Twitter Thread by Mike, The Naked Vine



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Over most holidays, the Sweet Partner in Crime and I usually do some culinary-themed travel. Since we're at home this year, I present to you: The Thread of Good Food!

A delivery with dry ice at the start of our staycation offered us a start with Spooky Manhattans.

First up: a Rigatoni Pasta Bake that originated as a batch of Pasta Puttanesca and quickly escalated. (Pairing: Ca'Rozzeria Chianti Classico Riserva)

Next came a wonderful Turkish fish stew with capers and olives. (Pairing: Rhinegeist Truth IPA -- trust me.)

https://t.co/Miyn9PXrHR

Up next: Waffle tots with sausage and arugula, topped with a fried egg.

Xmas day brought us this wonderful lamb stew with a Guinness base. (Know the pic's not 'gram worthy, but hey...)

Paired with Gargantua Pantagruel Syrah.

https://t.co/u0irJKwRtI

A real treat followed: slow roasted King salmon fillets. Side of spaghetti squash in a citrus dressing. Paired with a Morgon Beaujolais.

The leftovers made for a fantastic Salmon Caesar the next day. Note additional Waffle Tots -- they're just the best.

(The salmon was better cold than hot, in my estimation.)

Along came a delicious chicken, sweet potato, poblano pepper, and quinoa casserole.

Paired with a Yuengling Golden Pilsner, because that's what we happened to be drinking at the time. Was good!

https://t.co/mrRxJF4GNa

Moving on...Mussels with white beans and chorizo in a garlic broth. My goodness was this slurpable. Paired with an Italian "Midnight Black" rose.

https://t.co/nxUuavtPNz

OMG. Tortellini in Brodo made with some pork chops that I smoked up in the Cameron. SO GOOD. Paired with Chianti again, I believe.

https://t.co/EVenVNwmPf

A twist on cacio e pepe with Za'atar. Really quite yummy!
The presentation's a little sloppy because, admittedly, I also was at the time...

https://t.co/xB0EU8BaOa

Putting ourselves back together on New Year's Day found us chowing down for brunch on one of Pam's wonderful kugels. Hey...it's good for *all* New Year's celebrations, and is great for mornings after...

https://t.co/5FNgw97aRI

It's not New Year's without collard greens and black-eyed peas, right? So delicious. (And yes, that's water. We're gettin' old...)

https://t.co/8rCSAqnaGx

"Sausage Egg Roll in a Bowl." Another wonderful treat. Could be even brunchier with an egg if you were so inclined.

https://t.co/xtY2AHnChp

Paper planes! Our new cocktail fave.