

BAD * MANNERS

PRESENTS

VICE HOUSE



VICE HOUSE

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HOWDY, MOTHERFUCKERS.

C'mon in and pull up a seat. Some of y'all might be familiar with ice houses, but most of y'all are probably scratching your heads. That's alright. Grab a cold drink and we'll give you a quick class on this cultural classic.

The great state of Texas is known around the world for lots of things—cowboys, BBQ, music, and oppressive heat. Texas, despite only being 10 percent desert, is the hottest state in the U.S., with nearly half of the hottest cities on record. Needless to say, staying cool in the Texas sun has always been a priority. But what the Lone Star State lacked in chill it more than made up for in innovation. First up, they needed to keep their food fresh because before the 1940s, there weren't many refrigerators found in South Texas. Everyone used ice boxes, which were basically coolers that needed a big-ass block of ice to keep everything cool. The larger the block, the slower it would melt.

Depots popped up all over the sun-scorched landscape starting in the 1840s to help Texas keep cool right as it was becoming a state. These literal "ice houses" had to be close to every new little farm community and backwater town so that people could get their blocks of ice home without them melting. Convenience was crucial.

It didn't take long for these ice houses to become default centers of life for many communities, since people had to stop by multiple times a week to get their block of ice. You could find everyone from ranch hands to families to roughnecks to the mayor.



Everybody was welcome and the only stranger at an ice house was an outsider. But a cold drink and a warm smile would make anyone feel like family.

Soon the owners started providing customers with food and a few groceries. Hell, bet y'all didn't even know 7-Eleven started as a Texas ice house. Originally called Southland Ice, they eventually changed their name to 7-Eleven to reflect their hours of operation. In the 1860s, there were three ice-manufacturing plants in San Antonio and only five others in the whole rest of the United States. By 1928, Southland Ice alone operated twelve ice plants and twenty retail ice docks in Dallas and San Antonio.

As the state grew, some ice houses went full convenience store like Southland Ice, but many decided to become more of a saloon that also sold ice and classic Texas roadside foods. These tin-roofed houses would literally be the coolest place to hang come summertime. The whole neighborhood would be there hiding from the Texas sun under the awnings, playing dominos on the porch, or dancing on the slab at dusk with a bucket full of beers.

While refrigeration eventually reached most Texas homes, "ice house" became a colloquial term for any open-air bar that wasn't putting on airs. By the 1970s there were nearly 300 across the state selling cold beers and hot bites even though the need for slabs of ice in most homes had all but vanished. You can still find ice houses everywhere in Texas today, across cities and countryside, but no plant-based ice house exists.

Which is exactly where we come in. We believe in the value of vegetables and know these victuals will always be in vogue. Keep the Longhorns in the pasture 'cause even our beer comes from botany.

Welcome to Vice House.
There's parking 'round back.
No weapons. No fighting.
And absolutely no politics.
Otherwise, cool off and
enjoy yourself. Your order
will be up in two shakes of
a lamb's tail.



James Allen Holmes - "Soda & Watermelon"

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APPS / STARTERS

HOMINY HUSHPUPIES

MAKES ABOUT 16 HUSH PUPPIES DEPENDING ON YOUR SCOOPS

Hushpuppies are cornmeal fried balls with a crispy outside, a soft warm inside, and usually served with a spicy dipping sauce. If you look up the origins of these fried friends, you'll find a bunch of hilariously inaccurate and borderline offensive theories but it's all bullshit.

These were first found in South Carolina in the early 1900s and originally called "Red Horse Bread," though they're not red and don't have jack to do with horses. Redhorse was a freshwater fish caught in South Carolina rivers, a hotspot for community fish fries. Cornmeal, flour, water, and eggs were mixed with the fish to create these doughy little fried balls.

As they got popular, ingredient variations spun off across southern regions where redfish wasn't so common and the term "hush puppies" was coined as a catch-all for the dish. But our recipe doesn't require a fishing pole.

DID YOU KNOW...

The city of Slaughter, Texas, has never recorded a single murder.





INGREDIENTS

- 1¼ cups cornmeal
- ½ cup all-purpose flour
- 1 tablespoon cane sugar
- 1 tablespoon garlic powder
- 1 tablespoon nutritional yeast
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon paprika
- ½ teaspoon cumin
- ½ cup unflavored nondairy milk
- ½ cup chopped cooked hominy or corn
- ½ cup or 1 (4-ounce) can of hatch green chiles
- ¼ cup minced green onions
- 2 tablespoons safflower oil or other high-heat oil
- 1 jalapeño, chopped
- Zest from 1 lime
- Safflower oil, peanut oil, or another high-heat oil, for frying

DIRECTIONS

- 1 In a large bowl, whisk together the cornmeal, flour, cane sugar, garlic powder, nutritional yeast, baking powder, salt, paprika, and cumin. In a medium bowl, mix together the milk, hominy, green chiles, green onions, 2 tablespoons safflower oil, jalapeño, and lime zest. Stir the wet mixture into the dry until there aren't any big dry patches. Let this mixture sit while you heat up the oil. See, this shit isn't all that hard.
- 2 In a deep fryer or heavy, deep skillet, heat 3 inches of oil over medium-high heat to about 375°F. Drop a little bit of batter in when you think it's close. If it starts to sizzle, you're ready to go.
- 3 Fry the hush puppies in batches. Use a small ice cream scoop to drop golf ball-sized balls of the batter into the oil, about 6 at a time. That's more than enough to keep you busy while making sure the oil temp doesn't drop too much when you plopp the cold batter in. Turn the hush puppies frequently with a slotted spoon or tongs until they're browned on all sides. This should take about 4 minutes.
- 4 Transfer with a slotted spoon to a plate lined with some paper towels to drain off some of the excess oil. Repeat with the remaining batter, adjusting the heat to maintain the oil temperature. It's not rocket science.
- 5 Serve hot with some dipping sauce (page 021).

TEXAS TORNADO TOSSED SALAD WITH BUTTERMILK-CILANTRO DRESSING

MAKES ENOUGH FOR 4 PEOPLE

As much we as love fried food, you hafta eat a fucking salad every once in a while. The reason you don't eat enough salads is because you're terrible at making them. Let's fix that.



INGREDIENTS

SALAD

6 cup lettuce, a mix of butter, gem, and romaine being the best choice

2 carrots, shredded

2 large tomatoes, chopped

½ a cucumber, sliced in half circles

Sliced red onion

BUTTERMILK CILANTRO DRESSING

1/4 cup cashew butter, tahini, or almond butter

1/4 cup warm water

3 tablespoons lemon juice (about 1 ½ lemons)

¼ cup white wine or champagne vinegar

1 shallot, chopped or ¼ chopped white onion

3 tablespoons chopped fresh cilantro

1/2 teaspoon salt

Pinch of pepper

1/4 cup olive oil

DIRECTIONS

- 1 Throw all the lettuce and salad ingredients in a large bowl and stick them in the fridge.
- 2 Now make the dressing. Add the cashew butter, warm water, lemon juice, vinegar, and shallot all into a blender or food processor and run that shit until it's all smooth. Add the cilantro, salt, pepper, and olive oil and run one more time until the cilantro is in little pieces and the oil is all mixed in and emulsified.
- 3 Serve right away or stick that shit in the fridge to chill, where it will thicken up a little as it sits. Toss it over your salad a couple tablespoons at a time until you find the right mix. Best if eaten within 3 days because the fresh herbs start to get all sad after that.



GRANNY SMITH SLAW

MAKES ENOUGH FOR 4-6 PEOPLE

No mayo but nobody's gonna know. Mayo? No. Anybody know?
No. Nobody is gonna know there's no mayo.

INGREDIENTS

- 2 Granny Smith apples, peeled, cored, and chopped
- 6 garlic cloves
- $\frac{1}{4}$ cup white wine vinegar
- 2 tablespoons lemon juice
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{3}$ cup grapeseed oil or other neutral oil
- 1 medium head of cabbage, thinly sliced
- 1 carrot, thinly sliced
- $\frac{1}{2}$ cup chopped green onions

DIRECTIONS

- 1 In a small saucepan over medium heat, boil the apple and garlic together in some water until both are very soft, about 10 minutes. Drain away the water and set the softies aside.
- 2 In a blender or food processor, add the cooked apple and garlic cloves, vinegar, lemon juice, and salt. Turn it on medium-low and start drizzling in the oil until everything comes together to look like mayo and you don't see any chunks. Set this aside.
- 3 In a large bowl, toss together the cabbage, carrot, and green onions. Pour the apple sauce on top and toss until everything looks coated. Taste and add more salt or whatever the fuck you think it needs. Stick this in the fridge for at least 30 minutes before serving.

MAINS

CRISPY PALM TENDERS

MAKES ENOUGH FOR 4 PEOPLE

The basic basket for all you indecisive bitches that default to chicken tenders. Except we snuck a veggie in there. Don't worry you won't know the difference because, well let's face it, you live a chicken tender lifestyle.



INGREDIENTS

2 (14-ounce) cans of full hearts of palm
½ cup pickle brine/juice (yeah, just pour it out of the jar)
1 tablespoon Bragg Liquid Aminos or soy sauce
Dash or 2 of your favorite vinegar-based hot sauce, such as Tabasco
½ cup cornstarch
1 cup unsweetened nondairy milk
2 teaspoons apple cider vinegar or

lemon juice
1½ cups all-purpose flour
½ cup rice flour, or more all-purpose if you don't have it
2 tablespoons Galveston Island Spice Blend [page 020]
1 teaspoon salt
Safflower or other high heat oil, for frying

DIRECTIONS

- 1 Rinse the hearts of palm and score them up and down with a fork a little so that the batter and marinade have something to hold on to. In a large bowl, stir together the pickle juice, Bragg's, and hot sauce. Add the hearts of palm and cover. Stick that in the fridge and let it marinate for 1 to 3 hours, stirring occasionally so that everything gets covered in the marinade. We're building flavor, y'all.
- 2 When you're ready to fry, add the cornstarch to a medium bowl. In a similar bowl, mix together the milk and vinegar. In one more bowl, mix together the flours, seasoning blend, and salt.
- 3 Drain the hearts of palm and set them on a plate. Take each piece and dredge them first in the cornstarch, then the milk, then the flour, then the milk again, and then the flour one last time. This is an investment in future
- 4 When you are ready to fry, heat about 2 inches of oil over medium heat in a large skillet. When a little flour sizzles in the pan, the oil is hot and ready. Add 4 to 6 hearts of palm at a time, frying until they are a deep golden brown, about 3 minutes per side. Put them on a paper towel-lined plate and keep them warm by covering lightly with another plate or a sheet of foil until the whole batch is fried up.
- 5 Serve them hot with a side of our Chipotle Honey Mustard sauce (page 022).

FRITO PIE

MAKES ENOUGH FOR 6 PEOPLE

Frito pie is really a misnomer because this is just straight up chili over chips, but damn if this stadium staple isn't as classic as Texas football. Straight outta San Antonio, pour the chili directly into the bag for a "walking taco" or serve it up in bowls with all the fixings if you wanna be a city slicker about it.



INGREDIENTS

TEMPEH CHILI

- 1 medium onion
- 1 bell pepper
- 4 garlic cloves
- 2 packages of tempeh, crumbled
- 1 tablespoon olive oil
- ½ teaspoon salt
- 3-4 tablespoons chili powder
- 1½ teaspoons cumin
- 1 teaspoon oregano
- 1 teaspoon smoked paprika
- 1 cup of beer (use whateverthefuck you got as long as its basic, like an IPA or pale ale)
- 3 tablespoons tomato paste
- 1 (28-ounce) can of diced tomatoes
- 1½ cups cooked pinto beans or 1 (15-ounce) can of pinto beans*
- 1 cup veggie broth
- Juice of ½ lemon or 1 lime
- 2 teaspoons of maple syrup (optional)
- Cayenne pepper (optional)

PIE STUFF

- Fritos or similar-style corn chip
- Diced red onion
- Chopped jalapeños
- Chopped fresh cilantro
- Beer Cheese (page 023)

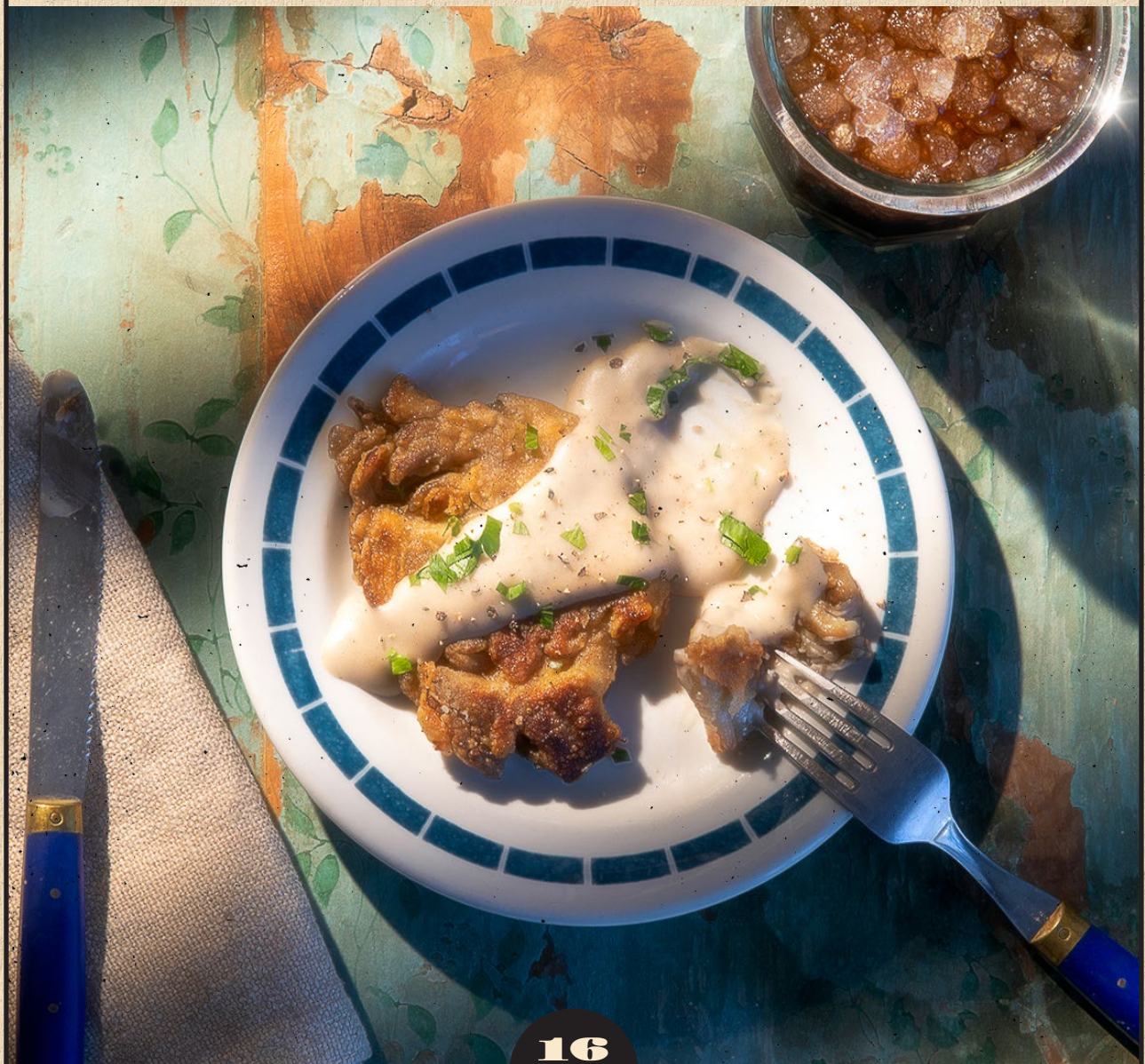
DIRECTIONS

- 1 Chop up the onion and bell pepper into pieces about bean size. You want that shit to fit on a chip, you know? Dice up the garlic all small and shit. Grab a big-ass pot and heat up the olive oil over medium heat. Add the onions and cook them until they start to look a little brown, 5 to 8 minutes. Add the bell pepper and tempeh and cook for another 5 minutes. Add the garlic, chili powder, cumin, oregano, paprika, and salt and cook for another minute.
- 2 By now your whole place should start smelling good enough to make the fucking neighbors jealous. Add the beer, tomato paste, diced tomatoes, and broth then scrape any spice shit that started sticking to the bottom of the pot. Let that all simmer together for 5 minutes. There should be some beer left in the can; sip that shit while you're waiting.
- 3 Now add the beans. Stir everything and turn down the heat to medium-low. Slap on a lid and let that simmer for about 20 minutes. Set a timer if your silly ass is easily distracted. After 20 minutes, stir it around, and if you still want a thicker chili, take off the lid and let it simmer for another 10 to 15 minutes. When the chili looks legit by your standards, add the lemon juice then taste that motherfucker. Depending on the brand of tomatoes you got, you might need to add some maple syrup to balance out the taste. Taste again and see if it needs more chili powder or salt. Throw in some cayenne pepper if you like that shit hot.
- 4 Pour the chili over some corn chips and lay out some fresh toppings like red onion, jalapeños, and cilantro. Drizzle our Beer Cheese over the top if you're feelin' like treating yourself.
- 5 *You can use whatever beans you got but the best options are pinto, black bean, navy, and kidney.

CHICKEN FRIED HEN

MAKES ENOUGH FOR 4 PEOPLE

Chicken fried steak has been served for supper across the South since the dawn of time. But instead of pounding a bunch of meat flat, we're using smooched-down shrooms and all the best seasonings your grandma's cabinet has to offer. So go wash up, sit down at the table, and get ready for that new classic.



INGREDIENTS

- 2 bunches of hen of the woods (maitake) mushrooms
- 1 tablespoon safflower oil or other high-heat oil
- 1 teaspoon all-purpose seasoning or some Galveston Island Spice Blend (page 020)
- Pinch of salt

SEASONED FLOUR

- 2 cups all-purpose flour
 - 1 tablespoon paprika
 - 1 tablespoon garlic powder
 - 1 tablespoon onion powder
 - 2 teaspoons ground black pepper
 - 2 teaspoons salt
 - 1 teaspoon dried oregano
 - 1 teaspoon ground ginger
 - 2 cups beer (whatever kind you'll drink)
- Safflower oil or other high-heat oil, for frying

DID YOU KNOW...

"Don't mess with Texas" comes from an anti-litter campaign started by the Texas Department of Transportation in 1985.



DIRECTIONS

- 1 Rinse the mushrooms and cut the bunches in half so you have at least 4 large, tight clusters. Heat up a large skillet over medium-high heat and pour in the 1 tablespoon of oil. Throw the mushrooms in, sprinkle them with the seasoning, and put something heavy on top of them so they flatten while they sear. Something like a smaller pan or even a brick wrapped in foil would work. We want all that water in the mushrooms to get the fuck out so we can put some flavor in there. Kinda like how we tell y'all to cook tofu. Same idea. After 3 to 4 minutes, they should look seared and brown in some places plus, ya know, flattened. Flip and repeat. When they're done, put the mushrooms on a plate to cool while you mix up the rest of the ingredients.
- 2 In a medium-sized shallow bowl, mix together the flour, herbs, and spices until that shit looks uniform and smells good. Set it aside. In a similar bowl, pour the beer and set it aside.
- 3 Now take the cooked mushrooms and dunk them in the beer and then toss them in the seasoned flour until they're all covered; place them on a plate.
- 4 Heat about 2 inches of oil in that same large skillet over medium heat. Drop in a few sprinkles of flour to make sure it's hot enough. When the flour sizzles without burning the fuck up, you know it's ready. Cook the battered mushrooms, 2 pieces at a time, until the edges start to look golden brown, 2 to 3 minutes on each side depending on how hot your pan is. Put them on a paper towel-lined plate and keep them warm by covering lightly with another plate or a sheet of foil until the whole batch is fried up.
- 5 Serve warm with our Cole's Black Pepper Cream Gravy (page 024).

DR PEPPER PULLED JACKFRUIT SAMMIE

MAKES ENOUGH FOR 4 SAMMIES

Dr Pepper is about as Texas as you can get. Charles Alderton, a pharmacist working at Morrison's Old Corner Store in Waco invented the now-famous drink in 1885, making it the oldest soft drink in America. The soda took off, and now Waco's holy water is a statewide obsession that has worked its way into every meal on the Texas table. If you've never tried BBQ flavors with a little Dr Pepper, then you better get that hitch outta your giddy-up and start livin', man.



INGREDIENTS

- 2 cups Dr Pepper-style cola
- 1 cup vegetable broth
- 3 tablespoons Bragg Liquid Aminos or soy sauce
- 2 tablespoons vegan Worcestershire sauce, or just use more Bragg's
- 2 tablespoons Tabasco sauce or similar hot sauce
- 2 teaspoons liquid smoke
- 3 tablespoons safflower oil or other neutral oil
- 1 large onion, chopped
- 3 (14-ounce) cans of brine-packed jackfruit, rinsed and drained
- 4 garlic cloves, minced
- Buns, nondairy mayo, BBQ sauce, and Granny Smith Slaw (page 011), to serve

DIRECTIONS

- 1 In a large measuring cup, mix together the cola, broth, Bragg's, Worcestershire, Tabasco, and liquid smoke. Set it aside. In a large bowl, break up all the jackfruit into bite-sized pieces with your hands.
- 2 When you're ready to get cooking, heat a large oven-safe skillet over medium-high heat. Add the oil and the onion, and sauté till the onion is golden, 4 to 5 minutes. Add the jackfruit and stir until it begins to stick to the pan, 3 to 5 minutes. Add the garlic and the marinade, stirring to get all the burnt bits off the bottom of the pan. Don't panic, you want those burnt bits.
- 3 Bring to a simmer, breaking up the jackfruit with a fork or spoon as you stir. Reduce the heat to medium-low, and cook until most of the liquid is gone but the jackfruit is still moist, 20 to 25 minutes. Stir occasionally.
- 4 When almost all the liquid is gone, turn off the heat and turn your broiler up to high. Spray some oil over the top of the jackfruit and stick it under the broiler for a couple of minutes until parts start to look a little burnt. Take it out, stir, and repeat the process at least 3 more times to get some good burnt parts on the jackfruit. This is annoying but totally fucking worth it.
- 5 Serve on buns slathered with mayo and your favorite BBQ sauce and topped with our Granny Smith Slaw.



Davis Family - 1955

GALVESTON ISLAND SPICE BLEND

MAKES 3/4 CUP

Galveston is an island community about an hour's drive southeast of Houston. Originally settled by the Karankawa people, the island went on to have a storied place in Texas history. First it was occupied by the Spanish and turned into an outpost for their empire, then it morphed into a pirate kingdom, and then as a bootlegger's haven with a casino (and prostitute) on every corner. Galveston has long been a blend of vice and ever-changing values. To honor the island, we've mixed up this spice blend to throw on everything from fries to sauce to the rim of your Bloody Mary. Never a dull bite or night in Galveston.

INGREDIENTS

- 3 tablespoons paprika
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme
- 1 tablespoon celery seed
- 2 teaspoons ground mustard

DIRECTIONS

- 1 In a small bowl, whisk all these herbs and spices together. Pour into an airtight container and keep with your spices for when you need a little Texas in your meal. Will keep for 6 months.

WEBB'S FIRE HUSHPUPPY SAUCE

MAKES 1 1/2 CUPS

The hot sauce hailing from the Webb branch of Michelle's family tree in Oklahoma is strictly guarded. And while you can't get your hands on their hot sauce unless you're in the crew, this spicy dipping sauce will get you close enough to all the magic they make with it. Sure, you can just use it for hushpuppies, but this is good with fries, onion rings, tater tots—basically whatever you've got in your fry basket is crying out for this.

INGREDIENTS

- 1 cup nondairy mayonnaise
- 1 tablespoon lemon juice
- 1 tablespoon apple cider vinegar
- 1 tablespoon Tabasco sauce or similar hot sauce
- 2 teaspoons yellow mustard
- 2 teaspoons Galveston Island Spice Blend (page 020)
- 1 teaspoon agave or maple syrup

DIRECTIONS

1. Whisk all this shit together in a small airtight container and let it sit for a few minutes before serving so the flavors can get acquainted. It will last about 5 days in the fridge.

DID YOU KNOW...

The word "Texas" comes from teysha, which means "friends" or "allies" in the language of indigenous communities of now East Texas, including the Hasinai and Caddo Nation.



CHIPOTLE HONEY MUSTARD SAUCE

MAKES ABOUT 2 CUPS

The hot sauce hailing from the Webb branch of Michelle's family tree in Oklahoma is strictly guarded. And while you can't get your hands on their hot sauce unless you're in the crew, this spicy dipping sauce will get you close enough to all the magic they make with it. Sure, you can just use it for hushpuppies, but this is good with fries, onion rings, tater tots—basically whatever you've got in your fry basket is crying out for this.

INGREDIENTS

12 ounces soft tofu
1 chipotle in adobo sauce, chopped,
or 2 tablespoons of your favorite
chipotle hot sauce
2 tablespoons yellow mustard
2 tablespoons agave or maple syrup
2 tablespoons lemon juice
2 tablespoons olive oil
1 teaspoon garlic powder
¼ teaspoon salt

DIRECTIONS

1. Throw everything into a food processor or blender and let that shit rip until everything is smooth and mixed up. Should last about 5 days in an airtight container in the fridge. It goes great with literally anything.



BEER CHEESE SAUCE

MAKES 2 CUPS

The title says it all. Make this and drizzle it over whatever the fuck needs to get kicked up a notch. Chili? Check. Love life? Check. Your paycheck? Check your check.

INGREDIENTS

1 tablespoon olive oil
1/2 yellow or white onion, chopped
1 carrot, chopped
1 cup vegetable broth
1 tablespoon Bragg Liquid Aminos or soy sauce
1-2 garlic cloves, minced
1/4 cup tahini or cashew butter
1/2 cup beer (a pilsner, IPA, or kolsch)
1/2 cup nutritional yeast
Juice of 1/2 lemon, or 1 teaspoon sherry vinegar

DIRECTIONS

- 1 Warm a smallish saucepot over a medium heat and add the olive oil. Throw in the onion and the carrot and sauté that shit around until the onion looks translucent. Pour in the broth and the Bragg's, add the garlic, and then throw on the lid. Let that weird soup simmer until the carrots are tender, almost mushy, 10 to 15 minutes. When the carrots are soft, add the tahini, beer, nutritional yeast, and lemon juice and let it simmer for another minute. Turn off the heat.
- 2 Now either you can take your immersion blender and stick that shit right in the pot and blend it until it's a smooth sauce, or you can carefully pour it into a food processor or blender. Your call. Now taste and see if you want more acid or more salt or whatever the fuck you want. Done.
- 3 This will keep in an airtight container in the fridge for at least 5 days.

COLE'S BLACK PEPPER CREAM GRAVY

MAKES ABOUT 2 1/2 CUPS

Matt's grandmother Mary Cole welcomes everyone into her home the same way: "Can I fix ya somethin'?" A true Queen of the Rio Grande Valley, Mary made sure nobody was hungry in her house. And one thing you'd ALWAYS find in her kitchen was freshly made gravy.

Actually, for most of Matt's childhood, meals were served with either gravy, queso, or ketchup. So much so that while he was visiting his cousins in California, Matt stared at a plate of chicken and vegetables and asked, "Where's the sauce?" a question that has echoed across family gatherings ever since.

Save yourself from a sauceless existence with this ode to Grandma Mary's supper staple.



"Holloway boys boxing out back"



James Allen Holmes - "Cabbage Cart"

INGREDIENTS

- 2 tablespoons safflower oil or other cooking oil
- 2 tablespoons nondairy butter
- ½ cup all-purpose flour
- ½ teaspoon dried thyme
- 3 cups unsweetened nondairy milk
- ¼ teaspoon salt
- Freshly ground black pepper, to taste
- Chopped fresh parsley, to serve

DIRECTIONS

- 1 Grab a skillet and melt together the oil and butter over a medium heat. Sprinkle the flour evenly over melted fat and whisk them together so a paste starts to form. That's right, we got a roux going, baby. Keep cooking until the roux reaches a golden brown color and starts to smell nutty, 5 to 7 minutes, then sprinkle in the thyme.
- 2 Slowly start pouring in the milk, a little at a time while whisking constantly, so it doesn't get too clumpy. Add the salt and pepper, and cook, whisking, until the gravy is smooth and thick, 5 to 10 minutes. If it gets too thick, just add more milk. Taste and add more of whatever the fuck you think it needs.
- 3 Serve right with some more black pepper and a little chopped-up parsley on top for color.

DID YOU KNOW...

Texas is larger than any European country and would be the 40th largest country in the world if it went and did its own thing. In fact, there's one Texas ranch that's bigger than the entire state of Rhode Island.



COWBOY COOKIES

MAKES 18 COOKIES

Cowboy cookies were synonymous with Texas long before Laura Bush famously introduced them to the world while her husband was running for president in 2000. Any feelings for the Bush family aside, they're right on the money about these cookies. These are a beefed-up version of chocolate chip cookies, full of rolled oats, pecans, and shredded coconut. The result is one tasty treat that refuses to be tamed. Kinda like a cowboy.



INGREDIENTS

- 1½ cups all-purpose flour
- 1½ cups regular rolled oats
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- ½ cup olive oil or neutral baking oil
- ¾ cup brown sugar
- ½ cup cane sugar
- ½ cup nondairy milk
- 1 tablespoon ground flax seed
- ¾ cup toasted chopped pecans
- ½ cup shredded unsweetened coconut
- ½ cup chocolate chips

DIRECTIONS

- 1 Warm your oven up to 350°F and grab 2 cookie sheets and grease them or lay down some parchment paper.
- 2 Grab a medium bowl and whisk together the flour, oats, baking soda, baking powder, and salt. In a large separate bowl, stir together the oil, sugars, milk, and flax seeds until its all thick like a milkshake. Now add the bowl of the dry mix into the wet and stir them together until you got a dough going.
- 3 Just before the mixture is completely combined, gently fold in the pecans, coconut, and chocolate chips. Stir just enough to get that shit mixed in but don't over mix and make the cookies shitty.
- 4 For each cookie, use your hands to form a ball about the size of a golf ball, and then flatten it a little for a cookie shape. You get it. Place them on the prepared cookie sheet and bake for 12 to 15 minutes, or until the bottoms are a little golden.
- 5 Will last about 5 days covered at room temperature, but get real—you're eating them way before that.



TEXAS BLUEBELL

MAKES 2 COCKTAILS

In honor of the state flower of Texas, we had to do a cocktail. Bluebells are so hardy you can find them across the state from wetlands to prairies to salt marshes to bayou banks, AND they grow during the hottest season. Despite mixed water and soil conditions and oppressive heat, this lil flower said, "I'M GONNA BLOOM, DAMMIT." And it's that kinda attitude that Texans respect.

INGREDIENTS

¼ cup fresh or frozen blueberries
¼ cup whiskey or bourbon
2 tablespoons lemon juice
1 tablespoon agave
Ginger beer

DIRECTIONS

- 1 In a cocktail shaker or a jar with a tight-fitting lid, add some ice, the blueberries, whiskey, lemon juice, and agave. Seal it up and shake the shit out of it for about a minute.
- 2 Grab 2 cocktail glasses and fill them with ice. Strain the cocktail between the two glasses and top off the rest of the glass with ginger beer. Drink up, bitches.





RIO STAR

MAKES 2 COCKTAILS

Grapefruit was brought to Texas by French and Spanish missionaries during the 19th century. Originally the fruit's flesh was either white or pink and tasted either sour or bitter, which makes sense, considering missionaries weren't known for enjoying things.

But after years of research and selective breeding, Dr. Richard Hensz from Texas A&M University was able to create the sweetest and deepest red grapefruit possible, which now are exclusively available from Texas growers. So if you're lucky enough to find a Texas-grown grapefruit in your local produce section, the grapefruit gods have shown favor on you. Celebrate with a cocktail.

INGREDIENTS

½ cup fresh grapefruit juice,
preferable from Rio Star
grapefruits
½ cup tequila
8 fresh mint leaves
1 tablespoon agave
1 tablespoon fresh lime juice
1 teaspoon orange blossom water
Sparkling water

DIRECTIONS

- 1 In a cocktail shaker or a jar with a tight-fitting lid, add some ice, the grapefruit juice, tequila, mint, agave, lime juice, and orange blossom water. Seal it up and shake the shit out of it for about a minute.
- 2 Grab 2 cocktail glasses and fill them with ice. Strain the cocktail between the two glasses and top off the rest of the glass with sparkling water.





BAD MANNERS, founded by Matt Holloway and Michelle Davis, was created because they didn't see their own experiences reflected anywhere in food culture. There was no place for regular people who cared about what they ate to get easy, accessible recipes without animal products. So in 2012 they began blogging and the internet couldn't get enough.

Their first cookbook debuted in 2014 and was an instant #1 New York Times bestseller. The book received international acclaim and spent over a year at the top of every bestseller list. The success of their first title paved the way for a revolution in food and for the first time in history plant-based eating became mainstream.

Subsequent Bad Manners books have all been New York Times bestsellers and the whole collection has been translated into over 8 different languages. Their work has been featured on The Today Show, The New York Times, VICE, Goop, Women's Health, and CNN.

Owned and operated by Michelle and Matt, Bad Manners is a true small business. Michelle heads recipe development and styling while Matt heads photography and marketing. The duo also consult with outside brands to help them expand their reach in the everchanging food landscape. Bad Manners is based in Los Angeles.



BADMANNERS.COM