

SWEETNESS AND LIGHTNING 甘々と稲妻 BY GIDO AMAGAKURE



Graphic Novels, Comics and More February 29 , 2024 Barbara Glaeser

Who is Gido Amagakure? It's a mystery!

<https://mangadex.org/author/88cac4d0-8e24-4fc4-af98-fb66d5b94cd2/amagakure-gido>

Gido AMAGAKURE

Aka: 雨隠 ギド


OVERVIEW



Gido AMAGAKURE is best known for being the author & artist of *A Galaxy Next Door*, *Seinen Hakkaten*, *Sweetness and Lightning*, *100 Blossoms To Love*, and *Shuuden ni wa Kaeshimasu*.

Links

 [Twitter](#)

I  this person

Afterword

Off it goes...

Okay, it's done!

Okay, I'll run a few of these by the editor-in-chief.

Gido

During a serious discussion

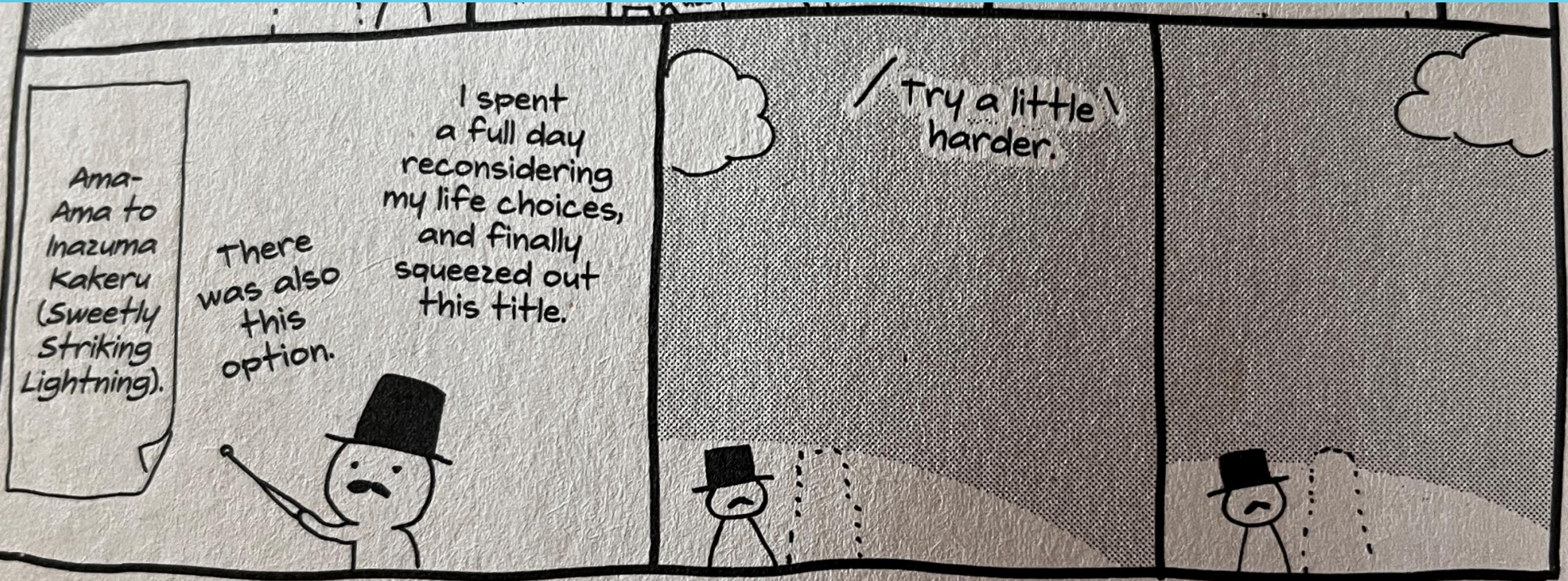
Editor
(Her skin is too pretty to see clearly.)

Picking the Title

huff
huff

That was hard

Warm and Fuzzy Titles



See you next volume!

雨隠 千太郎
Gido Amagakure

Thank you!

Koz, Gon-chan, Tame...

- ▶ “Sweetness and Lightning” was a serialized story published in Japan’s Kodansha's seinen manga magazine *Good! Afternoon* from March 2013 to August 2018.
- ▶ It’s chapters were collected into twelve tankōbon volumes.
 - ▶ <https://comics.inkr.com/title/434-sweetness-and-lightning/chapters>



▶ MAIN CHARACTERS

▶ Kōhei Inuzuka (犬塚 公平, *Inuzuka Kōhei*)

- ▶ A high-school mathematics teacher and the single father of Tsumugi whose wife died due to an unknown illness half a year before the start of the story.

▶ Tsumugi Inuzuka (犬塚 つむぎ, *Inuzuka Tsumugi*)

- ▶ Kohei's kindergarten-age daughter who is a fan of the fictional series *Magi-Girl* (マジガル).

▶ Kotori Iida (飯田 小鳥, *Iida Kotori*)

- ▶ An only child of divorced parents, she and her mother Megumi run a restaurant near Kohei's home, although she can not cook and is afraid of knives after an incident in which she cut her fingers. When Megumi has to accept work as a TV celebrity chef, Kotori is often left alone with the restaurant. Kotori is in one of Kohei's classes.

▶ PLOT:

- ▶ Kohei searches for a good meal for him and his daughter, and chances upon Kotori's restaurant. In need of good meals for his daughter and with little practical knowledge of cooking, Kohei begins meeting up regularly at Kotori's restaurant to practice preparing home cooked meals for them to enjoy. Kotori enjoys sharing ideas and gets along really well with Tsumugi, whom she treats like a younger sibling.



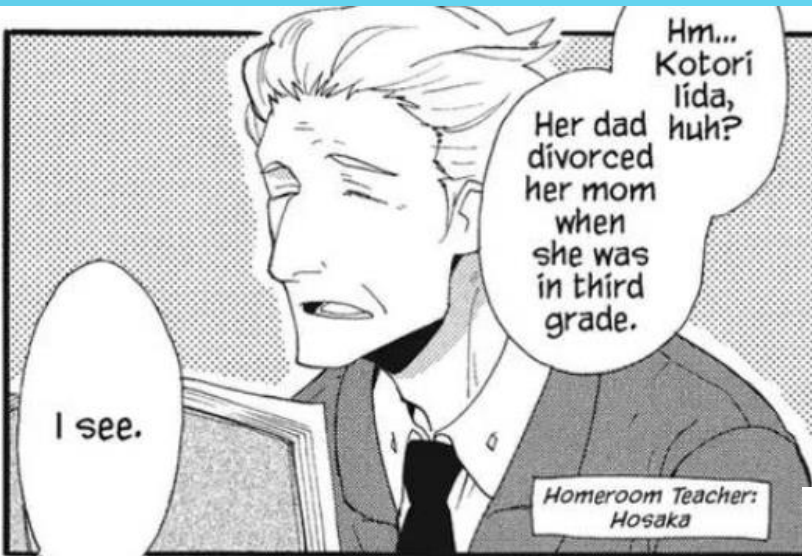






It would be bad, right?

Going to a specific student's house...



Hm... Kotori Iida, huh?

Her dad divorced her mom when she was in third grade.

I see.

Homeroom Teacher: Hosaka



But when I was young, I would go hang out with the students and eat at their houses.

Well...

...people are more particular about that lately.

So not many teachers interact with students outside of class these days.



Well, if you're talking to me about it, you must not be sure what to do. Part of you wants to do it, right?

Hm...



Then you go, Sensei.

Talk with her mom.

No. She's asking for you, right?

She can help you decide what to do.



Whether it's for her sake, or for your sake...



DONABE RICE



☆ Ingredients ☆ Serves 3-4

- 1 1/2 cups rice
- 430 mL water - Try to have between 12 and 13 times as much water as rice.
- A dash of sake

Steps



1. Wash the rice, then pour it and the water into the donabe. Cover and heat on medium high. When it seems ready to boil over, turn the heat to low and cook for 13 minutes.



POINT

Add a bit of flavor by putting in a little sake.

2. Turn the heat to high for 30 seconds, then turn off the heat and let it steam for ten minutes. Remove the lid and stir.

POINT

You can adjust the amount of water and the heat settings to your taste.



How to clean rice to make it delicious

Quickly!

1. Put the rice in a metal strainer. Soak the whole thing in a bowl filled with water. Stir the rice around with your hands and then lift it out of the water.
2. Continue to stir the rice without putting it back into the water. Stir it quickly but gently.
3. Get a fresh bowl of water and soak/mix again. Make sure the rice bran is getting rinsed off. Strain and stir. Repeat.
4. When the water no longer clouds up, strain the rice and let it sit for 30 minutes in the summer or an hour in the winter (to absorb the moisture).



Try it once you get used to the recipe!



I love rice!



Huh? You left it in the water the whole time.



Let's try it next time!



This lets the rice fully absorb the water it's been soaked in.

The Promised SALISBURY STEAK

☆ Ingredients ☆ Serves 3-4

300 g mixed ground pork and beef

1 onion

1/2 egg

4 Tbsp bread crumbs

2 Tbsp milk

1/2 tsp salt

dash of pepper

1 Tbsp olive oil

One sunny-side up egg for each person!



Fry up the rest and eat it!

Sauce

(A) 1 clove garlic (minced) 2 bay leaves

1 400 g can diced tomatoes

(B) 1/2 tsp salt dash of pepper



1. Mince the onion and cook it thoroughly in the olive oil until translucent, then take it out and let cool.
Soak the breadcrumbs in the milk.
Beat the egg.
2. Put the meat into a bowl and mix with salt and pepper until combined. Add the ingredients from Step 1 (reserving half of the onion) and mix until it starts to stick together.
3. Divide what you made in Step 2 into three or four portions and toss them between your hands to help the meat bind. Shape into patties and make a little depression in the middle using your finger.
4. Using the frying pan from Step 1, cook the patties from 3. (If it's not a non-stick frying pan, put down some oil.) Cook on medium heat. Once both sides are browned, remove and put on a plate.
5. Add a small amount of olive oil to the frying pan from Step 4. Add sauce ingredients A and cook on low heat. Once they start to smell good, put in the rest of the onions from Step 1 and the canned tomatoes. Add the ingredients from B and stew for about 5 minutes. Then return the patties to the pan, cover, and stew for 7 minutes.
6. Take out the bay leaves, then reduce the sauce, stirring occasionally so it doesn't burn.

♡ Top with the sunny-side eggs you cooked ahead of time. ♡

You can add bouillon cubes, ketchup, or oyster sauce to the sauce.

Mix in part of the egg when you eat it! ♡

Sweet and Spicy
FRIED CHICKEN

☆ Ingredients ☆ Serves 3-4

- 300 g chicken (thighs)
- a little potato starch
- cold water
- 1/2 Tbsp white sesame seeds

A 3 Tbsp soy sauce 2 Tbsp sake
1 tsp grated ginger 1 tsp minced garlic

B 2 Tbsp soy sauce 1 Tbsp sugar 1 Tbsp mirin



1. Cut **chicken** into bite-sized chunks and soak in **cold water** for 10 minutes.
2. Take the **chicken** out of the water and gently pat dry. Mix the ingredients listed in **A** and marinate **chicken** for 10 minutes.
3. Lightly coat the **chicken** with **potato starch** and fry at 160° C for a minute and a half. When the surface turns light brown, take the pieces out and let them rest for 3 minutes. Increase the oil temperature to 190° C and fry again for 40 seconds.



4. Put all the ingredients listed in **B** into a saucepan and mix. Place the pan on medium heat. Once it boils down, add the **white sesame seeds**.
5. Pour 4 evenly over 3.



Does it not seem interesting?

...DOES WANT TO EAT THE SAME THING AGAIN

I CAN'T EAT ANY MORE.

CHAWANMUSHI

! Dashi Stock

☆ Ingredients ☆ Serves 3-4
1 L water
40 g katsuobushi
10 cm sq piece konbu

Maybe we'll use home-made next time.  For the pork ribs soup we used store-bought stock.

Steps

1. Put the **water** and **konbu** into a stockpot on medium heat, and take out the **konbu** just before it boils.
 2. Add the **katsuobushi** to the pot. Once the **katsuobushi** starts to sink, turn off the heat and remove scum from the stock's surface. Once the **katsuobushi** completely sinks, strain it gently.
- POINT If you squeeze the **katsuobushi** while straining the dashi won't taste right, so be careful

! Chawanmushi

☆ Ingredients ☆ Serves 3-4
3 eggs kamaboko, mitsuba to taste


A 450 cc dashi stock (3x the amount of eggs)
1 tsp soy sauce 1 tsp sake
1 scant tsp salt

POINT You can add whatever else you want: shrimp, chicken, shiitake mushrooms, lily bulbs, ginkgo nuts, etc.

Tastes great hot or chilled 



Steps

1. Beat the **eggs**, making sure that bubbles don't form. Add the ingredients from **A**. Mix carefully and then strain! 
2. Cut the **kamaboko** into bite-sized pieces. Place a couple in the bottom of each dish before pouring in the egg mix from **step 1**. Cover each cup with aluminum foil.
3. Fill a big pot with water, about one third of the height of the cups, and heat. When the water boils, put the cups from **step 2** into the pot. Put the lid on the pot loosely, and after 2 minutes turn to low heat.
4. After the cups steam for 15-20 minutes, remove and place **mitsuba** on the egg surface. Reseal with aluminum foil and let steam a little longer.



Extra Chapter 4 | Braised Pork Belly and a Rebellious Phase



WHAT IF I EVER START HATING YOU, DADDY?



DON'T WORRY, TSUMUGI...



DADDY!

YES MR'AM!



NYUM NYUM... DON'T WORRY.



SORRY, I FELL ASLEEP TRYING TO WORK.

I KEEP TELLING YOU NOT TO SLEEP ON THE FLOOR!



I THOUGHT I COULD GET A LITTLE MORE WORK DONE...

THAT'S WHY YOU SHOULD SLEEP IN YOUR FUTON!

ugh... MY WHOLE BODY ACHES.



WHAT DO YOU WANT FOR DINNER?



I HAVE TO GET READY FOR FIELD DAY, SO I'M LEAVING!

oh! TSUMUGI, WAIT!



SORRY. WHAT TIME IS IT?

I USED LEFTOVERS FROM YESTERDAY TO MAKE LUNCHES.

SEVEN O'CLOCK.

WOW. THANK YOU...