

Binns' Breasts'

As the author or co author of 30 cookbooks and behind-the-scenes developer of hundred of recipes for Weber Grills, Binns certainly knows the rules for writing a recipe. In her new, "disarmingly honest" memoir, *Rottenkid: A Succulent Story of Survival*, she includes only four recipes, none of which follow any of those rules. Case in point: "Binns' Breasts." Here, she details one of her early attempts to people-please by rustling up some tasty protein for her college room-mates. Disarmingly delicious.



Directions'

1. Collect \$1 from each of your six hippie-ish off-campus housemates. Lace up your Wallabees and head to the market.
2. Buy bone-in, skin-on chicken breasts. Take 'em home and stick 'em on a piece of foil.
3. Preheat the broiler. (Does it work? Lucky you!) While it's preheating, clean up the dog poop on the stairs even if your dog didn't do it. One for all, and all for one.
4. Melt a stick of butter in the dented, lid-less aluminum saucepan. Dump in a bunch of soy sauce. Find a pastry brush (that's not paint, right?).
5. Brush the butter mixture on top and bottom of each breast. Broil until they seem like they're probably done, brushing a few more times if you remember. Do not burn them.
6. Let somebody else worry about the salad and brown rice. Pop a half-gallon jug of Almaden White Burgundy. Serve.



Rottenkid: A Succulent Story of Survival By Brigit Binns

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