

The 5th of May...

And I didn't go to a Mexican Restaurant. Other plans (thanks C and L) prevented my normal trek to a Mexican Restaurant today. I had Greek Food. No flaming Goat Cheese, but it was very good. Not that I would have wanted to go to a Mexican place without at least one of my daughters, but in a way I missed the trek.

When plans were made, I didn't even think that the 5th of May was in the near future. I'm not sure that would have changed anything. I really want to try the flaming Goat Cheese.

Oh the memories of dining out on Cinco de Mayo. I don't think we missed many. If we could not afford to go out, most of the time we celebrated at home. Why such a big deal about a Mexican-American Holiday? ([not really celebrated much in Mexico](#)) The only reason we had was it was another excuse for eating Mexican food. Not that this family ever needed an excuse. My dear wife's favorite kind of food was Mexican (*other than chocolate), and we went to Mexican restaurants often. And it did help that the girls never really would mind another meal of Tacos.

So today I had Greek food. I was able to share the company of two very good friends. Nice evening, even without the Flaming Goat Cheese. Other than dinner with my daughters, I could not think of a better way to spend the early evening.

Ah, how things change.

I'm still wondering why we never went to Oriental Restaurants to celebrate Chinese New Years. Could it be that somewhere near the time of that date, we were almost sure to go to a Chinese restaurant? Yep, my birthday is near that day every year, and my favorite food is Chinese food (even better than Chocolate!!)

And why do I keep using the extended title of “Flaming Goat Cheese” for the dish Saganaki? Just because it is more fun to type and say. ☐

EUREKA!

There’s been a lot of buzz around here about a few new restaurants that are to be opening soon in our county. One is a replacement for a restaurant that closed due to the tough economic times. The old place had good food, but their prices were kind of high for the area, and their service was always very slow – perhaps two reasons that led to their demise? I don’t know much about their replacement, except that it’s to be called ‘Union Street Grille’ and will open in May sometime. Hmm, grille. Does that mean burgers and the like?

Next we will have a Sonic drive-in. For those of you who aren’t familiar, Sonic is a fast food place, with burgers, french fries, chicken sandwiches and the like, but they also have outdoor booths where you can sit in your car and eat after your food is delivered to you. I try not to eat too much fast food, but I do enjoy Sonic from time to time, and they have excellent slushies, ocean water, and especially flavored iced tea – YUM! And Sonic has a Happy Hour from 2-4 when their drinks are half-price, so I’ll be there...

The other new restaurant in the area is a place called ‘4 Seasons’ and it’s about 20 minutes away. They have (among other things) Greek food – my favorite! Not a full spread, but enough to make me happy! Their gyros are great (awesome tzatziki sauce), and they even have homemade hollandaise sauce for eggs benedict. I think I’ve already rambled on in a few blog posts how important it is for good eggs benedict to have

homemade hollandaise. My husband and I have searched many states for good hollandaise sauce, and many places will say their sauce is homemade even if it isn't. I guess to a lot of people, "homemade" means that they've mixed the powder into the water. But not to us – you can really taste the (ew) difference if there is powder involved. The other night, we ate at 4 Seasons, and I made a comment – now we just have to ask them when they're getting Saganaki (one of my favorite Greek dishes – it involves goat or sheep cheese, whiskey, fire, and yelling OPA! Good stuff). So my husband asked the waitress about it, and that's when we found out that they HAVE it! Of course – we find out when we're way too full to even consider trying it, and on the eve of one of the busiest weekends we've had in a long time. We will be up there to try it soon – no doubt! Before that lovely piece of news, we thought the nearest Saganaki was Toledo or South Bend, Indiana!

Anyway, 3 new restaurants opening up within miles of my house is a big deal for us – especially for one to have THREE of our favorite dishes! We eat out a lot, partly because the prices are reasonable in our area, partly because we're very busy people and I'm not home a lot to cook, and partly because it's really difficult to cook with 8 extra little feet in the kitchen to trip over! Maybe some day I'll have the time and the patience to cook more often, but until then, new restaurants opening in our area to give us more variety is a cause for celebration! EUREKA!

OPA!

Good news from our date night this week – we found a new restaurant in a neighboring town that has good gyros!

Finally, no more trekking to Toledo or further just for gyros off the spit! And for you Greek food fans, stay tuned because we are currently trying to convince the owner to offer Saganaki, another one of our favorites in Greek cuisine! He said it's a difficult thing to carry since many waitresses won't serve it because of the fire involved. Yes, I said fire! For those of you who are unfamiliar, Saganaki is a greek dish made of sheep or goat cheese, and they bring it to your table, splash brandy on it, yell OPA! and light it on fire. A large flame erupts, the entire restaurant turns to stare at you, children cry, they extinguish it with lemon juice, and then the other restaurant patrons begin asking questions – what is that? Is it safe? What does it taste like? Can I have some? One time we ordered it from a restaurant and 3 more tables ordered it after seeing ours! It is DELICIOUS! Just for fun, here is a video of a waiter serving it, though he begrudgingly *mumbles* opa while he's really supposed to be yelling it while smiling.

My 8-year-old daughter can eat a whole Saganaki appetizer herself. She is part Greek, of course, but the stuff is that good. It is my dream to get to Greece someday to try actual Greek food – if I ever had the babysitter, time, and money, it might just be enough (along with heavy sedatives or alcohol) to get me back on a plane...

Now onto the movie, I've been wanting to see the movie [Baby Mama](#) since I'm expecting and it looked like a cute comedy based on pregnancy – dumb title though I have to say. For some reason, our local theater didn't have it until now, so we finally got to see it. It actually wasn't quite as funny as it looked in the previews, but it did have a better plot and better acting than I was expecting – it did not disappoint. [Steve Martin](#) was hilarious as a very hippy-ish owner of a large company; I would consider his character the CEO of the Walmart of organic food. My favorite gag in the movie happened when [Amy Poehler](#) and [Tina Fey's](#) characters were fighting in the car and Amy Poehler's character couldn't get out of upper-class Tina Fey's "space car". So Tina Fey's character goes, "Quit touching the door handle while I'm trying to unlock it for you!" That is hilarious, I can't tell you how many times that's happened to us that the car door won't unlock while an impatient person is touching the handle. Whether you like comedies about pregnancy or just feel like watching one, I would recommend Baby Mama.