

**GRIDDLE
ME
THIS
DAD**



02

Thanksgiving
Edition



**GRIDDLE ME
THIS DAD
NEWSLETTER**

A COLLECTION OF RECIPES, OBSERVATIONS, AND
ADVICE FOR THE GRIDDLE AND COOKING
ENTHUSIAST WITH A FOCUS ON VALUE.

SO MANY THINGS TO BE THANKFUL FOR...

by Bill Pickrel

Welcome to the November Issue of the GriddleMeThisDad Newsletter. The theme for this newsletter is gratitude. Expressing feelings of gratitude may even provide mental and physical health benefits, see here: [gratitude](#)

Things I am Grateful for – I am grateful that I can go out on my covered deck, and go down my stairs to the patio, and griddle a great breakfast for my family on these cool, fall weekends. My family is what provides meaningfulness, joy, and purpose in my life. I am grateful to have been able to serve my country in the Navy along with others that are willing to make the ultimate sacrifice to uphold our freedoms and our way of life. I am grateful that service is a choice and not mandatory. I am grateful to have meaningful and consistent work in an environment with supportive and creative co-workers, striving to do great things. I am grateful to support my youngest son and other youths by coaching football. Important life skills are often learned and mastered on the gridiron. I am grateful to have the ability to interact with the griddle community through this newsletter. I am grateful that my entire family supports these efforts, directly and indirectly. I am hoping that this Thanksgiving season finds everyone healthy and happy and that you to have several reasons to give thanks.

Happenings – Crushed some lemon ricotta pancakes for the family, recipe [here](#). Light, fluffy, breakfast perfection on a plate. Upcoming recipes include griddle onion cornbread, cranberry pineapple sweet potato hash and pumpkin whoopie pies. Special Edition Holiday Newsletter coming to an email box near you 12/01/2020!

Information – Three things I wished I knew before I started griddling.

1. Initial seasoning takes some time and effort.

The excitement of finishing assembly is quickly mitigated by the initial seasoning process. **Warning:** Having all four burners on full blast on a 36" griddle for 15 minutes get damn hot, like 600°F+ hot, like melting the plastic railings on your deck if they are too close, hot. I used canola oil and that worked fine. Took 3 applications when I did it and then I had to let the griddle cool down before I could griddle my first pound of bacon. Overall it took one hour to complete the process, but I just wanted it to go faster.

2. Have a spare propane tank. I was using about a tank every other week this summer.

The four burners of the Blackstone 36" model go through the propane really quick. Luckily, changing out the tank is simple, that is if you have a spare.

3. Temperature control is challenging.

For some reason, the knobs on the Blackstone griddle only have 90 degrees of adjustment (ie 9 o'clock to 6 o'clock) as opposed to my Weber gas grill which is 180 degrees of adjustment (ie 9 o'clock to 3 o'clock). Given you only have this amount of deflection to set your burner flow, mine are nearly always full on, minimal on or off. A digital thermometer gun is helpful to initially determine where your griddle temperature is at with respect to the burner flow settings. I tend to keep the far-right burner off these days to provide a temperature gradient on the griddle surface.

GRIDDLE RIDDLE

Welcome to "turducken words". There are 4 clues for words or phrases. Stuff the answer for chicken inside the answer for duck inside then answer for turkey, which will then produce the answer for the turducken clue. Enjoy two riddles with varying difficulty!

Example:

Turkey: Absolute Fear

Duck: To be carried or travel in a vehicle (minus e)

Chicken: Actor Alda of M*A*S*H

Turducken: Solving process that can be lengthy

Answer: Trial and Error (terror, rid (ride-e), Alan – T[ri[al an]d] error.

Easy:

Turkey: A fixed look

Duck: Ohio State nickname (minus ye)

Chicken: Showing your contempt by derision

Turducken: Home of the flat white and Frappuccino

Difficult:

Turkey: Flow in a stream (with last 2 letter reversed)

Duck: The second most consumed drink in the world

Chicken: A shelf that projects from wall above fireplace (minus el)

Turducken: A new word formed by joining two other words and combining their meanings (ie smog – smoke and fog)

Answers will be provided in next newsletter.

Last issue's answers below:

18 = H on a G C : 18 = Holes on a Golf Course : 200 = D for P G in M B : 200 = Dollars for Passing Go in Monopoly: 90 = D in a R A : 90 = Degrees in a Right Angle: 11 = H and S in O R : 11 = Herbs and Spices in Original Recipe : 4 = P in a B : 4 = Pecks in a Bushel.

INTERESTING LINK

Classical music meets heavy metal, best album I have heard this year, fantastic stand-up base solo. Recommend the CD and DVD/Blu-ray bundle (they also give access to digital copy with payment, so cool! 20% if you join Metallica's fan club first.)

[Click here to view the site!](#)