

(Ever Created)



All of us have at some point been fascinated with a favorite musician, athlete, politician, pop culture icon, historian or artist—and we've all been hungry. The Most Famous Cookbook combines our hero worship with our simple need to dine, along with a dash of our childlike nostalgia for coloring while we eat. In this one-of-a-kind food-pun cookbook you can color in all of the beautiful and funny illustrations while cooking some delicious recipes, and finally, for lack of a better word, we have garnished everything with a collection of witty and clever poems.

Follow us on IG @the\_most\_famous\_cookbook and look for future recipes and illustrations online at [www.mostfamouscookbook.com](http://www.mostfamouscookbook.com).



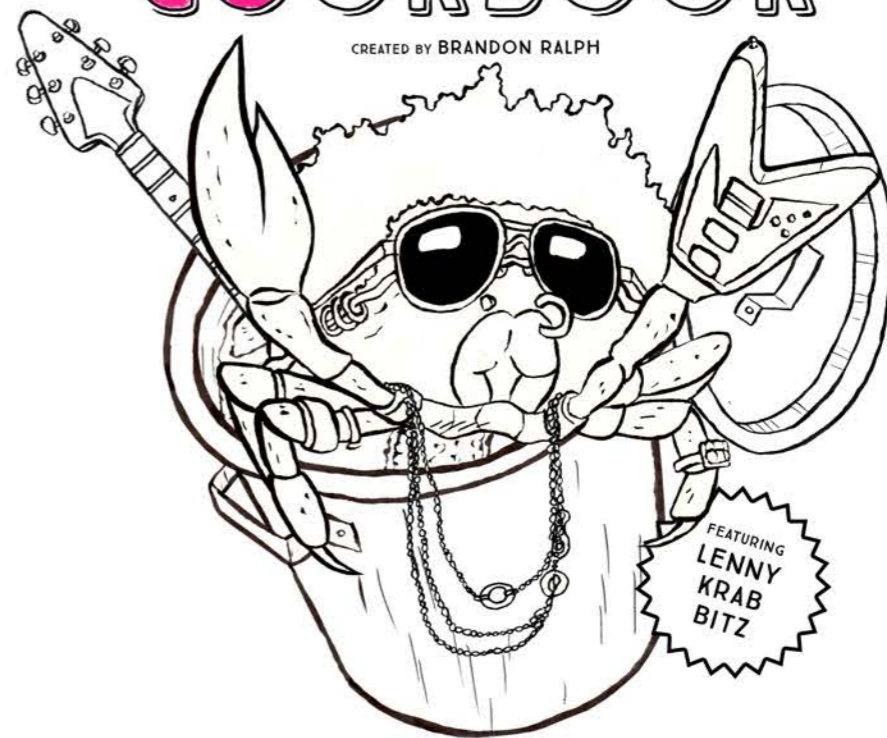
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THE MOST FAMOUS COLORING COOKBOOK

RALPH / BRANT / BIASI / STEIN

# The MOST FAMOUS COLORING COOKBOOK

CREATED BY BRANDON RALPH



ILLUSTRATIONS BY JEREMY STEIN



The  
**MOST FAMOUS**  
**WORKING**  
**COOKBOOK**

CREATED BY BRANDON RALPH

POEMS BY RYAN BRANT

RECIPES BY ADRIANA BIASI

ILLUSTRATIONS BY JEREMY STEIN

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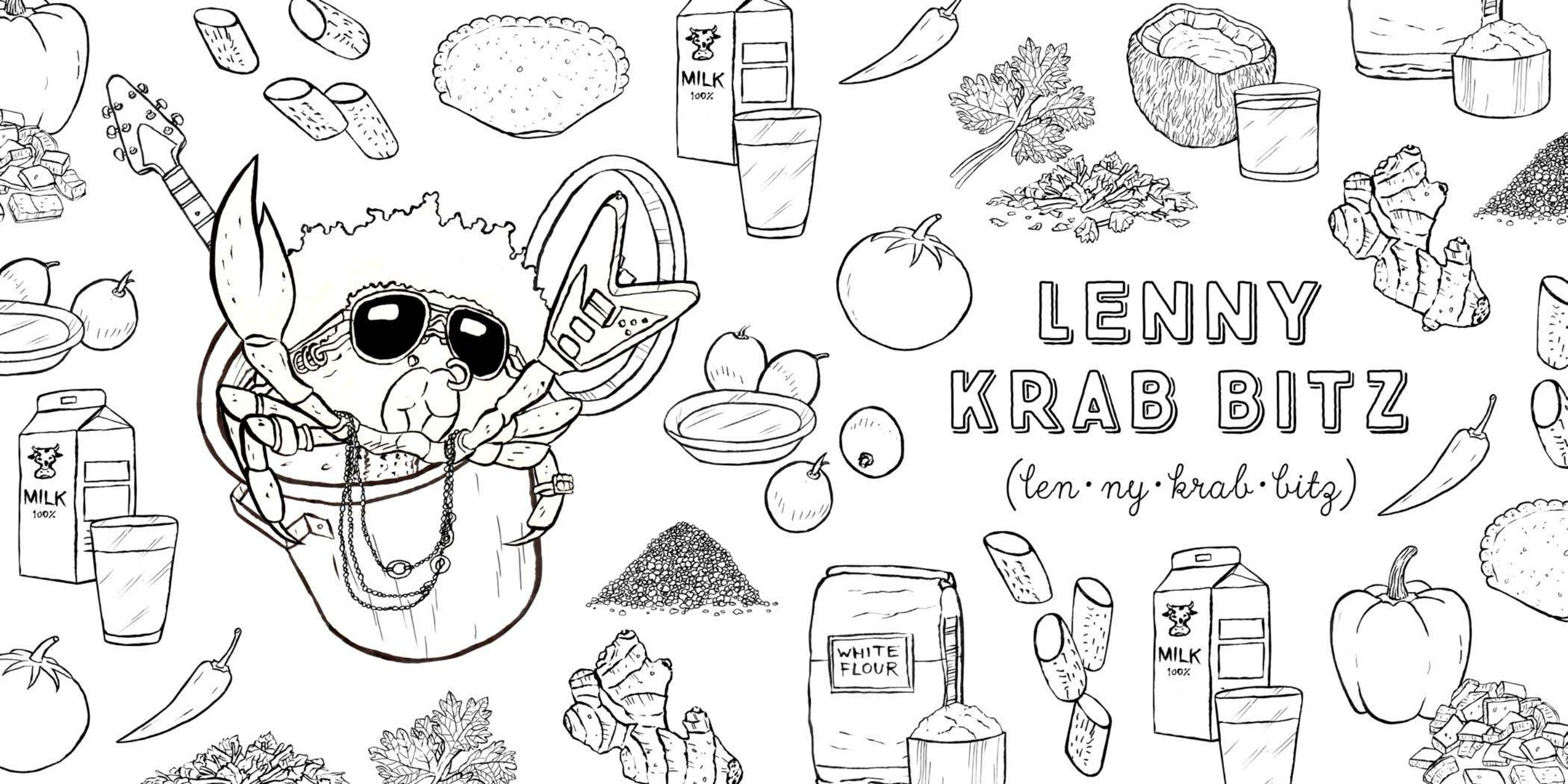
BARACK OBOMELETTE

CHOCOLATE MOUSSE-A-LINI

MCDONALD TRUMP

THIS BOOK BELONGS TO

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# LENNY KRAB BITZ

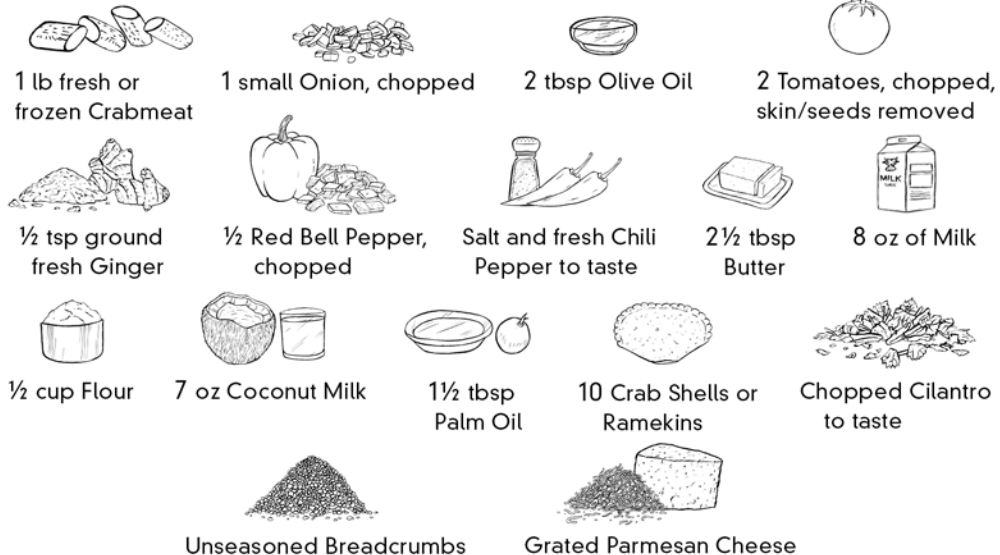
(len·ny·krab·bitz)

# LENNY KRAB BITZ

A HUNGER'S MAKER MAKES A GIRL ON FIRE... THESE KRAB BITZ ARE THE ENVY OF EVERYONE'S PALATE. IT'S THE AMUSE BOUCHE, THE SOUP DU JOUR, GOOD FOR BREAKFAST, LUNCH, AND DINNER. A SALTY SNACK WITH SOME BITZ OF THIS AND SOME BITZ OF THAT — THIS DISH IS LEAN AND MEAN AND WON'T MAKE YOU SPLIT (PEAS) YOUR PANTS. IT WILL BRING YOU WAY DOWN THE BAHAMA WAY, JUST ASK LISA BONET.

**YIELDS** 10 servings

## INGREDIENTS



## DIRECTIONS

Preheat the oven to 400 degrees F. If the crabmeat is frozen, defrost it. In a frying pan, sauté the onion in the olive oil; add the tomatoes, ginger, and red bell pepper until they soften. Add the crabmeat and season with salt and chili pepper. Sauté until there's no more liquid in the pan. Remove the pot from the burner and set aside. Melt the butter in a saucepan and brown the flour, always mixing with a spoon. Start adding the milk and coconut milk and stir until the mixture becomes thick. Add the crabmeat mixture and chopped cilantro to taste. Season with salt, chili pepper, and palm oil and mix well. Fill the crab shells or ramekins with the mixture and top with the breadcrumbs and grated Parmesan cheese. Bake until the cheese melts.



# JOHNNY DIP

*(john · ny · dip)*

MELLMAN'S  
MAYONNAISE

CREAM OF PHILADELPHIA  
CREAM CHEESE

GARLIC  
POWDER

MELLMAN'S  
MAYONNAISE

# JOHNNY DIP

CAPTAIN JACK LIKES TO PLUNGE,  
SWORD OFF SOME CRISPY MAZE  
WITH A MIGHTY LUNGE. MASK OF  
BLACK, HORSE OF GOLD, HOT SAUCE  
WITH PAPAYA MIX THAT'S BEEN  
JACKED, NOT SOLD. BRIDGET'S HOME  
SNORING ZZZS, CATHERINE ZETA-  
JONES IF YOU PLEASE. AVOCADO WITH  
NO PIT, HE'D WALK 100 MILES AND  
NEVER SIT, DOWN MEXICO WAY JUST  
TO TELL YOU THAT'S NOT 'CHO  
CHEESE, WITHIN TO DIP. UNDERCOVER  
OF SLIMMING, NIGHT SOMBRERO HE  
IS FAT, DONNIE BRASCO KNOWS ALL  
ABOUT THAT, BUT HE AIN'T NO RAT.

**YIELDS** 4 cups

## INGREDIENTS



1 cup thawed chopped frozen  
Spinach or 1 lb. fresh chopped  
cooked Spinach



2 cups chopped frozen  
Artichoke Hearts



6 oz. Cream Cheese



1/4 cup Sour Cream



1/4 cup Mayonnaise



1/3 cup Grated Parmesan Cheese



1/4 tsp Garlic Powder



Salt and Red Pepper  
Flakes to taste



Crostini or Tortilla Chips,  
for serving

## DIRECTIONS

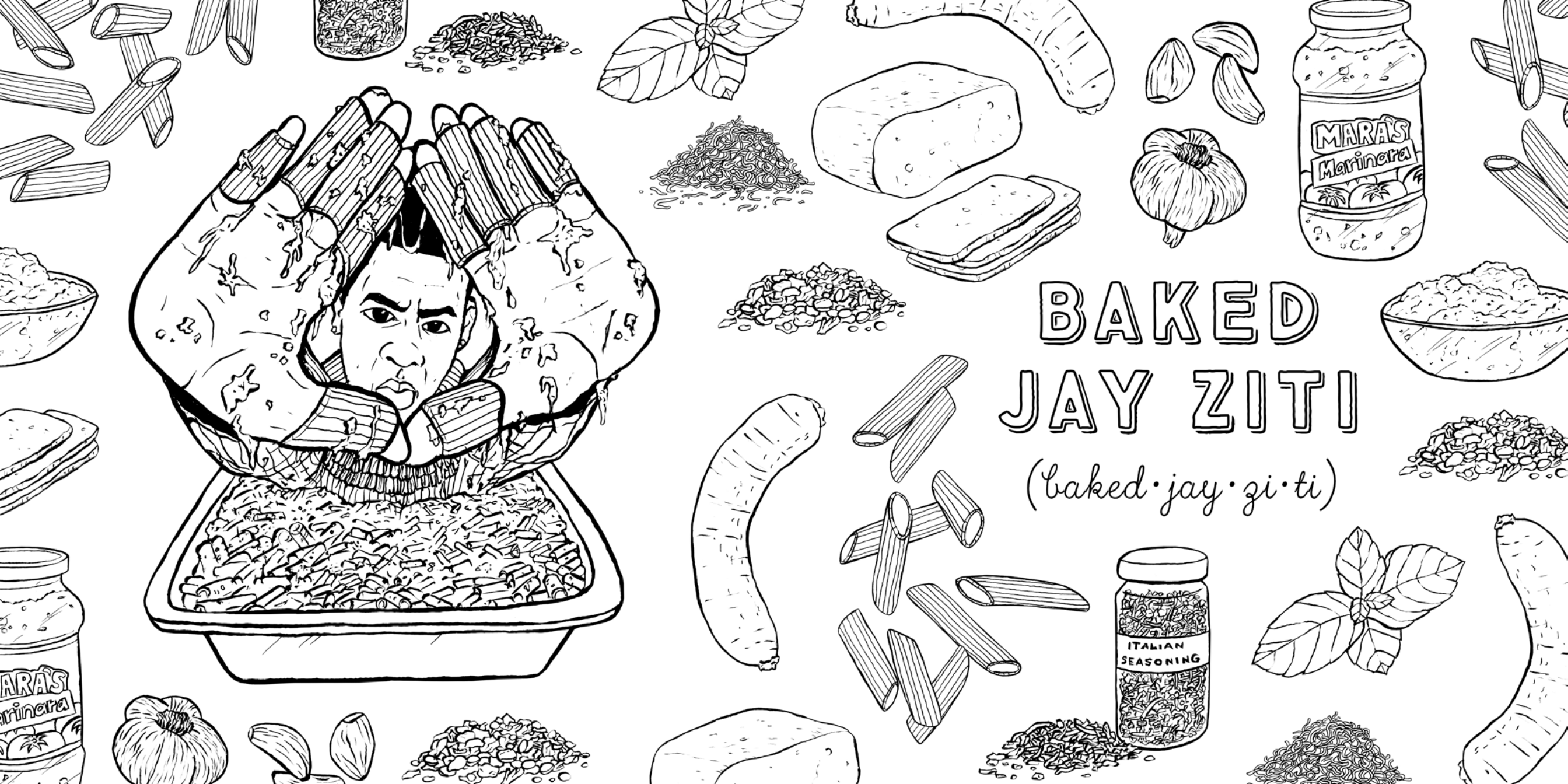
If using frozen spinach, boil the spinach and artichokes in 1 cup of water until tender and drain. Heat the cream cheese in a saucepan or in the microwave until hot and soft. Stir in the sour cream, mayonnaise, Parmesan cheese, garlic powder, and salt and red pepper flakes and serve with crostini or tortilla chips.





# BAKED JAY ZITI

*(baked · jay · zi · ti)*



# BAKED JAY ZITI

MAMA, I MADE IT, IT'S THE PRESIDENTIAL FAVORITE. YO KNOW I SLICE-EM, DICE-EM, SHAKE-EM, BAKE-EM... 'CAUSE I KNOW THAT EVERYONE WILL ALWAYS EAT THEM. IF YOU'RE HAVING KITCHEN PROBLEMS I FEEL BAD FOR YOU, SON - I GOT 99 PROBLEMS, BUT ZITI AIN'T ONE. NEXT TO THE DINERO I'LL BE UNDER THE KITCHEN HOOD FOREVER. IF YOU CAN MAKE ZITI HERE, YOU CAN MAKE IT ANYWHERE. WE DOING BIG BAKING, WE BE SHREDDING CHEESE, BAKING ON THE G.L.A.D, BIG BAKING, ON THE T.R.A.Y'S WE BIG BAKING UP IN THE N.Y.C I GOT 99 PROBLEMS, BUT ZITI AIN'T ONE, BLUE IVY AND QUEEN BEY EAT IT ALL 'TIL THEY DONE.

**YIELDS** 6 to 8 servings

## INGREDIENTS



Salt



Olive Oil



1 lb Ziti



1 lb Italian Sausage,  
casing removed



1 Onion,  
chopped



3 Garlic Cloves,  
chopped



1 tbsp minced  
fresh Basil



1 tbsp Italian  
Seasoning



½ tsp Red Pepper  
Flakes



1 32-oz jar  
Marinara Sauce



1 cup Ricotta  
Cheese



½ lb Mozzarella  
Cheese, grated



1 cup Grated  
Parmesan Cheese

## DIRECTIONS

**Pasta:** Boil a large pot of water (2 quarts). Add salt and a bit of olive oil. Boil the pasta, uncovered, until it is al dente. Drain in a colander and toss with a bit of olive oil so it doesn't stick. **Sauce:** While the water boils, add a tbsp of olive oil to a sauté pan over medium-high heat. When the oil is hot, add the sausage. Break up any chunks of sausage. Cook until it's brown, then add the onion and cook for another 4 minutes. Add the garlic, basil, Italian seasoning, and red pepper flakes; stir and cook for 1 minute. Add the marinara sauce, stir, and bring to a simmer. Preheat the oven to 350 degrees F. Using a 9x13-inch casserole pan, spread a thin layer of sauce in the bottom, then add clumps of ricotta cheese. Add around a cup of sauce to the pasta and mix well. Add the pasta to the casserole and pour the rest of the sauce on the top. Add the remaining ricotta cheese in clumps on top of the sauce and sprinkle mozzarella and Parmesan cheeses. Bake until the cheese is melted, around 20 minutes.



BANANA LIQUEUR

FIRST MATE  
DARK RUM

FIRST MATE  
DARK RUM

BANANA LIQUEUR

# BANANA WINTOUR

*(Ban·a·na·win·tour)*

# BANANA WINTOUR

IF YOU LIKE PIÑA COLADAS, YOU'RE STILL IN THE FRUIT OF THE CHIC DECADE BOOM – ZOOM TO 2016, SHE IS STILL DA QUEEN. YOU'RE CAUGHT IN THE REIN OF THIS PLANTA IN – IT'S HIGH FASHION, WAVES CRASHIN', BABY MASHIN', EYES A GLASSIN' FUN. COACH OVER SHOULDER, SHE'LL BE HERE WHEN YOU'RE TEN YEARS OLDER, THERE IS NO ESCAPE – NEVER GONNA GET IT – OR JUST PHOTO FINISH IT, SHE ALWAYS HERE TO WIN IT.

**YIELDS 4 servings**

## INGREDIENTS



½ stick Unsalted Butter



1 cup Brown Sugar



½ tsp ground Cinnamon



¼ cup Banana Liqueur



4 Bananas, cut in half lengthwise and halved



¼ cup Dark Rum



4 scoops Vanilla Ice Cream

## DIRECTIONS

Combine the butter, sugar, and cinnamon in a skillet. Place the pan over low heat and cook, stirring continuously, until the sugar dissolves. Stir in the banana liqueur, then place the bananas in the pan. When the bananas begin to brown, carefully add the rum. Continue to cook until the rum is hot, then tip the pan slightly to ignite the rum. When the flame dies down it's ready to serve. Divide the bananas into 4 dessert bowls, place 1 scoop of ice cream on top of each, and spoon some of the sauce on top of the ice cream.



# CARM- MALLOW ANTHONY

*(carm · mal · low · an · tho · ny)*

# CARM-MALLOW ANTHONY

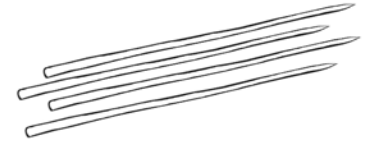
FIRST CHUG MELLO YELLOW,  
THEN SAY HELLO TO CASHIN'S  
CHECKS; BANK, CLANK, I'M ON  
FIRE, AND LA LA'S SIRE. DREAD-  
LOCKED ORANGEMAN WHO  
WON IT ALL, GOLD MEDAL  
WINNER, WATCH CONFERENCE  
FINALS AFTER DINNER. STAY  
PUFF AND BUGS AT THE WB,  
HE'S GONNA WIN IT ALL ONE  
DAY, JUST WAIT AND SEE.

**YIELDS** 4 servings

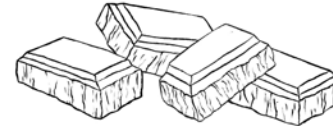
## INGREDIENTS



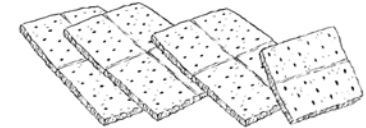
4 large Marshmallows



Roasting Sticks



4 pieces Dark Chocolate



8 Graham Crackers

## DIRECTIONS

Place 1 marshmallow at the end of a roasting stick and heat it on an open flame until it starts to melt and brown. Put a piece of chocolate on a graham cracker and place it under the hot marshmallow. Place another graham cracker on top, making a sandwich. Press on the graham cracker and pull the stick out of the marshmallow.



# BOWTIE PASTA

(bo·wie·tie·pas·ta)

# BOWIE TIE PASTA

TURN AND FACE CHICKEN ALFREDO'S COSTUME CHANGES. GOOD-BYE, NOODLE, PASTA GOT A NEW RULER. ALWAYS SLY, DANCIN' IN DA STREETS, DAZZLED WITH HIS AMAZIN' FEET. IT'S ALL RUST AND STARDUST, RED SAUCE IS THERE - SAUSAGES CAN BE ADDED, MISS YOU. !! MAN. BOWIE NO LIE, HE WAS ALL REAL AND NEVER SHY.

**YIELDS** 4 to 6 servings

## INGREDIENTS



Salt



Olive Oil



1lb Farfalle



16 oz Heavy Cream



1 cup grated Parmesan Cheese



4 large Eggs



Pepper



12oz Uncured Bacon,  
chopped



2 cups sliced  
Shiitake Mushrooms



Chopped Chives  
to taste

## DIRECTIONS

Bring a large pot of water to a boil; add salt and a sliver of olive oil once it starts boiling. Cook the pasta until al dente and drain. While the pasta is cooking, mix the heavy cream, Parmesan, and eggs in a bowl. Season with salt and pepper and set aside. Fry the bacon in a large pot over medium heat stirring occasionally. Once the bacon starts to brown, add the shiitake mushrooms and sauté for a few minutes. Add the drained pasta and heavy cream mixture, stirring continuously for about 5 minutes. Top with chopped chives and serve.





# SKIM KARDASHIAN

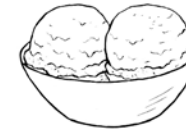
*(skim·kar·da·shi·an)*

# SKIM KARDASHIAN

KHLOE'S GONE, NOW IT'S KOURTNEY AND KIM, SKIM IS IN, JUST ASK KIM WHO LIVES AT THE GYM. AT EVERY CHECK OUT, LIGHT AND LIVELY, SHE IS ON A COVER FOR YOU TO SKIM. MORE TWITTER FOLLOWERS THAN BIEBER, HER FAM TAKES POLE VAULTING TO A NEW LEVEL - OUCH! LOOK OUT FOR THE CLEVER. NORTH IS CUTE, SOUTH SHE GOT THE BOOT, EAST IS IN, BUT WEST IS INNER, DID YOU SEE THEM AT THE MET GALA DINNER? ON THE TELE, ALL THE TALK IS OF HER BELLY - 1,000 LEG LIFTS FOR J LO AND A TRIP TO THE DELI, SHE IS STILL BEHIND, BUT NOT OF THIS KIND.

**YIELDS** 4 servings

## INGREDIENTS



4 cups Vanilla Ice Cream



2 tsp Vanilla Extract



2 cups Milk



4 shots Espresso

## DIRECTIONS

Using a blender, blend all the ingredients except for the espresso shots. Pour in 4 chilled tall glasses and top with the espresso shots.



# ARIANA GRANDE MOCHA FRAP

*(ar · i · an · a · gran · de · mo · cha · frap)*



# ARIANA GRANDE MOCHA FRAP

FL'S SECOND MOST SEXY MINNIE, ANOTHER FAMOUS SCION OF DISNEY. PROBLEM IS THE LINE'S SO LONG, SHE GETS TO CUT IT COURTESY OF THIS SONG. IGGY RAPS ALONGSIDE IN THE RIDE, LOT OF CAFFEINE HELPS HER BELT OUT A GORGEOUS SCREAM. FROTHY AND SWEET, BUT HAS A TASTE FOR STREET, NESTLED IN BED ANOTHER PLATINUM SONG DREAMING IN HER HEAD. STARBUCK SAILED THE OCEAN BRAVE, EXTRA SPECIAL WITH A CARAMEL GLAZE.

**YIELDS** 4 servings

## INGREDIENTS



8 shots Espresso



1/3 cup Sugar



4 cups Milk



1/2 cup Chocolate Syrup



4 cups Ice

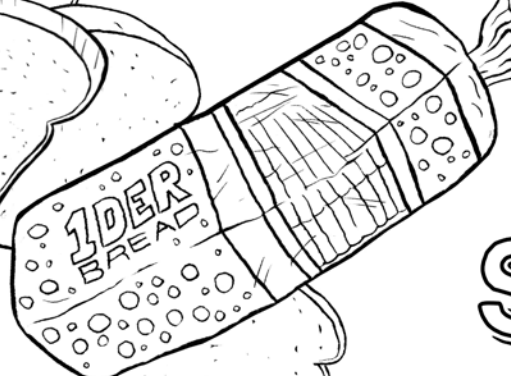


Whipped Cream and  
Chocolate Syrup for topping

## DIRECTIONS

Place the espresso shots, sugar, milk, and chocolate syrup in a blender for about 1 minute, then add the ice and blend until smooth. Pour into 4 glasses, and top with whipped cream and chocolate syrup.

RAW  
ALMOND  
BUTTER



# STEVIE WONDER BREAD

*(ste·vie·won·der·bread)*

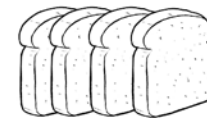
RAW  
ALMOND  
BUTTER

# STEVIE WONDER BREAD

I JUST CALLED TO SAY BOLOGNA.  
ROCK THE GLASSES AND THE HEAD,  
ON THE TOP OF THE CART GOES  
THE BREAD. DON'T SQUASH THE SOFT  
ILLUSION OF CHEMICAL DELUSION,  
SOFT AND SWEET MEAT MY PIANO  
SEAT. DREADLOCKS, NO SOCKS,  
MELLOW VOICE OF SUGAR ROCKS.  
CAN'T SEE, ROLL ME LOCKS IN THAT  
BREAD SACK, AND I'LL PLAY YOU A  
TUNE THAT MAKES YOU CROON, 70S  
NEVER LEFT, THEY'RE BACK.

**YIELDS** 4 servings

## INGREDIENTS



4 slices White Bread



Raw Almond Butter



2 Bananas, thinly sliced



Raw Honey

## DIRECTIONS

Toast the bread, then spread almond butter on each slice. Top with sliced banana and drizzle with honey.



# GHOSTFACE KIELLAH BASA

*(ghost·face·kiel·lah·ba·sa)*

# GHOSTFACE KIELLAH BASA

CASH RULES EVERYTHING AROUND MEAT, AND GREET, CREAM SO SWEET, IS A TREAT, SIT IN THE GRAVEL PIT AND EAT. THIS IS SO MUCH MORE THAN A FOOT LONG, TIPPER DON'T LIKE EXPLICIT. KEEP EATIN' THOSE FUNYUN, ALL THE REST OF YOU ALL START PEELIN' BACK THE ONION. LOW ON STATINS, FOR THE BEST HEAD TO THE ISLAND OF SIN, YOU HEAR ME, SHAOLIN, THE ISLAND IS IN. KUNG FU IS MY THING, SLICE ME I STILL RAIN FLAVOR BLING. KICK THE TRUTH, WU TANG SPEAKS TO THE YOUTH, GOLD TOOTH, BURIED IN SO SMOOTH, DOLLA' DOLLA' HEAR ME HOLLA' PLATINUM, GOING TO WAR WITH THE MELTIN' POT I FLATTEN 'UM.

**YIELDS** 4 to 6 servings

## INGREDIENTS



1 cup Green Lentils,  
soaked



Olive Oil



1 Onion, chopped



3 Garlic Cloves,  
chopped



1 Kielbasa, chopped in  
bite-size pieces



2 cups White Rice, rinsed



Salt, Pepper, and  
Oregano to taste

## DIRECTIONS

Soak the lentils in cold water overnight or hot water for at least 1 hour. Put enough water so there's 1" of water over the lentils. Put enough olive oil to cover the bottom of a pot on medium heat. Cook the onion until translucent, add the garlic, and cook for another minute, then add the chopped kielbasa. Let it cook for a few minutes and add the rice, lentils, and 4 cups hot water; season with salt, pepper, and oregano to taste. Bring to a boil, cover, and turn the flame down to simmer for 10 to 15 minutes. If the rice is not soft and there's no more water, add a bit more water, cover, and cook a bit longer. After it's cooked, fluff with a fork and serve.





# OLIVIA MUNNSTER CHEESE

*(o · liv · i · a · munn · ster · cheese)*

# OLIVIA MUNNSTER CHEESE

EDDIE'S MOM'S OMELETTE FAVORITE, COUSIN IT ALSO CRAVES IT. HAIR BALL, FREE FALL, RUNWAY SHOCK TO PSYLOCK, ADORED EVEN ON TONGUE BY A SHYLOCK, LIKE AN OPERATION BY ROTH'S ISRAELI STOCK. IT'S A CHEESE, GOES WITH EVERYTHING, JUST LIKE THELMA AND LOUISE, IF YOU PLEASE, DON'T STARE, MELTS AND RENDERS BARE, FLAVORS SO FAIR.

**YIELDS** 4 servings

## INGREDIENTS



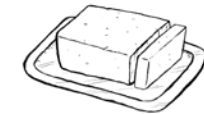
8 slices White Bread



1/2 lb Muenster Cheese, sliced



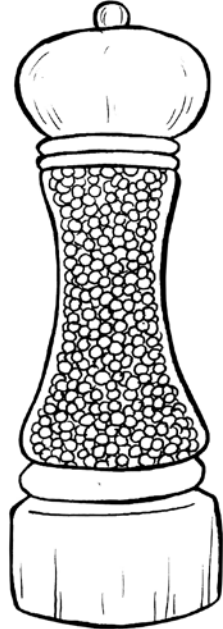
1/2 lb Ham, sliced



2 tbsp Salted Butter

## DIRECTIONS

Make 4 sandwiches with a few slices of cheese and ham in each. Make sure there's no cheese or ham hanging off the sides. Melt the butter in a large skillet over low to medium heat. Griddle the sandwiches on both sides until the cheese is melted and the bread is golden brown.



# MARK TRUFFALO

*(mark·truf·fa·lo)*

# MARK TRUFFALO

DIDN'T PASS THE INITIAL SCREEN TEST? HE ADDED JUST ENOUGH ZEST, TO BE INVITED BACK TO THE NEXT DANCE, IN STARK CONTRAST TO PEPPER'S ROMANCE. A DATE NIGHT SPOTLIGHT. BOSTON STRONG! I SAY "SMASH!" CARDINAL RULE — YOU NO LIVE LONG.

**YIELDS** 4 appetizer servings

## INGREDIENTS



4 tbsp Salted Butter



8 oz dried Egg Fettuccine  
or Tagliatelle



8 oz Robiola Rocchetta  
Cheese, at room temperature,  
cut into 1" pieces



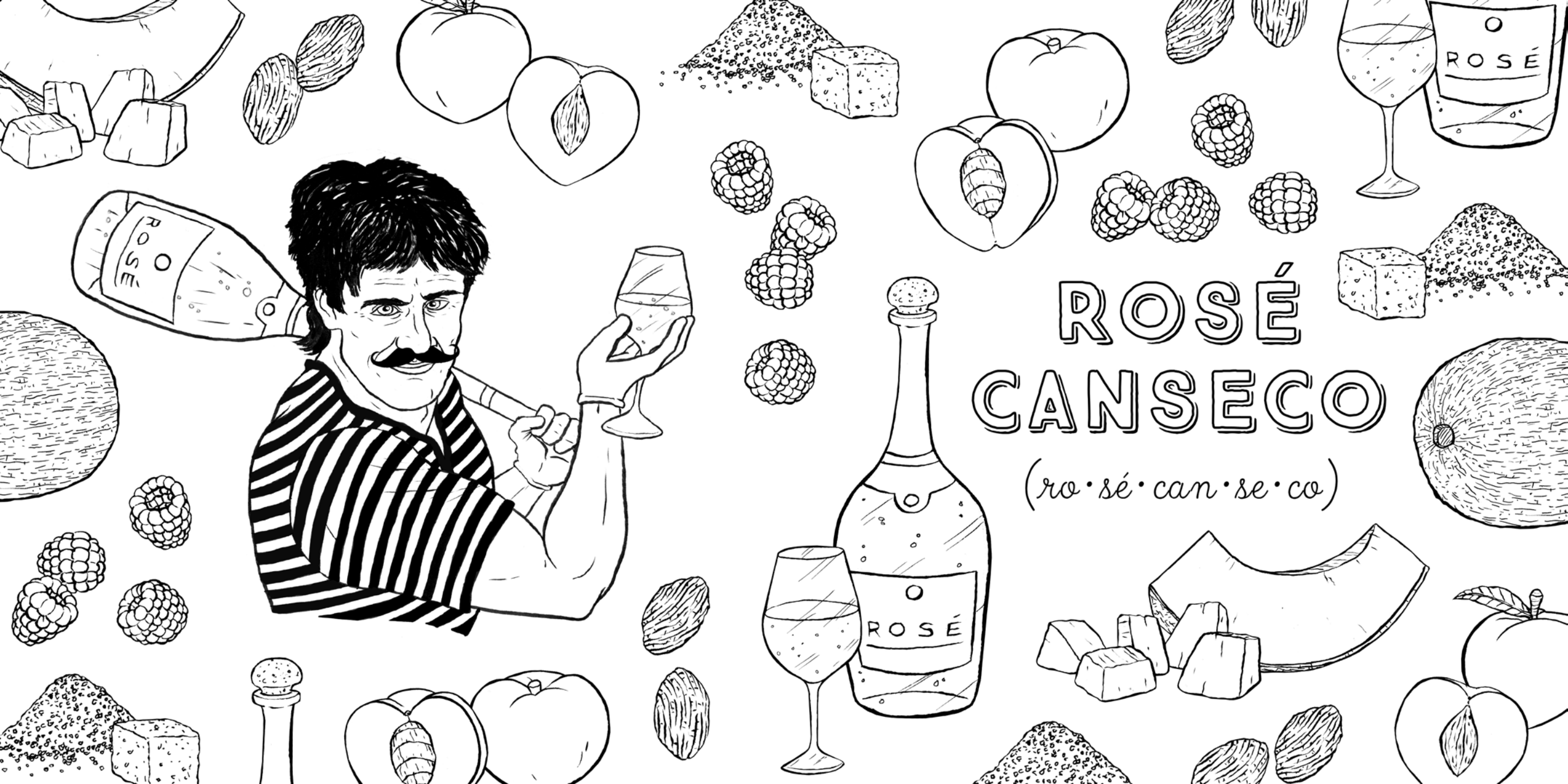
Salt and freshly ground  
Black Pepper



1 medium Black Truffle,  
peeled and sliced

## DIRECTIONS

Bring a large pot of salted water to a boil. In a small saucepan, melt the butter. Cook over moderate heat until the milk solids turn a rich brown and the butter smells nutty, about 6 minutes. Pour the butter into a bowl. Cook the pasta in the boiling water until al dente. Drain the pasta, reserving a cup of the cooking water. Return the pasta to the pot. Add the reserved water and the browned butter and toss with 2 forks. Add the cheese and toss until it begins to melt; season with salt and pepper. Transfer the pasta to warmed bowls, shave the truffle on top, and serve right away.



# ROSÉ CANSECO

(ro·sé·can·se·co)

# ROSÉ CANSECO

TAKE IN THE AROMA OF A MAMMOTH HOMER. BASH BROTHERS GO OVER THE WALL, EVEN IF MATTERS SHRIVEL IN THE SHOWER STALL. IN THE BOX HE STOOD TALL, UPRIGHT BAT HEAD AND FACE ROSÉ RED, BETTER CHILLED, WHITE'S JUST NOT ICE CUBE PILLED. AN A FOR YOU AND A TOAST FROM GRU. EVIL GENIUS DAY SPINS BOTH WAYS. SLERVE, SLIDER LOW AND AWAY, OUT THE PARK, NO OVER-THE-SHOULDER CATCH SNR. SAY HEY. DRINK IT DOWN, COMFORTABLY, AS THE VINO SETTLES DOWN, JACK ME UP A TRIPLE CROWN. ROSÉ IS OUT AND SO AM I, THE HALL IS JUST NOT FOR YOU AND THY.

**YIELDS** 1 pitcher

## INGREDIENTS



2 bottles Rosé



6 tbsp Sugar



¼ Cantaloupe, peeled



1 Peach, pitted



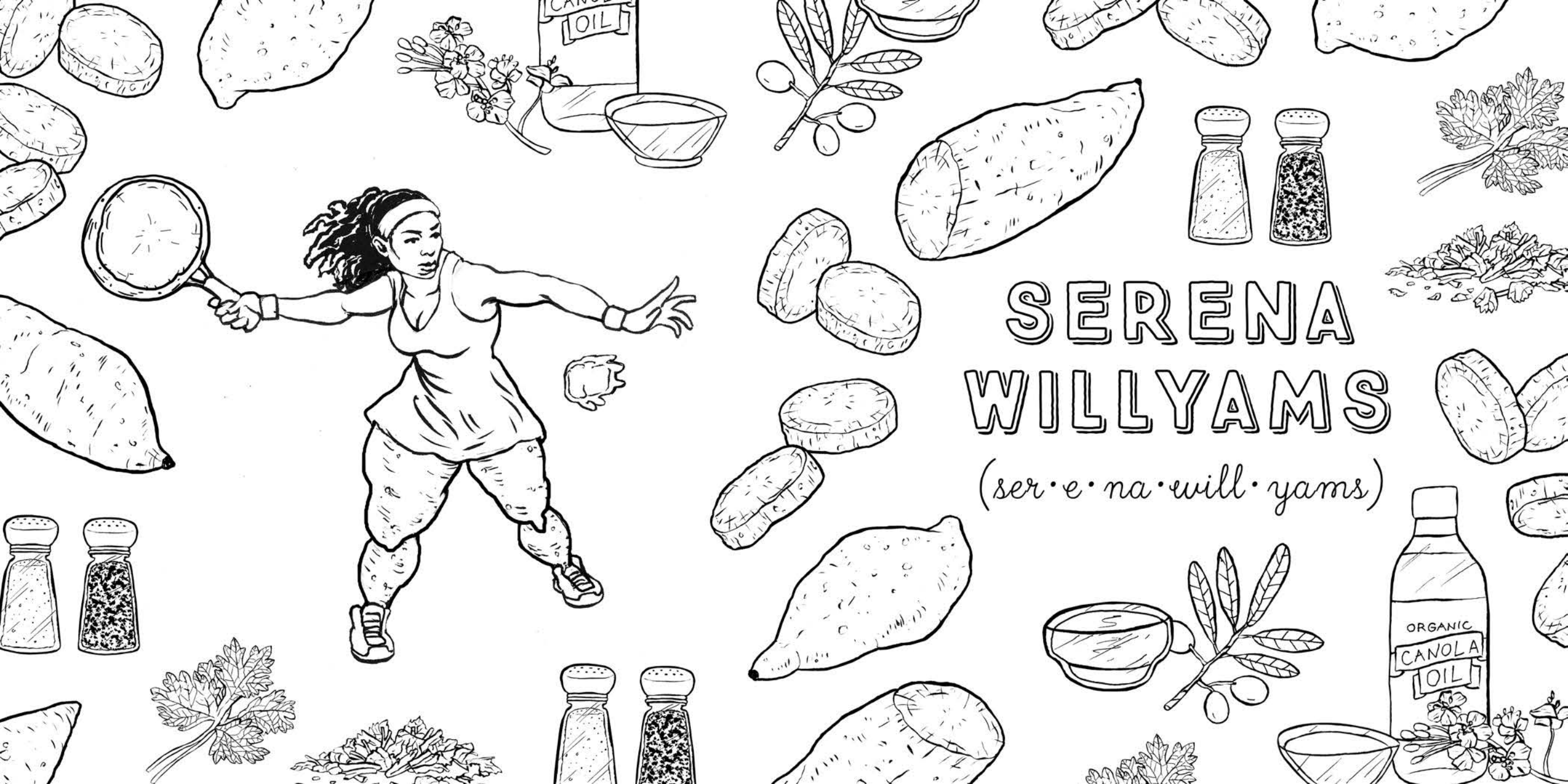
1 Nectarine, pitted



1½ cups Raspberries

## DIRECTIONS

Mix the wine and sugar in a large pitcher. Slice the cantaloupe, peach, and nectarine into bite-sized pieces. Add all the fruit to the pitcher, cover it, and refrigerate for about 2 hours before serving. It can be made the day before as well.



# SERENA WILLYAMS

(ser·e·na·will·yams)

# SERENA WILLYAMS

WILL I AM IN LOVE, WITH A HONEY-BACKED HAM. SAM I AM. I WANNA DIVE INTO THOSE BROWN SUGAR YAMS. MARSHMALLOWS ARE ALLOWED, ALL SWEET AN LOW, NO FAT'NER, JUST ASK BRETT RATNER. THANKSGIVING SPECIAL, IN THE HOUSE OF VENUS, YOU BRING THE HAMS, HOW'S ABOUT FOURTEEN GRAND SLAMS?

**YIELDS** 4 servings

## INGREDIENTS



3 Garnet Yams



1/3 cup Olive Oil



Salt and freshly ground Pepper



2 cups Canola Oil

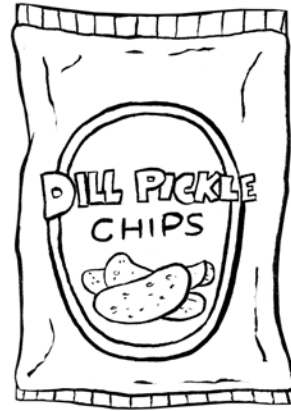


Chopped Parsley to taste

## DIRECTIONS

Preheat the oven to 375 degrees F. Wash the yams and slice them into thick wedges. Place the yams in a large mixing bowl and coat with the olive oil. Sprinkle with salt and pepper and spread out on a baking sheet. Roast the yams until tender to the touch, about 30 minutes. Put the canola oil in a frying pan and heat to 180 degrees F. Fry the yams on each side until the outside is brown and caramelized. Season with salt, pepper, and chopped parsley.





# MARK CUBANO

*(mark · cu · ba · no)*



# MARK CUBANO

BILLIONS AND BILLIONS, SHARK TANK GRAND WINNER, OF MAVS CHAMPIONSHIP DINNER, HE BUYS LOW, SELLS HIGH, PRIVATE JETS IN THE SKY. SMOKIN' ONE OF THESE, YOU'RE ALLOWED DO THAT THE WAY HE AND DIRK FLY THE FRIENDLY SKIES. THAT WILL FOREVER STICK.

**YIELDS** 4 to 6 servings

## INGREDIENTS



½ stick Butter



1 loaf Cuban Bread,  
sliced in half lengthwise



Yellow Mustard



1 lb boiled Ham,  
thinly sliced



1 lb roasted Pork,  
sliced



1 lb Swiss Cheese,  
sliced



¾ cup Dill Pickle Chips

## DIRECTIONS

Spread butter on one half of the loaf and mustard on the other half. Layer the ham, pork, cheese, and pickle chips on one half loaf and top with the other. Spread the remaining butter on the outside of the sandwich and wrap in aluminum foil. Heat the grill to high and close the lid; after 15 minutes turn the heat to medium high. Before placing the sandwich on the grill, press down on it to flatten it. Place the sandwich on the grill and place a grill press, brick, or any other heavy heat-resistant object on top of the sandwich. Close the lid and grill for 5 minutes per side. Remove the aluminum foil and return the sandwich to the grill for 2 minutes per side, or until the bread is golden brown. Slice and serve.



# CANDY WARHOL

(can·dy·war·hol)

ALMOND  
EXTRACT

BLUE  
FOOD  
COLORING

WATER

GREEN  
FOOD  
COLORING

BLUE  
FOOD  
COLORING

PO

RED  
FOOD  
COLORING

YELLOW  
FOOD  
COLORING

GREEN  
FOOD  
COLORING

POWDERED  
SUGAR

(can·dy·war·hol)

POWDERED  
SUGAR

WATER

PURE  
ALMOND  
EXTRACT

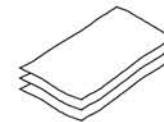
YELLOW  
FOOD  
COLORING

# CANDY WARHOL

RING POP, BLOW POP, SUGARY SWEET, YOU CAN FIND HIM ON ALMOST EVERY NEW YORK STREET. WINDOW DRESSING IN BONWIT TELLER, BETTER BUYER THAN A SELLER, JUST A QUIET UNDER BIG WIG DWE LLER. PICASSO HAD NO FACTORY, WILLY WONKA JUST A STORY. CHANGED THE WORLD IN A BILLION WAYS, CAPTURED JACKIE ON HER SADDEST DAY, ELVIS, MARI-LYN, MAO, AND LIZ WERE JUST PART OF HIS POP ART QUIZ. 15-MINUTE SUCKERS HERE, VOYEUR OF BRIGHT AND SHINY FOR A LICK, HE WAS QUICK TO CATCH AN IMAGE.

**YIELDS** 30 sheets

## INGREDIENTS



White Paper strips



3 ½ cups Powdered Sugar



½ tsp Almond Extract



6 tbsp Water



Food Coloring



2 Egg Whites

## DIRECTIONS

Cut white paper into Twelve 2 inch x 11-inch strips. Place the egg whites, powdered sugar, and almond extract in a mixing bowl and mix with an electric mixer. Add the water and mix for 8 to 10 minutes, or until stiff. Divide the frosting into 4 bowls and add food coloring. Place each color into separate ziplock bags and snip off the corner of each bag with scissors to create a piping bag. Pipe dots onto the white paper strips. Let the dots harden overnight or at least



# RHUBARBRA STREISAND

*(rhu · bar · bra · strei · sand)*



# RHUBARBRA STREISAND

YENTL WAS A MAN, BUT THIS DIVA CAN FRONT ANY BAND. LONG NAILS THAT ARE REAL, PEEL AN ORANGE WITHOUT BREAKING THE SEAL. SHE HAS HER SLICE OF THIS PUNGENT PIE, DOESN'T MEAN SHE ISN'T AN ICON TO ALL THE GUYS. BABS GOES ON, SING ME JUST ONE MORE SONG, LAST TOUR GOES ON. FUNNY GIRL, I'LL SWIM AWAY, BE YOUR PRINCE OF TIDES, GO TO TEMPLE AND LET IT SLIDE.

**YIELDS** 6 servings

## INGREDIENTS



1 cup all-purpose Flour



¾ cup Rolled Oats



½ tsp Kosher Salt



¾ cup Dark Brown Sugar, packed



7 tbsp Unsalted Butter, cut into pea-sized pieces

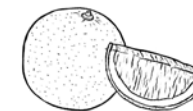
## Ingredients for filling:



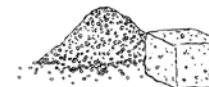
18 oz Rhubarb, peeled and cut into 1" pieces



18 oz fresh Strawberries



Zest of 1 Navel Orange



½ cup Granulated Sugar



1 tbsp Tapioca Starch



Vanilla Ice Cream, for serving

## DIRECTIONS

Preheat the oven to 375 degrees F. Place all dry ingredients in a food processor and pulse until combined. Add the butter and pulse until the mixture is crumbly looking. Set aside or if you want to make it ahead of time you can freeze it in an airtight container. If the mixture is frozen, there's no need to defrost it before putting it in the oven.

## Instructions for filling:

Place the rhubarb, strawberries, orange zest, granulated sugar, and tapioca starch in a large mixing bowl and toss together. Let stand for 10 minutes. Transfer the filling to an 8x8 inch glass baking dish and sprinkle the topping evenly over the fruit. Bake for 30 to 40 minutes, or until the topping is golden brown and the fruit is bubbling. Let the crisp cool for 20 minutes and serve warm with vanilla ice cream.



# BARACK OBOMELETTE

*(bar · ack · ob · om · el · ette)*

# BARACK OBOMELETTE

BARACK OUT, LOVES TO HUG,  
BROKE ALL BARRIERS WITHOUT  
A DOUBT; INSPIRATIONAL TO  
EVERY INGREDIENT, PERHAPS  
CONGRESS COULD HAVE BEEN  
MORE EXPEDIENT; MICHELLE IS  
HIS LADY, AND HE'S FAR FROM  
SHADY, CHEWS NICORET WITH A  
CUP A JOE, MJ AND ABE ARE  
HEROES, HE BROUGHT YOU DI-  
VERSITY BEFORE YOU GO, EVEN  
IF OUR NATIONAL DEBT STILL  
GOT A LOT OF ZEROES.

**YIELDS** 4 servings

## INGREDIENTS



8 Eggs



Salt and fresh Black  
Pepper to taste



Olive Oil



7 tbsp Water



1/3 cup Pineapple,  
cut into small cubes



1/3 cup cubed  
Ham



1/3 cup shredded  
Monterey Jack Cheese



1/3 cup shredded  
Cheddar Cheese



Chili Flakes  
(optional)

## DIRECTIONS

Beat the eggs, water, salt, and the pepper. Coat your skillet with oil and heat over medium-high heat. Pour the egg mixture into the pan. When the eggs are almost set, sprinkle half of the omelette with the pineapple, ham, and cheeses, fold the other half over the filling, and continue cooking until the cheese melts. Cut the omelette into 4 wedges and serve. Sprinkle with chili flakes to add a Kenyan spice kick.





# CHOCOLATE MOUSSE-A-LINI

*(cho·co·late·mousse·a·li·ni)*

# CHOCOLATE MOUSSE-A-LINI

CREAMY DARK DICTATION LEAVES  
YOU FEELING GUILTY ABOUT YOUR  
WAISTLINE. NEWSPAPER MAN, PLAN,  
PLAN BECA ME THE AXIS'S SILENCED  
LAMB. HEIL? YES, IN YOUR EYES  
THERE WAS A TWINKLE, HISTORY'S  
VERY OWN BULLWINKLE. BAD GUY  
SKIN, IN HIS MIND THE JOKER'S  
HARLEQUIN. A RICH DESSERT, NOT A  
SUCCESSFUL DESERT RAIDER  
STORMO', HIS HEAD CAME OFF IN  
COMO — IT HURT, A JUST DESSERT.

**YIELDS** 4 to 6 servings

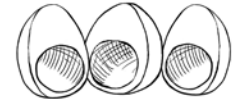
## INGREDIENTS



5 ¼ oz chopped  
Bittersweet Chocolate



14 oz cold Heavy Cream



3 large Egg Whites



1 oz Sugar



Sweetened Whipped Cream



Bittersweet Chocolate  
Shavings, for garnish

## DIRECTIONS

Place the chocolate in a large heatproof bowl over a pot of boiling water at a low simmer and stir until melted. Turn off the heat and let stand. Beat the cold cream until it forms peaks and set aside at room temperature. Use a mixer to whip the egg whites; stop when soft peaks form. Gradually add the sugar and continue whipping until firm. Remove the chocolate from the pot of hot water and fold it into the egg white and sugar mixture with a whisk. Then fold in the whipped cream. Cover and refrigerate for approximately 1 hour until set. Serve with sweetened whipped cream and chocolate shavings.



# MCDONALD TRUMP

*(mc·don·ald·trump)*

# MCDONALD TRUMP

TOWERING INFERNO OF ORANGE AND GOLD – SUPREME STEAK FIRINGS A BOLD, BIG PICKLE WITH VERY SPECIAL SAUCE, THE SONG DOES NOT REMAIN THE SAME, OPEN SESAME YOU KNOW THE GAME. COMB OVER HERE FOR A BIG SET OF ROSY BUNS, OH AND – AMERICAN GRATED AGAIN CHEESE IN YOUR GUMS. I HAD HER IN THE SHEETS, HILLARY IS CHOPPING ONIONS IN THE BACK HERE UNDER THE GOLDEN TWEETS.

**YIELDS** 4 servings

## INGREDIENTS

For the burgers:



1 oz Black Truffle Butter



4 Kobe Wagyu Beef Patties



Salt and Pepper to taste



4 slices Foie Gras



4 Brioche Buns



4 leaves Boston Lettuce

For the aioli:



1/2 cup Mayonnaise



1 tbsp White Truffle Oil



1 small Garlic Clove, minced



2 tbsp fresh Lemon Juice



1 Edible Gold Leaf

## DIRECTIONS

**Aioli:** Whisk the mayonnaise, truffle oil, garlic, and lemon juice in a small bowl. Add more truffle oil to taste. Set aside.

**Burgers:** Measure out 4 tablespoons of black truffle butter. Place each in a small square of plastic wrap. Smooth and flatten into a disk shape about 2 inches in diameter. Place in the freezer until firm. Remove the Wagyu patties from the refrigerator about 15 minutes before you plan to cook. With the patties on a flat work surface, use a paring knife to make a pocket in the center of each patty. Be careful not to cut all the way through. Slide a hardened disk of truffle butter into each pocket and seal well. Season the patties with salt and pepper to taste. Remove the foie gras slices from the refrigerator and set aside. Spread the softened truffle butter on each bun; toast, griddle, or broil until golden. Lightly dress the buns with aioli; set aside onto serving plates. Dress with lettuce. Cook patties to the desired doneness (we recommend medium-rare), using a hot grill or preheated cast-iron pan. Allow the patties to rest on a cutting board while you sear the foie gras. Heat a clean, dry skillet over a high flame. Season the foie gras slices generously with salt and sear until lightly browned and caramelized on both sides, turning once. Baste with rendered foie gras fat, if desired. Remove to a cutting board. Place the patties on the prepared buns. Place a foie gras slice on each patty. Using a sharp knife or a razor, cut an M out of gold leaf, carefully place it on top of the bun, and serve.

