

The Lake Of Fire & Sulfur





Ritual meal

Pineapple dirty fried rice with sliced chicken breast underneath crisp stuffing crumbs. Drink:
Original Whiskey Lime Cran.

Pineapples Cinnamon, brown sugar
Rice, dill, soy sauce, butter, pepper, salt, yellow pepper, garlic, oregano.
Chicken in soy sauce, yellow pepper, pepper, salt, garlic, rosemary.



Ritual meal

I'm about to make some asparagus dill fried rice with peppered bacon. And mix the soy sauce and bacon grease as an additive.





Ritual meal

Sautéed mushrooms

Garlic, butter, olive oil, salt, pepper, soy sauce, Cajun seasoning, cooking wine

Sautéed Cucumber: salt, pepper, olive oil, butter, Malibu liquor, dill

Medium well steak: Salt, Pepper, bed of garlic, butter.

Mashed Potato fries: lemon pepper, salt, pepper, butter, milk, chives

Tolleytown

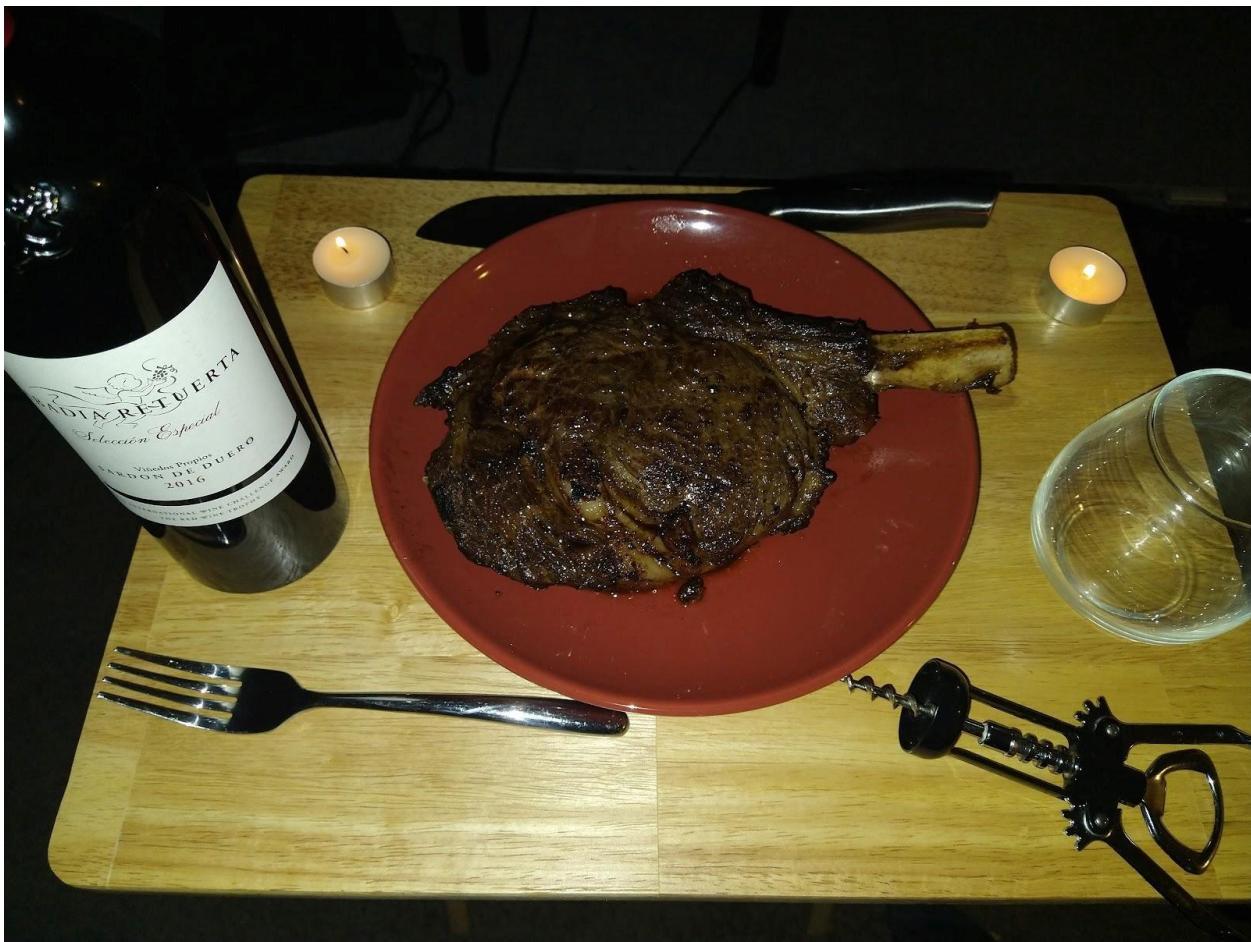
Cranberry, shot of orange juice, pineapple, 2 shots of whiskey.



Ritual meal









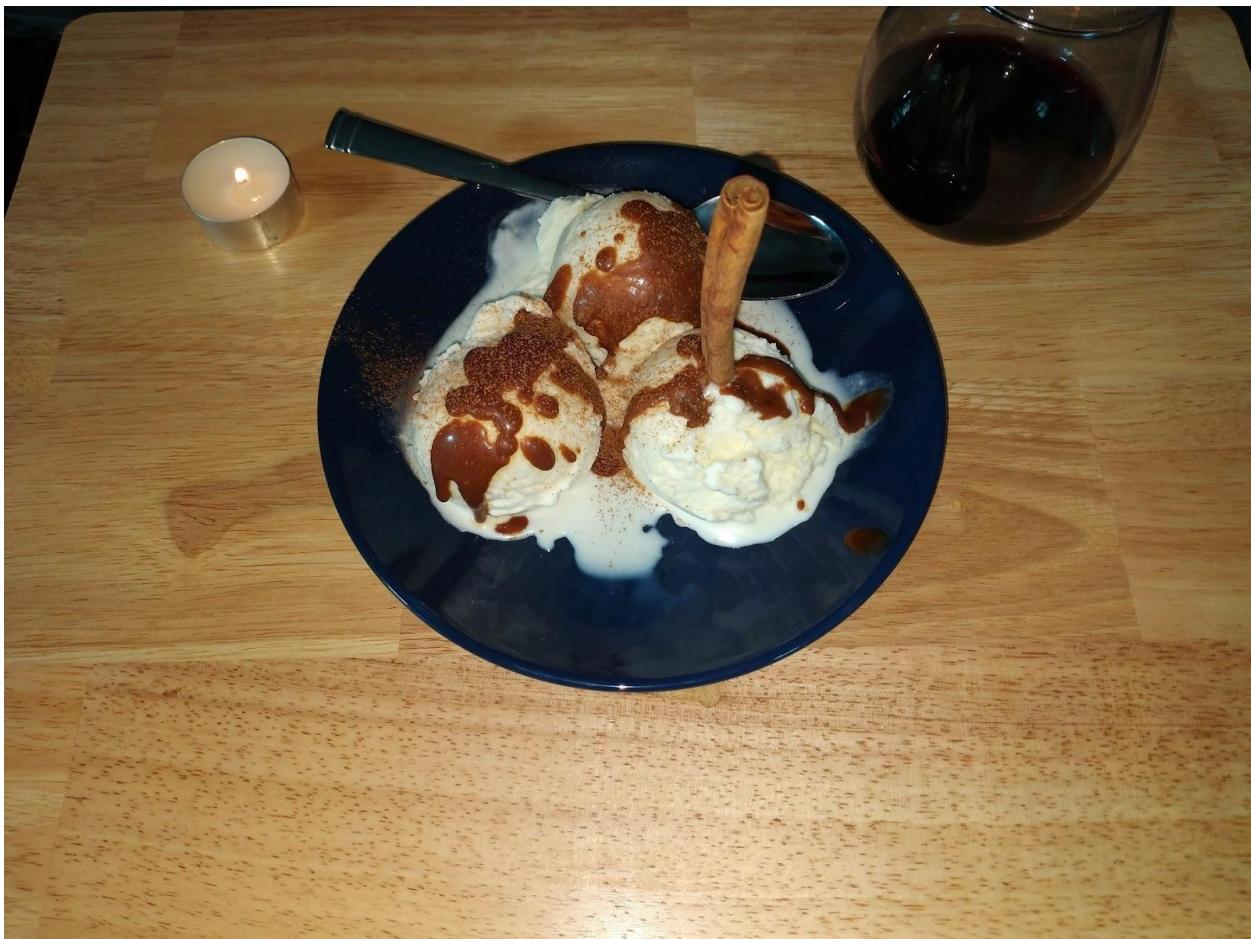
Steak and wine communion



Ritual meal

Less honey and zero butter on the bread crumbs, longer cooked asparagus, mozzarella cheese and pepper on the eggs and less olive oil on the salmon. And it'll be perfected. Still gotta figure out how to fine tune long grain rice. Needs more care towards the stove. With a side of whiskey orange juice.









Ritual meal

Dark roast coffee beans, 3 and a half cups of water, 6 shots of rum, 5 shots of honey and dark brown sugar and half a stick of carmel dark chocolate.

Carmel make: half stick of butter, cup of dark brown sugar, cup of whipping cream, half stick of carmel dark chocolate, 2 shots of rum.

Put cinnamon of ice cream. Melt ice cream in coffee and carmel. Then fill in cup on cinnamon stick.

Eat ice cream on cinnamon and carmel.

For some considerable reason I don't wanna drink this whole bottle. Must be cause I'm sipping on 107 dollars.

Firewood ice cream.





Ritual meal

Season chicken and shrimp with onion powder, garlic, salt, pepper, thyme, lemon pepper, cajun pepper.

Season sliced tomatoes with pepper and salt.

Place lettuce, swiss cheese on sandwich and heat in oven on foil till melted.

2 oranges with it's orange rind and 1 tablespoon of honey and olive oil then blend. This makes toasted orange bread.

3 roma tomatoes, 2 table spoons of rosemary, 2 tablespoons of honey, 1 shot of cognac, 1 tablespoon olive oil, salt pepper and blend. This is sauce for sandwich.



Ritual meal

Half a tablespoon brown sugar, whole lemon, tablespoon of raspberry vinegar, pepper jack cheese, tablespoon of thyme, half table spoon of rosemary, half table spoon of dark brown sugar, green bread, onion whole, lemon pepper, salt, pepper, spinach.

Put pepper jack cheese, raspberry vinegar, whole lemon together and tablespoon red cooking wine and melt.

Put lemon pepper, thyme, rosemary, onion, bell pepper, salt, pepper, on chicken cook

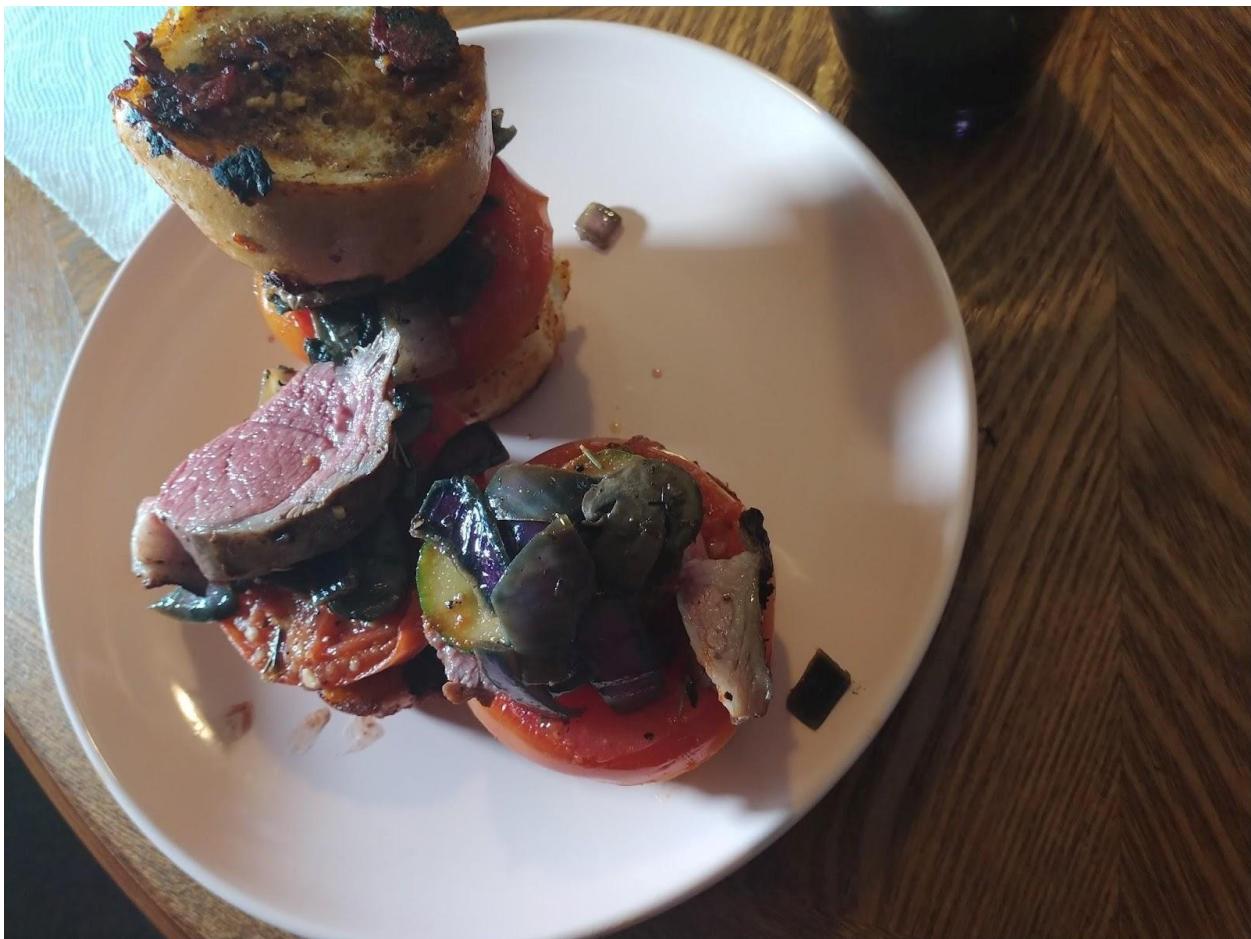
Put half tablespoon dark brown sugar on spinach with half tablespoon red wine vinegar and half tablespoon red cooking wine salt and pepper cook
Then layer chicken, spinach, then cheese sauce together on green bread, wrap and eat.



Ritual meal

Tomato zucchini grilled cheese sandwich







Ritual meal

Alright so you wanna cook the lamb after searing for 12 minutes. Get the pan hot in garlic, olive oil and butter first, get it hot, and that lamb should sear immediately. Wait 7 minutes with the eye on low then throw the lamb on. Use water to simmer the seasoning once the olive oil and butter dries. Also to keep the butter from burning. Use maybe half a cup of water. Or pour until you see a lot of smoke. Put the lamb in the oven for 12 minutes, turn every 4 minutes. Toss it out at 12 like a medium well Cinderella is gonna see your lamb. Stew, pour vegetable oil on the stew, maybe 3 cups of water first, 2 cups of vegetable oil, maybe 3. Umm...keep putting that dill, onion, mushroom, tomato, potato, garlic, salt, pepper, red pepper flakes, soy sauce, red cooking wine, rosemary...and until your desires there you'll have your stew...NEXT, sauté cucumbers in olive oil, Soy sauce, pepper, salt, dill and sauté tomatoes in salt, pepper, soy sauce, butter, garlic. Throw them in tomato sauce that regards rosemary, garlic, salt and pepper. Let that cook a minute and pull out like you love that girl. ONWARD, sauté onions and mushrooms in soy sauce, pepper, salt, garlic, oregano, butter, olive oil....let that marinade and cook...let the baby do it's do. Cook and scissor cut the peppered bacon, ouuu...and keep it coming with the Cajun mashed potatoes with cheese and slapped on bacon. Let the ocean be your motion, peach tea, margarita peach mix, strawberry margarita mix, honey, and red pepper flakes with Brandy makes your drink. And prepare everything together like ya know what you mean....man that's a mean stew sandwich.



Ritual meal

VS Submarine Recipe

I had no idea that potatoes matched with shrimp, bacon and lamb. My eyes have been open. Alright let me shut up and type the ingredients. Besides burning the garlic you wanna saute mushrooms with soy sauce, garlic, salt, pepper, oregano, butter, olive oil..do the same thing with the onions. Saute your cucumbers with dill, salt, pepper, olive oil, soy sauce. I didn't use a whole tomato this round, instead I grabbed left over tomato sauce and seasoned it with garlic, butter, olive oil and shrimp sauce along side 1/2 a half cup of water. Then with that tomato marinade I soaked it in two of the half bread subs and placed the other 2 half of a half subs in garlic, butter and olive oil. Once toasted I topped the subs without tomato marinade with loaded mashed potatoes. The loaded mashed potatoes have cheese, peppered bacon, lemon pepper and Cajun on them. Besides the usual milk, salt, pepper and butter to create the mash. So setting the potatoes on the garlic bread I put it back in the oven along with the tomato marinade subs, once melted pulled it out and topped them with the mushrooms, cucumbers, onions, shrimp and the medium well lamb from last night. Now for the shrimp I peeled the skins off, seasoned them with garlic, butter, lemon pepper, thyme, olive oil, salt, pepper, soy sauce, red wine vinegar, and popped them in the skillet once hot. Those cooked for about 7 to 8 minutes. The stew from last night after topping the subs I really poured it like a tipping paint can on the subs making sure I got the sauce at the bottom to pool and soak. Since the toasted bread which should only take 5 to 7 minutes to toast was already a bit tough, it laid perfect for the soaking sauce that way there shown no sogginess when taking sweet time on enjoying the meal.

Black & White Pearl Recipe

As for the drink I used peach tea, honey and red pepper flakes, maybe 6 to 7 ounces of that peach tea, then 2 ounces of peach & black cherry margarita mix each, 2 ounces of vodka, 2 ounces of tequila, 3 ounces of Malibu coconut rum, 12 ounces of pineapple juice, and a glass of ice to enjoy all day.

There's no submarine out there like it.

I call it Black & White Pearl.





Ritual meal

I made the gumbo from old yesterday stew. The old stew had garlic, maybe half of a whole garlic exactly. 3 or 4 potatoes, two tomatoes, onions, mushrooms, red pepper flakes a pinch of them, 1/7 of butter stick, a cap of soy sauce or one ounce, 2 cups of vegetable oil and 3 cups of water. What was left of that old stew 2 cups worth, I added 2 cups of vegetable oil and 1 and a half cups of water a cap of soy sauce, 6 shakes of salt and 5 shakes of pepper. Then added 6 mushrooms, one big purple onion unseasoned, half a handful of dill or a tablespoon and a half, a tablespoon of garlic, a cap of soy sauce, and let it roast on low. Afterwards I oven baked the asparagus with butter, garlic and salt with no pepper because the stew already inflamed with seasoning from it's old batch, then I put the shrimp in salt, garlic and butter and oven baked that, and last I mixed 1 cup of rice with about 4 shakes of oregano I'd say a teaspoon, 1/8 of butter, a cap of soy sauce, and stirred after I first boiled the water down. Once the asparagus was crunchy, 6 minutes on 350, the shrimp was red, 7 to 8 minutes, and the rice was seasoned and boiled, I dipped it all in the stew creating a gumbo. Then added about 5 to 6 shots of whiskey right before I pulled it off the stove while stirring. As for the malt drink I poured 3 shots of peach margarita mix, 6 fl ounces of pineapple juice, 9 fl ounces of StrongBow Golden apple beer, a cup of peach tea, and blended for 2 and a half seconds and there goes your Thailand Summer meal. Note I poured the remaining juices from the asparagus pot, the shrimp and onion into the gumbo. Apple beer, whiskey, peach tea, peach mix, whiskey. Pineapple.



Ritual meal

Hash mountain, sea of fried egg, sea of tomato sauce.

2 cups of cooked shrimp, 2 cups of fried rice, 2 cups of peppered bacon mash, 3 stiffened egg whites, a tablespoon of bacon grease. So I folded the mix into the egg whites, and once folded I molded it into 3 mountains, made dents in the middle. Placed 3 egg yolks on top, put in oven on 350 for 7 to 10 minutes, and served.

The drink was 3 shots of strawberry margarita mix, 1 shot of Brandy, 8 ounces of pineapple juice, half can of sprite, blended for 3 seconds, and served on ice.



Ritual meal

Pour 1 cup of vegetable oil in the pot, 4 chicken thigh bones, 3 sliced potatoes, 1 mushroom, half a handful of sliced minced onions, 1/4 cup of parsley and thyme. 2 teaspoons of salt, 1 and 1/2 teaspoon of pepper. And boil it for an hour and a half on top the stove. But normally you'd boil that on low for 6 hours. After black eye peas have sat in the fridge for 6 hours pour them in that pot. If you don't need to remove bad shells prior. Boil them for 45 minutes or until black eye peas are soft and textured. Then put them in a pot, get a masher and mash them likewise mashed potatoes. Use some

Bisquick, 2 cups, 1 cup of milk, 2 eggs and once that's whipped, fill a cup into a hot skillet of olive oil, oven bake for 5 to 7 minutes on 350 or until in sturdy form, slice as cake moving across a spachela creating bread crumbs, beat an egg, 2 teaspoons of water together and pour the egg mix, crumbs and mashed peas together in one pan, roll it in, and when fused, make salmon molds from them, little paddies, get some bacon grease which works as fat, use 6 table spoons on a hot pan, on LOW, that's crucial for pan grease, and allow it to fry the croquettes. Aim for a medium temperature if possible. Roll them first in honey, then in salt, then in pepper, then roll around on flower, and throw for frying inside the pot. As for shrimp fried rice you want a garlic butter for the rice and shrimp. So get 1/7 of butter stick, 3 caps olive oil, two table spoons of garlic, a cap of soy sauce and simmer on low until the sauce is browned or fused in heat. Boil 1 cup of rice till all the water leaves, 2 cups of water, but you wanna leave it moist enough for seasoning. Once moist place 1/8 of butter stick, teaspoon of lemon pepper, 6 shakes of salt from grinder, 5 from black pepper, cap of soy sauce, and after cooking shrimp in oven for 7 minutes on 350 pour the remainder liquids into the rice and continue mixing rice. As for shrimp peel skins, well thaw them out first, shrimp has four removable parts, the lines moving down both it's sides, the legs in it's gut, the shell on both it's sides, and tail. Remove all that shit.

Season with salt, pepper, lemon pepper, light thyme, and put in skillet of 2 caps olive oil, then pour 2/3 of your garlic butter on them and oven bake. While baking, either oven bake or stove fry 1 whipped egg until scrambled. Then put all three portions on a skillet with olive oil, add 1/3 of garlic's butter and toss together for 3 to 4 minutes on a preheated skillet on low, preheat for 5 minutes with olive oil, and there goes shrimp fried rice, fried olives, and Blake eye pea croquettes. Olives actual already have natural seasoning so I'm gonna turn them into a dessert today. The drink again was 8 ounces of pineapple juice, 1 shot of whiskey, 3 shots of peach margarita and blend for less than 2 seconds till ready for serve.



Ritual meal

Two eggs, 5 asparagus chopped, 1/8th butter, one lemon, 5 cherries, 2 pieces of bread...sprinkle lemon on eggs, cherries, asparagus, during cooking process, sprinkle cherries when bread is browned to a toast, add half a medium well cold steak on top with the two cherries and eat. Drink with orange juice. Steak is seasoned with garlic rosemary seasoning, salt, pepper, butter.



Ritual meal

Baking White Chocolate, Dried pineapple, Creamy Peanut Butter Cookies. Melt the white chocolate in milk over a stove on medium to low heat stirring while heated, Add 2/3 brown sugar into a bowl with melted stick of unsalted butter. Mix in until synced together. Then add one egg, mix until synced together. After add 1/3 cup creamy peanut butter and 1 teaspoon vanilla, stir until synced together. Add 1 cup flower, 1/2 teaspoon salt, 1/2 teaspoon baking soda, stir until synced together. Last add one whole bar of pure baking white chocolate, pour in while hot and stir in until it appears a milky taffy texture. Chill for one hour. Stir again until it appears doughy. Bake on 350° degrees in oven for 11 minutes. Oil the pan before baking. Share this dessert with your families.



Ritual meal

Tabbouleh, white chocolate strawberry soup: melt 16 white chocolate Ghirardelli in whole milk with the strawberries until melted, add a handful of strawberries and the sauce to a plate.

White chocolate strawberry Purée: Melt 16 squares of White Chocolate Ghirardelli in a skillet of one cup of milk with strawberries, once melted add to a blender with 5 cubes of ice and 6 strawberries, one scoop of vanilla ice cream, blend for 7 seconds and shake and serve.



Halal Chicken Kabob and Chocolate strawberry lava soup: put 16 squares of white chocolate Ghirardelli in a pan, 4 squares of dark chocolate Ghirardelli, pour in milk and three handfuls of frozen strawberries keep on low and stir until chocolate melts into a sauce around the strawberries. Then once strawberries are thawed and heated, drop a handful of the strawberries on a plate, pour tablespoons of lava sauce over the strawberries until sauce surrounds the plate, and eat.



Strawberry Lava Purée Add 16 squares of white chocolate Ghirardelli, 4 squares of 100% dark chocolate, with 8 strawberries, into a skillet, boil until chocolate melts, pour in blender with 5 cubes of ice and 6 strawberries, one scoop of vanilla ice cream, blend for 7 seconds, shake and serve.



Chicken breast seasoned in paprika, salt, pepper, bell peppers and onions, with string beans.



Peanut butter cup milkshake drizzled with peanut butter chocolate sauce.

Ritual meal