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Did you know that Dr. Seuss wrote Green Eggs & Ham on a dare that he create a story of only 50 different words? That and funnier facts are featured in this less than two-minute video from the University of California's Fig. 1 video series about the beloved mid-century children's author Theodor Geisel, better known as Dr. Seuss. See how picture books were made at the time (different shades of the same color were denoted by percentages, so that the printer knew how dark they were going to be), and how fiercely dedicated to his aesthetic Geisel was (one note on a draft sounds White inside the hambone always). The video is insanely short – all we can do is hope there's more where it came from. [via Booooooom] Mike Garten Put the eggs back in the pot with a few inches of water, close the lid tightly and shake vigorously to loosen the shells. Ad - Continue reading Under 6 large hard-boiled eggs 1/4 c. refrigerated pesto 3 tablespoons. light mayonnaise black pepper 4 croissants 8 thin slices of ham 1 c. arugula This ingredient shopping module is created and maintained by a third party and imported on this page. You may be able to find more information about this and similar content on their website. Peel and chop hard-boiled eggs. In a medium bowl, gently combine the eggs, refrigerated pesto, light mayonnaise and pepper to taste. Split and toast croissants. Divide slices of ham, egg salad and arugula among croissants. Serve immediately or wrap tightly in waxed paper and cool up to 4 hours. About 500 cal, 22 g protein, 30 g carbohydrates, 32 g fat (11 g sat), 2 g fiber, 995 mg sodium This content is created and maintained by a third party, and imported on this page to help users provide their email addresses. You may be able to find more information about this and similar content on piano.io Advertisement - Continue reading below ad - Continue reading below provides: 1 serving Total Time: 0 hours 8 minutes This ingredient shopping module has been created and maintained by a third party and imported to this page. You may be able to find more information about this and similar content on their website. Top each wrap with half the eggs, arugula, ham and feta. Fold in half and warm in a skillet. Serve with blueberries. This antioxidant-packed fruit helps protect against obesity in mice - probably a good sign for humans. This content is created and maintained by a third party and imported into this page to help users provide their email addresses. You may be able to find more information about this and similar content on piano.io Advertisement - Continue reading below Charles Masters A SEUSSIAN APPROACH TO BREAKFAST (OR EVEN DINNER) Advertising - Continue reading below Yields: 1 serving Total Time: 0 hours 22 minutes 1 tbsp. white vinegar 8 eggs 2 tablespoons. prepared pesto 2 tablespoons. plain Greek yogurt 4 whole wheat English muffins, divided 8 slices of ham, or boiled Canadian bacon 1/4 c. slices jarred roasted red peppers Salt and pepper to taste This ingredient shopping module is created and maintained by a third party and imported on this page. You may be able to find more information about this and similar content on their website. MINUTES 1-13Now the eggsBring 3 inches of water to boil in a large skillet or saucepan. Reduce to a bar simmer and add the vinegar. Working in two groups, poach the eggs (see Poaching Laws) until the whites are only fixed, 3 to 5 minutes. Using a slotted spoon to remove the eggs of a plate. MINUTES 14-18Prefer the accentsIn a small bowl, mix together the pesto and yogurt until smooth and combined. Shake the split English muffins until golden. MINUTES 19-22Assemish the sandwichesSe evenly, top 4 of the muffin halves with ham, red peppers and eggs. Season with salt and pepper and add the pesto mixture. Top the eggs with the remaining muffin halves. This content is created and maintained by a third party and imported into this page to help users provide their email addresses. You may be able to find more information about this and similar content on piano.io Advertisement - Continue reading below This art spreadsheet is a template for creating your own Mondrian style painting. Photo © 2004 Marion Boddy-Evans. Licensed to About.com, Inc. Color exists only through a different color, the dimension is defined by another dimension, there is no position except unlike another position. - Mondrian Create your own version of a Mondrian geometric painting, using this numbered diagram as a template. Think Piet Mondrian and you think of large paintings with asymmetric rectangles of primary colors on a grid of strong black lines. It is hard to imagine that he began as a landscape painter and was influenced by Fauvism, symbolism and cubism on his way to his characteristic abstractions. To survive, Mondrian had been a painter of flowers on porcelain for practically his entire life. Perhaps this explains his hatred of nature. ... [Mondrian] suppressed curves and all greens because they reminded him of trees, which he loathed. ... In 1924, the artist broke away from Theo van Doesburg, who ... claimed that the slope at a 45-degree slope better corresponded to the dynamics of modern man. (The Art of our century, ed Jean-Louis Ferrier, page 429.) You will need:• A printout of the template. • Paint in the following colors: black, white, red, blue. • A brush. It may be easier to use a large and small brush for the large/small areas marked 1 to 3. Or a separate brush for colors 1 to 3. What to do:• Print the template and paint it directly, or use it as a guide to highlight lines on a larger sheet or canvas. • Determine which colors to use for numbers 1 through 3. Black should be reserved for areas marked 4. • Paint in each area of its designated color, take care to ensure that the lines are straight and that the colors are not inserted into the wrong areas. Tip:• To get perfectly straight lines, use masking tape to ensure that the paint does not drift over where it is not desired. • Instead of painting in the black stripes, buy some black duct tape and put this down instead. Be sure to buy it in the right width, as it is difficult to cut a length of tape in half evenly. Shouldn't you always wish you could try Green Eggs and Ham when reading Dr. Seuss's classic as a child? This adult version requires no artificial food experience, just delicious and nutritious spinach, ham and eggs! Spinach is an excellent addition to any breakfast! Spinach breakfast pizza is another great way to serve green eggs! It's also made in a skillet so it's crazy easy to fold and requires very minimal cleanup! Serve it with some toast or an English muffin! We used kielbasa sausage as ham, but you can also use Canadian bacon or sliced ham! You can also serve it without ham. It will make a good vegetarian breakfast! 1 cup sliced kielbasa sausage (or Canadian bacon or sliced ham) 1 tablespoon olive oil 1/4 cup white onion (diced) 2 cups frozen spinach (or kale; if using fresh, double the quantity) 1/4 cup heavy cream 1 teaspoon salt 1 tablespoon parmesan cheese 1 teaspoon garlic powder 2 to 3 large eggs Collect the ingredients. Spruce / Nita West Heat a large ovenproof skillet on medium-high heat. Preheat the oven to 450 F. Spruce / Nita West Add the sliced kielbasa sausage or other pork product to the skillet. Cook until slightly browned. Turn the sausage over and cook on the other side until browned. Remove the sausage from the pan and set aside. Gran / Nita West Add the tablespoon of olive oil to the skillet. Add the onion and cook for about 5 minutes or until nicely softened, stirring frequently. Spruce / Nita West Add the frozen spinach, tube and cover. Cook for about 5 minutes, or until the spinach is hot. Stir once, or twice, to ensure that the spinach is cooked fully. Spruce / Nita West Add the heavy cream, salt, parmesan cheese and garlic powder to the spinach. Mix until completely combined. Cook for another 2 minutes. Spruce / Nita West Lag 2 to 3 wells in spinach. Crack an egg into each well. Spruce / Nita West Place the sliced kielbasa over the top of the spinach. Spruce / Nita West Place the skillet in the oven and cook for about 10 minutes, or until the eggs have reached the desired done. (8 to 10 minutes will produce a runnier yolk. A longer time will produce a firmer yolk.) Spruce / Nita West Remove the eggs from the oven and serve immediately with toast or English muffins. Add salt if necessary and enjoy! Granen / Nita West Make gently when removing the skillet from the oven, as the handle becomes hot. If necessary, be sure to hold an oven mitten on the handle when you are on the hob after removing the skillet from the oven so that you are not tempted to grab the handle and potentially burn yourself. Consider this recipe I do not like this at all. It's not the worst. Sure, this will do. I'm a fan – would recommend. Fantastic! I love it! Thank you for your consideration! Nov. 8, 2019, 5:46 PM UTC / Source: TODAYBy Aly WalanskyGreen Eggs and Ham was first published in 1960, and it has since become one of the most popular children's books in the world. Yet, for some reason, the dish itself has not quite caught on among mainstream eateries ... until now. Almost 60 years after Dr. Seuss's classic hit shelves, Subway has decided to make a sandwich with - you guessed it! - ham topped with eggs that have green egg yolks. The sandwich looks about as crazy as one would expect, but for many it is likely to make its foodie dreams from childhood a reality. The new establishment is launched in collaboration with the new Netflix series, Green Eggs and Ham, which premieres On Friday.The sandwich, which will only be available in New York City and Los Angeles, features Subway's exclusive green eggs - the yellow in fast-food egg patties have been colored green with spinach (Subway would not confirm whether any additional food coloring was used, but one representative said no artificial dyes were used) - sliced deli ham, American cheese cam, guacamole, fresh spinach and sliced tomatoes stacked on Italian bread. Subway may give the vibrant dish a new look in sandwich form, but home cooks have been experimenting with the idea of green eggs and ham for years. Celebrity chef Rachael Ray even got in on the colorful action of 2017.This week in Los Angeles, Dr. Seuss fans will be able to enjoy a themed pop-up experience on Friday that features a Hambulance (basically an ambulance with a giant green ham on top) delivering samples of the new sandwich to guests. Hambulance will also make several stops in various cities across the United States through the end of the month. Phoenix, New Orleans, Atlanta and New York City are all on the list. Subway says hambulance will also bring some joy to those who find it in the form of Subway gift cards. The Green Eggs and Ham Sandwich will be available for a limited time through January 1 at participating Subway restaurants in Los Angeles and New York City while supplies last. Aly Walansky Walansky

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