

Easy Gourmet Dessert 🍰 How to Make Bakery Style Rice Krispy Treats

1

00:00:00,000 --> 00:00:02,960

Hey y'all, this is Food FAQ and I'm Mariela.

2

00:00:02,960 --> 00:00:04,200

- And I'm Eric.

3

00:00:04,200 --> 00:00:06,120

- And this week we're going back to basic bitch-ville,

4

00:00:06,120 --> 00:00:09,160

Keeter, the place of which you're the mayor.

5

00:00:09,160 --> 00:00:11,600

- I'm sorry, the place on the mayor of what?

6

00:00:11,600 --> 00:00:13,280

- Basic bitchville.

7

00:00:13,280 --> 00:00:15,400

- Oh.

8

00:00:15,400 --> 00:00:20,240

Well, yeah, no, it's fall time and I don't know about you,

9

00:00:20,240 --> 00:00:23,720

but in the DC area,

10

00:00:23,720 --> 00:00:28,720

the weather has become cooler and you don't sweat outside.

11

00:00:29,120 --> 00:00:31,360

I mean, it's a little annoying because you wake up

12

00:00:31,360 --> 00:00:35,880

and it's like 50 and then by the afternoon it's in the mid 70s.

13

00:00:35,880 --> 00:00:40,360

So it's still beautiful, but it's kind of like that

14

00:00:40,360 --> 00:00:43,520

beginning of fall where it's cool in the morning

15

00:00:43,520 --> 00:00:44,880

and then a little bit warmer in the afternoon

16

00:00:44,880 --> 00:00:47,440

than cool at night time, but it is very nice.

17

00:00:47,440 --> 00:00:48,920

And then starting to get darker earlier

18

00:00:48,920 --> 00:00:51,240

and you know, I love that time of the year.

19

00:00:51,240 --> 00:00:52,440

- I love when it gets darker earlier

20

00:00:52,440 --> 00:00:55,040

and people hate it, I don't understand what's wrong with you.

21

00:00:55,040 --> 00:00:57,560

- Well, sometimes I feel rushed.

22

00:00:57,560 --> 00:00:59,680

Like I'm like, oh my God, I gotta get home, I cooked dinner.

23

00:00:59,680 --> 00:01:01,440

I don't know about you, but I get that feeling where it's like,

24

00:01:01,440 --> 00:01:04,240

oh, I'm ready to go to bed and it's like 8, 15.

25

00:01:04,240 --> 00:01:06,320

So all things I love, honestly.

26

00:01:06,320 --> 00:01:08,600

I love eating early, I'm like old people.

27

00:01:08,600 --> 00:01:10,680

I like eating dinner before 7.30.

28

00:01:10,680 --> 00:01:13,480

I like going to bed early, which I don't ever do anymore

29

00:01:13,480 --> 00:01:16,280

because my husband has changed my circadian rhythm

30

00:01:16,280 --> 00:01:17,360

because he's a night owl,

31

00:01:17,360 --> 00:01:20,880

but I still enjoy knowing that like the day is done.

32

00:01:20,880 --> 00:01:23,240

Like when it's dark out, at least for me,

33

00:01:23,240 --> 00:01:25,080

my day is done, which I love.

34

00:01:25,080 --> 00:01:29,560

Hey, Mari, your microphone is like really close and loud.

35

00:01:29,560 --> 00:01:31,600

- Okay, thank you for telling me.

36

00:01:31,600 --> 00:01:33,120

- You're welcome, that's what I'm here for.

37

00:01:33,120 --> 00:01:35,680

- I always like putting things really close to my mouth

38

00:01:35,680 --> 00:01:36,600

for whatever reason.

39

00:01:36,600 --> 00:01:38,840

It's like a force of habit, I suppose.

40

00:01:38,840 --> 00:01:41,080

- Um, yeah.

41

00:01:41,080 --> 00:01:42,080

- So listen to me.

42

00:01:42,080 --> 00:01:43,600

So we're gonna go to this recipe

43

00:01:43,600 --> 00:01:46,280

because usually the last time we went to Basic Bitchville,

44

00:01:46,280 --> 00:01:50,320

we made nachos and this time, it's rice-cruise-peat-treets.

45

00:01:50,320 --> 00:01:52,440

- I love a good rice-cruise-peat-treet.

46

00:01:52,440 --> 00:01:54,560

I'm gonna tell you something.

47

00:01:54,560 --> 00:01:58,640

Rice-cruise-peat-treets are one of the best scams ever.

48

00:01:58,640 --> 00:02:02,240

Okay, because have you gone to like a special,

49

00:02:02,240 --> 00:02:03,600

like a specialty candy shop?

50

00:02:03,600 --> 00:02:04,440

Like not just like, you know,

51

00:02:04,440 --> 00:02:05,800

your average one of the milk candy shop,

52

00:02:05,800 --> 00:02:08,640

but like, you know, like an actual really kind of cool

53

00:02:08,640 --> 00:02:11,160

candy shop and they'll have like this one section

54

00:02:11,160 --> 00:02:12,320

with rice-cruise-peat-treets.

55

00:02:12,320 --> 00:02:16,440

And like, they'll sell these big, beautiful, thick bars

56

00:02:16,440 --> 00:02:21,920

of rice-cruise-peat-treets and it's fucking rice-cruise-peas,

57

00:02:21,920 --> 00:02:27,160

butter, marshmallows, and like possibly some flavor extract

58

00:02:27,160 --> 00:02:29,520

to- - If you're lucky, who knows what they make it with?

59

00:02:29,520 --> 00:02:30,520

- But I was on a flavor.

60

00:02:30,520 --> 00:02:32,960

So I mean, I don't know where you're going,

61

00:02:32,960 --> 00:02:35,680

but, you know, it's just something just,

62

00:02:35,680 --> 00:02:38,680

I don't know, and they'll sell it for like, you know, 10.99.

63

00:02:38,680 --> 00:02:41,600

So this shit, if you wanna rice krispy treat

64

00:02:41,600 --> 00:02:42,600

and the way you're gonna talk about it,

65

00:02:42,600 --> 00:02:43,640

it's gonna be pretty cool.

66

00:02:43,640 --> 00:02:45,640

Make this shit from home because it takes two.

67

00:02:45,640 --> 00:02:46,840

- Make it at home.

68

00:02:46,840 --> 00:02:47,680

And I know what you're thinking.

69

00:02:47,680 --> 00:02:48,840

Oh, every time I make it at home,

70

00:02:48,840 --> 00:02:51,760

they're flabby jolabi or they're not the right thickness

71

00:02:51,760 --> 00:02:54,320

or they don't have the same flavor, right?

72

00:02:54,320 --> 00:02:55,160

- I got you.

73

00:02:55,160 --> 00:02:56,920

- I think 'cause I've made them in the past kind of

74

00:02:56,920 --> 00:02:59,120

with a standard recipe and it's bullshit.

75

00:02:59,120 --> 00:03:00,920

It's never what you get at the store.

76

00:03:00,920 --> 00:03:05,920

This recipe will yield a store quality product

77

00:03:05,920 --> 00:03:08,800

that you can give away to like, maybe as like,

78

00:03:08,800 --> 00:03:11,160

little class presence for your kids,

79

00:03:11,160 --> 00:03:12,440

or you can bring it to work to share

80

00:03:12,440 --> 00:03:14,640

with the people you actually like.

81

00:03:14,640 --> 00:03:17,640

And then, or you can just give it as gifts for Christmas.

82

00:03:17,640 --> 00:03:20,080

You can practice now and you can start giving

83

00:03:20,080 --> 00:03:21,320

Rice Krispie treats for Christmas.

84

00:03:21,320 --> 00:03:22,600

I love our Rice Krispie treat.

85

00:03:22,600 --> 00:03:23,440

That's somebody else's.

86

00:03:23,440 --> 00:03:25,560

- You can give, like, like, I don't know.

87

00:03:25,560 --> 00:03:26,600

No, that's stupid.

88

00:03:26,600 --> 00:03:27,440

I was gonna say,

89

00:03:27,440 --> 00:03:28,280

- Okay.

90

00:03:28,280 --> 00:03:29,560

- No, if I were to fucking someone's house

91

00:03:29,560 --> 00:03:32,160

for Halloween, I got Rice Krispie treat and be fucking pissed.

92

00:03:32,160 --> 00:03:33,600

- No, but you can give it to your kids class.

93

00:03:33,600 --> 00:03:36,040

If you have children, you can make a cheap,

94

00:03:36,040 --> 00:03:36,880

and it's cheap.

95

00:03:36,880 --> 00:03:38,440

You just make like, maybe double batches

96

00:03:38,440 --> 00:03:40,520

and then you have at least, I don't know,

97

00:03:40,520 --> 00:03:42,760

whatever you cut 'em smaller, you can have,

98

00:03:42,760 --> 00:03:44,240

I don't know, how many could you have?

99

00:03:44,240 --> 00:03:47,640

At least, oh, you can probably do 30 if you were smart.

100

00:03:47,640 --> 00:03:50,040

Anyway, so, okay, so what's different about these?

101

00:03:50,040 --> 00:03:52,000

First of all, they're brown butter

102

00:03:52,000 --> 00:03:55,680

because brown butter makes everything taste better.

103

00:03:55,680 --> 00:03:58,520

There's nothing that's made with brown butter

104

00:03:58,520 --> 00:04:00,600

doesn't just yield a better flavor.

105

00:04:00,600 --> 00:04:01,840

So, how do you brown butter in here?

106

00:04:01,840 --> 00:04:03,560

So, this is what I did.

107

00:04:03,560 --> 00:04:06,960

I got an entire stick of butter, eight tablespoons,

108

00:04:06,960 --> 00:04:08,440

because that's what God wants you to do.

109

00:04:08,440 --> 00:04:10,160

He wants you to eat butter.

110

00:04:10,160 --> 00:04:11,160

- I agree.

111

00:04:11,160 --> 00:04:12,600

- In horrible amounts.

112

00:04:12,600 --> 00:04:14,920

So, you get that one stick, you cut it into pieces

113

00:04:14,920 --> 00:04:16,640

because it helps it to melt faster.

114

00:04:16,640 --> 00:04:17,480

This is what I do.

115

00:04:17,480 --> 00:04:18,400

This is my witchcraft.

116

00:04:18,400 --> 00:04:19,440

I don't know how you do it.

117

00:04:19,440 --> 00:04:21,440

If you just take the whole bar in there, I don't know.

118

00:04:21,440 --> 00:04:24,200

- For some brown butter, I just throw the whole bar in there,

119

00:04:24,200 --> 00:04:25,040

that's it.

120

00:04:25,040 --> 00:04:27,040

- I thought you would, but me, I cut it up

121

00:04:27,040 --> 00:04:28,440

because I feel like I don't know how to control it.

122

00:04:28,440 --> 00:04:29,680

- Because you love extra steps in life.

123

00:04:29,680 --> 00:04:30,520

Okay, go on.

124

00:04:30,520 --> 00:04:32,920

It's gonna still melt the same fucking way.

125

00:04:32,920 --> 00:04:36,000

- It takes longer, I think, but anyway, it will melt.

126

00:04:36,000 --> 00:04:38,720

- Maddie, if you have one big stick,

127

00:04:38,720 --> 00:04:42,520

and then you have like five or six little pads,

128

00:04:42,520 --> 00:04:46,440

like you're still melting the same amount of weight of butter.

129

00:04:46,440 --> 00:04:47,560

It's not-

130

00:04:47,560 --> 00:04:48,400

- It's not-

131

00:04:48,400 --> 00:04:49,240

- It's not-

132

00:04:49,240 --> 00:04:50,080

- It's not-

133

00:04:50,080 --> 00:04:50,920

- It's not-

134

00:04:50,920 --> 00:04:53,120

- If it has to melt through the entire bar

135

00:04:53,120 --> 00:04:56,320

versus melting through an inch, it's different, friend.

136

00:04:56,320 --> 00:04:57,640

- My god, go on.

137

00:04:57,640 --> 00:04:58,480

- Okay.

138

00:04:58,480 --> 00:05:00,320

- So you're gonna melt your butter,

139

00:05:00,320 --> 00:05:02,320

and then, so you're gonna do this in like medium

140

00:05:02,320 --> 00:05:03,960

to high at the beginning, right?

141

00:05:03,960 --> 00:05:06,600

And then when it melts, and you see the foam developing,

142

00:05:06,600 --> 00:05:08,160

lower it down to about medium,

143

00:05:08,160 --> 00:05:10,160

maybe one little bit under medium.

144

00:05:10,160 --> 00:05:12,000

And you're gonna stir it, or what I do is like,

145

00:05:12,000 --> 00:05:13,560

I swish it with the handle.

146

00:05:13,560 --> 00:05:14,680

I don't really fuck with it too much.

147

00:05:14,680 --> 00:05:17,680

I just look at it, swish it and look at the bottom

148

00:05:17,680 --> 00:05:19,880

of the pan, 'cause all the solids of the milk

149

00:05:19,880 --> 00:05:22,800

are going to start to rest at the bottom of the pan.

150

00:05:22,800 --> 00:05:26,040

Once you start seeing them turn into like a nice caramel color,

151

00:05:26,040 --> 00:05:28,800

a light caramel color, stop.

152

00:05:28,800 --> 00:05:30,760

Because it will continue browning in there.

153

00:05:30,760 --> 00:05:32,080

Ooh, another thing.

154

00:05:32,080 --> 00:05:33,760

Do it in a big pasta pot.

155

00:05:33,760 --> 00:05:36,000

Whatever you make a pasta in, make it in there.

156

00:05:36,000 --> 00:05:37,520

- Beacause.

157

00:05:37,520 --> 00:05:38,960

- This is the other thing you're gonna do.

158

00:05:38,960 --> 00:05:42,200

You are going to toast your cereal also.

159

00:05:42,200 --> 00:05:43,040

Ooh, I missed that.

160

00:05:43,040 --> 00:05:45,120

So begin by toasting your cereal.

161

00:05:45,120 --> 00:05:45,960

What did I do?

162

00:05:45,960 --> 00:05:48,480

I mixed cups of the rice, crispy cereal.

163

00:05:48,480 --> 00:05:50,480

And I put it in a baking sheet,

164

00:05:50,480 --> 00:05:52,280

and I put it in my air fryer.

165

00:05:52,280 --> 00:05:55,360

345 degrees for like five minutes,

166

00:05:55,360 --> 00:05:56,840

and then I would toss them about,

167

00:05:56,840 --> 00:05:58,840

put it in for another five minutes.

168

00:05:58,840 --> 00:06:02,000

And it made the cereal extra crunchy and a little bit toasty.

169

00:06:02,000 --> 00:06:04,120

Okay, so I melted the butter.

170

00:06:04,120 --> 00:06:05,840

I went ahead and I added half a bag

171

00:06:05,840 --> 00:06:09,840

of the larger marshmallows, melted it, got that going.

172

00:06:09,840 --> 00:06:12,200

And then I added half a can of condensed milk.

173

00:06:12,200 --> 00:06:13,480

This is the other trick.

174

00:06:13,480 --> 00:06:17,960

This gives you an extra chewy, more delicious texture

175

00:06:17,960 --> 00:06:22,720

that and a milky flavor that I feel you can't,

176

00:06:22,720 --> 00:06:25,320

you don't have with just a regular recipe.

177

00:06:25,320 --> 00:06:27,120

Yes, you raise your hand.

178

00:06:27,120 --> 00:06:29,320

- I did, I raised my hand.

179

00:06:29,320 --> 00:06:34,000

So you're adding all this to the pot of your brown butter,

180

00:06:34,000 --> 00:06:35,160

correct?

181

00:06:35,160 --> 00:06:36,320

Okay, keep going.

182

00:06:36,320 --> 00:06:37,160

- Yes.

183

00:06:37,160 --> 00:06:38,640

And I did not turn off the heat

184

00:06:38,640 --> 00:06:39,880

'cause they tell you to turn off the heat,

185

00:06:39,880 --> 00:06:42,400

but I used big mama marshmallows

186

00:06:42,400 --> 00:06:43,520

because that's what I bought.

187

00:06:43,520 --> 00:06:45,560

So they needed the extra heat to melt it

188

00:06:45,560 --> 00:06:47,600

and it does take longer than the mini marshmallows,

189

00:06:47,600 --> 00:06:49,600

but stay with me guys, okay?

190

00:06:49,600 --> 00:06:52,600

Don't abandon the large marshmallows just yet.

191

00:06:52,600 --> 00:06:54,560

Put them in there, melt it all the way.

192

00:06:54,560 --> 00:06:56,280

You might have like a couple of gloves here in there.

193

00:06:56,280 --> 00:06:58,160

It's fine, we're all gonna survive this.

194

00:06:58,160 --> 00:07:01,320

Then you go ahead and you put your cereal in there.

195

00:07:01,320 --> 00:07:04,360

Stir it all up until it's almost all mixed.

196

00:07:04,360 --> 00:07:06,840

And then grab the rest of your marshmallows

197

00:07:06,840 --> 00:07:10,040

and hand tear the big guys in half.

198

00:07:10,040 --> 00:07:11,560

And just start plopping those fuckers in there

199

00:07:11,560 --> 00:07:13,640

and then you're still stirring, yeah?

200

00:07:13,640 --> 00:07:15,840

And meanwhile, you have an eight by eight.

201

00:07:15,840 --> 00:07:17,400

It's important that you use an eight by eight.

202

00:07:17,400 --> 00:07:18,480

You can't use anything bigger

203

00:07:18,480 --> 00:07:20,520

because if not, you're not gonna have the big thickens

204

00:07:20,520 --> 00:07:22,040

that you want in your mouth.

205

00:07:22,040 --> 00:07:24,200

So make sure you grease it also.

206

00:07:24,200 --> 00:07:27,600

Spray generously with some cooking spray

207

00:07:27,600 --> 00:07:29,320

or whatever, I have like the butter flavored one

208

00:07:29,320 --> 00:07:31,560

'cause it's just like more palatable, I think.

209

00:07:31,560 --> 00:07:32,920

Then you're gonna mix all this shit up

210

00:07:32,920 --> 00:07:34,840

and you're gonna put it into the pan

211

00:07:34,840 --> 00:07:38,680

and you're gonna grab a piece of parchment paper

212

00:07:38,680 --> 00:07:41,400

and put it up and then smash it down

213

00:07:41,400 --> 00:07:43,280

because you want it to become a brick.

214

00:07:43,280 --> 00:07:45,520

Then you do that until it is all level.

215

00:07:45,520 --> 00:07:47,200

Oh, another handraised.

216

00:07:47,200 --> 00:07:48,040

Tell me more.

217

00:07:48,040 --> 00:07:49,280

- What size pan?

218

00:07:49,280 --> 00:07:52,520

- I said it like a hundred times, but okay, eight by eight.

219

00:07:52,520 --> 00:07:53,520

(laughs)

220

00:07:53,520 --> 00:07:54,560

- So sorry.

221

00:07:54,560 --> 00:07:56,360

Don't speak Mariela, very fluently.

222

00:07:56,360 --> 00:07:57,200

- No!

223

00:07:57,200 --> 00:07:58,040

(laughs)

224

00:07:58,040 --> 00:07:58,880

Yeah, an eight by eight.

225

00:07:58,880 --> 00:07:59,720

Get an eight by eight.

226

00:07:59,720 --> 00:08:02,240

We have a link in the show notes

227

00:08:02,240 --> 00:08:03,760

for just a random eight by eight

228

00:08:03,760 --> 00:08:06,640

because I tell you guys, we use it more often than not

229

00:08:06,640 --> 00:08:08,000

for cookie bars, brownies.

230

00:08:08,000 --> 00:08:11,840

It's the perfect size if you like a nice thick chewy anything.

231

00:08:11,840 --> 00:08:12,680

It's a secret.

232

00:08:12,680 --> 00:08:14,840

I think it's a secret that I didn't know until now.

233

00:08:14,840 --> 00:08:17,160

- I use eight by eight soup because when I cook,

234

00:08:17,160 --> 00:08:19,320

it's just like if I don't have anybody over,

235

00:08:19,320 --> 00:08:20,440

it says Ryan and I.

236

00:08:20,440 --> 00:08:22,800

So whenever I cook something, I use my eight.

237

00:08:22,800 --> 00:08:24,720

- I make a lot actually.

238

00:08:24,720 --> 00:08:26,600

- I thought it was just for the fabulously gay,

239

00:08:26,600 --> 00:08:27,440

but it's not.

240

00:08:27,440 --> 00:08:28,640

It's for me too.

241

00:08:28,640 --> 00:08:30,760

- We allow you to have it.

242

00:08:30,760 --> 00:08:31,680

We allow you to have it.

243

00:08:31,680 --> 00:08:33,280

We welcome you into the group.

244

00:08:33,280 --> 00:08:34,120

- Thank you.

245

00:08:34,120 --> 00:08:35,280

Well, you know, I've been part for a while.

246

00:08:35,280 --> 00:08:36,760

- You've always been part of the group.

247

00:08:36,760 --> 00:08:37,600

(laughs)

248

00:08:37,600 --> 00:08:39,080

- Not new.

249

00:08:39,080 --> 00:08:39,920

- Okay.

250

00:08:39,920 --> 00:08:41,080

- That's so true.

251

00:08:41,080 --> 00:08:42,320

(laughs)

252

00:08:42,320 --> 00:08:43,560

- You're an old hag.

253

00:08:43,560 --> 00:08:44,400

- That's right.

254

00:08:44,400 --> 00:08:47,680

When they used to call us F-A-G-Hags, okay, that's still a thing.

255

00:08:47,680 --> 00:08:48,680

They don't say that anymore.

256

00:08:48,680 --> 00:08:49,520

- No, then I'm saying anymore.

257

00:08:49,520 --> 00:08:51,600

We're not allowed to say it, but yeah, I remember that.

258

00:08:51,600 --> 00:08:53,040

I'll do that many times in life.

259

00:08:53,040 --> 00:08:55,760

- Yeah, and I mean, okay, so move on from that.

260

00:08:55,760 --> 00:08:56,600

Here we go.

261

00:08:56,600 --> 00:08:59,280

(laughs)

262

00:08:59,280 --> 00:09:00,920

- Well, listen, it's important that you get this piece

263

00:09:00,920 --> 00:09:03,480

of parchment and you like press down with it.

264

00:09:03,480 --> 00:09:05,960

Like for me, it takes a lot of like upper body work

265

00:09:05,960 --> 00:09:07,960

'cause I'm short and I gotta hop on it a little bit,

266

00:09:07,960 --> 00:09:09,840

but you're not-- - They're just a little overall.

267

00:09:09,840 --> 00:09:10,680

- I know.

268

00:09:10,680 --> 00:09:12,800

- You're not all the way up here.

269

00:09:12,800 --> 00:09:14,400

- Exactly, do that.

270

00:09:14,400 --> 00:09:15,240

Do that.

271

00:09:15,240 --> 00:09:16,280

Put all your upper body strength in that bitch

272

00:09:16,280 --> 00:09:17,880

and make it nice and smashed.

273

00:09:17,880 --> 00:09:20,000

And then I added festive sprinkles on top

274

00:09:20,000 --> 00:09:21,760

and then I smashed those fuckers in.

275

00:09:21,760 --> 00:09:23,680

And then Eric, you know what I did?

276

00:09:23,680 --> 00:09:24,520

- Tell me.

277

00:09:24,520 --> 00:09:27,240

- I got the Maldon Salt because this is the time

278

00:09:27,240 --> 00:09:28,520

where you need to use it.

279

00:09:28,520 --> 00:09:29,640

This is the time.

280

00:09:29,640 --> 00:09:31,600

You grab a generous pinch

281

00:09:31,600 --> 00:09:33,880

and you make sure that every bit of that shit is covered

282

00:09:33,880 --> 00:09:35,280

because every time you take a bite,

283

00:09:35,280 --> 00:09:38,320

you wanna also have that little crunchy salt on top

284

00:09:38,320 --> 00:09:41,840

to accompany those big delicious gloves of marshmallow.

285

00:09:41,840 --> 00:09:45,520

They're gonna be inside of each and every one of these bars.

286

00:09:45,520 --> 00:09:46,360

- I like 'em.

287

00:09:46,360 --> 00:09:47,200

I can see this.

288

00:09:47,200 --> 00:09:48,040

- Okay.

289

00:09:48,040 --> 00:09:48,880

It is so good.

290

00:09:48,880 --> 00:09:50,600

And I know I'm talking a lot of like bullshit

291

00:09:50,600 --> 00:09:51,800

because it's just a risk of your spree tree,

292

00:09:51,800 --> 00:09:55,280

but these tweaks make it something giftable.

293

00:09:55,280 --> 00:09:56,800

Okay? - Yeah, it really does.

294

00:09:56,800 --> 00:09:57,560

- You know?

295

00:09:57,560 --> 00:09:59,600

So then, then here's the other thing Eric,

296

00:09:59,600 --> 00:10:01,360

you can't just like dig into this shit.

297

00:10:01,360 --> 00:10:04,080

You need to like cover it with foil and put it aside.

298

00:10:04,080 --> 00:10:07,720

I like to do overnight because it really kind of--

299

00:10:07,720 --> 00:10:08,560

- Okay.

300

00:10:08,560 --> 00:10:09,560

- Spice.

301

00:10:09,560 --> 00:10:10,720

You should do at least an hour.

302

00:10:10,720 --> 00:10:13,240

If you want it to have any kind of body

303

00:10:13,240 --> 00:10:15,960

where it will stay in shape, that you need to wait.

304

00:10:15,960 --> 00:10:17,360

And then you're just like those motherfuckers

305

00:10:17,360 --> 00:10:19,840

and you eat them and they're fabulous, Eric.

306

00:10:19,840 --> 00:10:23,120

- We're going to initiate a drinking game

307

00:10:23,120 --> 00:10:27,040

of how many times you say bitch or motherfucker in a recipe.

308

00:10:27,040 --> 00:10:27,880

(laughing)

309

00:10:27,880 --> 00:10:31,360

And people are gonna be so intoxicated

310

00:10:31,360 --> 00:10:35,400

by the end of our 15 to 17 minute little increments

311

00:10:35,400 --> 00:10:37,960

on in the podcast world.

312

00:10:37,960 --> 00:10:41,600

- It adjusts me because I hear some of your episodes.

313

00:10:41,600 --> 00:10:42,880

- I don't say any of that.

314

00:10:42,880 --> 00:10:46,360

- You don't edit this show so you don't know.

315

00:10:46,360 --> 00:10:48,600

- Well thank God because I would leave

316

00:10:48,600 --> 00:10:51,400

in all the brutality you put on me.

317

00:10:51,400 --> 00:10:52,880

I think this is a really good idea.

318

00:10:52,880 --> 00:10:55,080

And I think what's kind of fun about Rice Krispy Chiezes,

319

00:10:55,080 --> 00:10:59,400

you can kind of get like, I assume kids can help with this

320

00:10:59,400 --> 00:11:00,600

because you're not using bacon.

321

00:11:00,600 --> 00:11:02,120

Yeah, you gotta use the stove top

322

00:11:02,120 --> 00:11:03,760

and that's something with a dull supervision.

323

00:11:03,760 --> 00:11:06,960

But I think Rice Krispy Chiezes quintessentially has been like,

324

00:11:06,960 --> 00:11:09,720

you know, something like a family oriented type of snack

325

00:11:09,720 --> 00:11:10,920

that you can make with everybody.

326

00:11:10,920 --> 00:11:13,320

And honestly they're not my favorite sheet

327

00:11:13,320 --> 00:11:15,600

but you know, I've never turned one down.

328

00:11:15,600 --> 00:11:16,880

Well I don't turn a lot of treats down

329

00:11:16,880 --> 00:11:19,760

but you know Rice Krispy Chie, I've never really turned one down

330

00:11:19,760 --> 00:11:22,040

and I think this is a really nice

331

00:11:22,040 --> 00:11:23,800

and it just kind of levels it up.

332

00:11:23,800 --> 00:11:26,800

- Right and it makes it so that it feels fancy

333

00:11:26,800 --> 00:11:29,200

because the ones you buy at the store feel fancy

334

00:11:29,200 --> 00:11:31,680

because they're big and thick and they have shape and they--

335

00:11:31,680 --> 00:11:33,960

- And it cost you like \$10.

336

00:11:33,960 --> 00:11:37,160

But this, you're gonna have a whole thing for under 10 bucks.

337

00:11:37,160 --> 00:11:38,320

- Yeah man, they're not worth it.

338

00:11:38,320 --> 00:11:40,000

So yeah, the only problem is that you're gonna end up

339

00:11:40,000 --> 00:11:42,800

with half a can of, what's that shit called?

340

00:11:42,800 --> 00:11:46,720

Condensed milk, a pet peeve of mine, a really hateful.

341

00:11:46,720 --> 00:11:51,560

- I have the same shit when it comes to tomato paste

342

00:11:51,560 --> 00:11:54,080

and thank God tomato paste also comes in a tube

343

00:11:54,080 --> 00:11:55,880

and you could just buy in a tube.

344

00:11:55,880 --> 00:11:57,440

But did you-- - You guys were at the back of those tubes

345

00:11:57,440 --> 00:12:00,080

and this is used within like five days or but lot

346

00:12:00,080 --> 00:12:02,760

like after you open it, but anyways.

347

00:12:02,760 --> 00:12:04,160

I, yeah that's my only problem.

348

00:12:04,160 --> 00:12:06,720

Well you know they do make condensed milk in a squeeze bottle.

349

00:12:06,720 --> 00:12:08,200

- Yeah, I've never seen that.

350

00:12:08,200 --> 00:12:10,640

- Yeah, they do make condensed milk in a squeeze bottle.

351

00:12:10,640 --> 00:12:13,400

- So-- - Well back to your tomato paste problem,

352

00:12:13,400 --> 00:12:15,400

what you do is Keter, let me tell ya.

353

00:12:15,400 --> 00:12:18,160

You grab the tomato paste if it's in the jar,

354

00:12:18,160 --> 00:12:23,160

like the can you put it all into a ziplock bag

355

00:12:23,160 --> 00:12:25,000

and you smoosh it all the way to the bottom

356

00:12:25,000 --> 00:12:27,920

and then I will put like little marks.

357

00:12:27,920 --> 00:12:29,160

- Oh yeah, yeah, I got it at the bottom.

358

00:12:29,160 --> 00:12:31,600

- About a tablespoon and then I freeze it.

359

00:12:31,600 --> 00:12:33,880

Yeah and then when it's ready to use,

360

00:12:33,880 --> 00:12:36,240

I snap it at the little mark where I made it

361

00:12:36,240 --> 00:12:39,880

because it's like a weak point and then you can use it.

362

00:12:39,880 --> 00:12:42,800

- Man, I appreciate that because I feel like I'm like,

363

00:12:42,800 --> 00:12:45,080

you know throwing away the tomato paste, that's right.

364

00:12:45,080 --> 00:12:47,600

I don't know about you but I'm not the heir to the tomato paste,

365

00:12:47,600 --> 00:12:48,440

you know.

366

00:12:48,440 --> 00:12:51,320

- Tomato paste, yeah.

367

00:12:51,320 --> 00:12:54,120

I'm not the, I'm not the heir to their,

368

00:12:54,120 --> 00:12:55,360

you know, kingdom.

369

00:12:55,360 --> 00:12:56,840

- That's a tomato kingdom, Eric.

370

00:12:56,840 --> 00:12:58,600

- Yeah, you're the tomato kingdom.

371

00:12:58,600 --> 00:13:01,480

But that's actually a really good hack, thank you for that.

372

00:13:01,480 --> 00:13:03,200

I like the stuff that people had and I think it's something

373

00:13:03,200 --> 00:13:05,200

that kids are gonna love and you know,

374

00:13:05,200 --> 00:13:07,520

I think it's also something that you can serve

375

00:13:07,520 --> 00:13:10,160

even with friends because it's kind of a treat

376

00:13:10,160 --> 00:13:11,680

that no one's expecting.

377

00:13:11,680 --> 00:13:12,960

You know, when we kind of throw parties

378

00:13:12,960 --> 00:13:14,320

and we throw gatherings and stuff like that,

379

00:13:14,320 --> 00:13:15,560

you know, we expect certain things

380

00:13:15,560 --> 00:13:16,840

and I think something like that,

381

00:13:16,840 --> 00:13:19,440

it's kind of whimsical and fun and a little childish

382

00:13:19,440 --> 00:13:20,440

and I like that.

383

00:13:20,440 --> 00:13:21,280

So I'm like,

384

00:13:21,280 --> 00:13:23,760

- I love the word whimsical or like windy,

385

00:13:23,760 --> 00:13:24,600

I love that word.

386

00:13:24,600 --> 00:13:25,440

It's such fun.

387

00:13:25,440 --> 00:13:27,200

- Remember when you would say the word,

388

00:13:27,200 --> 00:13:29,400

what would you say all the time?

389

00:13:29,400 --> 00:13:30,240

- I don't know.

390

00:13:30,240 --> 00:13:33,200

- We have to go back to the earlier days of our podcast.

391

00:13:33,200 --> 00:13:35,920

It was like some fucking word that you would say all the time.

392

00:13:35,920 --> 00:13:37,880

- Oh, guilt the lily was a guilt the lily?

393

00:13:37,880 --> 00:13:39,720

- That's stupid as shit.

394

00:13:39,720 --> 00:13:41,960

- No, it was something else.

395

00:13:41,960 --> 00:13:45,520

But I do like this recipe and I'm really excited for it

396

00:13:45,520 --> 00:13:48,200

and I face timing when you were eating it

397

00:13:48,200 --> 00:13:49,560

and it looked really delicious.

398

00:13:49,560 --> 00:13:50,400

So I do like this.

399

00:13:50,400 --> 00:13:53,200

- This recipe is the epitome of gilding the lily.

400

00:13:53,200 --> 00:13:54,400

- A thousand percent.

401

00:13:54,400 --> 00:13:55,400

- Shut up.

402

00:13:55,400 --> 00:13:56,240

- I love you.

403

00:13:56,240 --> 00:13:57,400

- You should.

404

00:13:57,400 --> 00:14:00,040

- You wanna beat my bush but you can't.

405

00:14:00,040 --> 00:14:02,960

- I never, and you had a maybe eighth grade

406

00:14:02,960 --> 00:14:04,160

but other than that, never.

407

00:14:04,160 --> 00:14:05,640

I was confused.

408

00:14:05,640 --> 00:14:06,800

- I was confused.

409

00:14:06,800 --> 00:14:08,200

- I was confused.

410

00:14:08,200 --> 00:14:11,840

- On that note, don't forget to share this with a friend

411

00:14:11,840 --> 00:14:13,800

because that's what a friend's do.

412

00:14:13,800 --> 00:14:15,200

(laughs)

413

00:14:15,200 --> 00:14:16,600

- That's so true.

414

00:14:16,600 --> 00:14:21,200

- And don't forget to go to your Apple Podcast player

415

00:14:21,200 --> 00:14:22,720

and leave us a five star review.

416

00:14:22,720 --> 00:14:25,160

So other people can find us in laugh like you do

417

00:14:25,160 --> 00:14:26,280

'cause I'm sure they're laughing right?

418

00:14:26,280 --> 00:14:27,120

They're laughing at us.

419

00:14:27,120 --> 00:14:27,960

- I hope so.

420

00:14:27,960 --> 00:14:28,800

- They're laughing with us.

421

00:14:28,800 --> 00:14:31,040

- They're laughing with us at you.

422

00:14:31,040 --> 00:14:31,880

- You know what I mean.

423

00:14:31,880 --> 00:14:32,960

- They're definitely laughing with me.

424

00:14:32,960 --> 00:14:35,920

- I, actually, you're such a dick.

425

00:14:35,920 --> 00:14:39,440

So y'all do that and we'll see you next time.

426

00:14:39,440 --> 00:14:40,280

We love you.

427

00:14:40,280 --> 00:14:41,120

- Bye-bye.

Let's keep the kitchen talk going!

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