

MY BIZZY KITCHEN

The Official Newsletter of My Bizzy Kitchen



COOKBOOK LINK AND ... NO MORE WORK

I will probably keep this link in the next few newsletters because I have a 50% open rate. 🤔

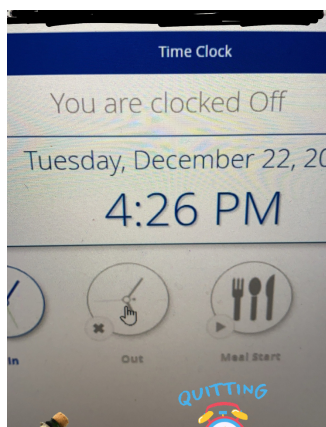
If you still want to download a copy, you can enter this into your browser:

<https://gumroad.com/mybizzykitchen>

We thank you for your support!

Last Tuesday was my last day of work and I was just as busy as I ever was. What's weird about quitting a job during a pandemic is there is no fanfare. No one stopped by my desk to say goodbye, or take me out to lunch or drinks after work.

One of my bosses thought my last day was this Wednesday. I did get a call from my managing partner, but I was on his "list" of people to call to thank for my hard work since working from home - it was ironic that the call was also on my last day. But he said I am always welcome back. I've never burned a bridge at any part of my life because you never know. I clocked out at 4:26 and shut my laptop - that's a wrap!



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SOUFFLE FOR ONE

One of the long list of things on my to do list is to update all recipes on my blog that you guys have never seen.

This souffle for one is one of my Mom's favorite - Mom, you may have forgotten this one!

It's simple and delicious. The first time I made it with a tablespoon of mayo, but since Hannah and Jacob moved out, I don't have mayo in the house, so I subbed in a tablespoon of cottage cheese. Just as delicious, but maybe not as fluffy?

This recipe is from July 2009 😊

- 1 ounce goat cheese
- 1 tablespoon fat free mayo (or fat free cottage cheese)
- 1 tablespoon milk (I used oat)
- 2 eggs
- salt and pepper

Heat oven to 425. Mix the above together in a blender or stick blender. Pour into a five ounce ramekin. Bake for 20 minutes.

It was super fluffy when I took it out of the oven, but by the time I took pictures, it deflated a bit, just so fluffy and delicious.



On #teampurple (I switched back!) and #teambblue this is 3 points (for the goat cheese. On #teamgreen this would be 7 points. Serve with fresh fruit and this is a delicious breakfast.

If you love eggs for breakfast - [check out my hashbrown cups - so good!](#)



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LIFE

Because I have been working from home since last March, the transition from moving away from my law firm job to My Bizzy Kitchen doesn't feel all that different.

I clocked out at 4:30 last Tuesday and yet another boss called me at 5:30 while I was on my way to the post office. I thought he was going to say something like "it's been nice working with you" or words to that effect. Nope, he was asking about something for work and then said "well we can talk about it tomorrow." Huh. I said "but I don't work there anymore, and he said "oh, so it's a hard stop?" Yep! Hard stop 😊😊

I had a great Christmas. We downsized this year as I am sure most people did. If nothing else this time at home reminds me of how much STUFF I don't need - although Hannah and Jacob got me a sweet comfy bathrobe, Val got me a chef snowman (that will probably always stay in my kitchen year round) and hot sauce, and my brother and his family sent goodies, as did my Aunt Martha, and my Mom got me a weathertech gift card to buy mats for my new car. My friend Erica also sent me the prettiest flowers as congrats in working for myself. ♥

I ate really good food, drank the wine and didn't regret a moment.

I also made a delicious rib roast - I am working on a YouTube video, so look for that soon.

It's also been in the 30's so I've been getting walks in - its amazing what fresh air can do for the mind and soul.

Until next time friends, Be Kind, Be Fearless, Have Hope - Love, Biz

