

## Home Cooking Episode 9

Samin: Hi, I'm Samin Nosrat.

Hrishikesh: And I'm Hrishikesh Hirway.

Samin: And we're Home Cooking.

Hrishikesh: This is episode nine of our four part series, where we help you figure out what to cook with what you've got in the house. I've given up on wearing pants that button, and I've given up on making any sense of what number episode we're on.

Samin: What are pants that button?

Hrishikesh: Archeologists are going to find pants that button, and be like, "Long ago, people wore these."

Samin: I'm like, "What are pants?" I only wear caftans.

Hrishikesh: Well we're back after our break for the third batch of episodes. It's so nice to see you, and hear you.

Samin: I missed you so much. I mean, let's not lie, we talked every day, but...

Hrishikesh: But not while the mics are rolling.

Samin: No, yeah. I missed this a lot. There were definitely things where I was like, "Oh, I wish I could hear what terrible pun Hrishi would tell me about this."

Hrishikesh: We have a lot of news since the last time we recorded.

Samin: Can I share your news?

Hrishikesh: Sure.

Samin: I am bursting with joy, and I am so proud of you. Because I've watched you for the last, two years, you've been working so hard on turning Song Exploder, your first podcast, into a television series for Netflix, and that just got announced. And I think right after this episode drops on October 2nd, the first four episodes are going to launch on Netflix.

Hrishikesh: Yeah

Samin: You're going to join me in the ranks of dorky brown kids hosting Netflix shows. And so it'll be yet another way that we are linked in life. And also it's really hard, it's a really hard process. And so I feel we've gotten to sort of bond a lot over the last couple of years through the work of that. I'm so excited for you.

Hrishikesh: Thanks a lot. And I'm excited for you. Not to give too much away too soon, but I will just tell people in the briefest and most discreet of terms, that the Honey for Samin search has borne fruit. Can I leave it at that? Can I say that?

Samin: I'm not saying anything so.

Hrishikesh: I'll just say.

Samin: A honey fruit was born.

Hrishikesh: And it's pretty exciting.

Samin: Wow, your eyebrows are real high right now. Real happy eyebrows.

Hrishikesh: Look, I just like it when a plan comes together.

Samin: I will say, like, the worst part of this entire experiment is Hrishi's satisfaction. Moving on.

Hrishikesh: Moving on with that. Samin, what's your favorite thing that you've cooked since the last time I spoke to you?

Samin: Oh, the other night I made this... I may or may not have shared it with somebody, but...

Hrishikesh: Oooh! Wow.

Samin: I made some chickpeas, or we had- I had some chickpeas that I had cooked, that I was planning to make into the hummus, and I didn't get around to doing that. And so I made this kind of like, I feel, ceci, chickpeas, and broccoli is a kind of a classic combination in Italy.

Hrishikesh: What is that word, ceci?

Samin: Ceci is the Italian word for chickpeas.

Hrishikesh: Oh, okay.

Samin: So I had some broccoli that was on its way out, it was for sure yellowing. So I roasted it really dark, and I had the chickpeas, and I had some about to go off tomatoes. So I got the pan really hot with olive oil, threw the tomatoes in, and got them all caramely and saucy. Threw in a bunch of chickpeas that were cooked, with some garlic. And right now, the current hot condiment of choice, that I'm really into right now, is I'm back to my Calabrian chili paste, which is one of my favorites. It's just neon red, I feel like it's a really good summer one. And so I put a big spoonful of that, it's also has some vinegar in it. It's just really yummy. So I put a big spoonful of that in there. And then I had all of this roasted, caramely broccoli that I put in there at the last minute. Oh, and then I put a ton of olive oil as it was boiling really hard. So it could just turn into this like, emulsified, delicious thing. And at the end I put a whole bunch of chopped parsley and a squeeze of lemon. And I had these thick pieces of good, sort of sourdough bread that I had toasted, so then I put them down in this, like, shallow bowl plate. And then I had all of the saucy, tomatoey chickpea stuff that I drizzled on top. And so that kind of got absorbed into the bread. It was just like a saucy, delicious, toasty, chickpea, broccoli, yummy thing.

Hrishikesh: The neon color that you're talking about, with the Calabrian peppers, the color of them. One of the things I love about Calabrian peppers is that they look exactly the way they taste.

Samin: They totally do. They totally do. You're just like wow.

Hrishikesh: It's like you're making my eyes a promise, and then you're-

Samin: Delivering to my tongue.

Hrishikesh: To my tongue, yeah.

Samin: What about you? You haven't told me what you're cooking? Unless all you've been cooking is a Netflix show.

Hrishikesh: So I have been trying to sneak more green things into everything that I'm eating. So just trying to up the healthiness, but also up the

flavor of these sort of nutritious ingredients that are being added. So I made a veggie burger the other day, and I put kale on it.

Samin: Cooked or raw?

Hrishikesh: I cooked the kale with garlic, and a little bit of sherry vinegar. And it was really good, even just on its own. But then as a layer to the burger, it gave it some new dimension, and I could feel like, all right, I'm-

Samin: Virtuous.

Hrishikesh: Yeah, exactly. At least offsetting the whatever,

Samin: Burgerness

Hrishikesh: Yeah, the burgerness. And I've been doing that a lot. So just throwing some spinach into something. Because spinach, can often be a little neutral, and you can just easily add some to stuff. And yeah, I'm just trying to be a little bit better about the nutrition side of things along with the delicious side of things.

Samin: Do you know that one of the most like nutrient rich greens that you can eat is parsley? That people just don't eat very much parsley. I learned this when I was in a phase of juicing, which I have been in several juicing phases of my life, where I would just juice all the green things. Parsley is so rich in so many nutrients, but we don't ever really eat that much of it. And so if you were to want to up your nutrients, you could just eat a lot more parsley.

Hrishikesh: Wow. While we're on the subject of green herbs.

Samin: Excellent transition.

Hrishikesh: It's also related to the Calabrian peppers, I think. Because while those are really honest about how they're going to taste, this is an ingredient that maybe is not so honest to some people.

Samin: Oh, ooh.

Emily: This is Emily calling from Baltimore, and there is one spice that I just do not understand how to use, and that is a bay leaf. I will say, I have always been a bit skeptical of bay leaves, for a couple of reasons. One because you take them out before you eat them, so

that doesn't quite make sense to me. Can it really add all that much flavor?

Hrishikesh: That's not the only one question we got about bay leaves actually.

Speaker 1: So we're in a debate right now, on whether or not bay leaves actually impart flavor?

Samin: Oh my God.

Speaker 1: Right now we're boiling some water, and we're simmering some Bay leaves, we're going to make some bay leaf soup and taste it, but we thought we'd ask you and Hrishikesh as well. So let us know, bye.

Emily: What can I make that will transform me from a bay leaf skeptic, to a bay leaf lover? Thank you guys so much.

Samin: Oh my God, this is my dream montage. I also feel like bay leaves are really divisive. I don't blame people for feeling this way, because I used to feel this way.

Hrishikesh: Oh, even though you live in the Bay area?

Samin: Even though I live in the Bay area. Oh God, oh wow. I really forgot what this feels like. It's both a terrible feeling, and a wonderful feeling.

Hrishikesh: At some point I'm going to end up playing this back to you, where you said-

Samin: It's a wonderful feeling, yeah. It's both, it's really both.

Hrishikesh: So what was the thing that turned you around on bay leaves?

Samin: Okay, the thing that turned me around is not necessarily going to be the answer for everybody, but I do think it is a way forward. Which is, I got myself a bay tree. Which is not necessarily something everyone's going to be able to do, but I got access to fresh bay leaves. And if I ever write a culinary memoir, it's going to be called, *A Bay Leaf in Every Pot*.

Hrishikesh: Really?

Samin: Because that's how strongly I feel about bay leaves, is like I just put them in everything. I really love them so much. And yes, one fresh bay leaf, one proper bay leaf can absolutely perfume a pot. I like to use more because I love the taste of them, but they're really fragrant. It's also another reason to be skeptical about them is at the store, if you're buying a jar of spices, you buy a jar of three crumbled up Bay leaves and it costs \$5. It's confusing, and weird, and feels expensive and they're old, they don't really smell like anything. And you can't identify that smell, because often you've put so many other things in that pot of soup. You're like, "Well what was the bay? What was that adding?" Whereas if you can develop a relationship to fresh bay leaf, I think you can start identifying what that smell is. And I don't exclusively use the fresh bay, now that I have a tree that I started. I mean, the tree that I planted originally, it's the plant I've kept alive the longest in my garden. Probably seven or eight years. It started out, it was maybe four inches tall and had like three leaves. And now it's maybe four feet tall and it gives me endless leaves. And I prune it every year, and I have so many leaves, I send the branches out as gifts. I'll send you one with the banana bread. But it's this incredibly fragrant smell. It is actually a big, wonderful smell here in the Bay area. Like when you're hiking, you just smell this wonderful smell after a rain. And it's just this really fragrant smell that I love you know, on a hike or in my soup.

Hrishikesh: Can you describe the characteristics of bay leaves' flavor?

Samin: Okay, let me think about this.

Hrishikesh: While you're thinking of this, I'm remembering a great moment in Gilmore Girls, where Melissa McCarthy's character Sookie, the chef, there's something missing in a dish that she's making, and she can't think of what the name of it is. And she's like describing all the qualities that it has.

Sookie: This needs something and I cannot think of what it is. It's that tart, kind of spicy, white -- salt! The word is salt!

Lorelai: You forgot the word for salt?

Hrishikesh: And it's so interesting to hear somebody trying to describe salt, without using the word salty.

Samin: Yeah. That's the thing about using food words in general, and certainly aroma words, is we don't have words for tastes and aromas. So you always have to use other words to compare it to. Which is what's confusing and hard, and also the wonderful challenge of food writing, and talking about food. And so yeah, I'm having a hard time thinking of what is that I would compare bay to. Like a fresh bay leaf is a little bit floral. It's quite herbaceous. To me it smells alive. It smells like the forest, in the best way. It smells like trees. And it's a taste that I really love purely on its own, scenting and perfuming things, that are kind of unexpected. Like I love bay leaf cream. I think it's a really nice sweet thing. If you could make a bay leaf panna cotta, or bay leaf whipped cream, I love it. I love it in soup. But I do think the quality of your bay leaf really matters. You know, a lot of grocery stores now, especially if you can make it to an Indian grocer, or just an international grocer with a variety of really wonderful sort of fresh offerings. Even sometimes I've seen in Whole Foods, in the little area where there's the little tiny clam shells of herbs. Where they have like clam shells of thyme and parsley, you can get little clam shells of fresh bay leaves. That's a great way to acquaint yourself with what a bay leaf is.

Hrishikesh: Is it like hyper concentrated into flavor wise?

Samin: It's so much stronger, exactly. It's so much stronger, and you can get one and just crumble it in your fingers. And you get to experience that incredible, powerful, flavor and smell. And it's not minty exactly, but it's just fresh and vibrant. And that's something I always like to add, certainly to beans. And then you can dry them yourself. You can hang them from a string in your kitchen.

Hrishikesh: Yeah, or just do what I do, and forget that you have them. And then you go to return to the spice cabinet three years later, and you're like, "Oh."

Samin: Well also three years is a real long time. And that's also part of why a lot of people are like, "Well, this doesn't have any aroma." And I'm

like, "Yeah because it's old." You actually do have to work your way through your spices.

Hrishikesh: And so what's your number one bay leaf flavored dish?

Samin: Beans. I do not boil a legume without a bay. I basically, other than pasta, I don't boil water at my house without bay. Do you have a relationship to bay as an Indian?

Hrishikesh: A relationship? Is leaf Bae?

Samin: Is leaf Bae.

Hrishikesh: I have a jar of bay leaves that are like years old. But I do use it, when I'm making Indian food, especially, like when I'm making chickpeas. But I definitely am doing it as an act of faith, because like you said, there's so many other things that immediately overpower whatever, tiny, subtle flavor, that little shriveled dry bay leaf is adding. But I know that that's what goes in it.

Samin: A lot of people are anti-bay. It's fine, just don't come to my house. And you're just asking me my opinion, I'm pro-bay.

Hrishikesh: Yeah. You have to keep the haters at bay.

Samin: Yeah, exactly.

Hrishikesh: Here's another question, this one comes from Rosie and she's in DC.

Rosie: Hi, I was originally going to get married back in April, in Baltimore. And naturally, we wanted to have little Old Bay seasoning shakers as our party favors. Given the whole COVID situation, we ended up doing a small micro wedding instead. And my question is, what do I do with 40 extra three ounce shakers of Old Bay? I'm a Maryland native, and I love Old Bay, but that's too much even for me. I appreciate your help, thanks.

Hrishikesh: So just to be clear, the Old Bay that she's talking about, which is different from the old bay that I have in my jar, in my spice cabinet.

Samin: Oh my God. That's amazing, I love this question. Okay, so Old Bay seasoning for those who don't know, is like a seasoning mixture. It's the Chesapeake Bay classic seasoning mixture used for crab boils,



and seafood you know dishes from that region. And so in the past, I've used it when I've made seafood boils. And honestly the only thing I can think of doing would require waiting until a post-COVID time and a way you could prepare yourself is you could spend some time opening all 40 packages, dumping them into a large jar so that you can be prepared for your inevitable large seafood boil that you're going to have to celebrate your one or two year wedding anniversary, when you can use the total amount of Old Bay seasoning in a large pot of water. And then at that point, you can put in your blue crab, your sausage, your corn, your potatoes, and do a big, beautiful seafood boil and eat that with cornbread and all that good stuff. Another thing is you could probably also donate it to a food pantry or something like that.

Hrishikesh: Definitely. I mean, people often call in to our show talking about excess ingredients and I feel like we haven't done a good enough job emphasizing how vital food banks are right now. And people can always donate food if there's any chance that they're not going to use it, there are lots of people who can, and I'm sure that a food bank would love seasonings.

Samin: Totally. And also, I will say, as we head into the fall and the winter, food insecurity is just going to become a more dire issue for more and more people in this country. And it really does feel really urgent for us to address that. We're really lucky to be in our warm, cozy homes talking about Old Bay seasoning and bay leaves and rice and honeys. And so we should just be able to share some of what we have with people who have less.

Hrishikesh: And actually if you want to learn more about food banks, we'll put a link up in our episode notes. We'll link to Feeding America's site, where they talk about how that network works.

Samin: Yeah, and how to find your local food bank and how to support them.

Hrishikesh: Yes, exactly. They have a link for finding your local food bank. Okay, back to our questions.

Samin: More questions.

Marie: Hi Samin and Hrishi, I'm Marie, I'm 14.

Manny: I'm Manny, I am nine, almost 10.

lone: And I'm lone, I'm eight.

Marie: We're back to virtual school and we were wondering if you have any suggestions for lunches.

Manny: We're looking for things that we can make ahead of time and heat up. One idea we had was calzones.

lone: Or ways to soup up things like instant ramen or sandwiches.

Children: Thanks so much. We love the podcast.

Samin: Oh, I love this question.

Hrishikesh: Also there's a postscript in their email saying that they're mostly vegetarian and Manny and lone prefers foods that are not spicy.

Samin: Okay, great. So I love the calzone idea and pizzas. I think those are great ideas.. Why don't we give a simple answer and a more complicated answer? How about that?

Hrishikesh: Okay.

Samin: My favorite thing, as everybody who has listened to this podcast from the beginning knows, is doctoring up Annie's Mac and Cheese. But I don't have tons of experience with instant ramen soups, I think there are other things that you could do that maybe are like even a little more nutritious and certainly yummiier and maybe not that much more work and could be kind of fun. So I think it would involve a little bit of work on the behalf of maybe your parents and a little bit of preparation, sort of just thinking ahead but I think what it would lead to is options on the day of or at the time. And so things like if you have a bunch of different, small cut up frozen vegetables ready to go in the fridge and things like Better Than Bouillon ready, or veggie stock ready to go, you basically can make your own little soup bar. So this is the kind of thing I do all the time for myself, where I'll heat up some broth and then I'll just throw at the last moment, I'll put in some frozen peas in there, some frozen spinach, I'll put some little bit of like, if I have carrots, I'll throw some in there, whatever vegetables I have. And then I might

cook some little pastas if I have elbow macaroni or whatever little shapes I have in there. And then I like to throw in other kinds of treats based on whatever's in the fridge and make a delicious soup on the fly. So that's a lunch that I often surprise myself with with how yummy it is.

Hrishikesh: And how long does that take from saying, "Okay, taking a break," going to go to the fridge and pull these things out and heat them up. What's the total cooking time?

Samin: Well, if I have all of the things ready, because I've already have all the stuff frozen and I kind of just know. You know when I'm going from frozen to sitting down maybe total 12 minutes. I don't know, max.

Hrishikesh: Oh wow, that's it?

Samin: Yeah, it's pretty... It's not really that long. Yeah, because I think the key is putting stuff in that's small, using small bits of stuff like peas. Frozen peas take only 90 seconds to cook, right? It's just bringing everything up to a boil and making sure that the stuff already tastes good. And then you get to have that wonderful experience, which is the condiment time. And then a way to make it even yummiier is you can poach an egg in there if you want, or you can do the thing, you can make it egg drop style, where you pour in a little bit and let the egg scramble in there. Or like in Italy, it's called stracciatella, where you pour in a little bit of egg that's been whisked with Parmesan cheese and it floats to the top, so you have a little bit of egg in your soup with vegetables, which is really yummy. You could put a little soy sauce in that whisked up egg, which it makes it really yummy. So that's always a nice lunch to have with a piece of toast or a piece of whatever kind of bread you have. Another thing you could do easier than... maybe this is easier than calzones, is spend a weekend making things like sheet pan pizza with your family and you can make it and parbake it and then cut it up into pieces and freeze it. And then you basically have freezer pizza ready to heat up and you can reheat that up in the toaster oven or in the microwave. And that's like, how awesome will that be for lunchtime?

Hrishi: Yeah homemade frozen pizza is kind of brilliant

Samin: And you don't have to go through a whole calzone, I mean, you could also do that with calzone, you can parbake your calzone and freeze that. And then you get to have gone through the fun week family project of making the calzone or making the pizza and then also you get to the dividends of eating that for lunch. So I do think that, that's a great idea. It's going to involve a little bit more of a commitment. If you don't want the commitment, I'm always a fan of the French toast pizza and the English muffin pizza, and the pita pizza, and the tortilla pizza. Those are all pizzas I really believe in.

Hrishikesh: Samin, as a UC Berkeley alum, for a college nicknamed Cal, please tell me that somewhere on campus, there is an Italian restaurant called the CalZone.

Samin: Oh my God. There is not, as far as I know,.

Hrishikesh: Huge opportunity just waiting for you.

Samin: Totally missed opportunity. Okay. And one last idea, I am a huge fan of the rice cooker that keeps rice warm because it's a way to be able to have something that you just have, like when you have a bowl of warm grains, that you start with, you are like 75% of the way to a meal. So I think pouring like brown rice in in the morning, and then you know depending on the day I can season up that rice in a different direction, if I want to make it a Mexi kind of rice or an Indian kind of rice, or just Japanesey kind of rice or whatever, or just keep it super plain, then that can like dictate what direction I'm going to go in. And then I can sort of open the fridge in the morning and be like, okay, I know I'm going to have these leftovers, this I'm going to have this shredded chicken or this can of tuna or these vegetables that I can chop up that I can then like turn into this lunch later with this rice. I'm a big fan of getting the rice going in the morning.

Hrishikesh: Okay, that sounds great!

Samin: I really hope this helps! And please, send us some pictures of your lunches.

Hrishikesh: Okay. Continuing into our day, past lunch, here is a question about dessert.

Samin: Ooh. Dessert.

Progya: Hi, Samin. Hi Hrishi. This is Progya from India. So I have members in my family who don't like fruits in their desserts. And I've been sick of making chocolate based desserts in the last couple of months. I also don't like making Indian desserts because standards for those are too high in my household. Do you have any suggestions for desserts that are not fruit centric, are not chocolate centric as well, and are not Indian. Thank you so much.

Samin: Oh my God. I love this.

Hrishikesh: Yeah. It was a very specific target to hit. Not fruit centric, not chocolate centric, not Indian.

Samin: This is good. Okay. This is kind of my zone. Actually who am I kidding? I like all desserts.

Hrishikesh: I like so many desserts, but one, no no for me is the combination of chocolate with fruit.

Samin: Oh, you're anti-chocofruit.

Hrishikesh: Yes. I don't like the chocolate orange thing that people have at Christmas. I don't like when I get a piece of chocolate cake and they've drizzled raspberry sauce on it. I'm like, "No." Fruit is one category, chocolate is another category ne'er the twain shall meet.

Samin: I will say, while I don't feel that strongly, I do think chocolate and fruit shall only meet selectively.

Hrishikesh: Okay.

Samin: Not ne'er, but -

Both: Sometimes the twain shall meet.

Samin: Okay, so, some places that come immediately to mind for flavors are coffee, caramel, honey, cinnamon. Those are the flavor regions that I can think of. And other spices are things that I would focus on, you know? And also just like dairy flavored desserts, you know, things that are like sweet cream flavored, or even like things like cheesecake or milky flavor or vanilla flavor. Just choosing spices to

focus on would be a great way to do it. Also seeds, things like sesame seeds are great. Oh my God, there's so many delicious sesame seed desserts, tahini based desserts, honey based desserts. So I think there are a lot of options.

Hrishikesh: What's your number one in this category? Cheesecake?

Samin: Well, I love cheesecake, so, so much my number one and my number two come from this cookbook, which happens to be sitting right next to me. I am so obsessed with this book right now. Da-da-da-da-daah!

Hrishikesh: This is unplanned.

Samin: I want you to eat this cake so bad. And here's a better picture of it.

Hrishikesh: Yes. I have had this cake.

Samin: You've had this cake?

Hrishikesh: Yeah, because when I was in San Francisco, you said go to this place-

Samin: And eat this cake.

Hrishikesh: Yes. Tell them what the cake is.

Samin: So this book just came in the mail. It's called *Baking at the 20th Century Cafe*, it's by Michelle Polzine. It's my favorite pastry shop in San Francisco and maybe one of my favorite pastry shops in the world and on the cover, front and back, is a picture of the iconic Russian honey cake. This cake is a project that will maybe take two days. So you would really have to love your family members to undertake this project, okay? This cake is based on and sort of like comes out of Michelle's imagination as the sort of ultimate version of what's called, I think Dobosh torte or like Russian honey cakes. It's these like cinnamon delicious, like, thin cake that is baked in all of these separate layers that she layers 10 different layers. And then she makes this burnt honey frosting. That's mixed with dulce de leche and whipped cream. And she layers like frosting cake, frosting, cake, frosting, cake, frosting cake until there's 20 layers of frosting and cake. And it's so exquisite and so delicious and also

takes so much time and careful work. It's an accomplishment to make it. It's so, so incredible.

Hrishikesh: Have you made it yourself?

Samin: I have made it myself twice. Because I tested it, I wrote a column about it and I had to test it and I had to make it. It's like a weekend project and you feel so amazing when you make it. I will say the cheesecake that Michelle makes is also probably the best cheesecake I've ever had.

Hrishikesh: What I like about the cheesecake idea is that it is not technically an Indian dessert, but it is really similar to, like a category of Indian desserts. A lot of which are, you know, milk-based, it's sort of like, here's something different that will also connect to some mouth brain.

Samin: It totally connects to the mouth brain. Yeah. And it's also a pretty simple thing to make. It's just really delicious.

Hrishikesh: Yeah.

Samin: Recently I have been privy to a cheesecake recipe, which maybe I will be able to find and link to where it involves a sour cream glaze. So after the cheesecake comes out of the oven, you make this, like, delicious sour cream glaze that you put on top and you put it back in the oven for a second. And so then it gets this, like, incredibly shiny layer on top that makes it look like it's out of a beautiful movie cartoon.

Hrishikesh: So then let me give the lazy person's suggestion, which is, what about like funfetti style, birthday cake?

Samin: Oh, listen, I love a funfetti. I love a funfetti!

Hrishikesh: It doesn't have to be funfetti just like, you know -

Samin: A yellow cake.

Hrishikesh: Yeah. A yellow cake or a vanilla cake.

Samin: Yes. And actually my favorite, favorite, favorite- and this is like, if you want to make it from scratch recipe, my very favorite yellow cake recipe is Flo Braker's Buttermilk Cake, which if you Google

those words, I think the number one recipe that comes up is from my blog because I typed it out a million years ago.

Hrishikesh: Flo Braker's?

Samin: Flo Braker's Buttermilk Cake, yeah. And she was a fantastic pastry chef and cookbook author who really wrote like this incredible book called *The Simple Art of Perfect Baking*. And this recipe in my mind cannot be improved upon. It's like the ultimate yellow cake. It does take a little bit of work. Every ingredient has to be like at room temperature, but it really is like the ideal yellow cake in texture and in flavor. So I love that one a lot. You could do sprinkles and make yourself a funfetti situation. Who doesn't love a funfetti?

Hrishikesh: Mm-hmm (affirmative) You would have to be anti-fun.

Samin: Yeah, just a sad person.

Hrishikesh: Okay, next question, this is not a sad person.

Shawn: Hello, I'm sending this on behalf of my sister who has planted one Armenian cucumber plant and one lemon cucumber plant, and is now swimming in Armenian cucumbers the size of our thighs. They are enormous cucumbers and they won't stop growing. She's running out of ideas with what to do. She's given them to neighbors. She's given them to family, friends, coworkers, you name it. She's pickled, but we're running out of ideas. What do we do with all these cucumbers? Please help!

Hrishikesh: I'm sort of going to draft off of their question and ask you, do you have a recipe for the perfect cucumber sandwich? Because when I heard this question, I immediately had a craving for one.

Samin: Oh, interesting. Well, as an Iranian, I have very strong feelings about this because we eat cucumbers with feta in lavash bread. That's like the way we eat cucumbers is with feta, so that's like my recipe if you will.

Hrishikesh: Yes. Yeah, yeah. Give me that one.

Samin: Yeah, that's it. Oh my God. That's the whole recipe.



Hrishikesh: Okay, okay. Because I remember when I was four years old, my cousins from England came to visit and I was introduced for the first time to the idea of a cucumber sandwich.

Samin: Like a finger sandwich.

Hrishikesh: Yes. And I had not had sandwiches with the crust cut off. That wasn't really a thing that we did. But my cousins were very particular, they were like, this is how you do it. And that combination of like the soft bread, the cucumber, the cheese. I haven't had it in so long.

Samin: Yeah.

Hrishikesh: I instantly connect to that summer and jumping in the pool and it just feels like I really suddenly wanted that so bad.

Samin: What a good memory. I mean, I feel like if you're going to the store, the bread to buy is like, the thin Pepperidge farm, white bread, that's like super thin sliced, that's like the perfect bread for that. Unless you can get to your local bakery and you buy like beautiful sort of Pullman loaf for Pain de Mie that you can then, like, slice perfectly thinly your own self and remove the crust off. And then you get your dill, you get your cream cheese, you get your cucumber. There you go. You're ready for your tea party with Queen Elizabeth.

Hrishikesh: Finally, call me QE2! This probably doesn't use much cucumber.

Samin: I know. Well, that's the thing is like, I don't know. You're literally going to use like a quarter of a lemon cucumber for what you're talking about there..We got to like up the ante here, buddy.

Hrishikesh: Yeah. Nothing's going to use a whole, whole lot of cucumber, right? Like what about, what about raita?

Samin: Well, that was one thought I had was cucumber yogurt.

Hrishikesh: Yeah.

Samin: I think you grate a bunch and you squeeze a lot of the water out, which I would save the water and drink it honestly, you know, that's a very refreshing situation. And then you can make yourself a

delicious raita, or in Iran we call it mast-o khiar and you can combine it with any variety of other things. What do you put in your raita?

Hrishikesh: Yogurt with diced cucumbers, tomatoes, red onion, a pinch of cumin and a pinch of salt.

Samin: Okay. Okay. Yeah. Yours is really simple.

Hrishikesh: Yeah.

Samin: We have all sorts of different versions of mast-o khiar, but we do cucumber, yogurt, like any of a variety of herbs, I'll put mint and dill, sometimes I'll put cilantro. Here's a crazy curveball, sometimes I'll put raisins in it and/or toasted walnuts, which I find really delicious. Sometimes people put, like, dried rose petals in there.

Hrishikesh: And then how do you use that? Because I will put raita on pretty much anything.

Samin: I mean, I'll put it on anything. And sometimes if I make it with thick yogurt, I'll just eat it by the spoonful. Like I'll just eat it almost as a side dish.

Hrishikesh: Right.

Samin: But yeah, because Iranian food is very rice-based you could even just eat rice with the yogurt, but since usually there's like a saucy stew, you would eat your, like rice, stew, yogurt or rice, grilled meat, yogurt. And like in my current life, I don't eat so much like Persian rice, I might eat, like, grilled meat or grilled fish or some vegetables and the yogurt. It's also really good on top of like, say poached eggs. I don't know. I feel like it's just a wonderful condiment to have around. And you can, especially if you squeeze the water out, which Armenian, and certainly lemon cucumbers, are really watery and both of them, it sounds like you're letting them mature quite a lot. So they'll have really big seeds. You can remove the seeds before you grate them. And again, like save the seeds and save the water and, and turn that into a delicious drink. You know, mix it with some fizzy water and some lemon juice and turn it into cucumber lemonade.

Hrishikesh: Delicious

Samin: The other place where I think you could use up a lot of cucumber, like a lot. And this is where I think the triage is about to happen, is where the blender comes out. You bring the blender out, and we start making juices. We start making popsicles, we start making cucumber gazpacho and all sorts of other chilled soups. In fact, you could take that cucumber yogurt and turn it into a chilled cucumber and yogurt soup.

Hrishikesh: Ooh, cucumber soup sounds good. I don't think I've ever had that.

Samin: Oh yes. I mean it's just a little bit wetter than cucumber yogurt.

Hrishikesh: Oh I see, got it. Okay. And what does that mean, cucumber gazpacho? Does it mean are you just replacing the tomatoes with cucumbers?

Samin: Yeah, I would just use cucumber ... So I think you could make a cucumber gazpacho that goes in a Vietnamesey direction with rice vinegar and cilantro and chilies, and you kind of use those flavors. I think you could blend it up with Mexican tastes and go lime, poblano chili direction and maybe even top it with a little bit of sour cream or queso. I think you could go, certainly in a Middle Eastern direction and put a little tahini in there. You could just take in, like an inside out gazpacho, regular old gazpacho direction and use peppers and just an inverse amount of tomato and make it sort of more cucumber. It's so good with all of the different herbs that are available in the summertime, basil and dill, and cilantro and parsley. I mean it's just to me, cucumber uh. It's a delicious blank slate of freshness.

Hrishikesh: Awesome.

Samin: Yeah. In a lot of ways I envy your problem. So. Oh wait, oh wait can I suggest one other really delicious thing that's so good!

Hrishikesh: Yeah, what made you think of it just now?

Samin: Grating cucumbers made me think of it. And it's warm right now. Oh my God. This is one of my favorite things from my childhood, and I

used to get made fun of for it. And I think now, because shrubs are a thing and tonics and people are into stuff.

Hrishikesh: People are into stuff for the first time. It's true. Nowadays people are into stuff.

Samin: People are into stuff. And I feel like the time is ripe for this drink. So in Iran we have an entire category of drinks called sharbats. Which is where the word sherbet comes from. And they are these cool refreshing drinks that you drink on a hot day. And they're sort of usually cordials, so they're a sweet syrup that gets diluted in a glass of ice water. And there's all sorts of different ones. One of my favorite ones is a sour cherry sort of syrup, that's on ice water. But my very favorite one is called sekanjabin. And it's made with vinegar and sugar and water that's boiled down. Which sounds like the craziest combination of things, but it's so good. It's so so so so so good. And so you make this vinegar sugar water syrup and there are different ways of consuming sekanjabin. One of them is you just take the syrup and dip lettuce leaves in it, and eat the lettuce leaves and that's refreshing. Another way is you use it as a cordial in a drink. And so you can just drink that on ice water. But a really refreshing way is to put a whole bunch of cold grated cucumber in your sekanjabin glass and so then you have this cold refreshing, sour, sweet, cucumbery, slushy, icy thing. And I just want this to take the world by storm.

Hrishikesh: You know what I think could do it too is if people start ... I know you had it as a kid, but if people start using it as a mixer the way they use shrubs.

Samin: In a booze, in a booze, in a booze.

Hrishikesh: Yeah, in a boozy drink yeah.

Samin: And you totally ... And what's so funny now? Oh my God I've never actually connected these dots. But I really love, what's that booze drink that you probably don't know because you don't drink any booze, but there's a booze drink with a cucumber and a ginger ale?

Hrishikesh: Pimm's cup?

Samin: Yeah! Pimm's cup, pimm's cup.

Hrishikesh: I've actually had a Pimm's cup before, we're getting very English with our cucumber stuff. But I actually had it once at a wedding, at an English wedding and it was really nice.

Samin: Mm-hmm (affirmative). Yeah. I love a pimm's cup. And I feel like pimm's cup is kind of like the alcoholic big sister of sekanjabin now that I think about it. It has that sweet and sour thing, and it has the cucumber. Oh my God. I'm having my Proustian, sekanjabin-pimm's cup moment right now.

Hrishikesh: All right. Samin is going to make sekanjabin happen with your help.

Samin: Let's make this a thing.

Hrishikesh: Yeah. I like this idea. Vinegary, cucumbery drink and I'll have the non alcoholic version and you can have the boozy version.

Samin: Okay great and then we'll find out what secrets I'm going to spill.

Hrishikesh: Okay onto a question that I chose specifically because it was something that I dealt with earlier this summer myself.

Samin: Oh, personal.

Hrishikesh: Deeply personal.

Hannah: My name is Hannah. And I live in Arizona, I am wondering how you caramelize an onion. I can saute onions, I can cook them. I can get some flavor into them but I can not properly caramelize an onion for the life of me. And I was wondering if you could offer some support. Thank you so much.

Samin: Hannah, Hrishi. What is going on Hrishi?

Hrishikesh: I ended up trying to do something that was much more complicated that involved actually like, sugar and wine and stuff like this and it turned out so bad.

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

Hrishikesh: But then this summer I really wanted to do it again. I wanted to make caramelized onions, I was really having a craving. And then it turns out, it's so easy. Anyway, I was able to successfully

caramelize onions so I feel like I have a lot faith that Hannah will be able to too.

Samin: Okay good.

Hrishikesh: What advice do you have for her?

Samin: Well Hannah, I would start with, don't do one. It takes some time to caramelize onions properly so it's worth it, if you ask me, to do several at a time. So don't mess with one. I would say at least do four onions, because it will keep in the fridge for several days. And it's a nice thing to have around because you can use caramelized onions for toppings for burgers, you can make a beautiful caramelized onion tart. You can make, you can use them on pizza. You can use them for all sorts of stuff. So if you do eat dairy, I recommend using a mixture of butter and olive oil in the pan, because butter browns differently than olive oil. And I like having a little bit of that dairy browning action, because just the way milk solids brown is so nice. And so what you want to do is slice your onions, get your pan nice and warm, get your fat in there, get that warm, and throw all of those onions in there. I like doing this in a cast iron pan, because it stays evenly warm. And it doesn't need to be super duper hot. It shouldn't be scalding hot. But it should be hot enough that the butter starts to sizzle and then the onions are going to sizzle once the onions go in the pan.

Hrishikesh: A big key for me was turning the heat down a little bit.

Samin: Yeah

Hrishikesh: Cause I burnt them one time.

Samin: Yeah, one of my pet peeves in recipes is when people say, "Oh, put the onions in the pan until they're brown five minutes later." And that is just not true. It really takes quite a long time to get onions, you know, certainly to translucent and then to, even to brown, gentle brown, I think takes a minimum of 14 to 16 minutes. And if you ask me, properly caramelized onions take upwards of 30 minutes. And a good amount of stirring, and really conscientious sort of tending. I don't think it means you have to be standing there stirring every minute. It just does mean as the sugars start to release and things start to happen, you do need to be there to

make sure it isn't all sticking and burning to the pan. I like to add some salt early in the process, because that does draw water out and I have made so many caramelized onions over the years. I worked in a restaurant where we made huge, huge pans of them every day, so I would do tests. And do side by side, put salt in one pan and no salt in the next pan just to see how things happened differently. And I like the way they cook with salt better, because the water comes out earlier and they get more tender and that's something I like. So then you go and you keep stirring and you take them as dark as you like. And then, this is where the magic comes in. To finish a caramelized onion, because you've built all of this sweetness and flavor and richness, what you want to do is you want to balance it with some acid. And so sometimes people will add a little bit of balsamic vinegar, what I like to do is add a secret, secret amount of red wine vinegar. So secret that you don't actually taste any vinegar, but what happens is when you eat the onions they just taste balanced. They don't taste cloyingly sweet, there's just this little, hmm, brightness that happens. And that's when you know that you've balanced it right.

Hrishikesh: Hmm. So if you're doing four onions, how much red wine vinegar would you add to that?

Samin: At the end? I mean, every vinegar has a different acidity. And who knows how sweet your onions are. But it might be a teaspoon. It just, I just add a few drops and stir it in and taste it, and I might add few drops more and stir it in and taste it.

Hrishikesh: Yeah.

Samin: Yeah, and that's when you adjust the salt to make sure it tastes just right.

Hrishikesh: And do you have strong opinions about what kind of onion you're using for caramelized onions?

Samin: I like yellow onions, but it would work with red onions. It would work with spring onions, there's like those walla walla sweet onions. But I like just a regular yellow onion. It would work with white onions.

Hrishikesh: All kinds of onions.

Samin: Yeah, absolutely. For sure.

Hrishikesh: I hope that helps Hannah.

Samin: I hope it helps. Also, now you can make something called pissaladière. Which is the Provençal caramelized onion tart or sometimes focaccia, with anchovies and olives. And it's delicious.

Hrishikesh: Okay here's a question from Simone.

Simone: My question for you is about how to use white miso in recipes. I bought it for a pasta recipe and now I have a big tub of white miso I've been trying to experiment with new food. So far I've made miso glazed eggplant and some chicken, but what else can you do with miso? And how do you properly add it to recipes? Thanks.

Hrishikesh: What do you think?

Samin: I'm not a miso expert by any means, but I do know when it comes to miso that the lighter it is in color typically, the milder it is in flavor. And so the white one is the one I usually use for things like dressings, like miso mustard dressing, or, you know, honey miso dressing, that's the one that I like to use. I think miso adds so much delicious umami. I have been using it a lot lately in summer time in slaws and to dress all my soba noodles. I eat so many soba noodles lately. And so it just is this incredible source of mouth puckering, savory flavor. Yeah, and also, you know, stir miso into some water and you have miso soup. And it's such a simple and delicious and nutritious belly filling thing.

Hrishikesh: One thing that I have never actually had myself, and I'm really excited to try it is miso chocolate chip cookies.

Samin: Oh yeah. Also there's those miso peanut butter cookies that are super popular on the New York Times Cooking, that my friend Krysten Chambrot developed.

Hrishikesh: Have you had those?

Samin: I haven't had them, but they look so good. Let's pull it up. Let me pull up the recipe right now, "These cookies were the result of a happy accident. When the peanut butter ran out, similarly creamy



white miso stepped in." That's so awesome! I think you have to try this. If you have a huge tub of miso.

Hrishi: That's great. We have a chef detective question.

Samin: Ugh, life dream. Boop beep boop boop doo doo boop boop da da.

Hrishikesh: Do you have your monocle and your pipe and your tweed hat that you can put on?

Samin: Yeah, let me put them on. Here.

Hrishikesh: Yeah, your glasses but just cover one eye.

Hrishikesh: Oh, okay, so this question comes from Morgan. And she sent some visuals in her email as well, but first let me just play you the audio part of it.

Samin: Okay.

Morgan: I have a family recipe mystery for Chef Detective. My grandmother used to make this delicious bread, we just called it pull apart bread because the loaf could easily be divided by hand. I have a recipe card for it, but it lists only the ingredients, the baking temperature and the time. At this point it's been more than 20 years and I've actually never made the bread. I did watch her make it one time, but the details of that experience are long gone. So, I'd love some tips for how to begin the process. Thanks.

Hrishikesh: Samin, have you ever had pull apart bread?

Samin: I've totally had pull apart bread. Have you?

Hrishikesh: I don't know that I have?

Samin: Have you ever had anything like Parker house rolls or any sort of thing where you get ... Have you ever had Hawaiian bread? Where you just get to pull the buns apart?

Hrishikesh: Yes. I definitely haven't heard the term Parker house roll before.

Samin: But aren't you from the East coast?

Hrishikesh: Yeah, I've heard of Parker Lewis Can't Lose. God, I made a Doogie Howser reference earlier, in an earlier episode and now I'm talking

about Parker Lewis Can't Lose. I'm really dating myself here. But you know who isn't dating herself, Samin.

Samin: I really hoped you wouldn't go there. I really, really, really hoped you wouldn't do that to me. You're fired, podcast is over.

Hrishikesh: Ah ha ha. Okay, pull apart bread. How would you explain what pull apart bread is?

Samin: A loaf of bread that once it's baked rather than slicing it, the loaf has been assembled and put together in such a way that you can actually pull it apart into pieces.

Hrishikesh: Oh, okay. So this is a category that's more about the shape of the bread and not the flavor of it.

Samin: Exactly, yes.

Hrishikesh: Okay. She's looking for where she can begin, but she does have some starting information in the form of this card that she's sent as an attachment to her email.

Samin: Okay

Hrishikesh: With her grandma's super cute grandma handwriting. Let me text this to you, but I'll also read it to you. It says, "Five and three quarters to six and a quarter cups of all purpose flour." I love that there's a range. "One package of dry yeast, two and a quarter cups of milk or buttermilk, two tablespoons of sugar, one tablespoon of butter or margarine or shortening, and then one and a half teaspoon of salt." One of the things Morgan is wondering is what's with all the options, and are there general bread making rules that she can use to guide herself through this recipe?

Samin: For sure.

Hrishikesh: Oh, it also says, "Oven 375 degrees and bake for 40 minutes."

Samin: Great. I feel like your grandma really set you up with a lot of information here. We have a lot of clues that are going to set you on your way. So I'm feeling pretty confident, Morgan, and you should too.

Hrishikesh: Okay

Samin: I would guess, knowing very little about you and nothing about your grandmother, I would guess that the options really are about the fact that this recipe probably came out of a time limited options, maybe post depression era where it was about using whatever you had, you know? So if you had milk, you use milk. If you had buttermilk, you use buttermilk. And then really, the only variation in terms of an ingredient like an amount of an ingredient is the flour, which again also is not so weird. It's a half a cup of an amount of variation, which really, depending on the day, if it's a super humid day, you might use more flour, or maybe that amount is you would start by adding the lesser amount, and then if the dough needs it, you could add more, or maybe the larger amount is the extra half cup is what you would use when you're kneading. And so to me, this doesn't look that strange as far as recipes go. So she's given you a great map, and really what you're missing is the how-to. So what I'm going to do is I'm going to ask one of my friends who is a really talented baker to translate this into a bread recipe for you.

Hrishikesh: Oh, nice!

Samin: Her name is Laurie Ellen Pellicano. And she's a master in all of these, sort of, American traditions and so I'm going to ask her about the pulling apart, sort of method. But I think what it is, what I would guess is that, you're going to roll the dough and cut it into a bunch of pieces. And then you in the loaf pan, you just nestle these pieces next to each other. And so as the dough proofs, the pieces sort of rise, and then as it bakes, then it gets to a point where they have grown into one thing so that you have to pull them apart.

Hrishikesh: Okay. So should we take a little break and then you can confer with Laurie Ellen and then we can come back?

Samin: Yeah, let's do it.

(Commercial Break)

Samin: All right. So Laurie Ellen talked me through this, and basically she said you can do one of two things. Once you have your delicious fluffy dough that you've made, you're going to roll it out into a big rectangle with a rolling pin, brush it liberally with butter and cut it into four inch squares. Or you can punch it out with, if you have a

round cutter, into four inch circles and fold them into tacos. So either in half if they're circles, or sort of tip to tip, if they're squares, and brush the outside, also with butter. There's liberal amounts of butter at all surfaces here that's going to encourage flakiness. And then you're going to basically have eight tacos, little nestled side by side in your loaf pan, let them proof. Butter that whole thing, bake it up. And then you're just going to have delicious, warm, buttery, flaky memories of your grandma. And I wish I could join you.

Hrishikesh:

Wow.

Samin:

I mean, I am going to join you. I want to make this now too.

Hrishikesh:

What's the thing that she probably is missing the most in the recipe that she had? Is it the taco formation?

Samin:

I think the actual... Yeah, exactly, the taco formation. I mean, I haven't made this particular thing, but I'm guessing that this dough would also work as a Parker House style shape. You could skip the whole taco and roll them into little balls and bake them in a nine by 13 pan.

Hrishikesh:

Yeah, that's what I'm imagining.

Samin:

Yeah. And that's another version of a little pull apart roll that I really love. I feel like there's no end to the versions of the pulling apart. I just feel like basically you just want as much dairy and butter involved as possible.

Hrishikesh:

And we'll post this recipe on the website for Morgan and for anybody else who might want to try it, with all the detailed information that we're kind of skipping over.

Samin:

Yes. There are a lot of steps that there's no need for us to tell you about.

Hrishikesh:

So what do you think, Samin? Mystery solved.

Samin:

This is the first time I feel like I have successfully done it. But you know what? I won't feel good until Morgan lets us know.

Hrishikesh:

Morgan, we're waiting for you to let us know if the case is closed.

Samin:

Yes. Please, Morgan, settle our hearts.

Hrishikesh: Samin... Okay. One thing I've been doing a lot recently, because we've been eating some tortilla chips. This is something that I have done a lot over the years, is uh, I cook with the little bits of crumbly... the dregs of the chip.

Samin: The ends of the bag, uh-huh (affirmative). What are you making?

Hrishikesh: So one of my favorite things to do is like fake chip dregs version of chilaquiles

Samin: Well, I mean, that's what I hoped you would say.

Hrishikesh: Yeah. I mix it with eggs and that's really good. I've also just been using it a lot as a little topping for things. So we'll have, like I made black beans the other day, with a side of sliced avocado and brown rice. And it was, it was all really nice but it was also just a little too healthy. But it was also, everything was a little bit soft, I was like, it needs some differentiation in the texture. Just a little topping of crunchiness.

Samin: I love that!

Hrishikesh: I was doing it with these bean fields, nacho chips-

Samin: Those bean, those healthy bean-

Hrishikesh: So it already had a bunch of spices and stuff blended in there so it had a lot of flavor. It's a great way to finish a dish.

Samin: You could also use them, one thing I was thinking is you could use them as like, instead of breadcrumbs, if you wanted to bread a piece of fish or whatever. Do you know what I mean? It's like a ready-made breading, basically.

Hrishikesh: That's so smart. Actually, I just made fish the other day actually crushing a bunch of spices, crushing fennel seeds and black pepper and stuff in my mortar and pestle. I could have-

Samin: You could totally add some chips

Hrishikesh: I could have put some chips in there, yeah! Because normally, there is a certain joy for sure in tipping the bag up and "drinking" the last bit of the Dorito or whatever. But I just wanted to encourage

people to also see that as a cooking ingredient too, the way that I do. I was thinking about the Marcella Hazan tomato sauce recipe that you told us about in an earlier episode and how excited I was about the idea that you use the onion ends for it. So here's my new pitch to you for a cookbook. All dishes that just use the end of a thing, the thing that you would normally throw away. The last bits of the chips, the ends of the onions...

Samin: Oh, I already know the person who's writing this book. It's my friend Tamar Adler.

Hrishikesh: Oh, really?

Samin: Yeah. Her book's called, *What To Do With the Cold Chicken*. It's a book of all the leftovers. She's been writing these columns lately for The New Yorker about what she's been cooking throughout the quarantine out of leftovers. Oh, here. Like for example, this is amazing. "Leftover polenta gnocchi. About 12 ounces cold leftover polenta, six to seven ounces flour, egg yolk and a bunch of Parmesan." I mean, this is so brilliant. She turned leftover polenta into this beautiful bowl of gnocchi which I've never seen happen before, and it looks so good.

Hrishikesh: Okay. Well, tell her, Tamar Adler, if you're listening or if Samin tells you, you need to hit me up for some stale potato chip bits recipes, I'm your guy.

Samin: She's totally in. She literally ran a recipe in The New Yorker for hot dog salad, so she is your - you are her guy.

Hrishikesh: Yes! Okay! Well, that's it for this episode.

Samin: I'm so glad we're back. Thanks for listening. If you've been enjoying our show, tell your friends, and maybe leave us a review on Apple Podcasts.

Hrishikesh: We make this podcast with the help of Margaret Miller, Zach McNeese, Gary Lee and Casey Deal. And Mamie Rheingold does the illustrations for our episodes.

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Hrishikesh: And let us know if you have any cooking related questions.

Samin: Just record a voice memo and send it to us at [alittlehomecooking@gmail.com](mailto:alittlehomecooking@gmail.com).

Hrishikesh: Our website as always is [homecooking.show](http://homecooking.show), where you can find transcripts and recipes for all the things that we've talked about today.

Samin: You can follow me [@CiaoSamin](#) on Twitter and Instagram.

Hrishikesh: And I'm [@HrishiHirway](#).

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

Hrishikesh: We'll be back in two weeks, and every two weeks we're going to have another episode for the next few months.

Samin: Until then, I'm Samin.

Hrishikesh: And I'm Hrishi.

Samin: And we'll be Home Cooking.