

SIMMERING WITH ÉLAN:

Advice on cooking with Gusto

Many of us exist in giant pots,
simmering beside a cacophony of know-it-alls,
or languishing next to bland, silent potatoes,
who have little to give and less to say.

But onions are different;
they give ordinary casseroles pizzazz,
transmuting simple beans into culinary crusaders,
and coaxing vegetables to sizzle with keen flavors.

Even before slicing,
zesty onions are undaunted by flaming skillets.

I admire succulent onions
who laugh bravely while sizzling under the flames.

To cook with élan is a noble art,
and in the grand casserole of life,
all ingredients have a role to play.

Fear not chopping blocks or searing oil:
under time's relentless flames
all of us sizzle.



- Anya :** (nodding while munching on some crisp potato chips) We're all ingredients in the same messy stew of humanity.
- Carlos :** (chewing on an onion sprig) A beautiful thought, but many people act with a self "me-only" awareness. They fail to see how their welfare is connected to the welfare of others.
- Brice :** (chomping on some red pinto beans with jalapeño pepper) Perhaps we all suffer from culinary blindness: too often we fail to see what is at an another part of the casserole.
- Devani :** (nibbling on some fresh celery with a pinch of sea salt) So how can we foster a collective awareness? If our species to survive, we expand our awareness and compassion. Otherwise, or we're all going to be scraped at the bottom of the pot and everything will become charred.