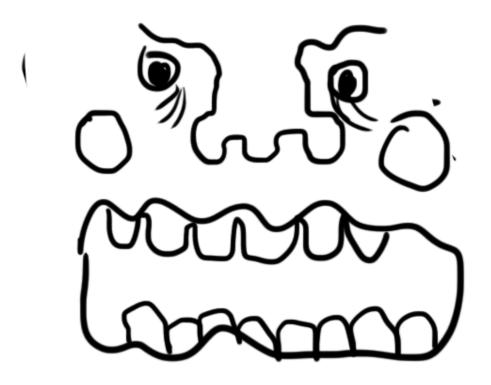
MY GREAT

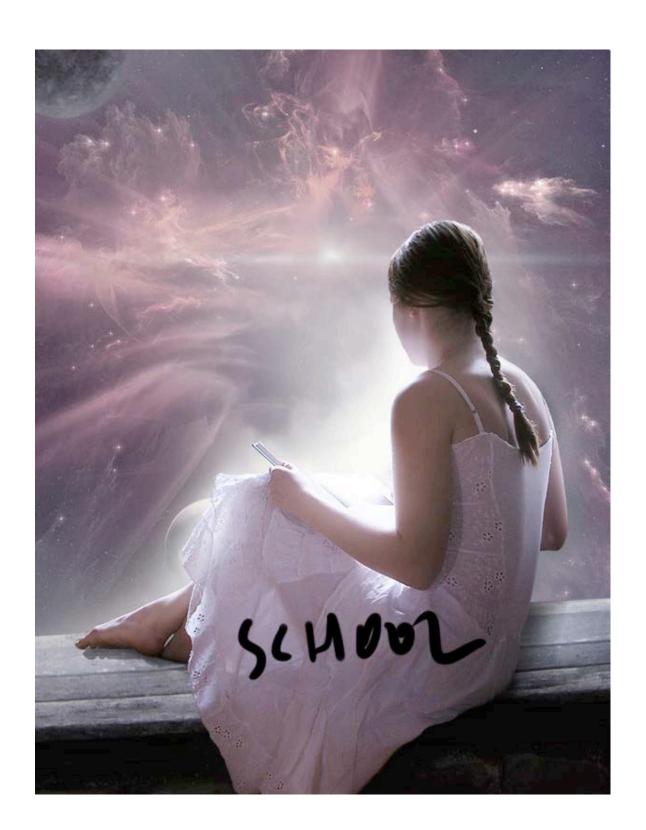
CV!

WHAT DO U WANT TO KNOW?



EDUCATION











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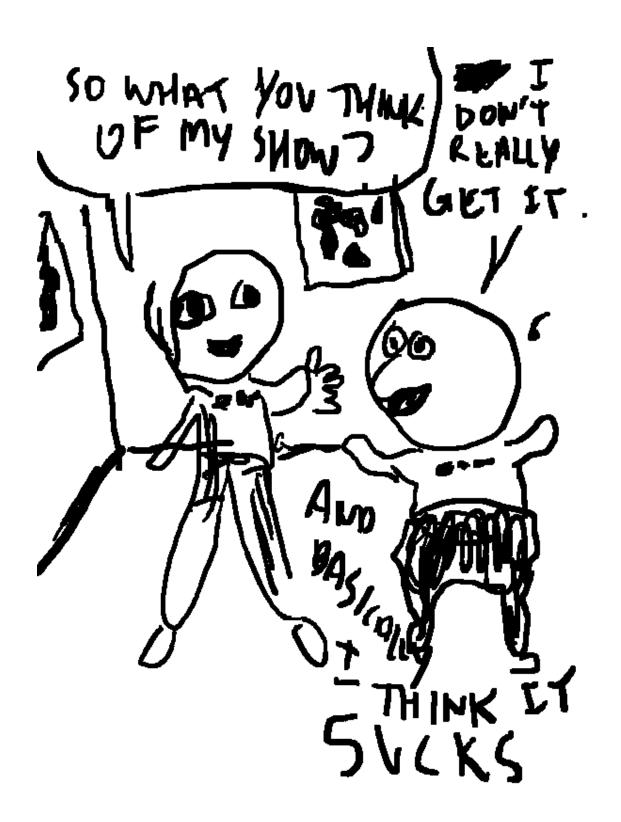


There once was a fellow McSweeny Who spilled some gin on his weenie Just to be couth He added vermouth Then slipped his girlfriend a martini









I'M GONNA SHOW THEM!
SHOW IN THE
SHOW IN THE
WORLD.









There once was a fellow O'Doole Who found little red spots on his tool His Doctor a cynic said Get out of me clinic, And wipe off that lipstick you fool!



KIMCHI QUESIDILLAS

yield: Makes 4 (snack) servings

active time: 20 min total time: 20 min

Roy Choi approaches food like a graffiti artist: "I just want to put it out there and be gone before anyone knows I spray-painted on the wall." So if you've been following Kogi BBQ-To-Go tweets but haven't been quick enough to find the truck, these fusion quesadillas should satisfy your cravings.

1 tablespoon butter

1/2 cup kimchi

4 corn tortillas

flat leaf parsley

1 cup shredded mozzarella

oil for pan frying

Melt butter in a small skillet over medium-high heat and cook kimchi, stirring occasionally, until edges are golden, about 6 minutes.

Place several pieces of flat leaf parsley and kimchi on one half of the tortilla. Cover generously with cheese and fold in half to enclose the filling. Repeat with remaining tortillas.

Heat a non-stick or cast iron skilled over medium heat. Add enough oil to coat the bottom of the skillet. Cook the quesadillas, turning once, until golden brown and cheese is melted. Enjoy immediately.



SOLO BARRY!

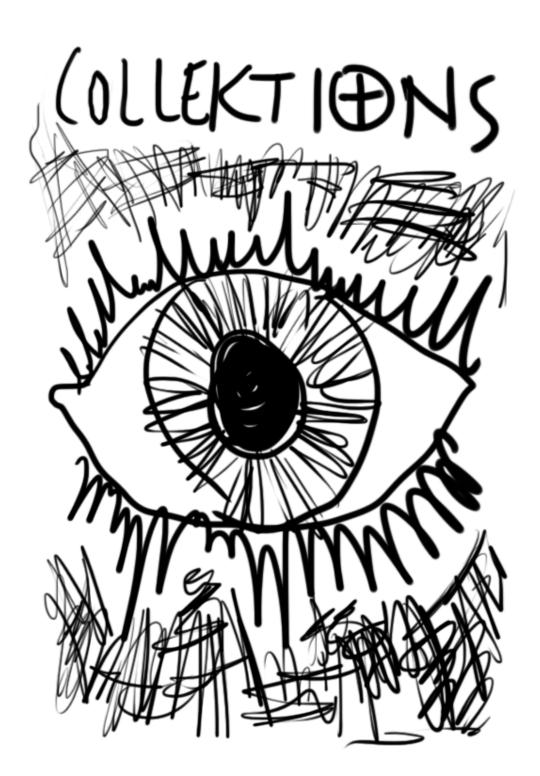








Janhoi #imattractedto 2 ladies dat rock dem business suits, wid da skirt up 2 the knee, wid/out da split. And knows how 2 sit down in her chair POW less than 20 seconds ago from web







body by

KPA 1

MEUSSA

Bopy By Boby FALL BARS

