

THE OINTMENT PROJECT

COOK BOOK

by
Gorf Squenk



THE OINTMENT PROJECT COOK BOOK

created & compiled by

Gorf Squank

In Memoriam

The Ointment Project Cook Book is dedicated to the loving memory of Kathleen "K. D." Ische and Howard "Mad Dog" Govette, both charter members of the Ointment Project. Their contributions to the O.P. were second only to their warmth and amazing personalities. They shall forever be deeply loved, highly cherished and sorely missed.



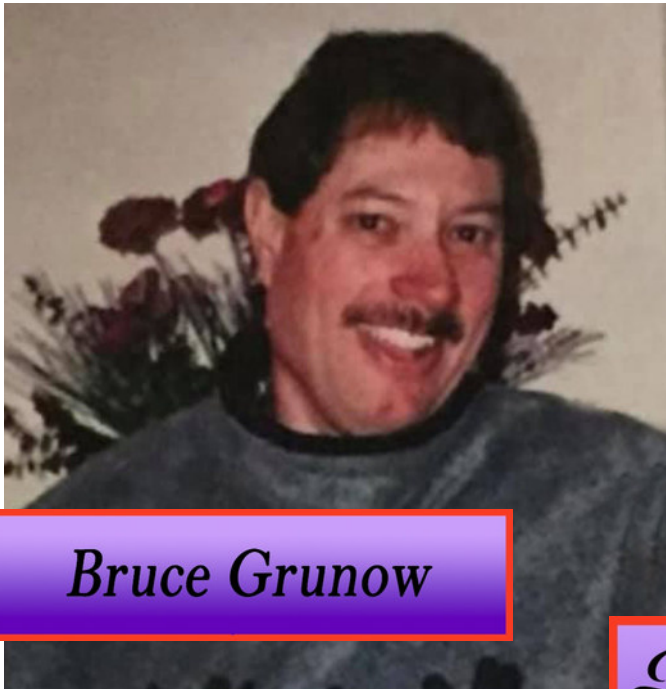
Kathleen "K. D." Ische

Katie or K.D. was a tireless champion of her husband, Boom Boom and his experimental band of crazies known as the Ointment Project. A beautiful person who was loved by all, she single-handedly created much of the O.P.'s cool merchandise. K.D. often had a bruise on her thigh from playing tambourine with the band! Acting in skits, doing photo shoots, cooking for the group, K.D. did it all! Affectionately referred to as the "band wife"!

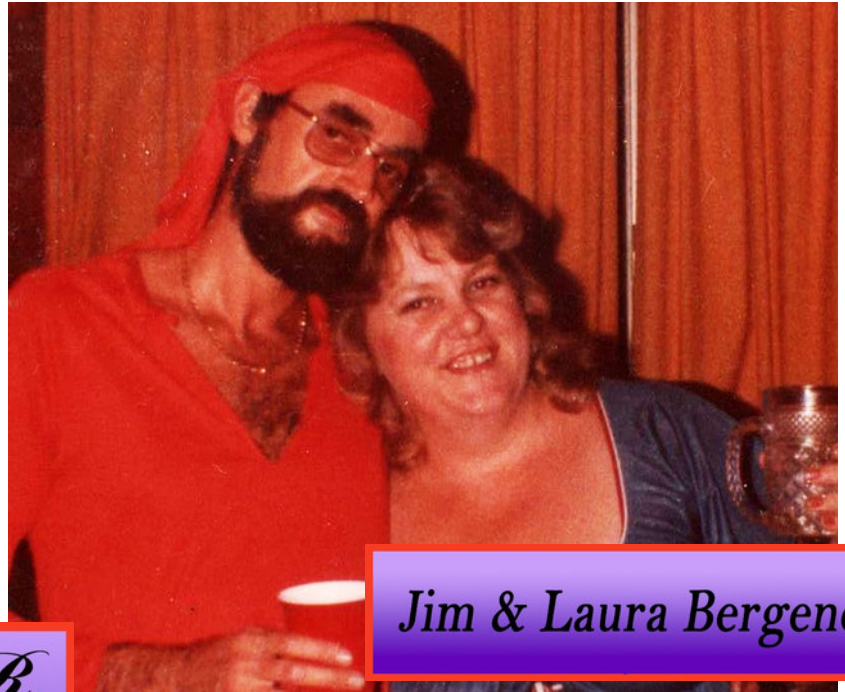


Howard "Mad Dog" Govette

Howard Govette was the witty and charming bass player/singer/actor/dog food aficionado who helped form the Ointment Project. From the Cedar Stump to the Southampton Swim Club to the storied Bergener Ballroom, Howard was never on time! But he always showed, was loved by all and made everybody laugh. He was up for anything, never shirking a task, no matter how inane, messy or stupid!



Bruce Grunow



Jim & Laura Bergener

*R.
J.
D.*



Roland Ruybalid

Rick Payne



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APPETIZERS

"The Infamous" 7-Layer Dip

"Recipe is listed in order from bottom to top - (Fits in a 13 X 9 dish)

****For a cool spin for the holidays, get creative and arrange some of the top layers for decorations!****" -- Rebecca Ische

1 can Spicy Jalapeño refried beans
3 avocados
lemon juice
salsa
1 (16-ounce) container Knudson sour cream
Lawry's taco seasoning mix
green onion, sliced
cilantro
1 cup shredded Colby cheese
diced tomato
sliced olives

1st Layer: Spicy Jalapeño refried beans.

2nd Layer: Mashed avocados and add a little lemon juice and dash of salsa.

3rd Layer: Knudson's sour cream.

4th Layer: Sprinkle green onions and cilantro as desired.

5th Layer: Sprinkle freshly grated Colby Jack cheese.

6th Layer: Add diced tomatoes as desired.

7th Layer: Add sliced olives as desired.

Take each layer and spread evenly in the pan and stack as listed.

For best results, make the night before serving to allow layers to sit properly and chill.
Serve with tortilla chips and expect it to be completely consumed in approx. 1-3 hours.



Bacon-Wrapped Water Chestnuts

These bite-sized treats are also great using lil smokies or shrimp!

Also great using shrimp or little smokies!

- 2 (8-ounce) cans water chestnuts**
- 1 pound bacon**
- soy sauce**
- 1/2 cup ketchup**
- 1/2 cup brown sugar**
- 1 teaspoon Worcestershire sauce**
- 1 tablespoon hot pepper sauce**

Preheat oven to 375°

Cut large water chestnuts in half and place in small bowl.

Pour soy sauce over to cover and let soak 10-30 minutes.

Meanwhile, cut the bacon in thirds, crosswise.

Drain water chestnuts and wrap each with a slice of bacon.

Secure with a toothpick.

Place all wrapped water chestnuts on a cooling rack placed on a foil-lined tray.

Place in oven and bake until bacon is crispy, 25-30 minutes.

Meanwhile, pour ketchup, brown sugar, Worcestershire sauce and hot pepper sauce in a small pan.

Heat to boiling, stirring frequently.

Lower heat and simmer, stirring again, until sauce is smooth.

Remove from heat and let cool.

When wrapped chestnuts are drained, dip each one into sauce.

Place each one into a 9x 13 glass pan.

Pour any remaining sauce over the wrapped chestnuts.

Return to oven for 10-15 minutes, until sauce has become a glaze.

Serve 'em up!



Hors D'oeuvres on a Pineapple

A big selection of flavors all stuck in a pineapple--for fun!

Use these appetizers as a starting point and make your own!

A big selection of flavors all stuck in a pineapple for fun!

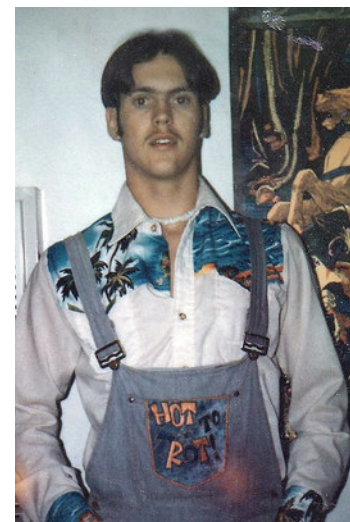
Use these appetizers as a starting point and make up your own!

Use little smokies or shrimp instead of water chestnuts.

- 1 fresh pineapple**
- thin sliced ham**
- softened cream cheese**
- fresh chives**
- black olives**
- green olives with pimentos**
- cocktail onion**
- Cheddar cheese, cut into 1/2" cubes**
- pepper jack cheese, cut into 1/2" cubes**
- red and green bell pepper, cut into 1/2" squares**
- Bacon Wrapped Water Chestnuts * (see recipe)**

Slice pineapple in half the long way and set both halves, cut side down, on a serving plate or board.

Skewer hors d'oeuvre pieces with toothpicks and arrange in pineapple halves. Continue adding hors d'oeuvres until you run out of room or makings.



Liam's Pico De Gallo

Fresh produce makes the best dip!

5 medium tomatoes diced
1 medium white onion diced
3 cloves garlic minced
2 whole serrano peppers seeded and minced
2 whole jalapeño peppers seeded and minced
1/4 cup fresh cilantro chopped
1 lime juiced
1 teaspoon salt
1/2 teaspoon black pepper
1/4 teaspoon cumin
1 teaspoon sugar (optional)

Mix all ingredients except sugar in medium-large bowl. Mix well.
Taste and add sugar if tomatoes are too acidic.
Let stand at least 30 minutes for flavors to blend.
Taste again and adjust seasoning if needed.
Best served chilled.





Aunt Laura's Salmon Roll

"I have been serving this for over 50 years!"

Laura Hunter-Bergener

- 1 (16-ounce) can salmon, drained and flaked**
- 1 (8-ounce) package cream cheese, softened**
- 2 teaspoons horseradish**
- 2 teaspoons lemon juice**
- 2 teaspoons liquid smoke**
- 1 tablespoon grated onions**
- 1/4 teaspoon salt**
- 1/4 teaspoon Worcestershire sauce**
- 1/2 cup pecans, toasted and finely chopped**
- 1/2 cup fresh parsley, chopped**

Mix together salmon, cream cheese, horseradish, lemon juice, onion, salt and Worcestershire sauce until combined.
Form into a log and refrigerate until firm, about 1 hour.
Meanwhile, mix pecans and parsley together.
Take the roll out of the refrigerator and roll it in the pecan/parsley mixture until the outside is well coated.
Refrigerate for another hour.
Take out roll and put on a plate.
Serve with Ritz crackers.



Uro's Chile Relleno Squares

Uro makes these bites for King Zomo and his subjects for Harvey's harvest! A perennial fave on Oid Oid Oid!

- 3 cups shredded Monterey Jack cheese**
- 1 1/2 cups shredded Cheddar cheese**
- 2 (4-ounce) cans chopped green chiles, drained**
- 2 large eggs**
- 2 tablespoons whole milk**
- 1 tablespoon all-purpose flour**

Preheat oven to 375°.

Grease an 8x8 square baking dish.

Sprinkle half of each of the cheeses onto bottom of the dish.

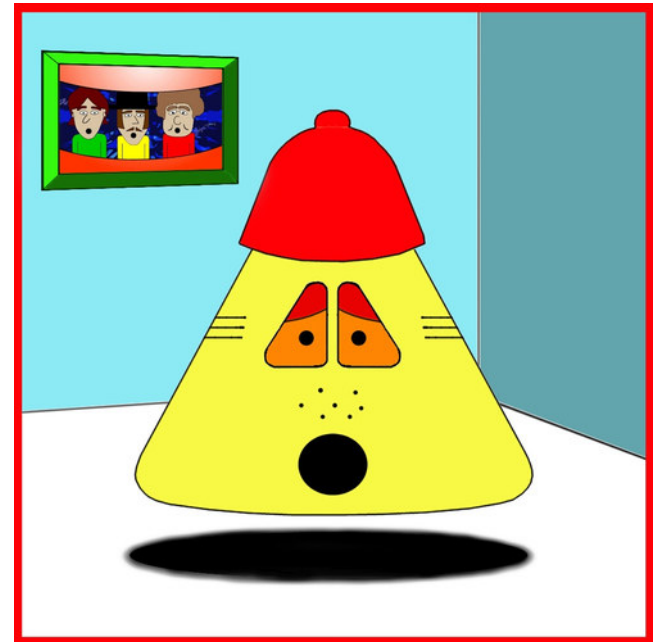
Layer with chiles and remaining cheeses.

Whisk together eggs, milk and flour.

Pour over top of cheese/chile mixture.

Bake, uncovered, until set, 25-30 minutes.

Cool 15 minutes before cutting.



Mexican Shrimp Cocktail

I based this recipe on a killer cocktail handed to me in Pittsburg, Ca. at a body shop in Pittsburg, Ca. from Jose, who was working on a taco truck. No charge! It was sensational!

- 1/3 cup white onions, chopped
- 1/4 cup freshly squeezed lime juice
- 1 pound chilled cooked shrimp - peeled, deveined, and tails removed
- 2 roma tomato, chopped
- 1 cucumber, finely chopped
- 1 stalk celery, finely chopped
- 1 jalapeño pepper, seeded and finely chopped
- 1 tablespoon lime zest
- 2 teaspoons salt
- 2 teaspoons black pepper
- 1 1/2 cups Clamato, regular or spicy
- 1 cup chilled ketchup
- 1/2 cup fresh cilantro - stems discarded and leaves chopped
- 2 tablespoons hot pepper sauce Tapatio, Crystal, Cleverly-Named...
- 2 avocados - peeled, pitted, and chopped

Mix onion with lime juice in a small bowl and allow to stand for 10 minutes. Meanwhile, toss shrimp, roma tomatoes, cucumber, celery, jalapeno, lime zest, salt and black pepper in a bowl until thoroughly combined. Whisk Clamato cocktail, ketchup, cilantro, and hot pepper sauce together in a separate bowl. Stir dressing into shrimp mixture. Gently fold in avocados. Cover and chill thoroughly, at least 1 hour.



Jalapeño Poppers

*If you like jalapeno peppers, then these poppers are for you!
Use spicy or mild Italian sausage, remove seeds to lessen heat.*

1 pound ground Italian sausage
8 ounces cream cheese softened
1 cup Cheddar cheese shredded
1 pound jalapeño chiles halved lengthwise and seeded
1 scallion minced

Preheat oven to 425°.

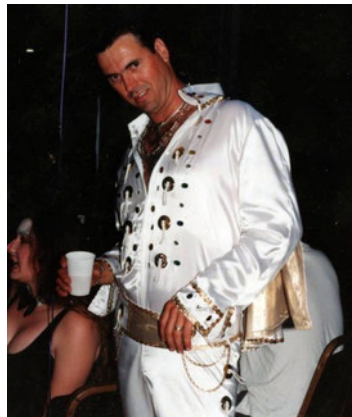
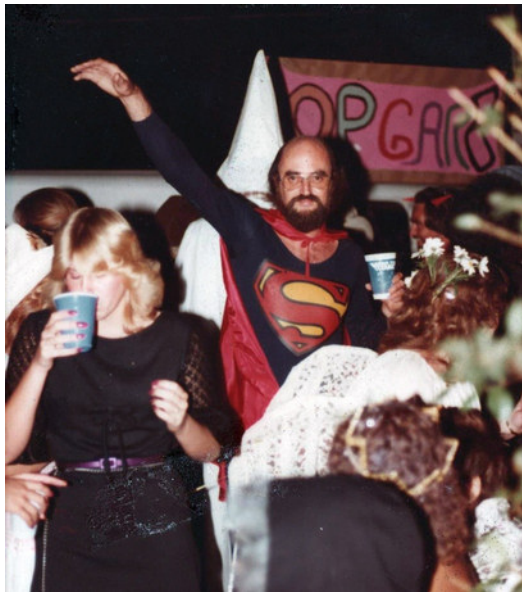
Place sausage in skillet over medium high heat and cook until evenly brown. Drain grease.

In a bowl, mix sausage, cream cheese, cheddar cheese and green onion.

Spoon about 1 tablespoon sausage mixture into each jalapeño half.

Bake 20 minutes in preheated oven, until bubbly and lightly browned.





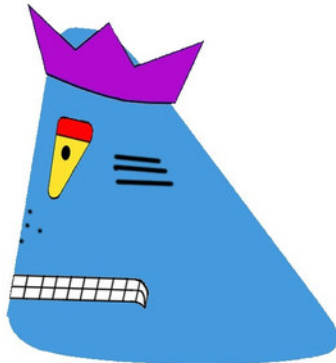
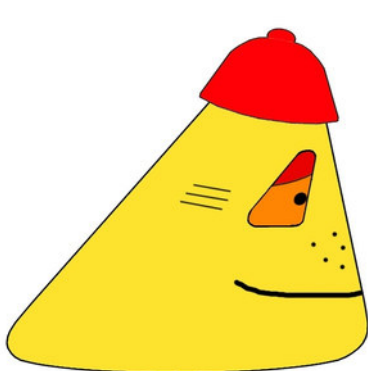
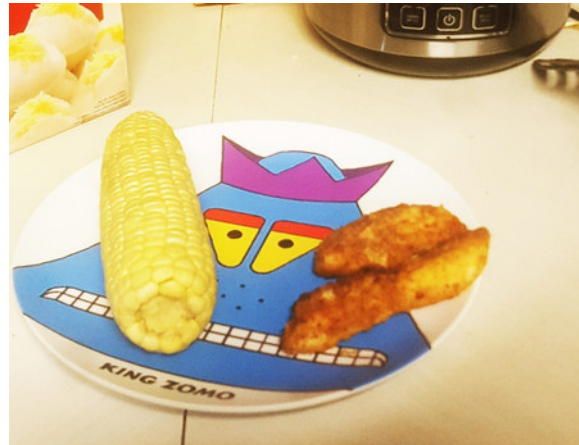
Bacon Cheddar Puffs

These gougères, savory pâte à choux bites are irresistible and a snap to make.

1 cup milk
1/4 cup butter
1 cup flour
4 large eggs
1 cup shredded sharp cheddar cheese
8 slices bacon cooked crisp & crumbled
1/2 teaspoon onion powder
1/4 teaspoon garlic salt
1/4 teaspoon pepper

Combine milk and butter in medium saucepan.
Heat over medium heat until butter is melted and mixture is simmering.
Add flour all at once. Continue cooking, stirring vigorously with a wooden spoon, until mixture forms a ball.
Remove from heat.
Beat in 1 egg until mixture is smooth. Repeat with remaining eggs, adding 1 at a time, beating until thoroughly combined and dough is smooth.
Stir in remaining ingredients.
Drop heaping teaspoons of mixture onto greased baking sheet.
Bake for 25 minutes or until puffed and golden brown.
Serve warm or at room temperature.





SALADS

Grandma Grace's Green Jello Salad

Tim Hosier's mom, AKA Grandma Grace, used to make this salad all the time.

It is a delectable delight, with flavor aplenty, plus--it's green!

- 2 (6-ounce) packages lime jello
- 4 cups water
- 40 regular-sized marshmallows
- 1 (20-ounce) can crushed pineapple, drained
- 1 (8-ounce) package cream cheese, softened
- 2 (8-ounce) containers thawed cool whip (or 1 1/2 cups heavy cream, whipped)

In large pot, put 4 cups water and lime jello. Heat to boiling, reduce heat and add marshmallows as room allows, as they melt. Use a little of the hot liquid to mix with the cream cheese and blend until smooth. Add this to jello mixture along with drained pineapple. Cool, then refrigerate until well set. Stir and add cool whip or whipped cream and blend well. Refrigerate again until solid set -- then enjoy!



Ointmanial Glibune

Issue II "All the Dope That's Fit to Print." May '86



O.P. To Combat Terrorism

Because of the increase of terrorist attacks on the United States and her Allies around the world since America's strike upon Libya in April, President Reagan announced today that he has been persuaded by those same Allies to unleash Ointmanial upon Libya and other Middle Eastern countries known to harbor and support terrorist organizations.

During his brief announcement the President was quoted as saying, "I regret that this last drastic step must be taken. But, if the criminals want to play hardball, then hardball it is."

President Reagan's plan, organized and supported by the U.S. Military, is brilliant in its simplicity. The Ointment Project is to be dropped by parachute within terrorist compounds and will play their unique style of music until all opposition has succumbed to their barbaric sound. It is expected that after two or three of these random raids all terrorist groups will disband out of fear of annihilation by Ointmanial.

The Ointment Project is a small group of highly-trained men who, until now have been held in reserve because their employment has not been sanctioned by the U.N. This and the fact that the Soviets may counter with their own unit, the Ointky Project, may precipitate WWII.

In a poll taken at a local shopping mall near the Glibune offices, 56% of those polled were behind the President's decision, 4% were against it. And 40% had never heard of the Ointment Project.

The Ointment Project, under tight security, was unavailable for comment. Their manager, Dick Zip, who was at the press conference, read a formal statement from the Project, "We, the Ointment Project, are ready & willing to eradicate terrorism where ever and when ever the President chooses."

O.P. Second Album In Works

Berkeley, CA Since the Ointment Project's "Albumium" success with their Squeezie-a-Poppy album and after ten years of struggle to produce it, the O.P. has taken a sabbatical of several months. But, ever true to the pursuit of financial success, Dick Zip, their manager, has negotiated with an anonymous philanthropist to fund a follow-up album to cash in on the present wave of Ointmanial. Mr. Zip is reported to have whipped the Project into a creative frenzy bordering on serious artistry.

Although, at the present time, this information is little more than hearsay, the Glibune has it from a reliable source close to the Project that "This may, indeed, come to pass." As of this printing no working titles of either the album or individual songs have been mentioned. But, knowing Zip and company, the fans will not be disappointed.



Roasted Corn & Black Bean Salad

"This is a recipe I created, similar to many other corn and bean recipes. I love it and make it all summer long!"

-- Weird Wanda Fododio

2 ears fresh corn, roasted and removed from cob
1 (15 1/2-ounce) can black beans, drained and rinsed well
1/2 diced red bell pepper (any color but green)
2/3 cup chopped black olives
1/2 bunch cilantro, chopped
1/2 red onion, diced
1/3 - 1/2 cup your favorite salsa
drizzle olive oil

Mix together all ingredients except salsa and olive oil.
Season with a sprinkle of garlic salt, cumin and pepper to taste.
Drizzle some olive oil and mix.
Add salsa to the taste and consistency you want.
I like to taste the ingredients and the textures without burying it in dressing.
But you'll be eating this, not me.
Unless you invite me over and then I'll probably judge your choices.
But you decide.



Tea Leaves' Blue Ribbon Potato Salad

"My family always told me I made the best potato salad, so in 2018 I put it to the test and entered it in the county fair. Sure enough, it took 1st place!"

-- Terri "Tea Leaves" Govette

8-10 red potatoes
4 eggs
1 1/2 cups homemade Hidden Valley Ranch dressing
1/2 cup mayonnaise
1/2 cup yellow mustard
1 teaspoon celery salt
1 tablespoon dill weed
2 stalks celery, sliced
3/4 cup red onions, cut in 1/2" pieces
1 (15-ounce) can black olives, quartered

Wash potatoes.

Peel a single strip around middle of each potato.

Place whole potatoes in large pot, cover with water and heat to boiling.

Boil for 15-20 minutes.

Rotate potatoes, then add eggs on top.

Continue boiling 10-15 minutes more, just until potatoes can easily be pierced with a fork.

Drain and cool. Peel and chop eggs.

Leaving most of the peel on, cut potatoes in 1" cubes.

In large mixing bowl, add potatoes, mayo, Ranch dressing, mustard, celery salt, dill weed and pepper to taste.

Adjust seasonings, if needed.

Mix in celery, onions, eggs and olives.

Taste again and adjust seasoning.

Add more Ranch dressing, and/or mayo, and/or mustard, if needed.



King Zomo's Cucumber & Garbanzo Bean Salad

"Ony my home planet of Oid Oid Oid, we make a similar salad. But we use gnxyt-bird balls and sliced gooboolios. Ours is much slimier. Mmmmm!"

-- King Zomo

- 1 (15-ounce) can garbanzo beans, drained
- 1 medium cucumber, peeled, halved long ways and quartered
- 1/3 cup red onions, chopped
- 1/4 cup minced parsley
- 1/2 cup sliced olives
- 3 tablespoons vegetable oil
- 3 tablespoons red wine vinegar
- 1 tablespoon sugar
- 1 tablespoon lemon juice
- 2 cloves garlic, minced
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

In a medium bowl, combine beans, cucumber, onion, parsley and olives.
In a small mason jar, combine oil, vinegar, sugar, lemon juice, garlic, salt and pepper.
Shake vigorously to combine.
Pou over salad and toss.
Serve immediately or chill for up to 24 hours.



Weird Wanda's Seafood Salad

"Julie gave this recipe to me years ago and I have since become addicted!"

-- Gorf Squank

1 head green cabbage
4 scallion
1/2 pound cooked shrimp
1/2 pound artificial crab meat
1 cup mayonnaise
1/4 cup thick teriyaki marinade
1/4 cup sugar
2 tablespoons lemon juice
1 package ramen noodles
fresh ground pepper

Clean and cut into bite-size pieces the cabbage and scallions. Place in a large mixing bowl.
Add shrimp and crab. Toss until mixed.
In a small bowl, mix mayonnaise, teriyaki marinade, sugar, lemon juice and flavor packet from top ramen noodle package.
Stir until smooth and creamy.
Mix mayonnaise mixture with greens until thoroughly coated.
Crumble top ramen noodles over salad and mix in. Add pepper to taste.




TITLE DEED
ELMO SKUD EMPORIUM

Rent \$2

With 1 Garage \$6
With 2 Garages \$9
With 3 Garages \$12
With 4 Garages \$15
With RECORDING STUDIO \$21
Mortgage value \$6
Garages cost \$10 each
Recording Studios \$10 plus 4 Garage

If a player owns ALL the Lots of any Color-Group, rent is Doubled on Unimproved Lots in that group.


OPTV BROADCASTING

If one "OintProperty" is owned rent is 3 times amount shown on dice.
If both "OintProperties" are owned rent is 5 times amount shown on dice.

Mortgage Value \$25

TITLE DEED
GOOEY UNIVERSITY

Rent \$3

With 1 Garage \$8
With 2 Garages \$12
With 3 Garages \$16
With 4 Garages \$20
With RECORDING STUDIO \$28
Mortgage value \$8
Garages cost \$10 each
Recording Studios \$10 plus 4 Garages

Player owns ALL the Lots of any Color-Group, the rent is Doubled on Unimproved Lots in that group.



Elmo Skud's Savory Macaroni Salad

*Nobody knows who Elmo stole this recipe from, but it works!
If you like a sweet salad, use sweet relish instead of dill relish.*

- 1 1/2 cups uncooked macaroni
- 1/4 cup celery, chopped
- 2 scallions, chopped
- 1/4 red bell pepper, chopped
- 3 hard boiled eggs, chopped
- 1/8 cup dill pickle relish
- 1/2 cup mayonnaise
- 1/2 tablespoon Dijon style mustard
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon paprika

Cook macaroni according to package directions.

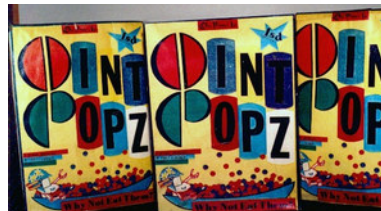
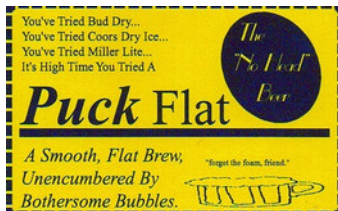
Drain and rinse the macaroni under cold water in a colander.

Add the drained and cooled macaroni to a large serving bowl with a tight fitting lid.

Add the chopped red bell pepper, green onion, boiled eggs, and dill relish to the macaroni.

Next, in a small bowl add the mayonnaise, dijon mustard, salt, pepper, and garlic powder. Stir well to combine. Then pour the dressing over the salad and mix well.

Chill for at least one hour before serving.



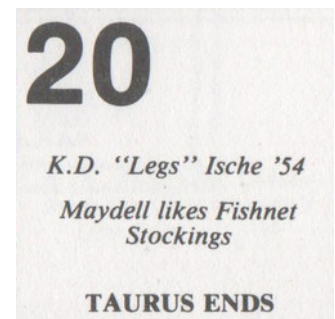
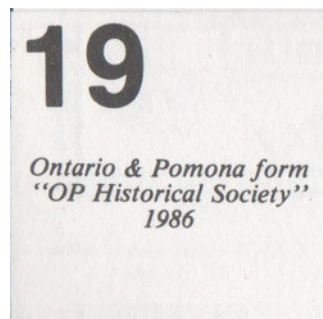
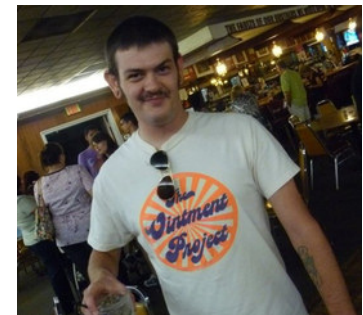
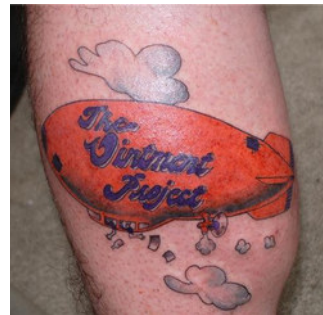
Wilted Spinach Salad

"After having this salad at a restaurant on several occasions with Linda Wootton, I finally got the recipe! I make it often and it is awesome!!"

-- Gorf Squank

1 pound baby spinach cleaned
4 scallions thinly sliced
6 slices bacon
1 tablespoon balsamic vinegar
1 tablespoon cider vinegar
1 tablespoon sugar
1 egg
2 tablespoons bacon drippings

Wash and dry spinach. Add to salad bowl with sliced scallions. Toss to mix.
Fry bacon until crisp. Drain bacon on paper towel, crumble. Save 2 Tablespoons bacon drippings.
Heat bacon drippings in pan.
Mix thoroughly egg, vinegars and sugar.
Pour while stirring into bacon drippings.
When mixture is smooth and blended, pour over spinach and toss to mix.
Sprinkle crumbled bacon over spinach and serve immediately.





Granddaddy Damage's Groovy Greek Salad

Romaine lettuce, Roma tomatoes and Pastures of Eden feta cheese, if you can find it. This is way good!

Dressing

- 1 cup extra virgin olive oil
- juice of 2 large lemon
- 1 tablespoon dried oregano
- 1 tablespoon fresh minced garlic
- 1 teaspoon dried basil leaves
- 2 tablespoons red wine vinegar
- 1/2 teaspoon salt
- 1 teaspoon sugar
- 1/2 teaspoon black pepper

Salad

- 1 head Romaine lettuce, large, chopped
- 3 Roma tomatoes cut in wedges
- 1 English cucumber, peeled, seeded and chopped
- 1 red onion cut in slices
- 1 green bell pepper, seeded and cut into pieces
- 1/2 pound Pastures of Eden feta cheese crumbled
- 1 cup pitted kalamata olives

For Dressing, combine all ingredients in a blender (or whisk by hand).
Adjust flavor with more lemon juice, oregano, salt, pepper.

Chill in refrigerator for 1 hour.

Place salad ingredients in large bowl. Pour dressing over salad toss to combine.

Let salad rest at room temperature for 20 minutes, then serve.

Or, refrigerate for longer periods, occasionally tossing ingredients.





Soups

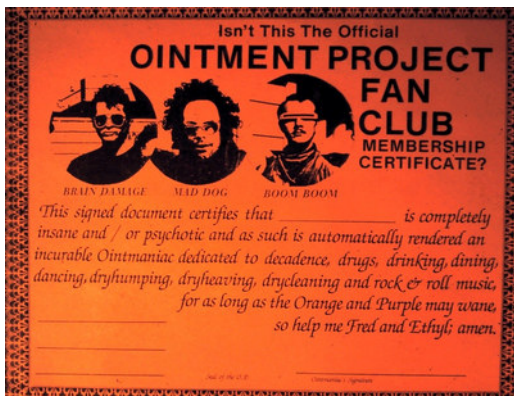
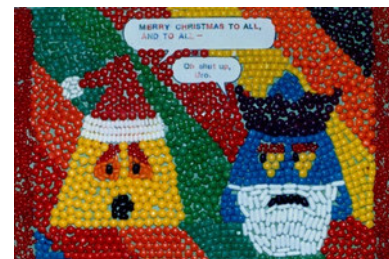


Rhonda's Creamy Green Soup

Super good recipe from Ointmaniac Rhonda Hunter,
sister of the legendary Laura Hunter-Bergener!

olive oil
2 cloves garlic
1 sweet onion
4 potatoes, (Russet, Idaho or Golden)
2 medium, green zucchini
2 yellow squash
4 medium carrots
2 portabella mushrooms
1 (32-ounce) box vegetable stock
salt and pepper
avocado
Crème fraîche

Dice veggies.
Add olive oil to skillet or wok.
Sauté garlic and onion.
Add potatoes. Stir-fry until tender.
Add zucchini, yellow squash and carrots.
Last, add mushrooms.
Salt and pepper to taste.
When veggies are cooked through, add to Vita-Mix food processor or blender and add vegetable stock to desired consistency.
Mix until creamy. Pour back into pot to heat.
Serve in soup bowls with avocado slices on top with a dab of Crème fraîche.



Creamy Tom Yum Goong

Tom Yum is a classic dish from Thailand and draws its flavor from lemongrass, galangal and kaffir lime leaves. It can be made with almost any meat, but this recipe calls for shrimp (Goong), and it is the best! Substitute straw mushrooms if desired.

3/4 pound shrimp (350 g) shell-on, head-on, if possible
4 cups water
2 stalks lemongrass bottom half only
10 slices galangal cut into thin rounds
6 kaffir lime leaves
4 thai chilis
1/2 cup evaporated milk
3-4 cups oyster mushrooms
1/4 cup Thai chili paste (nam prik pao)
3 tablespoons fish sauce
1/4 cup lime juice
chopped cilantro to taste
Serve with Jasmine rice

Rinse, peel and devein shrimp, placing heads and shells in stock pot. Cook heads and shells over medium heat until fragrant and beginning to brown. Add water, scraping frond from pan, and simmer for 15-20 minutes. strain shells and heads from stock. bring stock back to simmer. Smash lemongrass and cut into chunks, tear kaffir leaves and finely chop chilies. Add all three to simmering stock add galangal, and simmer to for 5 minutes. Add evaporated milk and bring to boil. Add mushrooms and cook for 1-2 minutes, or until mushrooms are done. Add chili paste and fish sauce, stirring to dissolve. Add shrimp and cook until done, 30 seconds or so. Turn off the heat, and let the soup cool down slightly, until it no longer simmers. Stir in lime juice. Stir in cilantro to taste, and adjust seasonings. Pour soup over rice, or add rice to a bowl of soup or eat soup as course of a bigger meal.



Won Ton Soup

Mini-won tons and baby bok choy are what makes this recipe rock.
15 minutes to make and it's way better than 50¢ ramen or Cup Noodles.

6 cups water
2 tablespoons Better than Bouillon chicken soup base
2 teaspoons grated ginger
1 teaspoon sesame oil
1 teaspoon sriracha sauce
1 carrot, peeled and thinly sliced
2 scallion thinly sliced
3 cups baby bok choy sliced into bitesize pieces
15 - 18 frozen pork mini-won tons

Combine water, soup base, ginger, sesame oil and sriracha sauce in large soup pot. Bring to a boil and stir until all ingredients are combined. Add carrots, sliced scallions and sliced bok choy. Return to a boil and cook 10 minutes, until vegetables are tender. Add mini-won tons and cook for 5 minutes more. Ladle soup into bowls and provide soy sauce, chili oil and Sriracha as condiments.



Autumn Soup

*This is Betty's recipe from cards I collected, week by week through the mail.
Mrs. Crocker's take on this classic vegetable soup made with ground beef rocks.*

1 medium onion chopped
1 pound lean ground beef
3 cups water
1/2 cup carrots sliced 1/8 " thick
1 cup celery chopped
3 cups potatoes peeled and cubed
2 teaspoons salt
1 teaspoon kitchen bouquet
1/4 teaspoon pepper
1 bay leaf
1/8 teaspoon basil leaves
8 ounces tomato sauce or diced tomatoes

In a large saucepan, cook beef until brown. Drain off fat.
Add onion and cook with meat until onions are tender, about 5 minutes.
Stir in remaining ingredients and mix thoroughly.
Bring to a boil. Reduce heat, cover and simmer for 20 minutes.
Adjust seasoning and serve.

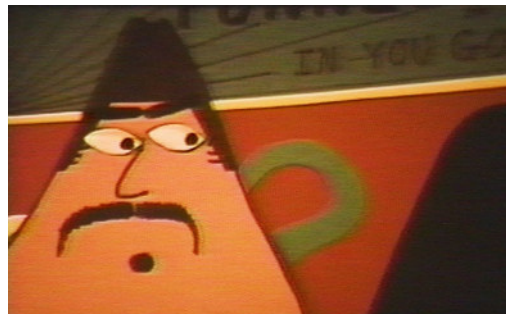


Red Chicken Pozole

The Oakie Pluckers slurped this spicy mexican soup while hunting and harvesting psilocybin mushrooms in San Angelo, Texas. Long-time O.P. guitarist Lonesome Mike, born in Fort Worth, verifies this pozole's (as well as the mushrooms's) authenticity.

1 pound boneless skinless chicken thighs cut into 1" pieces
 1 pound boneless skinless chicken breasts cut into 1" pieces
 2 cloves garlic finely chopped
 1 (28-ounce) can hominy
 1 (6-ounce) can diced chilis
 1 medium onion chopped
 1 tablespoon fresh oregano chiffonade
 1/2 teaspoon cumin
 1/4 teaspoon red pepper flakes
 4 cups water
 4 teaspoons Better than Bouillon chicken soup base
 1 (28-ounce) can diced tomatoes
 1 tablespoon lime juice
 1/4 teaspoon salt
 1/4 teaspoon pepper

Combine chicken, garlic, hominy, onion, oregano, cumin, red pepper flakes, water and Better than Bouillon chicken base in a slow cooker.
 Cover and cook on high for 3 hours (or low for 5 hours).
 Remove lid and stir in tomatoes, lime juice, salt and pepper. Heat thoroughly and serve.



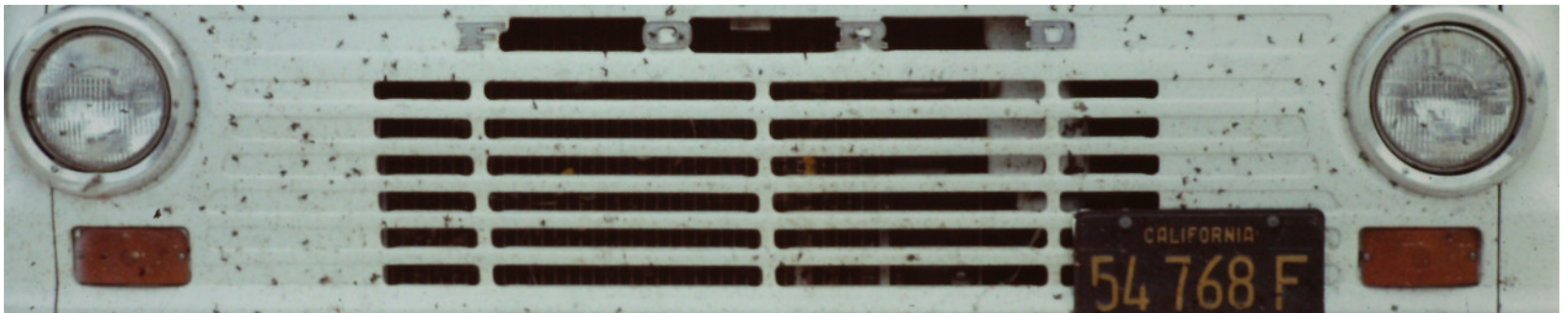


Cock-A-Leekie Soup

O.3.P.2. was a new wave rock band made up of radioactive androids. Their lead singer, known as Anthrax III, loved this chicken and leek soup.

2 tablespoons butter
 1/2 cup barley
 5 large leeks cut into 1/2" slices
 2 (32-ounce) boxes chicken broth
 1 (12 1/2-ounce) can chicken breast meat
 white pepper

In large saucepan, saute barley in melted butter until lightly browned. Add leeks and saute for 5 minutes until slightly tender. Add broth and canned chicken. Bring to a boil, reduce heat and simmer 1 hour and 15 minutes. Add white pepper to taste and serve.



Avgolemono (Egg Lemon Soup)

Super quick, easy to make and really delicious!

Serve this with a Greek Salad, crackers or bread.

2 (32-ounce) cans chicken broth low salt

3/4 cup mahatma rice

3 large egg yolks

2 tablespoons lemon juice

white pepper

salt

Heat broth to boiling. Add rice gradually and simmer for 30 minutes. Reduce heat so broth is not boiling.

Beat egg yolks until smooth.

Stir in 1 cup hot broth into egg yolks.

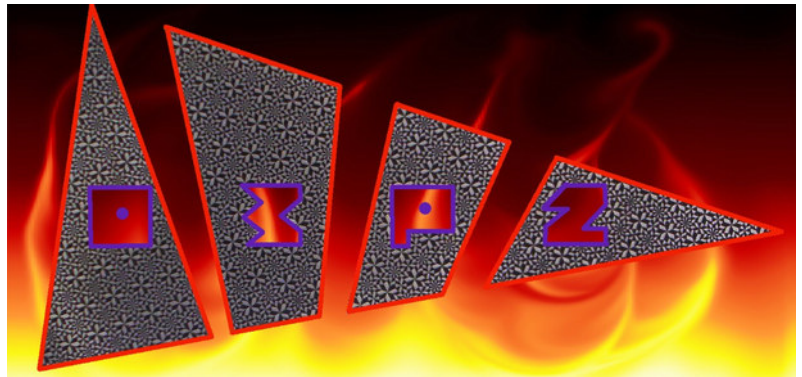
Pour egg yolk mixture slowly back into the broth.

Add lemon juice to taste. (2 tablespoons is a recommendation)

Season with salt and white pepper.

Serve immediately.





Entrées

K.D.'s Chile Relleno Casserole

This delectable Mexican dish was provided by K.D. "Legs" Ische, a hands-on Ointmaniac responsible for so much of the Ointment Project's early merch and artwork, among other things. K.D. cooked for everybody!

8-10 large poblano peppers (or pasilla chiles)
1 (28-ounce) can green enchilada sauce (hot or mild)
1 onion, diced
1-2 jalapeño peppers, diced
1/2 cup fresh cilantro, chopped
2-3 cups Monterey Jack cheese, or Pepper Jack cheese or queso
2 eggs, beaten
1 cup flour
1 teaspoon baking powder
1 teaspoon baking soda
1 cup beer or milk
2 cups Monterey Jack-Colby cheese (or 1 cup cheddar & 1 cup Monterey Jack)
sliced black olives (optional)

Parboil the chiles to soften the skins before de-veining and removing seeds.
Spray 9 x 13 casserole dish with non-stick cooking spray and pour in 1/2 the can of green enchilada sauce.
Cut in half each of the chiles and place half of the halves on top of the sauce to cover bottom of casserole pan.
Cover with shredded cheese.
Sprinkle the diced onions, jalapenos and cilantro over the cheese.
Cover with the rest of the chole halves. Set aside.
Mix together eggs, flour, baking powder, baking soda and enough beer to make this batter look like pancake batter.
Beat until smooth, and pour over chiles in pan.
Bake at 350° for 45 minutes, looking for a golden brown on the batter.
Cover casserole with the remaining green enchilada sauce and cheese.
Top with olives, if desired.
Return to the oven for an additional 10-15 minutes.
Heat until the cheese is completely melted.
Enjoy!

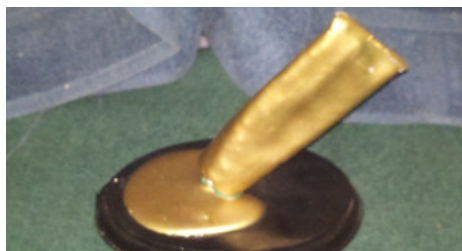


General Hardy's Fishy Cioppino

General Buttram Hardy concocted his take on this savory seafood classic while he was impersonating a sea captain in Kennebunkport, Maine. He is known for his Drippy-Style Cheddar Cheese Sauce.

1/4 cup olive oil
 2 yellow onions, chopped
 2 red bell peppers, seeded and chopped
 4 cloves garlic, minced
 2 bay leaves, broken in half
 1 (28-ounce) can diced tomatoes
 3/4 cup dry red wine
 1/2 cup dry white wine
 2 tablespoons fresh oregano, chopped
 2 tablespoons fresh thyme, chopped
 3/4 pound (375 g) halibut or other firm white fish fillets
 1 pound (500 g) clams, littleneck or other small clams, scrubbed and soaked
 1 pound (500 g) dungeness crab claws crab claws
 20 large shrimp, heads and legs removed, or peeled and de-veined if desired
 tabasco or preferred hot sauce, to taste
 salt and pepper to taste

In a large, heavy pot, warm the oil over medium heat. Add the onions and bell peppers and sauté until just tender, 4 to 5 minutes. Add the garlic and sauté for 30 seconds. Add the bay leaves, tomatoes, red and white wines and bring to a simmer. Partially cover, reduce the heat to medium-low and cook until thickened slightly, about 15 minutes. Remove and discard the bay leaves. Add the oregano, thyme, fish and clams, discarding any that do not close to the touch. Cover and cook over medium-low heat for 5 minutes. Add the crab and shrimp, cover and cook until the shrimp and fish are opaque throughout and the clams have opened, 3 to 4 minutes. Discard any unopened clams. Stir in the hot-pepper sauce and season with salt and pepper. Serve immediately. Serves 6.



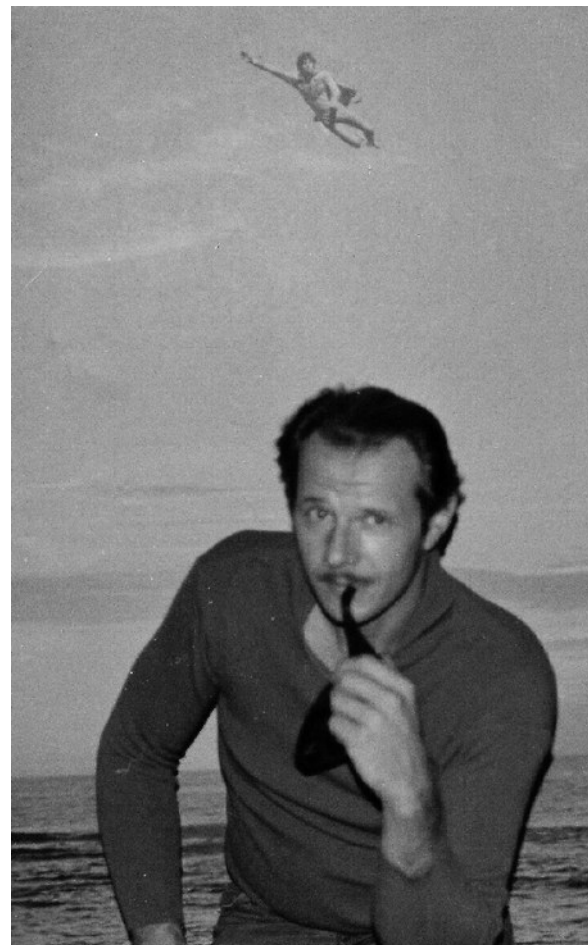
Boom Boom's First Omelet

Simplicity is the Mother of Necessity, and the ever inventive and intrepid Allan "Boom Boom" Ische proves it with this ineffable omelet. Make one for your neighbor!

This is Boom Boom's very first attempt at making an omelette and it is awesome!

2 tablespoons butter
3 eggs
1/2 cup left over cooked rice
2 ounces Colby cheese, grated
1/4 cup diced tomatoes
1-2 slices bacon, cooked well and crumbled
sour cream to taste
Cholula Hot Sauce to taste

Melt butter in frying pan over medium heat.
Beat eggs well and add to frying pan.
As eggs cook, add rice, cheese and tomatoes on one side of omelette.
When eggs are nearly set, fold omelette in half on top of added ingredients.
Serve with a dollop of sour cream, some Cholula Hot Sauce and crumbled bacon.



Gigi's Steak Chili

This recipe is from long-time Oinmaniac and verified survivor of the legendary Orange & Purple Ball Gigi Walker, who owns and runs Walker's Auto Body in California. Husband Brian plays guitar in a band and daughter Melody is an acclaimed recording artist. They are a very talented family! Now if only we could get that cheesecake recipe...

8(8 ozs) large beef steaks BBQed the day before, and refrigerated
 2 stalks medium celery, chopped fine
 2 large onions, chopped fine
 6 cloves garlic, chopped fine
 (optional) veggies, such as mushrooms, bell peppers, zucchini
 4 (28-ounce) cans crushed tomatoes
 1 (32-ounce) box beef broth
 6 (16-ounce) cans small beans, (pinto, small red, small lima) rinsed and drained
 2 tablespoons fresh sage, chopped fine
 2 tablespoons fresh thyme, chopped fine
 1 tablespoon fresh rosemary
 2 tablespoons cumin
 8 tablespoons chile powder
 salt and pepper, to taste
 1/3 (7-ounce) can chipotle en adobo
 2 dark chocolate bars 60% to 80% cocoa

In large pot, sauté celery, onions, garlic (and any optional vegetables) in olive oil.
 Add tomatoes, beef broth and beans. (You may have to add tomato sauce as needed for the thickness you want.)
 Add fresh herbs, cumin and chili powder.
 Chop your BBQ steaks into small cubes and add to pot.
 Here are the two most important ingredients:
 Only use about 1/3 can of the chipotle peppers, chopped fine. (This is Hot-be careful!)
 Add two dark chocolate bars 60 to 80 percent cocoa.
 Slow cook chili for about 3 hours. Make sure to stir so as not to let it burn on the bottom.
 Serve with grated cheese.





Rhonda's Best Veggie Tacos Ever

Veteran of countless Ointment Project performances, including her own wedding, Rhonda Hunter, mandatory Ointmaniac, provides this delightful vegetarian repast.

olive oil
salt and pepper
corn tortilla
portabella mushrooms
green zucchini
kale
avocado
salsa

Stir-fry zucchini, kale and mushrooms with olive oil. Salt and pepper to taste.
On a flat skillet, warm corn tortillas.
Slice avocado.
Add stir-fry veggies to tortilla.
Top with avocado and salsa.



Daryl's Seafood Quiche

"Wonderful dish, hard to get perfect. The seafood taste permeates through the whole mixture while baking and is a taste treat. I always make two at a time because it is such a process. This recipe is only for one." -- Daryl Hunter

1 unbaked pie crust
1 egg white, beaten
4 ounces bacon
1 cup half and half or heavy cream
6 eggs
1/4 teaspoon salt
1/8 teaspoon pepper
1 teaspoon chives (optional)
2 ounces (1/4 cup) Cheddar cheese, grated
2 ounces (1/4 cup) Swiss cheese, grated
1 (6 1/2-ounce) can crab meat
4 ounces bay shrimp

Preheat oven to 375°.

Prepare the pie crust:

If it is a frozen crust, after it reaches room temperature pinch up the crust for better presentation and so it will hold more ingredients.

Brush well with the egg white, then slightly brown it in the oven to seal the crust.

Chop the bacon into 1-inch pieces and sauté in a heavy skillet until the fat is almost all rendered out, but the bacon is not crisp.

Mix half-and-half together with eggs, salt, pepper and nutmeg.

Layer bacon on bottom of piecrust, then crab and shrimp, then the mixed cheeses.

Top with chives.

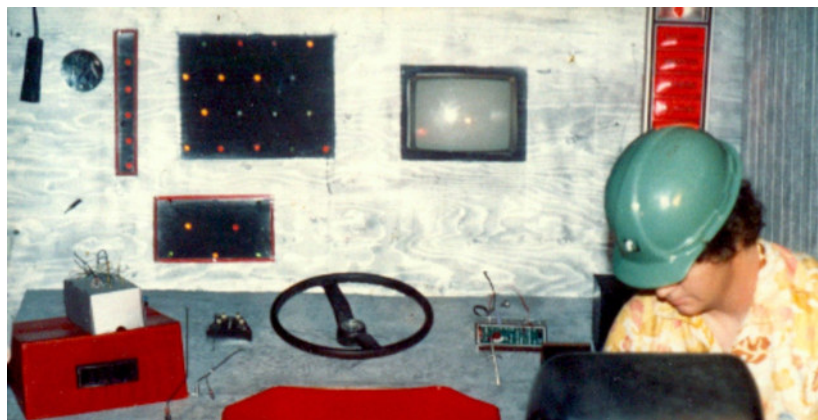
Then pour the egg mixture over it.

Bake for 30 to 40 minutes.

You must rotate the quiche several times over this period so it rises evenly.

When golden brown it rises, don't let it rise so much it pops but it must rise.

Let cool.



Julie's Asian Lettuce Wraps

*"This is my very own direct copy of a recipe I saw online.
It's good though and I make it often when I want to eat light."*

1 tablespoon olive oil
1 tablespoon sesame oil
1 pound ground chicken (I've also used ground turkey with good results.)
1 medium/large sweet Vidalia onion or yellow onion, diced small
1/3 cup hoisin sauce
2 tablespoons low-sodium soy sauce
1 tablespoon rice wine vinegar
1 tablespoon Asian chili garlic sauce, or to taste. (sriracha may be substituted.)
3 cloves garlic, finely minced or pressed
1 teaspoon ground ginger or 2 teaspoons freshly grated ginger, or to taste;
1 (8-ounce) can water chestnuts, diced small
2-3 green onions, sliced into thin rounds
1/2 teaspoon salt, or to taste
1/2 teaspoon freshly ground pepper, or to taste
butter lettuce leaves, for serving

To a large skillet, over medium-high heat, add the oils.

Add ground chicken.

Cook and stir occasionally to crumble the ground chicken.

Continue cooking over medium-high heat until chicken is cooked through.

Add the onion, hoisin sauce, soy sauce, rice wine vinegar and chili garlic sauce.

Stir to combine.

Cook for about 5 minutes, stirring occasionally, until onion is soft and translucent, and most of the liquid has been absorbed..

Add the garlic and ginger, stir to combine.

Cook for about 1 minute, or until fragrant.

Add the water chestnuts, scallions, salt and pepper to taste, and cook for about 2 minutes, or until tender. Taste filling and make any necessary flavor adjustments, i.e., more soy sauce, hoisin, pepper, etc.

Spoon about 1/4 cup of the mixture into the lettuce leaves to serve.*

Recipe is best warm and fresh, but the filling will keep airtight in the fridge for up to 5 days.

*"Or you could just eat the filling out of a bowl, standing outside your fridge, with a spoon. Cold. I know this from experience."

-- Weird "Wanda" Fodofio



Doug's Classic Linguine with Clam Sauce

Douglas Michael Burger's recipe, it has been taste-tested by the O.P. Kitchen staff many times. DMB also makes a superb rub for ribs and roasts.

Douglas Michael Burger's recipe. 10/2020

1 pound linguine noodles
4 tablespoons olive oil
8 cloves garlic, minced
4 tablespoons cold butter, divided
2 tablespoons fresh italian parsley, chopped
1 tablespoon fresh oregano, chopped
2 (6 1/2-ounce) cans chopped clams
1 cup white wine
1 cup grated Parmesan cheese
1/2 cup heavy cream

Prepare linguine and cook al dente.
Drain clam juice into a cup measure and set aside.
Heat olive oil in a skillet over medium high heat.
Add garlic and saute, stirring, until it turns brown, about 2 minutes.
Add clam juice and white wine to pan and simmer on medium-high until reduced by 2/3 or 3/4.
Add the butter one tablespoon at a time while whisking the sauce.
Add the clams, heavy cream, parmesan and parsley.
Stir until mixture is hot throughout.
Spoon sauce over linguine to serve, or toss with pasta and serve.





Chili Con Carne De Combrulie

*To make a truly rocking chili, Combrulie says you have to toast a few peppers.
This rich, savory chili is well worth the effort!*

- 4 dried guajillo chiles
- 4 dried ancho chiles
- 4 dried chile de arbol
- 1 pound ground pork
- 1 pound ground beef
- 1 small onion, diced
- 2 cloves garlic, diced
- 1 (14-ounce) can diced tomatoes
- 3 tablespoons tomato paste
- 2 cups beef stock base
- 1 tall can dark stout beer
- 2 tablespoons brown sugar

Toast a few Guajillo Peppers, Ancho Peppers and Arbol Peppers (Arbols bring the most heat) Once toasted, remove stems and seeds and rehydrate peppers in a bowl of boiling water for 20 minutes. Pulse in blender with about 1/2 cup of the soaking water to form a purée. Set aside. Brown a pound of ground pork and a pound of ground beef. Season meat well with salt and pepper. Add in a small diced onion and a couple cloves of diced garlic. Add in the pepper purée, 2 cups beef stock, a 14 oz can of diced tomatoes, a tall can of dark stout beer and a few tablespoons of tomato paste. Let simmer low for a couple hours. When I tasted at this point I felt it needed something to sweeten it up so I added a couple tablespoons of brown sugar. It came out perfect. Even better the next day.





Tracy's Awesome Spaghetti Sauce

"This sauce is good with spaghetti or lasagna or stuffed shells, or anything you put red sauce on."

-- Tracy Bergener

- 1 pound ground beef**
- 1 pound mild Italian sausage**
- 1 (15-ounce) can garbanzo beans, smashed**
- 1 (14.5-ounce) can Italian style diced tomatoes**
- 1 medium onion, chopped**
- 1 (8-ounce) package sliced mushrooms**
- 2 cloves garlic, smashed**
- 2 (24-ounce) jars Prego traditional spaghetti sauce**

First saute your garlic, onions and mushrooms in olive oil until onions are slightly transparent. Set aside.

Remove outer casing from sausages.

Crumble and brown with ground beef in large skillet.

Drain well.

Add onions, garlic and mushrooms.

Pour both jars of sauce into meat mixture. Stir.

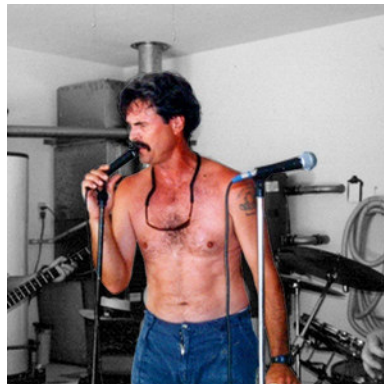
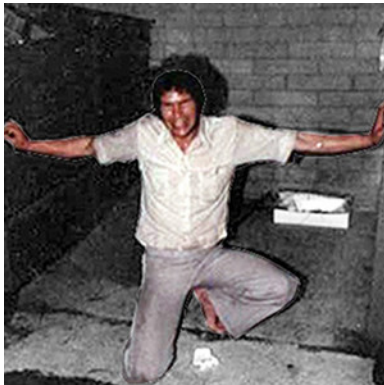
Simmer over medium heat.

Add garbanzo beans, olives and diced tomatoes.

Let simmer for half hour, stirring constantly.

Feel free to add basil, oregano or Italian seasoning if you wish.

Add 2 tablespoons of sugar before serving. Stir well.



Bubba Fat Dog's Shrimp Étouffée

"We cook us some etouffee down on the bayou with crawfish mainly 'cause they be plentiful and much easy to catch.

But on the coast, shrimp be the name of the game, friend, and damn, they be wicked good, yessir!

1/2 cup butter
2 cups onions chopped
1 cup celery chopped
1 cup green bell peppers chopped
1 clove garlic minced
1 tablespoon tomato paste
1/2 cup parsley chopped
1/2 cup scallion chopped
1 1/2 teaspoons salt
1 teaspoon pepper
3/4-1 teaspoon cayenne pepper
2 cups seafood stock
1 1/2 pounds shrimp peeled and deveined
1-2 tablespoons cornstarch
1/4 cup water
3 cups rice cooked

Melt butter in large skillet over high heat. Add onions, celery, bell pepper and garlic. Saute until onions start to brown, stirring occasionally. Add tomato paste, stirring well until blended. Add parsley, scallions, salt, pepper and cayenne pepper, mixing well. Cook 5 minutes. Stir in seafood stock and bring to a boil. Reduce heat, cover and simmer for 25 minutes. Add shrimp and cook until pink, about 3-5 minutes. Mix cornstarch with water. Add to shrimp mixture, stirring well. Bring to a boil. When mixture has thickened somewhat, remove from heat and serve immediately over rice.





Aunt Julie's Bucatini Carbonara with Crab

"Bucatini is my current favorite pasta noodle.
You can use anything you want here. Spaghetti is traditional."

-- Aunt Julie

3 (6-ounce) cans good quality crab meat, drained & picked through for bones
1/3 pound pancetta (some substitute bacon)
1 shallot
1 rib celery
4 cloves garlic
a few sprigs of thyme
6 large eggs
3/4 cup grated Pecorino-Romano cheese, grated (Parmesan or Romano may be substituted.)
3/4 cup grated Parmigiano-Reggiano cheese
salt and pepper
1 pound Bucatini (or spaghetti)
2 tablespoons olive oil
1/2 cup sherry or white wine
1 small lemon
2 scallions

Get your ingredients together because this can move fast:

Drain crab and pick through.
Chop pancetta into a small dice.
Chop shallot, celery and garlic. Stem and chop thyme.
Separate eggs, keeping out the yolks. Save the whites for another recipe.
Whisk the egg yolks and mix in cheeses, salt and pepper.
Generously salt the pasta water and drop the pasta and cook al dente.
Reserve 1 cup pasta water.
While the pasta cooks, heat large skillet to medium-high with olive oil.
Add pancetta and render 2 to 3 minutes.
Add shallots, celery, garlic, thyme and more salt and pepper.
Stir for a minute or two then add wine and crab.
Mix well and let wine absorb. Add juice of 1 lemon.
Add 1 cup of starchy boiling water to temper the egg yolk/cheese mixture.
Drain pasta and add to the skillet with the crab.
Toss with the egg yolk and cheese mixture off heat for at least a full minute.
"I like to serve with some fresh cracked pepper and a little more Parmesan because Parmesan Cheese is a gift from God." -- Aunt Julie

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<small>*for a 12 pack of beer, a quart of Patron, a case of Tropicana or a bag of</small>			
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Danyeale's Holiday Chicken Rolls

An easy but satisfying and delicious dinner that takes little prep and only an hour in the oven!

Courtesy of Danyeale Berry-Chapman

1 pound bacon
2 pounds boneless, skinless chicken breasts (4 each)
raisins (optional)
1 box Chicken Stove Top Stuffing Mix

Prepare Stove Top Stuffing according to directions.
Slice each chicken breast nearly in half, length-wise, to form a pocket.
Place small loaf of stuffing into each chicken breast and close up.
Wrap each breast with enough bacon to enclose completely.
Place wrapped breasts in 9X9 or 9X13 glass dish.
Bake at 375° for 1 hour or until internal temperature is 165°.
Remove from oven and let rest for 5-10 minutes.
Serve.



Flashbulb's Slow Cooker Chicken Enchiladas

Ernie Asebedo's recipe offers lots of options:

Use red or green salsa. Use red or green enchilada sauce.
Use your favorite cheese. Add whatever spices you like for
enchiladas - cumin, chili powder, sage, whatever...

- 1 dozen corn tortillas (may use flour)
- 2 cups shredded, cooked chicken (rotisserie chicken works well)
- 2 cups Cheddar cheese (may use jack, colby or other cheese)
- 1 (24-ounce) jar red salsa (may use green salsa)
- 1 (28-ounce) can red enchilada sauce (may use green sauce)
- 1 (6-ounce) can diced jalapenos
- 1 onion, diced
- 2 cloves garlic, minced
- 1 (16-ounce) can black olives, sliced
- salt and pepper to taste
- oregano to taste

Quarter the tortillas. Shred cheese.

Mix salsa, enchilada sauce, jalapenos and spices in large bowl.

In small pan, saute, onions until caramelized. Add garlic and stir for 1 minute. Remove from heat.

Place tortilla quarters in a layer over bottom of slow cooker,
overlapping pieces so bottom does not show.

Scatter some chicken over tortillas, using about 1/2 cup.

Scatter some sauted onions over chicken, about 1/4 of them.

Scatter about 1/4 of olives over onions. Sprinkle 1/4 of grated cheese over onions.

Spoon about 1/4 of enchilada sauce mixture cheese.

Repeat layers until all ingredients are used, ending with cheese and olives.

Cook on low heat for 3-4 hours.



Hermit Bob's Prime Rib (Lord Charley's Method)

Hermit Bob Hermes is a bonafide chef, as well as a blogger and a novelist. This recipe is the real deal!

1 5 lb - 10 lb (or more) prime rib roast
1 cup water
kosher salt
coarse ground pepper

Preheat oven to 250° F.

Get a roasting pan with rack inside. It can be steel, ceramic, glass or aluminum; it just needs to have an oven-proof cover that seals and is also high enough to not touch the meat.

Cover the roast with kosher salt and coarse ground pepper, then place it bone side down on the rack in the roasting pan. Pour 1 C. water into the pan.

Make a collar out of aluminum foil and fit it around the roasting pan rim.

Place the lid on the pan and press the foil up, pinching it all the way around the lid rim to seal, and put it in the oven.

You will want to cook the roast for approximately 25 minutes per pound of meat.

Check the temperature at thirty minutes before the time you calculated it would be done, to ensure it is no over-cooking.

To get a medium-rare finished product you will need to remove the roast from the oven at no more than 130° F. internal temperature.

This should get it to medium-rare once it has cooled on the outside.

Once you reach that desired temperature remove the roast from the pan and place it on a sheet pan or a carving board that has a drip moat. Put the pan/board on a counter away from any drafts.

Loosely cover the roast with aluminum foil to tent it for 30 minutes to an hour, until the outside has cooled but is still warm. (Tenting the roast will allow it to relax and is crucial to its tenderness. it also allows the meat to retain its natural juices.)

Once it has cooled, place it in a warming oven until you are ready to carve.

You can strain the juices left in the roasting pan into a fat separator, or put it in a bowl in the refrigerator to cool which will cause the fat to separate and solidify on top of the broth.

After the separation you can use the fat for making Yorkshire puddings and the liquid/broth to use as part of the water called for in packaged au jus mix.





Crispy Cast Iron Skillet Chicken Thighs

Delicious, crispy-skinned chicken thighs are ready to eat in about thirty minutes, & they are healthier than classic deep fried foul!

4-5 skin-on, bone-in chicken thighs
1 teaspoon coarse salt
1 teaspoon garlic powder
1/2 teaspoon freshly ground black pepper
1-2 tablespoons olive oil
4 slices fresh lemons
fresh rosemary

Heat oven to 425 degrees.

Pat the chicken thighs dry with paper towel.

In a small bowl, combine the salt, garlic powder, and pepper, then sprinkle over the meat on both sides.

In a cast-iron skillet, heat 1 to 2 tablespoons of olive oil over medium-high heat until hot.

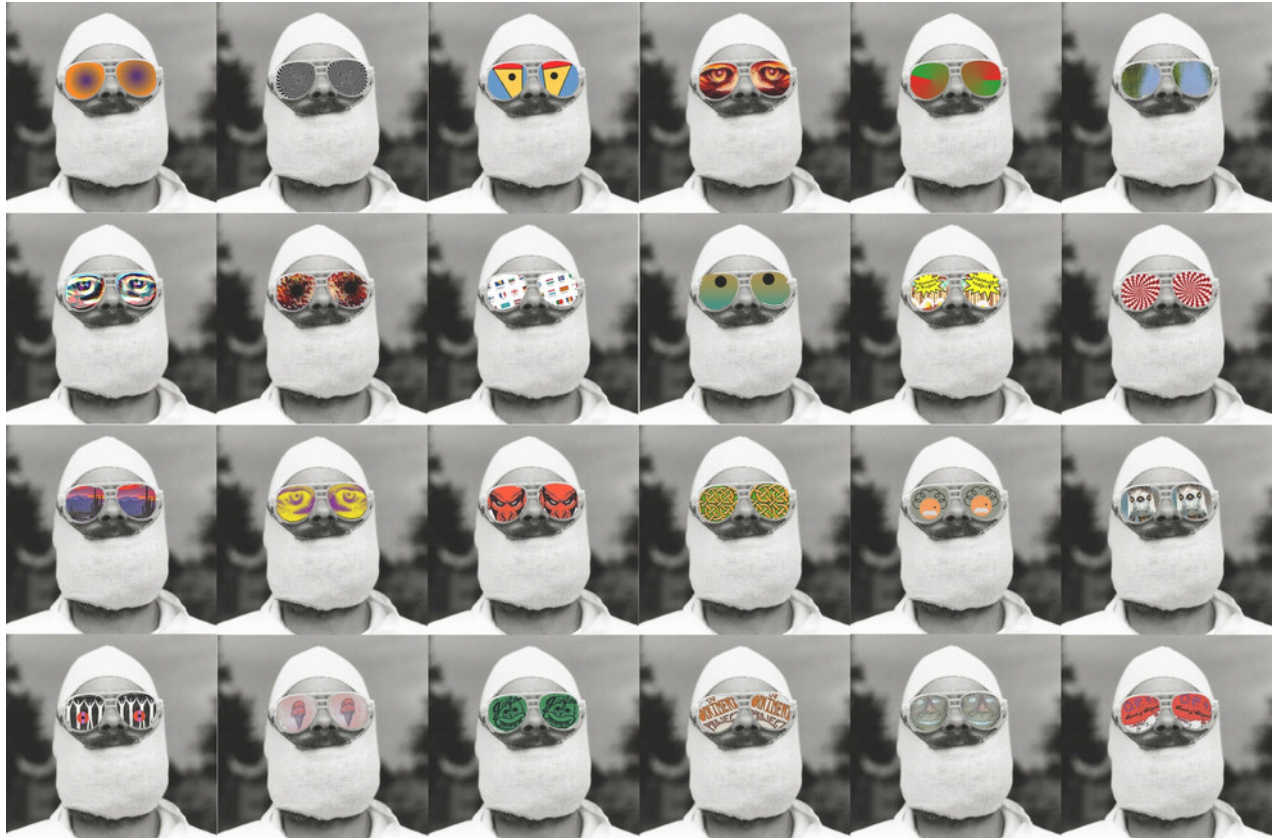
Place chicken thighs into the pan, skin side down and cover with a splatter guard.

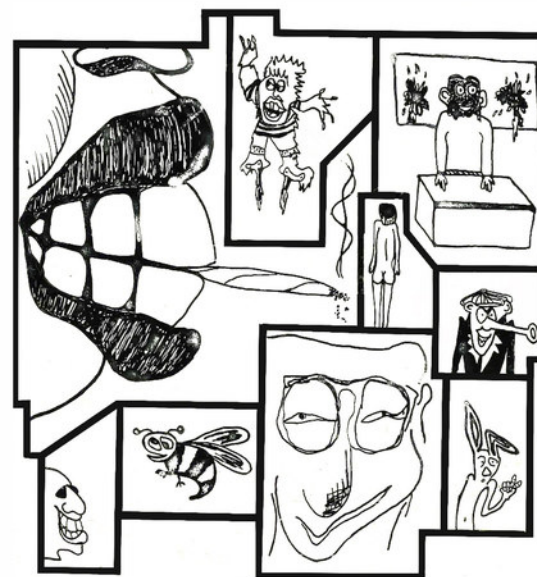
Cook without moving for 7-9 minutes so that the fat can render and the skin can get nice and crispy.

Once the chicken releases from the pan and has a nicely browned crust on the skin, flip the chicken pieces over using tongs.

Top each thigh with a sprig of rosemary and a slice of lemon.

Transfer the skillet with the chicken to the oven and roast for 18-20 minutes until cooked through and the internal temperature of the chicken reaches 165 degrees F when tested with an instant read thermometer.





Sides

Asparagus Fries with Lemon Aioli

These "fries" are easy to make. They are crispy, cheesy, and asparagusy!
The lemon aioli is easy too, and best made with Meyer lemons.
Try them once and you'll make them again!

Asparagus

1 pound asparagus spears, ends snapped off
1/2 cup flour
2 large eggs
1 tablespoon water
1 cup panko bread crumbs
1/4 cup Pecorino-Romano cheese, finely grated (may substitute Parmesan cheese)
salt and pepper

...

Lemon Aioli (best with Meyer lemons)

1 clove garlic, minced
1 teaspoon salt
1 large egg + 1 egg yolk
1 cup canola oil
1 juice and zest of lemon

Asparagus Fries:

Preheat oven to 425°.

Lightly spray a baking sheet with nonstick cooking spray, or line with parchment.

Place flour in a pie pan for dredging.

Whisk eggs with water and place in second pie pan.

Mix Panko bread crumbs, grated cheese.

Season breadcrumb mixture with salt and pepper, and place in third pie pan.

Dredge each asparagus stalk in the flour, then dredge in the egg mixture, draining excess back into pan.

Roll each stalk in the breadcrumb/cheese mixture to coat completely.

Carefully place the asparagus on prepared baking sheet in a single layer.

Bake until asparagus fries are slightly golden, 10-15 minutes.

Serve immediately with the lemon aioli.

Lemon Aioli:

Mince garlic and put into a blender with a big pinch of salt.

Add the egg and egg yolk. Pulse to combine.

With the blender running, slowly add a few dribbles of canola oil.

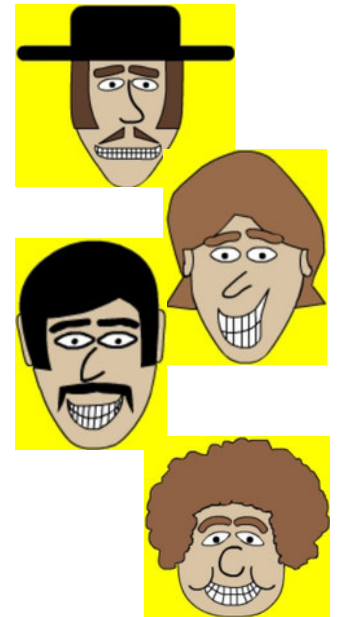
With blender still running, follow with a slow and steady stream of oil.

Blend until thoroughly combined.

Add lemon juice and zest, pulsing until combined.

Pour into a small bowl and season with salt.

Serve at room temperature.



Amber's Baked Beans

When I met up with the Hosiers, their kin and friends in the high desert, Amber Bradley Hosier gave me this sumptuous recipe!
What a cool family! Hesperia's finest!

2 cans pork & beans
1/4 cup brown sugar
squeeze of mustard
squeeze of ketchup
squeeze of bbq sauce
pepper
1 pound bacon, fried crispy, drained and crumbled
1 onion, diced and caramelized

Mix all together and bake at 350° for 30 minutes.



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ONTMENT PROJECT: RARE CD! Signed!

Item #49467524

Music:Poprock, SignedCD,CDs,Comedy

Bidding is closed for this item.



Currently
Quantity
Time left

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1
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Started Nov-09-00 19:18:12 PST

Ends Nov-16-00 19:18:12 PST



Seller (Rating)

kingzome (99566666666666666666) (5)
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High bid

1355

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Description

You are bidding on: Hypnotized By Ice Cream CD by the Ontment Project

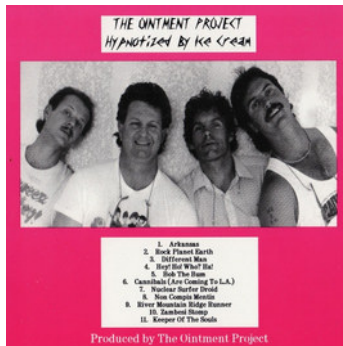
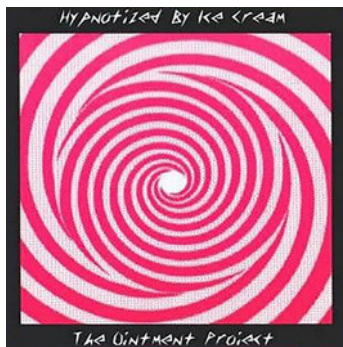
This is the genuine article. One of only 500 pressed, this is ACTUAL ONTMENT PROJECT MUSIC!

Perfect condition and in addition, the cover is SIGNED by each and every member of the band! Signed copies are extremely rare; one with all 4 signatures is almost unheard of.

Songs include:

- Arkansas
- Rock Planet Earth
- Different Man
- Hey! Ho! Who? Ha!
- Bob the Bum
- Cannibals (Are Coming To L.A.)
- Nuclear Surfer Droid

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Gorf Squank's Goopy Bread

I am Gorf Squank.

I wrote the paradigm-shifting "How To Be Goopy", the GooMaster's bible. It would be natural to expect that I would have come up with the recipe for Goopy Bread, a cheesy loaf of toasty perfection.

I did not.

I took it from Weird Wanda, my sister. She didn't mind. (She didn't know...)

1/2 cup butter softened

1/2 cup mayonnaise

1/2 cup Parmesan cheese grated

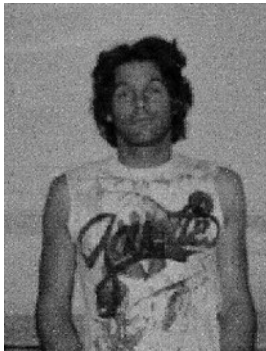
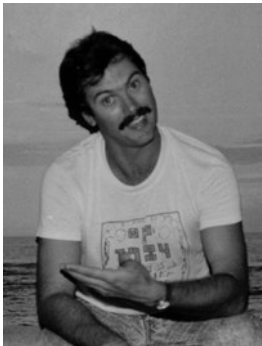
1 loaf French bread

Preheat broiler in oven.

Mix butter, mayonnaise and parmesan cheese together thoroughly.

Slice loaf of french bread in half the long way.

Spread cheese mixture over bread and broil in oven until lightly browned.

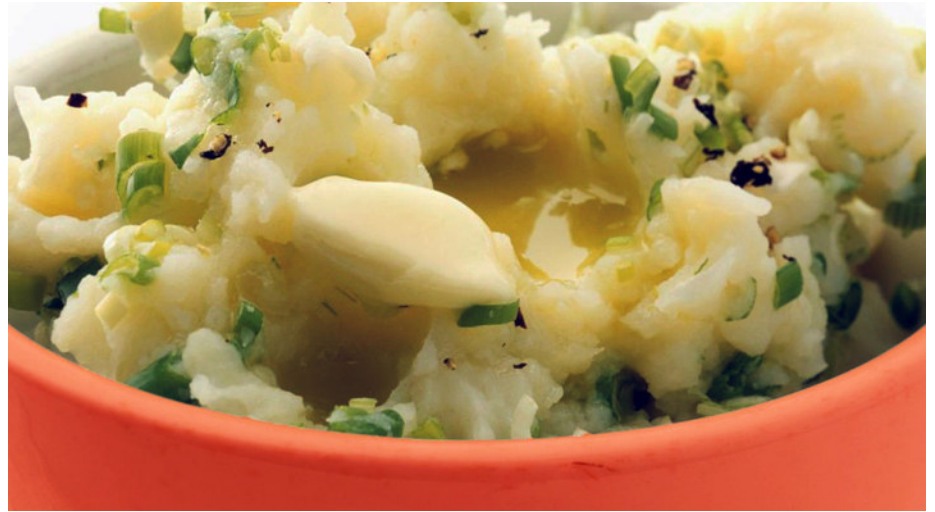


Smashed Potatoes, Scallions & Cream Cheese

Kick it up a notch with these savory mashed potatoes. The slight tang of the cream cheese and the bite from the scallions make these spuds shine.

2 1/2 pounds Yukon potatoes
1/2 cup light cream
8 ounces cream cheese cut into pieces
2 scallions thinly sliced
salt and pepper

Peel potatoes and boil for 15 minutes until tender. Drain and return to pot let them dry out slightly. Mash potatoes with cream. Add cream cheese and mash until it is melted. Add scallions and season with salt and pepper. Serve.



Flapjack Dan's Wife's Buffalo Wings

The origin of Buffalo Wings has been shrouded in mystery throughout time. Many theories exist, but rumor confirms that Flapjack actually got the recipe from his wife who, by the way, was born in Buffalo, New York.

SAUCE:

4 tablespoons unsalted butter
1/2 cup Frank's RedHot Original Cayenne Pepper Sauce
2 tablespoons tabasco, (or other hot sauce)
1 tablespoon dark brown sugar
1 tablespoon cider vinegar

: WINGS:

3 pounds chicken wings, (cut into wingettes and drumettes)
1-2 quarts vegetable oil, (or peanut oil, for frying)
1 teaspoon cayenne pepper
1 teaspoon black pepper
1 teaspoon salt
3 tablespoons cornstarch

SAUCE:

Melt butter in a small saucepan over low heat.
Whisk in hot sauces, brown sugar and vinegar until combined.
Remove from heat and set aside.

WINGS:

Preheat oven to 200°.
Line baking sheet with paper towels.
Heat 2 1/2 inches of oil in large Dutch oven over medium-high heat to 360°.
While oil heats, mix together cayenne, black pepper, salt and cornstarch.
Dry wings completely with kitchen towels and then paper towels.
Place pieces in large mixing bowl.
Sprinkle spice mixture over wings and toss with two wooden spoons until evenly coated.
Fry half (or 1/3) of wings at a time, until golden and crisp, 10 to 15 minutes.
With a slotted spoon, transfer fried wings to prepared baking sheet.
Keep first batch of chicken wings warm in oven while frying remaining wings.

TO SERVE:

Pour sauce mixture over fried wings in large bowl.
Toss until wings are uniformly coated.
Serve immediately with carrot and celery sticks and blue cheese dressing on the side.



Yukon Gold Pureed Potatoes

You will need a ricer for this recipe, along with a healthy disregard for your health--at least for this dish. Face it--this is an indulgence. But the buttery, creamy smooth potatoes will make you a believer!

3 pounds peeled Yukon potatoes, halved or quartered, to make equal 1 pound unsalted butter, cut into 1/4" pieces
1/2 cup heavy cream
sea salt, to taste
white pepper, to taste

Boil, drain and return potatoes to large pot.
Let cool slightly, then put into ricer.
Rice potatoes back into pan.
Add 1/4 lb. butter cubes and fold in to incorporate.
Repeat until all butter is absorbed.
Fold gently, too much agitation can make the potatoes gluey.
Add 1/2 C. heavy cream, salt and pepper to taste.
Fold again until mixed, but no more.
Serve.



Sweet Potato Bake

I hate sweet potatoes!

If you are not a fan of dry, chalky, gummy sweet potatoes, no matter how much toasted marshmallow comes on top, then you really owe it to yourself to try this recipe.

Not only does it do justice to the sweet potato, it's like a pumpkin pie, but more flavor!

I had two servings the first time I made it.

I love sweet potatoes!

4 cups cooked sweet potatoes mashed
1/2 cup granulated sugar
2 tablespoons vanilla extract
4 eggs beaten
1/2 pint heavy cream
1/2 cup butter softened
1 cup packed brown sugar
1/2 cup flour
1 1/4 cups pecans chopped

Butter a 2 quart casserole dish.

Combine sweet potatoes, granulated sugar, vanilla extract, beaten eggs and heavy cream until well blended. Spread evenly into casserole dish.

Topping:

Combine butter, brown sugar, flour and pecans. Mix until crumbly.

Sprinkle over sweet potato mixture evenly.

Bake at 350° for 30 minutes or until nearly set.

Remove from oven and let cool.





Judy's Baked Corn

*Fresh, flavorful corn-on-the-cob,
prepared simply, with maximum flavor!*


Recipe courtesy of Judy Hatch Herr

1 cube butter, softened
1 tablespoon dill weed
2 teaspoons grated lemon zest
1 teaspoon garlic powder
1/2 teaspoon salt
1/8 teaspoon ground pepper
4-6 ears corn

Mix the six ingredients with the back of a fork
and brush on the corn evenly, and wrap in foil.
Preheat oven to 450°. Bake approximately 30 minutes.
Or wrap in Saran wrap and microwave it, 2 minutes per ear.





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Per: <u>Nalae Taylor</u> Hobart C. Taylor, Pres.		



Desserts

Granddaddy Damage's Peanut Butter-Faced Cookies

*Crunchy is the cookie and creamy is the filling, beacuse
Crunchy's in the cookie and Creamy's in the filling!
Someone stole this faux Girl Scout cookie recipe; I stole it from them.
Nevertheless, a cookie is always good!"*
- Brain Damage

Cookie Recipe:

3/4 cup all-purpose flour (90 grams)
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter, softened
1/2 cup peanut butter
1/2 cup white sugar (100 grams)
1/2 cup packed light brown sugar (108 grams)
1 egg

1 teaspoon vanilla extract
1 cup quick cooking oats

Filling Recipe:

3 tablespoons butter, softened
1 cup powdered sugar (115 grams)
1/2 cup smooth peanut butter
2 1/2 tablespoons heavy cream

Preheat oven to 350°.

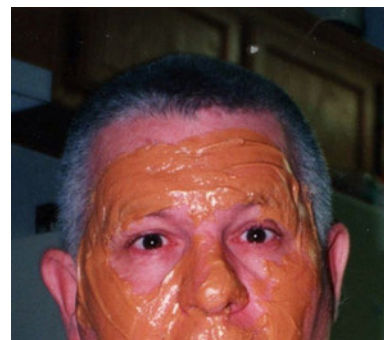
In a bowl, cream together 1/2 cup butter, 1/2 cup peanut butter, 1/2 C. white sugar, 1/2 C. brown sugar, and 1 t. vanilla.
Add egg and beat well.

In another bowl, combine 3/4 C. flour, 1/2 t. baking soda, 1/4 t. baking powder, and 1/2 t. salt.
Add these dry ingredients to the creamed mixture. Stir.
Add 1 C. quick oatmeal and stir.

Drop by 1/2 tablespoons onto greased baking sheet and press each mound down with a fork to form 1/4 inch thick cookies.
Bake at 350 degrees for 10 minutes, until cookies are a light brown.
Remove to cooling rack and cool completely.

Filling Recipe:

Cream 3 tablespoons butter with 1 C. confectioners' sugar, 1/2 cup smooth peanut butter, and 2 1/2 T. heavy cream.
Spread filling onto half of the cooled cookies, then top with the other half to form sandwiches.





Mad Dog's Apple Pan-Howdy

Howard "Mad Dog" Govette, the charismatic founding member of the highly ignored yet curiously unstoppable Ointment Project came up with this amazing self-referential dessert between bass riffs.

Filling:

8 cups apples, peeled, cored, chopped

1/2 cup butter

1 cup sugar

2 tablespoons flour

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

Crust:

1 cup flour

1/2 cup sugar

1 1/2 teaspoons baking soda

1/2 teaspoon salt

1/2 cup milk

1/4 cup butter, melted and cooled

Prepare a 9" X 13" pan with non-stick spray or butter.

In a large pot, melt butter.

Add apples, sugar, flour, cinnamon, nutmeg and a pinch of salt.

Cook over medium heat until apples are slightly softened, about 15 minutes.

Let cool slightly, then pour in to prepared pan.

In medium bowl, combine flour, sugar, baking soda, salt, milk and butter.

Mix until just combined.

Pour or spoon batter over apples in the pan.

Bake for 20 minutes. Remove from oven, allow to cool.

Serve.

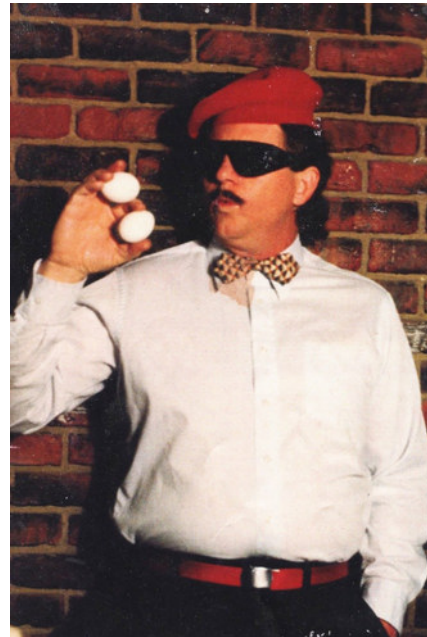


Gorf Squank's Chewy Gooeys

There were these candies my Aunt Ginger used to make she called 'chews'. Howard, Julie and I would get them each Christmas in our stockings. They were sooo good! Not unlike a firm caramel, the chews softened quickly in your mouth, dissolving into a heavenly, flavorful, bliss of nuttiness, sweetness and creaminess. Thank you Aunt Ginger! Cheers Uncle Howard! Chewy Gooeys are still being made today. Somewhere. Maybe.

2 cups sugar
1 cup brown sugar
1 1/2 cups karo syrup, white
1 (12-ounce) can evaporated milk
1 cup heavy cream
1 cup water
1/2 pound butter
1/4 teaspoon salt
2 cups pecans finely chopped

Combine all ingredients except pecans in a large saucepan. Mix well. Cook over medium/low heat for 2 to 3 hours. Mixture should simmer, boiling slightly. When mixture reached 244°, remove from heat. Watch the temperature carefully at the end! Do not let it go beyond 244°. Add pecans and stir well. Pour mixture into buttered 9" X 13" glass baking dish. Let cool and cut into pieces. Wrap in oiled wax paper and decorative foil. HIDE FROM THE BRATS!!!



K.D.'s Chocolate Zucchini Cake

This moist and chocolatey delight uses shredded zucchini, but the flavor is all about the chocolate! K.D. Ische nailed this cake!

CAKE:

4 eggs

1 1/2 cups vegetable oil or applesauce

2 cups sugar

1 teaspoon vanilla extract

3 cups grated/shredded zucchini

2 cups flour

5 tablespoons (heaping) baking cocoa

2 teaspoons baking soda

2 teaspoons cinnamon

1 teaspoon salt

1 cup finely chopped nuts (optional)

ICING:

4 ounces softened cream cheese

1/2 cup butter or margarine

2 teaspoons baking cocoa (add more if you like it more chocolatey)

1 (1-pound) box powdered sugar

2 teaspoons irish cream liqueur (or 1 teaspoon vanilla)

For cake:

Grease and flour a 9 x 13 baking pan. (I use cocoa powder)

Beat eggs, sugar, oil or applesauce and vanilla until smooth.

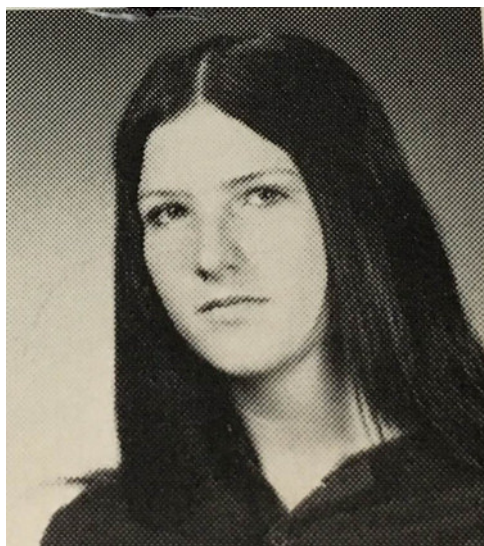
Add zucchini, flour, baking cocoa, baking soda, cinnamon, salt (and nuts, if desired), and blend well.

Pour into prepared cake pan and bake for 350° for 35-40 minutes until done. (Center of cake must be firm to the touch, or use the "ole clean toothpick" trick. Let cool completely before icing.

For icing:

Whip all ingredients until smooth. Ice cake with icing and serve.





Michele's Creamside Cheesecake

Michele Ray made one of these two-tone desserts the last time I stopped by. It was a truly amazing and intensely satisfying experience!

FOR THE CRUST:

24 whole Golden Oreo cookies, crushed
6 tablespoons butter, melted
pinch kosher salt

FOR THE FILLING:

1 (3-ounce) package orange jello
1 cup boiling water
2 cups whipped topping
2 (8-ounce) packages cream cheese, softened
1/4 cup sour cream
1 cup powdered sugar
1 teaspoon vanilla extract
pinch kosher salt

FOR GARNISH

1 cup whipped topping
1 clementine, peeled & separated into segments

In a large bowl, whisk together orange Jell-o and boiling water until Jell-o is completely dissolved. Set aside to cool completely.

Make crust:

In a medium bowl, mix together Oreo crumbs, butter and salt. Press into the bottom and up the sides of an 8" springform pan.

Make the filling:

In another large bowl, beat cream cheese and sour cream until smooth. Add powdered sugar, vanilla and salt.

Fold whipped topping into cream cheese mixture, then pour 1/2 of mixture into cooled Jell-o. Whisk until smooth.

Onto the crust, alternate pouring 1/4 cup dollops of cream cheese and Jell-o mixtures until both are used up.

With a butter knife, gently swirl the layers.

Cover and refrigerate for 6 hours, or until firm.

To serve:

When firm, pipe dollops of whipped topping around the outside edge of the cheesecake. Top each dollop with a clementine segment, garnish with orange zest, and serve.



Crazy Monkey Ganja Bread

Crazy Monkey Ganja is a song penned by Howard "Mad Dog" Govette. This recipe may look very much like Monkey Bread, and it is. Except I used cannibutter in place of butter. I love this bread!

1/2 cup granulated sugar
1 teaspoon cinnamon
2 (16.3-ounce) cans refrigerated biscuits
1/2 cup chopped walnuts (optional)
1/2 cup raisins (optional)
1 cup packed brown sugar
3/4 cup melted butter (or, better, cannibutter!)

Heat oven to 350°.
Lightly grease 12-cup tube pan with shortening or cooking spray.
In a large plastic storage bag, mix granulated sugar and cinnamon.
Separate dough into 16 biscuits. Cut each into 4 pieces.
Put in bag and shake to coat.
Arrange in pan, adding walnuts and/or raisins among pieces.
In small bowl mix butter and brown sugar. Pour over biscuit pieces.
Bake 28 to 32 minutes or until golden brown and no longer doughy inside.
Cool for 10 minutes. Turn upside down onto serving plate.
Pull apart to serve warm.



Santa's Jellied Brain

These molds are available around Halloween, but I used one to make a jellified brain colored Christmas red with edible gold-leaf flake for the yule.

Seriously, I thought someone said Satan's Jerkied Brain!

Be careful! You are creating an actual human mind!

- 2 (6-ounce) packages strawberry, peach or other flavor jello
- 1 3/4 cups boiling water
- 2/3 cup cold water
- 1 (12-ounce) can Fat Free Evaporated Milk
- 1 teaspoon red food color (paste type preferred)
- a plastic brain mold

Thoroughly wash the brain mold in hot, soapy water.

Rinse and dry completely.

Spray the inside of the mold with cooking spray.

Stabilize the mold in a bowl with a dish towel in it so it doesn't tip over when filled.

Set aside.

In a large mixing bowl, dissolve the Jello in the boiling water.

Stir until completely dissolved.

Add the cold water and stir.

Pour in the evaporated milk and stir well.

Add a glob of red food color and stir until well blended.

Pour mixture into supported brain mold.

Put bowl with filled mold in the refrigerator.

Chill until set, 2 to 4 hours.

To release the Jello brain from the mold, gently shake it before inverting it onto a plate. It should plop down onto the plate. If not, shake and invert it again.



BOOM BOOM



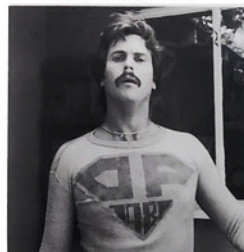
BRAIN DAMAGE



MAD DOG

SIDE 1

1. THE BERGENER BALLROOM BAD BOOGIE WOOGIE
2. ORANGE & PURPLE PASSION
3. JUST WANNA BE A POT ROAST
4. OCTORDONS
5. OINTMANIA!
6. OLD TIME PUCKY LARGER BEER JINGLE



LUNAR RAY

SIDE 2

SECRET MYSTERY RECORDING

The secret message on this side can only be heard by REAL Ointmaniacs under the influence. To understand the secret OintPropaganda recording, turn your Card over so it reads "Time Zone 12", and wait for a Lunar Eclipse during a month with no 1's in the name. At precisely 4:00 p.m., adjust your Weird Wanda de-coder bra and turn on your Mental Moose two-way psychic walkie-talkie. Administer sun-tan lotion to any aliens within your area code, and hope for the best.



Pudding Surprise

I discovered this dish at an outdoor potluck one year and tracked down the person who brought it for the recipe. I present it to you just as I received it. Enjoy!

1/2 cup butter
1 cup flour
1 cup toasted pecans finely chopped
8 ounces cream cheese
1 cup powdered sugar
3 cups cool whip thawed
2 (3.9-ounce) packages instant vanilla pudding mix
2 (3.9-ounce) packages instant chocolate pudding mix
5 cups milk

Melt butter in saucepan. Add flour and pecans. Stir together well. Press into 9" X 13" glass baking dish. Bake for 20 minutes at 350°. Let cool.

Blend cream cheese, powdered sugar and 1 cup Cool Whip. Spread over pecan crust.

Prepare vanilla pudding with 2 1/2 cups milk. Spread over cream cheese mixture.

Prepare chocolate pudding with 2 1/2 cups milk. Spread over vanilla pudding.

Spread remaining Cool Whip over chocolate pudding. Garnish with pecan halves.

Chill until firm.



Emperor Octavius's Popcorn Wowzers

In 1288, Emperor Octavius Govette invented the venerated Popcorn Wowzer®, a life-saving snack for the hoi poloi. The Plebian Popcorn Wowser epidemic, which lasted 22 years, was both created by and cured with this incredible sweet confection! Try some without the drama.

1 cup butter (227 grams)
1 1/3 cups sugar (268 grams)
1 tablespoon white corn syrup
3 tablespoons water
2 tablespoons vanilla extract
16 cups popped popcorn (1/4 C. oil & 1/2 C. popcorn kernels)

Make the popcorn without adding salt. Transfer to a large roasting pan or bowl. Over medium-high heat, melt butter in medium saucepan.

Add sugar, corn syrup, water and vanilla. Bring to a boil.

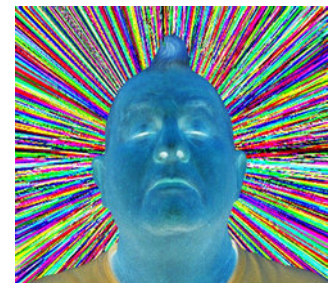
Continue to keep at a low boil, stirring often.

When mixture reaches 290° (hard crackle), pour over the 16 cups of popcorn in the large pan or bowl.

Stir with wooden spoons to combine completely.

Let caramel corn cool, then break into bite-size pieces and chunks.

Store in tupperware for a few days.



Gorf Squank's Pecan with White Chocolate Chip Cookies

Make no mistake: these are PECAN cookies first and foremost! While white chocolate chips are added for a little sweetness, the ineffable taste is predominantly all about the nut.

1 cup butter, softened
1 cup brown sugar (220 g)
3/4 cup sugar (150 g)
1 egg + 1 egg yolk
1 tablespoon vanilla extract
2 1/2 cups flour (310 g)
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup white chocolate chips
2 cups pecans toasted and coarsely chopped

Preheat oven to 350°.
Cream the butter. Gradually add sugars, beating at medium speed on mixer. Add egg and egg yolk, and vanilla, beating well. In separate bowl, combine flour, baking soda and salt. Add to creamed mixture, mixing well. Fold in white chocolate chips and pecans. Drop by tablespoonfuls 2 inches apart on a lightly greased cookie sheet. Bake for 12 to 14 minutes. Let cool slightly on cookie sheet before transferring to cooling rack.

FROZEN

Place cookies on cookie sheet directly from freezer. Bake 14-16 minutes.



Michele's Ooey Gooey Lemon Cookies

This cookie made with cream cheese is delectable and melts in your mouth! From the kitchen of Michele Ray.

1/2 cup butter, softened
1 (8-ounce) package cream cheese, softened
1 teaspoon lemon zest
1 1/2 cups (300g) granulated sugar
1 large egg, room temperature
1 teaspoon vanilla extract
1 teaspoon lemon extract
2 1/4 cups (282g) all-purpose flour
1/2 cup (63g) confectioners' sugar
3 teaspoons baking powder
1/2 cup confectioners' sugar

Preheat oven to 350°.

In a large bowl, using a hand-held mixer, beat butter, cream cheese, lemon zest and granulated sugar until blended. Add in egg, vanilla and lemon extract.

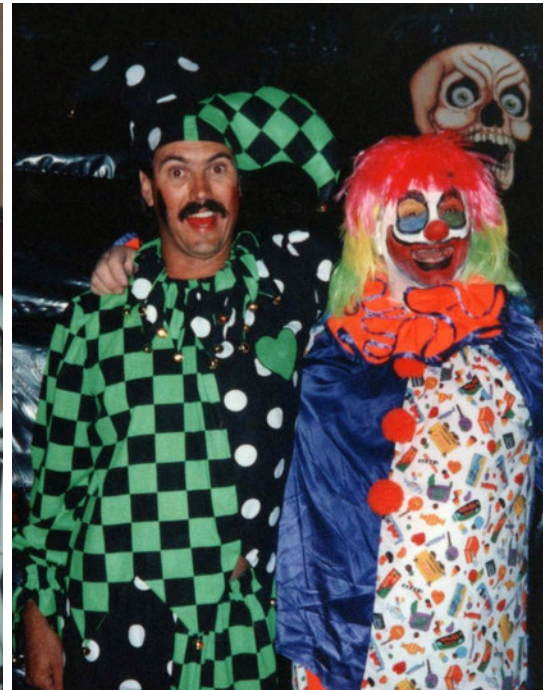
In separate bowl, add in flour, baking powder and confectioner's sugar.

With the mixer on low, gradually beat into creamed mixture.

Use a 2-tablespoon cookie scoop, scoop dough and then roll in the remaining 1/2 cup confectioner's sugar.

Place approximately 6 dough balls on parchment paper-lined baking sheets. (Cookie will spread.) Bake until they no longer appear wet on top, 8-11 minutes.

After about 5 minutes cooling in the pan, (they will be soft!), place on cooling racks to cool completely.

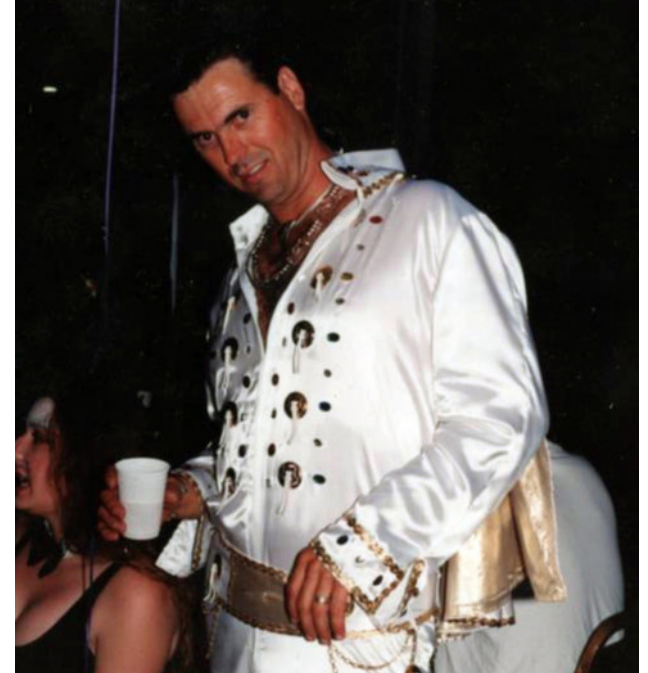


Michele's Lemon Lasagna

Lemon lovers unite! Simple lemon squares don't compare to Michele Ray's layered lemon lasagna! More lemony than Snickers!!

1 package Lemon Oreos (or Golden Oreos)
6 tablespoons unsalted butter, melted
1 (8-ounce) package cream cheese
1/2 cup butter (or margarine)
1 cup powdered sugar
1 (16-ounce) container cool whip
1 (7.8-ounce) box instant lemon pudding mixes
3 cups milk
lemon for garnish

Begin by crushing your Oreos. For a very fine mixture, place Oreos in your food processor. Put processed crumbs in a ziploc bag and add your melted butter. Mix until it is well combined. Press into the bottom of a 9x13 pan, spreading out to cover the entire bottom of the pan. In a medium bowl, blend cream cheese, margarine/butter, powdered sugar and 1/2 of the cool whip. Blend well and pour over your Lemon Oreo Crust. In another bowl, make your pudding by adding your milk and pudding mix to your bowl. Stir until pudding thickens. Pour over the cream cheese layer. Refrigerate for at least 5 hours. Top off with the rest of your cool whip. Refrigerate at least 1 hour before serving. Add lemon slices and ENJOY!



Jessica's Italian Sweet Cream Raspberry-Almond Cake

"My creation which I am proud of and don't give to just anyone, but - proud enough to share.
It's a twist on a box cake."

-- Jessica Ische

CAKE:

1 box white (vanilla) cake mix
1 cup all-purpose flour
1 cup granulated sugar
3/4 teaspoon salt
4 egg whites
1 1/3 cups Coffee Mate Italian Sweet Cream coffee creamer
2 tablespoons vegetable oil
1 (8-ounce) container sour cream
1 teaspoon clear vanilla extract
1 teaspoon almond extract

FILLING:

1 (16-ounce) jar raspberry jam

CREAM CHEESE BUTTERCREAM FROSTING:

1/2 cup (1 stick) softened unsalted butter (113g)
8 ounces brick-style cream cheese, softened (226 g)
1 teaspoon vanilla extract
1/4 teaspoon salt
4 cups powdered sugar (500 g)
1 (6-ounce) package sliced almonds, lightly toasted
fresh raspberries for garnish

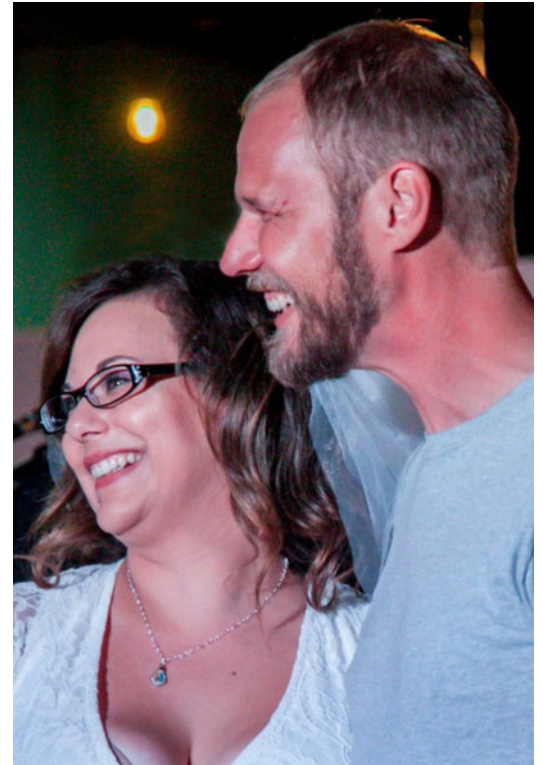
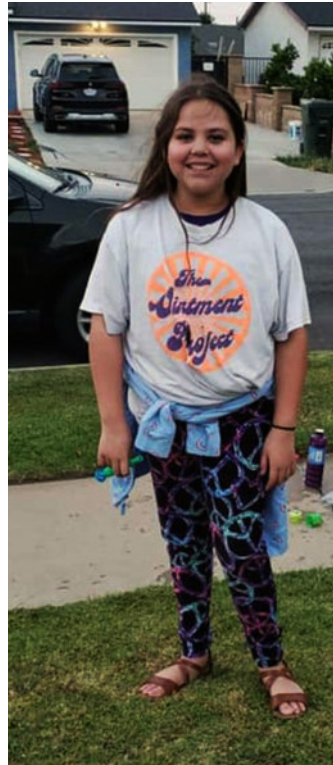
CAKE INSTRUCTIONS:

Mix all dry ingredients by hand using a whisk in a large mixing bowl.
Add the rest of the ingredients and beat on low speed for 2 minutes.
Pour into two 8" greased cake pans.*
Bake at 325° for 28-32 minutes, or until a toothpick in the middle comes out clean.
Let cool, remove from pans and cool completely.
Spread raspberry jam over one layer of cake and top with second layer of cake.
Frost with cream cheese buttercream frosting.
Press toasted almonds over surface of cake and decorate with fresh raspberries.

FROSTING INSTRUCTIONS:

Combine butter and cream cheese in the bowl of a stand mixer (or you may use an electric mixer), and beat until creamy, well-combined and lump-free.
Add vanilla extract and salt and stir well to combine.
With mixer on low, gradually add powdered sugar until completely combined.
Use to frost completely cooled cake or cupcakes.

*Recipe alternately makes two 6" rounds + 6 cupcakes.

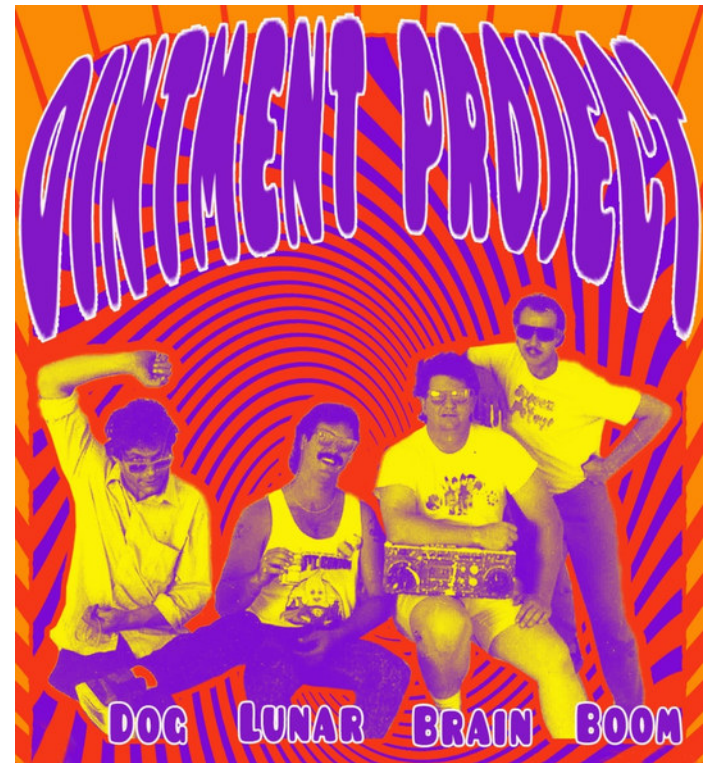


Michele's Graham Cracker Toffee Bars (Crack)

As a school teacher in Arkansas, Michele Ray makes these truly addictive treats for her classes. The kids go crazy and eat them up in no-time. They would often ask her when she was bringing in more "crack"!!

- 1 package Honey Graham Crackers
- 2 (1-pound) packages Hershey's Milk Chocolate with Almond Bars
- 1 cup butter
- 1 cup brown sugar
- 1 cup chopped pecans

Preheat oven to 350° F.
Lightly grease a 9X13 baking dish and place graham cracker sheets evenly in a single layer along bottom of the pan.
Add butter to a large saucepan over medium heat. Cook until melted.
Add brown sugar and pecans, bring mixture to a boil.
Boil for 5 minutes, stirring constantly.
Pour mixture over graham crackers and spread into an even layer.
Bake for 7-8 minutes or until edges are bubbling.
While the bars are baking, unwrap chocolate bars and break them into pieces.
Remove bars from oven and lay chocolate pieces into a single layer across the top.
Cover with a lid or aluminum foil to allow the chocolate pieces to melt.
(I melt the chocolate in the microwave and spread over bars.)
After 10 minutes, remove lid and use a spatula to spread the melted chocolate evenly over bars.
Allow to cool completely, and then refrigerate for about 30 minutes before cutting into bars.
Enjoy!



K.D.'s Double Layer Pumpkin Pie

On an old episode of Dinner 4 Dollar\$, a game show contestant named Lonnie Spitule claimed this was her recipe. K.D. Ische, who created the pie, took offense until she finally remembered that she and Spitule were the same person.

1 6 oz. graham cracker pie crust
4 ounces cream cheese, (room temp)
1 tablespoon sugar
1 tablespoon milk
1 1/2 cups thawed cool whip
1 (15.1-ounce) package Jello "Instant" Vanilla Pudding
3/4 cup milk
1 (16-ounce) can pumpkin puree
1 teaspoon cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves

First, mix cream cheese, sugar and milk until creamy. Gently stir in the cool whip and spread in the pie crust. Next, mix together Instant jello, milk, pumpkin puree, cinnamon, ginger and cloves. Mix thoroughly and quickly as these ingredients will thicken quickly. Spread over cool whip layer evenly and refrigerate. Allow at least 1 hour for pie to set. Makes 6 to 8 servings, depending on how you slice it.





Zip's Cream Cheese Banana Nut Bread
Crooked O.P. manager Dick Zip created this remarkable loaf using real Peruvian mule cream and finest underaged Ethiopian donkey cheese.

FOR THE BREAD:

3 cups all-purpose flour (426 grams)
 1/2 teaspoon baking powder
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 3/4 cup butter, softened
 8 ounces cream cheese, softened
 2 cups granulated sugar (400 grams)
 2 large eggs
 1 1/2 cups over ripe bananas (about 4 medium bananas)
 1 cup chopped, toasted pecans
 1/2 teaspoon vanilla extract

FOR THE TOPPING:

1/2 cup brown sugar (110 grams)
 1/2 cup chopped, toasted pecans
 1 tablespoon all-purpose flour
 1 tablespoon melted butter
 1/8 teaspoon ground cinnamon

TO MAKE THE BREAD:

Preheat oven to 350°. Grease and flour two 9"x 5" loaf pans.
 Combine the flour, baking powder, baking soda, and salt. Set aside.
 Using an electric mixer on medium speed, beat together the butter and cream cheese until creamy.
 Gradually add the sugar, mixing until light and fluffy.
 Add the eggs, 1 at a time, mixing just until blended.
 Gradually add the flour mixture to the butter mixture, beating at low speed until blended.
 Stir in the bananas, pecans, and vanilla extract.
 Divide the batter evenly between the two prepared loaf pans.

TO MAKE THE TOPPING:

Combine all the topping ingredients in a small bowl.
 Sprinkle evenly over batter in both loaf pans.

Bake for 1 hour, or until a wooden pick inserted in the center comes out clean.



K.D.'s Old Fashion Peanut Brittle

"I use one 9" X 13" dish and my brittle is about 1/4" thick, perfect for me, but everyone has preferences."

-- K.D. Ische

2 cups granulated sugar
1 cup light corn syrup
1/3 cup water
16 ounces (or 1 lb.) raw peanuts
1 teaspoon salt
2 teaspoons butter
2 teaspoons baking soda

In 3-quart heavy saucepan combine sugar, corn syrup and water. Cook and stir over medium-high heat until mixture boils. Reduce heat to medium. Continue boiling at moderate rate, stirring occasionally, until candy thermometer reaches 250°; about 30 minutes. Stir in peanuts and salt. Continue cooking until mixture reaches 295°; about 30 minutes. remove from heat: quickly stir in butter and baking soda. (Mixture will change color and foam) Keep stirring to not overflow the sauce pan. The more foam the flakier the brittle. Immediately pour mixture evenly onto 1 or 2 large well-buttered baking sheets, depending on how thick or thin you want your brittle. "I use one 9x13 and my brittle is about 1/4" thick, perfect for me, but everyone has preferences." ---K.D. Ische

Optional: If you want to ice your peanut brittle with chocolate:---
1 - 12 oz. bag of Chocolate Chips
Melt chocolate in the Microwave, 20 seconds at a time, until smooth and creamy. Spread evenly over the entire pan/pans of warm peanut brittle. You may need to melt more chocolate if you use more than one pan. Cool Completely; break into pieces. Store tightly covered or in Ziploc storage bags for 1 week. I use 1-quart size bags to give as gifts.



Almond Joy Cookies

These amazing cookies take just four ingredients and don't even require a mixer!

No beating, no chilling, no waiting!

Just mix 'em up and throw 'em in the oven!

- 1 (14-ounce) package sweetened flaked coconut
- 2 cups semi-sweet chocolate chips
- 2/3 cup chopped lightly salted almonds
- 1 (14-ounce) can sweetened condensed milk regular or fat-free

Preheat the oven to 325°.

Line a large baking sheet with parchment paper and set aside.

In a large bowl combine coconut, chocolate chips, almonds, and sweetened condensed milk. Stir until combined.

Scoop out dough with a cookie scoop onto prepared baking sheet.

Moisten the tips of your fingers with water and shape into discs.

Pat the tops flat with bottom of glass.

Bake cookies for 12 to 14 minutes or until tips of coconut are just starting to turn golden brown. Let cool on baking sheet.

Store cookies in an airtight container.



SPECIAL RECIPES

Pumpkin Dog Treats

*I think I made these for my two dogs,
Opie and Pucky, years ago. Woof!*

2 eggs
1/2 cup canned pumpkin pie filling
2 tablespoons powdered milk
1/4 teaspoon sea salt
1 tablespoon dried parsley
2 1/2 cups brown rice flour

Preheat oven to 350°.

In a large bowl, whisk together eggs and pumpkin until smooth.

Stir in powdered milk, sea salt and dried parsley.

Add brown rice flour gradually, combining with spatula or hands to form a stiff, dry dough.

Turn out onto lightly floured surface and knead briefly, pressing to combine. Roll dough 1/2" thick.

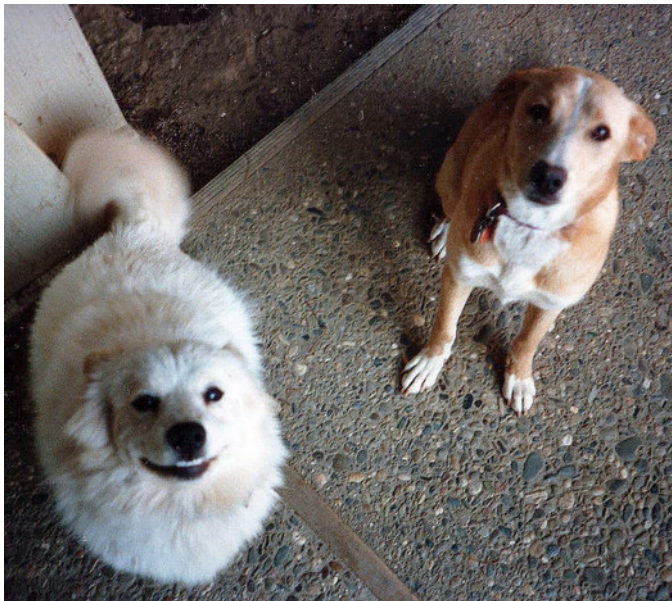
Using small round or bone shaped cutter, punch out shapes to make biscuits.

Place on baking sheet and bake 20 minutes.

Turn biscuits over and bake 20 minutes longer.

Allow to cool and store in air tight container.

Feed to dog.



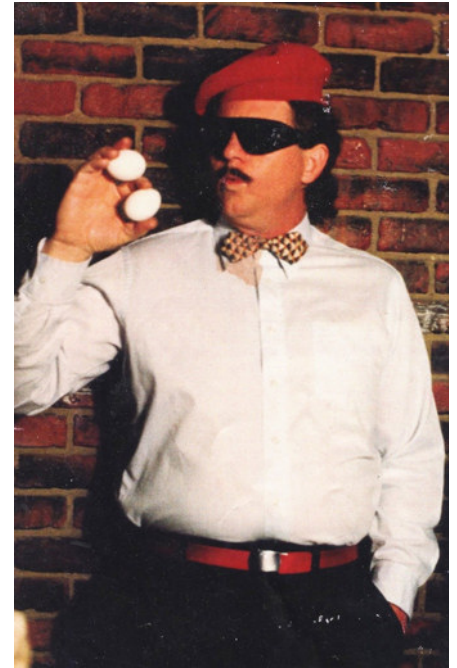


Gorf Squank's Cleverly-Named Hot Sauce

"You can make this at home! It is not fermented, but it is absolutely fantastic! An Ointmaniac favorite!"
 - Gorf Squank

- 12 habanero chile stems removed
- 6 jalapeno chiles stems removed
- 1 (15 1/2-ounce) can sliced peaches in heavy syrup
- 3 cloves garlic, minced
- 1/2 cup honey
- 1/2 cup brown sugar
- 1 cup distilled white vinegar
- 1 tablespoon salt
- 2 tablespoons smoked paprika
- 1 tablespoon ground pepper
- 1 tablespoon ground cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground allspice

In a blender, place habaneros, jalapenos, peaches with syrup, garlic, honey, brown sugar, vinegar and spices. Process until the mixture is liquid and smooth. Pour sauce into a saucepan. Heat to 180° over medium-high heat. Simmer for 20 minutes. Let sauce cool, strain through cheese cloth and bottle. Store in refrigerator.



Lonesome Mike's Christmas Cowboy Candy

When not plucking guitar for the Oakie Pluckers, Lonesome Mike makes this spectacular hot/sweet treat! Red and green jalapenos provide the colors of the season!

2 pounds green jalapeño peppers
1 pound red jalapeño peppers
2 cups apple cider vinegar
6 cups sugar
1/2 teaspoon turmeric
1/2 teaspoon celery seeds
1 tablespoon granulated garlic
1 teaspoon cayenne pepper

Put cleaned pint canning jars in water bath, 2-3" over jars.
Heat to simmering, not boiling. Let simmer while preparing peppers.
Remove stem and seeds from jalapeño peppers.
Slice into uniform 1/4" coins.
In a large stainless steel pot, bring vinegar, sugar, turmeric, celery seed, garlic and cayenne to a boil.
Once boiling, reduce heat and simmer for 5 minutes.
Add sliced jalapeno pepper coins (and seeds, if you want heat) to vinegar mixture. Simmer for an additional 5 minutes.
Remove empty jelly jars from water bath.
Fill each hot jar with jalapeño peppers using a slotted spoon.
Once all the peppers are in jars, heat remaining vinegar mixture to a rolling boil, and simmer for 5 more minutes.
Add syrup to each jar, leaving 1/4" head space.
Cap with new lid, band with ring.
Place in water bath to cover all jars, and simmer, covered, for 10 minutes.
Remove pot from heat, wait 5 minutes and remove jars.
Place on the counter, on top of a towel, to cool.
Peppers are best after 3-4 weeks marinating.



Ointmaniacs Unite!!

Over the course of 5 decades, there have been many people who have connected with the Ointment Project in many ways. Some inspire, some perform, some create merch, some participate in live shows. However they have connected, it is the reason why we refer to these unique individuals, our friends, as Ointmaniacs.

These are the true salt of the earth and goo of the room, as we say. The Fabulous Ointment Project thanks each and every one of you for allowing yourself to be infected by the Orange and Purple!!

JoJo Russo, Sandie Bergener, Russ Martin, Mike McDonald, Dave Bethany, Kkathy Beierschmitt, Joe Vizzini, Ben Govette, Maria Newbold, Dana Malta
Dani Alaimo, Adam Ray, Traci Wootton, Darrel Kelly, Ernie Asebedo, Don Stone, Erin Poole, Santa Claus, Brandon Horstmeyer, Matt Emge
Connie Irish, Tory Beightwell, Brad Sears, Cale Flynn, Brandi Poole, Juliet Ische, Dave Hallock, Dan Linck, Dave Harris, Philip Ray
Mike Lock, Gary Maytum, Skip Parnell, General Hardy, Joey & Dani Alaimo, Allan Marshall, Dave Linck, Lorri Bergener & Chase, Joey Alaimo, Errol Brown
Dolores Patterson, Amber, Laura & Cassie, Larry Beierschmitt, Denise, John Pennington, Joan Mitch, Ron Escalante, Tim Skabim Hosier, Tammie Burton, Allan Ische
Steve Mitchell, Theresa Govette, Linda Wootton, Tim & Linda Hosier, John Fernandez, Ed Attanasio, Debi & Courtney, Mila Johansson, Philip Ray, Wizard Mike
Ernest Worthing, Jimmy, Neil MacCallum, Lowell Herr, Edson Aragon, Tony Arhelger, Mad Hatter, Wolfman, Howard the Ghoul, Timmy Hosier
Jim Poole, Shane Williams, Wendy Payne, Erich Ische, Eddie Patrick, Karen Maytum-Murray, Howdy Govette, Brian Walker, Dave Schneider, Hayden Govette



