



THE ROUGH CUT COOKBOOK

THE WORLD'S FIRST COMEDY COOKBOOK



The absolute best gift you can give
to your spouse to benefit yourself



COMEDIAN PETE CHRISTENSEN

THE ROUGH CUT COOKBOOK

Recipe's so simple ...
even *your* spouse can make them.

*The absolute best gift any woman can give a man
to benefit herself*



by
Comedian Pete Christensen
Photographer: Keith Ritchie



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❧ DEDICATION ❧

I've been trying to figure out why anyone without a major brain injury or drug habit would want a cook book dedicated to them. Still, it's a small gesture on my greedy, little, closely clenched heart, and it never hurts to kiss a little backside to grease the wheels of promotion. Next I had to find someone who'd appreciate this totally shallow, meaningless, token action.

I considered the bartender, and close friend, who's been sliding me free 'Cuba Libre's' for the past five years, but I've never bothered to ask his name.

I really don't know who else is important in my life. My bookie wouldn't want to be fingered, and the only thing my lawyer can cook, is the books for some multi-national, offshore, money launderer.

I seriously considered dedicating this to my former agent, but I was told the term 'cheap bastard' isn't appropriate in a cookbook.

I thought about dedicating this to my parole officer, but if he had any idea I could cook, I'd be stuck doing kitchen duty the next time I'm put in stir.

And so, out of desperation, and a complete lack of any close friends, I dedicate this work to Noorlina Noor. The only person who's ever been able to stand me for more than six hours, that I wasn't handcuffed to, or passed out along side of.

❧ PREFACE ❧

This is a cookbook created specifically for bachelors and other men who're so simplistic they should have to apply for some type of permit before being allowed to reproduce, (at least with another human). You'll find a lot of egg and ground beef entrees. Remember, you can put an *Armani* on a monkey, but that won't make him a male model! These are tasty dishes that can be easily made and won't send you rushing to the bathroom, or the emergency room.

These recipe's will make men look 'devoted' to their spouse, or 'desirable' to their girlfriend, without making them look 'dreamy' to the guy named Leon that hosts all those shows on the *'Home Shopping Network'*. Men, if any of these recipes are overwhelming to you. You probably shouldn't be anywhere near cutlery, or an open flame in the kitchen in the first place.

If you feel this type of thing is below you, go back to scratching your privates with the spatula while eating pork rinds and watching sports every hour till you're completely *ESPNesthetized!* And remember...Will Farrell and Adam Sadler are comic genius's, The boss is always right, and any woman that isn't instantly attracted to you, is no doubt a lesbian, or suffering from her monthly case of P.B.S. It should be noted; everything in this book is fact. Or based on fact, or has some aspect of fact in it, or could be considered fact by the ignorant, and uninformed.

Finally, this work may seem sexist, chauvinistic, or even homophobic. Well, in a few rare instances it is, but by presenting these things in a comedic vein, I hope to expose them for the stupid, mean spirited attitudes they truly are. If that offends you, throw this book away ... *after* you pay for it.



PECOS SWEET CHILLI

This has a lot of ingredients, but it's simple and tasty. Basically, this has just four steps: cook the meat, chop the veggies, throw everything in a large pot, and cook it over low heat for a full hour. (That's usually at the end of the second quarter).

Serve hot with some crusty whole wheat bread, and a glass of milk, that's right milk, remember chili & beer are a deadly combo! Mix beans & Bud and you might as well eat unidentifiable road-kill.

What you'll need:

- 1 each yellow, green, and red bell peppers for color,
- 1 can of kidney, red plus 1 can refried beans for texture
- ½ pound of burger
- ½ pound ground Italian sausage.
- 1 8 oz box of chopped mushrooms,
- 1 can of cola,
- 1 can of tomato puree,
- 1 cup of brown sugar,
- 1 chopped red onion,
- 2 chopped tomatoes,
- 1 teaspoon salt and paprika (The teaspoons the small pointy one you use to stir your coffee with, when your fork is dirty.

Important! Don't substitute beef jerky or *Slim Jims* for the ground beef.

Actually follow the measurements. Don't eyeball anything. This ain't a truck tranny you're repairing. It's a meal you'll be eating.

WALDORF SALAD

Before you start whining, I realize its salad, but it taste good, and it has mayo, so it can't be all bad. This recipe is easier than a two piece jig saw puzzle. If you screw this up, burn the book, and claim it was stolen. On second thought, if you can't make this, you shouldn't be around matches. Just tell your spouse you never learned to read. Trust me, she'll believe it.

What you'll need:

- 3 apples,
- 5 celery stalks,
- lettuce and/or grapes (optional)
- ½ cup chopped walnuts,
- ½ cup raisins,
- ¼ cup cubed sharp cheddar,
- ¼ teaspoon each of salt, allspice, cinnamon
- ½ cup of light Mayo

Chop everything, put it in a bowl, and put it in the fridge. Once it's cold, cover it with a light Mayo, and refrigerate. It's ready to serve. If you want to punch it up, add a teaspoon of spicy mustard to the mayo.

IMPORTANT! If the mayo is dark yellow or brown, give it to an in-law you hate, and buy a new jar for yourself. If this confuses you, don't test it by tasting it. Follow this rule. If it smells like your underpants, toss it! Come to think of it. If your underpants are giving off a smell, toss them too.



SALAD DAYS

In 1893 Chef Caesar Tshirky invented the Waldorf salad at the Waldorf Hotel in New York.

Contrary to popular belief, it wasn't Julius, or Augustus Caesar who invented the Caesar Salad. It was their cousin Sidney. However, every time he asked if anyone wanted a Sid Caesar? People laughed.



EGGS FLORENTINE

This is nothing more than Eggs Benedict sans the Canadian bacon. It sounds elaborate however, and it's vegetarian. Women, (for whatever screwball reason) love this kind of pretentious crap. So just go with it, and use it to your advantage.

What you'll need:

- 2 eggs,
- 2 English muffins,
- 1 teaspoon lemon juice,
- ½ cup chopped spinach leaves,
- a sprinkle of paprika,
- and some flour for thickening.

Break and drop two eggs into boiling water without breaking the yolks. Once they look like eggs over-easy, pull 'em with a slotted spoon, and place them on the muffins.

Coat a saucepan, (That's the tall one) with cheap veggie oil or olive oil for taste (but not "extra virgin olive oil" — it's too expensive).

Break 3 yolks into saucepan, with a teaspoon of lemon juice and a tiny sprinkle of flour. Stir this constantly over low heat. Watch this close or you'll turn it into fried, sour eggs that your beagle won't even touch. (And remember he licks his own privates without hesitation).

It's also important to note. Hollandaise sauce isn't peanut butter. It doesn't come in two styles, regular, and chunky.

Once the sauce is hot, dump it over the eggs, place the spinach on top, and sprinkle a little paprika (the red stuff) on it for color. Don't overdo the paprika or it'll taste like something left on the dashboard of a New York cab in July.

This has to be served right away. If you try to micro this, it'll magically assume the texture of food left under the truck stop heat lamp while the second coat of wax was applied to the 18 wheeler!

HANGOVER HASH

There are few things in life I can claim to be an expert on. Unfortunately, hangovers and E.D. medications are my unique specialties. (Hey look if I was Rambo would I be writing a frickin' cook book?)

Every person's digestive system is unique. Because of this, physical effects and remedy effectiveness differ for each hangover.

Hangovers are most often caused by the ingestion of too much sugar. Alcohol is fermented mainly in 2 forms: barleys and starches that turn into sugars, (remember the old litmus paper test in high school), and via fructose from grape, and fruit sources like wine, champagne, and brandy.

Acids appear to counter-act sugars. That's why so many people have a Bloody Mary to ease their self-inflicted mental wounds.

Grease also seems to dilute or absorb alcohol. Years ago, the *White Castle* hamburger chain was wise enough to puncture their buns with 7 to 10 pin holes. They'd fry them on the grill alongside the meat just to take advantage of this. It gave the entire burger a moist taste and led to the term 'slider'.

The idea of the slider is nothing new. Usually the best sliders are from local, independent burger joints. Not because they're any better, but because they've learned through experience how the locals like them best.

The best way to get rid of a hangover is water. Drink water after you're loaded, but before you go to sleep, and down as much as you can stomach the following morning. Cleansing the body by flushing the carcinogens out of it is a good way to stay thin as well.

The following is a breakfast with acid, grease, fluids, and just enough heat to help you sweat it out, and be back on your feet to go over all your excuses for the numerous embarrassing things you said and did last night.

Get some store bought frozen hash browns. (Don't get all 'Foodie-arrogant' on me. Remember you did this to yourself, now man up and deal!) Mix the spuds with an equal amount of bulk Italian sausage (not links) and cook in a pan over medium heat with the lid on so you don't lose the grease.

Slice up a tomato. Half goes on the plate as a side dish, and half goes in the pan.

Fry 2 eggs over medium. This is very important because if you try 'over-easy' or 'soft-fried' and end up with 'snot eggs', you'll take one look, and throw your lunch.

Belly up to a 32 oz. glass of '*Clamato*' or '*V-8*' juice. This will help to flush the system. And trust me, your system could really use some flushing!

Finally...take all this crap and feed it to your dog. Then take three Ibuprophen and go back to bed. Eight hours from now, you'll feel wonderful, or horrible, depending on what you remember from last night. Sure this recipe didn't help, but maybe doing all this taught you a lesson.

THE LIQUID DIET

Basic metabolism ranges from 2,300 to 3,000 calories per day. Certain light beers have as few as 40 calories per twelve ounces. Theoretically, if you drink a six pack for all 3 meals a day, you'll take in 720 calories and lose drastic weight — and your liver.

SCOTCH EGGS

This is the perfect food for hunters, back-packers, hikers, and just about anyone on the run from the law. It's a delicious protein grenade that can travel anywhere, and is just as good hot, or cold.

I learned about this from Chef's Janice Barnhill and Julie Zorn at the '*Coffeepot Restaurant*' in Kenosha, Wisconsin. I hope the recipe I came up with, doesn't detract from the much more refined version they make.

What you'll need:

- 5 eggs,
- ½ pound of ground beef,
- garlic salt,
- American fries

Hard boil 5 eggs. After they cool, peel and half each. Poke toothpick holes in them and cover them with ground beef (pack it around the egg) and sprinkle a dash of garlic salt onto them.

Most people don't half the eggs, but left whole, they look like something that hangs off a male giraffe. Say what you want about Rocky Mountain Oysters. I've been served those macho, meat malformations, and couldn't muster the moxie to bite into them. There are some things only that pudgy, bald slob from the *Travel Network* should eat.

Fry these until they're well cooked and the eggs absorb the juice.

Serve on a bed of American fries (screw the French, only 2 good things ever came out of France, and Sophie Marceau had both of them!) Fry the spuds till they're golden brown, but not crispy.

Scatter some finely chopped parsley or spinach over the entire dish. Remember, if you sprinkle anything green over a meal, women presume it's healthy.

This is how they justify diet meals that include: avocado salad, double cheeseburgers with lettuce and tomato, pizza with green olives, and even mint milk shakes.

The side dish has to at least look healthy as well. Jettison the bacon, ham, or sausage, and replace them with a few slices of oranges, or a handful of berries. You can find these items in the

supermarket produce department. That's the area you haven't been to, since you were small enough to ride in the shopping cart.

You can use melon but be careful not to leave it whole beside her plate. Women like slices. They don't like to eat like starving Australian Aborigines. Well at least not until *after* you marry them.



ALL YOUR EGGS IN ONE BASKET

White eggs are laid by white chickens. Brown eggs are laid by brown chickens and red hens. The multi-colored Easter egg is laid by schizophrenic chickens!



DON'T PLAY WITH YOUR FOOD

Buffalo wings were invented in 1964 at the Anchor Bar in Buffalo, New York. **Buffalo chips** were invented by the Plains Indians for Frisbee games. They were obviously elated when they were allowed to build casinos, and play with **poker chips** instead.



“THERE ARE NO STOOPID QUESTIONS... JUST STUPID PEOPLE TO ASK THEM”

When you make a special meal for someone, normally you'd be appreciated and thanked. However, there's always one green tinged, off sized, inedible spec of rice in every 500 pound sack.

Hence, no matter how much research you do, time you waste, or effort, and sincerity you put into it. There's always some self-absorbed, pampered, Kardashian-ish princess who'll ask “Did you make it from scratch?”

This simplistic, over objective question is the quintessential example of selfishness. Do these one-dimensional dunderheads actually think you: raised the chickens, grew the veggies, slaughtered the beef, and went to the Caribbean to pick the fruit?

Unless you're serving a meal of raw apples, tap water and grass clippings you obviously didn't make it from scratch. If by any chance this were the entrée, these single digit I.Q. holders would no doubt ask, “Did you grow the apple trees yourself?”

Asking if you made it from scratch is just a way of minimizing the effort you put into this meal. Anyone who asks this question should be given a brain scan immediately, and not let outside without trained, adult supervision.



⊗ EVERYTHING FROM SOUP TO NUTS ⊗

“I was invited to have Matzo ball soup. What do they do with the rest of the Matzo?” ...Marilyn Monroe.



THE MORNING AFTER OMELET

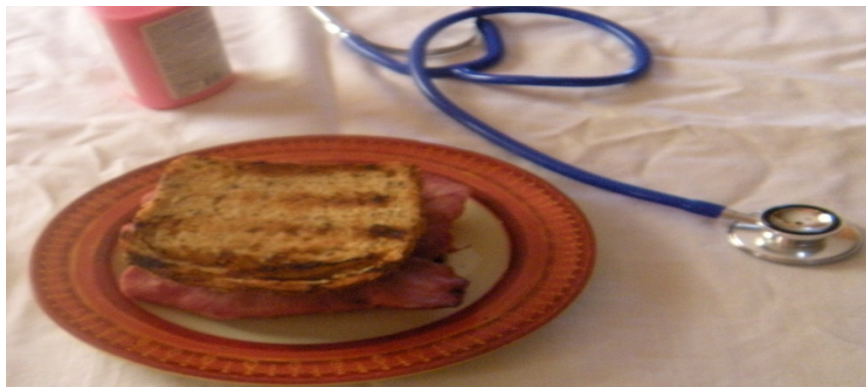
After a single sexual encounter, or a romantic, married night-in, men usually want to treat the woman to a nice breakfast. However, that involves a nearby restaurant. Women often take this as a man's way of 'showing off their conquest'. A smart guy gets up as early as it takes to surprise her with an 'appreciation breakfast'. Let's be honest here. Sometimes that bird will take off faster than an illegal alien at a Rush Limbaugh rally. You have to get up before she does, to impress her.

What you'll need:

- 2 eggs,
- quarter cup of milk,
- watercress, sliced
- slice of baby Swiss cheese,
- chopped spinach,
- mushrooms, sliced
- celery pieces
- English muffin,
- her favorite juice.

Beat 2 eggs with a quarter cup milk in a bowl. Use a fork so some air gets mixed in. add 3 or 4 sliced watercress. (Ask for them at the grocery. Otherwise, trust me, you'll never find it) Add a quarter cup of chopped spinach, and some sliced mushrooms and celery pieces. Micro this in the bowl for 2 ½ minutes, then turn it upside down onto a plate retaining the domed shape. Place the sliced cheese over the top and micro for 20 seconds.

Serve this with a toasted English muffin and a glass of her favorite juice. Make sure you use a cloth napkin. Paper napkins with fast food logos look tacky to some women. **Important!** Add a flower near her plate. If you're married a red rose is mandatory. If you're single it's a death knell, and absolutely forbidden. If she's German, you can replace the flower with some cash.



THE HEARTSTOPPER SANDWICH

Unlike the lifelong chain smoker who sues the tobacco company after fifty years of lung defilement because he never heard smoking was bad for you (Apparently these stooges live in an isolated igloo somewhere near the Arctic Circle), I actually believe you have to take responsibility for your actions.

As you hopefully figured out from its name “The heart stopper” isn’t on the menu at the Mayo Clinic. It’s full of cholesterol, fat, and calories. And if you’re foolish enough to shove one of these pit bulls down your pie hole on a regular basis, you just might want to put some extra cash aside for that by-pass surgery you’re no doubt headed for.

These are however, delicious and easy to make. They make a great OCCASSIONAL treat, and they’re a good alternative to the usual ‘gag-me, grease burgher’ we’ve all become so fond of, during those late night, alcohol induced food binges.

What you’ll need’

- Dark Russian rye bread,
- crispy, bacon slices,
- avocado,
- pepper-jack cheese,
- iceberg lettuce,
- butter

Fry the bacon, once it's crispy, layer the sliced bacon, cheese, and avocado, on lightly buttered rye. Grill it, and add the lettuce & the second slice of bread. Flip it and serve with a tall ice water.

If you can handle it without tossing your stomach, try downing this with a slice of lime. It'll help cut some of that massive cholesterol vein clogger you've just ingested.



TV DINNER

In the 1972, cult classic “Pink Flamingos,” director John Waters instructed cross-dressing actor Glen Milsted, a.k.a. ‘Divine,’ to eat dog excrement off a city street.

Milsted did as directed. He didn’t get the Oscar, but the academy did award him a lifetime supply of breath mints.

TV Dinners were originally called ‘Partially digested, unidentifiable, industrial food by-products in cheap metal-like containers’.

Oddly enough, this was the exact, same name used to identify canned pet food. To keep the name would’ve been cruel to the pets.





The Art of the Toast

The toast was invented as a means to reconfirm total and complete commitment to honor, and friendship with a drink.

When drinking (no matter if it's alcoholic or not) you share the taste of the liquid, the sight and feel of the glass, and the smell of the mixer. There is however, no sense of 'hearing', to complete the senses and commemorate the occasion. That's why people began clicking glasses and tapping bottles together. To prove total agreement with all five senses.

We toast life, birth, love, anniversary, friendship, forgiveness, accomplishment, and even our enemies. Believe it or not, we're such insecure, egotist that we acknowledge it when someone is smart enough to be our superior. As if that's an accomplishment to be worth noting.

The actual term 'to make a toast', or 'to give a toast' is a misnomer. When Russians originally drank to celebrate, or congratulate, they did it in four steps.

They would smell the drink, Make the appropriate statement, taste it, and cleanse the pallet with a piece of dark Russian rye bread.

When Americans witnessed this action, they confused the dark bread with toasted bread. When they returned home they referred to the process as 'toasting'.

A toast can be funny, witty, (trust me, there's a big difference between the two). Funny makes you laugh whether you want to or