

Forum:[Hack Forums](#)

Thread: [Show off your cooking skills, what did you eat for dinner?](#)

rm-rf.me - March 15, 2025, 2:35 am

Let's see who's the best cook in the lounge mostly I just want to see some delicious food.

show off, give some good recommendations to me, as I honestly had burnt water so I need some. whether it's ramen (Even you, guy, who puts ketchup on your ramen, we know who you are) To those who probably are Michelin 5 star chefs and our favorite chefs, who share photos of their panda Express.

what did you eat for dinner tonight lounge?

Pr0m3th3us - March 16, 2025, 9:44 pm

(Mar 16, 2025 09:35 PM)vrs Wrote: [\[CITE\]](#) I cooked up some special potatoes with my Uncle Rusty's home recipe.

I'll be bringing some to the Vegas meet up!
Hey thats my countertop! And my glass pan! AND MY POTATOES! ???
grabs gun

Pr0m3th3us - March 16, 2025, 9:45 pm

(Mar 16, 2025 09:44 PM)Lowkey Wrote: [\[CITE\]](#) Damn these look so good.
here is the recipe...

<https://hackforums.net/showthread.php?tid=6293728>

The Pact - March 16, 2025, 11:00 pm

(Mar 16, 2025 09:35 PM)vrs Wrote: [\[CITE\]](#) I cooked up some special potatoes with my Uncle Rusty's home recipe.

I'll be bringing some to the Vegas meet up!
Can I have the recipe for those? They look so good.

I just made meatballs with spiral gluten free pasta because the gluten free seems to come only in spirals for the most part. Put some lightly dried almost fresh herbs and Italian seasoning and rosemary, and red Shiraz wine and I was pretty out of vegies, but I had one very large red capsicum I think Americans call that a pepper, and some carrots and some bamboo shoots from a can were all the vegies I had left to make it with. And I had garlic tomato sauce in a can.

Pr0m3th3us - March 16, 2025, 11:02 pm

(Mar 16, 2025 11:00 PM)The Pact Wrote: [\[CITE\]](#) Can I have the recipe for those? They look so good.

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I posted a thread for it yes.

<https://hackforums.net/showthread.php?tid=6293728>

Pr0m3th3us - March 16, 2025, 11:07 pm

(Mar 16, 2025 11:02 PM)vrs Wrote: [\[CITE\]](#) Of Course!

I love cooking up something and sipping on the wine at the same time:

4 medium potatoes, thinly sliced (i used red)

1/2 medium onion, sliced into rings

1 diced jalapeno (or green pepper if you suck)

salt and ground black pepper to taste

3 tablespoons butter

3 tablespoons all-purpose flour

½ teaspoon salt

1.5 cups milk

1 can of light beer or ale

1 ½ cups shredded Cheddar cheese (i used a mix of white and yellow)

I hate you so much right now...?

The Pact - April 5, 2025, 9:12 pm

(Mar 15, 2025 02:35 AM)rm-rf.me Wrote: [\[CITE\]](#) Let's see who's the best cook in the lounge
It's Rustoleum, the other guy is just a thief.