

Re: Longest Thread Ever

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into a colander and cool;

2 hours

Wrap the rolls:

Place 3 tablespoons of stuffing in the wrap, roll tightly –
corner nearest you first, fold 2 side corners in,
wrap till remaining corner is left.

Brush with egg, seal, and allow to sit on the seal for
a few minutes.

Fry the rolls:

325° if using egg roll wraps, 350° for spring roll wraps.

Deep fry in peanut oil till crispy golden brown, drain on paper towels.

Lemon Neonate

Turkey serves just as well, and in fact even looks a bit like a well-dressed baby. By the time you turn the child's breast into cutlets, it will be indistinguishable. The taste of young human, although similar to turkey (and chicken) often can be wildly different depending upon what he or she has consumed during its 10 to 14 months of life...

4 well chosen cutlets (from the breasts of 2 healthy neonates)

2 large lemons (fresh lemons always, if possible)

Olive oil

Green onions

Salt

pepper

cornstarch

neonate stock (chicken, or turkey stock is fine)

garlic

parsley

fresh cracked black pepper

Season and sauté the cutlets in olive oil till golden brown, re