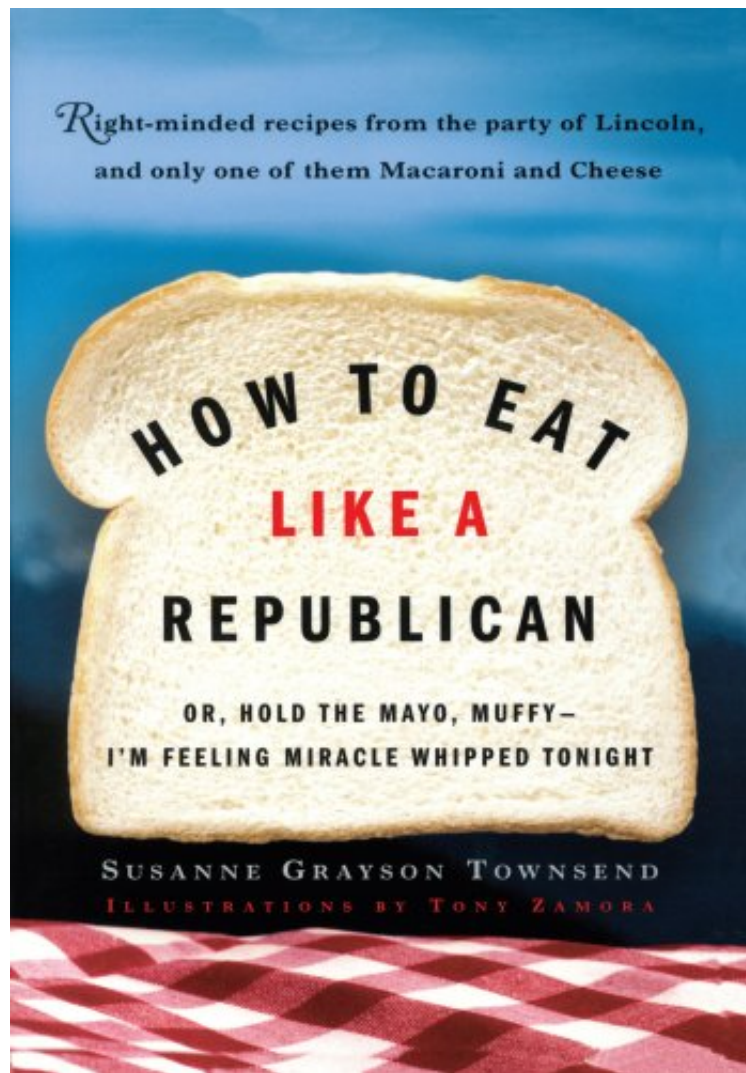


[Online library] How to Eat Like a Republican: Or, Hold the Mayo, Muffy--I'm Feeling Miracle Whipped Tonight

How to Eat Like a Republican: Or, Hold the Mayo, Muffy--I'm Feeling Miracle Whipped Tonight

Susanne Grayson Townsend

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#971768 in Books Susanne Grayson Townsend 2004-07-13 2004-07-13Original language:EnglishPDF # 1 9.19 x .44 x 6.06l, .74 #File Name: 0812971027192 pagesHow to Eat Like a Republican Or Hold the Mayo Muffy I m Feeling Miracle Whipped Tonight | File size: 30.Mb

Susanne Grayson Townsend : How to Eat Like a Republican: Or, Hold the Mayo, Muffy--I'm Feeling Miracle Whipped Tonight before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Eat Like a Republican: Or, Hold the Mayo, Muffy--I'm Feeling Miracle Whipped Tonight:

0 of 0 people found the following review helpful. HystericalBy Everyone's A CriticLaugh out loud funny.1 of 1 people found the following review helpful. So much fun to read...By Jan WVery engaging with delicious humor and recipes. I

gave it to my favorite Democrat for her birthday in hopes that the yummy food would help her think more clearly... She loved it! 2 of 5 people found the following review helpful. The recipes are a bonus. By AG. Besides the excellent reviews of the book, I originally ordered this book to drive the liberals at work crazy. My wife and I started to review the recipes and cute little write-ups. What great recipes and comments. If you are looking for a cookbook to compete on Top Chef, this book is not for you. If you are looking for simple home recipes with humorous write-ups that your family can enjoy, then this book is for you.

This is part cookbook, part how-to for non-Republicans, part payback (“Thanks, Mom, for all the swell tricks with Lipton Onion Soup Mix”), and part sheer revenge, as in for one horrifying night when the author was invited to dinner by a coven of Democrats under the pretext of eating a decent whole roasted prime tenderloin and was cruelly served a whole roasted baby tuna. Her date, a Republican fish-hater (a Republican redundancy, by the way, see Chapter 3, Fish), memorably reacted by getting dead drunk and passing out at the table with his face in the tuna. This capriciously organized collection of the kinds of homey recipes Republicans grow up on pays little regard to attribution, since, in the words of the author, “Nobody ever remembers where the recipe originally came from anyway.”

From Publishers Weekly
The Northeast Cultural Elite, a frequent butt of Townsend's bemused disdain, isn't likely to take eagerly to such fare as Vel-Veto Power Ro*Tel Dip, which consists of a pound of Velveeta cheese and a can of Ro*Tel tomatoes and green chilies; or Miss Scarlett's Saltine Salad, made of a sleeve of saltines, 1½ cups of Miracle Whip, a tomato, scallions and hard-boiled eggs. But then, this collection of often outrageously inelegant recipes is intended far more to dish up a few laughs than to impress demanding palates. Townsend says her anti-Democrat focus is "food over frou-frou, life before balsamic vinegar," and she rarely deviates from this occasionally amusing perspective from which she genially pokes fun at such obvious targets as those who voted for Hillary Rodham Clinton and the Whitewater affair. Coca-Cola and ketchup are two of her most prized ingredients, and their savory goodness reaches startling heights in Chicken Gizzard Candy with Ketchup and Coke, and Straub's Sticky Chickies in Coke, the latter calling only for ketchup, Coke and split chicken breasts. Townsend, a former ad executive, also gathers recipes associated with political icons: Senator Goldwater's Chili, Buffalo Right Wings (An Homage to Pat Buchanan) and Rush's Mom's Fluffy Potato Casserole. After describing Favorite Wild Duck of the NRA as "rich as a Republican after a tax cut," however, Townsend does waver from the party line by slipping balsamic vinegar into Sizzling Pine Nut Salad and Fast and Fancy Veal Chops. Illus. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.
From Booklist
Empirical evidence might demonstrate that Republicans eat little differently from members of other political parties, or even other humans, but Townsend politely demurs. She sees Republicans as a breed of eaters apart. In this inventory of approved recipes, Republicans stand for traditional values, but they have a moderate taste for new cooking, especially if it offers an opportunity to flaunt conservative mores and new wealth. How rich is a dish? "It's as rich as a Republican after a tax cut," she opines. Borrowing from her three-year-old, Townsend renames quiche Lorraine "Keith and Lorraine." Although the cookbook's recipes contain an allotment of canned condensed cream soup, most recipes call for fresh, if common, ingredients. Reflecting the country's population trends, Townsend includes a few dishes that call for chiles, tortillas, and other southwestern fare, as well as the Coca-Cola-based cuisine of the New South. This amusing volume may swell with tongue-in-cheek narratives, but the food it celebrates is very decidedly middle-class white American. Mark Knoblauch
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“This is easily the best cookbook of its type since the one put out by the Junior League of St. Louis in the heady Republican days of 1972. Susie Townsend deserves enormous credit for single-handedly impeaching the unfair culinary disrepute Republicans have suffered since the days of Teddy Roosevelt.” –Danny Meyer, Co-author of *The Union Square Cafe Cookbook*
“Even Democrats will enjoy this witty book and its cleverly named recipes.” –Nathalie Dupree, author of *New Southern Cooking*
“How to Eat Like a Republican is right up my alley—it’s full of belly laughs and belly-pleasing recipes.” –Paula Deen, bestselling author of *The Lady Sons Savannah Country Cookbook* and *The Lady Sons, Too!*