



	101 Dishes to Cook and Eat Fearlessly	Done That	Not Yet But Some Day	Never Ever
1	Aloo gobi (spicy Indian cauliflower and potatoes)			
2	Abalone			
3	Absinthe or ouzo – best enjoyed on the beach at sunset			
4	Alligator or crocodile – you choose			
5	Baba Ghanoush (roasted eggplant dip)			
6	Bagna Cauda (warm dipping sauce with anchovies and garlic for vegetables and crusty bread)			
7	Baijiu (Chinese white lighting) – best enjoyed on a freezing winter night in front of the fire			
8	Baklava or, if you prefer savory over sweet, spanakopita – you choose			
9	Barbecue ribs – in a funky rib joint or the backyard on the 4th of July			
10	Beans and rice – red beans, black beans, adzuki, pinto or small white beans you choose			
11	Becherovka (Czech herbal liqueur) – store it in the freezer and drink it ice cold			
12	Bellini (Prosecco and peach cocktail) – stick with the original recipe from Harry’s Bar in Venice			
13	Wild berries straight from the bush – I pick them on my walks around Pleasant Lake			
14	Homemade buttermilk biscuits			
15	Black cow (root beer float)			
16	Black Pudding – it’s got nothing to do with dessert			
17	Borscht			
18	Bouillabaisse – if you’re lucky near a beach in the south of France			
19	Buffalo – that’s the big, hairy beast not the wings from upstate New York			
20	Calamari – skip the marinara sauce, serve them with lemon aioli			
21	Carp or maybe taramosalata			
22	Caviar with icy cold shots of Russian vodka – nostrovial!			
23	Cheese fondue – in an alpine hut or at home on a snowy night in New Hampshire			
24	Chitlins or andouillette sausage			
25	Clam Chowder – New England of course			
26	Cognac			
27	Crème Brûlée			
28	Crickets, grasshoppers or ants or some other insect, chocolate covered or not			
29	Dim sum – how about brunch on a rainy Sunday?			
30	Dulce de leche			
31	Durian (also known as stinky fruit)			
32	Edible flowers – nasturtium are wonderful in a salad			
33	Eel – sometimes mistaken for a length of garden hose			
34	Eggs Benedict			
35	Fajitas – with chicken, beef or fish, it’s up to you!			

36	Foie gras			
37	Catfish			
38	Frog's legs			
39	Fugu (Japanese pufferfish)			
40	Gelato – any flavor as long as it's authentic			
41	Goulash – Hungarian of course			
42	Gumbo or Jambalaya or both			
43	Haggis – serve it on Burns' Night (January 25th), reading the <i>Address to a Haggis</i> is optional			
44	Honey on the comb			
45	Huevos Rancheros			
46	Jerk Chicken			
47	Kangaroo			
48	Key Lime Pie – with a side of Jimmy Buffet			
49	Kobe Beef			
50	Lassi (a savory or sweet yogurt drink from India)			
51	Lobster – from the Gulf of Maine of course!			
52	Magret de canard (duck breast with any one of many wonderful sauces)			
53	Dirty martini			
54	A good mole with chicken or pork			
55	Moose			
56	Morel mushrooms – in a soup or surrounded by pastry, morel mushrooms are a favorite taste of fall			
57	Nettle Tea			
58	Octopus			
59	Ostrich			
60	Oxtail			
61	Raw Oysters – only in months with an R			
62	Paella			
63	Pastrami on rye – preferably in a great NYC deli			
64	Peking Duck – in Beijing if you can swing it			
65	Pho (Vietnamese noodle soup)			
66	Homemade pizza – that's made at home, your home			
67	Plantain			
68	Polenta			
69	Popcorn for dinner			
70	Preserved lemons with braised chicken or lamb			
71	Rabbit			
72	Homemade ricotta			
73	Risotto			
74	Sauerkraut			
75	Sea urchin			
76	Shanks – lamb or pork and definitely veal (also known as osso buco), best that you try them all			
77	Shark			
78	S'mores – how many years has it been? Why not indulge at least once this summer?			
79	Snails – with lots of garlic and butter			
80	Snake			
81	Soft Shell Crab			
82	Som Tam (a spicy Thai salad with green papaya)			
83	Spaetzle (a German cross between a noodle and a dumpling)			
84	Center cut Scottish or Norwegian smoked salmon			
85	San Francisco sourdough bread			

86	Spam – this may require an extra douse of fearlessness!			
87	Summer rolls – they are not so difficult to make once you get the hang of it			
88	Sushi – with lots of wasabi!			
89	Steak tartare			
90	Sweetbreads (neither sweet or bread but the thymus glands of young beef, lamb and pork)			
91	The tasting menu at a Michelin star restaurant			
92	Thai curry shrimp or scallops			
93	Heirloom tomatoes			
94	Fried green tomatoes			
95	Truffles – the chocolate kind and preferably Swiss!			
96	Truffles – the kind you find underground, they're very pricey so truffle oil counts			
97	Twinkie – the makers of this childhood delicacy are in bankruptcy so don't delay!			
98	Vacherine Mont d'Or or du Haut-Doubs (wonderful gooey, stinky cheeses made with unpasteurized milk)			
99	Venison – oh no not Bambi! ... so how about Elk?			
100	A spicy vindaloo with chicken or lamb			
101	Wine made from something other than grapes – elderberry? apple? you choose			

Your score! Most people have tried at least 20, some less - how about you?			
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