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Mythical kitchen recipes

Hey guys welcome back to mythical kitchen today we're going to make the ultimate grilled cheese recipe which I'm super excited about because as you guys know Gordon Ramsay and I had a bit of a viral feud and Delish thought it was time for us to settle the debate once and for all so let's get started okay first things first we need to make this amazing chipotle bacon jam which is basically a sweet and spicy sauce that will take our grilled cheese game to the next level here's what you'll need finely diced slices of bacon 1/2 small yellow onion finely diced 2 minced chipotles in adobo 1/4 cup red wine vinegar 1/4 cup water 3 tbsp brown sugar 1/4 tsp salt and 1 tsp cornstarch Mythical Kitchen: A Culinary Adventure The team at Mythical Kitchen has already tested a plethora of flavors, debunked myths, and conjured up innovative dishes that will tantalize your taste buds. This culinary channel, hosted by Josh Scherer, is the brainchild of the Mythical Crew's most passionate food enthusiast. The channel launched on January 13, 2020, coinciding with the 17th season of Good Mythical Morning, offering viewers a new platform to explore the world of food. With over 1.7 million subscribers and 190 videos, Mythical Kitchen has quickly become a staple in the culinary realm. The series listed below showcase the channel's diverse offerings, ranging from comforting dishes to experimental creations. From "Food Fears" to "Mythical Munchers," each series provides an exciting culinary journey for viewers. Josh Scherer's passion for cooking is evident in every dish, and his ability to create something new and fascinating has breathed life into the world of YouTube cooking. His enthusiasm is infectious, making viewers want to get creative in their own kitchens and try out the channel's recipes. The Mythical Kitchen's chef, Josh, is known for his innovative and sometimes bizarre creations that leave viewers perplexed yet intrigued. Recently, he posted a video showcasing an unusual PB&J sandwich featuring seaweed and rice, which sparked curiosity among the audience. In another episode, he took a classic grilled cheese to new heights by incorporating flavors from Mexican corn chips, such as Fuego Takis, into every aspect of the dish. Josh's culinary experiments often push the boundaries of what is considered normal in a kitchen, but his enthusiasm and creativity make them hard to resist. He also shared a simplified version of this grilled cheese recipe for those who prefer ease over complexity. Josh and Lily conducted a blind taste test with nine new nugget options, including lamb, pork, turkey, beef, salmon, ostrich, buffalo, elk, and gator meat. The results showed that ostrich won, but even the chicken nugget was unrecognizable to them. Meanwhile, Chef Josh attempted to create invisible ramen by making it clear, a recipe he claims is inspired by his roommate Brett's alleged invisibility during full moon. To achieve this, Josh created a complex broth with multiple flavors and colors, while also making his noodles and egg clear. However, the process was challenging, and it remained unclear how the clear broth could retain its umami flavors without any visible ingredients. Opinions are divided, but we'd definitely rather not try that lunch option. Jalapeño poppers, a tasty and spicy snack perfect for the air fryer, can be pricey due to the use of bacon and cream cheese. Can Spam serve as an affordable substitute? Chef Josh, a Midwestern nostalgic, decided to incorporate his childhood favorite, Spam, into jalapeño poppers. He combines pickled jalapeños with cream cheese and cheddar, but takes it up a notch by using fried Spam cubes instead of traditional bacon. The innovative twist is stuffing the mixture into sushi rice and frying it up. Josh's creation left us thoroughly impressed, to say the least. The Mythical Kitchen's magic often lies in what Chef Josh comes up with on the fly while cooking. In this particular episode, he creates a unique snack by sandwiching two large Spam slices with fresh jalapeños and cream cheese. While his previous creations have been intriguing, this one might be pushing it – we'd rather skip lunch if this is all that's available. The Mythical Kitchen initially featured "Future Fast Food," where Josh attempted to predict the next big thing in takeout menus. Kimchi was a trend back in 2019, and Chef Josh wondered how McDonald's could incorporate it into their menu. His solution was an out-of-this-world kimchi creation that Koreanized almost every aspect of the Big Mac. The result is "Two all-beef bulgogi patties, special kimchi sauce, lettuce, kim-cheese, pickles, and onions on a ramen bun." While it may not have the same ring as the original jingle, we're willing to give it a try. For added flavor, he adds kimchi candied bacon to bring everything together. Despite the lengthy prep time, the final assembly seems straightforward enough that McDonald's could implement it in the future. A Big Mac has been a lazy person's dream lunch since 1967, but this futuristic reincarnation might just become our new go-to. Combining fermented goodness with fast food convenience sounds like a match made in heaven. Ramen is the ultimate quick fix – just add hot water! However, what if you have a sweet tooth and can't get enough of MSG? The Mythical Kitcheneers came back with another edition of Snack Smash, combining two treats to create a new super food. After their failed attempt at ramen powder on an Oreo, they went back to the drawing board and created Oreo-flavored ramen bowls. In typical Mythical fashion, they took it up a notch by creating vanilla filling flavor packets and dehydrating cacao noodles before packaging them in authentic-looking ramen cups. The combination of chocolate and sweet dairy milk makes this The Mythical Kitchen, spawned by Good Mythical Morning, has created another delectable idea that won over the team despite an initial confusing concept. The recent Flamin' Hot Uncrustable, featuring the combination of Smucker's peanut butter and jelly with Flamin' Hot seasoning powder, has sparked curiosity among fans. This latest creation stands out as a unique collaboration between sweet and savory elements. The addition of cheese spread and pepperoni might enhance its flavor profile, but the chef sticks to his roots and incorporates PB&J, much like the original. Rhett and Link appreciate the subtle taste, which is a departure from Josh's usual bold flavors. The Flamin' Hot seasoning blend adds a distinct sour/salty/vinegar taste that could work surprisingly well with sweet jelly. This snack fusion has garnered trust from fans, who are excited to try more creations from Josh. Another recent offering, a plant-based Nashville hot chicken pizza bagel, shows the kitchen's ability to innovate while still catering to cravings. The base of this giant pizza bagel is a pizza-sized everything bagel topped with non-dairy mozzarella shreds and plant-based Buffalo dip, along with handmade chicken nuggets coated in Nashville hot sauce. This comfort food combination might just work as a plant-based alternative. The oversized design and nostalgic appeal make it an oddly delightful experience. Finally, the Mythical Kitchen continues to experiment with beloved snacks like Twinkies. In this latest episode, they paid homage to Texas fair food by upgrading the chicken chili Twinkie and adding pulled pork, even if it means using a substitute for traditional BBQ sauce. Josh has created a revolutionary Twinkie that surpasses all others, and his secret lies in the carefully crafted batter that balances flavors with BBQ sauce. He mixes white flour and corn flour for a savory base, then adds honey to complement the acidity. This unusual combination transforms into a harmonious balance of flavors. The Mythical Kitchen chefs, Josh and Nicole, faced an unexpected challenge: creating the best Sunny D dish. They initially condemned the idea of a Sunny D shrimp boil but created their own innovative dishes instead. Josh's Bang Bang Shrimp was infused with Sunny D, while Nicole's Sunny D shrimp salad sandwich was particularly captivating. Josh's creativity knows no bounds in his "Making Lunch for My 8-Year-Old Son" series. He designs amusing bento boxes with unexpected ingredients, such as tofu on white bread, and adds a dash of humor to the presentation. This episode showcases Josh's unique voiceovers and ability to make even the most mundane meals entertaining.

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