

Tippex in The Book of Grudges

(0:15 - 0:19)

Hi everyone, and welcome to 4Top3s. I'm Vee. Hi.

(0:19 - 0:24)

Hey, hi. We're so bad at this. Hi Kat.

(0:24 - 0:27)

I'm whatever they called. Hi, I'm Kat Hill. Hi, Phil.

(0:29 - 0:36)

Hi, Kat Hill. And who have we got next? Hi, I'm Neil. I was patiently waiting my turn.

(0:38 - 0:48)

Hi, I'm Kessi. Well, we are 4Top3s, and this episode is all responsible because of Kessi. So Kessi, what have we got? Yes.

(0:49 - 1:16)

I chose the topic of noodles, and I realized only about a week before we were supposed to record the episode that a noodle is something completely different. Not different, but like Germans have a different understanding of what noodles encompass than any of you apparently. Yeah, I may have had a slight freak out when it was like, oh, let's do noodles.

(1:16 - 1:32)

And I was just like, but what do you mean noodles? There's noodles. It's like, what's your favorite copper? It's copper. C-103 and not C-101, because C-101 is actually way more expensive than C-103.

(1:35 - 2:00)

Of course, I had to bring up copper around the fucking electromagnetic expert. So in German, everything that is basically a cooked lump of dough is kind of considered a noodle. We have a bunch of things that have the word noodle in them, even though people would not consider them a pasta.

(2:00 - 2:15)

So we expanded the topic to pasta instead of just noodles. Yes. For example, if you are familiar with the German dish of Knödel, the word Knödel is apparently related to the word noodle.

(2:17 - 2:28)

So that's why our sense of understanding is a little bit broader. Yes. This is the joys of language, because pasta is more like the cooked dough in whatever it is.

(2:28 - 2:41)

I mean, that's basically what it is in German, too. But most people think of a noodle or a pasta as being the yellow things you find in Italian dishes. And maybe the things that you also find in Chinese dishes.

(2:42 - 2:55)

But that's about it. So, yeah, we expanded this because otherwise my understanding of noodles is essentially pot noodles, or as I think some of your folks would know them as ramen noodle things. So, yeah, I was like, I don't know pot noodles.

(2:55 - 3:03)

That's probably literally it. So, yeah, we have pasta. So we've expanded this to noodles and pasta.

(3:04 - 3:18)

So I was sitting there ready to like come in here and like, OK, I'm going to, I'm going to, like, teatskeset, what the fuck a noodle is, what a fucking pasta is. And I started Googling. And it was like five minutes into my Googling, I was like, oh, shit, I'm wrong.

(3:19 - 3:27)

Oh, no. It was very funny. So apparently, like pasta and noodles is interchangeable in many, many, many places.

(3:27 - 3:35)

And just at least in Iceland, that's, of course, where I take my cultural cues about words. Noodles are noodles. Nudelur.

(3:36 - 3:42)

And then pasta, which is also pasta, is just pasta. That's the entire branch. That doesn't explain anything.

(3:42 - 3:50)

You cannot explain one word by using that same word as the definition. That's not how language works, Eiko. Noodles are ramen noodles.

(3:50 - 4:00)

Pasta is everything. It's, it's, it's like minerals versus copper kind of thing. Like it's, it's, it's, copper means, no, metals versus copper.

(4:00 - 4:04)

Sorry. Thank you. It's, it's, it's, it's.

(4:04 - 4:10)

What is it with you and copper today? I don't know. He's hungry for copper. Oh, yes.

(4:10 - 4:17)

Copper deficiency. So, yeah, this, this is what we have settled on. So bearing that in mind, let's start with Kesir.

(4:18 - 4:19)

Hi. Yeah. Hi.

(4:20 - 4:32)

So one of my favorite ones is one I've already mentioned. It's a Knödel and it's, it's a Bavarian dish. And it's basically a big lump of potato.

(4:32 - 4:52)

It's, it's spelled one of the, one of those funny O's with the dots on top. It's, God, what is it? Yeah, it's literally made out of potatoes. Like if you take a potato and like rub it across the, what the fuck is that called? Grater.

(4:52 - 4:53)

Grater. Yeah. A grater.

(4:53 - 5:03)

And then you take the potatoes and form like a little lump out of them in a way that they stick together and it stays in that form. And then you cook that. And then you basically have like a round thing of potatoes.

(5:03 - 5:08)

You're telling me that French fries are noodles, Kesir. I don't believe you. No, no, no.

(5:09 - 5:15)

The thing is cooked. So, like, we consider, they're fried. Checkmate.

(5:15 - 5:29)

It's in the name. My neighbours are moving furniture again. So, are they kind of like a little bit like, like a, like a hash brown, but less like chunks more like really thin bits of potato? I guess sort of.

(5:29 - 5:32)

I think hash browns are the flat ones, right? Yeah, that's right. Yeah. Yeah.

(5:32 - 5:51)

But those are usually fried, aren't they? Mm-hmm. Like the thing I'm talking about, it's definitely like, it's similar, but it's, it's basically thrown into boiling water until like, there is a way of preparing it until it floats. And that's when they're done.

(5:51 - 6:00)

And they usually have like a core that's not entirely done yet. And that's how it's supposed to be. And usually like you stuff a little bit of old bread, basically in the centre.

(6:00 - 6:11)

Uh-huh. So, yeah. Wait, it has to be old bread? It has to be like hard, hardish bread or like leftover bread.

(6:11 - 6:17)

It's usually not done with new bread, but that's like a, like a leftover thing from, from World War, whatever, whatever. Yeah. Yeah.

(6:18 - 6:21)

Like I have some bread left. What the fuck do I do with it? I don't know. Stuff it in the Knödel.

(6:22 - 6:33)

Isn't that, isn't that like also the history of like pizzas or something like that? It was like they, the leftover dough was like thrown into pizzas. Something stupid like that. Oh no, that's sourdough.

(6:34 - 6:39)

I think it was sourdough. I, whatever, whatever. I don't know enough to actually comment on this right now.

(6:39 - 6:58)

The only thing I know about older or stale-ish bread is that we use them in bread and butter pudding because you don't want to use fresh bread because it gives it the wrong consistency. So you need like the slightly firmer, harder, air dried bread, stale bread to be able to make proper bread and butter pudding. So that's the only thing I know about using old bread for.

(6:58 - 7:08)

It's quite possible that it's the same with the Knödel because you do throw them in water. So maybe a fresh bread would soak up too much water. I don't know exactly.

(7:08 - 7:15)

Too soggy on the inside. Like I don't prefer, like that's a variation. The ones with a soggy bread inside.

(7:16 - 7:27)

I prefer them without it. But like sometimes when you order Knödel in a restaurant, you will get one that has it. And like it just, you just eat it.

(7:27 - 7:36)

Like it's not something that people are against or for. Like there's no, like not with Hawaii pizza or whatever. There's like big camps that are like for or against it.

(7:38 - 7:49)

At least I don't know it. Is it something that's like seasoned at all or is it literally just like scraped or grated bread? You salt it a little bit. Like you salt the water a little bit.

(7:49 - 7:58)

Just that, but that's about all. And you add like you eat it with brown sauce and usually like with a, what's it called? A lump of meat, meatloaf or whatever. Yeah, meatballs.

(7:59 - 8:07)

No, not meatballs. Like not made from minced meat, but from a whole animal. Yeah, like a steak or something.

(8:08 - 8:15)

Yeah, something like that. And Rotkohl, which is like, God, what is it? Hang on. Crab and cabbage.

(8:15 - 8:22)

There we go. I'm still confused. Kessi's favorite noodles is beef and potatoes? No.

(8:27 - 8:34)

Neil, Neil. It's noodles, man. Sorry, Kessi.

(8:34 - 8:42)

So here's the thing. In German, they aren't often called noodles. They're called Knödel and like in the name, but like they have the same name origin.

(8:43 - 9:01)

And the moment I saw that when I was looking up the etymology of noodles, I was like, okay, that's going on my list. I personally would not consider it a noodle nor a pasta actually, but like it has the same name origin. And it's like in the understanding of what a noodle is, it belongs in the category.

(9:02 - 9:05)

So that's why I put it there. Okay. Yeah.

(9:06 - 9:09)

I'm just gonna. I'm just gonna. You're cheating.

(9:09 - 9:11)

I'm taking that though. Look, look. Taking that.

(9:12 - 9:15)

Put it in here for later. I'm going to use that. I'm going to use that.

(9:16 - 9:26)

Okay. If you come up with snickernoodle, I'm going to be real mad. Well, as long as it's boiled.

(9:27 - 9:38)

Good luck with that. So in German, we also have like these other kinds of lumps of dough that are called Germknödel. No.

(9:39 - 9:47)

Yeah. Actually, they're called Germknödel, but an alternative name to them is Dampfnudel. So it has the word noodle in it.

(9:47 - 10:01)

It basically means steamed noodle. Even though it's literally like a piece of dough, like a piece of bread that is steamed. Kind of like the Chinese thingies, the bao's.

(10:02 - 10:05)

Dumplings? Dumplings. Yeah. Yeah.

(10:05 - 10:18)

It's sort of like that. Yeah. I'm looking at pictures of knudels, and they look almost exactly like fiskeboller, which is like a weird potato fish bun thing that we make in Iceland.

(10:19 - 10:23)

Is there fish in it? I'm pretty sure there's fish in it. It's called fish buns. Yeah, in the fiskeboller.

(10:24 - 10:33)

It is, as far as I understand it, it is just potato and fish. Your grandparents tried to feed us some at some point. I'm like, oh no.

(10:36 - 10:50)

Everything has fish in it, Neil. I don't understand. I was looking at the pictures of knudels, and I was like, why can I taste this? Like, what is this thing? Why does it taste fishy? This is fishy to me.

(10:50 - 11:30)

Wait a minute. Wait a minute. All of my brain's stretching to try to imagine the knudels that you've been describing has reminded me of a YouTube video that I saw of someone explaining, like, I think it's called Assassin's Spaghetti or something, where they put like a layer of oil down on a skillet, and they drop the dry spaghetti onto that oil and cook the spaghetti dry just in that, and then they pour the pasta sauce onto the noodles and let them cook in that and also burn.

(11:30 - 11:45)

Like, it also does burn, and that's a part of it. And I thought that was cool because I'm one of those, like, degenerates who likes the most burnt part of whatever I'm eating. The most burnt or heavily seasoned portion of the steak.

(11:46 - 11:49)

Yeah. Yeah. That little crispy treat.

(11:49 - 11:54)

Yeah. Yeah. Like crackling.

(11:54 - 12:02)

The most burnt parts of the bacon. I'm also a bit of a fan of- Oh no, I'm with you on the bacon. That has to be, like, basically black.

(12:02 - 12:11)

It has to be charred as fuck. Bacon is mmm, when it's good. There is a taste that comes from something being burnt that can be an addition, but it can also just be a deference.

(12:11 - 12:26)

It just seemed interesting, but pasta, it looks fucked up. If it's burnt so hard that you really need to order your third teeth in order to eat it, that's just too hard. I actually found a recipe for fiskibollr.

(12:26 - 12:46)

It's in Icelandic, I'm sorry, but- That's fine. That's what Google Translate is for. Yeah, it's literally a kilo of fish and then, like, a couple of eggs, an onion, a little bit of potato meal, I think is the right word, and some flour, and then you have a fiskibollr.

(12:46 - 13:00)

So, I genuinely think this might be Icelanders seeing what you guys made and we were like, how can we do that with fish? We don't have any potatoes over here. Anyway, let's do a research. We do have an abundance.

(13:01 - 13:11)

Oh, we do. We actually, like, literally, Iceland was the country of potatoes and fish for the longest time. Potatoes are one of the few vegetables that actually grows in Iceland.

(13:12 - 13:14)

Yeah. Here we go. Potato is a noodle.

(13:15 - 13:27)

It's, it's, it's- We just learned that. Potato is not a noodle. Kessik gets the cheat because the word noodle literally comes from Germany, so we can't do anything with this.

(13:31 - 13:39)

I've got my cheat code. This is a very roundabout way to get to dictate the diameter of the conversation. It's okay.

(13:39 - 13:49)

That does mean it has vastly expanded for some of us. My favorite noodle is franzfrost. That you fucking dare.

(13:50 - 13:56)

Thank you for that. And, and the, the, the root of noodle. The root of all noodles.

(13:56 - 14:05)

I didn't know it was German until, I didn't know it was German until Eypór wanted to be like, this is not what a noodle is. Oh, shit, it is. Oh, I had my book of grudges out.

(14:05 - 14:15)

I was writing references. The first time he's ever had to tip X out something in the book of grudges. Can you imagine if the noodle famine had gotten all of them? Whew.

(14:17 - 14:23)

What? What just happened? All right. Moving on. Eypór.

(14:23 - 14:32)

We're going to move on to Eypór. What have you got, dude? That's me. It's the Irish potato famine.

(14:32 - 14:35)

Okay. Oh, yeah. Okay.

(14:36 - 14:40)

Me. I'm about to be very, very boring. I'm super sorry.

(14:42 - 15:05)

Like my third favorite noodle is literally the store bought spaghetti. When I was younger, my family was not that rich. And my mom is, bless you, mom, if you're listening to this, I don't

know how you got through, what is this, episode 11 of second season? I don't know how you got through 23 episodes to get here.

(15:06 - 15:11)

God bless you, mom. You are a very diligent woman, but you're a bad chef. I'm sorry.

(15:13 - 15:22)

She tries so hard. I don't think mom listens to this. I need you to acknowledge that I'm screen recording this and I'm going to put this on social media.

(15:22 - 15:25)

You bastard. You absolute bastard. No doing that.

(15:26 - 15:28)

Do it. Not this part. You bastard.

(15:30 - 15:40)

No, so she was never a really good chef. Like cooking was always like the last thing she did. She planned meals, but they were never glamorous or a lot of work.

(15:40 - 15:55)

They were more like just kind of things. And I just have this memory of sitting at my dinner table back when the kitchen used to be in the other place. And all the wallpaper were this like weird plastic shit that we had.

(15:56 - 16:03)

And we used to smoke. Mom used to smoke at the dinner table. Like all these things used to be just completely A-OK.

(16:04 - 16:25)

Did anyone not fully correct it? We smoked too? My mom smoked? We being my mom and her three sisters that smoked. They smoked at the dinner table. Mom would present you with a plate of spaghetti and literally just dump like Heinz ketchup on top of it.

(16:26 - 16:32)

And bon appetit, here's your dinner. And that was just dinner some days. I don't remember if there was meatballs with it.

(16:36 - 16:49)

I know exactly what you mean and I've been there. So I just have this like when I was sitting and I was like what are my favorite noodles? Like I could do lasagna. No, I hate lasagna.

(16:49 - 16:57)

I just respect it for being like a huge dish that fits a lot of people. But I hate lasagna. So it's not going on my goddamn list.

(16:57 - 17:10)

So I had to think real hard for my favorite noodles. Mom used to just dump spaghetti on a fucking plate and put ketchup on it. Just say go to town.

(17:10 - 17:23)

That's fucking dinner, baby. That's kind of what I sort of what I meant when I talked about like my one of my favorite foods being like spaghetti with tomato sauce in the face in one of the first episodes. It's kind of like that.

(17:23 - 17:44)

Like basically spaghetti or like any other kind of like Italian noodle and then just very low effort tomato stuff on top of it. So that's exactly the same scenario. If you go back, you will probably hear me roast you for that because I did not remember this until like earlier today when I was like really scouring my brain for some noodles.

(17:45 - 18:01)

We never had that. We had like the Heinz pre-prepared spaghetti in tomato sauce, but it wasn't like tomato ketchup. It was like the pasta, the spaghetti or spaghetti shapes because it's like the long spaghetti because I was just like worms.

(18:01 - 18:08)

But they were already covered in a different kind of tomato sauce. It wasn't like ketchup, ketchup. But we used to just have that for dinner sometimes, too.

(18:09 - 18:25)

It looked like you were mimicking a can. Did it actually come in cans? Yes. So like you had like it was like a can of Heinz spaghetti and it was pre-cooked spaghetti with a tomato sauce, but wasn't tomato ketchup.

(18:26 - 18:39)

And yeah, you would just put that in a bowl and put that in the microwave or in the saucepan if you're feeling fancy and have much time and then just heat it up and eat it with like maybe some toast. Travesty. It was good.

(18:39 - 18:43)

And then they did them with a tiny little sausage in it. I'm like, this is just dinner. This is amazing.

(18:45 - 18:54)

They all have Chef Boyardee. What did you just say to me? Chef Boyardee. Come over here and say that to my face, bitch.

(18:54 - 19:02)

No. I have no idea what you're talking about. It's like SpaghettiOs, but like a different brand.

(19:03 - 19:09)

They make little. That sounded like a rapper. What do you mean? It's a type of pasta.

(19:11 - 19:20)

It's a brand. Chef Boyardee. What? That sounds so much like a rapper name.

(19:20 - 19:23)

Chef Boyardee. Oh, Boyardee. Okay.

(19:23 - 19:30)

I thought you were spelling it out like with letters. It's hilarious. Yeah, I know what you're chatting about.

(19:33 - 19:43)

I'm like, pasta. No, we didn't have Chef Boyardee in the UK, but we had like really similar stuff to that. Yeah.

(19:44 - 19:56)

I guess every country has that. SpaghettiOs? SpaghettiOs? Do you have Campbell? We only had Campbell soup. We never had like Campbell spaghetti or anything like that.

(19:56 - 20:00)

But yeah, SpaghettiOs. We had those a lot as a kid too. I never had SpaghettiOs.

(20:00 - 20:07)

No. But also like it's literally the same dough just in a different shape. I would assume.

(20:08 - 20:15)

It was that or we called them hoops. We didn't call them SpaghettiOs. But when someone says SpaghettiOs, I'm like, I must know what you're chatting about.

(20:15 - 20:32)

Yeah. So that kind of very basic spaghetti sauce is what I'm imagining when Eypór says ketchup. The idea that you were putting Heinz sweet ketchup on pasta is a tomato.

(20:34 - 20:43)

So I genuinely started Googling because I know ketchup has changed so much. Very sweet. I think it was Ora Ketchup.

(20:44 - 20:55)

O-R-A. I think they are like a brand that is like all around, but they had a ketchup that wasn't sweet. I'm 99% sure it wasn't the sugary ketchup you get nowadays.

(20:56 - 21:06)

I hope so. Because the idea of putting Heinz tomato ketchup on basically plain pasta and saying Bon Appetit just makes my skin crawl. That makes me sad for Iceland.

(21:06 - 21:24)

We all need to take a moment and pray for Iceland as they figure this one out. I'm taking donations. So just in Eypór's defense, I do remember that like as a child, whenever there was like a birthday party for children, like under 10 and below.

(21:24 - 21:33)

Whenever the parents were just like, okay, I have to feed like 10 kids. What the fuck do they want? Let's just give them spaghetti. And then sometimes they would just put ketchup on there.

(21:34 - 21:52)

That was a thing. I'm going to email Joe right now. I'm going to put us on this fucking short list of sad countries that need help.

(21:52 - 22:00)

Fuck you, we ain't taking your help. I'm not joking. I finally found a company that will, it's called British Corner Shop.

(22:00 - 22:08)

And they will literally import anything you'd find in a British Corner Shop, including things like Heinz spaghetti. Oh my God. But it's so expensive to get here.

(22:08 - 22:16)

I'm just like, no, I just want some sausage rolls. I just want some Lucozade. And you charge me 40 British pounds to bring them to Iceland.

(22:16 - 22:26)

Fuck. It's over the heavy. There was also a time when I went to the Philippines with my mom for, I think it was six weeks.

(22:27 - 22:37)

And because they are also like a lot of tiny little islands. And one of their main dishes is like, most of them eat like fish. That's like the poor people's food to eat there.

(22:37 - 22:46)

I did not like fish at the time. And I refused to eat anything that had fish in it. So for the most time I ate like rice with ketchup on it.

(22:47 - 22:53)

Just rice with ketchup on it? Yep. You can't say shit. You just have spaghetti with ketchup on it.

(22:54 - 23:02)

I'm sorry. I thought there would be more to the story. So my brain had like a random moment of just like, wait.

(23:03 - 23:11)

Listen, sometimes when I was feeling fancy, I got a mango to go with it. Like a salted mango. Okay.

(23:11 - 23:17)

That is fancy. We have dried mango here. Because obviously fresh mango is not a thing.

(23:17 - 23:26)

Mangoes literally grow on trees in the Philippines. One of the only countries that have that benefit. True.

(23:28 - 23:39)

Well, thank you for your ketchup induced nightmare, Eyþór. As a heads up, Eyþór's mom, you're the best. Ignore him.

He's full of shit. She is the best. She's adorable.

(23:39 - 23:44)

She's just not a great chef. I love you, mom, but that was not your forte. Okay.

(23:46 - 23:56)

All right. So I'm going to do my third top spot. I... So talking of pasta.

(23:56 - 24:08)

My parents considered pasta like... Basically, if it didn't come in like the Heinz tin or can, we just didn't have pasta growing up. Like at all. And it was never a staple of our diet.

(24:08 - 24:14)

My parents considered pasta to be trash food. It was not filling enough. Like good old solid potatoes and veg.

(24:14 - 24:25)

Just shut up and eat your potatoes. Potatoes or pasta. It was potatoes.

Genuine potatoes. My parents used to either roast them or they used to cut them up into chunks and boil them. And that's what we had.

(24:26 - 24:33)

And if we were feeling fancy, we had some butter with our boiled potatoes and we turned them into mash. So that was our staple food. Pasta was never really a thing of it.

(24:33 - 24:38)

My dad still never ate pasta before he passed. Even though I tried to make him. He's just like, no, I'm not eating it.

(24:38 - 24:50)

He refused. So we just didn't have pasta. And the first time I really had pasta outside of it's a can of Heinz is this kind of really weird bolognese dish that I had.

(24:50 - 24:56)

And it was essentially spiral pasta. Whatever the fuck that's called. Spirelli? Yes.

(24:56 - 25:03)

I think it's torterelli. It's the spinny pasta. And it was covered in mince and tomato.

(25:04 - 25:09)

So it was like kind of bolognese thing to it. But it had Greek yogurt on top. And covered in cheese.

(25:09 - 25:14)

And that was shoved in the oven. And it had this really nice texture on the top. And it was amazing.

(25:16 - 25:24)

Every time I try to make it now, I'm living in Iceland. I keep forgetting that I have the Greek yogurt in the fridge and it goes off so I stop trying. But I love that dish.

(25:24 - 25:28)

It was really nice. It was just bolognese, which I like. With pasta spirals, which I like.

(25:29 - 25:34)

And it had Greek yogurt on with cheese on top. And I was like, this is a topping I have never had before in my life. And it was great.

(25:34 - 25:42)

So, yeah. I'm also just a fan of bolognese. But not the really long straight... Spaghetti.

(25:42 - 25:46)

Yeah, I don't like that. They feel like worms. So I just can't.

(25:47 - 25:54)

My older brother is like 24 years older than me. And jokingly when we were eating it one day, he said, you're eating worms. And I can't.

(25:54 - 26:06)

I just can't eat it. So the worms that are shaped like screws are okay. Yeah, because they're really short and do not look or feel like worms.

(26:06 - 26:16)

Well, as Kessie told us today, noodles do grow in the ground as potatoes. It's kind of like worms. Yes.

(26:17 - 26:31)

But I don't want to eat worms, Neil. Potatoes are kind of like worms when you think about it. So when they're vaguely covered in a really tiny amount of bolognese sauce, not like the meat or the tomato, but kind of the remnants, they kind of look a little bit like a worm.

(26:31 - 26:36)

So I don't eat the long spaghetti things. I really don't like it. So yeah.

(26:37 - 26:47)

It's basically spaghetti bolognese with yogurt and cheese on top. It's good. So you're telling me this is the reason why we had Greek yogurt randomly in our fridge.

(26:48 - 27:03)

Yes. And why I forgot to get it. Do you remember? Like Greek yogurt, if you've eaten Icelandic skir, Greek yogurt, like if you grow up with skir and then somebody presents you with Greek yogurt, it's disgusting.

(27:03 - 27:11)

It's so sour. Which one is disgusting? The Greek one? Greek yogurt. It's so sour.

(27:11 - 27:25)

It's like way over the hill. So like when I saw it in our fridge, I was like, who the fuck bought this? I don't want to try it with skin. I don't know how well it will work and I don't want to insult you, okay? I'm sure it would be terrible.

(27:25 - 27:35)

But I think you should make that dish. I think you should make the first successful dish with Greek yogurt that I like. I would like that.

(27:35 - 27:43)

I keep forgetting and I've been very bad at cooking recently. We have been. I just not felt like cooking.

(27:44 - 28:10)

I need to apologize to you because I did not know about this, that long noodles make you feel like worms. And when we went to dinner after Midgard, I ordered udon noodles and that's the most worm-like noodles that you can get. But the thing is, it's more like if you think of bolognese and spaghetti dish, you think of the really long, very thick strands of pasta.

(28:11 - 28:26)

And those things are like worms. But the much smaller ones, or if they're spread out in a lot of broth, or they're covered in a lot of vegetables, it doesn't look like worms to me. To my misunderstanding, udon noodles is like the most worm-looking noodle you can find.

(28:27 - 28:36)

They're white and they're very thick. They're like four or five times the thickness of a spaghetti. No, I don't like it.

(28:36 - 28:45)

No, I also wasn't looking at your plate because I was too like, oh my god, there's so much broth in my plate. Fuck. I just want to say I'm sorry.

(28:47 - 28:57)

I appreciate it. It's okay. I don't mind other people eating spaghetti around me, but it's when I get it into my mouth, my brain thinks, they're worms! In the same voice my brother did.

(28:57 - 29:11)

No one have one of those Halloween parties around V where they like make up different scary things to be. Like grapes or eyeballs and all that stuff. Hot dogs or fingers.

(29:11 - 29:19)

Oh, scary. Ketchup is blood. I want to put out there, Neil, I am much older now.

(29:22 - 29:33)

I am much older than I was when my older brother tried to convince me that spaghetti was worms. He has a lot to blame. I have a lot to blame on my older brother, so fuck you, dude.

(29:35 - 29:46)

Yep, that's it. I think we've taken the mick out of my worm aversion. Neil, what have you got? My number three is something that I have done before on the show.

(29:46 - 30:07)

Chicken spaghetti. It is chicken and spaghetti and cheese. Like Velveeta mixed with like cream of mushroom soup and then cooked into a sauce and onions and bell peppers diced and put in.

(30:07 - 30:27)

Yeah, like this is like a dish that is cooked in a similar like cooking where lasagna, it's this like kind of what do you guys call it? The big porcelain thing you can put in the oven. Baking pan? No. Not the pan, not the metal thing.

(30:27 - 30:36)

It's like the big porcelain thing. We call them like fireproof forms. It's very Germanly named by us.

(30:37 - 30:48)

No, it's not baked in one of those. Not the way that we do it. Anyways, we just make spaghetti and then we make the sauce and pour the sauce over the spaghetti.

(30:50 - 31:11)

Where does the chicken come in? It goes into the sauce but you shred it. You cook a chicken and get the meat and you put it into the sauce. Do you intentionally overcook the chicken so it's kind of dry when you throw it in the sauce? I don't know.

(31:11 - 31:34)

I'm just thinking of shredding chicken and the easiest to shred chicken is always the chicken you cooked a little bit too long. Got a little dry. I'm trying to find a good photo of the chicken spaghetti that I would recognize and I am seeing so many different kinds of chicken spaghetti.

(31:34 - 31:57)

I know I have pictures on my phone because I've mentioned this before and thus I've taken pictures of chicken spaghetti since then to send. I'll go to my phone. I was also thinking that about the bolognese with the Greek yogurt and cheese on top.

I might have to make it to be able to show people what this looks like. I've got no way of showing this. Our Blight House Instagram is just food photos.

(31:59 - 32:05)

Prepare to get hungry people. Prepare to get hungry. See? Chicken spaghetti.

(32:05 - 32:24)

That looks creamy as fuck. It is pretty creamy. Cheesy, creamy chicken onion.

So the cream is mushroom soup. Did I get that right? Or was that a separate dish? That's an ingredient. It's an ingredient that you mix with the Velveeta to make it lighter and saucy.

(32:24 - 32:34)

Because Velveeta is thick on its own, right? What is Velveeta? Cheese. Block of cheese. I don't know what kind of cheese it is.

(32:34 - 32:39)

Velveeta is the kind of cheese it is to me. Block cheese. I don't know how American it is.

(32:41 - 32:47)

I just googled it and it says shells and cheese. Oh, the noodles are shells. I get it.

(32:48 - 32:59)

That's like a box that the same brand sells. I don't know why this cheese upsets me. It looks like butter.

(33:00 - 33:07)

It kind of looks like butter. Like a block of butter. It looks kind of like... I don't know.

(33:07 - 33:27)

It's used for melting down and cooking and making dips occasionally. You wouldn't really just... I would melt some of this and put it in chili maybe, but also there's other better cheeses to do that with. I don't know.

(33:27 - 33:35)

It's not like a sandwich cheese, I don't think. Question mark? I don't know. Someone could educate me on Velveeta.

(33:36 - 33:51)

As far as I know, it's just a block of cheese that's inconvenient and used in cooking for when you need large amounts of cheese like this. You use a whole block of it to make the big tub of soup for feeding the family. Looks really good.

(33:51 - 34:03)

Looks fucking amazing. I'll have to learn how to do it and make it when we meet up. I'm awful at cooking, so it would be a venture for me to learn this.

(34:04 - 35:01)

Looking at a picture of Velveeta cheese, I instantly knew I would find this. I went to the Wikipedia article about Velveeta and they had a classification issue where they weren't cheese enough to be called a cheese spread, so they are now called a cheese product. I knew I would find that when I saw a picture of that thing.

This is a natural... Good old American chicken cheese loaf. Oh no! It's a typical thing where there's almost like... My favourite is chicken cheese loaf. There's no actual cheese in it or whatever? I think analogue cheese is the word? Like cheese powder or whatever? It's got milk protein concentrate, which is like... Yeah, apparently it doesn't have milk in it anymore.

It's like a fake fucking product or something. I don't know. Milk protein still comes from milk, so... Milk protein concentrate? I'm not a fucking scientist.

(35:02 - 35:20)

Sounds like powdered milk, yeah. But yeah, Neil, one day when we all, in the very far future, when we are able to all meet up for longer than a few days, you'll have to cook this for us. You'll have to learn one dish to cook.

(35:20 - 35:26)

Yeah, yeah, yeah. No one's allergic to mushrooms? I am allergic to mushrooms, actually. Okay.

(35:27 - 35:39)

We can be done without it. No, I haven't cooked when you were around, so yeah, I wouldn't have accidentally stuffed you with mushrooms. Don't worry, guys, the source of the milk in Velveeta is cow.

(35:40 - 35:55)

You almost don't know the cream of mushroom is in there. I had a buddy that was allergic to mushrooms and he ate a whole dish of it without realizing there was mushrooms in it. So now I know to ask.

(35:55 - 36:05)

Is he still alive? Yeah, he's fine. It's not like, oh, I'm going to expand and die. It's more like my stomach is ruined for days.

(36:06 - 36:24)

Oh, like lactose intolerance? Yeah, kind of that intolerance to mushrooms. I heard a funny thing about lactose intolerance. People with peanut allergy, they're like, are there peanuts on this? Do you serve peanuts in there? If so, I need to have a special plate then to use my own utensils.

(36:24 - 36:34)

That's a different kind of dangerous for sure. Meanwhile, people with lactose intolerance is like, hmm, I kind of like ice cream. I'm going to ruin everybody else this night by farting it up.

(36:35 - 36:45)

But that is a pressure I'm going to put upon you guys. God. Well, thank you for that, Neil.

(36:46 - 36:54)

Kesha, what have you got? Middle slots. Well, let's see. Eypór already mentioned spaghetti and that's actually on my list.

(36:54 - 37:12)

So I'm going to pick something else. Oh, I'm sorry. No, it's okay.

I love spaghetti and I've already talked about it in the food episode. So I'm going to take another one. So did I offend you with my spaghetti definition? What you have done to the spaghetti offended us.

(37:14 - 37:24)

So one type of noodle I really like is called, it's actually a Greek one. It's called Kritharaki. Hang on, let me just put that in chat.

(37:25 - 37:27)

Oh boy. Thank you. There's no way I'd be able to find that.

(37:29 - 37:39)

I'm pretty sure the Kritharaki are the bad guys in Lord of the Rings or something. No, there's a Dothraki and I think there are a bunch of people in Lord of the Rings. They're just like horses.

(37:41 - 38:00)

So Kritharaki is a type of noodle that is basically shaped like rice and it's tiny little rice coins, but it's noodles. And for a long time, I did not know that Kritharaki was not actually rice. And I, like, whenever I saw it on the menu, I always ordered it expecting it to be rice.

(38:00 - 38:25)

But then at some point I saw it sold in a package and I picked it up and I was checking the ingredients and it was actually made out of like other noodles, like Italian noodles with wheat and everything, just shaped into rice form. Does this resemble rice? You chose this topic. Your first two noodles have been potatoes and rice.

(38:28 - 38:40)

You chose this. Listen, I substituted, okay? It was supposed to be pasta. Yeah, it was going to be spaghetti.

(38:40 - 38:45)

Also known as Orzo, which is pasta, yeah. Oh my God. Also known as Rizzoni.

(38:46 - 39:02)

There's so many names of this kind of pasta. Rizzoni? Yeah, it's also Orzo, Rizzoni and Kritharaki. I'm on such a fucking rollercoaster because you said like, oh, it's pasta in the shape of rice.

(39:02 - 39:22)

And my brain instantly went like, rice is just pasta, right? Yeah, then I had like a brain blowing moment where I was like, Eypór, rice is not pasta, you fucking moron. Eypór, rice is life. Rice is life? Is rice love? Rice is love.

(39:22 - 39:28)

Where there's rice, there's life. And where there's life, there's love. This episode is going to be the death of me.

(39:28 - 39:51)

I'm having such fucking like, like neurons that have been dormant for ages are getting activated as I'm eating. I will not exit this recording the same man I was. What is rice? Vegetables? No, it's a corn.

(39:51 - 40:00)

A wheat corn. I'm laughing but I don't know so I just want you to know I'm laughing at you. That was a sympathy laugh.

(40:00 - 40:10)

Oh no, we're done. I was laughing with you on that one. Eypór is genuinely having his Tinker Taylor soldier spy moment.

(40:11 - 40:19)

I think we might have something similar to this in the cupboard. Do we? No, don't you dare. Don't you dare do this to my household.

(40:21 - 40:27)

Eyþór fortify yourself and close the door. I'm turning the lights off. I'm locking the door.

(40:28 - 40:40)

You stay out there. Just think, ingenuity is so fun because someone had to sit there and stare at a potato and say I bet I can make rice with this and it would be noodle rice. Crazy.

(40:40 - 40:55)

This is not potato. Kitharaki is literally made like out of the same method that you make spaghetti or other noodles with. Out of a lump of dough that you just for whatever reason you put it in rice form.

(40:56 - 41:05)

It's just wild. It's wild things. It's so dumb.

(41:05 - 41:12)

I'm curious if he comes up with noodles. I feel so fucking dumb right now. I feel so fucking dumb.

(41:15 - 41:23)

She has no noodles. I'm assuming it was just rice. Nah, it was a weird thing made out of hearts of palm or whatever the fuck that may be.

(41:23 - 41:31)

But it was very similar to this. Yeah, it was made into very similar shapes so when you're like, I feel like I've seen this before. I have, but it's not made of pasta.

(41:33 - 41:43)

Probably made of a fruit, I don't know. Or rather a vegetable, not a fruit. So yeah, for a long time I did not realize what the fuck this was.

(41:44 - 42:22)

And I often, like, I didn't consciously order it but I know it was always on the side as a side dish on some plates. And I liked it and the time I figured out the name for it, I'm like, whenever we're eating something Greek or Greek adjacent I'm looking for it on the menu. I'm like, give me that stuff! I'm telling you I've probably eaten what do you call it? Kritharaki? Kritharaki.

Yeah. I've probably eaten Kritharaki hundreds of times and just assumed it was noodles prepared in a weird funky way. Like, I'm looking at pictures of it and I'm like, I'm 99% sure I've eaten this.

(42:23 - 42:39)

Like, yeah, at like a Greek restaurant or some kind of like some non obvious restaurant. Noodles prepared in a special way or rice prepared in a special way? I thought it was noodle. Rice prepared in a special way.

(42:39 - 42:45)

That probably said noodles. We have noodles and pasta on the brain. Oh boy.

(42:49 - 42:57)

Yeah, that's apparently now my number two since spaghetti was taken. Good job, Eypór!
Rude. Rude.

(42:58 - 43:03)

Rude. Oh, thank you for that. I didn't know it had so many names, that's super cool.

(43:04 - 43:27)

I don't know that it had any other name. Yeah, like, also known as this, also known as this, also known as this What the fuck is this? Don't give me every country's translation of what this is. Just tell me what it is.

Just tell me what it is, not the name. Fuck you. Alright, Eypór, what have you got? Oh, my number two? Yes.

(43:27 - 43:44)

Super boring, but it's basically like the kind of ramen noodle stuff that you get at Asian restaurants. Often like egg fried or whatever. We get them at the weird Asian hybrid weird restaurant here in Westminster.

(43:47 - 43:57)

Sometimes I have a craving for noodles and it's just, I don't know, the kind of weirdness of these. They're not in a broth. They're not bathed in some kind of liquid.

(43:57 - 44:04)

You can kind of just eat them. They're just carbs. They're just fried noodles.

(44:04 - 44:14)

Yeah, wok fried noodles. Those can be just so fucking gorgeously good. From time to time, when we go out to restaurants to eat, I'm just like, yeah, I just want fried noodles.

(44:15 - 44:25)

Just give me that load of carbs. Just fuck my shit up, bro. And by extension, I really do enjoy instant noodles and shit like that.

(44:26 - 44:35)

It's not the same, but it's the same kind of general vicinity. It's the same kind of noodle just prepared. One is with broth, one is without.

(44:35 - 44:40)

Yeah. Shout out to instant noodles. You have saved many a night for me.

(44:40 - 44:48)

I'm just like, oh no, it's midnight and I have to go to sleep. Fuck. I think that's a shout out for many students too.

(44:49 - 45:27)

Of just like, I have no money. Instant noodles are like 26p each and I could buy an entire week's worth of food on less than 10 pounds. I'm going to have noodles.

Big shout out to instant noodles. Shout out to instant noodles. Asa, did you see that? I think it was Derps that posted it.

Oh, they probably didn't say yet. Derps posted it on the Discord a while ago. What is the leading factory of ramen noodles? I don't know.

One of them recently released a new ramen noodle that had caffeine in it. Oh no. No.

(45:29 - 45:36)

I don't like coffee cake. I don't like coffee candy. Stop that shit.

(45:38 - 45:41)

Coffee is just coffee. No, it's not coffee. It's just caffeine.

(45:41 - 45:47)

The thing that hypes you up. Oh, that's terrible. That's almost worse.

(45:47 - 46:02)

That's for all the students. Specifically targeting students and gamers. Their usual targeted market seems to be prisoners of the educational system and prisoners of prison.

(46:07 - 46:27)

What do you mean games aren't a prison? I am, though, a little bit jealous, just because we're talking about instant noodles and stuff like that. I saw a video where some guy was going through instant noodles he bought from a corner store in Japan. And yes, these noodles were not cheap.

(46:27 - 46:38)

They were somewhere in the ballpark of 3 to 4 dollars each little box. But Jesus Christ, do they put effort into their instant noodles there. You can at least get noodles with effort.

(46:40 - 46:51)

Artisanal noodles. Yeah, basically artisanal noodles. I got a little jealous because I do remember watching that video and then going to all the stores around Iceland.

(46:51 - 47:02)

And it was all just like, yeah, 30 cent noodles, 50 cent noodles. I was like, can I get something that has a little bit of effort in it? A little bit of self-respect, Seth. Come on, come on.

(47:02 - 47:12)

Self-respecting noodle. So yeah, shout out to just the common basic bits noodles. You guys are great.

(47:13 - 47:17)

Call me out of a wok or a broth. You guys are fantastic. So that's my number two.

(47:18 - 47:32)

On the topic of wok noodles, I have an honorable mention that's kind of in the ballpark of that, which is a Philippine type. It's not made in a wok, but it's called pancit. And it's basically also like a wok noodle.

(47:32 - 48:05)

The dish is similar to that, but it's made with glass noodles instead of the ramen type noodles. Did you say glass noodle? It's the ones that are sort of transparent. The noodles are... You often find them in Chinese dishes, for example, in what are they called? Spring rolls on the inside.

When you bite into them and then you have a little bit of noodles in them. They're transparent and they're called glass noodles. I'm not sure if they're made out of rice flour.

(48:05 - 48:14)

Yeah. No, I've seen these transparent noodles before. Like... I don't know if I've ever eaten them, now that I think about it.

(48:15 - 48:24)

Huh. Yeah, shout out to glass noodles. Yeah.

(48:24 - 48:36)

I just wanted to bring the Philippine one up. It's not my favorite, but it's a classic Philippine one. If you go to a Philippine party, you will always find pancit.

(48:38 - 48:47)

It's technically... It might be made in a wok. I don't know. Probably only because you need to feed a lot of people and the wok is the only thing that can fit that amount of noodles.

(48:47 - 48:51)

Yeah. That does look good. I miss having a wok.

(48:51 - 49:06)

When I was back in the UK, when I had my own place, I got a wok because I loved egg fried rice so much. The sheer volume of things that you can cook in a wok, being that we were a house of like five adults or something stupid. It was like, yeah, we can't all be cooking individual meals in this kitchen.

(49:07 - 49:14)

This is just ridiculous. Dinner will be anywhere between 5pm and 9pm if we do that. Man, I miss my wok.

(49:15 - 49:22)

You know we can get a wok in Iceland. It's not worth it. There's only two of us that eat and I don't want to encourage people to come eat with us.

(49:24 - 49:46)

But you can do meal prep with that. When I lived alone, I did meal prep for the entire week with my wok. I only ever cooked in my wok and it was enough for an entire week's worth of

stuff and I fried half of it and then I ate for three days and then I tart up something else from the fridge from two or three weeks ago.

(49:47 - 49:56)

I just had a rotation going. I had an entire system guys. Alright, I'm done with my noodles.

(49:58 - 50:14)

Well, let's find out what my second noodle space is after the ads. Oh my god! Well, I'm sure that whatever that was, Ireland, go listen to what I'm talking about. Sign me up.

(50:16 - 51:22)

I hope it was the terrible, terrible JCPenney ad I've been hearing all around. JCPenney, new line of something or another, some stupid... So, my number two, now that we're back, basically I'm just going to echo what Athel said, but I have to really be like, I like noodles with broth, so things like pot noodle, literally pot noodle, chicken and mushroom is the best pot noodle ever to exist. It tastes amazing.

I love them very much. I'll even have the store knock-off versions of chicken and mushroom, so long as it comes in that pot and you can just pour hot water into it and two minutes later you're ready to eat. You don't even have to break any sashes up, it's already in there.

Pot noodles are great and I love them, but they do have to be the chicken one for me to have like supreme love, but they aren't really available that much in Iceland, unless you go to Costco. So, my only alternative is yum yum chicken pot noodle type things. Yum yum yum suck.

(51:23 - 51:58)

They are so much better than anything else here though. This is what I have to work with. What's the knock-off yum yum that's even worse than yum yum somehow? It's not the yum yum.

We have the yum yum ones and then that comes in the packets as well, not just in the plastic. It's in the packets. If we're in bonus and you go to the left hand side of where those are stored, there's one that's kind of almost the bonus version of that and it's just not as good.

Me and your younger brother were just like, why did you buy these? These are just still not good. It's chicken and mushroom pot noodles. They're amazing.

(51:58 - 52:22)

I discovered them when I was like 15 or some shit and I basically never stopped having them. Before I left Britain and I was out in the winds for about six weeks or seven weeks or whatever it was, I just basically lived on those and sausage rolls. I know that we already talked about instant ramen noodles and pot noodles and shit, but I have to say chicken pot noodles are amazing.

(52:22 - 52:45)

I love them. That's it. That's my second spot.

Yum yums are a good second though because I have no other option. In a crisis situation they are an acceptable substitute. Because they come in their own little pot.

You don't even need to put them in a saucepan. You don't need to find a bowl for them. You just grab a fork and you eat it.

(52:46 - 53:11)

What lunatics are buying instant noodles that don't come in their own little plastic pot thingy? Who are the lunatics that are boiling it in their pots? The ones that are just like the square packets. The ones that are super cheaper because they don't have the plastic pot. Those ones that you make as part of a meal whereas the ones that are in the plastic tub, you have accepted your fate, this is your meal.

(53:11 - 53:40)

It's for people with aspirations of not living like hobos. Yes. Or they're accepting that, yeah, I don't have time for anything else today or I'm not putting this in the saucepan, I'm just eating it out of the tub like an absolute peasant.

I love that shit. would happily still eat those for dinner. I try not to as a grown-ass adult but there are some days I'm just like nah, just give me that plastic shit back.

(53:40 - 53:49)

I love it. That's it. That's my number two.

There really was no great exception to that. Is that acceptable number two? Thank you. Coming from the man who had the same number two.

(53:50 - 53:58)

Yeah. So yeah, that's me with pot noodles. If you have the same number two you should go see a doctor.

(53:59 - 54:41)

Oh no! Don't worry, there's no blood in it so... Alright Neil, what have you got? My favourites in the number two spot are similar. But specifically spicy noodles. So I'm gonna just not be able to say the names of these companies right? And so apologies ahead of time as I try to use words to tell you what things are.

(54:42 - 55:12)

S-A-M-Y A-N-G The Samyang that's my guess has spicy ramen. It's very good. My Google to find that specific ramen was What's the noodle with the bird mascot? And Google was very quick to know what I was talking about.

(55:13 - 55:33)

It's Samyang Nongshim Nongshim N-O-N-G They also make a spicy one that's very good. Also Korean. Actually Nongshim makes a vegan noodle that's very good.

(55:36 - 55:50)

I just saw them in the store the other day. They have like a green packaging. Some of those noodles get like to the point of spiciness that I'm comfortable with.

(55:50 - 56:17)

They're not just a little spicy. Some of those are pretty spicy. But I like them.

They get right up there to my limit of what I you know I can tolerate a lot of spice compared to a lot of like people I think. I tend to think that I can handle spice well. And I'd say that they're about a 7 maybe out of 10.

(56:17 - 56:59)

And that's where I like to draw the line of I could venture past this but this is where a meal can be and I can still enjoy the meal and want to have it again. They get right up there to being fun with the heat but not overbearing. And still the flavor of those.

Very good. Very good flavor. I think I've had them before but I'm not entirely sure.

I might have. They're so good. Like I would be very much game for trying them but I just I can't do hot stuff and I have this sneaking suspicion that what people think hot noodles are is probably like already beyond anything I can tolerate.

(56:59 - 57:17)

I want to guide you through heat things and build your tolerance from the ground. Explore spicy foods with you because they're some of my favorite. But I don't enjoy hurting people with food.

(57:17 - 57:27)

You know what I mean? Because there's a lot of spicy food that's so so good. Like the flavors. But the spice.

(57:29 - 57:37)

I'm basically an absolute pussy when it comes to spice. The cheese is the best spice you could possibly give me. Other than salt.

(57:38 - 57:58)

What a British thing to say. So we have a separate chat with some friends of ours and we were literally talking either today or yesterday about cheese. And I'm like, yeah.

Cheese is great. Cheese is the spice that I need in my life. I love cheese but I don't like blue cheese.

(57:58 - 58:04)

So I may be a terrible cheese person but give me cheese or give me that. That's French shit. We don't need that here.

(58:06 - 58:11)

We don't talk about that. We don't talk about that. Your opinion is valid.

(58:13 - 58:39)

No, I'm not a huge fan of spice. I think I'm about the same level as Athel. Maybe a tiny bit hotter but we had when Casey came over and Casey cooked us the salmon with chili flakes.

I was like gonna die. I will send you a picture of what each slice of one of my pizzas looks like. I put I put so much chili on there.

(58:40 - 58:46)

Motherfucker has chili on his desk. I have chili at my desk. I have chili at my desk.

(58:46 - 58:53)

For when I need it. Whenever he vanishes out of frame he's just taking a sniff. Oh my god.

(58:57 - 59:15)

I love spicy things. But yeah. I think according to, I have some friends that enjoy spicy stuff and whenever I eat spicy with them I feel like I have a high tolerance for spice and they don't but I don't personally enjoy it.

(59:17 - 59:37)

There's a lot of spice flavors though that when the right thing is spicy, the right spicy dish comes along, the spice doesn't take away and it's not there to challenge the dish at all or anything. I'm not saying that the noodles do a perfect job at this or anything. But there is the noodles.

(59:37 - 59:59)

It is what it is. The right spicy dish the heat is not a detriment. I understand that you have to get past that but there's so much good flavor in hot dishes that you don't get without the elements that also provide heat.

(59:59 - 1:00:34)

You know what I mean? I don't know. Words are hard but there are so many good spicy dishes. If we are able to make our way over to the physically hot capital of our team you'll have a week to try and figure out how to get us from oh my god cheese is pretty good to vaguely oh, can I do a chili flake or two? It would mostly just be a week of pain because I don't think you can adjust that fast.

(1:00:35 - 1:01:57)

Some people will find my mom finds a lot of things very spicy that I will just, she'll say there's a cheese dip that's spicy or something and I will just stop what I'm doing and stare at it like what? Where is the spice though? Is it hidden underneath? Milk? What do you mean? What do you mean? And some like this is, I don't think this is going to translate very well because right next to Louisiana I'm kind of like eastern Texas. I'm doxing myself. We see the name of an island where there's less than 5,000 people living there man.

All the listeners are like got him! But we get a lot of the Cajun restaurants over here too. You know that kind of flavor palette makes its way over here and I enjoy that and it's I would consider it like heavily seasoned. I can see where it might be spicy but like it doesn't get too spicy.

I don't find Cajun seasoning spicy but if there's the slightest bit of just like what I would describe as seasoning some people including my mom are like this is hot this is spicy. I'm like no it's not it's seasoning. It's just seasoning.

(1:02:01 - 1:02:27)

I definitely enjoy it a little bit more with a kick rather than it being not mild. What's it? Not stale? What the fuck is it? Bland. Bland.

That's the word. Thank you. I'm out of words today.

No worries. Well thank you for essentially a third variation of instant noodles. Spicy noodles.

(1:02:28 - 1:02:34)

Yeah. But spicy. I mean yeah instant.

(1:02:34 - 1:02:46)

I don't even know what flavor. I know I like chicken instant noodles but I don't think the spicy ones are chicken flavor. Sometimes it just says spicy.

(1:02:46 - 1:03:03)

I don't know what flavor that is but it's good. You know I don't think that capsaicin has a flavor so I don't know. There has to be something other than spicy but it's just called spicy and I don't really know what that means.

(1:03:03 - 1:03:19)

I guess that just means chili but I don't really know what it is that makes the flavor of the broth. You know what I mean? What is it? Question mark. We'll never know.

(1:03:21 - 1:04:04)

I noticed that back when I was back when I was starting to become like a vegetarian or a vegan. I tried looking for instant noodles that are either vegetarian or vegan and all the ones that are basically like vegetable based they only ever they are usually spicy even if they just say vegetable on it. Or like they just say spicy or curry and like the fuck is that flavor? I really need to try Indian food because I've not been to an Indian restaurant and I know that people that like spicy food are big fans and I need to.

(1:04:05 - 1:04:12)

It's on my to do list. I went to an Indian restaurant recently and it was fucking fantastic. I need to.

(1:04:13 - 1:04:21)

Neil do a react. Neil reacts to Indian food. For our Patreon feed.

(1:04:22 - 1:04:42)

It would be fun if we ever like are flown wherever the hell we are at any point to do like filming us going to restaurants and trying things. Because that's always fun. Listeners, that's what your Patreon money is going to.

(1:04:43 - 1:04:49)

We are flying to different corners of the world and eat food there. Food tour. Italy.

(1:04:52 - 1:05:03)

The pizza tour. So you can see that statue I talked about where the hand fell off or whatever. We need to see the nuts.

(1:05:04 - 1:05:11)

The hand. Sand dunes. Marble dung I think we named the episode.

(1:05:13 - 1:05:19)

Did we name the episode that? No, I don't know. I have no memory what we called it. It was something like that though.

(1:05:21 - 1:05:34)

All right, Kesir. What have you got on your top spot? So I picked another one of the German noodles because we have a few of them. I put two of them on my top list.

(1:05:34 - 1:05:39)

I'm already mad. I don't know why. I just know that you're about to not say what I think a noodle is.

(1:05:40 - 1:06:13)

I'm just preparing myself to be angry. I'm going to only bring forth one apparently. So I put two on there because for me in my brain they occupy kind of the same spot in my brain but they are made differently and also with different ingredients.

So one is called Spätzle and I looked it up. They are actually made with the same ingredients as noodles are. The difference is that instead of kneading the dough they are stirred.

(1:06:14 - 1:06:29)

So it's like a little bit more what's it? Fluffy? Watery I guess. A little bit more watery. And to make a noodle out of them you drop them into hot boiling water until it solidifies.

(1:06:29 - 1:06:45)

It solidifies when it drops into the water. And that's how it gets its lumpy shape. I wish the audience could see Neil's incredulous face of like I'm not sure if these are fucking noodles or not.

(1:06:45 - 1:07:02)

I don't know what to think of this yet. Sorry, go on. They are often usually they are kind of eaten sort of soggy with a sauce on top of it but I prefer them kind of fried.

(1:07:03 - 1:07:15)

They get this really nice texture when they're fried. But yeah, I enjoy them except with cheese. It's commonly served with cheese sauce or whatever and I don't like that so much.

(1:07:15 - 1:07:54)

It's just Spätzle with a brown sauce and I'm good to go. Basically also an instant student on a budget food kind of. And the second one that's kind of in the same vein is called a Schupfnudel.

It actually has noodle in it. And they are... I would hope so. I would hope so.

That's the subject of today's show. Okay, but tell me where in spaghetti is the word noodle? Ah! Yeah, fuck you guys. Oh my fucking god, Neil.

(1:07:55 - 1:08:03)

I was taking it. So yeah, but these are made out of potatoes. So yeah.

(1:08:06 - 1:08:14)

You guys need to know that Neil and Ava are losing their shit right now. And I'm just like, this sounds great. It does sound great.

(1:08:14 - 1:08:25)

I'm just... I am endlessly entertained that I entered here going like I don't know that many noodles. And Cass is out here like potato noodles, potato noodles for days. And I'm just like, that sounds delicious.

(1:08:26 - 1:08:41)

It sounds amazing. Maybe I can just send you like a package of them or whatever. Because they're... I'm not sure.

They are... They might need to be in the fridge. I'm not entirely sure. They look fucking delicious.

(1:08:41 - 1:08:50)

Like I found a picture of schupfnudel. By the way, like 10 out of 10 name in Germany. Like this is what schupfnudel should look like.

(1:08:53 - 1:09:05)

It has the word schupf in it, which is like getting it like... What is it? Like dunking for something out of water to get it out. That's what the word means. Schupfnudel.

(1:09:05 - 1:09:19)

Like getting it out of water with a... You know those spoons that have holes in them. The worst soup spoon. That's actually also one you use for the knödel.

(1:09:19 - 1:09:24)

That was my first entry. That's how you get them out of the water. You use one of those things.

(1:09:26 - 1:09:36)

They look super fancy. They are made out of... Like I think you make potato mash and then you like a little bit more hardy. No, not hardy.

(1:09:36 - 1:09:49)

Less viscous than potato mash. And then you form it into those little tear shaped things. Yeah, that's the picture.

(1:09:52 - 1:10:00)

I prefer them also fried. Those are biscuits. Neil, they are not biscuits.

(1:10:00 - 1:10:04)

They are not biscuits. Biscuits are sweets. They are big and flat.

(1:10:04 - 1:10:10)

They belong next to the cake in the biscuit aisle. You do not put them in savoury things. It's not a biscuit.

(1:10:11 - 1:10:22)

I'm surprised Neil hasn't said they look like fries because they do look like fries. They look like some fucky fries. They look delicious.

(1:10:23 - 1:10:31)

Like everything you put out today. They look like bread. Yeah, like little tiny bread rolls.

(1:10:32 - 1:10:51)

Yeah, but they do look like giant chips to me. They are a bit chewy. I don't know how to compare them to anything.

I want to compare them to something Asian, but that's not going to mean anything to you. Oh, Neil might notice they have like a texture inside like a mochi. Mochi, not mochi.

(1:10:52 - 1:11:01)

Yep, it's mochi. You can serve schumpf noodle as a potato side dish. Yeah.

(1:11:03 - 1:11:17)

Most of the recipes I'm looking at are side dishes. Yeah, they're usually side dishes. When you google it you find most dishes where they are basically the main attraction and the sauce and the vegetables are all thrown onto them or whatever.

(1:11:17 - 1:11:48)

But usually they're on the side with again some brown sauce and a steak I guess or I guess fish. I don't know. Would you find these randomly in restaurants in Germany? Yeah, definitely.

You can actually ask for them. As a child if they have either schumpf noodle or spätzle on the menu everywhere and you want to have for example this steak but it only comes with a salad, you can ask them to exchange the salad for spätzle. These things are pretty thick.

(1:11:49 - 1:11:58)

They're substancy. Yeah. That's what I imagine mochi is pretty dense.

(1:11:59 - 1:12:23)

Yeah. They're like that because they're also made of starchy substance like starch that's mixed with water. We are absolutely at some point going to need to do for a Patreon absolutely massive massive special for Top 3 Stars Cooking.

(1:12:23 - 1:12:33)

Oh boy. That's going to be on the Real Dragon set soon. No, no.

(1:12:34 - 1:12:58)

We had a LAN party the weekend and I don't cook with numbers and the guys were watching me cook things like how do you do this? Where's your numbers? I don't know. What numbers? Where are the numbers in cooking? What are you doing? Playing lottery? It

was so gratifying to hear everybody else go like, what do you mean? Roughly this. No, you need to measure shit.

(1:12:59 - 1:13:03)

No, they're for baking. It's for everything. Everything to do with cooking.

(1:13:03 - 1:13:17)

My sponge done in the microwave was an amazing cake. It was actually shockingly good. V made me a birthday cake in a microwave and it was genuinely good.

(1:13:18 - 1:13:36)

That's the thing that became popular here for a minute. They sold little packets that look like hot chocolate packets. If you've ever had hot chocolate come in little paper packets that you put in a mug just like hot chocolate but it turns into a cake.

(1:13:37 - 1:13:40)

So you have little mugs. Yeah, mug cakes. I love those.

(1:13:41 - 1:14:17)

Those are microwave cakes. It was extra funny to watch V try to do it though because my friend's about 2 meters tall and his microwave is like on top of his fridge. I couldn't see the display so I didn't know how long I was in the microwave for because I physically couldn't see it and I could barely reach the microwave.

You were tiptoeing to open the microwave. And I had to use my phone as a timer because I couldn't see the timer on the fucking thing. Oh, fuck me.

(1:14:18 - 1:14:43)

Anyway. Sorry for that tangent. So yeah, super bonus episode.

We'll cook. Yeah. I think Asa's next.

Yeah, V's up to something. Sorry, I'm still looking at the shrimp noodling. Noodling.

(1:14:45 - 1:14:53)

I found one that has like tomatoes and cheese and I'm like, oh, that looks fucking good. Well, let's make some. It doesn't look like it uses any special recipe things.

(1:14:54 - 1:15:08)

You need to make the... Usually when you make schupfnudeln over here you can get them prepackaged, like done, made. You don't need to make the schupfnudeln from scratch. Yeah, I'm saying like... I doubt you have those so you might have to do that.

(1:15:09 - 1:15:16)

It's simple enough. It's potatoes, a couple of like flour, cream, cheese, salt, eggs. It's just shit like that.

(1:15:18 - 1:15:20)

I'll figure it out. I'll make a fake version. It's fine.

(1:15:20 - 1:15:41)

In the microwave. Don't put schupfnudeln in the microwave. No, no, no.

It has to be slightly fried from all sides to get that really crunchy texture on the outside. No microwave for you. That's not how it's served in the restaurant, but that's how I like it when I buy it.

(1:15:41 - 1:15:48)

I always fry them. Alright then. Entree, so what have you got? Tortellini.

(1:15:50 - 1:15:53)

Thank you. Told you, told you. Thank you.

(1:16:00 - 1:16:16)

Without a doubt, best pasta thing is tortellini. We talked about it in favourite foods. It's a little bit of a pasta thingy with a little bit of sometimes mushroom, sometimes cheese and sometimes a meat thingy.

(1:16:16 - 1:16:25)

Inside the pasta, somehow rolled inside the pasta. And the pasta, it's so fucking good. It's by far the best pasta out there.

(1:16:26 - 1:16:38)

I don't get it when people show up with the screw pasta or the tube pasta or the spaghetti pasta. They're like, this is my favourite pasta. Sitting on his own top.

(1:16:39 - 1:16:48)

All of these things are the same fucking thing. I do not taste a difference between any of these pastas. Come at me Italy, I don't give a shit.

(1:16:49 - 1:16:56)

This is all the same shit. But they are all made of the same dough. It's just a different shape.

(1:16:57 - 1:17:07)

It's a texture thing. What kind of texture do you like? Yes, exactly. But Tostellini has a built in little pocket of extra something.

(1:17:07 - 1:17:18)

And that's what makes it the best pasta. Period. But to be more specific, it's the weird cheesy Tostellini dish that my aunt used to make me when I came to Reykjavik to visit.

(1:17:19 - 1:17:27)

I love that dish. I repeatedly asked her what are you putting in it that makes it so special? She just told me like, nothing dude. I don't know why you like it so much.

(1:17:28 - 1:17:32)

There's nothing in it. I'm doing nothing special. This is spaghetti and ketchup.

(1:17:32 - 1:17:42)

I don't... Laughing. Ethan, you need to let it go. The accident wasn't your fault Nathan.

(1:17:43 - 1:17:50)

My compliments to the chef. It works out with spaghetti and ketchup. Laughing.

(1:17:52 - 1:18:06)

I must get your recipe. My compliments to the chef. Eyþór Sass as he eats out of a carpet.

(1:18:07 - 1:19:30)

Laughing. Like a flash panda. So, no, just like by far I don't even get the conversation about pasta because I'm just like, I feel like they already mastered it.

They made the Tostellini. like why is anybody doing anything else? This feels like if a barber tried to like do a haircut without doing the thing where they like put the hair between the fingers and then clip it to make it straight, like why would you not do that? That's clearly the best way to do like straight lines. Ah, no, we can do the old way.

Yeah, mamma mia, like meatballs and spaghetti. And I'm just like, no, stop it. Tortellini, do it.

You're wasting your goddamn time on inferior products. So what's your favorite filling in tortellini? It's the weird meat one. I don't know what meat is in there, but it's the meat one.

Minced meat usually, I think. Yeah, I think it's just kind of like super processed beef. It does not have the texture of like minced meat.

It has the texture of process. Like already chewed meat. Pre-processed meat.

Yeah. So that's, that's by far my favorite, but I will genuinely eat like all the tortellini. I love them all.

(1:19:32 - 1:20:23)

Do you like them with or without sauce? With sauce. I do like them with sauce. When we prepare them here at home, I usually start mixing them in with whatever else has been made as like a part of it because I'm not a huge fan of like dry tortellini, but it doesn't need anything much to be added to it.

Yeah, I was genuinely probing because I always serve tortellini with something or it's just a shitload of cheese on top and I walk away. Yep, perfect. I don't like, I don't like tortellini without sauce.

I'm like genuinely upset. I'm like, I have to put something on this, but if you don't, I'm like, I can always just not put sauce. No, don't you dare start serving me like dry tortellini just because I, no, no, no, no, no, no.

I'll do a tiny little bit of tomato ketchup on. Put some Heinz ketchup on my tortellini. Fucking bone apple tits there, you motherfucker.

(1:20:26 - 1:20:31)

Yeah, that's my top one. Like I will be taking no questions. Like it's obvious.

(1:20:32 - 1:22:52)

Uh, anybody who disagrees with me is wrong. There you go. What about ravioli? What about ravioli? It's basically the same as tortellini, but the pasta is much like thicker.

Uh, ravioli. There's actually a third one. Um, so, so the, the, the two things I mentioned earlier, they're from, uh, the German part, the part in Germany called, uh, I think Schwäbisch, Schwaben, Schwaben, Schwaben.

And, um, they are very, very much known for having a lot of Swabia. I think it's called in English. I don't know.

And, um, they have like a lot of, um, noodle dishes and they have, there is a German version of the tortellini that is called a maultasche and, um, that, that is also from Swabia. Okay. I'm not entirely sure.

I think they're much, uh, thicker and usually eaten with, um, with broth instead of like a sauce. Uh, hang on. Um, maultasche.

I'm going to write that. Thank you. You guys are definitely testing how, how easily I'm going to be able to Google all this stuff when it comes to me doing the research.

Just fucking Google it. Google is doing that thing where it's like giving me a stupid image that won't fucking send in Discord. Uh, yeah, let me, let me, they have like a really thick filling.

So it's like a 90% filling and like 10%, uh, noodle. Yeah. Yeah.

So, uh, to answer, uh, Vy's question about, uh, uh, ravioli, uh, ravioli is fine, but it is too big. Like, like if you get ravioli, like as a part of a dish, it is a very messy, like you step, you fork it to a single ravioli. And then you like, like you have like a big lattice leave and you're just like the whole thing in your mouth.

It's stupid. And if you tell me to cut my goddamn ravioli, I'll tell you to get the fuck out of my face and bring me my fertility. So back to my childhood, um, with the Heinz spaghetti and the Heinz spaghetti with sausages, you can also get Heinz ravioli in a can.

And they were like small bite-sized ravioli. Okay. That's kind of cute.

In that same tomato sauce that you would have the spaghetti with. That's kind of cute. Not ketchup, like the tomato sauce that comes in those things.

(1:22:53 - 1:23:00)

I don't know why. I think I would not enjoy the German ones, the Maltaschen, because they are big as fuck. You need to cut them into three pieces to eat them.

(1:23:00 - 1:23:31)

I take that as a challenge. I will disrespect you at your own table and eat them in one bite. Did you Google them? Yes.

You only get like three or four of them on your plate when you order them in a restaurant. I will chew with my mouth open to prove a point that Tortellini is better. No, those actually look fucking delicious.

Uh, they're kind of crazy how big and thick they are. They genuinely look like, like, like, um, like little bread thingies. They're huge.

(1:23:31 - 1:25:23)

Yeah. Holy shit. The irony is that they're called Maltaschen, which basically means that, like, they're a pocket that can fit in your mouth.

And no, they don't. They just kept getting bigger. Oh, fuck.

But yeah, that's my number one. My number one is macaroni cheese, which I think you all might call in the States as mac and cheese. I'm like, you don't need to call it mac and cheese.

It's macaroni cheese. It's fine. I love it.

I love macaroni cheese. I love how much cheese you can put on it. I love the different types of cheese you put on it.

I love it when it's served with a thick cheese top and it's really thick and beautiful, sometimes with slices of tomato in it, sometimes with strips of bacon or bacon crumbles on it. I don't mind so long as it is that tube pasta with a bunch of cheese sauce with actual cheese, not not shit cheese sauce. It has to be genuinely good cheese sauce with like at least four different types of cheese in it.

And it comes it comes in. I don't care if it comes in a bowl. I don't care if it comes on a plate.

I don't care if it comes on a boiling hot, like garbage can lid. I will probably eat it. I love macaroni cheese.

I hate seeing it as a side dish because I'm like, just give me more and I will eat it. I love that shit. Macaroni cheese is the bomb.

And I love it in all its forms, including when I was a child, the hind macaroni cheese. I have, I have bit my tongue long enough. Getting pasta out of a tin is genuinely in my mind.

It's a weird thing to do. Like I, I, I, I've never eaten pasta out of a tin as far as I know in my life. It's, I have, but I feel like they're always like too overcooked or too soggy.

(1:25:23 - 1:25:58)

Like the, the sauce that they're in the can with, they always like it gets too deep. So it loses the right consistency. And I personally do not like, it gets super soft, like the pasta or spaghetti or whatever ravioli or even macaroni, it gets super soft.

But by the point of desperation, where you're cracking over a tin of pasta, do you know what it's good enough. It's so good. I am not a massive fan of the macaroni of the hind macaroni that comes out of the tin, but in a pinch when there is no other macaroni cheese, I love that shit.

(1:25:58 - 1:26:11)

There you go. Can you actually get mac and cheese in Iceland? Um, I haven't seen, I haven't seen them in cans, uh, but you do sometimes see them on restaurants, but it's always a side dish. It's never a main.

(1:26:11 - 1:26:55)

We both know you can get mac and cheese in Iceland. It's just really, really shitty mac and cheese. Oh yes.

You can get like the, here's the pasta and here's the packet of cheese sauce that you could make at home, but it's really rough. It's, it's tasteless and disgusting. Oh yeah.

Um, so I always make my own cheese sauce and I put that on basically everything because I am super lazy. Um, and I don't like that powdered shit. I want to put real cheese in there.

Although if you've never made cheese before, please don't ever put, uh, the cheese that begins with the, um, mozzarella. Yeah. Don't ever put mozzarella because it would, it was, it just doesn't work.

It's a bitter experience. I learned that hard way. I'm rude.

(1:26:55 - 1:27:20)

A shitload of cheese sauce. All other cheeses is usually fine in there though. Apart from blue cheese, purple cheese.

Um, yeah, I like, I like the cheese sauce. I like macaroni cheese. I like how hard it is.

I like it when it comes in that like, um, like, like, yeah, porcelain or like something along those lines. And, and it's so hot. You can't touch it.

I, I love it. Give me macaroni cheese any day of the week. Mozzarella's pizza cheese.

(1:27:20 - 1:28:09)

Yeah. Yeah. You can put it on top and that's nice, but you can't put it in the cheese sauce because it doesn't melt in with the rest of it because it becomes like, um, like an entity, all of its own, that becomes like sticky and pearly.

And like, yeah, it's like, no, I would say by myself, you cannot make me integrate. I am an individual. Yeah, that is macaroni cheese.

That's, that's, that's mozzarella. There is like white cheese pasta, like macaroni, but I don't know what cheese it is, if that's mozzarella or not. I know it's not like, it's not Alfredo.

I'm not talking about Alfredo. Talking about like macaroni, but it's white cheese. No idea.

I usually use cheddar, although I've also used like red Lester and all their kind of good cheeses like that. It's, it's so good. The more different types of cheese you can put on it, apart from mozzarella, unless you're putting that on the top to make like the cheese crust.

(1:28:10 - 1:30:29)

Yeah. I was just going to say, if you put it in the, in the oven and put it on top, then it would work. It's so good on top.

It's just like, when you have to put the fork and you have to like break apart the cheese crust. Oh, it'd be the best shit, man. It's so good.

And then the boiling hot cheese sauce and the pasta. Do you ever cook like little toppings to put on mac and cheese? Like that's kind of like a popular thing in the States that you see is like gourmet mac and cheese with like meat and onions or other stuff. Yeah.

I've seen people do like crumb tops or whatever it is. They'll put like bread crumbs on top. Like I'm not a huge fan of that.

It's like a step up from that. It's like, if you could order steak in your mac and cheese, you could order like a, like a chicken fajita mac and cheese and just like crazy recipes, you know? No, I'm, I'm not, I'm not a, I don't mind like, um, I don't mind like, you know, like bacon crumble on top or like tomatoes or, um, like, yeah, maybe, maybe I could take a little bit of spice on top. Maybe I could take a little bit of chicken on top.

I'm not really sure, but I am, I'm, I'm a lover of the pure, just macaroni cheese with a cheese top. It's and the lowest rung is obviously the Heinz macaroni cheese because it's not good. It's edible, but it's not good.

Check, check out that link. That's here where I live. Damn.

No. Do they only serve mac and cheese? Yeah. On a pizza? Well, you can scroll down and see all the different mac and cheese.

They are putting all kinds of toppings on there. It seems like a lot. I've not tried that.

Why have you just put pictures of a hot dog and macaroni cheese on top? I don't know. I don't know. I was googling mac and cheese and I saw that and I thought to myself.

Yeah. No. I don't know why.

I think it's because I was looking for the worst mac and cheese. I think genuinely without thinking about it, I was looking for the worst one. I found mac and cheese pie, but that one looked somehow more offensive to me.

(1:30:32 - 1:31:49)

So there's one that you've linked, Neil, that looks like it has like bacon and spring onions on top and that looks nice. They sound interesting, right? But it is a lot. You can't go there and not expect a lot of, like a heavy meal.

You know what I mean? Really heavy meal. It's a huge casserole dish. Yeah.

Cheese dishes are usually like anything with cheese sauce is usually very heavy. Yeah. It's like filling food.

That's why I don't understand it as a side. I would eat that thing and then I'd be like, I'm full. I don't want any more.

Give me more. Give me macaroni cheese, please. Yeah.

Well, sad. Sad that I can't get to this store, Neil. I would have to try a lot of this shit.

Become customer after month. Yeah, probably. Single handedly.

I do love macaroni cheese. Yeah. That's it.

That's my top spot. What about you, Neil? What have you got? I'm going to send a picture of it. Are you ready? I'm still waiting for that thing that he put away and he's going to throw it.

(1:31:52 - 1:32:39)

Yeah. Oh, is it a cat in a noodle suit? He puts pool noodle on and goes so mad. It is a pool noodle.

Oil pool noodle. Goddamit, Neil. All right.

No, that's not real. I sent them a picture of french fries. Um, french fries.

McDonald's french fries. All right. Let me copy the picture.

Okay. Here's the real one. It's another popsicle.

Another potato. No. Okay.

That's my real one. And if you think that I'm joking, you're going to be disappointed. You think you're going to be disappointed? Yeah.

(1:32:40 - 1:32:48)

Sour spaghetti. They couldn't use spaghetti because that is copyrighted by Italy. So they call it spaghetti.

(1:32:52 - 1:33:35)

Oh, fuck. Yeah. Sour spaghetti.

It's very good. Oh, my fucking God. So, Neil, if I took you out to a restaurant and they had tortellini, mac and cheese, and spicy cup noodles, and spaghetti, sour spaghetti, you would ask for a plate of sour spaghetti.

Oh, no. Sour spaghetti is not something you order at a restaurant. Sour spaghetti is candy, but it is inarguably a noodle because it is called spaghetti.

(1:33:36 - 1:34:17)

And if it is spaghetti, then what would you define that shape as? Worm. It's clearly a gummy noodle. It's a gummy noodle.

It's called spaghetti, though. You got to use context, Kessi. Words mean things, whether they're German, English, or whatever the fuck spaghetti is.

Spaghetti means a word. And it means that those are noodles. No matter what they're made of.

Potatoes, rice. It doesn't matter. Those are sour spaghetti and it's noodles.

It's gummy noodles. Oh, my fucking God. Oh, fuck me.

(1:34:20 - 1:36:25)

I'm pretty sure they called them spaghetti because they could not get away with spaghetti because it would be customer confusion or whatever the fuck it's called. Which is a genuine thing that is happening with vegan products when you write milk on it and it's not actually from a cow. There are people rioting in the streets, but also they are not drinking milk.

Oh, my God. All right. I want to try sour spaghetti.

No, I'll admit it's got no as a main dish or is it red for you? The one you don't like is the what isn't red 40. The one that y'all don't like the one that y'all have made like bad. But America, we like to continue to put things in our drinks because making people sick sends them to the ER and thus puts them in debt and that feeds the economy so that we we we keep all the red 40 we can in our product.

I literally don't know what it is. It's a food additive. I think 40 may have been one of those things that the EU banned recently.

Yeah, because it's technically a carcinogenic or something like that. But that may have been something else. I think it's one of the I think it's one of the bad ones, but I'm not too sure.

And I don't know how bad it is or what. But I see red 40. I got it.

If that's one of the bad ones. Damn it. So you try to send it to maybe skip the red spaghetti.

I've definitely seen you 40. The Icelandic customs is going to come to my house. You're illegal.

Stop this in your house. Don't worry, we ate the evidence. It's still in the fucking cupboard.

I did not know that that all these products were made with a with a with the same red food dye again. Yeah, I guess I thought they were just going wild with food dyes. And like they're trying to outdo each other with how red they can get something.

(1:36:25 - 1:36:48)

But I didn't know it was the same thing. I've I've like I don't know. I have no idea.

I searched is red 40 bad. And the top link says is red 40 safe. The FDA is ruled that red number 40 is safe for public consumption.

(1:36:48 - 1:37:43)

And then the next link is for most people it is safe to consume and poses no health risk. And the next link is most causes cancer. Yeah, no, no, no.

I found a post that says a post on TikTok that says red 40 has been linked to aggression, mental disorders, ADHD, migraines, allergic reactions, and skin reactions, skin reactions, but also like ADHD types. Okay, so it sounds like you you pulled only American children who could have read. I really want candy, Neil, you bastard.

Yeah, candy noodles are really good. We spoke about the main dish and Neil brought the dessert. Yeah.

(1:37:45 - 1:38:13)

All right, Neil, why do you like sour sketch so much? Um, I don't know. It's sour. Yeah, it's always been one of my sister and I's favorites.

So one of us usually always has sour sketch around or did you know, as children. Was it on your table, Neil? You had chili on your table. You must have sour sketch on your table.

(1:38:14 - 1:38:52)

No. Oh, it is sour candy, bud. Yeah.

Now, now I've held up sour punch bites, which probably also have read 40. Yes, they do have read 40. Does it actually say on the packaging? It absolutely says read 40.

It's the last ingredient, it says. I would argue pasta is also that shape. It's basically a hollow tube.

It's a pasta. Yeah, what's the name of those fucking things? I think it's rigatoni. These are sour punch.

(1:38:52 - 1:39:00)

Yes, it's rigatoni. Yeah, so Neil is holding rigatoni in front of us. Rigatoni is sour.

(1:39:03 - 1:39:26)

Sour punch also comes in straws, but it's not those just so that people know what I'm talking about. You did say in the candy episode that you liked the stuff that had like all that sugar and I think it's salt. Whatever the fuck is on those things.

Yeah. Sour candies are my favorites. And those are pretty sour.

They're pretty good. I love the idea of sour sketch. Thank you, Neil.

(1:39:28 - 1:39:54)

All right. Does anybody have any honorable mentions before we wrap the episode up? Yeah, I have one. It's udon noodles.

I like udon noodles. Yeah, they're warm noodles. They're slurpy and long.

And when I was putting together my list, I noticed I had spaghetti on there. I had udon noodles and I actually also had ramen on there. And I was like, I guess I just like long, slurpy stuff, apparently.

(1:39:56 - 1:40:14)

So obviously I had to put udon there. And I like that they're very chewy, as opposed to spaghetti are chewy, too, but udon have this different kind of chewiness that I enjoy. And they soak up the sauce really well, which is nice.

(1:40:14 - 1:40:33)

I found something gross. I did not have any honorable mentions. That's so gross.

I'm dying. That's so gross. Fucking you.

(1:40:34 - 1:40:42)

Oh, Neil. It's so gross. Why would you post that? Neil.

(1:40:55 - 1:41:11)

I'll put it as a link. That's the fucking worst. Oh, ew.

I'm gonna delete it because I hate seeing it. No, you need to leave it there. I need to link it for people who don't need to see this.

(1:41:11 - 1:41:42)

No, he's gonna cut this. Post a picture of the rat eating the noodles and that's good. All of the memes with the spaghetti are funny.

The mac and cheese one with the Simpsons is hilarious. The Mario and pasta. I don't know where these are coming from.

They're just there. What does it mean? Anyway, visual, visual. References.

(1:41:46 - 1:41:53)

Shockingly, I don't have any honorable mentions as I struggled to even get three things on my list. Me neither. One of mine is candy.

(1:41:56 - 1:42:34)

But you know what? After the first question, I didn't feel so bad about that. I have an honorable mention to Gots, who's a restaurant on the island. They do the long flat pasta.

Tangliatelle. Oh, yeah. Tangliatelle.

Yes, that. They do a cheesy version of that with sliced chicken on top and pesto with cooked baby tomatoes. They're good.

They're great. Shout out to that. That's my only other honorable mention other than lasagna is okay.

(1:42:35 - 1:42:39)

It's all right. I respect lasagna. I'll eat it out of respect.

(1:42:45 - 1:43:54)

I genuinely, when I see people order lasagna at restaurants, I'm like, what is wrong with you? Yeah. It's terrible. I'm not a fan of that either.

I don't like stuff that has the texture that basically feels like it dries my mouth. I'm also not a fan of ravioli because I feel like when I'm eating them. Are you talking about the cheese in the, what do you call it, lasagna? Kind of like the crumbled cheese that's in the lasagna sometimes has a dry texture.

Crumbled cheese? Are you talking about- I don't know, man. I don't like, I do not like lasagna. I'm not going to lie.

Yeah, me neither. I hate lasagna. I almost don't like ravioli because the stuff in raviolis can get weird texture to me.

Yeah. So on an episode about pasta and noodles, none of us like lasagna. No.

No. I hate lasagna. Nobody likes lasagna.

Garfield loves it though and I love Garfield so he can have all my lasagna. Garfield is wrong. Yeah, he can have all our lasagnas.

(1:43:54 - 1:44:29)

Yeah, you're right. No, okay. I want to replace my number one with lasagna.

Garfield is love. Get out of here. Get the fuck out of here.

So all we've got left to do this episode is to choose the next person who has to pick a topic and I'm going to plug into an algorithm and it will determine, it will guess who it is that is next. So let me, let me very quickly- Ask an AI. ...thing out.

Oh, ask- Yeah. ChatGPT. Yeah, you're right.

I'm going to ask ChatGPT. Yeah. Okay.

And hit enter. Oh, it's Neil. Look at that.

(1:44:30 - 1:44:34)

Wow. What a shock. So yeah.

(1:44:34 - 1:45:01)

Who would have thunked? Who would have thunk it? Neil, you have until we record next to pick a topic. So yeah, it's up next. Thank you all so much for listening.

You'll find this as usual at the bottom and we will see you next time. Bye. Okay.

Thanks. Bye. Okay.

Bye. Skesi here. I hope you loved the episode as much as I love non-conventional noodles.

(1:45:02 - 1:45:46)

I literally just had Knödel today and whenever I have them, I usually send a food picture to our staff chat so I can tease Neil. What's your favourite noodle slash pasta? Add us on social media and tell us and maybe send us a pic? Unless it's a long noodle like udon or spaghetti, in which case then maybe for V's sake, please don't? Have you listened to our sister shows

yet? We at Blighthouse Studio produce a bunch of story-driven podcasts. If you don't know them yet, please check them out! You might find something that you like! We have The Lucky Die, which is an epic fantasy D&D actual play podcast, in which the players are trying to save the world of Bickron from a threat from beyond the stars.

(1:45:46 - 1:46:28)

We have Counterbalance, which is a high fantasy audio drama podcast, in which three individuals who do not get along try to mend a hole in the weave that creates magic, all while trying to deal with angered spirits. And we have The Sprouting, which is a post-apocalyptic horror actual play podcast, in which the players must survive and navigate through an alternate earth 80 years after the world has been taken over by eldritch plants. If any of those shows tickled your interest, you can find out where to find them in our show notes or on our website, blighthouse.studio. And that's it from me, you're going to hear an ad from the hyperfixiation and hear you next time on For Top Threes.

(1:46:29 - 1:47:36)

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