

"I don't see why not!" Someone actually said this!

"We're going to to scam a whole bunch of money out of those guys!" Skepticon Organizer's Official Meeting Minutes



The NEW
SKEPTICON
DIET
REVOLUTION

The probably works method to lose weight,
detoxify your spirit and cleanse your mind cooking
with *proven ancient* Hunnic traditions!

Recipes by your Skepticon organizers and speakers!

The New Skepticon Diet Revolution

by Skepticon



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About

The Cursed Great Tome of Feeding, further known as The New Skepticon Diet Revolution or NSDR, would have been carried to every major battle of Attila the Hun's reign before being passed onto his son, Ellac. Hunnic forces would have used recipes from the NSDR believing the rituals and alchemy contained empowered the great savagery and ferocity which made them legends.

Scholars differ on the exact circumstances leading up to the book's loss in 453. There is evidence to support that infighting between Ellac and his brothers led to the NSDR's theft. A contemporary report recently published in the peer reviewed Miskatonic Journal of Interdimensional Literature, finds that the NSDR simply vanished. Whatever the case, scholar's generally agree that had the recipes contained therein been present for the Battle of Nebao in 454 Ellac would not have fallen and a long period of Hunnic dominance would have led Europe into an early enlightenment and lasting peace.

The NSDR was anonymously submitted to Skepticon Headquarters in Springfield, MO during an unusually hot and humid July of 2014. The black shipping container appeared in our lobby right after midnight and smelled of rich mahogany and brimstone. The box was cool to the touch and we felt genuine unease staring deep into its polished surface. Glowing runes of unknown origin surrounded the clasp at the front, but your loyal Skepticon organizers don't look a gift horse in the mouth! We popped that bad-boy open, which let out a slight sigh which could have been mistaken for a "No!" (it's not like we can do it again and check.) We are no experts by any stretch of the word, but the NSDR appeared to be etched using the blood of the fallen into the skins of the oppressed and bound in hides of unknowable beasts.

Your loyal Skepticon organizers and speakers quickly decided to have the work translated using contemporary ingredients and methods as a quick fund-raising scheme!

Thank you for your continued support,
Skepticon

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Greta Christina's Fabulous Frittatas

Ingredients

6-8 Eggs
1/4 Cup Diced Peppers
1/4 Cup Diced Onions
1/4 Cup Sausage
1/4 Cup Mushrooms
1/4 Cup Ham
1/4 Cup Spinach
Salt and pepper to taste

Directions

1. Preheat your oven to 375 Fahrenheit.
2. Take the eggs out of the fridge and let them come to room temperature.
3. Put oil or butter in your skillet, and heat it on High on the stove. Add any raw ingredients that need to be cooked first, and then add anything that doesn't need cooking to warm it up a bit. Saute your onions or peppers or sausage or whatever, until they're pretty much as cooked as you like.
4. Whisk your eggs lightly in another bowl and add salt and pepper to taste.
5. Add enough meat and vegetable ingredients to the skillet so that it will be filled about halfway up when eggs are added, but not so much that it will be packed solid.
6. Make sure the oil or butter is on the sides of the skillet. Turn the heat down to Medium Low, and pour the eggs into the skillet.
7. Cook on the stovetop at Medium Low until the bottom is set but the top is still runny. The time will vary depending on how big a frittata you're making, but it should only be a few minutes.
8. When the bottom is set but the top is still runny, put it in the oven at 375 Fahrenheit, and cook until it's completely set. This will be about 5 minutes for a larger skillet.
9. If you want the top browned, stick it in the broiler for a minute. If you like cheese, grate it on the top at the broiler stage.
10. Transfer it to a plate. If you're using cast iron, slide a butter knife around the edges to loosen it before doing this, and it still may not come out all that pretty. You can also say "Fuck it," and serve it directly out of the pan. Let it rest for a minute, then slice it into wedges like pizza, and serve.

Serves 6.

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Richard Carrier's Sicilian Spaghetti Sauce

Ingredients

- 28 oz. diced tomatoes (canned or fresh)
- 1-3 (ideally 3 to cover all contingencies) small cans of tomato paste (for managing consistency)
- 1-3 (ideally 3 to cover all contingencies) small cans of tomato sauce (for managing consistency)
- 6 oz. can of medium pitted olives (drained and sliced)
- 8 oz. chopped mushrooms
- 1 tsp. of basil
- 1 tsp. of oregano
- 1 tsp. of onion powder
- 1 tsp. of pepper
- 1 tsp. of rosemary (crush before using)
- 1 tsp. of garlic powder
- 1 bay leaf (warning: do not eat this leaf!) (tip: you can use fresh herbs and fresh fried chopped onions at greater cost and labor, but dried everything works well enough)
- 2 big glubs of Burgundy, Zinfandel, or Syrah
- 1 pound of hamburger
- 1 Italian sausage (mild or 'sweet', not hot) tip: buy package with multiple sausages, individually wrap and store them in freezer (alternatively you can ask the butcher at any store to wrap you a single sausage)

Directions

1. Remove casing from sausage and break it up into a skillet.
2. Break up hamburger into same skillet.
3. Brown the meat together over moderate heat; break it all up well.
4. Meanwhile, fill a crock pot with all the other ingredients above.
5. Drain the meat and add meat to pot and stir. Mix all ingredients thoroughly. Adjust consistency. (if too wet, add tomato paste; if too thick, add tomato sauce)
6. Cook for 1 to 8 hours (1-4 hours on high or 6-8 hours on low/medium).
7. If using a regular pot, must stir constantly. If using a crock pot, it can be left alone.
8. Taste and adjust flavor and consistency at about 3/4 the projected end time. (it may need salt, but probably not, as the canned olives usually add enough)
9. Let cool, and sauce is ready to store or serve!

Serves 4.

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Rebekah's Really Rad Rangoons

Ingredients

1 (8 oz.) package of cream cheese, softened
1 chopped green onion
1/4 teaspoon ground ginger
1 teaspoon soy sauce
1 teaspoon. sugar
1 pinch of salt
1/4 teaspoon onion powder
1 6 ounce can Crab Meat
1 package of wonton skins
Cooking Spray

Directions

1. Preheat the oven to 415 degrees.
- 2.. Combine cream cheese, green onion, ginger, soy sauce, sugar, salt, and onion powder in a bowl. Fold in crab.
3. Lay out 4 wonton wrappers at a time and place about 1 Tablespoon filling into the center. Wet two sides and fold the wonton wrapper over. Press down to seal, making sure to press around the filling first to remove any air pockets. It's easier to start at the tip and work your way down the side.
4. Place filled crab rangoon on a baking sheet lined with parchment paper and spray the tops with more non-stick spray. (if you don't have parchment paper you can use foil-lined, non-stick sprayed baking sheet) Make sure you get a lot on there, this is what will make them crisp up.
5. Bake 10-12 minutes, or until the edges are golden brown. Do not freeze and bake. Eat them all immediately in one sitting and do not share with friends.

Serves 1. Only one.

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Rob's Stellar Strawberry Bread

Ingredients

- 3 cups all- purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 teaspoon cinnamon
- 2 cups granulated sugar
- 2 (16oz) pkgs of frozen sliced (or whole) strawberries (MUST BE THAWED)
- 4 eggs, beaten
- 1 1/4 cup cooking oil
- 1 cup chopped pecans (optional)
- 1 Nerf Gun

Directions

1. Stir flour, baking soda, salt, cinnamon, and sugar together.
2. Make a well in the center of the dry ingredients.
3. Place strawberries, eggs, oil, and pecans in well and mix all ingredients together until moistened.
3. Grease and flour the loaf pans.
4. Pour into two 9x5 loaf pans evenly.
5. Bake at 350 degrees for 60-90 minutes or until toothpick comes out clean (my oven takes closer to 90 minutes)
6. Let cool for 30 minutes before taking out of the loaf pans
7. Shoot Nerf gun to celebrate success.

You can add juice from the frozen strawberries to make it even more strawberry flavored. Makes two loaves and freezes beautifully.

Serves about 12.

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Blythe's Chocolate Chip Pecan Pie

Ingredients

9-inch pie shell, unbaked
2 cups pecan, chopped
extra pecans, whole for top of pie
1 cup sugar, brown or white
1 cup light corn syrup
1 tablespoon flour
1tsp vanilla
1/4 teaspoon salt
3 eggs
2 tablespoons butter
1 pkg (10oz) semi-sweet chocolate chips

Directions

1. Line the pie shell with chopped pecans.
2. Combine the sugar, corn syrup, flour, vanilla, and salt together. Mix until well blended.
3. Beat in the eggs, one at a time, mixing well each time.
4. Mix in 3/4 of the bag the semi- sweet chocolate chips. Eat the rest immediately.
5. Pour into the nut-lined pie shell.
6. Dot the top of the pie mixture with softened butter.
7. Place the whole pecans on the top of the pie in a circular pattern.
8. Bake at 350 degrees until firm- approximately 1 hour.

Serves 8.

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Floyd's Rum Eggs

Ingredients

6 eggs

1 1/2 oz (ie: one shot) of a quality dark rum. Nothing spiced.

Powdered Sugar (to taste)

Directions

1. Preheat oven to 375 degrees and grease a standard metal pie pan.
2. Beat 6 eggs and rum together in a mixing bowl
3. Pour into a 8" greased pie pan.
4. Bake 375 for 12-15 minutes until set. Do not allow the eggs to brown.
5. Cover in powdered sugar to taste.
6. Cut wedges out like a pie and serve.

Serves 6-8.

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Lauren's "Holy Crap Tomatoes and Peaches are BFFs Salad"

Ingredients

- 1/4 cup vertically sliced red onion
- 1/2 pound ripe peaches, pitted and cut into wedges
- 1/4 pound heirloom beefsteak tomatoes, cut into thick wedges
- 1/4 pound heirloom cherry or pear tomatoes, halved
- 1 tablespoon sherry vinegar
- 1 1/2 teaspoons extra-virgin olive oil
- 1 teaspoon honey
- 1/8 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1/4 cup (1 ounce) crumbled feta cheese (optional)
- 2 tablespoons basil (in whatever form you have it handy)

Directions

1. Combine red onion, peaches and tomatoes into large bowl.
2. Combine vinegar, olive oil, honey, salt, and pepper in a small bowl, stirring with a whisk.
3. Drizzle vinegar mixture over peach mixture; toss well to coat. Sprinkle with cheese (optional) and basil.

Serves 4 if you're willing to share with your BFFs.

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Jeff's Mad Cake

Ingredients

- 1 lg pkg Oreo cookies
- 1 stick butter, softened
- 8 oz cream cheese, softened
- 1 c powdered sugar
- 1 tsp vanilla
- 3 c milk
- 2 sm pkg instant vanilla pudding
- 12 oz cool whip
- 1 Bathroom Scale

Directions

1. Crush Oreo's and In a 9x13in pan spread 1/2 of the Oreo cookies in a plastic baggie. Set aside.
2. Mix together the butter, cream cheese, powdered sugar, and vanilla. Set aside.
3. In a separate bowl whisk milk and pudding. Then mix in Cool Whip.
4. Take cream cheese mixture that you set aside and pour in the pudding mixture and mix together.
5. Pour this mixture on top of the Oreo cookie in the pan you set aside before.
6. Take the other half of the Oreo cookies and spread on top of pudding mixture. Set flat in fridge for 2 hrs or until set.
7. Throw out bathroom scale.

Serves 12.

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Valentino's Fancy Schmancy French Macaroons

Ingredients

100g egg whites
50g white sugar
200g confectioners' sugar
110g finely ground almonds

Directions

1. Preheat oven to 140 degrees C (285 degrees F).
2. Line a baking sheet with baking parchment, wax paper, or a silicon mat(preferably).
3. Beat egg whites in the bowl with a whisk until whites are foamy; beat in white sugar and continue beating until egg whites are glossy, fluffy, and hold soft peaks.
4. Sift confectioners' sugar and ground almonds in a separate bowl and quickly fold the almond mixture into the egg whites, about 30 strokes.
5. Spoon a small amount of batter into a plastic bag with a small corner cut off and pipe a test disk of batter, about 4 cm in diameter, onto prepared baking sheet. If the disk of batter holds a peak instead of flattening immediately, gently fold the batter a few more times and retest.
6. When batter is mixed enough to flatten immediately into an even disk, spoon into a pastry bag fitted with a plain round tip. Pipe the batter onto the baking sheet in rounds, leaving space between the disks.
7. Let the piped cookies stand out at room temperature until they form a hard skin on top, about 1 hour.
8. Bake cookies until set but not browned, about 10 minutes; let cookies cool completely before filling.

Serves 8. (Editor's note: I have no idea how many this serves, that's just a guess. Valentino gave me the god-damn recipe using the metric system.)

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Nicole Gugliucci's Classic Risotto

Ingredients

4 cups reduced-sodium vegetable or chicken broth
4 tablespoons plus 1 teaspoon, extra-virgin olive oil, divided
2 medium shallots, minced
1/2 teaspoon coarse salt, divided
Freshly ground black pepper
1 cup Arborio rice
1/2 cup dry white wine
1 cup frozen green peas
1 tablespoon butter
1/4 cup heavy cream
1/4 cup grated Parmigiano Reggiano cheese
1 pound jumbo shrimp, peeled and deveined, tails intact
Crushed red pepper flakes

Directions

1. Heat broth in a saucepan. Keep warm.
2. Heat 4 tablespoons oil in a medium saucepan over medium-high heat. Add shallots, 1/4 teaspoon salt and pepper; saute 2 minutes.
3. Add rice and stir to coat in oil. Cook, stirring constantly, 2 minutes.
4. Add wine, bring to a simmer and cook until wine is absorbed, about 2 minutes.
5. Reduce heat to medium and add 1 cup warm broth. Cook, stirring constantly, until liquid is mostly absorbed.
6. Continue adding broth 1 cup at a time, cooking and stirring, until rice is al dente, 25 to 30 minutes.
7. Add green peas and cook 3 minutes.
8. Add butter, cream and cheese, stirring until incorporated.
9. Sprinkle shrimp with remaining 1/4 teaspoon salt, black pepper and pepper flakes. Heat remaining 1 teaspoon oil in a skillet.
10. Add shrimp and sauté just until firm and bright pink, about 2 minutes per side. Serve with risotto.

Serves 2 people who intend to take a nap afterwards.

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Melanie Brewster's Black Bean, Sweet Potato, and Orange Stew!

Ingredients

2 tablespoons olive oil
2 cups finely chopped onions
2 tablespoons minced fresh ginger
2 teaspoons chili powder
1 1/2 teaspoons ground cumin
1 1/2 pounds red-skinned sweet potatoes (yams; about 2 medium), peeled, cut into 1/2-inch pieces
2 cups orange juice
2 tablespoons minced garlic
2 15- to 16-ounce cans black beans, rinsed, drained
2 poblano chilies, seeded, chopped
1 red bell pepper, chopped
Sour cream (optional)(Publisher's note: Sour cream is never optional.)
Avocado slices (optional)
Orange wedges (optional)
Polenta Triangles

Directions

1. Heat oil in heavy large pot over medium heat. Add onions and sauté until tender, about 10 minutes.
2. Add ginger, chili powder and cumin and stir 2 minutes.
3. Add sweet potatoes, orange juice and garlic and bring to boil. Reduce heat, cover and simmer until sweet potatoes are almost tender, about 10 minutes.
4. Stir beans, poblano chilies and bell pepper into sweet potato mixture. Cover and simmer until chilies are tender, about 15 minutes longer.
5. Season to taste with salt and pepper.
6. Divide stew among 4 bowls. Top with sour cream, avocado and orange, if desired. Serve with Polenta Triangles. (Can be made 6 hours ahead. Cover and refrigerate. Rewarm over low heat before continuing, stirring occasionally.)

Serves 2 people who like to eat out of 2 bowls apiece.

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Debbie Goddard's Damn Good Carrot Cake

Ingredients

8x12 inch pan
3 eggs
3/4 cup buttermilk
3/4 cup vegetable oil
1 1/2 cups white sugar
2 teaspoons vanilla extract
2 teaspoons ground cinnamon
1/4 teaspoon salt
2 cups all-purpose flour
2 teaspoons baking sod
2 cups shredded carrot
1 cup flaked coconut
1 cup chopped walnuts
1 (8 ounce) can crushed pineapple with juice

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x12 inch pan.
2. In a medium bowl, sift together flour, baking soda, salt and cinnamon. Set aside.
3. In a large bowl, combine eggs, buttermilk, oil, sugar and vanilla. Mix well. Add flour mixture and mix well.
4. In a medium bowl, combine shredded carrots, coconut, walnuts, pineapple and raisins.
5. Using a large wooden spoon or a very heavy whisk, add carrot mixture to batter and fold in well.
6. Pour into prepared 8x12 inch pan, and bake at 350 degrees F (175 degrees C) for 1 hour. Check with toothpick.
7. Allow to cool for at least 20 minutes before serving.
8. top with frosting, a sprinkle of cinnamon, a slight dusting of salt, and pecans.
9. Carrot cake gets better with age, so if you can hold out that long, stick it in the fridge for 2 days before eating, it'll taste even yummiier then!

Serves 8-12.

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Hemant Mehta's First Class Vegetarian Enchiladas

Ingredients

- 1 small onion, chopped
- 1 small green pepper, chopped
- 1/2 cup sliced fresh mushrooms
- 2 teaspoons olive oil
- 1 minced garlic clove
- 1 15 oz can of black beans, rinsed and drained
- 3/4 cup corn
- 1 small green chili, chopped
- 2 tablespoons taco seasoning
- 1 teaspoon cilantro
- 6 whole wheat tortillas (8 inches), warmed
- 1/2 cup enchilada sauce
- 3/4 cup shredded cheese

Directions

1. In a large skillet, saute the onion, green pepper and mushrooms in oil until crisp-tender. Add garlic; cook 1 minute longer. Be sure not to burn anything.
2. Add the beans, corn, chilies, taco seasoning and cilantro; cook for 2-3 minutes or until heated through.
3. Spoon 1/2 cup bean mixture down the center of each tortilla. Roll up and place seam side down in a greased 13-in. x 9-in. baking dish.
4. Top with enchilada sauce and cheese.
5. Bake, uncovered, at 350° for 25-30 minutes or until they start smelling amazing.
6. OMNOMNOM them.

Serves 3

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Jamie Kilstein's Fuck Up Pizza Pasta

Ingredients

- 1 box quinoa pasta
- 1 bunch kale, destemmed
- 1 tablespoon grapeseed oil
- ¼ teaspoon red chili pepper flakes
- ¼ teaspoon dried basil
- ¼ teaspoon oregano
- 1/2 cup of sunflower seeds
- 1 cup Daiya mozzarella shreds
- Three cloves of garlic, minced or pressed
- Pinch of sea salt and pepper to taste

Directions

1. Bring a large pot of water to a boil.
2. Add pasta, reduce to medium and cook about 15 minutes until al dente.
3. In a separate pot, add 1 tablespoon of grapeseed oil and half a metric fuck-ton of garlic, and cook until garlic is browned.
4. When garlic is browned, add kale to pot. Add chili pepper flakes, dried basil, oregano, salt and pepper. Cover and cook on low for about 10 minutes or until kale is softened.
6. As pasta and kale are cooking, brown sunflower seeds in a separate skillet for about 5 minutes.
7. Drain pasta in a colander.
8. Add pasta to the kale mixture and stir. Sprinkle daiya shreds and sunflower seeds over the top and stir again. It should look like regular pasta but you've subbed out all the bad stuff!

Serves anywhere between 1 and 1,000 depending on where you buy your box of quinoa.

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Cara Santa Maria's Totally Original Cupcake Recipe

Ingredients

1 cup water,

1/3 cup oil,

3 whole eggs.

Sugar

Enriched Flour Bleached (Wheat Flour, Niacin, Iron, thiamin Mononitrate, Riboflavin, Folic Acid)

Partially Hydrogenated Vegetable Oil (Soybean and/or Cottonseed Oil)

Candy Bits (Sugar, Partially Hydrogenated Vegetable Oil (Cottonseed and Soybean Oil)

Corn Starch

Modified Corn Starch

Confectioner's Shellac (Colored with Yellow 5, Yellow 6, Red 40 and Blue 1, Salt)

Wheat Starch

Baking Powder (Baking Soda, Sodium Aluminum Phosphate, Monocalcium Phosphate, Dicalcium Phosphate)

Use 2% of the whole recipe for Each of the Following:

Propylene Glycol Monoesters

Dextrose

Corn Starch

Salt

Cellulose

Mono-and Diglycerides

Xanthan Gum

Artificial Flavor (Publisher's note: your pick.)

Cellulose Gum, Polysorbate 60

Non-fat Milk

Soy Lecithin

TBHQ and Citric Acid (Antioxidants)

Directions

1. Set your oven to 350°F. Prepare pan to keep cake from sticking by lightly coating bottom of pan with cooking spray or use shortening and a flour dusting, or use paper baking liners.

2. Blend cake mix, water oil and eggs in a large bowl until moistened. Beat with a mixer on Low speed for 2 minutes or whisk by hand for 2 minutes.

3. Add paper liners to cupcake tins for 24 cupcakes and fill 2/3 full.

4. Bake 18-22 minutes. When toothpick inserted in the center comes out clean, your cake is done. Cool cupcakes completely before frosting.

Serves 1 toddler.

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Seth Andrew's One Minute Microwave Enchiladas

Ingredients

Corn Tortillas
Shredded Cheese
Picante Sauce
Green Onion, Chopped

Directions

1. Check the fridge to ensure corn tortillas aren't more than 90 days past expiration. Scrape mold where applicable.
2. For 10 seconds, microwave 3 tortillas inside a damp paper towel (to simulate freshness)
3. Grab a bag of shredded cheese (and hope there's something left besides Gouda). Sprinkle liberally inside each individual tortilla. Roll tortillas.
4. Spread more cheese over entire plate, as if covering a crime scene.
5. Dab picante sauce (from a jar) on each individual enchilada.
6. Sprinkle green onions. If you're out of green onions, just use something green and cut it small enough so that nobody can tell the difference.
7. Microwave for 60 seconds. If you smell something unusual, it's probably the melted Styrofoam plate you placed the enchiladas on.
8. Serve hot.
9. Monitor your guests carefully for signs of puzzlement, disgust or illness. Then call out for pizza.

You got served.

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JT's Angry Egg and Cheese

Ingredients

- 1 egg (taken from a chicken who looked at you the wrong way)
- 1 bowl (microwave safe)
- 1 napkin (not to be confused with JT brand toilet paper, which won't take shit off anybody)
- 2 slices of bread (preferably sliced with razor wit)
- 1 slice of cheese (cheddar, if you're man enough)
- Salt and Pepper (remove salt from wounds of your enemies if you're short in the kitchen)

Directions

1. Crack egg into bowl with the force of a nuclear bomb.
2. Relieve frustration with reading about religious bullshit on a daily basis by beating the egg viciously until a nice yellow consistency emerges.
3. Cover the bowl with your paper towel.
4. Microwave for 60 seconds. If the egg screams for mercy be sure to feel no remorse.
5. In the meantime, punish your bread for its hubris with a stint in the toaster.
6. When your microwave lucks out because you let it live after making a high pitched noise, place the cheese on the egg to let it melt. (Editor's note: that screaming noise is probably a bad thing- you should get that checked out)
7. Your bread should be done by now. Extract that shit like a hero and grace it with your egg and cheese.
8. Apply salt and pepper to make the sandwich even more delicious and consume it to give yourself a burst of faith-destroying energy.

Serve no one but yourself!

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David Tamayo's Hogado Sauce

Ingredients

- 1 bunch of green onions, diced
- 3 ripe tomatoes, diced
- 1/2 cup of extra virgin olive oil
- Salt
- black pepper
- 1 leftover packet of crushed red pepper from your last pizza purchase

Directions

1. Put the oil in frying pan under medium heat, cut the green onions in small pieces and dice the tomatoes then put in the oil.
2. Put 1/2 teaspoon of salt and 5 shakes of black pepper as well as the content of the red pepper packet.
3. Let it all cook for about 5 minutes.

This Colombian type of condiment is used on top of chicken, meats or just on bread. Whatever you don't use, you can put in a small container and keep in the refrigerator. It doesn't spoil easily.

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Amanda Knief's Artichoke Cheese Dip

Ingredients

- 8 oz cream cheese, softened
- 1 and 1/4 cup grated Parmesan cheese
- 16 oz mayonnaise
- 1 can artichokes, finely chopped
- 1 small onion, finely chopped

Directions

1. Mix cream cheese, 1 cup Parmesan cheese, and mayonnaise.
2. Fold in chopped artichokes and onions.
3. Pour into 9x9 casserole dish.
4. Sprinkle 1/4 cup Parmesan cheese on top.
5. Bake on 350 degrees F for 20 minutes.

It is not for the faint of heart or those afraid of calories! Serve with stiff breads, crackers, or chips. Serve warm; dip may be reheated.

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Thank You

Thank you for taking the time to peruse our little recipe book. Skepticon prides itself as being the con that tries new and weird ideas and we hope you've enjoyed a few of the recipes throughout.

We hope you attend this year's event, whether that be in person to give us a high-five or via the livestream with fellow Skeptonites from around the globe.

We'd also like to thank all of those who contributed to The New Skepticon Diet Revolution. Whether you submitted a recipe yourself, provided art assets, donated towards its production, or provided feedback you've played an instrumental part in making this year's Skepticon the greatest one yet!

xoxo,

Skepticon Team

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About Skepticon

Skepticon is a completely free annual skeptic/freethinker/educational/sciencey/awesome conference that is held in the midwest.

It is the mission of Skepticon to support, promote and develop free-thought, skeptic and scientific communities through inclusive educational programming. This basically means we have a whole lot of fun and work our asses off to make sure the event is as high quality as possible while still being **entirely free**.

What does entirely free even mean? It means that we won't charge you to attend any of the talks or workshops. It does not mean the event is cheap, however. Skepticon costs tens of thousands of dollars every year to run.

All of our speakers waive their honorariums to help out. Skepticon foots the bill for everything else, from the venue, the speaker flights and hotel rooms, audio visual equipment, insurance, business licensing fees, security, crazy web stuff and other random emergencies that creep up each year.

All we ask, is that if you have a second and the dime to spare, please chip as much as you can to help keep the event free to as many people as possible over at <https://www.skepticon.org/donate/>

Maybe you went to the event last year and plan to attend this year. You couldn't afford to donate last year because you also went to another conference that ran you several hundred dollars. This year you couldn't make the trip though and you feel we are worth at least a quarter of that, so you throw us \$200. That will cover one speaker's lodging for the weekend. Maybe the speaker you came to see.

Maybe you don't have \$200 laying around. I know I sure don't. But, you buy a lunch at work at least once a week and they honestly aren't that great, so you figure you can take the \$25 you save in a month, drop \$5 on cheap sandwich stuff and send \$20 our way. That's the bottled water and snacks for our unpaid volunteers who may have traveled hours just to work a merch table and miss 4-8 hours of talks.

Maybe you noticed that your still paying for your own Netflix account despite your roommate or significant other still paying for theirs. That's \$10 a month you can send us. You won't even notice it's missing, but that \$120 in a year actually paid for the signage throughout the event.

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