

EP 68

NYE appetizers (& a New Year's cocktail 🍹) that'll rock your celebration! 🎉

1

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

Hey, Keeter.

2

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

Mariela.

3

00:00:02,000 --> 00:00:07,260

You know, like that weird time between New Year's and Christmas that you're like, "What

4

00:00:07,260 --> 00:00:08,260

fucking day is it?"

5

00:00:08,260 --> 00:00:10,760

I never know what to eat.

6

00:00:10,760 --> 00:00:11,760

What?

7

00:00:11,760 --> 00:00:17,700

Because I think, you know, like you just ended Christmas, so you had like, you know, Christmas

8

00:00:17,700 --> 00:00:19,340

feast celebrations.

9

00:00:19,340 --> 00:00:20,340

Yeah.

10

00:00:20,340 --> 00:00:22,340

And you're about to go into New Year's.

11

00:00:22,340 --> 00:00:27,340

So you're going to have New Year's cocktail hour celebration.

12

00:00:27,340 --> 00:00:28,340

Right.

13

00:00:28,340 --> 00:00:34,380

You know, and then, yeah, this is the part of the year I don't know what to eat.

14

00:00:34,380 --> 00:00:37,820

You know, it's funny that you say that I have not wanted to cook because I'm tired.

15

00:00:37,820 --> 00:00:39,580

I didn't cook for Christmas either, by the way.

16

00:00:39,580 --> 00:00:40,580

I did not.

17

00:00:40,580 --> 00:00:41,740

That's my day off.

18

00:00:41,740 --> 00:00:43,660

I don't cook for everybody.

19

00:00:43,660 --> 00:00:46,860

But I also don't feel like cooking in the interim.

20

00:00:46,860 --> 00:00:49,180

However, I want to eat healthier.

21

00:00:49,180 --> 00:00:51,020
So I'm like in a quagmire here.

22
00:00:51,020 --> 00:00:57,860
I don't have a quagmire, but what I do know is that I don't know what to do.

23
00:00:57,860 --> 00:00:59,200
I can tell you something.

24
00:00:59,200 --> 00:01:00,200
Tell me.

25
00:01:00,200 --> 00:01:01,200
My voice is back.

26
00:01:01,200 --> 00:01:02,200
Thank God, Eric.

27
00:01:02,200 --> 00:01:03,600
And Eric is back.

28
00:01:03,600 --> 00:01:04,800
Thank the Lord Jesus.

29
00:01:04,800 --> 00:01:05,800
We need you here.

30
00:01:05,800 --> 00:01:08,800
There's no food I think you without us together.

31
00:01:08,800 --> 00:01:09,800
I know.

32

00:01:09,800 --> 00:01:14,440

And it means I can drink now because I'm not healed anymore.

33

00:01:14,440 --> 00:01:16,400

Are we going to start with the booze?

34

00:01:16,400 --> 00:01:17,400

Is it end with the booze?

35

00:01:17,400 --> 00:01:19,000

We're going to end with the booze.

36

00:01:19,000 --> 00:01:20,000

All right.

37

00:01:20,000 --> 00:01:24,620

This is the time of the year where, so we're at like, I feel like we're at the home on

38

00:01:24,620 --> 00:01:26,640

stretch here of the holidays.

39

00:01:26,640 --> 00:01:27,640

You know what's funny?

40

00:01:27,640 --> 00:01:29,480

I really was not in the holiday spirit this year.

41

00:01:29,480 --> 00:01:30,480

No, I really was.

42

00:01:30,480 --> 00:01:32,120

I wasn't to Christmas this year.

43

00:01:32,120 --> 00:01:33,120
Really?

44
00:01:33,120 --> 00:01:34,120
I was not.

45
00:01:34,120 --> 00:01:35,120
But you know what then again?

46
00:01:35,120 --> 00:01:36,120
Also, I was sick.

47
00:01:36,120 --> 00:01:37,120
You were in the entire month.

48
00:01:37,120 --> 00:01:38,120
Yeah.

49
00:01:38,120 --> 00:01:41,160
So I really, I was just dragonats the entire time.

50
00:01:41,160 --> 00:01:48,080
But I will say that doing this podcast gets me very excited about the different seasonality

51
00:01:48,080 --> 00:01:49,080
of food.

52
00:01:49,080 --> 00:01:50,280
Absolutely.

53
00:01:50,280 --> 00:01:56,560
And as crazy as it has been a food FAQ, we started talking about fall time in like

54

00:01:56,560 --> 00:01:57,560
early September.

55
00:01:57,560 --> 00:01:58,560
Yeah.

56
00:01:58,560 --> 00:02:01,240
And it's been like, nonstop.

57
00:02:01,240 --> 00:02:02,240
Nonstop.

58
00:02:02,240 --> 00:02:03,240
It really has been.

59
00:02:03,240 --> 00:02:08,360
But New Year's Eve, one of my most exciting days because I'm a firm believer that we leave

60
00:02:08,360 --> 00:02:09,840
everything in the past.

61
00:02:09,840 --> 00:02:15,160
And we're going to start fresh with a new, what are some funnier traditions that you

62
00:02:15,160 --> 00:02:16,160
like?

63
00:02:16,160 --> 00:02:19,600
Well, we eat 12 grapes at midnight.

64
00:02:19,600 --> 00:02:21,240
Since I was a kid.

65

00:02:21,240 --> 00:02:24,200

And it's some kind of Spanish tradition that I don't know if you're supposed to be eating

66

00:02:24,200 --> 00:02:25,200

your feelings or something.

67

00:02:25,200 --> 00:02:30,960

But the point is, no, no, another explains even that each month represented each grape

68

00:02:30,960 --> 00:02:31,960

represented a month.

69

00:02:31,960 --> 00:02:36,800

And so you eat because like you eat like red grapes as we all try grapes because they were

70

00:02:36,800 --> 00:02:37,800

sweeter.

71

00:02:37,800 --> 00:02:42,080

No, I don't need whatever grapes are on sale.

72

00:02:42,080 --> 00:02:43,600

We'll make the red ones because they're sweeter.

73

00:02:43,600 --> 00:02:47,120

Although I like green grapes better, but get the red ones.

74

00:02:47,120 --> 00:02:48,880

So why you eat each month and what now?

75

00:02:48,880 --> 00:02:49,880

Then what?

76

00:02:49,880 --> 00:02:53,760

It's to symbolize like, I think my grandmother once told me it's to symbolize like,

77

00:02:53,760 --> 00:02:58,200

how sweet or sour a month is going to be in your year, depending on a lot of fucking pressure

78

00:02:58,200 --> 00:02:59,960

on those grapes to be so.

79

00:02:59,960 --> 00:03:00,960

That is.

80

00:03:00,960 --> 00:03:07,520

So I came to what year it was 2002, 2000, no, maybe 2002, 2003.

81

00:03:07,520 --> 00:03:08,520

I can't remember.

82

00:03:08,520 --> 00:03:11,920

Whatever you my mom removed that new house when I was in college.

83

00:03:11,920 --> 00:03:13,320

I can't remember.

84

00:03:13,320 --> 00:03:17,200

But so I think it's a Hispanic thing too, where you take your luggage and run around the

85

00:03:17,200 --> 00:03:19,200

block with your luggage.

86

00:03:19,200 --> 00:03:20,200

That's a good one.

87

00:03:20,200 --> 00:03:21,200

And we did that one year.

88

00:03:21,200 --> 00:03:22,200

And it worked.

89

00:03:22,200 --> 00:03:24,320

We're having a house party and we did it.

90

00:03:24,320 --> 00:03:28,440

And then all of a sudden the whole neighborhood started doing it.

91

00:03:28,440 --> 00:03:30,120

So it was a lot of fun.

92

00:03:30,120 --> 00:03:31,120

I love it.

93

00:03:31,120 --> 00:03:33,360

Oh, and there's a one where you were like a certain color of underwear depending on what

94

00:03:33,360 --> 00:03:35,120

you want to call in for the new year.

95

00:03:35,120 --> 00:03:36,120

Yes.

96

00:03:36,120 --> 00:03:37,120

I love that one.

97

00:03:37,120 --> 00:03:42,800

You can Google it and see if you're so inclined because I always love the underwear one.

98

00:03:42,800 --> 00:03:47,640

I like opening my balcony door at midnight because I let them the old year leaves and

99

00:03:47,640 --> 00:03:48,640

the new year come in.

100

00:03:48,640 --> 00:03:49,640

Shit.

101

00:03:49,640 --> 00:03:50,640

I can't.

102

00:03:50,640 --> 00:03:52,120

I heard about somewhere many years ago.

103

00:03:52,120 --> 00:03:55,160

I don't know what culture comes from, but I've always done that.

104

00:03:55,160 --> 00:03:58,960

So at midnight you open it up so the old year can leave and the new year can come in.

105

00:03:58,960 --> 00:03:59,960

I like that one.

106

00:03:59,960 --> 00:04:01,960

I like that one too.

107

00:04:01,960 --> 00:04:04,320

Along with these traditions, we also like to nosh.

108

00:04:04,320 --> 00:04:06,400

And I love having bites just in general.

109

00:04:06,400 --> 00:04:07,400

Yes.

110

00:04:07,400 --> 00:04:08,400

But especially for new years.

111

00:04:08,400 --> 00:04:09,400

Yes.

112

00:04:09,400 --> 00:04:10,720

Like I'm having a new year's eve party.

113

00:04:10,720 --> 00:04:13,560

But I want, it's just a gathering.

114

00:04:13,560 --> 00:04:14,560

Who's going?

115

00:04:14,560 --> 00:04:15,560

I want to go.

116

00:04:15,560 --> 00:04:17,760

You're more than welcome to come bring the kids.

117

00:04:17,760 --> 00:04:19,560

It's always going to be this one's kid friendly.

118

00:04:19,560 --> 00:04:20,560

Is it?

119

00:04:20,560 --> 00:04:21,560

Yeah, absolutely.

120

00:04:21,560 --> 00:04:22,960

So I like nosh is too.

121

00:04:22,960 --> 00:04:24,640

I don't I'm not going to serve full meal.

122

00:04:24,640 --> 00:04:25,640

Right.

123

00:04:25,640 --> 00:04:26,640

So people got to eat a meal.

124

00:04:26,640 --> 00:04:27,640

They want to meal.

125

00:04:27,640 --> 00:04:29,080

They got to eat a meal before they got here.

126

00:04:29,080 --> 00:04:31,760

But we're going to have good eats and drinks.

127

00:04:31,760 --> 00:04:33,840

So dips are like king in my opinion.

128

00:04:33,840 --> 00:04:34,840

Absolutely.

129

00:04:34,840 --> 00:04:36,680

Tell me about your tips.

130

00:04:36,680 --> 00:04:39,440

So we were thinking because you know everybody, I don't know if you've had the caramelized

131

00:04:39,440 --> 00:04:42,880
onion dip from Trader Joe's, but there's no perfecting it.

132
00:04:42,880 --> 00:04:43,880
It is insane.

133
00:04:43,880 --> 00:04:44,880
It is so good.

134
00:04:44,880 --> 00:04:49,720
You can have it like a meal with the chip and you'll be a happy person.

135
00:04:49,720 --> 00:04:52,240
So thinking like, what about garlic, right?

136
00:04:52,240 --> 00:04:55,600
Garlic never gets its hey day in a dip and I love garlic.

137
00:04:55,600 --> 00:04:56,600
You too.

138
00:04:56,600 --> 00:04:59,040
So I decided to make a garlic dip to check it out.

139
00:04:59,040 --> 00:05:00,040
Super simple.

140
00:05:00,040 --> 00:05:05,960
You get one eight ounce block of cream cheese, eight ounces of sour cream, two teaspoons

141
00:05:05,960 --> 00:05:08,680
of dry chives, which I think are underrated by the way.

142

00:05:08,680 --> 00:05:12,080

I'm going to buy fresh and I was like, should I have some dry and they reconstitute

143

00:05:12,080 --> 00:05:15,160

and dip use dry and keep it forever.

144

00:05:15,160 --> 00:05:19,800

And then I put in about one and a half teaspoons of Worcestershire sauce.

145

00:05:19,800 --> 00:05:25,560

It can handle more if you want it, but that's where I kind of did it like a baseline flavor.

146

00:05:25,560 --> 00:05:30,240

And then I want to tell you this is going to seem like a lot, but four heads of roasted garlic.

147

00:05:30,240 --> 00:05:32,880

I think I think you can't have too much of garlic.

148

00:05:32,880 --> 00:05:33,880

So important.

149

00:05:33,880 --> 00:05:34,880

So the thing is, right?

150

00:05:34,880 --> 00:05:36,960

That like roasted garlic is so mellow and flavor.

151

00:05:36,960 --> 00:05:42,800

Once you roast it, it just becomes a sweet little gooey love bug and it's not as spicy

152

00:05:42,800 --> 00:05:44,400

as it is when it's raw.

153

00:05:44,400 --> 00:05:45,400

It's incredible too.

154

00:05:45,400 --> 00:05:46,400

Right.

155

00:05:46,400 --> 00:05:47,400

That's also good.

156

00:05:47,400 --> 00:05:52,560

So to do it, what I did was you cut off like the little tips of the head of the garlic,

157

00:05:52,560 --> 00:05:57,120

you circumcise it and then you put in a loomdom foil and you put olive oil, a little bit

158

00:05:57,120 --> 00:06:03,440

of salt on top and you cover it up in the foil and I popped it in my air fire on 400 degrees

159

00:06:03,440 --> 00:06:07,560

on bake for like 30 minutes and that did the job.

160

00:06:07,560 --> 00:06:10,240

You can do it in the oven, whatever you want to use.

161

00:06:10,240 --> 00:06:15,040

I just, I love using the air fire because I don't have to like open a big machine.

162

00:06:15,040 --> 00:06:16,040

I don't know.

163

00:06:16,040 --> 00:06:17,040

Right.

164

00:06:17,040 --> 00:06:20,960

So you do that and then once it's roasted, you go ahead and mash them with a fork and then

165

00:06:20,960 --> 00:06:23,440

you just mix all the other things together.

166

00:06:23,440 --> 00:06:24,440

Add a little bit of salt.

167

00:06:24,440 --> 00:06:25,440

You got to taste it.

168

00:06:25,440 --> 00:06:27,240

It's going to have to be according to what you like personally.

169

00:06:27,240 --> 00:06:32,080

I think like salt measures for dips are so personal for me.

170

00:06:32,080 --> 00:06:33,080

Yeah.

171

00:06:33,080 --> 00:06:37,000

Pepper, a couple of grams of pepper, which is really complimentary in this and then just

172

00:06:37,000 --> 00:06:38,000

mix it all together.

173

00:06:38,000 --> 00:06:42,800

Put in the fridge for an hour or two at least just so that it can melt together and that's

174

00:06:42,800 --> 00:06:43,800

it.

175

00:06:43,800 --> 00:06:50,200

Serve it with a nice salty chip, a salty like tortilla chip or a potato chip.

176

00:06:50,200 --> 00:06:51,200

Delicious.

177

00:06:51,200 --> 00:06:53,560

It is so yummy and it's cheap.

178

00:06:53,560 --> 00:06:57,120

And now you said that you like this cold instead of hot.

179

00:06:57,120 --> 00:06:58,120

I like it cold.

180

00:06:58,120 --> 00:06:59,280

I tried to make it warm.

181

00:06:59,280 --> 00:07:04,840

I chopped it with cheese and I baked it and it just didn't have the same like it wasn't

182

00:07:04,840 --> 00:07:05,840

as yummy.

183

00:07:05,840 --> 00:07:06,840

Okay.

184

00:07:06,840 --> 00:07:11,080

So I don't recommend warming it, but I just cold.

185

00:07:11,080 --> 00:07:13,160

It was so, so good.

186

00:07:13,160 --> 00:07:15,880

You can also serve it with pita chips, which are like my favorite chips.

187

00:07:15,880 --> 00:07:17,480

Do you know I love, I was going to say that.

188

00:07:17,480 --> 00:07:19,160

Do you know I love making pita chips?

189

00:07:19,160 --> 00:07:21,280

Me too, but I love them in general.

190

00:07:21,280 --> 00:07:26,080

I love you just get pita chips, chop them into little triangles, strips, whatever you want.

191

00:07:26,080 --> 00:07:31,800

And then I just put all the little salt pepper, put it in the oven for 350 for like 10 minutes.

192

00:07:31,800 --> 00:07:35,280

And I bring them out while they're still a little bit soft because they harden when they

193

00:07:35,280 --> 00:07:36,280

come out.

194

00:07:36,280 --> 00:07:41,080

So I still bring them up when they're a little bit soft, but I love pita chips.

195

00:07:41,080 --> 00:07:42,080

They're sturdy.

196

00:07:42,080 --> 00:07:45,120

They're so, and they're so freaking good.

197

00:07:45,120 --> 00:07:46,120

Yeah.

198

00:07:46,120 --> 00:07:49,800

Even from the package, this is my favorite chip in all the land, a pita chip.

199

00:07:49,800 --> 00:07:51,200

That is my favorite chip.

200

00:07:51,200 --> 00:07:52,520

What's your favorite cracker?

201

00:07:52,520 --> 00:07:54,000

Oh, I like rice crackers.

202

00:07:54,000 --> 00:07:55,000

Is my favorite?

203

00:07:55,000 --> 00:07:56,240

It's crackers, that's true.

204

00:07:56,240 --> 00:07:57,960

I like a good wheat thing.

205

00:07:57,960 --> 00:08:01,560

Oh, those are yummy and salty and I like the salty cracker.

206

00:08:01,560 --> 00:08:02,560

Those are like yummy.

207

00:08:02,560 --> 00:08:04,000

I like to eat wheat, those by themselves.

208

00:08:04,000 --> 00:08:06,040

Like how you, your rice crackers by themselves?

209

00:08:06,040 --> 00:08:08,120

I get like a snack of wheat that's by myself.

210

00:08:08,120 --> 00:08:09,120

Me too.

211

00:08:09,120 --> 00:08:10,400

And they're so good for dips.

212

00:08:10,400 --> 00:08:11,400

I love wheat then too.

213

00:08:11,400 --> 00:08:15,280

They're sturdy because I hate a fucking chip or cracker that breaks.

214

00:08:15,280 --> 00:08:16,280

Yes.

215

00:08:16,280 --> 00:08:17,280

I agree.

216

00:08:17,280 --> 00:08:18,280

I like chips.

217

00:08:18,280 --> 00:08:19,280

Don't get me wrong.

218

00:08:19,280 --> 00:08:23,600

But I only like classic pita chips like Lays or like just very plain beer bones, but they

219

00:08:23,600 --> 00:08:27,280

suck for dips because they break apart because they're so thin.

220

00:08:27,280 --> 00:08:28,920

Although I do like a kettle chip.

221

00:08:28,920 --> 00:08:30,320

Oh, I love a kettle chip.

222

00:08:30,320 --> 00:08:31,320

Mm-hmm.

223

00:08:31,320 --> 00:08:33,440

I'm a cool, rancorito chip person.

224

00:08:33,440 --> 00:08:34,440

Not for dips.

225

00:08:34,440 --> 00:08:35,440

We're just talking, you know?

226

00:08:35,440 --> 00:08:36,840

Just like, you can eat it.

227

00:08:36,840 --> 00:08:40,920

I don't really go for chips like I just don't like it's not something that's ever really

228

00:08:40,920 --> 00:08:41,920

in my home.

229

00:08:41,920 --> 00:08:42,920

Mm-hmm.

230

00:08:42,920 --> 00:08:44,600
I don't know why, but it's just not.

231
00:08:44,600 --> 00:08:48,760
And but if I did like I'm a Dorito person, I think I love a Dorito too, but you know, the

232
00:08:48,760 --> 00:08:51,120
older I get, the more it gives me stomach gross.

233
00:08:51,120 --> 00:08:53,120
That's because you're all.

234
00:08:53,120 --> 00:08:55,080
I know that's a lot of personal information.

235
00:08:55,080 --> 00:08:56,080
Yeah.

236
00:08:56,080 --> 00:08:57,080
It makes me sick.

237
00:08:57,080 --> 00:08:58,880
Like I'm like, I don't know.

238
00:08:58,880 --> 00:09:02,160
It's something about the seasoning now that doesn't agree with me because I'm, you

239
00:09:02,160 --> 00:09:03,480
know, I'm maturing.

240
00:09:03,480 --> 00:09:05,840
Well, not really cares.

241

00:09:05,840 --> 00:09:07,600

So what is the next step?

242

00:09:07,600 --> 00:09:08,600

Fucking.

243

00:09:08,600 --> 00:09:15,240

That you got on our, our plate of New Year's celebration as Mary, I like it's older.

244

00:09:15,240 --> 00:09:17,080

I can't handle food.

245

00:09:17,080 --> 00:09:18,080

I know for real.

246

00:09:18,080 --> 00:09:21,760

Like this is another old lady dip I feel because it's made from beans.

247

00:09:21,760 --> 00:09:22,760

You love beans.

248

00:09:22,760 --> 00:09:24,360

I do love beans.

249

00:09:24,360 --> 00:09:28,080

And these are can linny beans, which is hard for me to say.

250

00:09:28,080 --> 00:09:29,080

Canilini.

251

00:09:29,080 --> 00:09:30,080

What is it?

252

00:09:30,080 --> 00:09:31,080

Is that correct?

253

00:09:31,080 --> 00:09:32,080

Canilini.

254

00:09:32,080 --> 00:09:33,080

Yeah.

255

00:09:33,080 --> 00:09:35,600

I have to think about it when I say it.

256

00:09:35,600 --> 00:09:39,960

Anyway, this is a jada recipe, another jada recipe, old jada recipe.

257

00:09:39,960 --> 00:09:43,800

We used to make this like hundreds of years ago.

258

00:09:43,800 --> 00:09:45,360

And it's just the can of beans.

259

00:09:45,360 --> 00:09:50,000

You get some garlic cloves, which by the way, she says to get to, I don't think to is good.

260

00:09:50,000 --> 00:09:51,000

It's raw garlic.

261

00:09:51,000 --> 00:09:52,800

I think one is fine.

262

00:09:52,800 --> 00:09:57,280

And I think you should put it through like if you have a micro plane or like a greater,

263

00:09:57,280 --> 00:10:02,080

make it really tiny, mash it up because that garlic can get strong and it's, it's not

264

00:10:02,080 --> 00:10:04,080

pleasant personally.

265

00:10:04,080 --> 00:10:05,080

Okay.

266

00:10:05,080 --> 00:10:08,000

Some lemon juice, olive oil.

267

00:10:08,000 --> 00:10:10,800

She wants parsley in there in this recipe, but I never put it in.

268

00:10:10,800 --> 00:10:11,800

I just like the, the bean.

269

00:10:11,800 --> 00:10:13,840

It's almost like a hummus without the tahini.

270

00:10:13,840 --> 00:10:15,840

I mean, let me tell you something.

271

00:10:15,840 --> 00:10:16,840

Okay.

272

00:10:16,840 --> 00:10:17,840

And I like jada.

273

00:10:17,840 --> 00:10:18,840

I like her.

274

00:10:18,840 --> 00:10:19,840
Mm-hmm.

275
00:10:19,840 --> 00:10:20,840
She doesn't fucking eat.

276
00:10:20,840 --> 00:10:21,840
No.

277
00:10:21,840 --> 00:10:23,840
So, you know what?

278
00:10:23,840 --> 00:10:24,840
Tweet her recipes because...

279
00:10:24,840 --> 00:10:27,840
Yeah, like her recipes need tweaking sometimes.

280
00:10:27,840 --> 00:10:28,840
Yeah.

281
00:10:28,840 --> 00:10:33,880
I'll throw this one up also in our show notes, but I really just enjoy it because it's simple.

282
00:10:33,880 --> 00:10:38,080
It's inexpensive, a can of beans is super cheap and it's, you know, semi healthy, it has fiber

283
00:10:38,080 --> 00:10:39,080
in it.

284
00:10:39,080 --> 00:10:43,520
Doesn't have any dairy if you have anybody with intolerances is something you can serve.

285

00:10:43,520 --> 00:10:46,960

It's a pretty allergen-friendly dip, now that I'm looking at it.

286

00:10:46,960 --> 00:10:47,960

And it's delicious.

287

00:10:47,960 --> 00:10:49,600

I mean, there's nothing wrong here, right?

288

00:10:49,600 --> 00:10:50,600

You just whip it together.

289

00:10:50,600 --> 00:10:55,640

It comes together quickly with minimal ingredients and you can put it on the table and it'll

290

00:10:55,640 --> 00:10:58,360

compliment the garlic dip quite nicely.

291

00:10:58,360 --> 00:11:02,840

If you want it, you can make extra roasted garlic and pop it in this one instead of using

292

00:11:02,840 --> 00:11:04,960

the fresh garlic and it would be divine.

293

00:11:04,960 --> 00:11:08,360

I like that idea because I think fresh garlic, when you don't cook it, it could be really

294

00:11:08,360 --> 00:11:09,360

stringent.

295

00:11:09,360 --> 00:11:10,360

I agree.

296

00:11:10,360 --> 00:11:11,360

And I love garlic.

297

00:11:11,360 --> 00:11:12,560

I love the flavor garlic.

298

00:11:12,560 --> 00:11:18,000

I love the smell of garlic, but I think it could be really pungent when it's raw.

299

00:11:18,000 --> 00:11:19,480

It's spicy and it's really like...

300

00:11:19,480 --> 00:11:22,280

And like I love like marinated garlic, even things like that.

301

00:11:22,280 --> 00:11:24,000

And I'll need it just like as it is.

302

00:11:24,000 --> 00:11:25,840

I love pickled garlic.

303

00:11:25,840 --> 00:11:33,800

But in a dip where that flavor is going to spread, the more it gets married together, it's

304

00:11:33,800 --> 00:11:35,320

going to spread.

305

00:11:35,320 --> 00:11:36,320

Exactly.

306

00:11:36,320 --> 00:11:38,640

So think about that before you do it.

307

00:11:38,640 --> 00:11:41,240

So I think it would be nice with that.

308

00:11:41,240 --> 00:11:42,240

I agree.

309

00:11:42,240 --> 00:11:44,240

And you're already roasting garlic to make your first dip.

310

00:11:44,240 --> 00:11:45,240

I like that.

311

00:11:45,240 --> 00:11:46,240

Just roast a little bit extra.

312

00:11:46,240 --> 00:11:47,240

Just roast five heads instead.

313

00:11:47,240 --> 00:11:48,240

I mean, it's cheap.

314

00:11:48,240 --> 00:11:49,240

It's cheap.

315

00:11:49,240 --> 00:11:50,240

It's cheap.

316

00:11:50,240 --> 00:11:52,400

And it's like a star.

317

00:11:52,400 --> 00:11:54,480

You can make it in this way and it's so different.

318

00:11:54,480 --> 00:11:56,400

You know, I think people are like, "Oh, roasted garlic."

319

00:11:56,400 --> 00:12:01,040

How many times you go to a restaurant and the menu says, "Rosted garlic pasta or some

320

00:12:01,040 --> 00:12:02,040

bullshit?"

321

00:12:02,040 --> 00:12:04,040

And you're like, "Oh, yeah, that's fucking special."

322

00:12:04,040 --> 00:12:05,040

Yeah, no?

323

00:12:05,040 --> 00:12:06,040

It looks like that.

324

00:12:06,040 --> 00:12:09,040

Is that what the sound is that like what a sound like in your head?

325

00:12:09,040 --> 00:12:10,040

Yeah.

326

00:12:10,040 --> 00:12:13,040

That's the narrator in my head when I read fancy.

327

00:12:13,040 --> 00:12:14,040

That's terrifying.

328

00:12:14,040 --> 00:12:16,040

Oh my God.

329

00:12:16,040 --> 00:12:18,040

Welcome to my jungle.

330

00:12:18,040 --> 00:12:19,760

I'm going to say a prayer for you tonight.

331

00:12:19,760 --> 00:12:20,760

You should anyway.

332

00:12:20,760 --> 00:12:21,760

I mean...

333

00:12:21,760 --> 00:12:22,760

I mean, there's just a lot.

334

00:12:22,760 --> 00:12:23,760

There's just a lot.

335

00:12:23,760 --> 00:12:24,760

I don't got time for that.

336

00:12:24,760 --> 00:12:25,760

You have it.

337

00:12:25,760 --> 00:12:26,760

Just a good Lord.

338

00:12:26,760 --> 00:12:27,760

So...

339

00:12:27,760 --> 00:12:28,760

Damn.

340

00:12:28,760 --> 00:12:30,880

So those are my two tips, you guys.

341

00:12:30,880 --> 00:12:31,880

And they're...

342

00:12:31,880 --> 00:12:35,120

Again, we try to use these things in mind.

343

00:12:35,120 --> 00:12:38,440

Are they budget-friendly and are they time-construing-friendly?

344

00:12:38,440 --> 00:12:40,280

And I think these two are...

345

00:12:40,280 --> 00:12:41,280

They hit the mark.

346

00:12:41,280 --> 00:12:42,280

Yep.

347

00:12:42,280 --> 00:12:43,280

What do you got?

348

00:12:43,280 --> 00:12:44,280

I like it.

349

00:12:44,280 --> 00:12:45,280

I like it, Mary Ella.

350

00:12:45,280 --> 00:12:46,280

You like it?

351

00:12:46,280 --> 00:12:47,280

I love it.

352

00:12:47,280 --> 00:12:48,280

Yeah, I like it.

353

00:12:48,280 --> 00:12:50,680

It's going to go really good with my drink.

354

00:12:50,680 --> 00:12:52,480

I don't think we've done this drink before.

355

00:12:52,480 --> 00:12:54,480

But it is become one of my favorite drinks.

356

00:12:54,480 --> 00:12:55,480

Here you go.

357

00:12:55,480 --> 00:12:58,800

Because you know I've been really into bourbon lately the past year.

358

00:12:58,800 --> 00:13:00,000

I've been born a little more.

359

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

And I am.

360

00:13:01,000 --> 00:13:02,000

I am.

361

00:13:02,000 --> 00:13:03,000

And I'm okay with it.

362

00:13:03,000 --> 00:13:04,000

You should be.

363

00:13:04,000 --> 00:13:06,160

I think it adds like a sexiness to me.

364

00:13:06,160 --> 00:13:07,920

I'm just going to say.

365

00:13:07,920 --> 00:13:09,400

I'm going to agree.

366

00:13:09,400 --> 00:13:10,400

Yeah.

367

00:13:10,400 --> 00:13:13,840

You know, the only reason that you have a goatee in facial hairs is because of me.

368

00:13:13,840 --> 00:13:15,440

I have manned you up.

369

00:13:15,440 --> 00:13:17,760

I have full beard now.

370

00:13:17,760 --> 00:13:19,760

But you've started...

371

00:13:19,760 --> 00:13:21,760

You're the one that told me to grow facial hair.

372

00:13:21,760 --> 00:13:22,760

Remember?

373

00:13:22,760 --> 00:13:23,760
Yeah.

374
00:13:23,760 --> 00:13:24,760
I did that for you.

375
00:13:24,760 --> 00:13:25,760
You're welcome.

376
00:13:25,760 --> 00:13:26,760
Yeah.

377
00:13:26,760 --> 00:13:29,320
You were the one that would just like grow facial hair.

378
00:13:29,320 --> 00:13:30,320
Be a bear.

379
00:13:30,320 --> 00:13:31,320
And I did.

380
00:13:31,320 --> 00:13:33,320
I actually worked up much better on that end.

381
00:13:33,320 --> 00:13:34,320
So you wouldn't say it?

382
00:13:34,320 --> 00:13:35,320
And now you're a bourbon.

383
00:13:35,320 --> 00:13:36,320
All right.

384

00:13:36,320 --> 00:13:37,640

So this is a really easy drink.

385

00:13:37,640 --> 00:13:39,240

It's a bourbon smash.

386

00:13:39,240 --> 00:13:40,240

It's really awesome.

387

00:13:40,240 --> 00:13:41,240

It's really simple.

388

00:13:41,240 --> 00:13:42,480

It's actually a really good summer drink.

389

00:13:42,480 --> 00:13:44,320

But I like it all year round.

390

00:13:44,320 --> 00:13:47,240

So you're going to take like three lemon wedges.

391

00:13:47,240 --> 00:13:50,200

You're going to take about eight leaves of mint.

392

00:13:50,200 --> 00:13:51,560

This really depends on which mint you like.

393

00:13:51,560 --> 00:13:53,560

More lemon less mint.

394

00:13:53,560 --> 00:13:54,560

Okay.

395

00:13:54,560 --> 00:13:57,600

And take about three, four, seven ounce of simple syrup.

396

00:13:57,600 --> 00:14:02,680

And you're going to go ahead and you're going to put that in a drink shaker.

397

00:14:02,680 --> 00:14:04,480

You could put it in the bottom of a cup too.

398

00:14:04,480 --> 00:14:05,480

Whatever you have.

399

00:14:05,480 --> 00:14:06,480

Okay.

400

00:14:06,480 --> 00:14:08,480

It's going to muddle it all together.

401

00:14:08,480 --> 00:14:09,480

Muddling.

402

00:14:09,480 --> 00:14:10,480

Squishy.

403

00:14:10,480 --> 00:14:11,480

Muddling is when you're basically...

404

00:14:11,480 --> 00:14:12,480

Yeah.

405

00:14:12,480 --> 00:14:13,480

Let's smash it.

406

00:14:13,480 --> 00:14:14,480

You're going to burn it.

407

00:14:14,480 --> 00:14:15,480

Smash.

408

00:14:15,480 --> 00:14:16,480

Okay.

409

00:14:16,480 --> 00:14:17,960

You're just going to smash everything together until just the lemon and mint just

410

00:14:17,960 --> 00:14:18,960

kind of break down.

411

00:14:18,960 --> 00:14:19,960

Mm-hmm.

412

00:14:19,960 --> 00:14:20,960

You're going to go ahead and you're going to put that simple syrup in.

413

00:14:20,960 --> 00:14:22,920

They're all so.

414

00:14:22,920 --> 00:14:24,520

And then you're going to go ahead.

415

00:14:24,520 --> 00:14:26,520

You're going to take two ounces of bourbon.

416

00:14:26,520 --> 00:14:28,040

You're going to pour that over it.

417

00:14:28,040 --> 00:14:29,480
You're going to pour this over some ice.

418
00:14:29,480 --> 00:14:31,360
You're going to shake it all up.

419
00:14:31,360 --> 00:14:34,880
And you're going to put ice in your cup and pour it over your cup.

420
00:14:34,880 --> 00:14:37,680
Use a little bit of lemon to garnish and it's done.

421
00:14:37,680 --> 00:14:38,680
Do you strain it?

422
00:14:38,680 --> 00:14:39,680
Yeah.

423
00:14:39,680 --> 00:14:40,680
Oh, yeah, please.

424
00:14:40,680 --> 00:14:41,680
Yeah, strain it.

425
00:14:41,680 --> 00:14:42,680
I'm sorry.

426
00:14:42,680 --> 00:14:43,680
I should say that.

427
00:14:43,680 --> 00:14:44,680
Strain it.

428

00:14:44,680 --> 00:14:46,120

And pour it over ice and it is delicious.

429

00:14:46,120 --> 00:14:48,640

And you know, bourbon you use for this one.

430

00:14:48,640 --> 00:14:50,200

It's like an everyday bourbon.

431

00:14:50,200 --> 00:14:54,600

So like, you know, you're Jack Daniels, you're Makers Mark, things like that.

432

00:14:54,600 --> 00:14:57,960

You don't need to go and get an expensive bourbon because you're adding things to it.

433

00:14:57,960 --> 00:14:58,960

Yeah.

434

00:14:58,960 --> 00:15:00,560

And so it's not a sipping bourbon.

435

00:15:00,560 --> 00:15:02,960

It's a bourbon for mixing drinks with it.

436

00:15:02,960 --> 00:15:07,600

If you want to make it a little bit different, add a couple of marachino cherries in there.

437

00:15:07,600 --> 00:15:10,600

Oh, I still have not tried my cherries from Trader Joe's yet.

438

00:15:10,600 --> 00:15:12,600

They're still in the jar and I still have not tried them yet.

439

00:15:12,600 --> 00:15:13,600
Oh, man.

440
00:15:13,600 --> 00:15:14,600
We fucked up.

441
00:15:14,600 --> 00:15:15,600
We got to do that.

442
00:15:15,600 --> 00:15:16,600
We're going to try them.

443
00:15:16,600 --> 00:15:17,600
So everybody stay tuned.

444
00:15:17,600 --> 00:15:20,120
We're going to try something with these cherries.

445
00:15:20,120 --> 00:15:22,560
We'll put some cherries in there also.

446
00:15:22,560 --> 00:15:28,920
Make it your own and enjoy this and enjoy it all night until midnight and you know, switch

447
00:15:28,920 --> 00:15:29,920
to champagne.

448
00:15:29,920 --> 00:15:30,920
Oh, shit.

449
00:15:30,920 --> 00:15:32,600
What a classy broad you are.

450

00:15:32,600 --> 00:15:33,600
I don't know.

451
00:15:33,600 --> 00:15:35,840
That's what I bring to this table.

452
00:15:35,840 --> 00:15:36,840
Classy broadness.

453
00:15:36,840 --> 00:15:40,600
Well, my husband got a bottle of Jack Daniels at work.

454
00:15:40,600 --> 00:15:42,160
It was gifted to him.

455
00:15:42,160 --> 00:15:47,880
And he has been using or making it kind of a variation of this drink where he gets about

456
00:15:47,880 --> 00:15:52,520
two ounces of Jack Daniels, announced a fresh lemon juice and then he'll put honey in it

457
00:15:52,520 --> 00:15:54,720
until it's sweetened to his liking.

458
00:15:54,720 --> 00:15:57,000
And it's kind of like a hot toddy when I think about it.

459
00:15:57,000 --> 00:15:58,200
Then he puts ice on it.

460
00:15:58,200 --> 00:16:01,280
It's not hot, but it's like, you know, when I get sick, I don't know if you do this.

461

00:16:01,280 --> 00:16:07,720

It's like a Cuban thing, but I'll mix lime juice with a bunch of honey, but like a very,

462

00:16:07,720 --> 00:16:08,720

it's like a concentrated amount, right?

463

00:16:08,720 --> 00:16:12,360

It's like a almost when you swallow it, you're like, holy fuck, that's a lot.

464

00:16:12,360 --> 00:16:13,360

And that's what this reminds me of.

465

00:16:13,360 --> 00:16:16,080

It's like a, like a little tonic almost.

466

00:16:16,080 --> 00:16:19,000

When I was sick, my mother said to me, she goes, I made you a tea.

467

00:16:19,000 --> 00:16:21,920

You know, I'm one of those tough of things, getting, she goes, I made you a tea here.

468

00:16:21,920 --> 00:16:23,200

I want you to drink this tea.

469

00:16:23,200 --> 00:16:26,320

And she hands me this big, beautiful mug of just hot, wonderfulness.

470

00:16:26,320 --> 00:16:28,160

And I go to smell it.

471

00:16:28,160 --> 00:16:33,360

And I look up at her and I was like, it's bourbon.

472

00:16:33,360 --> 00:16:35,160

And she goes, right, it's, it's sick tea.

473

00:16:35,160 --> 00:16:36,880

I'm like, it's just hot bourbon.

474

00:16:36,880 --> 00:16:40,680

So then like 20 minutes later, she's like, I'm feeling a little sick too.

475

00:16:40,680 --> 00:16:42,680

So she said, I don't have some hot bourbon with me.

476

00:16:42,680 --> 00:16:43,680

So,

477

00:16:43,680 --> 00:16:45,680

I'm feeling a little sick sometimes.

478

00:16:45,680 --> 00:16:50,760

That's the, I guess it's a little Cuban way of being like, you know, having a drink.

479

00:16:50,760 --> 00:16:52,920

That's drink the sickness away.

480

00:16:52,920 --> 00:16:53,920

Try the drink.

481

00:16:53,920 --> 00:16:54,920

It's really good.

482

00:16:54,920 --> 00:16:55,920

I love it.

483

00:16:55,920 --> 00:16:56,920

Like I said, you can alter it a little bit.

484

00:16:56,920 --> 00:16:59,680

And yeah, your husband is doing exactly the same thing.

485

00:16:59,680 --> 00:17:01,680

Yeah, this is also an expensive jackdand.

486

00:17:01,680 --> 00:17:02,680

This is not expensive.

487

00:17:02,680 --> 00:17:03,680

It's not expensive.

488

00:17:03,680 --> 00:17:04,680

You don't have to spend a lot.

489

00:17:04,680 --> 00:17:07,440

You need so many ingredients to make a drink.

490

00:17:07,440 --> 00:17:09,520

And you know, it's something enjoyable.

491

00:17:09,520 --> 00:17:10,520

It's so much better than tea.

492

00:17:10,520 --> 00:17:16,120

Like when you buy those pre mixes at the store, we thought we all grew that Eric.

493

00:17:16,120 --> 00:17:17,120

We did.

494

00:17:17,120 --> 00:17:18,120
That's what I'm saying is better.

495
00:17:18,120 --> 00:17:19,120
Don't speak of mixes.

496
00:17:19,120 --> 00:17:21,120
Mixes that are disgusting.

497
00:17:21,120 --> 00:17:24,360
Oh, yeah, we're honestly, they really are fucking gross.

498
00:17:24,360 --> 00:17:25,360
They're the gross.

499
00:17:25,360 --> 00:17:26,360
But yeah, alright.

500
00:17:26,360 --> 00:17:29,040
So this is like Happy New Year from us to you.

501
00:17:29,040 --> 00:17:34,480
We hope you have had the most learning, fantastic year and that the next one is easy and

502
00:17:34,480 --> 00:17:36,160
beautiful and light.

503
00:17:36,160 --> 00:17:37,160
And we happy.

504
00:17:37,160 --> 00:17:38,160
Happy.

505

00:17:38,160 --> 00:17:39,160

And happy.

506

00:17:39,160 --> 00:17:40,160

And happy.

507

00:17:40,160 --> 00:17:41,160

Yes.

508

00:17:41,160 --> 00:17:44,320

And full of food FAQ because we are here for you.

509

00:17:44,320 --> 00:17:45,800

It's gonna be a year soon, though.

510

00:17:45,800 --> 00:17:46,800

We've been podcasting.

511

00:17:46,800 --> 00:17:48,520

Yeah, very soon.

512

00:17:48,520 --> 00:17:53,720

So we're excited and we're so happy to be here for you guys and we're wishing you the

513

00:17:53,720 --> 00:17:54,720

absolute very best.

514

00:17:54,720 --> 00:17:56,480

Oh, and don't forget to leave us a review.

515

00:17:56,480 --> 00:17:58,560

We've had the best reviews lately, you guys.

516

00:17:58,560 --> 00:17:59,560
Yes.

517
00:17:59,560 --> 00:18:00,560
Keep them coming.

518
00:18:00,560 --> 00:18:02,960
The Fab is a lovely to them.

519
00:18:02,960 --> 00:18:04,680
Happy New Year, everybody.

520
00:18:04,680 --> 00:18:05,680
Happy New Year.

Mariela & Eric

Lets Connect!

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Mentioned in this Episode: [White Bean Dip with Pita Chips Recipe | Giada De Laurentiis | Food Network](#)