

now  
a cookbook not for real cooks  
but for those of us willing to fake it

THE  
"WHAT,  
ME COOK?"  
ME  
BOOK

a reasonably priced compilation of  
previously free of charge  
dr bob international food newsletters

#### ABOUT THE AUTHORS

The dr bob cooking team is a small but select group of unimaginative amateur cooks whose only secret consists of a grade school reading knowledge of the English and Italian languages and a huge collection of cookbooks chosen mostly on the basis of their big glossy recipe illustrations when not received as outright gifts, supplemented by women's magazine food specials snatched on impulse from supermarket checkout racks.

If not sex, then good food.

- anonymous

This volume is dedicated to

Nadia

from whom a prolonged separation  
of 5 thousand miles led us to explore  
more seriously less fulfilling but more  
nutritious paths to satisfaction

and to

Ani

whose close physical presence has  
restored the satisfaction that only the  
human heart can give,  
while causing an indefinite delay in  
the completion of this culinary project.

The "What, Me Cook?" formatting of these drbob recipes continues its sporadic limited distribution at the authors' expense (drbob vanity press) with the understanding that further copies not be circulated but requested directly from them so that they can continue to lose money in this modest effort to spread a touch of humor in a world that certainly needs it.

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bob jantzen / ani sarkahian  
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now on the World Wide Web:

<http://renoir.vill.edu/faculty/jantzen/html/drbob/homepage.html>

## WHY THIS COOKBOOK

We know what you're saying. Aren't there already too many cookbooks on the market? Sure, and we've got lots of them. In fact we're so overwhelmed by our cooking library, we can never decide what to make. The one thing that strikes us about cookbooks is that they are all written by cooks and are usually about as interesting to read for noncooks as the telephone book. After all, who needs cookbooks the most? People who are not cooks.

That's where we enter the picture. We think food should be entertaining. Not only eating it or preparing it but even just thinking about it, which is what you do when you browse a cookbook. We are not cooks, but so what. If we can fake it, so can you.

All recipes in this collection have been kitchen tested and many highly complimented by friends and relatives and occasionally even by people under no obligation at all to say good things about everything we make. When not entirely fabricated by whatever combined culinary talents we are able to claim (often), these recipes have been given our special touch. They are few in number and sometimes carefully chosen, many finding their way into this volume by pure chance, but standing together as a representative sample of what those of us noncooks can do with or without the help of the experts. We hope somebody enjoys them, otherwise why would we be doing this?

Optional equipment not listed in other cookbooks:

1 home stereo

50 feet headphone cord

good quality headphones

1 good personal stereo

or

We have found indispensable to our enjoyment of kitchen activity loud obnoxious rock music blasting away our already diminished sense of hearing. Since many neighbors and/or other individuals who happen to be hanging around in the dangerously unhealthy zone might object, we suggest headphones. Since few people we know keep their stereo in the kitchen, a long cord will be essential. Of course your choice of musical preference is advised, at whatever volume you feel comfortable with. Unless you work with music though, your food will probably be remarkably tone deaf.

Note to the '90's edition:

Since the 1984 edition, personal stereos have become universal accessories and our musical taste in the kitchen has evolved as far as volume is concerned. We go with light to moderate sound levels now. The food doesn't seem to mind.