

folks follow a simpler path: fat = flavor. I fall somewhere in between. Using the Asian equation as a rough rule of thumb, my primary objective is to unite fat and acid in my mouth before the chew is swallowed.

Technically speaking, you can co-munch from a cup as well. Coffee for example, can be an important component of breakfast flavor. To me, bacon and eggs don't taste complete until there is coffee swirling around my mouth.

Actually — Violation! It still isn't quite right. You need to be co-munching a hot pepper with your bacon, eggs and coffee.

And then there is wine. Have you ever wondered why certain wines go with certain foods, white wine for fish and chicken, red wine for red meat?

It's not for reasons of color coordination. (That's Jake's sister's department.) It's all about the flavor. While I don't have space to go into detail of why different colored wines taste different from each other and vary according to how they taste with different colored meats, the salient point is this: sipping wine with your meal

is co-munching.

There is a pattern of mine that is as predictable as the *hippy dippy noodles* in Jake's fridge. It happens whenever I cut up the spoils of deer hunting. Each deer is different, and a cut off of one animal might be good for steak, while the same cut on another would be better as stew meat. There is only one way to find out.

Fry up some bacon and grapeseed oil. Remove bacon, add meat to the sizzling oil and fry. When it is cooked, sprinkle minced garlic, drizzle with soy sauce and stir.

Co-munch this with pickled pepper and wine. Tough or tender, the meat inevitably tastes good, and wine makes it taste better. Sometimes I take two or three sips with each bite.

This tastes so good that I, of course, decide to fry up some more meat, some of the good stuff this time. More meat, more wine, and soon my bottle (and/or my housemate's bottle) is empty, and I am no longer in any condition to be playing with sharp knives. **EW**

Chef Boy Ari, also known as Ari LaVaux, is currently living and cooking in Missoula, Mont.



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