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Saturday, February 21, 2004

Bacon sauce!

Tell me this doesn't sound yummy.

The biggest challenge is probably getting the bacon right. Not too burnt, but you don't want it all rubbery with fat, either.

Posted by jason in Food at 00:23

Monday, August 11, 2003

A summer pasta

A New York Times recipe for pasta, nice for the summertime.

Time: 20 minutes Salt and freshly ground black pepper to taste 1 pound cut pasta, like ziti or penne, or long pasta, like linguine or spaghetti 1/2 stick butter (4 tablespoons), cut into pieces 1/2 cup chopped mint leaves 1 cup freshly grated Parmesan cheese. Bring a large pot of water to a boil and salt it. When it boils, cook pasta until it is tender but not mushy. Drain pasta, reserving about 1/2 cup of cooking liquid.

Toss pasta in a warmed bowl with 2 or 3 tablespoons cooking liquid, the butter, mint and half the cheese. Taste and adjust seasoning, then serve, passing remaining Parmesan at the table. Yield: 3 to 4 servings

The article accompanying the recipe notes a couple things. First, you could use peppermint if you wanted a stronger mint (the author used spearmint). Second, you can play with the amount of mint: the author notes that 1/2 a cup announces the mint's presence, while a full cup "screams it, and that's kind of fun, too." Finally, for those on the "fat watch," you can substitute olive oil for the butter, but it won't turn out as nice as if you just cut the amount of butter in half.

Posted by jason in Food at 00:24

La Paloma

From this New York Times article about the restaurant Sue's (311 W. 17th) comes this drink that sounds pretty tasty:

LA PALOMA

Adapted from Suenos

- 1 1/2 ounces Herradura Hacienda del Cristero Blanco tequila
 - 3/8 ounce fresh lime juice (half a lime)
 - 4 ounces Mexican Squirt soda (or 1 ounce freshly squeezed grapefruit juice and 3 ounces 7Up)
1. Pour tequila over ice in a tall highball or Collins glass.
 2. Add lime juice. Add Squirt or substitute. Stir and garnish with a slice of lime.

Posted by jason in Drinks at 00:07