October 2013

Cook like a F*cking Badass

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Take some fucking notes and pay attention, because we’re giving you a kick-ass date menu with the abnormal ability to seduce anyone—OK almost anyone.

**Bottle of red wine—Merlot**

**Bottle of amaretto**

**F*CKING BADASS**/This will get you fun drunk. Pour in the red wine—use an aerator if you get down like that—at high as you want (5 oz is standard) and add half a shot of amaretto... or more.

Not into that? Go European and mix your red wine with Coke or Dr Pepper. You can also mix the amaretto with soda or use it to make an Alabama Slammer—which is delicious as fuck. But really, that shit tastes good with almost anything.

**Drunkenly MIX This K*CK-ASS Cocktail**

**The Ethos**

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COOK UP
Some F*CKING Meatloaf Cupcakes

Meatloaf:
1 1/2 lbs ground beef
1/2 cup yellow onion—dice that shit
1/2 cup plain dry breadcrumbs
1 egg
2 teaspoons BBQ seasoned salt
A dash of pepper

Sauce:
Ketchup BBQ sauce

Mashed Potatoes:
5 golden potatoes
1 tablespoon sour cream
2 tablespoons butter
1/2 cup low fat milk

It needs to get hot up in this bitch, so preheat the oven (you know, the hot box in your kitchen you never use) to 350˚.

Put the meatloaf ingredients in a medium bowl and mix that shit (don’t be a pussy—use your hands). Scoop the mixture into the cups of a cupcake pan, filling to the top. Mix the sauce in a small bowl—two parts ketchup, one part your favorite BBQ sauce—and spoon it onto each meatloaf cupcake. Pop it in the oven for 20 minutes covered in tinfoil, then uncovered for five minutes.

Simultaneously, boil the potatoes in medium/high heat on the stove (i.e. learn how to fucking multi-task). After about 20 minutes, drain the potatoes and get your mash on. Mix in the other ingredients and taste-test to make sure they’re how you want them.

Scoop out the meat then drain the grease out of each cup. Replace the meatloaf then plop on the fucking delicious mashed potatoes. Make it hot for five more minutes or until done.

Now you can consider yourself a badass cook, unless you didn’t listen and fucked it all up.

WHIP-UP
1 cup Butterscotch pudding
2 oz. cream cheese (at room temperature)
1/4 teaspoon vanilla extract
1/4 teaspoon sugar
1/4 teaspoon (or more) instant coffee
1 1/4 cup whipped cream

We know you like your dates easy—the food not the person, you perv—so we came up with a simple recipe… to get you fucked.

Prepare the cream cheese by heating it up in the microwave. Then mix it with the butterscotch pudding and vanilla extract in a bowl until it’s smooth as fuck. Not smooth enough? Heat that shit up again. Add the sugar and instant coffee. Then fold in the damn whip and cool it down (in the fridge or freezer).

Now, you’re done. Enjoy the sex.
COOK UP Some F*CKING Meatloaf Cupcakes

Meatloaf:
- 1 1/2 lbs ground beef
- 1/2 cup yellow onion—dice that shit
- 1/2 cup plain dry breadcrumbs
- 1 egg
- 2 teaspoons BBQ seasoned salt
- A dash of pepper

Sauce:
- Ketchup
- BBQ sauce

Mashed Potatoes:
- 5 golden potatoes
- 1 Tablespoon sour cream
- 2 tablespoons butter
- 1/2 cup low fat milk

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WHIP-UP Some F*CKING Whipped Coffee

1 cup Butterscotch pudding
2 oz. cream cheese (at room temperature)
1/4 teaspoon vanilla extract
1/4 teaspoon sugar
1/4 teaspoon (or more) instant coffee
1 1/4 cup whipped cream

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