## A "30-Minute Meals" FAQ by Flarn

June 24, 2003

Question: Where can I get Rachael's knife?

**Answer**: You can't, it's hers and she won't part with it.

Question: What does "stage presence" mean?

**Answer**: She's filming that day.

**Question**: Rachael always says "we want the pan waiting for us, not us waiting for it." How long do I preheat?

**Answer**: You don't "preheat," you heat. Preheat is before heat. First, it's preheat, then heat, then postheat, or afterheat. That's when you eat. Unless it's a salad. Then it's no heat. Or heatless. Or sans-heat. So there's no preheating before a salad. It's just nothing. Unless you want to call it pre-unheat. In any case, what was the question again?

Question: Should I wash chicken?

**Answer**: Only if it went out the night before.

Question: What is "onion overboard?"

**Answer**: It's a chucked chive, a shoved shallot, a skedaddled scallion, a verboten vidalia. I nailed one to my cutting board and have it hanging in the rear window of my jeep. Of course, that's "onion on board" but I'm still working on this.

**Question**: Does she use swap-outs?

Answer: She uses swap-outs?

Question: That's what I'm asking.

Answer: What?

**Question**: Swap-outs!

**Answer**: What about.

**Question**: Does Rachael use them?

**Answer**: Use swap-outs?

Question: Yes!

Answer: Where?

**Question**: On the show.

Answer: She does?

**Question**: I'm asking you.

Answer: Asking what?

Question: Does she use swap-outs for cooking two minute 'taters?

Answer: No. Only if it's a minute and a half.

Question: What does EVOO stand for?

Answer: "Don't cry for me Argentina!!"

Question: No! No! EVOO!

Answer: Gesundheit.

Question: Where can I get the nutmeg grater?

Answer: In "fine stores everywhere."

Question: Which is better, aluminum or cast iron?

**Answer**: Depends. Aluminum is great for mess kits and baseball bats (no cork). And cast iron? That would be Kenichi, Masimoto....

Question: The vodka cream pasta was a bit watery. What should I do?

Answer: Order pizza.

Question: What kind of stove does Rachael use?

Answer: The "two minute pasta special."

Question: I can't find a recipe. What can I do?

Answer: Consult yer optometrist.

Question: Why does she throw salt on the floor?

**Answer**: It won't stick to the ceiling.

Question: What are pine nuts?

**Answer**: Those secret society guys that run around in the woods.

**Question**: Is Rachael married?

Answer: Only as far as her flavors "marry."

Question: What's a garbage bowl?

**Answer**: The Cardinals and the Bengals in January.

Question: I think Rachael's dishes are too fatty. What could I do to cut some calories?

Answer: Spit out every other bite.

**Question**: Some of her recipes take me 45 minutes to cook. Is there a way to shorten them like Rachael does?

Answer: Sure. Unplug yer clock.

**Question**: I was thinking about adding more liquid to the Beef Bourguignon, cubing the meat and adding more veggies. What would I have?

Answer: Soup.

**Question**: Has she ever used a wok?

**Answer**: No. Abused, but not used.

Question: Will there be any more "passport" shows?

Answer: No. It expired.

**Question**: Are these FAQs on the level?

**Answer**: No. Slightly off-kilter by 40 degrees.

Mr. Flarn's wardrobe provided by Botany 500