

Home Cooking: Episode One

Samin: I'm Samin Nosrat

Hrishi: And I'm Hrishikesh Hirway

Samin: And We're Home Cooking.

Hrishi: On our show, we're taking questions from folks who need help figuring out what to do with the ingredients they've got on hand. And later in the show we are going to be talking to actor Josh Malina about some beautiful latkes that he's been making at home. But before we get to all that, Samin I first wanted to ask you, what are you cooking?

Samin: Well, I'm actually having an amazing time trying to figure out how to use what I have to make something good. While most days I sort of love planning what I'm going to eat next or even the next day, last night I found myself really hungry and with no plan so I just kind of opened the fridge and opened the cabinets to try and figure out what I can make in less than 10 minutes that would taste good.

Hrishi: This, by the way, this is the only way that I know how to cook.

Samin: It's pretty, I mean, it's not a bad way.

Hrishi: Okay, sorry so what did you actually make?

Samin: I made some toast.

Hrishi: Okay, good start.

Samin: And then I had this weird little piece of Havarti cheese, which I'm strangely into Havarti. I love it so much. So I smeared Havarti cheese all over the toast. And then I made scrambled eggs, like buttery scrambled eggs that I put over the Havarti cheese. So it got kind of melty. And then I put basil that I picked off of my brand new Trader Joe's basil plant that's in my window sill. And then I put some chili crisp, which is that ... It's often in the szechuan cooking aisle. But this one's actually, it's just chilies and garlic and peppers and onions that are cooked down super, super slowly. And so they get really dried out and crispy and then they come in a little jar with oil. So I drizzled that on top ... Oh, and then I had asparagus. So I made boiled asparagus and I ate a big pile of boiled asparagus. So it was just, I really felt like I was treating myself like a customer at a fancy French Trattoria. Wait, there is no such thing as a fancy French Trattoria. At a French cafe. But it was so unexpected because I knew that the chili stuff would be good on the eggs. But this crazy thing happened where it somehow simultaneously tasted like pizza and scrambled eggs and Chinese food, but not in a bad way.

Hrishi: To me it sounds, amazing.

Samin: It was just so good. And then I had this big beautiful pile of fresh spring asparagus.

Hrishi: I think cooking and eating right now feels a little tied up with panic and anxiety for a lot of people. Just like, how are we going to make it through this. And I love this idea instead though that right now you might have a better opportunity to use your cooking to actually pamper yourself.

Samin: Oh, totally. I mean, to me, I'm just like, "For people who've been wanting to become better cooks, this is the opportunity that everyone's been waiting for because what makes you a better cook is practice." And it's all of that experimentation and how do I combine these things? And those are the things that we sort of will save in our culinary filing cabinets of the mind and which will help us for the rest of our lives.

Hrishi: With that in mind, Samin, I think before people even start to cook, you know, because of this feeling of anxiety, especially at grocery stores and leaving your house and whatever, just making sure you have the right stuff on hand in your house if you're going to have to hunker down for a while, what do you think people should be shopping for right now?

Samin: Well, first of all, I'd like to say there's really no need to hoard because if we all sort of buy the right amount, there'll be enough for everyone. So that's first. Secondly, I do think I'm a champion of having a well stocked pantry, whether or not we're in self-isolation. So I do think this is a great opportunity for people who maybe historically have not had very well-stocked pantries to start investing in that because the richer your pantry is, the more flexible you are and the more sort of directions you can go to on a moment's notice, which I think is what's going to make things interesting and exciting and delicious rather than boring and repetitive for people. And then we'll also put up a basic shopping list for things that you can buy to really sort of spice things up. Ha ha ha. Sorry, but I do think it's important for everyone to start with a variety of oils and vinegars, really start bulking up on those. The more fats and acids you have, the more flavorful things will be. Parmesan cheese or any hard grating cheese won't go bad for a very long time and that is going to be a really useful way to make things delicious. And also you can use the rind to make a really tasty stock to cook with. I just made a huge, huge pot of chicken stock the other day. I don't have a ton of room in my freezer, so I reduced it by half. I just boiled it until there was only half of it left. And then I put it smaller jars to put in the freezer. I feel like having chicken stock in the freezer is, that's my superhero cape.

Hrishi: I do bouillon paste.

Samin: Oh yeah. Which brand do you use?

Hrishi: Better than Bouillon.

Samin: Oh, do you have the chicken one?

Hrishi: No, the vegetable one.

Samin: Is it delicious?

Hrishi: It's really good.

Samin: Okay. So I've never had Better than Bouillon. I've heard that it's so good. And I have been trying to get a jar of the chicken one for weeks and it's not available anywhere. It's sold out every store and it's sold out online.

Hrishi: I've been doing this savory breakfast in the mornings because I have been trying to figure out how to curb my sweet tooth, which is my biggest-

Samin: That's your signature.

Hrishi: Yeah, and it's a dangerous signature to have, especially as an Indian person where I have a really high risk for diabetes. So I've been trying to figure out ways to cut down on that. And one of the suggestions I had heard was to not start off my day with a sweet breakfast. So my wife Lindsay and I have been eating savory oats in the morning.

Samin: Ooh, tell me more.

Hrishi: You cook your steel cut oats with a little bit of vegetable stock. Then we put in Beyond Meat fake meat in there and just cook it all in the pot. And then I like to sometimes throw in a little bit of like a seaweed, furikake-

Samin: Ooh, yeah, yeah, I love that. I hoped you would say that.

Hrishi: Yeah. And it's got a good amount of protein. It's just, it's a nice breakfast in the morning and that's where that vegetable stock has come in. It's just literally something we use every day.

Samin: Well that's awesome.

Hrishi: So if people want to check out this shopping list, go on our website. It's homecooking.show and we'll have all the resources up there.

Hrishi: So Samin, we got a bunch of questions sent into us already and I wanted to turn to some of them. Let me play this, this question from Lily.

Lily: Samin it's Lily. Okay, first question, beans to soak or not to soak. Can you explain the chemistry behind both scenarios? And what's your favorite bean recipe for the current time. Okay. I love you. Thank you.

Hrishi: What about me?

Samin: No, she doesn't love you. She's my friend. That's my friend Lily. Hi Lily.

Hrishi: Oh, you know her!

Samin: So fun to start off with someone I know and I love this question. I just am a dork. I'm a bean dork. This is my moment to shine.

Hrishi: You've bean waiting for this your whole life.

Samin: I've bean waiting. But, here's the disclaimer. I'm not a chemist, I'm a cook, so feel free to call in if you're a chemist and correct me. But-

Hrishi: That'd be my dad.

Samin: Yeah, this is the epic to soak or not to soak. It's epic and there's a lot to be said about it. So I'm so excited to get the opportunity to answer.

Hrishi: You're soak excited.

Samin: I'm soak excited. Soak excited.

Hrishi: All right. Answer the question

Samin: Oh my gatos, okay. So here's the thing. I am in the soaking camp. Cause I think it helps create a more evenly cooked bean that will cook in a shorter amount of time. However, there are a lot of exceptions to soaking. You really don't need to soak if your beans are from the current harvest, which might seem like a real niche thing to say, but right now in these bean times, a lot of people are buying really beautiful heirloom beans from people all over the country. So a favorite, my favorite is Rancho Gordo.

Hrishi: Wait. How do you know if your being is from the current harvest or not?

Samin: Oh yeah. If you're buying from Rancho Gordo, you do because, okay, here's the thing that's kind of mind blowing for people. Ingredients like a bean or an onion or a potato, they are from plants, right? No, no, just listen,

Hrishi: I'm with you so far, okay.

Samin: Okay. And those plants are only harvested once a year. Which is why I typically don't love buying beans from a bulk bin at a store that's like not super busy. A

regular sort of your health food store that's like constantly being shopped at by the hippies, that's going to be fine because they're buying all the beans all the time, they're getting refilled. One place that maybe you would want to be careful is if you're going to your discount grocery store, which I've been to many times, and you see like a bag of beans that has the old logo that's been discontinued years ago. That might be a hint that those beans are old. So if you've got old beans and if you don't know whether your beans are old, I think you should assume that they are old. Then I would say you definitely want to soak because what's happening as they age is they're just continuing to dry out.

Hrishi: Ah, okay well, that brings me to a related question that we got from Jim. Here it is.

Jim: Okay, a few years ago when I was in Spain, I bought some of these Fuentesauco garbanzos in the little burlap bags. I bought probably three bags full of them. I read that they're probably the best garbanzos on the planet. I did cook with them and they were amazing for sure. But it's been a few years, and I've got two bags sitting in my pantry. I'm just wondering if they've gone bad. Do I need to do something with them now, or is it too late?

Hrishi: Can garbanzo beans go bad?

Samin: No. I mean maybe in like 40 years.

Hrishi: But not in the few years that Jim has had his Fuentesauco garbanzos?

Samin: No. I've never heard of said garbanzos, and I cannot wait to go read about them and learn about them. Here's what I do know about any dried bean. Also, this doesn't have to be exclusively a bean podcast.

Hrishi: We did get a lot of-

Samin: I know, it's because-

Hrishi: ... in your initial Instagram post-

Samin: ... I promoted beans.

Hrishi: ... announcing our show, you talk about beans. You laid into the beans, and we have a lot of bean-related questions.

Samin: It's cool. It's cool. It's cool. I've got to just let everyone know, they can ask us other questions too.

Hrishi: Yep.

Samin: Okay. Here's the thing. The beans don't go bad, they just... You have to think, what is a bean? A dried bean is a seed. If you put it in the ground, just like Jack

and the Beanstalk, it will in theory send out a whole plant. What is a seed? It's just a ton of energy and nutrients for that plant, all packed in a tight little package, under a pretty thick skin so that it can be preserved. So the older a dried bean is, after let's say two years in your pantry, it might just never cook up perfectly evenly. Or you might have such a hard time penetrating that thick outer skin that it takes forever for water to go in. They might cook for many hours, and start to fall apart, but they're not bad. A fallen-apart chickpea to me is perfect for either a soup or hummus. So I don't think it's gone bad at all. This is actually a really beautiful time to talk about what we gain by cooking with the constraints of isolation. If you think about it, in general one of the greatest limitations in our cooking is time. We're in a hurry to get stuff on the table. The kids are going to lose their mind, you're hungry, whatever it is. You don't have time.

Hrishi: Yep. That's why Simon & Garfunkel sang about it as one of the most important ingredients in cooking.

Samin: They did?

Hrishi: Along with parsley, sage and rosemary, thyme is just of the essence.

Samin: Oh, God, don't do this to me. What did I do to deserve that? No, not that thyme.

Hrishi: Okay.

Samin: The time that you don't have on your regular day-to-day basis in your regular life. While there may be many other constraints on your cooking when you're trapped at home and unable to shop regularly, you have all day to simmer that pot of beans. If you think ahead, you actually can start soaking those beans, which is kind of like an inactive cooking that gets you on your way to as tender and creamy an inside as possible. I just put them in the same pot that I plan to cook them in. Then you want to cover them with three times as much water as bean.

Hrishi: So three cups of water if you have a cup of beans?

Samin: Exactly, because they will absorb that much overnight. As long as your house is not too hot, you can leave them on the counter. If your house is too hot, you can leave it in the fridge. At that time, I take the opportunity to work in a little palm-full of salt into that water, and a generous pinch of baking soda. What those are for, I should say is, at the same time that water is working its way inside of the bean, salt will work its way inside of the bean and start to season it. What baking soda does is it creates an alkaline cooking environment.

Hrishi: Okay, so given that people's dried beans are of different ages on their shelf, whether you have the three-year-old beans from Spain or beans that have been recently purchased. What is it that people should look for in the finished... How do you know how long to soak it for, if there are these variables based on how old it might be and how tough it might be because of that? What's the finished soaked bean supposed to look like or feel like?

Samin: There's no cue, sorry. I would say the least amount of time I would like to soak my beans is overnight. The most amount of time, the greatest amount of time, which I would only do for chickpeas... I think chickpeas are like some of the densest things. They just take forever to cook, in my experience. They always benefit from a two-day soak. If your beans are old... That was my stomach growling. If your beans are old, they would also... Either old beans or chickpeas, they can take a two-day soak. If you have little beans, like cannellini or just regular black beans or pinto beans, they will start to fall apart if you soak them for more than a day. If you just want to be safe, just do it for overnight. I just want you to know, you don't have to do this. You do not have to soak a bean. It's been proven. They will just take longer to cook, and they may or may not cook perfectly evenly. Should I just give the quick three sentence, how to cook a bean recipe?

Hrishi: Yes, please.

Samin: Okay, You take your soaked beans, I don't even bother changing the liquid. You can if you want. I've heard that there's farts in the liquid.

Hrishi: Okay.

Samin: But there's also flavor in the liquid. You can keep the farts and the flavor, or you can get rid of the farts and the flavor and change the liquid. Make sure you put some salt in there. I like a bay leaf, or other appropriate spices, depending on the country whose cuisine I'm trying to evoke.

Hrishi: Which doesn't have to necessarily correspond to the origin of the bean.

Samin: Absolutely not, because pretty much every country in the world's got a bean. Bring it up to a boil, turn it down to a simmer. Cook it until the beans are tender. My friend Tamar Adler says, "You have to taste five beans, and they all have to be creamy in the middle." If you taste five, and one's still crunchy, they're not done. In my opinion, you cannot overcook a bean. Keep going, keep going, keep going. You want them to be so silky and creamy on the inside. Depending on the variety, it maybe has a snap to the skin.

Hrishi: Oh, there is still the second half to Lily's question, which was what is your favorite way to cook a bean right now?

Samin: It's a real weird one, but bear with me. Okay. I have some beans that I cooked and I've drained them. I have some faro that's been cooked and drained and I heat up a pan, like a cast iron pan or just any frying pan really hot. Add some olive oil, add your drained faro and your drained beans. I like to add some powdered cumin and a little bit of chili flake and salt and just fry it until things start getting crispy. And then it's just this like crispy bean and faro deliciousness. If you have some leftover roast chicken, you can shred that and add that in. And this is kind of like a dish from El Salvador that I love. Now as I talk about it, I realize it's

called Casamiento. But it's just like you mix up beans and rice and you fry the crap out of it until it gets crispy. So that is kind of this amazing vehicle to have if you have a dollop of sour cream, if you have any cheese to grate. If you have like a jar of salsa, you could put some chopped cilantro on top. You could put an avocado on top. Eat that with an avocado would be so good. Yeah, it's just sort of like a beans and rice dish but a little bit crispier and chewier cause the beans and the faro are chewier and they're whole grains and it's just like a, I'm obsessed. I don't know. I'm a monster.

Hrishi: You are. If people don't know that already, I can confirm you are a monster. Another bean related question that actually goes back to the farts you were talking about earlier, in terms of the bean liquid, here's a question from Anthony.

Anthony: What do you do with the simmering liquid, once they're done? I know I'm supposed to keep it, but I have some in my freezer and I don't know what to do with it.

Hrishi: Do you save your bean simmering liquid?

Samin: Well, one time I very clearly remember telling a cook who worked for me, almost scolding him, that bean liquid was more valuable than gold.

Hrishi: And this is, in the full chain of the bean, for you at least, this is still the same liquid that you originally soaked the bean in?

Samin: For me, it's the exact same liquid, the original liquid. Also, as I take it off the stove, I might add a glug or two of olive oil. That bean liquid is super valuable, because there's been this beautiful exchange of starches outside of the beans as they start to break down. It's just this thick starchy unctuous texture and flavor. That's why I think it's worth a lot of money. But what I don't think is that you should be saving 9,000 quarts of it in your freezer. I would probably never save bean liquid beyond my pot of beans, unless I decided right then that day to make a pot of soup. You definitely don't want to discard it before you're done eating the beans, because you should always store your beans in the fridge covered in liquid. Otherwise, they'll start to dry out. Know that it's a really flavorful thing that you can use for, say if you wanted to make a warm bean salad. I would use some of that liquid and mix it with olive oil and vinegar to make a really sort of slurry vinaigrette, like a thick starchy yummy vinaigrette. I think it's a fantastic base for soups, even if you're not making a bean soup, you could make like a nice rich sort of Tuscan cabbage soup, and have that starchiness from the bean in there. I think ribollita, which is one of my all-time favorite soups. Ribollita must mean re-boiled, and it's kind of classic Tuscan peasant food, where they used whatever they had. They had beans, they had cabbage, they had potatoes, they threw it all in a pot, threw in the old stale bread. It turns into this thick delicious rich mess. You always need more liquid for that, so that's a way to use it up.

Hrishi: What I like about this is that it really feels in the spirit of quarantine cooking. Not only cooking with what you've got, but also using every part of it.

Samin: Yeah, using every part, and then just extending it into the next meal.

Hrishi: Yeah. It's a smart way to cut down on food waste.

Samin: Yeah, and you could probably yummy up your bean broth with some herbs and even a poached egg, and turn that into a delicious breakfast.

Hrishi: Here's a question that's related to grocery store shopping, that is not about beans but about frozen vegetables.

Samin: Ooh, awesome. Yes.

Daniel: Hi, Samin. I'm Daniel from Chicago. I'm wondering, what kinds of frozen vegetables you think freeze especially well, what kinds you think don't freeze so well. Also, what sorts of dishes you think frozen vegetables are best in.

Hrishi: I'm going to play another question just back-to-back.

Samin: Oh my God, double-header.

Hrishi: Double-header, here we go.

Jennifer: I have tons of spinach that I don't want to spoil, a lot of celery, carrots. I'm wondering what you might recommend is the best method to freeze fresh vegetables to prolong their life and reduce waste as a time like this. Thanks.

Samin: Oh my God, I love these questions.

Hrishi: One more.

Samin: A triple-header?

Laura: My name is Laura, and I'm from Burlington, Ontario. Thank you so much for starting this podcast. I'm really excited to listen to the first episode. My question for you today is, what is your ride or die frozen vegetable for each of you, and how would you prepare it? Especially with pantry items, given that a lot of people are in quarantine right now.

Hrishi: People want to know about frozen veggies.

Samin: I'm so excited that we're not talking about beans anymore. I always have a pretty well-stocked pantry, in pretty short order we're all going to be eating really aged stuff. We're going to come to miss the taste of freshness, and chief among that is vegetable taste. Really to me, the first thing I did, and basically one of the only measures I took was to go buy as many frozen vegetables as would fit in my very small freezer. My favorite, is maybe not the most let's say sensible choice, but I do love English peas. I think they're really delicious. One of my favorite things to

make with them is this super simple soup. We'll put a link to the recipe up. It's so, so incredibly simple. It's just peas, I use chicken stock but you could use veggie stock, cooked together until the peas are done. Then a spoonful of tahini in there. Then puree that until it's silky, silky smooth. Oh, you could put any herb that you have in there. I did it with dill, but it would also be so good with cilantro. Just puree that, and then thin it out until it's drinkable texture. You can use a little more tahini and some chili flakes, and garlic and cumin if you want to make like a little drizzle on top. It's just a really sort of luxurious pea soup.

Hrishi: Do you have to thaw the peas out before you throw them in to cook?

Samin: No. The general rule for me in my experience with frozen vegetables is you go from freezer to pan, or from freezer to pot of boiling water, or from freezer directly into soup or stock. I think that's going to save the integrity as much as possible. To answer the question about how do you turn your own fresh vegetables into frozen vegetables, on the massive industrial scale they're usually very, very quickly boiled or blanched. Then as quickly as possible cooled, and then chopped up or frozen. The way that they don't freeze into one huge ice cube. If you just took all your peas or spinach or celery or carrots, and cut them up and blanched them and put them in the freezer, it would turn into an ice cube, if you just put it all in a Ziploc bag. The way to make sure that doesn't happen is you have to freeze everything until it's solid in a single layer. Say you're doing celery pieces or spinach. You cook it down, you lay it out in a single layer. Well, you would drain it of as much water as possible. For the spinach, that would mean squeezing it out into balls, chopping it up. Spreading it out on like a cookie sheet that's lined with parchment paper. Freezing it for probably 30 minutes until it's solid. Then putting it in a plastic bag, in a freezer bag. So that then it could be compressed.

Hrishi: I'm so touched that Laura asked me what my ride or die frozen vegetable would be.

Samin: What is your ride or die vegetable?

Hrishi: I love the Trader Joe's organic frozen sweet corn. I throw it in everything. They're so sweet. They taste so good. It just automatically makes everything better.

Samin: I agree with that. I think corn is a good one to have. I have a lot of broccoli, and also broccoli rabe. Spinach, peas, corn. Then I had a crazy impulse buy, and I bought some artichokes.

Hrishi: Frozen artichokes.

Samin: Yeah.

Hrishi: What are you going to do with those?

Samin: I don't know, unclear, TBD.

Hrishi: Have you ever done anything with a frozen artichoke?

Samin: No. Sometimes I just eat canned ones, like sort of just straight out of the jar. I like that strange, weird citric acid brine taste. I feel like you could make a nice pasta or a risotto with frozen artichokes. It's a lot less work than a fresh one. I will say that. Another way to just work vegetables into stuff is I make pasta or rice. I make a lot of fried rice with all sorts of variety of vegetables and an egg. I also think as far as the carrots, as far as the broccoli, if you have cauliflower, all of those things would lend themselves really well to going straight from the freezer into a bowl where they get tossed with salt and olive oil. Then roasted in a really hot oven until they're nice and brown.

Hrishi: Oh, that sounds good.

Samin: Yeah.

Hrishi: Yeah. I mean, your writing mentor, Michael Pollan, said eat vegetables. What does he say? Eat food, mostly vegetables?

Samin: No, you've really ruined it.

Hrishi: Have I? I want to get it right.

Samin: Eat food, not too much. Mostly plants.

Hrishi: Okay. Eat food, not too much. Mostly plants. There we go. I'm going to throw in yet another question that relates to all this. This is from Peg.

Peg: This is Peg in Seattle. I have a big container of split peas. I kind of like split pea soup, but I've had enough. I would like some ideas on how to use it. Thanks.

Hrishi: What else can you do with split pea? Do you want to talk about what a split pea is, versus a regular pea?

Samin: I don't know what the true botanical difference is, to be totally honest. I think a split pea is closer to a lentil.

Hrishi: It's been peeled.

Samin: Is a split pea a pea?

Hrishi: It's a green pea.

Samin: Are you googling?

Hrishi: How dare you.

Samin: How do you know this?

Hrishi: I'm looking it up on Wikipedia.

Samin: I never agreed. This is not part of our contract, this amount of puns.

Hrishi: Sorry.

Samin: If I knew this was going to be part of the thing, I probably would have not signed the contract.

Hrishi: You would have split?

Samin: I would have split. You're right. It is dry, okay. This is so weird. Then what's a yellow split pea? Okay. Well, dal is sometimes made out of split peas. This is where I'm getting confused. Let's talk about dal for a second.

Hrishi: I have never had dal that was made with anything other than a lentil, a red or a yellow lentil.

Samin: Interesting. Just last night, my friend, I made a dal out of a mung bean, which I bought specifically for a particular recipe from the Dishoom cookbook. Dishoom, a restaurant in London that I love, with a delicious black dal.

Hrishi: Yeah, my mom has actually made dishes with mung beans.

Samin: Yeah, I mean there are just, Dal is just... Well you're the browner of the two of us, so what's a dal? This is your flavor of brown.

Hrishi: I mean-

Samin: What's dal?

Hrishi: If you would ask me before this recording, I would have said dal is Indian lentils.

Samin: Yeah, I think it's, but it also can be made with all sorts of other kinds of legumes. That's because India is a huge country, with many regions, and many peoples, and many cuisines. This was all a very, very, very long side conversation in my mind tangential but crucially related to the answer to Peg's question about what to make with her split peas.

Hrishi: Oh, you're going to tell her to make dal?

Samin: Yes. I think she should make some kind of a dal. There are absolutely, I'm sure if she looked hard enough, and we could probably find one and post it, a traditional dal recipe from some part of the subcontinent that is made using actual split peas. Also, I think she could just cook the split peas as if they were lentils or

mung beans. Which is all to say simmer till done, and season them in an appropriate way. So what I would do is start with a little bit of a ginger and garlic paste, using some finely grated or pounded ginger and garlic in equal quantities, that you sizzle, if you have ghee, I would sizzle it in ghee. Otherwise, some sort of a neutral tasting oil or butter, until they get really aromatic. You could add any of the spices that you like, that remind you of the Indian subcontinent. I just have a little bit of a masala that I usually add a little bit of. I simmer it till it's done, and then right at the end I make this thing, which maybe your mom has a word for. I feel like different parts of India have a different name for this. It's a technique called tempering. A lot of people call it a tadka.

Hrishi: Yes. Where my family is from we call it phodni.

Samin: Where you take different spices-

Hrishi: Fennel seeds and mustard seeds.

Samin: Mm-hmm, nigella seeds, cumin seeds, and you just kind of pop them in hot fat for a minute until they sizzle, sizzle, sizzle. Then you just pour that directly into the pot, or use that right on top of whatever you're going to serve. You get this really fresh sort of spiciness. I don't mean that necessarily that it's hot, just all of the yummy spices get worked into the dish that you're going to have. Oh, you know, I would also probably put a good amount of powdered turmeric into the pot of peas as well.

Hrishi: By the way, I have in the meantime confirmed with my sister and my dad that my mom has actually made dal with green split peas before.

Samin: Look at that.

Hrishi: My dad said she did it once.

Samin: Just once? Well, he wouldn't lie. He's a scientist.

Hrishi: Yep.

Samin: So Peg, I encourage you to go a totally different flavor route. I think that will give you a little bit of relief from your classic split pea with ham hock soup that you're probably really bored of.

Hrishi: Samin, sorry. Sorry to interrupt. Can we ask my dad directly? He's calling in.

Samin: Oh, yeah.

Hrishi: Okay, hold on. Hi, Dad. I'm recording with Samin, and we're talking about dal.

Samin: Hi, Dad.

Dad: Hi.

Hrishi: We have a caller with a question about what to do with her split peas. She has an over-abundance of split peas. Samin is suggesting that one of the things she could do is make dal.

Dad: Right.

Hrishi: I always thought of dal as only being made with lentils. That's why I was asking you if Mom had ever made it with split peas. There's my mom in the background.

Dad: Your mom said she never did.

Hrishi: Oh.

Samir: Oh.

Dad: Okay. She said once she did, but with the regular, the yellow split-

Hrishi: The yellow split peas, not green ones.

Dad: Okay, let-

Hrishi: One thing I did remember is mung beans, right? Mung beans were a thing that I used to never want to eat that Mom would cook with.

Dad: Yeah, right. You want me to give you recipe?

Samir: Yeah, give us the recipe.

Hrishi: Yeah, we'll take a recipe. I'll write to you later, and I'll get it from you later.

Dad: Okay.

Hrishi: Okay, thanks, Dad.

Dad: Okay, bye.

Hrishi: Bye.

Samir: Wow, rejected. I thought what she was going to say was, "I made it once, but it was terrible."

Hrishi: I mean, if she only made it once, you might be able to deduce. Yeah.

Samir: It's true.

Hrishi: Maybe someone else will find a way into it that my mom wasn't able to crack. I still say it's worth a shot

Samin: I think it's worth a shot. I think the other thing I would say, Peg, is... And maybe this is a nice way to sort of wrap up or come back to everyone and their bean hoarding. We probably all have in our pantries right now way more beans than we could eat in the next six years.

Hrishi: Yeah

Samin: A pot of beans is a really great way to share and take care of other people. Even just last night, I was trying to use up random jars of things that I have before I open all of the new packages that I've hoarded. Hence this pot of butter dal that I made. It's a lot of butter dal. It's a lot, and I live by myself. I could eat it every meal for the next 12 meals, and still have some left. I would probably want to then punch my eyeballs out, much like Peg and her split pea soup.

Hrishi: Yeah.

Samin: So I immediately wrote to my neighbors, and I said, "Hey, if this can help you. If you know anybody else in our neighborhood who would like some, just come by with a container and please take some."

Hrishi: That's awesome.

Samin: I won't have to eat them for that many days, and now everyone owes me a meal. It's pretty good.

Hrishi: That is pretty good. Okay, final pulse related question for the episode.

Jill: What can I do with all these lentils that is not curry-based?

Samin: Well, I mean this is a complicated conversation, because curry is a whole can of worms. Maybe we'll get there on another episode. I think probably what this caller is talking about is just Indian spices, let's say, she wants to go a different direction.

Hrishi: She wants to go in a non-dal direction, yep.

Samin: Non-dal, dal-free. Here are some of my favorite things to do with lentils. It doesn't matter what color they are. I don't think I could do these with split lentils or split peas. The little red lentils, they cook up a little too soft and a little too quickly. I'm talking brown, black or green lentils. These are things I could do. If you have your cooked lentils, you could go Persian and make adas polo, which is lentil rice. Where the basmati rice gets par-cooked, and then stirred with cooked lentils. Then steamed the rest of the way. It's kind of like Iranian version of rice and beans. Traditionally, this is served with fried raisins. So as a child, this was like

my favorite possible thing, because it had sweet things in dinner. I was really into that.

Hrishi: Yeah.

Samin: Then also, just some classic sort of European style dishes. You could do like a warm lentil salad, where you have gently warmed cooked lentils that are then tossed with a shallot vinaigrette, let's say that you make with sherry or red wine vinegar, and a whole bunch of herbs. Then you could put little pieces of bacon in there. Then you could put a poached egg on top. That's a pretty classic combination. My favorite thing in the world is double starches, as I just explained by the lentils and rice. I do think you could make, and I have made this totally in a pinch when I thought I had nothing in the house. I've made bread salad out of stale pieces of crusty bread that I removed the crust from, or just trimmed most of the crust from. Tossed with olive oil, and then toast into big torn croutons. Then mix that with gently warmed lentils, any sort of herbs would be really good. Dill would be great here, parsley, mint. Then you definitely need a little punch of acidic onion. I would take a red onion and slice it thinly, and put it in a bowl with some vinegar, maybe red wine or white wine vinegar for 10 or 15 minutes. That's called macerating. Then add those onions into the salad. That I think is pretty satisfying and delicious.

Hrishi: Can I throw one in there?

Samin: Go for it, bro.

Hrishi: This is the easiest no cooking Trader Joe's lentil dish that I know of. You just take a packet of the refrigerated lentils that they have, black lentils, they have a jar of bruschetta sauce. You take the bruschetta sauce, and you have these refrigerated black lentils. You just put them in a bowl together, and you mix them up. Then you eat them with chips. It's the best dip. It has what you're saying. It has the tomatoes, and it has the onions from the bruschetta sauce. Then it was the lentils soaking it all up and giving it some hearty protein. It's great.

Samin: That sounds good. That sounds really good.

Hrishi: You don't need to do anything else to it.

Samin: Well, yeah, that's your style of cooking. That's good. That reminded me of a couple of other things that are classic to go with lentils, are beets. If you have some beets that you roasted and tossed with some vinegar, olive oil and salt. They're sort of lightly pickled. Then maybe like half of a hard-boiled egg. Beets, hard-boiled egg, lentil, that's kind of a classic southern French sort of, like an antipasto style thing.

Hrishi: Awesome. Thanks, Jill. Okay, next up Samin, we got a question from Shana that I really wanted to play you, listen to this.

Shana: Thank you both so much for putting this podcast together. I am in Philly and my extended family is in Iran and I have been very nervous and anxious for their safety and their health. It's also just such a strange time because it coincides with Nowruz, Persian New Year and it's hard to get in the spirit of cooking all the delicious foods that come with this time of year. So I just wanted to know what kinds of things you cook to bring you comfort? Thank you so much.

Hrishi: I didn't know that it was Persian New Year.

Samin: Yeah, Nowruz is my favorite holiday for sure. Definitely as a kid it was my favorite holiday. It starts on the first day of spring. It's a time when you clean your house and you put together this beautiful table called the haftseen which means seven S's. So there are seven symbolic items that begin with the letter S in Farsi that we collect and put around this table, kind of like an altar to symbolize new year, rebirth, prosperity, sweetness, all the good things that you want to begin a new year with. There's hyacinths on the table every year and rosewater. And so it's just, it makes your house smell like spring. It smells floral and fresh and clean. And it's a time for gathering. It's a time when children get presents. Just this year I was supposed to go and visit some friends nearby who were having a big Nowruz party and going to serve all the foods. Visiting is probably the heart of the holiday. And with every visit, there are sweets and teas and meals that we share. So, it does feel really weird, not only for me to not have them, because I have had some years where I'm traveling or working and not able to do it, but just to feel like nobody else is doing it, so, it's really intense, it's a real loss. So I feel for you Shana. I do, I do.

Hrishi: So is there a Nowruz food that you would make, like a comfort food for you?

Samin: For me, I think probably the most comforting food in my life is rice. Traditionally for Persian new year, you make Sabzi Polo. It's herbed rice. Sabzi means herbs but sabz is also the color green. And it's just so fragrant and green and fresh and delicious. And I probably would never make it for myself, but I have to say all this talking about it is making me feel like maybe I should go make it for myself.

Hrishi: I support that. I think you should.

Samin: Okay, I'll send you some. Just kidding.

Hrishi: Yeah, I want some.

Samin: The problem is I live by myself. So when I make like a banana bread, a pizza-

Hrishi: Mail it to me.

Samin: Mail it to you?

Hrishi: Yes, you can definitely mail me a banana bread.

Samin: I can mail you banana bread. I probably could not mail you pizza or Sabzi Polo.

Hrishi: Yeah, you can try.

Samin: I could try.

Hrishi: We'll report back.

Samin: If you don't make it to the next episode, it's because you got food poisoning from this.

Hrishi: So what else is in it besides the rice and the sabzi?

Samin: The sabzi. I love it. You're saying it Indian style, sabzi.

Hrishi: Oh, sorry. What is it again?

Samin: No, no, I love it. I love it. I love it. I love that we have all the same words. No, I wasn't judging. It's very cute. So, sabzi polo is, you take like a mountain of herbs, and for my mom... My mom taught me how to make all this stuff and she is a maximalist when it comes to green things in food, and so... But she's also a... What's the word for the person who abuses themselves?

Hrishi: Masochist?

Samin: Masochist, yes. So, she is a maximalist and a masochist. A maximalma... I don't even know.

Hrishi: We've lost her folks.

Samin: Okay, sorry, But so, no, my mom's absolutely a maximalist and she also really just likes to make stuff hard for herself. So, she refuses to use a food processor and she hand-chops piles and piles and piles of herbs. I like to use cilantro and dill and an herb called fenugreek. You could put scallions in there, whatever herbs you have. Parsley would work really well. And you chop, chop, chop, chop, chop, and you toss those in with parboiled rice. And then, that gets layered into a pot that has oil or oil and butter on the bottom. So then, the bottom of the rice, the bottom of the pot becomes crispy while the rest of the parboiled rice steams in the pot as it finishes cooking. So, it becomes fluffy and light and this incredible texture where each grain is independent of the next. And then, the way you serve it is you unmold it like a upside-down cake. And what was on the bottom becomes the top, the tahdig. And all these little bits of herbs have worked their way into the crust and they're fried and sizzly and delicious. And traditionally, sabzi polo is served with smoked fish, like fried smoked salmon or fresh trout that symbolizes the end of Pisces actually.

Hrishi: Wow!

Samin: And that's one of the traditional dishes of Persian New Year. Is sabzi polo with fish.

Hrishi: That's so neat that the astrological calendar and the Vernal equinox... It's just neat to think about these things, how they cross over between cultures.

Samin: It's amazing. And I loved learning that stuff when I was a kid. I was like, "Wait a minute! Iranians know about the zodiac?" And that's honestly one of my favorite things about getting to travel and learn about people's traditions around the world. Is just understanding how we really are more similar than we are different, that flavors reappear around the world. Ingredients reappear around the world. Combinations and techniques. And that is a great source of comfort to me.

Hrishi: How do you say Happy Nowruz?

Samin: The way you say Happy Nowruz is, Nowruz Mubarak.

Hrishi: Nowruz Mubarak.

Samin: Or you can say it that way.

Hrishi: Oh, Damn! Wow!

Samin: Dis. I'm just kidding. I am so mean to you.

Hrishi: It is true.

Samin: You have done nothing wrong to me.

Hrishi: No tell me, tell-

Samin: You never wronged me.

Hrishi: But I'm so, I want to be, I want to get it right.

Samin: No, you're so nice and I'm so mean. I'm Samin.

Hrishi: You are so mean. Wow. Your mom knew.

Samin: She knew. No, you said it fine. It's great. You did a great job. You did a great job.

Hrishi: I don't want your pity, okay?

Samin: Oh, here's another way to say it. That you'll totally nail this one. Ready?

Hrishi: Yeah.

Samin: Nowruz Pirouz

Hrishi: Nowruz Pirouz

Samin: Good job.

Hrishi: Okay, Let's go from one holiday to another. Because I wanted us to talk to my old friend Josh Malina who was an actor on The West Wing and Scandal and Sports Night. You've seen him in lots of things. He was the co-host of the West Wing Weekly with me and he posted these incredible looking latkes-

Samin: His Twitter Latkes?

Hrishi: His Twitter Latkes, yeah. For anybody who doesn't know, a Latke is a potato pancake that gets made traditionally at Hanukkah. Josh posted some on Twitter and they look amazing.

Samin: They looked so good.

Hrishi: And so we asked him if he would come and talk to us about that.

Josh: When it comes to my latkes, you can ask anything. I've always been candid about my latkes and I shall remain so.

Hrishi: Josh, are these quarantine inspired latkes?

Josh: Yes. I mean I found myself with some potatoes, an onion, I've always got matzo meal, and I had oil, canola in this case, baking powder. I like when I can figure out what I've got and what I can do with it. I also have both, I've got all my chickens home, I've got my daughter and my son home. They both enjoy latkes, so it was a little bit of a revelation like, "Oh, I can make this." Also in the great Jewish tradition of doing something and then figuring out what the meaning is, it occurred to me that we're in a time when we're trying to make the most out of what we've got. In Hanukkah, the sort of central miracle or a story is that a small amount of oil lasted for eight days. So I've decided, once I made it, I decided, "Oh, wait a minute. Here's the meaning. This is the most appropriate thing to make right now, even though it's not Hanukkah or anywhere near it because I'm hoping all our food will last longer than one would expect." For all of us.

Samin: Okay, wait, I need to know more about this recipe

Josh: Sure.

Samin: And the source of this recipe. Well, first of all, I have to say I'm so impressed by how stained it is

Josh: Thank you

Samin: And how annotated it is.

Hrishi: Right because you didn't just tweet a picture of your latkes. You also posted a picture of your own copy of the recipe that has your handwritten notes on top of it.

Josh: That's true. And I realize I really didn't do my research here because I should be able to, I'm going to text my mom while we're talking because I think she can tell me from what source that recipe comes. It's clearly some Jewish-y recipe book.

Samin: Well yes. It also says the word milchiki, which I don't know what that means.

Josh: Milchiki, yeah. Okay. Well there's milchiki and fleishik, which is Yiddish. For milchiki being dairy, any milk product, fleishik being meat. Never the twain shall meet if one is an observant Jew. So somebody saw my recipe and said, "Hey, here's what you do. You eat these with corned beef and Swiss cheese." And I was like, "That might work for you. Not going to happen in my house."

Samin: I'm just going to read some of the notes that I see on here. It says potato latkes, and then in parentheses pancakes and underneath the annotation for the potatoes is to grate it on the large side of the grater but it says "grate L-R-G-E".

Josh: Did I write the LRGE?

Samin: I don't know. Some mom did or you did. It's amazing. Well also like it's kind of an abbreviation but almost the entire word just missing a vowel.

Josh: I found a shortcut people and I'm happy to share it with you

Samin: And then instead of butter or shortening, you enjoy using canola oil which I like and then I like one small onion grated optional and you put a check mark, which means I definitely have to use it.

Josh: Yeah, exactly. I could've scratched that optional but I wanted future generations to have choice and to have some agency in their latke making.

Hrishi: Although that didn't stop you from crossing out flour in the options between using flour or Matzo meal. You went ahead and crossed that one out and circled Matza meal.

Josh: Yeah, you're right. So I guess I'm more emphatic about a certain aspects of the recipe than others.

Samin: And then you posted a picture of the latkes as they're cooking, and I have to say they are very evenly spaced in the pan. And I would say as a cooking teacher, I'm really proud. You did a really nice job.

Josh: Thank you. I'm not generally the most Zen, well, I'm not the most Zen anything, but I'm not the most Zen cook. Giving each latke its own space means that I have to cook more batches and I'm the kind of person who would normally try to make it just all at once if possible. But that doesn't work. Latkes also need to be socially distanced from each other. That's what I'm trying to say. And that is why I chose to make latkes.

Samin: How did you guys eat them?

Josh: We've gone a couple of ways about it. I was disappointed to find that I hadn't laid away any applesauce. We were out of applesauce, so that option was gone. Sour cream I had, so people have been eating with them with sour cream. And then this morning, just moments ago, I fried an egg and put it over latkes for my daughter, and that was a successful experiment we haven't done before.

Samin: That's what I love. And then the other really important pressing question is, from where does this quote, "They will want to make from latkes alone a meal," come from?

Josh: It's from the recipe. It says below, "Note. This recipe should serve four to six people." This is not four to six Malina's, but four to six regular people. But, "When some people see potato latkes, they act like they haven't eaten for a week. They will want to make from latkes alone a meal. When you have people enjoy so much, so you won't mind grating potatoes all day long."

Samin: I love it.

Josh: So it's a Jewish inflected note at the very end.

Hrishi: Well, with some detective work then, I have determined that the source of the recipe is the book Love and Knishes by Sarah Kasdan

Josh: Oh, bless you.

Hrishi: from 1956.

Josh: There you go. It's a classic.

Hrishi: The last part of that quote from the book is, "you won't mind grating potatoes all day long," do you mind grating potatoes all day long cause for me that feels daunting.

Josh: There are a couple hacks. First of all, there's of course using a Cuisinart or some sort of machine to grate your potatoes. I think you don't get the same quality latke unless you grate by hand.

Samin: Like you've got to feel the blood, the sweat, the pain.

Josh: Exactly, right. Some people say human skin is the one ingredient that's not listed-

Samin: Agreed, yeah.

Josh: But it's key to the flavor profile. And then I read a hack, a hack that I did try a couple times this past Hanukkah, which is to buy frozen hash browns. And yeah, I tried it. I'd say, again, not nearly as good. But in a pinch or if ... You know, it saves a lot of time, and it's not a bad hack. I still go with hand grating, but in a pinch, it's not a bad way to do it. And somebody might have that in their freezer right now.

Samin: Also, I wonder, do you subscribe to the make a lot of latkes, fry them up, freeze them and then heat them up in a skillet to eat later? Are you in that camp?

Josh: Absolutely I am. And during high season or high season, I will make enormous batches of latkes, and I will freeze. Unfortunately we were down to our last five potatoes with this one, so no freezing to be done this time round.

Samin: Also, one important thing that we didn't ... I'm staring at this photo, which I'm just so impressed by.

Josh: Thank you.

Samin: But one very important thing that we didn't cover, which I would love for you to talk about instead of me, is the appropriate amount of oil to use.

Josh: Yeah. I feel like I should be an expert on this, but I'm not sure that I am.

Samin: Using the right amount of oil in that pot, in that pan. So like how ...

Josh: Well, I do it by eye. I guess I pour an amount. I really want to get this right. I feel like things are going so well, I don't want to blow it at the end-

Samin: This is your try out for your home cooking network show.

Josh: I think I put in an amount of oil that doesn't quite cover each latke.

Samin: To me, I think the way I would describe what I see in this pan is A, knowing that oil will expand as it cooks and as it sizzles, you know it's going to rise up in the pan. And you don't want an overflow, because that's like a disaster. But you definitely, whenever you're pan frying anything, or this is called shallow frying,

because it's not completely submerged in oil, my key is always, you want to go more than halfway. Because otherwise what happens is you get this like dreaded ring of raw potato or breadcrumb or whatever. So this way you're making sure that it's more than half submerged so that it's getting completely golden fried. And people don't really love using a lot of oil. They're really freaked out usually by things like that, that involve a lot of oils. So I encourage, and I encourage you to encourage people to use a lot of oil.

Josh: Yes. Okay. Everything you said is what I meant to say when you originally asked me the question. Yeah. No, it takes a lot of oil for sure. And the big bummer is knowing that later, I'm going to have to like pour it into cans and jars to get rid of it instead of down my sink. But such is the commitment you make.

Samin: You can just remember how delicious the latke tasted as you're funneling it into-

Josh: That's exactly. Well, let me ask you this. I have a weird habit. I don't even know why I do it, but as they're cooking, and they are largely covered, but not 100%. I sometimes with my spatula, I kind of make little waves to cover the tops of them again.

Samin: I don't think that's bad. I think you're just encouraging browning, which is great.

Josh: Yes.

Samin: Yeah. Because to me, what you've really nailed, like in the picture to the left of the ... or on the little pan to the left, the dried or the fully cooked ones, they're completely browned. I think browning is flavor in pretty much everything and that's the difference between an undercooked latke and a perfectly browned one, is you're just going to have so much more dimension and complexity, and it's going to be so exciting. And so that's the thing is when we eat, we as humans are kind of programmed to really enjoy both textural contrast and temperature contrast, which is why that cold dollop of sour cream on the hot crispy latkes is so good because it's cold and hot. It's creamy and crispy. The latke itself is crispy on the outside, but then the potatoes on the inside, if you've done it right, are soft and creamy and sort of fall apart on your tongue. And you're getting a ton of different experiences in one bite.

Josh: Wow. Maybe I've been watching you too much, but I have a Pavlovian response to your voice now, and I start salivating.

Hrishi: I want to give a shout out to ... a possible complement to your latkes, Josh. Which is a recent purchase that I made, jalapeno ketchup.

Josh: Ooh.

Samin: Oh, that kind of complement.

Hrishi: Yes.

Josh: Oh yeah, with two E's. Got it.

Samin: I was waiting for something positive, some positive feedback.

Josh: I thought you were going to say they made me look thin. All right.

Hrishi: That too. I saw it on the shelf, and I got it in the spirit of my dad. My dad, the food scientist, always trying to get me to buy something that I've ... try something that I've never gotten before. I got this jalapeno ketchup, and I love it. I had it with some tater tots, and I just think if you get a chance to get your hands on some, try that with your latkes next time.

Josh: I am not averse to a nontraditional condiment, so I will give it a shot.

Hrishi: Excellent. You are a reformed-

Samin: Not orthodox.

Josh: This is actually the reconstructionist approach to latkes.

Samin: Oh my gosh.

Hrishi: Thank you for helping me workshop that joke, because I definitely could not make it on my own.

Samin: What else are you cooking at home, Josh? What are you cooking?

Josh: I have an instant pot. I made black beans with chilies and then a sort of tomato puree that I made in my blender separately with cilantro and some garlic. And then I blended that into the beans, once they were done from the instant pot. And that was a big hit. And we ate those with tortillas, and cheese, and lettuce, and olives and rice.

Samin: Ooh, that sounds good.

Josh: Yeah. I'm not the fanciest cook, but good staples, hearty staples. That's my thing.

Samin: Fancy is overrated.

Josh: Fair enough.

Hrishi: Josh, what do you do, what does your family do-

Josh: For a living? Nothing currently.

Hrishi: What do you do about the ensuing fartiness from the black beans?

Josh: Let it rip. We have a let it rip philosophy here at the Malina household. I might actually have to write that into the corner of my bean recipe.

Samin: Oh yeah. You should definitely annotate.

Josh: Yet another reason to stay at least six feet away from each other at all times.

Hrishi: Josh, thanks so much.

Josh: Oh, thanks for having me. This was fun. Remember when we used to have a podcast?

Samin: I think I'm going to try making some and then putting them out on the stoop, because you can't really latkes by yourself no matter what that lady says.

Josh: That's right. I agree.

Hrishi: If people want to see if people want to see these beautiful latkes you can find them on Josh's Twitter. He's @JoshMalina, and you should be following him on there anyway, he is a master of the form.

Josh: You're a good man. Thank you for that compliment with an "i". Thanks for having me guys. This was fun.

Samin: Thanks for joining us and happy cooking and eating to you guys.

Hrishi: Okay Samin, let me throw this at you. What about, if when you're tired, you're really tired, you said, "I've got to go soak my beans."

Samin: Like we're going to start a new saying?

Hrishi: Yeah.

Samin: "I've got to go soak my beans."

Hrishi: "Oh, how you doing?" "Oh, I'm exhausted. I'm just going to go soak my beans."

Samin: Can you please just enlighten me exactly why that's a great metaphor?

Hrishi: Because it might take a long time, and you're trying to get those beans to just relax, get out of their dried-

Samin: True, and it's like inactive cooking. It's like a way to do something without having to really work.

Hrishi: Exactly. You're bringing the life back. You said something about there's still life in there, but you just have to get back to it?

Samin: Yeah.

Hrishi: You've got to go soak those beans.

Samin: Oh, I love it. I've got to go soak my beans.

Hrishi: That's it for this episode.

Samin: Let us know if you have any cooking related questions. Call us at 201-241-COOK. Or send us a voice memo at alittlehomecooking@gmail.com.

Hrishi: You can find that email address and phone number and how to record and send us a voice memo on our website, Homecooking.show.

Samin: You can follow me @CiaoSamin on Twitter and Instagram.

Hrishi: And I'm @HrishiHirway. Thanks to Zach McNees, Margaret Miller, Casey Deal, and Gary Lee for their help. And thanks to everyone who sent us a question.

Samin: Stay healthy, eat well, and take care of each other.

Hrishi: We'll be back soon with another episode.

Samin: Until then, I'm Samin

Hrishi: And I'm Hrishi

Samin: And we'll be home cooking.