

GRIDDLE  
ME  
THIS  
DAD

**VOL 2 ISSUE 3**

2021 Holiday

Edition

# GRIDDLE ME THIS DAD NEWSLETTER

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



# REFLECTION

by Bill Pickrel

## Welcome to the Holiday Issue of the Griddle Me This Dad Newsletter.

The theme for this newsletter is reflection and renewal. As I reflect on the craziness that was again in 2021, I am blessed that my family was still able to adapt and thrive in this most unsettling and exhausting situation. I wish continued health, prosperity, happiness, and the blessings of family and friends for all during this holiday season. I would again like to thank my family and all the subscribers that help create and enjoy this newsletter. **All the best for the New Year!**

Reflections on 2021 griddle resolutions - Very successful implementation of the resolutions, had 7 new vegetable recipes. Used some interesting sauces (loved Gochujang, see reviews below) and spice (Trader Joe's Chili Lime seasoning and Smoked Paprika are awesome this month), and used several techniques (blackening and shallow frying, top that list). I wish my personal goals were this successful.

**Happenings** - The format of the newsletter is slightly changed to make it more concise and informative, thus the riddle has been replaced with a review section. The theme country for this issue is Mexico. One of my favorite food countries. The diversity of spice, sauce and preparations combine to make great cuisine, Upcoming recipes include Fajita Spice Rub, Chicken Fajitas, and Bacon Corn with Lime Crema, Viva!!!

**Information** - I will again stand on the pulpit of the church of Griddle and will proclaim my griddle resolutions for 2021 to the flock.

1. Get more variety on the griddle. I resolve to produce at least one protein centered recipe using a different protein for every newsletter this year.
2. Continue the countries/regions of interest. I resolve to feature one country/region of interest for every newsletter this year.
3. Provide a new, Review section. I will review something I have tried, griddle related of course, and share it with you. It can be a spice, a sauce, a tool, a technique, or something else interesting and hopefully useful.

**Review** - In keeping with the Mexican theme, my favorite Mexican hot sauce is El Yucateco Green Chile Habanero. This sauce is sold at my local Wal-Mart for <\$2 for a 4 ounce bottle. (pictured to right)

Fresh and bright with a respectable level of heat (around 8,000 Scoville, from website), this tasty and full bodied sauce pairs well with eggs, chicken and pork. Enjoy!

Link: <https://www.shopelyucateco.com/pages/eyusa>



## GRIDDLE RIDDLE SOLUTION

Answers from last newsletter:

Turkey: Unit of Distance - foot

Duck: Kneader's need - dough

Chicken: Onward -forth

Turducken: A considerable meal?

Food for thought

Turkey: Colorful Salad Veggie - beet

Duck: It is discarded in a tray - ash

Chicken: Jousting Weapon - lance

Turducken: Accounting Statement balance sheet

Turkey: Egg layer -hen

Duck: Medieval quaff - ale

Chicken: Like limbo bars, often - low

Turducken: Autumn Holiday

Halloween

## INTERESTING LINK

Perhaps the best thriller writers going, the author team of Douglas Preston and Lincoln Child are churning out spiningling and mind stretching novels at an impressive pace. The characters that they have created are unforgettable and riveting.

Chairman of the Board of these characters is Special Agent A X L Pendergast (FBI) There are 21 books where he is the protagonist. Book 1 is Relic, enjoy for months from there. Wyman Ford is next up with The Kraken Project being my favorite. Gideon Crew is next, start with Gideon's Sword. Last but not least are the two ladies, Nora Kelly and Corrie Swanson, Old Bones and White Fire are my recommendations.

To keep up with their latest offering please see:

<https://www.prestonchild.com/la-test/>