

REUNITE WITH READ

CATEGORY: Friends Trivia

1. In what order do the characters appear in the opening credits?
2. Who is the manager of Central Perk?
3. In Monica's apartment, what is the color of the ottoman?
4. What is the name of the band that sings the song over the opening credits?
5. What was the number of Monica's apartment?
6. Which season was the only one without a Thanksgiving episode?
7. What was the name of Phoebe's twin sister?
8. What was the name of Joey's bedtime penguin pal?
9. What is Chandler's middle name?
10. How many sisters does Joey have?
11. Who was Rachel supposed to marry in the pilot episode?
12. What was Ross' monkey's name?
13. What is the name of Dr. Drake Ramorey's twin brother?
14. In the final season, what did Phoebe change her name to?
15. Where did Rachel, Monica, and Ross attend high school?
16. How many categories of towels did Monica have?
17. Which country did Chandler tell Janice he was moving to?
18. What is the name of the magazine that was sent to 'Miss Chanandler Bong'?
19. In which year did the show "Friends" debut?

BONUS *questions...*

1. Who played Chandler's father?
2. What was his father's profession?
3. What was the name of his Las Vegas show?

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Friends Trivia

1. Rachel, Monica, Phoebe, Joey, Chandler, Ross
2. Gunther
3. Green
4. Rembrandts
5. 5 and 20; it changed during the first season
6. 2
7. Ursula
8. Hugsy
9. Muriel
10. 9
11. Barry
12. Maurice
13. Striker Rammore
14. Princess Consuela Bananahammock
15. Lincoln HS
16. 11
17. Yemen
18. TV Guide
19. 1994

BONUS questions...

1. Kathleen Turner
2. Gay female impersonator
3. "Viva Las Gay-gas"

READ MEXICAN AVOCADO, CORN AND THREE BEAN SALAD

PREPARATION TIME: 15 MINUTES — MAKES 10 SERVINGS

Courtesy of: The Mom 100

SALAD:

- 1 tbsp Olive oil
- 1 Vidalia or other sweet onion, diced
- 1 Red bell pepper, diced
- 2 cans READ 3 Bean Salad, rinsed and drained (15 oz each)
- 1 Avocado, diced
- 1 Cooked corn kernels (fresh, frozen or canned; drained, if canned)

DRESSING:

- 2 tbsp Olive oil
- 1 tbsp Fresh lime juice
- 1/4 cup Fresh cilantro, chopped
- 1/2 tsp Garlic, minced

1. For dressing, in a large bowl, combine 2 tbsp olive oil, lime juice, cilantro, garlic and pepper. Set aside.
2. For salad, place one tbsp olive oil in a medium skillet over medium high heat. When the oil is hot, add the onion, and cook about 5 minutes until it is tender and lightly browned. Add it to the bowl with the dressing.
3. Add the bell pepper, drained 3 Bean Salad, avocado, and corn to the bowl, and gently toss to combine. Taste and add additional pepper if desired.

NOTE:

Two ears should yield a generous cup of corn kernels. To cook corn: grill ears of shucked corn on a grill over med heat, turning the corn so that all sides become lightly brown, about 6 min total. Let cool and cut the kernels off. Or, steam shucked ears for 5 min in a small amount of simmering water, then drain, cool, and slice the kernels from the cob. For frozen, follow package directions. For canned, drain and rinse. If you want to heat either frozen or canned kernels in a hot skillet for a few min to brown slightly that adds additional flavor and visual appeal.

Nutrition information per serving (1/10 of recipe): 195 calories; 2g protein; 16g carbohydrate; 7g fat; 130mg sodium; 0mg cholesterol; 3g dietary fiber; 0.77mg iron; 0.04mg thiamin; 509.18IU vitamin A; 21.24mg vitamin C.