

Scones

- Kristen Georgi

The first time I made lemon ginger scones
I followed the steps exactly.

Flour, heavy cream, candied ginger, the juice of one lemon.
Beat the batter vigorously by hand.
Roll out and cut into eight sections.
Bake at 375 for one hour. Let cool and serve.

On the cooling rack sat eight hard bricks
More fit for mortar than for butter.
Butter. An unfortunate omission in the recipe,
Indispensable fat and flavor
Needed to ensure flaky, mouthwatering decadence.

That's when I learned not to trust a recipe.
Rather trust the tastes I anticipate on my tongue
And the glorious sight of the risen dough.

No recipe is safe from me now.
I add a pinch of this or a cup of that
To the sweet and savory dishes
That call themselves into creation in my kitchen.

I must admit that I haven't yet mastered
This delicate skill in the rest of my life.
There are times when I omit the buttery warmth
Of a hug much needed by a friend,
Or add too much vinegar to the words I say in anger.

Please forgive me.
There are no recipes for this.