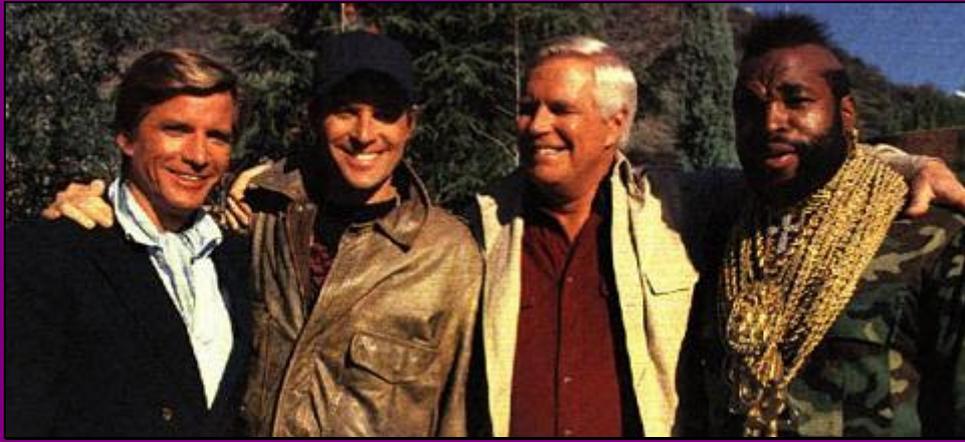


The A-Team Virtual Cookbook



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With contributions by the VA inmates

A Team Virtual Cook Book Introduction

As most A-Team fans know, food was a factor in most of the A-Team episodes. Various and assorted food fights at the VA Virtual Asylum gave me the idea of putting together this cook book. Some of the recipes have been submitted by A-Team fans and are so credited. I hope you will enjoy this virtual culinary experience.



Franne Golan:

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Menu Planning

by Col. John Hannibal Smith

It is historically a well known fact that the best military strategy for a smoothly run meal or banquet is to be found in the planning. If the meal is well planned, very little can go wrong, as I have proven time after time with my brilliant plans that always work. There are several stages to succesful planning. I will detail them here:

1. Prepare a clean sheet of paper to write everything on. This is mandatory. The first stage of a good plan for the meal includes deciding who you want to attend. You must know who will be there in order to plan the menu that will give your guests the most pleasure. This is also when you decide whether to have a buffet or sit down meal.
2. The next stage in planning is matching the courses of the meal to your guests' known preferences. If you are having a buffet, you will most likely want to have a cocktail hour with appetizers. Actually this is also nice before a formal sit down dinner. Next to each guest's name make a note of their favorite beverage and appetiser. You will also have to decide if you want a professional bartender and servers. They are highly recommended so that you will be able to enjoy your guests.
3. Now, on to the nuts and bolts. You will want the food to reflect the type of event. If you are having your friends and teammates over,an informal buffet will be just fine. Keep in mind the types of food your guests like best. You can't go too far wrong with a buffet table laden with Roast turkey, a ham,a roast of beef and veal. Lamb is nice too, but Murdock might have an issue with that. Mashed or roasted vegetables go nicely with this, as does a green salad. Freshly baked bread and rolls are nice too. Be sure to write all the dishes in

your planning notebook. Dessert can be an assortment of cakes and pies and seasonal fruits, with coffee and tea. Do not forget to offer good cigars with brandy.

4. Now that you have the guest list and menu, you should make a shopping list of the ingredients you need for each dish. Two days before your event is a good time to start preparations. Be sure you have enough serving platters and trays. Get the silver polished, and make sure the china is clean. Get the table linens from the cleaners and check that the upholstery on the furniture is clean. Organize the kitchen so that everything will be easily at hand. Ingredients can be peeled and cleaned and put in the fridge ready for use tomorrow. I highly recommend taking short rest breaks, putting your feet up and enjoying a cigar while going over your lists to see if you've forgotten anything.

This plan looks like it is coming together nicely. Just make sure that your guests come in through the front door and go to the buffet table in a flanking pincer movement.

I love it when a party plan comes together.

Elegant Table Settings

By Lt. Templeton Peck

1. A properly laid table sets the mood for every event. It is of utmost importance to set the mood with the right accessories. It is absolutely imperative to have the required number of silver serving trays and platters and serving utensils. You also want to make sure that the table linens match the mood you are setting....pristine starched white for very formal, pastels for less formal and bright primary colors for informal friendly gatherings. Do not even THINK of covering the tablecloth with clear plastic wrap. If it gets stained, you'll just have to buy or scam or a new one. I'll tell you how to do that privately.
2. A seasonal centerpiece goes nicely in the center of any table, along with candles that complement the linen. For a buffet, such as the one Hannibal is planning a separate table for the china, silverware, and crystal is highly recommended. Napkins should be on it too.
3. Arrange the buffet with the meat carved on platters holding the uncarved portion as well, with the side dishes placed around them with serving forks or spoons as needed. Condiments can be attractively arranged at one end of the table.
4. Make sure that the serving staff are instructed to clear used china and silver so that dirty empty plates aren't lying around. They should also be instructed to keep ashtrays empty and clean. Wine should be served from a bottle wrapped with a crisp white napkin if you don't have a decanter. Champagne is the wine of preference.

If you follow these simple instructions your guests will be most impressed with your table and you will be complimented endlessly.

To set the mood you will want to have music. A live ensemble is the best. For example, if you are having a romantic

evening, classical pieces would be best, but if Murdock is to be a guest of honor, you would want "spacey techo" music or something along those lines.

The most important thing to keep in mind is that a well laid table is often the precursor to..... 'nuff said!



Recipes By H.M Murdock *Chef Extrordinaire*

It's been suggested that I am best qualified to present A-Team recipes to all you muchachos out there who want to whip up some yummy in the tummy food.

RECIPES

Cakes and baked goods

- **Chef Murdock's Til Death Do Us Part Wedding Cake**
- **Gun Powder Cup Cakes - A Blast in Every Bite**
- **Li Ku Duc's Fortune Cookies**
- **Pies**

Soups:

- **Revolutionary Chicken Soup**
- **Thermidor's Lobster Bisque**
- **Potato Soup**
- **Salty Pea Soup**

Fast Food and sandwiches:

- **Belly Buster burgers**
- **Pizza with anchovies or without anchovies.**

Til Death Do Us Part Wedding Cake

by Chef H.M. Murdock

Ingredients:

- 3 yards of cardboard cut into strips
- 4 circles from cardboard, each smaller than the previous by 2 inches
- 3 large cans of shaving cream
- 1 large lace doily to build the cake on
- 1 bride and groom dolly for the top of the cake
- 1 227lb. Big ugly mudsucker



To Make:

Take the four strips of cardboard, staple the ends together to form a hoop. Stand the big ugly mudsucker in the middle of the doily. Place the first and largest hoop on the largest round circle that is on the large doily. Put the next round piece of cardboard on top of the hoop and put the next hoop on that. Push the big ugly mudsucker down so that his head doesn't poke out. Continue with the next two layers. Remove the cover from the shaving cream can, shake it well. Spray shaving cream carefully all over the cake, taking care not to blur the layers. With a frosting knife, make pretty swirleys on all the layers. Put the bride and groom dollies on top. Be very careful cutting the cake. A jigsaw is recommended.

Gunpowder Cupcakes

Talk BA into sneaking over to the local village park. Take all the cannonballs and put them in the van. When you get them home, empty out all the gunpowder and replace it with black pepper. Stir the gunpowder very gently into your favorite cupcake batter. Pour the batter into those cute little fluted paper cups that sit in the cupcake tin.

Bake them at the lowest possible temperature, then, very carefully take them out of the tins when they've cooled. Store them in a cool, easy to reach place until they are needed. Return the cannonballs with the pepper to the village park, being careful not to be seen.

Apple Pie

Ingredients

3 cups apples finely cut up
1 tbsp. Cornstarch
1 tbsp. Orange juice
1 tsp. Cinnamon
 _ cup white sugar
 _ cup pure maple syrup

Crust

2 cups regular white flour
1cup Crisco
1 egg (medium)
1 tbsp. Cider vinegar
1 tbsp milk
2tbsp water

Directions

Blend Crisco and flour well. Add additional ingredients and mix. Divide dough in half to create a top and bottom crustRoll out the bottom crust and place it in the bottom of the pie plate. Roll out the other half for the top crust.

Mix together the ingredients for the filling and place in the bottom crust. Place pieces of butter on the filling. Place the top crust, and pinch the bottom and top together. Make slashes in the top crust with a

sharp knife and bake 10 minutes at 425. Lower temp to 350 and bake an additional 40 minutes.

Cherry Pie

Ingredients:

Pastry for 9 inch 2 crust pie

1 1/3 cup sugar

4 tablespoons quick cooking tapioca

6 cups fresh or frozen pitted tart or “pie” cherries

_ teaspoon almond extract

2 tablespoons butter or margarine

Instructions:

Preheat oven to 400 degrees

Prepare pie pastry

In large bowl, combine sugar and tapioca.

Add cherries and stir until well blended.

Pour into pastry lined pie plate.

Sprinkle with almond extract and dot with butter or margarine.

Cover with top half of the pastry and “flute” the halves together.

Cut slits in the top so the steam can escape.

Cover the fluted edges with aluminum foil to prevent excessive browning.

Place pie on baking sheet and bake 45 to 60 minutes or until crust is golden brown and juice begins to bubble through slits. Remove aluminum foil for last 15 minutes.

Remove from oven and cool on wire rack before cutting and serving



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Revolutionary Chicken Soup

A recipe by Val-Chicken

First things first - you gotta get all your ingredients lined up. You'll need lotsa veggies, maybe some rice or pasta, a little salt, some garlic and other spices. Oh, and maybe a chicken.

Personally, I don't use a recipe when I make soup. Takes all the fun out of it! I mean, if you use a recipe then it's going to be the same ol' thing every single time and that's just **too** boring, if you ask me. My soup tends to be of the "kitchen cabinet" variety. You know, whatever's in the kitchen that I can throw together to make soup. But, for our purposes, let's pretend we have to conform to what everybody else wants. So here we go:

1 stalk of celery (*the whole thing, not just one or two pieces*)

a nice bunch of carrots

3 or 4 good sized onions, preferably Vidalia onions

vegetable broth (*oh at least three or four cans - depends on how much soup you wanna make*)

1 bag frozen corn

1 bag frozen butter beans (*sounds so much nicer than lima beans, doesn't it?*)

1 big can black olives (*sliced*)

2 teaspoons lemon juice

1 can tomatoes (*preferably no salt added - you want to add your own salt*)

1 bag frozen green beans

1 live chicken

Okay, by now you've figured that this is gonna take that *BIG* mutha pot you've had stuck in the back of the cabinet since your Aunt Ida gave it to you for your seventeenth birthday. Well, her *heart* was in the right place, even if she is a bit... eccentric. And now it's going to come in handy! Imagine that! One of the first things I learned when I first taught myself to make soup was to start with the biggest pot available. I didn't, the first few times I made soup and ended up dirtying two or three pots every time. Take my word for it - start at the top! There is no such thing as making "a little" homemade soup.

Wash all the veggies in preparation for cutting them up. Cold water works best and a little scrub brush comes in handy here. The onions don't need washing much, since you're going to peel all the dirt off them anyways. After a thorough washing, peel the carrots and onions.

Now chop all the vegetables up into bite sized pieces, while trying to ignore the sad look from the little chicken sitting all tied up on your counter, as it sees the preparations for its demise. Start with the carrots and celery, leaving the onions for last. Use a good, sharp, non-serrated edge knife. A serrated edge makes for messy chopping on something hard like carrots.

Open your cans of vegetable broth and pour them into the monster-sized pot. Turn the burner up to high, as you will need a lot of heat to get this sucker going. Once you bring it to a boil, toss in the fresh carrots and celery and stir well. It's a good idea to add your spices now, so the flavors can cook together. Oh, I didn't mention spices in the list of ingredients, did I? Well, my standard is garlic powder, *not* garlic salt. I like to control the amount of salt I use when I cook so I tend to go for the unsalted kinds of stuff.

So now go to the grocery store and peruse the contents of the spice aisle. Like I said, garlic is pretty all-purpose so grab some of that. If

you want to get a garlic press, fresh garlic is delicious too. Hmm, now what spices do we want...? Depends on what kind of soup you want to make. I mean, if you want it to be kind of Italian, the stereotype is to add some oregano. You get my meaning. Oregano works well, but not **too** much or it takes over the flavor of the soup. Same with thyme and rosemary. Parsley adds a nice flavor **and** it combats the garlic on your breath, so let's get some of that. Oh, that's over in the produce section, so let's hike over there. Grab a nice bunch of parsley. Yeah, that's **way** more than you'll ever need for soup, but it makes a flavorful addition to salads, so go for it.

Got all your spices? Good, let's get back into the kitchen. The chicken is now trying to put out the fire on the stove by fanning its wings at it. Kinda hard to do with its poor little wings all trussed up like that. It looks kinda thirsty too, so get it a glass of water and help it take a drink, poor thing. Back to the stove. The fresh veggies should be boiling nicely by now since you forgot to turn the burner down before going to the store. Add the extra vegetable broth you got at the store... you **did** get a few extra cans, didn't you? Tsk, tsk, tsk! It's always a good idea to keep some on hand for emergencies. Back to the store. Uh, cut the burner down to low this time, willya? Don't want to burn the house down.

Okay, back to the soup. Add the extra vegetable broth and bring it back to a boil, since the chicken finally managed to put the fire out. We won't discuss how it did that. Now add about half the bags of corn, butter beans and green beans, stirring slowly as you pour. Maybe the chicken could help you by stirring if you'd untie it. If you didn't use your biggest pot, you'd better get it out now because by this time, this should be getting to be kind of a lot for a normal one. Aw heck, go ahead and add the whole bag of corn! We chickens like corn, right? <watch as the chicken nods sadly> Let all the veggies and spices simmer together over a low flame for a couple of hours. Play a few hands of poker with the chicken, to keep both of you from getting totally bored.

Now it's time for the lemon juice and tomatoes. They should help make the broth a bit more "soupy". Let it simmer for another fifteen minutes or so. Then open the can of olives, drain them and eat about half of the can as you're adding them to the soup. Add salt to taste. Not adding salt will result in a soup that doesn't have as much flavor as you might like. For the Dirkettes among you, use sea salt; it's more macrobiotically correct. ;-)

Well, the soup is just about done so dish yourself and the chicken up a bowl and... well, you didn't expect me to really cook a chicken, did you??

And now, one of Facey's all time favorites....

Thermidor Lobster Bisque

Ingredients:

2 1lb. cooked lobsters
1 cup lobster stock
4 tbs. Clarified butter
1 cup tomato paste
1 med. Minced onion
1 bay leaf
1 lg. minced carrot
1 sprig fresh thyme
1 tsp. Chopped garlic clove
_ cup brandy
2 cups heavy cream
2 tbsp. Flour
_ tsp paprika
_ cup dry sherry
salt and pepper to taste

Instructions

Remove all the meat and tamalley from the lobster shell. Place in bowl and chill. Chop the lobster shells as finely as possible. Heat a medium sized sauté pan until hot and add butter. As butter starts to smoke, add shells, reduce heat and cook for 1-2 minutes while tossing shell pie fragments frequently. Add all the minced vegetables and garlic and cook for 5 more minutes. Slowly sprinkle in the flour and cook another 2-3 minutes. Transfer everything into a 2 quart saucepan and deglaze the sauté pan with the sherry, adding everything to the sauce pan. Heat the mixture slowly until hot, then slowly add the lobster stock until the soup thickens. Add the tomato paste, thyme, bay leaf and paprika, lots of paprika

Potato Soup Recipe

2 quarts water
_ cup chopped celery
_ cup chopped carrots
1 bay leaf
1 tablespoon flour
1 tablespoon white vinegar
4 medium potatoes cubed
1 large onion diced
1 sprig celery leaves
1 tablespoon butter
1 cup heavy cream

Cover vegetables with water, add seasonings and cook until well done. Thicken with heavy cream and flour, add the vinegar to the soup, stirring just to the boiling point. Season with salt, pepper and butter. Just before serving, sprinkle with parsley sprigs.

Salty Pea Soup

1 pckg. Dried green peas
2 lb chunks, a leg is nice too
3 cloves garlic, minced
3 whole peppercorns
1 bay leaf
salt o taste
water to cover

Soak the dried peas overnight in water, wash with tap water, and set aside. You do not need to do this if you use frozen peas, but dried are best and worth the extra effort.

Quick fry the lamb in a bit of olive oil to seal it. Remove the lamb and in the same pan sauté the onions and garlic until they are transparent. Return the lamb to the pot, put in the peas, spices and cover with water. Bring to a boil, then reduce the heat and simmer gently for 1 _ to 2 hours. If you are not in a hurry you can put everything in your crock pot after the first boil. Don't forget to skim the top every couple of hours.



Chili

Title: BA's Chili for The Super Bowl

Author: Susie Owens

Disclaimer: I don't own the recipe .I got it from the internet

Author Notes: This is for Franne Holiday Cookbook

Murdock teases BA during a cooking show . Thanks Franne for asking me to do this it was fun.

Murdock: "BA you're on."

BA: "I know that fool. Be quiet so I can do this.

Murdock: "Okay, okay"

BA: " I said shut up fool"

Murdock: " Uh BA the red lights on."

BA: "Okay. Hi Suckers this is BA Baracus. Here to give you my recipe for good and spicy chili not that sissy stuff Murdock eats. You'll want to make this at least one day before the Super Bowl, It's always better the next day"

Murdock: "Hey !"

BA: "Now here's what we need to prepare. We need a stock pot to cook our chili in and we need:

1/3 c. corn oil

2 ea Large onions, chopped (*Chopped them like a man used a sharp knife but for you women a chopper will do*)

6 ea Large garlic cloves, minced

tb Mild ground chili peppers

1 ts HOT ground chili peppers

1 x Or Cayenne pepper

2 tbs. Ground cumin...

Murdock: " I don't make tame chili."

BA: " Shut up, fool. I mean it."

Murdock: " Well I don't."

BA steps away from the table and grabs Murdock by the collar.

BA: "I said shut up fool."

Murdock points to the camera.

Murdock: "Uh, BA the red light, remember?"

BA only smiled as he picked Murdock up and threw him over his shoulder, walked over to the cupboard opened it up and threw Murdock in and closed the door.

Hannibal and Face entered the kitchen just as BA turned back to continue. They didn't seem overly surprised to hear banging and howling coming from the cupboard. BA quickly explained the situation to them, and without waiting for a comment turned back to the camera.

BA: "Now where was I? Oh yes now I remember."

Face turned to Hannibal. "Well you did warn him."

Hannibal. "Yeah I know. Let him out when BA's finished."

BA: "Shut up Hannibal and let me finish..."

1 lb Lean pork, ground
5 lb Boneless beef chuck,
Trimmed of fat, cubed 1/2"-3
2 ts Oregano
2 1/2 tsp. Salt
1/2 tsp. Fresh ground black pepper
28 oz Italian plum tomatoes,
1 x Canned tomatoes, with juice
24 oz Good amber beer
13 oz Beef broth
2 ea Bay leaves
34 oz Kidney beans

Face: “BA real chili doesn't have beans in it.”

BA: "Faceman do you want to join the fool in the cupboard?"

Face: "No uh not really beans are fine."

BA: "Good is it okay to finish this? I 'm getting hungry.”

In a large flameproof casserole or stockpot, heat the oil. Add the onions. Cover and cook over moderate heat for 5 minutes. Uncover, increase heat to moderately high and cook, stirring frequently, until the onions begin to brown, 5 to 10 minutes.

Add the garlic and cook another 1 or 2 minutes, until fragrant. Add the chili and cumin. Cook, stirring, 1 minute then add the pork, mashing and stirring, until the meat browns and begins to separate.

Add the beef, oregano, salt and pepper. Increase heat to high and cook, stirring frequently, until the meat loses most of its redness, about 10 - 15 minutes.

Add the tomatoes and their liquid, the beer, beef broth and bay leaves. Bring to a boil, partially cover and reduce heat to moderate.

Cook until the beef is very tender and the sauce is reduced to a chili-like consistency, about 1 1/2 to 2 hours.

In a medium saucepan, heat the beans in the liquid from the cans. Drain when hot and either add to the chili or serve on the side along with other accompaniments such as steamed rice, sour cream, grated cheddar cheese, thinly sliced scallions, onions, or chips.

Serves 10.

BA: “Here you have a nice batch of chili to serve to your friends during Super Bowl games or any Holiday football game. Enjoy and remember, sucker a real man doesn't need water”

Murdock, from inside of the cupboard: "No they will need a fire extinguisher. Maybe even a whole fire department. BA please let me out, come on, Big Guy. I'll be good."

BA said nothing just turns off the lights and walks off Murdock hears him leaving.

Murdock: "Uh Big Guy? Uh BA? Any body? Let me out Please!" Uh Big guy?"

Hannibal: "Face go, let Murdock out."

Face: “Right” Opens up the cupboard. And looks at his friend. "Murdock when will you ever learn?"

Murdock gives Face a huge grin. "Never Faceyman never."

Pizza Perfect *By Cathy Fisher*

Ingredients:

Pizza Dough -

1 heaping cup of flour
pinch of salt
pinch of sugar
1/3 teaspoon yeast – dissolved in
_ cup warm water

Pizza Sauce -

tomato sauce
Italian seasoning
garlic powder
salt
pinch of parsley
sautéed onion and green pepper

Most people think pizza is something that can only be made at a restaurant. Wrong! I practically grew up in a pizza joint, so let the master teach you how to make pizzas that can send messages, annoy the big angry mudsucker, and even taste good – all at the same time.

The key to a good pizza is the crust. If it is too thin, it might burn in the oven and then Faceman will get after you for making him lose another cap trying to bite through it. If it is too thick, bubbles can get caught in the dough. The bubbles tend to inflate further in the hot oven, then you have a pizza in need of acne cream. On the other hand, it is fun to pop the bubbles and watch the pizza sauce go Splat!

Start the pizza dough by dissolving the yeast and sugar in water. Then add the flour and salt. Careful not to pinch the salt and sugar too hard. After all, they never did anything to you and they have feelings too. When you have it all in the bowl, knead it gently but thoroughly until all ingredients are mixed and you have a nice supple dough. Don't pound it like BA would, that'll only make it tough and chewy. Hmmm, I wonder if a lot of people pounded BA when he was little. Anyway, put the dough aside under a cloth so that it can rise.

Next we have the sauce. You can use sauce out of a can or a bottle, but it is not nearly as fun as making it yourself. If you load some in a water gun, you can spray it at people and they'll think they're really bleeding. Warning: Do not try on people who outweigh you by at least 100 pounds. Ouch!

The sauce is really a touch and go affair. Just toss all the ingredients in a pot, taste often, and add what's needed. I'd suggest locking the kitchen door at this stage. The sauce smells really good and you'll tend to have a lot of volunteers for a taste test. Hannibal likes to help doctor it as well, and, ummm, let's just say his plans don't always work the way they're supposed to.

Now that the sauce is cooking, it's time to roll the dough. Some people like to use a rolling pin, but that's for sissies. The best way to flatten the dough is by tossing it into the air, like the experts. You might want to make several batches of dough so you can practice. Either that or keep a step stool handy to peel the dough off the ceiling. If you really want to have some fun, toss some dough onto the ceiling near the door, wait a bit until it starts to sag, then invite BA in to taste the sauce. If you survive that encounter, you can begin the next step – putting the toppings on. First you need to spread a thick layer of sauce on the dough. The thicker the better. You might want to warn people before they chow down, though. Otherwise you might ruin another of Face's shirts when he bites into the pizza and it goes Squirt!

The other toppings depend on what you like best. Personally, I like pizzas with anything and everything on them. Check your refrigerator. You'll find that pizza is an interesting way to get rid of leftovers. Bit of advice, though, paint and shaving cream do not make good toppings unless you want to cough bubbles for the rest of the day. Pineapple, M&Ms, and pickles are a wonderful combination, though.

After you add the toppings, it's time for the cheese. Round up every flavor of cheese you have in the house and load it on. If you put lots of mozzarella on, it'll be real stringy and you can have tug-o-wars with your friends over the last slice.

Finally, put it in the oven and cook for about 20 minutes or until the crust is just the right shade of brown. Pull it out and impress your friends with your great cooking skills. If you invite Stockwell and Carla, you might even impress them enough to hire someone else to clean up. Then again, maybe you can just say it's time for you to head to work and get out of there before anyone notices what you've done to the kitchen.

And, now, Here it is, Ladeez and Gentz!!

**Hannibals recipe for holiday turkey as told by
H.M Murdock**



A-Team Thanksgiving Stuffed Turkey

As Thanksgiving is sneaking up on us real fast, we thought it might be nice to give you Hannibal's recipe for stuffed turkey. The guys thought I should explain it all to you because I know so many big words, here it is Muchachos...

Hannibal's stuffed turkey recipe as explained by H.M. Murdock, chef extraordinaire.

Ingredients and other stuff:

1 turkey. Be sure it's large enough to feed everyone. Buy a fresh one, or thaw a frozen one. Do not buy a live one named Tim.

Butter to put under the skin to make the birdy juicy and yummy.

Cruncheled up toast, or croutons. Don't you dare use Stove Top. That's cheating and home made is yummier.

Chopped onions

Chopped celery
Chopped mushrooms
Dried Apricots
Pine nuts
Clear broth
Salt
Pepper
Poultry seasoning (*Belle's is good*)

To prepare the stuffing:

Melt the butter in a large skillet. Sauté the onions, celery, mushrooms, apricots and pine nuts until clear and they smell nice. Add the croutons or bread crumbs. Mix for a minute or so. Add the clear broth, salt, pepper and poultry seasoning, mix until moist. Remove from heat, cool and store overnight in fridge. Do not leave it out overnight. One of two things WILL happen. The dog will eat it or nasty germys will grow in it and make everyone very sick.

Early in the morning:

Wash and dry the birdie. In the sink, not the washer!

Place pats of butter under his skin.

Stuff the birdie full up with the stuffing.

Sew the birdie up so the stuffing will stay inside. Purple embroidery yarn works just fine and is pretty.

Give the bird a nice massage with salt, pepper and poultry seasoning.

Carefully put him on a roasting rack in a roasting pan. Put peeled and cut up potatoes, carrots, and onions all around him so he won't be lonely and put the whole thing in the oven t about 325 degrees until the skin is nice and brown and crispy.

Build a tent of aluminum foil, and put it over the birdy and veggies so they'll think they are camping instead of roasting.

It is ready when you can wriggle the drumstick easily. Take the whole thing out of the oven and take the veggies out of the pan. Put them in a nice big serving dish. If there's a doctor around, ask him to remove the stitches and

put the stuffing in another nice big serving dish. Take the turkey off the rack and put it on a carving platter. Ask Ms. Baracus to make gravy from the drippings in the pan. Carry the platter into the dining room and let everyone ooh and ah before you carve it up.

Maybe Mrs. Baracus will give you her recipes for biscuits, green beans and holiday squash and pumpkin pie for dessert. If you are really lucky she might make them for you. Hers are the best

HAPPY THANKSGIVING AND TO ALL A GOOD MEAL



Cabbage Salad with No/lo cal Mayo dressing

To make this salad you will have to persuade BA to reconfigure his cabbage- shooting machine into a cabbage shredder. You will also need several trash bags, yes, you heard me, Traaash baaags.

Tie a trash bag over the end of the cabbage machine and catch the shredded cabbage.

In a large bowl, with a poring lip, mix low cal mayonnaise, mustard, salt, pepper, and garlic with an amount of water equaling the amount of mayo. Mix this thoroughly and pour into a large jar with a cover.

Put the desired serving size in a bowl. You can add cooked turkey chunks, and/or cheese chunks, or anything else that strikes your fancy. Pour some of the dressing over the stuff in the bowl and enjoy a no/lo cal delight

Military Bivouac Cuisine

This next recipe, courtesy Kathleen, shows how easy it is to prepare meals, in the event you have to make camp out of the city. It is a good idea to make camps close to farm fields as you can, while staying out of sight. You might even be lucky enough to be in a position to collect fresh eggs without getting caught, but don't try to steal any chickens. Either the farmer, or Val, will come after you and turn you into the M.P.s. There are lots of things you find around a farm to cook, and anything you need but can't find, is most likely in the van, which ALWAYS seems to have everything you might need or want. There should be enough game around, and you can catch it after persuading BA to make some traps. You should, of course make camp as close to a river as you can. If the river is clean, you will have drinking and washing up water and Basscatcherbob can catch fish for you.

Coal Roasted Corn Iowa Style

You can use this as a basic guide for cooking anything you want.

Coal roasted corn, Iowa style:

Items needed:

Fresh picked corn, potatoes, salt, foil, matches, accelerant, foil, beer and pop, and a brush pile.

In early summer, strip ears of corn from stalks carefully so the farmer doesn't know it's gone. Best to do this from stalks at least three to four rows in.

Build a bonfire: if possible, clear a few fence rows of small trees, shrubs and weeds and season for a least a week. In mid afternoon, start the brush pile on fire. If necessary, use an appropriate accelerant. Gasoline works, but be sure to stand UPHILL when you throw that match on. And don't be a hero, DUCK!

When the brush is burned down to large smoldering stumps and bright red embers, take a yard rake and clear a spot in the fire. Throw in the corn, rake embers over it and sit down. (If you have them, this is a good time to wrap a few potatoes in foil. Throw them in with the corn).

Sit down, have a beer or a pop, and swap stories with your co-conspirators-sorry, friends, for about forty five minutes. Or if you added the potatoes and forgot to poke holes in them, wait until the first potato explodes.

Pick yourself up off the ground, rake out the potatoes and corn, and LET THEM COOL. This is a VERY important step. Carefully husk corn and unwrap potatoes, salt and eat.

Corn, the way nature intended it.

Decker Triple Decker Club Sandwich

This sandwich is dedicated to Col. R. Decker, whom when last heard from, was sitting on a rusty rocking chair in Bangor, Maine.

Ingredients:

1 large round rye bread
mustard
mayonnaise
corned beef
lettuce
tomato
green pepper red pepper
onion
cheese slices-any kind you like

Directions:

Cut the rye bread into 3 equal sized slices, spread each slice with mustard and mayonnaise. On the bottom slice, place lettuce, corned beef, tomato, onion, green and red pepper slices and cheese. Put the middle slice of bread on this and repeat what you put on the first slice for this one. Put the top slice on and put those cute long cocktail toothpicks through all three slices. Do not try to cut this in half. It will fall apart just like all of Decker's plans to catch the A-Team.

BA's Dairy Delights

These are just a few of my best quickie milkie foods that are so good for all you you lil brothers and sisters.

Banana Nut Milkshake

2 bananas
handful of nuts
2 cups of cold milk
3 scoops of vanilla ice cream



Put all of the ingredients in a blender or shake maker and mix until frothy.

Noodle casserole

1 package of very fine noodles
1tbsp. Sugar
1tsp vanilla extract
1 small egg
1 container sour cream
1 small cottage cheese

Cook the noodles until just done. Drain and let cool. Mix the remaining ingredients, then mix the noodles in with the rest. Pour into a casserole dish and bake until golden brown. This is great either hot or cold. You can put raisins in too.

Deadly Pocket Bread

This bread is very handy to have around. You never know when you might need it. Follow the directions very carefully.

Make up a batch of your favorite bread dough. While it's rising, take out all your weapons and be sure they are not loaded. Put the magazines aside. Be sure the weapons are clean. When the dough has risen, form loaves around the guns and let it rise again. For the magazines, make rolls around the magazines and let them rise. Bake everything at as low a temperature as you can. When the rolls are done, take them out of the oven very carefully and let them cool. After the bread and rolls have cooled, put them in the weapons locker in the van. If the cops or MPs stop you, just tell them you're going on a picnic

Urban Hideout Cooking

The best place to hide out from Decker and his minions is a nice large scammed penthouse right in the middle of downtown. You can send out for just about anything that strikes your fancy. More important, you can send Hannibal out in disguise to bring back anything you can't order by phone. If you feel like cooking, try the pizza, chili and chicken soup from the recipe chapter. The chicken soup is perfect for curing colds. Just be sure you have enough paprika on hand or Hannibal will be going out for it ever hour or so.

I hope you all have enjoyed this cookbook. I said it would be done by today, and in spite of #%*\$+@! Word's valiant attempts to keep me from finishing it, I did! Keep a look out for A Team Virtual Holiday Cookbook, which will be Purplegimp Publishing Ink's next offering.



Franne Golan:

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