butter
- Olive oil
- 2 Shallots, or 1 Leek, or ½ red or white onion, chopped very fine
- 2-3 Cloves minced garlic
- White flour
- Milk or cream
- Potatoes, skin on, diced very small
- Smoked salmon
- Small can of clams (do not drain)
- Carrots, sliced thin
- Corn (and every other vegetable in the fridge)
- Dill
- Lemon pepper
- White pepper
- Sea salt
- Paprika

Instructions

Add shallots (or leeks or onions), garlic, and potatoes to your soup pot with butter or olive

oil, and fry them up. Include hard spices like salts and peppers, exclude herbs like dill. Add the carrots when the potatoes are half-done.

Once carrots are nearly cooked, add a couple tablespoons of butter to the bottom of your pan, and let it melt. Sprinkle on about a tablespoon of flour, then stir thoroughly; add another tablespoonful, then stir again; continue until all butter and liquid has been absorbed into a kind of smooth dough. Reduce the heat to very low for the next few steps.

Add smoked salmon and clams (dice or slice to the size you like). Include the clam juice.

With heat on low, not even sizzling, add some milk, enough to cover all ingredients. As it heats stir steadily until the milk and the roux and everything reaches a single consistency. Once your consistency is smooth, add more milk until it's a good bit thinner than you want. Keep the heat very low, and keep an eye on the milk so that it doesn't develop a skin or boil over.

Add dill, paprika, and any "softer" spices, plus corn and other veggies. If any of your veggies need to

be cooked (i.e. broccoli), you might want to do it in a separate pan and then add them; simmering them in milk is a slow and unsatisfactory way to get it done. At this point, you'll want to taste and season.

Let it simmer uncovered until it thickens up and you absolutely have to eat some. Protip: this soup is even better reheated on the second day.

A message from Marian Call

I'm deeply not into measuring. I use however many potatoes I have, however much bacon I want, I use milk (or not) depending on whether I have enough in the fridge. It comes of growing up in a family where we had to make do with whatever was in the house, and my Mom was a genius at making ingredients get along based on what we had, not what recipes called for. So all my recipes are also the basis for all my other recipes, with loads of flexibility and caveats and variations, because I only tend to have a few ingredients reliably.

And that is the essence how I cook. I'm pretty sure I do a lot of things wrong, and I probably make some ghastly combinations of spices and things. But sometimes being totally uneducated -- and wilfully ignoring the rules -- allows a lady to think outside the box.

This is also my recipe for any other kind of creamy soup; chicken + veggie, potato + broccoli + cheese, ham + bean, lamb + white bean + kale, etc. But I learned it cooking in a little cafe in Anchorage as a salmon chowder, so that's how it's presented here.

I hope you enjoy your Smoked Salmon and Clam Chowder, let me know how it went and I would love to see some pictures.

Marian

So here are a few of my weird recipes that (so far) seem to work. Either that or my friends are being really polite. They are geared at driving back the darkness and the cold, eating frugally, and making something hearty out of not-so-hearty ingredients.

So I hope you enjoy my haphazard recipes, based on general principles more than exact amounts, and I hope you use them as a jumping off point for trying crazy things.

<3 Marian

Bachelorette Soup

By Marian Call



I like to fancy up the cheapest foods. Campbell's tomato soup makes the most frequent appearance in my winter diet when I'm too busy to think or cook, and I need something delicious that *theoretically* has a serving of vegetables.

Ingredients

- 1 can Campbell's tomato soup (any size)
- 1.25 cans non-fat milk
- Dollop of non-fat sour cream
- White Pepper
- Cayenne Pepper
- Worcestershire Sauce
- Cinnamon

Instructions

Heat the soup, milk and sour cream together on the stove, low heat, stirring frequently to avoid a skin forming.

Season with plenty of white pepper, a pinch of cayenne pepper, a generous shake of Worcestershire sauce and two pinches of cinnamon. Yes, cinnamon.

Serve with the cheese of your choice grated over the top -- crumbled feta is great. Great for dipping Bachelorette Grilled Cheese Sandwiches or Bachelorette Quesadillas (recipes not included).

I hope you enjoy your Bachelorette Soup, let me know how it went and I would love to see some pictures.

Marian

Tomato Potato Bacon Soup

By Marian Call



Here are two different treatments -- one dairy-free, one super-creamy. (Technically you could omit the bacon and Worcestershire and make it vegetarian too, though the bacon flavor really ties it together. So if you do that, I'd recommend substituting a little something that has that deep fatty salty taste, plus maybe a little balsamic vinegar.)

If you want to be slightly healthier (like I do), use only a single strip of bacon, as it flavors a huge pot of soup just fine. I cut most of the fat off with scissors and just use the meat. This recipe makes a big pot of soup that keeps several days.

Ingredients

- 1 can of tomato paste or canned tomato soup of choice
- Potatoes, skin on, diced small
- Bacon, however much you like
- Oodles of basil, fresh or dried
- Diced tomatoes (optional)
- 1 can sweet corn (optional, some people find this weird but I love it)
- Spices to taste: sea salt, white pepper, Worcestershire sauce, paprika, two pinches of a fairly neutral curry powder

--- and either ---

- Milk
- A little splash of cream or sour cream
- Parmesan or another salty hard cheese to grate over the top

--- or, for non-dairy ---

- Water
- Margarine or olive-oil based solid butter substitute that melts up nice
- White flour (whole wheat won't work, some fine white-flour substitutes will)

Instructions

Fry up the potatoes and bacon together in the bottom of your soup pot -- use a little oil or butter of course. Cook until the potatoes are very well done, even a little crumbly -- and if there's some crusty stuff stuck to the bottom of the pan, bonus; it'll make the soup great. Add all seasonings to the potatoes and bacon. If your basil is dried, add it now, but if it's fresh, wait and add it after the liquids.

If you are adding fresh diced tomatoes, add them halfway through cooking the potatoes. Be sure to extract the seeds and liquid, these ingredients will taste better if they fry than if they boil, and if the

tomato insides go in the pot, everything will turn to mush. If you're adding canned or stewed tomatoes, I recommend adding them after the liquids.

For dairy-free: once potatoes &c. are thoroughly cooked, add extra margarine or butter substitute, let it melt and bubble, and then sprinkle flour over the whole mixture and stir it in thoroughly. Keep adding flour and then stirring, a tablespoon at a time, until you have something that's almost a smooth dough. The most delicious dough in the world.

Lower the heat and add your liquids: water + bouillon/milk+cream+tomato paste/soup base. Add enough liquid so that it's a little thinner than you want, as it thickens up quite a lot. Stir in the potatoes thoroughly, scraping up and incorporating any stuff attached to the bottom of the pan. Let the liquid come to a simmer, but just barely. Keep stirring so it doesn't get a skin.

Once your liquid is heated, add anything else you like: corn, stewed tomatoes, and fresh basil -- I have used white beans and kidney beans before. Let it simmer another couple minutes and then serve with cheese sprinkled over the top!

I hope you enjoy your Tomato, Bacon and Potato Soup, let me know how it went and I would love to see some pictures.

Marian

The Bestest Tomato Stuff

By Marian Call



This needs a better name, and I'm open to suggestions. The heart of this recipe -- the tomato-leek concoction -- takes just minutes, and is my current favourite thing. I cook it and put it on everything (suggestions follow), and I always make enough so that I can start a soup or pasta sauce with it the next day. I learned the basics from one of my favoritest house hosts in Montréal, Elyse Grenier, so she deserves most of the credit for this. The trick is not to overwhelm the tomatoes and leek with spices, just let it be itself.

Ingredients

- A lot of cherry or grape tomatoes
- 1 large leek
- Olive oil
- Seasonings: herbes Provençal, or just oregano or tarragon -- choose something subtle, focus on it, and don't use too much of it; plus just a drop of balsamic vinegar or lemon juice

Instructions

Halve the little tomatoes (cut along their equators, not their date lines). Eliminate the seeds if you prefer by pinching each half; the seeds & pulp will slide out easily. You can leave them in, though.

Cut off the root and the greens of the leek, and then slice it in half the long way. Chop each half into the finest possible semicircles. You will feel very fancy with such finely sliced leeks.

Toss everything, including olive oil and seasonings, into a saucepan and simmer on low until you can smash up your tomatoes.

Here's what you can do with this mixture:

1. Toss some vegetables on top to steam lightly as the tomatoes cook beneath them; asparagus, beans, cauliflower, anything you can think of. Once they're steamed just a little, serve them with Best Tomato Stuff on top.
2. Poach an egg or two in the middle of it once tomatoes are nearly cooked. Or make eggs benedict using this instead of (or with) meat. It tastes amazing with croissants.
3. Serve on top of fish, chicken, grains, or vegetables.
4. Spread on a sandwich or Panini, or use as a cold side for a cheese plate (yum).
5. Top a wilted greens salad with this and a hint of bacon or prosciutto or some other sharply salty ingredient, nuts or cheese perhaps.
6. Let sit overnight and use as a starter for the best pasta sauce or vegetable soup you'll ever make; works great both for clear and creamy textures.

I hope you enjoy your Tomato Stuff, let me know how it went and I would love to see some pictures.

Marian



Marian Call

Musician

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Biography

Singer-songwriter Marian Call does things a little differently. Her albums are funded by fans, her songs are about spaceships, avocados, and Windows Vista, and she makes her home in Alaska. She has played in all fifty United States, all across Canada, and even in Europe on a wildly successful Kickstarted concert tour. Her music has been described by fans as “funky acoustic joy jazz” — she plays eclectic, humorous and heartfelt songs that reach across all ages and demographics. Her signature typewriter, rain stick, and kazoo can be heard in most of her performances.

Marian Call’s latest studio album, *Something Fierce*, is available now at MarianCall.com, as well as on iTunes, Spotify, Amazon, and wherever digital music is sold. Her newest album, *Live in Europe*, is available at exclusively at Mariancall.com and Bandcamp.com.

Q&A Session

What was the first meal you ever cooked?

Top ramen.

What is your worst cooking calamity?

Definitely causing smoke to come out of the bread machine during a cold spell. I couldn't make the bread machine stop, only unplug it, and I opened the front door to get rid of the smoke, but it was -20F out and I had wet hair, which partially froze, and I still couldn't make the smoke alarm stop beeping.

You're stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?

Soup. It has everything you need.

Call’s concerts are unlike any other, and she is most often compared to other artists noted for their uniqueness and whimsy — songwriters such as Joni Mitchell, Regina Spektor, Ingrid Michaelson, and Amanda Palmer. Marian Call releases music and tours under her own power without label support, and her crew of loyal fans on the internet has supported her through five years of intensive travel and recording.

She has an international online following and the enthusiastic endorsement of a number of web celebrities such as Wil Wheaton, Felicia Day, Peter Sagal, and Adam Savage of the Mythbusters. She has played on the Jonathan Coulton Cruise and she has toured with w00tstock and the Ladies of Ragnarok (The Doubleclicks and Molly Lewis), warming the hearts of comic shop denizens across the country.

Favourite food as a child

Definitely dinosaur-shaped chicken nuggets.

Who taught you how to cook?

Nobody really -- I learned by osmosis from my mother, though I wish I had been paying better attention, because she is so very skilled. She's a brilliant kitchen improviser who hardly ever measures.

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Roja Cheese Enchiladas

with home-made sauce

By Stephen 'Stepto' Toulouse



This was an especially difficult recipe for me. My culinary training was in Southwestern grilled food, Italian, and BBQ. I say "training" because I was a line cook for restaurants that made all those types, and quite well I might add. But ever since I left the restaurant business and started cooking solely for myself and Rochto's enjoyment I've always been terrified to cook Tex Mex dishes.

This is mainly because they are my favourite. To this day the first thing I order at a Mexican restaurant are the cheese enchiladas. They are the baseline for which I usually end up judging all other dishes, provided the enchiladas are good enough to warrant a second visit.

Ingredients

Roja Sauce:

- 1 Can all natural Low Sodium Chicken broth
- (Or 2 cups broth if you wish to make your own)
- 4 tbsp. Chili Powder
- 1 tsp. Ground Cumin
- 2 tsp. Crushed Garlic (not garlic salt, not garlic powder, crushed garlic)
- 1 tsp. Sea Salt
- 1/8 tsp. ground cinnamon
- 1/2 tsp. Sugar
- 6 tbsp. cold water
- 3 tbsp. flour

Enchiladas:

- 1/3 cup grape seed oil (Canola can be used in a pinch)
- 3/4 pound grated mixed cheese (Cheddar/Jack)
- 1/3 cup chopped sweet yellow onion
- Enchilada Sauce (see above for ingredients)
- 8 Corn Tortillas
- 1 jar Queso Sauce (or you can make your own)

Instructions

Roja Sauce

On medium heat, combine the garlic and chicken broth in a pot, stirring to distribute garlic particles around. Add in the chilli powder, cumin, sea salt, cinnamon, and sugar while whisking the mixture vigorously. Increase heat to a boil and cook for three to four minutes, whisking all the while. Reduce heat and let simmer for three minutes.

While the sauce is simmering, combine the flour and water in a separate bowl, making sure to add the flour in a tablespoon at a time and stir so there are no lumps. Once the mixture is Complete three minutes should have passed for our simmer. Turn the heat up and slowly pour the flour mixture into the sauce, whisking like a madman to avoid lumps.

Turn the heat to the lowest possible setting and let sit. The Roja Sauce is done for now.

This is every important, because if you get lumps at this stage it doesn't ruin the sauce exactly but doesn't really help thicken it, and you get chunks

of cooked flour in your sauce which is never pleasant.

Turn the heat down now back to medium and, slowly stirring, let cook for another 3 minutes.

Cheese Enchiladas

Heat the grape seed oil in a pan to medium heat. I like grape seed oil because it's light, healthy, has a relatively high smoke point, and imparts a barely detectable nutty flavour to the tortillas. Canola (or better yet, Enova) can be used in a pinch without impacting the flavour really at all.

Stack the tortillas in 4 groups of two. Using tongs, grab one stack of two and place in the oil for 20 seconds, then flip it for 20 seconds more then set aside.

Here's how we make the enchiladas. The heating in the oil renders the tortillas nice and soft. If you overcook it no worries, just toss them and start over, or keep frying to make tasty chips. Ok now, separate the tortillas oil side up. Gently spoon some enchilada sauce all over the tortilla. Then grab a handful of cheese and lay it slightly off centre lengthways. Sprinkle some onion, and spoon just a touch of the queso sauce in the centre.

Now for the rolling! Take the longest-from-the-cheese edge of the tortilla and pull it up and over, then tuck it under the cheese. Your tucking action should move the cheese more towards the centre, and then just roll the rest of the way until it's done. Cap each end with your fingers and lift it into a baking dish. Repeat for the other tortilla. It takes practice, but after a bit you become a pro at it.

Now repeat: lightly cook the tortillas, spread sauce, add cheese, onion, and a touch of queso sauce, tuck and roll and back to the next one.

Once all eight tortillas are nestled in the dish, you should have some shredded cheese left over, some queso sauce, and a lot of enchilada sauce. Pour the enchilada sauce over the enchiladas. Gently spoon the rest of the queso sauce if you want on top of the sauce, then sprinkle the rest of the cheese. BE CAREFUL with the queso sauce. Most queso sauce is very salty. This is how I overdid my first batch I think, along with the high sodium broth. Feel free to skip putting any more on. It's mostly a preference thing.

Now, with good enchiladas, heat is the key. We gotta get those suckers HOT. Heat the oven to 400°F/205°C. Cook the enchiladas uncovered for 20 minutes. By the time you are done the sauce should be deep brown at the edges and bubbling, and the enchiladas should have flattened out from the melting of the cheese and weight of the sauce on top.

Take out of the oven, let cool for 10 minutes, then serve with traditional rice and beans on the side.


I hope you enjoy your Enchiladas, let me know how it went and I would love to see some pictures.

Stepto



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Biography

Stephen "Stepsto" Toulouse has spent over two decades in the technology industry, including 18 years with the Microsoft Corporation. While there he served as consumer and corporate technical support expert for Windows Operating Systems, technical writer, trainer, crisis communications public relations expert, and spent the last third of his career with the company in the Xbox division. While known jokingly as the "Head Banhammer" for the Xbox LIVE service, Stepsto's responsibilities as Director of Policy and Enforcement encompassed many disciplines.

From developing and implementing policy on the service, to working with partners like development houses and law enforcement, to feature design and reviews for titles, services, and consoles, Toulouse's role was integral and broad ranging from design to product management to policy. He was also responsible for public communication regarding enforcement and safety to press and customers, and became a popular fixture at community events such as the Penny Arcade Expo and as a co-host on the weekly Xbox Major Nelson Radio podcast.

Most recently Stephen served as Director of Product Management for GAEMS Inc., a maker of consumer electronics. Stephen's role there was to

Q&A Session

Do you have a special memory attached to the dish you describe in your recipe?

Perfecting it. As mentioned, Enchiladas are my comfort food. I never bothered creating my own recipe because being in Texas there were so many options. Then I moved to Seattle, and it's really hard to get good Tex-Mex in Seattle. There's a lot of pretty good "South-western" style enchiladas

guide the design and manufacture of a consumer electronics device for gaming consoles, working across a variety of teams (including art design, product design, and quality assurance) and manufacturer contacts (including sourcing, manufacture line, development of Bill of Materials, etc.) in China. Stephen successfully shipped on time with quality to meet a major license partner's launch date (in this case, Microsoft's Halo franchise).

Stephen has written for Stepsto.com, for over a decade and is well established in social media circles for his use of tools like Twitter and Facebook to interact with his fans and customers. He's published a book, A Microsoft Life and a spoken word comedy album, A Geekster's Paradise in addition to several short stories. He is a frequent performer at the popular geek vaudeville show "w00tstock" alongside Wil Wheaton, Paul and Storm, and Adam Savage of Mythbusters fame. He also performs locally at Seattle venues and video game industry events such as the Penny Arcade Expo Prime and East.

Stepsto lives in the tiny farming community of Duvall, Washington with his wife Rochelle, a cat, and two Golden Retrievers.

(lots of blue corn, verde sauce and black beans and monterey jack) but no good red sauce and deep sharp cheddar enchiladas.

The first time I perfected this recipe and took a bit I smiled and closed my eyes. I love Seattle, I even love it here more than Texas. But for that moment, I'd managed to recreate home.

What was the first meal you ever cooked?

My parents split up when I was young, and I am the oldest (I have two brothers). So right off the bat my mom needed help with every day things around the house, cooking included. At that point in my life, being twelve, cooking was much more of a chore. I remember a lot of packaged macaroni and cheese or canned cream of mushroom soup. Then my mom met my stepdad who was in the restaurant business. And his family was Italian. So as far as my interest in cooking was concerned it was off to the races. From the age of 14 on I learned tomato sauce (called "Red Gravy") cooks *all day* and you drop raw pork chops in it when it starts to cook. I learned seasoning and spices and reduction and tenderizing meat.

My Stepdad ended up going to work for a man named Marc Hall in Dallas who owned three restaurants, a south-western grill, a BBQ joint, and a classic red brick Italian place. I ended up cooking on the line of all three a couple nights a week, and would do so until 5 years later when I left to go to work at Microsoft. So the first meals I remember making were on that cooking line, with a 12 minute ticket time (the maximum time allowed between the waiter turning in the ticket and the food being done). I loved every minute of it. I can't remember precisely the first meal I cooked versus the first meal I "prepared" but somewhere in that time period from age 12 to 16 I fell in love with the art of crafting a meal.

What was the first meal you cooked for your partner?

I used to make a joke that my wife Rochelle never liked steak unless it was on my plate. She'd just never had it properly prepared before, and thus didn't think of herself as a beef person. Once I cooked the meat for her properly (if I recall correctly a tenderloin cooked medium rare wrapped in bacon) well, let's just say we're happily married still today and eat steak once a week.

Favourite food as a child?

Poptarts! Oh wow did I love poptarts as a kid. My favourite were frosted brown sugar and cinnamon, but unfrosted blueberry or unfrosted strawberry were also delicious.

Second to that would have been my mother's pan fried chicken. You haven't had fried chicken if you've only had it deep fried. When you get the right sear on a pan fried cut of chicken it's marvelous.

What are your comfort foods?

Enchiladas and Tamales hands down. I grew up in Texas and what most people don't know is that in a lot of neighbourhoods you have both the Ice Cream truck, then the Tamale truck! Just thinking of fresh steaming tamales makes my mouth water. But for this book I decided to supply my cheese enchilada recipe. It's one I worked at very hard to perfect, because it's my favourite comfort food. There's nothing like fresh well-made enchiladas to put me in a good mood. It's something about the combination of the smells of the red sauce and the way the corn tortillas bend under the weight of the cheese. That crunch of onion when you bite through that cheesy goodness. To this day I judge all Tex-Mex restaurants by the quality of their cheese enchiladas. I don't care how good anything else is, if they can't nail that it's a bad sign.

Fem Shep's (meatless) Pie

By Tara Platt



A great meat-less/vegan low-fat alternative to a classic recipe. This Shepherd's Pie can be enjoyed by vegetarians and omnivores alike, while gaming, or just at the dinner table. Yuri created this particular twist on this traditional dish while we were following an Esselstyn diet (no meat, no dairy, no oil, no nuts - heart healthy meals). We love this as a filling hot comfort meal on a cold night, and we won't judge if you have to speak in Olde English accents while consuming it. All your NOMZ are belong to us!

Ingredients

- 1 container large mushrooms minced
- 4 cloves garlic
- 2 cups veggie broth + a little extra for mashed potatoes
- 2 stalks celery chopped
- frozen peas
- 1/2 can corn
- Cilantro
- Bragg's Aminos
- Balsamic vinegar
- Soy ground beef (optional)
- Whole wheat flour or gluten-free alternative (for thickening gravy)
- Flaxmeal
- Italian Herb Seasoning
- 4 to 6 potatoes, steamed with skins
- Bragg's Yeast flakes
- Garlic powder
- Salt
- Hemp milk

Instructions

In large skillet heat just enough veggie broth (with a dash of balsamic vinegar & Bragg's

Aminos) to simmer the mushrooms, chopped cilantro (to taste), chopped celery stalks, and garlic. Heat until mushrooms are reduced.

Dice and steam potatoes until tender.

Add veggie protein, peas and corn to mushrooms. Once all combined and simmering, add flour and more veggie broth, as needed, to make a gravy.

For the potatoes, place into large bowl and add Bragg's Aminos and Yeast flakes, as well as salt, garlic powder and Hemp milk to taste and consistency.

Pour mixture into casserole and top with mashed potatoes, forking the top to make peaks that will crisp and brown.

Bake at 350°F/180°C for 40 min.


I hope you enjoy your Shepherd's Pie, let me know how it went and I would love to see some pictures.

Tara



Tara Platt

Actor/Writer/Producer

 /TaraPlattFans

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Biography

I'm Tara Platt and I am here to create excellence thru play!

I am an actor, writer and producer. You might find me on stage, behind a mic, in front of a camera, or leading creative teams while they bring a story to life. No matter what project I'm working on or in what capacity, I always strive to honour two values: playfulness and excellence.

I've produced theatre in New York and LA as well as forming a successful production company called Monkey Kingdom Productions in 2004; I've produced and acted-in two feature films with MKP, award-winning psychological thriller *Tumbling After* and mockumentary *Con Artists*. I also created, starred in and produced the highly successful web-comedy, *Shelf Life*, which has just completed its fourth season. Most recently I was on *Hawaii Five-0* and *Castle*, and appear in the Halle Berry movie *The Call*.

Q&A Session

What was the first meal you ever cooked?

When I was a kid I got it into my head that I wanted to do a full meal for my folks, for my birthday, so my two closest friends came over and we cooked all day -- I forget the menu, except for dessert. We made fresh strawberry rhubarb pie. That was a win win win!! Happy Birthday to me. I have never cooked an entire meal since. Thank goodness I married a self-professed experimental chef!

When travelling what is your favourite snack to have with you?

Fruit. An apple or a banana. But that can be hard when traveling internationally, since agricultural control will stop you.

Together with my husband, Yuri, I wrote the award winning book, *Voice-Over Voice Actor* which we published through our publishing company, Bug Bot Press.

But my career isn't about the mile markers, to me, it's all about exploring your imagination. One of my favourite things about the world of acting is that it is all about discovering our own creativity and wonderment. Imagination thru the creative process is how I get to say YES to play.

What I bring to the game is unique, since I strive to learn and grow with every opportunity. Everyone I come into contact with gets to experience a high level of excellence thru playful adventure. And as a bonus, if I could wear costumes or disguises in alternate realities or time periods all the time when I work, I am living my bliss!

What are your comfort foods?

Mashed potatoes, cookies, and mac'n'cheese (but I don't eat mac'n'cheese so much these days what with the whole non-dairy thing!)

What country has served you the best meal, and what was it?

Yikes, too many choices. I believe that eating foods of the culture you are visiting is the best way to experience travel, and we have been fortunate to have travelled a good bit. Well I did love the fresh fish in Iceland. But then again the Japanese have some fun noodles and sushi.

Do you have a special memory attached to the dish you describe in your recipe?

I have always loved Shepherd's Pie, and once we changed our eating habits, I was bummed that many of my favourites were now off limits. So I loved that Yuri decided to make me a dish that reminds me of my love of the UK, and our road trip throughout the Irish countryside.

Roasted Rabbit

By Sandeep Parikh



My lovely lady and I made this (well mostly her honestly) for our Season 3 of Game of Thrones kick off party and it was delicious! Grant Imahara was there, and so you can ask him about the verity of that statement. We had enough leftovers to make an rabbit tacos, and rabbit stew in the following days. And both were even more delicious than the original rabbit. It was also Easter when we cooked this, so yeah, we ate the Easter bunny.

Ingredients

- 1 rabbit
- 2 cups riesling (fruity)
- 4 cloves garlic
- 2 bay leaves
- 6 branches of rosemary
- 1/2 lb. new potatoes
- 6 carrots
- 2 apples
- 3 tablespoons fresh parsley
- 2 tablespoons corn starch
- Salt and white pepper

Recommended side dish - carrot mash

Instructions

Gut rabbit. Be sure to properly remove the intestines and lungs. The liver can be set aside and pan fried in olive oil as a tasty treat while cooking!

Soak the rabbit in water for 30 min then rinse.

Salt one side and let it dry on paper towels for 30 mins on both sides.

Combine white wine, garlic cut into chips, bay leaves. Place a rosemary branch inside the rabbit. Salt and pepper the rabbit and leave it overnight in the marinade. Turn over in the morning let marinade for 3 more hours.

Heat oven to 270°F/130°C. Cook rabbit on a baking sheet for 20 mins on each side.

Place rabbit back into marinade add chopped up carrots, new potatoes and apples. Cook for 1 hour 30 mins.

Take off foil. Use a baster to take out 2 cups of juices for gravy.

Cook rabbit for another 30 mins without foil.

While the rabbit is cooking heat the 2 cups of juices in a sauce pan add cornstarch until thick for marinade.

Take rabbit out of oven. Sprinkle fresh chopped parsley on vegetables. Serve.

I hope you enjoy your Roasted Rabbit, let me know how it went and I would love to see some pictures.

Sandeep



Sandeep Parikh

Actor/Writer/Producer

 /sandeeparikh

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 www.sandeeparikh.com

Biography

Sandeep loves to act, write & direct funnies and make-em ups. For example:

Act: The Guild, Episode 109 of Community, Save the Supers, 10 years of improv performing.

Write & Direct: The Legend of Neil, Save the Supers, Game Off.

Here are brands that'll sound impressive that I've worked for/with: Comedy Central, Microsoft, Trident, My Damn Channel, The Nerdist and

Q&A Session

What was the first meal you ever cooked?

PASTA! I made thin spaghetti (not that thick shit, I've got class), with sauce from a jar. Think it was Ragu (but not TOO much class).

You're stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?

This is the most horrible scenario I can imagine. I'm one of those guys that orders the appetizer sampler, and also tries to take bites from everyone else's plates. I love variety. So one meal forever nauseates me to no end. Can I say the three-course meal gum from Charlie and Chocolate Factory? Yeah, I can. I just said it.

What is the worst thing you have ever eaten?

This is a tie between uni (sea urchin) from a sushi place in providence and my own earwax (don't ask).

Geek & Sundry.

And please check out MY brand Effinfunny. We're on the [web](#) and on [YouTube](#), and have a slew of new shows that I describe as "heady comedy for your naughty bits." Whatever that means. Also, I was raised by wolves. Indian wolves.

When writing what snacks do you surround yourself with?

No snacks. Always make snacks hard to get to, passive eating is a killer, and you barely derive any real pleasure from it because it's so automated. If you are going to snack, you got to kill all that processed garbage from your diet. I used to be a dr. pepper, frito-lay whore, but as I've gotten older, I've cut it all out. You should too if you don't want diabetes of the eyeball when you're 35. If I must snack, I try and stick to carrots, and celery and nuts and HOLY *&!# I'm A GRANDMA.

What is the best way to contact you?

Please follow Effinfunny on twitter and Facebook. You can follow me personally there too. @sandeeparikh, @effinfunny. Just do it, so that my parents can brag about my numbers and feel good about the fact that I'm not a doctor.

Healthy Writer's Fuel

By Beth Revis



When I'm writing, I often want something quick and easy, but I've found that I also work better if I charge up with something healthy, too. This recipe works as a snack or a meal, depending on how much I serve, and is perfect to scarf down between chapters.

Ingredients

- 2 cups cooked rice
- 1 avocado
- 2 roma tomatoes
- 1/3 cup chopped walnuts
- Salt and Pepper to taste

Instructions

Cut the avocado and mash it into the rice in a large bowl, creating a smooth, guacamole-like texture in the rice. Dice the tomatoes and sprinkle them and the walnuts on top, seasoning with salt and pepper to taste. Can be served in smaller portions or eaten as a meal.

Alternatives: Consider flavouring the rice as you cook it. I like to add a pinch of curry powder or truffle oil to add more flavour to this dish.

I hope you enjoy your Rice, Avocado and Tomatoes, let me know how it went and I would love to see some pictures.

Beth



Beth Revis

Author

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Biography

Beth Revis is the NY Times bestselling author of the young adult science fiction *Across the Universe* series published through Razorbill/Penguin in the US and currently available in over twenty countries.

The first book in the trilogy, *Across the Universe*, is a murder mystery in space and was hailed as a “cunningly executed thriller” by Booklist.

Q&A Session

You're stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?

Pasta. Anything with pasta. Pasta is the perfect meal--you can make it be whatever you want by adding any sauce, meat, herbs, or anything. Heck, I even eat it plain!

When writing what snacks do you surround yourself with?

I have to admit that I have an unhealthy addiction to Goldfish crackers. I can eat them while writing as they're finger food, they're always at hand, and it's easy eat a whole bag before I notice what I've done! While on book tour, I've used Goldfish crackers more than once as a whole meal.

What country has served you the best meal, and what was it?

The tastiest meal I ever had was from Italy--have I mentioned that I love pasta?--but one of the very best meals I've eaten came from Malta. It wasn't because of the food; nearly all of it was strange to me, including octopus tentacles, a stew that was

The LA Times called the sequel, *A Million Suns*, “a fast-paced, action-packed follow-up.” The third and final volume, *Shades of Earth*, is on shelves now.

She is currently working on a new science fiction series for teens. The first volume will be available in 2014.

A former teacher, Beth lives in rural North Carolina with her husband and dog.

unidentifiable, and roast meat that I was later told was horse. But the people were so kind and generous, and they'd prepared the very best meal they could offer, that it remains one of my fondest memories of any of my travels.

What is the one dish you really wish you could cook?

I would love to have the ability to cook crepes! My mother-in-law made some of the best crepes I'd ever had--they rivalled the ones I've eaten in Paris! But no matter what I do, my crepes always turn into ugly pancakes...

Who taught you how to cook?

My grandmother was a huge influence on me. She's from the South, and very traditional. She used simple ingredients, but they were good ingredients. She passed down a lot of her recipes to me, and I absolutely treasure them. She's the one who taught me that good food isn't about spices and fancy garnishes--it's about good ingredients and cooking for the people you love.

Pan Fried Chicken

By Brian J. Geiger



Fried chicken. Not something you need to get from a bucket, nor indeed from the deli counter of your local grocery store. And don't even think about buying some breading mix, because that's just silly. The Colonel's secret blend of herbs and spices is much more marketing than it is the reason for the company's success. You don't need a recipe, you hardly need to measure, you really just need to get in the kitchen and make some chicken.

Ingredients

- Chicken
- Breadcrumbs
- Flour
- Buttermilk
- Salt
- Garlic powder
- Shortening or Oil

Instructions

Start with a chicken, either whole or cut into parts. If whole, cut it into parts. Then soak in buttermilk for an hour or so.

While soaking, prepare your breading mixture. For 1 cup of flour, use about a tablespoon of kosher salt. Feel free to throw in a teaspoon of this spice or that herb as suits your fancy.

You can also add some garlic powder, asperso (essentially fancy Italian poultry spice), and various chilies in your bowl of breading.

Next, we have the breading process. Remove a piece of chicken from the buttermilk and let most of the buttermilk drip off.

Toss into the breading mixture, coat, and tap off excess flour and set on a rack to rest until your chicken is ready.

Melt some shortening (or pour in some high-smoke-point oil) and heat to 350°F/180°C.

When you are at temperature, add your chicken. Carefully. Lay the chicken in the closest point to you first, and release so that the rest of the chicken falls away from you, so the oil splashes back.

Cook for about 7 minutes, flip the chicken and cook for another 7 minutes.

Put onto another cooling rack, upside down in a jelly roll pan, with newspaper or paper towels between the rack and the pan, so that the oil will wick into the pan. Finish cooking your chicken in batches.

I hope you enjoy your Pan Fried Chicken, let me know how it went and I would love to see some pictures.

Brian



Brian J. Geiger

Author/Chef

 /Awesomeography

 @thefoodgeek

 www.thefoodgeek.com

Biography

Brian likes to keep busy. During the day he makes robot cars. At night he might sing, act, cook, write, take photographs, play ukulele, program, or learn new ways to make art.

He might not be very good at some of those

Q&A Session

With travelling so much and being away from home for weeks or even months at a time is there a meal that you cant wait to get back for?

In particular, no. The area I live in has so much great food, that I usually just miss the options. Many places I go are just so limited, or I don't have enough time to find a good set of places to eat.

That being said, for many trips, finding decent coffee is a major chore. So I've changed my answer to, "good coffee".

What is your worst cooking calamity?

There's an episode of Good Eats where the chili is made in a pressure cooker. At the end of the episode, he tells you that, if you don't have a pressure cooker, you can bake in a 350° oven for 8-24 hours. It didn't sound right, but that was a point at which I really wasn't thinking properly about how food worked, and I couldn't find any corrections to the episode, so I ended up cooking it for about 6 hours. Most of the dish turned into charcoal, but there were two nuggets of perhaps the finest chili I've ever eaten in there. So, even in disaster, there was something salvaged.

What is your best food-related memory?

Does touring Italy with my wife count as a food-related memory? Because we had lots of food, and it was all very memorable.

things, but he likes learning about them enough to get an idea of what can be done with them and, in a pinch, make something passable. You can find him at awesomeography.com and thefoodgeek.com

You're stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?

You mean if I didn't cheat and just have it make be the right set of raw ingredients so that I could make a variety of dishes of my own devising? It would have to be something with a proper balance of food groups to allow me to survive deep-space missions on only one food. Something I could eat three meals a day and for snacks. I think it would have to be pizza.

What is your favourite food related song/story/movie or TV show quote?

"There's that Kate Moss quote that's like, 'Nothing tastes as good as skinny feels.' I can name a lot of things that taste better than skinny feels. Potatoes, bread...Philly cheese steaks and fries." -Jennifer Lawrence.

Desserts

- 34** Brick of Banana Bread
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Brick of Banana Bread

By Nathan Sawaya



I am an artist who creates sculptures with LEGO®, which means my days are spent in the art studio clicking bricks together, one at a time, until something completely different emerges. It is an additive process essentially combining brick after brick together until done. Baking is a lot like LEGO sculpting. You just keep adding one more ingredient until you have the right mixture. Then you put your creation in the oven for awhile. Except I don't do that with the LEGO creations, but you get the idea. I mean, what is better than walking into a room with the smell of fresh banana bread baking? It's like a cake, but in the shape of a loaf. Kinda like a giant LEGO brick. Only it tastes better.

Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter
- 3/4 cup brown sugar
- 2 eggs, beaten
- 2 1/3 cups mashed overripe bananas

Instructions

Preheat oven to 350°F/180°C. Lightly grease a 9x5 inch loaf pan.

In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar.

Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten.

Pour batter into prepared loaf pan.

Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into centre of the loaf comes out clean.

Let bread cool in pan for 10 minutes, and then turn out onto a wire rack.

I hope you enjoy your Banana Bread, let me know how it went and I would love to see some pictures.

Nathan



Nathan Sawaya

LEGO® Artist

 /TheBrickArtist

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Biography

NATHAN SAWAYA is a New York-based artist who creates awe-inspiring works out of some of the most unlikely things. His art focuses on large-scale sculptures using only toy building blocks: LEGO® bricks to be exact.

For years, Nathan’s touring exhibit – The Art of the Brick® – has entertained and inspired millions of art lovers and enthusiasts around the globe. It is the first exhibition to focus exclusively on LEGO as an art medium.

Born in Colville, Washington and raised in Veneta, Oregon, Sawaya’s childhood dreams were always fun and creative. He drew cartoons, wrote stories, perfected magic tricks and of course also played with LEGO. His days were filled with imagination. But when it came time for college, Sawaya moved to New York City and attended NYU. He attended NYU School of Law and became an attorney. But soon he realized he would rather be sitting on the floor expressing himself with LEGO bricks, than sitting in a boardroom negotiating contracts.

It was then that Sawaya rediscovered his beloved LEGO bricks and indulged in his inner child to create what many believe is a new art revolution using LEGO as an art medium.

Q&A Session

What was the first meal you cooked for your partner?

It is amazing she is still with me. When I first cooked for her, I was on a real health kick so the entire meal consisted of raw vegetables with strawberries for dessert. In fact, “cooked for her” is a real stretch, since preparation consisted mainly of chopping things. Fortunately, I got off the health kick and showed her that I really can

Today Sawaya has more than 2.5 million colored bricks in his New York and Los Angeles art studios. His work is obsessively and painstakingly crafted and is both beautiful and playful. Sawaya’s ability to transform LEGO bricks into something new, his devotion to scale and color perfection, the way he conceptualizes the action of the subject matter, enables him to elevate an ordinary toy to the status of fine art.

Sawaya’s art form takes shape primarily in 3-dimensional sculptures and oversized portraits. He continues to create daily with the brick medium while accepting commission work from individuals and corporations requesting works of art, looking for unique, eye-catching artwork and exhibits.

In 2011, he was awarded the “Most Creative Unusual Artist” award by the Society of Unique Artists.

For more information about Nathan Sawaya and his artwork, visit www.brickartist.com.

cook. Nowadays, cooking a meal for Courtney can be a great release from the stress of creating with LEGO bricks all day.

What is your worst cooking calamity?

Once I was making chocolate chip cookies and I killed a guy.

With travelling so much and being away from home for weeks or even months at a time is there a meal that you can't wait to get back for?

I am so lucky to get to travel the world with my touring art exhibition and I have had some amazing food along the way. And I'm currently living on both coasts. In Los Angeles I crave Mexican food and sushi. But sometimes nothing tastes better to me than real NYC pizza. No other town can seem to get the proper cheese to sauce ratio! There is a great pizza joint caddy-corner from my studio in Manhattan, I usually order one slice of plain - it has just enough salt and grease to satisfy me until the next time.

What is the worst thing you have ever eaten?

When my art exhibition opened in Taiwan, the opening night happened to fall on my birthday, so I was taken out for a fantastic birthday dinner.

The dessert however, was SwallowSpit, which is a regurgitated bird vomit that is essentially very much like JELLO. I was told it was a delicacy, and I didn't want to insult my hosts, so finished my bowl of bird vomit for my birthday.

When designing/creating what snacks do you surround yourself with?

When I am creating large sculptures out of LEGO bricks, I have to have SweetTarts nearby. I also eat a lot of Red Vines. You would think with my hands busily sculpting, I would stick with just gum, but I like to keep popping sweet tarts throughout the creative process.

That's No Cupcake - It's a Battlestation

By Molly Lewis



In May of 2007, when I was a junior in high school, I got a box of cupcake mix and a tub of white frosting, and my mom and I made Death Star cupcakes for Star Wars day. I carefully mixed red, blue, and green food colouring until I had a grayish shade for the frosting, and I carved out the little equator line and laser dish thing with a butter knife. "May the fourth be with you," I said, as I handed them to my puzzled teachers.

And so it has been a tradition ever since. The recipe has changed from year to year, and now I'm past the point where I carve Death Star markings onto each one and closer to the point where I just eat the cream cheese frosting straight out of the mixing bowl before it reaches the cupcakes.

Where was I? STAR WARS, yes.

I've since moved from yellow cake to my new love, Galactic Empire-inspired red velvet cake, with Death Star-inspired gray cream cheese frosting. They're a much more impressionistic cupcake than when I started, but that's what the kids are into these days, right? Impressionism?

Anyway....

Ingredients

For the cupcake batter:

- 1 2/3 cup all-purpose flour
- 1 1/4 cup granulated sugar
- 1 tsp. baking soda
- 1 tsp. salt
- 1 tsp. unsweetened cocoa powder
- 1 cup buttermilk
- 1 cup vegetable oil
- 2 eggs
- 2 tbsp. red food colouring
- 1 1/2 tbsp. water
- 1 tsp. vinegar
- 1 tsp. vanilla extract

For the frosting:

- 8 oz. cream cheese
- 5 oz. sweet cream butter
- 1 1/4 cup powdered sugar
- 2 tsp. vanilla extract
- 1/4 tsp. black food colouring

Instructions

Preheat oven to 350°F/180°C. Get out your butter and cream cheese for the frosting and let them get to room temperature.

Sift together your dry ingredients into a bowl and set aside.

With an electric mixer, combine the oil, sugar, and buttermilk. (I've found that putting the buttermilk in last looks the most awesome, like a lava lamp.) Add the eggs, water, vinegar, vanilla, and mix well.

Add the dry ingredients a little at a time, scraping down the sides when necessary, and mix until the batter is a smooth consistency.

Add the red food colouring! This is my favourite part of this process. Feel free to go all Dexter on it - but food colouring stains like crazy, so either keep it inside the bowl or lay out newspaper and plastic like Dexter does.

Line a cupcake pan with paper liners and fill with batter. I like to leave about half a centimeter of space between the top of the batter and the top of the paper liner. Put them in the oven for 10-12 minutes (depending on the depth of your cupcake pan... If your cupcake pan is taller, let them bake longer).

Let them cool before you try to remove them from the pan! There's a cupcake decapitation hazard when they're hot!

My recipe is for **MINI CUPCAKES**, but if you can't find a mini cupcake pan or insist on using a full-sized cupcake pan because you don't like making friends, bake at 350° for 20-30 minutes.

Speaking of which, **FROSTING**. You'll probably have time to make this while your first pan is baking and cooling.

With a mixer, whip the butter and cream cheese together. Add the powdered sugar a bit at a time and scrape down the bowl as needed. Add vanilla and black food colouring and mix until combined.

You're an adult who can frost your cupcakes however you like, but my favourite way is this: With a small spoon, beat a small amount of frosting until it's soft. Scoop an amount of frosting a little bigger than a gumball, dollop it on the center of the muffin top, and then repeatedly tap the frosting mass gently with the back of your spoon until it's a pleasing size and shape, pulling off to make a peak when you're done. This should create a seamless, round dollop of frosting with an adorable peak on top.

Practice makes perfect! so if you make one that looks kind of weird, just eat it and try again.

Once the cakes are frosted, I highly recommend putting them in the fridge to let the frosting set! You'll find that these cupcakes are fully operational however you serve them.

I hope you enjoy your Deathstar Cupcakes, let me know how it went and I would love to see some pictures.

Molly



Molly Lewis

Singer

 /SweetAfton23

 @Molly23

 <http://sweetafton23.com/>

Biography

The following bio was crowdsourced one sentence at a time from Molly Lewis's twitter followers (@Molly23). She cannot vouch for its accuracy:

Molly Lewis is at least one of two people in the continental US named "Molly." Known for her quirky songs and insatiable desire to woo the internet, Molly has also been known to slam revolving doors.

After realizing no one could see her behind a guitar, Molly picked up a ukulele, & single-handedly created an internet sensation. All of her ukulele strings are made from strands of her own hair, painstakingly treated in the fires of Mt. Doom.

Molly had a breakout year in 2009, in which she

released a "I Made You A CD, But I Eated It" and made her first appearances at W00tstock and PAX Prime. Molly is known for playing covers of her own songs.

After setting sales records with her pop band Molly Lewis & The News, Molly disappeared from the zeitgeist for years. When she returned as a solo artist, she was ready to write about what really interested her: Mr. T and female reproduction. Molly got permission to use Mr. T in a song after beating him two-out-of-three in a curling contest.

Molly is a fan favourite and has a huge following in Canada among other places!

Molly may require cleanup to meet Wikipedia's quality standards.

Q&A Session

With travelling so much and being away from home for weeks or even months at a time is there a meal that you can't wait to get back for?

When I'm away from Seattle, I miss Cafe Mox's grilled cheese bites something fierce. But when I visit my family in southern California, the first thing I do after I leave the airport is cram an In-N-Out cheeseburger (extra lettuce, no onion) into my maw.

What was the first meal you cooked for your partner?

My boyfriend was having some friends over to watch the premiere of True Blood s4 (the last episode any of us would watch, as it turns out), and so I took the batter from this recipe and put

it into a this penis-shaped brownie pan I had (because of reasons), and made vampire penises.

What is your worst cooking calamity?

One time I actually baked a full size batch of my Death Star cupcakes without remembering to add sugar to the batter, and so they were basically tiny, really oily red velvet muffins. They were still a fine vehicle for the frosting, which is my favourite part of this recipe anyway.

When writing/composing what snacks do you surround yourself with?

When I was writing and recording songs in college I had to quarantine myself in an empty classroom for hours at a time in order to actually get anything

done, so I had a tactical backpack of snacks (a tac-snac-backpack if you will) that I would take with me so I had no excuse to leave the building before my work was done.

I'd usually include a few different flavors of protein bar, a banana, a few apples, some baked chips or pretzels, and some Lunchables (but not the pizza ones because screw those, I should be able to eat Lunchables with one hand).

I also had this drink I made up which I called the St. Bibiana, which was three EmergenC packets in one of those big red Powerade bottles. It was great for hangovers, getting over colds, and consuming as much red dye #40 as possible in one go.

What country has served you the best meal, and what was it?

There's this Korean dish called bibimbap, which is cooked vegetables and sometimes meat over a bed of rice; at most places you can order it in a super hot stone bowl, and you can crack an egg into it and it'll cook in the bowl and make the rice all crispy and it's GREAT.

When I went to South Korea with my family they served bibimbap EVERYWHERE - Like, as easily as you can stumble across a Starbucks in America, you can find bibimbap in South Korea. We spent a lot of time on walking tours and even more time sitting in charter buses, so a scorching hot stone bowl full of food was exactly what I wanted most of the time.

R2-D2 Cupcake

By Carol McCurdie



A sweet form of abstract art for those not familiar with the movies, everyone's favourite astromech droid for those who are. The time-consuming part of these cakes is in the cutting of all the individual blue pieces, assembly is pretty quick!

Ingredients

For the cupcake batter:

- 1 cup/240ml soya milk
- 1 or 2 tsp. cider vinegar
- 1 1/4 cups/125g plain (all purpose) flour
- 1 tbsp. cornflour
- 3/4 tsp. baking powder
- 1/2 tsp. bicarbonate of soda
- 1/4 tsp. (a pinch) salt
- 1/4 cup/60ml vegetable oil
- 3/4 cup/150g granulated sugar
- 2 tsp. vanilla extract (not vanilla flavouring!)

For the frosting:

- 1/2 cup/150g non-hydrogenated shortening (vegetable fat i.e. Atora or Trex)
- 1/2 cup/150g non-hydrogenated margarine
- 3 1/2 cups/400g icing sugar, sifted.
- 1 1/2 tsp. vanilla extract
- 1/4 cup/2tbsp/60ml soya milk or soya cream

For the fondant

- 1 packet fondant (ready to roll) icing
- Blue food colouring
- Black food colour paste
- Red food colour paste
- Cornflour

Instructions

Cupcakes:

Preheat oven to 350°F/180°C /Gas Mark 4 and line a muffin/cupcake tin with cupcake liners.

In a small bowl or jug, mix the cider vinegar into the soya milk and set to one side to curdle.

In a large bowl beat together the oil, sugar and vanilla. Add in the soya mixture and mix till well combined.

Sift together the flour, cornflour, baking powder, bicarb and salt then add to the bowl with the wet ingredients and mix well until no large lumps remain (some small ones are ok).

Fill the cupcake liners two-thirds of the way and bake in the centre or top of the oven for 20-22 minutes. Transfer to cooling racks and let them cool completely before frosting.

Frosting

In a large bowl beat the shortening and margarine together until well combined and fluffy.

Add the icing sugar, carefully, then the vanilla and half the milk and mix till all are combined.

Using a mixer, set it at a medium speed and beat for 3 minutes, add the rest of the milk if it's a bit stiff, then beat on a high speed for 5 minutes.

In a large bowl beat the shortening and margarine together until well combined and fluffy.

Fondant

Colour about half the packet of fondant blue - add a little cornflour if it's a bit sticky.

Assemble

Roll the blue fondant into a sheet about 2-3mm thick. Cut a few strips approx. 1cm wide. Chop into some thin rectangles (5mm or so wide), then some larger rectangles (2cm or so wide), 7 of each per cupcake.

For the top of R2's head you need to cut a circle 1cm or so across and a hoop around it 1cm wide, 1 of each per cupcake & cut each hoop into 6 pieces.

The last piece is a trapezium (US: trapezoid) approx. 1.5cm x 1cm (see picture, the piece with the black circle), 1 per cupcake.

With the undyed (white) fondant make a small stick for each cupcake.

Top your cupcakes with the frosting, smoothing it into a round dome.

Place a large rectangle at the front of the frosting on the bottom edge. Poke a hole in the frosting to the right of it and insert the white stick.

Place the thin rectangles either side of them, then the rest of the large rectangles equally around the bottom edge.

Place the trapezium on the front middle, then the circle and hoop pieces on the top.

Using a fine paintbrush, paint a circle of black in the middle of the trapezium and in the centre of the white stick. Paint a red circle in the front rectangle. *whistle*, *beep*!

I hope you enjoy your Rs-D2 Cupcakes, let me know how it went and I would love to see some pictures.

Carol

Cardiac Cupcakes

By Amelia Tyler



Baking is amazing. Seriously. The day you make your first edible cake it's like suddenly discovering that you've got magical powers. "I... I'm a CAKE WIZARD! As if from nowhere... POW! CAKE!" Looking back, it makes me sad for past me - the me who wanted cake (usually at around 1am) but didn't have any. She could have made cake happen! These cupcakes are sinful beyond belief, but SO delicious. You will almost certainly die if you eat them... but you'll die smiling. Go on, live a little! Briefly.

Ingredients

For the cupcakes:

- 125g caster sugar
- 50g light brown sugar
- 25g cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon bicarb of soda
- pinch of salt
- 2 eggs
- 75ml sour cream
- 1/2 tablespoon vanilla extract
- 90g unsalted butter (melted and cooled)
- 60ml vegetable oil
- 150ml chilled water
- 1/2 cup golden syrup
- 12 squares of white chocolate
- 12 squares of dark chocolate
- Paper muffin cases (nice big 'uns)
- Muffin pan

For the Frosting of Doom:

- 125g butter (softened)
- 45g icing sugar
- 1/3 cup cocoa powder
- the tiniest pinch of table salt

- 1/3 cup golden syrup
- 1/2 teaspoon vanilla extract
- 90g cooking chocolate
- 100g cream cheese

Makes 12 large cupcakes

Instructions

Cardiac Cupcakes:

Preheat the oven to 340°F/170°C

Melt the butter slowly in a pan. Once it's all liquidy, pour into another container and set aside to cool.

Sieve the flour, the two sugars, cocoa powder, baking powder, bicarb of soda and salt into a large bowl and mix well. Mmmm... powdery. Don't sneeze.

In another bowl mix together the eggs, sour cream and vanilla extract. Whisk until they're well blended.

In yet ANOTHER bowl (yes, you're going to be washing up forever), beat together the melted

butter and vegetable oil until they're blended, then pour in the water and mix again. Add to the dry ingredients and mix together at a low speed.

Pour in the eggy, creamy, vanilla-y... stuff... and the golden syrup. Mix again for several minutes until the mixture is smooth.

Place muffin cases inside a muffin tray and fill each one with a tablespoon of the mixture.

Break the chocolate into individual squares, cut those square in half, and place one of each colour on top of the mixture in the muffin cases. Try not to 'accidentally' eat too much of the chocolate while you're doing this...

Spoon the remaining mixture on top of the chocolate until the muffin cases are about 2/3 full.

Bake for around 20 minutes until the sponge is springy but still moist. If you poke a skewer or cocktail stick into them they should come out clean (unless you hit the chocolate in the centre!).

Remove from oven and leave in tray for a few minutes, then remove and place on a wire rack to cool.

Make the FROSTING OF DOOM!

Frosting Of Doom!

Slowly melt the chocolate in the microwave, stirring every half minute or so. Once it's all runny, place that bowl inside a larger bowl and half-fill the outer bowl with cold water to help cool the chocolate.

Do something else while the chocolate cools. Have a cuppa. Play Mario Kart. Have a wa..***EDITORS NOTE: Amelia!** Whatever! (Alternatively, you could accidentally spill cold water into the warm chocolate, solidifying it instantly, and loudly shout "well, f*ck it, I guess that's cooled, then!")

Place the butter, sugar, cocoa and salt together in a food processor and blend until the mixture is smooth. (If, like me, you don't have a food processor, this stage can be accomplished by using your hands as some kind of primitive mixing tool. Squeezing the resulting poo-like paste between your fingers is the most effective way of achieving a smooth mix quickly, but if someone catches you doing it you might have a bit of explaining to do...).

Add the golden syrup and vanilla extract and mix again.

Add the melted chocolate. Mix again.

Add the cream cheese. More mixin's. Eventually the mixture should be smooth and creamy, almost like pudding.

Dollop on top of the cooled cupcakes. Add chocolatey-type decorations because what the hell, you're pretty much doomed anyway. Might as well make it quick!

Eat.

Die (or send me a thank you note).

I hope you enjoy your Cardiac Cupcakes, let me know how it went and I would love to see some pictures.

Amelia



Amelia Tyler

Actress/Voice Over Artist

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Biography

Amelia Tyler is an actress, voiceover artist, gamer and self-confessed geek with a sense of dedication bordering on obsessive and what she claims to be a scientifically provable allergy to housework (dusting once made her sneeze).

With clients including BBC, Nickelodeon and Disney, she's worked in almost every area of the industry, from feature films to cartoons. She was the female voice of the UK's SyFy Channel for 5

Q&A Session

What was the first meal you ever cooked?

I was... 7 maybe? I'd been naughty and my parents were really annoyed with me so while they were watching TV I snuck into the kitchen and 'cooked' them a meal by way of apology. The inverted commas there should be miles high - I think I basically just took some lamb chops out of the freezer, heated them up a bit, then served them with baked beans and some lettuce. My parents were laughing too hard for their fake eating to be particularly convincing, but it got me off the hook. Thinking about it, my cooking skills have barely progressed since that day. How I haven't died of scurvy by now is a complete mystery.

You're stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?

BBQ ribs. That's all I need. Ever. Pretty much BBQ anything, actually. It's bordering on addiction at this point.

What country has served you the best meal, and what was it?

I have a massive weakness for Italian food but as far as the BEST is concerned, it's got to be France.

years and has recently appeared in several award-winning shorts and movies including 'Pulp', which made movie history as the first film ever to premiere on Xbox Live.

You'll soon be able to catch Amelia in two webseries: tabletop gamer comedy 'Nights at the Round Table', as ass-kicking rock chick Harmony, and monster-filled mockumentary 'I Am Tim', as geeky vlogger Beth.

I had the most incredible bœuf bourguignon at a tiny little restaurant in Paris a few years back - I almost cried when my bowl was empty and my tongue was all tinglyhappy for hours afterwards. Plus the cheese, fruit, snails (yes, they're yummy), pastries... yeah, France definitely wins.

What is the one dish you really wish you could cook?

I'd love to be able to make a really kick-ass lasagne. Not just a functional 'this is a lovely meal' thing but one of those ones that makes you regret all the previous lasagnes you've ever eaten and reconsider food as an art form. I have a friend who can do that - it's the only dish he's ever bothered learning how to make because everyone who tastes it, male or female, instantly offers to have his babies. He won't give anyone the recipe, though... I may have to torture it out of him one day. Seriously, it'd be worth the inevitable jail time. I am HAUNTED by that lasagne.

Do you have a special memory attached to the dish you describe in your recipe?

By 'special' do you mean 'deeply concerning'? If so, then yes. When I first made these cupcakes I accidentally made double the amount of frosting,

so I popped it in the fridge to use in the next batch the following day. It didn't even survive until sunrise. That night I sat on my sofa wearing Batman pyjamas and ate that entire bowl of frosting with a spoon, adding strawberries and blueberries in the mistaken belief that that would make it healthy*. I think I ended up with some in my hair at one point. Yup, fine specimen of a woman riiiiight here. You know you want me. *sighs*

*it really, really didn't.

Ginger and Almond Truffles

By Lobelia Lawson



I love sweet things that don't make me feel good and not guilty! This is one of those rare recipes that is so versatile, and so easy that you'll find yourself using it all the time and improvising based on what you have in house. Enjoy and don't forget to experiment!

Ingredients

- 150 grams dates, pitted
- 50 grams ground almonds
- 1 tbsp. fresh ginger root, minced
- 1 tbsp. coconut oil
- 2 tbsp. unsweetened cocoa powder
- 1 tsp. vanilla

Instructions

Add all ingredients into a food processor and pulse until incorporated.

Roll into truffle sized balls using the palms of your hands and then roll them in unsweetened chocolate to finish! Voila!

I hope you enjoy your Easy Ginger and Almond Truffles, let me know how it went and I would love to see some pictures.

Lobelia

Lobelia Lawson Chef/Musician/Jewellery

For Lobelia's Biography and Q&A please see page 9.

Raspberry Bars

By Phil Plait



Until I tried these, I was pretty firmly in the "if it ain't chocolate it ain't dessert" camp. These bars are other-worldly (see what I did there?) and super easy to make.

Ingredients

- 1 cup margarine
- 1-1/3 cup light brown sugar, packed
- 2 cup flour
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 2 cup old-fashioned oatmeal
- 1 (10 oz.) jar red raspberry preserves (seedless)

Instructions

Cream the margarine and sugar until light and fluffy.

Add combined dry ingredients and mix well.

Grease the pan, making sure to get into the corners.

Press half the crumb mixture into a 13 x 9 x 2 inch baking pan.

Spread the preserves on top, *making sure to stay away from the edge* (otherwise it'll burn and be horrifying).

Evenly sprinkle the remaining crumb mixture on top (big clumps are OK; they'll spread).

Bake at 400°F/200°C for 20-25 minutes. Cool before cutting into bars.

I hope you enjoy your Raspberry Bars, let me know how it went and I would love to see some pictures.

Phil



Phil Plait

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Biography

Phil Plait is an astronomer who spent ten years working on Hubble Space Telescope before realizing he enjoyed talking and writing about it more than actually doing it.

He writes the Bad Astronomy Blog for Slate magazine, where he keeps up with the latest news from around the Universe. A few years ago he became fascinated (some say obsessed) with ways the world could be destroyed by astronomical phenomena, and wrote a book all about them called "Death from the Skies!"

Q&A Session

With travelling so much and being away from home for weeks or even months at a time is there a meal that you can't wait to get back for?

My wife is a phenomenal cook. I mean, really extraordinary. I travel a lot, and pretty much whatever she cooks when I get home is what I want. But if I had to choose: In the winter, it's either her wild rice chicken soup or homemade chicken and dumplings. In the summer it's BBQ ribs on the grill. Did I mention ribs? Yeah, ribs.

What is your worst cooking calamity?

Early in my cooking days, I thought it would be a good idea to marinate a whole chicken in nothing but tabasco sauce. There are nights I still wake up in a cold sweat, screaming.

Favourite food as a child?

Cocoa Krispies. Still is.

He's frequently seen on television science documentaries enthusiastically describing various planetary apocalyptic scenarios like Earth being gobbled down by a black hole or fried by a titanic gamma-ray burst.

He does see the up side to the Universe as well, and loves nothing more than to share the beauty and joy of the cosmos. From craters on the Moon to glorious spiral galaxies to how we know the Universe is 13.82 billion years old, everything we can see and know is amazing, and one of the best things humans can do is try to understand it all.

You're stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?

A working replicator.

OK, seriously, BBQ ribs. All day, every day, ribs, ribs ribs. Then more ribs.

Ribs.

What is your favourite food related song/story/movie or TV show quote?

My favourite scene may always have to be Mr. Creosote in "Monty Python's The Meaning of Life", which I don't think needs to be expounded upon.

As for quotes, that's easy: "Wife soup!"

Banana Ice Dream

By Bonnie Burton



Need a healthier version of ice cream? Try this frozen treat and make it even tastier with an adult beverage topping!

Ingredients

- Bananas
- Whipping cream
- Kahlua alcohol (optional)
- Organic Peanut Butter
- Chocolate chips (optional topping)
- Fresh strawberries (optional topping)

Instructions

Peel and slice the bananas.

Place in a bowl in the freezer for an hour.

Place frozen banana slices in blender and blend until smooth.

Pour mixture in bowl and mix in peanut butter, chocolate chips, and fresh fruit, whatever you want to add!

Pour whipping cream and a shot or two of Kahlua into blender or mixer and blend until fluffy.

Place boozy whipped cream as a topping to your banana dessert.

EAT!


I hope you enjoy your Banana Ice Dream, let me know how it went and I would love to see some pictures.

Bonnie



Bonnie Burton

Author

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Biography

San Francisco-based author Bonnie Burton writes about everything from Wookiees to mean girls. Books include: *The Star Wars Craft Book* (Random House), *Star Wars: The Clone Wars: Planets In Peril* (DK Readers), *Draw Star Wars: The Clone Wars* (Klutz Books), *You Can Draw: Star Wars* (DK Children), *Girls Against Girls: Why We Are Mean To Each Other And How We Can Change* (Zest Books) and *Never Threaten To Eat Your Co-Workers: Best Of Blogs* (Apress). She's also contributed to comic book anthologies *Womanthology: Heroic* (IDW Publishing), *Womanthology: Space* (IDW Publishing) and *The Girls' Guide To Guys' Stuff* (Friends of Lulu).

Q&A Session

What is your worst cooking calamity?

I accidentally used vanilla-flavored whipping cream instead of plain cream for my famous clam linguini dish. It turned into pasta dessert -- and not in a good way. But my roommates at the time still ate it...brave souls.

You're stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?

NACHOS! Always nachos!

What are your gaming snacks?

My favorite gaming snacks have always been homemade Chex Mix or Popcorn with Sriracha Hot Sauce mixed with butter. But I'm trying to be healthier these days so now I munch on carrot sticks and hummus!

Favourite food as a child?

I loved eating bagels. I grew up in Kansas where there weren't exactly any New York style delis. So when our local grocery store started carrying

Her writing has appeared in Wired, Star Wars Insider, Geek, Bust, Craft, and Organic Gardening, CNN.com, Huffington Post and has a column in SFX magazine.

Bonnie hosts web shows "Geek DIY" for Stan Lee's World of Heroes, "Vaginal Fantasy" Book Club on Geek & Sundry, & her vlog "Ask Bonnie." Learn more on: Grrl.com.

bagels I basically begged my mom to start buying them for breakfast. I thought I was so cosmopolitan for eating them. I suppose it was my version of me being Audrey Hepburn eating croissants in Breakfast at Tiffany's.

When writing what snacks do you surround yourself with?

I'm not sure why but strawberry Pocky keeps my creative energy up. I love it so much I even thanked Pocky in my first book ironically titled "Never Threaten to Eat Your Co-Workers: Best of Blogs."

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Peanut Butter Drops aka Wookie Bait

By Lauren Bleszinski

OMG! Cookie Butter Cookies

By Elizabeth Ann



Not much to say...a good cookie is one of the best things on earth. I happen to love simple and basic recipes that can be tweaked and made your own. This basic cookie is essentially a peanut butter cookie but the recipe can have all kinds of things done to it – swap with almond butter; add chocolate chips; throw in some nuts! It's fast, it's easy, and it's delicious! And OMG! The smell of these freshly baked cookies...worked like Pavlov's bell.

Ingredients

- 1 cup butter, room temperature
- 1 cup sugar
- 1 cup brown sugar, packed
- 1 cup cookie butter *from Trader Joes
- 2 eggs
- 2 1/2 cups flour
- 1 1/2 teaspoons baking soda
- 1 teaspoons baking powder
- 1 teaspoons salt

Instructions

Preheat oven to 300°F/150°C and either line sheet pans with parchment paper or use dark non-stick pans (my preference for these cookies). Set pans aside.

Cream together the butter and both sugars using a stand mixer until light and fluffy, about 5 minutes (depending on how soft the butter is when you start, you'll probably have to pause once or twice in the beginning to get it off the sides). Next, add in the egg and the cookie butter. Beat until it is all thoroughly combined.

Sift the flour, baking powder, baking soda, and salt and then slowly add to the butter mixture.

Using a spoon or scoop (my preference) shape cookie dough into balls and place roughly 3 inches apart on the baking sheets. Flatten cookies slightly with either a cross-hatched pattern made with a fork.

Bake in the oven for 12 minutes (adjust time based on personal taste and your oven!).

Allow to cookies to cool on a wire rack- enjoy!

I hope you enjoy your Cookies, let me know how it went and I would love to see some pictures.

Elizabeth



Elizabeth Ann

Blogger at NerdLush.com

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Biography

What can I say? I'm just a girl. Alright, not really. I'm a nerd blogger, which I started after a slightly successful turn writing for other sites in my rare free time. In my real life, I'm finishing a doctorate in Clinical Forensic Psychology and spend a lot of time studying a population most people stay far away from.

I've worked in a prison, with probation, with DCFS, volunteered with Drug inmates, at a children's foster care facility, and run programs for homeless youths. So... you can see why I let my inner nerd run the show a lot, it's how I stay sane in my crazy world. Don't get me wrong,

love what I do. But I also love getting my nerd on and marathoning my favourite shows, movies, running around a convention with friends, or randomly dressing up in costumes to go to 7-11. All of which feed the beast that is NerdLush. By the way, I'm blessed to have so many great friends that love the site as much as I and let their nerds out to play there, too. Proof that the geek/nerd community is the best.

And someday soon I hope to actually finish my dissertation. And meet Patrick Stewart 'cos that'd be pretty cool.

Q&A Session

What was the first meal you ever cooked?

I learned to bake when I was little, so it was probably sugar cookies or other holiday goodies with my grandmother. The first things I truly remember making on my own were packaged mac and cheese or quesadillas. Nothing too exciting 'til I was an adult and started playing around with the food- course there's recipes to share then.

What is your worst cooking calamity?

Can't think of a dish that was so bad the dog wouldn't even eat it but I tried to make soup in the crock pot years ago and just kept adding more goodies to it...eventually it was essentially a solid mass of chicken, veggies, beans, noodles...and no soup.

You're stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?

Only one? Oh geez...um...okay, fine, the medical bay better be able to treat the cholesterol I'm

gonna get but my favourite holiday mean, just like my mom makes it- Roast Beast and twice baked potatoes. Nothing better than momma's holiday cooking...'cept for momma's everyday cooking. ;)

What is the worst thing you have ever eaten?

I had a step mother once who made broccoli soup. Though it was more like broccoli mush. I love broccoli but that was inedible. I think I kept it down for about 5 minutes. Either that or...I think its kippers? I don't know...my brother and I were staying at a hotel on the Bay of Fundy and there was a small fish that was supposed to be a delicacy but all we could taste was salt. So much salt! Blech!

Favourite food as a child?

I was a big fan of lasagna... but probably Peruvian Ceviche. Big fan of ceviche, on the whole, but I have early memories of leaving in Peru and eating ceviche. I've recently started learning how to make it myself- Which is fun because it's one of those dishes that has some requirements but once

you've done those you can play with it and make it your own.

I was a big fan of lasagna...but probably Peruvian Ceviche. Big fan of ceviche, on the whole, but I have early memories of leaving in Peru and eating ceviche. I've recently started because it's one of those dishes that has some can play with it and make it your own

Chow Yun-Lowfat Vegan Gluten-Free Oatmeal Cookies

By Yuri Lowenthal



When I switched up my diet to make a play for immortality I had to find a way to make oatmeal cookies without eggs, butter or refined sugar. A challenge, to be sure, but immortality without oatmeal cookies is no kind of life at all. Now I eat all the cookies. Oh, and because it was an easy extra step, I made them gluten-free, even though I am extremely tolerant of gluten.

Ingredients

- 2 cups regular oats
- 1/2 cup ground flaxmeal
- 1 1/4 cup oat flour (or your favourite gluten-free flour)
- 1/2 cup oat bran
- 1/2 cup coconut palm sugar
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1/2 cup pure maple syrup
- 1/2 cup oat milk
- 2 tsp. pure vanilla extract
- maple/chocolate/carob chips (whatever your preference)

Instructions

Simmer sugar, maple syrup, and oat milk together until combined. Remove from heat and add vanilla extract.

Combine all other dry ingredients in a separate mixing bowl.

Pour warm liquid mixture into mixing bowl and stir until everything is combined. Add in chips.

Spoon out 12 spoon sized cookies onto parchment paper-covered cookie sheet (otherwise they'll stick & burn*), or just eat the cookie dough, no judgment here. Also no raw eggs to give you salmonella. Which is a plus.

Bake at 350°F/150°C for about 10 minutes.

*Seriously, buy yourself some parchment paper. It'll change your life.

I hope you enjoy your Cookies, let me know how it went and I would love to see some pictures.

Yuri



Yuri Lowenthal

Actor/Writer/Producer

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Biography

Born with a D20 in one hand and a six-gun in the other, Yuri Lowenthal is a writer, actor and producer. He has had recurring roles on *The Gilmore Girls* and *Terminator: The Sarah Connor Chronicles* as well as lead roles in video games including *Dragon Age*, *Prince of Persia*, *Fallout* and many more.

Best known for his voice acting work in such roles as Superman (*Legion of Superheroes*), Jinno/Kuma (*Afro Samurai*), Lagoon Boy (*Young Justice*) and Ben Tennyson (*Ben 10: Alien Force/Ultimate Alien/Omniverse*) as well as popular VG titles including the *Persona* series, *././hack* series, *Saints Row* series and lots of

anime. He has appeared in one incarnation or another in possibly every CoD title since *Big Red One*.

He also co-authored *Voice-Over Voice Actor: What It's Like Behind the Mic* with Tara Platt which is available through Bug Bot Press.

Yuri is currently in post-production on his production company's second feature film, the mockumentary *Con Artists*. And his irreverent award-winning web comedy *Shelf Life*, about 4 action figures on a young boy's shelf, has just finished its fourth season.

Q&A Session

What was the first meal you ever cooked?

Curry. It was my favourite growing up and I had my mom teach me to make it before I went off to college because I couldn't live without it.

What is your worst cooking calamity?

This year I baked several Vegan Thanksgiving dishes for a group Thanksgiving meal (where my wife and I were the only Vegans) before testing any of the recipes I had come up with. That night I learned that not everyone is as thrilled with my mad scientist experiments as my wife is.

What is the worst thing you have ever eaten?

Uni.

When writing what snacks do you surround yourself with?

Mary's Gone Crackers Sticks & Twigs Pretzels

Who taught you how to cook?

My mom. She taught me that I didn't always need a recipe and that I could just cook by feel and imagination.

Taco Doughnut

By Joseph Scrimshaw



This Frankenstein monster of a food thing is the indirect fault of musician/raconteur John Roderick. We recorded a panel about writing for the Nerdist Writer's Panel podcast while on Jonathan Coulton's JoCoCruiseCrazy. Roderick mentioned he was releasing a book of his tweets, but he wouldn't include any stupid taco tweets. I was offended at the idea that all taco tweets were stupid so I decided to tweet about tacos once a day for a month. On one of those days, I tweeted about how sad I was that the TacoDoughnut did not exist. Well, now it does. NOW IT DOES.

Ingredients

- If you're me, the most important ingredient is to get your talented wife, Sara Stevenson Scrimshaw*, to help turn your joke food into a real thing that is not disgusting. You will also need the following food things:
- Plain cake doughnuts
- 3 cups powdered sugar
- 2 tbsp. butter/margarine, soft
- 1/4 tsp. vanilla
- 2 tbsp. lukewarm water
- 5 tsp. Cholula hot sauce
- 6 tsp. chili powder
- Chihuahua cheese
- Tortilla chips

Instructions

Stir together the powdered sugar, softened butter, vanilla and water until smooth

Add the Cholula and chili powder. Adjust amounts for taste, frosting should have a definite kick of spice.

Spread the frosting on the doughnut.

Finely grate the Chihuahua cheese on top of the frosting.

Crumble a few tortilla chips into the frosting.

Let doughnut sit for a moment for frosting and toppings to set. Think about your life choices.

Enjoy!

*We cannot provide you with Joseph Scrimshaws wife.

NOTE: The making of this act against nature is purely on you, we at All The Nomz! will not be held responsible for whatever happens after you eat this. (Blame Scrimshaw)

I hope you enjoy your TacoDoughnuts, let me know how it went and if you survive.

Joseph



Joseph Scrimshaw

Comedian/Writer/Geek Flavored Human

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Biography

Joseph Scrimshaw is a comedian and writer once described by a fan on Twitter as “geek flavored.” As a “geek flavored” comedian, he’s performed at w00tstock, San Francisco SketchFest, Dragon*Con, Chicago Improv Festival, Minnesota Public Radio’s Wits, Jonathan Coulton’s JoCoCruiseCrazy, and more. Joseph released his first comedy album, VERBING THE NOUN, in February of 2013.

As a writer, Joseph released his first book COMEDY OF DOOM in June of 2012. He’s also working with John Kovalic’s Dork Storm Press developing Dr. Blink and Dork Tower for movies and television.

Q&A Session

What was the first meal you ever cooked?

A frozen pizza.

What is your worst cooking calamity?

I briefly worked at a food museum with a fancy kitchen. I was making brownies and the person helping me handed me the salt instead of the sugar. I made brownies with 2 cups of salt. When it was in the oven, the salt started to sparkle so it looked like the brownies were beaming up. I took one bite of the salt brownies. I believe salt brownies are what the moisture vaporators on Tatooine use to suck moisture out of the air.

You're stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?

I would ask Wesley Crusher to fix the replicator. Failing that, I would ask it to produce enchiladas the way my wife does: with love. But then the

Joseph also wrote the pilot for an animated series version of the webcomic Least I Could Do. Joseph has written for RiffTrax, the national sketch comedy TV show M@dAbout, and the episode "Death by Fire" for the great podcast Getting On with James Urbaniak.

Joseph has a comedy podcast about liking things a little too much called OBSESSED (With Joseph Scrimshaw). The podcast has been featured multiple times on iTunes as "New & Noteworthy" and a "Staff Favorite" in comedy.

replicator would probably get confused by the concept of love and blow up.

What is the worst thing you have ever eaten?

A bowl of Little Debbie snack cakes floating in Pabst Blue Ribbon beer. I was on stage. It was a comedy thing. Comedians are horrible people who will eat anything for a laugh. I also ate a cigarette in that show. It's possible I died that night and I'm just a ghost who makes jokes on the internet.

What are your comfort foods?

Cheese and martinis.

One Bread To Rule Them All

By Angela & Aubrey Webber, The Doubleclicks



It seemed to us growing up that bread was one of those things that could only be forged by the expert hands of wise elves, bakers and grandmothers, after years of experience and experimentation---and then one of our friends made us this bread. To this day, this is one of the very only things Angela can make, and it is, honestly, really, really good.

Ingredients

- 2 packs of yeast (4.5 teaspoons)
- 1/4 cup warm water
- 2 cups hot water
- 3 tablespoons sugar
- 1 tablespoon salt
- 6 cups flour
- 1/3 cup vegetable oil

Instructions

Pour 1/4 cup warm water into a small bowl, and top with 4.5 teaspoons yeast. Do not stir!

Mix salt and sugar in a large bowl. Pour 2 cups of hot water over and stir until dissolved.

Add 3 cups of flour. Stir. (Really easy so far, right?)

Top flour mixture with 1/3 cup oil, then the yeast mixture (the water should have swallowed some of the yeast by now), and then, before you stir, start adding the rest of the flour bit by bit while mixing.

Mix with a big wooden spoon until you can no more - and then mix it with your hands until it

all looks like one sort of product.

You now have dough! Cover the bowl with a damp dish towel and watch an episode of Buffy (for 45 minutes).

Take the dough out of the bowl and karate-chop it into two pieces.

Knead down each one with your fists until it's about 3/4-inch thick and more or less consistent throughout, in a long oval shape. Roll that oval into a long jelly-roll, short loaf-of-bread-length piece.

Put each loaf onto a large ungreased cookie sheet and cover with a damp towel. Watch an episode of Angel (while your bread rises another 45 minutes). It's ok to get distracted if the episode is a two-parter, letting the bread rise longer won't harm it.

Pre-heat your oven to 375°F/190°C. (You probably want to do this before the second episode of Angel is over, so that your bread will be ready sooner).

Bake each loaf for exactly 23 minutes.

LET IT SIT for 15 minutes before eating it. This is the worst part, but it makes the bread better.

Eat your bread with butter and some of that tasty
Cloudberry jam from IKEA.

*I hope you enjoy your Bread, let us know how it
went and we would love to see some pictures.*

Angela and Aubrey



Aubrey & Angela Webber

The Doubleclicks

 /thedoubleclicks

 @TheDoubleclicks

 www.thedoubleclicks.com

Biography

The Doubleclicks, two sisters from Portland Oregon, write songs that come naturally to people with a cello, a guitar, and too much time on the Internet.

Angela and Aubrey Webber, since creating the band by accident in 2009, have released two albums and a kid's EP, participated in Fred Entertainment's Song Fu songwriting challenge,

Q&A Session

Do you have a special memory attached to the dish you describe in your recipe?

ANGELA: It seemed to us that bread was a mysterious and exact science. We didn't really make it in our house growing up, and we'd never really seen it made except by masterful bakers in books or fancy stores.

That changed one summer when I was in college. One summer I was living in a house with artists, vegans and people who played annoying instruments, and came home at the end of the day to find an unusually delicious loaf of bread on the counter, created as if by magic.

The creator of this delicious loaf said that this recipe was easy. I was skeptical, because many people say cooking is "easy," and most of those people were born with some sort of ingrained knowledge of what a "pinch" of salt is and it means to "sauté until golden."

The creator of this bread, though she did play accordion, was not actually lying about the simplicity of this recipe. It's amazing. It's really good. It's vegan (which I would usually put in the "cons" column, but I can deal with it with

and have toured the country, performing with nerddom icons like Wil Wheaton, Molly Lewis, Amanda Palmer and Jonathan Coulton.

Their songs talk about dungeons, dragons, dinosaurs and heartbreak, and their live shows have been described as "face-meltingly wry" and "weapons-grade adorable."

something this delicious. And my roommates are always begging me to make more.

When travelling what is your favourite snack to have with you?

When we're on tour, a LOT of people give us delicious homemade cookies and breads--meanwhile, we are stuck in a car all day, then we play a gig, and then we sleep; basically, we are great big lazy blobs by the end of it.

When we're on the road or in the studio, there are two savior food groups: string cheese and clementines. Easy to eat, delicious, and don't make us feel terrible.

When writing/composing/designing what snacks do you surround yourself with?

ANGELA: We have a sort of "tea ritual" during songwriting that we developed in 2011, when we were writing songs every week for a YouTube project. I sit with a notepad and a ukulele, trying to figure out how to turn an idea into a song, and Aubrey pitches wonderful ideas and brings me cup after cup of delicious tea. Somewhere in there a song gets made. And then Aubrey makes tacos or macaroni and cheese. It's a winning system.

What is the one dish you really wish you could cook?

ANGELA: Just one? I have an entire Pinterest board dedicated to this topic. My friends keep trying to tell me that cooking is easy, but I have an uncanny ability to mess up even the make-a-sauce-out-of-campbell's-soup type of recipes, so it's hard for me to get up the courage to try. If I had to choose one dish, I'd choose my grandma's Chocolate Pie. It was so wonderful, but also mysterious: something happened in the 50's that made beautiful recipes happen, and I don't know if we'll ever get that back.

What are your gaming snacks?

ANGELA: The best and worst thing to do to yourself is to go to Trader Joe's for gaming snacks. On the one hand, they have snack sticks that are made of carrots and air, and on the other, they have chocolate-covered pretzels. Yum.

Storm's Really Great-Tasting Guacamole

By Greg 'Storm' DiCostanzo



Not a lot of ingredients, but the devil's in the details. Mostly it requires the proper amount of seasoning, which requires practice. Whatever you do, never, ever, EVER put mayo, sour cream, or any other creaming adjunct in guacamole. It is bad and wrong, and if you do so you are a cheap conjurer of tricks, and will never be a wizard.

Ingredients

- 2 ripe Haas avocados (if you do not have ripe avocados, DO NOT MAKE GUACAMOLE. Sometimes the truth hurts.)
- 1 small onion (sweet onion varieties are nice, but any type will make a fine guac)
- 1 small garlic clove (more if you really dig garlic)
- Juice of 1/3 lemon*
- 1/2 tsp. or so sea salt
- 1/4 tsp. or so black pepper
- 1/2 tsp. cayenne pepper (optional, or use more if you like it hot)

Instructions

Dice 2/3 of the onion and place in a medium mixing bowl.

Using a garlic press, add the remaining 1/3 onion (thus rendered as onion juice) and the garlic (thus rendered as pressed garlic).

Cut the avocados in half, lengthwise. Remove the pits, scoop the avocado directly into the bowl with a tablespoon (thus rendered as scooped avocado).

Add the lemon juice, cayenne and black pepper.

Add the salt. This is really the whole ballgame, folks. The exact amount you use depends on the strength of the salt; flavor intensity of the avocados, garlic, and onion; level of salt in the chips you plan on eating it with; humidity at the time you expect to eat the guac; etc. etc.

Chunk up the avocado using the tablespoon, mixing it with the other ingredients as you go. Adjust the salt as you go. If you oversalt it, find another avocado and scoop that sucker on in there**. Stop when it has the consistency of lumpy mashed potatoes. LUMPY. Not smooth. Completely smooth guacamole is jive. In fact, it's not even "guacamole." It's avocado dip.

Spoon your guacamole into an attractive serving bowl**** and serve with lightly salted fried tortilla chips and non-crappy salsa. Eat and enjoy!

[OPTIONAL: let sit in the fridge or on the counter for hour, which allows them flavors to mingle. No biggie if you can't resist tucking right in, though. But personally, I enjoy guac slightly chilled.]

*Yeah, I know. Most recipes call for lime; you can use it instead if you like. I myself prefer the taste of lemon, only partly because I hold a grudge

against lime due to a run-in I had with tequila when I was sixteen. No, it wasn't the lime's fault. Hell, it wasn't even the tequila's fault. But even if the twelve hours of room spins and dry heaves was my own fault, to this day I don't associate the taste of lime with anything Good.

I don't care where you get the third avocado. Maybe you live in California and you're lucky enough to have your own avocado tree. Maybe you live next door to a guy named Avocado Dave, who is just CRAZY ABOUT AVOCADOS, but who for some reason has never thought to make guacamole. (Because if he DID make guacamole, why on earth would you bother making your own? A guy named Avocado Dave would probably make killer guacamole.) At any rate, oversalted guacamole is a real shame, and is an uncorrectable condition without more ripe avocado*.

***YOU DID NOT JUST SAY "ADD MAYONNAISE INSTEAD." PLEASE ASSURE ME THAT I DID NOT HEAR YOU SAY "USE A BIT OF SOUR CREAM." These things and similar adjuncts DO NOT BELONG IN GUACAMOLE. EVER. And you know what? It's not only not guacamole, it's also not even "avocado dip." It is merely an ABOMINATION. Tomatoes? Sure, you can dice some up and put 'em in if you like. But when you have good ripe avocados (and a third avocado if you oversalt), there's no need to tamper with guacamole's core competency.

****Not critical, but it's a nice touch.

I hope you enjoy your Guacamole, let me know how it went and I would love to see some pictures.

Storm



Greg “Storm” DiCostanzo

One half of Paul & Storm

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Biography

Paul and Storm (Paul Sabourin and Greg “Storm” DiCostanzo) have been writing and performing funny songs together for a long, long time, starting with their stint together in a cappella band Da Vinci’s Notebook. Their music tends to make people laugh and feel good, and Paul and Storm believe that this makes their pursuit noble, right and just. BONUS: their live show is better than 1,000 Fonzies, and more spellbinding than Mr. T on a unicycle. (And equally as confusing as both of those things)

The duo’s musical webseries, “**LearningTown**“, debuted on Felicia Day’s **Geek & Sundry** YouTube channel in January 2013. The ten-episode series features all-new original songs by Paul and Storm, and includes such notable guests as comedy music legend “Weird Al” Yankovic, Maurissa Tancharoen (co-creator of *Dr. Horrible’s Sing-Along Blog* and co-exec. producer of ABC’s upcoming “S.H.I.E.L.D.” TV series), fellow music-comedian Mike Phirman (half of Hard ‘n Phirm, along with Chris Hardwick), James Urbaniak (voice of Dr. Venture on “Venture Bros.”), and YouTube videomaker Greg Benson.

Q&A Session

What is your best food-related memory?

Walking to our neighborhood pizza parlor on a cool late summer evening when I was four years old. It’s my earliest memory of anticipating the taste of a food I loved.

What is the worst thing you have ever eaten?

I’ll try pretty much anything, and enjoy almost everything. But chicken gizzards were not a good experience.

In addition to their own performances, Paul and Storm are also co-founders of **w00tstock**, their geek-oriented variety show co-hosted by **Adam Savage** (“Mythbusters”) and **Wil Wheaton** (“Star Trek: The Next Generation”, “Eureka”), which has toured theaters across America since 2009 and whose guests have included Neil Gaiman, “Weird Al” Yankovic, Felicia Day and Chris Hardwick. The duo also co-produce **JoCo Cruise Crazy**, a Caribbean cruise/concert festival for fans of internet musician Jonathan Coulton, which began in 2011.

Paul and Storm’s music has also been featured on the popular online cartoon website Homestar Runner, web series **The Guild** and **The Legend of Neil**, “The Drew Carey Show”, Comedy Central, NPR’s **Ask Me Another**, the “Bob and Tom” syndicated morning radio show, and all over the YouTubes and internets. Their latest CD, “Do You Like Star Wars?”, is available wherever it is sold.

They’re also notorious for generating far-reaching Twitter hashtag memes, most notably **#wookieeleaks** and **#kanyenewyorkercartoons**.

Favourite food as a child?

Shrimp! Couldn’t get enough of ‘em. Peking duck was a close second.

Who taught you how to cook?

My dad, mostly. Most fathers and sons bond over sports or somesuch. We bonded over homemade pasta sauce.

What is your favourite food related song/story/movie or TV show quote?

It’s not a quote per se, but the scene in MILLER’S

CROSSING that features the line "A hot dog with mustard" is my favourite food-related bit of dialogue. For a single quote I'd go with "He at the pig!" from BILL AND TED'S EXCELLENT ADVENTURE.

Paul's Mom's Awesome Chili Dip

By Paul Sabourin



You will note how uncomplicated my recipe is compared to Storm's. Just sayin'.

Ingredients

- 1 8-oz package of cream cheese (softened)
- 1/2 cup mayonnaise
- 1/2 cup chili sauce
- 3 Tbsp. horseradish
- 2 Tbsp. pickle relish

Instructions

Blend thoroughly. Chill. Serve.

(Goes best with Ruffles brand potato chips. Accept no substitutes.)

I hope you enjoy your Chili Dip, let me know how it went and I would love to see some pictures.

Paul



Paul Sabourin

One half of Paul & Storm

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Biography

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Q&A Session

You’re stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?

Chicken tikka masala, with naan. (I plan to poop a LOT on the Enterprise)

Favourite food as a child?

Hot dogs with ketchup. The more, the better. And keep that mustard shit away from me.

In addition to their own performances, Paul and Storm are also co-founders of **w00tstock**, their geek-oriented variety show co-hosted by **Adam Savage** (“Mythbusters”) and **Wil Wheaton** (“Star Trek: The Next Generation”, “Eureka”), which has toured theaters across America since 2009 and whose guests have included Neil Gaiman, “Weird Al” Yankovic, Felicia Day and Chris Hardwick. The duo also co-produce **JoCo Cruise Crazy**, a Caribbean cruise/concert festival for fans of internet musician Jonathan Coulton, which began in 2011.

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They’re also notorious for generating far-reaching Twitter hashtag memes, most notably **#wookieeleaks** and **#kanyenewyorkercartoons**.

When writing / composing what snacks do you surround yourself with?

My writing food is Smarties candy; tangy sugar pills are my fuel. (I don’t claim it’s healthy; but it works for me)

What are your comfort foods?

Indian food; Pillsbury cinnamon rolls (esp. on cold, snowy mornings); and this dip recipe

Do you have a special memory attached to the dish you describe in your recipe?

This dip is served at pretty much all holiday gatherings in my parents' house; so every time I eat it, it tastes like my childhood.

Peanut Butter Drops aka Wookie Bait

By Lauren Bleszinski



They're the perfect sugary taste with a bit of gooey texture that has a nice crunch to it as well. It is super easy to make, but hard not to eat just one. (They taste better than they look!) In 7th grade I made this treat for fun as a Christmas dinner dessert. Ever since then I have been asked by all my family members to make them for every family event! I have every year... it's been over 10 years! Hope you like them too.

Ingredients

- 1 Cup of Corn Syrup
- 1/2 Cup of Sugar
- 1 Cup of Peanut Butter
- 1 Teaspoon of Vanilla Extract
- 4 to 5 Cups of Corn Flakes (not frosted flakes)
- Wax Paper

Instructions

Bring the corn syrup and sugar to a boil in a large pot.

Add the peanut butter.

Remove from heat, add the vanilla.

Stir in cups at a time of the corn flakes.

Scoop out with a spoon and drop onto wax paper.

Let fully cool and enjoy!

I hope you enjoy your Wookie Bait, let me know how it went and I would love to see some pictures.

Lauren



Lauren Bleszinski

Full Time Gamer

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Biography

My name is Lauren "L337Lauren" Bleszinski. I grew up in the hot state of Louisiana in a town called Mandeville. No-one seems to know where that is, but it's right outside the New Orleans area.

I've started gaming around age 5. Having a twin brother, anything he did or gifts he received I needed to play with them too. We got a hand-me-down NES for our birthday and then we were hooked ever since. From console to console video games kept growing on me. I've always considered myself mostly a gamer. Though, I did do other kid things like roller blading, catching Pokemon, painting, scoring goals in soccer, reading comics, having my Barbie Dolls kiss my brother's G.I. Joes, enjoying our crazy laser tag days, etc.

Around age 10-12 I got into computer gaming with the games Monster Truck Madness, Tarzan, The Oregon Trail, and Army Men Online. I honestly didn't realize that girls in the gaming world were a rarity at that time until around age 14, when I started going to a local LAN center to play with friends. That's where I began becoming competitive with games.

Q&A Session

What are your gaming snacks?

Cheese balls, wasabi peas, wheat thins + port wine cheese, chips + french onion dip, skittles.. I guess you can say I like things I can either quickly dip or pick at. Those are my current favorites though

What is your best food-related memory?

Crawfish boils during the summer with my family!
<3

Throughout the years I've competed in games such as Counter-Strike, Guitar Hero, UT2k4, Quakelive, Day of Defeat, Dead or Alive 4, & other titles for various competitions.

After graduating high school I went to college for Computer Animation & Game Design at ITT Technical Institute. While doing that I worked as an Assistant Manager for EBGames/Gamestop for 3 years. The job was just perfect for me as a college student because without spending a dime I could constantly rent out any game for free and get a taste of it! It also kept me up to date with all games and consoles that were coming out.

In 2008 I moved to Mesquite, Texas to work at id Software as a Production Assistant/Build Manager. Total dream job for any gamer! I worked on creating and monitoring a build system for the games Rage & Doom 4. After working there for little over a year I had some personal life changes and ended up moving to Raleigh, NC and currently playing games for a living while traveling to events all year with my co-op buddy for life, CliffyB.

What was the first meal you cooked for your partner?

Red beans and rice in a crock pot with cornbread on the side.

What was the first meal you ever cooked?

It must have been pancakes. I used to color them with food color and make them into shapes or my name. My dad used to sing me a pancake song he made up which was totally cheesy. I loved it until I

became a teenager and he would sing it in front of my friends at sleepover mornings!

Favourite food as a child?

My grandma used to bake this mac-n-cheese that was made with angel hair noodles. I used to go bonkers for it when I knew she cooked it! To this day I still want to figure out what the recipe is. She passed away before I could ask her though, sadly. ./

Art and Concept Designs

When we first started putting together ideas for the book the original name we were going to use was Geek & Hungry. Below you can see some concept art with a couple of pictures grabbed from Google put in as placeholder images.


We always liked the name but at the same time, even though Geek & Hungry was a play on words with Felicia Day's Geek & Sundry, it was just too close. So we got in contact with G&S, told them what we were doing, sent over our project plan and bought up our concerns with the name. We got an Email back from Boyan who had some great advice for us which really helped shape what we were doing and focus on getting a real good plan together. He also agreed with our concerns that people could think we were part of G&S but if we wanted to we could work something out.

In the end we decided the best course of action would be to change the name and separate ourselves from G&S because we want this to succeed on our work and not riding the coattails of G&S. And of course should G&S ever want to rename Felicia's cooking segment to Geek & Hungry, we're more than happy for that to happen and will probably [Wil Flail](#) over it.



Once we'd decided on the name we needed to get a draft of the book together to send out with the introduction letter to our perspective contributors. Looking back, it wasn't great, it wasn't bad either but it's nice to look back and see how far we've come. Below you'll see how we were originally planning to layout the biographies and the recipe pages. I think and hope you'll agree that the changes are for the better.

For reference, the biography page would have been placed at the beginning of each Course of recipes. The recipe you can see is a Baked Alaska from recipes.com, again, used as a placeholder so we could get an idea of the flow of a recipe and ingredients.



Baked Alaska

In a Ginger Beer Sauce

Recipe from Contributor

Præsent egestas metus sit amet arcu blandit non auctor enim egestas. Donec vulputate aliquet tellus vel placerat. Sed pharetra tincidunt massa, at aliquam urna aliquet non. Vivamus in mattis sapien. Etiam urna felis, consectetur.

Ingredients

- 1/4 cup fresh lemon juice
- 1/4 teaspoon cream of tartar
- 3/4 cup cake flour (not self-rising)
- 1/3 cup unsalted butter, melted and cooled
- 2 pints premium strawberry ice cream, softened
- 1 pint premium vanilla ice cream, softened
- 1/4 cup fresh lemon juice
- 1/4 teaspoon cream of tartar

Recipe

- Preheat oven to 325°. Spray a 9-in. springform pan with cooking-oil spray and reserve. Pour 2 in. water into a medium saucepan and bring to a boil; reduce heat to a simmer. Put 4 eggs, 1/2 cup sugar, and the vanilla in the bowl of a stand mixer. Set bowl over simmering water, making sure bottom doesn't touch the water, and whisk egg mixture constantly just until the sugar is dissolved and mixture is no longer cool to the touch, 2 to 3 minutes.
- Add 2 tbsp. lemon zest to egg mixture and whip on high speed with whisk attachment until batter is pale in colour, has thickened considerably, and drops in ribbons when whisk is lifted, 7 to 8 minutes.
- Sift flour over egg mixture in several batches, folding after each batch just to incorporate. Add butter in 2 batches, folding just until incorporated.
- Pour batter gently into prepared pan. Bake until cake is cooked through and a toothpick inserted into center comes out clean, 26 to 28 minutes. Let cool completely on a wire rack, then remove sides of pan.
- Meanwhile, line a metal mixing bowl (9- to 10-in. diameter) with plastic wrap and press it over rim. Chill in freezer 15 mins. Put strawberry ice cream

(now fitted with a paddle attachment) and beat on medium speed until ice cream is smooth and malleable (like taffy), about 1 minute. Using a rubber spatula, spread ice cream into chilled bowl, smoothing surface as flat as possible, and return to freezer.

- Put vanilla ice cream, lemon juice, and remaining 3 tbsp. lemon zest in cleaned bowl of stand mixer and beat on medium speed until smooth and malleable (like taffy), about 1 minute. Spread over strawberry ice cream. Press cake on top of lemon ice cream trimming to fit if needed. Fold edges of plastic wrap over cake. Cover with more plastic wrap and freeze at least 6 hours and preferably overnight.
- Preheat oven to 475°. Put egg whites and cream of tartar in cleaned, dry bowl of stand mixer fitted with a whisk attachment; beat on high speed until whites are foamy, about 1 minute. Add remaining 1 cup sugar and continue to beat until whites are stiff and glossy, 2 to 3 minutes.
- Remove cake and ice cream from freezer and take off top layer of plastic wrap. Carefully dislodge ice cream layers from sides of bowl by pulling up on plastic-wrap liner. Invert bowl onto an ovenproof plate and peel off outer layer of plastic. Using an offset spatula, mound meringue on top of ice cream and then work downward, spreading meringue evenly over top and sides of cake and ice cream. Bake until meringues browned and toasty, 6 to 7 minutes. Serve immediately.

I hope you enjoy your Baked Alaskan, let me know how it went and I would love to see some pictures.

Contributor

Q&A Session

>Lorem ipsum dolor sit amet, consectetur adipiscing elit. Duis tincidunt dictum elit, eu?
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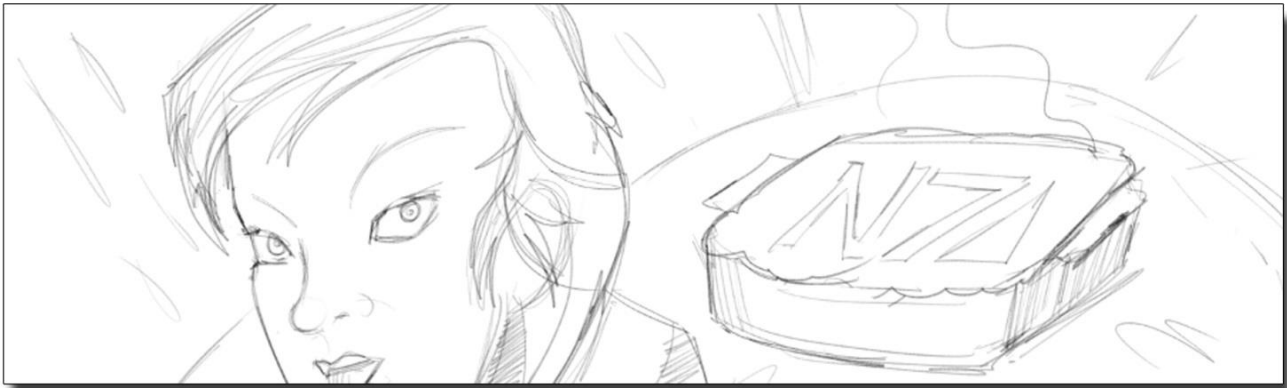
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Finally we asked for some artistic impressions of a couple of the recipes from Len Peralta.

Below is the original concept art we got in from Len.



Now the coloured version.



We asked Len for a few words on why he chose this design, here's what he had to say:

I wanted to do something funny that tied Shepard's Pie into the ME franchise. How else was I supposed to do it other than making an N7 pie? BTW, this dish sounds delicious. It might be a tough sell among my group of carnivores, but that means more for me!

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Thank you

We'd like to take a moment to say thank you to all our contributors; Lobelia, Marian, Stepto, Tara, Sandeep, Beth, Brian, Nathan, Molly, Amelia, Carol, Phil, Elizabeth, Yuri, Joseph, Angela, Aubrey, Storm, Paul, Lauren, Bonnie, Len and Adam. Without you guys taking a chance on us this would not have been possible, thank you for your patience and advice while we found our feet and it has been an absolute pleasure to work with you all for the past several months.

We hope this book is a success so we can do it all over again and hopefully bring in even more recipes from brand new contributors.

And of course thank you to everyone who bought this book and helped spread the word.

Happy cooking,

Lee, Marian and David