

MAKE A SPECIALTY MEAL

You know, I am a big believer that everyone should have one specialty meal they can make at the drop of a hat. Something that, if push comes to shove, they can throw a few simple ingredients in and make dinner a little close to magical. It does not have to be gourmet salmon mousse or something like that. But neither should it be a frozen pizza or mac and cheese. Cragman, we expect more from you.

FLIP OVER FOR YOUR NEXT CHALLENGE



EARN THIS NUGGET

Create your specialty meal on two occasions, no closer than two weeks apart.

So how do you select your specialty meal? By now some of you will be very handy in the kitchen and could do this challenge with your eyes shut. For others of you, it might be the meal that your parents make and you love, love, love and they always remark, "But this is so simple to make." If that happens in your home, you may have found your winner.

- Select a simple starter dish. Just in case when you have to throw a meal together, you are expected to dish up a three-course meal. I'll give you a tip on this one. Start with tomato soup, add some mint leaves, and a teaspoon or so of vinegar. It changes the whole taste. It seems to have so much sophistication. (Until someone smiles and you see mint flakes on their teeth.)

- Next, the main course. Think simple, but not too simple. Something that you can throw together in forty-five minutes tops, but not a package of hamburger helper.

- What about finishing with one of your family's favorite deserts? Our family has one that takes two days to make, avoid that. Keep it simple, but keep it delicious.

Trust me, my Trekker friend, you'll not regret having a well-rehearsed recipe that you can pull out of your hat and impress people with delicious cuisine.

