

# The Unicorn Cookbook

FANTASTIC BEASTS AND HOW TO EAT THEM



KNIGHT OWL GAMES

Copyright 2017 Ahi Kerp & Wind Lothamer  
Licensed under the Creative Commons Attribution 2.5  
<http://creativecommons.org/licenses/by/2.5/>



Published by Knight Owl Games

<https://knightowlgames.wordpress.com/>  
<https://www.facebook.com/knightowlgames/>  
<http://www.drivethrurpg.com/browse/pub/7507/Knight-Owl-Games>  
@dragonstabber



# The Unicorn Cookbook

## FANTASTIC BEASTS AND HOW TO EAT THEM

### ABOUT THE AUTHOR:

Zeex Zoggybaum is a chef who gets dirty and is a mother of thirty. She cooks up simple, creative and flavorful meals using whole and easy to find ingredients that kill. There's a reason goblins have such big families, and it's the food that cures the disease. Salty, spicy, and boisterously fun, Zeex will help you with recipes that hit with anyone.





# Contents:

5 Head Hydra Stew.....	5
Cockatrice Au Vin.....	6
Dragon Ballz.....	8
Dragonwing Ice Cream.....	9
Gelatinous Cube Pudding.....	10
Gnolljangguk.....	11
Hobgoblin Hash.....	12
Kobold Carnitas .....	13
Kobold Kimchi.....	14
Massaman Harpy.....	15
Mermaid Sushi.....	16
Nilbog Milk.....	17
Pixie Hummus.....	18
Roasted Anise Annis Hag.....	19
Raw Pixie Pickles.....	20
Strangle Weed Salad.....	21
Simple Minotaur Pot Roast.....	22
Unicorn on the Cobb.....	23
Wyvern Salad.....	24



# 5 Head Hydra Stew

*About 3 hours to prepare*

*Yield 4 to 6 servings*

## PRELIMINARY:

You'll need access to a hydra, which in some climes can be difficult. I recommend a garden hydra whose heads will replenish. While conventional wisdom is to add all 9 heads, this will kill your hydra. The fewer heads you cut off, the healthier your hydra will be. The yuzu lemon notes make the dish something special.

Seaweed

3 cups swamp water

3-5 Hydra heads, neatly cubed

Pinch of salt

Pinch of tarragon

Yuzu lemon

## SERVING AND MENU IDEAS

Serve with blueberries to complete the nuttiness of hydra. If you use a night hydra, add slivered platypus for a that wonderful umami taste



“  
I  
recommend  
a garden  
hydra  
whose  
heads will  
replenish.

”

# Cockatrice Au Vin

*About 1 ½ hours to prepare*

*Yield 3 servings*

## PRELIMINARY:

While this dish is an absolute favorite at home, it is somewhat dangerous to prepare for the novice cockatrice chef. As such, I strongly suggest using a cockatrice that has already been butchered rather than killing one yourself. I have heard of people using regular mushrooms or even toadstools instead of a live mushroom man. If you choose to go this route, do make sure that you are harvesting from a proper Fairy Ring at the very least.

2 or more tablespoons olive oil

¼ pound bacon (or, if you can get it, orc butt), diced

1 medium-sized cockatrice, quartered

½ pound carrots, cut into 1-inch pieces

20 pearl onions, peeled

1 or 2 garlic cloves, chopped

¼ cup good brandy

½ bottle good red wine, preferably Elven or Halfling

About 2 cups homemade Cockatrice Stock

1 small mushroom man, trimmed, rinsed, and thickly sliced (you should always use live mushroom men—they have a tendency to turn almost immediately after butchering)

Salt, pepper, and various herbs to taste.

1. MAKE SURE THAT THE COCKATRICE HAS BEEN BEHEADED AND THAT THE HEAD HAS BEEN PROPERLY DISPOSED OF BEFORE MOVING ON. Cut the cockatrice into quarters and season liberally with salt and pepper.
2. Heat the olive oil in a large pot and then fry up the bacon and cockatrice until the cockatrice is nicely browned on all sides.
3. Add the brandy and ignite—magical fire is ideal, of course, but a good old-fashioned flint and steel can do in a pinch.
4. Once the flames die down, carefully nestle the onions, carrots, and sliced mushroom man around the cockatrice pieces. Season the pot with salt, pepper, and other herbs to taste. Cover and allow to simmer for 10 minutes.
5. Gradually stir in the wine and enough stock to cover the cockatrice. Add garlic and gently simmer for 25-30 minutes. Thicken the sauce with a few tablespoons of your favorite variety of blood.

## SERVING AND MENU IDEAS

The best thing about this dish is that it is a complete meal in one pot! We usually enjoy it with some bread and butter and the remainder of the wine used in the recipe. For a really fancy treat, try sprinkling croutons on top before eating.

“

*The best thing about this dish is that it is a  
complete meal in one pot!*

”

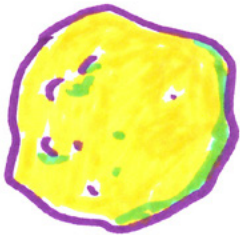


# Dragon Ballz

“

Just say  
YES to  
these nuts.

”



*About 15 minutes preparation, 15 minutes baking*

*Yield 3 cups*

## PRELIMINARY:

They glisten, they crunch, they're easy to make and even easier to cram into your facehole.

1/3 cup pure maple syrup

1 teaspoon pumpkin pie spice

1 pinch of Centaur chili powder (optional)

1 teaspoon finely grated orange zest (optional)

1/2 teaspoon salt

1/2 teaspoon ground black pepper

3 cups dragon nuts (Adamantine nuts are good but take FOREVER to eat, so my family usually goes with Brass Dragon Nuts. For a festive treat, Elysian Dragons taste of bourbon and cigars.)

1. Generously oil a rimmed baking sheet.
2. Simply whisk together the syrup and the spices and seasonings until uniform—no need to cook. Because maple syrup has its own flavor, we suggest that you add a bit more salt, Centaur chili, and black pepper to balance the sweet with more spice and salt.
3. Stir the nuts into the spiced syrup until evenly coated. Using a slotted spoon, transfer the nuts to the prepared baking sheet and spread them out as much as you can so they don't clump together.
4. If your emasculated dragon is still alive, put the tray in front of it and poke the beast until it shoots a small fireball. It will cook its own balls to the delight of your family. Eat while hot and steaming.

## SERVING AND MENU IDEAS

Serve with a nice big glass of Nilbog milk. Add to Wyvern or Strangleweed salad. Just say YES to these nuts.



# Dragonwing Ice Cream

*About 15 minutes*

*Yield 4 to 6 servings*

## PRELIMINARY:

Your clan take down an unexpected dragon? Most of us know how delicious dragon meat is but we waste the wings and snout, which is a shame because the wings are some of the best parts.

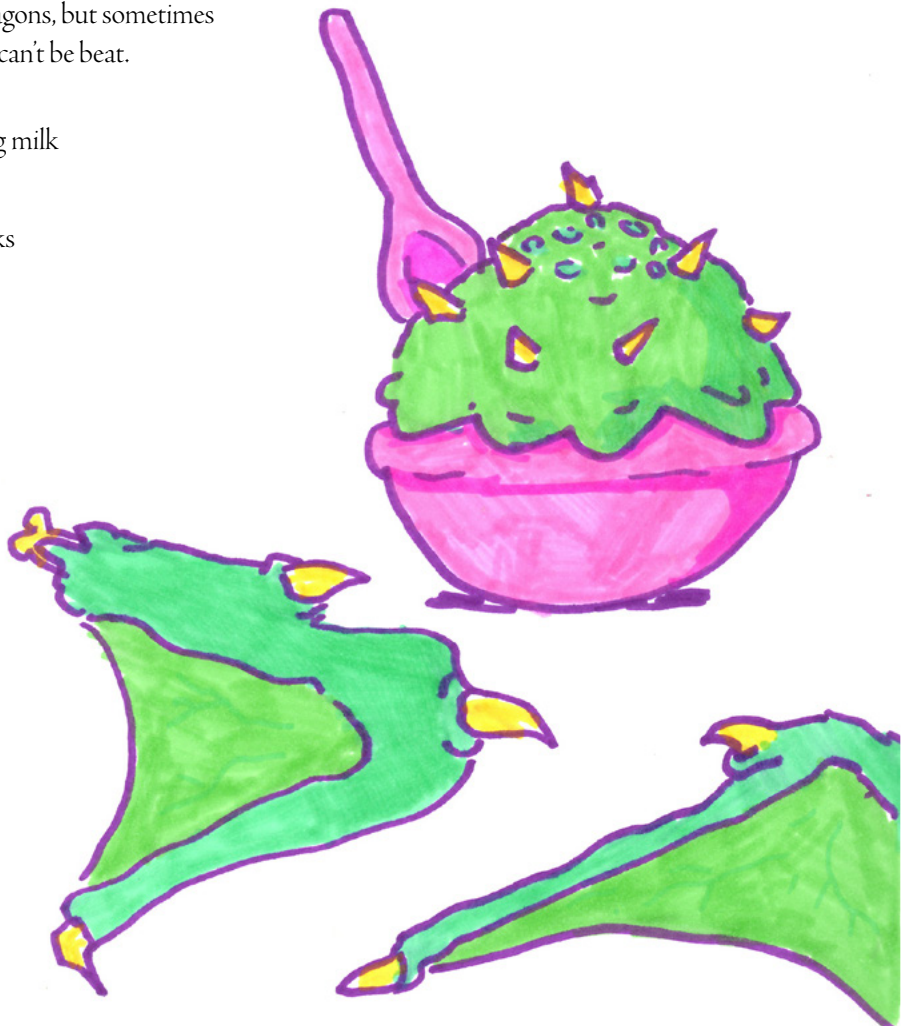
100 grams of dragon wings. (I generally prefer the effervescent taste of arcane or planar dragons, but sometimes the traditional chromatic dragon wings can't be beat. Either way, fresh wings are vital!)

1.5 liters of sweetened condensed nilbog milk

1. Break the dragonwings into chunks and heat, stopping and stirring every 30 seconds, until melted and smooth. Some chunks will be remain and, if you're lucky, a whole talon may remain.
2. Stir condensed nilbog milk into the blended wings. Set aside. Fold the whipped nilbog cream into the wing mixture until completely incorporated.
3. Scrape mixture into a large bowl and chill. (My neighbor uses Chill Touch, which gives the whole dessert a lovely ghostly texture.)

## SERVING AND MENU IDEAS

This is the perfect dish for long summer nights or for a cozy little evening with your BFF. My friend swears that it is better with some of those explosive little acorns from Tir Asleen, but I find that it just gives me gas.



# Gelatinous Cube Pudding

*About 45 minutes to prepare*

*Yield 2 to 3 servings*

## PRELIMINARY:

I like live animals as much as anybody but be careful with these fuckers. The outside of it can paralyze you with an electric shock, after which IT will gladly EAT YOU. My uncle Dold was found dead this way just last year.

2 Gelatinous Cubes

2 cups Nilbog milk (see recipe)

1/2 cup smashed bees

3 tablespoons cornstarch

1/4 teaspoon salt

1 teaspoon vanilla extract

1 tablespoon butter

1. Mix gelatinous cube very well, for at least five minutes.

Cook on low heat.

2. In medium saucepan over medium heat, heat milk until bubbles form at edges.

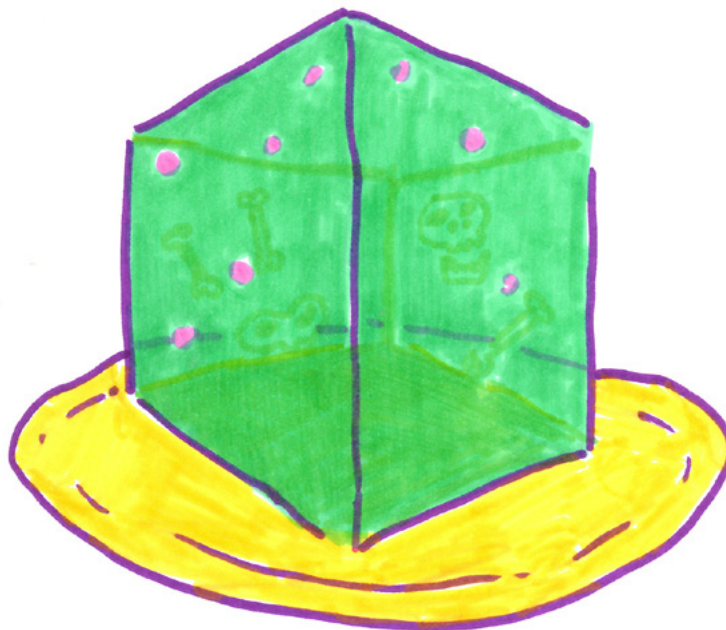
3. In a bowl, combine sugar, cornstarch and salt. Pour into hot milk, a little at a time, stirring to dissolve.

4. Continue to cook and stir until mixture thickens enough to coat the back of a metal spoon. Do not boil.

5. Remove from heat, stir in vanilla and butter. Pour into serving dishes. Chill before serving in a dragonscale bowl if possible.

## SERVING AND MENU IDEAS

If you like it chilled, add a few Ice beetles. They will cool the dish and add some crunch. My daughter sometimes eats only the beetles.



# Gnolljangguk

About 5 hours to prepare

Yield 4 to 6 servings

## PRELIMINARY:

This is super great for male stamina. I make it for my husband on the nights we want to get frisky in the cave. It does need a long time to stew so be sure to get started early in the day.

Green onions,

Perilla leaves

Dandelions

Doenjang

Centaur Chili Paste

Perilla seed powder

1 Gnoll, whole. (Use the whole creature for full flavor. Some prefer to shave their gnolls but I tell you this: unshaved gnolls give a delectable flavor that nothing can match.)

## SERVING AND MENU IDEAS

I have heard of people using Bugbears, Trolls, and even Ogres instead of Gnolls. I do not know why they do this--are they too lazy to catch a proper gnoll? Unless you are a gnoll, you should definitely NOT use any substitutes!

“

unshaved  
gnolls  
give a  
delectable  
flavor that  
nothing  
can match.

”



# Hobgoblin Hash

*About 1 ½ hours to prepare*

*Yield 6 servings*

## PRELIMINARY:

The perfect stick-to-your-ribs hash for those cold winter mornings and one of my all-time favorite comfort foods. DH loves it so much that he often requests it for dinner as well!

If you cannot find a suitable Hobgoblin, almost any diminutive demi-human will do in a pinch (except, of course, for Gnomes—yuck!)

2 tablespoons olive oil

1 ½ pound boneless Hobgoblin shoulder, trimmed

3 ½ cups homemade Cockatrice Stock

6 garlic cloves, crushed

4 cups cubed peeled red or gold potatoes

1 cup chopped onion

½ cup mushroom man, trimmed, rinsed, and thickly sliced (you should always use live mushroom men—they have a tendency to turn almost immediately after butchering)

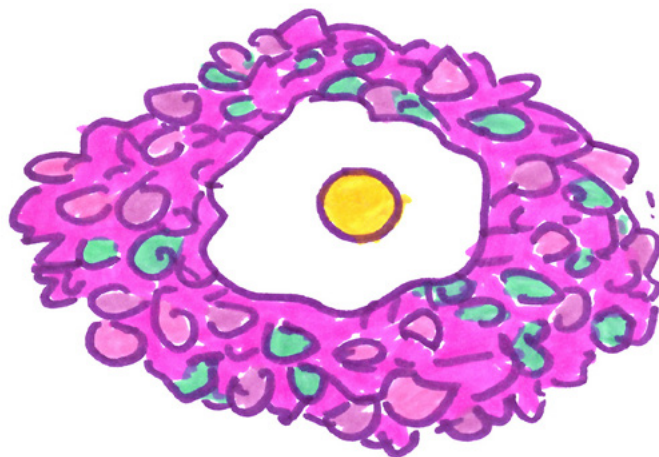
About 2 teaspoons ground unicorn beard

6 griffon eggs

1. Heat 1 tablespoon of oil in a 12-inch cast-iron skillet over medium-high heat. Sprinkle the Hobgoblin evenly with salt and pepper. Add Hobgoblin to pan and brown on both sides, about 8 minutes.
2. Add the Cockatrice Stock and garlic to pan and boil. Then cover and simmer for 45 minutes or until Hobgoblin can be shredded with your claws. Shred and remove from pan. Reserve the liquid.
3. Add the remaining oil to the pan and swirl to coat. Add potatoes and onion and cook until brown.
4. Add mushroom man, stir in the shredded Hobgoblin and reserved liquid, and then sprinkle with unicorn beard. Simmer.
5. Drop the griffon eggs directly into the simmering mixture and cook until done. Serve immediately.

## SERVING AND MENU IDEAS

Try substituting Treant stock for the liquid and doubling up on the mushroom man instead of the meat for a vegetarian-friendly option! I have also made this same recipe with live mandrake instead of potatoes, though the nightmares that come with it really don't make it worth the flavor boost IMO.





# Kobold Carnitas

About 2 ½ hour to prepare

Yield 6 servings

## PRELIMINARY:

There is probably no other food more revered or looked-forward to in my household than these delicious tacos! I first learned of this recipe on a trip to Mirkwood years ago and have been relying on it for Taco Tuesdays ever since. I love to use fresh, young Kobolds (the younger the better, honestly) but the recipe should work for any age—just make sure to stew the meat long enough to make it tender. You can also substitute a medium-sized Mushroom Man for a lighter or vegetarian-friendly option.

6 small Kobolds (or 2 large Kobolds, if that's all you have)

About 3-4 cups of water

1 large onion, chopped

6 garlic cloves, minced

Zest of 1 orange

Salt for seasoning

12 small unicorn tortillas, warmed, for serving

1 cup of shredded cheese (optional)

Chopped cilantro

Salsa

1. Trim any thick fat from surface of kobolds. Cut meat into 1-inch cubes, discarding any that are pure fat. Put kobolds in a large pot. Add enough water to cover by 2 inches, garlic, orange zest, and about ¾ of the chopped onion. Bring to a boil, reduce to a simmer and cook for 1 ½ hours until kobolds are very soft.
2. Season with salt, then continue to cook until water has evaporated—about 30 minutes. If you like your kobolds crispy (and who doesn't?), continue to cook for a few minutes, stirring often.
3. Spoon a few tablespoons of kobold carnitas onto each tortilla. Top each taco with cilantro, finely chopped onion and salsa. Serve.

## SERVING AND MENU IDEAS

For a truly far-out meal, however, try replacing ½ of the water with Nilbog milk!



# Kobold Kimchi

*About 8 hours to prepare, 1 month to season*

*Yield 4 to 6 servings*

“  
Even the  
babies  
enjoy  
helping by  
gnawing  
kobolds  
into a  
paste.”

## PRELIMINARY:

You'll need an onggi, or clay pot, to really do this one right. We make it once a year, as a family, and even the babies enjoy helping by gnawing kobolds into a paste and then spitting the resulting paste into the onggi. Too much garlic can make the kobold kimchi bitter, and too much ginger can make it sticky.

10 skunk Cabbages  
1 1/4 cups sea salt  
2 cups chewed kobold sauce  
5 green onions, chopped  
1/2 small white onion, minced  
2 cloves garlic, pressed  
2 tablespoons white sugar  
1 teaspoon ground ginger  
5 tablespoons Centaur chile powder

1. Cut the skunk cabbages in half lengthwise and trim the ends. Rinse and cut into pieces about 2 inch square.
2. Place the cabbage into a large onggi and sprinkle salt on the leaves so they are evenly coated. Stir in the chewed kobolds (chunky is okay!), green onions, white onion, garlic, sugar and ginger. Sprinkle the Centaur chile powder over the mixture.
3. Seal the container and bury it in the ground. Leave undisturbed for 4-6 weeks.

## SERVING AND MENU IDEAS

Never forget where you buried the pot--it can be super embarrassing! It's never a bad idea to make a treasure map showing the locations of your various kobold kimchi caches.



# Massaman Harpy

*About 20 minutes to prepare, 35 minutes to cook*

*Yield 3 to 4 servings*

## PRELIMINARY:

This curry, flavored with tamarind and coconut milk, is ready in under an hour. Serve over uncooked white rice.

- 2 tablespoons diesel oil
- 3 tablespoons curry paste
- 1 (3/4 inch thick) slice ginger, minced
- 1 1/4 pounds skinless, boneless harpy breast meat - cubed
- 3 tablespoons brown sugar
- 3 tablespoons chewed kobold sauce
- 3 tablespoons tamarind paste
- 1/3 cup rotten peanuts
- 3 cups peeled, cubed potatoes
- 1 (13.5 ounce) can coconut milk
- 3 tablespoons fresh lime juice

1. Heat diesel oil in a large saucepan over medium heat. Stir in curry paste and minced ginger; cook and stir for 2 minutes. Stir in the cubed harpy, and cook until the pieces turn white on the outside, about 3 minutes.
2. Stir in brown sugar, kobold sauce, tamarind paste, peanuts, potatoes, and coconut milk. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the potatoes are tender and the harpy pieces are no longer pink in the center, about 20 minutes.
3. Add the lime juice and cook for an additional 5 minutes before serving.

## SERVING AND MENU IDEAS

Younger harpies are more delicious but far more dangerous to catch. We usually end up with old ones or sick ones and they taste fine. Uncooked rice is far crunchier and tastier—to make it even better, consider throwing in a handful of broken glass. Leave the feathers on the harpy to have some magnificent feathery poos after you digest.



# Mermaid Sushi

*About 40 minutes to prepare, 15 minutes to cook, plus 3 hours cooling*

*Yield Enough 4 for 6 as a main, or 4 with leftovers.*

## PRELIMINARY:

This recipe takes some time, but it's worth it. It's especially good for those of us that live near the sea. Mermaids are a good source of protein and fiber. Some will be tempted to substitute merman, but in my experience they are far too stringy.

2 cups Elven sushi rice

6 tablespoons potion vinegar

6 sheets nori

1 avocado - peeled, pitted and sliced

1 sea cucumber, peeled and sliced

8 ounces smoked mermaid, cut into long strips

Soak rice for 4 hours. Drain rice and cook in a rice cooker with 2 cups of tangy snot water. If you can hock some loogies in there, it will really help with the taste. Immediately after rice is cooked, mix in 6 tablespoons potion vinegar to the hot rice. Spread rice on a plate until completely cool.

Place 1 sheet of nori on bamboo mat, press a thin layer of cool rice on the seaweed. Leave at least 1/2 inch top and bottom edge of the seaweed uncovered.

Arrange sea cucumber, avocado and smoked mermaid on the rice. Position them about 1 inch away from the bottom edge of the seaweed.

Slightly wet the top edge of the nori. Roll from bottom to the top edge with the help of the bamboo mat tightly.

Repeat for other rolls.

## SERVING AND MENU IDEAS

Serve with a spicy narhwasabi. If you can't find nori, mermaid hair has a similar texture and taste.





# Nilbog Milk

*About 1 hour to prepare*

*Yield 1-2 servings*

## PRELIMINARY:

Humans get their milk from cows apparently, which sounds gross to me! We prefer the traditional way. Here it is. Nice and creamy.

3 handfuls earthworms. For creamier milk, chose the fattest and roundest you can find.

1 cup pus from an infected boil

½ cup lice

½ cup mosquito larvae

250 ml maple syrup

I add them all to my Vitamix for just a few wails of the baby and it's done. The combination of pus and the worms really give it a creamy tang. Nilbog milk is the only thing we ever drink and if making for the entire family you want to increase the amounts by 5 or 10 times.

## SERVING AND MENU IDEAS

For a fun family holiday treat, try adding 2 teaspoons of ground nutmeg and a quarter cup of your favorite grog. Serve warm with your preferred holiday desert. For a summertime pick-me-up, you can add half a cup of chai tea and a couple of tablespoons of pressed pixie.

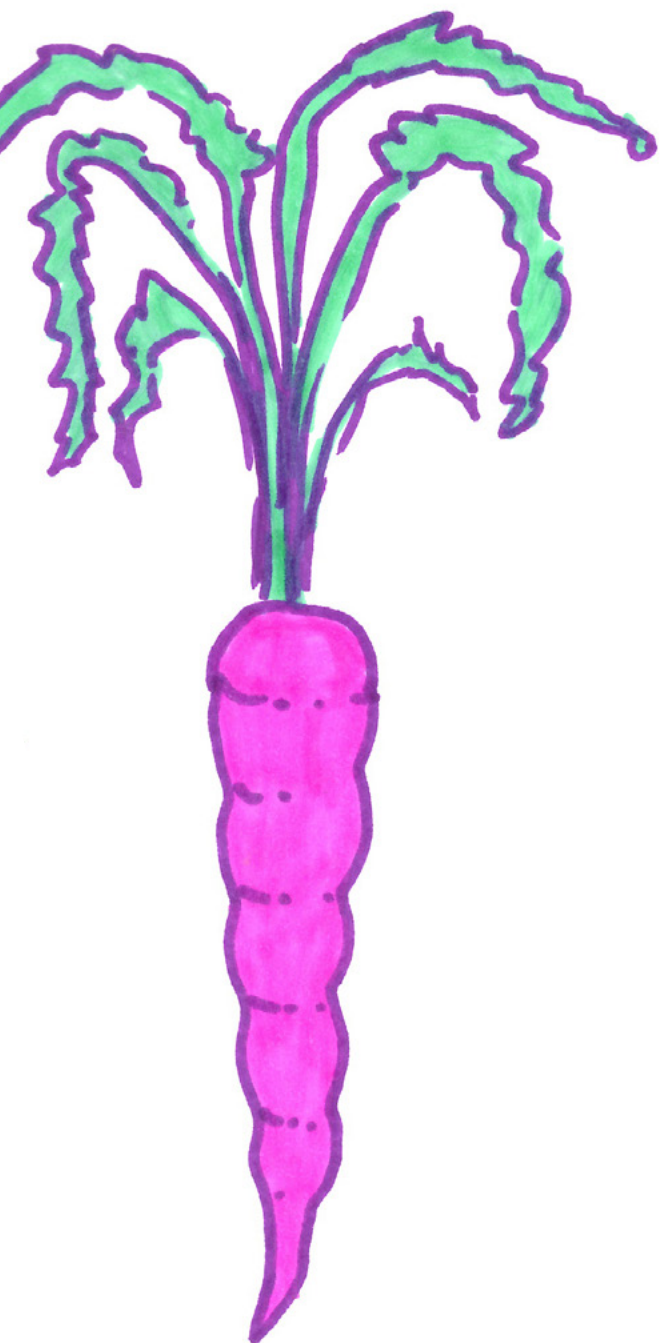
“

Nilbog  
milk is the  
only thing  
we ever  
drink.

”



# Pixie Hummus



*About 1 hour to prepare*

*Yield 8 to 10 servings*

## PRELIMINARY:

For full-flavor, you'll need vibrant free-range Pixes, not those limp caged ones.

250 grams cooked chickpeas

Juice of one large lemon or lime

60 ml well-stirred naga tahini (if out of hard-to-find naga flesh, try substituting elf. It works almost as well, and my own cousin swears by it.)

3-5 Pixies (more if they are younger, less if they are fully matured) **WASH THEM!** Pixes are covered in dust and other foul substances, so be careful and double wash. Be sure to cut off the wings and grind them separately for 1-2 minutes before adding back to the hummus.

1 small garlic clove, minced

30 ml extra-virgin olive oil, plus more for serving

1/2 teaspoon ground cumin

Salt to taste

30 to 45 ml water

Dash ground paprika, for serving

## SERVING AND MENU IDEAS

This tasty snack is full of protein and their wings add just a little bit of that zesty crunch we all crave. My kids can't get enough. Serve with roasted pixie legs or carrots.

# Roasted Anise Annis Hag

*About 10 hours to cook*

*Yield 35 servings*

## PRELIMINARY:

This is a great feast for the entire family in the summer but it takes some time to roast the entire body. For those of us who live in mountains or hills, we have access to these ogre sized Annis Hags. Watch out for her hands—her claws are like rusty blades.

One Annis hag

5 handfuls of anise

## SERVING AND MENU IDEAS

The Hag's blue skin and the green of the anise give it a festive peacock feel. We usually lose 3 or 4 family members catching the Hag, so the meat goes even further around. So delightful!



“

The Hag's blue skin and the green of the anise give it a festive peacock feel.

”

# Raw Pixie Pickles

*About 1 ½ hour to prepare*

*Yield 10 servings*

“

Follow this quick and easy recipe and you'll be super satisfied with your store of pixie preserves come winter!

”

## PRELIMINARY:

What else are you going to do with all those extra Pixies that you suddenly find yourself with during those hot summer months? Follow this quick and easy recipe and you'll be super satisfied with your store of pixie preserves come winter!

20-30 small pixies, cleaned and trimmed

1 ½ cups vampire vinegar

¼ cup sugar

4 teaspoons salt

2 cups hot water

¾ cup coarsely chopped dill

1 dried chili per jar (approximately 6)

Salt for seasoning

1. Combine the vampire vinegar, sugar, salt, and dill with the hot water and stir until the sugar is dissolved. Cool.
2. Toss the pixies with the dill. Pour the cooled brine over the pixies and turn to coat.
3. Pack as many pixies into a small mason jar as you can, along with a single dried chili. Pour in enough of the brine to cover the pixies completely.
4. Process the jars in hot water for about ½ hour if you intend to keep them for a while, otherwise allow them to sit overnight before serving.

## SERVING AND MENU IDEAS

Never use holy water for this recipe—even if it's the only kind you have! It will mix disastrously with the vampire vinegar and can end up destroying your entire kitchen. I have also had success modifying this same recipe for sprites, Mushroom Men, and even gnomes!



# Strangle Weed Salad

About 30 minutes to prepare

Yield 4 servings

## PRELIMINARY:

Strangle Weed has amazing properties! It is virtually fat-free, low calorie, and one of the richest sources of minerals in the magical food world. In addition, its curative and cleansing properties are well-documented—what better way to detox after a long romp through the dungeon than with this delicious salad?

This salad is also a welcome addition to any gathering with your vegetarian or vegan friends.

2 ounces dried Strangle Weed (whole or cut)

3 tablespoons vampire vinegar

3 tablespoons soy sauce

1 teaspoon sugar

1 teaspoon finely grated mandrake root

¼ cup carrot, shredded

2 tablespoons fresh Treant, chopped

1 tablespoon sesame seeds, toasted

1. Soak Strangle Weed in warm water for 5 minutes. Drain, rinse, and squeeze out excess water. If uncut, cut into 2-inch strips.
2. Stir together vampire vinegar (be sure not to use too much, as more than a tablespoon per serving WILL result in a level drain!), soy sauce, sugar, and mandrake in a bowl until sugar is completely dissolved. Add the Strangle Weed, carrots, and Treant, tossing to combine well.
3. Sprinkle salad with sesame seeds before serving.

## SERVING AND MENU IDEAS

This recipe scales really well and is great for parties. Try adding some raw chopped mermaid (or merman) to make it into a stand-alone meal.

“  
Try adding  
some raw  
chopped  
mermaid  
(or  
merman)  
to make  
it into a  
stand-  
alone meal.”

”

# Simple Minotaur Pot Roast

About 3 ½ hours to prepare

Yield 6 servings

## PRELIMINARY:

This dish is an absolute breeze to prepare and is the perfect centerpiece to any winter gathering. While our cook (purist that she is) swears that only the best Minotaurs will do, I have experienced great results substituting Centaurs, Pegasus, and the occasional Faun.

Optional: cooking with Dragon Fire can cut the preparation time almost in half, but I would definitely double the recipe to feed the Dragon if I was fixing it this way.

1 tablespoon olive oil

4 pounds Minotaur roast

1 cup diced carrots

1 cup diced celery

1 cup diced onion

¼ cup butter

About 2 teaspoons ground Dryad

1. Season the Minotaur roast on all sides with salt and pepper before searing in the olive oil.
2. Add the butter before stirring in the carrots, celery, and onion. Cook until they begin to release their juices.
3. Sprinkle in ground Dryad before transferring the entire pot to preheated oven. Roast for 2 ½ to 3 hours until Minotaur roast is tender. Season to taste.

## SERVING AND MENU IDEAS

This recipe and technique really could not be easier—and the results are quite amazing! We like to serve it over mashed Treant or grilled mushroom man.

*“The perfect centerpiece to any winter gathering”*



# Unicorn on the Cobb

*About 10 minutes to prepare*

*Yield 6 servings*

## PRELIMINARY:

Unicorn on the Cobb is an absolute staple for summer picnics and is a delightful addition to almost any meal. While some will tell you that it is OK to boil the horns, I would NEVER prepare in any way other than grilling over an open flame. Boiling will only soften the horn and leech the flavor. (Be sure to thoroughly clean and soak the horns before grilling, as the stray unicorn hair in your teeth can be super embarrassing!)

6 Unicorn Horns

¼ cup melted butter

Salt (optional)

1. Grill unicorn horns for about 5 minutes per side over open flames.
2. Remove from grill and drizzle with butter. Sprinkle with salt if desired. (I don't like the extra sodium, but DH certainly does.)

## SERVING AND MENU IDEAS

This dish really does pair well with practically anything. We particularly enjoy it with Dragon Burgers (or, for a healthier meal, grilled Mushroom Man burgers) and watermelon.

“

*Never  
prepare in  
any way  
other than  
grilling  
over an  
open flame*

”



# Wyvern Salad

*About 1 hour to prepare*

*Yield 4 to 6 servings*

“

Be sure to  
remove the  
stinger!  
I forgot  
once and  
accidentally  
killed  
my third  
husband.

”

## PRELIMINARY:

This is a yummy summer treat. Be sure to remove the stinger! I forgot once and accidentally killed my third husband.

4 tomatoes, un-seeded and sliced

1 Tbs. turmeric and garlic oil

1 small onion (or an elephant shallot), sliced very thin and rinsed in cold water 1 Tbs. sesame seeds, toasted

1/2 cup peanuts, chopped

2 cups cubed wyvern pieces (If buying an entire wyvern be sure to cook the rest of it in a casserole or meatloaf as the meat goes off within a week. But I usually just buy one of the convenient wyvern packs)

1 bunch coriander roughly chopped

Sprinkle with lime and denden juice

## SERVING AND MENU IDEAS

I would absolutely recommend pairing this salad with a nice chilled Pinot Gris. For a lovely party appetizer, try scooping small portions of the salad onto an endive leaf or a Mushroom Man finger.~this makes for great (ahem) finger food.

