

Home Cooking Episode 8 Transcript

Samin: I'm Samin Nosrat.

Hrishi: And I'm Hrishikesh Hirway.

Samin: And we're home cooking.

Hrishi: Like a meal that has more courses than you can comfortably eat, this is episode eight of what was supposed to be a four-part series.

Samin: Coming up later, we're going to be joined by Antoni Porowski. Who you all know as the guy who put yogurt in guacamole on *Queer Eye*.

Hrishi: I'm so excited to talk to him.

Samin: He's a delight.

Hrishi: We also have a bunch of questions to answer, but before we get to them, Samin, what's the best thing you've had to eat this week?

Samin: Hrishi, it comes from you, actually, my friend.

Hrishi: It does?

Samin: Yes. This week has been rich in tapioca.

Hrishi: Oh, right!

Samin: Yes. This has been as tapioca celebration. I am currently even drinking boba, but I came to tapioca late in life. I don't know that I ever had it as a child. But I just love the chewiness of tapioca, but when we were recording episode five and we were answering a question from a listener about what to cook one handed while she recovered from a rollerskating injury, I suggested that she make khichdi. Which I have historically only known really as rice and lentils cooked together. I've seen it in many different versions of that across South Asia, but you told me that your favorite version of khichdi was made with tapioca, which in India, is called sabudana. So you told me all about sabudana, so then I went on a sabudana journey, and for the last several weeks, have been testing it and cooking it, and then I wrote a column about it, and it actually is coming out this week in the *New York Times* magazine.

Hrishi: That's so exciting.

Samin: Yeah, so this is the second time you're a character in my writing.

Hrishi: So I never realized until very late, embarrassingly late in the game, that sabudana is actually tapioca. Sabudana khichdi is something that I've loved growing up and still is one of my favorite things to eat, and tapioca, in my mind, is something that I don't like. I can't drink boba. I don't drink caffeinated teas anyway, so I don't normally have it, but I have tried it, and the squishy parts of tapioca, I was like, "Ooh, this is not for me."

Samin: Oh, really?

Hrishi: I put it in a category of things that I do not like, only to find out that actually one of my favorites-

Samin: It's the same thing.

Hrishi: It's the same thing. When I finally asked my mom how to make it, and she was like, "Oh, you go to the Indian store and get the tapioca," I was like, "No, no, no, no, no, I'm asking about sabudana khichdi," and she's like, "Yeah, you get the tapioca." I'm like, "No, no, mom, let me explain. I'm asking about sabudana khichdi." She's like, "Yeah. It's tapioca."

Samin: That's really funny.

Hrishi: So do you want to tell people a little bit about what it is?

Samin: Well, I think you should tell people what it is.

Hrishi: Okay. So sabudana khichdi, I think it's fair to say that it is a specialty of Maharashtra, which is the part of India where my family is from. It's really simple. Tapioca, potatoes, peanuts, green chilies, and spices.

Samin: There's a little bit of ginger in there.

Hrishi: Yes, ginger.

Samin: Cumin is the spice. Yeah. It's super simple.

Hrishi: Yeah.

Samin: And a tiny, little bit of sugar and lime. I would say the main difference for me that I learned, that probably would be helpful for our listeners, is the first time I made it, because I was so excited when you told me about it that I just went downstairs and I was like, "I pretty much have all the ingredients. I'll just make it with what I have."

Hrishi: Yeah.

Samin: It didn't work with regular American tapioca. I had to go to the Indian grocery and specifically I had to get sabudana, which is Indian tapioca, and it's a different size and it's kind of a different texture. So I think for me, it was just really exciting to have a savory tapioca experience, and I feel like this was a learning curve big time, because it's been a journey for me, both on this podcast and definitely in my column, in my writing, to have to figure out how to talk about cooking and write about cooking and give people advice and instruction. When I don't have the typical resources available to me to learn about things that I'm not familiar with, which usually would be to go stand at someone's kitchen counter and watch them make a thing over and over and over again, and then call them a hundred times afterward and be like, "Can you tell me exactly how you made that thing? What was all those things?" We did call your parents, which was very fun, and we got some information out of them, and your parents make this in the microwave, which is real great, but I'm pretty sure that's not the way it's been made in India for generations, and so then when I tried to do research on the internet and watched a million videos and read a bunch of recipes, I wasn't able to replicate it. Every time I made it, it got really clumpy and sticky, and so I ended up just sticking to the version your mom gave me, because that was the best version I was able to make. It's so simple and it's so delicious, and I hope you do make it. You will understand why Hrishi ... He requests this every time he goes home.

Hrishi: That's true.

Samin: There was one day when I was testing it and I ate it for breakfast, lunch and dinner.

Hrishi: Exactly.

Samin: It's just really tasty.

Hrishi: Yeah, I'm so happy that you are now on board, that I have somebody else I can talk to about this.

Samin: Oh, it's so good. But now that I've taken over your childhood favorite, what have you been cooking and eating?

Hrishi: Actually, I have been making another dish from my childhood the last couple of weeks. I've been making big batches of chole. Which is basically just a chickpea dish and I've been trying to figure out things that I can make one day that will last for multiple meals, and this is something that I think kind of only gets better as leftovers.

Samin: Yeah, for sure.

Hrishi: It feels like it soaks up the spices and flavors even more. So that, you know there's some dishes that are just better as leftovers, right?

Samin: Yes. I don't know the science behind this, but a hundred percent. I feel like all different cultures have different words for this, but it's basically kind of like flavors coming together or resting, and usually it's saucy things or stewy things, and so anything that's braised or stewy, and certainly when they're spices, I feel like anything that has tomatoes or wine in it usually tastes better the next day.

Hrishi: This does have tomatoes in it. I use canned chickpeas and canned crushed tomatoes and onions and spices and garlic and ginger, and it's easy and really delicious.

Samin: Do you use a premixed masala mix from the Indian store?

Hrishi: No. I start by heating up the oil, whole chili peppers, dried chili peppers, mustard seeds, fennel seeds, and then I let those sort of get to be hot enough so that they pop, and then throw the onions in then garlic and ginger. So I start with the whole spices, and then I add some ground spices during the onion stage.

Samin: Got it. That's when you might add cumin or coriander.

Hrishi: Yeah.

Samin: And then what do you eat it with? With rice? Do you have little breads?

Hrishi: With rice and yogurt. We've been eating almond milk yogurt, which is actually really good. Also, this is the real key, a little bit of Indian pickle. I prefer a mango pickle, but any pickle will do.

Samin: I love a mango pickle. I do.

Hrishi: I was looking in the fridge the other day at all the different varieties of a jar of a red thing to make something spicy that I have from different cuisines.

Samin: I have so many. That's basically my whole refrigerator.

Hrishi: Yeah exactly, I want more. What are your favorites? What are your go tos?

Samin: Let's see. I love Tia Lupita hot sauce.. Oh, I have like Korean gochujang, which I love using the fermented pepper paste. God, I have Calabrian chili paste from Italy, and then all the chili crisps. I have a fermented chili paste from the cultured pickle shop in Berkeley, it has some gingery bits in it. I don't even know, I've lost track. It's endless. Okay, but of course, red spicy things aren't the only way to make things spicy. This is a question we got from Mexico City about tomatillos.

Samin: Ooh.

Chuy: Hi, Samin and Hrishi, this is Chuy.

Tyler: And Tyler.

Chuy: We live in Mexico City. So we wanted to ask about tomatillos, or green tomatoes.

Tyler: We get a weekly agriculture box from our local farmer's market, and it includes always a lot of green tomatoes, and we always make some salsa verde, but we always have some green tomatoes left over, and there's only so much salsa verde that we can eat, and we're not sure what else we can do with green tomatoes, because

they're more acidic than red tomatoes. So I'm wondering if you have any ideas or suggestions for ways to use green tomatoes. Thank you.

Chuy: Thank you.

Samin: Those guys are so adorable.

Hrishi: I didn't know that green tomatoes are more acidic than red tomatoes.

Samin: Yeah, they're not. They're related as in they're both ... So tomatoes and tomatillos, they're in the same family,

Hrishi: Because they're the tomato's uncle. That's why they're called tomatillo.

Samin: Exactly, that's why it's a tomatillo. Ay ay ay, they're not the same plant at all, and I think it's just a sort of a linguistic thing, that they're called green tomatoes, and they're used similarly, but they taste totally different for folks who have not tasted them. They're really, really acidic, and they're so delightful. They can be used raw or they can be cooked, and often when they're cooked, they are either charred on a really hot griddle or they're grilled to sort of get the outside really dark and then blended into a sauce or a salsa or something like that. So I think that's probably how these guys are using them, and typically that's what a salsa verde is, and usually they're just mixed with really, really hot green chilies and some cilantro, and that's a super simple salsa verde. They probably, honestly, know much better than I do how to do that. Another really simple, delicious salsa verde that I really like making is what one of my friends calls "taco truck salsa" or guacamole salsa, which is where you kind of mix a pretty ripe avocado in the blender with tomatillos, and it's like the thin avocado and tomatillo salsa, so it's like a pourable avocado salsa, so that it's a less expensive guacamole option at a taco truck.

Hrishi: Oh chole, went really well with guacamole, which I really, really love.

Samin: Guacachole?

Hrishi: So we made guacachole. It's a great pairing.

Samin: I believe it. Yeah. There are a lot of ways that Indian flavors and Mexican flavors really naturally overlap. Oh but then that leads us to the next thing that is one of my favorite Mexican dishes using tomatillos where you can use a lot of them up is probably what's the simplest version of mole, which is green mole. And there are dozens and dozens and dozens of kinds of mole sauces throughout Mexico, probably the lightest and simplest one is mole verde, which has a base of many different herbs, sometimes including even lettuce and tomatillos. One of the main herbs used in it is called epazote, which is used fresh, and it's a really delightful, very fragrant herb that's really commonly, very easily found in Mexican markets. It's something. Did we talk about epazote in an earlier episode?

Hrishi: We did, we did. I'll tell you what it says on the Penzey spice bottle because I thought it was a very diplomatic way of putting it. It said it's a spice that's often used to counterbalance the effects of a diet that is high in legumes.

Samin: Epazote keeps out the farts is what we're saying, in case you didn't listen to our first episode. Fresh epazote is just incredibly herbaceous, it's really delicious, and that's a crucial ingredient in green mole, and so luckily, these guys already live, you already live in Mexico City, so you would be able to get that really easily at one of your markets. You can also just use cilantro and parsley and you know, the way I've made green mole in the past is just you char your onions, you char your tomatillos, and then really it goes quite quickly after that. You just work in all of your greens and you blend everything together into a really light sauce with some chicken stock and you simmer, and then you have this kind of thin-ish sauce. By then, you've already cooked whatever meat, if you're using some meat, probably in that stock, and then you add that back in and there you go, you have this incredibly delicious thing. The whole thing probably takes maybe 40 minutes, just a little bit longer than it takes to cook the meat, if you just use chicken thighs or whatever. So it's one of my favorite moles, and I think it's because it's so surprising and so light and so different than I think

what most of us think of when we think of mole, and I think that idea is what would then take me to the other suggestions that I would make, which is grilling or charring those tomatillos and then adding them to a braise of meat, or maybe even just sort of making some sort of delicious cooked relish that then I would either spoon over fish. I would add them into a braise and let it sort of just cook away, and it would be this amazing, acidic, flavorful ingredient that I would add instead of having to add wine or tomatoes, but it's a kind of fresh, vibrant, summery way to do it. So I feel like it's a delicious flavor bomb, and you're really lucky to do it. So go for it.

Hrishi: Well, Chuy and Tyler, I hope that helps.

Samin: I hope that works for you.

Hrishi: Speaking of parsley, if you don't use the whole bunch, maybe you should call it partially.

Samin: I liked it better when I couldn't see you when we were recording, because I... I liked it better when my camera didn't work.

Hrishi: Yeah so Samin's camera used to not work and so we would just record our episodes over audio but now it got fixed and we switched to video over Facetime, apparently with mixed results.

Samin: Speaking of parsley, I'm like, what is he about to say? Is this the transition to the next question?

Hrishi: No.

Samin: I'm gripping my chair handles with terror.

Hrishi: You got to just squash that instinct.

Samin: Oh, no.

Hrishi: Well, speaking of squash-

Samin: Oh, no.

Hrishi: That's not good. Here's a question from Nellie

Nellie: Hi, Samin and Hrishi. I'm calling about squash this spring. I planted 10 squash plants-

Samin: Oh my God!

Nellie: -and I don't mean to count my squash before they ripen, but I think it's going to be too many, and I may have a bit of a squash situation on my hands. We're a family of two adults and one six year old going through a bit of a picky eating phase, so not even sure if he likes squash at the moment. Right now, my plan is just to give each of my friends a squash, but maybe you have some other suggestions.

Samin: OMG, I love this question. I love so much about this question. She said I don't mean to count my squash before they ripen. And then she said maybe I'm going to give each of my friends a squash. I'm like, how many friends do you have? I'm like, maybe she has, I don't know. I love it. I love you, Nellie. I love you, Nellie. 10 squashes is a lot of squashes. We planted in our garden maybe about 10 squashes, but many of them are winter squashes and they have, let's say, not been thriving. So only one of them is a summer squash that has been really, really thriving, and it has produced a lot of fruit. So I can't even imagine how many 10 is going to give you.

Hrishi: Oh, I have some more information, actually, from Nellie.

Samin: Oh, tell me more.

Hrishi: Specifically, she has one delicata.

Samin: Oh, she has winter squash.

Hrishi: She has one trombetta, two kabocha, one acorn, and then five question mark mystery squash plants.

Samin: I'm really happy to hear that you have a mix of winter and summer squash because I was worried that you only had summer squash. So it sounds like you have zucchini and other summer squash, which are the things we grill on ye old grill or eat as a kebab or turn into zucchini fries and that kind of stuff. And then you also have the kinds of things that we would imagine in the old cornucopia around the Thanksgiving table, or like a pumpkin pie. So that's nice because you'll be able to stretch out your harvest over many

months. So that's good news. So already, I'm relieved on your behalf. So let's start with the summer squash. So things that I think would be kid friendly are doing a little breading and oven roasting or breading and frying. Things like making a little bit of like squash fries, like breaded and fried pieces of squash, or you could just use nice buttered breadcrumbs and do that in the oven. You don't even need to do deep frying. I think that's a way to save yourself the hassle of deep frying. Another way to use up a ton of them is to make a gratin, which is just slicing them thinly, layering them with cheese and cream, or cheese and a mixture of cream and stock, and baking the whole thing in the oven until it's like brown and bubbly and delicious. Maybe topping it with breadcrumbs. That would use up a lot of squash, so that's really good. As far as what your kiddo would love, my neighbor just made a really delicious double chocolate cake. I think it's in Shauna Sever's book, *Midwest Made*. But I think she has a double chocolate zucchini cake recipe, which is really tasty and uses up a good amount of zucchini. So that's a great way, definitely kid friendly.

Hrishi: Can I tell you how we've been using up a lot of zucchini?

Samin: Yeah, tell me.

Hrishi: A recipe from Yotam Ottolenghi from the book *Jerusalem*. Title is turkey zucchini burgers. But they're really small, they're more like meatballs or they're like slider size. And nowadays, we make them with the ground beef style Beyond Meat, but the recipe calls for ground turkey. Either way, it's so delicious. And the recipe only calls for one zucchini, and that's really good, but we've actually been getting so much zucchini, we've been doubling it, and it falls apart a little bit more, but it's still really, really good and totally works. And we just had it the other day, and it's delicious. You shred the zucchini and combine it with the ground meat, an egg, some salt and spices, and some garlic. And you make little burgers, and then you fry them in some oil and then you bake them. And they're really, really good.

Samin: That sounds really yummy. I'm really into - I mean I know you're not using meat - but I am really into these dishes that lighten the amount of meat with vegetable, you know?

Hrishi: Right. Exactly.

Samin: I like that. I like that a lot.

Hrishi: Yeah. Oh, and there's also green onion and mint in the burger too. It feels both really sophisticated, but also something I could imagine a kid getting super into because it's like a tiny little burger.

Samin: Cute. I love that. Oh, I really love that. Okay. But now Nellie, we have to face all the winter squash.

Hrishi: Yeah. She's probably going out of her gourd.

Samin: It's really, I'm gonna cover your face for a little while. There we go. Okay. So delicata squash, what did she say? Okay. So squash is... The nice thing for you is that those winter squash, you're going to be able to keep for many months in a cool, dry, dark space. So you're going to be able to space out the usage of them for a really long time. So, in a way, you're not going to be... It's not like you're going to need to use up 14 pieces in two weeks or anything like that. That being said, we're still going to give you some ideas of how to use things up. I mean, for one thing, I don't know if people know this, but most of the canned pumpkin in this country is not straight, canned pumpkin. So, the pumpkin pie we're all making out of Libby's pumpkin has a lot of squash in it, because the squash is much denser in... It's much less watery, much more flavorful, much sweeter. So, I actually prefer when I do make pumpkin pie or pumpkin-y desserts to use my own, either butternut squash, or these days there's a variety called Honeynut squash, which is a tinier, a little much more denser, sort of sweeter version. So you can use some, perhaps, like the acorn squash that you've got. You can use some of that for if you plan to do any holiday baking, you can roast and drain and use some of that for any of the pies that you might be making. And then I would say a go-to thing that I make all fall and winter long is a lot of roasted squash that I drizzle with agrodolce, which is just different versions of sort of sweet and sour dressings. And then when I can pull my roasted squash hot out of the oven, I'll toss it with this yummy vinaigrette it kind of just soaks it up like a sponge. And so it's this delicious side dish that I can eat hot, at room temperature, or it's really nice cold the next

day too. It sounds like this might be the first year you've grown all this squash. But when you harvest winter squash, you do need to cure it, which means letting it dry out for a few weeks. And that's where that sort of final maturation happens. But I'm sure you can read about this on some official gardening website, and we can even link to some. I'll look some up for you. But last year I made the mistake of... I didn't know about that, and I left the squash on the plant for too long, and everything rotted. So this year I learned you have to pull it a little bit earlier when it gets to the right size. It doesn't get to that beautiful sort of like color that you see at the store. That doesn't happen on the plant. It happens in storage.

Hrishi: Awesome. Thanks for the question, Nellie.

Samin: Thank you, Nellie. Good luck.

Hrishi: So there's one vegetable that we've gotten so many questions about that we haven't talked about yet on the show. And so I made a little montage to play a few of them for you.

Samin: Ooh, I can't wait.

Speaker 2: I recently got kohlrabi from my drive-through farmer's market. So I've been sitting on it for a little bit and I'm just not sure what to do with it.

Speaker 1: Whenever I see kohlrabi, I pick it up and bring it home, and I try to figure out what to do with it and I'm never quite sure. Like I've roasted it a few times and I've thought about mashing it but I'm not really sure. I just feel like I haven't really cracked the code on what to do with it exactly.

Tom: Hi, it's Tom and Denna from North London here. We've just got a question about kohlrabi. We received it in our weekly veg bag and didn't know what to do with it. So we tried to take it to my brother, only to find out that he had also received it in his weekly veg bag. And they have now given us another kohlrabi.

Samin: Oh no, it multiplied.

Tom: And we're looking for things to do with it. Anyways of cooking it, what is it? And I'm wondering whether you guys could help.

Hrishi: What is it? How do you pronounce it?

Samin: How do you spell it?

Hrishi: And how do you cook it?

Samin: Oh my God. That's so funny.

Hrishi: Let's start with, what is it?

Samin: Kohlrabi. Okay. So kohlrabi, it's spelled K-O-H-L-R-A-B-I.

Hrishi: It comes from the department store Kohl's. Which was, of course, started by a rabbi. And so it's named for the founder of the Kohl's rabbi.

Samin: Exactly. You don't even need me.

Hrishi: Yeah, okay. What's the real etymology?

Samin: Well, it's not Latin. It's German, actually. But kohlrabi, the German word, I think it's related to the German word for cabbage. And rabi, I think, is related to the German word for turnip. And somebody is probably going to at me because I didn't actually look that up. And rab, if you think of broccoli rabe, rapini, all those, so it's in that family. It's in the cruciferous family, the brassicas, the broccolis and the cabbages and all those. But it doesn't look anything like that. It looks way more like a celery root. It looks like the rooty part. It looks confusing.

Hrishi: It looks like something that Mario would pull out of the ground to throw at a Super Mario Brothers villain.

Samin: It fully does. You're right. It does. Once you remove the skin and leaves, once you peel it and trim it, it looks and tastes like a radish. But I will say, that tough outer skin, it's got to go. Get rid of it. Add it to the compost pile. But then once you get in there, it's so sweet and fresh and crunchy and delicious. And my favorite way to eat it is raw. I think it's really, really delicious raw. I learned from a friend in New York how to prepare a delicious kohlrabi slaw. I actually think it's it pairs really nicely with apples. So you could add a little bit of chili into there if you wanted, like a jalapeno or serrano, or a half a peno. I don't even put mayonnaise in this kind of slaw. I just

keep it really clean with vinegar, or you could use apple cider vinegar to double up on that apple deliciousness. Add whatever herbs you've got on hand, probably parsley would be nice, and just some olive oil and salt and keep it really simple.

Hrishi: And what do you eat that slaw with?

Samin: If it was lunchtime, you could have that with some grilled chicken breast or a piece of grilled fish or something. Or it could be the side dish for your dinner. Or what would be kind of cool, kind of delicious, was you could use the kohlrabi instead of a daikon radish, and you could mix it with carrot and mix it with rice wine vinegar and sugar and cilantro and jalapeno. And then you could use it instead of the traditional pickles in a Vietnamese banh mi. And then you could build yourself a banh mi sandwich using either pork or chicken or tofu. And that could be your delicious stuff that you would put in your banh mi sandwich.

Hrishi: Oh, that sounds good.

Samin: So I think just keep it raw is my favorite kohlrabi thing.

Hrishi: Got it, like ODB. I've never had kohlrabi.

Samin: It's quite delicious. You're right, it totally looks like a Super Mario Brothers situation.

Hrishi: That definitely makes me want to eat it even more. Okay. So the next question we have come from Bella and it has two parts.

Bella: Me and my boyfriend really love having steak. So my first question is what's the best method, in your opinions, on how to make the perfect steak. My second question is I really, really love the taste of salmon, and I cook salmon quite often. So I would just like to ask if you guys have some fun recipes on what to cook with salmon or how to cook it.

Samin: That's so cute.

Hrishi: I like this question because I feel like, though I don't eat steak myself, I know that people get obsessive about sort of the best way to make a steak. And I imagine you have an opinion.

Samin: Yes, but also best is so subjective. There are so many different variables when it comes to cooking steak because the quality of meat is so different depending on what cut you're getting, how that meat was raised, depending on how fatty it is. There's so many different elements, so there's not necessarily one answer.

Hrishi: Yeah for sure.

Samin: These days, I don't eat that much beef. I think I've had maybe beef once in the last year, maybe twice. But the last time I really was working regularly in a professional kitchen with some friends, one of us had watched a Jacques Pepin video of cooking steak in butter, and it was so simple and so beautiful. And I think watching that reminded us of this very simple, classic technique, and so that was what we started doing. And it was with a cut of steak that I think a lot of us kind of have been raising our noses at for a while, which is filet mignon.

Hrishi: Oh really?

Samin: As real chefs, we're like, "Filet mignon, it doesn't have enough... It's just not like a real chef's cut. The chef's cut is the T-bone, it's the ribeye, it's the porterhouse, it's the New York. And the filet mignon, it's for babies or for rich people or for old people or whatever."

Hrishi: Rich babies especially.

Samin: Or rich, old babies. Yeah.

Hrishi: Are those like the babies with the monocles when they show up and they want a filet mignon

Samin: Yeah. And like it has no texture or whatever. And I have to say, when I tasted a bite of this filet mignon that was cooked in butter in a cast-iron pan, it was mind-blowingly delicious. So the way that we did it was... It was so simple. It was just a really wonderful thing to just be reintroduced to a basic technique. And it was one of those things where I was like, "Oh, I'm never going to forget this." Butter is this very basic ingredient that you sometimes forget is so complicated. Because butter has all of these milk solids, there's so many qualities that it has in there. Those milk solids, they

caramelize. And then they create all of these really complex browning flavors in a dish. It's so simple, and it's so beautiful. So I think you take a piece of filet mignon. I would say you probably want it to be, I would say, probably an inch and a half thick. And season it generously with salt. If you like pepper, put pepper on both sides. I like to season my meat ahead. At least a half an hour in advance, maybe several hours in advance, but you can also just do it right before. And then get your pan, get your cast-iron pan, very, very hot. And then you have to use a generous amount of butter. Put that in the pan, and you're going to want a spoon. And what you're going to do is you're going to put this piece of meat in, and you're just going to constantly be basting it basically in this butter. And you don't really move it at first because you want basically a crust to form. And then once that crust forms, you start like sliding it around. You're just sliding it around in that butter, so it's getting really evenly browned. And then you flip it and you do the same thing on the second side. And by the time it has a really beautiful crust on both sides, it's pretty much done. And then you can turn it on its edge and get that crust on the edge. And then it's really important to let it rest. You probably just want to let it sit in a nice, warm spot, maybe hanging out near the corner of the stove or over the oven or whatever for about 10 minutes until it's ready to slice. And then that's about it. I'm going to try and find this video, it was a few years ago, but I'm going to try and find this video for us to link to, too, for you. It was such a thing of beauty, and yeah, it's a really, really, really delightful thing.

Hrishi: Okay. And then how about the second half of Bella's question about salmon? I know you have a great salmon recipe in your book.

Samin: Yeah. Unfortunately, Bella, I only know how to cook salmon one way. I mean, I know other ways, but really I only cook it one way, which is slow roasting. It's really... I feel like I have the most control, and it's just so delicious. I actually just did it the other day.

Hrishi: When you try and cook it another way, does it feel like you're swimming upstream?

Samin: Yeah.

Hrishi: That was a salmon joke.

Samin: I know.

Hrishi: But you're not acting like it.

Samin: I mean, what am I supposed to say? Yeah.

Hrishi: You're supposed to laugh with delight.

Samin: Laugh with delight.

Hrishi: You're supposed to be like-

Samin: Ha-ha-ha-ha-ha.

Hrishi: There it is. I'll cut everything else out and just make it sound like... Make everything else just sound like that was your reaction to the joke originally.

Samin: Oh my God, what did I do to deserve this? Also, I think the thing that people don't realize is that Hrishi, edits this show, he also is the one who chooses all the questions. So he has days to come up with the puns before he asks me the questions.

Hrishi: I'm just going to take this part out and then replace it with you saying, "Hrishi, you are so smart."

Samin: Hrishi, you are so smart. Oh gatos. Okay. So the salmon, I definitely did not invent this, but it's, A, I'm lazy and, B, this is really good. So one of the beautiful things about salmon is that it's an incredibly rich and fatty fish.

Hrishi: It's so rich, it only orders the filet mignon.

Samin: It's such a rich fish, it only orders the filet mignon.

Hrishi: It shows up at the restaurant wearing it's monocle.

Samin: After it swam all the way up stream to the restaurant. Okay, as a cook, I feel like my job is to preserve that fat. And so if I put the salmon into too hot of an oven or try to cook it too quickly, that fat's just going to get squeezed out, whereas if I cook it really nice and gently and slowly, that fat will baste the fish from within. And I'll be left with basically the most delicate, silky, delicious piece of fish ever. So really the thing is to heat the oven to about 250. And I like

to use a really fragrant bed of herbs, or we have a fig tree here. You can use fig leaves. You can use whatever herbs you've got on hand. You could also make a little bed out of lemon slices or orange slices or anything that you might want to sort of perfume the fish as it cooks. But if you don't have any of that, you could just use a piece of parchment. And then, and lately I've been making this in my toaster oven, which is even nicer, because it just preheats so quickly. You just lay it skin side down. If there's no skin, that's fine. It's whichever side was the skin. If there are bones, it would be nice to remove the bones using a pair of needle-nose pliers or tweezers, but you don't have to. You can remove the bones after cooking, if that's easier. Season it lightly with salt. Very, very lightly drizzle it with olive oil and rub the olive oil in, and then stick it into that very, very low oven and cook it until the meat is just translucent and just barely flakes apart when you prick it with a fork or with your fingers. So for a two-pound piece, that's about maybe 40 minutes. For a one-pound piece, that might be like between 25 and 30 minutes. And for a whole filet, that might be close to an hour. But it really just depends on your oven and your specific fish. So you'll have to check on it. But then comes the fun part, which is this fish is so nice to eat both warm, at room temperature, and cold. So I made a piece that was probably a pound, and I ate it for an entire week. I ate it warm with pesto and cherry tomatoes. I ate it cold on top of salads. I flaked it on top of a bowl of brown rice.

Hrishi: You could eat it with tomatillo salsa.

Samin: Yeah. You could eat it with your tomatillo salsa.

Hrishi: I've only ever had the slow-roasted salmon from your book once, but it was so good. I still remember it.

Samin: Oh, that's awesome.

Hrishi: Okay, thanks, Bella.

Samin: Thank you, Bella. Good luck.

Hrishi: Samin, as I mentioned in an earlier episode of this podcast, I secretly want to get relationship questions on this show as well.

Samin: Oh, yeah, yeah, yeah. Mm-hmm (affirmative). I know very, very well.

Hrishi: Well, here's one from Ruby.

Ruby: So I'm celiac, and my partner is vegetarian. He'll have chicken on occasion, but mostly veg. I've been doing a lot of cooking since quarantine, but it can be a lot to cook gluten-free vegetarian food all the time. I want to cook some meat and fish for myself. But when I do that, I find that I have to cook a lot of other vegetarian foods so there's enough for my partner, and it just becomes a whole thing. I was looking for some suggestions for gluten-free vegetarian food to cook that would be substantial on its own and then easy for me to add some other non-veg treats to. Thank you so much.

Hrishi: If you'll allow it, Samin, I was wondering if I could take the first swing at this.

Samin: Go for it.

Hrishi: My first recommendation really is not for Ruby, but for her partner. Cook something for yourself, man.

Samin: Cook something yourself, dude.

Hrishi: Let Ruby make a meal that is just the stuff that she wants. Make a thing that is entirely just for you, and she can make something that's entirely just for her one day out of the week. Like, pick a day where you kind of go on your own separate food adventures, and then the rest of the time you can work out this compromise. But let's start with that. One day a week, choose your own adventures.

Samin: Thank you. I think you're being generous, but yeah. This is why I should not be the host of a relationship podcast, I'm too mean, because I'm going to be like, "Dude, get off your ass."

Hrishi: Yeah.

Samin: I don't know anything about his side of the story and why she's cooking all the food because who knows what he's doing.

Hrishi: Yeah.

Samin: But maybe he's carrying like a huge part of some other load that I don't know about. But it does seem insane that she has this crazy dietary restriction and is also then accommodating, going out of her way to accommodate him. So, yeah. And I also feel, in some ways, you're being a little bit too lax. Like, not only should he make his own thing, at least one day a week, he should be making her thing too.

Hrishi: Right, good point.

Samin: Yeah. So that's one thing I would say. Another thing is sabudana.

Hrishi: Yeah. Because that is gluten free, isn't it?

Samin: Yeah.

Hrishi: That's great.

Samin: But-

Hrishi: Okay, next question.

Samin: Yeah, next. Otherwise, I'm going to explode with anger, so let's move on please.

Hrishi: Okay.

Samin: Good luck, Ruby. Good luck. I hope he is worth it.

Hrishi: And if he isn't, you know, like salmon with monocles there are other fish in the sea.

Samin: Oh my God.

Hrishi: Okay. So we actually got another question, another family recipe question.

Samin: Is this the Chef Detective?

Hrishi: It is yes I'm going to play Chef Detective music under her question.

Samin: Okay, cool. Da-da-dunh, doo doo doo, boop bee doo (Singing)

Hrishi: Is that what you think the music sounds like?

Ashley: Hi, Samin and Hrishi. My family immigrated from Poland three generations ago. My grandma only spoke Polish growing up. But the crazy thing about it is Polish are known for their perogies and we don't have a family pierogi recipe. I've never made homemade perogies. I've been on the hunt for a recipe that I really like and I haven't found one yet. So I was just wondering if you have any great resources because I want to make this one of my family recipes. Thank you.

Hrishi: Okay, you're a Chef Detective on the hunt for a pierogi recipe.

Samin: Okay, bu-bu-bu. Ay ay ay. Well the truth of the matter is I've never made pierogi and I've only eaten them once.

Hrishi: Oh really?

Samin: So I think we need to call in reinforcements.

Hrishi: We need back up.

Samin: We gotta call Antoni.

Hrishi: Antoni Porowski is the food and wine expert on Netflix's hit series *Queer Eye*.

Samin: And he's just a sweetheart who knows his Polish food.

Hrishi: In fact he has his own cookbook called *Antoni in the Kitchen*. And let's give him a call right now.

Samin: Let's do it. Hello, hello, hello?

Antoni: Hi, I'm here!

Samin: Oh, you're here!

Hrishi: Hey!

Samin: Oh, you're hair.

Antoni: Yeah.

Hrishi: Antoni, thank you so much for joining us, what do you think about this pierogi question?

Antoni: I kind of love how Ashley asks this question, third, fourth generation Polish American. And it got to then get in touch with my aunties and all the Polacks in my family and get in touch and try to figure out what's going on. I love how this train forms and everyone trying to get intel from the past. Growing up, we definitely ate a lot of Polish food, especially around the holidays. But we never made pierogi, not one single time.

Hrishi: So when was the first time that you actually had a pierogi?

Antoni: So my auntie had a Polish restaurant in Montreal called Stash Café, and I'm sure I had them before, but when I really fell in love with pierogies was at this restaurant. So this restaurant still exists in Montreal. It's where my father worked there as a waiter. All of my uncles did. My sister worked there. That's where she met her now husband. That's where I worked when I was in college. It's like the rite of passage, if you're Polish and in Montreal. And if you go downstairs to the basement, sounds a little sketchy, but there would always be like three or four grandmas and they would be hand-making pierogies. I would have like 20 pierogi. And even if they were really fresh, that's the only time where you can justify having them boiled, but I would still ask them to pan fry them and then put two whole ladles of fried onion on top with the oil and then like a big heaping spoon of full fat sour cream. And I would just, I'd go to town on that whole plate.

Hrishi: Wow.

Samin: Sour cream is totally important.

Antoni: It's so important.

Hrishi: Could you explain what a pierogi actually is?

Antoni: It's a dumpling. It's like a half crescent that's basically stuffed with a mix of different things. I'm going to go real traditional and tell you about the three kinds as they're prepared in Poland. The most common, which is, not that you asked for my opinion, but my least favorite. It's pierogi Rosyjskie which means a Russian pierogi. And those are stuffed with, mashed potatoes and twaróg. Twaróg is like a farmer's cheese. The second one is my favorite and those

pierogi z mięsem. So those are meat pierogi. This is why I called my auntie Magda now, because I was asking her about how the meat was prepared when it was inside. And so they would basically cook pork shoulder, has the right amount of fat, and then they put it through a meat grinder and you put it really thin so that it has the consistency of pâté pretty much. So it's super delicate. It's already cooked. And then the third kind are the ones that I only got to really start enjoying as an adult because I hated kapusta growing up. Kapusta is cabbage. We put it in literally everything. It's like our national food. They're actually not made with cabbage, they're made with kapusta beczki kiszona, which means it's sauerkraut from a barrel. That's how she explained it. So it's like really nice and pickly, and you mix cabbage with mushrooms. There's also a dessert one.

Samin: Do not skip the dessert one!

Antoni: The dessert ones are actually really good. They're with blueberries.

Samin: Ohh!

Antoni: They're really yummy.

Samin: So are there like pierogi occasions or is this something, like a holiday thing or a Sunday thing? Or do families typically eat them on any night of the week?

Antoni: In Montreal we would buy and I would have them after swim meets, during the week on random nights, when basically like my parents were going out or they were just being a little lazy and they just wanted to cook something up real quick. It's very much a restaurant food as well. It's very much like pizza in the States. Like a lot of people go out for pizza as opposed to making it at home. I feel like pierogi are something that you more commonly find in like little, grandma type restaurants.

Samin: That makes sense. It's just a lot of work.

Antoni: It is a lot of work.

Samin: But now's the time to make that stuff at home. So get your children's little fingers-

Antoni: Exactly.

Samin: ... and get them ready to start folding.

Antoni: Wait a second. I just had a thought. So Ashley, there is a thing called pierogi leniwe, which translates to lazy pierogies. And these, whenever I would show up at home and there would be like a plate sitting with these in saran wrap on it, I knew that my parents were going out because they basically wanted to give me dessert for dinner to make me feel better about them not being around. I promise my parents raised me and they were around, but they would go out. They had a social life. So pierogi leniwe basically unstuffed pierogi, they basically look like a traditional gnocchi like cut on the bias and they're just like fluffy. Some recipes use mashed potato in the mix, others don't. I like it with the mashed potatoes. It's just a little more delicate. And with those, you serve them with regular, like granulated sugar, and then toasted bread crumbs. Toasted bread crumbs are the thing that, like Americans have cheese whiz for like their kids to eat broccoli and all that stuff. Polish people have bread crumbs. You cook them until again, they're almost burned, then you just douse it over anything and it makes anything taste delicious.

Samin: Wait so that's basically the filling, it's like a pierogi without the outside. It's just the inside part.

Antoni: Exactly. I would suggest like start out with the leniwe, with the lazy pierogis, then work and learn what the tradition is, like the super traditional way of making it. And then you can mess around and put like whatever the heck you want in it and just make it your own. But I think it is nice to know how it was originally made. Especially if you're trying to get in touch with your heritage. You know?

Samin: Do you have any tips for the dough for the outside?

Antoni: I think it's flour, egg and water. Just watching my mother and my sisters make it. I weirdly wasn't allowed to cook with my mother growing up and I would watch her from like the other end of the Island. But I did study a lot. And I remember it was always really, she was always complaining about how sticky it was, but that's how it had to be.

Samin: That's awesome.

Antoni: And my only tip is like, make it thin. When you go to a restaurant, like if you go to a place that's like a little, they just put too much dough. For me it's all about the filling.

Samin: It's all about the ratio of filling.

Antoni: Yes.

Hrishi: And do either of you have a go to cookbook or authority when it comes to Polish recipes? Is there something like published that we could point Ashley to, to either follow religiously or just to base their first attempt off of?

Antoni: There was a website , it's called Kwestia Smaku. So it's K-W-E-S-T-I-A-S-M-A-K-U.com

Samin: Oh, I cannot wait to go look on there. The recipe I wanted to share for pierogi comes from a new cookbook actually. It's Michelle Polzine's book called *Baking at the 20th Century Cafe* which is one of my favorite restaurants in San Francisco. And she is a really brilliant pastry chef named, who is kind of obsessed with recipes from all over Eastern European. And though her focus is mostly pastries and cakes she also makes a few savory dishes including pierogi. And she has a really beautiful recipe in her book including a really through kind of instruction for how to make the dough. So she puts flour, baking powder, salt and sour cream in her dough with eggs. And then once the dumplings are made, she boils them and then pan fries them with butter and tosses them with poppy seeds. So that they're like at once chewy, crispy and just a little bit pillowy. And then the traditional recipe for this basic version is the, there's the potato version with onions and has a little bit of coriander and mustard and caraway seeds and stuff in it. This is the version I've had at her restaurant, and she makes her own jam. She makes like plum jam or damson jam that she serves it with a big dollop sour cream.

Antoni: We love our plum jam.

Samin: It's so good.

Antoni: Wait, poppy seeds. So that's a plot twist.

Samin: It is?

Antoni: Yeah.

Antoni: I've never even heard of that before.

Samin: Oh well, then that must be her little twist. So I think what we'll do is we'll post a bunch of these recipes and I don't know if I'll have permission to post Michelle's recipe, but, I'll post a link so you can pre-order her book and we'll definitely post a link to Antoni's auntie's website recommendation.

Hrishi: I'm looking at Kwestia Smaku right now and there are so many different pierogi recipes.

Samin: Oh my God, it's amazing.

Hrishi: Unfortunately the one that looks like it's gotten the most comments and reviews is the one that is your least favorite. The pierogi Rosyjskie.

Antoni: I don't dislike them, but it's like, sorry to be controversial, but it's like a carb on a carb. I just want like, they need to compliment each other. You already have the carb with the dumpling itself. I want it to be stuffed with something else. Give me some wild mushrooms and some tangy sauerkraut or like some delicate meat.

Samin: He's delicate. I'm like, give me the two carbs please. I'm like a rice and potatoes. Yes. Thank you.

Hrishi: Well, I hope that answers Ashley's question.

Samin: Can I ask just how you've been taking care of yourself and cooking for yourself?

Hrishi: Yeah, we were wondering if, is there one dish that's been your own personal source of joy and comfort during lockdown?

Antoni: Yes. At the beginning of lockdown, I was actually in Austin, in Texas where we were filming a new season of Queer Eye and production shutdown. We hadn't even completed the first episode. We still had one day left, and my boyfriend came to visit me and we

ended up just like staying there and moving in together. And I was creeping on marthastewart48's Instagram page. And I always saw, she has this beautiful bowl of farm eggs. So I started ordering farm eggs from him because I eat four eggs every morning. So I've started making a soft scramble. When I was a kid, the way that I made eggs, I would basically take six eggs, but I would throw out four yolks. So it would be six yolks and two egg whites. And then I would put Borson or creme fraiche or some soft cheese. Basically it was like a cholesterol bomb, and I would make the most delicious soft scramble that way. But then when you're in your 30s, you realize it's not so good for your heart. So I was talking to my collaborator, Mindy Fox, who I co-wrote my first cookbook with, and I'm still in touch with, and we were talking about scrambled eggs and she taught me, she's like, "No, the key to a perfect soft scramble is for every two eggs, you add a teaspoon of water." So I've perfected soft scrambled eggs. And my boyfriend loves having them with everything bagel seasoning and I get mine from St-Viateur in Montreal, which are the best bagels in the world better than New York, because New York bagels are basically the shape of like a large bread. And in Montreal they have the nice pull and they're sweet and they're just delicious. And he puts ketchup on them, but I just put a lot of really good Jacobsen Black Garlic Salt and fresh cracked pepper.

Hrishi: That sounds so good.

Samin: You were telling the story passionately that I got very confused for a second and I thought that I was picturing your boyfriend putting ketchup on the bagel. Like I-

Antoni: Oh no. This is just me being manic.

Samin: I was like, that is just, grounds for dumping.

Hrishi: He's taking the everything bagel to new places.

Antoni: Exactly. That long answer, all to say that I have been obsessed with just making scrambled eggs every morning and it's just part of my ritual and having the perfect soft scramble. When you take it off of the heat, it still keeps on cooking, but it's still runny. I've been loving my scrambled eggs.

Samin: Do you use a little butter in the pan?

Antoni: Oh. Butter. Absolutely.

Samin: Just to close the loop on your story, because you said that this all started with you creeping on Martha Stewart's Instagram. Even before I was a cook, I think I was watching like the old, old Martha Stewart show that was, just once a week where she had The Good Things segment or something. It was like some episode about like hosting others for brunch. And she had a steam tray and all of this and she was doing tips for how to make a really good scrambled eggs. I was probably 12 years old. Like when was I going to host somebody for brunch? I don't know.

Antoni: We have the same taste in television as 12 year olds, I'll tell you that.

Samin: Totally. Like the secret was, she gave the same exact tip, which was instead of adding milk or cream to your eggs when you're scrambling them, to add just a tiny little half teaspoon or a teaspoon of water. And the reason is that it creates steam and it makes for really, really fluffy and soft scrambled eggs, because then when the eggs cook, the water steams away and it fluffs them up. And so I never add milk or cream or anything in my scrambled eggs. I just add a tiniest bit of water now.

Antoni: Totally!

Hrishi: Wow, alright I'm gonna try it. And Antoni, I'm gonna think of you when I make my eggs.

Antoni: Aw!

Samin: You're the best. Thank you so much for joining us.

Antoni: Thank you so much for having me. You really made my day and it's like, it's like getting to talk to other people who are just as nerdy and obsessive about food. I don't know too many people who get as excited as I am about it. So I'm grateful for you both.

Samin: Oh! Thank you.

Hrishi: Thanks Antoni.

Samin: You can find Antony on Netflix's Queer Eye and of course, in his book, *Antoni in the Kitchen*.

Hrishi: You can also follow him on social media. He's @Antoni on both Twitter and Instagram. Samin before we go, I have one more question I wanted to play you. This one comes from Lucas.

Lucas: Hi, I'm eight years old and I love creamy foods and I also love cooking, but unfortunately I'm lactose intolerant. So what can I make that's creamy, but doesn't involve lactose?

Samin: Oh, I love creamy foods too. One really cool creamy thing that you can make that will be really fun to make with your parents is mayonnaise. That has no dairy in it and you can turn it into all sorts of different kinds of sauces and put it on all sorts of different kinds of things. And you can do it by hand where you can do it in a food processor or a blender, you just use one egg yolk and then you very slowly drizzle some oil. You can use canola oil or avocado oil or rice bran oil or olive oil, and you just drop by drop, drizzle it in and whisk it in. So this is really, if you're going to use a whisk, it's really important to have an adult because you definitely need a second set of hands to help stir or drizzle, because it will take a lot of muscle to do it. But it's also pretty easy to do it in a mixer or a blender or a food processor. And then comes the fun part where you get to work in whatever flavorings you want to work in. You can do garlic, or if the garlic is too strong for you, you could do herbs or you could mix mayonnaise and ketchup, you could do mustard and mayonnaise. The other thing that I think is probably going to be your very best friend in the creamy department is an ingredient called tahini.

Hrishi: That's what I was going to say.

Samin: No, I said it.

Hrishi: Okay.

Samin: Tahini, it's kind of like kitchen magic. Tahini is made out of crushed sesame seeds. It's kind of like sesame seed butter, if you think of peanut butter as crushed up peanuts. This is crushed up sesame seeds, but for whatever reason, when you mix tahini with other

ingredients, they just turn creamy. It turns into like a creamy, creamy sauce. Tahini is kind of my little secret superpower ingredient in my kitchen for when I want to make a creamy sauce and I don't want to use dairy or I don't even have dairy.

Hrishi: Samin have you ever thought about having your own line of tahini and you could call it Samini?

Samin: Not until this moment, but now I feel like I have to. Don't you think I have to?

Hrishi: I hope so.

Samin: Yeah.

Hrishi: What food product, if you could put something out into the world?

Samin: Oh, what would I make? Let's see. I've never really wanted to have a restaurant. I mean, I guess there was always the ice cream shop. Right?

Hrishi: Right.

Samin: Did you ever go to like all-you-can-eat soup and salad restaurants as a child?

Hrishi: Yes, there were a couple. There was Augustine's and Ponderosa. Ponderosa was like my family's place.

Samin: In Southern California, there was Soup Exchange and the very unfortunately named Souplantation. And I loved them very much. You know, and it was like, I just couldn't wait to have the soft serve. That's all I wanted. And it was just very deeply exciting for me to have all you could eat anything.

Hrishi: That was the thing about Ponderosa. It was like food, food, whatever. Did you know they have a sundae bar? And you can go as many times as you want?

Samin: That's really the only reason. Totally. So I think combining my like adult sort of career love of fresh ingredients and food and the fact that now as a cook and also a person who's 40 and understands digestion and fiber and wishes that there were just like a place I could go eat delicious salad. And also as a child, just loves the

salad bar. My dream restaurant is that I wish like I could make like a bougie soup and salad joint. If I could have like fancy, I actually wish it existed and I could go eat there. That's my dream.

Hrishi: Yeah. Yeah. Yeah. That you don't have to be responsible for it.

Samin: Yeah. Like I don't actually want to make it, but that's my dream restaurant. I could go somewhere and like everyday just eat like heaps and heaps of like Moroccan pickled beets and freshly made focaccia. And then, of course, like soft serve.

Hrishi: Yeah. And you would call it the Bougie Buffet.

Samin: The bougie buffet. Totally.

Hrishi: Well, unlike a great buffet, our show is not all-you-can-eat. And this brings us to the end of our episode and the end of our second batch of episodes.

Samin: Bye.

Hrishi: So Samin has left, but meanwhile, I'll tell you that we are going to take a little break. We already know we're going to come back. We're going to come back for batch three. So please stay with us and stay subscribed to the show. We'll be back soon. And we're so thankful to everyone who's listened and sent in questions. Please send in lots more questions.

Samin: Yeah. Keep sending in questions

Hrishi: Send us your family recipe mysteries questions and any other questions you have. Actually, it doesn't have to be just about food. You can just send us whatever questions. We'll take them.

Samin: Oh, yeah. Hrishi really wants to solve all your relationship issues. So Rene Hrishi Brown.

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

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

Hrishi: If you do have any cooking-related questions, just record a voice memo and send it to us at alittlehomecooking@gmail.com.

Samin: Our website is homecooking.show, where you can find transcripts and recipes and an animated GIF of our tomato can logo, if you ever want to decorate your Instagram stories.

Hrishi: You can find Samin on social media [@CiaoSamin](#), on both Twitter and Instagram.

Samin: And Hrishi is [@HrishiHirway](#). Stay healthy, eat well and take care of each other.

Hrishi: We don't know exactly when we'll be back but we'll be back soon.

Samin: Until then, I'm Samin.

Hrishi: And I'm Hrishi.

Samin: And we'll be home cooking.