PRATT PAINTING VI
2020
QUARANTINE
ZINE
Pasta With 15-Minute Meat Sauce

YIELD: Serves 4–6  ACTIVE TIME: 15 minutes  TOTAL TIME: 20 minutes

INGREDIENTS

- 1 pound pasta
- Kosher salt
- 1 medium onion, peeled, quartered
- 1 celery stalk, quartered
- 1 small carrot, peeled, quartered
- 1 garlic clove, peeled
- 2 tablespoons olive oil
- 1/2 pound ground beef
- 1/2 pound ground pork
- 2 tablespoons tomato paste
- 1 teaspoon dried oregano
- Freshly ground black pepper
- 1/4 cup red wine
- 2 tablespoons cold unsalted butter
- Freshly grated Parmesan (for serving)

PREPARATION

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente; drain and transfer to a large bowl.

Meanwhile, process onion, celery, carrot, and garlic in a food processor until finely chopped. Heat oil in a large skillet over high. Add chopped vegetables, beef, and pork and cook, breaking up with a spatula, until meat is beginning to brown, about 3 minutes. Stir in tomato paste, oregano, 3/4 tsp. salt, and 1/2 teaspoon pepper; cook, stirring occasionally, until heated through, about 1 minute. Add wine and cook, stirring constantly, until reduced by half, about 1 minute more. Stir in tomato sauce, reduce heat to medium, and simmer until sauce is slightly thickened, about 4 minutes.

Remove from heat, then stir in butter. Toss meat sauce with pasta, top with Parmesan, and season with pepper.

Do Ahead

Let sauce cool, then chill in an airtight container for up to 3 days or freeze for up to 2 months.
SMILEY EGG RICE!

Ingredients:
- egg
- almond milk
- butter
- rice
- sesame oil
- soy sauce
- ketchup

Steps:
1. butter skillet
2. mix ingredients
3. cook mixture
4. top it on the seasoned rice
5. add the pretty smile

😊
Liam's Superhero stirfry!

Ingredients:

baby bella sliced mushrooms

extra firm tofu

snow peas  Soy sauce, butter, and old bay

an egg or 2

How to cook:

1.) add desired amount of butter to pan
2.) once butter melted around pan throw in desired amount of mushrooms.
3.) when mushrooms look about half way cooked cut up tofu into cubes and add to pan (I usually have a 50-50 ratio of mushrooms to tofu but it doesn't really matter.)
4.) as soon as tofu is in pan grab soy sauce and pour enough just to hit all the pieces of tofu.
5.) add snow peas to the pan, I like to rip them in half.
6.) add egg once tofu starts to look fried and stir it all together fastly while egg cooks while sprinkling old bay over the pan until egg is all the way cooked.
7.) Serve with some hot sauce and enjoy!
IT IS HAPPENING AGAIN.

DISCONTENTANTS
NEW QUEER WRITERS
Something I like to make:
An apple, an apple a day keeps the doctor away :)
Somethings I’ve been reading:
The Testaments and The Unicorn Tapestries, Cults are fun!
My new studio:
Curry Rice

1. Cook rice (I prefer white rice)
2. Chop potatoes, carrots, onions and chicken into bite-sized pieces
3. Heat oil in pot and fry onions until transparent
4. Add potatoes & carrots and fry for a few mins (don’t have to fully cook)
5. Add chicken and cook until it is no longer pink
6. Add just enough water to cover the vegetables & chicken and boil until everything is fully cooked and the vegetables are soft
7. Turn off heat and add curry roux one by one until the curry is the consistency you want! (Tip: Chop roux into smaller pieces mix easier)
8. After all the roux is thoroughly mixed turn on the heat again on medium-low and stir curry until it boils again
9. Turn off heat and serve with your freshly cooked rice. Enjoy!
Sweet Potato Chickpeas

**Ingredients:**
- Sweet Potato
- Chickpeas
- Coconut milk
- Turmeric
- General Spices
- Spinach

**Directions:**
- Roast Sweet Potato in oven at 400°F for 2 hours or so
- Cook Chickpeas in coconut milk with seasonings
- Pour chickpea stew on top of opened sweet potato
- Thinly cut spinach and put on top to decorate!
Rusted Root

Laugh As The Sun
RECIPE
1. Find a recipe online
2. Follow the steps
3. Make a "**ked up mess"
4. Order UberEats
5. Wear a mask or u'll die
6. Enjoy! (remember to take off the mask!)
Recipe for getting stromboli's pizza with dad in the back of the truck

cook time: 40 minutes, give or take

- is there anything you need from o'connor hardware?
- so funny that you should ask!
- we hop in the truck (crack a window if it's nice out)
- ride for about 15 min, turn right into the lot
- i help my dad tie his mask on (that my mom sewed)
- he runs in to get paint, or a tool for the yard, a new chain for the chainsaw
- i google stromboli's number and call from the truck, i've been thinking about putting it on speed dial
- ask for 1 large cheese pizza, half with onion and garlic (specify fresh garlic, not roasted), the lady will say it will be ready in 15
- dad comes out & we pull into stromboli's parking lot
- he heads in for the second time and comes out w a hot fresh pizza. it is heaven
- we lower the truck bed and sit there, or if it's cold out we'll put the box on the center console in between us, and eat!!!!! |
Some of my ~Favorite Excerpts~ from *The Argonauts* by Maggie Nelson

“A friend says he thinks of gender as a color. Gender does share with color a certain ontological indeterminacy: it isn’t quite right to say that an object is a color, nor that the object has a color. Context also changes it: *all cats are grey, etc.* Nor is color voluntary, precisely. But none of these formulations means that the object in question is colorless. (17).

“A becoming in which one never becomes, a becoming who’s rule is neither evolution nor asymptote but a certain turning, a certain turning inward, *turning into my own / turning on in / to my own self / at last / turning out of the / white cage, / turning out of the / lady cage / turning at last*” (46).

“It reminds us that any bodily experience can be made new and strange, that nothing we do in this life need have a lid crammed on it, that no one set of practices or relations has the monopoly on the so-called radical, or the so-called normative” (62).

“What if where I am is what I need? Before you, I had always thought of this mantra as a means of making peace with a bummer or even catastrophic situation. I never imagined it might apply to joy, too” (18-19).
CLA
RISS
A
An updated version of the best awkward family photo

For our favourite professor ever, thank you for everything!!
With love,
Painting Seniors Spring 2020