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I Hot Dish J

Wednesday, 25 August 2010

Echo Park Film Center

I Macaroni and Cheese J

Ingredients

Serves 12.

- 8 tablespoons (1 stick) unsalted butter, plus more for dish
- 6 slices good white bread, crusts removed, torn into 1/4- to 1/2-inch pieces
- 5 1/2 cups milk
- 1/2 cup all-purpose flour
- 2 teaspoons salt
- 1/4 teaspoon freshly grated nutmeg
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon cayenne pepper, or to taste
- 4 1/2 cups grated sharp cheddar cheese (about 18 ounces)
- 1 1/4 cups grated Pecorino Romano cheese (about 5 ounces)
- 1 pound elbow macaroni

Directions

1. Heat oven to 375 degrees. Butter a 3-quart casserole dish; set aside. Place bread in a medium bowl. In a small saucepan over medium heat, melt 2 tablespoons butter. Pour butter into bowl with bread, and toss. Set breadcrumbs aside.
2. In a medium saucepan set over medium heat, heat milk. Melt remaining 6 tablespoons butter in a high-sided skillet over medium heat. When butter bubbles, add flour. Cook, whisking, 1 minute.
3. While whisking, slowly pour in hot milk. Continue cooking, whisking constantly, until the mixture bubbles and becomes thick.
4. Remove pan from heat. Stir in salt, nutmeg, black pepper, cayenne pepper, 3 cups cheddar cheese, and 1 cup Pecorino Romano; set cheese sauce aside.
5. Fill a large saucepan with water; bring to a boil. Add macaroni; cook 2 to 3 minutes less than manufacturer's directions, until the outside of pasta is cooked and the inside is underdone. (Transfer macaroni to a colander, rinse under cold running water, and drain well. Stir macaroni into the reserved cheese sauce)

German chocolate cake product found in area convenience stores. He often wonders what became of those delicious shrink-wrapped pastries and plans to one day seek them out in Germany.

Stacey Vanek Smith is a reporter for the public radio business show, Marketplace. She has covered everything from unemployment to data mining to the evil inner-workings of the Facebook "like" button. Having grown up in the wilds of Idaho, Stacey developed a taste for natural, rustic cuisine... Her mother tells her, she spent a couple of years living off of grilled cheese and Chocodiles. Her sophisticated palate endures to this day. She can often be spotted Chocodile hunting in the wilds of her current home, Los Feliz.

J. Ryan Stradal is from Minnesota's second-oldest town, a place where bars have on/off sales, and a popular after-hours teenage hangout was the parking lot of a furniture store. His writing has appeared in Hobart, McSweeney's Internet Tendency, Opium, Facsimilie, NFL.com, Amor Fati, and The Faster Times -- and both Mary Lynn Rasjkub and Ann Landers have considered him to be misleading. As a child, his father fed him "slumgullion" -- frozen peas & black pepper stirred into a can of Campbell's Chicken Noodle Soup with no water added. And he's here with us today.

Margaret Wappler is a graduate of the California Institute of the Arts, and a writer for the Los Angeles Times. Her fiction has appeared in Another Chicago Magazine, Black Clock, Mr. Judas, Facsimile, Sleepwalk and other publications. Her essays and criticism have been published in The Believer, LA Weekly and Rolling Stone. Her favorite comfort food is macaroni and cheese, preferably out of a box illustrated with smiling bunnies and the like.

I Chicken Tetrazzini J

Ingredients

Serves 8.

- Coarse salt and ground pepper
- 6 tablespoons butter
- 1 pound white mushrooms, trimmed and sliced inch thick
- 1/2 cup all-purpose flour
- 3 cups milk
- 1 can (14.5 ounces) chicken broth
- 3/4 cup dry white wine
- 3 cups grated Parmesan cheese
- 1/2 teaspoon dried thyme leaves
- 1 pound linguine, broken in half
- 1 rotisserie chicken, skin removed, meat shredded (about 4 cups)
- 1 package (10 ounces) frozen peas, thawed and drained

Directions

1. Preheat oven to 400. Bring a large pot of salted water to a boil (for pasta). In a large saucepan, melt 2 tablespoons butter over high heat. Add mushrooms, and season with salt and pepper. Cook, tossing frequently, until tender and browned, 8 to 10 minutes. Transfer to a bowl, and set aside.
2. Make sauce: In same saucepan, melt remaining 4 tablespoons butter over medium heat. Add flour; cook, whisking, about 1 minute. Whisking constantly, gradually add milk, broth, and wine. Bring to a boil; reduce to a simmer, and add 2 cups Parmesan and thyme. Season with salt and pepper.
3. Cook pasta 2 minutes less than package instructions for al dente; drain and return to pot. Add sauce, chicken, peas, and mushrooms. Toss well to combine. Divide between two shallow 2-quart baking dishes; sprinkle with remaining Parmesan. Bake until browned, about 30 minutes. Let stand 10 minutes before serving.

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Served up by J. Ryan Stradal and Summer Block

Made with love by Monica Howe

Recipe adapted from thevegancookbook.com a

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Summer Block has published essays, short fiction, and poetry in McSweeney's Internet Tendency, Wheelhouse, The Rumpus, Identity Theory, DIAGRAM, Monkeybicycle, PANK, The Nervous Breakdown, and many other places. Her story "Hospitality" won the 2010 MWA award for short fiction. She is also the founder of the online humor magazine The Foghorn and Fiction Editor at Swink. Her favorite childhood food was a sophisticated melange of ground beef and canned corn.

Jonas Oppenheim is a writer, director and actor. His plays have been performed in ten states, garnered multiple L.A. Weekly awards, and been attended by the Secret Service. His work has been seen in Los Angeles at Sacred Fools, Freud Playhouse, 24th St. Theater, Miles Playhouse, Highways, and Art|Works; in New York at PS122, Ontological/Hysterical, EST, and Ohio Theatre; and basements, parks and parking lots around the country. He is an L.A. native, a teacher with the Virginia Avenue Project, a performer at IO West, a producer at KPFK, loving son, brother and fiance, and many other people, places and things. Jonas is still working off his root-beer-float obsession.

John Salcido has made many movies since picking up a camera for the first time in 1992. His last film involved an inflatable dummy and corn dogs. John is also a purveyor of reality television shows, and for that, he apologizes. As a boy in New Mexico, John's favorite food was a pre-packaged

6. Pour mixture into prepared dish. Sprinkle remaining 1 1/2 cups cheddar cheese, 1/4 cup Pecorino Romano, and breadcrumbs over top. Bake until browned on top, about 30 minutes. Transfer dish to a wire rack to cool 5 minutes; serve hot.

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Served up by J. Ryan Stradal and Summer Block

Recipe adapted from MarthaStewart.com

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I Sausage and White Bean Casserole with Sage

Ingredients

Serves 8.

- 1/2 baguette (about 4 ounces), torn into pieces
- 1/4 cup olive oil
- Coarse salt and ground pepper
- 1/3 cup fresh sage leaves (about 25)
- 1 large onion, chopped
- 4 garlic cloves, minced
- 1 pound fresh chicken sausage, casings removed
- 1/2 cup dry white wine, such as Sauvignon Blanc
- 3 cans (19 ounces each) cannellini beans, rinsed and drained

Directions

1. Preheat oven to 350 degrees. In a food processor, pulse bread until very coarse crumbs form (you should have about 3 cups). Add 2 tablespoons oil; pulse briefly to moisten. Season with salt and pepper; set breadcrumbs aside.
2. In a medium saucepan, heat remaining 2 tablespoons oil over medium-high heat. Add sage; cook until crisp, 2 to 3 minutes. Using a slotted spoon, transfer sage to a paper-towel-lined plate; set aside (reserve pan with oil).

3. Add onion and garlic to pan; cook, stirring occasionally, until onion is tender, 5 to 7 minutes. Add sausage and wine; cook, breaking sausage up with a wooden spoon, until cooked through, 3 to 5 minutes. Stir in beans; cook until beans are tender and creamy, about 5 minutes. Season with salt and pepper.
4. Transfer sausage-and-bean mixture to a shallow 4-quart baking dish; scatter breadcrumbs over top. Place dish on a rimmed baking sheet, and bake until topping is golden, 25 to 30 minutes. Let cool 5 minutes before serving. Serve casserole topped with fried sage leaves.

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Recipe from MarthaStewart.com a

I Vegan Frito Pie J

Ingredients

- 1 bag original Fritos
- 1 can chili beans
- 1 soyrizo link
- 1 can (15 oz.) fire-roasted tomatoes
- 1 can (11 oz.) Southwest-style corn
- 2 cloves garlic, minced
- 3/4 tablespoon onion powder
- 1/2 tablespoon cumin powder
- vegan sour cream

Directions

1. To make your soyrizo chili, crumble your soyrizo and place a large nonstick skillet on medium heat. Drain the chili beans, and add to the skillet along with the garlic, cumin, and onion powder.
2. Use a spatula to sauté for approximately 2-3 minutes. Drain corn completely and slightly drain fire-roasted tomatoes and pour both into skillet. (To slightly drain the tomatoes, open the can but keep the lid on. Turn over in the sink one time, but don't compress the lid to force liquid out.) Continue simmering chili mixture for approximately 5 minutes, or until liquid from the tomatoes has evaporated.
3. Place a thick layer of Fritos (original and bbq flavors are vegan) on the bottom of a bowl and spoon several scoops of the chili mixture on top. Top with vegan sour cream.

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