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Edition

GRIDDLE
ME
THIS
DAD



GRIDDLE ME THIS DAD NEWSLETTER

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



COMMITMENT

by Bill Pickrel

Welcome to the July edition of the GMTD newsletter

Happy Birthday USA!!!! and my dad on July 4. Congrats to my youngest son Will on completing his freshman year at Calvert Hall and earning Honor Roll both semesters. Well done.

Happenings - As promised, we are featuring different regions in the US for the next several newsletters. First, we kick things off in New York/North East Region with some classic recipes including the All American Breakfast Scramble, Chopped Cheese, and the GMTD No so Secret Sauce recipes. I will add a Coney Island Hot Dog recipe after our gathering on the Fourth. But is a hot dog a sandwich? Discuss among yourselves.

Information - The theme for this month's newsletter is commitment. Simply put, a commitment is a promise or firm decision to do something. The key to fulfilling this promise is you. Your expectations are never supposed to exceed your effort, but for a lot of people, they just wish and they're not willing to work. When it comes to do or die, sink or swim, you will be amazed how quickly you develop incredible swimming skill when there is no retreat or turning back. Through the inspiration of desperation, you'll become more creative than ever before. Refuse to be denied. Can you separate your actions from the outcomes? Fight to the last second, giving it all you have regardless of the result? Nothing can defeat a person with that kind of commitment. Some of my favorite quotes on commitment:

"There's a difference between interest and commitment. When you're interested in doing something, you do it only when it's convenient. When you're committed to something, you accept no excuses; only results." Kenneth Blanchard

"Most people fail not because of a lack of desire but because of a lack of commitment."

"The quality of a person's life is in direct proportion to their commitment to excellence, regardless of their chosen field of endeavor." Vince Lombardi

"Commitment is what transforms a promise into a reality." Abraham Lincoln

Review - When it is hot outside, a smooth, clean refreshing beer is what you want. My summer go to is Sam Adams Cherry Wheat. This is an American-style beer brewed with Michigan cherries (sour more than sweet), malted wheat, Noble hops, and a touch of honey. The malted wheat gives the beer a "cereal note," which is quite tasty. The beer is brewed by adding cherries to the mash, and then honey is added at the very end. Clocking in at 5.3% ABV, 176 calories per bottle, and 23 IBUs, this beer uses Hallertau Mittelfrueh Noble hops (citrusy, fresh), malted wheat, cherries, and honey. This beer is amazingly smooth, and super creamy. There is a great cream & cereal & wheat note that drives this beer. With moderate but supportive carbonation, this beer is super smooth and super drinkable at 5.3% ABV, but still has a medium-full mouthfeel. Up front you get cherry, honey, and wheat; the middle is cherry and cereal; the back end is lingering cherry and wheat.

ONE REVIEW MORE

Since I mentioned Aldi's last month, a new exciting product just arrived. As a longtime devotee of Diet Mountain Dew, the next best thing is the PurAqua (Aldi's Brand) Energy Citrus Drink mix. 10 sticks for like \$1.28 for your 16.9 oz bottles of water. Literally tastes like Diet mountain dew without the bubble, and still packs 60 mg of caffeine per stick about the same as 5 ounces of brewed coffee. There other flavors like mango peach, but citrus is my favorite by far and an excellent value.

INTERESTING LINK

Because I can not stop watching Youtube sometimes - here is another, interesting chef that make simple and understandable recipes that taste really good. His pasta and potato salad videos are rocking for the BBQ season in progress. From his about page : "Hi! I'm professional chef and baker, Brian Lagerstrom. On this channel my goal is to show you how I think about and cook food at the professional level then turn those techniques into approachable, easy to replicate dishes for you, the home cook. I publish 1-2 videos per week (Thursdays and most Mondays) that focus on improved versions of classic dishes, bread baking technique, and best practices to help inspired home cooks make restaurant quality food from their kitchens.
<https://www.youtube.com/c/WedsSardines/featured>