

# Miscellaneous

## Chef Boy-ar-Dave: Wasabi Encrusted Salmon with Asian Slaw

**Average Cost of Meal:** \$10-\$12

**Time of Preparation:** 20 minutes

**Serving Size:** 3 or more people

### Ingredients:

3 or more pieces of Salmon

Wasabi Horseradish Powder

Soy Sauce

1 Head of Green Cabbage

1 Head of Red Cabbage

3-5 Carrots

### Instructions:

Chop, as finely as possible, the Head of Green Cabbage, the Head of Red Cabbage, and the Carrots. Combine the Cabbages and the Carrots into a large bowl and mix in Soy Sauce, not too much though- just to taste.

Bring a Med sized sauce pan to Med heat and add oil. Sprinkle Wasabi powder on a flat surface and cover, as generously as you like, the Salmon with the Wasabi. Add Salmon encrusted Wasabi to the Med heat Med sized sauce pan.

The Salmon should have a slight green tint to its skin and have a hint of Wasabi in taste. Overnight is best.

## Sesquipedalian Literary Society's Five Dollar Words of the Week

### 1) *expurgate* (verb)

(pronounced: [EK-sper-geyt])

**Meaning:** 1.to amend by removing words, passages, etc., deemed offensive or objectionable

2.to purge or cleanse of moral offensiveness.

### Usage:

"Oneir pinched a candle from the kitchets and read aloud from The Arabian Nights, which turned out to have been a remarkably good buy. "Unexpurgated" seemed to mean that all sorts of interestingly dirty bits had been put in." -from The Lives of Christopher Chant by Diana Wynne Jones

## Comic by Karam Boeshaar

### DAX AND KEVIN - Stressed Out

