

## Home Cooking Episode 16

Samin: Hi, I'm Samin Nosrat.

Hrishi: Wait, wait, wait

Samin: What?

Hrishi: wait, hold on. I have to play you something.

Samin: What?!

Hrishi: Ready?

Samin: Mhmm [affirmative]

Caller: I don't have a question. I'm just so excited!

Samin: Hi, I'm Samin Nosrat

Hrishi: And I'm Hrishikesh Hirway

Samin: and we're Home Cooking.

Hrishi: And we're back for Thanksgiving. This is episode 16 of what I once as a young boy, long ago, first imagined as a four-part series.

Samin: Now we are old, like the earth.

Hrishi: We've got some Thanksgiving questions from listeners all over the world, including one from international pop star, Camila Cabello,

Samin: Totally normal...

Hrishi: who apparently listened to this podcast.

Samin: Unclear why?

Hrishi: Before we get to all that Samin, I haven't asked you this in a long time. What's the best thing you ate recently?

Samin: Oh my goodness. 100%. No question. Flour tortillas from Carmelo, which is a tortillaria in Kansas. They make Sonoran style tortillas

and they are so good, papery thin like diaphanous, you can see through them, if you hold them up to the light

Hrishi: Hmm. Did you go to Kansas?

Samin: I have not been anywhere,

Hrishi: How did you have this tortilla?

Samin: You just order them and they send them to you in the mail and then you heat them up, either just directly over the flame. Or I like to do it in a cast iron pan, they puff up and they are so good.

Hrishi: Wait, so you can send food in the mail?

Samin: Not banana bread, but yes.

Hrishi: I don't have any experience. For the record, if anybody's keeping track, Samin still hasn't sent me the banana bread that she promised me in episode one of this podcast. Back when we were just babies

Samin: Young lasses and lads. I did name the banana bread recipe in my book, Hrishi's favorite banana bread,

Hrishi: just to mock me, look for that in...

Samin: in a book that may or may never be finished.

Hrishi: Yeah, we'll see if that gets past your editors. Okay. So what did you make with this tortilla?

Samin: Oh, sometimes they just eat them as tortillas. Sometimes quesadillas, sometimes butter, sometimes butter and cinnamon. Sometimes tacos. Sometimes beans, sometimes bean burritos.

Hrishi: Sounds delicious. And I look forward to getting some in the mail.

Samin: Yeah. You'll have to order your own. This is going to be an episode, I can already tell you 90 seconds in, that this is going to be an episode where you just paint me as the rudest meanest person, whoever lived.

Hrishi: I don't know what you think I'm painting. This is a self portrait by Samin.

Samin: I mean, it's not, I would paint it on totally wrong. Okay. Dear Hrishi, my friend, what have you been cooking? What's been delicious in the world of Hrishi.

Hrishi: Oh, well

Samin: Oh, you're such a good cook. What wonderful, delicious things have you been making?

Hrishi: She's trying to do damage control preemptively because the fact is she knows what I've been cooking because last night I was trying to make this. And at one point Samin just said straight up, "you are a bad cook."

Samin: That was only because you were being so impatient and the recipe very specifically said chilled coconut milk and chilled sweet potato. And you put it in there and then five seconds later you were like, "do you think it's cold yet? I'm going to move forward." And I was like, "it's definitely not cold."

Hrishi: We recently got copies of this fantastic book,

Samin: Oh, truly special

Hrishi: called Black Food that's edited by Bryant Terry.

Samin: Bryant is an incredible chef and collaborator in the food world and in the music world and in the art world and in the Black diaspora. And he is also newly a publisher of an imprint called Four Color Books. And this is the first book he's put out, it's called Black Food and it is truly an incredible achievement.

Hrishi: One of the first pages in the book is for a recipe that I immediately thought, "I'm going to make this for Thanksgiving." There's a vegan sweet potato coconut biscuit recipe, and the picture looked so good. And it sounds, I mean, I love all those flavors and it's vegan. And as you know, Samin, my wife, Lindsey is vegan and I thought this would be a great way that I could contribute something that is

vegan and also Thanksgiving-y. So I tried making it last night with your quote unquote help. I can tell that these are going to be delicious someday. My execution was, not the greatest

Samin: I mean, I would say we started pretty late in the evening.

Hrishi: Yeah.

Samin: We are not like, super prepared. I would not say either of us, like, read through the recipe before you started.

Hrishi: I read through the recipe.

Samin: Mmmmm, you didn't read enough through the recipe to chill the stuff before you started.

Hrishi: Okay. Fair enough.

Samin: The lesson here is actually, you didn't even tell me how it turned out.

Hrishi: You know, they turned out pretty good. The problem is that this is a new kind of baking for me. All the baking I've ever done is cookies and tray bake stuff. I've never had to do a thing where I like knead the dough by hand. And so I didn't really know how to gauge the relative wetness with the relative dryness. And I was so worried that I didn't have enough liquid in there that I added too much liquid. And so my biscuits turned out a little bit squidgy in the middle, but a nice flavor.

Samin: I think the great lesson here is, it's for things like this that are going to be a new recipe for a big, important meal. It's great to do a practice run through, you know, where at a time where it's not a stressful moment, you know, on the day of the big meal.

Hrishi: Yeah. I just injected more stress by having you on FaceTime while I did it.

Samin: Yeah, and I was just yelling at you the whole time, so it was great.

Hrishi: But I'm excited to try them again. For somebody who has any experience, more than me in this kind of area, it would be a cinch.

Now that I've done it once I'm excited to try it again and do it better.

Samin: I actually think your kneading skills were where you did the best.

Hrishi: But you'd rate my overall performance as kneads improvement.

Samin: Yes.

Hrishi: Okay. Let's get into some questions. Here's a question that I was excited to get, because I know what you've been working on.

Caller: So, I am going to be cooking for some friends and their family. And I am wondering how I can add some more like texture depth to the table. My family always did mashed potatoes and stuffing and chicken, and there wasn't really anything with any like crunch or anything. So would love to hear your suggestions of how to mix it up.

Samin: This year, for the *New York Times*, I worked on a little group of recipes about how to make your Thanksgiving less boring because frankly, I feel like Thanksgiving is pretty boring for the palette. There's a lot of brown food. There's a lot of sweet food. There's a lot of soft food.

Hrishi: Look, brown, soft, and sweet, basically describes me, so what's your problem?

Samin: Yeah, and you're pretty boring.

Hrishi: Wow.

Samin: There have been studies that have been written that show that people derive pleasure from variability. And variability comes from contrast in texture, in temperature, in flavor, in taste. And there isn't a ton of that on the Thanksgiving table when you're just eating like sweet thing, after sweet thing, after soft thing, after brown thing, after brown thing. And that's why I talked about crunch. And the thing that was most exciting to me, that I came up with was this method of frying shallots that I learned from Nite Yun, who is this Cambodian chef up here in Oakland who has this fantastic

restaurant called, Nyum Bai. And last year, I learned to fry shallots from her, this method that I had never learned before. Because frying has always been for me a thing where you heat oil, and then you add the thing into it, but in Southeast Asia, like in Thailand, Cambodia, Indonesia, a lot of times you add shallots into cold oil and you bring everything up together, gently. And then you simmer the shallots until they're the right color or just even a little bit before the right color. And then you pull them out and then they kind of continue cooking and they crisp up as they cool. And it's a really wonderful, gentle way into frying, for people who might be nervous about frying. It doesn't require any special equipment, no thermometer, nothing like that. And it yields perfect shallots every time. And then you're left behind with this amazing shalloty flavored oil, which is so fragrant and aromatic and amazing. And so then I was like, what do I do with this oil? So I took breadcrumbs and I fried them in that oil and they got all shalloty and golden and crunchy and wonderful. And then I took them out of the oil and then I fried rosemary and sage, which are like the taste of Thanksgiving. And, you know, the herbs get all light, and airy, and also diaphanous. I already used that word, but I'm gonna use it again. And crispy, it's like this, like shalloty, crunchy light herby perfection. And then at the end I just chopped a little bit of parsley and thyme into the mixture. And so you have this dry, crunchy, crispy, golden magical thing that can become a topping then for any of, your soft casseroles; for things like green bean casserole or, macaroni and cheese, or, or squash or potato gratin. Or what you could do, what I think everybody should do, which is just put the whole bowl at the table and let people do with it what they will. Like sprinkle it on top of your mashed potatoes and gravy, sprinkle it on top of your salad, sprinkle it on top of whatever you want. I've been putting it on my rice, on my Kanji, on my soup, on my pasta, on my scrambled eggs. I have been eating it by the handful, secretly at night. Like it's so delicious and exciting. And if you can't eat gluten or wheat, you could use gluten-free bread or you could replace the bread with any nut and do gently fried nuts. I think traditionally in Indonesia they do peanuts, but you could do any other nuts. You know, instead of rosemary and sage, you could do

any other herbs and sort of change up the flavors. It's just endlessly adaptable, delicious crunchiness and joy.

Hrishi: This reminds me of a story about my dad.

Samin: Oh, I can't wait. Tell me.

Hrishi: One time when I was on tour my bandmates and I flew into Chicago where my dad and my mom picked us up from the airport. And my parents were always very conscientious of people being hungry at all times. So they show up to the airport with snacks and food, you know, to feed you right away. So you're like, "oh, you must be hungry. You've been on the plane." And they had brought tamarind rice. Have you ever had Indian tamarind rice?

Samin: No, tell me about this.

Hrishi: It's called ambat bhath, which is like sour rice, basically. It's just incredibly delicious. It's so good

Samin: Oh, it looks so good.

Hrishi: I can eat pounds and pounds of it. We were just like in the parking lot of the airport. And we're eating like out of the little Tupperware that my dad and mom had packed it in. And then as we're eating, my dad comes over with a bag of sev. you know, sev?

Samin: Oh yeah.

Hrishi: How would you describe sev?

Samin: It kind of looks like fried vermicelli, but it's made out of chickpea flour.

Hrishi: Yeah, it's like salty and it's crunchy. And so my dad comes out of the car and he's got a bag of sev. And he goes to like add some to, to my bandmate Scott's bowl, like right into the Tupperware thing, to like pour it on top. And Scott's like, "wait, what is this?" And my dad goes, "it's some, you know, khrum khrum," with like no further explanation, but the onomatopoeia of khrum khrum, was enough that Scott was like

Samin: Makes total sense.

Hrishi: Scott was like, “oh yeah, yeah. Okay, sure.” And then I was like, “it's good, it's good.” Because the tampered rice is delicious, but it is kind of homogenous in its texture. And like you said, the brain craves variety.

Samin: Khrum khrum!

Hrishi: And so you put a little sev on the tamarind rice and you get this extra hint of saltiness and flavor and spice, but also the texture of khrum khrum.

Samin: Oh my God, I need to write khrum khrum in my article now.

Hrishi: Yeah. So if anybody questions, when you put it down on the table and they're like, “what is this for?” You just explain it,

Hrishi & Samin: Khrum khrum!

Samin: That's what Sumesh Uncle said. Oh my God. So good

Hrishi: Okay. So the shallots got me thinking about this other question that we got from Lee.

Samin: Okay.

Lee: I have a ton of green onions or scallions, whatever you want to call them from a tiny garden that I just cleaned out. And I really only use them in veggie stir fries, or maybe like topping for noodle bowls. So, with Thanksgiving coming up, what else can I do with a ton of green onions to incorporate in a dish? Thanks so much.

Samin: Interesting. All right, Lee. The first thing that comes to mind is calçots which my friend Kelly told me about, when I was in college and she was studying in Barcelona. They are kind of like big green onions or scallions that are traditional to Catalonia. And they're famous because there's a, like a huge festival called the Casa Tada. They're traditionally uh, served grilled with a romesco sauce. Which is a really delicious pepper sauce with, guess what breadcrumbs, fried bread crumbs. And it's just sort of like a huge, wonderful communal festival all throughout Catalonia to eat these



green onions that come out of the ground at that time of year, you know, like from fall, winter, to early spring. That's one thing I think that would be kind of fun to do and not so much because like, it's like so exciting to eat the calçots, but I have to say it's really fun to make romesco sauce.

Hrishi: And romesco sauce would be kind of good for Thanksgiving.

Samin: Oh yeah. It's crunchy. It's spicy. And guess what? It's exciting at a boring meal.

Hrishi: Right. It could be a good way to work in some acid.

Samin: Yeah. And there's acid, there's crunch. There's a little bit of nuts in there. Traditionally it's hazel nuts. One of the restaurants that Hrishi and I love to eat at, in LA called Kismet Rotisserie, they make a muhammara, which is a kind of a cousin of romesco, but instead of using walnuts, which is the nut traditional to that, they use peanuts. And I actually think peanuts would be delicious in a romesco too, if you don't want to use, you know, hazel nuts or you can't find them. So I think you can play with the nut in the romesco sauce, but you just kind of take some dried chilies and rehydrate them and pound them with like traditionally, you would grill a whole head of garlic right next to your grilled calçots and you would take either like dried or, or not dried peppers and grill them. And then basically you just throw everything on the grill and then pound the romesco sauce. You could even grill your bread if you didn't want to fry it. And then you could have your calçots on one side and then pound all the things for the romesco together in your big mortar and pestle. And you have this big, chunky, beautiful sauce that you bring together with Sherry or red wine vinegar and olive oil, and you serve that. And guess what, the sauce is going to be delicious on your turkey and your vegetables as well.

Hrishi: So we talked about your fried sage salsa last year. We've just talked about romesco sauce, but what else have you got? Here's a question from Sonia.

Sonia: Hi, Samin and Hrish. Our question to you has to do with acid. I personally love vinegary and lemony foods, and I'm not sure if it has to do with the fact that I grew up in a Chinese household in El Salvador. So as we're thinking about our Thanksgiving meal this year, I was wondering if there are other ways to incorporate more acid into the meal in more ways than just through the use of cranberry sauce?

Samin: Oh yeah.

Sonia: Thank you so much and take care.

Samin: I really want to read a story about what it was like to grow up in a Chinese household in El Salvador, please tell me more about that one day. Boy, do I have some answers for you? First of all, I believe everyone should have salad at Thanksgiving because it's fresh and delicious. And there's very few things that are fresh and crunchy. This is another, going back to our earlier question about crunch, another source for crunch. You can make a really light and vibrant vinaigrette for your salad. So I would say, make a pretty high acid vinaigrette, maybe with, layer your acids do like a citrus and a vinegar. Secondly, when you're making your gravy you know, like people often deglaze the pan with some wine as they're making their gravy with the, like all the like brownie, bits and stuff. So that's some acid, but that usually cooks off, the like alcohol does, And then the acid might sort of like mellow as the gravy cooks. So it's nice to sort of add a nice fresh splash of wine at the end to re-brighten up the gravy and kind of perk it back up so that it's like newly acidic right before you bring it to the table. If you're making your own stuffing and you're making your own bread cubes, choose sourdough bread if you're putting dried fruit in the stuffing, like something like prunes or something, that's a source of acid. Also, you could soak those prunes in a mixture of wine and chicken stock or just some white wine, and then they become little acid bombs that you bite into while you're eating your stuffing. That's some acid. When you're making your mashed potatoes instead of just using straight butter, as the dairy, consider using

sour cream or creme fresh, or yogurt, some sort of cultured dairy that has a tang to it.

Hrishi: None of this uncultured dairy.

Samin: none of this uncultured dairy

Hrishi: Please get out of here.

Samin: Oh, another thing I think you know, the roasted vegetable is like a beautiful opportunity, for some sort of like vinaigrette. So actually another one of the recipes that are part of my package is something called saor, which is a Venetian sweet and sour dish. And that one has like onions and pine nuts and currants and saffron and white wine. But there are plenty of other, sort of agrodolce, sweet and sour mixtures that you can make where you just stir together like sugar, white wine vinegar, or red wine vinegar, a little bit of onions, maybe some mint, or you could just literally make some vinaigrette, and toss your roasted brussel sprouts or your boiled green beans or whatever in that. And then all of a sudden this vegetable that was just a plain vegetable or a roasted super caramelized vegetable all of a sudden becomes a source of acid.

Hrishi: That's a lot of acid

Samin: Yeah.

Hrishi: That is a battery of acids.

Samin: I'm so glad this show is over.

Hrishi: We got this question that I thought could be really nice for people who are starting to think about gifts for home cooks in their lives. This question comes from our friend Francesco.

Samin: It's our friend!

Francesco: Ciao Samin, Ciao Hrishi, this is Francesco. I'm moving soon to a new home and I have a chance to update a little bit of my cookware. So in terms of knives, I was curious to know which ones are the ones that you think are the most essential to have in a

home kitchen and stuff like that. Thank you so much. Love you guys. Love the show. Ciao, ciao.

Samin: Wow, before I go down a rabbit hole let's just promise that there will be a link list on the website. Okay.

Hrishi: Yes, like the director of school of rock, there will be a Linklater.

Samin: Yes, exactly. I in general, recommend that people at home have three knives: a chef's knife, a good chef's knife that is at least eight inches long.

Hrishi: What constitutes a chef's knife versus, you know, just like a big old knife?

Samin: A big old knife can be a chef's knife.

Hrishi: So I've got, so I've got a bunch of knives. I, you know, got as a house-warming present a whole set of knives. I use all of them depending on, you know, the size of the thing I'm cutting. Which one is the chef's knife?

Samin: Probably the biggest one that's not serrated is the chef's knife. Like all the, a lot of like weird stuff comes in those blocks not necessary. So a chef's knife is usually 8 inches, sometimes 10 inches long. I like the 10 inch one, really the way, you know, is it feels good in your hand. So,

Hrishi: And does the size matter? You're saying it feels good in your hand. Eight inches is fine, 10 inches is better.

Samin: No! This is a children's show. This is a children's show!

Hrishi: Continue as if I never spoke.

Samin: That's how I generally proceed through life.

Hrishi: Yeah, yeah, yeah.

Samin: So, knife number one, big chef's knife, which is your all-purpose knife for cutting all your vegetables, your meats, all the things. It can be made out of stainless steel. It can be made out of a mixture

of various steels. There's all sorts of metal technologies these days. The old school thing is carbon steel. I find that very beautiful, but also hard to take care of because it will rust pretty immediately. And so for the average home cook, it's like not a great choice. Stainless steel is kind of greater. And also now they've started combining the steels so that it's like a higher percentage of stainless, so it doesn't rust as readily, but also will stay sharp longer. My favorite knife was \$6, I got it at the thrift store. And it has a broken handle and I'm still, I've, I've always been like, maybe I'll get that fixed one day by a woodworker. And I've still used it just as is.

Hrishi: Okay, so chef's knife is knife number one.

Samin: Number one. Number two, bread knife, which can be 14 inches or 12 inches, but must be serrated because that's going to be what cuts through the crusty loaf of bread. And also, second wonderful use is that it cuts delicately through tomatoes during tomato season and also through angel food cake or other cakes. And third knife is a paring knife, and my personal favorite kind of paring knife is called a bird's beak, which has like a curved, a little, it's like a curved, a little edge. Which is kind of like a little parrot beak. Boop. It's like an extension of your fingertip and it's really wonderful. So I love that. And if you want to split it on a fourth knife and you happen to eat meat, I would get a boning knife. Because they have, a long, skinny, flexible blade, and so that's really helpful for butchering meat and getting as much meat as possible off of the bone. A lot of the best cooks who I've known in my career are not the kind of people who spend a gazillion dollars on their knives. They take care of the knives that they have, but they don't have, the most expensive knives in the world. So, there is a brand called Fortuner Victorinox, which is, you know, like a sister brand of the Swiss Army Knife. And they make completely, like totally decent knives.

Hrishi: by the way, the name of the character that I was doing earlier, Fortuner Victorinox, is the one who was saying uncultured dairy.

Samin: Oh, really?

Hrishi: Yeah, that's Fortuner Victorinox

Samin: And so, yeah, so the, and the Fortuner Victorinox don't even have, like what's called a full tang, which is what the, is when the,

Hrishi: When the dairy is not cultured.

Samin: When the dairy's not cultured.

Hrishi: It does not have full tang!

Samin: Or a full tang is when the, the metal part of the knife reaches all the way from the tip of the blade all the way to the end of the handle. So, which is like, that's sort of the premium version of a knife when the metal is completely...

Hrishi: From end to end.

Samin: from end to end. And which means it's like the strongest and won't break.

Hrishi: Okay. One more question. This is very exciting to get. Here you go.

Camila: Hey, Hrishi and Samin. I'm Camila Cabeo, and Home Cooking is my favorite podcast.

Samin: What?!

Camila: So for Thanksgiving, you know, I'm not vegetarian or vegan all the time, but when it comes to places like, you know, in Miami, I don't really know where I can get ethically sourced, meat or Turkey or whatever. So I guess my question is, what are some good vegan options for a Thanksgiving dinner? This is going to be my first time, like really cooking Thanksgiving dinner. Is there anything that you suggest for like a vegan dinner that some people in the family that aren't vegan will still enjoy? And my family doesn't really cook, so I would be cooking it kind of by myself. So it can't be too hard. Okay. Love you guys. And I'm this podcast's biggest fan, maybe. Bye!

Samin: It's so weird.

Hrishi: It's so, what?

Samin: Truly the weirdest.

Hrishi: It's so amazing. Should we call her?

Samin: What? You have her phone number?

Hrishi: I have her phone number. Should we call her back?

Samin: Yeah. Yeah.

Hrishi: Okay. Hold on, hold please.

Camila: Hi!!

Hrishi: Hello.

Samin: Hello.

Camila: I'm about, I'm sorry. I'm about to be really loud on this podcast for like the first two minutes, because I am like kind of star struck right now.

Samin: What?!

Camila: No, I'm serious. Like, I really am, like, I talk so much about you guys to my friends. You guys are my idols!

Samin: Why?

Camila: Like a Hrishi with his puns and like and the jokes and like Samin, and like your laugh, you guys, like, I feel like I know you without knowing you.

Samin: Oh, my gosh.

Hrishi: Well, thank you for this great question.

Camila: you're welcome.

Hrishi: We're so excited to get to try and answer it. It's so funny that you sent this question because it's something that's been exactly. A topic of discussion.

Samin: We were talking about it last night.

Hrishi: Yeah.

Camila: Really, wow?

Hrishi: So my wife is vegan and she was just in Atlanta visiting her family and her mom's husband made this dish that she was so excited about. She told me about it immediately and we were thinking that maybe this is what we're going to make for Thanksgiving.

Camila: Mmm, okay. Do tell.

Hrishi: Okay. So, we've talked a little bit about him before, because I cook from his cookbooks a lot, but Yotam Ottolenghi, who's a friend of Samin's...

Camila: I got a book right here.

Hrishi: Do you have Jerusalem by any chance?

Camila: No, I just have Simple.

Hrishi: Okay. Oh, Simple's great.

Samin: Oh, that's a good one.

Hrishi: Well Jerusalem is another great cookbook that he co-wrote. And in it, there's a dish, stuffed eggplant with lamb and pine nuts. There's a lot of stuff in this cookbook that we kind of ruled out because it has meat.

Camila: Right.

Hrishi: But Charlie, Lindsey's mom's husband made this stuffed eggplant and replaced the meat with Beyond Burger, instead of ground lamb. And so he made it vegan so that Lindsay could have it. She was the only one who's vegan, but they all loved it. And it's made with, with cumin and cinnamon, it has these kinds of, like what Samin likes to call warming spices.

Samin: Which are the Thanksgiving spices.



Hrishi: Yeah!

Samin: That's like pumpkin pie spices.

Camila: Right. It's interesting. I feel like we're Beyond Burger. I could, like, I've had Beyond Meat in like a vegan burrito with some cheese and it tastes amazing. It tastes just like meat. But then like when I've tried to make it myself, something about it feels like tastes kind of plasticky to me. So maybe I just need to be adding more spices because yeah, I've had it and it's great. And then when I try to make it, I feel like it's not that great,

Hrishi: Yeah. I think I think the key to, plant-based meat alternatives is definitely the seasoning.

Camila: The seasoning, for sure.

Samin: This is something where Hrishi knows a lot more than I do. I've only made it one time.

Hrishi: I wonder, Samin, is there something, if we just apply this principle of, "oh, there are some things that are normally meaty, but Impossible Burger exists and, and the ground beef kind of version of this exists." Are there other Thanksgiving things that you might convert to a vegan diet?

Camila: Yeah. Like what could be like an outline of like the three-course meal? You know what I mean?

Samin: Oooh

Camila: I guess you could make vegan Mac and cheese, which is delicious.

Samin: Absolutely. Oh, delicious. Like, actually there's this restaurant that I really love near Joshua tree called La Copine.

Camila: Yeah, the girlfriend.

Samin: Yeah, they're wonderful. They had an eggplant, a vegan eggplant parmesan.

Camila: Mmm, that sounds good.

Samin: It was the first time that I had had vegan bechamel sauce and it was made with cashew milk. And it was really rich and delicious. And so it's not that I'm suggesting that you make the eggplant parmesan, but just the bechamel sauce made with cashew milk. I thought was really delicious. And then I didn't ask, but I assumed that the thing that made it really flavorful and cheesy tasting was nutritional yeast. And so, which I'm a huge fan of, so you could make mac and cheese. You can make lasagna. You could make your cheese sauce with cashew milk and nutritional yeast. I think that is a great way, and actually here I am hocking *New York Times* cooking again, but I know that there's a great, either a mac and cheese, or fettuccine alfredo or, or some sort of like vegan, cheesy pasta recipe there that's really beloved.

Camila: No, they have really good vegan recipes in *New York Times*. I was thinking of also making like, there's like a black bean chili, black bean mushroom chili recipe that looks really good that they have on there.

Samin: I think stuffed mushrooms are very meaty. Like stuffing a vegetable is always a great way to go. I mean, that's essentially what Hrish just suggested. Another vegetable that I think is really fun to stuff and very delightful to eat. Is the small sized squash called, sometimes it's called honeynut, they're like mini butternuts. You could also stuff like a whole site or like find smaller butternut squashes and you could make a stuffing of like, you know breadcrumbs and pine nuts. And it doesn't even have to have the Beyond Meat, if that's kind of like too challenging or maybe for your diners or for you. You could leave all of that out and just kind of make it savory with herbs and breadcrumbs and like make a delicious sort of rich herby stock.

Camila: Like grainy

Samin: Yeah. It could basically just be sort of stuffing stuffed, squash.

Camila: Stuffing stuffed. You know what's funny, last year was the first time eating like traditional American Thanksgiving food, because I'm Cuban-Mexican.

Hrishi: One thing you could do that might like be a good hybrid is if you get that squash, and the way you prepare it, if you cut it, so it's like perfectly square on all sides, you know? So then that way the squash is, you know, your Cuban the squash.

Samin: Oh, no, no, no, no, no, no.

Camila: Samin, does not approve.

Samin: No, hasn't hit her yet

Camila: Oh no, Cuban!! Oh God.

Samin: Oh, I know.

Hrishi: Oh Camila, thank you so much for calling.

Samin: Thank you so much.

Hrishi: Thank you for the question. This was such a treat.

Camila: Such a treat for me.

Samin: You're so delightful.

Hrishi: Samin, as we wrap up, here's my big question for you this year. Are you going to be making my family's traditional Thanksgiving dessert? Are you gonna make a mango pie?

Samin: Oh, you bet ya! Also guess what? Not only am I going to make bingo pie, also going to make my own cool whip.

Hrishi: Really?

Samin: Oh yeah. I did it last year too, but I'm stepping up my game. I learned a few lessons. I'm improving the cool whip. It's going to be so awesome. So I guess if I make the crust, and I make the cool whip. It's not really your mango pie anymore is it?

Hrishi: No, it's really not. Why don't you believe me? You just, you should try it one year. My mom's way. Get the, pre-made crust, graham cracker crust. Get the real cool whip. Someday, you're going to come here for Thanksgiving and I will make you the real mango pie, not your bougie, cultured mango pie, from the *New York Times*.

Samin: Oh my God. Sheesh. On our next episode, I'm going to let everyone in on a little secret about how Hrishi measures flour, before then..

Hrishi: Okay, this is, first of all, assumes that we're ever going to have a next episode which...

Samin: But until then, I think what everybody should do is go listen to Hrishi's beautiful new song, which he just released. It's really meaningful. And also I think as listeners of our podcast, you will be so moved by it, because it really sort of is tied together. It kind of links, you know, so many things that we've talked about here. You know, family, his mom and also our friend Yo-Yo Ma the best cellist in the whole universe, makes an appearance. And you can kind of hear the backstory of the song if you go listen to the amazing, moving, tear-jerker of a Ted talk that he put together. That tells the story of not only the song, but also how Song Exploder came to be and sort of how Hrishi thinks about listening. Also the funny thing is the first time Hrishi had me listen to a draft of his Ted talk. I didn't really know what the Ted talk was about so I kept interrupting.

Hrishi: And then I got to the part I'm like, so about listening

Samin: Yeah. And I was like, uh-oh. Anyway it's truly so moving. And I think you'll feel a lot closer to Hrishi, I did. I don't know, that everybody who listens to this show really understands that you're a true artist. You know, like our friendship is just one part of who you are. Maybe the worst part of who you are and probably the worst part of who I am too. But there's so much beauty in who you are. And I think that song and that beautiful talk will give people a lot of insight into who you really are.

Hrishi: Fair warning.

Samin: Yeah, fair warning. We will have links in the show notes so you can watch and listen to both.

Hrishi: Okay. More exciting probably to people than that is the fact that we have made new shirts.

Samin: Oh, yeah. Well, actually we really wanted to make new shirts that said Shrimp Jenga Forever.

Hrishi: But look, we cannot sell something that says Jenga for obvious reasons, legal reasons, trademark reasons. It seemed like a bad idea. So instead we're introducing our new shirt, Shrimp J\*nga Forever.

Samin: No one's going to know what that means. I mean, people are just gonna be like, what is..? No one's going to buy this shirt.

Hrishi: No, no, but you'll know, you will, you listeners at home, you will know what it means. It's going to be even more exciting. Imagine how exciting it's going to be when you meet somebody who recognizes it, you can yell "Shrimp J\*nga Forever." And everybody's going to think you're weird, but you'll make a new friend.

Samin: because they, because Shrimp Jenga really made so much sense.

Hrishi: Okay. Okay. Fair point. But Shrimp J\*nga, that's really, we're really getting into the secret cabal of Home Cooking listenership.

Samin: Oh my God. Apparently, Hrishi went and bought a new domain so you can order your shirt at [homecooking.show/shrimpjenga](http://homecooking.show/shrimpjenga).

Hrishi: Okay. After the show, I'll explain how domain names work to Samin. But yes, go to [homecooking.show/shrimpjenga](http://homecooking.show/shrimpjenga) and you'll understand why I am saying it this way. Shrimp J\*nga Forever.

Samin: Oh my gatos

Hrishi: This is the stupidest thing we've ever done. And that's it for this episode. Thank you so much for listening, again, as we pop up out of nowhere.

Samin: I can't believe we came back, but I'm so glad that we did. So thank you so much for being there. It was really bananas, how quickly and how many of you submitted questions and voicemails and just responded.

Hrishi: It was so awesome. It made me feel like this.

Caller: I don't have a question. I'm just so excited!

Hrishi: We make this podcast with the help of Margaret Miller, Zach McNees, Gary Lee, and Casey Deal. And made Mamie Rheingold does our art work.

Samin: We're a proud member of Radiotopia. A collective of independent podcasts, you can learn more about all the Radiotopia shows at Radiotopia.fm.

Hrishi: Our website is [homecooking.show](http://homecooking.show).

Samin: Or [shrimpjenga.com](http://shrimpjenga.com).

Hrishi: Where you can find recipes and transcripts for all of our episodes.

Samin: You can follow Hrishi on Twitter and Instagram @Hrishihirway

Hrishi: And Samin is @ciaosamin

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

Hrishi: Thanks again for listening. Have a great Thanksgiving!

Samin: I'm Samin

Hrishi: and I'm Hrishi.

Samin: And we'll be home cooking.