

# is cheese good for gout

*AI generated article from Bing*

---

## **Huda - New York - Moutfulsfood**

A bowl of cherries! Which life is not. Fluke carpaccio, refreshing and light. Smoky, oily pita. One of the stars of the evening: rakakat (cheese-stuffed phyllo with muhammara). Dandelion, which was just okay, too much going on here. Grilled squid, a little overcooked and too salty. Plus, the hummus was very loose. Another standout - charred ...

## **On cheese - Page 3 - Dairy and Eggs - Moutfulsfood**

A cheese event at a vast warehouse in Queens. Multiple bars, cheese-related events on stage and a massive, endless all-you-can eat cheese buffet curated by Tia Keenan. I ate as much as I could. Didn't make myself ill, but I did feel weird afterwards. Some kind of cheese drunkenness. Sad bit, I remember running into Anne Saxelby there. ☐

## **On cheese - Page 4 - Dairy and Eggs - Moutfulsfood**

Formaggio Kitchen cheese buyers discovered Ekiola Ardi Gasna back in 2010 on a trip to the Basque Country. Since then it has become an all-time monger and customer favorite.

## **On cheese - Dairy and Eggs - Moutfulsfood**

On 4/18/2024 at 1:47 PM, voyager said: Cheese is difficult. It is alive and constantly morphing. Like they say you never dip your foot in the same river, you never eat the same cheese. We've had cheese that was very disappointing that we somehow neglected to toss, only to find it buried in the cheese bin later, now ethereal, if a little stinky.

## **Le Veau d'Or - New York - Moutfulsfood**

The project has finally come to fruition, opening tonight says Eater. I am glad they kept the name. Traditional-looking menu and, unlike at Minetta, they seem to be keeping the wall decorations. Now, getting in...

## **Doritos Nacho Cheese Liquor - Wines and liquor - Moutfulsfood**

Seriously? <https://www.today.com/food/drinks/doritos-flavored-liquor-rcna129380> And if you act now you lucky New Yorkers can get your hands on some for a limited time.

## **Shake Shack - New York - Moutfulsfood**

I get a simple cheese burger while Michael gets a double no cheese and requests raw onions. Countless visits since it opened in 2004 (!) with never a complaint. A new location is about to open

(they're doing training) in Freehold, a 5-minute drive from our house. There's a very nice outdoor seating area with umbrellas!

## **Thanksgiving 2023 - General food and drink discussion - Moutfulsfood**

The Cheese Parlor in Livermore provided the two hard cheeses (one kind of like a young Gouda and one like a very aged Cheddar), and Wegman's provided the crackers, Point Reyes Blue, and Delices de Bourgogne, as well as a spiced cranberry jam to go with the blue. (My cousins provided the other accompaniments.)

## **Canned fish - Fish and seafood - Moutfulsfood**

@small h Moving this responsibly from the cheese thread, the La Curiosa spider crab pate: also included mussels, hake, mayo, eggs. Not the most appetizing color. A slightly grainy texture that reminded me of roe. I could certainly taste mussels. It was nice in a soft, fishy sort of way. ☐

## **Francie - New York - Moutfulsfood**

Another good dinner at Francie. Clams with a fiery horseradish-parsley sauce. A harmonious dish of chilled cucumber chunks with buttermilk, a slice of smoked trout, and a kind of soil made from crushed buckwheat. Halibut with chanterelles, capers and lemon. I ordered three cheeses and was comped ...