

EATS

RAYMOND MITCHELL

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*Follow Raymond Mitchell in the Nation's Capital as he prepares meals
for his lady friends.*



TURKEY CHEESE BURGER DELUXE

I was coming from the ATM, walking distance from the White House. As I turned the corner, I swore it was Scarlett Johansson walking towards me. I stopped right in front of her and said...

Raymond: You ever seen Match Point?

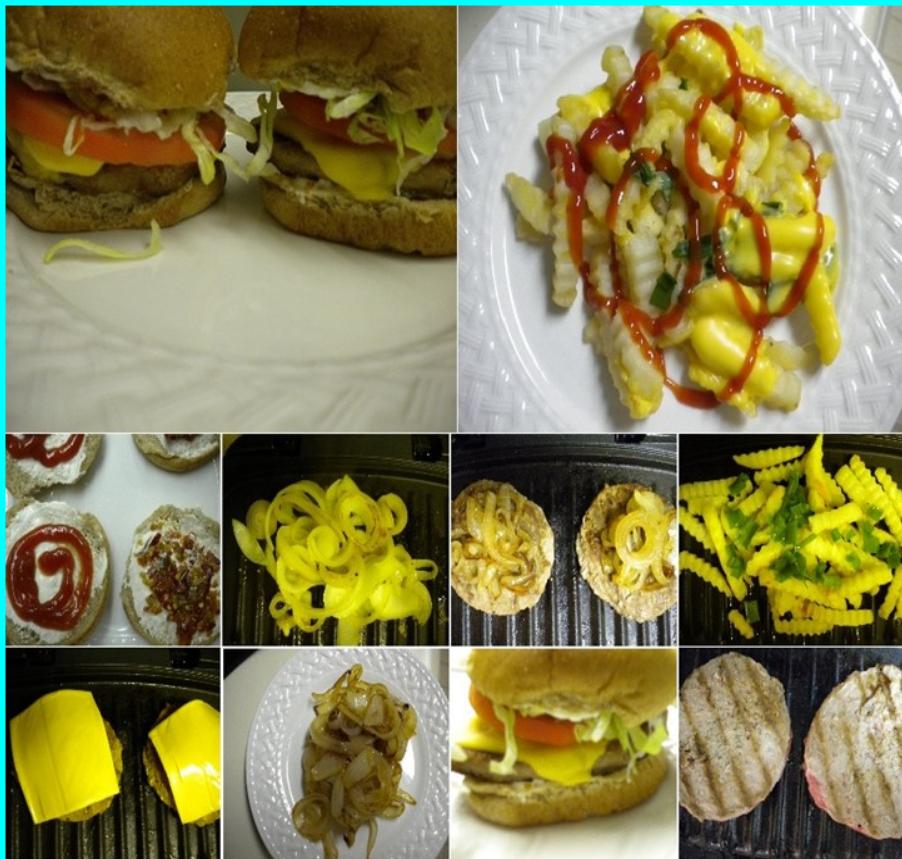
Stephanie: No, I haven't, excuse me!

Raymond: I have the DVD at home. You look like the woman in the film, that's what caught my attention. You might as well throw that burger and fries in the garbage, my burger and fries taste better than Five Guys. I can make it for you right now, you can sit and enjoy it while watching Match Point.

Stephanie: At your house? We don't even know each other.

Raymond: On our way to my house we can get to know each other. I don't live far.

After we ate and Match Point went off, we were knocked out. When Stephanie woke up the next morning I made her a ill strawberry, pineapple, banana smoothie to give her some energy for her day ahead.



TURKEY CHEESE BURGER DELUXE

2 non- frozen ground turkey patties

2 wheat bread hamburger buns

¼ onion, sliced

2 slices American cheese

salt, a pinch pepper, a

pinch

Garnish: mayonnaise, ketchup, red crushed pepper relish, shredded lettuce, tomato

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1. Add a 1/2 tsp. of olive oil to raw onions, then cook on Foreman Grill for 6 min., turning over periodically until brown. Remove onions and set aside.
 2. Add a pinch of salt & pepper to both sides of the burgers then cook on each side for 4 min. Place onions on top of each burger. Add cheese. Let melt uncovered for 2 min.
 3. On wheat bread buns, put mayonnaise on both sides, ketchup on top bun, red crushed pepper relish on bottom bun, shredded lettuce on top bun, 1 sliced tomato on top of lettuce, and burger on the bottom of the bun.

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