Jump-Chain!: The Multi-Player Supplement

v. 0.8 (High Power version)

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Multi-player is a horrible idea, and you should feel bad for thinking about playing Jump-Chain! multi-player.

Now that we've got that out of the way, how about some content? So far, I've been wholly unsuccessful at creating a jump, so here's my recipe for twice baked potato casserole.

TWICE BAKED POTATO CASSEROLE
Serves: 8-12

INGREDIENTS
10 potatoes (roughly 1 pound each)
Olive oil
1.25 cups sour cream
1.5 cups heavy cream
5 Tbsp butter (room temperature)
1 pound cheddar cheese
1 pound jack cheese (Monterey or Colby)
1 pound bacon
2 cups portobello mushrooms
.25 cup green onion (fine chopped)
.25 cup sweet onion (fine chopped)
Salt
Pepper
Red pepper flakes

HARDWARE AND VARIOUS SUNDRIES
Sauté pan
Casserole Dish (mine is 10"x10"x4")
Bowls (4-6, cereal bowls are fine)
Food Processor (RECOMMENDED) *OR* Potato Ricer *OR* Badass Fork (HARDMODE)
Oven Mits
Cookie Sheets (3)
Utensils
Paper Towels *OR* Parchment paper
Refrigerator
Oven
Stovetop
Microwave oven (OPTIONAL)

WAT DO

These instructions will assume my own personal high level of compulsion and precision and, as such, will follow a particular order of operation. Feel free to mix this up, if that's how you roll, but don't come crying to me when the Ancient Old Ones awaken from their slumber and your Mise en Place is all fucked up.

1. Begin your prep work the day prior.

2. The day prior to your planned consumption of potatoey goodness, smartass.

3. Clean and dry the mushrooms and onions. Take the bacon out of the refrigerator and let it begin to warm up to room temperature. Don't be unsanitary, put that shit on a plate.

4. Take your sauté pan and begin warming it to medium to medium-high. All stovetops are different, so you need to learn what works for yours. For mine, I set it a smidge over medium if I want crispy bacon. WE WANT OUR BACON CRISPY FOR THIS.

5. Prepare your plant matter thusly: the green onions shall you mince, the onions of sweetness must be diced, and the 'shrooms chopped.

6. Put the green onions into their own container and save for tomorrow.

7. Get out your cookie sheet, or a plate, whatever, and place several sheets of paper towels (or your parchment paper) stacked on top of each other. You will place the bacon here when its done and is cooling.

8. Begin frying your bacon. I will not explain this beyond a few points: CRISPY BACON, NONE OF THAT WET LIMP CRAP, and save the grease as much as possible. Oh, and be safe, frying bacon can be a fire hazard.

9. Once you've fried all your bacon and set it aside to cool, you can turn down your stovetop to just under medium. Or whatever temperature works for sautéing plant matter on your stove top. For me it's medium-low.

10. Sauté your sweet onions in your bacon grease filled pan. Set them aside into one of your bowls.

11. Sauté your mushrooms in your bacon grease filled pan. Set them aside into one of your bowls.

12. If at some point you run out of bacon grease, after mourning, you may substitute olive oil.

13. Once your bacon has cooled and is nice and crunchy, chop it up and place it in a bowl.

14. Place all your prepared ingredients into the refrigerator.

15. Clean up your messy ass kitchen, Salmonella-chan.

16. Do other shit the rest of the day.

17. Wake up next day (Potato Day).

18. Take all yesterdays ingredients out of the refrigerator and set them aside.

19. Take your butter out and set it aside.

20. The cream and sour cream can stay in the fridge, unless you're one of those people who sets their fridge so damn cold that it freezes stuff. If the dairy is cold, that's fine. If it's frozen, it's not. That's all I'm saying.

21. Take the cheese out, too.

22. If for some reason your olive oil is in the fridge, you can take that out too.

23. Bake your potatoes (CHEAT MODE). Grab a fork. Stab the fuck out of your potatoes. Place them, four at a time, into the microwave oven. Set microwave to high. Cook them for 15 minutes or until fully cooked (10-15 minutes for me).

    Bake your potatoes (EASY MODE). Preheat your oven to 400 degrees. Once your oven is hot, let it stay hot. Stab the shit out of your potatoes. Cook them, 4 at a time, on high, in the microwave for 5-7 minutes, or until mostly cooked. Once they're done in the microwave, take them out and slather them in olive oil and place them on cookie sheets. Salt them once they're doused in oil and on the sheets. Post-slathering and salting you can cook them in the oven for 15 minutes, or until skins are crispy.

    Bake your potatoes (IMMA PLAY XBOX MODE). Preheat your oven to 400 degrees. Fork the fuck out of your spuds. Slather and salt as mentioned above. Do them on the cookie sheets, too. Place sheets in oven. Bake until done. Prolly take about an hour to ninety minutes depending on oven and elevation.

24. Once done, take your potatoes out of the oven and turn down your oven to 375.

25. Let your potatoes cool to the touch. Slice them in half once they're cool enough to handle. Scoop out all the white fluffy goodness and set that aside. Take a quarter to half of your potato skins and put them aside as well.

26. Mix 'n Mash (FOOD PROCESSOR MASTER RACE). Take half of your potatoes and toss them into your food processor. Process those bitches. After they're smooth'ish, you can start adding in the dairy. Take half of your dairy, cheese, cream, sour cream, butter, you get it, and ingredient by ingredient slowly add it to your pulsing processed potatoes. Once the mix is good and smooth, toss half your bacon, mushrooms, and sweet onions in there too. Pulse a few more times, but don't go crazy. Scoop all of that out of your processor and into a mixing bowl. After the first half of the mixture is set aside, you can repeat this process for the remaining potatoes and accompanying ingredients.

See the beauty of a food processor here is how easy it is to get the proper consistency. You're looking for a smooth creamy (read: not fucking lumpy) texture, and by harnessing the glorious power of the food processor this is a breeze. Food processors: they're great!

Mix 'n Mash (RICERS ARE KINDA BULLSHIT). Use your ricer to rice the potatoes? Honestly I have no idea how those things work, but a friend swears by hers so fuck it, use it if you want. Once your potatoes are fit to be worked with, you can begin to fold in your dairy. Really, you can more or less follow the instructions listed for the food processor. Just make sure you fold in your dairy slowly so shit doesn't go splattering everywhere. You're looking for a super creamy texture, so you're going to be folding and mixing for a while.

Mix 'n Mash (A FORK, REALLY?) Yeah, I had to use a fork last Thanksgiving when my food processor died. It was horribly tedious but it worked. Like with the ricer, prepare your potatoes for their dairypocalypse and then begin the mixing process. Same caveats about mixing and texture from the ricer entry apply here.

Red Pepper Flakes (BONUS BOSS). Some people can't handle heat. Spicy heat, mind you. So if you're one of those people or are serving one of those people, you can skip this. If you enjoy a little heat in your food, sprinkle in a heaping teaspoon of red pepper flakes with each half of your potato mixture. I add mine at the same time as the 'shrooms and such.

27. Take about half your mixture and layer it into your casserole dish. After you've done that, lay down a layer of the remaining jack cheese. On top of the jack layer, spread the remaining potato mixture. On top of THAT layer, put the remaining cheddar cheese and the green onions you knifed yesterday.

28. Put the dish and primordial potatoform into the oven. Let bake at 375 for 30 to 45 minutes, or until the edges get brown and crispy. Turn it down to 275'ish if you need to wait for people to show up to eat.

29. When ready to serve, take it out of the oven, set it on a table and serve as befits the customs of your people.

30. EAT

CLOSING COMMENTS

These are a lot of work to make, but they aren't hard to make. They're also more calorically dense than Missouri and neigh orgasmic. Bring them to gatherings, holiday, family, friends, whatever, and you will be a winner. Maybe not at life, but at bringing food.

Shit. Umm, so time to be topical.

GO HOME

You ate a ton of food, so you go home and wake up in your bed. Time has passed, because potatoes aren't magic.

STAY HERE

You ate way more than a ton of food, so you're just gonna sleep it off wherever you are. Hope you're cool with whoever you're crashing with.

MOVE ON

This is a solid pre-binge drinking meal. Just sayin'.