

# ALL THE NOMZ!

The Cookbook for Hungry Geeks

Edited by Lee Daniels

Every penny from the purchase of this book goes to



# Table of Contents

## Starters

- 8 Fresh Salsa Mexicana
- 10 Smoked Salmon & Clam Chowder
- 12 Bachelorette Soup
- 13 Tomato, Potato & Bacon Soup
- 15 The Bestest Tomato Stuff

## Main Courses

- 19 Roja Cheese Enchiladas
- 23 Fem Shep's (Meatless) Pie
- 26 Roasted Rabbit
- 29 Healthy Writer's Fuel
- 31 Pan Fried Chicken

## Desserts

- 34 Brick of Banana Bread
- 37 Death Star Cupcakes
- 41 R2-D2 Cupcakes

## Desserts

- 43 Cardiac Cupcakes
- 47 Ginger & Almond Truffles
- 48 Raspberry Bars
- 50 Banana Ice Dream

## Snacks

- 53 OMG! Cookie Butter Cookies
- 56 Chow Yun-Lowfat Vegan Gluten-Free Oatmeal Cookies
- 58 TacoDoughnut
- 60 One Bread To Rule Them All
- 64 Storm's Really Great Tasting Guacamole
- 68 Paul's Moms Awesome Chili Dip
- 71 Peanut Butter Drops aka Wookie Bait

## Extras

- 74 Art and Concept Designs
- 77 Index

# Starters

-  **8** Fresh Salsa Mexicana  
By Lobelia Lawson
-  **10** Smoked Salmon & Clam Chowder  
By Marian Call
-  **12** Bachelorette Soup  
By Marian Call
-  **13** Tomato, Potato & Bacon Soup  
By Marian Call
-  **15** The Bestest Tomato Stuff  
By Marian Call

# Tomato Potato Bacon Soup

By Marian Call



Here are two different treatments -- one dairy-free, one super-creamy. (Technically you could omit the bacon and Worcestershire and make it vegetarian too, though the bacon flavor really ties it together. So if you do that, I'd recommend substituting a little something that has that deep fatty salty taste, plus maybe a little balsamic vinegar.)

If you want to be slightly healthier (like I do), use only a single strip of bacon, as it flavors a huge pot of soup just fine. I cut most of the fat off with scissors and just use the meat. This recipe makes a big pot of soup that keeps several days.

## Ingredients

- 1 can of tomato paste or canned tomato soup of choice
- Potatoes, skin on, diced small
- Bacon, however much you like
- Oodles of basil, fresh or dried
- Diced tomatoes (optional)
- 1 can sweet corn (optional, some people find this weird but I love it)
- Spices to taste: sea salt, white pepper, Worcestershire sauce, paprika, two pinches of a fairly neutral curry powder

--- and either ---

- Milk
- A little splash of cream or sour cream
- Parmesan or another salty hard cheese to grate over the top

--- or, for non-dairy ---

- Water
- Margarine or olive-oil based solid butter substitute that melts up nice
- White flour (whole wheat won't work, some fine white-flour substitutes will)

## Instructions

Fry up the potatoes and bacon together in the bottom of your soup pot -- use a little oil or butter of course. Cook until the potatoes are very well done, even a little crumbly -- and if there's some crusty stuff stuck to the bottom of the pan, bonus; it'll make the soup great. Add all seasonings to the potatoes and bacon. If your basil is dried, add it now, but if it's fresh, wait and add it after the liquids.

If you are adding fresh diced tomatoes, add them halfway through cooking the potatoes. Be sure to extract the seeds and liquid, these ingredients will taste better if they fry than if they boil, and if the

tomato insides go in the pot, everything will turn to mush. If you're adding canned or stewed tomatoes, I recommend adding them after the liquids.

*For dairy-free: once potatoes &c. are thoroughly cooked, add extra margarine or butter substitute, let it melt and bubble, and then sprinkle flour over the whole mixture and stir it in thoroughly. Keep adding flour and then stirring, a tablespoon at a time, until you have something that's almost a smooth dough. The most delicious dough in the world.*

Lower the heat and add your liquids: water + bouillon/milk+cream+tomato paste/soup base. Add enough liquid so that it's a little thinner than you want, as it thickens up quite a lot. Stir in the potatoes thoroughly, scraping up and incorporating any stuff attached to the bottom of the pan. Let the liquid come to a simmer, but just barely. Keep stirring so it doesn't get a skin.

Once your liquid is heated, add anything else you like: corn, stewed tomatoes, and fresh basil -- I have used white beans and kidney beans before. Let it simmer another couple minutes and then serve with cheese sprinkled over the top!

*I hope you enjoy your Tomato, Bacon and Potato Soup, let me know how it went and I would love to see some pictures.*

*Marian*



# Marian Call

## Musician

 /mariancallmusic

 @mariancall

 www.mariancall.com

## Biography

Singer-songwriter Marian Call does things a little differently. Her albums are funded by fans, her songs are about spaceships, avocados, and Windows Vista, and she makes her home in Alaska. She has played in all fifty United States, all across Canada, and even in Europe on a wildly successful Kickstarted concert tour. Her music has been described by fans as “funky acoustic joy jazz” — she plays eclectic, humorous and heartfelt songs that reach across all ages and demographics. Her signature typewriter, rain stick, and kazoo can be heard in most of her performances.

Marian Call’s latest studio album, *Something Fierce*, is available now at [MarianCall.com](http://MarianCall.com), as well as on iTunes, Spotify, Amazon, and wherever digital music is sold. Her newest album, *Live in Europe*, is available at exclusively at [Mariancall.com](http://Mariancall.com) and [Bandcamp.com](http://Bandcamp.com).

## Q&A Session

**What was the first meal you ever cooked?**

Top ramen.

**What is your worst cooking calamity?**

Definitely causing smoke to come out of the bread machine during a cold spell. I couldn't make the bread machine stop, only unplug it, and I opened the front door to get rid of the smoke, but it was -20F out and I had wet hair, which partially froze, and I still couldn't make the smoke alarm stop beeping.

**You're stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?**

Soup. It has everything you need.

Call’s concerts are unlike any other, and she is most often compared to other artists noted for their uniqueness and whimsy — songwriters such as Joni Mitchell, Regina Spektor, Ingrid Michaelson, and Amanda Palmer. Marian Call releases music and tours under her own power without label support, and her crew of loyal fans on the internet has supported her through five years of intensive travel and recording.

She has an international online following and the enthusiastic endorsement of a number of web celebrities such as Wil Wheaton, Felicia Day, Peter Sagal, and Adam Savage of the Mythbusters. She has played on the Jonathan Coulton Cruise and she has toured with w00tstock and the Ladies of Ragnarok (The Doubleclicks and Molly Lewis), warming the hearts of comic shop denizens across the country.

**Favourite food as a child**

Definitely dinosaur-shaped chicken nuggets.

**Who taught you how to cook?**

Nobody really -- I learned by osmosis from my mother, though I wish I had been paying better attention, because she is so very skilled. She's a brilliant kitchen improviser who hardly ever measures.

# Main Courses

- 19** Roja Cheese Enchiladas  
By Stephen 'Stepto' Toulouse
- 23** Fem Shep's (Meatless) Pie  
By Tara Platt
- 26** Roasted Rabbit  
By Sandeep Parikh
- 29** Healthy Writer's Fuel  
By Beth Revis
- 31** Pan Fried Chicken  
By Brian J. Geiger

# Roasted Rabbit

By Sandeep Parikh



My lovely lady and I made this (well mostly her honestly) for our Season 3 of Game of Thrones kick off party and it was delicious! Grant Imahara was there, and so you can ask him about the verity of that statement. We had enough leftovers to make an rabbit tacos, and rabbit stew in the following days. And both were even more delicious than the original rabbit. It was also Easter when we cooked this, so yeah, we ate the Easter bunny.

## Ingredients

- 1 rabbit
- 2 cups riesling (fruity)
- 4 cloves garlic
- 2 bay leaves
- 6 branches of rosemary
- 1/2 lb. new potatoes
- 6 carrots
- 2 apples
- 3 tablespoons fresh parsley
- 2 tablespoons corn starch
- Salt and white pepper

Recommended side dish - carrot mash

## Instructions

Gut rabbit. Be sure to properly remove the intestines and lungs. The liver can be set aside and pan fried in olive oil as a tasty treat while cooking!

Soak the rabbit in water for 30 min then rinse.

Salt one side and let it dry on paper towels for 30 mins on both sides.

Combine white wine, garlic cut into chips, bay leaves. Place a rosemary branch inside the rabbit. Salt and pepper the rabbit and leave it overnight in the marinade. Turn over in the morning let marinade for 3 more hours.

Heat oven to 270°F/130°C. Cook rabbit on a baking sheet for 20 mins on each side.

Place rabbit back into marinade add chopped up carrots, new potatoes and apples. Cook for 1 hour 30 mins.

Take off foil. Use a baster to take out 2 cups of juices for gravy.

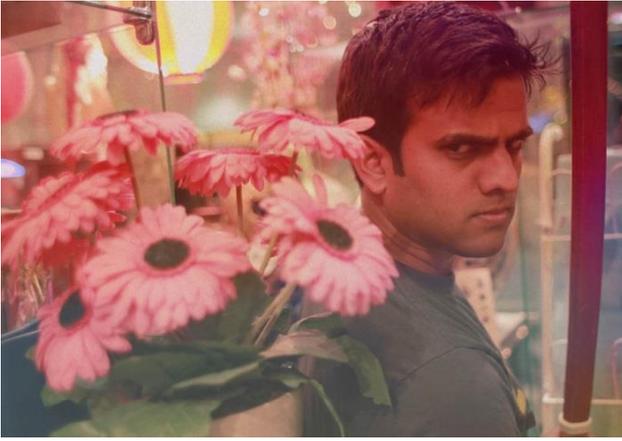
Cook rabbit for another 30 mins without foil.

While the rabbit is cooking heat the 2 cups of juices in a sauce pan add cornstarch until thick for marinade.

Take rabbit out of oven. Sprinkle fresh chopped parsley on vegetables. Serve.

*I hope you enjoy your Roasted Rabbit, let me know how it went and I would love to see some pictures.*

*Sandeep*



# Sandeep Parikh

## Actor/Writer/Producer

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 @sandeeparikh

 www.sandeeparikh.com

## Biography

Sandeep loves to act, write & direct funnies and make-em ups. For example:

Act: The Guild, Episode 109 of Community, Save the Supers, 10 years of improv performing.

Write & Direct: The Legend of Neil, Save the Supers, Game Off.

Here are brands that'll sound impressive that I've worked for/with: Comedy Central, Microsoft, Trident, My Damn Channel, The Nerdist and

## Q&A Session

### What was the first meal you ever cooked?

PASTA! I made thin spaghetti (not that thick shit, I've got class), with sauce from a jar. Think it was Ragu (but not TOO much class).

### You're stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?

This is the most horrible scenario I can imagine. I'm one of those guys that orders the appetizer sampler, and also tries to take bites from everyone else's plates. I love variety. So one meal forever nauseates me to no end. Can I say the three-course meal gum from Charlie and Chocolate Factory? Yeah, I can. I just said it.

### What is the worst thing you have ever eaten?

This is a tie between uni (sea urchin) from a sushi place in providence and my own earwax (don't ask).

Geek & Sundry.

And please check out MY brand Effinfunny. We're on the [web](#) and on [YouTube](#), and have a slew of new shows that I describe as "heady comedy for your naughty bits." Whatever that means. Also, I was raised by wolves. Indian wolves.

### When writing what snacks do you surround yourself with?

No snacks. Always make snacks hard to get to, passive eating is a killer, and you barely derive any real pleasure from it because it's so automated. If you are going to snack, you got to kill all that processed garbage from your diet. I used to be a dr. pepper, frito-lay whore, but as I've gotten older, I've cut it all out. You should too if you don't want diabetes of the eyeball when you're 35. If I must snack, I try and stick to carrots, and celery and nuts and HOLY \*&!# I'm A GRANDMA.

### What is the best way to contact you?

Please follow Effinfunny on twitter and Facebook. You can follow me personally there too. @sandeeparikh, @effinfunny. Just do it, so that my parents can brag about my numbers and feel good about the fact that I'm not a doctor.

# Desserts

- 34** Brick of Banana Bread  
By Nathan Sawaya
- 37** Death Star Cupcakes  
By Molly Lewis
- 41** R2-D2 Cupcakes  
By Carol McCurdie
- 43** Cardiac Cupcakes  
By Amelia Tyler
- 47** Ginger & Almond Truffles  
By Lobelia Lawson
- 48** Raspberry Bars  
By Phil Plait
- 50** Banana Ice Dream  
By Bonnie Burton

# Brick of Banana Bread

By Nathan Sawaya



I am an artist who creates sculptures with LEGO®, which means my days are spent in the art studio clicking bricks together, one at a time, until something completely different emerges. It is an additive process essentially combining brick after brick together until done. Baking is a lot like LEGO sculpting. You just keep adding one more ingredient until you have the right mixture. Then you put your creation in the oven for awhile. Except I don't do that with the LEGO creations, but you get the idea. I mean, what is better than walking into a room with the smell of fresh banana bread baking? It's like a cake, but in the shape of a loaf. Kinda like a giant LEGO brick. Only it tastes better.

## Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter
- 3/4 cup brown sugar
- 2 eggs, beaten
- 2 1/3 cups mashed overripe bananas

## Instructions

Preheat oven to 350°F/180°C. Lightly grease a 9x5 inch loaf pan.

In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar.

Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten.

Pour batter into prepared loaf pan.

Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into centre of the loaf comes out clean.

Let bread cool in pan for 10 minutes, and then turn out onto a wire rack.

*I hope you enjoy your Banana Bread, let me know how it went and I would love to see some pictures.*

*Nathan*



# Nathan Sawaya

## LEGO® Artist

 /TheBrickArtist

 @NathanSawaya

 [www.brickartist.com](http://www.brickartist.com)

### Biography

NATHAN SAWAYA is a New York-based artist who creates awe-inspiring works out of some of the most unlikely things. His art focuses on large-scale sculptures using only toy building blocks: LEGO® bricks to be exact.

For years, Nathan's touring exhibit – The Art of the Brick® – has entertained and inspired millions of art lovers and enthusiasts around the globe. It is the first exhibition to focus exclusively on LEGO as an art medium.

Born in Colville, Washington and raised in Veneta, Oregon, Sawaya's childhood dreams were always fun and creative. He drew cartoons, wrote stories, perfected magic tricks and of course also played with LEGO. His days were filled with imagination. But when it came time for college, Sawaya moved to New York City and attended NYU. He attended NYU School of Law and became an attorney. But soon he realized he would rather be sitting on the floor expressing himself with LEGO bricks, than sitting in a boardroom negotiating contracts.

It was then that Sawaya rediscovered his beloved LEGO bricks and indulged in his inner child to create what many believe is a new art revolution using LEGO as an art medium.

### Q&A Session

#### What was the first meal you cooked for your partner?

It is amazing she is still with me. When I first cooked for her, I was on a real health kick so the entire meal consisted of raw vegetables with strawberries for dessert. In fact, "cooked for her" is a real stretch, since preparation consisted mainly of chopping things. Fortunately, I got off the health kick and showed her that I really can

Today Sawaya has more than 2.5 million colored bricks in his New York and Los Angeles art studios. His work is obsessively and painstakingly crafted and is both beautiful and playful. Sawaya's ability to transform LEGO bricks into something new, his devotion to scale and color perfection, the way he conceptualizes the action of the subject matter, enables him to elevate an ordinary toy to the status of fine art.

Sawaya's art form takes shape primarily in 3-dimensional sculptures and oversized portraits. He continues to create daily with the brick medium while accepting commission work from individuals and corporations requesting works of art, looking for unique, eye-catching artwork and exhibits.

In 2011, he was awarded the "Most Creative Unusual Artist" award by the Society of Unique Artists.

For more information about Nathan Sawaya and his artwork, visit [www.brickartist.com](http://www.brickartist.com).

cook. Nowadays, cooking a meal for Courtney can be a great release from the stress of creating with LEGO bricks all day.

#### What is your worst cooking calamity?

Once I was making chocolate chip cookies and I killed a guy.

**With travelling so much and being away from home for weeks or even months at a time is there a meal that you can't wait to get back for?**

I am so lucky to get to travel the world with my touring art exhibition and I have had some amazing food along the way. And I'm currently living on both coasts. In Los Angeles I crave Mexican food and sushi. But sometimes nothing tastes better to me than real NYC pizza. No other town can seem to get the proper cheese to sauce ratio! There is a great pizza joint caddy-corner from my studio in Manhattan, I usually order one slice of plain - it has just enough salt and grease to satisfy me until the next time.

**What is the worst thing you have ever eaten?**

When my art exhibition opened in Taiwan, the opening night happened to fall on my birthday, so I was taken out for a fantastic birthday dinner.

The dessert however, was SwallowSpit, which is a regurgitated bird vomit that is essentially very much like JELLO. I was told it was a delicacy, and I didn't want to insult my hosts, so finished my bowl of bird vomit for my birthday.

**When designing/creating what snacks do you surround yourself with?**

When I am creating large sculptures out of LEGO bricks, I have to have SweetTarts nearby. I also eat a lot of Red Vines. You would think with my hands busily sculpting, I would stick with just gum, but I like to keep popping sweet tarts throughout the creative process.

# Snacks

- 53** **OMG! Cookie Butter Cookies**  
By Elizabeth Ann
- 56** **Chow Yun-Lowfat Vegan Gluten-Free Oatmeal Cookies**  
By Yuri Lowenthal
- 58** **TacoDoughnut**  
By Joseph Scrimshaw
- 60** **One Bread To Rule Them All**  
By Angela & Aubrey Webber – The Doubleclicks
- 64** **Storm’s Really Great Tasting Guacamole**  
By Greg “Storm” DiCostanzo – Paul and Storm
- 68** **Paul’s Moms Awesome Chili Dip**  
By Paul Sabourin – Paul and Storm
- 71** **Peanut Butter Drops aka Wookie Bait**  
By Lauren Bleszinski

# Taco Doughnut

By Joseph Scrimshaw



This Frankenstein monster of a food thing is the indirect fault of musician/raconteur John Roderick. We recorded a panel about writing for the Nerdist Writer's Panel podcast while on Jonathan Coulton's JoCoCruiseCrazy. Roderick mentioned he was releasing a book of his tweets, but he wouldn't include any stupid taco tweets. I was offended at the idea that all taco tweets were stupid so I decided to tweet about tacos once a day for a month. On one of those days, I tweeted about how sad I was that the TacoDoughnut did not exist. Well, now it does. NOW IT DOES.

## Ingredients

- If you're me, the most important ingredient is to get your talented wife, Sara Stevenson Scrimshaw\*, to help turn your joke food into a real thing that is not disgusting. You will also need the following food things:
- Plain cake doughnuts
- 3 cups powdered sugar
- 2 tbsp. butter/margarine, soft
- 1/4 tsp. vanilla
- 2 tbsp. lukewarm water
- 5 tsp. Cholula hot sauce
- 6 tsp. chili powder
- Chihuahua cheese
- Tortilla chips

## Instructions

Stir together the powdered sugar, softened butter, vanilla and water until smooth

Add the Cholula and chili powder. Adjust amounts for taste, frosting should have a definite kick of spice.

Spread the frosting on the doughnut.

Finely grate the Chihuahua cheese on top of the frosting.

Crumble a few tortilla chips into the frosting.

Let doughnut sit for a moment for frosting and toppings to set. Think about your life choices.

Enjoy!

\*We cannot provide you with Joseph Scrimshaws wife.

NOTE: The making of this act against nature is purely on you, we at All The Nomz! will not be held responsible for whatever happens after you eat this. (Blame Scrimshaw)

*I hope you enjoy your TacoDoughnuts, let me know how it went and if you survive.*

*Joseph*



# Joseph Scrimshaw

Comedian/Writer/Geek Flavored Human

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 @JosephScrimshaw

 www.josephscrimshaw.com

## Biography

Joseph Scrimshaw is a comedian and writer once described by a fan on Twitter as “geek flavored.” As a “geek flavored” comedian, he’s performed at w00tstock, San Francisco SketchFest, Dragon\*Con, Chicago Improv Festival, Minnesota Public Radio’s Wits, Jonathan Coulton’s JoCoCruiseCrazy, and more. Joseph released his first comedy album, VERBING THE NOUN, in February of 2013.

As a writer, Joseph released his first book COMEDY OF DOOM in June of 2012. He’s also working with John Kovalic’s Dork Storm Press developing Dr. Blink and Dork Tower for movies and television.

## Q&A Session

**What was the first meal you ever cooked?**

A frozen pizza.

**What is your worst cooking calamity?**

I briefly worked at a food museum with a fancy kitchen. I was making brownies and the person helping me handed me the salt instead of the sugar. I made brownies with 2 cups of salt. When it was in the oven, the salt started to sparkle so it looked like the brownies were beaming up. I took one bite of the salt brownies. I believe salt brownies are what the moisture vaporators on Tatooine use to suck moisture out of the air.

**You're stranded on the USS Enterprise and the replicator can only produce one dish forever, what would that dish be?**

I would ask Wesley Crusher to fix the replicator. Failing that, I would ask it to produce enchiladas the way my wife does: with love. But then the

Joseph also wrote the pilot for an animated series version of the webcomic Least I Could Do. Joseph has written for RiffTrax, the national sketch comedy TV show M@dAbout, and the episode "Death by Fire" for the great podcast Getting On with James Urbaniak.

Joseph has a comedy podcast about liking things a little too much called OBSESSED (With Joseph Scrimshaw). The podcast has been featured multiple times on iTunes as "New & Noteworthy" and a "Staff Favorite" in comedy.

replicator would probably get confused by the concept of love and blow up.

**What is the worst thing you have ever eaten?**

A bowl of Little Debbie snack cakes floating in Pabst Blue Ribbon beer. I was on stage. It was a comedy thing. Comedians are horrible people who will eat anything for a laugh. I also ate a cigarette in that show. It's possible I died that night and I'm just a ghost who makes jokes on the internet.

**What are your comfort foods?**

Cheese and martinis.

# Index

## A

Almonds 47  
Apple 26  
Avocado 29, 64

## B

Bacon 13  
Banana 34, 50  
Basil 13  
Breadcrumbs 31  
Butter 10, 13, 34, 43, 53, 58  
Buttermilk 31, 37

## C

Carrots 10, 26  
Celery 23  
Cheese 11, 12, 13, 19, 58  
Chicken 31  
Chicken Broth 19  
Chili Powder 19, 58, 68  
Chili Sauce 68  
Chocolate, Dark 43  
Chocolate, White 43  
Cinnamon 12, 19, 56  
Clams 10  
Cocoa Powder 37, 43, 47  
Cookie Butter 53  
Cookies 53, 56  
Coriander 8  
Corn 10, 13, 19, 23  
Corn Flakes 71  
Corn Flower 41  
Corn Starch 26  
Corn Syrup 71  
Cream 10  
Cream, Butter 37  
Cream, Cheese 37, 43, 68  
Cream, Sour 13, 14, 43  
Cream, Whipping 50  
Cumin 19  
Cupcakes 37, 41, 43

## D

Dates 47  
Dill 8  
Doughnut 58

## E

Eggs 34, 37, 43, 53  
Enchilada 19  
Enchilada Sauce 19

## F

Flaxmeal 23, 56  
Flour 10, 13, 19, 31, 34, 37, 41, 48, 53, 60  
Flour, Oat 56

## G

Garlic Cloves 8, 10, 19, 23, 26, 64  
Garlic Powder 23, 31

## H

Horse Radish 68

## L

Leek 10, 15  
Lemon Juice 64  
Lime 8

## M

Mayonnaise 68  
Milk 10, 12, 13  
Milk, Hemp 23  
Milk, Oat 41  
Milk, Soya 56

## O

Oats, Bran 56  
Oats, Regular 48, 56  
Onion 64  
Onion, Red 10  
Onion, White 8, 10  
Onion, Yellow 19  
Oregano 8, 14

## P

Paprika 10, 13  
Parmesan 13  
Peanut Butter 50, 71  
Peas 23  
Pepper, Black 64  
Pepper, Cayenne 12, 64  
Pepper, Lemon 10  
Pepper, Serrano 8  
Pepper, White 8, 12, 13, 26  
Pickled Relish 68  
Potato 10, 13, 23, 26

## Q

Queso Sauce 19

## R

Rabbit 26  
Raspberry Preserve 48

## S

Salmon 10  
Syrup, Corn 71  
Syrup, Golden 43  
Syrup, Maple 56

## T

Tomato, Red Grape 8, 15  
Tomato, Roma 29  
Tomato, Soup 8, 10, 12, 13  
Tortillas 19

## V

Vanilla Extract 37, 41, 43, 47, 56, 58, 71

## W

Walnut 29  
Worcestershire Sauce 12, 13

