Food With No Name

By M. Elaine Murphy



Forward

Food With No Name is a collection of dishes Elaine has created over the years, "on the fly." She simply loves to cook, and she's an artist – she don't look back. I, on the other hand, like to look back, especially if it means that I get to enjoy one of her unique culinary masterpieces more than once! Over the years, after stuffing myself with one of these gems for the palette and belly, I have often pestered her to record the recipe. At first, I wrote them down, but that proved too cumbersome, and Elaine ultimately made a computer file to store them in. The file grew over time, until it sprang forth as a cookbook, spontaneously - just like food with no name. I hope you have tons of fun with this book, and will love the dishes as much as I do.

Rob Wood, March 2005

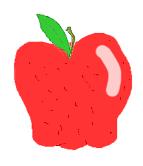
Introduction

Food With No Name is a book for people who love to cook – and for people who love to eat the meals prepared by people who love to cook. It's not a book that will teach you how to cook, and it's not a book for people who only cook because they have to. If you love to cook, and if you love to be creative in the kitchen, then this book is for you. Don't worry if you don't have the exact ingredients for a particular dish on hand – just improvise! That's what Food With No Name is all about.

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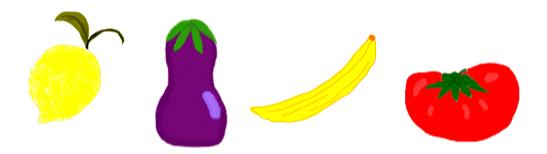
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FOOD WITH NO NAME TABLE OF CONTENTS



Origin of Food With No Name	4
Methods	5
Things to Have on Hand	8
Random Comments About Cooking and Food	10
Food With No Name Recipes	12
Main Dishes	
Frittata	12
Black Bean and Chicken Chili	13
Easy Low Carb Chicken Soup	14
Fish Filets in Shrimp & Mushroom Sauce	15
Irish Italian Southern Stew	16
Jambalaya	17
Lamb Curry with Plums	18
Murphy's Gumbo	19
Osso Bucco (Simmered Beef)	20
Pink Soup	21
Quick & Delightful Salmon Filets	21
Quick Linguine with Meat Sauce	22
Rice & Beans	23
Seafood Cream Sauce Pasta	24
Soft Tacos	25
Sort Of Chicken Gumbo	26
Split Pea Soup with Ham	27
Salad Dressings, Sauces & Marinades	
Ceviche	28
Favorite Green Salad	29
Fruit Salad	30
Macaroni Salad	31
Marinated Salad	32
Potato Salad	33
California Summer Salad	34
Tomato Mozzarella and Basil Salad	35

Salad Dressings, Sauces & Marinades	
Cranberry Horseradish Sauce	36
Low Carb Ranch Dressing	36
Marinade for Grilling Pork or Fowl	37
Mexican Sauce for Chicken (Pollos Rancheros).	37
Murphy's Irish Vinaigrette Dressing	38
Murphy's Mayonnaise Dressing	39
Side Dishes	
Asparagus Mayonnaise	40
Broccoli Sauté	40
Mushrooms in Their Own Juice	41
Oven Roasted Potatoes	42
Oven Roasted Yams	42
Winter Vegetable Medley	43
Zucchini and Mushrooms	44



The Origin of Food With No Name

Probably I was influenced by Clint Eastwood's so-called Spaghetti Westerns in which he played a Man With No Name, and possibly by an old 60's song titled "Horse With No Name." Both were wonderful, and I hope you will feel the same way about my food.

I call it *Food With No Name* because much of it is made up of one-dish meals that are the result of putting together ingredients available at the moment from the pantry and fridge. People would ask me what it was they were eating, and since it had sprung into being spontaneously, I really had no answer. I suppose if I'd been from France instead of Texas, I'd have called it *Food du Jour*.

I have loved to cook since I was allowed to do things in the kitchen at the age of 8 years. 50 years later, the time I spend in the kitchen is still some of my favorite time, and I hope you will be inspired by my book to create your own, unique *Food With No Name*.



