
Subject: OT: How's yer Magicstomp working out?
Posted by [emarenot](#) on Mon, 09 Oct 2006 02:38:58 GMT
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6QXaO2qTcmws7R1FO9VJJj6mqplI/K
krS08UsiRtEilmjkTVGSdXD/ANPfuvsdfJ7/nfdIz9JfMWbDwkVO3MjszA1uy
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LTNIH5YklW/rce/de6r4x3wm+VXXXyl7L7v+HHZIT8ccH2JMKit2vmZvulqZ

Subject: Re: How's yer Magicstomp working out?
Posted by [D-unit](#) on Thu, 12 Oct 2006 13:37:07 GMT
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t;> >If we can't get decent mixes out of a native daw then something is
>> >> >wrong.
>> >> > Let's find the thing that's wrong, and make it right.
>> >> >>
>> >> >> >Chuck
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>
>This is a multi-part message in MIME format.

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Content-Transfer-Encoding: quoted-printable

nahhhhh....go ahead.....let us know how it goes

;o)

"Tom Bruhl" <arpeggio@comcast.net> wrote in message =
news:454a7bbf\$1@linux...

I looked at the Steinberg website but didn't see anything yet on this.
They don't list XP Pro 64 as the OS to use so I'm a little nervous =
about it.
I proba

Subject: Re: How's yer Magicstomp working out?

Posted by [Mark McDermott](#) on Thu, 12 Oct 2006 15:59:19 GMT

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ook chicken breasts until done, turning every couple of minutes

Remove to a cutting board and slice it into strips with a sharp knife.

12. Keep the pan hot.

13. Put chicken back in the same pan over medium/high heat, and add water chestnuts.

14. Heat for 1 minute.

15. Add 5 Tbsp of stir fry sauce to the chicken and heat for 2 minutes, stirring often.

16. The sauce should be bubbly.

17. Add the sliced green onions and stir.

18. The chicken is done.

19. Spoon on to lettuce"cup".

20. Serve with the dipping sauces on the side.

Sesame Ginger Dipping Sauce

1/4 cup water

3/4 teaspoon cornstarch

1/3 cup sugar

1/3 cup vinegar

1/4 cup soy sauce

1 teaspoon minced ginger

1 teaspoon oil (try sesame oil instead)

1/2 teaspoon sesame seeds

1/4 teaspoon minced garlic

1 dash red pepper flakes

1 dash parsley

Peanut Dipping Sauce

1/2 cup peanut butter

1/3 cup water

2 tablespoons vinegar

1/2 teaspoon minced ginger

1/8 teaspoon crushed red pepper flakes

1/4 cup sugar (consider halving this and adding more red pepper)

1/4 teaspoon minced garlic

1/2 teaspoon chili oil

1/2 teaspoon oil

1 tablespoon brown sugar

James McCloskey wrote:

> Vary cool of you John!

>
> Thanks
> James
>
> John <no@no.com> wrote:
>> Godaddy is blocking my *.hjt extension so I had to zip the Paris treepad.
>>
>> Site:
>> www.kfocus.com/paris
>>
>> Treepad Lite file
>> www.kfocus.com/paris.zip
>>
>> Enjoy
><http://www.youtube.com/watch?v=yCzW4fVRVil>This is a multi-part message in MIME format.

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