

## Re: Gill Instruments are SHIT.....

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4 cups mozzarella, 1cup parmesan, 1cup romano  
Seasoned bread crumbs mixed with  
parmesan  
romano  
salt  
pepper  
oregano  
garlic powder  
chopped parsley  
Flour  
eggwash (eggs and milk)  
Peanut oil for frying.

Pound the cutlets.  
Dredge in flour, eggs, then the bread crumb mixture.  
Fry till golden brown in 350° peanut oil.  
In a baking pan, place a layer of gravy,  
then one of meat, gravy, and cheese.  
Another layer each of meat, gravy, and cheese.  
Then bake at 350° for 45 minutes.  
Serve on hot pasta with romano cheese.

Southern Fried Small-fry

Tastes like fried chicken, which works just as well.  
In fact you may want to practice cutting up whole chickens  
for frying before you go for the real thing.  
Whole chicken is much more efficient and inexpensive than buying pieces.

1 tiny human, cut into pieces  
2 cups flour  
Onion, garlic  
Salt  
pepper  
garlic powder  
cayenne pepper  
hot sauce, etc.  
Oil for frying

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Mix milk, eggs, hot sauce in a bowl, add chopped onion and garlic.  
Season the meat liberally, and marinate for several hours.  
Place seasoned flour in a paper or plastic shopping bag,  
drop pieces in a few a time, shake to coat thoroughly,  
then deep fry in hot oil (350°) for about 15 minutes.  
Drain and place on paper towels.

Miscarriage with Mustard Greens

Why waste it? Otherwise, and in general, use ham or salt pork to season greens.  
The technique of smothering greens can be used with many vegetables;