

RICHARD TYLER JORDAN

November Newsletter



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It's November, my lovely reading community, which means I'm *legally obligated to write about Thanksgiving*. But don't worry—this brief message has a terrific recipe at the end! So, you've got something else to be thankful for!

One of the things I miss most about living in America is the grand tradition of the

Thanksgiving feast. Who doesn't love a holiday dedicated to eating yourself into a carb-induced coma? But it's not just the food that I fondly remember; there's also the lingering memory of my dad's semi-annual rant (Christmas was next). It always began with, "*You kids don't know how good you have it.*" Ah, the sweet sound of guilt served with a side of mashed potatoes and gravy. Even now, whenever I see a platter of turkey, I brace myself for a lesson on ration books and *bread sandwiches* (that's a slice of stale bread cut in half and stuffed with imagination). Thanks, Dad. *I still love you.*

When you're a kid, you don't want a lecture on surviving breadlines during the Great Depression—you just want an extra slice of pumpkin pie (which, by the way, is practically non-existent here in England!).



These days, I spend a lot of time giving thanks. Living in England and publishing books was my fantasy! And no Thanksgiving here means no political arguments with relatives, no dry turkey, and no pretending to like Aunt Edna's canned cranberry sauce! I'm even thankful for the rain—because there's such a variety of it: mist, drizzle, sprinkle, spitting, chucking down (or as some say, "like a cow peeing on a flat rock").



And I'm grateful for the interesting foods with delightfully curious names: **Toad in the Hole** – Sausages baked in Yorkshire pudding batter. **Spotted Dick** – A traditional steamed dessert with dried fruits. **Eton Mess** – A dessert of crushed meringue, strawberries, and whipped cream. **Bangers and Mash** – A classic dish of sausages (the "bangers") served with mashed potatoes. **Cullen Skink** – A hearty soup made with smoked haddock, potatoes, and onions. Despite the name, there's no skink (lizard) in it. **Rumbledethumps** – A traditional Scottish dish similar to bubble and squeak, made with

potatoes, cabbage, and onions. **Clapshot** – A dish of mashed potatoes and turnips (or swede) mixed together, often served with haggis.

The list goes on, but I'll stop with my very favorite: **Bubble and Squeak**. I think you'll love this way of using up all the leftovers from your TG feast. This very simple recipe was provided by my brilliant friend **Louisa Kernaghan**—a remarkable cook!

Bubble And Squeak

The name supposedly derives from the noises made when frying everything together, which is as delightfully British as it sounds!

Ingredients:

Leftovers. That's it! Whatever you've got in the fridge—mashed potatoes, leeks, cabbage, carrots, Brussels sprouts... anything you're trying to disguise as a 'new dish.'



Instructions:

Mix it all together: Take your leftover mashed potatoes as the base and toss in whatever cooked veggies you've got hanging around. Be generous—this dish thrives on creativity (or fridge clearance).

Season: Add salt and pepper to taste.

Heat the frying pan: Melt a bit of butter or heat some oil in a large frying pan. When it's nice and hot (but not spitting at you), pop in the mixture.

Fry until golden: Let it brown. You want a lovely crust to form. When you're feeling brave, flip it over or use a spatula to turn bits over in sections—don't worry if it sticks and breaks apart. Remember, it's the taste that matters, not the aesthetics.

Serve and enjoy: Tip the crispy, golden concoction out of the pan onto a plate. Cut into wedges or scoop it up like a rustic masterpiece.

Pro tip: Top with a fried egg!

Happy Thanksgiving my valued friends and readers!

Until next month...

Richard Tyler Jordan

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