

**How to not be basic: 🍅 Make this simple tomato jam recipe from Maydan DC because homemade is always better (🛒 Picnic food ideas series part 2)**

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00:00:00,000 --> 00:00:04,800

Hey everyone welcome back to Food FAQ where we're trying to work on that kitchen confidence yours

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00:00:04,800 --> 00:00:12,180

So we can unleash all your kitcheny magic onto the world and your picnic and your picnic. That's right

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00:00:12,180 --> 00:00:22,040

This is day two of our picnic spring picnic series and we thought why not be cute and like come up with a recipe a day that you can recreate a

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00:00:22,040 --> 00:00:25,280

Recreate I should say recreate is not a wish

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00:00:27,400 --> 00:00:29,400

Create Mariela, hey you can recreate

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00:00:29,400 --> 00:00:34,360

Yeah, I'm like kind of celebrate the seasons, you know spring may not be I don't know

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00:00:34,360 --> 00:00:36,860

I think some people do like spring but if you do

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00:00:36,860 --> 00:00:42,840

Fabulous and if you don't pretend and make some good food and then it'll bring you into it spring fucking socks

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00:00:42,840 --> 00:00:47,680

But I'm enjoying the food so yeah, it's nice and fresh and you know

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00:00:47,680 --> 00:00:53,200

There's a lot going on right now in the earth and shit and like things are growing and it's kind of beautiful, you know

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00:00:53,200 --> 00:00:56,000

Yeah, sure

12

00:00:56,000 --> 00:00:58,000

I

13

00:00:58,000 --> 00:01:00,000

Could tell how nature you are

14

00:01:00,000 --> 00:01:02,000

Yeah, definitely not

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00:01:02,000 --> 00:01:09,000

So today I thought I would share a recipe that I tried from a cookbook called Me Don and its Lebanese food and

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00:01:09,000 --> 00:01:13,240

Apparently she has a very thriving restaurant in

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00:01:13,240 --> 00:01:15,840

Your area which I didn't know it was over there

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00:01:15,840 --> 00:01:22,080

That's a client wish to take a visit to it. You know what we really should and next time I go over there on my solo mom trips

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00:01:22,080 --> 00:01:26,640

It'll be my treat. We're gonna made no unless it's really expensive and they will share something

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00:01:26,640 --> 00:01:32,160

Not the first time we've done that

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00:01:32,160 --> 00:01:38,320

Remember when we did that in college. Yeah, we went to Casa Tua and we shared a meal

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00:01:38,320 --> 00:01:42,600

In Miami Beach we shared the past we shared the whole thing because that's all we could afford

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00:01:42,600 --> 00:01:47,000

What's this there we could afford to eat some of the money but honestly?

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00:01:47,000 --> 00:01:50,120

I feel like that was like one of the best meals I've ever had in my life. It was great

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00:01:50,120 --> 00:01:56,160

Right, you feel like that? Yeah, I still remember the cheese the cheese remember. Yeah

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00:01:56,160 --> 00:02:00,680

It was a burrata, but like when they sliced it it just spilled its guts and it was like the softest creamy

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00:02:00,680 --> 00:02:02,680

I've ever had in my mouth

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00:02:02,680 --> 00:02:07,240

I was like warm because it was like in the in the liquid when I pulled it out and

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00:02:07,240 --> 00:02:10,360

Yes, I remember we stayed for it and

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00:02:10,360 --> 00:02:13,360

we literally split the meal

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00:02:13,360 --> 00:02:19,040

It was like a multiple course meal. It was like true Italian meal. So like a multiple course meal

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00:02:19,040 --> 00:02:22,920

And it was so good and the fish the what else?

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00:02:22,920 --> 00:02:28,720

Yes, there was a risotto anyway, and we had a

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00:02:28,720 --> 00:02:35,040

What we had a bulini. Yeah, we had the bulini remember and it was really good

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00:02:35,040 --> 00:02:41,280

It was really good with one bulini each you know if you ever have a chance to like spend a little money on food

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00:02:41,280 --> 00:02:45,080

I feel like do it to a lot of eminitors you know

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00:02:45,560 --> 00:02:50,320

Because yeah me too honestly like there's if you like take me to the store

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00:02:50,320 --> 00:02:52,640

I'll be like no I don't want to spend ten bucks on that

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00:02:52,640 --> 00:02:58,640

But if you take me to the grocery store and I find a hunk of butter that is non-pasturized from France and it's \$25

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00:02:58,640 --> 00:03:01,120

I'm like oh yeah, I'm putting that in the car

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00:03:01,120 --> 00:03:03,120

I'll give a shit

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00:03:03,120 --> 00:03:07,200

I browse grocery stores and you know throughout my whole career

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00:03:07,200 --> 00:03:14,340

You know, I've moved a lot and to me one of the most exciting place that it was exciting moment of moving is that I get

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00:03:14,340 --> 00:03:22,620

Explored different types of grocery stores because I browse them. I literally brought some like I'll go to the store and especially if it's like a new one or it's really like niche type of market

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00:03:22,620 --> 00:03:23,860

I

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00:03:23,860 --> 00:03:25,060

could spend like

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00:03:25,060 --> 00:03:30,440

hours just going up down the aisle like finding new different things and I love them grocery stores because

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00:03:30,440 --> 00:03:36,420

the rest are you know the penny will go to change is it's very regional right so I have a lot of different

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00:03:36,420 --> 00:03:38,980

Regional foods and stuff like that and you know

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00:03:38,980 --> 00:03:41,700

Whole foods it to be really cool until like I bought up at a Amazon

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00:03:41,700 --> 00:03:48,740

But like before that they were like like a lot of really cool regional stuff so but yeah every time I've moved or even on vacation

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00:03:48,740 --> 00:03:55,860

I love I'm shopping because I love to see me - what there is different. We always go grocery shopping together

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00:03:55,860 --> 00:04:00,580

Mm-hmm every time I see you even if it's for some bullshit, we're like let's go to the grocery

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00:04:00,580 --> 00:04:04,260

No, we have a good time there because it's a fun place. No, we do we laugh the whole time

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00:04:04,260 --> 00:04:10,620

But it's you're the only person that will actually browse it with me and like get excited over like simple little things that we find

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00:04:10,620 --> 00:04:17,340

And I think that's why I also love Tridigas so much because they have seasonal all the time stuff of all we've ended out so

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00:04:17,340 --> 00:04:23,740

They didn't know why I'll go you haven't no, I don't know what's new. I haven't been there in a minute either

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00:04:23,740 --> 00:04:28,380

So I don't know what's new yet. There's been so many things I've seen online about recalls and whatever that I'm like

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00:04:28,380 --> 00:04:32,940

Okay, fine. I'm gonna give him a minute see what the fuck they're doing. Storted out. I can figure it out. Go back

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00:04:32,940 --> 00:04:36,940

To work out their ship first. Yeah a little bit, but anyway, I digress

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00:04:37,340 --> 00:04:42,860

So I took a recipe from my don which was recommended to me by the cookbook club that I'm a member of

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00:04:42,860 --> 00:04:46,700

And I decided to make this recipe because it was simple

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00:04:46,700 --> 00:04:50,060

But also something I've never made I've never made it to meadowjamb

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00:04:50,060 --> 00:04:51,420

And no

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00:04:51,420 --> 00:04:57,500

Oh and you know what else I did I bought this giant container of organic cherry tomatoes

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00:04:57,500 --> 00:05:01,340

Because I was gonna make I can't even remember what the fuck I was gonna make with them

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00:05:01,340 --> 00:05:04,700

But anyway, I bought them oh I made oh I was gonna make

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00:05:05,260 --> 00:05:10,460

Spaghetti with garlic and tomatoes and I don't know

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00:05:10,460 --> 00:05:14,220

I just like it really got me hard to buy these sweet little cherry tomatoes

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00:05:14,220 --> 00:05:19,180

Anyway, they weren't delicious. Okay, I can't begin to tell you how delicious tomatoes were are right now

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00:05:19,180 --> 00:05:21,180

I don't think they're in season yet

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00:05:21,180 --> 00:05:23,180

Why don't you put when you're up here?

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00:05:23,180 --> 00:05:25,020

What no

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00:05:25,020 --> 00:05:27,500

Did I have because we were like eating them and I

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00:05:27,500 --> 00:05:28,700

Oh yeah

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00:05:28,700 --> 00:05:29,900

Oh my god

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00:05:29,900 --> 00:05:32,220

Yeah, that's right. I think maybe they're in season now

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00:05:32,700 --> 00:05:36,060

Yeah, because you me and Jay were trying them were just like holy crap

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00:05:36,060 --> 00:05:39,820

We were like oh yeah, that's right. I had forgotten that yeah, the tomatoes are really good right now

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00:05:39,820 --> 00:05:42,780

So this is the time to make this tomato jam, okay?



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00:05:42,780 --> 00:05:45,500

So I took the the little tomatoes you can

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00:05:45,500 --> 00:05:49,020

the recipe from me don't cause for

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00:05:49,020 --> 00:05:52,460

Some tomatoes that are canned which obviously works if it's you know

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00:05:52,460 --> 00:05:55,100

The tomatoes are in the season or there's just not anything good

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00:05:55,100 --> 00:05:58,300

But I decided to use mine because I had a fuck ton of these cherry tomatoes

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00:05:58,300 --> 00:06:01,580

And I just processed them in the wizzy wizzy

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00:06:01,580 --> 00:06:03,020

What's that thing called the processor?

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00:06:03,020 --> 00:06:05,340

A few processing

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00:06:05,340 --> 00:06:09,740

Oh my god, I know my kids make fun of me all the time because I cannot remember words for things which I

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00:06:09,740 --> 00:06:13,340

I'm starting to be concerned about because I'm like very young right now

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00:06:13,340 --> 00:06:15,580

But soon enough it might turn into a thing but

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00:06:15,580 --> 00:06:17,020

I'm not about it. It's what

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00:06:17,020 --> 00:06:18,380

Like it's not okay

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00:06:18,380 --> 00:06:22,540

So so you do that and then so you whiz your tomatoes and then you just cook

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00:06:22,540 --> 00:06:26,220

Half of an onion finally finally find me diced onion

96

00:06:26,220 --> 00:06:28,540

You cook it in

97

00:06:28,540 --> 00:06:33,500

I don't know I use more than three tablespoons of olive oil you may want to do that

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00:06:33,500 --> 00:06:36,380

You don't have to but I don't know it just made it more like

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00:06:36,380 --> 00:06:41,900

Rich I think once you refrigerate the dip the dip which by the way it's almost like a dip this jam

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00:06:41,900 --> 00:06:50,220

So you cook them and then when they're nice and caramelized about eight minutes you add four cloves of very very finely minced garlic

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00:06:50,220 --> 00:06:57,340

You could even grate it on your micro plane and then you add a tablespoon of the I think I added two tablespoons of tomato paste

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00:06:57,900 --> 00:07:01,820

Which by the way you know what I started doing? I opened the thing of tomato paste

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00:07:01,820 --> 00:07:08,700

And I put it into a sandwich bag and I put it at the very bottom right so it's like one long rectangle

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00:07:08,700 --> 00:07:12,060

and then I took a fork or

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00:07:12,060 --> 00:07:16,780

Whatever the times of a fork or whatever something flat and then I made indents every you know

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00:07:16,780 --> 00:07:23,340

I made like four little quadrants and then I froze it so then when I take it out I can just snap off a piece because it's

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00:07:23,340 --> 00:07:24,940

It's kind of like

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00:07:24,940 --> 00:07:29,100

Partitioned right and I kind of like that trick anyway, so I did that

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00:07:29,100 --> 00:07:33,580

And then I added three tablespoons of sugar one cinnamon stick the recipe calls for two

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00:07:33,580 --> 00:07:39,740

But I don't know in my gut. I said one. I'm gonna do one Mary. I lost so I did and you let that cook down

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00:07:39,740 --> 00:07:42,140

For like 40 minutes

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00:07:42,140 --> 00:07:48,940

So that's all you really have to do you just have to look at it and stir it and I did it on a very low like it was like maybe I have a

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00:07:48,940 --> 00:07:51,740

One of those toast call that are I have an electric stove

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00:07:51,740 --> 00:07:54,700

So I did it on like three or four if you're using a flame you can do it on

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00:07:54,700 --> 00:07:58,540

Yeah, I'd say between was that like low medium kind of

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00:07:58,540 --> 00:08:06,460

Yeah, because it will bubble it's it's therefore a long time and depending on how heavy bottomed your pan is mine was not very heavy bottomed

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00:08:06,460 --> 00:08:08,700

You will need to kind of

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00:08:08,700 --> 00:08:11,260

Check the temperature and make sure that you're regulating it

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00:08:11,260 --> 00:08:18,620

But you just let it like bubble away it turns into a deeper darker version of itself with time because you know some of the moisture starts to

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00:08:19,580 --> 00:08:26,380

Evaporate get sweeter you can taste it right at that point I would add a little bit of salt a little bit of pepper

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00:08:26,380 --> 00:08:29,180

And stir it in really well make sure this is another thing

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00:08:29,180 --> 00:08:33,340

I think people kind of mistake like you salt something and then you taste it and you're like oh, it's not enough

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00:08:33,340 --> 00:08:38,780

And then you add more the thing is if you're using kosher salt or any of these like larger flakes

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00:08:38,780 --> 00:08:42,300

You need to give it a minute to melt because they don't melt instantaneously

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00:08:42,300 --> 00:08:44,540

It's not like regular iodized table salt

126

00:08:45,020 --> 00:08:50,060

So make sure you stir it in and you like make love to it a little bit and you cradle it in your arms and then you taste it

127

00:08:50,060 --> 00:08:52,460

And then you're like okay, this is enough salt or not

128

00:08:52,460 --> 00:09:00,220

So once it's about 40 minutes you take it off the heat and you add this recipe cost for two tablespoons of vinegar in my opinion

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00:09:00,220 --> 00:09:09,500

Too much I added maybe one like a scant tablespoon of apple cider vinegar because what I had they call for distilled vinegar

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00:09:10,380 --> 00:09:15,740

And then I went ahead and I salted a little bit more made sure that it was like where I wanted it to be

131

00:09:15,740 --> 00:09:19,500

And then you just leave it out until it gets to room temp and then you put it in the fridge

132

00:09:19,500 --> 00:09:22,140

Eric it's delightful

133

00:09:22,140 --> 00:09:26,140

Um, do you peel the tomatoes or do they go in?

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00:09:26,140 --> 00:09:32,540

I didn't because my more cherry tomatoes which the skin tends to be a little bit um softer and then also you cook it

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00:09:32,540 --> 00:09:35,340

And you first you process it and then you cook it

136

00:09:36,060 --> 00:09:41,020

So you don't need to if you were like averse to that then you could do that or you could even use the canned

137

00:09:41,020 --> 00:09:44,460

Tomato which right take that right out of the equation for yourself

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00:09:44,460 --> 00:09:50,380

And let me tell you I was like what am I gonna use this for and then this morning I made myself a bagel with cream cheese

139

00:09:50,380 --> 00:09:52,380

And I spooned some of the jam on top

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00:09:52,380 --> 00:09:53,340

Nice

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00:09:53,340 --> 00:09:55,340

So good because it's sweet

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00:09:55,340 --> 00:09:59,020

But it's not like you're eating jam jam like you're eating is

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00:09:59,020 --> 00:10:05,020

I don't know how to explain it like I want to say I don't want to use the word ketchup because that's fucking disgusting

144

00:10:05,660 --> 00:10:08,700

But the imagine if ketchup and jam had a baby

145

00:10:08,700 --> 00:10:12,780

Okay, I got you know what I mean

146

00:10:12,780 --> 00:10:16,460

It's like sweet but also it has a little bit of tang from the vinegar

147

00:10:16,460 --> 00:10:21,180

Oh my gosh, I imagine if you were to put this in a grilled cheese it would be amazing

148

00:10:21,180 --> 00:10:22,380

That sounds really good

149

00:10:22,380 --> 00:10:28,540

If you were to put this on a piece of puff pastry with some uigui blue cheese on top

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00:10:28,540 --> 00:10:30,540

delicious

151

00:10:30,540 --> 00:10:33,820

Or breed it or breed that would be oh my god

152

00:10:34,380 --> 00:10:39,580

Salty cheese would be delicious like honestly even cream cheese is very light and it's

153

00:10:39,580 --> 00:10:43,500

It's something that I think is worth the effort and

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00:10:43,500 --> 00:10:48,700

You can take this on a picnic and honestly you could even eat it on a on a cracker like it's just good

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00:10:48,700 --> 00:10:57,340

It's like a oh salsa and ketchup had a baby. Oh, that's a good one. Okay. Okay. Yeah, so I think it's completely worth the effort

156

00:10:57,340 --> 00:11:03,180

It'll take you about an hour from top to bottom and I'd say do it and if you use a can of tomatoes forget it even less

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00:11:03,980 --> 00:11:05,980

So this recipe for me dawn is

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00:11:05,980 --> 00:11:07,740

ridiculous

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00:11:07,740 --> 00:11:11,580

And I encourage you to go find this book because they have so many cool recipes in there

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00:11:11,580 --> 00:11:15,580

Lebanese food is kind of a mystery to me. I only really have it when I eat it out

161

00:11:15,580 --> 00:11:18,780

Then it's like see like all the things that are in it

162

00:11:18,780 --> 00:11:25,260

There you have tomato jam would make your picnic like a little fancy. I feel this is like a little touch of like bitch

163



00:11:25,260 --> 00:11:27,180

I'm Madonna

164

00:11:27,180 --> 00:11:31,260

You know what I like you know what it's about right now you know how you can serve like like

165

00:11:31,420 --> 00:11:35,420

Fig jam with like certain like nuts and cheeses and stuff like that

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00:11:35,420 --> 00:11:40,380

Like you can do the same with like a tomato jam so with different cheeses different types of nuts

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00:11:40,380 --> 00:11:43,420

Oh, yeah, this is a friend of the charcuteri board very happy

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00:11:43,420 --> 00:11:47,180

Absolutely little prosciutto little saltiness

169

00:11:47,180 --> 00:11:51,020

All right, so use that as part for your sandwich

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00:11:51,020 --> 00:11:58,460

Yeah, like I think on a like yes bread and this are friends so you could put it on literally anything even if you have little old

171

00:11:58,940 --> 00:12:01,900

I'm like turkey and breaches

172

00:12:01,900 --> 00:12:07,820

Oh, you can make that a little sandwich or you'll go back to the for the grilled cheese idea to make

173

00:12:07,820 --> 00:12:09,340

What the grilled cheese that puts on bacon in it?

174

00:12:09,340 --> 00:12:11,900

Oh, I know

175

00:12:11,900 --> 00:12:16,860

Yeah, I'm like, oh, I'm just top your big potato with it

176

00:12:16,860 --> 00:12:20,780

You really can't like it's a condiment you can think of it as a condiment like ketchup

177

00:12:20,780 --> 00:12:23,180

But that should not anything you want

178

00:12:23,180 --> 00:12:25,020

I don't know why I'm gonna mix with rice

179

00:12:25,020 --> 00:12:27,980

I know

180

00:12:28,940 --> 00:12:30,540

Be too like mix it some rice

181

00:12:30,540 --> 00:12:32,380

Steamy especially good rice

182

00:12:32,380 --> 00:12:35,500

And just mix it with the rice tomato rice all of our good combination

183

00:12:35,500 --> 00:12:38,700

And so just mix it with rice that'll be a really good one too

184

00:12:38,700 --> 00:12:41,980

Make some like thinly cut baguette

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00:12:41,980 --> 00:12:44,380

Christiney bag it up

186

00:12:44,380 --> 00:12:45,820

Take it with you

187

00:12:45,820 --> 00:12:47,980

Bring some cut cheeses some prosciutto

188

00:12:47,980 --> 00:12:51,580

You can put all these things together and just snack on it

189

00:12:51,580 --> 00:12:52,540

Oh my god

190

00:12:52,540 --> 00:12:55,900

And then this makes about I want to say like roughly I made about

191

00:12:56,700 --> 00:12:59,100

Up and a half two cups a scant two cups

192

00:12:59,100 --> 00:13:04,140

So you're gonna have some that you can experiment with which is what I did this morning with my bagel

193

00:13:04,140 --> 00:13:08,060

And I will do tomorrow with that steamy white rice I'm gonna make it and put the shit in it

194

00:13:08,060 --> 00:13:09,580

It's gonna be fucking delicious

195

00:13:09,580 --> 00:13:12,540

You can put it on meat you can put it on anything

196

00:13:12,540 --> 00:13:15,980

Anything you would put a tomato or ketchup on you can put this tomato jam on and you will

197

00:13:15,980 --> 00:13:20,700

You know that butter that you like from Wegman such a person Wegman's every small time

198

00:13:20,700 --> 00:13:21,980

Yeah

199

00:13:21,980 --> 00:13:25,580

Oh yeah you can use that Crostini you know that at that butter almost like it's a cheese

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00:13:25,580 --> 00:13:26,540

Yes

201

00:13:26,540 --> 00:13:30,940

And so you can get like a nice like layer of that on top of Crostini with the tomato jam

202

00:13:30,940 --> 00:13:33,900

I don't know why I'm thinking butter right now with the tomato jam as well

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00:13:33,900 --> 00:13:36,540

Oh butter and tomato sauce like this is so

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00:13:36,540 --> 00:13:41,500

It's like the best finish here if you don't do that you should put a pat of butter at the end

205

00:13:41,500 --> 00:13:44,140

Of making your tomato sauce and it will bring like a

206

00:13:44,140 --> 00:13:46,540

Silkeness to it

207

00:13:46,540 --> 00:13:48,540

Yeah it's like one of those restaurant secret things

208

00:13:48,540 --> 00:13:50,620

Anyway restaurant secret man

209

00:13:50,620 --> 00:13:52,540

Thank you for your time

210

00:13:54,860 --> 00:13:57,820

Thank you for not getting juicy with me

211

00:13:57,820 --> 00:14:02,780

Too late baby

212

00:14:02,780 --> 00:14:07,420

I'm always juicy for you baby

213

00:14:07,420 --> 00:14:09,420

I think you're always juicy period

214

00:14:09,420 --> 00:14:11,740

You walk a lot like a big splash of water

215

00:14:11,740 --> 00:14:15,100

My husband's a lucky man I'm not gonna

216

00:14:15,100 --> 00:14:17,260

I'm sure he is

217

00:14:17,260 --> 00:14:18,620

You got the children to prove it

218

00:14:18,620 --> 00:14:21,420

All right y'all

219

00:14:21,420 --> 00:14:23,580

We hope you enjoyed this recipe and you give it a shot

220

00:14:23,580 --> 00:14:25,580

And we'll be back tomorrow with another

221

00:14:25,580 --> 00:14:28,220

Different delicious

222

00:14:28,220 --> 00:14:35,340

Picnickey type of recipe and again, don't forget to potluck picnic with your friends and send them this recipe and say hey bitch

223

00:14:35,340 --> 00:14:38,940

You make the tomato jam. I'm gonna make the curry chicken salad

224

00:14:38,940 --> 00:14:41,580

And then we'll have three more friends invited

225

00:14:41,580 --> 00:14:45,980

To get little fork of the curry chicken salad and a little bit of tomato jam too

226

00:14:45,980 --> 00:14:49,020

Hell yeah you will that should all go good together as well

227

00:14:49,820 --> 00:14:55,260

That's I feel this fridge. I'm gonna go come and check anything. Oh, it's like a chutney. I can't explain it enough

228

00:14:55,260 --> 00:14:59,180

I'm gonna make it. I'm gonna make it this weekend. I'm excited about this

229

00:14:59,180 --> 00:15:03,020

I'm into it. All right you guys don't forget to leave us a review on your favorite podcast player

230

00:15:03,020 --> 00:15:07,900

Send the son email at FoodFAQpod@gmail.com

231

00:15:07,900 --> 00:15:12,940

Send us to your friends spread us around like a juicy VD which I hear

232

00:15:12,940 --> 00:15:15,260

Gonorrhea is becoming like

233

00:15:15,900 --> 00:15:21,900

Resistant what the fuck did that come from are you serious like what if it that comes from we're talking about tomato jam and you're going to VD

234

00:15:21,900 --> 00:15:23,900

Like it honest to God

235

00:15:23,900 --> 00:15:30,540

Took me like a minute in my head right now and I'm thinking is VD like a fucking kitchen turn that I don't know

236

00:15:30,540 --> 00:15:35,420

And then like it just took me like a minute and then I really you were literally talking about Gonorrhea

237

00:15:35,420 --> 00:15:41,900

No, I thought I was to go to tiktok um, I watch a lot of tiktok where they were saying that there's a new

238

00:15:41,900 --> 00:15:44,780

um, and but what is it antibiotic resistant?

239

00:15:45,020 --> 00:15:49,020

Are you going around so do you clear of that and make tomato jam instead?

240

00:15:49,020 --> 00:15:51,580

I make tomato jam. We're saving lives

241

00:15:51,580 --> 00:15:55,580

It's saving my make tomato jam and and you know

242

00:15:55,580 --> 00:15:58,220

Put a rubber on it I guess

243

00:15:58,220 --> 00:16:00,780

Lesson learn. Eric, I'll rubber. How old are you?

244

00:16:00,780 --> 00:16:08,060

Okay, well you just went on VD. Okay, first of all that's true. I don't need to call VDs anymore

245

00:16:08,060 --> 00:16:10,700

That I know you're right

246

00:16:11,260 --> 00:16:15,820

Are the class tis or something like that why are we talking about this? Get back in tomato jam

247

00:16:15,820 --> 00:16:21,500


All right tomato jam at bitches. We'll see you tomorrow. Have a beautiful day. Take care. Bye guys




Let's keep the kitchen talk going!

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