

Life happens at the last

# Fast Food

minute sometimes—and your food can, too. The key here is make it good, make it easy, and make it—you guessed it—fast. I suppose another way to put it would be “Wham, bam, thank you, Sam—but that would be, ah, just **stupid**. All of these dishes go from nothing to almost finished in about fifteen minutes, including cooking time. I know, I’m amazed myself.

Five-Minute Stir-Fry  
Turkey Sandwich  
Pastrami Wrap Chili  
Grilled PB and Jelly  
Caprese Sandwich  
Fontina Sandwich  
Potatoes Horseradish  
Caramelized Red  
Potatoes Tomato  
Sandwich Double  
White Pizza with  
Sam's Kettle Corn

Noodles Late Night  
O.F.R.B.P.J.G.O. Hot  
Corn Chip Bags  
Sandwich Grilled  
Grilled Lox and  
Chipotle Mashed  
Mashed Potatoes  
Onion Mashed  
and Potato Chip  
Fried Egg Sandwich  
Spinach and Garlic  
Awww Nuts!

## Five-Minute Stir-Fry Noodles

Serves 4

This is just one of those ridiculously easy little things that totally works. It makes the Styrofoam-packaged cup noodles almost restaurant-like. I also use these noodles in my Tomato Beef Chow Mein (page 000).

- 2 Styrofoam cups ramen-type instant noodles**  
*the boiling water or microwave kind*
- 1 tablespoon peanut oil**
- 2 tablespoons teriyaki sauce**
- 2 thinly sliced scallions, white and light green parts only, for garnish**

**Cook** the noodles according to the package directions and drain well. **Heat** a wok or large skillet over very high heat, then add the oil. When the oil starts to smoke, throw in the noodles and quickly **stir-fry** about 30 seconds. **Add** the teriyaki sauce and **mix** well. To **serve**, remove to a plate and sprinkle with scallions. *Go on, call me a genius.*

## Chili Corn Chip Bags

Makes 6 bags

This is one of those things that people make fun of until they try it. Then they're hooked. But you must have those little individual-size bags of Fritos® for it—the fun is eating it right in the bag.

- 2 cups chili** *any chili: yours, your mom's, or even chili out of a can—trust me, the can is easier*
- 6 Fritos® bags** *the individual-size ones*
- ½ cup shredded sharp cheddar cheese**
- Hot sauce to taste**

This is going to seem stupid, but here goes: **Heat** the chili any way you want—*microwave, pot on the stove, or whatever works*. **Open** the Frito bag. **Spoon** chili into the bag—yes, **in** the bag. **Top** with some cheese, **in** the bag. **Add** some hot sauce, **in** the bag. **Add** a spoon and eat, **out** of the bag. *Stupid, but great.*

# Hot Deli-Meat Heaven

There's this magical thing that happens when you heat up deli meat, and it's pretty amazing. Don't get me wrong—I like a cold turkey or roast beef sandwich as much as the next guy, but when the deli meat hits the heat, look out. Here are two of my favorites.

## Hot Pastrami Wrap

Makes 6 wraps

Not only did this become an instant family classic in my house the night it was created, but it's also responsible for starting the hot deli-meat craze here.

**One 8-ounce bag ready-mixed coleslaw** (*the store-bought bag kind with dressing included*)  
**1 tablespoon adobo sauce** (*from a can of chipotle chiles*)  
**1 pound deli-counter pastrami, thinly sliced**  
**12 slices Muenster cheese**  
**6 large flour tortillas or plain wraps**

**Make** coleslaw according to package directions, stir in the adobo sauce and set aside. **Separate** the pastrami slices into 6 little "piles" and cook both sides in a large nonstick skillet or griddle over medium heat. If you can't fit them all, don't—just do it in a couple of shifts. Cook for about 2 minutes per side. Once you've flipped each pile to brown it on the other side, place 2 pieces of cheese on top to melt. While the second side cooks, **warm** a tortilla or wrap slightly to soften, either in a nonstick skillet or in the microwave. **Place** a pastrami pile and some of the coleslaw on the wrap and roll up, burrito style (i.e., sides in, then roll up away from you). Give it a cool diagonal **cut** and start eating. You may never eat cold pastrami again.

## O.F.R.B.P.J.G.O. (Open-Faced Roast Beef, Pepper Jack, and Grilled Onions)

Makes 5 open-faced sandwiches

You don't always need 2 slices of bread do you? What...too little of a description?

**1 tablespoon olive oil**  
**1 large red onion, thinly sliced** *okay, I'll admit it. I think I'm in love with red onions*  
**1 pound deli-counter roast beef, thinly sliced**  
**3 onion Kaiser rolls or suitable equivalent** *no pressure here, but something like a hot dog bun just ain't gonna cut it*  
**5 slices pepper Jack cheese**  
**¼ cup spicy brown mustard**

**Set** a large nonstick skillet over medium heat and add the oil and the onion. **Cook**, stirring occasionally, until nicely browned and well softened, about 10 minutes. **Remove** from pan, put in a bowl, and set aside. In the same skillet, **separate** the roast beef slices into 5 little "piles" and set over medium heat. While the "piles" are cooking, **stick** the sliced Kaiser halves in the toaster until just slightly brown. When the roast beef has started to get a nice, goldeny-brown color on the bottom, **flip** each little pile, and add a slice of cheese on top. Allow the cheese to **melt** a bit. **Put** some mustard on each toasted Kaiser half, and then **add** a bunch of the onions. **Remove** the roast beef from the skillet and put on top of the onion bed—and **eat**, of course.

**I don't like to eat at fast food places.** *It's not that I'm a food snob, it's that, well...ummm—ok, I guess I'm a food snob, fine.*