



THE ABRIDGED MAXFUN FAMILY COOKBOOK

Five recipes for all to enjoy!

Back in 2018, Maximum Fun asked the hosts of our shows to share their favorite recipes with us so we could share them with some folks who supported us with a monthly membership. Our friend Tom Deja compiled all of these recipes into a community/church-style cookbook (you know the sort of spiral-bound nostalgia I'm talking about) - complete with black and white drawings of some dishes.

Originally, this book was a very special thank-you gift reserved only for folks who became a member at the \$20 monthly level or above during the 2018 MaxFunDrive. A lot of you may be spending most of your time at home (thank you!), and you might be looking for a new and easy dinner recipe. Or maybe you're out working now more than ever (thank you!) and could use a sweet treat or a cocktail to wind down in the evening. Either way, we figured now might be a good time to share a few of these special recipes with every-one, so we've included favorites from Mallory O'Meara (*Reading Glasses*), Jesse Thorn (MaxFun Founder), Rachel McElroy (*Wonderful!*) and Biz Ellis and Theresa Thorn (*One Bad Mother*). For folks who want to feel like they're at MaxFunCon, we also threw in a classic cocktail recipe that we have at Pub Trivia every year. We tried to pick recipes that included pantry staples or had ingredients that could be substituted easily.

Thank you so much to everyone who supported Maximum Fun in 2018 that helped make this cookbook possible and to everyone who supports and listens to MaxFun shows now!

THE EPILOGUE

Mallory O'Meara / *Reading Glasses*

INGREDIENTS:

2 oz tea-infused scotch*	2 dashes chocolate bitters
¾ oz lemon juice	1 egg white
¾ oz vanilla syrup	

DIRECTIONS:

Shake all ingredients in a cocktail shaker for 30 seconds without ice, until frothy.

Add ice and shake for 10 seconds.

Strain into a rocks glass with one large ice cube.

Enjoy with a good book!

**I infused peppermint-cinnamon green tea, but you can use whatever tea you'd like!*

EVELYN WAUGH'S NOONDAY REVIVER

MaxFunCon Pub Trivia Drink Special

One of the time-honored traditions of MaxFunCon is the famous Pub Trivia hosted by Chuck Bryant and John Hodgman. And every year, our talented MaxFunCon bartenders mix up a version of this unique cocktail for all attendees to enjoy while they try to remember everything they've ever learned in hopes there's an answer to a trivia question in there. To really get in the spirit, pretend Hodgman just made you run a lap around the Iris building at Lake Arrowhead before you make this.

INGREDIENTS:

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|---------------|------------------|
| 1 oz gin | 4 oz ginger beer |
| 4 oz Guinness | |

DIRECTIONS:

Pour the gin and Guinness into a rocks glass. Top with ginger beer. Enjoy while you crush your opponents or get trounced at trivia.

LIMONADA DE COCO

Jesse Thorn / *MaxFun Founder*

Jesse's talked about enjoying a refreshing limonada de coco on several occasions. But now you can make this Colombian take on limeade at home yourself! The recipe Jesse uses is from: www.mycolumbianrecipes.com/limonada-de-coco-coconut-limeade.

INGREDIENTS:

- | | |
|------------------------|---------------------------------|
| 1 cup cream of coconut | 3 limes (about 6 Tbsp) of juice |
| 2½ cups crushed ice | 2 Tbsp sugar (or to taste) |

DIRECTIONS:

Put all the ingredients into a blender and blend until smooth. Pour into a glass and enjoy!

RACHEL'S TURKEY CHILI

Rachel McElroy / Wonderful!

Recipe originally inspired by Laura's Quick Slow Cooker Turkey Chili found at allrecipes.com/recipe/82768/lauras-quick-slow-cooker-turkey-chili/, but modified significantly!

This is the chili we discussed on episode seven of Wonderful! I make it basically every other week all winter long. It makes enough for like 4-6 servings. I suggest pairing it with your favorite corn chip. Or sour cream and cheese. Or a beer (for drinking, not for like pouring over the top... although...)

INGREDIENTS:

1	Tbsp olive oil	3	Tbsp chili powder
1	pound ground turkey	1	tsp red pepper flakes
1	(8 oz) can of tomato sauce	½	Tbsp garlic powder
1	(10 oz) can of Ro-Tel - Original	1	Tbsp ground cumin
2	(15 oz) cans kidney beans, drained	1	pinch ground black pepper
1	(15 oz) can black beans, drained	1	pinch ground allspice
½	medium onion, chopped		salt to taste

DIRECTIONS:

Heat the oil in a skillet over medium heat. Sauté onion in the skillet and then add and brown ground turkey.

Once meat is cooked, add turkey with onion, tomato sauce, Ro-Tel, kidney beans, and black beans to slow cooker. Season with chili powder, red pepper flakes, garlic powder, cumin, black pepper, allspice and salt.

Cover, and cook 8 hours on Low or 4 hours on High.



ONE BAD MOTHER BRINGS YOU: THE LOST ART OF 'CAKE PARENTING'

Biz Ellis and Theresa Thorn / *One Bad Mother*

"Oh, yes," said Mother, "you may be sure that there will always be plenty of chocolate cake around here."

—Russell Hoban, *A Baby Sister for Frances*

If we learn anything from the Children's picture books and television of the 1940s, 50s, and 60s, it's that cake was readily available on a daily basis in the average American household and was believed to be an appropriate food for parents to offer their children as an after-school snack, an after-dinner snack, a pre-bedtime snack, a remedy for insomnia, an antidote to sadness, and really a cure-all for childhood woes, ready to be dispensed at any moment. We refer to this phenomenon as The Lost Art of Cake Parenting, and we endeavor now to bring it back as a cultural norm so that today's modern parents can enjoy the many benefits of feeding our kids a fucking crazy amount of cake whenever we're not sure what else to do.

FAQ:

1. What are the rules or guidelines of Cake Parenting?

Make sure there is cake in your house and then deploy cake when needed.

2. How much cake should I have available in my house?

A good rule of thumb is to have at least one cake ready all the time. Pound cake, bundt cake, sheet cake, red velvet cake, cake with icing, or brownies (brownies count if you don't pre-cut them), all can work. There are even adult cakes, like Rum Cake that can be helpful to have on hand for adult problem solving. There are no rules to cake type in Cake Parenting.

3. I have only had cake at birthday parties on a plate with a fork. Are there other ways to eat cake?

Yes! Give your children and their friends slices of cake and instruct them to carry and eat it like an apple! Problems are solved!

4. I'm at my wits end with a problem I'm having with my [any age] kid. I feel I've tried everything. What else should I do?

Great question. First, allow us to say: you're doing a great job. Parenting can be really hard. Second, have you tried cake? If not, that's what we recommend.

5. What if my child doesn't like their teacher at school? Is that a good time to offer cake?

Yes.

6. What if it's late at night and my child already brushed their teeth?

No problem, they can still totally have some cake.

7. What if I am trying to get my child to stay in bed and go to sleep?

Cake.

8. Can I have cake?

Yes! You deserve cake!

PROBLEM SOLVING CAKE

Better known as pound cake

INGREDIENTS:

1 cup butter	5 eggs
1 ½ cups sugar	2 cups flour

DIRECTIONS:

Preheat oven to 350 degrees. Cream butter and sugar. Beat in eggs, one at a time. Fold in flour. Bake in greased and floured* tube pan or bundt pan for 1 hour.

*Just wrap a paper towel around your fingers and cover it in butter then smear it all over the pan, followed by dusting flour. This will ensure the cake coming out of the pan after cooked.

ALL BETTER! CAKE

Better known as fudge cake

INGREDIENTS:

1 stick of margarine	1 cup flour
2 (1 oz) squares unsweetened chocolate	1/8 tsp salt
1 ½ cups sugar	1 tsp vanilla
2 eggs	powdered sugar for dusting

DIRECTIONS:

Melt margarine and chocolate; pour over sugar. Add eggs and mix. Add flour, salt, and vanilla. Spread into greased and floured* 9x13 inch cake pan. Bake at 350 degrees for 35-40 minutes. Cut into squares and dust with powdered sugar.

*Just wrap a paper towel around your fingers and cover it in butter then smear it all over the pan, followed by dusting flour. This will ensure the cake coming out of the pan after cooked.