

Food Blog

9/15/19: Peach Pound Cake

This was peachy good. The stripe is pretty. There are no objectionable spices. Also, it is very sweet and I like the glaze.

9/15/19: Corn and Jimmy Nardello Pepper Salad

Very good with a little heat, apparently from Big Jim peppers. There used to be a vegetable in this? Also, beautiful red and yellow colors.

9/18/19: Charred String Beans

Lemon is a great thing to add to string beans. Perfectly cooked with a little crunch.

9/18/19: Flank Steak Ropa Vieja

Delicious and meaty with a flavorful sauce. Pairs well with Challah bread and green bell pepper. I am glad to see there will be enough for second helpings.

9/25/19: Brown Butter Rice Krispie Treats

What a treat! Fancifying the butter makes every bite better. I hope there will be some left over tomorrow.

10/7/19: Pear Crumb Cake

Smells amazing. Nice touch of cinnamon, great with vanilla ice cream. Definitely not Crumby.

10/10/19: Shaking Beef

Tangy and not tough; a beautiful shade of pink inside. It almost tastes like peanuts even though there are no peanuts. That's interesting. The red onions and watercress add interesting flavors and textures. You can't taste the bitterness of the cress because there is so much of a party. Black pepper adds a little spicity.

10/12/19: Amish Cinnamon Bread

Crunchy on the outside, soft on the inside. Lots of sugar. Yum! Seems more like cake than bread.

10/17/19: Chicken scampi

Looks amazing. Soft and buttery. Just the right amount of salt. Sauce is excellent with leftover Thai brown rice.

10/18/19: Red Velvet Cake

Cake is very red and tasty. Frosting is very buttery and tasty. Frosting is applied expertly; I can't even see the corner.

10/24/19: Sausage and Cabbage

Hot and fresh right out of the oven. A good ratio of meat to veg. The cabbage is soft and creamy, not too cabbagey, and the sausage is elegantly spiced, without excessive fennel. The entire dish is buttery, with a nice sauce for dipping bread into. A great use of the free CRC loot.

10/31/19: Pot Roast

Meat is perfect shade of brown. Gravy is too. Meaty and gravy-y and delicious, simple as that. Perfect for a cold fall evening.

10/31/19: Broccoli greens

Festive and amazing. How can greens taste so interesting?

11/14/19: Orange Chiffon Cake with Buttercream Frosting

Light and fluffy with a lovely citrus tang. The purple frosting is extremely high quality. Piped stars look like they are from a professional bakery, and the 50-cent unicorn decorations are classy and crunchy.

11/21/19: Cast-iron Roast Chicken

Amazing presentation with bright fall colors. Chicken is zesty, zingy, moist, flavorful, and salty in a good way. The pan sauce complements all conceivable side dishes such as mashed potatoes and corn on the cob. Skin is packed with flavor. No BBQ needed for this bird.

11/21/19: Peach and Almond Crostada

Very good with the almonds and almond extract, because it has crunch. Crust is flaky and peaches taste like the best days of summer.

11/28/19: Brussels Sprouts Gratin

Creamy sauce, crunchy topping, and a vegetable somewhere inside. Yum!

11/28/19: Gravy

Thick and flavorful with salt and other exotic spices. An abundant amount was made, thank goodness.

11/29/19: Parker House Rolls:

Cute and yeasty. Delicious with honey sauce and buttery spread.

11/29/19: Stuffing

Lots of fun ingredients make a perfect side for turkey neck. Cornbread and Brazil nuts provide interesting texture.

12/8/19: Cabbage Gruyere Soup

Nice and wintry. Tastes like broccoli cheese soup. Creamy and delicious.

12/8/19: Smokies in BBQ Sauce with a little Bacon

Just like it sounds. Hard to go wrong mixing these three ingredients. The third bite was a little spicy.

12/15/19: Butternut Squash Galette

Extremely good. Onions are crunchy, cheese is cheesy, squash is not overly squashy, it's more of a texture. And pie crust makes everything better. I hope that two more are made over the next few weeks.

1/5/20: Roasted Parsnips

Why don't more vendors sell parsnips at the farmers market? These are really good! They're much more interesting than carrots, and they are not turnipy like turnips. Roasting really adds flavor.

1/10/20: Orange Creme Fraiche

That is zesty! Perfect topper for Original Gourmet Premium Cookies.

1/12/20: Utica Greens

Spicy, greeny, garlicky, cheesy. Sensational mix of flavors and textures. I regret that I didn't even notice the pine nuts, which were a new addition.

1/15/20: Green Curry Collards

Very good. Creamy and spicy. Definitely turns this normally barely edible vegetable into a plus. I would eat second helpings.

1/22/20: Spicy Utica Greens

Ouch! A wee bit spicy for me. I guess that's what happens when you put in "a whole bunch of jalapeños." But still good.

1/22/20: Cheesy Bean Bake

This "bean lasagna" hits many high notes: baked cheese (chewy!), sauce, and rosemary (which was a great improv and I could taste after the second bite.) Piping hot straight out of the oven. Beans are an inspired variation on an old favorite; soft, but they held their shape. Tomato paste adds a great sour and sweet to it all.

1/23/20: Rye Cranberry Chocolate Chunk Cookies

I like the texture. Buttery. Poppy seeds have a most unusual crunch for a cookie. Rare cranberry bits are interesting.

1/23/20: Squash on Toast

That was yummy. Ricotta cheese and mint provide a most flavorful experience.

1/30/20: Lemon Sour Cream Cookies

Smells amazing. Mmm. Very sweet, way better than frosted grocery store cookies. I like it.

2/2/20: Super Bowl Fruit Salad

Fresh and canned, not all of one or all of the other. Kinda cool. It's like life.

2/2/20: Hot Cocoa Cake

Very good but kind of a marshmallow slodge. I'm surprised that the reviewers let this one go. I imagine it was very difficult to make. Moist and sticky and perfect for a birthday.

2/7/20: Butterscotch Meringue Bars

A sugar explosion with multiple textures and flavors. Who doesn't like bars?

2/13/20: Boiled Canna Root

A little fibrous. Kind of like a potato. Not a turnip.

2/16/20: Tres Leches Cake

Super wow! Moist, sweet, milky good. I could eat many slices of this.

2/17/20: Minestrone

What a winter feast. Sausage slices are chewy and sausagey, lots of yummy veg, stock is extremely flavorful. Ditalini pasta is al dente. Beans too! Also, the soup has the most perfect amount of salt.

2/26/20: Greek Chicken Lemon Rice Soup

Lemon city! (The perfect amount of lemon.) And very fresh dill also present. In February it's so nice, while slipping on the sliding ice, to eat lemon chicken soup with rice.

2/26/20: Party Pizza Rolls

Kind of like pizza, but in a roll shape. I love the hidden cheese. The surface pepperoni has lots of texture. I like how crispy the bottom is. Bonus: the house smells yeasty.

3/1/20: Dulce de Leche

Sweet, thick, and delicious. Perfect topping for waffles or pancakes. I want another jar of this to appear in the fridge.

3/3/20: Sorrel Soup

Thick and sorrely. Tastes delicious and one assumes it's good for one too. Nice lemon zing.

3/4/20: Chicken Braised with Mustard and Herbs

Mmmm. Yummy. Rich and interesting, and not overcooked. Sauce has a lot of seeds and character. I like the wine flavor. The chicken skin is nice and soft.

3/13/20: Slow-Roasted Chicken Parts

The sauce is amazing; good choice of parsley over cilantro. The skin is a little crispy, and the chicken tastes like chicken. Pairs well with turnips (!) and garden peas. I am glad to see there will be enough for seventh helpings.

3/14/20: Lemon Chess Pie

(Get it? It's Pi Day!) Filling is lemony with a crispy top. But why is it called chess? Soft whipped cream is a delicious optional extra.

3/14/20: Crust Delight

Pie crust with brown sugar and cinnamon, just rolled. A cute toaster-oven creation.

3/15/20: Potato Leek Soup

Thyme and bay leaf add crafty, complex flavor to a creamy concoction. Please do not chew the chunks. (Hand blender must have missed that one.)

3/15/20: Chocolate Chess Pie

Yum. Chocolatey-ocolatey. Is it still Pi Day? Less lemony than the lemon chess pie. It's kind of like a brownie. Not quite custardy. More baked-y. Not overbaked, though.

3/20/20: Cabbage Kugel

Interesting blend of veg, grains, and herbs. Like hot cereal mixed with cabbage, but in a good way.

3/22/20: Turkey and Lentil Adobo

Sarap naman! Great balance of salty and sour. Pairs well with garden peas, and rice of course. Garlic cloves are like butter.

3/22/20: Madeleines

Light and fluffy with crispy edges, really good for milk dipping. I like that there are two different colors from one batch of dough. Diversity!

3/25/20: Butter Chicken

Now this is restaurant food. Sauce is very nice, a little spicy. Chicken is either so buttery you can't taste the chicken, or so chickeny you can't taste the butter. Either way, super yum. Pairs well with fresh cooked basmati rice and beets.

3/25/20: Skillet Chocolate Chip Cookie

This is a good, very big cookie. It's crunchy and chocolatey and excellent with vanilla ice cream. Still warm from the cast-iron pan. Mm-mm-mm. I'll bet it has a million calories, but we don't think about that. Edge is pretty good, I thought it might be burny, but it's not. I like the center too.

3/26/20: Sautéed Cabbage with Bacon and Caraway Seeds

Caraway flavor is unique and inspired. Bacon and bacon fat also increase the rating on this purple vegetable.

3/28/20: Green Goddess Dressing

A zesty topping for veg, such as beets. Extremely green, and verdant too. I don't know if this color exists in nature.

3/29/20: Sautéed Mushrooms with Mustard and Parsley

These have flavor! Tastes like wine, but there is none. Tastes buttery but there is only one tablespoon. Also, they have an amazing firm texture, not soft and mushy like many sautéed things.

3/29/20: Flourless Chocolate Cookies

Salty. Extremely chocolatey. I'll probably be up all night. Interesting texture.

4/1/20: Cilantro Surprise

Blech! April Fools.

4/1/20: Pasta with Sweet Potatoes and Bacon

There's a leek in the pasta! Aaaaahhh!!!! Creamy. I would make this for relatives who like milk and bacon. Pasta is perfectly cooked. Chunks of sweet potato are satisfying. Parsley is very fresh.

4/1/20: Field Day Pound Cake

Beautiful Bundt shape, sturdy, and easy to serve. Delicious plain or with mixed-berry compote and fresh whipped cream (not the canned stuff). Crunchy edge and squishy middle.

4/2/20: Brunswick Stew

Spicy. But I think I can handle it. Limas and corn are lots of fun in an extremely meaty stew. Potatoes are fully cooked. It was touch and go for a little bit.

4/4/20 Cheddar Dill Quickbread

Tastes like cheddar biscuits from Red Lobster. But with dill. It was Very Fresh Dill.

4/5/20: Sauteed Mushrooms with Mustard and Parsley, v. 2

Morels this time. Those really taste interesting. Morel of what we love. The house smells great!

4/9/20: Lentil Sorrel Soup

Hot and fresh. Delicious with pretzel baguette. Kind of greeny, but nicely pureed. I think I can taste the lentils too. Carrots add a splash of color.

4/12/20: Garlic Scapes

They look kind of like string beans and taste nice and barbecuey. The bulby parts are kind of starchy, like a potato.

4/12/20: Triple Chocolate Sticky Buns

Shiny and beautiful. Soft and sweet. Chocolatey and spiraly. That's an impressive-looking-and-tasting dessert. Sticky too, very sticky.

4/15/20: Sardinian Spicy Sausage Orecchiette

Sausagey, spicy, lots of cheese. We'll have pasta for days. Looks like high quality, fresh basil. Pasta has the tiniest bit of al dente, just at the center. Pairs well with broccoli. Surprisingly, there are no olives. I thought there would be olives.

4/18/20: Mapo Ragu

Very good. Kind of like bibimbap, with the added garden peas and fancy mushrooms (which taste meaty). Leek and onion mix give crunch. Can you imagine this with a runny egg on top? Actually, I'd pass on that.

4/19/20: Sorrel, Leek, and Malabar Spinach Soup

Zesty! Interesting green color belies a powerful mix of flavors and spices. Occasional carrot chunks are nice.

4/19/20: One-Bowl Brownies

They taste like homemade brownies. Great with ice cream.

4/23/20: Skillet-Roasted Chicken Breasts with Harissa-Mint Carrots

Chicken is very moist. I ate the whole piece! Carrots with harissa are a little spicy. Apparently, harissa is an African pepper paste. You learn something new every day. Pairs well with buttered batard bread.

4/26/20: Chocolate Peanut-Butter Banana Bread

What a combination of flavors, with peanut butter chips for extra beauty. The slice is a unique shape. The peanut butter swirl is also nice to look at and eat.

4/29/20: Kung Pao Chicken

Beautiful display. Looks like restaurant food, especially with the brightly colored green onions and celery, and how all the food chunks are the same size. A little spicy; good thing there is rice to go with. Peanuts add delicious flavor and crunch. I'm surprised the chicken is dark meat only.

4/30/20: Sautéed Mushrooms with Thyme and Shallots

Delicious even though they were over a week old. Lots of fun texture.

5/8/20: Buttered Vegetables

I ate a pea first, and it was the best pea I ever had in my life. Now I will eat every carrot and pea on the plate. The radishes and turnips are equally good, although they are less numerous. Pairs well with 3-day-old refried beans.

5/13/20: Sloppy Joe

Very sloppy and not too catsupy. The bun is super-fancy and not squashed. It looks gourmet. This sandwich is very good with a leaf of butter lettuce.

5/13/20: Creamy Peas with Tarragon

Nice crunch. Not funny-fastening, like canned peas. Tarragon is very subtle.

5/15/20: Ricotta Lemon Thyme Pie

Filling is soft and lemony and cheesy. Crust is flaky and amazing. I really wasn't sure about this one until I tasted it.

5/16/20: Strawberry Shortcake with Whipped Cream

That stuff is amazing. Three contrasting colors, flavors, and textures turn into magic.

5/17/20: Lemonade with Sparkling Water and Thyme

Cool and refreshing. Bubbly too. A perfect drink for a jigsaw-puzzle break.

5/20/20: Beef Rendang

Beef is mostly tender and not overcooked, in nice, mathematical cube shapes. Nice spicy sauce with many exotic flavors. Pairs well with coconut rice and fancy mushrooms with sesame seeds.

5/20/20: Coconut Rice

Rice is potent in a good way. Tastes and smells like Malaysian food. It is really fantastic, and coconuty good. I like the mix of two kinds of rice. I would eat this rice by itself, but it pairs well with beef rendang.

5/21/20: Fried Tofu

Yessssss! A triumph!! If the State Fair was happening this year, and they served vegetarian food, it would probably taste like this. Too bad for me there was only one slice left.

5/22/20: Peas with Shallot and Mint

They pop in your mouth with texture and flavor. Teeny mint and shallot bits are pretty to look at and fun to munch.

5/25/20: Pasta Salad

How delightful to have a fresh pasta salad sans mayonnaise. The pepperoncinis are lots of fun; I'm glad they are there. The arugula was a unique contrasting flavor. Salami and cheese bits are equally amazing.

5/25/20: Red, White, and Blueberry Trifle

Beautiful display. Very fresh. A classic holiday treat. I love berries and cream!

5/27/20: Halo-halo

Yum. Crunchy. Lots of sweet things all mixed together. Icy. Good for a stupid 100° spring day. And there are beans too. I wish I had a whole one for myself so I could be a pig.

5/27/20: Cashew Nut Chicken

Celery and cashew add unreal flavor and texture to this masterpiece. White meat chicken is far more interesting than usual in its luscious glaze. Way better than restaurant Chinese.

5/28/20: Horchata

Tastes like the restaurant drink, no question. Very good and refreshing.

6/3/20: Vietnamese Caramel Chicken

Lime flavor is great; it dances on the tongue. Serrano peppers add a challenge. It's kind of like a party in your mouth. Chicken chunks are a nice color and shape. Pairs well with Malabar spinach and brown rice.

6/7/20: Mango Royale

Most mango-colored dessert I have ever seen. Nice icy crunch and graham crunch too. Fantastically fancy, and lots of layers of great.

6/9/20: Lemon Ricotta Pasta with Basil and Shrimp in Chili Garlic Sauce

Cheesy and saucy. Pastas are thick. Shrimps add lots of good flavor. I'm amazed that they (the shrimps) weren't even a recipe, but spontaneous. Sometimes shrimp is kind of plain, but not these! Pairs well with Caesar salad.

6/11/20: Cream Biscuits

Very beautiful biscuit color. Soft, fluffy, airy, nice and fresh from the oven. I love carbs. Buttery, I'm glad the butter got put on. These are so much better than KFC biscuits, and those biscuits are pretty good.

6/11/20: Untitled Chocolate Cake

This looks very fancy, and extremely chocolatey, and possibly unstable. It has 3 layers, and it is very tall. Delicious, esp. with vanilla ice cream.

6/13/20: Easiest-Ever Biscuits

Just as delicious and beautiful as the Cream Biscuits, but just a bit better because of the added cheese and salt on top. This is a biscuity sort of week.

6/14/20: Tabbouleh

A nice, cool summer treat. Parsley is always such a good herb to use instead of similar-looking alternatives. Lemon adds a kick, scallions too.

6/17/20: Bistek

Delicious and tender, swimming in pan sauce and onions. Terrific! Excellent with white rice, string beans, and corn-on-the-cob.

6/19/20 Nopales Cactus a la Mexicana

Kind of pickley, very wobbly. In what food group would you classify the cactus?

6/21/20: Broccoli, Tofu, and King Oyster Mushrooms

Nice crunch in the broccoli, nice squish in the mushies, and, well, the tofu is soft, what did you expect? Appropriate amount of sauce.

6/25/20: Pesto Pasta

A particular party, packed with powerful parts. Why was this pesto in the freezer for two months? Fettuccine is al dente and not in a big clump. Well done all around. Pairs well with string beans.

6/25/20: Turkish Bean Stew

Super-amazing and worth the wait. Beans are soft even though they were briefly exposed to tomato before cooking. Beef is tender to the nth degree. Greek yogurt and other add-ons are too good to believe.

6/26/20: Brown Sugar Banana Muffin

Cake part is moist, and the topping is sweeter than straight brown sugar. I don't know how that's even possible. Plus it (topping) has the loveliest crunchy/crumblly (crunchbly?) texture.

6/30/20: Vanilla Sauce

A great add-in for oat bran cereal. Buttery and vanillay. Pairs well with strawberries, blueberries, banana, and chopped bacon. Stir before using.

7/1/20: Taiwanese Five-Spice Meat

Unique blend of flavor. Great with white rice and green onion. Meat is extra tender because it was browned with liquid in the pan.

7/1/20: Tteokbokki

Very fun. Chewy and saucy, and a great vehicle for mozzarella cheese. The sauce got very thick.

7/1/20: Pickled Cucumber

A very cool add-on for the two above delicacies.

7/2/20: Apricot Frangipane Galette

Crusty and cool, with nuts. Extra lemony, which is good because the apricots are really sweet. Pairs well with blackberry ice cream.

7/4/20: Berry Blitz Torte

Berry good, although not the standard Fourth of July dessert. Excellent even when eaten deconstructed-style (frosting on top).

7/8/20: Lamb Stew and Chickpeas with Pomegranate Molasses

Stewy and delicious. Just a little lamby. Meat is very tender. Carrots and onions add nice colors and textures. The sauce was generously served. A bit sweet, probably from the pom. molasses.

7/15/20: Death by Chocolate Cookies

Melty and chocolatey, with salt and pretzel bits. It was nice to get an entire cookie after the trial bite. Definitely worth the wait after a 25-minute cooking time.

7/16/20: Peach Pound Cake Cupcakes

Glaze looks very fresh and uniformly applied. The cupcake is sweet like candy. Yum! Moist, and well aerated. The house did not get too hot.

7/22/20: Sticky Ribs

Boundlessly amazing. BIG! Sweet and salty and sour glaze. Yum! Generous portion, and served piping hot.

7/24/20: Nectarine Chiffon Pie

Sweet and fluffy. Kind of like a meringue. A bit of lemon I think. Great with a DIY graham cracker crust (just some pieces of graham cracker in the bowl).

7/29/20: Panang Beef Curry

Beef is cut into beautifully-shaped pieces. Peanut chunks are cute, and their color goes with the surrounding sauce. This dish gets 10 out of 10 for smelling like restaurant food. And the taste... Wow and amazing! Tender, a little spicy. Wow again. If there is one thing I am fond of for dinner, it is panang beef curry. Possibly the best dinner ever, but maybe just a Thai.

P.S. I don't think it mattered that the curry paste expired last year. (When the curry paste expired, it was always last year.)

7/31/20: Nectarine Bars

Sweet and crumbly. Nectarines taste home-grown. Way better than a brand-name fruit "cookie". Super-delicious with vanilla ice cream. I give it three hyphens.

8/5/20: Tomato Pimiento Cheese Pie

Cheesy, bacony, pie crusty. Love at first bite. There might be some tomatoes in there.

8/12/20: Corn Bacon Jalapeño Pie

A little spicy. I like it. Squishy in the middle; corn kernels add something biteable. The crust is very crispy.

8/12/20: Cuppa Cuppa Cobbler

Nectarines are super-soft, they taste and feel like home-grown. Cobbler is light and fluffy with a bit of crisp at the very edge. A lovely summer treat, perfect with whipped cream.

8/13/20: Preserved Lemon Almond Sauce

Yum. A great side for grilled vegetables. Parsley and lemon, a winning combination, with nice crunch from the nuts.

8/19/20: Lentils and Sausage and Rice

Oh my. Comfort food. I was worried about the sausage, because it looked pale and didn't seem to have enough spice, but it turned out fine. Well-spiced. Rice blend is exotic. Pairs well with bell pepper slices and hummus.

8/19/20: Steamed Chocolate Cake

Powdered sugar dusting is very elegant. Whipped cream is extremely thick and high-quality, and cold! I want to eat this again. The baking instructions were a little suspect; it took longer than expected to bake, but it is not overcooked.

8/20/20: Peach Verbena Jam

How does it get so thick without pectin or corn starch? It must be wizards. Sweeter than store or farmers market jam. Delicious on toasted homemade rolls with butter. I know how a jam jar feels... full of jam.

8/20/20: Korean-style Pickles

Sesame oil leads the party. Crispy and a little spicy. Tastes like a restaurant appetizer.

8/21/20: Lemon Zucchini Bread

I like it. There's the lemon! There's the whole wheat flour too.

8/22/20: Zucchini with Herbs

Very good. Much better than just boring old steamed zucchini. Parsley and basil are two of my favorite herbs. Parmesan cheese is highly recommended with this sideveg. The only down side is that we can't see how cute and small the baby squashes were since they are cut up into bits.

8/23/20: Butterscotch Pudding

Thick and sweet. Much more amazing than instant boxed pudding.

8/28/20: Berry Buckle with Malted Milk Whipped Cream

Looks amazing. Tastes even better. Nice crumbly texture. (Not crumbly.) Berries are bursting with berriness. Whipped cream is an interesting texture that is more softly whipped than usual, but I'll bet this makes it even fancier and I just don't appreciate it. And it tastes of malt. (What a surprise!) Perfect dessert after a home-smoked whole chicken for dinner.

8/30/20: Roasted Tomato Galette

It's good. Kind of like a crunchy pizza. I'm surprised it didn't get soggy.

9/3/20: Fresh Fig Ergs

Crust is so much softer than I expected. Fig filling is far superior to anything from the grocery. Buttery and sticky. JSYK, I am aware that erg is a unit of energy and the other word is a unit of force. I would have gone with "fig dynes."

9/8/20: Crumpets

What a treat! I don't think I've ever had a crumpet hot and fresh out of the pan. Excellent with clotted cream and peach verbena jam.

9/10/20: Peanut Noodles with Grilled Chicken and Vegies

Heavenly and amazing. Lots of fun veg. A bit peppery. Peanut sauce is an outstanding way to serve peanut butter. A nice treat for a smoky summer's day. So peanuty you can't even taste the chicken. (Actually, the chicken was excellently barbecued.)