



Belleducci's Egg-cellent Intro to the Kitchen

(Plus notes on immortals)

Unpoached Egg

As a young person, I grew up knowing the warmth and delightful taste of our villages eggs. They were the best and unmatched by any neighboring villages. But as I began my career as a chef and traveled the world, that childhood illusion was shattered for me. Each city I visited had it's own take on the humble egg and each was more delicious than the last. I have realized that I will never be satisfied and that the perfect egg dish does not exist. That is why the raw unpoached egg is the closest to egg nirvana you will ever experience. Do not sully it with any sort of cooking method. **Take** it, break it open, and enjoy. Do not wish for what the egg could taste like. That will only bring you longing and misery. Instead, savor the moment, and what the egg is in that moment.

Step 1: Collect egg(s)

Step 2: Hand crack the egg(s)

Step 3: Elegantly in hand, hold up to the light and admire your egg(s)

Step 4: Finally, consume

Soupe Du Jour

Named after the French saying for wrestling a pack of crocodiles to assert dominance, this dish was created with bravado and strength in mind. I discovered this dish while I was solo sailing across **the** Atlantic in search of the man who killed my father. I found him and brought him to his end with my bare hands in a crowded town square. In spite of their horror, everyone cheered for they could not deny the incredible display of strength before them. I then retired to a small cafe off of a quaint bed and breakfast where I ordered the poached eggs. They were incredible, delicate, and sweet. This is the recipe I present to you in this book.

Step 1: In a large pot, heat water to a boil. Optionally, you may add rosemary.

Step 2: Softly crack eggs into separate ramekins or similar sized vessel. Place individually into water. Wait 4½ minutes.

Step 3: After, gently scoop the eggs out of the water and place on freshly made rice cakes. If fresh is not an option, store bought will do just fine.

Step 4: Lastly, enjoy along with a cup of locally sourced coffee.

Catch of the Day

While any chef worth their kosher salt can craft a near perfect dish, it takes something more than that to fully understand the culinary world. **First**, we don't seek perfection. We don't seek something that we can come back to every day until it's perfection becomes numb to us and loses it's perfection and then simply 'is'. A true culinary awakening comes from authentic experience. That is why, in addition to this tried and true recipe, you'll need the "catch of the day". What that is can vary on your location and resources. I'll often go fishing but if I'm in one of my more creative moods, occasional a good manhunt is in order. Do what you please. But never forget to create the experience above all else.

Step 1: With a spring in your step, go hunting, fishing, etc.. Place catch on ice.

(Hide evidence if necessary)

Step 2: After, place eggs into boiling water and wait 7 minutes.

Step 4: Yolks break easily, so carefully scoop your eggs out of water and place onto toast of choice.

Step 5: Stoically, prepare your catch of the day to your liking and serve with eggs.

Linda's Family Recipe

This is the recipe given to me the day my wife Linda left me. I can remember it like it was just last week. She walked down the stairs right past me without saying a word. Indeed, I knew the relationship hadn't been perfect for a while, but never would I have thought it would end like this. Anyway, before she left I stole this recipe from her family's ancestral cookbook, along with a handful of old **letters**. Good luck **in** your egg-free life, Linda. My final revenge is making her pay the cost of this book to get back what is rightfully hers. Two can play at this game, Linda.

Step 1: Calmly heat water to a boil

Step 2: Once boiling, crack eggs into separate ramekins or similar sized vessel. Place individually into water. Wait 5 minutes.

Step 3: Repeat the family oath (You can probably just skip this step. Linda had some weird ancestors. Honestly the warning signs were all there.)

Step 4: Roughly scoop eggs out of water and place onto toast of choice, with avocado spread.

A Poacher's Dozen

Everything in life that's worth doing is also worth waiting for. that's why this dish sits for 3 hours prior to any cooking. Does it make it taste better? Doubtful. Will it add an air of prestige and importance to your meal?

Indeed it will. The prime focus of this recipe is to make sure your thirteen eggs are sitting around for an extended period of time. Feel free to add other "rituals" to your prep. For example, I enjoy lighting incense around **each** egg and aiming a narrow overhead spotlight into the depths of the pot. Guests will admire you as well as fear you.

Experiment with your own ritual **step** and enjoy.

Step 1: Energetically crack all thirteen eggs into a large bowl, making sure not to break the yolks.

Step 2: Calmly wait 3 hours while conducting rituals of your choice.

Step 3: Then, heat water in a separate bowl until it has reached a boil. Add vinegar and salt to water. Enjoy.

Notes on Immortals

Immortals! Spooky specters that walk amongst us, unable to die and unable to lie. That last part is actually untrue. They're fully capable of lying. Case in point, before my second wife, Linda, passed away she was promised by one of her immortal friends that they would never stab her in the back.

She died from the knife wound 3 days later.

The immortal also stole her spicy cheese chili recipe. So that's a double stab if I've ever seen one.

Here's what I've learned about immortals since then:

1. Big ol' liars
2. Some like extra eye balls all over their bodies. It's weird.

What's even weirder is that the eyeballs on their back often spell out important information (age, height, blood type, etc.)*

*Linda's killer's back spelled out "born to kill"