

How I Cook

By Jim Gallacher

First let me get some basics in. Here is a guide to some of the terms and abbreviations in the provided recipes:

Mom My mother, Betty Marie *Driggs* Gallacher, wife of Douglas E. Gallacher, mother to Charlotte, Doug, Stan, and Jim.

Family I may refer to something being a family item like a family recipe. This should be referring to the family mentioned above, but it may also include the Grandchildren of Doug and Betty. If I know the original source of a recipe, I will state it.

Other terms such as boil, fry, bake, stir, blend, etc. should be known or researched if you are not sure just what they mean. Read through the recipe before you start cooking. Be sure you understand the steps, you have enough of the right ingredients, and you have the proper tools to complete the preparation.

t teaspoon

T Tablespoon

c cup

oz ounce

fl oz fluid ounce

lb pound

Here are some comments on my philosophy in cooking.

First, I feel that cooking is more of an art than a science. Therefore subtle differences may arise when different people follow the same recipe.

The only hope of getting different cooks to almost cook the same is if they are raised and taught how to cook by the same mother or the same person.

When you make adjustments, note them. If it improves the dish, keep the changes. If not, note that too so you don't make the same mistake again.

Check back later for a newer version.