

HHSessions 260608

Posted by mjoogoo - 2008/06/23 17:00

<http://www.highheels.ws/Images/Loghi/HighheelsLogoTNB.jpg>

The Last WE was TITS-TITS (Yes generally you find them in couples),
Chicks Vs.Social and Electric... 2 great parties,
was great to play with Fifties... and Electric impressed me with
a great set from MrImplants... and a lovely packed dancefloor till the last tune...

Last Show

Was Butterparty

<http://www.highheels.ws/Images/Others/butterparty.jpg>

Everything went right... and here is the tracklist and the link...

Tracklist

Toob Freakonometry CDR

Tahishan Acid Hussle Resin Records

Peo De Pitte & Jota Forget about you

Plaza De Funk Drop The Bomb BRAP

Binster So Angry Diverted Traffic

Emanuel_ &_ McCall_ feat_ Katherine_ Ellis_ - _Gotta_Get_Through_(Original_Mix)

Elite Force U&A (Zodiac Cartell Mix) U&A

Quest_ &_ Odissi_ - _Arms_Race_(LBJ Mix)

Switch Bounce to This

Robosonic Kaputt in Hollywood Santiago&Bushido Mix Vision

Vandal & Blende Healthy Boy Lot 49

Nitro Violence (Rogue Element Mix) iBreaks

Dilemn Phizical Cyberfunk

ButterSet

Oxia, Delon & Dalcan - Academy (Original Mix)

James Harcourt - Call & Response (Original Mix)

Macca - The Heat (No Strings Attached Edit)

Offdate - Robomantic (Original Mix)

Christopher Groove, Dennes Deen - Schizophrane Houseelite (Original Mix)

Miles Dyson - Live In Mexico (Original Mix)

Superpolitik - Whipped Cream (Butter Party Remix)

General Elektrik - On The Run feat. Llama (Dopamine Dub Mix)

Eargasm - Everybody Dance (Original Mix)

Donald Glaude, DJ Dan - Stick Em (Original Mix)

The Crystal Method - Cherry Twist (Deadmau5 Remix)

Elite Force - No Turning Back (Butter Party Remix)

Elite Force - Ghetto Fabulous (Dopamine Remix)

http://archives.nsbradio.co.uk/archives/index.php?dir=Highheels%20Sessions/&file=HHSessions190608_ButterpartyM.mp3

This week show

Nothing Special... Just 2 hours with your Italian Stallion...

some fresh tunes... some old one, and the kitchen corner will be onnn!!!

Kitchen Corner

<http://www.highheels.ws/Images/Cucina/pento.gif>

Staircase Chicken Soup (courtesy of hearten.multiply.com)

12 long fresh cilantro stems
6 garlic cloves, peeled
1 2-inch piece peeled fresh ginger, chopped, plus matchstick-size strips for garnish
10 white peppercorns
3 tablespoons vegetable oil
1/2 cup Chinese rice wine
6 tablespoons oyster sauce
6 tablespoons yellow bean sauce
1/4 cup sugar
8 cups low-salt chicken broth
4 large organic or free-range chicken thighs with skin and bones, rinsed
4 large organic or free-range chicken drumsticks, rinsed
Chopped green onions
Red jalapeño chile rings

<http://www.highheels.ws/Images/Cucina/StaircaseChicken.jpg>

Preheat oven to 350°F. Grind cilantro stems, garlic, chopped ginger, and peppercorns in mini processor to paste. Heat oil in large ovenproof pot over medium-low heat. Add paste; sauté until beginning to color, about 7 minutes. Add rice wine, increase heat, and boil 2 minutes. Stir in oyster sauce, yellow bean sauce, and sugar, then add broth. Add chicken pieces to pot. Bring soup to simmer. Cover and place in oven until chicken is tender, about 50 minutes. Remove soup from oven and let stand, covered, 10 minutes.

Transfer chicken pieces to plate. Remove skin and bones. Cut chicken into bite-size pieces. Return chicken pieces to soup. Season with salt and pepper.

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