

Good-Looking Guy's

Good-Looking Guide

to Good Cooking



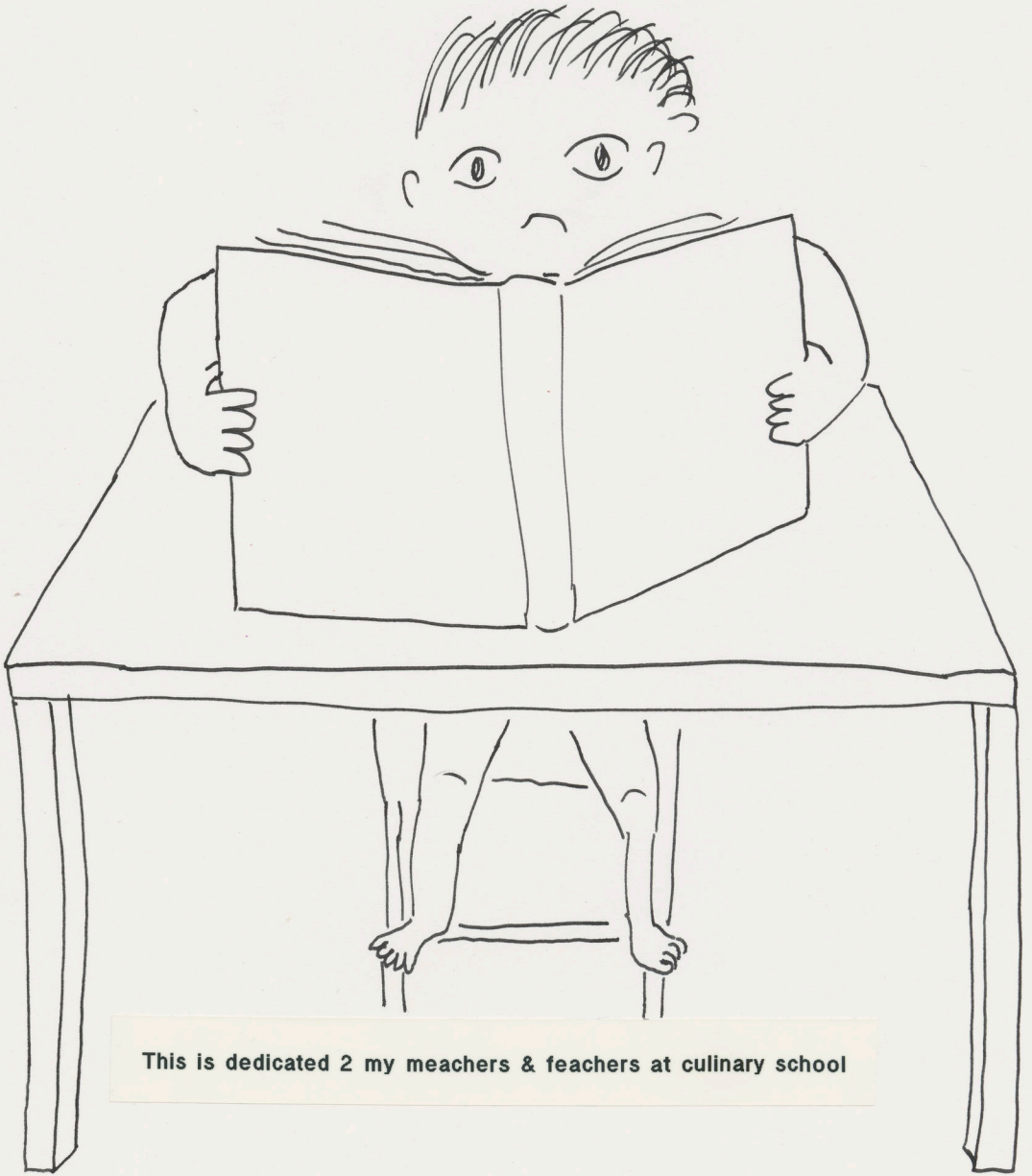
do u like food.

do u like to feud about food.

Of course u do

a perfectly-executed dish will put u closer to peak beautyosity





**This is dedicated 2 my meachers & feachers at culinary school**

# SALT LADY

Salt Lady recruited herself to be the editor of my GLGTGC.



# FARMERS MARKET

it says ask 4 ID

Ack! I don't have my license w/ me

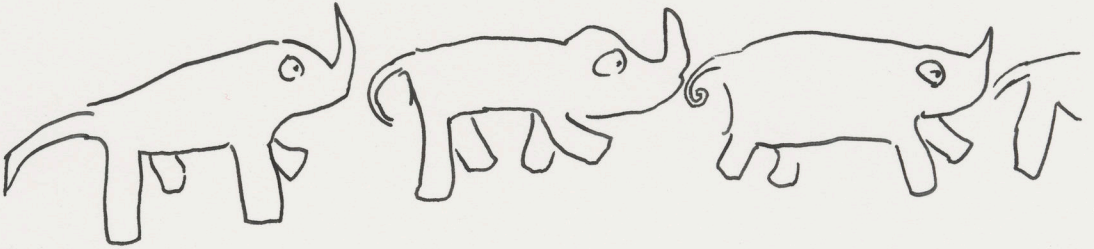
ok whAT is ur middle initial

L.

alright thanks, Mr Guy. Enjoy your stolen fruits & vegetables!



**MANNERS ARE NUTRITION IF TALKING IS FOOD**



**When I was little my mom would ask Where are your manners?**

**I imagined my manners to be rhinos marching across the middle distance.**

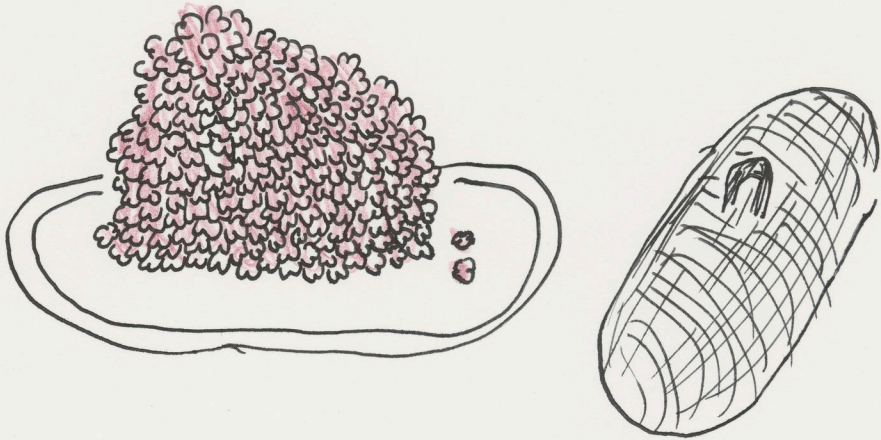
**So be gracious every step of the way in your mouthwatering journey.**

# Kimchi Popcorn

1 jar of kimchi

Half cup popcorn kernels

Olive oil



Put pot on stove at low heat

Mix olive oil with equal parts the kimchi juice at the bottom of the jar

Mix with kernels

Pour mixture in pot & stir

Cover then Pop Pop Pop

# Chocolate Habañero Pepper Peanut Butter Oatmeal

Yields 2 servings

Half cup chocolate syrup

2 cups oatmeal

1 orange habanero pepper

1 cup tap water

Half cup peanut butter

1 cup milk from a farmers market



Remove stem from pepper

Dice pepper

Mix ingredients in bowl for even consistency

Pour mixture in large pot & stir at a low heat

Cover then ZAP ZAP ZAP

SALT LADY SEZ

Your use of ñ is a hyperforeignism.





# Spinach Avokiwiado Wrap

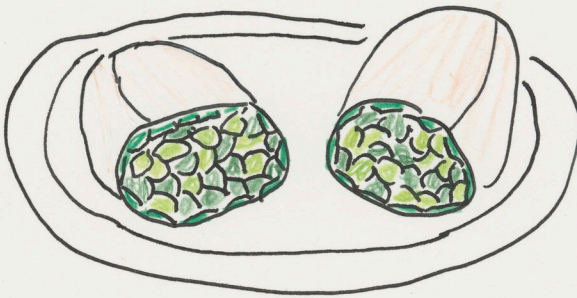
1 (one) large flour tortilla

2 cups washed spinach

1 avocado (ripe)

One (1) kiwifruit

← Substitution: replace kiwi with Chinese gooseberry



Slice kiwi into manageable slices

Peel avocado and remove pit

Cut avocado into manageable slivers

Place tortilla on a large plate

Spread spinach evenly on tortilla

Put kiwi & avocado atop spinach

Roll it up!

Cut into halves

SALT LADY SEZ

Needs salt!



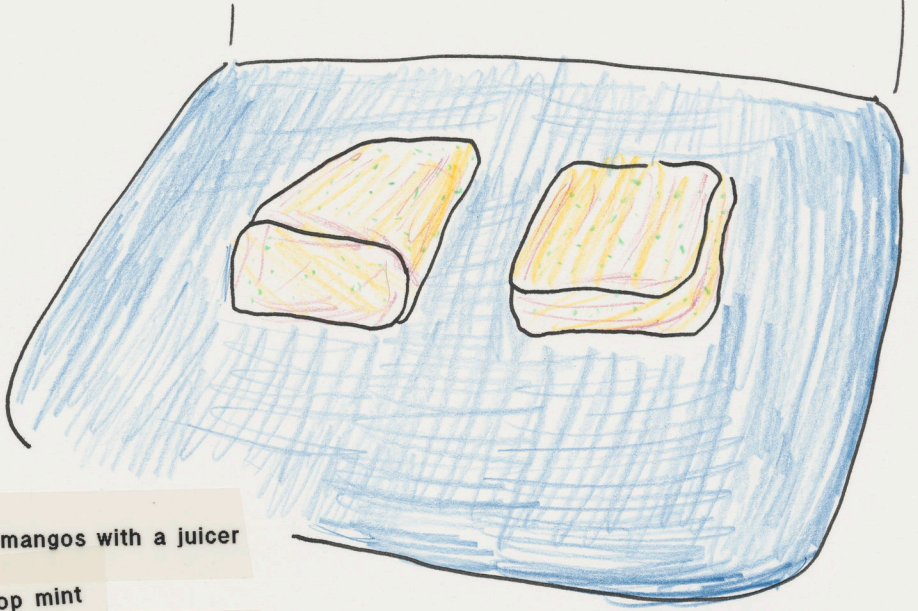
# Mango-Mint Car Hood-Seared Sea Lion

3 big mangos

Yields 4

1 cup mint

Sea lion steaks (market fresh)



Juice mangos with a juicer

Chop mint

Add mint to mango juice

Marinate steaks refrigerated in marinade

Go for a drive on a hot day

Park in the sun

Put sea lion steaks on car hood

Flip steaks immediately after they catch fire flip

Remove from car hood after reverse catches fire

Serve while still hot

# Baby Fushanoonoo Fingers

Fushanoonoo

Pita bread

Hummus

A good attitude



Get a fushanoonoo, break into pieces

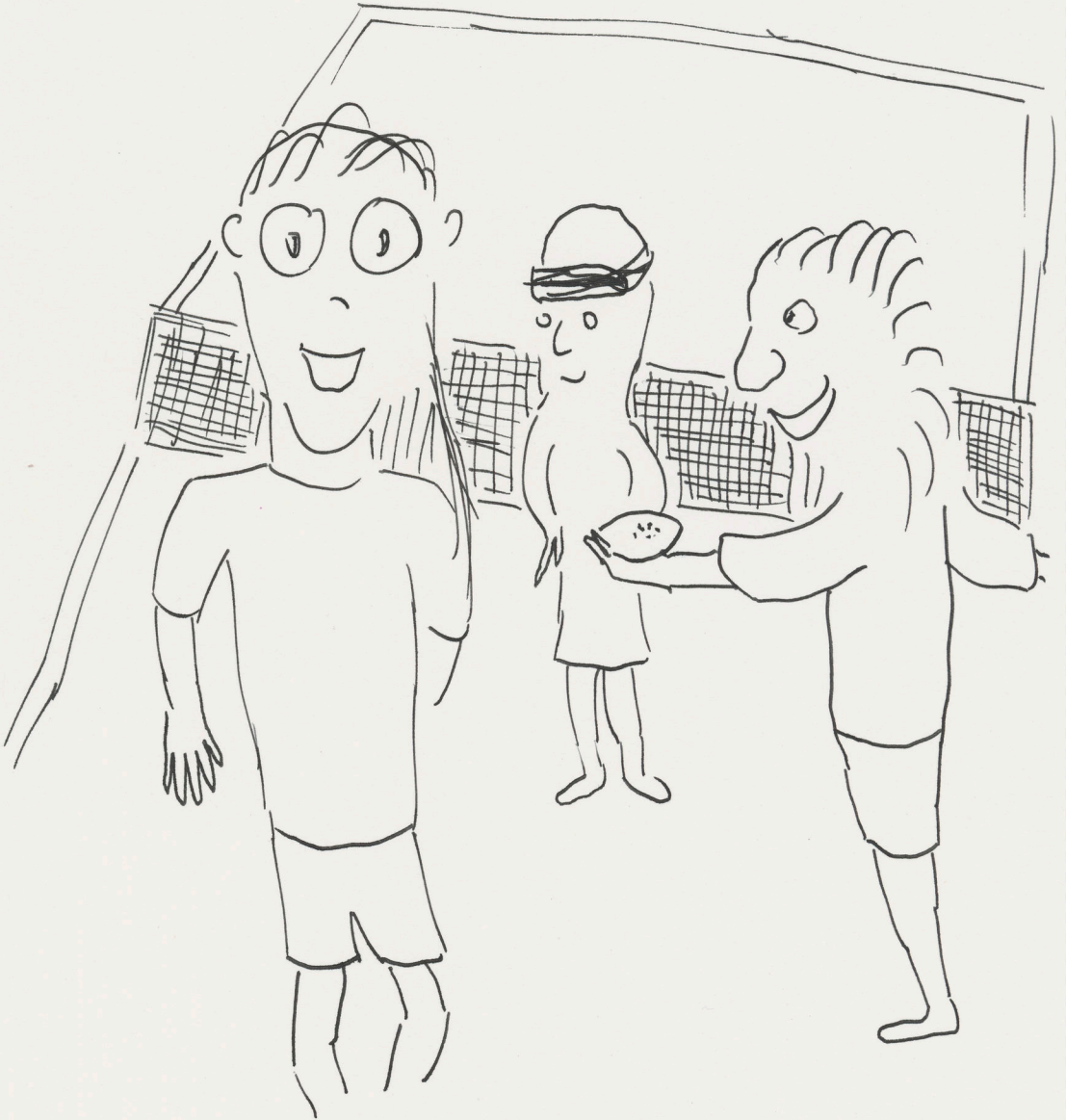
Wrap each finger in pita bread

Serve with hummus

# Quinoa in the Concrete Tennis Court

Invite Ten (10) of ur most good-looking friends to the concrete tennis court.

Evry guest brings a quinoa



A quinoa hors'doeuvres

# Concrete in the Quinoa Tennis Court

Invite your friends to the quinoa tennis court

Greet & meet then eat concrete



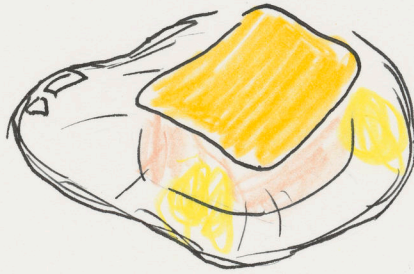
# Szechuan Surprise

1 can albacore tuna 5 oz.

2 eggz

1 slice of cheese

Coarse ground black pepper



Put the can of tuna on a cast-iron skillet

Empty the tuna from the can first (1st)

Break egg onto tuna

Put slice of cheese on eggly tuna

In cookbooks we try not to "put"

Cover ehhy tuna with slice of cheese

eggly ahi

albacore

Sprinkle ground pepper

Serve after it's cooked



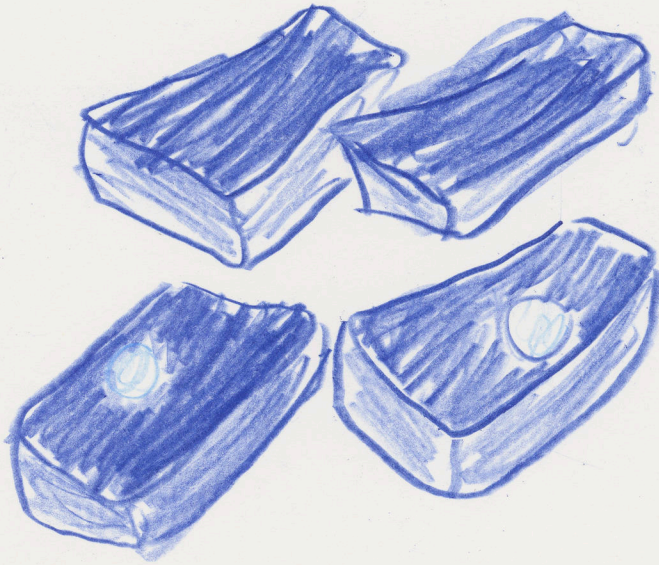
# Foopadoh Rump Roast

Market-fraish foopadoh

Cinnamon (to taste)

Sugar (tasted: YUM)

3 cups maple syrup



Slice rump into cutlets

Preheat oven to 425 (four twenty-five)

Mix cinnamon, sugar & syrup in bowl

Slather cutlets w/ sauce

Bake @ 425 medium rare

Cool 5 mints

S.L. SEZ

Where to start...



# G.L.G. Soup

*"This soup will turn your dimples a shiny hue."*

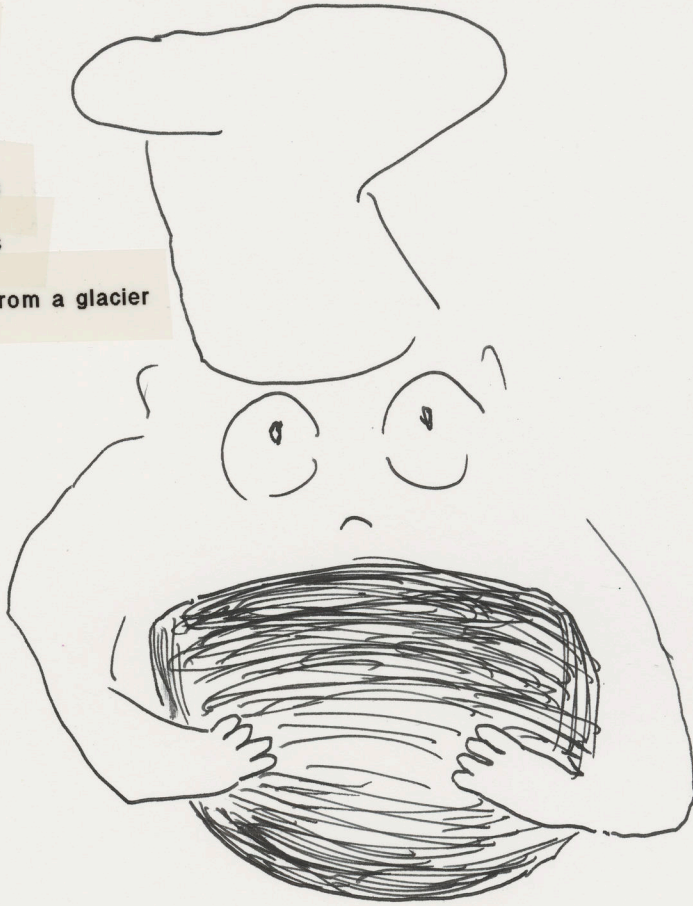
Lentils

Beans

Potatoes

Tamales

Water from a glacier

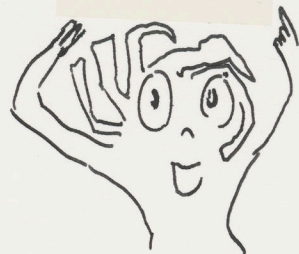


Mix all ingredients in water from a glacier

Bring pot to boil

Serve hot & delicious

S.L.S.: N.S.!





# Spiced Mopadoo

Market-fraish mopadoo

1 gallon almond milk

4 cups flour

Cumin

Paprika

Ginger root

Mustard seeds

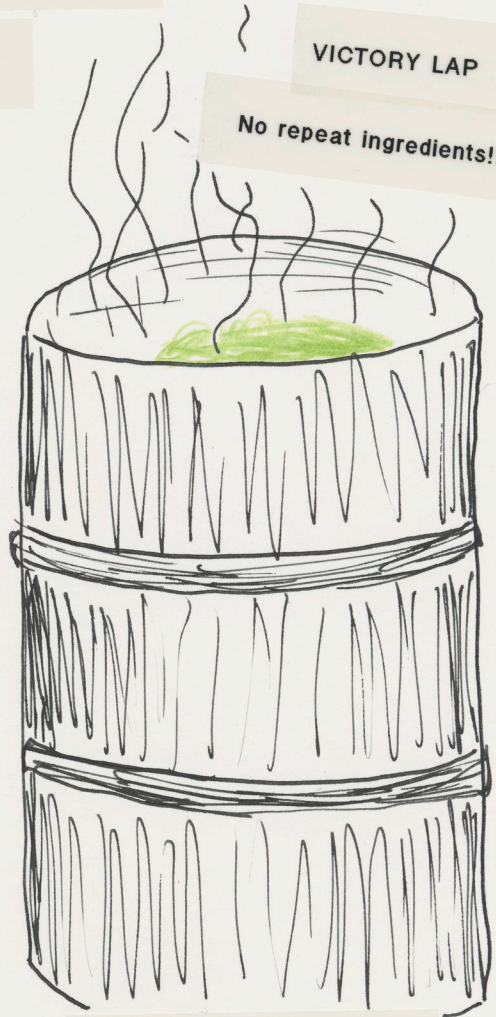
Horse radish

Cloves

Asparagus

VICTORY LAP

No repeat ingredients!!!!



Mix flour and almond milk

Shred ginger

Grind gloves

Grind cloves

Put on gloves

on ur hands

Combine spices with almond milk\flour paste

Beat until fluffy

Slather paste generously on the mopadoo

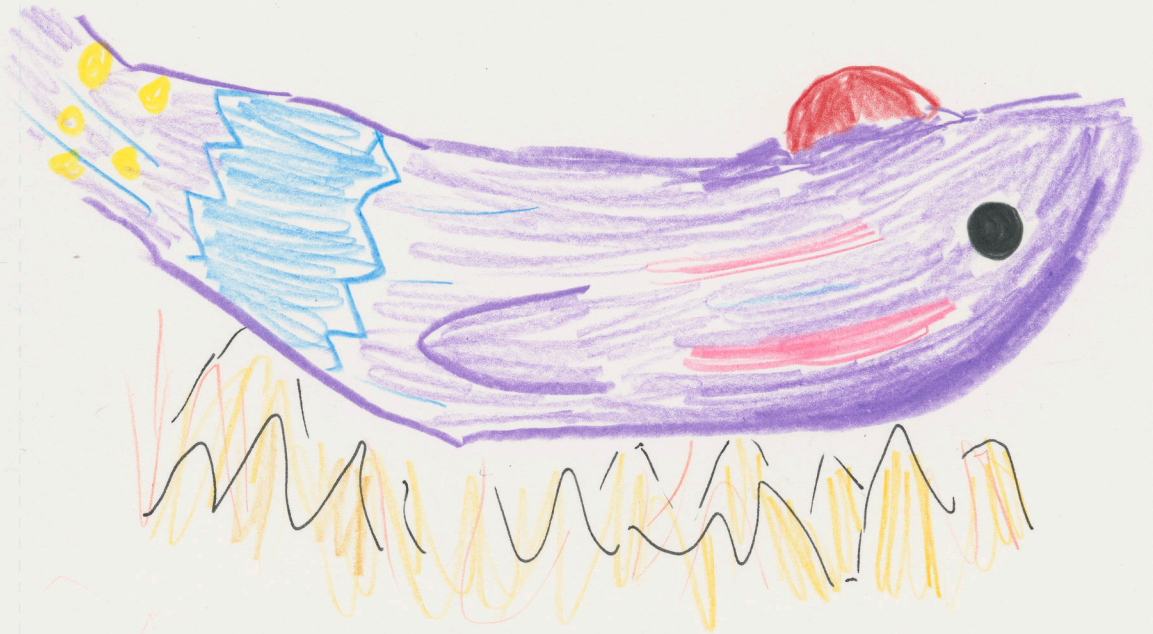
Cook 4 for hours in a smoker

Serve w\ asparagus

# Heature of Crabit

1 fully mature freshwater heature of crabit (plump)

1 apple, any type



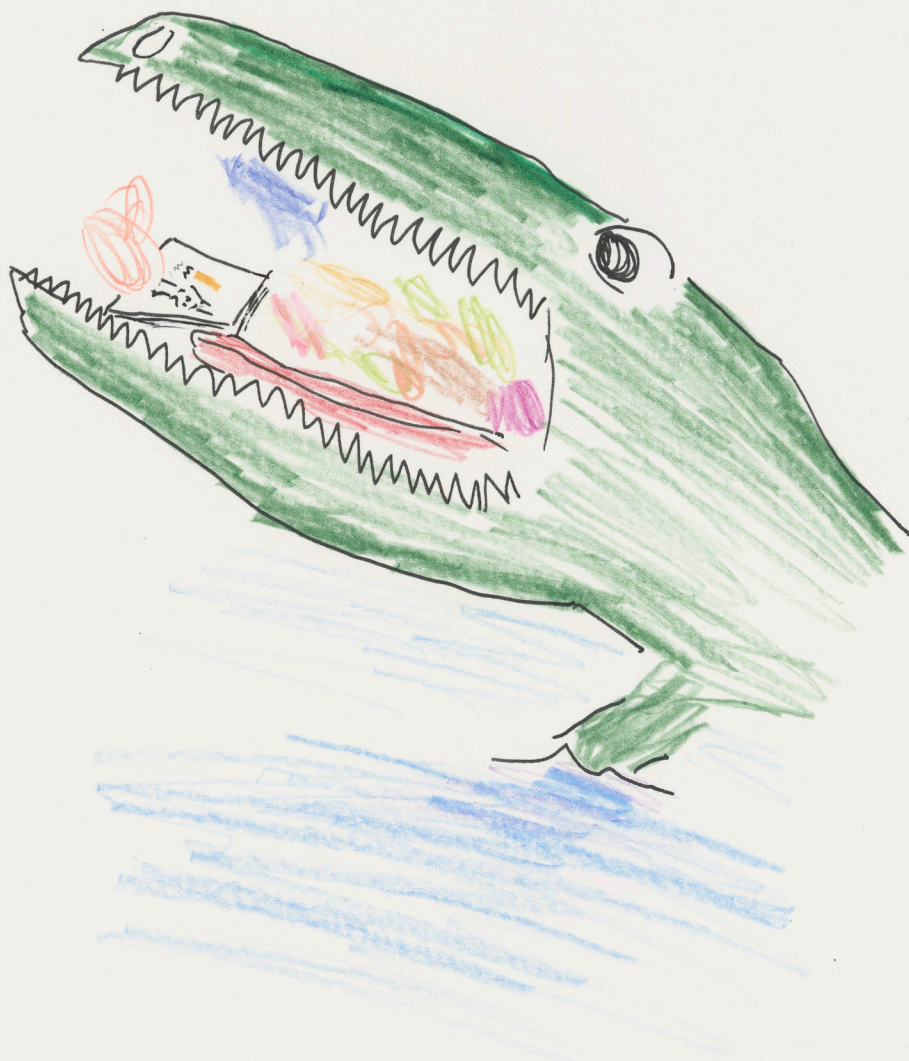
Place apple in its mouth

Cook on a spit rotisserie upside-down first

Serve with spoons

A crocodile with two eyes ate all my ingredients

& the first draft of this cookbook.



Needs salt!