



### Recipe Corner

I've caught quite a few Northern Pike. Here's an interesting recipe:

#### Pickled Northern

- 1 cup kosher salt
- 5 cups water, divided
- 1-pound pike, in 1/2-inch pieces
- 2 cups cider or wine vinegar
- 1/3 cup sugar
- 1 teaspoon mustard seed
- 2 teaspoons whole allspice
- 2 teaspoons black peppercorns
- 2 bay leaves
- Peel of 1 lemon, sliced
- 1 sliced medium red onion

**Step 1:** Heat 4 cups of water enough to dissolve salt. Let this brine cool to at least room temperature, preferably colder.

**Step 2:** Submerge the pike pieces in the brine and fridge overnight.

**Step 3:** Bring the sugar, vinegar, the remaining cup of water and the spices to a boil. Simmer 5 minutes, then turn off the heat and let this steep until cool.

**Step 4:** When the pike has brined, layer it in a glass jar with the sliced lemon peel, bay leaves and red onion. Pour over the cooled pickling liquid with all the spice and seal the jars.

Store in the fridge for up to one month...then flush down the toilet.

Absolutely the worst recipe I have ever tried...what?

You expect perfection from me?

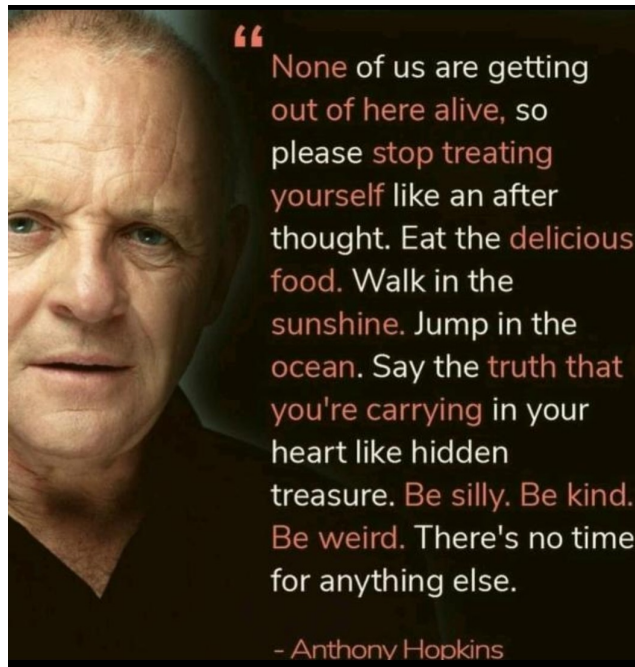
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1.11.2020 #208

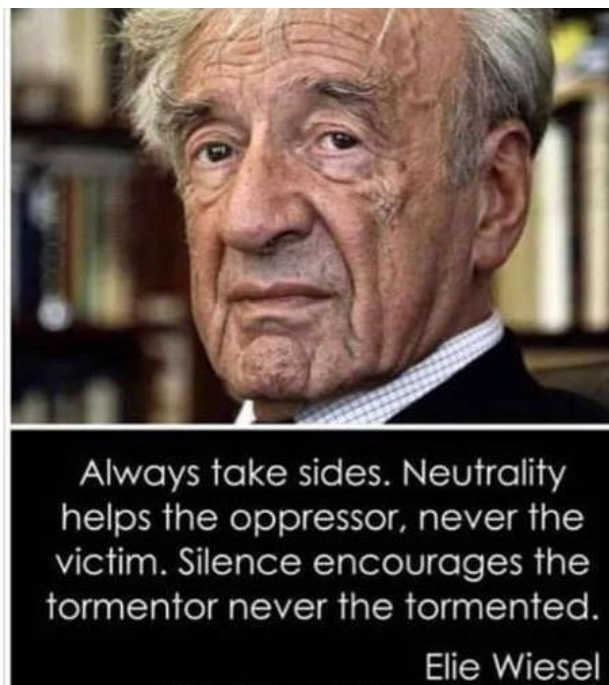
All the news I see fit to print.  
Freedom of the press belongs to those who own one.

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Found some excellent advice for 2020...



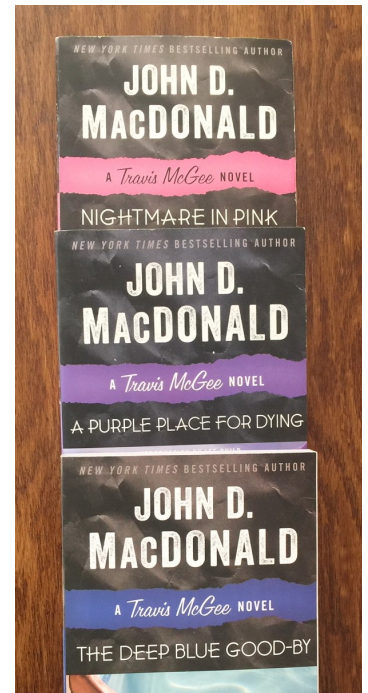
...my kids are nervous about the “be weird” thing.



Look him up and take his advice!

## Bon Mots

Why are vegans trying to get vegetables to taste like meat?



### Book Report

Interesting historical tidbits: Publisher wouldn't accept (*Deep Blue*) until he had also submitted two more of the *Travis McGee* series. That was the 1960's when he invented the noir crime genre. His debut novel was *The Brass Cupcake* in 1950. Hard cover copies go for \$700.00 and yes, I found one for a fraction of that price. Never read it so I'm looking forward to comparing his debut to the literally dozens that followed as well as movies like *Cape Fear*. That movie came out in 1962 starring Gregory Peck with a remake in 1991 that Robert DeNiro totally screwed up. Even DeNiro's platform shoes didn't help:



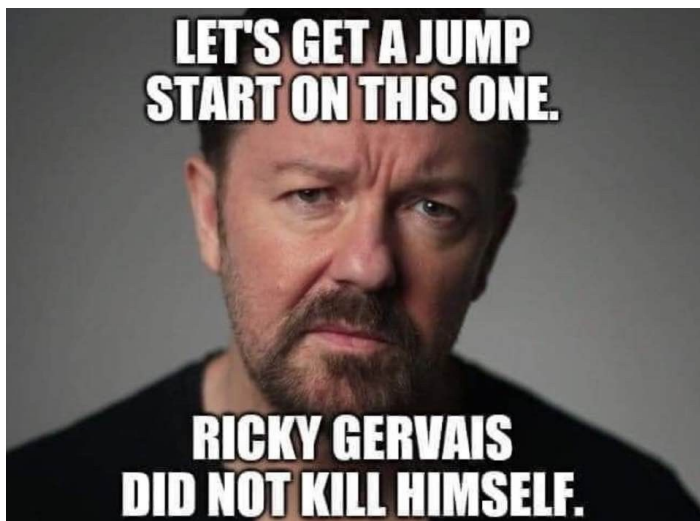
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*Grandma has some advice for the ladies who misunderstood the meaning of the awards title "Golden Globes".*

The winner for best TV series was *Fleabag*...took a few minutes to check it out and the first five minutes found the star having anal sex with some guy and she was looking at the camera explaining the process...as the first episode. What's next? Sponsorship by Charmin? Yeah, that's crude but no more so than having Hollyweird tell me that this is the latest in entertainment I should be enjoying. No wonder the local librarian knows me so well.



*This guy told it up straight and proper. If you haven't caught his opening of the ceremony, it's worth the search! BTW: they have found new evidence that Epstein did indeed have considerable help in removing himself from our midst.*

## One Senator. Two Tweets. Two Days Apart.



The attack on our embassy in Baghdad is horrifying but predictable.

Trump has rendered America impotent in the Middle East. No one fears us, no one listens to us.

America has been reduced to huddling in safe rooms, hoping the bad guys will go away.

What a disgrace.

6:36 AM · 12/31/19 · Twitter Web App



Soleimani was an enemy of the United States. That's not a question.

The question is this - as reports suggest, did America just assassinate, without any congressional authorization, the second most powerful person in Iran, knowingly setting off a potential massive regional war?

5:49 PM · 1/2/20 · Twitter for iPhone

Been a quiet week. Baking bread. Replaced exhaust fans in bathrooms. Lots of emails from readers of my newsletter and blog; fun people! Some have found me as *whatfinger.com* continues to post my articles from my blog: *thefrankreport.net*. Need to hit the gun range; I try to get in at least an hour each month to maintain muscle memory. Hope I never need it but nice to know it's there. Should also zero in the new scope for one of the rifles.

Still can't get over the improvement in my '92 Miata...new throttle body and the computer bypass I installed and she's running better than ever. I keep waiting for her to give up so I have an excuse to install the Mustang V8 engine nephew David Malone told me about years ago. Called a Monster Miata, with turbocharger it claims 400hp compared to the 106hp standard. Conversion would run about \$10k compared to \$30k for a new Miata with half the HP. Preventive maintenance and frequent oil changes (*every 2500 miles or three months*) is a lot less expensive than new car payments. OK...I cheated and got \$16k upgrades on a marketing services barter with a custom car company a few years ago but I stand by my assertion that if you love your car she'll love you. The folks at MN DMV only get \$35 for the annual minimum license fee. Insurance rates also very low compared to newer cars.

Wine tip for my fellow winos: just got a call from local (*city owned*) liquor store. They have found my favorite wine (*Sangre de Toro Spanish grenache from the 3rd generation Torres family*) and a case will be installed in my wine cabinet. Translates to "blood of the bull". With various discounts, it comes to about \$10 a bottle. Now to figure out some recipes to go with it?

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