

INSPIRED BY *Regular Show*

EVERY-MEAT BURRITO

SERVES 8 TO 10

I had decided that million-subscriber-celebration episodes should be similarly outlandish to the Taco Town episode, and for inspiration, I had to look no further than *Regular Show*. But how to re-create a burrito that supposedly contains every imaginable meat, including but not limited to crow, jackal, and naked mole rat? The answer lay in Brooklyn, at a specialty meat purveyor called Paisanos, the back of which featured several fridges filled to the brim with most every (legal) exotic meat. I cannot conscientiously recommend anyone ever doing

this again, ever, as the result was nothing short of revolting. I decided, instead, that an "every pork" burrito featuring as many porcine pieces as possible might be a more promising prospect. Who would have guessed that a burrito filled with cheese, rice, and five different kinds of pork would be delicious? Everyone? Oh.

VERDICT: This is an every-meat burrito worth craving—with layers upon layers of flavor that, while difficult to re-create simultaneously, all stand on their own as solid recipes worth trying.

CHICHARRONES

- 3 pounds skin-on pork belly
- 2 teaspoons kosher salt
- 1 teaspoon baking powder

CARNITAS

- 2 pounds boneless pork shoulder, cut into 1-inch cubes
- 1 large orange, halved and seeded
- 2 small serrano chiles, halved lengthwise and seeded
- 1 small onion, chopped
- 3 tablespoons vegetable oil
- 2 teaspoons kosher salt
- 2 teaspoons freshly ground black pepper

4 bay leaves

- 6 garlic cloves, halved
- 2 cinnamon sticks

PORK AL PASTOR

- 5 guajillo chiles, stemmed and seeded
- 5 pasilla chiles, stemmed and seeded
- 2 cups water
- 1 teaspoon onion powder
- 4 garlic cloves
- 2 tablespoons ground annatto seeds
- 2 teaspoons Mexican oregano
- 1 teaspoon ground cumin
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground pepper

(Ingredients continue)



INSPIRED BY *Marvel's Agents of S.H.I.E.L.D.*

FITZ'S SANDWICH

MAKES 2 SANDWICHES, PLUS AN EXTRA LOAF OF CIABATTA

I honestly have never seen this show. Solid sandwich, though.

VERDICT: Prosciutto and mozzarella are as classic a sandwich combo as can be imagined,

and it's only elevated by homemade ciabatta and pesto aioli. Ciabatta can be a finicky bread due to its high hydration, but your effort is rewarded with a light, airy, chewy interior and a shatteringly crisp crust.

CIABATTA

$\frac{3}{4}$ teaspoon active dry yeast
 $\frac{1}{4}$ cup room temperature water, divided
15 ounces all-purpose flour (about $3\frac{1}{4}$ cups),
divided, plus more for dusting
 $1\frac{1}{2}$ teaspoons kosher salt
 $\frac{1}{4}$ cup milk, at room temperature
Vegetable oil, for greasing

PESTO AIOLI

$\frac{1}{4}$ cup pine nuts, toasted and cooled
1 cup packed fresh basil leaves

CIABATTA

MAKE THE biga: In a small bowl, combine $\frac{1}{4}$ teaspoon of the yeast, $\frac{3}{4}$ cup of the water, and 5 ounces of the flour. Stir until a sticky paste forms. Scrape down the sides of the bowl, cover with plastic wrap, and let ferment at room temperature for 8 to 24 hours (a longer ferment will yield more flavorful bread).

1 whole garlic clove, plus 3 more grated
1 large egg yolk
 $\frac{1}{2}$ to $\frac{3}{4}$ cup extra-virgin olive oil, divided, plus
more for drizzling
Kosher salt & freshly ground black pepper

SANDWICH

1 pound thinly sliced San Daniele prosciutto
2 (6-ounce) balls buffalo mozzarella, sliced
1 beefsteak tomato, sliced
4 ounces baby arugula

TRANSFER THE biga to a stand mixer fitted with the paddle attachment. Add 10 ounces of the flour, the remaining $\frac{1}{2}$ teaspoon of the yeast, the salt, the remaining $\frac{3}{4}$ cup of the water, and the milk. Mix for 1 to 2 minutes on medium speed, until the ingredients are well incorporated. Replace the paddle attachment with the dough hook, and knead on medium to high speed for 10 minutes, until the dough is



shiny and smooth. Pull the dough off the hook and transfer to a large, oiled bowl. Cover with plastic wrap and let rest for 30 minutes, or until doubled in volume.

OIL A rubber spatula and use it to fold the dough onto itself 8 times, rotating the bowl so every part of the dough gets turned. Wrap the bowl again, let the dough rest for another 30 minutes, then repeat the process 2 more times.

PREHEAT THE oven to 450°F and place a pizza stone on the center rack.

TURN THE dough out onto a very well-floured work surface. Divide into 3 equal pieces, and roughly shape each into a 12 x 9-inch rectangle, flouring underneath if the dough sticks. Fold 1 rectangle onto itself lengthwise, like a letter, to create a 12 x 3-inch loaf. Repeat with the remaining dough, and transfer each loaf, seam side down, on a sheet of parchment paper cut just larger than the size of a loaf. Dust the loaves with flour, cover with plastic wrap, and let rest for another 20 minutes.

REMOVE THE plastic wrap and spray the loaves with water from a spray bottle. Transfer the loaves with their parchment to the heated pizza stone. Bake for 22 to 30 minutes, until the ciabatta are deeply golden brown on the outside and the internal temperature registers 210°F. Remove from the oven and let cool completely on a wire rack.

PESTO AIOLI

IN A small food processor or blender, combine the pine nuts, basil, whole garlic clove, and 3 tablespoons of the olive oil. Process until smooth, adding more olive oil as necessary until a smooth pesto forms. In a medium bowl, combine the egg yolk and grated garlic. Whisking vigorously and constantly, slowly stream in [$\frac{1}{4}$] to [$\frac{1}{2}$] cup of the olive oil down the side of the bowl until a thick aioli forms. Whisk in the pesto then season to taste with salt and pepper.

SANDWICH

SLICE TWO of the ciabatta in half lengthwise. (Reserve the third ciabatta for another use.) Spread a generous amount of pesto aioli on the top halves. Fold the slices of prosciutto in half, and shingle them on the bottom halves of the ciabatta to create at least two layers of prosciutto. Top with the mozzarella, tomatoes, then arugula. Close the sandwiches, slice in half, and serve.

INSPIRED BY *Breaking Bad*

DIPPING STICKS

SERVES 6

"We need to cook" takes on a nefarious new meaning when grumbled by television's arguably best-ever antihero, Walter White. While *Breaking Bad* puts less emphasis on food as a character than other media in this book, it's still frequently utilized as an effective plot device. Whether it's a stew lovingly prepared by Gus or a pizza angrily hurled onto a rooftop by Walt, food and drink are used to frighten, coerce, and even kill throughout the chaotic series. The show is even bookended by food, its two-year timeline conveyed with bacon decoratively arranged atop Walter's birthday breakfasts.

Okay, I take back what I said; food might be as integral to the worldbuilding of *Breaking Bad* as any other great drama about the human condition. I don't feel like going back

VERDICT: The dipping sticks are easy to make and a spitting image of the soft, cheesy, garlicky breadsticks popularized by Pizza Hut. *Paila Marina* is an incredibly easy-to-make Chilean comfort food, converting even a cilantro-hater like me with its subtle and complex flavors. Candy meth was omitted from this book, as it is a hazard to your mouth integrity.

1 packet active dry yeast
 $\frac{1}{4}$ cup dried nonfat milk
1 tablespoon sugar
 $1\frac{1}{2}$ cup water, heated to 110°F
 $17\frac{1}{2}$ ounces all-purpose flour (about 4 cups plus 2 tablespoons), plus more for dusting
3 teaspoons kosher salt, divided
 $\frac{1}{2}$ cup plus 2 tablespoons vegetable oil, divided
Butter-flavored nonstick cooking spray

$\frac{1}{4}$ cup powdered Parmesan cheese (from a can or jar)
2 tablespoons garlic powder
1 tablespoon onion powder
1 tablespoon dried oregano
1 tablespoon dried basil
1 teaspoon freshly ground black pepper
Marinara sauce, warmed, for dipping



IN A stand mixer fitted with the paddle attachment, combine the yeast, dried milk, sugar, and water. Mix on low speed until combined, then let rest for 10 minutes or until foamy. Replace the paddle with the dough hook. Add the flour, 1 teaspoon of the salt, and the 2 tablespoons of vegetable oil, and knead on medium speed for 5 to 8 minutes until a tacky, smooth ball of dough forms.

TURN THE dough out onto a lightly floured work surface, pressing and stretching it out into a 9 x 13-inch rectangle. Pour the remaining ($\frac{1}{2}$) cup of vegetable oil into a 9 x 13-inch baking dish. Place the dough on top, pressing and stretching it until the dough fills the dish. Cover with plastic wrap and let rise at room temperature for 60 to 90 minutes, until doubled in size.

PREHEAT THE oven to 475°F. Remove the plastic wrap and, using a bench scraper, cut the dough in the baking dish into 13 or 14 equal sticks, each about 1 inch wide and 9 inches long. Generously spray the tops with the cooking spray. In a small bowl, combine the Parmesan, garlic powder, onion powder, oregano, basil, pepper, and remaining 2 teaspoons of salt. Sprinkle evenly over the dough sticks and bake for 15 to 20 minutes, until puffed up and brown.

USING A large spatula, transfer the dipping sticks to a wire rack and let cool for 10 minutes. Separate the sticks, transfer to a platter and serve with the warmed marinara sauce.