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Cooking joy 2 game

Although this game only hit stores after December 2009, it did not affect the game. While the initial descriptions make this game look like just a game, the skills used to play the game are designed to be realistic enough to be used for cooking in your own kitchen. One feature that attracts me most to this game is that not only hows technique are explained, but also why. We don't think it's explored often enough, especially by novice chefs. How I EatThe How I Eat series asks chefs, nutritional personalities and simply interesting people how they feed. We also ask for photos of their fridge, because that's the kind of thing we're in. Joy of Cooking is an instantly recognisable, iconic cookbook. There are many different editions to choose from, and most of us grew up watching at least one edition of them in our mother or grandmother's kitchen. If you own the latest, its editors, John Becker and Megan Scott, are the people you should thank. In addition to developing more than 600 new recipes, they tested, tweaked and updated each chapter to reflect how people cook and eat today. In Joy and online, John and Megan (who happen to be married) keep the focus on food, taking a holistic and inviting approach to the art of cooking and the fun of eating (and the occasional frozen pizza). At the beginning of the pandemic, you posted a thread on Twitter about how to maximize the number of meals you get from a single recipe, and it was pretty smogic heavy. Do you feel like people are still cooking this far in a pandemic? I think a lot of people have cooking fatigue. We're just assuming that cooking the smog is the default. People still don't go out to restaurants if they're smart. Not to say that people who go to places that are responsible are stupid. But I mean, honestly, I still think it's stupid, mainly because

you're putting kitchen staff in danger. It's great that the waiters are taking all these precautions and you're all well distanced and eating out. But what about the people who make you food? Aside from health and safety issues, one of the biggest sources of anxiety for people right now is... Read moreMegan: But when we worked on Joy and wrote a simplified chapter on cooking, what excited us most about teaching people was how to cook not as a show, but as a practice. You don't always have to start with the recipe, then go make a list of foods, get the exact number of foods you need for this recipe, make a recipe, eat the whole thing, and then start all over again the next day. It's exhausting and it's real and it's not effective at all. But if you can use what you have, or find a recipe, but then make substitutes or tweak it to suit what you have and what you like - it's just a holistic approach to cooking. I think it's more pleasant once. Get hang from trying to follow the recipe every time. I mean, I don't know how other people work. Rene Redzepi or Grant Achatz could sit down with a damn piece of paper and say: Well these ingredients will go well together. I think I'm going to create a new dish for me, too, and I think for 99% of people, they don't have those Eureka! moments where creativity is at stake. They're like I have this. I'm going to put it in this recipe because that's what I have, and the holy shit, tastes great. Or I'm going to use these remains in a different way than I ever thought. And it's kind of creativity I like, as opposed to buying your way towards some kind of really unique recipe. It's a lot more sustainable and you're going to burn less. I feel like a lot of food writing right now is like this is the perfect recipe for this dish, and if you do it any other way, you're wrong, and I don't think that's fair. No, it's not fair and it's not true. It's full of hubris and it's just not real. We don't like that approach, too. You don't have to teach creativity. You just have to encourage people to stop worrying about what's going to happen. It's naive. It reminds me of home economists and behavioral psychologists, as if we would be able to predict the outcome because we were able to reproduce something in the lab. This is how people act. That's what's going to happen. I mean, it's not futile to write recipes, of course. Just insisting on a certain level of precision - at a certain point reduces yields, and also excluding people. You don't have to teach creativity. You just have to encourage people to stop worrying about what's going to happen. And up until that point, it won't all be amazing. You may get something fucked up or it doesn't taste the way you want it to, but you learn things when you do it. John: If you raise everything to like this is an aesthetic creation, then you have to judge for yourself by that same metric. I mean, I'm self-critical enough. I don't have to get so involved in: A) my creativity and, B) how I fucking feed myself and my wife. That way you might as well stop worrying. It's a hack. Just stop worrying. Speaking of cooking in the smog: What is usually in your kitchen? As far as grain goes, we still have so much leftovers from testing for the book. It's a little embarrassing because it's almost Sam Sifton Oh, I happen to have a handful of ducks. We have a lot of Rancho Gordo beans, and we have a lot of spices, and chili. John: I remember buying them separately to compare how they cooked, in time - two different types of farro, one of which was semi-pearl and the other that was less... Like, semi-pearly. I try to remember things we keep in the smog that we actually use a lot, like sardines. John: One thing that was a kind of new addition that's fantastic: we saw a taste article about this fried dace with black That shit is unbelievable. And we've been supplying it definitively ever since. Tons of rice. We eat a lot of rice. We must always have Jasmine.Megan: And a short grain. Megan's uncle's ex-boyfriend turned us on to Tamaki Gold, which is a short grain of Japanese-style rice, which is really fantastic. And Tilda Basmati is really good. How do you keep track of everything? I wish I could tell you that we're working first in, first out, and date stuff. Well, I have a spreadsheet. It's for the freezer! No, I have stuff from the smog, too. I don't have every spice we've listed, but I have a Google sheet of what's in our fridge, what's in our freezer, what's in our smog - like the main ingredients. This should give you an idea of the division of labor. I actually need to update my spreadsheet. I just didn't know it was all on him. Since I've been in the house right now, I've been trying to do more than just follow records and expenses. I'm doing well, I think. You okay. John: Thank you. Luckily, our garage is right next to our kitchen. We have a bunch of subway shelves in our garage where we keep most of our stuff in the sink room, because there's not enough room in our kitchen. So it's easier to see everything because everything is widespread. John: My mom would get a lot of spices at Costco, and they would just last for years, and they were always lost because - I think it was just one closet, but it was just full. We go through the spices enough, and there are plenty of them whole. But whole spices have gone way past what we recommend having them around for. But at least, once you grind them, somehow they still smell. Did he do as I say, not like I do things? It's definitely one of them. We try to be good, but there are a lot of them, and they are in glass jars and probably should not be exposed to sunlight. They should probably be in opaque jars or containers. Masons and their lids are so easy to clean. Maybe we should freeze the glass. Then make candles. Megan: That's the weird thing about working on The Joy of Cooking - you try to provide really firm advice, the best advice you can give people, but sometimes life gets in the way and you don't necessarily have to adhere to all these tips all the time. And it's okay. I mean, obviously Ina Garten dropped out in May. She was giving these interviews where she said, well, I was doing recipe testing and I was cooking for myself and Geoffrey and I just fucking gave up. This is all from Paula Forbes' newsletter, which is pretty good. But yes, Ina was like I don't unload the dishwasher all the way through and put the dirty dishes in there and run it again. We don't do that shit, but we bought our fourth frozen pizza this month. Right now, we're leaning into freezing meals. What frozen pizza do you buy? John: I have to develop a new favorite, but this one was Screamin' Or something, and they're not bad. I'm not above eating frozen anything and even less frozen pizza, but I can't help but make... Read moreAs you change them? Last time, it was just cheese pizza. Megan: all the cheese. And I think Megan brought home the sopressata. Halfway through baking, I put the sopressata on top. I mean back in the day my favorite thing, never mind! I'm not going to say that. Please tell me, Ketchup. On the cold, leftover frozen pizza. I'd put ketchup on it. Horrible and delicious. What ketchup? I mean, Heinz. We have a recipe for quick ketchup, which is basically a double concentrated tomato paste - although it doesn't have to be double concentrated - and then [you add] a little bit of any reverse sugar like corn syrup or honey, but I don't like honey in my fucking ketchup. Then a little vinegar or a little cloves powder or whatever. That's really good, but it's still not Heinz.Megan: It's like emergency ketchup. It's like you really want ketchup for something, but you don't have it and you don't want to go anywhere. So you just make this little batch of quick ketchup. And scratches that itch, I think. John: So, spicy: A new mustard has appeared. I always think of it as extra scharf. It's Löwensenf.Oh, it's in one of these metal squeezy tubes. John: Yes. And speaking of which - tomato puree should come in these tubes and that's it! Megan: I saw the Gochujang brand doing it in the tube, and I was like Oh, dang. It's such a good idea. John: We don't make big purchases like this anymore, but for a while we got a good Amazon offer on tomato puree. I can't remember the brand. It was awesome. It's like triple concentrated. We'd get like fucking 12 packages. Megan: Case. John: two dollars per pop! You know, when we tested, we'd go through it. Besides frozen pizza, what other meals in the freezer do you have on deck? We made a big group of burritos for me to take to work because I'm really bad at fucking during the day when I have to go to work, even though I cook at my job. It's just weird. There are some raw meatballs ready to cook. And we do them, because we're dirty people. They're made from smoked pork grill that was frozen a year ago. Year. Maybe six months ago. We recently had a strange amount of prepackaged minced meat. And I scaled the meatball recipe to use it all - it was pork and beef - and then I ended up freezing like half that IQF style on a pan. So there are some raw meatballs ready to cook. And we do them, because we're dirty people. Pagans.John: But it's so easy. And that was from one meal I made for my mom when she was in town. It's something we don't do enough, but we should. When you do something, do a little more. And freeze it. I like that approach more than making a big batch and eating it all week. It's boring. It's so boring. John: It's You're Your institutional cafeteria cookbook to see in your fridge? Photo: John Becker and Megan ScottPhoto: John Becker and Megan ScottDid you even hit the punch of sourdough? John: A little. Megan: Well, actually not really. John: Yes, because we killed him again. Megan: I killed my starter again. It's hard to kill them, but I just... There's no coordination between us. Megan: I started baking in 2011 or something and sometimes I'll do it regularly and then it falls off. And I'm going to take the appetizer out of the fridge like I'm going to feed it and I'm going to make sourdough on Friday, and then I just won't. And then he sits down for a few days and I say, Well, I've already waited three days so I guess I'll let him die now. It's usually acetic. He needs to show symptoms before we can put him out of his misery. It's easy enough to make a new one. At first, I was almost religious about it. Oh, I want this sourdough starter... Ivan:... be 90! Megan: Yes. And then I killed him and I was like it's actually easy to make a new one, like that. It's not that important. You can also buy them. Ivan: Tara Jensen - Megan worked at the market in Ashville right next to her - she sells a dehydrated sourdough starter. And I suppose there is another company that has dehydrated sourdough appetizers from Egypt and South Africa - all over the world. It was a weird rabbit hole for one day. There are so many rabbit holes in the food. This was my favorite part of the book - that it was one rabbit hole after another. But I wouldn't get lost because there was a purpose. I feel lucky about it. Having focus really helps. It's actually the most fucked-up part of watching the food media try to turn around in this particular time. How much is actually trying to help people? How many of these people have actually spent their careers trying to help people in relation to developing a personal style-slash-brand or [trying to] get as many clicks as possible? I mean, the extreme would be course those really heinous videos with, like, blocks of Velveete. Chef's club! The last one with scrambled eggs in the cheese block. I never feel like I know what's going to happen next. I'm not a cook. I'm just a cook and I write recipes. At least there's uncertainty. But I look at a lot of these things that our industry has produced, no matter how long I pay attention and think about myself... I mean, it all makes sense. But the intention is... I don't know. I know what you're saying. We're all trying to make a living writing about something that exists forever. There's only so much you can really say about it. You could talk about cooks. That's what people did, yes, and people don't eat like cooks. It's a different motivation. My house isn't a brigade, and I'm not a fucking boss. Whenever someone called us a chef, any of us, it's like no. Megan: People know nothing but cooks, it seems. I'm not a cook. I'm just a cook and I write recipes. I try not to be a jerk about it, but I'm just a cook. Chef means boss. Megan: Yes. Chef means head or boss. Again, I'm trying not to be an asshole. This interview is edited for length and clarity. Clarity.

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